

OMNI CHARLOTTE HOTEL

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, especially for those with certain medical conditions.
Please notify us of any allergies.

OMNI CHARLOTTE HOTEL

BREAKFAST







CONTINENTAL BREAKFAST

All continental breakfast buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and freshly squeezed orange juice. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 30 per person will be applied.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

All menus & items priced per person must be guaranteed at full attendance.

ON THE LIGHTER SIDE

41 per person

diced fresh fruit, berries ***df gf vg***

individual greek yogurts ***gf***

granola ***df gf***

pastries & danishes

assorted muffins

assorted breads & bagels, whipped butter, whipped cream cheese, peach jam

steel-cut oatmeal, brown sugar, raisins, cinnamon ***df vg***





BREAKFAST BUFFETS

All breakfast buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and freshly squeezed orange juice. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 30 per person will be applied.

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RISE & FLIGHT

49 per person

diced fresh fruit, berries ***df gf vg***

pastries, danishes

assorted muffins

scrambled eggs, fresh herbs ***gf***

rosemary & garlic roasted potatoes ***gf***

crispy applewood-smoked bacon ***df gf***

french toast, maple syrup, whipped butter, macerated berries

QUEEN CITY BREAKFAST

53 per person

diced fresh fruit, berries ***df gf vg***

vanilla yogurt ***gf***

granola ***df gf***

assorted bagels, whipped cream cheese, strawberry cream cheese, honey butter

scrambled eggs, chives ***gf***

roasted potato medley ***df gf vg***

stone-ground white grits, cheese, butter, hot sauce ***gf***

smoked salmon display | capers, dill, onions, diced hard-boiled egg ***df gf***





PLATED BREAKFAST

All plated breakfasts are served with freshly brewed regular and decaffeinated coffee, assorted hot tea and freshly squeezed orange juice in addition to your choice of entrée. Prices are based on 60 minutes of continuous service. Requires a minimum of 10 guests. For groups with less than the minimum requirement, an additional charge of 30 per person will be applied.

If more than one entrée is necessary due to dietary restrictions, the specific count of each entrée selected must be provided at least 10 business days prior to the event. The client is responsible for providing entrée identification cards for each guest attending the event.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

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THE USUAL

47 per person

composed fruit plate

assorted pastry basket

whipped butter, jam

two scrambled eggs ***gf***

potato medley ***gf***

roasted breakfast tomato ***gf***

applewood-smoked bacon ***gf***

THE GRIDDLE

47 per person

composed fruit plate

assorted pastry basket

whipped butter, jam

scrambled eggs

pancakes

applewood-smoked bacon

THE QUICHE

47 per person

composed fruit plate

assorted pastry basket

whipped butter, jam

fennel salad

ham & cheese quiche

blistered heirloom tomatoes

THE HANDHELD

47 per person

composed fruit plate

assorted pastry basket

whipped butter, jam

breakfast sandwich | egg, cheese, applewood-smoked bacon, bagel

roasted rosemary potatoes





BREAKFAST STATIONS

Breakfast stations are intended to supplement continental and breakfast buffets or themed breaks and are portioned accordingly. Chef attendant required as indicated at 175 per chef with one chef per 75 guests. Prices are based on 60 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 250 will be applied.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

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OMELET & EGG STATION

21 per person | attendant required

cage-free eggs*, egg whites ***gf***

applewood-smoked bacon, country ham,
apple chicken sausage ***gf***

tomatoes, bell peppers, onions,
mushrooms, spinach ***gf***

cheddar, swiss & goat cheeses ***gf***

THE GRIDDLE BAR

20 per person | attendant required

buttermilk pancakes | plain, blueberry,
chocolate chip

maple syrup, mixed berry syrup, blueberry syrup,
whipped cream, banana





BREAKFAST À LA CARTE

Breakfast à la carte items are intended to supplement continental and breakfast buffets or themed breaks and are portioned accordingly. To add Handheld selections to a breakfast buffet, an additional charge of 8 per person will be applied.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

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HOT

steel-cut oats, brown sugar, raisins, cinnamon ***df vg*** | 8 per person

grits, cheddar cheese, scallions ***gf*** | 8 per person

BREAKFAST MEATS

applewood-smoked bacon ***df gf*** | 8 per person

turkey bacon ***df gf*** | 8 per person

sausage links ***df gf*** | 8 per person

apple chicken sausage ***df gf*** | 8 per person

impossible sausage ***df gf vg*** | 8 per person

HANDHELDS

bagel, applewood-smoked bacon, egg, cheese | 15 each

biscuit, sausage, egg, cheese | 15 each

croissant, ham, egg, cheese | 15 each

burrito | applewood-smoked bacon, potatoes, scrambled eggs, salsa, sour cream | 15 each

add to buffet | 8 per person

COLD

assorted bagels, whipped cream cheese, strawberry cream cheese, honey butter | 10 per person

overnight oats, banana, blackberries | 6 per person

mini parfait | vanilla yogurt, granola, berries | 8 per person

mini chia seed pudding | coconut milk, berries, agave ***df gf vg*** | 8 per person

SMOOTHIES

strawberry, kiwi, oat milk ***gf vg*** | 8 per person

banana, blueberry, spinach, soy milk ***gf vg*** | 8 per person

blackberry, açaí, almond milk ***gf vg*** | 8 per person

OMNI CHARLOTTE HOTEL

BREAKS







À LA CARTE BREAKS

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

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HEALTHY BITES

whole fruit ***df vg*** | **32 per dozen**

protein energy bites ***n gf*** | **48 per dozen**

SWEET & SALTY SNACKS

chef's individual tail mix jars ***n gf*** | **6 per person**

assorted granola & power bars | **5 each**

smartfood popcorn | **5 each**

carolina kettle chips ***df gf vg*** | **7 each**

candy bars | **5 each**

FROM THE BAKERY

assorted pastries | **58 per dozen**

assorted freshly baked cookies ***n*** | **55 per dozen**

brownies, blondies or oatmeal bars | **53 per dozen**

lemon bars | **53 per dozen**





THEMED BREAKS

Prices are based on 30 minutes of continuous service. Requires a minimum of 10 guests. For groups with less than the minimum requirement, an additional charge of 15 per person will be applied.

