

A romantic couple in formal attire is shown in a close embrace at a dinner table. The man, on the left, has a beard and is wearing a dark suit with a white shirt and tie. The woman, on the right, has long blonde hair and is wearing a white lace dress. They are both holding wine glasses. The table is set with white linens, plates, and several lit candles, creating a warm and intimate atmosphere. The background is dark with soft, out-of-focus lights.

OMNI FRISCO HOTEL
WEDDING MENUS
2022



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HORS D'OEUVRES

DINNER

DESSERT

LATE NIGHT

BRIDE'S BRUNCH

GROOM'S LUNCH

FAREWELL BREAKFAST

BEVERAGES

DETAILS

gf - gluten free

df - dairy free

v - vegetarian

vg - vegan



HORS D'OEUVRES

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

WARM

TALLEGGIO ARANCINE

With arugula pesto

DE-CONSTRUCTED RUEBEN

Served de-constructed, pumpernickel toast point

STUFFED MUSHROOMS

Italian sausage, Tillamook cheddar and herbs

CHICKEN MEATBALL

With plum barbecue sauce

VEGETABLE SAMOSA

With yellow curry sauce

7 per piece

SZECHUAN BEEF SKEWER

With chili and scallions

MINI BEEF WELLINGTON

With chimichurri hollandaise

CHAMPAGNE POACHED SALMON CAKE

With salmon caviar

NEW ENGLAND CRAB CAKE

With Asian jam and lobster ginger sauce

COCONUT SHRIMP

With sweet chili sauce

BUTCHER MEATBALL

With peppercorn cream sauce

8 per piece

CHILLED

FRESH MELON

With prosciutto, fresh Thai basil and sea salt

CAPRESE SKEWER

With arugula pesto

ASIAN PEAR

With quince chutney on a cheese crisp

BLACKENED SHRIMP

With pineapple vanilla sauce on a toast point

SMOKED SALMON MOUSSE

With lemon and chive aioli served in a sesame cone

MANGO CRAB SALAD

With avocado mousse and corn tartlet

ROASTED TOMATO

With feta, basil, olives, Hawaiian pink salt on a crisp

PIMENTO CHEESE

With bacon on a crisp

SHAVED PARMIGIANO-REGGIANO

With lavender honey on a crostini

7 per piece

SMOKED CHICKEN TACO

With micro salad, avocado and lime cream

YELLOWFIN TUNA

With compressed melon, mint and jalapeño

ROSEMARY BEEF TENDERLOIN

With fennel, crème fraîche and scallion on a crostini

8 per piece

PLATED DINNER

All plated dinners are served with artisan bread and butter, Stance regular coffee, decaffeinated coffee and hot tea. Price based on entrée selected. All seafood offerings are subject to change based on seasonality. Preselect choice of (3) three entrées, additional 10 per person with 72 business hours required. Choice of tableside entrée service, additional 25 per person with a maximum of (3) three entrée options. Tableside entrée service is available for a maximum of 70 people. Starters are available for an additional cost.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

STARTERS

COMPRESSED WATERMELON

Feta, vanilla oil, fig balsamic and micro greens (df)(vg)
Additional 10 per person

GOLDEN BEET

Asparagus, cotija cheese, spiced pecans, arugula (vg)
Additional 10 per person

AHI TUNA TARTAR

Gazpacho, tomato sorbet and Thai basil (df)
Additional 14 per person

HOUSE SMOKED SALMON

Avocado and lemon cream, crumbled egg and potato strings
Additional 14 per person

GLAZED PORK BELLY

Smoked potato puree and crisp root vegetable (gf)
Additional 17 per person

BUTTER POACHED SCALLOPS

Asparagus, mushroom risotto and lemon vinaigrette (gf)
Additional 19 per person

JUMBO LUMPED CRAB CAKE

Lemon grass ginger sauce and tomato jam (gf)
Additional 21 per person

SPICED PECAN FOIE GRAS

Wilted greens, black vinegar and carrot sauce
Additional 22 per person

POACHED JUMBO SHRIMP

Traditional horseradish cocktail sauce and grilled lemon (gf)
Additional 19 per person

SOUPS OR SALADS | CHOICE OF ONE

SOUPS

Tomato bisque, grilled cheese croutons and basil cream

Crab bisque, crab salad, brioche croutons and lemon chive cream

French onion soup, gruyère croutons and beef broth

Smoked chicken, hominy, black beans, cilantro, radish and tomatillo soup

Cream of asparagus, pork and shrimp siu mai and lemon cream

SALADS

Local greens, shaved carrot, radish, cucumber, grape tomatoes and red wine vinaigrette (gf)(v)

Baby iceberg, bacon, blue cheese crumbles, grape tomato, pickled red onion and ranch dressing

Grilled hearts of romaine, pulled Parmesan, croutons and Caesar dressing

Baby spinach, bacon, peppered goat cheese, baby peppers and roasted walnut vinaigrette (gf)

Baby kale, arugula, spinach, dried blueberries, almonds, cotija and orange vanilla vinaigrette (gf)(vg)

PLATED DINNER

All plated dinners are served with artisan bread and butter, Stance regular coffee, decaffeinated coffee and hot tea. Price based on entrée selected. All seafood offerings are subject to change based on seasonality. Preselect choice of (2) two or more entrées, additional 10 per person with 72 business hours required. Choice of tableside entrée service, additional 25 per person with a maximum of (2) two entrée options. Tableside entrée service is available for a maximum of 70 people.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

MAIN COURSE | CHOICE OF ONE

VEGETABLE WELLINGTON

Roasted root vegetables, red pepper coulis *(df)(gf)(v)*

71 per person

HERB MARINATED AIRLINE CHICKEN BREAST

Celery root puree and red bell pepper sauce *(gf)*

71 per person

STUFFED CHICKEN BREAST

Stuffed with spinach, mushroom and mozzarella, griddled rosemary polenta and tomato arrabbiata *(gf)*

