

*forever*  
starts here.  
wedding brochure



OMNI  
TUCSON NATIONAL





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## *meet* You in the Desert

Nestled amidst the majestic Santa Catalina Mountains, Omni Tucson National Resort offers a tranquil haven for unforgettable weddings. Boasting five breathtaking indoor and outdoor venues for ceremonies and receptions, your special day will be adorned with elegance and charm in the desert. Our spacious and newly renovated guest rooms and suites, complemented by two championship golf courses, an all-new spa, and two sparkling pools, ensure that your guests will luxuriate in comfort throughout the festivities. With the enchanting Sonoran Desert as a backdrop and the iconic cacti towering around, your wedding ceremony will be imbued with the timeless allure of the desert landscape.



about  
**Omni Tucson  
National Resort.**

**EXCEPTIONAL EXPERIENCES BEGIN THE  
MOMENT YOU ARRIVE**

At Omni Tucson National Resort, we offer both indoor and outdoor spaces with breathtaking desert views. Drawing inspiration from classic Southwest design, our modern spaces exude timeless elegance. Floor-to-ceiling windows grace every corner, providing panoramic views of the majestic Catalina mountain landscape. Step into expansive outdoor areas that intimately connect you with the iconic saguaros and expansive skies of the Sonoran Desert. Indulge in enriching experiences such as championship golf, rejuvenating spa services, and leisurely days spent basking in the sun at our two crystal clear pools.



- 130 newly-renovated guest rooms, casitas and haciendas with private patios or balconies
- Five indoor and outdoor spaces for wedding ceremonies, receptions and cocktails, including the 2,870-square-foot Papago Ballroom with expansive terrace and mountain views
- Six culinary outlets including award-winning Bob's Steak & Chop House, lobby bar with mountain views, all-new lobby bar, grab-and-go café, poolside terrace bar and more
- Two 18-hole championship golf courses including the Catalina Golf Course overlooking the mountains and the desert-style Sonoran Golf Course for a unique challenge. Purchase supplies at the Golf Shop, and work on your swing at the Golf Practice Facility with a dedicated instructor
- 9,000-square-foot full-service salon and spa with 12 treatment rooms for pre-ceremony massages and wedding party hair/makeup
- Two pools, including a peaceful zero-edge pool with lounge seating and private cabanas
- 24-hour fitness center including Peloton®, free weights, resistance machines and more

GUEST ROOMS

# Defined *by* design.

**THOUGHTFUL SPACES AND A WARM  
WELCOME**

Each of our 130 newly-renovated guest rooms and suites offer an ideal desert retreat. Finished in light, airy style inspired by the tranquility of the Southwest, your guests can relax and enjoy panoramic views of the mountains and championship golf courses.



HACIENDA & CASITA SUITES

# Home-style *comfort,* resort-style care.

**SPACES TO REMEMBER**

Omni Tucson National Resort offers 51 desert-inspired Hacienda and Casita suites. Secluded patios open on stunning views of championship golf courses or the expansive mountain landscape. Welcoming fireplaces, plush king beds topped with velvety soft linens and generous floor plans provide a residential experience combined with the comforts and amenities of a modern resort.



MOKARA SPA

# Find relaxation & rejuvenation.

Wide open spaces and the quiet of the desert are naturally relaxing. Sink deeper into tranquility at Mokara Spa, with signature facials, massages and body wraps in 12 private treatment rooms. Between services, rest in couple's relaxation lounges or visit the steam rooms or saunas. Complete your spa visit with a service from our luxury salon. Spa appointments receive all-day access to Sweet Water Pool.



DINING EXPERIENCES

# Savor every moment.

From the warm welcome of a traditional steak house to cocktails under the Southwestern sun, each restaurant at Omni Tucson National Resort offers a distinctive approach to indulgent dining.

**BOB'S STEAK & CHOP HOUSE**

An elegant steak house featuring all prime beef and an inviting Texas-style atmosphere

**DESERT FARMER**

A bright, modern all-day eatery with sustainable fare and creative cocktails

**THE PEAK**

Enjoy garden-to-glass cocktails at our lobby lounge with views of the mountain landscape.

**TERRA COTTA CAFE**

Offering handcrafted coffee and tea, as well as convenient grab-and-go snacks, sundries and signature souvenirs

**LEGENDS BAR & GRILL**

Compare notes from the green over a game of billiards, hearty sandwiches and a full bar

**SWEET WATER TERRACE**

Sample seasonal light bites and refreshing cocktails poolside

GOLF EXPERIENCES

# PGA® golf in a distinctive desert setting.

The golf experience is unmatched at Omni Tucson National Resort. As a PGA TOUR® host course, our fairways are expertly maintained and unique to this beautiful landscape.

