

Event Menus

A photograph of a long outdoor dining table set for an event. The table is covered with white linens and set with glassware, plates, and folded napkins. Colorful floral centerpieces in wooden planters are placed along the table. The background is a blurred outdoor setting with greenery and other tables.

OMNI SCOTTSDALE RESORT & SPA AT MONTELUCCIA
EVENTS MENU



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v Vegetarian

vg Vegan

gf Gluten-Friendly

df Dairy-Free

n Contains Nuts

All menus and prices are subject to change.



BREAKFAST

All plated and buffet breakfasts include freshly brewed regular and decaffeinated coffee, assorted Numi hot tea and freshly squeezed orange juice. Plated breakfast requires a minimum of 25 people. Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices are subject to change.

PLATED PALO VERDE

freshly squeezed orange juice
bake shop pastries
sweet butter, fruit preserves
scrambled eggs
roasted tomatoes
applewood-smoked bacon
home fried potatoes
48 per person

VALLE VISTA

freshly squeezed orange juice
bake shop pastries
sweet butter, fruit preserves
quiche lorraine
parmesan marble potatoes
roasted asparagus
mini sweet peppers
50 per person

CONTINENTAL BREAKFAST

HUMMINGBIRD

freshly squeezed orange, cranberry, grapefruit juice
sliced seasonal fruits & berries
chef's bakery basket | fruit-filled danishes, flaky
croissants, muffins, breakfast breads
sweet butter, fruit preserves
48 per person

ECHO CANYON

freshly squeezed orange, cranberry, grapefruit juice
berries, melons
freshly baked scones, mini muffins, mini danish,
breakfast breads
fruit yogurt, granola
sweet butter, fruit preserves
scrambled eggs, ham, cheddar cheese,
buttery croissant
52 per person



BUFFETS

All buffet breakfasts include freshly brewed regular and decaffeinated coffee, assorted Numi hot tea and freshly squeezed orange juice. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 people. Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices are subject to change.

One culinary attendant required per 75 guests per station at 250 each + tax.

CAMELBACK MOUNTAIN

sliced seasonal fruits & berries
chef's bakery basket | fruit-filled danishes, flaky croissants, muffins, breakfast breads
sweet butter, fruit preserves
overnight oats
individual fruit yogurts, granola
scrambled eggs
assorted bagels, whipped & herbed cream cheeses
applewood-smoked bacon, jalapeño & cheddar
chicken sausage
crispy yukon gold potatoes
60 per person

MUMMY MOUNTAIN

market-fresh melons, citrus, berries
seasonal gourmet breakfast breads & muffins
sweet butter, fruit preserves
churro french toast, cinnamon sugar, citrus maple syrup
scrambled eggs
spinach, tomato & asiago cheese, frittata, romesco sauce
applewood-smoked bacon, sage pork sausage
arizona green chile potatoes
64 per person

PARADISE VALLEY

chilled vanilla & fruit yogurts, granola
sliced seasonal fruits & berries
chef's bakery basket | fruit-filled danishes, flaky croissants, seasonal muffins, breakfast breads
sweet butter, fruit preserves
assorted dry cereals with skim, 2% or whole milks
steel-cut oatmeal, milk, brown sugar, local honey
toasted almonds, dried fruit
scrambled eggs
applewood-smoked bacon, apple chicken sausage
chermoula-spiced marble potatoes

PREPARED-TO-ORDER OMELET

whole eggs, egg whites
diced ham, chopped applewood-smoked bacon, palacio chorizo, shredded cheddar, swiss, peppers, onions, spinach, tomatoes, mushrooms, jalapeños, asparagus
68 per person | attendant required



ACTION STATIONS

All stations require culinary attendants at 250 per attendant with one attendant per 75 guests. Stations are only available when added to an existing breakfast buffet, not a la carte. Minimum of 25 guests per order. Brunch cocktails require bartenders at 150 per bartender per 75 guests. Action stations are served for a maximum of 1.5 hours.

Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices subject to change.

BELGIAN WAFFLE STATION

citrus maple syrup, muddled berries, sweet butter, whipped cream, chocolate shavings

16 per person | attendant required

PREPARED-TO-ORDER OMELETS

whole eggs, egg whites

diced ham, chopped applewood-smoked bacon, palacio chorizo, cheddar and swiss cheeses, sweet peppers, onions, spinach, tomatoes, mushrooms, jalapeños, asparagus

26 per person | attendant required

CHILAQUILES VERDE

crisp tortilla chips, salsa verde, chorizo, arizona pepper jack cheese, scrambled eggs, mexican crema, queso fresco

26 per person | attendant required

BRUNCH COCKTAILS

minimum spend of 300 per bar

MIMOSA & BELLINI BAR

campo viejo brut cava

orange, pineapple & cranberry juice

peach purée

fresh seasonal berries

16 each | bartender required

BLOODY MARY & MARIA BAR

vodka | svedka

tequila | sauza blue

house bloody mary mix

celery sticks, green olives, pepperoncini, applewood-smoked bacon slices, cocktail onions, lemon & lime wedges, jalapeño slices, horseradish, tabasco sauce

18 each | bartender required



ENHANCEMENTS

Minimum of 25 guests per order. All enhancements must accompany a purchased buffet selection at the same quantity of people. Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices are subject to change.