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THE BULL MARKET

28 per person

mini red velvet cupcakes

raspberry oatmeal bars ***n***

pomegranate lemonade

THE BEAR MARKET

28 per person

warm biscuits

yeast rolls

whipped honey

honeycomb

honey butter

wildflower honey

THE SNACK PORTFOLIO

24 per person

almonds, cashews, wasabi peas ***n***

yogurt raisins, banana chips, dried cherries

pretzels

m&m's

THE OPENING BELL

22 per person

double-chocolate chip cookies

white chocolate & macadamia nut cookies ***n***

protein balls

vanilla cold brew coffee

THE CLOSING BELL

33 per person

mini corn dogs

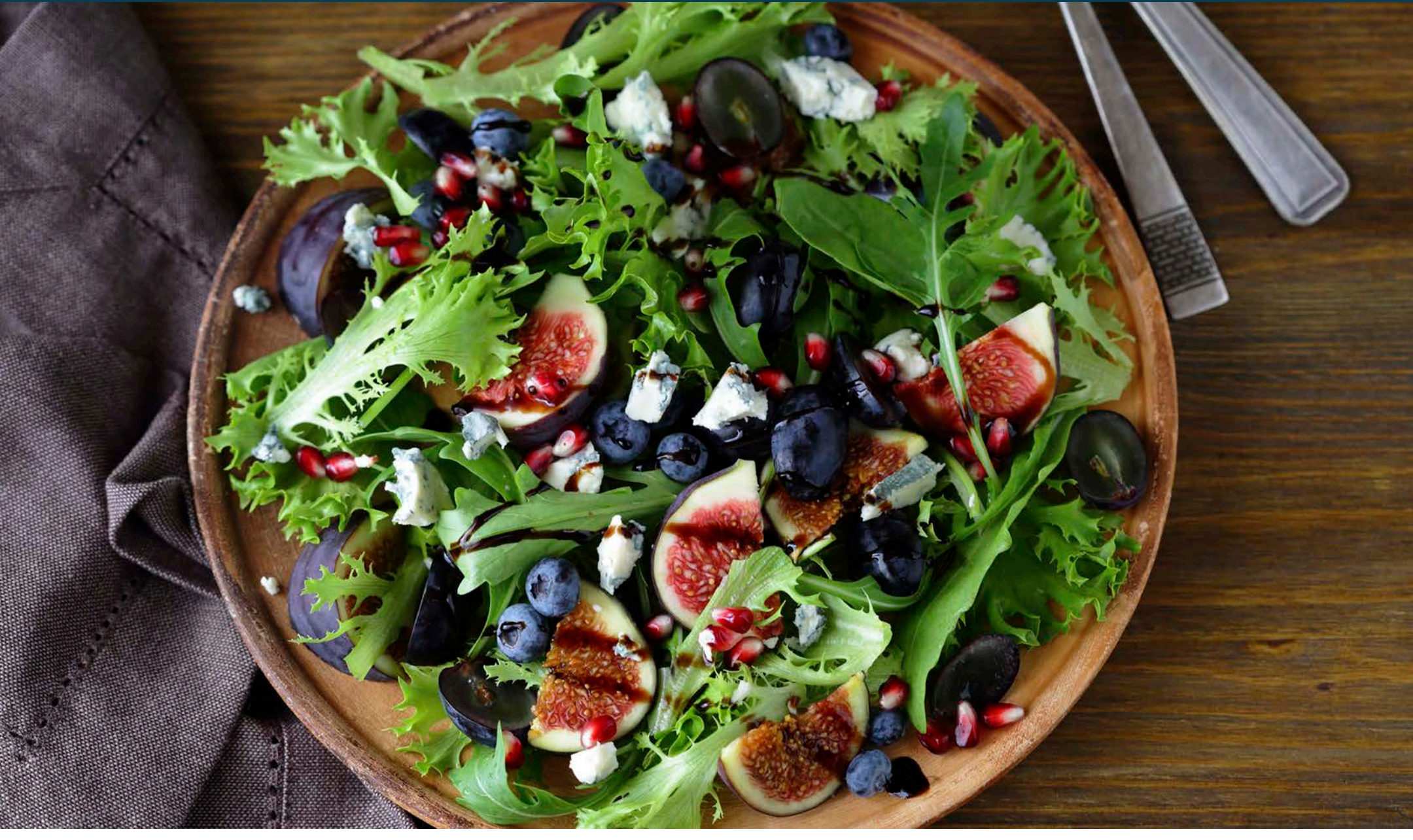
warm pretzels, whole-grain mustard

roasted peanuts ***n***

popcorn

OMNI CHARLOTTE HOTEL

LUNCH







DAY-OF-THE-WEEK LUNCH BUFFETS

All lunch buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and Carolina sweet tea. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 55 per person will be applied. If you choose a day-of-the-week buffet on a day other than what is listed, an additional charge of 6 per person will be applied.