74 per person

COFFEE SPICED CRUSTED PORK TENDERLOIN

Soft herb polenta and barbecue demi *(gf)*

74 per person

PETITE TENDERLOIN OF BEEF

Roasted wild mushroom ragout and duchess potato and roasted red pepper chimichurri *(gf)*

Market price

BONELESS BEEF SHORT RIB

Smoked whipped potato and natural jus *(gf)*

79 per person

CEDAR PLANK SALMON

Pea, thyme, and blistered tomato risotto and lemon cream sauce *(gf)*

74 per person

POACHED COD

Fava bean and root vegetable ragout and spiced tomato consommé *(gf)*

74 per person

TOMATO CRUSTED HALIBUT

Sweet pea mash, wild mushroom ragout and saffron sauce *(gf)*

79 per person

VANILLA POACHED SCALLOPS

Pea, mushroom, pancetta ragout with red curry and coconut sauce *(gf)*

80 per person

LAMB PERSILLADE

Butternut squash puree and roasted garlic jus *(gf)*

85 per person

HERB CRUSTED SEA BASS

Sweet potato, spinach, shiitake mushroom and carrot ginger sauce

Market price

THREE PEPPERCORN CRUSTED TENDERLOIN

Roasted fingerling potato and merlot sauce *(df)(gf)*

Market price

BLACK TRUFFLE CRUSTED TENDERLOIN OF BEEF

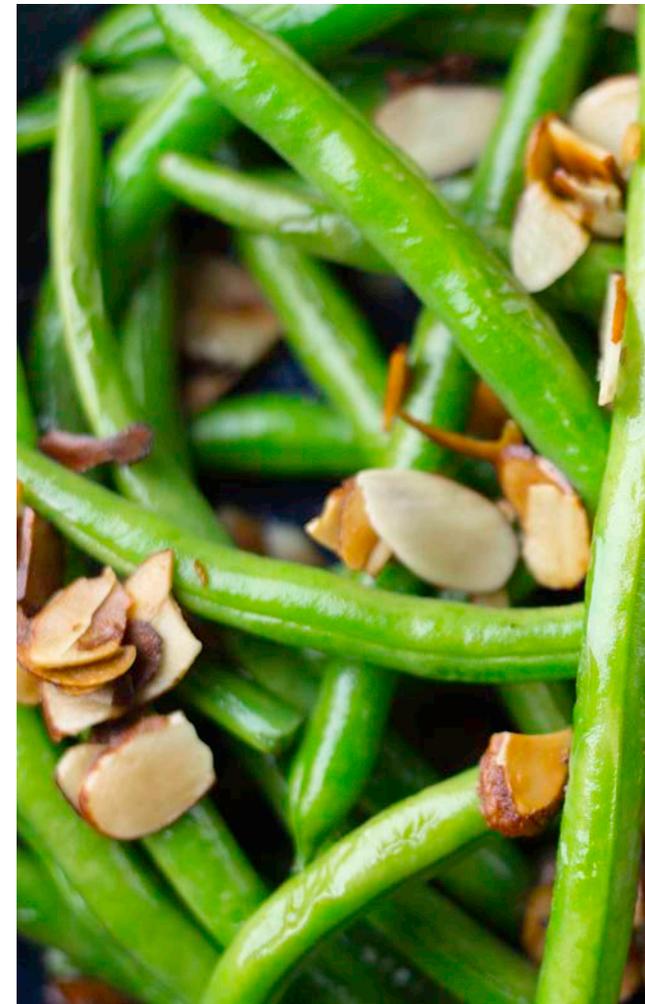
Aged cheddar dauphinois with cabernet sauce *(gf)*

Market price

NY STRIP AND SWEET PRAWNS

Served with pomme puree, New Zealand spinach and blood orange butter

Market price



PLATED DINNER

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Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

DESSERT | CHOICE OF ONE

DARK CHOCOLATE TORTE

With an olive oil whip and a sea salt crunch

CARDAMON CHEESECAKE

With white chocolate, kiwis and graham crackers

KEY LIME PIE

With whipped cream and candied lime zest

CARAMEL CUSTARD

With sea salt, pecan cookies and thyme

GUAVA AND PISTACHIO TART

With pistachio-sesame tuile and lime sauce

CHOCOLATE-PECAN PIE

With a bourbon whip





DISPLAY STATIONS

Chef attendant required at 160 per attendant with one attendant per 75 people. A minimum of (4) four stations required.

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STARTERS

CAPTAIN CLINE'S SEAFOOD TOWER

Poached shrimp, oysters, clams and ceviche salad

Served with smoked cocktail sauce, rémoulade and lemons

Market price (df) (gf)

CHEESE AND CHARCUTERIE

Selection of locally made cheeses, fresh and dried sausages, pates and prosciutto

Served with preserves, honeycomb, fresh fruit, seeded crackers and artisan breads

38 per person (gf)

INDIVIDUAL SALADS | CHOICE OF TWO

Caesar salad with croutons, pulled Parmesan and Caesar dressing *(df)*

Wedge salad with blue cheese, pickled red onion, croutons, bacon, pear tomatoes and ranch dressing

Mixed green, pear tomato, English cucumber and balsamic vinaigrette *(df)(gf)(vg)(v)*

Tabbouleh with English cucumber, mint, parsley and tomato *(df)(gf)(vg)(v)*

Spinach with spiced pecans, blue cheese, cherry tomatoes, and bacon red wine Dijon vinaigrette *(df)*

Grilled radicchio, frisée, mini peppers, Parmesan and orange vanilla vinaigrette *(df)(vg)*

Farro with spinach, pear tomato, asparagus, walnuts and creamy lemon dressing *(df)(vg)*

Fresh fruit display

16 per person

BRUSCHETTA AND DIP

Crostini, fresh tortilla chips and pita

Sweet pea, prosciutto and Parmesan

Mozzarella, tomato and basil

Olive tapenade

Warm boursin, crab, artichoke and spinach dip

Black bean, roasted corn, chorizo, avocado, lime and cilantro

24 per person

DISPLAY STATIONS

Chef attendant required at 160 per attendant with one attendant per 75 people. A minimum of (4) four stations required.

