



OMNI FORT LAUDERDALE 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 FORT LAUDERDALE HOTEL
BREAKFAST





CONTINENTAL BREAKFAST

All continental breakfast buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and fresh orange juice. Prices are based on 60 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 10 per person will be applied.

Prices are subject to 25% service charge and 7% state sales tax. All menus and prices are subject to change.

SUNRISE CONTINENTAL

49 per person

blueberries, raspberries, strawberries **df gf vg**

cut fruit | pineapple, cantaloupe, honeydew **df gf vg**

greek yogurt, local honey, granola **n**

dry cereal | raisin bran, cheerios,
honey nut cheerios **n**

milk, plant-based milk **n**

muffins, croissants, danish **n**

whipped butter, strawberry preserves,
blueberry preserves **gf**



BREAKFAST BUFFETS

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Scrambled eggs may be substituted with JUST Eggs upon request. Turkey bacon, chicken sausage or plant-based sausage may be selected as a substitution upon request.

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MARKET-FRESH

58 per person

whole fruit | bananas, granny smith apples,
red delicious apples, oranges **df gf vg**
greek yogurt, local honey, granola **n gf**
muffins, pastelitos, croissants, danish **n**
whipped butter, strawberry & blueberry preserves
milk or plant-based milk **n gf**
roasted breakfast potatoes, rosemary, peppers,
vidalia onion **gf**
scrambled eggs, cheddar cheese **gf gf**
applewood-smoke bacon or
apple chicken sausage **df gf**
steel-cut oatmeal, brown sugar,
pecan, raisin **df gf vg**

MORNING RISER

64 per person

strawberries, blueberries, raspberries **df gf vg**
cut fruit | pineapple, cantaloupe, honeydew **df gf vg**
greek yogurt, honey, granola **n gf**
bakeshop | muffins, pastelitos, croissants,
danish, assorted bagels, english muffins **n**
prosciutto, coppa, smoked salmon **df gf**
whipped butter, cream cheese,
strawberry & blueberry preserves
milk or plant-based milk **n gf**
roasted breakfast potatoes, rosemary,
peppers, vidalia onion **gf**
scrambled, cheddar cheese **gf**
applewood-smoked bacon or
apple chicken sausage **df gf**
steel-cut oatmeal, brown sugar,
pecan, raisin **n df 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.

Scrambled eggs may be substituted with JUST Eggs upon request. Turkey bacon, chicken sausage or plant-based sausage may be selected as a substitution upon request.

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COLD

seasonal fruits & berries | pineapple, cantaloupe, honeydew, today's berries **df gf vg** | 6 per person

assorted bagels, cream cheese **n** | 6 per person

chia pudding | coconut, georgia peach, ginger **n gf** | 7 per person

overnight oats | almond butter, strawberry jam **n gf** | 7 per person

tropical fruit | melons, pineapple, papaya, mango, passion **df gf vg** | 7 per person

citrus quinoa, ginger, orange, almond, arugula, cilantro **df gf vg** | 7 per person

pullman loaf, biscuits, muffins, scones | 7 per person

mini smoked salmon bagels, lemon, caper & lil' moo spread, everything spice, arugula | 9 per person

HOT

banana pancakes, maple syrup, whipped butter **n** | 6 per person

surfside french toast, coconut, pineapple, whipped butter, brown sugar **n** | 6 per person

local grits, cheddar cheese, green onion, applewood-smoked bacon **gf** | 7 per person

roasted breakfast potatoes **df gf** | 7 per person

casserole breakfast potatoes **gf** | 7 per person

breakfast sweet potatoes **gf** | 7 per person

steel-cut oatmeal, brown sugar, pecans, raisins **n df gf vg** | 7 per person

vegetable mini quiche | 8 per person

ham & smoked gouda mini quiche | 8 per person

butter milk biscuits, country sausage gravy | 9 per person

applewood-smoked bacon, country link sausage, turkey bacon, apple chicken sausage **df gf** | 9 per person



BREAKFAST STATIONS

Breakfast stations are intended to supplement continental and breakfast buffets and are portioned accordingly. Chef attendant required as indicated at 250 per chef with one chef per 75 guests. Prices are based on 60 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 10 per person will be applied.

Scrambled eggs may be substituted with JUST Eggs upon request. Turkey bacon, chicken sausage or plant-based sausage may be selected as a substitution upon request.

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SMOOTHIES

19 per person | attendant required

antioxidant blast | blueberry, coconut, maple, spirulina, passion fruit, honey, yogurt **gf**

protein | peanut, oat, almond milk **n df gf vg**

FARM-FRESH EGG OMELETS

29 per person | attendant required

freshly cracked whole eggs & whites **df gf**

spinach, bell pepper, mushroom, onion, tomato, asparagus, corn, jalapeño **df gf vg**

cheddar, mozzarella & feta cheeses **gf**

sausage, honey ham, pink shrimp, applewood-smoked bacon **gf**

pico de gallo, ketchup **df gf vg**

BENNY & THE EGGS (EGGS BENEDICT)

28 per person | attendant required

english muffins, buttermilk biscuits

canadian bacon, short ribs, smoked salmon **df gf**

sausage gravy, horseradish, hollandaise, hot sauce

crispy capers, tabasco onions, chives, herb blend, pickled onion **df gf vg**

SIMPLY CRÊPES

22 per person | attendant required

strawberries, peaches, bananas **df gf vg**

granola, almonds, toasted coconut **n gf**

vanilla cream, cinnamon cream, raspberry crème fraîche **gf**

lemon curd, chocolate & caramel sauces **gf**

BREAKFAST TACO STAND

28 per person | attendant required

flour & corn tortillas **df vg**

scrambled egg, chorizo, refried beans, crispy applewood-smoked bacon **gf**

cotija & cheddar jack queso **gf**

guacamole, salsa fresca, salsa verde, sour cream **gf**

tomato, onion, jalapeño, cilantro, lime **df gf vg**



PLATED BREAKFASTS

All plated breakfasts include freshly brewed regular and decaffeinated coffee, assorted hot tea and fresh orange juice. Prices are based on 60 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 10 per person will be applied.

Scrambled eggs may be substituted with JUST Eggs upon request. Turkey bacon, chicken sausage or plant-based sausage may be selected as a substitution upon request.

