



OMNI DALLAS CONVENTION CENTER HOTEL
EVENTS MENU



TABLE OF CONTENTS

Click on link below to be directed to that section of the menu

[BREAKFAST](#)

[BREAKS](#)

[LUNCH](#)

[RECEPTION](#)

[DINNER](#)

[BEVERAGES](#)

[DETAILS](#)

[CONTACT INFORMATION](#)

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 DALLAS CONVENTION CENTER HOTEL
BREAKFAST





CONTINENTAL BREAKFASTS

All continental breakfast buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and orange and cranberry juices. Prices are based on 60 minutes of continuous service and do not include full seating or table service.

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

DALLAS CONTINENTAL

42 per person

cut melons, berries **gf vg**

yogurt station | greek yogurt, berries, dried fruits, granola

danishes, croissants

hard-boiled eggs **gf**

steel-cut oatmeal, brown sugar, golden raisin, texas pecan **n**

juice bar | carrot, ginger, orange **gf**

WELLNESS CONTINENTAL

42 per person

cut melons, berries **gf vg**

açaí chia pudding, banana, coconut, cocoa granola clusters

blueberry muffins, bran muffins

hard-boiled eggs **gf**

lentil, cucumber & chicory salad **vg**

fonio & quinoa porridge, apples, cranberries, almonds **n gf**

juice bar | carrot, ginger, orange **gf**

WEST END CONTINENTAL

38 per person

cut melons, berries **gf vg**

individual vanilla yogurt, flavored yogurts, granola

danishes, muffins

sweet jams, whipped butter

assorted dry cereals

chilled milks | whole, skim, soy

juice bar | carrot, ginger, orange **gf**





BREAKFAST BUFFETS

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CUSTOM BREAKFAST BUFFET

55 per person

STARTERS | CHOOSE ONE

steel-cut oatmeal, brown sugar,
raisins, pecans **n gf**
fonio & quinoa porridge, apples,
cranberries, almonds **n**
southern-style grits, butter
cold cereal selection, chilled whole milk, soy milk

EGGS | CHOOSE ONE

plain & fluffy scrambled eggs
scrambled egg whites
vegan scrambled “eggs”

EGG TOPPINGS | CHOOSE TWO

cheddar cheese **gf**
mozzarella cheese **gf**
green onions **gf vg**
bell peppers **gf vg**
spinach **gf vg**
sun-dried tomato **gf vg**
mushroom **gf vg**
pico de gallo **gf vg**
fire-roasted salsa **gf vg**
salsa verde **gf vg**

eggs any way, cooked to order | **20 per person**

BREAKFAST PROTEINS CHOOSE TWO

applewood-smoked bacon **gf**
black forest ham **gf**
pork sausage patty **gf**
country-style link sausage **gf**
apple chicken sausage **gf**

POTATOES | CHOOSE ONE

hash brown potatoes **gf vg**
country-style potatoes | tomato,
bell peppers, onions **gf vg**
roasted yukon potatoes, shallots **gf vg**
lyonnaise potatoes **gf vg**

ACCOMPANIMENTS

cut melon, berries **gf vg**
breakfast breads, mini pastries, muffins
whipped butter, sweet honey butter



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 starter, entrée and dessert. Prices are based on 90 minutes of continuous service.

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CLASSIC TWO EGG

41 per person

seasonal cut fruits, berries
petite breakfast pastries, muffins, butter
herb scrambled eggs
lyonnaise potatoes

BREAKFAST PROTEINS CHOOSE ONE

applewood-smoked bacon
sausage links
sausage patty
chicken sausage

buttermilk biscuit &
sweet potato biscuit basket | **2 per person**

QUICHE ELEGANTE

42 per person

seasonal cut fruits, berries
petite breakfast pastries, muffins, butter
quiche lorraine | skillet potatoes,
applewood-smoked bacon lardons, spinach,
frisée, shaved parmesan & gruyère cheeses,
asparagus & tomato mélange, avocado oil
buttermilk biscuits &
sweet potato biscuit basket | **2 per person**



BREAKFAST STATIONS

Breakfast stations are intended to supplement continental and breakfast buffets and are portioned accordingly. Chef attendant required as indicated at 150 per chef with one chef per 100 guests. 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 150 will be applied.

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BISCUIT BAR

26 per person

buttermilk biscuits, sweet potato biscuits
peppered gravy, fruit compote,
smoked pimento cheese
maple & sriracha pork belly
spiced fried chicken
butter, jams, jellies

BREAKFAST GRAIN BOWLS

20 per person

quinoa, steel-cut oats, dried blueberry, pecan **nv**
couscous, amaranth, fresh berries **vg**

POWER BOWLS

24 per person | attendant required

red quinoa & fonio, sunny-side up egg, tomato,
spinach, avocado, tangle of greens **gf**
farro, boiled egg, sweet potato, arugula

applewood-smoked bacon | **2 per person**

pork sausage link | **2 per person**

chicken sausage link | **2 per person**

country ham | **2 per person**

PANCAKE STATION

23 per person | attendant required

buttermilk pancakes, banana oat pancakes
vermont maple syrup, powdered sugar,
local honey, white chocolate chantilly

BREAKFAST TACO

24 per person | attendant required

candied bacon, scrambled eggs, sharp cheddar,
sriracha aioli, flour tortilla
brisket, scrambled eggs, bell pepper, onion,
pepper jack cheese, avocado aioli, flour tortilla
egg white, tomato, bell pepper, baby spinach,
salsa roja, flour tortilla

SMOOTHIE STATION

20 per person | attendant required

papaya, strawberry, greek yogurt, honey **gf**
texas berries, agave **gf**
kale, green apple, avocado, matcha **gf vg**



BREAKFAST ENHANCEMENTS

Breakfast enhancements are intended to supplement continental and breakfast buffets and are portioned accordingly. Enhancements are only available at prices shown when accompanying full buffet or continental breakfast menus.

