

Event Menus

A photograph of a long wooden table set for an outdoor event. The table is covered with white linens and set with glassware, plates, and folded napkins. Several colorful floral centerpieces are placed along the table, featuring orange, pink, and purple flowers. The background is a blurred outdoor setting with greenery and other tables.

OMNI TEMPE AT ASU
EVENTS MENU



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vg Vegan

gf Gluten-friendly

df Dairy-free

n Contains nuts/peanuts

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase the risk of foodborne illness. Please notify us of any food allergy. Prices are subject to 25% service charge and 8.10% state sales tax. All menus and prices are subject to change.



BREAKFAST BUFFET

All breakfast buffets include freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and freshly squeezed orange juice. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 people.

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SUNRISE CONTINENTAL

seasonal sliced fruits, berries *df gf vg*

assorted breakfast pastries, butter, jam *n*

bagels, seasonal berry & plain cream cheeses *n*

fresh orange juice

36 per person

WELLNESS BREAKFAST

seasonal fruits *gf vg*

granola parfait, berries, local honey *n gf*

assorted breakfast cereals, whole, skim & soy milks

croissants, assorted muffins

fresh orange, grapefruit juice

37 per person

THE SONORAN

cut fruit *vg*

assorted breakfast pastries, butter, jam *n*

granola parfait, berries, local honey *n gf*

cast iron frittata | squash calabacitas, pico de gallo,
jalapeño jack cheese *gf*

fresh orange, grapefruit & cranberry juices

48 per person

THE STANDARD

cut fruit, agave syrup *vg*

granola parfait, berries, local honey *n*

chef's assorted breakfast pastries, butter, jam *n*

scrambled farm-fresh eggs *gf*

applewood-smoked bacon *df gf*

breakfast sausage links *df gf*

roasted skillet potatoes, sautéed onions, herbs *df gf*

fresh orange, grapefruit & cranberry juices

49 per person



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HAVASU BREAKFAST

seasonal fruits, berries *gf vg*

greek yogurt

chef's assorted breakfast pastries, butter, jam *n*

potato hash bake, cheddar, fried eggs *gf*

scrambled farm-fresh eggs *gf*

apple chicken sausage *df gf*

applewood-smoked bacon *df gf*

fresh orange, grapefruit & cranberry juices

55 per person

TOUR OF AZ

seasonal fruit, tajín *vg*

churro french toast,
sweet orange cream cheese glaze

chorizo scrambled eggs *df gf*

steak & eggs *df gf*

calabacitas, egg white, queso fresco, pico de gallo,
salsa verde, salsa roja, flour tortilla *gf*

roasted skillet potatoes, green chile, cotija *gf*

fresh orange, grapefruit & cranberry juices

60 per person



ENHANCEMENTS

Chef attendant required at 200 per chef with one chef per 75 people and maximum of 90 minutes of service. Breakfast enhancements require a minimum of 25 people and must be an addition to a breakfast buffet.

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OMELET & EGG STATION

farm-fresh whole eggs, egg whites **df gf**

ham, applewood-smoked bacon,
chicken sausage, chorizo **df gf**

cheddar & monterey jack cheese blend **gf**

mushrooms, onions, bell peppers, tomatoes,
spinach, green chiles **df gf vg**

salsa verde, salsa roja **gf**

25 per person | attendant required

SOUTHWEST FRENCH TOAST OR HOTCAKES

seasonal berries **df gf vg**

pure maple syrup **df gf vg**

whipped sweet cream, spiced chocolate ganache **gf**

whipped butter **gf**

20 per person | attendant required



POWER BREAKFAST BOWL

soft scrambled eggs, ancient grains, local arugula,
grilled vegetables, crispy potatoes,
apple chicken sausage **df gf**

25 per person | attendant required



BREAKFAST À LA CARTE

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CHIA SEED PUDDING

coconut milk, berry compote, pepitas *vg*

7 per person

ASSORTED INDIVIDUAL CEREALS

whole, skim & soy milks

5 per person

ASSORTED ORGANIC & NATURAL CEREALS

whole, skim, soy & almond milks

7 per person

GREEK YOGURT PARFAIT

greek yogurt, seasonal berries, granola *gf*

7 per person

COTTAGE CHEESE

seasonal fruits, nuts

4 per person

MUFFINS

assorted flavors

5 per person

BAGEL BAR

assorted bagels, seasonal berries,
cream cheese spread

10 per person

AVOCADO TOAST

avocado schmear, poached egg, pickled onion,
multigrain baguette

10 per person

STEEL-CUT OATMEAL

brown sugar, pecans, mixed dried fruit,
assorted milks

8 per person

BREAKFAST SANDWICH

scrambled eggs, sharp cheddar cheese,
applewood-smoked bacon, croissant

12 per person



PLATED BREAKFAST

All plated breakfasts are served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot tea and freshly squeezed orange juice. Plated breakfasts require a minimum of 25 people.

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CLASSIC

scrambled farm-fresh eggs *gf*

herbed skillet potatoes, caramelized onions *df gf vg*

applewood-smoked bacon *df gf*

garlic wilted spinach *df gf*

43 per person

SOUTHERN EGG & HASH

scrambled farm-fresh eggs *gf*

herbed skillet potatoes, caramelized onions *df gf vg*

short rib hash, prickly pear bbq, cornbread *df gf*

garlic wilted spinach *df gf*

50 per person

SOUTHWEST CHICKEN & WAFFLE

corn waffle, fried chicken, hatch green chile gravy, fried egg *df*

pickled vegetables *df gf vg*

herbed skillet potatoes, caramelized onions *df gf vg*

45 per person

POACHED EGG & AVOCADO

seasonal fruit smoothie shooter *gf*

avocado toast, poached egg, pickled onion *df*

hash browns *df gf*

multigrain toast *n df*

48 per person



BREAKS

All breaks include freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot tea. Prices are based on 30 minutes of service. Morning break services require a minimum of 25 people.