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INTERCOASTAL BREAKFAST

57 per person

scrambled farm-fresh eggs *gf*

applewood-smoked bacon *df gf*

crispy smashed potatoes *gf*

GARDEN VEGETABLE QUICHE

53 per person

farm-fresh eggs, broccoli, spinach,

bell pepper, feta cheese, arugula

crispy smashed potatoes

FRENCH TOAST BREAD PUDDIN'

53 per person

croissant, brioche, cinnamon,

florida orange compote *n*

BLACK FOREST HAM & CHEESE QUICHE

54 per person

farm-fresh eggs, smoked gouda, arugula

crispy smashed potatoes *gf*

“STEAK” & EGGS

69 per person

maple bacon coffee-braised short ribs *gf*

creamy grits *gf*

blistered brussels sprouts *gf*

poached eggs *df gf*



BREAKFAST À LA CARTE

Prices are subject to 25% service charge and 7% state sales tax. All menus and prices are subject to change.

COLD SNACKS

cut fruit | cantaloupe, honeydew, watermelon, pineapple **df gf vg** | 21 per person

whole fruit | banana, orange, granny smith apple, red delicious apple or pear **df gf vg** | 8 each

greek yogurt | plain, blueberry or strawberry **gf** | 12 each

dry cereals | raisin bran, cheerios, honey nut cheerios, granola **n df** | 12 per person

HOT SNACKS

roasted breakfast potatoes, rosemary, peppers, vidalia onion **gf vg** | 10 per person

breakfast meats | applewood-smoked bacon, blueberry sausage, southern ham steak or all-natural sausage links **gf** | 14 per person

alternative breakfast meat | turkey bacon, apple chicken sausage or vegetable breakfast sausage **gf** | 15 per person

EGGS

scrambled farm-fresh eggs **gf** | 15 per person

hard-boiled farm-fresh eggs **df gf** | 15 per person

ham & smoked gouda mini quiche | 17 each

vegetable mini quiche | 17 each

SANDWICHES & WRAPS

breakfast muffin sandwich | farm-fresh egg, english muffin, cheddar, blueberry & maple sausage **n** | 21 each

breakfast croissant sandwich | farm-fresh egg, swiss, country ham **n** | 23 each

breakfast burrito | farm-fresh eggs, pepper jack, bell pepper, onion, sausage, flour tortilla, sour cream, salsa | 25 each

cold-smoked salmon bagel, red onion, arugula, lemon & caper cream cheese | 28 each

BAKED GOODS

banana, blueberry, chocolate or orange & cranberry muffins **n** | 12 each

plain, everything or blueberry bagels, whipped butter, cream cheese **n** | 12 each

breakfast pastries | all-butter croissant, chocolate croissant, danish **n** | 12 per person

gluten-friendly breakfast breads | pullman loaf, biscuits, muffins, scones **gf** | 15 per person



BOXED BREAKFASTS

All boxed breakfasts include orange juice with napkin and disposable flatware. Prices are based on grab-and-go service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 10 per person will be applied.

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HEALTHY START

54 per person

chia pudding, coconut, peach, almond *n gf vg*

citrus quinoa, candied ginger,
orange, almond *n df gf vg*

strawberries, blueberries, raspberries,
maple granola crunch *n*

CONTINENTAL

51 per person

chef's selection of blueberry, banana nut or
chocolate muffin *n*

yogurt parfait | greek yogurt, granola,
seasonal berries *n*

cut fruit | pineapple, melons, grapes *df gf vg*

QUICHE BOX

55 per person

vegetable or ham & smoked gouda quiche

hierloom tomato, cucumber,
herb vinaigrette *df gf vg*

cut fruit | pineapple, melons, grapes *df gf vg*

OMNI FORT LAUDERDALE HOTEL
BREAKS





À LA CARTE BREAKS

All Sweet and Fruit à la carte selections require a minimum order of 1 dozen pieces.

Prices are subject to 25% service charge and 7% state sales tax. All menus and prices are subject to change.

FRUIT

assorted whole fruit *gf vg* | 96 per dozen

SAVORY

individually boxed

freshly popped butter popcorn *gf* | 11 each

individually bagged

gourmet potato chips *df gf* | 10 each

individually bagged pretzels *df* | 10 each

assorted individual granola bars *n* | 8 each

SNACK BLENDS

three p's | pretzels, honey roasted peanuts, caramels *n* | 84 per pound

smoothie blend | sun-dried strawberries, yogurt-covered raisins, salted cashews, banana chips *n* | 86 per pound

it's kinda cheesy | cheddar crackers, goldfish, island hot spice almonds, sesame sticks *n* | 81 per pound

SWEETS

assorted candy bars *n* | 120 per dozen

chocolate chunk cookies *n* | 96 per dozen

peanut butter cookies *n* | 96 per dozen

oatmeal raisin cookies *n* | 96 per dozen

brownies *n* | 96 per dozen

vanilla puffed rice bars *n* | 96 per dozen

lemon bars *n* | 96 per dozen

coconut bars *n* | 96 per dozen

vanilla ice cream bars *n* | 132 per dozen

milk chocolate ice cream bars *n* | 132 per dozen



THEMED BREAKS

All themed break prices are based on 30 minutes of service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 10 per person will be applied.

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THE MOVIE STAND

32 per person

freshly popped popcorn, butter, salt
white cheddar popcorn, applewood-smoked bacon, jalapeño, barbecue, ranch, salt
butterfinger, kit kat, milky way, m&m's, twix *n*
warm pretzels, beer cheese, yellow mustard, honey mustard *n*

TRAIL MIX

33 per person

roasted nuts | peanuts, pistachios, walnuts, almonds, macadamia, cashews, pecans *n gf vg*
dried fruit | strawberries, blueberries, pineapples, papaya, yogurt-covered raisins *gf*
m&m's, pumpkin seed, caramel popcorn, honey roasted sesame sticks *n*

DIP OR TWO

30 per person

smoked fish dip, pickled onions, jalapeños *gf*
caramelized onion dip, crispy shallots, chives *gf*
pimento cheese dip, scallions, bacon *gf*
herb roasted tomato salsa *df gf vg*
avocado ranch *gf*
corn tortilla chips, potato chips, pork rinds

COFFEE & DOUGHNUTS

32 per person

assorted doughnuts | powdered, glazed, plain, cinnamon sugar, frosted *n*
gourmet coffee station, flavored syrups, toppings

