

Bob's

Steak & Chop House

PRIVATE PARTIES

& SPECIAL EVENTS

Creating a night to remember is rooted in our DNA. The Bob's Steak & Chop House dining experience is crafted from the finest ingredients, superb preparation techniques and exemplary service. Whether you are hosting a large business function, a small gathering of friends or anything in between, Bob's will customize your event to make it special. From the food and drinks to the ambiance and timing, expect the absolute best for your guests.



A WORLD-CLASS EXPERIENCE

- ◇ *Personalized event planning*
- ◇ *Customized menus*
- ◇ *Complimentary valet parking*

LOCATED IN OMNI TUCSON NATIONAL RESORT & SPA

2727 W. Club Dr. • Tucson, AZ 85742 • 520-877-2377 • Tuesday - Thursday 5-9 p.m. • Friday - Saturday 5-10 p.m. • Closed Sunday & Monday

*Consuming raw or undercooked meats, poultry, shellfish or eggs increases your risk of foodborne illness. Vegetarian options available upon request

Bob's

Steak & Chop House

PRIVATE DINING ROOMS

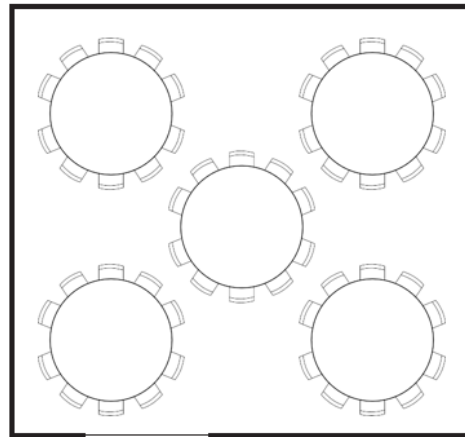
Based on availability

Desert Willow

\$200 Room Rental

ROOM CONFIGURATION

Room dimensions are 29' long x 27' wide.



DOOR TO
MAIN DINING ROOM

*Round Tables
Seats up to 50 guests*

Member's Lounge

\$150 Room Rental

Seats 14 guests

Cypress Ballroom

\$175 Room Rental

Seats 24 guests

MENU ENHANCEMENTS

HORS D'OEUVRES

Add to any menu package for an additional charge

PASSED & DISPLAYED

Shrimp Platter

Serves 15-\$30 | Serves 30-\$500

Jumbo Shrimp Cocktail

Serves 15-\$300 | Serves 30-\$500

Tomato Mozzarella Crostini

Serves 15-\$175 | Serves 30-\$300

Mini Crab Cakes

Serves \$15-\$300 | Serves 30-\$500

Artisanal Cheese Platter

Serves \$25-\$175 | Serves 50-\$300

Coconut Lobster Skewers

Serves \$15-\$300 | Serves 30-\$500

Tenderloin Tails

Serves \$15-\$300 | Serves 30-\$500

Rosemary Brown Sugar Bacon Skewer

Serves \$25-\$200 | Serves 50-\$350

SHARABLE FAMILY STYLE

Priced per person; added to menu selection price

Crispy Calamari | \$9 per person

Onion Rings | \$8 per person

ENTRÉE ENHANCEMENTS

Add to any menu package for an additional charge

Lobster Tail | \$39

Oscar Style | \$25

Twin Jumbo Shrimp Scampi | \$17

SIGNATURE DESSERTS

Add to any menu package

Flourless Chocolate Torte

Raspberry Jam

Key Lime Pie

Whipped Cream

Signature Chocolate Layer Cake

Signature Carrot Cake

Bread Pudding

Caramel

Amaretto Cheesecake

Almond & Whipped Cream

Single Option \$9 per person

Additional \$3 per person per offering

SOMMELIER CONSULTATION

Available upon request

MENU PACKAGES

BOB'S PREMIUM

\$96 PER PERSON

Includes Bob's famous pickles, signature hot bread, coffee, tea, soft drinks

SOUPS & SALADS

Choice of Two

Mixed Greens

Caesar

The Wedge

SIDES

Choice of One Served Family Style

Fresh Broccolini

Roasted Brussels Sprouts

Creamed Spinach

Creamed Corn

STEAKS & ENTRÉES

Served with Bob's Signature Glazed Carrot and Smashed Potatoes

Prime Filet Mignon 9 oz.

Dry Aged Pork Tomahawk 16 oz.

With House Made Applesauce

Broiled Verlasso Salmon

With Maître d' Butter

25% service charge will be added to all private events.

BOB'S EXCLUSIVE

\$120 PER PERSON

Includes Bob's famous pickles, signature hot bread, coffee, tea, soft drinks

SOUPS & SALADS

Choice of Two

Mixed Greens

Caesar

The Wedge

Lobster Bisque

SIDES

Choice of Two Served Family Style

Fresh Broccolini

Roasted Brussels Sprouts

Creamed Spinach

Creamed Corn

STEAKS & ENTRÉES

Served with Bob's Signature Glazed Carrot and Smashed Potatoes. Choice of Four

Prime Filet Mignon 9 oz.

Upgrade to a 12 oz. for an additional \$6

New York Strip Steak 14 oz.

Prime Ribeye 14 oz.

Dry Aged Pork Tomahawk 16 oz.

With House Made Applesauce

Broiled Verlasso Salmon

With Maître d' Butter

Jumbo Shrimp Scampi

With Garlic Fettuccini

25% service charge will be added to all private events.

*Consuming raw or undercooked meats, poultry, shellfish or eggs increases your risk of foodborne illness. Vegetarian options available upon request

MENU PACKAGES

BOB'S PRIME

\$128 PER PERSON

Includes Bob's famous pickles, signature hot bread, coffee, tea, soft drinks

SOUPS & SALADS

Choice of Two

Mixed Greens

Caesar

The Wedge

Lobster Bisque

SIDES

Choice of Two Served Family Style

Fresh Broccolini

Roasted Brussels Sprouts

Creamed Spinach

Creamed Corn

STEAKS & ENTRÉES

*Served with Bob's Signature Glazed Carrot
and Smashed Potatoes. Choice of Five*

Prime Filet Mignon 9 oz. or 12 oz.

New York Strip Steak 14 oz.

Prime Ribeye 14 oz.

Rack of Lamb

Dry Aged Pork Tomahawk 16 oz.

With House Made Applesauce

Broiled Verlasso Salmon

With Maître d' Butter

Alaskan Halibut

With Sweet Potato & Jalapeño Beurre Blanc

Chilean Sea Bass

With Calabacitas & Smokey Chile Sauce

Seared Duck Breast

With Luxardo Cherry Sauce

25% service charge will be added to all private events.