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SUSHI DISPLAY

Display includes (4) four pieces per person of rolls and sushi with a maximum of (3) three sushi. Chopsticks, soy sauce, wasabi, and pickled ginger are included.

ROLLS

California roll with snow crab mix, avocado and cucumber, sprinkled with sesame

Alaska roll with snow crab mix, avocado and cucumber topped with Scottish salmon and avocado

Philadelphia roll with smoked salmon, cream cheese, avocado and cucumber

Eel roll with baked eel, cucumber and avocado, served with eel sauce

Dragon roll with snow crab mix, avocado and cucumber topped with baked eel, served with eel sauce

Caterpillar roll with baked eel and cucumber, topped with avocado, served with eel sauce

Rainbow roll with snow crab mix, avocado and cucumber topped with tuna, Scottish salmon, yellowtail, shrimp and avocado

Salmon skin roll with crispy salmon skin, pickled carrot, avocado and cucumber

Veggie roll with asparagus, avocado, marinated carrot, kanpyo, cucumber and sprouts

Spicy tuna roll with spicy tuna and cucumber

Spicy Salmon roll with spicy salmon and cucumber

Yellowtail roll with chopped yellowtail and scallions

Cucumber roll

SUSHI | CHOICE OF THREE

Tuna "Maguro"

Yellowtail "Hamachi"

Kanpachi

Salmon "Sake"

Seared Tuna

Albacore Tuna

Smoked Salmon

Tai (Japanese Snapper)

Snapper

40 per person





ACTION STATIONS

Chef attendant required at 160 per attendant with one attendant per 75 people. A minimum of (4) four stations required.

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STATIONS

STREET TACOS | CHOICE OF TWO

Includes mini corn and flour tortillas griddled fresh to order. Served with sour cream, cheddar, cotija, red and green salsa and limes.

Slow roasted pork carnita with grilled pineapple slaw

Achiote chicken with avocado and lime cream

Beef fajita with sautéed peppers and onion

Blackened redfish with apple cider and poblano slaw

Mushroom rajas

24 per person

Fresh made guacamole | additional 10 per person

MAC AND CHEESE STATION | CHOICE OF TWO

Aged cheddar, pancetta, and green onion

Pulled brisket, white cheddar and onion straws

Chorizo, poblano, cotija and tomatillo salsa

Boursin, spinach, red bell peppers and red onion

Swiss chard, Italian sausage, mascarpone, tomato and balsamic drizzle

26 per person

RYE-SOTTO BAR

Arborio, rye grain, roasted mushrooms, cured tomatoes, rendered pancetta, roasted seasonal squash, lemon and thyme peas, braised rapini, sliced scallions, bird seed, asparagus slivers, crumbled goat cheese, shaved pecorino, grated Parmesan cheese, cultured butter and fresh herbs

26 per person

SHRIMP AND GRITS

Anson Mills rice grits, kefir butter, Gulf white shrimp, 'nduja pan sauce and charred Brussels sprouts

28 per person

DIM SUM | CHOICE OF THREE

Chicken, shrimp and vegetable dumplings

Served with soy, ponzu sauce, oyster sauce, green onion, toasted sesame, sweet chilli sauce and sriracha

30 per person

CREPE STATION

Cream cheese dill with smoked salmon

Monte cristo with raspberry sauce

Crab rangoon

Tomato basil with feta cheese

Chicken apple sausage

Pear, turkey and brie with cranberry sauce

25 per person | choice of two

35 per person | choice of three

BUILD YOUR OWN SALAD

GREENS

Baby arugula, romaine and baby kale

SIDES

Hard boiled eggs, bell peppers, Brussels sprouts, radishes, cucumbers, cauliflower, celery hearts, raw broccoli, jicama, chickpeas, mushroom, snow peas, tomatillo, tomatoes, pepperoncini, croutons, carrots, pickled beets, olives, golden raisins and candied pecans

DRESSINGS

Balsamic vinaigrette, Italian, creamy ranch, vinegar, olive oil and salt and pepper

24 per person

PROTEIN | CHOICE OF ONE

Diced grilled chicken, shrimp or skirt steak strips

Additional 12 per person

CARVING STATIONS

Chef attendant required at 160 per attendant with one attendant per 75 people. A minimum of (4) four stations required.

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CARVING STATION

PORK PORCHETTA

Fennel, citrus, red pepper and dark chocolate mole sauce (df)(gf)

22 per person (minimum 25 people)

LEMON AND ROSEMARY BRINED TURKEY BREAST

Cranberry and basil sauce (df)(gf)

22 per person (minimum 20 people)

SMOKED BRISKET FLAT

Barbecue merlot sauce (df)(gf)

Market price (minimum 25 people)

CEDAR PLANK SMOKED SALMON

Lemon and dill creme (gf)

24 per person (minimum 25 people)

SALT AND HERB CRUSTED PRIME RIB

Dijon demi (df)(gf)

Market price (minimum 40 people)

RACK OF LAMB PERSILLADE

Roasted garlic and mint jus (df)

34 per person (minimum 40 people)

SHALLOT AND HERB MARINATED TENDERLOIN

Horseradish demi (df)(gf)

Market price (minimum 25 people)

ENHANCEMENTS

ADD SOME STARCH

Loaded whipped potato, cheddar, sour cream and scallions (gf)

Tricolor roasted fingerling with confit garlic (gf)(vg)

Au gratin potato, cheddar and bacon

Roasted sweet potato and parsnip (gf)(vg)

Cilantro rice pilaf (df)(gf)(vg)(v)

8 per person

ADD SOMETHING HEALTHY

Green bean almandine, peppers and red onion (gf)(vg)

Grilled asparagus and black truffle butter (gf)(vg)

Brussels sprouts, bacon and maple (df)(gf)

Roasted carrots and bourbon glaze (df)(gf)(v)

Italian vegetable medley with basil butter (gf)(vg)

8 per person





SMALL PLATES

Chef attendant required at 160 per attendant with one attendant per 75 people.