BREAKFAST SANDWICHES

scrambled eggs, sausage patty, cheddar cheese
on a buttermilk biscuit

scrambled eggs, ham, cheddar cheese
on a flaky croissant

scrambled eggs, applewood-smoked bacon
cheddar cheese, english muffin

14 each

QUESADILLAS

flour tortilla, eggs, pepper jack cheese, peppers,
applewood-smoked bacon

salsa, guacamole

14 each

BYO AVOCADO TOAST

grilled sourdough, 9 grain bread, crushed avocados,
pomegranate seeds, toasted pumpkin seeds, cherry
tomato, hard-boiled egg, crisp prosciutto, smoked
salmon

24 per person

BREAKFAST BURRITO

warm flour tortillas, scrambled eggs, potato hash,
cheddar, chorizo, sautéed peppers & onions,
applewood-smoked bacon, salsa, sour cream,
guacamole

15 per person

ADDITIONAL ENHANCEMENTS

assorted cold cereals, skim, 2%,
whole milks | 8 per person

steel-cut oatmeal, brown sugar, local honey, dried
fruits, almonds, milk | 10 per person

scrambled eggs or egg whites | 10 per person

sliced seasonal fruit & berries | 16 per person

buttermilk pancakes, citrus maple syrup, toasted
local pecans | 16 per person

market-fresh fruit parfaits | greek yogurt, berries,
granola | 13 per person

smoked scottish salmon with assorted bagels,
cream cheese, capers, onions,
chopped egg | 20 per person

assorted bagels, flavored cream
cheeses | 85 per dozen

churro french toast, maple syrup | 18 per person

scones | chocolate chip, almond,
vanilla | 80 per dozen

mini breakfast breads, banana & walnut,
lemon & poppy seed, zucchini, butter, fruit preserves
| 85 per dozen

fresh whole fruit | 72 per dozen

bags of trail mix | 8 each



ON THE GO

Each box will contain the same requested items without further customization with the exception of vegan, vegetarian or gluten-friendly requests. Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices are subject to change. Minimum of 25 per order.

EARLY RISER

individual orange juice

hard-boiled egg

seasonal muffin

individual vanilla yogurt

fruit & berry salad

granola bar

32 per person

BOX ENHANCEMENTS

muffin sandwich | scrambled eggs,
applewood-smoked bacon, cheddar cheese, on an
english muffin | 14 each

biscuit sandwich | scrambled eggs, sausage patty,
cheddar cheese, on a buttermilk
biscuit | 14 each

croissant sandwich | scrambled eggs, ham, cheddar
cheeses, on a flaky croissant | 14 each

bagel with cream cheese | 7 each

bag of trail mix | 8 each

bottle of still water | 7 each

naked fruit juice or smoothie | 10 each

BREAKFAST

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MORNING & AFTERNOON

Break service requires a minimum of 10 people and must be ordered for the guaranteed guest count. Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices are for a maximum of 30 minutes and subject to change.

SOUTHWEST TRAIL MIX BAR

assorted nuts, grains, seeds, dried fruits, chocolate
24 per person

CHEESE & CHARCUTERIE

imported & domestic cheeses, assorted cured meats
sonoran dried fruit & nuts, herb crostini, local jam
30 per person

AS THE COOKIE CRUMBLES

chocolate chip, oatmeal raisin, peanut butter,
white chocolate & macadamia nut
chocolate milk, whole milk, iced coffee
24 per person

JOYA SUPER FOODS

homemade granola bars, protein truffles,
vegetable crudité with chipotle ranch, mixed nuts
blueberry & orange greek yogurt smoothies
28 per person

BALLPARK CORNER

mini hot dogs, roasted nuts, warm pretzel
bites, stout cheese sauce, ballpark mustard,
cracker jack
32 per person

MEZZE

rosemary & red pepper hummus, baba ghanoush,
spinach & artichoke dip, mixed olives, marcona
almonds, pita bread chips, peppered crostini, sliced
fresh baguette
32 per person

CHIPS AND DIPS

CHIPS

terra chips, chermoula-spiced house potato chips,
tricolor corn tortilla chips

DIPS

five-onion sour cream, herbed hummus, jalapeño
bean dip
18 per person

TRES DELINQUENTES

warm tricolor tortilla chips, sonoran queso,
guacamole, salsa, chicken taquitos, churros,
caramel sauce
30 per person



À LA CARTE

Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices are subject to change.

BY THE DOZEN

minimum of 3 dozen per order

assorted tea sandwiches | 96 per dozen

assorted fresh whole fruit | 72 per dozen

miniature fruit tarts & éclairs | 85 per dozen

assorted breakfast pastries, butter,
fruit preserves | 85 per dozen

chocolate brownies & blondies | 80 per dozen

assorted freshly baked cookies | 80 per dozen

chocolate-dipped strawberries | 90 per dozen

individual fruit yogurts | 72 per dozen

BY THE POUND

fruit & nut chocolate bark | 48

assorted gourmet roasted nuts | 40

chocolate yogurt-covered pretzels | 42

sweet & spicy trail mix | 38

INDIVIDUAL

individual vegetable crudités, green goddess
dressing | 10 each

mason jar fresh fruit salad | muddled berries, jalapeño
syrup, citrus agave syrup, mint, basil | 10 each

individual fruit yogurt | 6 each

assorted granola bars | 7 each

protein bar | 8 each

bag of trail mix | 8 each

individual bags of chips, pretzels and
popcorn | 6 each

basket of miniature candy bars | 38 per basket



BREAKS

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PLATED

All plated lunches include assorted bread rolls with butter, freshly brewed regular and decaffeinated coffee and assorted Numi fine teas. Minimum of 25 guests.

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OPTION ONE

tortilla soup, lime & cilantro crema, fried masa
southwest cobb | grilled ancho-marinated chicken,
avocado, applewood-smoked bacon, eggs, pepper
jack cheese, tomatoes, chipotle ranch dressing
churro cheesecake, spiced mango
70 per person

OPTION TWO

basil tomato bisque, cheddar cheese croutons
moroccan salmon salad | arugula, baby greens,
tomatoes, radishes, citrus vinaigrette
spanish vanilla torte | almond, pistachio,
amarena cherry
72 per person

OPTION THREE

mixed greens | shaved vegetables, jicama, pepitas,
butternut squash puree, cilantro vinaigrette
sonoran spice flat iron steak | roasted poblano
mashed potatoes, seared brussels sprouts, mini
peppers, heirloom carrots, ancho rioja reduction
chocolate hazelnut torte | milk chocolate mousse,
praline
76 per person

OPTION FOUR

baby iceberg, teardrop tomatoes, english cucumber,
pepita seeds, blue cheese, apple cider vinaigrette
seared salmon, green chile lentils, mini bell pepper,
heirloom carrots, charred broccolini,
tarragon beurre blanc
pabana mousse, coconut dacquoise, kiwi & mango
76 per person

OPTION FIVE

roasted beets | arugula & frisée, pistachios,
goat cheese, apricot, honey emulsion
herb-crusted breast of chicken | basil & mint
couscous, asparagus heirloom cauliflower, roasted
peppers, rosemary lemon jus
guayaquil chocolate & cherry pot de crème |
pistachio, tarragon
72 per person



BUFFETS

Includes freshly brewed regular and decaffeinated coffee and assorted Numi fine teas. Buffets are served for a maximum of 1.5 hours. Minimum of 25 guests per order. Modified menus can be selected for groups that fall under the minimum.