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MONDAY
DILWORTH

68 per person

STARTERS

served apr-sep | sesame & orange salad
napa, mandarins, crispy wontons, carrots, scallions, peanuts, sesame mirin vinaigrette ***n***

served oct-mar | wonton soup
edamame, dumpling, bok choy, scallions, sautéed vegetable broth

rice noodle salad | peppers, carrots, scallions, soy vinaigrette

ENTRÉES

teriyaki chicken thighs

beef & broccoli

ACCOMPANIMENTS

vegetable fried rice | peas, carrots, toasted sesame seeds ***gf***

stir-fried vegetables | peppers, onions, mushrooms, baby corn, water chestnuts

DESSERT

matcha beignets

TUESDAY
PLAZA MIDWOOD

69 per person

STARTERS

served apr-sep | jicima salad
jicama, peppers, onions, radish, cilantro, lime juice ***df gf vg***

served oct-mar | chicken tortilla soup
avocados, sour cream, cheese, tortilla strips

chopped romaine, roasted corn, pico de gallo, radish, red onions, heirloom tomatoes, cotija, lime wedges, chipotle ranch, paprika vinaigrette ***gf***

BUILD YOUR OWN TACOS

grilled mole flank steak ***df gf***

pollo asado ***df gf***

chopped romaine, heirloom tomatoes, red onions, radish, roasted corn, pico de gallo, lime wedges, cotija, chipotle ranch, paprika vinaigrette ***gf***

housemade salsa, avocado crema, guacamole, sour cream

warm corn & flour tortillas ***vg***

ACCOMPANIMENTS

cilantro & lime rice ***df gf vg***

friojoles de la olla (pot beans)
black & pinto beans, onions, cilantro ***gf***

calabacitas ***df gf vg***

DESSERT

churros





DAY-OF-THE-WEEK LUNCH BUFFETS

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WEDNESDAY UPTOWN

68 per person

STARTERS

served apr-sep | orzo & salami pasta salad
orzo, salami, sun-dried tomatoes, parsley, kalamata olives, lemon vinaigrette

served oct-mar | italian wedding soup
meatballs, kale, carrots, onions, celery, broth

chopped romaine, kale, roma tomatoes, shaved parmesan, croutons, caesar dressing, italian vinaigrette

panzanella salad | cucumbers, tomatoes, onions, fresh mozzarella, torn & toasted bread, basil, sherry vinaigrette

ENTRÉES

chicken cacciatore

braciole

baked ziti

ACCOMPANIMENTS

rapini, garlic & chili aioli ***df gf vg***

garlic breadsticks

DESSERT

cannoli ***n***

THURSDAY SOUTH END

70 per person

STARTERS

served apr-sep | deviled egg potato salad
roasted potatoes, hard-boiled egg, celery, creole mustard, scallions, smoked paprika

served oct-mar | southern green soup
collard greens, tasso ham, beans, tomatoes

romaine lettuce, arugula, frisée, beets, tomatoes, hard-boiled eggs, cucumbers, smoked cheddar, sunflower seeds, croutons, ranch dressing, honey balsamic vinaigrette

ENTRÉES

14-hour smoked brisket ***df gf***

carolina bbq pulled pork ***df gf***

smoked cheddar mac & cheese

ACCOMPANIMENTS

collard greens

coleslaw

potato buns

DESSERT

banana pudding shooters





DAY-OF-THE-WEEK LUNCH BUFFETS

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FRIDAY
NODA

69 per person

STARTERS

served apr-sep | bibb, beer & bacon
bibb & kale, tomatoes, bacon, red onions,
malty beer vinaigrette

served oct-mar | broccoli & beer cheddar soup,
oyster crackers

mixed greens, romaine, grape tomatoes,
dried cranberries, diced figs, goat cheese,
cashews, pale ale & orange vinaigrette

frisée, kale, radicchio, grapes, goat cheese,
walnuts, beer mustard vinaigrette

ENTRÉES

beer can chicken | roasted airline breast & thighs,
local pilsner

beer-braised short ribs | amber ale & stock braise

ACCOMPANIMENTS

seasoned potato wedges ***df gf vg***

roasted brussels sprouts, stout gastrique ***df vg***

DESSERT

lager key lime pie





LUNCH BUFFETS

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QUEEN CITY

76 per person

STARTERS

romaine, mixed greens, arugula, shaved carrots, heirloom tomatoes, sliced cucumbers, radish, shaved parmesan, croutons, almonds, dill ranch, champagne vinaigrette

strawberry salad | spinach, goat cheese, walnuts, raspberry vinaigrette

ENTRÉES

sliced ny strip, mushroom au jus ***gf***

roasted airline chicken breast, ratatouille relish ***gf***

pan-roasted salmon, dill & caper butter sauce ***gf***

ACCOMPANIMENTS

whipped nc sweet potatoes, brown sugar, cinnamon ***gf***

roasted butternut squash, olive oil, herbs

grilled asparagus, fennel ***df gf vg***

DESSERTS

pistachio cheesecake ***n***

mixed berry tart

DELI

57 per person

STARTERS

romaine, mixed greens, arugula, shaved carrots, heirloom tomatoes, sliced cucumbers, radish, shaved parmesan, croutons, almonds, dill ranch, champagne vinaigrette

potato salad

BUILD YOUR OWN SANDWICH

sliced turkey, roast beef, ham

sliced provolone, cheddar & swiss cheeses

lettuce, tomato, onion

mayo, mustard, dijon aioli

potato buns, white, wheat & sourdough breads

ACCOMPANIMENT

homemade bbq kettle chips

DESSERTS

cookies

brownies





PLATED LUNCH

All plated lunches are served with freshly brewed regular and decaffeinated coffee, assorted hot tea, Carolina sweet tea and freshly baked rolls with sweet butter in addition to your choice of starter, entrée and dessert. Prices are based on 90 minutes of continuous service. Requires a minimum of 10 guests. For groups with less than the minimum requirement, an additional charge of 40 per person will be applied.