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SMALL PLATES

BBQ GLAZED PORK BELLY

Cheddar grits, citrus demi and micro greens *(gf)*

14 per person

BLACKENED SHRIMP

Butter grits, spiced sauce and micro greens *(gf)*

18 per person

BRAISED SHORT RIB

Smoked whipped potato and merlot sauce *(gf)*

16 per person

HARA BHARA KABAB

Yellow curry sauce, cucumber, red onion and yogurt sauce *(gf)(vg)*

16 per person

HOUSE SMOKED SALMON

Cucumber, pickled red onion salad and lemon dill vinaigrette *(gf)*

18 per person

SEARED SCALLOPS

Pancetta, pea risotto and yellow coconut curry *(gf)*

19 per person

NEW ZEALAND LAMB CHOP

White bean, kale ragout, roasted garlic and shallot sauce *(gf)*

22 per person

SLICED TENDERLOIN OF BEEF

Cauliflower puree and coconut red curry sauce *(gf)*

24 per person

HERB CRUSTED VENISON LOIN

Braised red cabbage and red chimichurri *(gf)*

28 per person



BUFFET

All buffets are served with Stance regular coffee, decaffeinated coffee and iced tea. Buffets require a minimum of 40 people. For events below the minimum, a fee of 10 per person will be added. An additional side or vegetable for 8 per person.

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BUILD YOUR OWN

SOUPS | CHOICE OF TWO

Smoked chicken Azteca soup *(df)(gf)*

Loaded baked potato soup with bacon, green onion, sour cream and cheddar cheese *(gf)*

Classic tomato and basil soup with house-made Parmesan croutons *(gf)(vg)*

New England clam chowder

SALADS | CHOICE OF TWO

Traditional Caesar salad with house-made croutons and Parmesan *(gf)*

Wild field greens with sweet peppers, English cucumber, radish, carrots, yellow tomato and balsamic vinaigrette *(df)(gf)(vg)(v)*

Israeli couscous with crab, bay shrimp, grilled scallions, bell peppers, arugula and creamy lemon dressing

Spinach salad with mandarin oranges, cotija, spiced pecans, red onion, sweet peppers and honey soy vinaigrette *(gf)(vg)*

Farro with roasted vegetables, greens and herbal Dijon vinaigrette

Shaved roots vegetables, roasted walnuts and mint citrus avocado, pistachios, rose water and spinach *(df)(gf)(vg)(v)*

Pearl couscous with dried cherries, goat cheese and arugula *(vg)*

SIDES | CHOICE OF TWO

Whipped potatoes *(gf)(vg)*

Roasted fingerling with roasted garlic oil, and fresh herbs *(gf)*

Roasted sweet potato with spinach, shitake mushroom and black vinegar *(df)(gf)(vg)(v)*

Cheddar au gratin potatoes *(gf)(vg)*

Wheat berries, almonds and currants *(v)*

Saffron rice, peas, Spanish chorizo *(gf)*

Lemon and coriander basmati rice *(df)(gf)(vg)(v)*

Mac and cheese bake *(v)*

VEGETABLES | CHOICE OF TWO

Squash, basil, goat cheese gratin

Balsamic glazed baby carrots *(df)(gf)(vg)*

Brussels sprouts, bacon and maple *(df)(gf)*

Crispy garlic broccolini

Charred cauliflower and roasted red pepper chimichurri *(df)(gf)(vg)*

Green bean, shitake mushroom, thyme and shallots *(gf)*

BUFFET

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BUILD YOUR OWN

ENTRÉES

Herb roasted chicken served with dark chicken jus, roasted garlic and chives *(df)(gf)*

Smoked flat iron with chimichurri sauce *(df)(gf)*

Soy and sesame short ribs with spicy scallion and onion salad *(df)(gf)*

Roasted chicken breast with kale, black-eyed pea ragout and charred tomato sauce *(df)(gf)*

Vindaloo- spiced chickpeas and cauliflower *(df)(gf)(vg)(v)*

Seared salmon with lemon dill sauce *(gf)*

Blackened red fish with mango and habanero cream sauce *(gf)*

Balsamic and rosemary glazed pork with cranberry and orange chutney *(df)(gf)*

105 per person | choice of two

115 per person | choice of three

Crusted tenderloin of beef with wild mushroom demi

Prosciutto and basil crusted chicken breast with lemon-caper sauce *(gf)*

Herb crusted sea bass with herb gastrique

115 per person | choice of two

125 per person | choice of three



DESSERT STATIONS

Chef attendant required for Seasonal Fruit Cobbler, all Crepe Stations, and Bananas Foster Station at 160 per chef, with one chef per 75 people. A minimum of (4) four stations is required.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

GOURMET CAKE POPS

Mini assorted cake pops

4 each

RICE KRISPY TREATS

Mini assorted rice krispy treats (v)

4 each

PETIT FOURS

Assorted petit fours

5 each

GOURMET CUPCAKES

Mini assorted cupcakes (v)

10 each

MINI DOUGHNUT DISPLAY

Assorted variety

12 per person

MINI TARTS

Chocolate, berry, coconut cream, key lime and cheesecake

18 per person

SEASONAL FRUIT COBBLER

Cinnamon chantilly cream, vanilla ice cream and caramel sauce (v)

18 per person

BANANAS FOSTER STATION

Bananas, dark and light rum, cinnamon, bananas liqueur and vanilla bean ice cream (gf)(v)

20 per person

CREPE SUZETTE STATION

Fresh-made crepes with orange, Cointreau, sugar, kirsch and cognac (v)