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MORNING MARKET DISPLAY

melon bowl, local honey yogurt dip *gf*

hazelnut & chocolate spread, jams, whipped butter

assorted muffins, croissants, chocolate croissants *n*

20 per person

THE FRESHMAN JUICE BAR

green juice | spinach, kale, cucumber, apple, pineapple, ginger *df gf vg*

spiced root juice | carrot, lemon, cantaloupe *df gf vg*

tropical fruit juice | mango, pineapple, orange *df gf vg*

26 per person

RAW & ROASTED VEGETABLE CUP

red pepper hummus jar | cucumber, celery *df gf vg*

white bean hummus jar | asparagus, roasted carrot

20 per person

MARKET DISPLAY

artisan cheeses, regional charcuterie, pickled vegetables

garlic naan, artisan crackers

31 per person

TEA TIME

assorted scones *n*

lemon drizzle cake

raspberry tarts

chocolate shortbread

jam, whipped butter

26 per person

BUILD YOUR OWN TRAIL MIX

mixed nuts, smoked almonds, sun-dried fruits, yogurt-covered pretzels, m&m's, coconut, granola bars *n*

22 per person



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SPRING TRAINING BALLPARK

miniature corn dogs, salty bavarian pretzel bites,
warm cinnamon & sugar pretzel bites **df**

beer cheese sauce, mustards,
sweet cream cheese glaze

assorted local kettle corn **gf**

25 per person

HIGH ENERGY

power oatmeal smoothie

power nut mix | pistachios, smoked almonds,
peanuts **n df gf vg**

assorted energy & granola bars **n**

naked brand juices, gatorade, red bull energy drinks

22 per person

SODA SHOPPE

french vanilla ice cream **gf**

malt powder, chocolate syrup, whipped cream,
sweet cherries

soda water, assorted soda syrups

20 per person

SERENDIPITY SUNDAE BAR

french vanilla & chocolate ice creams

hot fudge & caramel sauces **gf**

sliced strawberries, crushed pineapple,
maraschino cherries **df gf vg**

whipped cream, pecan praline **n**

23 per person

WARM COOKIES & MILK

double-chocolate chip, peanut butter,
rum-soaked oatmeal & raisin cookies

local milk **n**

20 per person



BREAK ENHANCEMENTS

Enhancements require a minimum order of two dozen.

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À LA CARTE

assorted greek yogurts **gf** | 5 each

whole seasonal fruit **df gf vg** | 4 each

kashi granola bars | 5 each

clif & kind power bars **n** | 5.50 each

power bag | mixed nuts, seeds,
dried fruit **n df gf vg** | 6 each

assorted candy bars | 7 each

kettle chips | mesquite bbq, salted,
zesty jalapeño | 5 each

assorted ice cream bars | 60 per dozen

local kettle corn **gf** | 8 per bag

deluxe nuts | mixed or individual
varieties **n gf** | 50 per pound | minimum 1 pound

chocolate chip cookies **n** | 7 each



LUNCH BUFFETS

All lunch buffets include rolls and butter, freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and iced tea. Prices are based on 90 minutes of continuous service. Buffets require a minimum of 25 people.

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TEMPE DELI TABLE

DELI SALAD

mixed baby greens, heirloom tomatoes, radish, cucumbers, carrot, agave vinaigrette **df gf**

PASTA SALAD

garbanzo beans, tomato, onion, artichokes, parmesan, basil pesto vinaigrette

POTATO SALAD

red potatoes, mayo dressing, pickled vegetables, green onions, green chile peppers **df gf**

BUILD YOUR OWN SANDWICH

bread | sourdough, whole-grain, italian roll, gluten-friendly available on request **df**

meat | roast beef, turkey, ham, salami, bacon

cheese | provolone, brie spread, swiss, cheddar

vegetables | tomatoes, lettuce, onions, avocado spread, giardiniera, mayo, mustard **gf vg**

SWEETS

cookies, brownies **n**

meyer lemon tarts

55 per person

FIT FEAST

KALE & SESAME SEED SALAD

red cabbage, brussels sprouts, apple, sweet peppers, golden raisin vinaigrette **df gf**

CHARRED & ROASTED VEGETABLE BOARD

asparagus, squash, tomatoes, smoked blue cheese, olive oil, herbs, lemon **df gf**

GRILLED VEGETABLE PASTA SALAD

red pepper, grilled squash, pickled red onion, agave & oregano vinegar dressing

ENTRÉES

roasted salmon, wild rice, grilled pineapple, relish **df gf**

grilled chicken, grain medley, grilled asparagus, chicken jus **df gf**

seared bistro steak, roasted fingerling potatoes, poblano chimichurri **df gf**

SWEETS

lemon cheesecake

chocolate verrine **gf**

assorted macarons **n gf**

67 per person



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SOUTHWEST LUNCH SOUP

chicken tortilla soup, avocado crema,
tortilla strips *df gf*

SALAD

romaine, charred corn, chiles, cotija,
corn nuts, cilantro lime vinaigrette *df gf*

