

Event Menus



OMNI ATLANTA HOTEL AT CENTENNIAL PARK
EVENTS MENU



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 Vegetarian

 Vegan

 Gluten-Friendly

 Dairy-Free

 Contains Nuts

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially for those with certain medical conditions. Please notify us of any allergies



BREAKFAST PLATED

Plated breakfasts include orange, apple and cranberry juice, freshly brewed Peet's regular and decaffeinated coffee and assorted Mighty Leaf hot teas.

Prices are subject to 26% taxable service charge and 8.9% sales tax. All menus and prices subject to change.

THE CLASSIC

Scrambled eggs, applewood-smoked bacon, sourdough toast, crispy breakfast potatoes

38 per person

FRENCH TOAST

Powdered sugar, Nutella sauce, side of applewood-smoked bacon, Crown maple syrup, fresh fruit

44 per person

EGG WHITE SCRAMBLE

Spinach, tomato, vermont chèvre, turkey sausage, multigrain toast, crispy breakfast potatoes

38 per person

BENEDICT*

Poached egg, canadian bacon, truffle hollandaise, toasted english muffin, crispy breakfast potatoes

39 per person

Smoked salmon | 46 per person

Crab cake | 46 per person

AVOCADO TOAST*

Smashed avocado, heirloom tomato, pickled red onion, sunny side egg, cotija cheese, fresh fruit

35 per person

EGG SANDWICH

Fried egg, aged cheddar, applewood-smoked bacon, arugula, garlic aioli, croissant, crispy breakfast potatoes

32 per person



BREAKFAST BUFFETS

35 guest minimum. 12 additional per person if below minimum. Breakfast buffets include orange, apple and cranberry juice, freshly brewed Peet's regular and decaffeinated coffee, assorted Mighty Leaf hot teas.

Priced up to 1.5 hours of service. Prices are subject to 26% taxable service charge and 8.9% sales tax. All menus and prices subject to change.

THE QUICK START

Mixed seasonal fruits & berries, passion fruit sauce *df gf vg v*

Assortment of cereals | Local whole, 2% milk, almond milk, soy milk, oat milk

Freshly baked pastries & muffins

Fresh bagels | Chive cream cheese, strawberry cream cheese, traditional *gf v*

Steel-Cut oatmeal | Brown sugar, Golden raisins, toasted Georgia pecans *df gf vg*

46 per person

THE ATL

Mixed seasonal fruits & berries, passion fruit sauce *df gf vg v*

Assortment of cereals | Local whole milk and 2% milk

Build your own parfait | House granola, dried fruit, local honey *df gf*

Steel-cut oatmeal | Brown sugar, golden raisins, toasted Georgia pecans

Cage free scrambled eggs *df gf*

Applewood-smoked bacon *df gf*

Breakfast potatoes *df gf vg v*

Fresh bagels | Chive cream cheese, strawberry cream cheese, traditional *gf vg*

Freshly baked pastries, muffins, croissants

58 per person

THE GEORGIAN SUNRISE

Mixed seasonal fruits & berries, passion fruit sauce *df gf vg v*

Assortment of cereals | Local whole milk and 2% milk

Build your own parfait | House granola, dried fruit, local honey *df gf*

Freshly baked pastries, muffins, croissants

Steel-cut oatmeal | Brown sugar, golden raisins, toasted Georgia pecans *df gf vg*

Cage-free scrambled eggs *df gf*

Breakfast potatoes *df gf vg v*

Applewood-smoked bacon *df gf*

Turkey sausage

Bread toasting station | English muffin, sourdough, multigrain

Biscuit & sausage gravy

68 per person



BREAKFAST

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May not be ordered on their own. Enhancements are priced and designed to accompany Hot or Cold buffet menus

ENHANCEMENTS STONE-GROUND GRITS

Chives, aged cheddar *gf v*

11 per person

BELGIAN WAFFLES OR BUTTERMILK PANCAKES

Powdered sugar, Crown maple syrup *v*

18 per person

HEALTHY CROISSANT

Egg whites, aged cheddar, turkey sausage, heirloom tomato, arugula, garlic aioli, croissant

17 per person

AVOCADO TOAST

Smashed avocado, cherry tomato, shaved red onion, multigrain toast *df vg v*

21 per person

CLASSIC B.E.C.

Fried egg, applewood-smoked bacon, American cheese, English muffin

18 per person

SMOKED SALMON DISPLAY

Pickled red onions, capers, dill cream cheese, chopped hard-cooked eggs, plain & everything bagel

32 per person

SMOOTHIES

Mixed berry, green machine, pineapple & mango *df gf vg v*

15 per person



BREAKFAST STATIONS

Attendant required at 200 per station. Stations may not be ordered on their own. Enhancements are priced and designed to accompany Hot or Cold buffet menus.

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CLASSIC OMELET

CAGE-FREE EGGS, EGG WHITES

VEGGIES

Red onion, bell pepper, heirloom cherry tomato, spinach, mushrooms, diced ham, bell peppers, jalapeños, salsa

PROTEINS

Applewood-smoked bacon, turkey sausage

CHEESES

American, aged cheddar

28 per person

BELGIAN WAFFLE & PANCAKE BAR

Chantilly cream, Crown maple syrup, chocolate fondue, sriracha honey *gf*

Warm seasonal fruit compote, mixed fresh berries *df gf vg v*

Fried buttermilk chicken

36 per person | attendant required

ATL OMELET

CAGE-FREE EGGS, EGG WHITES

VEGGIES

Red onion, scallion, bell pepper, roasted jalapeño, heirloom cherry tomato, wild mushroom, spinach, arugula, jalapeños, salsa

PROTEINS

Applewood-smoked bacon, turkey sausage, pork sausage, smoked salmon, poached lobster

CHEESES

American, aged cheddar, smoked Gouda, goat cheese, pepper jack

33 per person | attendant required

YOGURT PARFAIT

Plain and vanilla honey yogurt

House granola, toasted coconut, dried cranberries, golden raisins, Georgia pecans, fresh berries

18 per person

AVOCADO TOAST

Multigrain and sourdough toast

Smashed avocado *df gf vg v*

Heirloom cherry tomatoes, pickled onions, radish, lime, applewood-smoked bacon bits, queso fresco, chili flakes

24 per person | attendant required



BREAKS

Priced up to 1.5 hours of service. Minimum of 35 people.

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MORNING BREAK

ALL-DAY BEVERAGE BREAK

Freshly brewed Peet's regular & decaffeinated coffee, milk, creamer

Assorted Mighty Leaf hot teas

Soft drinks and bottled water

79 per person

HALF-DAY BEVERAGE BREAK (4HRS)

Freshly brewed Peet's regular & decaffeinated coffee, milk, creamer

Assorted Mighty Leaf hot teas

Soft drinks and bottled water

55 per person

TRAILS END

Whole fruit

Build-your-own trail mix | Honey roasted cashews, Georgia pecans, spicy peanuts *df gf vgv*

Chocolate-covered pretzels, house granola, dried cranberries, golden raisins *df vgv*

Assorted soft drinks

Assorted dried fruits

28 per person

AM BAKERY

Banana bread, cinnamon coffee cake, blueberry muffins, croissant, chocolate croissant, feta & spinach pastry

80 per dozen

SMOOTHIE BAR

Mixed cut fresh fruit & berries

Individual yogurts

Smoothies | Mixed berry, green machine, pineapple & mango

36 per person





BREAKS

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AFTERNOON BREAK CRUNCHIE MUNCHIES

Zapp's potato chips, Cracker Jack

Build-your-own trail mix | Honey roasted cashews, Georgia pecans, spicy peanuts, chocolate-covered pretzels, house granola, dried cranberries, golden raisins

