



# Event Menus

OMNI CHARLOTTE HOTEL  
EVENT MENUS





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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



# PLATED

All plated breakfasts include an assorted pastry basket for the table, whipped butter, jam, composed fruit plate, coffee service featuring freshly brewed Stance regular & decaffeinated coffee, assorted Numi hot teas and freshly squeezed orange juice.

If more than one entrée is necessary due to dietary restrictions, the specific count of each entrée selected is required at least 5 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% sales tax. All menus and prices are subject to change.

## ENTRÉE | CHOOSE ONE

### HAM & CHEESE QUICHE

artisan green salad

### ROASTED VEGETABLE QUICHE

artisan green salad

### BRIOCHE FRENCH TOAST

vermont's sugarman maple syrup, berries, blueberry & maple sausage

### ALL-AMERICAN

two scrambled eggs, breakfast potatoes, applewood-smoked bacon or blueberry & maple sausage *gf*

### BREAKFAST SANDWICH

griddled egg, applewood-smoked bacon, aged cheddar, duke's mayo, brioche bun, breakfast potatoes

45 per person





# BREAKFAST BUFFETS

All breakfast buffets are 90 minutes of service and served with freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and freshly squeezed orange juice.

Prices are subject to 26% service charge and 8.25% sales tax. All menus and prices are subject to change. Small group fee of 150 will apply for groups with 25 or fewer guests.

## CONTINENTAL CAROLINAS

croissants, blueberry muffins, banana nut muffins, sweet butter, preserves, almond granola, honey yogurt, whole apples, bananas n

36 per person

## CROWN TOWN CONTINENTAL

assorted danish, pastries & croissants, sweet butter, preserves, vanilla yogurt & granola parfaits, sliced seasonal fruit, berries n

38 per person

## POWERHOUSE

smashed avocado, hard-boiled eggs, scrambled eggs, seven-grain bread, whole wheat croissants, steel-cut oatmeal, dried fruit, nuts, brown sugar, sliced seasonal fruit, berries n

50 per person

## AM-BITIOUS BREAKFAST

banana nut muffins, blueberry muffins, sweet butter, preserves, breakfast potato hash, sweet peppers, onions, soft scrambled eggs, fresh herbs, applewood-smoked bacon, mini peanut butter & banana overnight oats, sliced strawberries, blueberries n

46 per person

## ALL-AMERICAN

scrambled eggs, cheddar cheese, chives, country pork sausage gravy, buttermilk biscuits, sweet butter, preserves, crispy yukon gold potatoes, fine herbs, sliced seasonal fruit, berries

48 per person

## CAROLINA WAY

blueberry muffins, preserves, scrambled eggs, chives, hash brown potato casserole, applewood-smoked bacon, carolina grits, cheddar cheese, hot sauce, whipped butter, honey yogurt & vanilla almond granola parfaits, sliced seasonal fruit, berries n

52 per person



# BREAKFAST ENHANCEMENTS

All enhancements must be paired with a breakfast buffet or theme break. Each action station requires one Chef Attendant for every 75 guests. 175 per attendant.

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

## OMELET & EGG STATION

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

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

cheddar, swiss, goat cheese *gf*

cage-free eggs\* or egg whites *gf*

21 per person | attendant required

## BUTTERMILK PANCAKES AND FRENCH TOAST

chocolate chips, blueberries, banana, whipped cream

maple syrup, mixed berry syrup, blueberry syrup

20 per person | attendant required

## TAQUERIA

flour & corn tortillas, scrambled eggs, chorizo, bacon, cheddar cheese, peppers, onions, sliced jalapeño, lime wedges, fire-roasted salsa, pico de gallo, jalapeño & lime crema

23 per person

## FRESH FRUIT SMOOTHIES CHOOSE ONE

green goddess | spinach, apple, banana, coconut water *gf vg n*

energizer | banana, peanut butter powder, strawberry, coconut water *n gf vg*

20 per person

## BUILD-YOUR-OWN SMOOTHIE

frozen berries, apple, banana, peanut butter powder, cocoa powder, spinach, almond milk, whole milk, coconut water

23 per person





# À LA CARTE ENHANCEMENTS

À la carte items must be paired with a breakfast buffet or theme break.