**CATALINA COURSE**

One of Golf Digest's 75 Best Golf Courses in North America and host to over 30 years of PGA tour events, this traditional course features 80 bunkers and eight serene lakes, as well as majestic mountain views.

**SONORAN COURSE**

Play through steep elevation changes, 69 bunkers and native plant life at this desert-style course.



# Ceremony & reception spaces.

**OMNI TUCSON NATIONAL RESORT WEDDING VENUE**

Papago Ballroom & Terrace

**OMNI TUCSON NATIONAL RESORT WEDDING VENUE**

Ironwood Ballroom & Terrace

**OMNI TUCSON NATIONAL RESORT WEDDING VENUE**

Navajo Salon

**OMNI TUCSON NATIONAL RESORT OUTDOOR VENUES**

Palm Court

Norville Lawn

# *The* Wedding experience.

We craft unforgettable wedding experiences amidst the captivating beauty of the Sonoran Desert. From the moment you step onto our grounds, you're enveloped in a world of enchantment and luxury. Picture-perfect moments unfold against the backdrop of rugged mountains and blooming cacti, creating an ambiance of natural elegance and romance.

Our dedicated team of event specialists ensures every detail is planned and flawlessly executed, allowing you to relax and savor every moment of your special day. Whether you choose to exchange vows in one of our picturesque outdoor venues or within the refined elegance of our indoor spaces, your wedding at Omni Tucson National is destined to be a masterpiece of love and celebration.

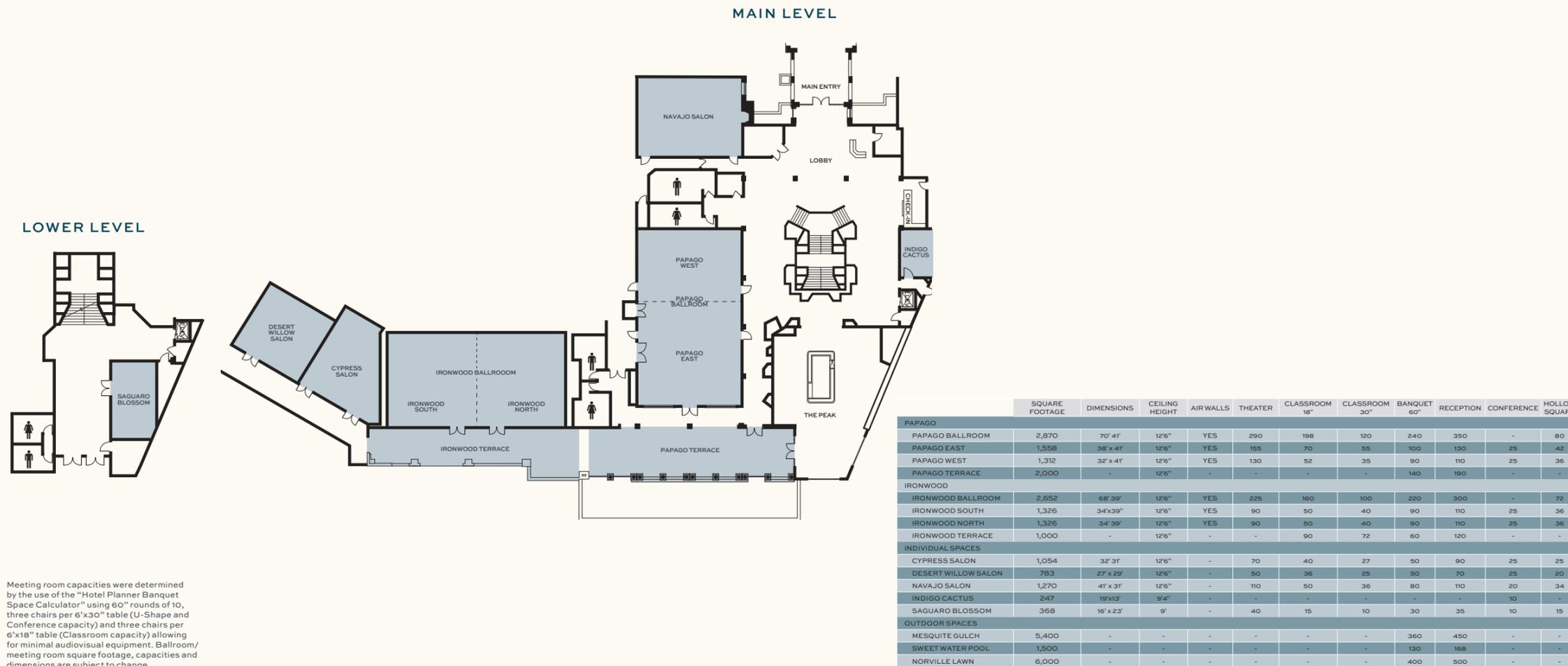
From exquisite cuisine prepared by our talented chefs to personalized service that exceeds your every expectation, we're committed to creating a wedding experience that reflects your unique style and vision. Dance the night away under the starlit desert sky, surrounded by the warmth of loved ones and the joy of beginning your journey together.