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NEIGHBORHOOD DELI SOUP

tomato & shallot bisque, basil oil,
cheddar grilled cheese

SALADS

crisp greens, cucumber, carrots, grape tomatoes,
lemon & balsamic vinaigrette

red potato salad | celery, applewood-smoked bacon,
chives, whole-grain mustard

heirloom tomato, arugula & watermelon salad, corn
nuts, pickled onions

PLATTER OF DELI MEATS, CHEESES, BREADS AND TOPPINGS

peppered roast beef, smoked turkey,
honey-baked ham, vegan moroccan chickpea salad

cheddar, swiss, pepper jack

artisan kaiser rolls, ciabatta, butter croissants

sliced tomatoes, onion, pickles, butter lettuce

imported mustards, mayonnaise, horseradish cream,
pesto aioli

chermoula-spiced potato chips

DESSERTS

snickerdoodle cookies

turtle chocolate sandies

lemon ricotta

70 per person

SANDWICH SHOP SOUP

chicken noodle soup

SALADS

caesar salad | romaine, grilled chicken, croutons,
parmigiano-reggiano, caesar dressing

tomato & mozzarella salad | basil, olive oil, balsamic

pasta salad | olives, peppers, herbs, arugula pesto

PREMADE SANDWICHES

peppered roast beef, pepper jack, kaiser roll

smoked turkey breast, swiss, croissant

honey-baked ham, wisconsin cheddar, ciabatta

grilled vegetables, goat cheese, pesto, whole wheat
wrap

lettuce & tomato

imported mustards, mayonnaise, horseradish cream,
pesto aioli

house potato chips

DESSERTS

citrus & vanilla profiterole

peanut butter & jelly cake

chocolate cream shots

72 per person

LUNCH

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BUFFETS

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GLUTEN-FRIENDLY SOUP

sweet corn bisque

SALADS

quinoa salad | arugula, golden raisins, herbs, sweet peppers, lemon chive vinaigrette

baby greens | grape tomatoes, english cucumber, shaved radish, balsamic dressing

arugula frisée melon & feta salad | toasted pistachios, frisée, olive oil, sweet chili

ENTRÉES

roasted sirloin of beef, cabernet demi-glace

chermoula seared chicken, thyme lemon jus

herb-crusted bass, cauliflower, dates

ACCOMPANIMENTS

rosemary & garlic marble potatoes

basmati rice pilaf

roasted vegetable medley

DESSERTS

chocolate & raspberry roulade

amaretti cookies

berries & sabayon

82 per person

JOYA BREAD

garlic & herb naan

SOUP

roasted mushroom bisque

SALADS

roasted butternut squash salad | arugula, frisée, pomegranate seeds, feta, pepita seeds, sherry vinaigrette

marinated kale, dried blueberries, strawberries, toasted almonds, chili & lemon olive oil emulsion

tomato gazpacho shooter | avocado, cilantro microgreens

ENTRÉES

herb-roasted chicken, asparagus, pan jus

chana masala bean stew | marble potatoes, heirloom cauliflower, golden raisin

spiced salmon | mint chimichurri

ACCOMPANIMENTS

roasted sweet potatoes & brussel sprouts

cardamom jasmine rice, caramelized onion

DESSERTS

coconut macaroons

blueberry & mint meringue tart

chocolate-covered strawberries

80 per person

LUNCH

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BUFFETS

Includes freshly brewed regular and decaffeinated coffee and assorted Numi fine teas.
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ITALIAN

BREAD

honey, truffle & rosemary focaccia | sea salt

SOUP

cannellini bean soup | crispy kale

SALADS

baby greens, sunflower seeds, cherry tomato, crisp
prosciutto, kalamata olives, red wine vinaigrette

tossed classic caesar | crisp romaine, parmesan
croutons, caesar dressing

bocconcini mozzarella, tomato, basil & arugula pesto,
aged balsamic

ENTRÉES

chicken piccata | caper butter sauce

shrimp puttanesca & herb mascarpone polenta |
parmigiano-reggiano

pepper-crusted sirloin steak tagliata | chimichurri

wild mushroom ravioli | arugula & pepita pesto

ACCOMPANIMENTS

charred lemon broccolini, mini bell peppers

DESSERTS

limoncello tiramisu

almond butter cake

chocolate & berry budino

82 per person

LUNCH

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BUFFETS

Includes freshly brewed regular and decaffeinated coffee and assorted Numi fine teas. Minimum of 25 guests per buffet. Modified menus can be selected for groups that fall under the minimum. Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices are subject to change.

OFF THE GRILL

APPETIZER

poblano & cheddar cornbread | butter

SOUP

beef & bean chili | cheddar cheese, hot sauce

SALADS

crushed fingerling potato salad | applewood-smoked bacon, green onions, celery, eggs, dijonaise dressing

wedge salad, tomato, cucumber, dried cranberries, crumbled blue cheese, peppercorn ranch dressing

savoy cabbage slaw | grapes, candied pecans, herb lemon vinaigrette

ENTRÉES

grilled black angus burgers | brioche buns

beyond vegan burger

beer-poached all-natural beef hot dogs | sweet rolls

chipotle bbq grilled chicken

lettuce, tomato, onion, pickles, ketchup, mustard, mayonnaise, cheddar cheese, swiss cheese, pepper jack cheese

ACCOMPANIMENTS

maple & applewood-smoked bacon baked beans | grilled vegetable medley

baked potatoes | cheddar cheese, sour cream, green onions, applewood-smoked bacon

corn & collard greens succotash

DESSERTS

s'mores cake, blackberry & peach crumble, grilled pineapple & strawberry shortcake