POUND CAKE BREAK

27 per person

pound cakes | lemon poppy, candied orange, chocolate chip, cinnamon streusel *n*
strawberries, blueberries, raspberries
whipped butter, honey cream cheese

BAKED FRESH

31 per person

cookies | chocolate chunk, peanut butter, oatmeal, double-chocolate chip *n*
bars | lemon, coconut, brownie *n*



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SMOOTHIES

39 per person | attendant required

local fresh whole fruit

granola *n*

paleo granola *n*

protein bars *n*

mixed nuts *n*

water, whole milk, oat milk

FLAVORS | CHOOSE THREE

gratifying greens

strawberry

wild berry

banana

FLORIDA CITRUS BREAK

32 per person

florida keys pink shrimp ceviche, corn chips *df gf*

goat cheese dip | meyer lemon, tarragon,
pecan, baguette *n*

petite key lime cake

orange madeleine

freshly squeezed orange juice *gf vg*

freshly squeezed limeade | sugar, water *gf vg*

BEVERAGE ENHANCEMENT

34 per person

yoo-hoo & whole milk *gf*

MILKSHAKES

38 per person | attendant required

milkshakes | chocolate, vanilla, strawberry

whipped cream, sprinkles, cherries

OMNI FORT LAUDERDALE HOTEL
LUNCH





DAY-OF-THE-WEEK LUNCH BUFFETS

All lunch buffets include freshly brewed regular and decaffeinated coffee, assorted hot teas. Prices are based on 60 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 10 per person will be applied. If you choose a day-of-the-week buffet on a day other than what is listed, an additional charge of 10 per person will apply.

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MONDAY HEALTHY LIVING

75 per person

STARTERS

watercress & kale salad | red grapes, feta, sunflower seeds, cucumbers, blueberries, orange blossom honey vinaigrette *gf*

beet salad | roasted golden beets, pistachios, ricotta, parsley, lemon & thyme vinaigrette *n gf*

lemon & garlic hummus, avocado spread, sea salt, pita crisps

roasted tomato & fennel bisque *gf*

ENTRÉES

grilled salmon, roasted sprouts, romesco sauce *df gf*

chicken tahini, citrus segment preserve *gf*

marinated hanger steak, demi-glace, roasted corn relish *df gf*

ACCOMPANIMENTS

wild rice, broccoli, cannellini beans, tomatoes, roasted garlic, fresh herbs *gf*

curried cauliflower & garbanzo bean stew *df gf*

DESSERTS

seasonal berry tart, lemon curd

olive oil cake, orange chantilly

TUESDAY TORTILLA FIESTA

80 per person

STARTERS

charred chopped salad | romaine, crispy tortilla, cucumber, tomato, corn, feta, pickled onion, chipotle ranch

tortilla soup | queso fresco, avocado, tortilla, cilantro shrimp *gf*

ceviche | pink shrimp, tomato, cilantro, lime, chile *df gf*

flour & crisp corn tortillas *df*

pico de gallo, salsa verde, charred tomato salsa, guacamole, cotija, cheddar, jack, onion, lime, cilantro, sour cream, jalapeño

ENTRÉES

beef barbacoa, charred corn, lime *df gf*

chicken tinga, onions, tomato, chipotle *df gf*

pork al pastor, roasted pineapple, charred lime *df gf*

black bean enchiladas | flour tortilla, queso fresco, enchilada sauce, cotija *gf*

ACCOMPANIMENTS

spanish rice, tomato, cumin, lime *df gf*

mexican street corn, cotija, zest of lime, tajín *gf*

DESSERTS

churros

tres leches cake



DAY-OF-THE-WEEK LUNCH BUFFETS

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WEDNESDAY MAMA MIA

78 per person

STARTERS

caprese salad | heirloom tomato, pine nuts, mozzarella, basil *gf*

caesar salad | parmesan, herb croutons, florida lemon caesar

antipasti | pepperoni, salami, mortadella, parmigiano-reggiano, olives, basil, prosecco vinaigrette *gf*

minestrone soup | garden vegetable, white bean, italian sausage *gf*

ENTRÉES

roasted salmon, pine nut & kale pesto, lemon *n gf*

chicken piccata, lemon, caper, butter *gf*

carbonara | pappardelle, pancetta, sweet peas, garlic cream

three-cheese ravioli, tomato sauce, basil, ricotta

ACCOMPANIMENTS

mediterranean vegetables | zucchini, eggplant, yellow squash, red onion, bell pepper, tomato, capers *df gf vg*

garlic knots, parmesan, marinara

DESSERTS

tiramisu

torta della nonna *n*

THURSDAY ISLAND CRUISE

70 per person

STARTERS

avocado salad | heirloom tomatoes, onions, cilantro, lime *df vg*

garbanzo bean soup | chorizo crumbs, hot sauce *df*

jamaican me crazy | cabbage, brown rice, pepitas, tomatoes, peppers, celery, pineapple, pickled jalapeños *df gf*

ENTRÉES

ropa vieja | pulled braised short ribs, peppers, olives *df gf*

jerk chicken | chicken thighs, pickled onions, jerk bbq sauce *df*

mahi-mahi, tropical salsa, plantain chips *df gf*

ACCOMPANIMENTS

moro rice | bacon, peppers, onions *df gf*

seasonal roasted vegetables *df gf vg*

DESSERTS

guava & cheese puff pastry tart

flan *gf*



DAY-OF-THE-WEEK LUNCH BUFFETS

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FRIDAY SUBS, SALADS & SANDWICHES

78 per person

STARTERS

chef's salad | arugula, romaine, roasted corn, tomato, cucumber, applewood-smoked bacon, red onion, blue cheese, buttermilk vinaigrette, balsamic vinaigrette **gf**

fruit salad | pineapple, cantaloupe, honeydew, grapes **df gf vg**

beer cheese & broccoli soup, garlic crouton

ENTRÉES

roasted beef sandwich | roasted tomato, arugula, smoked onion jam, rosemary roasted garlic aioli, swiss cheese, grilled sourdough

cajun chicken salad sandwich | pecans, grapes, old bay, bibb lettuce, tomato, french roll **n**

muffaletta | salami, mortadella, ham, provolone, olive, artisan bread

tempeh blt | maple smoke-cured, black garlic, lettuce, tomato, artisanal wheat **vg**