We invite you to embrace the magic of the desert and create memories that will last a lifetime.



Let Your Happily  
*ever after* Begin

# Main level / Lower level



Meeting room capacities were determined by the use of the "Hotel Planner Banquet Space Calculator" using 60" rounds of 10, three chairs per 6'x30" table (U-Shape and Conference capacity) and three chairs per 6'x18" table (Classroom capacity) allowing for minimal audiovisual equipment. Ballroom/meeting room square footage, capacities and dimensions are subject to change.

## Unique open-air venues.

### SAY "I DO" IN A SERENE DESERT LANDSCAPE

At Omni Tucson National Resort, we offer beautiful open-air venues that perfectly complement the natural beauty of the Sonoran Desert. Imagine exchanging vows under the azure sky, surrounded by towering saguaro cacti and the calming Santa Catalina Mountains as your backdrop. Our meticulously curated outdoor spaces provide an idyllic setting for couples seeking a romantic and unforgettable wedding experience. Whether you envision an intimate ceremony in a secluded garden or a grand affair on a spacious terrace overlooking the desert landscape, our resort offers a variety of stunning options to bring your dream wedding to life amidst the serenity of nature.



# Ceremony venues.

Omni Tucson National Resort offers four outdoor ceremony locations.

## CEREMONY LOCATIONS

Pricing varies by season

### PALM COURT TERRACE

Starting at 500 | 1,000

### NORVILLE LAWN

Starting at 1,000 | 2,000

### FIRST TEE

Starting at 1,500 | 2,500

### DRIVING RANGE

Starting at 2,000 | 3,000

## CEREMONY

- Rehearsal services for the day before the wedding (time based on availability)
- Alternate ceremony location for inclement weather
- Upgraded white garden padded ceremony chairs
- Fruit infused water station
- Guest book table, gift table, table for officiant



# Rehearsal dinners.

All dinner buffets are served with your choice of Stance signature coffee, Arnold Palmers, freshly baked artisan rolls with butter and served with market house salad. The options below are served buffet or family style. Menu prices subject to a 25% taxable service charge and a 6.1% sales tax. All menus and prices are subject to change.

## KINGS TABLE REHEARSAL DINNER

### SILVER

55 per person

Grilled chicken breast with smothered mushrooms

Smokehouse brisket and duo of BBQ sauce

Grilled asparagus and blistered tomatoes

Roasted new potatoes

Borracho beans

Tres leches and buñuelos

### GOLD

95 per person

Grilled chicken breast with smothered mushrooms

Prime rib with horseradish au jus

Roasted herb-salmon

Grilled asparagus and blistered tomatoes

Roasted new potatoes

New York strawberry cheesecake



# Wedding packages.

Our wedding packages are customized to meet the bride's and groom's specific needs. A complimentary guest room for the bridal couple is included with the wedding reception. Toasts and bar packages are all custom designed and professionally prepared based on the couple's tastes, budget and vision for their special day.

## SILVER PACKAGE

- Complimentary Reception Venue
- Complimentary one-hour house hosted bar
- Floor length linen in white
- White napkins
- Use of banquet tables, chairs, china, silverware, glassware and white napkins
- Four votive candles per table
- Choice of floral centerpieces
- Display tables for cake, gifts and DJ
- Personalized place cards for plated meals
- \*Complimentary Premier guest room for couple on wedding night with custom amenity
- Complimentary Champagne or sparkling cider toast for wedding couple and guests
- Cake cutting and service
- Dance floor for indoor receptions
- Custom menu planning and tasting with Catering Sales Manager and Executive Chef
- Complimentary self-parking for wedding guests
- Courtesy wedding room block with booking link

\*Complimentary guestroom based 5,000 catering minimum



# Wedding packages.

## GOLD PACKAGE

All Silver Package Inclusions to include the following

- 10% Discount on Mokara Spa services
- 10% Discount on Golf Rounds
- Floor length linen in your choice of color
- Selection from additional napkin colors

## PLATINUM PACKAGE

All Silver and Gold Package Inclusions to include the following

- Floor length linen in your choice of color in satin, organza or polyester
- Selection from additional napkin colors in satin or standard

## DIAMOND PACKAGE INCLUSIONS

All Silver, Gold and Platinum Package Inclusions to include the following

- Floor length linen in your choice of color in satin, organza, tuxedo, crinkle or polyester
- Selection from additional napkin colors in satin or standard
- Complimentary riser