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

## HOT

### STEEL-CUT OATMEAL

raisins, brown sugar, warm milk *gf*  
8 per person

### CAROLINA GRITS

cheddar, hot sauce, honey, butter *gf*  
8 per person

### SCRAMBLED TOFU

6 per person

### BREAKFAST SANDWICH\*

eggs, applewood-smoked bacon, cheddar,  
tabasco aioli, brioche  
11 each

## BREAKFAST MEAT

apple chicken sausage *gf* | 7 per person

applewood-smoked bacon *gf* | 7 per person

blueberry & maple sausage *gf* | 7 per person

impossible plant-based sausage *gf vg* | 7 per person

## COLD

### ASSORTED PLAIN & EVERYTHING BAGELS

strawberry, veggie & philadelphia cream cheeses,  
whipped butter, jam  
48 per dozen

### INDIVIDUAL OVERNIGHT OATS

vanilla bean, peanut butter, bruléed bananas *n gf*  
50 per dozen

### INDIVIDUAL PARFAITS

honey yogurt, vanilla almond granola & berry *n gf*  
55 per dozen



# THEME BREAKS

30 minutes of service

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

## MORNING BREAKS

### AWAKE BREAK

pure intentions cold brew coffee,  
assorted coffee syrups, chocolate espresso beans,  
biscotti, assorted granola bars, bananas

28 per person

### WATER COOLER

coffee cake, swirl bread & blueberry loaf,  
maple whipped butter, yogurt raisins,  
mini mason jar almonds,  
artisan infused water station,  
sliced seasonal fruit, berries n

22 per person

### EAGER BEAVER

protein energy bites, individual mason jar trail mix,  
wedged red & green apples, hazelnut & cocoa dip,  
flavored sparkling waters n

26 per person

## AFTERNOON BREAKS

### WORKHORSE

hummus, crudités, mixed nuts, roasted edamame,  
assorted whole fruit, energy drinks

25 per person

### SWEET TOOTH

assorted cookies, brownies & blondies,  
iced creamy vanilla cold brew coffee

20 per person

### PLAYMAKER

buffalo chicken flatbreads,  
smoked cheddar & jalapeño dip,  
celery & carrot sticks, soft pretzel bites,  
pigs in a blanket, carolina barbecue mustard sauce,  
cheerwine soda pop

35 per person

### HOT SHOT

smashed guacamole, fire-roasted tomato salsa,  
tortilla chips, churros, limeade with tajín rim

25 per person





## À LA CARTE SNACKS

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

chef's individual trail mix jars | 6 per person

candy bars | 5 per item

assorted granola & power bars | 5 per item

smartfood popcorn | 5 per item

carolina kettle chips | 7 per item

protein energy bites *ngf* | 48 per dozen

whole fruit *gf vg* | 32 per dozen

assorted pastries | 58 per dozen

assorted freshly baked cookies | 55 per dozen

lemon bars | 53 per dozen

brownies, blondies or oatmeal bars | 53 per dozen







# LUNCH BUFFETS

All lunch buffets are 90 minutes of service and include freshly brewed Stance regular and decaffeinated coffee and Carolina sweet tea.

Prices are subject to 26% service charge and 8.25% sales tax. All menus and prices are subject to change. Small group fee of 150 will apply for groups with 25 or fewer guests.

## THE BOARDROOM

basil tomato bisque *gf*

garden salad | baby greens, crumbled goat cheese, dried cranberries, maple balsamic vinaigrette *gf*

orzo pasta salad | sweet bell peppers, spring onions, tomatoes, zested lemon & basil pesto

deli meats | roasted turkey, smoked ham, roast beef

cheese | cheddar, provolone, swiss *gf*

spreads | garlic & herb aioli, grainy mustard, horseradish dijon *gf*

breads | whole-grain, sourdough, brioche buns, wraps

freshly baked cookies & brownies

65 per person

## WORK & WOK

miso soup | dashi, scallions *gf vg*

asian salad | shredded green & purple cabbage, toasted almonds, mandarin oranges, carrots, red onions, crispy wonton, sesame & ginger dressing *n*

pan-fried vegetable potstickers | sweet chile dipping sauce

crispy honey chicken | sesame seeds

skirt steak | crispy garlic, ginger, teriyaki glaze

yakisoba noodles | stir-fried carrots, cabbage, peppers, edamame

fried rice | carrots, peas, scallion, soft egg

vanilla & chocolate-dipped fortune cookies

68 per person

## OMNI SMOKE SHACK

brunswick stew | potatoes, corn, pulled chicken

soft hawaiian slider buns

southern potato salad | celery, red onion, egg, pickle relish *gf*

market salad | mixed greens, carrots, cucumbers, cherry tomatoes, bbq ranch dressing *gf*

baked mac & cheese

baked beans | brown sugar, molasses, bacon *gf*

pulled pork shoulder *gf*

slowly braised beef brisket *gf*

sweet southern-style bbq & carolina gold bbq sauce

banana pudding

70 per person



# BUFFETS

All lunch buffets are 90 minutes of service and include freshly brewed Stance regular and decaffeinated coffee and Carolina sweet tea.