ACCOMPANIMENTS

hand-cut chips, sea salt & lime seasoning **df gf vg**

DESSERTS

salted caramel cheesecake

raspberry & dark chocolate mousse **gf**

SATURDAY SOUTHERN HOSPITALITY

83 per person

STARTERS

wedge salad | iceberg lettuce, tomato, blue cheese, applewood-smoked bacon, buttermilk vinaigrette **gf**

potato salad | mustard, mayo, celery, onion, scallion, egg **df gf**

coleslaw | cabbage, kale, granny smith apple, poppy seed dressing **gf**

HOLY SMOKES PICK-A-PLATE CHOOSE TWO

smoked brisket, pickles **gf**

smoked st. louis ribs, dry rub **df**

beer can chicken, brined & glazed **df gf**

smoked sausage, sweet jalapeños **df**

ACCOMPANIMENTS

chips | barbecue spice, lime **df gf vg**

burnt end baked beans | butter beans, red beans, black beans, maple **gf**

sweet corn casserole | lemon, dill, cornbread, cheddar **gf**

texas toast, brown butter, garlic

housemade barbecue, alabama white barbecue, carolina mustard barbecue

DESSERTS

red velvet cake

maple bourbon pecan tart **n**



LUNCH BUFFETS

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GAME DAY PLAY

75 per person

STARTERS

macaroni salad | celery, onion,
mayo, sweet peas, broccoli

coleslaw | cabbage, kale, granny smith apple,
citrus slaw dressing *gf*

seedless watermelon, lime, arugula,
roasted shallot vinaigrette *df gf vg*

grilled chicken wings | buffalo, carrots, celery *gf*

ENTRÉES

beef burgers, black bean burgers, potato buns

spiced sausage, beef dogs,
sauerkraut, brioche rolls

cheddar, swiss & provolone cheeses

leaf lettuce, tomato, onions

ketchup, mayo, housemade barbecue sauce,
creole mustard, spice remolade

tobacco onions, pickled peppers & onions,
housemade pickles, applewood-smoked bacon

ACCOMPANIMENTS

baked beans | butter beans, red beans,
black beans, maple *df gf*

cob corn, scallions, butter *gf*

DESSERTS

chocolate fudge cheesecake

lemon meringue tart

ASIAN

90 per person

STARTERS

tom kha soup | coconut, lemongrass,
kaffir lime, mushroom *n df gf*

fresh summer roll | vermicelli, alfalfa,
cucumber, basil *df gf vg*

ENTRÉES

chicken satay, coconut, peanut *n df gf*

curry chop chop | napa cabbage, bok choy,
snow pea, carrot, pickled pineapple,
radish, sesame vinaigrette *df gf vg*

miso honey-glazed salmon, kimchee bok choy *df gf*

basil chicken, pepper, cashew, scallion *n df gf*

crispy pork | pork shoulder,
korean chile glaze, sesame *df gf*

ACCOMPANIMENTS

pole beans, ginger & sesame dressing *df*

steamed vegetable dumplings,
sesame, sweet chile, lime *df*

pineapple fried rice | pea, carrot, pineapple *df gf*

egg, steamed rice, sea salt

SWEETS

strawberry & matcha cream puffs

yuzu panna cotta *gf*



PLATED LUNCH

All two-course plated lunches include your choice of starter or dessert and entrée in addition to freshly brewed regular and decaffeinated coffee, assorted hot teas. Please confirm pricing and availability for additional courses from your service manager. Prices are based on 1.5 hours of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 10 per person will be applied.

Prices are subject to 25% service charge and 7% state sales tax. All menus and prices are subject to change.

STARTERS & DESSERTS CHOOSE ONE

STARTERS

caesar salad | romaine, parmesan, croutons,
parmesan strudel, key lime caesar
florida citrus salad | pomegranate seeds, mint,
chicory, arugula, feta, honey vinaigrette **gf vg**
wedge salad | baby iceberg, heirloom tomato,
applewood-smoked bacon, asher blue,
pickled onion, chive **gf**
summer berry salad | artisan lettuce,
pecans, granola, lemon feta whip,
strawberry vinaigrette **n gf**
heirloom tomato caprese | mozzarella, basil,
saffron onion marmalade, extra virgin olive oil,
balsamic gel, smoked maldon salt **n gf**

DESSERTS

crème fraîche cheesecake | strawberry compote
caramel banana tart | caramelized banana
ganache, banana caramel
blackberry shortcake | citrus cake,
vanilla bourbon whip, textures of blackberry
key lime tart | toasted coconut meringue,
passion fruit coulis
chocolate flourless cake,
raspberry mousse, raspberry gel **gf**
coconut panna cotta | toasted coconut,
coconut foam, mango gel **gf vg**
vanilla mousse | pineapple compote,
rum crèmeux

ENTRÉES CHOOSE ONE

garlic & herb mahi-mahi, dirty rice,
tropical salsa, plantain chip **gf** | **83 per person**
snapper, sweet potato pavé, charred broccolini,
spiced apple chutney **gf** | **90 per person**
berkshire pork chop, golden raisin gremolata,
roasted butternut squash &
cauliflower **gf** | **83 per person**
soy-braised pork belly, braised bok choy,
miso carrot cream, lotus chips,
sesame & ginger gastrique | **76 per person**
short rib, potato & celery root whip,
roasted brussels, apple & fennel salad,
natural jus **gf** | **85 per person**
grilled churrasco | skirt steak, blistered tomatoes,
smashed crispy fingerlings, charred onions,
chimichurri **df gf** | **91 per person**
cauliflower steak, golden raisin gremolata,
curry purée, toasted pine nuts **n gf** | **74 per person**
root to root | roasted carrot, beet silk,



BOXED LUNCH

All boxed lunches include assorted chips with napkin and disposable flatware in addition to your choices of sandwiches, side salad and cookie. Choose up to three sandwiches. Side salad must be the same for all lunches.

Prices are subject to 25% service charge and 7% state sales tax. All menus and prices are subject to change.