## UPGRADES AVAILABLE TO INCLUDE

- Chiavari Chairs
- Arch for Ceremony
- Chair Covers
- Chair sashes/Bows
- Overlays for linens/Runners
- Chargers
- Additional Floral selections
- Pipe and Drape
- Up-lighting
- Bridal Floral Package

# Hors d'oeuvres.

*Hors d'oeuvres are included in all plated menu selections.  
Prevailing pricing implemented for more than two (2) offerings, 102-112++  
Menu prices subject to a 25% taxable service charge and a 6.1% sales tax. All menus and prices are subject to change.*

## PASSED HORS D'OEUVRES

All Hors d'oeuvres based on two piece per person

### HOT

- Cranberry Bleu Cheese Star
- Quesadilla Cone
- Bourbon Glazed Chicken Satay
- Coconut Lobster
- Beef Wellington
- Carne Asada Skewer
- Rosemary-Brown Sugar Bacon
- Beemster Chicken Croquette
- Petite Crab Cake

### COLD

- Heirloom Tomato Bruschetta
- Classic Waldorf
- Shrimp Cocktail
- Smoked Salmon Crostini



# Plated.

*All plated dinners are served with your choice of Stance signature coffees, Arnold Palmers and freshly baked artisan rolls with butter.  
Menu prices subject to a 25% taxable service charge and a 6.1% sales tax. All menus and prices are subject to change.*

## WEDDING CELEBRATIONS PLATED

**SILVER:** 100 per person

Price inclusive of two passed hors d'oeuvres, single salad and two entrees

**GOLD:** 115 per person

Price inclusive of three passed hors d'oeuvres, Tucson salsa bar, single salad and two entrees

**PLATINUM:** 140 per person

Price inclusive of three passed hors d'oeuvres, charcuterie and cheese displays, single salad and two entrees

**DIAMOND:** 175 per person

Price inclusive of three passed hors d'oeuvres, charcuterie and cheese displays, single salad and two entrees, late night snack nacho bar and Tucson salsa

# Plated.

## SALADS

### TUCSON CAESAR

Crisp romaine, smoked-jalapeño dressing, cornbread crouton, Montasio cheese

### SW LOCAL

Yuma greens, Green Valley pecans, farmers market veggies, queso fresco, cilantro vinaigrette

### BABY SPINACH

Fresh berries, dragon fruit, crumbled goat cheese, pine nut and chipotle balsamic

## SILVER ENTREES

### AIRLINE GOLDEN SEARED CHICKEN BREST

Charred corn pilaf, asparagus spears and lemon butter

### SALMON FILLET

Whipped Yukon potato quenelle, toasted cauliflower and chimichurri

### MESQUITE SMOKED TRI TIP

Butter and garlic bliss potato, broccolini and charred tomato and bourbon glaze de veau

### BRAISED KUROBUTA PORK

Calabacitas, refried beans and red chile

### MUSHROOM CANNELLONI

Mashed avocado, palm-asparagus salad and tomatillo enchilada sauce

## GOLD ENTREES

### STUFFED CHICKEN THIGH “SALTIMBOCCA”

Duck Prosciutto, sage, mascarpone risotto, broccoli floret and cherry cane sugar glaze

### CHILEAN SEA BASS

Peruvian potato, saffron poached cauliflower and Brussels and beurre blanc

### FILET MIGNON

Dauphinoise potato gratin, herb pop-over, grilled asparagus and cabernet demi-glace

### LAMB RACK

Garlic and herb gremolada, roasted fingerling potato, haricot verts amandine and bordelaise

## PLATINUM ENTREES

### PRIME FILET

USDA Prime tenderloin, roasted garlic whipped potato, patty pans squash and glaze de veau and bearnaise

### HALIBUT

Neuske's bacon and Brussels sprout hash, baby turnip, heirloom tomato and beurre noisette

### SURF & TURF

Filet and jumbo shrimp, Yukon mash, asparagus, demi and cilantro butter

### PRIME RIBEYE

USDA Prime Ribeye, cipollini onion jam, baked potato and port jus



# Displays.

Menu prices subject to a 25% taxable service charge and a 6.1% sales tax. All menus and prices are subject to change.