Prices are subject to 26% service charge and 8.25% sales tax. All menus and prices are subject to change. Small group fee of 150 will apply for groups with 25 or fewer guests.

## THE ITALIAN MARKET

vegetable minestrone soup

herbed focaccia bread

caprese salad | cherry tomatoes, mozzarella pearls, fresh basil, olive oil, balsamic *gf*

panzanella salad | cucumbers, sweet 100 tomatoes, roasted peppers, mesclun greens, torn rustic bread croutons, pesto vinaigrette

chicken marsala | herb roasted chicken breast, cremini mushrooms, sweet onions *gf*

atlantic salmon | capers, blistered cherry tomatoes, lemon beurre blanc

tortellini | roasted garlic alfredo, applewood-smoked bacon, baby spinach

broccolini | toasted pine nuts, lemon zest, chile flakes *n*

lemon bars

68 per person

## ALMUERZO FIESTA

roasted chicken tortilla soup *gf*

cheddar & jalapeño cornbread

chopped salad | romaine lettuce, tomato, roasted corn, beans, crispy tortilla strips, cilantro & lime ranch *gf*

spiced beef & chicken fajita meat *gf*

cilantro & lime black beans *gf vg*

sweet peppers, onions *gf vg*

corn & flour tortillas

chile & lime rice *gf*

sour cream, guacamole, pico de gallo, shredded cheese, house hot sauce, fire-roasted tomato salsa

warm churros, hot chocolate dipping sauce

70 per person





# BOXED LUNCH

All lunch boxes are 90 minutes of service and include your choice of an assortment of two sandwiches, one side, one dessert, whole seasonal fruit and a bottle of water.

Prices are subject to 26% service charge and 8.25% sales tax. All menus and prices are subject to change. A small group fee of 150 will apply for groups with 25 or fewer guests.

## SANDWICHES CHOOSE TWO

### SMOKED TURKEY CLUB

turkey, lettuce, tomato, applewood-smoked bacon, pesto aioli, swiss cheese, sprouted oat bread

### BEEF & CHEDDAR

roast beef, horseradish mayo, lettuce, tomato, pickled red onions, brioche bun

### CHICKEN SALAD

roasted chicken breast, grapes, toasted walnuts, red onion, baby greens, croissant n

### BLACKENED SHRIMP CAESAR WRAP

grilled shrimp, romaine lettuce, caesar dressing, parmesan cheese, flour tortilla wrap

### VEGAN ITALIAN

vegan pepperoni, lettuce, tomato, pickled peppers, herbed veganaise, focaccia bread vg

## SIDES | CHOOSE ONE

orzo pasta salad

southern potato salad gf

carolina kettle chips gf vg

seasonal fruit cup gf vg

## DESSERTS | CHOOSE ONE

oatmeal bar

fudge brownie

double-chocolate chip cookie

50 per person



# PLATED LUNCH

All three-course plated lunches include choice of one starter, one entrée and one dessert, freshly baked rolls, sweet butter, water, Carolina sweet tea, coffee service featuring freshly brewed Stance regular and decaffeinated coffee.

If more than one entrée is necessary due to dietary restrictions, the specific count of each entrée selected is required at least 5 business days prior to the event. The maximum number of entrée selections per event is two, with one option designated as vegan. The client is responsible to provide entrée identification cards for each guest attending the event.

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

## STARTERS | CHOOSE ONE

### TOMATO & FENNEL BISQUE

slow-roasted, sweet onions, pernod, cheddar crouton

### ROASTED CHICKEN TORTILLA SOUP

cilantro, sweet peppers, crispy tortilla strips *gf*

### CAESAR SALAD

romaine lettuce, roasted tomatoes,  
parmigiano cheese, caesar dressing,  
herb focaccia croutons

### MIXED GREENS SALAD

cherry tomatoes, cucumber, shredded carrots,  
balsamic vinaigrette *gf vg*

### ASIAN SALAD

romaine, shredded cabbage, toasted almonds,  
mandarin oranges, carrots, red onions,  
crispy wonton, sesame & ginger dressing *n vg*