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COLD

seasonal cut fruits, berries **gf vg | 6 per person**
fresh cut fruits, honey yogurt dip **gf | 8 per person**
fruit yogurt parfait, granola | **12 per person**
assorted individual fruit yogurts **gf | 8 per person**
banana & berry smoothie **gf | 6 per person**
breakfast breads, muffins, pastries,
butter | **65 per dozen**
gluten-friendly breakfast breads,
butter **gf | 72 per dozen**
bagels, smoked salmon, sliced tomato, capers,
chives, red onion, cream cheese | **18 per person**
assorted cold cereals,
chilled whole milk, soy milk | **8 per person**
bagels, butter, cream cheese | **66 per dozen**

HOT

steel-cut oats, brown sugar, golden raisins,
chopped pecans **nvg | 8 per person**
breakfast grits, whipped butter | **8 per person**
buttermilk pancakes,
vermont maple syrup | **8 per person**
mini chickpea pancakes,
blueberry compote **gf vg | 8 per person**
corn flake-crusted french toast,
vermont maple syrup | **8 per person**
egg white frittatas, cured cherry tomato,
wilted spinach, feta cheese | **10 per person**
southwest eggs benedict | cornbread,
country ham, poached egg,
chipotle hollandaise | **15 per person**
croissant sandwich | black forest ham,
scrambled egg, medium cheddar | **15 each**
sourdough sandwich | scrambled egg,
spinach, tomato, mozzarella | **15 each**
best damn egg sandwich | fried egg,
candied applewood-smoked bacon, cheddar,
sriracha aioli, brioche bun | **15 each**
breakfast burrito | applewood-smoked bacon,
sausage, scrambled egg, bell peppers, onion,
pepper jack cheese | **13 each**

OMNI DALLAS CONVENTION CENTER 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.

FRESH & FRUITY

fresh whole fruits *gf vg* | **3.5 each**
cut melons, berries *gf vg* | **9 each**
fruit smoothie *df* | **8 each**

PROTEIN BITES

white chocolate-dipped quinoa bars | **66 per dozen**
assorted soft & crunchy granola bars | **6 each**
assorted energy & low-carb bars | **6 each**
assorted cookies | **66 per dozen**



SNACK & TRAIL MIXES

individual bags of trail mix & dried fruits | **6 each**
dried fruit mix | **6 each**
individual bags of roasted almonds *n* | **6 each**
individual bags of pretzels & chips | **6 each**
mini babybel laughing cow cheese wedges, crackers | **55 per dozen**

FROM THE BAKERY

cookies | chocolate chip, oatmeal raisin, peanut butter, sugar *n* | **60 per dozen**
rice krispies squares | **66 per dozen**
lemon bars | **66 per dozen**
brownies | **66 per dozen**



THEMED BREAKS

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EVERYTHING TOAST

25 per person

avocado, chopped boiled egg,
everything hemp spice, herb olive oil
cured tomato, whipped ricotta, basil shards
sweet potato, agave strawberries, pepita
nutella, apricot jam **n**
cucumber & lime agua fresca

DOUGHNUT STOP

24 per person

spinach & ricotta egg white bites **gf**
jalapeño sausage kolaches
everything bagel holes, herb boursin
chocolate & espresso donut holes
mini cinnamon roll, cream cheese glaze
iced café americano

ARTISAN CHIPS & SPREADS

25 per person

tostadas, salted pita, potato crisps, chicharrón
crudité vegetables **gf**
red salsa **gf**
artichoke & onion dip **gf**
roasted garlic hummus **gf**
guacamole **gf**
ranch dip **gf**
lime & thyme water

BUILD YOUR OWN TRAIL MIX

26 per person

whole fruit, cranberries, papaya, mango,
pumpkin seeds, sunflower seeds, toasted coconut,
almonds, pecans, pistachios, cashews,
granola, banana chips, yogurt-covered raisins,
chocolate chunks **n gf**
orange & basil water



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VERY BERRY & CHERRY

24 per person

agave berries **gf**

blueberry scones

cherry & goat cheese, crostini

strawberry yogurt-covered pretzels

blackberry & cherry crumble square

raspberry & cherry mint water

RIO GRANDE

24 per person

avocado, citrus & fennel cups

orange bread, whipped cardamom feta

yogurt-dipped lemon quinoa energy bars

key lime meringue tarts

lime & pineapple crumble square

citrus & basil-infused water

LONE STAR

25 per person

chipotle bacon jam deviled eggs **gf**

summer sausage & colby jack **gf**

pimento texas goat cheese crostini

brown sugar peach bar

bourbon pecan tart **n**

hibiscus & watermelon agua fresca

FIESTA

27 per person

coctel de cameron, cilantro **gf**

chilled elote con crema **gf**

green chile & corn quesadillas

dulce de leche mini churros

mexican chocolate brownie

pineapple & basil agua fresca

MILK & COOKIES

22 per person

cookies | chocolate chip & smoked sea salt,

snickerdoodle, brown butter pecan **n**

assorted cold milks



THEMED BREAKS

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CREATE YOUR OWN BREAK

35 per person

SALTY | CHOOSE ONE

- individual bags of pretzels
- individual bags of roasted almonds **n**
- individual bags of trail mix **n**
- individual bags of mixed nuts**n**
- buttered & salted popcorn **gf**
- charred tomato salsa, warm tortilla chips **gf vg**
- spinach & artichoke dip, crudités **gf**

SWEET | CHOOSE ONE

- assorted miniature cookies
- assorted cake pops
- flourless chocolate cake bites **gf**
- pecan pralines **n gf**
- brownies
- blondies
- lemon bars
- macaroons **gf**
- assorted candy bars **n**

FRUITY | CHOOSE ONE

- whole fresh fruit **gf vg**
- fruit cups **gf vg**
- berry smoothies **gf**
- miniature fruit tarts
- chocolate-dipped strawberries **gf**
- individual bags of dried fruit **gf vg**

HEALTHY | CHOOSE ONE

- caprese skewers **gf**
- vegetable crudités, red pepper hummus **gf vg**
- celery sticks, almond butter **n vg**
- yogurt-dipped quinoa bars **gf**
- assorted energy & low-carb bars
- mini babybel laughing cow cheese wedges, crackers

INFUSED WATER | CHOOSE TWO

- lemon & strawberry
- lemon & spirulina
- watermelon & kiwi
- citrus & blackberry
- cucumber & lemon
- pineapple & pomegranate
- mango & raspberry
- lime & thyme
- blue spirulina & coconut

