

OMNI CHARLOTTE HOTEL

# WEDDING BROCHURE



A DAY *UNLIKE* ANY OTHER

# SHOULD HAPPEN

AT A PLACE *UNLIKE* ANY OTHER.



# YOUR STORY STARTS HERE.

Whether we're hosting your wedding reception, rehearsal dinner or celebratory brunch, we'll bring together the best of everything. Distinctive venues. Exceptional cuisine. Luxurious accommodations. Legendary service. It all comes together to ensure your event is truly sensational. Omni Charlotte Hotel's experienced wedding team will be here for you every step of the way — partnering with your wedding coordinator from your first planning meeting to your final toast. So you can focus on what matters most — making memories that last a lifetime.

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# PACKAGES

Our promise is to make your wedding spectacular and our wedding packages are designed with you in mind. We'll ensure that you enjoy your special day while we take care of the details.

## THE RECEPTION

### WEDDING PACKAGE INCLUSIONS:

- ◆ Reception, open bar, buffet or plated dinner
- ◆ Custom wedding cake prepared by Amelie's French Bakery and cake cutting services
- ◆ Suite for the couple on the night of the wedding with chocolate covered strawberries and champagne delivered at the time of your choice
- ◆ One-hour open bar for cocktail reception with up to three butler passed hors d'oeuvres
- ◆ Three-hour open premium bar for dinner and dancing, exact timing can be customized
- ◆ Champagne toast
- ◆ Artisan rolls with butter, regular coffee, decaffeinated coffee, Tea Forte and water
- ◆ Cocktail tables and banquet chairs to include cake, gift and guest book stations
- ◆ Dance floor, tables and staging for your DJ or band
- ◆ White, ivory or black table cloths
- ◆ Candlelight centerpieces | Mirror tiles, glass cylinders, floating candles and votive candles
- ◆ Custom menu tasting for the couple and up to six people
- ◆ Service and setup team
- ◆ Dedicated Omni catering manager and banquet team to work with your wedding planner, ensuring you can eat, drink and be married
- ◆ 15% off food and beverage for rehearsal dinner or farewell brunch
- ◆ Complimentary first anniversary stay for one night at Omni Charlotte

*Prices start at \$140 per person*

*Subject to a 25% taxable service charge and 8.25% sales tax.*





# MENUS

Our culinary options elevate Omni weddings to a class all their own. Ask your wedding specialist about our customized menus from buffet to plated — we offer packages personalized to suit your style, taste and budget.

## BUTLER PASSED HORS D'OEUVRES | CHOICE OF THREE

### COLD

Classic Deviled Egg, Dill, Tomato Jam

Lobster and Potato Salad, Black Truffle, Chive, Phyllo Cup

Smoked Salmon and Pickled Beet, Caper Cream, Tartlet

Roasted Tomato, Balsamic Onion, Goat Cheese Mousse Tartlet

Roasted Asparagus and Tomato Wrapped in Speck Ham

Blackened Shrimp, Pineapple Onion Pipette

### HOT

Chicken Cordon Blue, Smoked Tomato Sauce

Brie and Raspberry Phyllo Crisp

Feta and Sun-Dried Tomato Phyllo Purse

Artichoke and Boursin Beignet

Classic Beef Wellington

Petite Lobster Bite

Tempura Shrimp with Soy Lime Aioli, Crispy Garlic Condiment

Crab Cakes, Citrus Aioli

Crispy Cauliflower, Curry Yogurt, Mint

## PLATED DINNER

### SALADS | CHOICE OF ONE

Tuscan Mixed Greens | Sweet Peppers, Artichokes, Parmesan, Olive Tapenade, Cucumber, Balsamic Vinaigrette

Heirloom Tomato Salad | Basil Ricotta, Pickled Onions, Olive Oil, Balsamic Reduction, Pine Nut

Baby Spinach Salad | Charred Red Onion, Goat Cheese, Cucumber, Dried Strawberry, Sherry Vinaigrette

Baby Wedge Salad | Bacon, Pickled Red Onion, Tomato, Blue Cheese Crumbles, Thousand Island Dressing

Classic Caesar Salad | Crisp Romaine, Shaved Parmesan, Crispy Caper, Garlic Crouton

### ENTRÉES | CHOICE OF TWO

Bone-In Chicken Breast | Root Vegetable Ragout, Charred Scallion, Roasted Tomato, Thyme-Jus

Miso Glazed White Fish | Wasabi Mash Potato, Shitake, Seasonal Vegetable, Mango Relish

Herb Roasted Salmon | Cauliflower Mash, Brussel & Cauliflower Ragout, Brown Butter Caper Jus

Herb Marinated Sirloin Filet | Sour Cream Whipped Potato, Trumpet Royale Mushrooms, Braised Greens