Soft drinks, bottled water

26 per person

TRUIST PARK

Pretzel bites | Beer cheese *v*

Mini hot dogs | Stone-ground mustard, ketchup

Classic salted ballpark peanuts in the shell *df gf vg v*

Cracker Jack

Sweet tea, freshly squeezed lemonade

40 per person

NACHO AVERAGE BREAK

Warm tricolor tortilla chips *df*

Warm queso *gf v*

Adobo pulled chicken, birria beef shoulder *df gf*

Shredded lettuce, diced tomato, pickled jalapeño, roasted corn & black beans, lime wedges

Guacamole, sour cream, pico de gallo, Hatch chilies

Assorted Jarritos Mexican sodas

38 per person

MEDITERRANEO

Roasted pepper hummus, baba ghanoush *df gf vg v*

Tzatziki dip *gf v*

Vegetable crudité, charred scallion ranch *gf v*

Marinated olives

Herb focaccia, garlic chili naan

Sweet tea, freshly squeezed lemonade

34 per person

ENERGIZE

Assorted Red Bull flavors

Kind bars | Dark chocolate mocha almond, fruit & nut, caramel almond & sea salt

Blueberry donut holes

32 per person



BREAKS

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BRICK OVEN FLATBREADS

CAPRESE

Heirloom tomato, fresh basil, mozzarella cheese, rustic tomato sauce *v*

BBQ CHICKEN

Shaved red onion, garlic cream sauce, jack cheese

FORAGER

Wild mushrooms, Vermont chèvre, arugula, balsamic reduction, garlic cream sauce *v*

SPICY CALABRIAN

Hot Calabrian chili, spicy capicola, mozzarella, rustic tomato sauce

SWEET TEA, FRESHLY SQUEEZED LEMONADE

Choose three | 40 per person

Choose four | 46 per person

IT'S ALWAYS TEA TIME

Selection of Numi hot teas and sweet tea

TEA SANDWICHES

Turkey salad | Brie, onion jam, brioche slider

Smoked salmon | Cucumber, dill cream cheese, Meyer lemon zest, pumpernickel

Truffled egg salad | Dijon, wheat bread

SWEETS

Warm scones, Devonshire cream, berry jam

French macaroons

Mini chocolate tarts

Financier cake, raspberry

Mini lemon tart, Italian meringue

50 per person





BREAKS & ENHANCEMENT

Priced up to 1.5 hours of service. Minimum of 35 people. May not be ordered on their own. Enhancements are priced and designed to accompany Hot or Cold break menus.

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COOKIES

Chocolate chunk, oatmeal & cranberry, coconut & pecan, double chocolate

64 per dozen

MUFFINS

Banana nut, double chocolate, blueberry

70 per dozen

BROWNIES

White chocolate blondie, chocolate fudge brownie

64 per dozen

YOGURTS

Assorted natural and fruit-flavored *gf v*

16 per person

PACKAGED SNACKS

Chips, pretzels, popcorn, granola bars, candy bars

6 each

FRUIT & YOGURT BOARD

Mixed cut fresh fruit, vanilla honey yogurt dip *gf v*

38 per person

CHARCUTERIE BOARD

Three artisanal meats & three cheeses, honeycomb, seasonal jams & mustards *gf*

42 per person

CRUDITÉS BOARD

Seasonal vegetables, charred scallion ranch, red pepper hummus *v*

30 per person

CHIPS & SALSA

Warm tricolor tortilla chips, salsa verde, guacamole, pico de gallo, warm queso *v*

28 per person

PREMIUM ICE CREAM BARS

Assorted novelty bars dipped in chocolate

21 per person



LUNCH

35 guest minimum. 12 additional per person if below minimum. Lunch buffet includes iced tea and freshly brewed Stance regular and decaffeinated coffee.

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MONDAY

The Stone Mountain Deli Board

APPETIZERS

Mixed greens salad | Cherry tomatoes, cucumber, pickled red onion, focaccia croutons, red wine vinaigrette *df gf*

Grilled zucchini, squash, eggplant, roasted garlic oil *df gf vg v*

Baba ghanoush, tzatziki dip, red pepper hummus, toasted naan, crackers

SANDWICHES / WRAPS

Pesto chicken caesar | Romaine, focaccia croutons, shaved pecorino, flour tortilla

Toasted veggie wrap | Portobello mushroom, zucchini, tomatoes, arugula, goat cheese, sun-dried tomato tortilla *v*

Italian hero | Salami, capicolo, prosciutto, lettuce, tomato, banana peppers, provolone cheese, balsamic glaze, hoagie roll

Roasted turkey, havarti, tomato, Boston bibb, garlic aioli, ciabatta

SIDES

Kettle chips

Artisan pickles

Whole fruit

Grain mustard potato salad *gf v*

DESSERTS

Chocolate raspberry tart

Georgia bourbon pecan tart

Peach cobbler tart

68 per person

Any other day | 72 per person

LUNCH

| OMNI ATLANTA HOTEL AT CENTENNIAL PARK

TUESDAY

Santa Fe

APPETIZERS

Chicken tortilla soup *df gf*

Cucumber, avocado & tomato salad | Cotija cheese, cilantro lime dressing *gf v*

Jicama slaw | Chayote, shredded carrot, apple, scallion *df gf vg v*

Warm queso dip, tortilla chips

BUILD-YOUR-OWN BURRITO BOWL

Birria beef shoulder* *df gf*

Adobo pulled chicken *df gf*

Citrus-grilled mahi mahi *df gf*

Pork carnitas *df gf*

SIDES

Cilantro brown rice *df gf vg v*

Spanish rice *df gf vg v*

Cumin black beans *df gf vg v*

Flour tortillas

Corn tortillas *gf*

Guacamole, corn salsa, sour cream, shredded lettuce, queso fresco

DESSERT

Tres leches cake

Churros, Mexican chocolate sauce

Mini flan

72 per person

Any other day | 76 per person

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LUNCH

35 guest minimum. 12 additional per person if below minimum. Lunch buffet includes iced tea and freshly brewed Stance regular and decaffeinated coffee.

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WEDNESDAY

The Riviera

APPETIZERS

Italian wedding soup *df*

Mediterranean salad | Mixed greens, cucumber, olives, peppers, tomato, feta cheese, lemon dressing *gf v*

Caprese salad | Mozzarella, Roma tomatoes, arugula, pesto, aged balsamic glaze *gf v*