84 per person

SOUTHWESTERN

APPETIZER

tortilla chips | roasted salsa, guacamole, cilantro & lime crema

SOUP

chicken tortilla soup | crispy masa strips, lime crema

SALADS

tossed southwest caesar | crisp romaine, cotija cheese, dried cherries, chipotle dressing

smoked black bean & frisée salad | roasted corn, green chiles, tomatoes, cilantro, chili & honey vinaigrette

jícama slaw | cabbage, pineapple, citrus, mango dressing

ENTRÉES

chipotle honey salmon | chimichurri

roasted breast of chicken | sweet pepper mole

cheese enchiladas | ancho rojo sauce

calabacitas | tomato, summer squash, red onion

ACCOMPANIMENTS

sonoran rice

pinto beans, cotija

DESSERTS

churros

margarita tart

chipotle chocolate torte

82 per person

LUNCH

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BUFFETS

Includes freshly brewed regular and decaffeinated coffee and assorted Numi fine teas.
Minimum of 25 guests per buffet. Modified menus can be selected for groups that fall under the minimum.

Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices are subject to change.

PROTEIN BOWL SOUP

butternut squash bisque | spiced pepitas

BYO BOWL

grains | herb bulgur, quinoa, forbidden rice

greens | mixed arugula, spinach

proteins | spiced salmon, grilled chicken, flat iron
steak, marinated tofu

vegetables | puffed garbanzo, edamame, turmeric
sweet potato, roasted cauliflower, cherry tomato,
pickled cabbage, alfalfa sprouts, pepita seeds, red
pepper hummus

dressings | lemon emulsion, lime vinaigrette,
raspberry vinaigrette

DESSERTS

coconut avocado mousse | pineapple salsa

chia greek yogurt | shortcake

protein truffles

75 per person

MOROCCAN SOUP & SALADS

corn, shrimp coriander lime, chile honey vinaigrette

chopped lettuce | tomato, cucumber, red onion,
spiced chickpeas, feta cheese, herb vinaigrette

persian cucumber salad, coconut yogurt dill

mint & arugula tabbouleh

red lentil & chickpea soup

ENTRÉES

seared wild barramundi | caramelized onion, citrus
wine sauce

ras al hanout roasted chicken breast | crispy
chickpea, date, thyme lemon jus

quinoa pilaf | apricot, curried sweet potatoes &
charred green onions, toasted almonds

ACCOMPANIMENT

seasonal market vegetables

DESSERTS

pine nut cookies

citrus & honey olive oil cake

baklava

82 per person

LUNCH

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ON THE GO

Prices are subject to 26% service charge and 8.8% state sales tax. Minimum of 25 guests per order. All menus and prices are subject to change.

BOXED LUNCH

includes whole fruit, freshly baked cookie, individual bag of potato chips, condiments, salad and sandwich wrap

SALADS | CHOOSE ONE

coleslaw

orzo pasta salad

quinoa & sweet potato salad

potato salad

SANDWICHES & WRAPS CHOOSE UP TO THREE

grilled vegetables, goat cheese, red pepper hummus, baby greens, peppers, gluten-friendly wrap | 48 each

chicken caesar salad | romaine lettuce, grilled chicken, toasted garlic croutons, parmesan, caesar dressing, tomato & basil wrap | 50 each

honey-roasted ham, smoked cheddar, whole-grain mustard aioli, butter lettuce, tomatoes, brioche kaiser | 50 each

vegan chickpea salad, alfalfa sprouts, tomatoes, pickled onion, artichoke, pappadew, multigrain bread | 48 each

slow-roasted turkey breast, swiss cheese, cranberry mostarda, bibb lettuce, tomato, large croissant | 50 each

peppered roast beef, pepper jack, mixed greens, caramelized onion, horseradish spread, kaiser roll | 50 each

pesto grilled chicken breast, mozzarella, boursin crema, arugula, tomato, spinach wrap | 50 each



HORS D'OEUVRES

All Hors d'Oeuvres require a minimum order of 25 pieces per item. Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices are subject to change.

COLD

10 PER PIECE

assorted bruschetta

brie tartlet | strawberry balsamic chutney

toasted macadamia nut-crust goat cheese |
sourdough crouton

11 PER PIECE

bigeye tuna | asian coleslaw, wasabi cream on
cucumber crisp

southwest beef tenderloin | blue corn cake

chipotle chicken wonton cone

prosciutto, basil & mozzarella pinwheels

mini reuben sandwich

12 PER PIECE

ahi tuna tartare | wonton cup

seared medallion of beef tenderloin | ancho chile aioli
on brioche

miso sesame shrimp | garlic & sweet chili

HOT

10 PER PIECE

granola-crust brie | raspberry coulis

parmesan artichoke hearts

vegetable samosa | tamarind chutney

thai chicken spring roll

portobello butternut squash arancini

avocado poblano & black bean spring roll

11 PER PIECE

carne asada | onion en croûte

pulled pork & fresh mango empanada

braised short rib croquette

asian braised short rib tart

grilled chicken flauta | prickly pear

12 PER PIECE

southwest lump crab cake | sweet chili dip

coconut-crust shrimp

southwest shrimp quesadilla



DISPLAYS

Reception stations are served for a maximum of 1.5 hours and must be ordered for all attendees. Minimum of 25 persons per order. Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices are subject to change.

DELUXE CRUDITÉS

seasonal vegetables | carrots, celery, broccoli
choice of two dips | herb ranch, hummus, avocado salsa
20 per person

QUESO FUNDIDO

roasted salsa, guacamole, crispy corn tortilla chips
22 per person

CHEESE DISPLAY

assorted imported & domestic cheeses, grapes, dried or fresh fruits, crackers, assorted breads
description two
24 per person

TRADITIONAL ANTIPASTO

assorted italian cheeses | prosciutto, coppa ham, salami, sopressata picante parmigiano-reggiano, truffeto, talegio, bocconcini pesto
marinated grilled vegetables, artichoke hearts, olives, pickled vegetables
assorted lavosh, crostini, assorted breads
36 per person

DIM SUM | CHOOSE THREE

seafood | shrimp shumai, shrimp spring roll, crab rangoon
meat | chicken shumai, barbecue pork bun, pork potsticker, chicken egg roll, pork shumai
vegetarian | vegetable potsticker, vegetable spring roll
shoyu, hoisin scallion sauce, spicy dragon sauce, chopsticks
36 per person



STATIONS

Reception stations are served for a maximum of 1.5 hours & must be ordered for all attendees. Minimum of 25 persons per order. Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices are subject to change.