22 per person

SWEET CREPE STATION

Maple pecan praline

Red Velvet

S'mores

Boston Crème Pie

Strawberry Nutella

25 per person | choice of two

35 per person | choice of three



LATE NIGHT BITES

Chef reserves the right to substitute seafood/fish dependent on market availability and/or seasonality. For menu requests submitted within 72 business hours of event, menu options will be chef's choice. Prices based on two hours of service. Breakfast Tacos require a minimum of 25 tacos.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

BREAKFAST TACOS

Flour tortillas, verde and roja salsa and seasonal relish

POTATO, EGG AND CHEESE

Crispy potatoes, Jack cheese, eggs and hot sauce

7 each

CHORIZO, EGG AND CHEESE

Chorizo, eggs, cilantro and Jack cheese

8 each

BACON, EGG AND CHEESE

Slab bacon, eggs and sharp cheddar

8 each

MIDNIGHT MUNCHIES

Fries in a cone *(df)(gf)(v)* | 5 each

Tots in a boat *(df)(v)* | 5 each

Pretzel bites with beer cheese *(v)* | 5 each

Mini corn dog with mustard, curry ketchup | 5 each

Mini waffle with buffalo chicken and ranch | 7 each

Mini Reuben sandwiches | 8 each

Mini cheeseburger with pickle | 8 each

Gruyère, pancetta and arugula grilled cheese soldier with tomato bisque and basil foam | 8 each





ADDITIONAL MENUS

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

BRIDE'S BRUNCH

HUMMUS AND CRUDITÉ

QUINOA SALAD

TRIO OF SALADS

Kale and blueberry, quinoa and baby carrot, and classic Caesar

FRUIT SPRING ROLLS

Cilantro, lime and chili yogurt dip

TEA SANDWICHES | CHOICE OF THREE

Cucumber

Smoked chicken salad

Egg

Tomato caprese

Crab and mango

Ham, brie and apple

SWEETS

Assorted display of macaroons, truffles and fruit tarts

38 per person

GROOM'S DAY LUNCH

ASSORTED DIPS AND CHIPS

Tortilla chips, house-made potato chips, onion dip, ranch, queso and guacamole

MINI SLIDERS OR BURGERS | CHOICE OF TWO

Pulled pork

Mini chicken fried steak with jalapeño gravy

Italian sandwiches

Sausage and biscuits

FRIES AND ONION RINGS

SWEETS

Chocolate dipped Oreo cookies and peanut butter cookies

44 per person

CHILDREN'S MENUS | CHOICE OF ONE

Three cheese mac and cheese with steamed mixed vegetables

Crispy chicken tenders and fries

Cheeseburger and fries

Spaghetti and meatballs

36 per child

FAREWELL BRUNCH

All buffet breakfasts are served with Stance regular coffee, decaffeinated coffee, hot tea service and orange, cranberry or grapefruit juices. Breakfast buffets include fruit, berries, breakfast bread, mini pastries, muffins and bagels served with cultured butter, house-made jam and cream cheese.

Breakfast buffets require a minimum of 40 people. For events below the minimum, a fee of 6 per person will be added.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

BUILD YOUR OWN

STARTERS | CHOICE OF ONE

Cold cereal selections served with whole and skim milk

Cheddar-chive grits

Steel-cut oatmeal served with brown sugar, pecans and raisins

EGGS | CHOICE OF ONE

Scrambled eggs *(gf)(v)*

Migas scramble with tortilla chips, onions, chorizo, peppers and queso fresco *(gf)*

Country scramble with sharp cheddar, smoked country ham and scallions *(gf)*

Mushroom scramble with gruyère, thyme and chives *(gf)(v)*

POTATOES | CHOICE OF ONE

Crispy hash browns and roasted new potatoes with rosemary, garlic confit, olive oil and sea salt

Country potatoes with sharp cheddar, scallions and black pepper

MEATS | CHOICE OF ONE

Pork link sausage

Chicken apple sausage

Smoked pork bacon

Turkey bacon

48 per person





BREAKFAST ACTION STATIONS

Chef attendant required on at 160 per chef, with one chef per 40 people. Action stations are enhancements to the full breakfast buffet. Breakfast Tacos require a minimum of 25 tacos.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

PANCAKE BAR

Cooked-to-order buttermilk and buckwheat pancakes

ACCOMPANIMENTS

Syrup | bourbon barrel maple, blueberry and strawberry

Cultured butter, chocolate shavings and powdered sugar

12 per person

BREAKFAST TACOS

Flour tortillas, verde and roja salsa and seasonal relish

POTATO, EGG AND CHEESE

Crispy potatoes, Jack cheese, eggs and hot sauce (v)

7 each

CHORIZO, EGG AND CHEESE

Chorizo, eggs, cilantro and Jack cheese

8 each

BACON, EGG AND CHEESE

Slab bacon, eggs and sharp cheddar

8 each

CROQUE MADAME

Griddled sourdough, black forest ham, gruyère, Parmesan sauce and broken egg yolk

14 per person

BISCUIT AND CORNBREAD BAR

Buttermilk biscuits and cornbread

ACCOMPANIMENTS

Creamy sausage gravy, country ham and mini buttermilk fried chicken

Local honey, house-made jam and cultured butter

Hot sauce, sweet pickles and pickled peppers

16 per person

BENEDICT STATION | CHOICE OF TWO

English muffin, ham, poached egg and hollandaise

Griddled biscuit, short rib, poached egg and jalapeño gravy

Cheddar biscuit, brisket, scrambled egg and barbecue hollandaise

Toasted croissant, smoked salmon, poached egg, lemon and dill sauce

18 per person

MORNING

All breakfasts are served with Stance regular coffee, decaffeinated coffee and hot tea. Prices based on 30 minutes of service.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

SMOKED SALMON AND BAGELS

House smoked salmon, cream cheese, pickled red onion, fried capers, lemon wedges, diced eggs and mini bagel crisps