ENTRÉE

Chicken francese | Lemon & caper pan jus *df*

Branzino | Balsamic roasted tomatoes, caramelized fennel *df gf*

Herb-crusted pork loin | Braised cipollini onion, Calvados glaze *df gf*

SIDES

Roasted fingerlings | Lemon, garlic, Mediterranean oregano *df gf vgv*

Rosemary focaccia *v*

Broccolini | Garlic confit, lemon zest *df gf vgv*

Eggplant caponata *df gf vgv*

DESSERTS

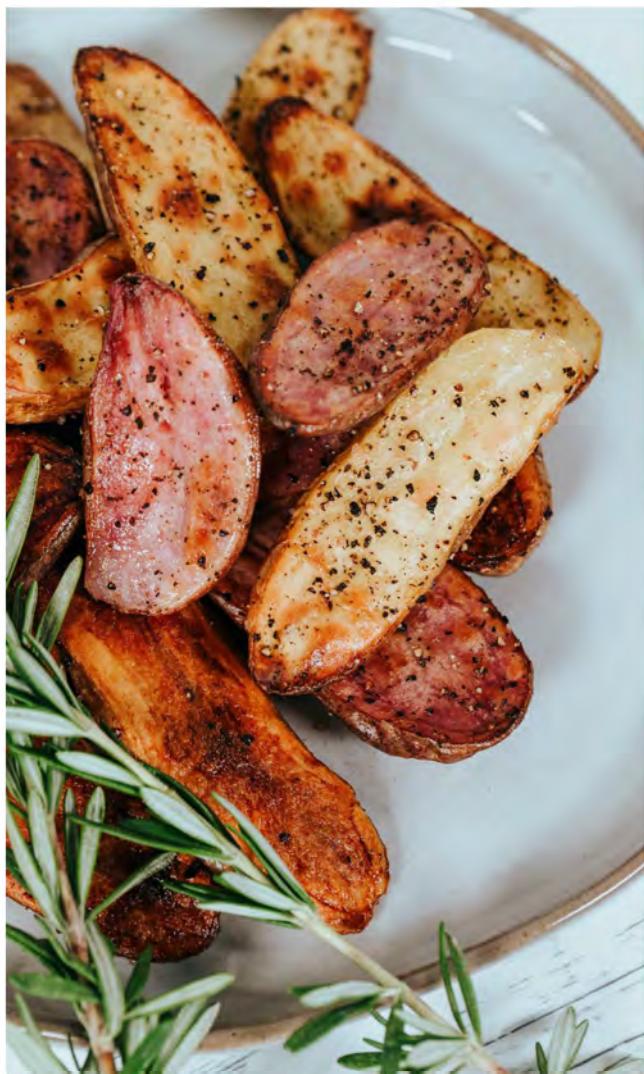
Tiramisu

Sweet cream cannoli

Macaroon

74 per person

Any other day | **79 per person**



THURSDAY

French Quarter

APPETIZERS

Chicken gumbo

Southern cobb salad | Romaine hearts, strawberry, red grapes, Honeycrisp apple, candied pecans, egg, poppy seed dressing *gf v*

Vinegar slaw | Pepper, onion, carrot, shaved cabbage, lime *df gf vgv*

Pipette pasta salad | Celery, green pepper, onion, parsley, Duke's mayo, Beau Mond seasoning *v*

ENTRÉE

Paprika-dusted redfish | Slow-cooked cherry tomatoes, Lafayette sauce *gf*

Braised chicken thighs | Sweet potato purée, charred citrus jus *gf*

Dijon-rubbed pork loin | Beer-braised cabbage, caraway seeds, bourbon glaze *df gf*

SIDES

Hushpuppies, Cajun remoulade *v*

Mixed grilled vegetables | Roasted garlic, fine herbs *df gf vgv*

Red beans & rice *df gf vgv*

DESSERTS

Red velvet cake

Beignets, red fruit compote

Bread pudding, bourbon caramel

72 per person

Any other day | **76 per person**



LUNCH

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FRIDAY

The Timeless Classics

APPETIZERS

Lobster bisque | Seasoned oyster crackers

Baby greens, heirloom cherry tomatoes, shaved carrot, cucumber, aged balsamic vinaigrette *df gf vg v*

Prosciutto-wrapped asparagus | Shaved parmesan, EVOO, chili flakes *gf*

ENTRÉES

Herb-crusted beef tenderloin* | Caramelized pearl onion, merlot demi-glace *df gf*

Seared salmon* | Sweet peppers, pineapple pico de gallo *df gf*

Joyce Farms chicken breast | Roman artichoke hearts, smoked chicken jus, garlic confit *df gf*

SIDES

Crushed fingerlings | Rosemary, goat cheese, Meyer lemon *df gf vg v*

Squash medley | Patty pan, yellow squash, zucchini, garlic oil, fine herbs *df gf vg v*

Artisan bread rolls, butter

DESSERTS

Crème brûlée cheesecake

Chocolate caramel tart

74 per person

Any other day | **78 per person**

SATURDAY

Southern Comfort

APPETIZERS

Southern Caesar | Shaved parmesan, cornbread croutons, smoky Caesar dressing *v*

Twice-baked potato salad | Applewood-smoked bacon, scallion, aged cheddar cheese *gf*

Coleslaw | Duke's mayo, Meyer lemon, celery seed *gf v*

ENTRÉES

Sweet tea-brined fried chicken | Charred scallion ranch & hot honey

Carolina pulled pork | Carolina BBQ sauce *df gf*

Potato slider buns

Blackened redfish | Pepper escabeche, shallot, fine herbs *df gf*

SIDES

Whipped red potatoes *gf v*

Applewood-smoked bacon-braised collard greens *df gf*

Classic mac & cheese | Cheddar breadcrumbs *v*

DESSERTS

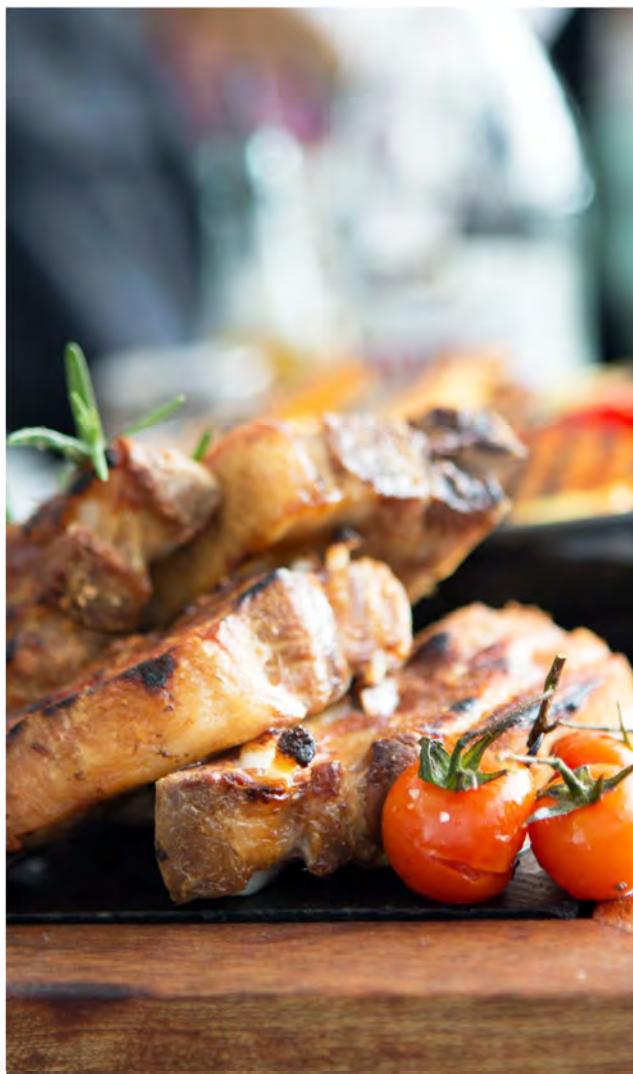
Mini banana pudding

Georgia bourbon pecan pie

Chocolate raspberry tart

72 per person

Any other day | **77 per person**



LUNCH PLATED

Includes iced tea and freshly brewed Peet's regular and decaffeinated coffee.

Prices are subject to 26% taxable service charge and 8.9% sales tax. All menus and prices subject to change.