If more than one entrée is necessary due to dietary restrictions, the specific count of each entrée selected must be provided at least 10 business days prior to the event. A maximum of two entrées are permitted with one option designated as vegetarian. All hot entrees will have the same vegetable and starch. The client is responsible for providing entrée identification cards for each guest attending the event.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

All menus & items priced per person must be guaranteed at full attendance.

STARTERS
CHOOSE ONE

caesar salad | romaine, parmesan, croutons, caesar dressing

farmhouse salad | artisan blend mix, beets, dried cherries, pepitas, goat cheese, raspberry champagne vinaigrette

strawberry spinach salad | spinach, frisée, strawberries, feta, almonds, blueberry vinaigrette ***n***

tomato & fennel bisque | slow-roasted tomatoes, sweet onions, pernod cream, cheddar crouton

sweet corn chowder | sweet corn, bell peppers, bacon lardons, red potatoes

DESSERTS
CHOOSE ONE

raspberry & white chocolate cheesecake, chocolate tuile

red velvet cake, raspberry coulis

flourless chocolate torte, whipped cream, strawberries ***gf***

ENTRÉES
CHOOSE ONE

baby wedge salad | beef filet tips, bacon bits, cherry tomatoes, chives, blue cheese crumbles, dill buttermilk dressing | **52 per person**

blackened shrimp caesar salad | pepitas, roasted corn, cotija, cornbread croutons, smoked paprika caesar dressing | **50 per person**

roasted chicken, artisan blend mix, apples, watermelon radish, pralines, sweet potato crisps, poppyseed vinaigrette ***gf*** | **47 per person**

airline chicken breast, fennel & brussels slaw, sweet potato hash, apple cider gastrique ***gf*** | **62 per person**

blackened salmon*| sweet corn purée, spinach, roasted corn relish, chimichurri ***gf*** | **68 per person**

grilled flat iron steak*| asparagus, roasted garlic mashed potatoes, burst tomato demi-glace ***gf*** | **72 per person**





BOXED LUNCH

All boxed lunches include seasonal whole fruit, Carolina kettle chips, a cookie and bottled water with napkin and disposable flatware in addition to your choices of sandwich, side and dessert. An assortment of sandwiches will be provided unless otherwise specified.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

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SANDWICHES
CHOOSE TWO

52 per person

turkey, lettuce, tomato, swiss,
dijon mayonnaise, multigrain

ham, bibb, roma tomato, provolone,
bacon jam, brioche

roast beef, gruyère, horseradish aioli,
pretzel bun

italian | shredded lettuce, tomato,
oregano, mayo, baguette

vegan pepperoni, arugula, tomato,
balsamic, focaccia ***vg***

OMNI CHARLOTTE HOTEL

RECEPTION







HORS D'OEUVRES

All hors d'oeuvres require a minimum order of 25 pieces. Passed service optional at 75 with a minimum requirement of 25 guests for 60 minutes of continuous service.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

HOT

bacon-wrapped scallops,
balsamic reduction ***gf*** | 10 each

chicken satay, thai peanut sauce ***n gf*** | 8 each

sweet chile-glazed grilled
shrimp skewer ***gf*** | 9 each

chicken quesadilla cornucopia,
roasted tomato salsa | 8 each

crab cake, cajun remoulade | 10 each

asparagus & cheese phyllo | 8 each

impossible meatballs,
vegan pesto ***df gf vg*** | 9 each

mini spring roll, sweet thai chili sauce ***df*** | 9 each

COLD

curry chicken salad phyllo cup
celery, scallions ***df*** | 8 each

heirloom bruschetta | tomato, onion,
basil, balsamic reduction ***df*** | 7 each

blackened tuna & cucumber bite | ahi tuna,
wasabi kewpie, cucumber round ***df*** | 10 each

caprese skewer | heirloom tomato,
mozzarella, basil ***gf*** | 8 each

fig & goat cheese crostini,
local honey, balsamic | 8 each

pimento ball, water cracker,
crushed walnuts | 8 each

deviled eggs, bacon crumble,
smoked paprika ***gf*** | 9 each

antipasto skewer | cured meat,
artichoke, tomato ***gf*** | 9 each





CARVING STATIONS

Chef attendant required for all carving stations at 175 per chef with one chef per 75 guests. Station-only receptions require a minimum of 2 stations. Prices are based on 60 minutes of continuous service. Each additional hour of service is 20 per person. Additional hours must be guaranteed 10 business days prior to group arrival. Requires a minimum of 25 guests For groups with less than the minimum requirement, an additional charge of 50 per person will be applied.

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TURKEY BREAST

24 per person | attendant required

herb roasted, dijon honey mustard, thyme au jus

ATLANTIC SALMON*

28 per person | attendant required

grain mustard & brown sugar-crusted,
dill & caper remoulade, house au jus

BEEF TENDERLOIN*

35 per person | attendant required

peppercorn-crusted, mushroom aus jus,
horseradish cream sauce ***gf***

NEW YORK STRIPLOIN*

30 per person | attendant required

sea salt & herb-crusted beef,
burst tomato demi-glace,
dijon & horseradish aioli ***gf***

PORK LOIN

22 per person | attendant required

roasted, apple chutney, lusty monk mustard ***gf***





DISPLAY STATIONS

Station-only receptions require a minimum of 2 stations. Prices are based on 90 minutes of continuous service. Each additional hour of service is 20 per person. Additional hours must be guaranteed 10 business days prior to group arrival. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 50 per person will be applied.