MAC & CHEESE

CHOOSE TWO

bbq chicken, caramelized onion, pepper jack, scallion

braised short rib, cheddar, thyme,
applewood-smoked bacon

mixed wild mushroom, crow's dairy goat cheese,
garlic, chives

44 per person

shrimp, americano sauce, gruyère
cheese | 12 additional per person

SPANISH TAPAS

marinated asparagus & prosciutto

chorizo sausage, roasted pepper, marcona almonds

grilled shrimp | orange, fennel, arugula

artichokes, vegetables, manchego cheese

tomato & basil bruschetta | olive oil, aged balsamic,
pepper, crostini

sliced pan rustico | baguettes

46 per person

FIRE & ICE SEAFOOD

(three) chilled jumbo shrimp, (one) snow crab claw,
(two) hot pot mussels, (one) shucked fresh oyster

brandied cocktail sauce, horseradish, mignonette
sauce, lemon wedges

50 per person

SUSHI

based on 5 pieces per person

assortment of nigiri & maki rolls

garlic & chili edamame

pickled ginger wasabi, soy sauce, chili sauce

50 per person

DESSERT

pastry chef's selection of miniature desserts

freshly brewed regular & decaffeinated stance coffee,
assorted hot numi teas

32 per person



STATIONS

Action stations are served for a minimum of 1.5 hours and must be ordered for all attendees. Stations require a culinarian attendant at 250 per attendant with one attendant per 75. guests. Minimum of 25 persons per order. Prices are subject to 26% service charge and 8.8% state sales taxes. All menus and prices are subject to change.

STREET TACOS

corn taco shells & flour tortillas

birria beef, chili charred mahi mahi,
braised chicken tinga, calabacitas

shredded lettuce, onion, cilantro, sour cream,
salsa verde, roasted salsa, guacamole, lime wedges,
queso fresco

45 per person | attendant required

VEGETARIAN PAELLA

soyrizo, grilled zucchini, squash, eggplant, green
beans, peppers, onions, roasted cauliflower, peas,
broccolini, saffron rice

34 per person | attendant required

VALENCIA PAELLA

chicken, palacio, chorizo, clams, mussels, shrimp,
peppers, peas, onions, saffron rice

44 per person | attendant required

MARISCO PAELLA

shrimp, mussels, clams, whitefish, bay scallops,
portuguese sausage, peppers, peas, saffron rice

46 per person | attendant required

THEMED STATIONS

TASTE OF ASIA

roasted pork belly, bao, hoisin, scallions

crispy egg rolls | pork, chicken or vegetarian

fresh thai spring rolls | mint, cilantro,
sweet chile sauce

shrimp & chicken lo mein | rice noodles, bean sprouts,
carrots, snap peas, chili sauce, green onions,
peanuts, egg, cilantro, lime wedges

sesame steamed jasmine rice

68 per person | attendant required

BYO GARDEN STATION

mixed greens, baby spinach, romaine lettuce

chopped chicken, grilled flat iron steak, crumbled
applewood-smoked bacon, hard-boiled eggs,
chickpeas, edamame

herb quinoa, cherry tomatoes, cucumbers, carrots,
radishes, corn

assorted shredded cheeses, blue cheese crumbles

ranch, balsamic vinaigrette, caesar dressing

croutons, sunflower seeds, almond slivers

32 per person | attendant required



STATIONS

Action stations are served for a maximum of 1.5 hours and must be ordered for all attendees. Each station requires a culinary attendant. One culinarian per 75 guests per station at 250 each. Minimum of 30 persons per order. Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices are subject to change.

PASTA

PASTA | CHOOSE TWO

gnocchi, orecchiette, penne, rigatoni

SAUCE | CHOOSE TWO

alfredo, basil cream, tomato vodka, wild mushroom
asiago

PROTEINS

garlic & herb grilled chicken, shrimp scampi

ACCOMPANIMENTS

red chili flakes, grated parmesan cheese, fresh basil

truffle honey & sea salt focaccia

40 per person | attendant required

GOURMET WOOD-FIRED FLATBREADS

CHOOSE TWO

prosciutto, fig, arugula, balsamic

four cheese, pepperoni, applewood-smoked bacon

mozzarella, basil, tomato

35 per person

TORTA

CHOOSE TWO

avocado, black bean, panella

pork carnitas, roasted poblano, avocado

chicken machaca, queso fresco, roasted
piquillo peppers

ancho-braised short rib, caramelized pickled onion,
cotija cheese

46 per person



THE CARVING BOARD

Reception stations are served for a maximum of 1.5 hours. Chef attendant required for each carving board item at 250 per attendant with attendant per 75 guests. Guests-served figures are intended as guidelines for enhancing existing reception and/or buffet selections.

Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices are subject to change.

HERB ROASTED TURKEY BREAST

assorted parker rolls

old world mustard, dijon mustard, cranberry relish

400 each | serves 25 | attendant required

WHOLE-GRAIN & HERB CRUSTED STRIPLOIN

petite rolls

red wine demi-glace, dijonnaise sauce

650 each | serves 30 | attendant required

HARISSA SHALLOT TENDERLOIN OF BEEF

assorted rolls

herbed horseradish, bordelaise sauce

550 each | serves 20 | attendant required

SALT & PEPPER-CRUSTED PRIME RIB OF BEEF

silver dollar rolls

pinot jus, horseradish cream

750 each | serves 40 | attendant required

RECEPTION

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PLATED DINNER

All plated dinners include assorted bread rolls with butter, freshly brewed regular and caffeinated coffee and assorted Numi fine teas. Minimum of 25 guests.

Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices are subject to change.