## DESSERT | CHOOSE ONE

flourless chocolate torte, raspberry coulis *gf*

southern bourbon pecan pie, caramel sauce *n*

crème brûlée cheesecake, minted berries

vegan belgian chocolate cheesecake,  
vegan salted caramel sauce *vg*

## ENTRÉES | CHOOSE ONE

### GRILLED CHICKEN BREAST

roasted potatoes, grilled zucchini squash,  
red wine sauce *gf*

60 per person

### BRAISED SHORT RIB

sweet potato hash, peppers, herbs,  
braising demi-glace *gf*

75 per person

### HERB-MARINATED SHRIMP SCAMPI

roasted garlic butter, basmati rice,  
blistered cherry tomatoes *gf*

65 per person

### SEARED SALMON

lemon & caper butter sauce,  
mashed yukon gold potatoes, broccolini *gf*

68 per person

### VEGAN MUSHROOM RAVIOLI

baby spinach, roasted vegetables,  
sherry vinaigrette *vg*

58 per person





# HORS D'OEUVRES

Tray-passed. Attendant fee of 75 per attendant with one attendant per 50 people.

Minimum order of 25 pieces per hors d'oeuvre.

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

## HOT

- spinach & feta-stuffed phyllo | 8 each
- chicken satay, thai peanut sauce *ngf* | 8 each
- sweet chile-glazed grilled shrimp skewer *gf* | 9 each
- truffle-stuffed mushroom caps *gf* | 8 each
- spiced peach-glazed pork belly bites *gf* | 8 each
- vegetable spring rolls, sesame & ginger dip | 7 each
- herb-marinated lamb lollipop\* *gf* | 10 each
- crab croquettes, lowcountry rémoulade | 10 each
- bourbon-glazed chicken kabob *gf* | 9 each

## COLD

- heirloom bruschetta *vg* | 8 each
- caprese skewers *gf* | 8 each
- jumbo shrimp cocktail *gf* | 10 each
- gazpacho shooters *gf vg* | 8 each
- sesame-crusting tuna\* on wonton crisp | 10 each
- blackened beef\* on toasted bread | 9 each
- grilled melon & prosciutto skewers *gf* | 9 each
- beef tartare\* on brioche toast points | 10 each



# DISPLAYS

All displays are 90 minutes of service; minimum guest counts required for seafood displays. Additional 20 per person per additional hour of service. Additional hours must be guaranteed three business days prior to group arrival.

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

## ARTISANAL CHEESE DISPLAY

local & imported cheeses, assorted nuts, peach preserves, local honey, crackers, sliced baguette *n*

28 per person

## ARTISANAL CHARCUTERIE DISPLAY

italian charcuterie & domestic cheeses, assorted olives, grain mustard, crackers, grilled toast points, roasted peppers, pickled vegetables

32 per person

## HUMMUS & CRUDITÉS BOARD

black-eyed pea hummus, traditional hummus, carrots, cucumbers, celery, sweet peppers, broccoli, pita, crackers *vg*

20 per person

## SEAFOOD DISPLAY

### OYSTERS ON THE HALF-SHELL\*

cocktail sauce, mignonette, lemon squeezers, saltines

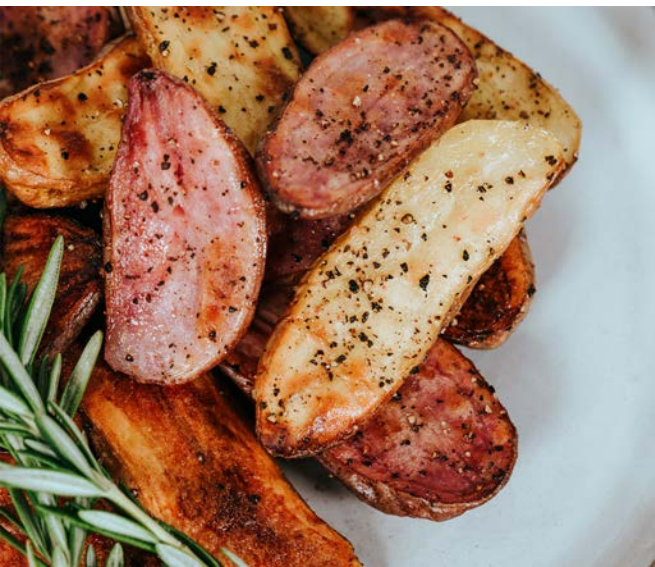
market price | per dozen

### SNOW CRAB LEGS

drawn butter, lemon squeezers, old bay shaker, boiled potatoes *gf*

market price | per dozen





# STATIONS

All stations are 90 minutes of service. Additional 20 per person per additional hour of service. Additional hours must be guaranteed three business days prior to group arrival.