MEXICAN STREET FOOD

carnitas (pulled pork) *gf*

carne asada (grilled skirt steak) *df gf*

chicken tinga (braised chicken) *df gf*

CONDIMENTS

warm corn tortillas *df gf*

pickled vegetables *df gf vg*

trio of salsa | verde, roja, pico de gallo *df gf vg*

borracho beans *df gf*

mexican rice

SWEETS

churro fries, spiced chocolate sauce

raspberry chimichanga

mexican wedding cookies *n*

65 per person

CITY MARKET LUNCH ANTIPASTI BAR

charred lemon hummus, tabbouleh,
baba ghanoush *df gf*

assorted olives, marinated vegetables,
honey fig preserves, peppers, grilled naan bread *df*

CAPRESE SALAD

heirloom tomatoes, fresh herbs,
buffalo mozzarella, evoo *gf*

CHARRED LEAVES

broccolini, pickled red onions,
heirloom cherry tomato, crushed red pepper,
shaved parmigiano-reggiano, lemon, evoo *gf*

ENTRÉES

carved bistro steak, harissa purée,
lemon & herb potatoes *df gf*

moroccan tagine chicken, cauliflower, tomatoes,
olives, preserved lemon vinaigrette *df gf*

caramelized cauliflower steak, saffron couscous,
golden raisins, almonds, olives,
red pepper citrus vinaigrette *df vg*

SWEETS

fruit tarts

assorted mini cheesecake

baklava bites *n*

75 per person



LUNCH BUFFETS

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ASU TABLE

SOUP

black kale & bean soup *df gf*

SALAD

grilled hearts of palm, watermelon,
frisée, fennel, white balsamic vinaigrette *df gf vg*

cornbread panzanella | heirloom cherry tomatoes,
cucumber, red onion vinaigrette *df*

roasted root vegetables, ancient grains, greens,
dried fruit, burnt orange vinaigrette *df vg*

ENTRÉES

southwest rubbed ribeye,
roasted poblano chimichurri *df gf*

roasted pork loin, ancho jus *df gf*

ACCOMPANIMENTS

grilled asparagus, heirloom carrots *df gf vg*

honey spiced polenta

SWEETS

lemon verrine

raspberry & almond shortbread

cheesecake bites

70 per person



PLATED LUNCH

All plated lunches are served with rolls and butter, freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and iced tea. Prices are based on a minimum of 25 people.

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SALAD | CHOOSE ONE

SEDONA CHOPPED

romaine, bibb, blue cheese, tomato, applewood-smoked bacon, piquillo pepper, herb buttermilk dressing *gf*

CAESAR

romaine hearts, tomato, fresh parmesan, toasted brioche, creamy lemon caesar dressing

PETITE BABY GREEN

cherry tomatoes, cucumber, watermelon radish, carrot, goat milk feta, tempe honey vinaigrette

ROASTED ROOT

ancient grains, greens, dried fruit, burnt orange vinaigrette *df*

DESSERT | CHOOSE ONE

triple-chocolate mousse cake, berry coulis

lemon bar, strawberry compote

caramel delight tart, vanilla anglaise

cheesecake, seasonal fruit

ENTRÉES | CHOOSE ONE

seasonal vegetarian entrées available

CHICKEN TWO WAYS

confit chicken, roasted chicken breast, parsnip purée, charred asparagus, herb chicken jus *gf*

58 per person

SEA BASS

fried brussels sprouts, applewood-smoked bacon, sweet potato, charred orange butter *df gf*

70 per person

BRAISED BEEF SHORT RIB

cheese risotto, glazed heirloom carrot, braising jus *gf*

68 per person

ROASTED TENDERLOIN

whipped yukon potatoes, baby vegetables, red wine reduction *gf*

72 per person

CHILE-RUBBED CHICKEN

butternut squash purée, buttered crushed potatoes, roasted corn relish, garlic gravy *gf*

62 per person

BAKED SALMON

root vegetable hash, rosemary butter *gf*

66 per person



BOXED LUNCH

All boxed lunches include chips, pasta salad, whole fruit, a chocolate chip cookie and bottled water. Boxed lunches require a minimum of 25 people.

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SANDWICHES | CHOOSE ONE THE ITALIAN

ham, salami, provolone, lettuce, tomato, giardiniera

ROAST BEEF

brie cheese, horseradish, crispy onions

TURKEY CLUB

applewood-smoked bacon, lettuce, tomato, avocado, sourdough

VEGGIE WRAP

mozzarella, mixed greens, balsamic vinaigrette *gf*

50 per person



SMALL BITES

All hors d'oeuvres require a minimum order of 2 dozen of each.

Prices are subject to 25% service charge and 8.10% state sales tax. All menus and prices are subject to change.

COLD

petite tomato tart, basil, ricotta,
parmesan | 9 per person

deviled egg, candied bacon,
cress microgreens **df gf** | 9 per person

heirloom tomato, corn, burrata,
basil **df gf** | 9 per person

beef tartare, egg yolk, crispy cracker,
pickled radish **df** | 12 per person

shrimp ceviche, salsa verde, cucumber,
plantain **df gf** | 10 per person

sweet corn & crab salad, cast iron cornbread crumble,
guajillo aioli | 12 per person

crudités cup | assorted vegetables,
white bean hummus **vg** | 9 per person

tuna poke, ponzu, wakame,
crispy wontons **df** | 12 per person

ham & melon | iberico ham, white balsamic glaze,
pink peppercorn **df gf** | 10 per person

HOT

dungeness crab cake, remoulade,
celery microgreens **df** | 12 per person

mini beef sliders, applewood-smoked bacon &
tomato jam, cheddar cheese | 10 per person

pork belly bites, pickled jalapeño,
crispy rice paper **df gf** | 12 per person

mini beef taco, cheddar, cabbage, crema,
smoked jalapeño, pico de gallo | 10 per person

charred chicken skewer,
prickly pear bbq **df gf** | 10 per person

manchego risotto arancini,
red chimichurri | 9 per person

sweet & spicy candied bacon **df gf** | 10 per person

bbq cauliflower,
pickled sweet peppers **df gf vg** | 9 per person



CARVING STATIONS

A minimum of three stations must be selected unless added to a reception or buffet menu. Prices are based on 1 and 1/2 hours of continuous service.