Carolina Pork Chop | Sweet Potato Mash, Pearl Onion, Brussels Sprouts, Tart Cherry Jus

Braised Short Ribs | Country Grits, Baby Carrot, Cipollini Onion, Braised Greens, Bourbon Demi-Glace

Roasted Beef Tenderloin | Navy Beans and Pearl Onion ragout, Broccolini, Bordelaise

*add \$10 per person*

*Menu prices subject to a 25% taxable service charge and 8.25% sales tax.*





## BUFFET DINNER

### SALADS | CHOICE OF TWO

Chopped Caesar | Romaine Lettuce, Shredded Parmesan Cheese, Classic Caesar Dressing

Tuscan Mixed Greens | Sweet Peppers, Artichokes, Parmesan, Olive Tapenade, Cucumber, Balsamic Vinaigrette

Bibb Lettuce | Mandarin Oranges, Goat Cheese, Marcona Almonds, Coddle Creek Honey Vinaigrette

Baby Spinach Salad | Charred Red Onion, Goat Cheese, Cucumber, Dried Strawberry, Sherry Vinaigrette dill vinaigrette

Chopped Iceberg and Romaine Mix | Shredded Cheddar, Charred Corn, Pickled Red Onions, Hard

Cooked Egg, Scallion, Tomato, Pepitas, Ranch Dressing

### ENTRÉES | CHOICE OF THREE

Pan Roasted Salmon | Corn and Bean Ragout, Parsley and Lemon Salsa Verde

Macadamia Nut Crusted Mahi-Mahi | Pearl Onion Fennel and Sweet Potato Fricassee, Brown Butter Nage

Pan Roasted Breast of Chicken | Citrus Braised Fennel and Chive Butter Jus

Prestige Farms chicken | Braised Swiss Cheese Chard, Balsamic Glaze and Charred Tomatoes

OMB Copper Beer Braised Short Ribs | Slow Roasted Root Vegetables and Jus | **Add \$8 per person**

Herb and Garlic Marinated Beef Sirloin | Red Wine-Shallot Jus and Roasted Squash | **Add \$5 per person**

Coriander and Citrus Rubbed Pork Loin | English Peas and Dill, Orange-Pernod Marmalade | **Add \$3 per person**

### SIDES | CHOICE OF TWO

Herb Roasted Fingerling Potatoes with Shallot Confit

Sour Cream and Chive Mashed Potatoes

Cauliflower Smash

Slow Roasted Root Vegetables with Thyme Butter

Roasted Baby Carrots and Caramelized Cipollini Onions

Buttered Brussel Sprouts

Southern Braised Greens with Smoked Pork

Sweet Potato Mash

*Final guest counts and menu selection must be given two weeks prior to event.*



## ENHANCEMENTS

### CHEF'S CARVING STATIONS

Pork Belly | Red Onion Marmalade and Buttermilk Biscuits  
***\$12 per person***

Slow Cooked Brisket | Texas Pete's Aioli, East Carolina Mop Sauce and Sweet Yeast Rolls  
***\$15 per person***

Bourbon and Orange Glazed Salmon | Ginger Orange Chutney, Sweet Yeast Rolls  
***\$12 per person***

Prime Rib | Red Wine Herb Jus, Horseradish Cream and Sweet Yeast Rolls  
***\$21 per person***

*25% taxable service charge and 8.25% sales tax.*



## LATE NIGHT AND ADDITIONAL FOOD STATIONS

Additional open bar time

*\$12 per hour*

Petite Four Station | Assorted Petite Fours, Mini Cupcakes, Chocolate Covered Strawberries and Miniature Eclairs

*\$14 per person*

Chicken Tenders | Waffles fries, Popcorn Cauliflower, Assorted Condiments

*\$12 per person*

Sliders | All Beef Patties, Miniature Brioche Buns, Ketchup, Mustard, Lettuce, Tomatoes, Onions, Sliced Cheddar Cheese

*\$12 per person*

Just Wingin' It | Signature Wings with Buffalo Sauce, Ranch, Blue Cheese, celery and carrot sticks

*\$16 per person*

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# BEVERAGES

## BAR PACKAGE

Ketel One vodka

Tanqueray gin

Bacardi rum

Jim Beam bourbon

Crown Royal whisky

Sauza Blanco tequila

Chivas Regal scotch

Hennessy VS cognac

Wente Hayes Ranch | Cabernet and Chardonnay

Beers | Stella Artois, Heineken, Michelob Ultra and Bud Light

Coca-Cola soft drinks

Customized specialty cocktail | *Add \$5 per person*

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CALL TODAY TO SPEAK WITH A WEDDING SPECIALIST.

OMNI CHARLOTTE HOTEL • 704-377-0400

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