## CHARCUTERIE

Domestic and imported cured meats, cheese and house-made spreads

400 (serves 25)

600 (serves 75)

10 per person in excess of platter offering

## CRUDITÉS

Seasonal vegetables with ranch dressing

300 (serves 25)

500 (serves 75)

8 per person in excess of platter offering

## ANTIPASTO

Assorted seasonal roasted, pickled and marinated vegetables

275 (serves 25)

575 (serves 75)

8 per person in excess of platter offering

## GOURMET CHEESE

Domestic and imported cheeses with assorted crackers, crostinis, berries and breads

375 (serves 25)

650 (serves 75)

10 per person in excess of platter offering

## SLICED SEASONAL FRUIT

275 (serves 25)

550 (serves 75)

7 per person in excess of platter offering

## ASSORTED DEVILED EGGS

Southwest, spicy, traditional and seasonal

225 (serves 25)

400 (serves 75)

6 per person in excess of platter offering

## TUCSON SALSA BAR

House made pico de gallo, fruit salsa, spicy salsa and guacamole with tortilla chips

200 (serves 25)

400 (serves 75)

6 per person in excess of platter offering

## NACHO BAR

Pickled jalapeños, olives, tomatoes, Asadero cheese sauce, salsa and sour cream

275 (serves 25)

525 (serves 75)

6 per person in excess of platter offering

# Station dinners.

All dinner stations are served with your choice of Stance signature coffees, Arnold Palmers and freshly baked artisan rolls with butter.

Menu prices subject to a 25% taxable service charge and a 6.1% sales tax. All menus and prices are subject to change.

## WEDDING STATION DINNERS

**SILVER:** 110 per person

2 Entrees | 1 Starch | 1 Vegetable

**GOLD:** 125 per person

3 Entrees | 1 Starch | 1 Vegetable

## ENTREES

Braised Chicken and Caper Beurre Blanc

Airline Chicken Breast with Artichoke Relish

Roasted Duck with Cherry Cane Syrup

Whole Fillet of Salmon and Strawberry Salad

Seared Fillet of Salmon with Feta and Spinach

Crab Cakes with Southwest Tartar

Pork Loin and Green Valley Pecan Chutney

Rack of Lamb and Mint Gremolada

Grilled Flank Steak au Poivre

Prime Rib Horseradish Cream au Jus

Enhance Your Station with Chef Attendant for 75 per attendant Upgrade any Entrée to Filet Mignon for 25 additional per person Enhance Your Stations with a Whole Roasted Suckling Pig for 20 additional per person

## STARCH

Red Bliss Mashed Potato

Portobello Risotto

Yukon Whipped Roasted Garlic Potato

Dauphinoise Gratin

Loaded Bakers

## VEGETABLES

Charred Asparagus

Patty Pans Squash

Vegetable Medley

Calabacitas Con Queso

Broccolini

Pre-Dinner Stations 8 per person per station

Requires 25 person minimum

Charcuterie | Imported & Domestic Cheese | Deviled Eggs Tucson Salsa & Guacamole | Crudités | Antipasto



# Receptions.

Prices based on one hour of service. Chef attendant required at 175 per chef, with one chef per 75 people. Menu prices subject to a 25% taxable service charge and a 6.1% sales tax. All menus and prices are subject to change.

## FROM THE BUTCHER

### BUTTER BASTED PORK LOIN

Cane sugar reduction and fruit chutney

650 (serves 40)

### SUCKLING PIG

Flour tortilla and assorted salsas

850 (serves 40)

### WHOLE SMOKED SALMON

Fresh citrus and dill cream beurre blanc

650 (serves 40)

### TRUSSING SEARED PRIME RIB

Horseradish sauce, French baguette and demi glace

900 (serves 40)

### ANGUS BEEF TENDERLOIN

Horseradish sauce, French baguette and demi glace

950 (serves 25)

### ANGUS BEEF STEAMSHIP

Bleu cheese, house rolls and demi glace

1,200 (serves 50)

### ROSEMARY STUDDED CROWN OF LAMB

French baguette, house mint jelly and jalapeño relish

700 (serves 25)

### COUNTRY STYLE TOM TURKEY

Traditional giblet gravy, cornbread muffin and cranberry relish

650 (serves 40)

## BOURBON GLAZED SMOKED HAM

Pineapple chutney, assorted mustards and drop biscuits

500 (serves 25)

## RAW BAR

Clams, mussels, oysters, shrimp, ceviche and seasonal specialties

800 (serves 25)

2,200 (serves 100)

# Breakfast buffets.

Breakfast is served with freshly brewed Stance coffee, Numi organic hot tea and orange juice. Prices are subject to a 25% service charge and a 6.1% sales tax. All menus and prices are subject to change.