APPETIZERS / SALADS

New England clam chowder | Seasoned oyster crackers

Tomato bisque | Parmesan crostini v

Caesar salad | Focaccia croutons, shaved parmesan cheese, creamy Caesar dressing v

Mixed green salad | Shaved carrot, radish, cucumber, heirloom cherry tomato, champagne vinaigrette df gf vgv

Marinated heirloom caprese | Burrata, arugula, basil microgreens, aged balsamic, marinated baby heirloom tomatoes gf v

Baby kale salad | Kale, arugula, honeycrisp apple, shaved manchego, pomegranate dressing gf v

Jumbo lump crab cake | Celeriac slaw, spicy red pepper purée

Chicken lollipops | Calabrian chili agrodolce

ENTRÉES

Roasted salmon fillet* | Crushed fingerling potatoes, haricots vert, lemon beurre blanc gf

Seared snapper fillet* | Herbed farro, baby broccolini, Meyer lemon beurre blanc, petite mache gf

Roasted chicken breast | Feta cheese orzo, broccolini, ouzo pan sauce

Roasted chicken coq au vin | Pewee potatoes, chicken thigh, carrots, charred pearl onions, applewood-smoked bacon, mushrooms df gf

Slow-roasted beef tenderloin* | Boursin pommes purée, haricots vert, confit cherry tomatoes, natural jus gf

Cabernet-braised short rib | Sunchoke & potato purée, roasted Brussels sprouts, crispy sunchoke, cabernet demi-glace gf

Shrimp & grits | Blackened shrimp, smoked tomato jam, cheddar & chive grits gf

Citrus-brined chicken | Mashed red potatoes, applewood-smoked bacon-braised collard greens, peach bourbon glaze

DESSERTS

Fruit tart, pastry cream

Chocolate tart, raspberry

Crème brûlée cheesecake

Georgia bourbon pecan pie

Red velvet cake

Berry bowl, Chantilly

2 courses | 65 per person

3 courses | 73 per person

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LUNCH

| OMNI ATLANTA HOTEL AT CENTENNIAL PARK



LUNCH GRAB & GO

All boxed lunches include whole fruit, chocolate chip cookie, kettle cooked potato chips, bottled water and corresponding condiments.

Prices are subject to 26% taxable service charge and 8.9% sales tax. All menus and prices subject to change.

WRAPS / SANDWICHES

PESTO CHICKEN CAESAR

Romaine, garlic croutons, shaved pecorino, flour tortilla

ROASTED VEGGIE WRAP

Portobello mushroom, zucchini, tomatoes, arugula, goat cheese, spinach tortilla *v*

CHICKEN SALAD

Dried cranberries, Honeycrisp apples, multigrain croissant

HONEY HAM

Aged Vermont cheddar, Dijon mayo, onion roll

ITALIAN HERO

Salami, prosciutto, capicollo, lettuce, tomato, banana peppers, provolone cheese, balsamic glaze, hoagie roll

ROASTED TURKEY

Havarti, tomato, Boston bibb, garlic aioli, ciabatta

NY PASTRAMI

Swiss cheese, Russian dressing, sauerkraut, marbled rye

PRIME ROAST BEEF

Aged Vermont cheddar, shaved red onion, horseradish aioli, kaiser roll

Choose up to three | 56 per person



PLATED DINNER

Dinner includes iced tea and freshly brewed Peet's regular and decaffeinated coffee.

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SOUP

New England clam chowder | Seasoned oyster crackers | 16 per person

Tomato bisque | Parmesan crostini | 14 per person

Lobster bisque | Cognac crème fraîche *gf* | 18 per person

APPETIZERS

Lump crab cake | Celery slaw, spicy red pepper purée | 24 per person

Shrimp & grits | White cheddar grits, andouille, étouffée sauce, fine herbs *gf* | 22 per person

Seared thyme-crusted tuna* | Eggplant caponata, garlic crostini, basil oil *gf* | 24 per person

Maine lobster salad | Avocado, tomato, celery, fennel, aioli, butter lettuce *gf* | 28 per person

Crispy duck confit | Citrus polenta, braised cipollini onion, port reduction | 32 per person

Chicken lolipops | Calabrian chili agrodolce | 18 per person

SALAD

Marinated heirloom caprese | Burrata, arugula, basil microgreens, aged balsamic, heirloom tomatoes *gf v* | 16 per person

Baby iceberg lettuce, applewood-smoked bacon lardons, heirloom cherry tomato, pickled red onion, Great Hill crumbles, Great Hill vinaigrette *gf* | 14 per person

Caesar salad | Focaccia croutons, shaved parmesan cheese, Caesar dressing *v* | 14 per person

Poached pear salad | Port wine-poached Bosc pear, Humboldt Fog cheese, spiced pecan, crispy prosciutto *gf* | 18 per person

Baby kale salad | Arugula, honeycrisp apple, shaved manchego, pomegranate dressing *gf v* | 14 per person

Mixed green salad | Shaved carrot, radish, cucumber, heirloom cherry tomato, champagne vinaigrette *df gf vgv* | 14 per person

Beet salad | Spinach, roasted beets, quinoa, dried cherries, pistachio, citrus chèvre dressing *gf v* | 16 per person

PLATED DINNER – ENTRÉE

Dinner includes iced tea and freshly brewed Stance regular and decaffeinated coffee.
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ENTRÉE ROASTED FILLET OF SALMON*

Crushed fingerling potatoes, haricots vert, Meyer lemon, beurre blanc *gf*

56 per person

CHILEAN SEA BASS

Black-eyed pea cassoulet, Peruvian red peppers, chive oil *gf*

58 per person

SEARED SNAPPER FILLET

Herbed farro, broccolini, Meyer lemon, beurre blanc

62 per person

SEARED FILLET OF HALIBUT

Crab, zesty gnocchi, sweet corn, tomato vinaigrette

55 per person

ROASTED CHICKEN

Feta cheese orzo, broccolini, ouzo pan sauce

52 per person

CITRUS-BRINED CHICKEN

Mashed red potatoes, applewood-smoked bacon braised collard greens, peach bourbon glaze *gf*

52 per person

CHICKEN COQ AU VIN

Baby potatoes, chicken thighs, carrots, pearl onions, applewood-smoked bacon, mushrooms

56 per person

ANCHO CHILI PORK CHOP

Crispy tostones, pepper escabeche, chimichuri *df gf*
62 per person

ROASTED HALF RACK OF LAMB

Root vegetable couscous, patty pan squash, madeira jus *df*

64 per person

5 OZ BEEF TENDERLOIN*

Boursin potato purée, haricots vert, confit tomatoes, bordelaise *gf*

72 per person

8 OZ STEAK AU POIVRE*

Au gratin potatoes, root vegetables, au poivre sauce *gf*

62 per person

GRILLED VEAL CHOP*

Baby carrots, spoon bread, dried cherry sauce
68 per person

CABERNET-BRAISED SHORT RIB

Sunchokes mashed potatoes, roasted Brussels, cabernet demi-glace *gf*

62 per person

DESSERT

Fruit tart, pastry cream

Chocolate tart, raspberry

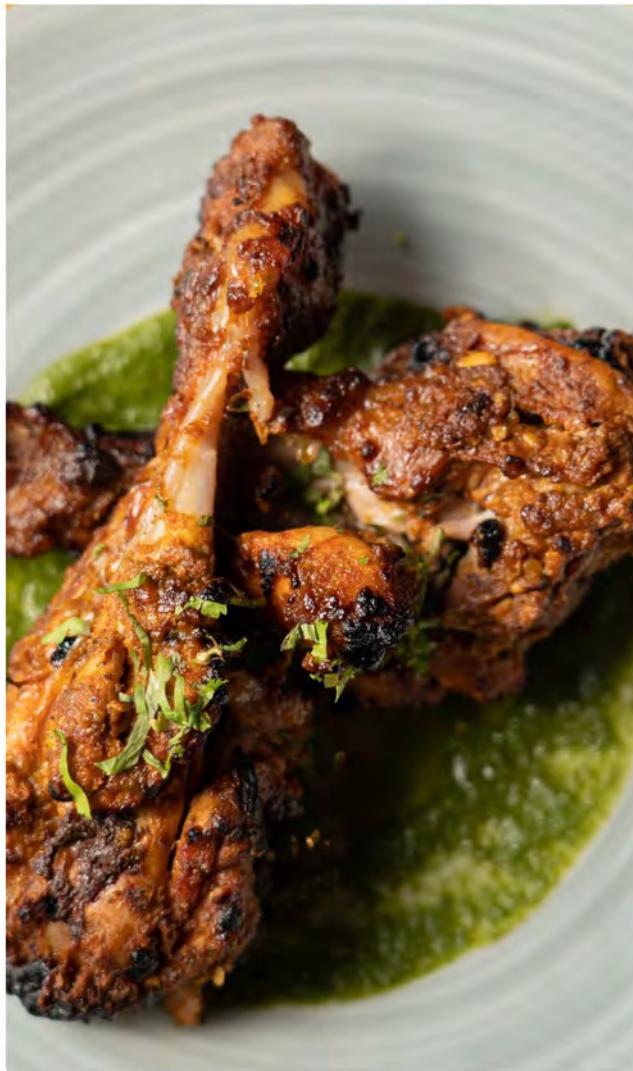
Crème brûlée cheesecake

Georgia bourbon pecan pie

Red velvet cake

12 each per person

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DINNER BUFFET

35 guest minimum. 12 additional per person if below minimum. Dinner buffet includes iced tea and freshly brewed Stance regular and decaffeinated coffee.