Prices are subject to 26% service charge and 8.25% sales tax. All menus and prices are subject to change. Small group fee of 150 will apply for groups with 25 or fewer guests.

## SLIDERS

low country crab cakes, beef patties\*,  
pit-smoked pulled pork

house pickles, crispy onion straws, shaved lettuce,  
tomato, cheddar & swiss cheeses

western carolina barbecue, chipotle honey sauce,  
herb mayonnaise, old bay aioli

31 per person

## POTATO BAR

crispy potatoes, pommes purée, baked potatoes *gf*

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

22 per person

## NACHO BAR

white & blue corn chips *gf*

chipotle & lime chicken, baja shrimp *gf*

warm queso, refried beans, caramelized peppers,  
onions, pickled jalapeños, salsa verde, pico de gallo,  
sour cream, guacamole *gf*

29 per person



# AFTERGLOW

All displays are 60 minutes of service. Additional 20 per person per additional hour of service. Additional hours must be guaranteed three business days prior to group arrival.

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

## LATE NIGHT

four-cheese flatbread  
pepperoni flatbread  
barbecue chicken flatbread  
26 per person

## CHICKEN TENDERS

crispy french fries  
dipping sauces | honey mustard, ranch, barbecue  
22 per person

## CRISPY WINGS

carrot, celery *gf*  
dipping sauces | buffalo, western barbecue, ranch,  
blue cheese, honey mustard  
26 per person

## CHIPS & DIP

fire-roasted salsa, guacamole,  
blue & white tortilla chips *gf vg*  
18 per person

## DUELING DIPS

buffalo chicken dip, spinach & artichoke dip,  
white tortilla chips, crispy pita chips, carrots, celery  
21 per person





# ACTION STATIONS

All action stations are 90 minutes of service. Additional 20 per person per additional hour of service. Additional hours must be guaranteed three business days prior to group arrival. Chef attendant required at 175 per chefone attendant per 75 people.

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

## MACARONI & CHEESE

### BASE

cavatappi pasta

### PROTEINS

grilled chicken, grilled shrimp, bacon lardons

### TOPPINGS

mushrooms, broccoli florets, herb breadcrumbs, aged cheddar, parmigiano-reggiano, point reyes blue cheese

### SAUCES

marinara, alfredo, pesto

34 per person | attendant required

## SHRIMP & GRITS

### BASE

red royal shrimp, carolina cheddar grits

### TOPPINGS

trinity, asparagus tips, toybox tomatoes, grilled corn, tasso cream, red eye gravy, house hot sauce

36 per person | attendant required

## CAROLINA WEDGE

### BASE

iceberg wedge

### PROTEINS

grilled chicken, blackened shrimp

### TOPPINGS

marinated cherry tomatoes, pickled red onions, peach-glazed bacon lardon, blue cheese crumbles, crispy onions

### DRESSINGS

classic blue cheese, herbed ranch, red wine vinaigrette

32 per person | attendant required



# CARVING STATIONS

All Carving Stations are 60 minutes of service, minimum guest counts required. Additional 20 per person per additional hour of service. Additional hours must be guaranteed three business days prior to group arrival. Chef attendant required at 175 per chef with one attendant per 75 people.

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

## ROASTED TURKEY BREAST

cranberry chutney, sage gravy, yeast rolls

20 per person | minimum 20 people  
attendant required

## PORK LOIN

cherry & jalapeño bbq, smoked dijonaise,  
sweet hawaiian rolls

20 per person | minimum 30 guests  
attendant required

## FARRO ISLANDS SALMON\*

citrus beurre blanc, lemon & dill aioli, artisan rolls

25 per person | minimum 15 people  
attendant required

## HERB-CRUSTED BEEF TENDERLOIN\*

chive bearnaise, au jus, potato rolls

35 per person | minimum 15 guests  
attendant required

## SLOW-ROASTED PRIME RIB OF BEEF\*

horseradish cream, au jus, blueberry barbecue sauce,  
potato rolls

31 per person | minimum 30 guests  
attendant required





# DESSERTS

All displays are 90 minutes of service. Additional 20 per person per additional hour of service. Additional hours must be guaranteed three business days prior to group arrival. Dessert action stations require chef attendant at 150 with one attendant per 75 people.