OMNI DALLAS CONVENTION CENTER HOTEL
LUNCH





LUNCH BUFFETS

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WELCOME TO TEXAS

72 per person

STARTERS

texas bibb, cherry tomato,
watermelon radish, texas goat cheese,
shallot & red wine vinaigrette **gf**
sweet corn & black-eyed pea salad **gf**
potato salad | applewood-smoked bacon,
cheddar, ranch **gf**
shiner beef chili, green onion,
sharp cheddar, spiced corn chips

ENTRÉES

coffee-rubbed & smoked brisket, dr pepper bbq **gf**
mesquite-grilled chicken, peach bbq glaze **gf**
jalapeño & cheddar sausage,
caramelized onions **gf**

ACCOMPANIMENTS

mac & cheese gratin, smoked cheddar
corn casserole, chile & lime crema **gf**
jalapeño & cheddar cornbread
coleslaw, house pickles, jalapeño,
sliced sweet onion, local hot sauces

DESSERTS

blueberry pie
chocolate s'mores tart
vegan pulled jackfruit slider,
agave glaze **vg** | **6 per person**

WINE COUNTRY

72 per person

STARTERS

vintage salad | iceberg, arugula, cucumber,
tomato, marinated artichoke, red pepper,
cabernet dressing **gf**
asparagus salad | chopped egg, cherry tomato,
extra virgin olive oil, balsamic glaze **gf**
orzo & arborio antipasti
tomato tapenade, artisan breads, basil oil
gouda bisque **gf**

ENTRÉES

chicken, lemon, rosemary jus
salmon, chardonnay beurre blanc
herb-crusted beef, merlot demi glace

ACCOMPANIMENTS

fingerling potatoes, honey & thyme-glazed
haricots verts, shallot dijon vinaigrette

DESSERTS

strawberry & pistachio bar **n**
vanilla panna cotta, berry compote
vegan grilled cauliflower,
romesco | **6 per person**



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TUSCANA

72 per person

STARTERS

caprese salad | heirloom tomato, ciliegine, basil **gf**
farro & brussels salad | shaved pecorino, almonds, thyme lemon vinaigrette **ngf**
romaine & radicchio rustica | pepperocini, olives, pickled red onion, parmesan, focaccia crouton
rustic breads board, basil & rosemary oils
minestrone soup

ENTRÉES

braised short rib ragout, campanelle pasta, wild mushroom, pecorino
chicken cacciatoro | tomato, black olive, thyme **gf**
seafood gnocchi, sun-dried tomato, artichoke & spinach trebbiano cream

ACCOMPANIMENTS

petite potatoes, herb butter
vegetable caponata

DESSERTS

limoncello meringue
tiramisu
vegan sweet pea agnolotti, basil pesto **vg** | 6 per person

SOUTH OF THE BORDER

72 per person

STARTERS

tex-mex caesar | hearts of romaine, queso cotija, cornbread crouton
cilantro tomato, pickled red onion, queso fresco, pepitas **gf**
chicken tortilla soup, crispy tortillas **gf**
chips & dips | charred tomato salsa, salsa verde, guacamole **gf**

BUILD YOUR OWN TACOS

fajita chicken, sautéed peppers & onions **gf**
fajita skirt steak, ancho peppers, sautéed peppers & onions **gf**
pork carnitas pastor
shredded cheddar, pico de gallo, sour cream **gf**
warm tortillas

ACCOMPANIMENTS

spanish rice **gf**
ranchero pinto beans **gf**

DESSERTS

cajeta tres leches cake
spiced chocolate cake
vegan mushroom “chorizo” quesadilla **vg** | 6 per person



LUNCH BUFFETS

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DOWN HOME

69 per person

STARTERS

chopped salad | chopped iceberg, baby kale, cherry tomato, sliced cucumber, shaved carrot, dill ranch **gf**

chicken noodle soup

cucumber, carrot, celery stick, pimento cheese watermelon, tomato, frisée, feta cheese **gf**

ENTRÉES

texas spiced chicken, jalapeño gravy

short rib, smoked onion jus **gf**

ACCOMPANIMENTS

buttermilk whipped potatoes **gf**

french beans, tomato, crispy shallot

black pepper buttered biscuits

DESSERTS

peanut butter & jelly bar **n**

vanilla cheesecake

blackened red drum, creole butter sauce **gf** | **6 per person**

vegan chickpea & lentil fritter, chipotle ketchup **vg** | **6 per person**

TOUR OF HILL COUNTRY

69 per person

STARTERS

pickled peach & greens | endives, sweet pecan halves **n**

fredericksburg potato salad **gf**

macaroni salad | applewood-smoked bacon, green peas, cheddar cheese
roasted corn & poblano chowder **gf**

ENTRÉES

turkey breast, mesquite, sage butter **n**

filet of beef, horseradish butter

ACCOMPANIMENTS

local cheddar grits, chive butter

cumin-spiced vegetables **gf**

artisan rolls, whipped herb butter

DESSERTS

rocky road bar **n**

strawberry shortcake

hickory-smoked sausage, shiner-braised onions | **6 per person**

vegan roasted portobello medallion, artichoke, sweet tomato, pearl onion **vg** | **6 per person**



LUNCH BUFFETS

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MEDITERRANEAN

72 per person

baby kale, cos & treviso, sweet peppers, radish, sherry yogurt dressing **gf**

chickpeas, marinated tomato, cucumber, red onion, feta cheese **gf**

quinoa & semolina vegetable tabbouleh, sumac lemon vinaigrette

white bean stew, carrot & brussels **gf**

naan bread **vg**

ENTRÉES

shawarma spiced beef, apricot & cardamom jus **gf**

za'atar-crusted rockfish, tomato & kalamata relish **gf**

ACCOMPANIMENTS

black lentil & farro pilaf **gf**

moroccan spiced vegetables, harissa honey glaze **gf**

DESSERTS

pistachio olive oil cake, orange blossom cream **n**

chocolate tahini tart

roasted chicken, lemon & oregano jus **gf** | **6 per person**

vegan garlic polenta cake, cabernet sofrito **vg** | **6 per person**



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EXECUTIVE DELI

62 per person

SALADS | CHOOSE TWO

iceberg wedge, bacon lardons, tomato,
blue cheese crumbles, buttermilk dressing **gf**
romaine hearts, grape tomatoes, olives,
parmesan cheese, garlic croutons, caesar dressing
southwest quinoa salad | sweet peppers,
corn, green onion, cilantro, olive oil,
champagne vinaigrette **gf**
rotini pasta salad | garden vegetables,
basil white balsamic vinaigrette **gf**
marble potato salad | haricots verts,
white cheddar, creole vinaigrette