Carving & action stations require one chef per 75 people at 200 per chef. A small group fee will be added for groups under 25. All carving stations include freshly baked dinner rolls.

Prices are subject to 25% service charge and 8.10% state sales tax. All menus and prices are subject to change.

SONORAN SPICED TURKEY

chile arizona honey glaze, savory bread pudding **df gf**
375 each | serves up to 30 | attendant required

PORK LOIN

arizona whiskey bbq, fennel & raisin slaw **df gf**
425 each | serves up to 30 | attendant required

PEPPER-SEARED TUNA

jasmine rice, sesame roasted carrot slaw,
soy reduction **df gf**
675 each | serves up to 30 | attendant required

ROSEMARY & GARLIC ROASTED PRIME RIB

horseradish cream, caramelized onion jus,
roasted potatoes **gf**
1000 each | serves up to 35 | attendant required

BEEF TENDERLOIN

poblano chimichurri, roasted marble potatoes **df gf**
750 each | serves up to 25 | attendant required





DISPLAY STATIONS

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ARTISINAL CHEESE

chef's selection of artisanal cheeses, dried fruits,
jams, assorted nuts, gourmet crackers **n**
30 per person

ANTIPASTI BOARD

imported cheeses, marinated vegetables,
cured meats, olives, membrillo, artisan bread **df**
35 per person

TEMPE CRUDITÉS

heirloom carrots, cucumber, celery, cherry tomatoes,
sweet baby bell peppers, herb dipping sauce **gf**
25 per person

CHARCUTERIE BOARD

cured & smoked meats, local jams,
pickled vegetables, grain mustard, rustic breads
36 per person

CHILLED SEAFOOD ON ICE

seasonal crab claws, jumbo shrimp,
spiced cocktail sauce, seafood salad,
prickly pear mignonette, lemons, tabasco,
drawn butter **df gf**
market price per person

SMOKED SALMON

pickled onion, capers, cucumber,
whipped goat cheese, lemon,
country loaf
25 per person



CHEF ACTION STATIONS

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STATIONS

PASTA

penne, bolognese, parmigiano-reggiano

campanelle, garlic cream sauce, chicken, peas, crimini mushrooms

campanelle, san marzano tomatoes, spinach, asiago

35 per person | attendant required

CHICKEN & WAFFLE

waffle, crisp chicken, honey hot sauce, slaw, bread & butter pickles *df*

30 per person | attendant required

DESSERTS

COOKIE MONSTER

BUILD-YOUR-OWN

ICE CREAM SANDWICH BAR

choose four flavors of cookies, sprinkles, oreo cookie crumble, assorted dipping sauces, vanilla ice cream, strawberry ice cream, chocolate ice cream

25 per person

BUILD YOUR OWN BELGIAN WAFFLES

nutella, bananas, strawberries, chantilly crème, caramel sauce, chocolate sauce, pecans, chocolate chips, warm maple syrup *n*

23 per person

CHOCOLATE CUSTARD BAR

pecans, chocolate chips, fresh fruit, chantilly crème, graham cracker crumble *n*

24 per person



RECEPTION PACKAGE ONE

All reception packages include freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and iced tea. Prices are based on 2 hours of continuous service. Requires a minimum of 25 people.

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DISPLAYS

ARTISANAL CHEESES

chef's selection of artisanal cheeses, dried fruits, jams, assorted nuts, gourmet crackers *n*

HORS D'OEUVRES

deviled eggs, candied bacon *df gf*

mini beef slider, applewood-smoked bacon & tomato jam, cheddar

charred chicken skewer, prickly pear bbq *df gf*

CHOP CHOP

artisan greens, cherry tomatoes, pickled red onion, applewood-smoked bacon, diced cucumbers, seeds, cranberries, agave cider vinaigrette *df gf*

CHILLED SHRIMP COCKTAIL

blistered sweet peppers, grilled lemon, sweet & spicy cocktail sauce *df gf*

ENTRÉES

freshly baked dinner rolls

ROSEMARY & GARLIC ROASTED PRIME RIB

horseradish cream, caramelized onion jus, roasted potatoes *gf*

SONORAN SPICED TURKEY

chile arizona honey glaze, savory bread pudding *df gf*

PORK LOIN

arizona whiskey bbq, fennel & raisin slaw *df gf*

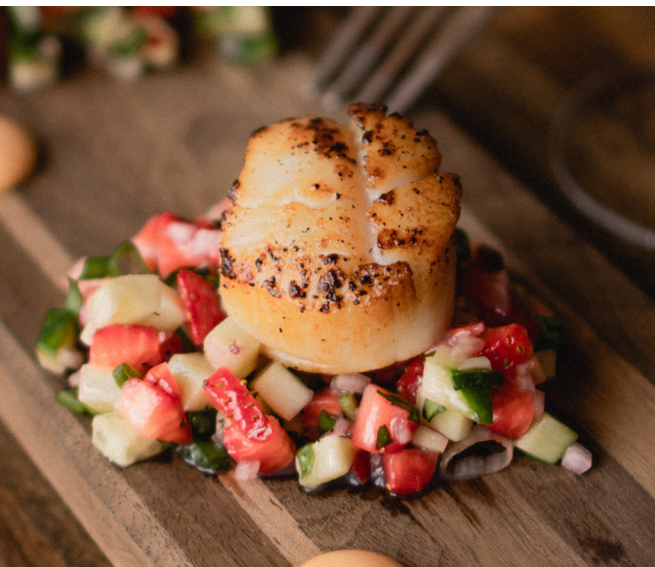
SWEETS

chocolate & espresso tart

white chocolate mousse brownies

mini beignet

175 per person



RECEPTION PACKAGE TWO

All reception packages include freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and iced tea. Prices are based on 2 hours of continuous service. Requires a minimum of 25 people.