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

## DISPLAYS

### MINI CAKES & PIES CHOOSE THREE

southern bourbon pecan *n*  
key lime pie  
blueberry cobbler cheesecake *gf*  
tiramisu layer cake  
layered strawberry shortcake  
layered lemon & raspberry cake  
22 per person

### MINI CHOCOLATES CHOOSE THREE

chocolate-dipped cookies  
milk chocolate nut clusters *n*  
almond bark *n gf*  
chocolate espresso beans *gf*  
assorted truffles *n*  
32 per person

### HOT CHOCOLATE BAR

choose one | milk chocolate or white chocolate *gf*  
cinnamon, orange, cayenne, crushed chocolate,  
mint, mini marshmallows, white & dark shavings,  
salted caramel sauce, vanilla bean syrup,  
whipped cream *gf*  
22 per person

## ACTION STATIONS

### BANANAS FOSTER

french vanilla ice cream, walnuts,  
rum butter caramel flambé *n gf*  
30 per person | attendant required

### NUTTY D'ANGELO

white chocolate ice cream, chocolate sauce,  
almond & pecan brandy flambé *n gf*  
32 per person | attendant required

### CHERRIES JUBILEE

goat cheese ice cream, cherry rum flambé,  
pistachio crumb *n gf*  
33 per person | attendant required



# DINNER BUFFETS

All dinner buffets are 90 minutes of service and include freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot tea station.

Prices are subject to 26% service charge and 8.25% sales tax. All menus and prices are subject to change. Small group fee of 150 will apply for groups with 25 or fewer guests.

## ITALIA FRESCA

herb focaccia, whipped butter

zuppa de toscana | italian sausage, potatoes, baby spinach, romano cream *gf*

caprese salad | baby spinach, mozzarella pearls, sweet 100 cherry tomatoes, pickled red onions, basil lemon vinaigrette *gf*

mesclun salad | carrots, cucumbers, tomatoes, pepperoncini, red wine vinaigrette *gf vg*

mushroom ravioli | cremini mushrooms, truffled parmesan cream

chicken piccata | capers, blistered tomatoes, lemon butter

farro islands salmon | herbed pesto, lemon & dill beurre blanc *gf*

fingerling potatoes, roasted, oregano *gf vg*

ratatouille | stewed eggplant, squash, peppers, tomato, fine herbs

grilled asparagus, citrus oil & chile flake

tiramisu layer cake

assorted macaroons n

97 per person

## FROM THE WOK

egg drop soup | ginger, spring onions *gf*

asian salad | shredded green & purple cabbage, toasted almonds, mandarin oranges, carrots, red onions, crispy wonton, sesame & ginger dressing *nv g*

pan-fried potstickers | sweet chile dipping sauce

egg rolls | vegetable, glass noodles, hoisin dip

crispy honey chicken | sesame seeds, broccoli florets

mongolian beef | crispy garlic, ginger, scallions

shrimp fried rice | carrots, peas, scallion, soft egg

yakisoba noodles | stir-fried carrots, cabbage, peppers, edamame

wok-seared green beans

mango & passionfruit cake

vanilla fortune cookies

86 per person





# DINNER BUFFETS

All Dinner Buffets are 90 minutes of service and include freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot tea station.

Prices are subject to 26% service charge and 8.25% sales tax. All menus and prices are subject to change. 90-minute service. Small group fee of 150 will apply for groups with 25 or fewer guests.

## CAROLINA SMOKE SHACK

cheddar cornbread, whipped maple butter

brunswick stew | potatoes, creamy corn,  
smoked pork shoulder

coleslaw

red potato salad | celery, spring onions, parsley,  
whole-grain mustard vinaigrette *gf*

baked mac & cheese

baked beans | brown sugar, molasses,  
bacon lardons *gf*

southern braised greens *gf*

barbecue chicken *gf*

slowly braised beef brisket

brown sugar-glazed salmon

sweet southern-style bbq & carolina gold bbq sauces

bourbon pecan pie n

warm apple crisp

91 per person

## FIESTA ON TRADE

cornbread, whipped butter

chicken tortilla soup

roasted corn southwest salad | romaine lettuce,  
tomato, pickled red onion, beans,  
crispy tortilla strips, cilantro & lime ranch

chipotle & lime pulled chicken

carne asada flank steak

baja shrimp

fajita vegetables | bell pepper, sweet onions

corn & flour tortillas

spanish rice | tomato, cumin, cilantro

sour cream, guacamole, pico de gallo,  
shredded cheese, house hot sauce,  
fire-roasted tomato salsa, chipotle & lime crema

arroz con leche

tres leches

86 per person



# PLATED DINNER

Choice of one starter, one entrée and one dessert per event. Split menus will be charged at highest entrée price. All plated dinners are served with fresh bread rolls, Carolina sweet iced tea and coffee service featuring freshly brewed Stance regular and decaffeinated coffee.