OPTION ONE

arugula & frisée | roasted beet purée, radish, goat cheese, pistachios, lemon emulsion

herb roasted chicken breast | boursin polenta, roasted heirloom cauliflower, haricots vert, mini bell pepper, red wine reduction

cheesecake | lemon curd, blueberries, ginger streusel
135 per person

OPTION TWO

lacinato kale & butternut squash salad | marcona almonds, pomegranate seeds, champagne vinaigrette

ancho-braised short rib | buttermilk mashed potatoes, sautéed broccolini, heirloom carrots, sunburst squash, jus reduction

chocolate hazelnut torte | milk chocolate mousse, raspberry, praline
145 per person

UPGRADE

grilled tenderloin of beef | wild mushroom | parsnip whipped potatoes, garlic-tomato confit, roasted asparagus, bordelaise sauce
additional 25 per person

OPTION THREE

artisan market greens | teardrop tomatoes, english cucumber, tart cherry coulis, balsamic vinaigrette

crispy salmon | lemon & basil risotto, butternut squash pave, broccolini, heirloom carrots, chardonnay butter sauce

pabana mousse | coconut dacquoise, kiwi & mango
140 per person

OPTION FOUR

baby gem lettuce | parmigiano-reggiano, herbed croutons, garlic caesar dressing

seared striped sea bass | peruvian mashed potatoes, heirloom cauliflower, roasted asparagus, campari tomato, citrus gremolata

spanish vanilla torte | almond, pistachio, amarena cherry
145 per person

ADDITIONAL SOUP COURSE | CHOOSE ONE

heirloom tomato bisque | creme fraiche, basil microgreens | 14 per person

french onion | mini ham, gruyere sandwich | 14 per person

sweet corn cream | applewood-smoked bacon, peppadew | 18 per person

lobster bisque | jumbo lump crab cake, crispy chorizo, micro cilantro | 26 per person

DINNER

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PLATED DUET DINNER

All plated dinners include assorted bread rolls with butter, freshly brewed regular and decaffeinated coffee and assorted Numi fine teas. Minimum of 25 guests. Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices are subject to change.

OPTION ONE

baby red & yellow hearts of romaine |
parmigiano-reggiano, focaccia croutons,
roasted garlic caesar dressing

herb roasted chicken breast | porcini mushroom

lemon & garlic shrimp ravioli | roasted heirloom
cauliflower, broccolini, mini bell pepper,
herb citrus sauce

pistachio panna cotta | espresso sauce,
amarena cherry

140 per person

OPTION TWO

baby kale & butternut squash | marcona almonds,
pomegranate seeds, honey white balsamic vinaigrette

tellicherry pepper dusted flat iron steak & pan-seared
striped bass | local vegetable succotash, truffle &
chive whipped potatoes, grilled asparagus, smoked
paprika red chimichurri

chocolate crema catalana, lemon curd,
raspberry sauce

155 per person

OPTION THREE

salt roasted beet & wild arugula | almond-crusted
local goat cheese, spiced candied pecans, tarragon
vinaigrette

bourbon-braised short rib, fennel pollen diver scallop
| charred corn polenta, meyer lemon brown butter
sauce

caramelized apple ny-style cheesecake | salted
caramel sauce, passion fruit coulis

165 per person

OPTION FOUR

gem lettuce, ninja radish, hearts of palm, cucumber,
sherry-poached figs, blood orange emulsion

harissa & shallot-marinated wagyu striploin, seared
branzino | truffled roasted fingerling potatoes,
foraged mushrooms, heirloom carrots, lemon rapini,
rosemary demi-glace, lemon gremolata

tarta de santiago & moroccan-spiced poached pear,
vanilla mint crema

165 per person

OPTION FIVE

artisan greens & lemon sorrel | local feta cheese,
pomegranate seeds, apricot gel, marcona almonds,
champagne vinaigrette

grilled tenderloin of beef, chive & lemon crab cake |
whipped potatoes, roasted asparagus, garlic tomato
confit, heirloom cauliflower, bordelaise sauce &
grapefruit butter

passion fruit & basil meringue tart | blueberry gel

170 per person

INTERMEZZO SORBET ENHANCEMENT

wild berry

raspberry & champagne

grapefruit & rosemary

passion fruit

10 per person

DINNER

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CHEF'S KITCHEN

Consists of a Chef's live cooking demonstration followed by a family-style lazy Susan dinner. Minimum of 10 persons; maximum of 30 person. 500 chef demonstration fee. Includes freshly brewed regular and decaffeinated coffee and assorted Numi fine tea.

Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices are subject to change.

TASTE OF SPAIN

ANDALUSIAN PAELLA DEMONSTRATION

saffron bomba rice, palacios chorizo, prawns, clams, mussels, scallops, roasted chicken

STARTERS

aged manchego | balsamic fig jam, pan tostado

sliced serrano jamón

heirloom tomato bruschetta

wild arugula | marinated artichoke, citrus olives, marcona almonds, roasted piquillo peppers, onion, herb vinaigrette

ENTRÉES

harissa & shallot-marinated prime striploin | rioja reduction

beef & chorizo albondigas | spicy tomato sauce

seared branzino | cilantro & herb oil

ACCOMPANIMENTS

papas bravas | smoked paprika alioli

carmalized cauliflower | chile-roasted garlic, dates
paella created from demonstration

DESSERTS

tarta de santiago

miguelitos

crema catalana

180 per person

FLAVORS OF BAJA

GUAJILLO BEEF TAMALES DEMONSTRATION

salsa ranchera

STARTERS

shrimp aquachile | cucumber, red onion, chiltepin pepper, tostadas

tijuana caesar salad | chipotle, crispy tortilla croutons, elote, roasted poblano, cotija

elote rostizado | creamy butter, lime, cotija, chile

chicken flautas | chile de arbol, guacamole

ENTRÉES

crispy pork belly | habanero carrot purée, sweet jalapeño glaze

pepita chicken mole | crema, flour tortillas | rajas con queso

ACCOMPANIMENTS

frijoles charros | chicharron, pico de gallo

arroz con crema & queso | green chile

DESSERTS

berry empanada

arroz con leche

churros | abuelita chocolate sauce, dulce de leche

175 per person | attendant required

DINNER

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BUFFETS

Includes assorted rolls with butter, freshly brewed regular and decaffeinated coffee and assorted Numi fine tea. Buffets are served for a maximum of 1.5 hours. Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices are subject to change.