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LATIN FLARE

APPETIZERS

Mixed green salad | Sweet peppers, crispy serrano ham, shaved manchego, chipotle lime vinaigrette *gf v*

Brazilian potato salad *gf v*

Jimaca slaw | Chayote, shredded carrot, apple, scallion *df gf vg v*

ENTRÉES

Seared mahi fillet | Pineapple pico de gallo *df gf*

Grilled skirt steak churrasco* | Chimichurri *df gf*

Marinated pork loin | Mojo aioli *df gf*

SIDES

Fried cassava *df gf vg v*

Tomatillo salsa *df gf vg v*

Cuban black beans *df gf vg v*

Spanish rice *df gf vg v*

DESSERTS

Tres leches cake, toasted coconut

Mango cheesecake tarts, raspberry sauce

Churros, Mexican chocolate dipping sauce

128 per person

SOUTHERN BELLE

APPETIZERS

Baby spinach salad | Dried apricots, Georgia pecans, applewood-smoked bacon, goat cheese, sweet onion vinaigrette

Southern Caesar salad | Shaved parmesan, cornbread croutons, smoky Caesar dressing

Poppy seed slaw | Shaved cabbage, Granny Smith apple, cider vinaigrette, poppy seeds *gf v*

ENTRÉES

Carolina pulled pork | Carolina mustard BBQ sauce, potato slider buns

Louisiana redfish | Blistered tomatoes, Lafayette sauce *gf*

Smoked Texas brisket* | Peach BBQ sauce *df gf*

SIDES

Corn spoonbread *v*

Black-eyed peas, collards, andouille sausage *df gf*

Green beans, cremini mushrooms *df gf vg v*

DESSERTS

Peach cobbler tarts

Mini banana pudding

Chocolate tart, caramel sauce

120 per person



DINNER BUFFET

35 guest minimum. 12 additional per person if below minimum. Dinner buffet includes iced tea and freshly brewed Stance regular and decaffeinated coffee.

Priced for up to 1.5 hours of service. Prices are subject to 26% taxable service charge and 8.9% sales tax. All menus and prices subject to change.

THE ATLANTAN APPETIZERS

Southern tomato caprese | Smoked mozzarella, heirloom tomato, arugula, herb oil, balsamic glaze *gf v*

Baby greens, roasted apple, goat cheese, candied pecans, white balsamic vinaigrette *gf v*

Crab pimento cheese | Garlic baguette & assorted crackers

ENTRÉES

Shrimp & grits | Blackened shrimp, smoked tomato sauce, cheddar & chive grits

Sweet tea-brined Joyce Farms chicken breast | Roasted pears, Bourbon mustard glaze *df gf*

Baby back ribs | Georgia peach BBQ sauce *df gf*

SIDES

Applewood-smoked bacon braised collard greens *df gf*

Classic mac & cheese, cheddar breadcrumbs *v*

Sweet potato casserole | Georgia pecan streusel *v*

DESSERTS

Red velvet cake

Pecan pie

Lemon meringue tarts

140 per person

AMALFI COAST APPETIZERS

Romaine & radicchio salad | Focaccia croutons, red wine vinaigrette *df vg v*

Arugula, cucumbers, tomato, red onions, roasted peppers, ricotta salata, fresh Meyer lemon vinaigrette *df gf vg v*

Italian meat & cheese display | Bresaola, hot capicola, lomo, prosciutto, sapore, fontina, Gorgonzola *gf*

ENTRÉES

Lemon & thyme roasted chicken | Wild mushrooms, truffle honey glaze *df gf*

Roasted branzino | Blistered cherry tomato, cerignola olives, tomato broth *df gf*

Lamb ragu | Pecorino, basil, gemelli pasta

SIDES

Herbed parmesan risotto *gf*

Rosemary confit fingerling potatoes *df gf vg v*

Charred asparagus, lemon basil vinaigrette *df gf vg v*

DESSERTS

Tiramisu tarts

Sweet cream cannoli

Mini chocolate hazelnut tarts

146 per person





DINNER BUFFET

35 guest minimum. 12 additional per person if below minimum. Dinner buffet includes iced tea and freshly brewed Stance regular and decaffeinated coffee.

Priced for up to 2 hours of service. Prices are subject to 26% taxable service charge and 8.9% sales tax. All menus and prices subject to change.

THE PRIME DINNER

APPETIZERS

Classic Caesar | Multigrain croutons, shaved parmesan *v*

Chopped salad | Diced cucumber, tomato, onion, red bell pepper, carrot curls, buttermilk ranch, white balsamic vinaigrette *df gf vg v*

Antipasto | Marinated artichoke hearts, roasted red peppers, cerignola olives, shaved onion, banana peppers, shaved salami, baby fresh mozzarella, provolone cheese, herb oil, red wine vinegar

ENTRÉES

Thyme-crusted prime rib* | Braised cipollini onions, merlot demi-glace, horseradish cream *gf*

Roasted wild salmon* | Blistered artichoke, sun-dried tomato beurre blanc, crispy capers *gf*

Roasted Joyce Farms chicken | Wild mushroom chasseur sauce *df gf*

SIDES

Garlic roasted rainbow cauliflower *df gf vg v*

Roasted asparagus, toasted pine nuts, crispy beets, goat cheese *gf v*

Parmesan-crusted fingerling potatoes *gf v*

DESSERTS

Assorted French macarons

Chocolate caramel tart

Lemon tart, toasted meringue

156 per person

DINNER

| OMNI ATLANTA HOTEL AT CENTENNIAL PARK

THE STEAKHOUSE

APPETIZERS

Lobster bisque | Old Bay oyster crackers

Bloody Mary shrimp cocktail | Poached shrimp, spiked cocktail sauce, grilled lemon *df gf*

Baby spinach & arugula salad | Golden beets, candied Georgia pecans, roasted Honeycrisp apple, Vermont chèvre, balsamic vinaigrette *gf v*

Mini wedge salad | Applewood-smoked bacon lardon, boiled egg, radishes, cucumber, onions, tomatoes, Great Hill blue cheese, blue cheese vinaigrette *gf*

ENTRÉES

North GA trout | Citrus beurre blanc, dill, crispy capers *gf*

Grilled NY strip* | Braised cipollini onions, house steak sauce, béarnaise *gf*

Roasted Joyce Farms chicken breast | Roasted wild mushrooms, madiera pan sauce *gf*

SIDES

Au gratin potato *v*

Roasted Brussels sprouts, honey balsamic dressing *df gf vg v*

Creamed garlic baby spinach *gf v*

Artisan dinner rolls

DESSERTS

Caramel bread pudding

Crème brûlée cheesecake

German chocolate cake

148 per person

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DINNER BUFFET

35 guest minimum. 12 additional per person if below minimum. Dinner buffet includes iced tea and freshly brewed Stance regular and decaffeinated coffee.

Priced for up to 2 hours of service. Prices are subject to 26% taxable service charge and 8.9% sales tax. All menus and prices subject to change.