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

## STARTERS | CHOOSE ONE

### TOMATO & FENNEL BISQUE

slow-roasted tomatoes, sweet onions, pernod cream, cheddar crouton

### SOUTHERN CORN CHOWDER

bell peppers, sweet corn, bacon lardons, red potatoes

### CAESAR SALAD

romaine lettuce, roasted tomatoes, parmigiano cheese, caesar dressing,

herb focaccia croutons

### CAROLINA WEDGE

baby iceberg lettuce, peach-glazed bacon lardons, cherry tomatoes, pickled red onions, lemon & herb blue cheese dressing *gf*

### FARMHOUSE SALAD

baby greens, dried bing cherries, crumbled goat cheese, candied pecans, maple balsamic vinaigrette *n gf*

## DESSERTS | CHOOSE ONE

### NY-STYLE VANILLA BEAN CHEESECAKE

minted berries, chantilly cream

### SOUTHERN BOURBON PECAN PIE

salted caramel, chocolate shavings *n*

### VEGAN GLUTEN-FRIENDLY APPLE CRUMB

vegan caramel *gf vg*

### CHOCOLATE ESPRESSO TART

cherry compote

### HUMMINGBIRD CAKE

cream cheese frosting *n*





# PLATED DINNER ENTRÉES

Choice of one starter, one entrée and one dessert per event. Split menus will be charged at highest entrée price. All plated dinners are served with fresh bread rolls, Carolina sweet iced tea and coffee service featuring freshly brewed Stance regular and decaffeinated coffee.

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

## POULTRY

### LEMON STATLER CHICKEN BREAST

herb-marinated, pommes purée, haricots verts, sage beurre blanc

81 per person

### SPINACH & HERBED CHEESE-STUFFED CHICKEN BREAST

broccolini, mushroom risotto, red pepper romesco

84 per person

## BEEF

### NEW YORK STRIP\*

grilled 8 oz strip steak, sweet potato dauphinoise, grilled asparagus, sauce bearnaise

92 per person

### 12-HOUR SHORT RIB

stone-ground cheddar grits cake, broccolini, red wine demi-glace

89 per person

### FILET MIGNON\*

boursin cheese & herb whipped potatoes, roasted baby carrots, peppercorn demi-glace

98 per person

## DUET

### FILET OSCAR\*

grilled filet, crab, pommes purée, asparagus, chive bearnaise *gf*

120 per person

### NY STRIP\* & JUMBO SHRIMP

club cut petite strip steak, herb-marinated jumbo shrimp, wilted spinach, pommes dauphinoise, chile & lime beurre blanc *gf*

120 per person

## SEAFOOD

### GRILLED SWORDFISH

sweet potato hash, sage, bell peppers, bacon, preserved lemon & herb pistou *gf*

92 per person

### PISTACHIO-CRUSTED SALMON\*

rice pilaf, broccolini, citrus beurre blanc *n*

88 per person

## VEGETARIAN

### ANCIENT GRAIN BOWL

farro, roasted sweet peppers, pickled red onion, spinach, blistered cherry tomato, vinaigrette *vg*

78 per person

### MUSHROOM RAVIOLI

oyster mushrooms, asparagus tips, toasted pine nuts, truffled parmesan cream *n*

78 per person



# NON-ALCOHOLIC BEVERAGES

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

## BEVERAGE PACKAGES

continuous beverages, refreshed throughout scheduled duration

### FULL DAY

#### BEVERAGE PACKAGE À LA CARTE

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

34 per person | up to 8 hours

### HALF DAY

#### BEVERAGE PACKAGE À LA CARTE

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

26 per person | up to 4 hours

## À LA CARTE BEVERAGES

stance regular or decaffeinated coffee | 109 per gallon

assorted numi hot teas | 105 per gallon

classic black iced tea | 80 per gallon

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

enroot cold brew tea | 9 each

assorted soft drinks | 6 each

acqua panna natural spring water | 7 each

pure life water | 6 each

s.pellegrino sparkling mineral water | 7 each

s.pellegrino essenza flavored sparkling mineral water | 8 each

coconut water | 6 each

red bull | energy drink or sugarfree | 8 each

naked fruit juice & smoothies | 9 each

assorted kohana canned coffee drinks | 7 each

gatorade and powerade sports drinks | g2 grape, fruit punch, zero glacier, zero lemon-lime | 6 each





# BAR MIXOLOGY

Bartenders are 200 per bartender for up to four hours with one bartender per 75 people. Additional hours are 100 per bartender.