16 per person

MORNING TOAST

AVOCADO TOAST

Seeds, pickled carrots and ricotta (v)

FRUIT AND CHEESE TOAST

Grapes, apples, almonds and ricotta-honey spread (v)

TOMATO BACON TOAST

Basil pesto and shaved pecorino

SMOKED SALMON TOAST

Caper spread, cucumbers and pickled onions

BANAY-NAY TOAST

Cashew butter, bananas, chia and honey (v)

20 per person | choice of two

24 per person | choice of three

THE MORNING GOOP

SNACKS

Vanilla yogurt, fresh berries, house-made granola,

Multi-grain bread with cashew butter, cultured butter and local honey

Whole fresh fruits

NAKED JUICES

Red Machine, Green Machine, and Blue Machine

25 per person



BEVERAGES

Hosted hourly bar package is served with your choice of sodas, San Pellegrino, still and sparkling water, fresh squeezed juices and cocktail mixers. Package bars provide you with an established price per person prior to the function and include beverages served at the bar only. Prices do not include service during dinner, tray passed or champagne toasts. Bartender required at 160 per bartender for the first four hours and 25 for each additional hour. One bartender per 75 people.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

HOSTED HOURLY PACKAGE

TROPHY

One hour | 22

Two hours | 32

Three hours | 42

Four hours | 52

Five hours | 62

STAR

One hour | 26

Two hours | 36

Three hours | 46

Four hours | 56

Five hours | 66

MVP

One hour | 30

Two hours | 40

Three hours | 50

Four hours | 60

Five hours | 70

LIQUOR

TROPHY

Svedka vodka

Seagram's gin

Bacardi Castillo rum

Evan Williams bourbon

J&B scotch

Sauza Blanco tequila

STAR

Absolut vodka

Beefeater gin

Bacardi rum

Jim Beam bourbon

Johnnie Walker Red scotch

Hornitos Anejo tequila

Hennessy VS cognac

MVP

Tito's vodka

Aviation gin

Sailor Jerry rum

Elijah Craig bourbon

Monkey Shoulder scotch

Patron Silver tequila

Hennessy VSOP cognac





BEVERAGES

All wine tiers include Campo Viejo Cava sparkling wine.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

BEER | CHOICE OF FIVE

DOMESTIC BEER

Bud Light

Miller Lite

Michelob Ultra

CRAFT & IMPORTED BEER

Stella Artois

Heineken

Corona Extra

Sam Adams Boston Lager

TEXAS

Lakewood Lager

Revolver Blood & Honey

VooDoo Ranger IPA

HOUSE BEER AND WINE PACKAGE

Package bar includes imports, domestics and craft brews, house red and white wines (Tier I)

One hour | 22 *per person*

Two hours | 32 *per person*

Three hours | 42 *per person*

Four hours | 52 *per person*

Five hours | 62 *per person*

WINE

TIER I

(Included with Trophy)

MAN, Coastal Region, South Africa | sauvignon blanc, chardonnay, merlot and cabernet sauvignon

48 *per bottle*

TIER II

(Included with Star and MVP)

Wente Hayes Ranch, Livermore Valley California | chardonnay, rose, merlot and cabernet sauvignon

58 *per bottle*

BEVERAGES

Prices quoted are based on a cash basis and include service charge and sales tax. Cash bar pricing does not apply to contracted food and beverage minimums.

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

CONSUMPTION BAR

Assorted Pepsi and Dr Pepper soft drinks | 6 each

Nestle Pure Life | 6 each

Aqua Panna | 7 each

San Pellegrino sparkling water | 7 each

Texas craft and imported beer | 8 each

Domestic beer | 7 each

Trophy cocktails | 10 each

Star cocktails | 11 each

MVP cocktails | 12 each

Wine by the bottle | see wine list

CASH BAR SERVICE

Assorted Pepsi and Dr Pepper soft drinks | 7 each

Nestle Pure Life | 7 each

Aqua Panna | 8 each

San Pellegrino sparkling water | 8 each

Texas craft and imported beer | 9 each

Domestic beer | 8 each

Trophy cocktails | 11 each

Star cocktails | 12 each

MVP cocktails | 13 each

Trophy house wines | 12 each

Star house wines | 13 each

MVP house wines | 14 each





WINE BY THE BOTTLE

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

SPARKLING AND CHAMPAGNE

Ruffino Prosecco, Veneto, Italy, NV | 48 per bottle

Campo Viejo Cava, Spain, NV | 48 per bottle

Chandon Rose Sparkling, California, NV | 68 per bottle

Chandon Brut Sparkling, California, NV | 65 per bottle

Veuve Clicquot Ponsardin, Yellow Label, Champagne, France, NV | 172 per bottle

Moet & Chandon, Imperial, Champagne, France, NV | 185 per bottle

WHITE AND ROSÉ

Saint M Riesling, Pfalz, Germany | 48 per bottle

Kris Pinot Grigio, “Artist Cuvee”, delle Venezie Italy | 49 per bottle

Santa Margherita Pinot Grigio, Italy | 70 per bottle

Loveblock Pinot Gris, Marlborough, New Zealand | 68 per bottle

Merryvale Sauvignon Blanc, Napa Valley, California | 70 per bottle

Miraval Rose, Cotes de Provence, France | 62 per bottle

Chateau D’esclans Rose, “Whispering Angel”, Provence, France | 60 per bottle

Decoy by Duckhorn Sauvignon Blanc, Sonoma County, California | 98 per bottle

Whitehaven Sauvignon Blanc, Marlborough, New Zealand | 62 per bottle

Wente Vineyards Chardonnay, “Estate Grown” Livermore Valley, California | 58 per bottle