SOUPS | CHOOSE ONE

chicken tortilla soup, tortilla strips **gf**
chicken noodle soup
southwestern chicken & corn chowder **gf**
basil tomato bisque, focaccia crouton
baked potato soup, scallion,
applewood-smoked bacon

SANDWICHES & WRAPS CHOOSE THREE

italian | salami, soppressata, pastrami,
lettuce, marinated sun-dried tomato,
provolone, basil aioli, amoro
black forest ham | lettuce, tomato,
cheddar cheese, dijonnaise,
nine-grain bread
old-fashioned chicken salad, butter lettuce,
jalapeño & cheddar roll
turkey, applewood-smoked bacon, tomato,
pepper jack cheese, creole mustard aioli,
sourdough
smoked chicken wrap | lettuce, tomato,
black bean, corn, cilantro, chili & lime aioli,
tomato wrap
honey mustard chicken, lettuce, tomato,
feta cheese, ciabatta bread
grilled vegetable wrap | shaved lettuce,
balsamic grilled vegetables,
spinach tortilla wrap **vg**

ACCOMPANIMENTS

herbed potato chips
fruit salad

DESSERTS

dulcey blondie
fudge brownie



PLATED LUNCH

All plated lunches are served with freshly brewed regular and decaffeinated coffee, assorted hot tea, iced tea and bread with butter in addition to your choice of starter, entrée and dessert.

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STARTERS CHOOSE ONE

local greens, grilled peach, crispy prosciutto, green beans, brie, champagne vinaigrette
boston lettuce, raspberries, mandarins, goat cheese, toasted walnut halves, champagne & lemon vinaigrette **nf**
texas mixed greens, radish, sliced cucumber, french beans, olives, thyme white balsamic dressing **gf**
crisp greens, pancetta, macerated figs, roasted tomato, manchego cheese, quince dressing **gf**
iceberg wedge, bacon lardons, tomato, blue cheese crumbles, buttermilk dressing

DESSERTS CHOOSE ONE

mango & passion cheesecake, raspberry fluid gel, whipped white chocolate ganache
white chocolate & matcha mousse, strawberry, vanilla sable, berry gel **n**
limoncello & raspberry dome | almond streusel, limoncello mousseline & lemon fluid gel **n**
dulcey chocolate bar | chocolate mousse bar, milk chocolate ganache **n**
chocolate abuelita pot de crème | spiced custard, chili streusel, fresh berries **n**
texas berry tart, berry coulis

ENTRÉES CHOOSE ONE

texas spiced grilled chicken, pimento & chorizo grits, harissa-glazed vegetables, cumin chicken jus **gf** | **60 per person**
mojo chicken, sweet pepper, smashed chili yams, cilantro & chayote slaw, pan jus **gf** | **60 per person**
herb frenched chicken, cauliflower & potato purée, bundled haricots verts, balsamic cipollini onion, sauce suprême | **60 per person**
filet, potato pâv , wilted greens, fris e, dijon & agave-glazed carrot, peppercorn demi-glace **gf** | **67 per person**
short rib, parmesan potatoes, garlic broccolini, port wine reduction **gf** | **67 per person**
salmon, herbed farro risotto, poached asparagus, thyme butter, fennel slaw | **62 per person**

OMNI DALLAS CONVENTION CENTER HOTEL
RECEPTION





HORS D'OEUVRES

All hors d'oeuvres require a minimum order of 50 pieces per item.

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COLD

tuna poke, wakame, pickled ginger, crisp wonton | **10.5 each**
lobster salad, red belgian endive | **10.5 each**
texas goat cheese, pecan dried blueberry, prosciutto, grissini pirinola **n** | **10.5 each**
prosciutto-wrapped asparagus, gorgonzola mousse **gf** | **10.5 each**
whipped garlic & herb
vegan cheese-stuffed date **gf vg** | **10.5 each**
mission fig, pistachio mousse **n** | **10.5 each**
smoked salmon blini, crème fraîche, scallion **gf** | **10.5 each**
chorizo-spiced shrimp, cucumber, avocado aioli **gf** | **10.5 each**
red endive, raspberry, honey pecan, vegan cream cheese mousse **n gf vg** | **10.5 each**
mushroom duxelles profiterole, crème fraîche | **10.5 each**
crab vol-au-vent, chive | **10.5 each**
blackberry mascarpone & feta mousse ciabatta crostini | **10.5 each**
date & almond sphere, maple cinnamon **n** | **10.5 each**
persian cucumber cup & tuna | **10.5 each**

HOT

petite beef wellington | **10.5 each**
prosciutto-wrapped scallop, champagne beurre blanc **gf** | **10.5 each**
lobster corn fritter, lemon aioli | **10.5 each**
lump crab cake, lemon aioli | **10.5 each**
bacon-wrapped chicken & jalapeño, agave glaze **gf** | **10.5 each**
spanish chorizo & chicken brochette, chipotle aioli **gf** | **10.5 each**
honey & soy chicken satay, miso glaze | **10.5 each**
pecan chicken skewer, bourbon maple glaze **n** | **10.5 each**
bacon-wrapped brussels sprouts, agave mustard glaze **gf** | **10.5 each**
churrasco beef satay, red pepper chimichurri **gf** | **10.5 each**
ditalini, bresaola & asiago cheese fritter, harissa aioli | **10.5 each**
gorgonzola arancini, truffle butter | **10.5 each**
herb cheese-stuffed mushroom | **10.5 each**
bourbon, maple & habanero pork belly burnt end **gf** | **10.5 each**
fried green pea & porcini raviolini, tomato & basil coulis **gf vg** | **10.5 each**
falafel croquette, cilantro & citrus pesto | **10.5 each**



SMALL PLATES

Station-only receptions require a minimum of 3 stations. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 150 will be applied.