SANDWICHES CHOOSE UP TO THREE

roast beef | roasted tomato, smoked onion jam, rosemary & roasted garlic aioli, swiss, arugula, grilled sourdough **df** | **69 per person**

honey ham | green hill camembert, wild arugula, green tomato jam | **67 per person**

stacked turkey | applewood-smoked bacon, leaf lettuce, roasted tomato, black pepper aioli **df** | **69 per person**

tempeh banh mi | ginger soy marinade, green papaya salad, peanut, chile garlic aioli **n df vg** | **66 per person**

cold cuban | mojo pork, honey ham, swiss cheese, pickles, mustard, cuban bread | **67 per person**

tuscan | salami, pepperoni, prosciutto, provolone, sun-dried tomato pesto, arugula | **67 per person**

SIDE SALAD CHOOSE ONE

red potato | mustard, mayo, celery, onion, scallion, egg **df gf**

farfalle pasta | cucumber, tomato, olive, feta

garbanzo | cucumber, avocado, onion, tomato, italian vinaigrette **df gf**

simple green | mixed greens, cucumber, tomato, italian vinaigrette **df gf vg**

broccoli | applewood-smoked bacon, raisins, almonds, parmesan

caesar | romaine, parmesan, croutons, key lime caesar

citrus quinoa | fire-roasted peppers, cucumber, cashew, cilantro **n df gf**

watermelon | sweet tea, lime, basil, sea salt **df gf vg**

COOKIE JAR CHOOSE ONE

chocolate chunk cookie | milk chocolate, vanilla, sea salt

double-chocolate chip cookie

peanut butter **n**

white chocolate macadamia nut cookie **n**

oatmeal raisin cookie

OMNI FORT LAUDERDALE HOTEL
RECEPTION





RECEPTION HORS D'OEUVRES

All hors d'oeuvres require a minimum order of 25 pieces.

Prices are subject to 25% service charge and 7% state sales tax. All menus and prices are subject to change.

COLD OCEAN WAVES

caprese toast | basil pesto, tomato, mozzarella,
saffron onion marmalade **vg** | 10 each

salmon, cucumber, dill crêpe,
miso, soy gel, tobiko | 12 each

tuna ceviche | avocado, yuzu,
sesame, scallion **df gf** | 12 each

florida keys pink shrimp cocktail | cocktail sauce,
charred lemon **df gf** | 12 each

fresh summer roll | vermicelli, alfalfa,
cucumber, basil, peanut curry **n gf vg** | 11 each

antipasti skewer | prosciutto, artichoke,
olive, peppadew, tomme cheese **df gf** | 12 each

savory white cheddar cheesecake,
bourbon bacon jam | 11 each

deviled egg | bacon, radish, parsley **gf** | 11 each

stuffed date | asher blue cheese,
pistachio, vanilla apricot purée **gf** | 10 each

moonshine melon | watermelon,
basil caviar, florida orange **gf vg** | 10 each

beef carpaccio | pumpernickel, pine nut,
kale pesto, black pepper aioli **n df** | 12 each

shrimp & lobster profiterole,
celery, lemon, spice **df** | 17 each

WARM SEA MIST

twice-baked potato | braised short rib,
baby potato, chipotle crema | 12 each

blue crab cake | cajun remoulade,
old bay **df** | 14 each

chicken potstickers | chicken, cabbage,
carrot, green onion, sesame | 11 each

baked potato croquette | butter, cheddar, scallion,
applewood-smoked bacon, sour cream | 11 each

wild mushroom quiche | ricotta, leeks,
royal & beech mushrooms | 11 each

pastrami on rye | smoked honey,
sauerkraut, dill **df** | 13 each

pulled pork plantain cup, coleslaw | 12 each

crab & gruyère grilled cheese,
sweet corn bisque, basil | 14 each

lollipop lamb, florida lemon,
pineapple, chimichurri **df gf** | 15 each

chicken satay, coconut &
peanut curry sauce **n df** | 12 each

cuban sandwich | mojo pork, honey ham,
pickles, swiss cheese, mustard | 13 each

coconut lobster, mango mojito **df gf** | 17 each



CARVING STATIONS

Chef attendant required for all carving stations at 250 per chef with one chef per 75 guests. Serving portions are estimated based on the average guest consumption. Prices are based on 120 minutes of continuous service.

Prices are subject to 25% service charge and 7% state sales tax. All menus and prices are subject to change.

HERB-CRUSTED BEEF STRIP LOIN

44 per person | 30 person minimum
attendant required

black garlic sauce, caramelized onions
micro rolls

SEARED BEEF TENDERLOIN

59 per person | 15 person minimum
attendant required

black pepper lemon aioli, grilled scallion relish
floured rolls

ROASTED PRIME RIB OF BEEF

51 per person | 30 person minimum
attendant required

garlic jus, horseradish sauce
micro rolls

SALT-BAKED BLACK GROUPER

54 per person | 30 person minimum
attendant required

florida lemon beurre blanc,
cucumber & fennel salad

GRILLED LOCAL SNAPPER

41 per person | 20 person minimum
attendant required

chimichurri, mango & jimaca slaw

SHAVED PIT HAM

22 per person | 75 person minimum
attendant required

brown sugar, pineapple, bourbon mustard glaze

BACON-WRAPPED PORK LOIN

24 per person | 25 person minimum
attendant required

roasted apple & bacon chutney, berry slaw



RECEPTION STATIONS

Station-only receptions require a minimum of three 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 10 per person will be applied.

Prices are subject to 25% service charge and 7% state sales tax. All menus and prices are subject to change.

FROM THE GARDEN

28 per person

romaine, bibb lettuce, arugula, spinach *df gf vg*

sunflower seeds, chickpeas,
broccoli sprouts, alfalfa sprouts *df gf vg*

cherry tomato, carrot, cucumber, broccoli,
red onion, bell pepper, snow peas, radish *df gf vg*

bacon, ham, feta, cheddar,
croutons, crispy noodles *gf*

buttermilk vinaigrette, sesame vinaigrette,
balsamic vinaigrette *n*

GOURMET CHEESE BOARD

35 per person

sliced & whole artisan & farmstead cheeses

fresh & dried fruits, nuts *n*

house breads, lavosh crackers *n*

CHARCUTERIE BOARD

40 per person

assortment of cured meats, nuts, olives, pickles *n*

house breads, lavosh crackers *n*

FRESH FRUIT MARKET

27 per person

cantaloupe, honeydew, watermelon

pineapple, orange, kiwi, grapes

strawberries, raspberries, blueberries

brown sugar crema, coconut cream *gf*

GOURMET CHEESE & CHARCUTERIE BOARD

65 per person

combination of gourmet cheese board &
charcuterie board stations

OMNI GARDEN DISPLAY

35 per person

assorted seasonal “the chef’s garden”

vegetable display *df gf vg*

DIPS | CHOOSE TWO

gouda pimento cheese spread *gf*

avocado ranch *gf vg*

charred onion & blue cheese *gf*

black bean & roasted red pepper hummus *df gf vg*

CEVICHE

65 per person | attendant required

florida snapper*, tuna*, pink shrimp *df gf*

aguachile, key lime juice,

leche de tigre, escabeche *df gf*

cancha corn, pickle onions, fresno peppers,

sweet potatoes, cilantro, mango, peppers,

spiced popcorn, avocado *df gf*

salted crackers, plantain & root vegetable chips *df*



RECEPTION STATIONS

Chef attendant required as indicated at 250 per chef with one chef per 75 guests. Station-only receptions require a minimum of three 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 10 per person will be applied.