GASTRO PUB

SALAD

buffalo chicken caesar salad | hearts of romaine, parmesan flakes, croutons, garlic & lemon dressing

APPETIZER

chicken wings two ways | honey bbq sauce, buffalo-style

ranch dressing, blue cheese dressing, celery sticks

PIZZA STATION

margherita | fresh mozzarella, basil, neapolitan tomato sauce

spicy pepperoni | pepper jack cheese, arrabiatta sauce

chicken alfredo flatbread | tomatoes, arugula, balsamic reduction

red pepper chile flakes, grated parmesan

AMERICAN CLASSICS

hickory-smoked baby back ribs

beef slider | applewood-smoked bacon, american cheese

vegan sliders

ACCOMPANIMENTS

sweet potato tots | curly fries

ketchup, mustard, mayonnaise, barbeque sauce

DESSERT STATION

banana's foster trifle

chocolate truffle torte

raspberry chocolate cheesecake | vanilla anglaise

165 per person

DINNER

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ITALIAN

STARTERS

roasted roma tomato soup | aged saba

antipasti display | grilled vegetables, asparagus, pickled vegetables, italian meats, cheeses, jam, herb lavosh, crusty breads

arugula, romaine, mixed greens, parmigiano-reggiano flakes, crisp applewood-smoked bacon, croutons, olives, sun-dried tomatoes, red onion, italian vinaigrette, balsamic vinaigrette, caesar dressing

focaccia bread, olive oil, balsamic, sweet butter

ENTRÉES

grilled flat iron steak | roasted baby potatoes, barolo red wine reduction

pan-seared barramundi | artichokes, olives, lemon & herb gremolata

penne primavera | arugula pesto cream, grilled vegetables

chicken cacciatore

ACCOMPANIMENTS

sautéed market vegetables, parsley & lemon herb, fontina & parmesan polenta

DESSERTS

cannoli

chocolate budino

tiramisu

165 per person

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BUFFETS

Includes assorted rolls with butter, freshly brewed regular and decaffeinated coffee and assorted Numi fine tea. Buffets are served for a maximum of 1.5 hours. Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices are subject to change.

FRENCH STARTERS

brandied caramelized onion soup, gruyère gougère
grilled asparagus | grapefruit, shallot emulsion
mixed greens | raspberries, walnuts, citrus vinaigrette
niçoise salad | haricots-vert, marble potatoes,
kalamata olives, hard-boiled eggs, pickled onions,
dijon mustard vinaigrette

ENTRÉES

striped sea bass meunière | caper butter
chicken basquaise | ham, peppers & onions,
white wine, garlic, tomatoes
white bean cassoulet, evoo tomato confit
beef bourguignon | burgundy wine sauce, roasted
pearl onions, marble potatoes

ACCOMPANIMENTS

wild rice pilaf, root vegetables, thyme
comté dauphinoise potatoes
haricots vert, caramelized onions, mini peppers

DESSERTS

eclairs
apple tart tatin
espresso chocolate pot de crème
178 per person

LATIN STARTERS

whitefish cazuela soup
grilled artichokes | pepitas, queso fresco,
romesco sauce
shrimp ceviche | chili vinaigrette
smoked paprika potato salad | cilantro & lime
dressing
shaved serrano ham | manchego cheese, petite
greens
ensalada | shaved vegetables, tomato, cucumbers,
red wine vinaigrette

ENTRÉES

striped sea bass | gremolata, pigeon peas, rice
cuban chicken | pickled peppers, sweet plantain
roasted pork loin | chile, caramelized onions, pepita
pesto, yuca fries
mojo-marinated churrasco | purple sweet potatoes,
chimichurri

ACCOMPANIMENTS

arroz verde rice | cumin-stewed black beans

DESSERTS

tres leches
alfajores cookies
chocolate flan
175 per person

DINNER

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BUFFETS

Includes assorted rolls with butter, freshly brewed regular and decaffeinated coffee and assorted Numi fine tea. Buffets are served for a maximum of 1.5 hours. Culinarian attendant required at 250 with one attendant per 75 guests. Minimum of 50 guests per buffet. Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices are subject to change.

SOUTHWEST

TORTILLA SOUP

grilled chicken, bell peppers, chopped cilantro, roasted corn, chopped jalapeños, sour cream, crisp tortillas

lime & cilantro crema, pico de gallo, fresh lime

SALADS

arugula | jícama, citrus, cilantro lime vinaigrette

romaine | corn, poblanos, baby heirloom tomatoes, chipotle ranch

roasted squash | spinach, local honey, toasted pepitas, pomegranate seeds, queso fresco

FRY BREAD STATION

fry bread | green chile pork

guacamole, pico de gallo, salsa verde, roasted salsa, cotija cheese

ENTRÉES

cumin-stewed chicken | tepary bean succotash

herb & citrus dorada | corn pico de gallo

beef birria | arroz verde

ACCOMPANIMENTS

roasted corn, green beans, butternut squash

calabacita

cornbread, sweet butter

DESSERTS

chocolate dulce de leche

churros | strawberry chipotle sauce

sweet horchata panna cotta

180 per person | attendant required

DINNER

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DESSERT

Prices are subject to 26% service charge and 8.8% state sales tax. Culinarian attendant required for buñuelo & churro station at 250 per attendant with one attendant per 75 guests. All menus and prices are subject to change. 250 chef attendant fee for stations. Minimum of 20 guests per order.

SOUTH OF THE BORDER

warm churros
mexican flan
ancho chile natillas
margarita cheesecake
28 per person | 20 pieces

A TASTE OF ITALY

tiramisu
cassata cake
cannoli
amaretti cookies
30 per person | 20 pieces

CREMA CATALANA & ROSQUILLAS

TRADITIONAL CREMA CATALANA

sugar | spiced, citrus, or vanilla bean
seasonal macerated berries, citrus salad, spiced spanish nuts

FRIED ROSQUILLAS

icing | espresso, abuelita chocolate or cinnamon sugar
gelato | dulce de leche, vanilla or chocolate raspberry
32 per person

BUÑUELOS & CHURROS STATION

DIPPING SAUCES

spicy chocolate
dulce de leche
caramel
24 per person | attendant required

SWEET TACOS

fried flour or corn tortillas tossed in cinnamon sugar
arroz con leche, mezcal flan, spanish pot de creme
abuelita chocolate dulce de leche, chipotle, strawberry sauce
vanilla crema, micro chocolate chips, chopped marcona almonds, toasted coconut, seasonal fruit salsa
30 per person

ALL THINGS CHOCOLATE

salted chocolate chip cookies
chocolate fudge brownies
chocolate-dipped strawberries
chocolate pot de creme
34 per person | 20 pieces



REFRESHMENTS

Prices are subject to 26% service charge and 8.8% state sales tax. All menus and prices are subject to change.