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DISPLAY STATIONS

SHRIMP & GRITS

arizona grits, blackened shrimp, trinity tomatoes, country ham, white wine, lemon butter

CHARCUTERIE BOARD

cured & smoked meats, local jams, pickled vegetables, grain mustard, rustic breads *df*

ARTISANAL CHEESE

chef's selection of artisanal cheeses, dried fruits, jams, assorted nuts, gourmet crackers *n*

CHEF ACTION STATIONS

PASTA STATION

penne, bolognese, parmigiano-reggiano

campanelle, garlic cream sauce, chicken, cremini mushrooms

campanelle, san marzano tomatoes, spinach, asiago

CARVING STATIONS

PORK LOIN

arizona whiskey bbq, fennel & raisin slaw *df gf*

BEEF TENDERLOIN

poblano chimichurri *df gf*

PASSED

SMOKY HEIRLOOM TOMATO VERRINE

corn, burrata, basil *gf*

GRILLED SHRIMP CEVICHE

salsa verde, cucumber, plantain *df gf*

CRAB CAKE

remoulade, celery microgreens *df*

SWEETS

mini eclairs

raspberry verrine

assorted mini cakes

160 per person



DINNER BUFFETS

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DESERT DINNER TABLE

SALADS

baby leaves, heirloom tomatoes, radish, pickled baby carrot, cucumber, croutons, herb buttermilk dressing

southern bean | pickled red onion, heirloom tomato, cucumber, haricots vert, black beans, prickly pear vinaigrette **df gf**

ancient grains, goat cheese, dried fruit, toasted seeds, charred blood orange vinaigrette **df**

ENTRÉES

southwest spice grilled chicken, pickled vegetables, mustard seed caviar **df gf**

roasted salmon, jicama slaw, citrus butter **gf**

spiced beef tenderloin, demi-glace **df gf**

ACCOMPANIMENTS

grilled squash, pepita gremolata **df gf**

spiced polenta, az honey **gf**

SWEETS

pecan tart **n**

mango cake bites

chocolate ganache cake

125 per person

MEDITERRANEAN TABLE

SALADS

antipasto | imported cheeses, oil-cured vegetables, cured meats, olives, membrillo, artisan bread

charred leaves | broccolini, pickled red onions, heirloom cherry tomato, crushed red pepper, shaved parmigiano-reggiano, lemon, olive oil **gf**

caprese | buffalo mozzarella, heirloom tomato, fresh herbs, evoo **gf**

ENTRÉES

spiced grilled chicken | harissa yogurt **df gf**

fennel-scented salmon | dill yogurt sauce, pickled grapes **gf**

sea salt & herb-crusted beef prime rib | red wine demi-glace **df gf**

campanelle with san marzano tomatoes | spinach, asiago

ACCOMPANIMENTS

roasted asparagus, heirloom tomato, olive oil, sherry vinegar **df gf**

fingerling potatoes, lemon rosemary **df gf vg**

SWEETS

lemon verrine

coconut & banana cake

fruit tart

description content four

127 per person



DINNER BUFFETS

All dinner buffets include freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and iced tea. Prices are based on 2 hours of continuous service. Requires a minimum of 25 people.

Prices are subject to 25% service charge and 8.10% state sales tax. All menus and prices are subject to change.

TEMPE BBQ DINNER TABLE

THE GARDEN

petite baby green salad | cherry tomatoes, cucumber, radish, carrot, arizona goat cheese, local honey balsamic vinaigrette *gf*

FENNEL & RAISIN SLAW

cider vinaigrette *df gf*

THE PIT

brisket, prickly pear bbq *df gf*

bbq pork, whiskey bbq *df gf*

arizona spice grilled chicken *df gf*

ACCOMPANIMENT

applewood-smoked bacon & brussels *df gf*

charred corn succotash *df gf*

green chile mac n' cheese

SWEETS

lemon mousse cake, raspberry sauce

vanilla custard tart, toasted meringue

warm whiskey peach cobbler

120 per person

MESA DINNER TABLE SALADS

mesclun greens | tomato, jicama, pickled peppers, coriander vinaigrette *df gf*

ENTRÉES

pork posole | radish, cabbage, lime *df gf*

tajín-spiced chicken, salsa verde *df gf*

sea bass veracruz | tomatoes, capers, olives, serrano peppers *df gf*

red chile-spiced bistro steak, roasted poblano chimichurri *df gf*

CALABACITAS

calabacitas | zucchini, chile, corn *df gf vg*

roasted medley of baby potatoes, chile spice *vg*

SWEETS

mexican wedding cookie *n*

caramel-filled churros

spiced chocolate mousse tart

135 per person



PLATED DINNER

All plated dinners are served with rolls and butter, freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and iced tea. Dinner prices include three courses - starter, an entrée, then dessert.

Prices are subject to 25% service charge and 8.10% state sales tax. All menus and prices are subject to change.