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OYSTER BAR

59 per person | attendant required
6 oysters per person

raw oysters*, cucumber brine **df gf**

baked oysters | pancetta, spinach,
 parmesan, pernod **df**

grilled oysters, preserved lemon & garlic butter
 (optional only for outdoor functions) **gf**

saltine crackers, butter crackers

key lime mignonette, cocktail sauce,
 horseradish, hot sauce, lemon **df**

SLIDERS

CHOOSE THREE

35 per person | 3 sliders per person

jerk chicken, mango slaw, honey, lime aioli **df**

burger bites, applewood-smoked bacon,
 cheddar, special sauce

lil' cubans | mojo pork, ham, swiss cheese,
 pickles, yellow mustard, medianoche bread

crab cakes, chipotle aioli

short ribs, red onion jam, blue cheese

impossible meat, tomato pesto, goat cheese

STONE CRAB & FLORIDA KEYS PINK SHRIMP

165 per pound | attendant required
minimum half a pound per person

(available only during stone crab season oct-may)

cold crab & shrimp | lemon olive oil,
 pickled mustard cream, key lime horseradish **gf**

hot crab & shrimp | old bay butter,
 citrus beurre blanc **gf**

jerk spice, pickled onions, herbs, charred lemon **gf**

TAQUERIA TUESDAY

45 per person

mojo pork, grilled lime, charred onion **df gf**

ground beef, chile, lime **df gf**

keys pink shrimp, fire-roasted tomatillo **df gf**

cabbage slaw, papaya & mango slaw, lettuce,
 tomato, onion, cheddar, sour cream **gf**

fire-roasted salsa, salsa verde **gf vg**

traditional hot sauce, homemade hot sauce **gf vg**

flour tortillas, tostadas



DESSERT STATIONS

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CAKE IN A CUP

34 per person

strawberry lemonade | lemon cake,
lemon frosting, strawberry frosting
salty chocolate | chocolate cake,
salted caramel frosting, caramel popcorn **n**
peach pie | spiced cake,
peach cream cheese frosting
red raz velvet | red velvet cake,
raspberry frosting

ICE CREAM HOAGIE

36 per person

build your own ice cream sandwich!
sugar cookie, chocolate chip cookie,
donut, brownie
vanilla & chocolate ice creams
toffee, pop rocks, sprinkles, fruit crunch
chocolate, caramel & raspberry drizzles

FLORIBBEAN

38 per person

key lime bar | toasted meringue
guava cheesecake | guava gel, maria cookie crust

orange rum cake | rum cake,
vanilla orange mousse
coconut panna cotta | pineapple compote,
coconut crumble

OMNI FORT LAUDERDALE HOTEL
DINNER





DINNER BUFFETS

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FLORIBBEAN

155 per person

STARTERS

garbanzo salad | cucumber, avocado, onion, tomato, cilantro, dill, lime **df gf vg**

tropical greens | local greens, hearts of palm, florida oranges, cucumbers, cashews, citrus dressing **n df gf vg**

conch fritters, malibu avocado aioli

snapper ceviche, green plantain chips, charred corn, leche de tigre **gf**

ENTRÉES

picanha beef, pickled onions, pineapple chimichurri **df gf**

jerk-seasoned chicken | grilled chicken thighs, chile rum glaze **gf**

roasted florida snapper, tropical fruit salsa **df gf**
pork ribs, guava bbq glaze **gf**

ACCOMPANIMENTS

cuban congri-style rice **gf**

sweet plantains escabeche **gf vg**

yuca fries, tomato & garlic aioli **df gf**

DESSERTS

chocolate marquessa

key lime tart

VENETIAN

155 per person

STARTERS

caprese salad | vine-ripened tomatoes, arugula, fresh mozzarella, aged balsamic reduction, extra virgin olive oil **gf**

insalata de casa | romaine, arugula, parmigiano-reggiano, garlic & herb croutons, pepperoncini, italian herb vinaigrette

ENTRÉES

pesto pasta

mushroom ravioli, sweet peas, roasted garlic cream

rosemary chicken breast, chianti wine sauce **gf**

bistecca | ny strip steak, vincotto-glazed cipollini **gf**

branzino, tuscan white bean ragout, crispy spinach **gf**

ACCOMPANIMENTS

broiled broccolini, calabrian chile honey glaze **gf**

tuscan roasted fingerling potatoes **gf vg**

arrostito vegetables, blistered tomato sugo **gf**
garlic knot

DESSERTS

vanilla panna cotta

tiramisu



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EAST MOON

150 per person

STARTERS

thai salad | cabbage, thai chile, mint,
carrots, sweet lime dressing *gf vg*

korean cucumber salad | green onions,
carrots, sesame seeds, chili flakes,
rice wine vinaigrette *gf vg*

miso soup *df*

ENTRÉES

sweet & sour chicken | pineapples,
bell peppers, green onions

spicy garlic shrimp, edamame, carrots,
salt & pepper cashew *n gf*

beef & broccoli *df gf*

california tuna roll

ACCOMPANIMENTS

steamed jasmine rice *gf vg*

sugar snap peas, ginger, garlic,
bean sprouts, red chiles, hoisin sauce *df*

singapore noodles, pork, chicken,
shrimp, curry *n df*

DESSERTS

mandarin orange almond cake *n*

matcha tart

FRIED RICE STATION ENHANCEMENT

21 per person | attendant required

peas, carrots, onions, eggs, bean sprouts,
chile peppers, green onions, char siu pork,
chicken, baby shrimp *df*