THE NEW ENGLAND CLAM BAKE APPETIZERS

New England clam chowder | Seasoned oyster crackers

NE oysters on half shell* | Bloody Mary cocktail sauce and sherry mignonette *gf*

Baby spinach salad | Dried cranberries, Vermont *chèvre*, slivered almonds, cranberry vinaigrette *gf v*

ENTRÉES

Littleneck clams & linguiça | White wine broth, fine herbs, Meyer lemon *df gf*

Cioppino fra diavolo | PEI mussels, cod, shrimp scallops, fennel, spicy tomato broth *df gf*

Thyme-rubbed Joyce Farms chicken breast | Roasted red peppers, artichoke hearts, thyme jus *df gf*

SIDES

Rice pilaf | Herbs *df gf vgv*

Red bliss potato & corn medallions | Herb butter *gf v*

Artisan rolls, French butter

DESSERTS

Boston cream tarts

Vanilla cream eclairs

Chocolate caramel tarts

Saltwater taffy

145 per person





VEGAN FRIENDLY BUFFET

35 guest minimum. 12 additional per person if below minimum. Dinner buffet includes iced tea and freshly brewed Stance regular and decaffeinated coffee.

Priced for up to 2 hours of service. Prices are subject to 26% taxable service charge and 8.9% sales tax. All menus and prices subject to change.

SALAD

Israeli couscous, feta, cucumber, sun-dried tomato, red onion, lemon thyme dressing *v*

Baby field greens, cherry tomato, shaved carrot, radish, red cabbage, balsamic vinaigrette *df gf vg v*

ENTRÉE

Vegan lentil bolognese, gluten-friendly penne *df gf vg v*

Herbed chicken breast, fall succotash, garlic oil *df gf*

Roasted salmon*, caramelized fennel, caper beurre blanc *gf*

SIDES

Roasted Brussels sprouts, sorghum vinaigrette *df gf vg v*

Curried cauliflower, tahini dressing *df gf*

Vegan farro risotto *df vg*

Mashed red potatoes *gf*

DESSERT

Watermelon skewers, Tajín *df gf vg v*

Chocolate & caramel tart *df*

Vegan apple crisp *df gf vg v*

78 per person



RECEPTION

Reception stations required 35 guests minimum. 12 additional per person if below minimum.

Priced for up to 1.5 hours of service. Prices are subject to 26% taxable service charge and 8.9% sales tax. All menus and prices subject to change.

RECEPTION STATIONS

ARTISANAL CHEESE DISPLAY

Selection of domestic and imported cheese, seasonal fruit, sliced breads, preserves and gourmet crackers, mustard

65 per person

CHARCUTERIE DISPLAY

Selection of domestic and imported meats, dried fruits, nuts, sliced breads, mustards and gourmet crackers

54 per person

CRUDITÉS DISPLAY

Market vegetables, charred scallion ranch, green goddess dressing, red pepper hummus

28 per person

HOW WE ROLL*

Omakase selection of sushi & rolls | Pickled ginger wasabi, roasted edamame, garlic chili crunch

65 per person

SWEET GREEN SALADS

Maytag vinaigrette, charred scallion ranch *gf v*

White balsamic vinaigrette *df gf vg*

Romaine hearts, focaccia croutons, shaved parmesan cheese *v*

Baby field greens, shaved carrot & cucumber, heirloom cherry tomatoes, red onions, herbed feta cheese, candied pecans *gf v*

38 per person

COASTAL RAW BAR*

New England oyster on half shell, Old Bay shrimp, stone crab claws, littleneck clams, smoked mussels, crawfish *gf*

Bloody Mary cocktail sauce, champagne mignonette, sriracha mayonnaise, sauce Louis, lemons, Joe's famous mustard sauce

99 per person

Chef attendant oyster shucker required at 200

THE SLIDER COMPANY CHOOSE THREE

Wagyu burgers* | Aged cheddar cheese, balsamic onions, garlic aioli

Sweet tea brined-fried chicken | Pimento cheese, dill pickles

Crab cake | Old Bay aioli, Boston bibb lettuce

Carolina pulled pork | Carolina BBQ sauce, pickles, brioche bun *df*

NY pastrami | Swiss cheese, Russian dressing, sauerkraut

48 per person

BRUSCHETTA

Grilled pear, goat cheese, honey, prosciutto crumbs

Balsamic-marinated tomatoes, whipped burrata, basil *v*

Maine lobster, citrus & tarragon mayonnaise, pickled fennel

30 per person



RECEPTION ACTION STATION

Attendant required at 200. Reception stations required 35 guests minimum. 12 additional per person if below minimum.

Priced for up to 1.5 hours of service. Prices are subject to 26% taxable service charge and 8.9% sales tax. All menus and prices subject to change.

TASTE OF TUSCANY

PASTAS | CHOOSE 2

Tri color tortellini, gemelli, penne, rigatoni, farfalle

SAUCES | CHOOSE 2

Creamy pesto *gf v*

Tomato ragout *df gf vg v*

Garlic alfredo *gf*

Fra diavolo *df gf vg v*

PROTEINS | CHOOSE 2

Grilled chicken, garlic rock shrimp, Italian sausage, little neck clams

ACCOMPANIMENTS

Parmesan cheese, red chili flakes, caramelized onions, blistered heirloom cherry tomato, roasted red peppers, wild mushrooms, parsley, roasted garlic

Garlic breadsticks

75 per person | attendant required

LIQUID GOLD MAC N CHEESE

CAVATAPPI PASTA

Classic cheese sauce, smokey pimento sauce

PROTEINS

Brisket burnt ends, sweet brined-fried chicken, garlic rock shrimp, applewood-smoked bacon lardons

TOPPINGS

Scallions, wild mushrooms, pickled jalapeño, grilled corn & black beans, shaved manchego, shaved pecorino

65 per person | attendant required



RECEPTION ACTION STATION

Attendant required at 200 per station.

Priced for up to 1.5 hours of service. Prices are subject to 26% taxable service charge and 8.9% sales tax. All menus and prices subject to change.

CARVING STATIONS

TRUFFLE HONEY-GLAZED HAM

Truffle honey, stone-ground mustard *df gf*

25 per person

BRINED & ROASTED TURKEY

Sage gravy *gf*

565 each | serves 25

DIJON-RUBBED WHOLE BEEF TENDERLOIN*

Béarnaise merlot demi-glace *gf*

800 each | serves 35

SLOW ROAST PRIME RIB*

Horseradish aioli, merlot demi-glace *gf*

875 each | serves 35

SMOKED BEEF BRISKET*

Peach bourbon mop sauce *df gf*

32 per person

RACK OF LAMB

Coffee rub, chermoula sauce *df gf*

750 each | serves 30

SIDE OF SALMON

Glazed with miso and sake *df gf*

585 each | serves 25

BONELESS LEG OF LAMB

Shallots, basil lamb jus *df gf*

875 each | serves 25

NEW YORK STRIPLOIN*

Green peppercorn brandy sauce *df gf*

795 each | serves 30

ROASTED WHOLE CHICKEN

Garlic & smoked paprika rub, peach mustard glaze *df gf*

475 each | serves 25

ROASTED MAHI MAHI

Blood orange & jalapeño beurre blanc *gf*

575 each | serves 30



HORS D'OEUVRES

Minimum 50 pieces.

Prices are subject to 26% taxable service charge and 8.9% sales tax. All menus and prices subject to change.