STARTERS | CHOOSE ONE

SOUPS

lobster bisque | charred corn, smoked tomato

applewood-smoked bacon & corn chowder,
pork cracklings

butternut squash, whipped crema, microgreens

pork pozole | radish, cabbage, lime *df gf*

SALADS

petite leaves, heirloom tomatoes, cucumber,
radish, local dairy goat cheese,
arizona honey vinaigrette *gf*

baby gem southern caesar | parmesan, crouton,
heirloom tomato, applewood-smoked bacon,
creamy lemon dressing

charred bitter greens | radicchio, endive,
frisée, pickled onion, smoked blue cheese,
piquillo pepper vinaigrette *gf*

caprese | heirloom tomatoes, fresh herbs,
buffalo mozzarella, evoo *gf*

ancient grains, field greens, local goat cheese,
dried fruit, toasted seeds, charred orange vinaigrette

DESSERTS | CHOOSE ONE

triple-chocolate mousse cake, strawberry sauce,
chocolate shards

carrot cake, caramel drizzle, whipped cream

mango cheesecake, blackberry & basil jam,
graham cracker crumble, mint microgreens

black forest brownie, whipped cream,
chocolate paint, cherry relish

s'mores tart | marshmallow fluff, chocolate sauce,
graham cracker streusel



PLATED DINNER

All plated dinners are served with rolls and butter, freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and iced tea. Dinner prices include three courses - starter, an entrée, then dessert.

Prices are subject to 25% service charge and 8.10% state sales tax. All menus and prices are subject to change.

ENTRÉES | CHOOSE ONE

DUO ENTRÉES

spiced chicken & salmon | charred brussels sprouts, baby potatoes, chicken demi-glace, burnt rosemary & lemon butter **df gf** | 125 per person

roasted tenderloin & spiced chicken | mustard seed caviar, braised greens, ancient grains, smoky demi-glace **df** | 130 per person

petite filet & shrimp | parsnip purée, marble potatoes, charred brussels sprouts, heirloom carrots, red wine demi-glace **gf** | 140 per person

braised short rib & lobster | charred cauliflower, seasonal vegetable accents, arizona honey polenta **gf** | 160 per person

INDIVIDUAL ENTRÉES

roasted chicken | heirloom carrot purée, roasted parsnip purée, chicken demi-glace, charred brussels sprouts, baby potatoes **gf** | 98 per person

spiced chicken | mustard seed caviar, braised greens, ancient grain, agave vinaigrette **gf** | 95 per person

grilled salmon | lentil cassoulet, baby vegetables, charred lemon & asparagus **df gf** | 110 per person

seared sea bass | roasted tomatoes, charred heirloom carrot, asparagus tips, grains **df gf** | 125 per person

grilled tenderloin | parsnip purée, marble potatoes, charred brussels sprouts, baby carrots, red wine demi-glace **gf** | 130 per person

braised short rib | charred cauliflower, seasonal vegetable accents, arizona honey polenta **gf** | 120 per person



BEVERAGES

Prices are subject to 25% service charge and 8.10% state sales tax. All menus and prices are subject to change

BEVERAGES

stance regular or decaffeinated
coffee | 105 per gallon

assorted kohana canned coffee drinks | 9 per can

assorted numi hot teas | 85 per gallon

classic black iced tea | 85 per gallon

fresh juice | orange, apple, grapefruit, cranberry,
pineapple, tomato | 70 per gallon

assorted soft drinks | 6 per can

pure life water | 6 per bottle

acqua panna natural spring water | 7 per bottle

s.pellegrino sparkling mineral water | 7 per bottle

s.pellegrino essenza flavored
sparkling mineral water | 7 per can

red bull | energy drink or sugarfree | 7 per can

gatorade | 7 per bottle

naked fruit juice & smoothies | 8 per bottle

coconut water | 7 per bottle

BEVERAGE PACKAGE À LA CARTE

FULL DAY

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

50 per person | 8 hours

HALF-DAY

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

30 per person | 4 hours

INFUSED WATER CHOOSE ONE

grapefruit & basil

strawberry & lime

cucumber & mint

60 per gallon

LEMONADE | CHOOSE ONE

freshly squeezed lemonade with agave

lavender & thyme lemonade

ginger lemonade

68 per gallon



BAR MIXOLOGY

Bartenders are 350 per bartender for up to four hours with one bartender per 75 people. Additional hours are 100 per bartender. Cashier is 250 per cashier for up to four hours with one cashier per bar. Additional hours are 100 per cashier. Cash bar pricing is inclusive. Cash bar sales do not apply towards food and beverage minimums.

Prices are subject to 25% service charge and 8.10% state sales tax. Cash bars include all service charge and tax. All menus and prices are subject to change.

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 | milagro silver
cognac | hennessy vs

CALL

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

BEERS | CHOOSE THREE

DOMESTIC

budweiser, bud light, coors light, miller lite

IMPORTED/CRAFT

heineken, corona, blue moon belgian white,
dos equis, samuel adams boston lager,
voodoo ranger juicy haze ipa

HOST BAR

craft brands | 16 per drink
premium brands | 14 per drink
call brands | 12 per drink
house wine | 14 per drink
decoy wine | 18 per drink
soft drinks | 6 per drink
imported/craft beers | 8 per drink
domestic beer | 7 per drink

CASH BAR

craft brands | 19 per drink
premium brands | 17 per drink
call brands | 15 per drink
domestic beer | 10 per drink
imported/craft beer | 11 per drink
house wine | 17 per drink
soft drinks | 9 per drink



BAR MIXOLOGY

Bartenders are 350 per bartender for up to four hours with one bartender per 75 people. Additional hours are 100 per bartender. All package bars include domestic and imported/craft beers, house wines, cordials, juices, soft drinks and bottled water.