Rombauer Chardonnay, Carneros, California | 112 per bottle

Kendall – Jackson Chardonnay, “Vintner’s Reserve”, California | 54 per bottle

RED

Altesino, Rosso Di Montalcino, Tuscany Italy | 86 per bottle

Meiomi Pinot Noir, California | 58 per bottle

Elouan, Pinot Noir, Oregon | 62 per bottle

Belle Glos “Clark & Telephone” Pinot Noir, Santa Maria, California | 84 per bottle

Honoro Vera Merlot, Jumilla, Murcia, Spain | 44 per bottle

Duckhorn Merlot, Napa Valley, California | 98 per bottle

Charles Smith Wines Syrah, “Boom Boom”, Columbia Valley, Washington | 54 per bottle

Terrazas De Los Andes Malbec, “Altos Del Plata”, Mendoza Argentina | 46 per bottle

Daou Cabernet Sauvignon, Paso Robles, California | 79 per bottle

Uppercut Cabernet Sauvignon, California | 56 per bottle

Robert Mondavi Winery Cabernet Sauvignon, Napa Valley, California | 80 per bottle

Joel Gott Red Blend, Columbia Valley, Washington | 57 per bottle

Abstract By Orin Swift Red Blend, California | 104 per bottle

Faust Cabernet, Napa Valley, California | 90 per bottle

COCKTAILS

Prices are subject to a 25% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

SPECIALTY STATIONS

TONIC BAR

Premium tonic choices

Garnishes of fruits, fruit peels, fresh herbs and spices

BLOODY MARY BAR

Absolut vodka, Beefeater gin or Hornitos Anejo tequila

Tomato juice, carrot juice and beet juice

Pickles, okra, olives, onions, bacon, lemons, limes, celery, cucumbers, horseradish, carrots, hot sauces and salts

SANGRIA

Sangria with assorted fruit garnishes

Made from red or white wine, Bacardi rum, lemon juice and soda

12 per drink

INFUSED WATER | CHOICE OF ONE

Raspberry-mint, lemon-thyme, cucumber-mint, strawberry-basil, or watermelon-rosemary

50 per gallon

LEMONADE | CHOICE OF ONE

House-made lemonade, lavender-thyme lemonade, or blackberry-mint lemonade

50 per gallon

CRAFT COCKTAILS

SPICY MANGO MARGARITA

Mango-Haberno Barmalade, Blanco tequila and triple sec

RASPBERRY-HIBISCUS SMASH

Raspberry-Hibiscus Barmalade, vodka and pineapple juice

GRAPEFRUIT WHISKEY SOUR

Grapefruit-Elderflower Barmalade, whiskey and Omni Sour

BLOOD ORANGE PALOMA

Blood Orange-Guava Barmalade, gin, grapefruit juice and Omni Sour

12 per drink

MOCKTAILS

BLOOD ORANGE MADRAS

Blood Orange-Guava Barmalade, cranberry juice and lime

CINNAMON APPLE SOUR

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

8 per drink





DETAILS

WEDDING COORDINATION

All weddings hosted at Omni Frisco Hotel are required to hire a Hotel approved, professional, wedding coordinator to assist you with the planning and details leading up to the wedding, conduct the rehearsal and be on premise the day of the wedding to coordinate your celebration. We are pleased to recommend a professional wedding consultant to coordinate your special day.

CEREMONY

Ceremony Fees are \$1,500 to \$3,500; this includes banquet chairs, tables and/or staging (ballroom only) with white linen and infused water station.

REHEARSAL

Omni Frisco Hotel will provide a complimentary space for the wedding rehearsal and this space will be based on availability. The rehearsal space will be booked 30 days prior to the wedding. The officiant or wedding coordinator would be responsible for conducting the rehearsal.

BILLING

All social events must be prepaid (7) business days in advance. A credit card authorization must remain on file for any additional charges through the duration of the event.

SERVICE CHARGES

A taxable 25% service charge will be added to all food and beverage charges. Current Texas sales tax (8.25%) will be added to the total.

DEPOSITS AND CANCELLATIONS

Any requested deposits will be credited toward the total cost of the event. Should the event be canceled, please note that these deposits are nonrefundable. Cancellation of any event will be subject to a contractual cancellation fee.

BANQUET EVENT ORDERS AND BANQUET CHECKS

You will be asked to sign your banquet event orders and banquet event checks no later than three business days prior to the function date.

FINAL GUARANTEES

The exact number of guests attending a function is due 72 hours prior to the event. This number will be charged even if fewer guests attend. The hotel will prepare food for 3% over the guaranteed number. Meal functions and meeting rooms will be set for a maximum of 5% over the food and beverage guarantee. If the guarantee is increased within 72 hours of the event the hotel reserves the right to substitute menu items.

FOOD AND BEVERAGE

No food or beverage will be permitted to be brought into Omni Frisco Hotel by the host or invitees without advance written notice from the hotel. Texas law requires all alcohol to be purchased and supplied by the hotel and all service of alcohol must conclude at 2:00AM. Last call will be at 1:45 AM. Please consult our wedding specialist for outside catering options for religious purposes only.



DETAILS

MENU TASTINGS

Once an agreement has been signed, we will be delighted to set up a complimentary menu tasting for (4) guests with a food and beverage spend of \$10,000 or more. Additional guests are welcome to attend with advance notice at a charge of \$50.00++ per person. For parties with a food and beverage spend less than \$10,000, tastings are \$75.00++ per person (subject to selection). Your Catering Manager will assist you with menu items and guidelines. No credits, transfers or financial reductions will be given in place of a tasting.

WEDDING CAKES

Wedding cakes can be provided by your choice of vendor. It is required the vendor provides Omni Frisco Hotel with a Certificate of Insurance. Catering manager will provide specific details. It is required the vendor provides the hotel with Food License in the State of Texas prior to the wedding date. Our banquet team will cut and serve the wedding cake to your guests for a fee of \$4.00 per person.