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

SMALL PLATE STATION CHOOSE TWO

28 per person

COLD

smoked salmon, spiced potato pancake,
crème fraîche, fried caper

burrata, heirloom tomato, balsamic vinegar,
basil oil, brioche crostini, microgreens **gf**

stuffed avocado, achiote-smoked chicken salad,
cilantro & lime crema **gf**

HOT

sherry-braised beef, pommes purée,
candied onion jam **gf**

shrimp croquette, cheddar, chorizo grits,
chipotle butter

chicken & tomato roulade, parsnip,
cauliflower, fennel marmalade

falafel, saffron couscous, red pepper coulis **gf**



CARVING STATIONS

Chef attendant required for all carving stations at 150 per chef with one chef per 100 guests. Station-only receptions require a minimum of 3 stations. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 150 will be applied.

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BEER CAN CHICKEN

30 per person

warm yukon potato salad
pretzel baton, stout cheese sauce

PEPPERCORN-CRUSTED BEEF TENDERLOIN

37 per person

herb gruyère whipped potatoes
merchant sauce
bread

HERB-ROASTED PRIME RIB

37 per person

thyme au jus, mustard agave-glazed brussels
bread

SALT & PEPPER BRISKET

33 per person

dr pepper bbq sauce, pickle mélange
sweet rolls

SMOKED BONE-IN PORK SHOULDER

33 per person

carrot & apple slaw, brown sugar baked beans
parker house rolls

CITRUS BRANZINO

30 per person

herb vegetable couscous, tomato,
basil & olive relish

MISO & GINGER SALMON

32 per person

warm jasmine rice, shallot cabbage slaw,
ginger ponzu sauce

CORIANDER & TAMARIND CAULIFLOWER

32 per person

saffron basmati rice, mango chutney **gf**



DISPLAY STATIONS

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LITTLE GLASS SALAD STATION

30 per person

SALADS | CHOOSE TWO

caesar | grilled chicken, tomato, olives, shaved parmesan, focaccia crouton, caesar dressing

baby arugula, heirloom tomato, basil, mozzarella, balsamic vinaigrette **gf**

cobb | iceberg, applewood-smoked bacon, tomato, egg, cucumber, blue cheese **gf**

baby spinach, pickled red onion, goat cheese, walnut, raspberry vinaigrette **ngf**

baby kale, butternut squash, feta, rosemary olive oil **gf**

mixed greens, olive, cucumber, tomato, feta, greek dressing **gf**

CHARCUTERIE DISPLAY

35 per person

domestic & imported cheeses, cured meats
artisanal breads, gourmet mustards,
dried fruits, pickled vegetables,
infused herb oils, balsamic vinegar

TOSTADAS STATION

20 per person

guacamole, salsa roja, salsa verde,
chorizo queso flameado, pico de gallo **gf**

CHILLED SEAFOOD

mp per person | 150 guest minimum

gulf shrimp, king crab legs, snow crab claws,
ceviche shooters, oysters rockefeller
louis sauce, sriracha aioli, local hot sauces,
tomato & radish cocktail sauce, lemon, lime



DISPLAY STATIONS

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GOURMET FLATBREAD

33 per person

FLATBREADS | CHOOSE THREE

margherita | tomato, herb-brined mozzarella, feta

buffalo ranch | grilled chicken, mozzarella cheese, buffalo ranch sauce

bbq brisket | chopped smoked brisket, caramelized onion, roasted pepper, green onion, pepper jack cheese

spinach & artichoke | spinach, artichoke, sun-dried tomato, feta

pear & gorgonzola | grilled chicken, pear, crumbled gorgonzola, prosciutto

cauliflower crust, butternut squash, wilted spinach, white bean alfredo **gf**

SLIDERS

30 per person

SLIDERS | CHOOSE THREE

angus beef, applewood-smoked bacon, crispy onion, pimento cheese

angus beef, caramelized onion, sharp cheddar, herb aioli

fried buttermilk chicken, sweet chili aioli hot chicken, pickle, spicy butter

chopped smoked pork, apple, cabbage slaw, gold bbq

shaved corned beef, sauerkraut, thousand island dressing

grilled portobello mushrooms, black truffle oil tapenade, gruyère cheese

black lentil & quinoa slider, harissa aioli **gf**

ACCOMPANIMENTS

warm herbed potato chips



ACTION STATIONS

Chef attendant required as indicated at 150 per chef with one chef per 100 guests. Station-only receptions require a minimum of 3 stations. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 150 per person will be applied.

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RISOTTO STATION

32 per person | attendant required

RISOTTOS | CHOOSE TWO

- truffle & mushroom | whipped herb cheese, black truffle butter, trumpet mushroom
- basil pesto | crisp basil, toasted pine nuts **n**
- lobster pecorino | tomato broth, shaved pecorino, chive
- lemon chicken | grilled chicken, parmesan, sweet pea, rosemary

POKE STATION

38 per person

- shrimp, citrus & ginger soy, pickled mung bean sprouts, sesame wakame
- ahi tuna, garlic ponzu, snow pea, shredded carrot, daikon, napa cabbage, toasted sesame seed
- ginger soy chicken, sweet chili teriyaki, pickled shiitake, baby bok choy, bamboo shoot, fried wonton strips
- warm rice salad
- soy sauce, sweet ginger sauce, sriracha sauce

PASTA STATION

32 per person | attendant required

PASTAS | CHOOSE TWO

- potato gnocchi, pancetta lardon, sun-dried tomato, baby spinach, garlic cream
- orechiette bolognese, basil
- penne puttanesca | olive, caper, oregano
- fusilli, basil pesto cream, forest mushroom
- cavatappi, grilled chicken, spinach, asiago cream
- sweet pea agnolotti, basil pesto **gf**

ACCOMPANIMENTS

parmesan cheese

rustic breads

garlic & rosemary-infused oils, balsamic vinegar

TACO STATION

30 per person | attendant required

TACOS | CHOOSE THREE

- achiote chicken tinga, pineapple pico, cotija **gf**
- pork carnitas, pickled onion, cilantro queso fresco **gf**
- carne asada, queso chihuahua **gf**
- cauliflower al pastor, pepita chimichurri **gf**
- battered cod, chipotle & citrus red cabbage slaw

ACCOMPANIMENT

warm yellow corn tortillas **gf**



DESSERT STATIONS

Chef attendant required as indicated at 150 per chef with one chef per 100 guests. Station-only receptions require a minimum of 3 stations. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 150 per person will be applied.