Prices are subject to 25% service charge and 8.10% state sales tax. All menus and prices are subject to change.

OMNI SIGNATURE COCKTAILS

add a selection of barmalade-inspired cocktails using craft, premium or call brands to any bar
Add 2 per person to tier price or 15 per drink

GRAPEFRUIT PALOMA

rum, vodka or tequila | grapefruit-elderflower barmalade, pineapple juice, omni sour

BLOOD ORANGE WHISKEY SOUR

whiskey | blood orange-guava barmalade, omni sour

SPICY MANGO SMASH

vodka, rum or gin | mango-habanero barmalade, pineapple juice, omni sour

APPLE-PEAR CRUSH

vodka or gin | apple-pear barmalade, orange liqueur, omni sour

MOCKTAILS

add a selection of barmalade-inspired mocktails to any bar

BLOOD ORANGE MADRAS

blood orange-guava barmalade, cranberry juice, lime

10 per drink

CINNAMON APPLE SOUR

apple-pear barmalade, monin cinnamon, omni sour, angostura bitters

10 per drink

PACKAGES

CALL

two hours | 39 per person
three hours | 52 per person
four hours | 65 per person

PREMIUM

two hours | 45 per person
three hours | 60 per person
four hours | 75 per person

CRAFT

two hours | 54 per person
three hours | 72 per person
four hours | 90 per person

BEER & WINE

two hours | 27 per person
three hours | 34 per person
four hours | 39 per person



WINE RACK

Bartenders are 350 per bartender for up to four hours with one bartender per 75 people. Additional hours are 100 per bartender.

Prices are subject to 25% service charge and 8.10% state sales tax. All menus and prices are subject to change.

WHITE & BLUSH

decoy by duckhorn | california | rosé | 65 per bottle

hayes ranch | california |
sauvignon blanc | 65 per bottle

decoy by duckhorn | california |
sauvignon blanc | 65 per bottle

bulletin place | australia |
sauvignon blanc | 48 per bottle

bulletin place | australia |
chardonnay, unoaked | 48 per bottle

wine name | region | varietal | 99.99 price note

hayes ranch | california | chardonnay | 55 per bottle

decoy by duckhorn | california |
chardonnay | 65 per bottle

SPARKLING

campo viejo | spain | cava brut | 48 per bottle

chandon | california | sparkling rosé | 75 per bottle

chandon | california | sparkling brut | 75 per bottle

RED

decoy by duckhorn | california |
pinot noir | 65 per bottle

hayes ranch | california | merlot | 55 per bottle

bulletin place | australia | merlot | 48 per bottle

decoy by duckhorn | california |
merlot | 65 per bottle

bulletin place | region | varietal | 99.99 price note

hayes ranch | california |
cabernet sauvignon | 55 per bottle

decoy by duckhorn | sonoma county, california |
cabernet sauvignon | 65 per bottle



EVENT INFORMATION

Thank you for selecting Omni Tempe Hotel At ASU for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers creative, nutritious, balanced choices designed for a positive lifestyle. Our experienced and professional catering and conference services team is available to assist you in creating a memorable experience for you and your guests.

As always, we will be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

GUARANTEES

The exact number of guests attending a function is due 72 business hours prior to the event. This number will be charged even if fewer guests attend. The hotel will prepare food for 3% over the guaranteed number. Meal functions and meeting rooms will be set for a maximum of 5% over the food and beverage guarantee. If the guarantee is increased within 72 hours of the event, the hotel reserves the right to substitute menu items. If your final count exceeds your guarantee during your event, the resort will charge for the additional guests served and add a rush surcharge.

FUNCTION SPACE AND ROOM SETS

Banquet facilities are subject to change should your guaranteed attendance increase beyond your capacity or decrease below the threshold required for your contracted event space. The setup requirements are considered final by three business days prior to your event. Changes made within 24 hours of your event will be subject to a labor charge assessed by the hotel. Equipment needed that is above and beyond the resort's capacity to provide may be rented at an additional fee. Client setup times are subject to room availability. Please arrange your arrival time with your event manager.

OVERSET

The resort will overset up to 3% of your guarantee, not to exceed 50 seats. Any setup required beyond 3% will be subject to a labor fee assessed by the resort. Food will only be prepared for the number of guaranteed attendees provided by the client and will exclude the 3% overset number calculated by the hotel. The hotel is prepared to serve 5% over for groups of 100 or less and 3% over for groups of over 100 but will not be held responsible for service if these percentages are exceeded. Oversets include linen, china, silver, glassware and reserved seating signage only. Preset food is available for an additional cost.



EVENT INFORMATION

DECORATIONS, DECOR, EQUIPMENT & ENTERTAINMENT

All items contracted through outside vendors are the sole responsibility of the client and must be removed at the conclusion of the event. Setup and movement of said items must be handled through the vendor and/or client. A labor fee will be assessed by the hotel if said items are requested by the client to be moved and will be accommodated on a case-by-case basis based on staff availability and liability. Any events left with significant cleanup above and beyond what is expected will incur an appropriate fee assessed by the hotel. Prior to your arrival, decorations brought into the hotel must be approved by your event manager. Any use of open flame in conjunction with décor or floral arrangements is not permitted. All candles must be enclosed in glass by at least one inch. The following items are not permitted for use in event spaces with out prior approval (See your CSM for details) on hotel property: fog machines, smoke machines, sparklers, rice, birdseed, loose glitter and confetti. Any items brought onto hotel property may be removed at the discretion of the hotel if it suggests harm to guests or damage to the hotel of any kind.