LABOR CHARGES

Bartender Fee | \$160 per bartender for up to four hours. \$30.00 for each additional hour. Minimum requirement is (1) bartender per 75 guests

Chef Attendant Fee | \$160 per chef attendant for up to two hours. Minimum requirement is (1) attendant per 75 guests.

LINEN, SEATING AND EQUIPMENT

Omni Frisco provides standard white or navy linens for all tables with floor-length covers as well as white or navy napkins. Also included is the dance floor, 66" or 72" round tables, banquet chairs, cocktail tables, head table, bars and bar backs, china, flatware and stemware. Additional items available on request are easels, table numbers and stanchions, house centerpieces, (3) votive candles per tables, cake tables, gift table and guest book table. Please consult your Catering Manager for more details.

AMENITIES AND WELCOME GIFT BAGS

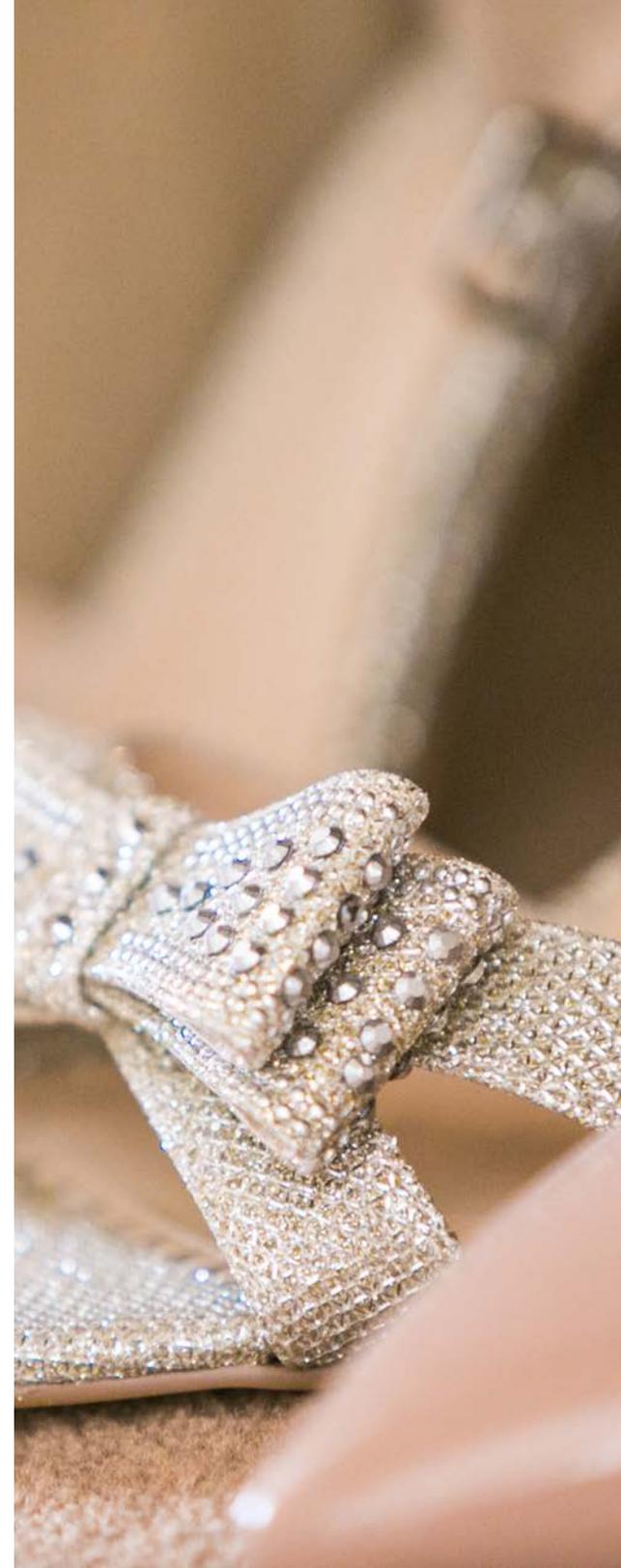
A room drop fee of \$6.00 will apply for each gift bag delivered to guest rooms. If personalized, a room drop fee of \$10.00 will apply for each gift bag delivered to guest rooms.

PARKING

Omni Frisco is a valet only property. Guests can valet during the event at the cost of \$18.00 per car. There is an overnight parking charge for guests staying at the hotel and this is included in their individual guest room reservations. There are complimentary self-parking available in The Star parking garages and surface lots across the street.

ROOM BLOCK

Contract a minimum of (10) guest rooms for a single night and receive a set discounted rate for your guests. With a guest room block you will be responsible for 90% of the contracted rooms to book. Rate is subject to availability.





PLANNING INFORMATION

ON-SITE CATERING MANAGER

Your On-site Catering Manager will assist with the following:

- Selection and review of all food and beverage
- Detailing banquet event orders and outlining event specifics
- Providing estimate of charges
- Creating a diagram for placement of tables, chairs, stage, dance floor, bars, etc.
- Scheduling and attending tasting with our culinary professionals
- Recommending wedding planners, officiants, photographers, floral, entertainment and other outside vendors
- Overseeing the setup for the ceremony and reception, food preparation and other hotel specific operations
- Acting as the on-site liaison between your wedding planner and hotel operation staff
- Ensuring seamless transition to the hotel's banquet manager
- Reviewing your banquet checks for accuracy, prior to the completion of the final bill

HOTEL INFORMATION

- Premier AAA Four Diamond destination
- On-site restaurant, Neighborhood Services, featuring “honest food in the American tradition”
- Chic coffee and wine bar, Lobby Bar, featuring curated wines by master sommelier
- In-room dining is available 24 hours a day to enjoy in the privacy of your room
- Charlotte Jones Collection luxury boutique
- Laundry and dry cleaning service
- Connected to entertainment district offering more than twenty restaurants, shopping and specialty services
- Fully equipped, 24-hour fitness center featuring state-of-the-art equipment is complimentary to guests



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