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GOURMET CUPCAKES

22 per person

vanilla wedding cake | vanilla cupcake,
vanilla frosting

pb&j | vanilla cupcake, jam filling,
peanut butter frosting **n**

chocolate & salted caramel | chocolate cupcake,
salted caramel filling, chocolate frosting,
caramel drizzle

chocolate | chocolate cupcake, ganache filling,
chocolate frosting, fudge drizzle

SWEET TREATS DISPLAY

25 per person

lollipop cake bites

mini french pastries

french macarons

gourmet rice krispies treats

brownies

COBBLER

21 per person

berry cobbler

cinnamon chantilly crème, caramel sauce

BANANAS FOSTER

26 per person | attendant required

rum & rich butter caramel sauce-flambéed bananas
vanilla ice cream, cinnamon

FIESTA DESSERT

23 per person

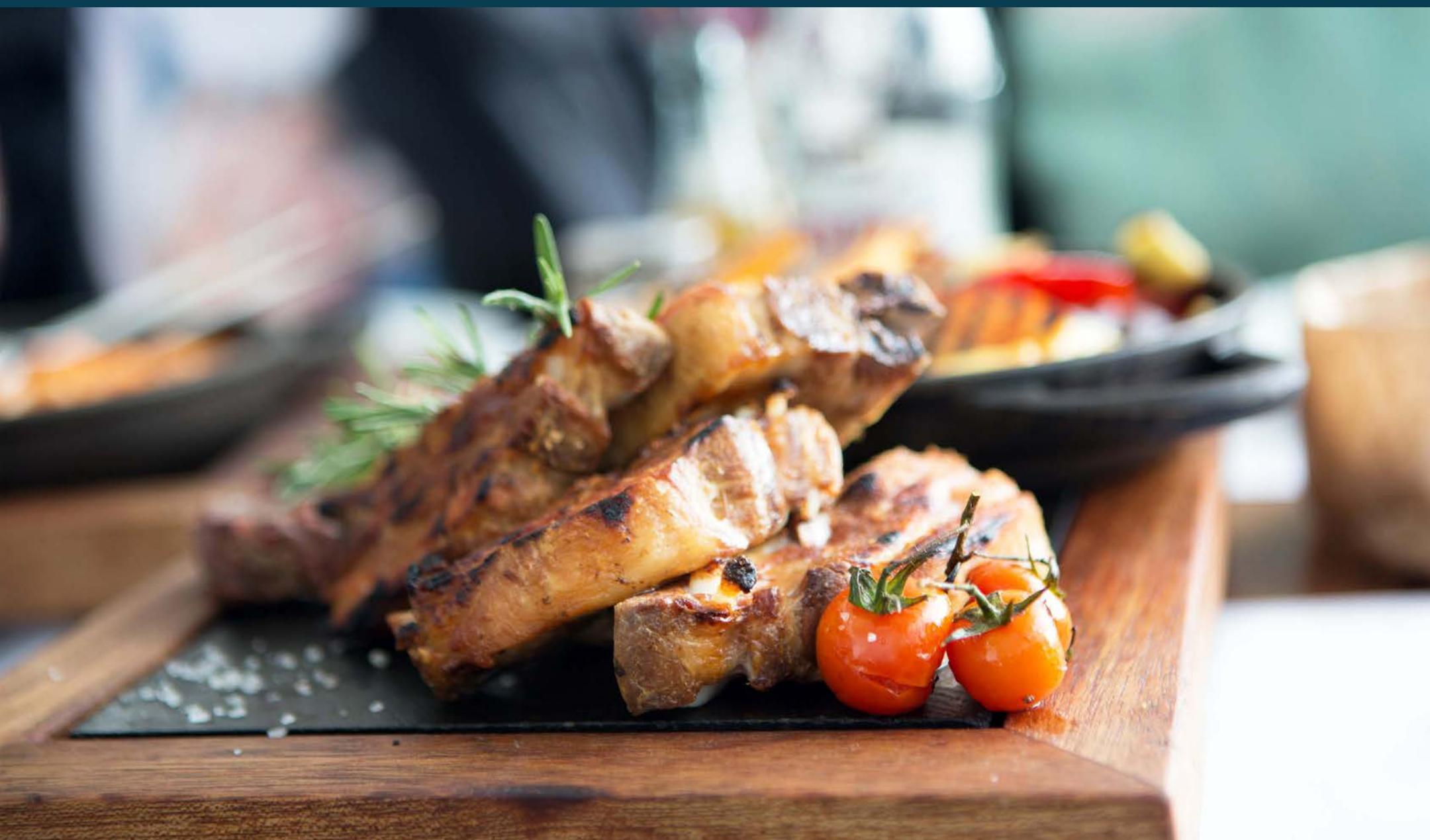
churros, dulce de leche

tres leches shooters

mexican chocolate cake

wedding cookies

OMNI DALLAS CONVENTION CENTER HOTEL
DINNER





DINNER BUFFET

All dinner buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and artisan rolls with butter. Prices are based on 120 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 150 will be applied.

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CUSTOM DINNER BUFFET

145 per person

SALADS | CHOOSE TWO

romaine, tomato, olives, shaved parmesan, crouton, garlic emulsion
texas greens, poached pear, snap peas, pepitas, blue cheese cumbles, buttermilk dressing **gf**
baby arugula, kale, roasted beet, mandarin, pistachio, feta cheese, shallot citrus vinaigrette **n gf**
shaved iceberg & brussels, dried cranberries, manchego, toasted almonds, lemon white balsamic dressing **n gf**
mixed greens, strawberry, candied pecan, farm-fresh goat cheese **n gf**

SOUP | CHOOSE ONE

accompanied with herbed focaccia crostini
homestyle chicken noodle
vegetable & white bean soup, ditalini pasta
cream of cauliflower, applewood-smoked bacon, roasted cashew **n**
sweet potato & roasted pecan bisque **n**
fennel tomato bisque **gf**
brisket, potato & kale chowder
lobster bisque, brandy cream