OMNI FORT LAUDERDALE HOTEL

SOUTHERN CHARM

135 per person

STARTERS

wedge salad | iceberg, eggs,
tomatoes, applewood-smoked bacon,
blue cheese buttermilk dressing *gf*

tomato & cucumber salad | red onions,
chives, green apples, corn,
green goddess dressing *df gf vg*

watermelon salad | feta, red onions,
arugula, poppyseed zinfandel dressing *gf*

ENTRÉES

fried buttermilk chicken

bbq jackfruit *df gf*

baby back ribs *df gf*

slow-roasted beef brisket *df gf*

ACCOMPANIMENTS

southern red potato salad *gf*

creamy macaroni & cheese

baked beans, applewood-smoked bacon lardons *gf*

smoked jalapeño & cheddar cornbread muffin

DESSERTS

bourbon pecan tart *n*

cookie & cream cheesecake

[CLICK TO RETURN TO TABLE OF CONTENTS](#) 30



DINNER BUFFETS

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WESTERN

141 per person

STARTERS

frijoles salad | scallion, jalapeño,
roasted cilantro & garlic dressing **df gf**
golden quinoa, toasted pumpkin seeds,
black beans, grape tomatoes, red onions,
corn, cilantro lime vinaigrette **df gf**
cantina-style tortilla soup,
sour cream, tortilla strips **gf**
beef empanadas, garlic rice,
salsa criollo, charred poblano

ACCOMPANIMENTS

mixed vegetables | black beans, corn,
zucchini, red onions, peppers **df**
chayote slaw | carrots, onions, cabbage,
creamy key lime dressing **gf**
pinto bean casserole | chorizo, tomatoes,
cilantro, queso fresco, yellow rice **gf**
pico de gallo, salsa verde, jalapeño peppers,
cheddar & jack cheeses, flour tortillas,
sour cream, cilantro, lime, onions, guacamole,
tortilla chips

DESSERTS

traditional tres leches, vanilla chantilly,
dulce de leche
caramel churros, sweet & spice dust,
dark chocolate

BUILD YOUR OWN TACOS CHOOSE TWO

grilled chicken **df gf**
mahi-mahi fillet **df gf**
pork carnitas **df gf**
shredded chicken **df gf**
carne asada **df gf**
gulf shrimp **df gf**
angus beef filet **df gf** | 27 per person
florida lobster **gf** | 45 per person



DINNER BUFFETS

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STEAKHOUSE

210 per person

STARTERS

wedge salad | iceberg lettuce, tomato, applewood-smoked bacon, blue cheese **gf**

spinach salad | eggs, mushrooms, red onions, warm applewood-smoked bacon vinaigrette **df gf**

peel & eat florida keys shrimp, cocktail sauce, lemon **df gf**

blue crab-stuffed mushrooms, spinach, parmesan & garlic gratin

ACCOMPANIMENTS

smashed new potatoes, garlic, herb, preserved lemon, black pepper **gf**

creamed spinach | garlic, cream, baby spinach **gf**

jumbo asparagus, florida lemon **gf**

béarnaise, hollandaise, red wine demi-glace, brandy peppercorn sauce, black garlic steak sauce **gf**

DESSERTS

carrot cake

chocolate pot de crème

mango & passion fruit cheesecake

raspberry & chocolate flourless cake **gf**

ENTRÉES

grilled new york strip, roasted mushrooms, caramelized onions **gf**

bacon-wrapped airline chicken, garlic & herb butter, blue cheese fondue **gf**

pork tenderloin, roasted apple & bacon chutney **df gf**

domestic lamb rack, dijon, mint, parsley, rosemary **df gf**

florida lobster, clarified butter, lemon, garlic & chive butter **gf** | 45 per person



PLATED DINNER

All plated dinners include your choice of starter, entrée and dessert in addition to dinner rolls, freshly brewed regular and decaffeinated coffee, assorted hot teas. Pricing for all entrées will be based on the highest-priced entrée selected. Prices are based on 2 hours of service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 10 per person will be applied.

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STARTERS CHOOSE ONE

SALADS

caesar salad | romaine, parmesan, crisp pancetta, fennel pollen, crouton, key lime caesar dressing

citrus salad | pomegranate seeds, mint, chicory, arugula, feta cheese, honey vinaigrette **df gf**

farm vegetable salad | artisan lettuce, ricotta, puffed corn, garden tomato, pickled red onion, cucumber, herb buttermilk dressing **gf**

wedge salad | baby iceberg, asher blue, applewood-smoked bacon, heirloom tomato, pickled onion, chive **gf**

tuscan salad | baby gem, radicchio, pickled onion, cucumber, artichoke, tomato, kalamata, feta, oregano vinaigrette **gf**

beet salad | smoked salt-dusted heirloom beets, arugula, goat cheese, oranges, walnut clusters, honey white balsamic vinaigrette **n gf**

summer berry salad | artisan lettuce, lemon feta whip, pecan granola, strawberry vinaigrette **gf**

heirloom tomato caprese | mozzarella, basil, saffron onion marmalade, extra virgin olive oil, balsamic caviar **gf**

SOUPS

roasted tomato soup, goat cheese, chive **gf**

blue crab bisque | tomato, sherry, dill crema

sweet corn soup | pink shrimp, succotash, basil oil **gf**

black bean soup, sofrito, lime, tomatillo relish **gf**

DESSERTS CHOOSE ONE

CHEESECAKE

coffee cheesecake | mascarpone, coffee cream, hazelnut **n**

crème fraîche cheesecake | whipped coconut ganache, strawberry sauce **gf**

basque cheesecake | key lime chantilly cream, mango gel

CHOCOLATE

chocolate tart | chocolate hazelnut crunch, chocolate & coffee ganache **n**

black forest chocolate cake | cherry jelly, chocolate flourless cake, vanilla bean mousse **gf**

chocolate layer cake | chocolate ganache, raspberry mousse, raspberry gel

FRUITY

blueberry frangipane | vanilla whipped ganache, blueberry gel, almond crunch **n**

key lime tart | meringue, berry gel

banana dulcey | caramelized banana cake, dulcey mousse, banana cream

lychee panna cotta | strawberry foam, coconut crumble



PLATED DINNER

All plated dinners include your choice of starter, entrée and dessert in addition to dinner rolls, freshly brewed regular and decaffeinated coffee, assorted hot teas. Pricing for all entrées will be based on the highest-priced entrée selected. Prices are based on 2 hours of service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 10 per person will be applied.