## CAST IRON BREAKFAST

50 per person

### CONTINENTAL | CHOICE OF THREE:

Sliced Fruits

Diced Fruit Salad

Muffins

Assorted Danishes

Croissants

Assorted Toast with Jams and Jellies, New York Bagels and Cream Cheese, Yogurts and Cinnamon Rolls

### STAPLES | CHOICE OF TWO:

Scrambled Eggs with Cheddar Cheese

Pancakes

French Toast

Eggs Benedict

Cheese Blintz

Oatmeal and Accompaniments

### SIDES | CHOICE OF TWO:

Pecanwood Smoked Bacon

Country Links

Signature Blueberry Sausage Patty

Breakfast Potato

### ON US

House-Made Salsa

Guacamole

Fresh Flour Tortilla



# Breakfast enhancements.

Chef attendant required on Omelet Station at 175 per chef, with one chef per 75 people and requires a minimum of 25 people. Menu prices subject to a 25% taxable service charge and a 6.1% sales tax. All menus and prices are subject to change.

## OMELET STATION

Bacon, sausage, chorizo, ham, tomatoes, spinach, mushrooms, chile, bell peppers, onions, cheddar, goat cheese and jalapeños

20 per person

## NEW YORK STEAK

Jus de veau lie, seasonal mushrooms and Boursin

26 per person

## CROISSANT SANDWICHES

Grilled ham, fried egg, American cheese, Pecanwood smoked bacon and garlic aioli

18 per person

## BREAKFAST BURRITOS

Scrambled eggs, cheddar, chorizo, caramelized onions and house-made salsa with flour tortillas

15 per person

## QUESADILLA STATION

Roasted poblano, Cotija, pepper jack cheese, scrambled eggs and egg whites with flour tortillas

18 per person

## WARM CINNAMON ROLLS

15 per person

## FRENCH TOAST

Pure maple syrup, mascarpone cheese and muddled berries

17 per person

## PARFAIT BAR

House-made granola, seasonal fruits and Fage Greek yogurts

12 per person

## MENUDO

Red or white

10 per person

# Bar mixology.

Bartenders are 150 per bartender with one bartender per 75 people. Prices are subject to a 25% service charge and a 6.1% sales tax. All menus and prices are subject to change.

## BRANDS

### HOUSE

Vodka | SVEDKA

Gin | Seagram's

Rum | Castillo

Bourbon | Evan Williams

Scotch | J&B

Tequila | Sauza Blanco

Cognac | Hennessy VS

### DELUXE

Vodka | ABSOLUT

Gin | Beefeater

Rum | Mount Gay

Bourbon | Jim Beam

Scotch | Johnnie Walker Red

Tequila | Hornitos Añejo

Cognac | Hennessy VSOP

### PREMIUM

Gin | Aviation

Rum | Sailor Jerry

Bourbon | Elijah Craig

Scotch | Monkey Shoulder

Tequila | Patrón Silver

Cognac | Hennessy VSOP

Vodka | Tito's

## BEERS

### DOMESTIC

Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light

### IMPORT AND CRAFT

Stella Artois, Samuel Adams Boston Lager, Corona Extra, Guinness, Heineken, Amstel Light, plus other local and regional craft beers

## PACKAGES

### TASTE OF ARIZONA

First hour | 27 per person

Second hour | 25 per person

Each additional hour | 18 per person

### PREMIUM

First hour | 27 per person

Second hour | 25 per person

Each additional hour | 18 per person

### DELUXE

First hour | 25 per person

Second hour | 23 per person

Each additional hour | 16 per person

### HOUSE

First hour | 23 per person

Second hour | 21 per person

Each additional hour | 14 per person



# Bar mixology.

Bartenders are 150 per bartender with one bartender per 75 people. Prices are subject to a 25% service charge and a 6.1% sales tax. Waived bartender fees if sales reach over 500. Cash bars include all service charges and tax. All menu and prices are subject to change. Cash bars require an additional cashier with a fee of 100 for up to 4 hours, 25 per additional hour

## OMNI SIGNATURE COCKTAILS

Add to any bar a selection of Barmalade inspired cocktails using craft, premium and call brands.

*add 2 per drink to tier price*

### GRAPEFRUIT PALOMA

Rum, vodka or tequila, grapefruit-elderflower Barmalade, pineapple juice and Omni sour

### BLOOD ORANGE WHISKEY SOUR

Whiskey, blood orange-guava Barmalade and Omni sour

### SPICY MANGO SMASH

Vodka, rum or gin, mango-habanero Barmalade, pineapple juice and Omni sour

### APPLE-PEAR MARGARITA

Vodka or gin, apple-pear Barmalade, orange liqueur and Omni sour

## OMNI SIGNATURE MOCKTAILS

Add to any bar a selection of Barmalade inspired mocktails.