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ARTISANAL CHEESE DISPLAY

28 per person

local & imported cheeses

assorted nuts, peach preserve, local honey ***n***

crackers, sliced baguette

ARTISANAL CHARCUTERIE

32 per person

italian charcuterie

assorted olives, roasted peppers, pickled vegetables

grain mustard

crackers, grilled toast points

HUMMUS & CRUDITÉS

20 per person

black-eyed pea hummus, traditional hummus ***df***

celery, carrots, cucumbers, sweet peppers, broccoli ***df***

pita, crackers ***df***

PAELLA DE MARISCOS

82 per person

saffron rice, shrimp, mussels, clams, peppers, onions, peas

POTATO BAR

22 per person

crispy potatoes, pommes purée, baked potatoes ***gf***

bacon lardons, scallions, broccoli, parmesan & cheddar cheeses, sour cream, sweet butter, hot sauce, truffle oil ***gf***

POACHED NORTH CAROLINA SHRIMP

25 per person

mignonette sauce, cocktail sauce, limes, tabasco sauce

north carolina fat belly oyster | **mp per person**





DISPLAY STATIONS

Station-only receptions require a minimum of 2 stations. Prices are based on 90 minutes of continuous service. Each additional hour of service is 20 per person. Additional hours must be guaranteed 10 business days prior to group arrival. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 50 per person will be applied.

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SLIDERS

18 per person | choose two
24 per person | choose three

SLIDERS
CHOOSE TWO OR THREE

beef, cheddar, burger sauce

pulled pork, slaw, sweet bbq sauce

buffalo chicken, chive, blue cheese dressing

crab cake, arugula, cajun remoulade

impossible patty, roma tomato, vegan pesto ***vg***

NACHO BAR

29 per person | choose two
35 per person | choose three

corn tortilla chips

queso dip, pico de gallo, guacamole, sour cream, refried beans, pickled jalapeños, caramelized peppers & onions

PROTEINS
CHOOSE TWO OR THREE

chipotle & lime chicken ***gf***

seasoned ground beef ***gf***

cochinita pibil ***gf***

baja shrimp ***gf***





ACTION STATIONS

Chef attendant required as indicated at 175 per chef with one chef per 75 guests. Station-only receptions require a minimum of 2 stations. Prices are based on 90 minutes of continuous service. Each additional hour of service is 20 per person. Additional hours must be guaranteed 10 business days prior to group arrival. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 50 per person will be applied.

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RAVIOLI STATION

24 per person | choose 2
32 per person | choose 3
attendant required

RAVIOLIS
CHOOSE TWO OR THREE

mushroom ravioli, exotic mushrooms,
alfredo sauce, pine nuts

cheese ravioli, marinara, torn basil, parmesan

beef ravioli, burst tomatoes,
caramelized onions, arrabbiata sauce

lobster ravioli, truffle cream sauce,
peas, parmesan

SHRIMP & GRITS

29 per person | attendant required

blackened shrimp, cheddar grits,
asparagus tips, burst tomatoes





DESSERT STATIONS

Chef attendant required as indicated at 150 per chef with one chef per 75 guests. Station-only receptions require a minimum of 2 stations. Prices are based on 90 minutes of continuous service. Each additional hour of service is 20 per person. Additional hours must be guaranteed 10 business days prior to group arrival. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 50 per person will be applied.