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

## BRANDS

### CRAFT

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

### PREMIUM

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

### CALL

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

## BEERS

### DOMESTIC | CHOOSE TWO

budweiser, bud light, coors light and 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

Bartenders are 200 per bartender for up to four hours with one bartender per 75 people. Additional hours are 100 per bartender.

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

## HOST BAR

- craft brands | 17 per drink
- premium brands | 15 per drink
- call brands | 13 per drink
- domestic beer | 7 per drink
- imported/craft beer | 8 per drink
- local beer | 9 per drink
- house wine | 12 per drink
- decoy wine | 15 per drink
- juices | 6 per drink
- soft drinks | 6 per drink
- bottled water | 5 per drink

## CASH BAR

cashier is 200 per cashier for up to four hours with one cashier per bar. additional hours are 100 per cashier. cash bar pricing is inclusive.

- craft brands | 18 per drink
- premium brands | 16 per drink
- call brands | 14 per drink
- domestic beer | 7 per drink
- imported/craft beer | 9 per drink
- local beer | 10 per drink
- house wine | 13 per drink
- juices | 6 per drink
- soft drinks | 6 per drink
- bottled water | 5 per drink





# BAR MIXOLOGY

Bartenders are 200 per bartender for up to four hours with one bartender per 75 people. Additional hours are 100 per bartender.

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

## CRAFT PACKAGE

one hour | 38 per person

two hours | 48 per person

three hours | 58 per person

four hours | 68 per person

## PREMIUM PACKAGE

one hour | 32 per person

two hours | 42 per person

three hours | 52 per person

four hours | 62 per person

## CALL PACKAGE

one hour | 26 per person

two hours | 36 per person

three hours | 46 per person

four hours | 56 per person

## BEER & WINE PACKAGE

one hour | 20 per person

two hours | 30 per person

three hours | 40 per person

four hours | 50 per person

## OMNI SIGNATURE COCKTAILS

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

### GRAPEFRUIT PALOMA

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

### BLOOD ORANGE WHISKEY SOUR

whiskey | blood orange & guava barmalade, omni sour

### SPICY MANGO SMASH

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

### APPLE-PEAR CRUSH

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

## MOCKTAILS

add a selection of barmalade-inspired mocktails to any bar

### BLOOD ORANGE MADRAS

blood orange-guava barmalade, cranberry juice, lime  
8 per drink

### CINNAMON APPLE SOUR

apple-pear barmalade, monin cinnamon, omni sour, angostura bitters  
8 per drink



# WINE RACK

Bartenders are 200 per bartender for up to four hours with one bartender per 75 people. Additional hours are 100 per bartender.

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

†House Wines

## RED

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

hayes ranch | california | merlot | 50 per bottle

bulletin placet | australia | merlot | 40 per bottle

decoy by duckhorn | california | merlot | 62 per bottle

hayes ranch | california | cabernet sauvignon | 50 per bottle

bulletin placet | australia | cabernet sauvignon | 40 per bottle

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

## SPARKLING WINES

campo viejot | spain | cava brut | 42 per bottle

chandon | california | rosé | 64 per bottle

chandon | california | brut | 64 per bottle

## WHITE AND BLUSH

hayes ranch | california | rosé | 50 per bottle

decoy by duckhorn | california | rosé | 62 per bottle

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

bulletin placet | australia | sauvignon blanc | 40 per bottle

bulletin placet | australia | chardonnay, unoaked | 40 per bottle

hayes ranch | california | chardonnay | 50 per bottle

decoy by duckhorn | california | chardonnay | 62 per bottle





# EVENT INFORMATION

Thank you for selecting 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.

## GUARANTEE

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.

## 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.

## 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 +15% 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.

## 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.

## 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.

## 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.

## 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.





# EVENT INFORMATION

## 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.

## SPECIAL CATERING SERVICES, DECORATIONS & SIGNAGE

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. 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.

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.

## 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.





CALL TODAY TO SPEAK WITH A CATERING SPECIALIST.

OMNI CHARLOTTE HOTEL • (704) 377-0400

[CLTDTNLEADS@OMNIHOTELS.COM](mailto:CLTDTNLEADS@OMNIHOTELS.COM)

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CONTACT INFORMATION