### BLOOD ORANGE MADRAS

Blood orange-guava Barmalade, cranberry juice & lime

*8 per drink*

### CINNAMON APPLE SOUR

Apple-pear Barmalade, Monin Cinnamon, Omni sour & Angostura Bitters

*8 per drink*

# Bar mixology.

Bartenders are 150 per bartender with one bartender per 75 people. Prices are subject to a 25% service charge and a 6.1% sales tax. Waived bartender fees if sales reach over 500. Cash bars include all service charges and tax. All menu and prices are subject to change. Cash bars require an additional cashier with a fee of 100 for up to 4 hours, 25 per additional hour.

## HOST BAR

House Cocktails | 10 per drink

House Cordials & Cognac | 11 per drink

House Wine | 10 per drink | 38 per bottle

*Bulletin Chardonnay*

*Bulletin Sauvignon Blanc*

*Bulletin Merlot*

*Bulletin Cabernet Sauvignon*

Deluxe Cocktails | 12 per drink

Deluxe Cordials & Cognac | 13 per drink

Deluxe Wine | 12 per drink | 46 per bottle

*Hayes Ranch Rose*

*Hayes Ranch Chardonnay*

*Hayes Ranch Merlot*

*Hayes Ranch Cabernet Sauvignon*

Premium Cocktails | 13 per drink

Premium Cocktails & Cognac | 14 per drink

Premium Wine | 14 per drink | 50 per bottle

*Decoy by Duckhorn Rose*

*Decoy by Duckhorn Sauvignon Blanc*

*Decoy by Duckhorn Pinot Noir*

*Decoy by Duckhorn Merlot*

Domestic Beer | 7 per drink

Import & Micro Brew | 8 per drink

Soft Drinks | Bottled Water | 5 per drink

## CASH BAR

House Cocktails | 12 per drink

House Cordials & Cognac | 13 per drink

House Wine | 12 per drink | 46 per bottle

*Bulletin Chardonnay*

*Bulletin Sauvignon Blanc*

*Bulletin Merlot*

*Bulletin Cabernet Sauvignon*

Deluxe Cocktails | 14 per drink

Deluxe Cordials & Cognac | 15 per drink

Deluxe Wine | 14 per drink | 50 per bottle

*Hayes Ranch Rose*

*Hayes Ranch Chardonnay*

*Hayes Ranch Merlot*

*Hayes Ranch Cabernet Sauvignon*

Premium Cocktails | 16 per drink

Premium Cocktails & Cognac | 17 per drink

Premium Wine | 16 per drink | 52 per bottle

*Decoy by Duckhorn Rose*

*Decoy by Duckhorn Sauvignon Blanc*

*Decoy by Duckhorn Pinot Noir*

*Decoy by Duckhorn Merlot*

Domestic Beer | 8 per drink

Import & Micro Brew | 9 per drink

Soft Drinks | Bottled Water | 5 per drink



# Wine rack.

Our wine list is in progressive order. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste progressing to the wines that are drier and stronger in taste. Bartenders are 150 per bartender with one bartender per 75 people. Waived bartender fees if sales reach over 500. Bottled purchased by the bottle are subject to corkage fees.

Cash bars include all service charges and tax. All menu and prices are subject to change. Cash bars require an additional cashier with a fee of 100 for up to 4 hours, 25 per additional hour. Prices are subject to a 25% service charge and a 6.1% sales tax. All menus and prices are subject to change.

## WINES

### SPARKLING WINES

Kenwood Vineyards | Yulupa Cuvée, CA | brut | 38 per bottle

Campo Viejo, Spain | cava | 42 per bottle

Ruffino, Italy | prosecco | 44 per bottle

Chandon, CA | rosé | 74 per bottle

Chandon, Classic, CA | brut | 76 per bottle

Veuve Clicquot | Yellow Label, France | brut | 165 per bottle

## WINES FOR CASH AND HOSTED BARS

### HOUSE WINES

Bulletin Wines | chardonnay | 40 per bottle

Bulletin Wines | merlot | 40 per bottle

Bulletin Wines | cabernet sauvignon | 40 per bottle

### DELUXE WINES

Hayes Ranch by Wente, California | chardonnay

50 per bottle

Hayes Ranch by Wente, California | merlot

50 per bottle

Hayes Ranch by Wente, California | cabernet sauvignon

50 per bottle

### PREMIUM WINES

Decoy by Duckhorn, California | chardonnay

65 per bottle

Decoy by Duckhorn, California | sauvignon blanc

65 per bottle

Decoy by Duckhorn, California | pinot noir

65 per bottle

Decoy by Duckhorn, California | cabernet sauvignon

65 per bottle

Additional wine selection and pairings available through your Catering Manager

# Details.

## GUARANTEES OF ATTENDANCE

In order to ensure the success of your function, the catering team requires notification of the exact number of guests by 12 p.m., 72 business hours prior to your function. If the guarantees are not received 72 business hours prior to the event, the contracted agreed amount will be used and a 3 per person fee will be charged for an additional guests after guarantees are due.