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GOURMET CUPCAKES

84 per dozen

red velvet cupcakes

chocolate cupcakes

vanilla cupcakes

lemon cupcakes

SWEET TOOTH

24 per person

assorted cookies ***n***

brownies

blondies

chocolate-covered pretzels

BANANAS FOSTER

26 per person | attendant required

banana, butter, brown sugar,
rum flambé, vanilla ice cream

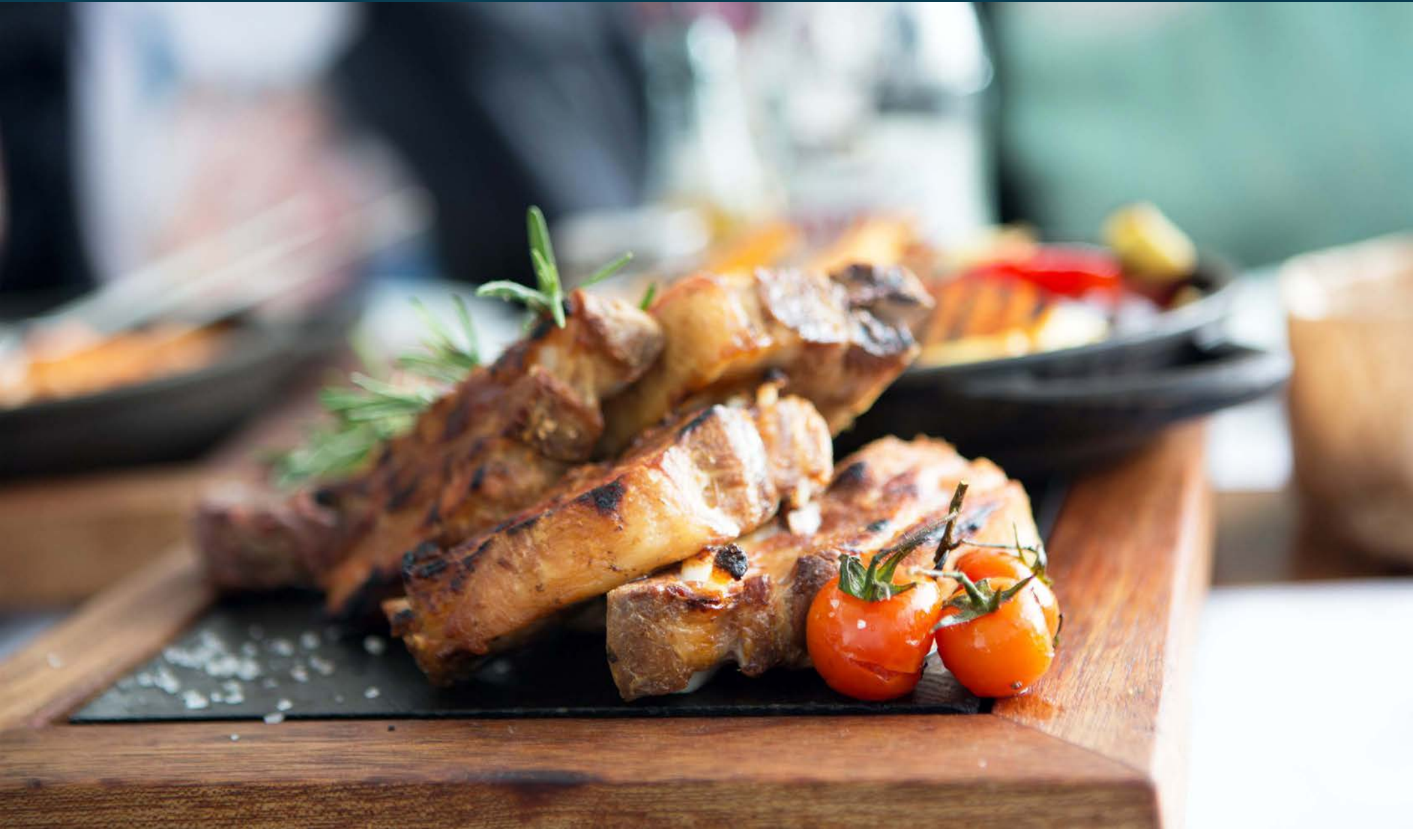
COBBLER STATION

21 per person | attendant required

apple & cherry cobblers, vanilla ice cream ***n***

OMNI CHARLOTTE HOTEL

DINNER







DINNER BUFFETS

All dinner buffets include freshly brewed regular and decaffeinated coffee and assorted hot tea. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 60 per person will be applied.

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All menus & items priced per person must be guaranteed at full attendance.

NORMAN

97 per person

STARTERS

romaine lettuce, arugula, frisée, tomatoes, cucumbers, beets, hard-boiled eggs, sunflower seeds, smoked cheddar, ranch dressing, honey balsamic vinaigrette

kale & blueberry salad | goat cheese, pistachios, lemon vinaigrette ***n***

sweet potato salad | dried cranberries, walnuts, maple vinaigrette ***n gf***

ENTRÉES

cola-braised beef short ribs ***gf***

blackened chicken breasts, smoked paprika au jus ***gf***

herb roasted tail-on shrimp, cajun cream sauce ***gf***

ACCOMPANIMENTS

whipped buttermilk & garlic mashed potatoes ***gf***

honey & dill baby carrots ***gf***

garlic roasted asparagus ***gf***

DESSERTS

monterosa cake ***n***

raspberry swirl cheesecake

WYLIE

89 per person

STARTERS

chopped romaine, kale, roma tomatoes, shaved parmesan, croutons, caesar dressing, italian vinaigrette

farfalle pasta salad | cucumbers, tomatoes, kalamata, feta, italian vinaigrette

ENTRÉES

roasted airline chicken breast, thyme au jus ***gf***

herb seared salmon*, dill & caper beurre blanc ***gf***

ACCOMPANIMENTS

roasted rosemary potato wedges ***df gf vg***

steamed lemon pepper broccoli ***gf***

DESSERTS

flourless chocolate torte

mixed berry tart ***n***





PLATED DINNER

All plated dinners are served with freshly brewed regular and decaffeinated coffee, assorted hot tea, Carolina sweet iced tea and fresh bread rolls in addition to your choice of starter, entrée and dessert. Split menus will be charged at highest entrée price. For duo entrée options, contact your convention services manager for options and pricing. Prices are based on 90 minutes of continuous service. Requires a minimum of 10 guests. For groups with less than the minimum requirement, an additional charge of 75 per person will be applied.

If more than one entrée is necessary due to dietary restrictions, the specific count of each entrée selected must be provided at least 5 business days prior to the event. A maximum of two entrées are permitted with one option designated as vegetarian. All hot entrees will have the same vegetable and starch. The client is responsible for providing entrée identification cards for each guest attending the event.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

All menus & items priced per person must be guaranteed at full attendance.

STARTERS
CHOOSE ONE

caesar salad | romaine, parmesan, croutons, caesar dressing

farmhouse salad | artisan blend mix, beets, dried cherries, goat cheese, pepitas, raspberry champagne vinaigrette

strawberry & spinach salad | spinach, frisée, strawberries, almonds, feta, blueberry vinaigrette ***n***

tomato & fennel bisque | slow-roasted tomatoes, sweet onions, pernod cream, cheddar crouton

southern corn chowder | sweet corn, bell peppers, bacon lardons, red potatoes

ENTRÉES
CHOOSE ONE

short rib, smoked cheddar grits, mushroom ragout ***gf*** | **105 per person**

airline chicken breast, whipped mashed potatoes, baby carrots, oregano au jus ***gf*** | **89 per person**

roasted salmon*, mushroom risotto, asparagus, caper beurre blanc ***gf*** | **91 per person**

roasted cauliflower steak, forbidden rice, roasted tomatoes, broccolini, balsamic reduction ***df gf vg*** | **79 per person**

grilled filet mignon*, boursin mashed potatoes, burst tomatoes, asparagus & fennel slaw ***gf*** | **115 per person**

DESSERTS
CHOOSE ONE

raspberry & white chocolate cheesecake, chocolate tuile

red velvet cake, raspberry coulis

flourless chocolate torte, whipped cream, strawberries ***gf***

OMNI CHARLOTTE HOTEL

BEVERAGES







NON-ALCOHOLIC BEVERAGES

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

All menus & items priced per person must be guaranteed at full attendance.