BEVERAGE PACKAGE

regular & decaffeinated coffee, assorted numi
hot teas, iced tea, soft drinks, bottled still water,
sparkling water

full day (8 hours) | 44 per person

half-day (4 hours) | 22 per person

BY THE GALLON

regular or decaffeinated coffee | 120 per gallon

assorted numi hot teas | 120 per gallon

classic black iced tea | 120 per gallon

montelucia hot chocolate | whipped cream,
marshmallows, chocolate shavings | 120 per gallon

fresh juice | orange, apple, grapefruit, cranberry,
pineapple, tomato | 100 per gallon

homemade lemonade | 105 per gallon

HOMEMADE FRUIT SMOOTHIES

CHOOSE TWO

strawberry & banana, mixed berry, mango &
pineapple, raspberry, lemon & mint

20 per person

AGUA FRESCA

melon, cantaloupe, agave, lime

jamaica, hibiscus, agave, raspberry

sandia, watermelon, honey, mint, lemon

120 per gallon

ESSENCE WATERS

citrus

honeydew, sage

cucumber, mint

raspberry, lime

70 per gallon

ADDITIONAL ENHANCEMENTS

assorted soft drinks | 7 each

bottled still & sparkling water | 7 each

assorted bottled iced tea | 8 each

assorted bottled juices | 8 each

red bull | energy drink or sugarfree | 10 each

naked fruit juice & smoothies | 10 each

assorted kohana canned coffee drinks | 9 each

acqua panna natural spring
water | 12 each (750 ml)

s.pellegrino sparkling mineral water | 9 each

s.pellegrino essenza flavored sparkling mineral
water | 9 each

pure life water | 7 each

coconut water | 9 each

enroot cold brew tea | 9 each

gatorade and powerade sports drinks | g2 grape, fruit
punch, zero glacier, zero lemon-lime | 8 each



BAR MIXOLOGY

Hosted Bars require one bartender per 75 guests at 150 + tax for up to 4 hours. In addition, Cash bars also require 100 cashier per 100 guests at 150 + tax for up to 4 hours. Cash Bar prices include tax and service charge. Each cash bar requires a 750 minimum spend per event.

BRANDS

CRAFT

vodka | tito's handmade
gin | the botanist
rum | sailor jerry
bourbon | maker's mark
scotch | monkey shoulder
tequila | patrón silver
cognac | hennessy vsop

PREMIUM

vodka | absolut
gin | beefeater
rum | bacardí
bourbon | old forester
scotch | johnnie walker red label
tequila | milagra silver
cognac | hennessy vs

CALL

vodka | svedka
gin | seagram's
rum | castillo
bourbon | jim beam
scotch | j&b
tequila | sauza blanco
cognac | hennessy vs

BAR OPTIONS

HOSTED BAR

craft brands | 18 per drink
premium brands | 16 per drink
call brands | 14 per drink
margaritas | traditional & prickly pear | 16 per drink
local beer | 10 per drink
domestic beer | 8 per drink
imported beer | 9 per drink
house wine by the bottle | 62 per bottle

CASH BAR

craft brands | 21 per drink
premium brands | 19 per drink
select brands | 17 per drink
margaritas | traditional & prickly pear | 18 per drink
domestic beer | 11 per drink
imported beer | 12 per drink
house wine, by the glass | 18 per glass
house wine, by the bottle | 71 per bottle

LOCAL BEERS

scottsdale blonde kölsch
copper state ipa
papago orange blossom wheat
arizona light lager



WINE RACK

SPARKLING

campo viejo brut cava | 62 per bottle

moët & chandon impérial
champagne | 150 per bottle

schramsberg blanc de blancs sparkling
brut | 98 per bottle

WHITE

TIER 1

bulletin place chardonnay | 62 per bottle
bulletin place sauvignon blanc | 62 per bottle
robert mondavi chardonnay | 64 per bottle
robert mondavi pinot grigio | 64 per bottle

TIER 2

hayes ranch chardonnay | 68 per bottle
chateau ste. michelle chardonnay | 70 per bottle
murphy-goode sauvignon blanc | 70 per bottle
j vineyards pinot gris | 72 per bottle
kim crawford sauvignon blanc | 78 per bottle

TIER 3

decoy by duckhorn sauvignon blanc | 80 per bottle
decoy by duckhorn chardonnay | 86 per bottle
caymus conundrum white blend | 88 per bottle
cakebread sauvignon blanc | 100 per bottle
cakebread chardonnay | 120 per bottle

ROSÉ

hayes ranch | 68 per bottle

decoy by duckhorn | 80 per bottle

RED

TIER 1

bulletin place cabernet sauvignon | 62 per bottle
bulletin place merlot | 62 per bottle
mirassou pinot noir | 64 per bottle
robert mondavi cabernet sauvignon | 64 per bottle

TIER 2

hayes ranch cabernet sauvignon | 68 per bottle
hayes ranch merlot | 68 per bottle
murphy-goode pinot noir | 70 per bottle
chateau ste. michelle cabernet
sauvignon | 72 per bottle

TIER 3

decoy by duckhorn pinot noir | 80 per bottle
br cohn single vintage cabernet
sauvignon | 84 per bottle
decoy by duckhorn merlot | 86 per bottle
decoy by duckhorn cabernet
sauvignon | 96 per bottle
au bon climat pinot noir | 100 per bottle
whitehall lane cabernet sauvignon | 140 per bottle
justin isosceles red blend | 150 per bottle



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