ENTRÉES | CHOOSE THREE

port-braised short rib, smoked onion jus **gf**
beef picante, merlot demi-glace **gf**
herb-crusted flat iron steak filet, wild mushroom ragout **gf**
new york strip, creole robert **gf**
herb-seared chicken, tomato & marjoram butter **gf**
rosemary-roasted chicken breast, pan jus, creamed leeks **gf**
chicken coq au vin, wild mushroom, bacon lardon, red wine reduction **gf**
salmon fillet, miso & ginger napa slaw
pan-seared redfish, crisp capers, sun-dried tomato relish **gf**
orecchiette pasta, shrimp, scallop, lobster, sweet pepper, tomato & saffron cream
maple & creole mustard-crusted pork loin, shallot cider reduction **gf**
bacon-wrapped pork tenderloin, apricot bbq sauce **gf**



DINNER BUFFET

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CUSTOM DINNER BUFFET

ACCOMPANIMENTS CHOOSE THREE

- rosemary & parmesan cauliflower purée **gf**
- smoked cheddar & manchego dauphinoise potatoes **gf**
- truffled mushroom bread pudding
- herb pecorino whipped potatoes **gf**
- confit fingerling potatoes **gf vg**
- smashed root vegetables **gf vg**
- spiced agave & dijon-glazed rainbow carrots **gf vg**
- butter-poached asparagus, tomato **gf**
- root vegetable hash **gf vg**
- sautéed vegetables, herb butter **gf**
- creole agave-glazed brussels sprouts **vg**

DESSERTS | CHOOSE THREE

- frito-crusted ruby red grapefruit tart, vanilla meringue
- sachertorte
- dark chocolate pot de crème
- key lime tiramisu
- chocolate layer cake
- red velvet cake
- orange cream cheesecake



PLATED DINNER

All plated dinners are served with freshly brewed regular and decaffeinated coffee, assorted hot tea and an artisan bread basket with butter in addition to your choice of starter, entrée and dessert. To serve both a soup and salad course, an additional charge of 8 per person will be applied. Prices are based on 120 minutes of continuous service.

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STARTERS CHOOSE ONE

SALADS

riesling-poached pear salad | arugula, frisée, deep elum blue cheese, candied pecans, honey creole vinaigrette **n gf**

local burrata, tiny greens, cured tomato, toasted brioche, basil evoo, balsamic pearls
grilled zucchini, local romaine heart, red chile hummus, lemon & red chile emulsion

baby arugula & frisée, roasted beet, mandarin orange, goat cheese, pepitas, champagne vinaigrette

caesar | torn romaine, parmesan-reggiano, treviso, focaccia crostini, garlic emulsion

SOUPS EN CROÛTE

lobster bisque | morels, chive & brandy cream

fennel tomato bisque, herb boursin

cream of cauliflower & parsnip, crisp leek

DESSERTS CHOOSE ONE

cherry bomb | cherry mousse-cherry fluid gel, chocolate biscuit

peanut butter banana bar | peanut butter mousse, banana milk chocolate ganache **n**

strawberry & chocolate delight

strawberry & vanilla mousse, lemon vanilla cake



PLATED DINNER

All plated dinners are served with freshly brewed regular and decaffeinated coffee, assorted hot tea and an artisan bread basket with butter in addition to your choice of starter, entrée and dessert. To serve both a soup and salad course, an additional charge of 8 per person will be applied. Prices are based on 120 minutes of continuous service.

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ENTRÉES | CHOOSE ONE

LAND ENTRÉES

honey & grain mustard-glazed chicken breast, herb & gruyère risotto, butter-poached broccolini, madeira chicken jus **gf | 86 per person**
chicken ballotine | citrus arborio, grilled asparagus, cured tomato, maderia reduction **90 per person**
tenderloin diane, long-stem artichoke, rosemary & pecorino puréed potatoes, black garlic, mushroom **gf | 104 per person**
pan-seared filet of beef, glazed baby beet, rosemary dauphinoise potatoes, asparagus, candied cipollini jam, bordeaux reduction **gf | 104 per person**
cabernet-braised short rib, wilted greens, thyme & black truffle polenta, sautéed wild mushroom, sherry gastrique **gf | 100 per person**

SEAFOOD ENTRÉES

blackened sea bass, roasted corn polenta, dijon & thyme-glazed baby carrot, roasted orange & honey gastrique **gf | 96 per person**
citrus-seared fillet of salmon, wilted greens, manchego yukon & parsnip purée, braised artichoke, burnt orange, pernod velouté **94 per person**
olive oil-seared salmon, farro risotto, sautéed rainbow chard, crisp leeks, tarragon cream **gf | 94 per person**
miso-glazed halibut, red miso glaze, sweet potato purée, crispy lotus root, charred broccolini, pickled radish slaw **95 per person**

DUO ENTRÉES

port wine short rib & chicken ballotine, truffle & gruyère risotto, garlic broccolini, poached fennel, herb butter **115 per person**
herb-grilled filet of beef & lobster thermidor, tarragon & tomato arborio, glazed rainbow carrots, shallot butter **120 per person**
pan-seared frenched chicken & dijon-crusted sea bass, confit fingerling potatoes, basil sweet pea purée, sautéed leeks, roasted artichoke, frisée **gf | 116 per person**
center-cut tenderloin filet & prawns, confit fingerling potatoes, roasted broccolini, merlot reduction, lemon & thyme butter **116 per person**

OMNI DALLAS CONVENTION CENTER 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.

BEVERAGES À LA CARTE

regular or decaffeinated coffee | **128 per gallon**
assorted hot teas | **128 per gallon**
classic black iced tea | **128 per gallon**
housemade lemonade | **128 per person**
fresh juice | orange, apple, grapefruit, cranberry, pineapple, tomato | **7 per bottle**
pure life water | **7 per bottle**
acqua panna natural spring water | **7 per bottle**
s.pellegrino sparkling mineral water | **7.5 per bottle**
s.pellegrino essenza flavored sparkling mineral water | **7.5 per bottle**
coconut water | **8 per bottle**
assorted soft drinks | **7 each**
naked fruit juice & smoothies | **8 each**
gatorade & powerade sports drinks
g2 grape, fruit punch, zero glacier, zero lemon-lime | **8 each**
starbucks frappuccino | **8.5 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) | **50 per person**
half-day (4 hours) | **30 per person**

INFUSED WATER

25 per gallon

FLAVORS | CHOOSE ONE

lemon & strawberry
orange & basil
watermelon & cucumber
pomegranate dragon
texas berry
pineapple & lime
raspberry
spirulina coconut
moringa matcha



BAR MIXOLOGY

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

CORDIALS

rémy martin vsop
disaronno amaretto
grand marnier
baileys irish cream
cointreau
kahlúa



BAR MIXOLOGY

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BEERS

SIGNATURE

coors light
budweiser
bud light
miller lite
heineken 0.0 non-alcoholic

PREMIUM

shiner bock
blue moon
samuel adams boston lager
corona light
dos equis
fat tire ale
truly hard seltzer
angry orchard hard cider
texas lager

WINES

tier i | bulletin place
tier ii | hayes ranch
tier iii | decoy by duckhorn



BAR MIXOLOGY

Bartender required at 200 per bartender with one bartender per 100 guests for 4 hours of continuous service.
Additional hours are 200 per bartender.