BEVERAGES À LA CARTE

regular or decaffeinated coffee | **109 per gallon**

assorted hot teas | **105 per gallon**

classic black iced tea | **80 per gallon**

fresh juice | orange, apple, grapefruit, cranberry, pineapple, tomato | **57 per gallon**

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 | **8 per bottle**

coconut water | **6 per bottle**

soft drinks | pepsi, diet pepsi, pepsi zero, mountain dew, diet mountain dew, starry, dr pepper, diet dr pepper | **6 each**

naked fruit juice & smoothies | **9 each**

gatorade & powerade sports drinks g2 grape, fruit punch, zero glacier, zero lemon-lime | **6 per bottle**

pure intentions canned coffee drinks | **7 each**

red bull | energy drink or sugarfree | **8 each**

BEVERAGE PACKAGES

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

full day (8 hours) | **34 per person**

half-day (4 hours) | **26 per person**





BAR MIXOLOGY

Select a maximum of 2 brands total.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

BRANDS

CRAFT

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

PREMIUM

vodka | absolut
gin | beefeater
bourbon | old forester
scotch | johnnie walker red label
rum | bacardí
tequila | milagro silver
cognac | hennessy v.s

CALL

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

BEERS

DOMESTIC CHOOSE TWO

budweiser
bud light
coors light
miller lite

IMPORTED & CRAFT CHOOSE TWO

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

LOCAL BEER CHOOSE TWO

sycamore brewing
sugar creek brewing company
old mecklenburg brewery
wicked weed brewing
legion brewing





BAR MIXOLOGY

Bartender required at 200 per bartender with one bartender per 75 guests for 4 hours of continuous service. Additional hours are 100 per bartender. Bartender fee waived when bar revenue exceeds 5000.

Cash Bars available upon request for an additional charge of 300. Cashier required for Cash Bars at 200 per cashier with one cashier per 100 guests for 4 hours of continuous service. Additional hours are 100 per cashier. Cash Bar pricing is inclusive. Additional charge waived if cash bar sales exceeds 300.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

PACKAGES

CRAFT

one hour | **38 per person**
two hours | **48 per person**
three hours | **58 per person**
four hours | **68 per person**

PREMIUM

one hour | **32 per person**
two hours | **42 per person**
three hours | **52 per person**
four hours | **62 per person**

CALL

one hour | **26 per person**
two hours | **36 per person**
three hours | **46 per person**
four hours | **56 per person**

BEER & WINE

one hour | **20 per person**
two hours | **30 per person**
three hours | **40 per person**
four hours | **50 per person**

HOSTED BAR

craft brands | **17 per drink**
premium brands | **15 per drink**
call brands | **13 per drink**
domestic beers | **7 per drink**
imported & craft beers | **8 per drink**
local beers | **9 per drink**
house wines | **12 per drink**
decoy wines | **15 per drink**
soft drinks | **6 per drink**
juices | **6 per drink**
bottled water | **5 per drink**

CASH BAR

craft brands | **18 per drink**
premium brands | **16 per drink**
call brands | **14 per drink**
domestic beers | **8 per drink**
imported & craft beers | **9 per drink**
local beers | **10 per drink**
house wines | **13 per drink**
soft drinks | **6 per drink**
juices | **6 per drink**
bottled water | **5 per drink**





BAR MIXOLOGY

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COCKTAILS

2 per person added to package price
or 15 per drink

add a selection of barmalade-inspired cocktails using craft, premium or call brands to any bar

BLOOD ORANGE WHISKEY SOUR

whiskey

blood orange-guava barmalade, omni sour

SPICY MANGO SMASH

rum, vodka or gin

mango-habanero barmalade,
pineapple juice, omni sour

APPLE-PEAR CRUSH

vodka or gin

apple-pear barmalade, orange liqueur, omni sour

GRAPEFRUIT PALOMA

rum, vodka or tequila

grapefruit-elderflower barmalade,
pineapple juice, omni sour

MOCKTAILS

8 per drink

add a selection of barmalade-inspired mocktails to any bar

BLOOD ORANGE MADRAS

blood orange-guava barmalade,
cranberry juice, lime

CINNAMON APPLE SOUR

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





WINE RACK

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

†House Wine

SPARKLING

campo viejo†, cava brut, spain | **42 per bottle**

chandon, rosé, california | **64 per bottle**

chandon, brut, california | **64 per bottle**

WHITE & BLUSH

hayes ranch, rosé, california | **50 per bottle**

decoy by duckhorn, rosé, california | **62 per bottle**

decoy by duckhorn, sauvignon blanc, california | **62 per bottle**

bulletin place†, sauvignon blanc, australia | **40 per bottle**

bulletin place†, chardonnay, unoaked, australia | **40 per bottle**

hayes ranch, chardonnay, california | **50 per bottle**

decoy by duckhorn, chardonnay, california | **62 per bottle**

RED

decoy by duckhorn, pinot noir, california | **62 per bottle**

hayes ranch, merlot, california | **50 per bottle**

bulletin place†, merlot, australia | **40 per bottle**

decoy by duckhorn, merlot, california | **62 per bottle**

hayes ranch, cabernet sauvignon, california | **50 per bottle**

bulletin place†, cabernet sauvignon, australia | **40 per bottle**

decoy by duckhorn, cabernet sauvignon, california | **62 per bottle**

OMNI CHARLOTTE HOTEL

DETAILS







DETAILS

Thank you for selecting the Omni Charlotte Hotel for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional Catering and Convention Services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. 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.