DIETARY RESTRICTIONS AND SPECIAL MEALS

In an effort to better serve your guests, we require dietary requests for all plated meal functions due at the time of your guarantee. If no dietary requests are specified, the resort reserves the right to provide special meals no greater than 15% of the guarantee. Any additional special meals served above and beyond the guarantee will be charged and please allow additional time for these last-minute requests. Kosher and halal meals may be ordered through your CSM at market price.

FOOD AND BEVERAGE

Omni Tempe Hotel at ASU, as a licensee, is responsible for the administration, sale, and service for alcoholic beverages in accordance with the applicable statutes of the Code of Arizona and the regulation of the Arizona Alcoholic Beverage Commission. When serving alcoholic beverages, the state minimum age will be observed. The hotel reserves the right to refuse alcoholic beverage service to any person that, in the hotel's sole judgment, seems intoxicated. No food or beverage is permitted to enter or leave the hotel by the event host or guests. Rain calls for outdoor functions must be made no later than 2:00 PM on the day of the event for evening functions. The hotel reserves the right to make the final decision on whether the function will be outdoors or indoors depending on weather conditions.



EVENT INFORMATION

ALCOHOLIC BEVERAGE SERVICE

Omni Tempe Hotel at ASU is the sole provider of any alcoholic beverage product and service. All alcoholic beverage service must be overseen by a hotel associate at the current labor fee. Guests that do not show proper identification or appear to be intoxicated will not be served. Hotel policy does not permit serving of shots or overly strong drinks at banquet events. All alcoholic beverage sales will conclude no later than 1:30 AM. Opened bottles are not allowed to be removed from the premises. Alcoholic items purchased through the hotel may not leave the premises and remain the property of the hotel.

MEAL SERVICE

Breakfast and lunch service are designed to be serviced in 90 minutes. Package breaks are not to exceed 30 minutes of service. Evening events such as dinners and receptions will be available for up to two hours of service.

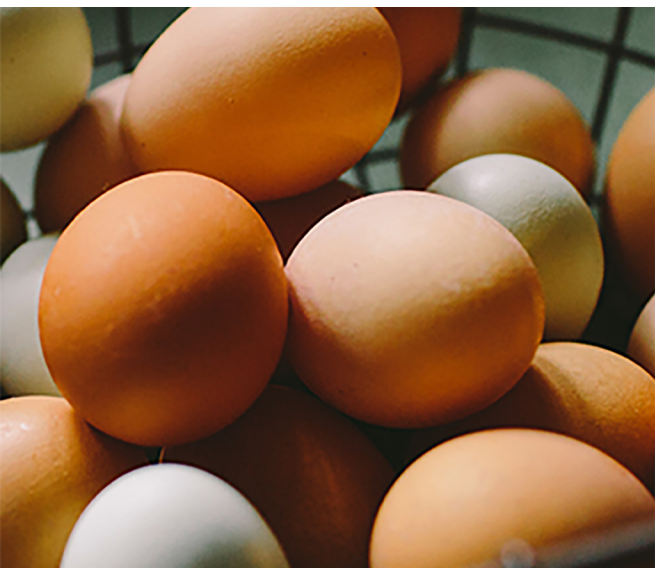
Breakfast menus must start service by 10:00 AM. Lunch menus must start service by 2:00 PM. Dinner service must start by 8:00 PM. Events starting later than the designated times may incur an additional charge.

Standard buffets require a minimum count of 25 people at the full menu price. Please see your event manager for special accommodations for groups of fewer than 25 people. Receptions require a minimum of four total stations. Singular stations may not be ordered in lieu of a full meal service. All stations must be guaranteed for a minimum of 80% of your expected attendance.

Due to health regulations and quality concerns, items from buffets may not be served at a later time and cannot be served for more than three hours total.

Events beginning before 6:00 AM and after 10:00 PM will be assessed 20% additional fee. All menus are subject to revision based on ingredient availability or seasonality.

The hotel requires the client to provide and distribute meal indicators for plated meals with multiple options. Events that contain the reception and main event in the same event space must complete the reception portion in one hour or less.



EVENT INFORMATION

CUSTOM MENUS

Our catering and culinary experts are specialists in creating customized solutions for your event. Items that are created outside the published menus will not be subject to any contracted discount and may incur an additional charge.

OUTDOOR EVENTS

Weather backup space must be determined and decided upon six hours prior to the start of your event and 12 hours prior for events beginning before noon. In the event that the weather backup space is used within the six-hour window, a labor fee may be assessed by the hotel. If a weather backup space is offered and not utilized, the resort is not responsible for delays in service or quality of food and beverage due to weather conditions.

NOISE CURFEW

All outdoor events must cease music and excessive noise by 10:00 PM. Events may continue beyond the 10:00 PM limit but without excessive noise.

SCHEDULING

Client agrees to begin function promptly at the scheduled time and agrees to vacate the designated function area at the closing hour as indicated. Starting at 30 minutes after the contracted event end time, the hotel may assess an increased fee depending on the size and location of your event.

PERSONAL ITEMS LEFT ON SITE

You will be responsible for taking all your personal items with you at the conclusion of your program. The hotel will not assume or accept any responsibility for damages to or loss of any merchandise or articles left at the hotel prior to, during, or following any event. Items found by hotel associates will be turned in immediately to in-house loss prevention (security) to be retrieved by the original owner. The hotel will not store decor items overnight. All items left behind will be discarded by the banquet team.

PROPERTY DAMAGE

As a client, you are responsible for any damage to any part of the hotel during the period of time that you, your attendees, employees, independent contractors, or other agents occupy the resort. The resort does not permit the affixing of anything to walls, floors, or ceilings without prior approval.



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