COLD HORS D'OEUVRES

- Snow crab claws, smoked chili aioli *df gf* | 15 each
Seared tuna*, wasabi cream, crispy onion | 12 each
Green lip mussels*, lemongrass sauce *df gf* | 16 each
Grilled shrimp, Bloody Mary sauce *df gf* | 12 each
Scallop ceviche*, leche de tigre *df gf* | 12 each
Green gazpacho, mint *df gf vg v* | 9 each
Lobster knuckle nacho, guacamole, jalapeño, cilantro *df gf* | 14 each
Pimento cheese, baguette crostini *v* | 10 each
Tomato & mozzarella skewer, basil, balsamic pipette *gf v* | 8 each
Whipped burrata crostini, marinated tomato *v* | 10 each

HOT HORS D'OEUVRES

- Vegetable spring rolls, sweet and sour sauce *df vg v* | 8 each
Ratatouille tart *v* | 8 each
Applewood-smoked bacon jam tart | 9 each
Spicy vegetable pakora, mint crème fraîche *v* | 9 each
Mini Philly cheesesteak | 12 each
Truffle & mushroom arancini *v* | 9 each
Pimento cheese fritter, apricot jam *v* | 9 each
Tandoori chicken satay, chili yogurt *gf* | 11 each
Maple-glazed pork belly skewer *df gf* | 12 each
Lobster empanada, tarragon sour cream | 14 each
Lamb chop*, pomegranate molasses *df gf* | 15 each
Moroccan lamb cigar, ras el hanout *df* | 13 each



DESSERT

35 guest minimum. 12 additional per person if below minimum. Attendant required for Ice Cream Social at 200 per attendant. Prices are subject to 26% taxable service charge and 8.9% sales tax. All menus and prices subject to change.

DESSERT STATIONS

ICE CREAM SOCIAL

Vanilla & chocolate ic creams, raspberry sorbet

Cookie crumbles, brownie bites, Maraschino cherries, sprinkles, fresh Chantilly cream, salted caramel sauce, hot fudge

40 per person | attendant required

PIE IN THE SKY

Pecan pie

Key lime pie

Apple crumble pie

Sweet potato pie

35 per person

PATISSERIE

Sweet cream cannoli | Chocolate chip, pistachio

Eclairs, cream puffs

Local luxury chocolate bon bons

Mini dark chocolate tarts

Assorted macaroons

Beignets, mixed berry jam

Financier brown butter cake

Lemon tart, meringue

55 per person

LET THEM EAT CAKE

Red velvet cake, cream cheese frosting

German chocolate cake

Crème brûlée cheesecake

Carrot cake

45 per person

MEDITERRANEAN SWEETNESS

Pistachio baklava

Chocolate baklava

Tiramisu

Turkish delight

42 per person



RECEPTION

| OMNI ATLANTA HOTEL AT CENTENNIAL PARK

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NON-ALCOHOLIC BEVERAGES

Prices are subject to 26% taxable service charge and 8.9% sales tax. All menus and prices subject to change.

BEVERAGES

- Peet's regular or decaffeinated coffee | 135 per gallon
Assorted MightyLeaf hot teas | 110 per gallon
Acqua Panna natural spring water | 8 each
Assorted Kohana canned coffee drinks | 7 each
Classic black iced tea | 110 per gallon
Coconut water | 9 each
Assorted soft drinks | 7 each
Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | 8 each
Gatorade and Powerade sports drinks | G2 Grape, Fruit Punch, Zero Glacier, Zero Lemon-Lime | 7 each
Naked fruit juice & smoothies | 8 each
Red Bull | Energy Drink or Sugarfree | 8 each
S.Pellegrino Essenza flavored sparkling mineral water | 10 each
S.Pellegrino sparkling mineral water | 8 each

FULL DAY

Peet's regular & decaffeinated coffee, assorted MightyLeaf hot teas, iced tea, soft drinks, bottled still water, sparkling water
79 per person

HALF DAY

Peet's regular & decaffeinated coffee, assorted MightyLeaf hot teas, iced tea, soft drinks, bottled still water, sparkling water
55 per person



EXPERIENCES

Atlanta's diverse culinary scene lends itself to a variety of crafted beverage experiences. Host your guests to taste the one-of-a-kind styles and flavors of the finest city in the south.

200 bartender fee per 3 hours applies with one bartender per 75 guests. Prices are subject to 26% taxable service charge, 8.9% sales tax and 3% liquor tax. All menus and prices subject to change.

A TASTE OF ATLANTA-MADE...

Atlanta Vodka | 13th Colony

Atlanta Gin | 13th Colony

Rum | Cruzan

Tequila | Astral

Atlanta Bourbon | 13th Colony

Atlanta Whiskey | Shortbarrel

Scotch | Johnnie Walker Black Label

Atlanta craft beer | SweetWater 420, Hopsecutioner

Domestic beer | Michelob Ultra, Bud Light

Premium beer | Stella Artois, Modelo Especial, Heineken O.O

Sparkling | Kenwood Yulupa

White wine | Storypoint chardonnay

Rosé | Hayes Ranch

Red wine | Storypoint cabernet sauvignon

PACKAGES

One hour | 30 per person

Additional hours | 15 per person per hour

CONSUMPTION & CASH

Liquor | 15 per drink

Wine | 14 per drink

Atlanta craft beer | 10 per drink

Domestic beer | 8 per drink

Premium beer | 10 per drink

BEVERAGES

| OMNI ATLANTA HOTEL AT CENTENNIAL PARK

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EXPERIENCES

200 bartender fee per 3 hours applies with one bartender per 75 guests. Prices are subject to 26% taxable service charge, 8.9% sales tax and 3% liquor tax. All menus and prices subject to change.

DELUXE BAR

Vodka | Svedka
Gin | Seagrams
Rum | Castillo
Tequila | Sauza Silver
Bourbon | Jim Beam White Label
Scotch | J&B
Cognac | Hennessy VS
Atlanta craft beer | SweetWater 420, Hopsecutioner
Domestic beer | Michelob Ultra, Bud Light
Premium beer | Stella Artois, Modelo Especial, Heineken O.O
Sparkling | Kenwood Yulupa
White wine | Bulletin Place chardonnay
Rosé | Hayes Ranch
Red wine | Bulletin Place cabernet sauvignon, merlot

PACKAGES

One hour | 35 per person
Additional hours | 15 per person per hour

CONSUMPTION & CASH

Liquor | 15 per drink
Wine | 14 per drink
Atlanta craft beer | 10 per drink
Domestic beer | 8 each
Premium beer | 10 each

BEVERAGES

| OMNI ATLANTA HOTEL AT CENTENNIAL PARK

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EXPERIENCES

200 bartender fee per 3 hours applies with one bartender per 75 guests. Prices are subject to 26% taxable service charge, 8.9% sales tax and 3% liquor tax. All menus and prices subject to change.

DISTINCT BAR

Vodka | Absolut
Gin | Beefeater
Rum | Bacardí
Tequila | Milagro Silver
Bourbon | Old Forester
Scotch | Johnnie Walker Red
Cognac | Hennessy VS
Atlanta craft beer | SweetWater 420, Hopsecutioner
Domestic beer | Michelob Ultra, Bud Light
Premium beer | Stella Artois, Heineken O.O, Modelo Especial
Prosecco | La Marca
Sparkling | Kenwood Yulupa
White wine | Hayes Ranch chardonnay
Rosé | Hayes Ranch
Red wine | Hayes Ranch cabernet sauvignon, merlot

PACKAGES

One hour | 38 per person
Additional hours | 18 per person per hour

CONSUMPTION & CASH

Liquor & wine | 16 per drink
Atlanta craft beer | 12 each
Domestic beer | 10 each
Premium beer | 12 each



BEVERAGES

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EXPERIENCES

200 bartender fee per 3 hours applies with one bartender per 75 guests. Prices are subject to 26% taxable service charge, 8.9% sales tax and 3% liquor tax. All menus and prices subject to change.