GUARANTEE

All menus & items priced per person must be guaranteed for full attendance. It is requested that catering and conference services be notified of the exact number of guests attending a function by 12 p.m., 72 business hours prior to the event. If the guaranteed number is not provided, the billing will be calculated for the greater of the following: (1) the number of persons for which the party was originally booked, or (2) the number of persons in attendance. If the guarantee given is for more than 100 persons, the hotel will prepare for 3% above the guaranteed number, if requested. Dietary substitutions are also available upon request.

PRICES & PAYMENT

Your function should be completely designed, including menus and all details, four weeks prior to your arrival date. There will be 26% taxable service charge, and 8.25% sales tax applied to all items as applicable. Full payment +20% contingency is due no later than ten (10) working days prior to your group's arrival date, unless previously approved for Direct Bill privileges. In the event of cancellation, a cancellation charge will be due at time of cancellation. The deposit schedule and the cancellation schedule will be outlined in the catering sales agreement or group sales agreement.

SPECIAL CATERING SERVICES, SIGNAGE & DECORATIONS

Upon request, your event manager can provide a list of our preferred vendors to assist you with creating an event to fit your specific needs. If you wish to enlist the services of a vendor other than our recommendations, please notify your events manager so we may share our policies and procedures with you.

Professionally created signage is only to be used outside of contracted meeting rooms, and must not be larger than two feet wide and three feet high and must be confined to the function room or foyer if applicable. No signage is permitted in the hotel lobby or other public areas. Flip charts or blackboards are not permitted in any public area of the hotel. Any registration needs must be confined to the contracted meeting room or its corresponding foyer, if available.

Decorations or displays brought into the hotel must be approved prior to arrival. All decorations and displays must be in compliance with the state building code and meet the approval of the Charlotte fire marshall. Items may not be attached to any stationary wall, floor, window or ceiling with nails, tape, staples, or any other means in order to prevent damage to the facility, fixtures and furnishings.

According to Charlotte fire regulations, no open flames are permitted.





DETAILS

DOOR LOCKS RE-KEYED

Most of the meeting room doors can be re-keyed for privacy for an additional charge. Please let your events manager know at least seven (7) business days in advance if you wish to have a door lock re-keyed. Additional fees apply.

AUDIOVISUAL EQUIPMENT

To help ensure a positive meeting and/or event experience, Omni Charlotte Hotel highly recommends utilizing our full-service audiovisual provider for all of your audiovisual needs. The onsite event technology team is available to assist with creative planning and consultation regarding your overall event. Please advise your event manager or the event technologies director of your requirements. If you choose not to use our in-house audiovisual provider for your AV needs, please contact the event technologies director for a copy of the most current outside audiovisual service guidelines. In this case, additional charges will apply. Charges for any damage done to the hotel by the group's outside audiovisual vendor will be charged to the group's master account. The group will retain full responsibility for the conduct of its outside vendor. Please make your events manager aware of any power requirements. Should supplemental power be required, additional fees will apply.

PACKAGES

Packages for meetings may be delivered to the hotel beginning two (2) days prior to the date of the event. The following information must be included on all packages to ensure proper delivery: (i) conference name; (ii) client's name; (iii) events manager's name; (iv) date of event. Storage, incoming and outgoing handling fees may apply. All outgoing packages must be sealed with the labels affixed and pickup scheduled with your preferred shipping company before our team can bring them to the loading dock.

ALCOHOLIC BEVERAGES & SMOKE-FREE POLICY

The State Division of Alcoholic Beverages and Tobacco regulates the sale and service of all alcoholic beverages. The hotel is responsible for the administration of such regulations. Therefore, it is our policy that no alcoholic beverages may be brought into the hotel for any conference or function. Only food purchased from the hotel may be used during any conference or function at the hotel. The hotel maintains a smoke-free environment, including all restaurants, lounges, event rooms and public space. In the case of noncompliance, a fee per room will be incurred to cover the extensive cost of restoration to a smoke-free condition.





DETAILS

ADDITIONAL SERVICES

Any services that would incur additional costs (e.g. power/electrical charges, furniture removal, lamps, décor, security, etc.) will be discussed with you by your events manager upon your request.

LOADING & UNLOADING OF EQUIPMENT

Equipment must be loaded and unloaded at the loading dock in accordance with the hotel's rules and local ordinances. All vendors must provide a valid certificate of insurance prior to event date and sign in with hotel security office prior to entering the facility.

MERCHANDISE OR ARTICLES

The hotel shall not be responsible for damage or loss of any merchandise or articles brought into the hotel or for any items left unattended.

PARKING

Valet parking is available for overnight guests at prevailing rates. We offer in-and-out privileges. The rates are subject to change without notice.



CALL TODAY TO SPEAK WITH A CATERING SPECIALIST.

OMNI CHARLOTTE HOTEL • (704) 377-0400

CLTDTNLEADS@OMNIHOTELS.COM

OMNI

HOTELS & RESORTS

CONTACT INFORMATION