Cashier required for Cash Bars at 200 per cashier with one cashier per 100 guests for 4 hours of continuous service.
Additional hours are 200 per cashier.

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 | **35 per person**
two hours | **50 per person**
three hours | **65 per person**
four hours | **80 per person**
each additional hour | **17 per person**

PREMIUM

one hour | **31 per person**
two hours | **44 per person**
three hours | **57 per person**
four hours | **70 per person**
each additional hour | **14 per person**

CALL

one hour | **27 per person**
two hours | **38 per person**
three hours | **49 per person**
four hours | **60 per person**
each additional hour | **12 per person**

BEER & WINE

one hour | **25 per person**
two hours | **33 per person**
three hours | **45 per person**
four hours | **55 per person**
each additional hour | **10 per person**

HOSTED BAR

craft brands | **16 per drink**
premium brands | **14 per drink**
call brands | **12 per drink**
signature beers | **8.5 per drink**
premium beers | **9.5 per drink**
house wines | **11 per drink**
cordials | **14 per drink**
soft drinks | **7 per drink**
still water | **7 per drink**
sparkling water | **7.5 per drink**

CASH BAR

craft brands | **18 per drink**
premium brands | **16 per drink**
call brands | **14 per drink**
signature beers | **10.5 per drink**
premium beers | **11.5 per drink**
house wines | **13 per drink**
cordials | **16 per drink**
soft drinks | **9 per drink**
still water | **9 per drink**
sparkling water | **9.5 per drink**



BAR MIXOLOGY

Bartender required at 200 per bartender with one bartender per 100 guests for 4 hours of continuous service.
Additional hours are 200 per bartender.

Cashier required for Cash Bars at 200 per cashier with one cashier per 100 guests for 4 hours of continuous service.
Additional hours are 200 per cashier.

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COCKTAILS

**4 per person added to package price
or 17 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 & orange juices, omni sour

MOCKTAILS

12 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 | **48 per bottle**

chandon, rosé, california | **79 per bottle**

chandon, brut, california | **72 per bottle**

WHITE & BLUSH

bulletin placet, sauvignon blanc, australia | **50 per bottle**

hayes ranch, sauvignon blanc, california | **57 per bottle**

decoy by duckhorn, sauvignon blanc, california | **67 per bottle**

bulletin placet, chardonnay, australia | **50 per bottle**

hayes ranch, chardonnay, california | **57 per bottle**

decoy by duckhorn, chardonnay, california | **67 per bottle**

hayes ranch, rosé, california | **57 per bottle**

decoy by duckhorn, rosé, california | **67 per bottle**

RED

bulletin placet, merlot, australia | **50 per bottle**

hayes ranch, merlot, california | **57 per bottle**

decoy by duckhorn, merlot, california | **67 per bottle**

bulletin placet, cabernet sauvignon, australia | **50 per bottle**

hayes ranch, cabernet sauvignon, california | **57 per bottle**

decoy by duckhorn, cabernet sauvignon, california | **67 per bottle**

OMNI DALLAS CONVENTION CENTER HOTEL
DETAILS





DETAILS

Thank you for selecting the Omni Dallas Convention Center 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.

FOOD & BEVERAGE POLICIES

We ask that menu selections and set-up arrangements be finalized at least four weeks prior to the scheduled event. A detailed Banquet Event Order will be completed at that time. Your signature is required on each Banquet Event Order prior to the event.

GUARANTEES OF ATTENDANCE & MINIMUMS

In order to ensure the success of your function, the Catering and Convention Services planning team would like to be notified of the exact number of guests by noon three business days prior to your function. If the guarantee is not confirmed three business days in advance, the expected count will be considered the guarantee. Final charges will be based on the guarantee or the actual attendance, whichever is greater. The Hotel will prepare food based on the guaranteed amount plus 3%. Room assignments are made by the Hotel Staff to accommodate the expected attendance. The Hotel reserves the right to reassign space if attendance changes from the expected count or as deemed necessary.

PRICING & BILLING

Food and beverage prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change. Tax exemption must meet the State of Oklahoma requirements and proof of exemption is required two weeks prior to the day of the event. Payment must be made in advance unless credit has been established with the Hotel's Finance Department at least four weeks prior to the event.

SPECIAL CONDITIONS

No food and beverage of any kind may be brought into the Hotel by the client or guest. The Hotel reserves the right to charge for the service of such food and beverage. Insurance restrictions and health codes prohibit the Hotel from allowing leftover food and beverage to be removed from the premises. Therefore, no "to-go" boxes will be supplied for any meal functions.



DETAILS

DECORATIONS & EXHIBITS

All decorations, exhibit layouts and electrical requirements must meet the approval of the City and County Fire Department. The Hotel will not permit the affixing of anything to the walls, floors, or ceiling of rooms with nails, staples, tape or any other substance unless approval is given by the Hotel. No signs, banners or decorations may be utilized without prior approval from your Hotel Representative. We will be happy to assist you in hanging all of your approved decorations and labor fees may apply. Confetti and helium balloons are strictly prohibited.

SHIPPING & RECEIVING

If it is necessary to ship materials to the Hotel prior to the start of your program, each item must be properly packed and marked with the group name, contact and the date of the event. We reserve the right to refuse to accept packages that appear damaged in any event and assume no liability for the condition of the contents of any package. The Patron is responsible to notify its attendees that the Hotel charges for incoming shipments including boxes and envelopes. Services include receiving, tracking and one-way delivery to meeting rooms.



CALL TODAY TO SPEAK WITH A CATERING SPECIALIST.

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DALLAS

CONTACT INFORMATION