ENHANCED BAR

Vodka | Tito's Handmade

Gin | Botanist

Rum | Sailor Jerry

Tequila | Patrón Silver

Bourbon | Maker's Mark

Scotch | Monkey Shoulder

Cognac | Hennessy VSOP

Atlanta craft beer | SweetWater 420, Hopsecutioner

Domestic beer | Michelob Ultra, Bud Light

Imported beer | Stella Artois, Heineken O.O,
Modelo Especial

Sparkling Red | Banfi Rosa Regale

White wine | Decoy by Duckhorn sauvignon blanc,
chardonnay

Rosé | Decoy by Duckhorn

Red wine | Decoy by Duckhorn pinot noir, merlot,
cabernet sauvignon

PACKAGES

One hour | 40 per person

Additional hours | 22 per person per hour

CONSUMPTION & CASH

Liquor & wine | 17 per drink

Atlanta craft beer | 12 per drink

Domestic beer | 10 per drink

Premium beer | 12 per drink



EXPERIENCES

A mixologist in all of us. Experiences may not be ordered on their own.
Enhancements are priced and designed to accompany the bar packages

200 bartender fee per 3 hours applies with one bartender per 75 guests. Prices are subject to 26% taxable service charge, 8.9% sales tax and 3% liquor tax. All menus and prices subject to change.

CURATED BAR: ENHANCE THE EVENT

MARGARITA BAR

Made-to-order margaritas

Astral tequila

The classic, peach, pomegranate

25 per person

BLOODY MARY BAR

Build it

Blue cheese-stuffed olives, shrimp, candied bacon, pickled okra, cornichons, celery, limes, Tabasco

New Amsterdam vodka

28 per person

MIMOSA BAR

La Marca prosecco, orange juice

French Kiss, Kir Royale

17 per person

MARTINI BAR

New Amsterdam gin

New Amsterdam vodka

The classic, apple, cucumber, lemon drop, chocolate

25 per person

SOUTHERN BAR

MINT JULEP

Maker's Mark bourbon, simple syrup, Angostura bitters, crushed ice, mint sprig

17 per drink

OLD FASHIONED

Maker's Mark bourbon, simple syrup, water, Angostura bitters, orange slice, cherry

17 per drink

GA PEACH TEA

Augusta Peach vodka, Bacardí rum, Astral tequila, Beefeater gin, peach schnapps, sour mix, coke

18 per drink

BEVERAGES

| OMNI ATLANTA HOTEL AT CENTENNIAL PARK

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CURATED COCKTAIL – ENHANCE THE EVENT

Two curated cocktails per event. 17 per drink in addition to bar package pricing.
Curated cocktails may not be ordered on their own.

200 bartender fee per 3 hours applies with one bartender per 75 guests. Prices are subject to 26% taxable service charge, 8.9% sales tax and 3% liquor tax. All menus and prices subject to change.

VODKA COCKTAILS

GEORGIA SWEET TEA ICE PICK

13th Colony vodka, raspberry iced tea, simple syrup, raspberry garnish

CITRUS MARTINI

13th Colony vodka, fresh lemon juice, agave nectar, triple sec, orange wheel garnish

ATLANTA BERRY SMASH

13th Colony vodka, fresh lemon juice, honey, muddled fresh berry blend

GIN COCKTAILS

EAST ENDERS

Atlanta Distillery gin, fresh lime juice, muddled mint leaves, cumber slices, simple syrup, Angostura bitters, mint garnish

SOUTHERN ROSE

Atlanta Distillery gin, Campari, honey, fresh lemon juice, fresh orange juice, muddled strawberry, iced sparkling rosé

BOURBON AND RYE COCKTAILS

SOUTHERN PEACH MINT JULEP

13th Colony bourbon, sweet tea, peach vodka, crushed ice, simple syrup, Angostura bitters, club soda, mint sprig

GEORGIAN MULE

Shortbarrel Toasted bourbon, Combier orange liqueur, ginger beer, lime

TEQUILA COCKTAILS

PEACH MARGARITA

Lunazul tequila, peach purée, simple syrup, fresh lime juice, triple sec, lime zest

LATIN FIRE

Tanteo Jalapeño tequila, agave nectar, cilantro, lime, juice, sour mix



CURATED COCKTAIL – ENHANCE THE EVENT

Two curated cocktails per event. 17 per drink in addition to bar package pricing.
Curated cocktails may not be ordered on their own.

200 bartender fee per 3 hours applies with one bartender per 75 guests. Prices are subject to 26% taxable service charge, 8.9% sales tax and 3% liquor tax. All menus and prices subject to change.

OMNI SIGNATURE COCKTAILS

Add a selection of Barmalade-inspired cocktails to any bar

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 CRUSH

Vodka or gin

Apple-pear Barmalade, orange liqueur and Omni sour

MOCKTAILS

Add to any bar a selection of Barmalade-inspired mocktails

BLOOD ORANGE MADRAS

Blood orange-guava Barmalade, cranberry juice and lime

CINNAMON APPLE SOUR

Apple-pear Barmalade, Monin cinnamon, Omni sour and Angostura bitters



BEER & WINE

2 selections from each category.

200 bartender fee per 3 hours applies with one bartender per 75 guests. Prices are subject to 26% taxable service charge, 8.9% sales tax and 3% liquor tax. All menus and prices subject to change.

DOMESTIC

BEER

Michelob Ultra

Bud Light

Coors Light

Miller Lite

Samuel Adams

TIER I WINES

Bulletin Place | Sauvignon blanc, chardonnay, merlot, cabernet sauvignon

TIER II WINES

Hayes Ranch | Rosé, chardonnay, merlot, cabernet sauvignon

TIER III WINES

Decoy by Duckhorn | Rosé, sauvignon blanc, chardonnay, pinot noir, merlot, cabernet sauvignon

INTERNATIONAL

BEER

Modelo Especial

Heineken

Stella Artois

Asahi

Efes

LOCAL CRAFT

Terrapin Hopsecutioner IPA

SweetWater 420

Creature Comfort Tropicália

PACKAGE

One hour | 22 per person

Two hours | 30 per person

Three hours | 40 per person

Four hours | 48 per person



WINE LIST

Prices are subject to 26% taxable service charge and 8.9% sales tax. All menus and prices subject to change.

THE BUBBLES

Moët & Chandon Imperial | France | brut
champagne | 135 per bottle

Veuve Clicquot | France | brut
champagne | 195 per bottle

Nicolaus Feuillatte | France |
champagne | 105 per bottle

La Marca | Italy | prosecco | 55 per bottle

Bottega Vino Dei Poeti | Italy |
prosecco | 63 per bottle

THE WHITES

Storypoint | California | chardonnay | 45 per bottle

Böen | California | chardonnay | 50 per bottle

Sonoma-Cutrer | California |
chardonnay | 55 per bottle

Mannequin by Orin Swift | California |
chardonnay | 65 per bottle

Quilt | California | chardonnay | 75 per bottle

Santa Margherita | Italy | pinot
grigio | 60 per bottle

Chateau Ste. Michelle | Washington |
riesling | 50 per bottle

Whitehaven | New Zealand | sauvignon
blanc | 50 per bottle

Whispering Angel | France | rosé | 65 per bottle

Conundrum | California | white blend | 55 per bottle

THE REDS

Storypoint | California | cabernet
sauvignon | 45 per bottle

Louis M. Martini | California | cabernet
sauvignon | 50 per bottle

Quilt | California | cabernet
sauvignon | 70 per bottle

DAOU | California | cabernet
sauvignon | 62 per bottle

Stag's Leap | California | merlot | 60 per bottle

Meiomi | California | pinot noir | 55 per bottle

Böen | California | pinot noir | 50 per bottle

Belle Glos | California | pinot noir | 65 per bottle

Conundrum | California | red blend | 55 per bottle

Orin Swift Abstract | California |
red blend | 75 per bottle



BEVERAGES

| OMNI ATLANTA HOTEL AT CENTENNIAL PARK

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