Final charges will be based on the guarantee or the actual attendance, whichever is greater.

The resort will prepare food based on the guaranteed amount plus 3%. Room assignments are made by the hotel staff to accommodate the expected attendance.

The resort reserves the right to reassign space, if attendance changes from the expected count or as deemed necessary. Plated menus selections are limited to three entrees, highest price prevails when selecting more than one option.

## DECORATIONS AND VENDORS

Your Catering Sales Manager will be pleased to provide you with a list of the hotel's preferred vendors for your wedding needs.

All vendors are required to contact the resort for our guidelines on delivery, tear down, dock usage and clean-up. All decorations, layouts and electrical requirements must meet the approval of the city and county fire department along with Omni Tucson National Resort

Vendors may begin setting up decor on the day of the wedding at 11 a.m. All decor and personal items must be removed the night of the wedding and taken to the complimentary guest room or off site by the planners and vendors. Early setup and a late take down must be approved by the Catering Sales Manager, is based upon availability and may be subject to room rental fees.

Dance floors and outdoor functions are to be rented from a vendor at the customer's expense. The resort will not permit the affixing of anything to the walls, floors or ceiling of rooms with nails, staples, tape or any other substance unless approval is given by the resort. No signs, banners or decorations may be utilized without prior approval from your resort representative.

We will be happy to assist you in hanging your approved decorations but labor fees may apply.

Use of artificial flowers, rice, confetti, glitter, small crystals, or plastic decor will incur a 250 excessive cleaning fee in the ballrooms and the ceremony space.



# Details.

## PRICING AND DEPOSITS

Food, beverage and audiovisual prices are subject to a 25% service charge and 6.1% sales tax. Service charge is taxable in the State of Arizona. Room rental/ceremony fees/occupancy fees are subject to a 25% service charge and 6.1% state occupancy tax. The resort requires that an authorized credit card be placed on file at the time of booking.

Deposits are based on ceremony rental, room rentals, food and beverage minimum, taxes and service charges.

To secure your event, an initial deposit of your estimated charges is due with the signed agreement. The remaining deposits are scheduled over the time between the signing of the contract and 72 business hours prior to your event date. The event must be paid in full prior to the scheduled functions.

Pricing is guaranteed within 90 days of the function and is subject at anytime to tax increases based on the city and county sales tax laws. The resort reserves the right to change pricing at any time outside of the 90-day function date.

## FOOD AND BEVERAGE

We ask that menu selections and setup arrangements be finalized at least three weeks prior to the scheduled event.

A detailed banquet event order will be completed at that time. Your signature is required on each banquet event order prior to the event.

We require that all arrangements for the serving of food and/or beverage in public rooms, meeting/banquet rooms, guest rooms and suites be made with the resort.

All food and beverage must be supplied by the resort (except licensed baker for the cake.) The Catering Sales Manager and Executive Chef will be happy to create a custom menu to suit your needs.

Tastings are scheduled 3-6 months prior to the wedding dates, they include a starter and two entrees for two people. Any additional people or tastings are 75 per person.

Should any of your attendees require kosher meals, the hotel can accommodate with advance notice of 10 business days from the event. The hotel will source all kosher meals from a preferred vendor with pricing relative to the banquet menus.

A 30% discount on vendors meals may be applied and must be requested 10 days prior to the event date and must be approved by the Catering Sales Manager.

# Details.

## OUTDOOR FUNCTIONS

Your Catering Sales Manager will meet with you the day of the event to make the weather call no later than four hours before the start of the event. In the case that the doppler radar indicates a 40% or more chance of rain, wind over 10 mph or temperatures below 50 degrees, the resort reserves the right to make the final decision on whether the function will be outdoors or indoors. Once the resort makes the decision, it is final. Curfew on music and entertainment for outdoor locations is 10 p.m. A setup fee of 500 will be applied to all functions at The Mesquite Gulch and Norville Lawn, excluding the ceremony. All outdoor evening functions will require additional lighting and packages can be arranged

## AUDIOVISUAL

The resort has an on-site representative to assist in all you audiovisual requirements. It is advisable to make arrangements with your Catering Sales Manager in advance. All audiovisual pricing is subject to a 25% service charge and 6.1% state of Arizona sales tax.

## SECURITY

Please advise your attendees that they are responsible for the safekeeping of their personal property as the Hotel does not provide security in the function spaces. You may elect to provide security at your own. The Hotel reserves the right to require the group to provide security. The Hotel's prior approval is required for all outside licensed security companies and must meet the minimum standards established by the Hotel. Security personnel are not authorized to carry firearms without advance Hotel approval.



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