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ENTRÉES | CHOOSE UP TO THREE

INDIVIDUAL ENTRÉES

caribbean salmon, sweet potato hash, green beans, pineapple rum glaze, roasted pepper, raisin gremolata **gf** | **145 per person**

bourbon & honey-braised short rib, pommes & celery root whip, apple & fennel salad, roasted brussels, natural jus **gf** | **149 per person**

petite filet mignon, roasted garlic potatoes, jumbo asparagus, blistered tomato, chianti sauce **gf** | **158 per person**

jerk chicken, smashed herb roasted potatoes, smoked lardon, green tomato relish, creamed corn | **137 per person**

blackened grouper, shrimp étouffée, dirty rice, brussels sprouts | **169 per person**

grilled mahi-mahi, herb roasted fingerlings, broccolini, roasted garlic butter, romesco **gf** | **157 per person**

garlic & herb chicken, cranberry gremolata, goat cheese whipped potatoes, baby carrot, grand marnier demi-glaze **n gf** | **137 per person**

grilled 12oz new york strip steak, herb roasted fingerling potatoes, jumbo asparagus, green peppercorn demi-glaze **gf** | **168 per person**

berkshire pork chop, roasted butternut squash & cauliflower, golden raisin gremolata **n gf** | **143 per person**

cauliflower steak, curry purée, toasted pine nuts, golden raisin gremolata **gf vg** | **134 per person**

root to root, roasted carrot, beet silk, fennel salad, salsify chips **gf vg** | **134 per person**

DOUBLE ENTRÉES

petite filet mignon & cold water lobster, whipped potatoes, garlic & herb butter, broccolini, red wine demi-glaze | **250 per person**

bourbon & honey-braised short ribs & blackened shrimp, sweet potato mash, green beans, apple & fennel salad | **184 per person**

seared airline chicken & florida keys pink shrimp, goat cheese whipped potatoes, wild mushroom, lobster creamed corn, pancetta, dill | **175 per person**

blue crab-crusted grouper, whipped potatoes, parmesan, broccolini, lemon & thyme beurre blanc | **186 per person**

substitute cold water lobster with florida lobster **gf** | **25 per person**

OMNI FORT LAUDERDALE HOTEL
BEVERAGES





NON-ALCOHOLIC BEVERAGES

Prices are subject to 25% service charge and 7% state sales tax. All menus and prices are subject to change.

COFFEE & TEA

regular or decaffeinated coffee | **132 per gallon**

assorted hot tea | **132 per gallon**

cold brew coffee | **143 per gallon | 8 each**

assorted canned coffee drinks | **11 each**

classic black iced tea | **110 per gallon**

flavored tea syrups | peach, raspberry,
mango | **10 additional per gallon**

SODA & BOTTLED WATER

assorted soft drinks | **9 each**

infused ice water | cucumber, berry, ginger,
citrus, mint | **83 per gallon | minimum 3 gallon**

pure life water | **9 each**

acqua panna natural spring water | **9 each**

s.pellegrino sparkling
mineral water | **9 each**

s.pellegrino essenza flavored sparkling
mineral water | **9 each**

coconut water | **9 each**

ENERGY DRINKS & MORE

gatorade sports drinks | orange, grape, fruit punch,
zero-glacier freeze, cherry | **9 each**

red bull | energy drink or sugarfree | **9 each**

celsius energy drinks | **12 each**

JUICE

fresh juice | orange, apple, grapefruit, cranberry,
pineapple, tomato | **42 per quart**

assorted bottled juices | orange,
apple, lemonade | **9 each**

naked fruit juice & smoothies | **10 each**

freshly made lemonade | **116 per gallon**

freshly made hibiscus lemonade | **115 per gallon**

tropical fruit punch | **115 per gallon**

BEVERAGE PACKAGES

regular & decaffeinated coffee,
assorted hot teas, iced tea, soft drinks,
bottled still water, sparkling water
full day (8 hours) | **66 per person**
half-day (4 hours) | **38 per person**



BAR MIXOLOGY

Select a maximum of seven brands total.

Prices are subject to 25% service charge and 7% state sales tax. All menus and prices are subject to change.

BRANDS

CRAFT

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

PREMIUM

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

CALL

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

BEERS

DOMESTIC CHOOSE TWO

bud light
miller lite
coors light

IMPORTED & CRAFT CHOOSE THREE

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



BAR MIXOLOGY

All package bars include domestic beers, imported & craft beers, house wines, juices, soft drinks and bartender. Require a minimum of 50 guests. Bar packages are only sold to the entire adult event attendance and cannot be sold by individual attendees. Bar package pricing is sold per person, per hour and will not be permitted to be closed and re-opened at the additional per hour price.

Bartender required at 250 per bartender with one bartender per 75 guests for 3 hours of continuous service. Additional hours are 100 per bartender.

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PACKAGES

CRAFT

one hour | 65 per person
two hours | 85 per person
three hours | 105 per person
four hours | 125 per person

PREMIUM

one hour | 48 per person
two hours | 68 per person
three hours | 88 per person
four hours | 108 per person

CALL

one hour | 38 per person
two hours | 58 per person
three hours | 78 per person
four hours | 98 per person

BEER & WINE

one hour | 36 per person
two hours | 56 per person
three hours | 76 per person
four hours | 96 per person

HOSTED BAR

craft brands | 20 per drink
premium brands | 18 per drink
call brands | 16 per drink
domestic beers | 11 per drink
imported beers | 12 per drink
craft beers | 13 per drink
omni select house wines | 16 per drink
soft drinks & bottled waters | 8 per drink



BAR MIXOLOGY

All package bars include domestic beers, imported & craft beers, house wines, juices, soft drinks and bartender. Requires a minimum of 50 guests. Bar packages are only sold to the entire adult event attendance and cannot be sold by individual attendees. Bar package pricing is sold per person, per hour and will not be permitted to be closed and re-opened at the additional per hour price.

Bartender required at 250 per bartender with one bartender per 75 guests for 3 hours of continuous service. Additional hours are 100 per bartender.

Prices are subject to 25% service charge and 7% state sales tax. All menus and prices are subject to change.

COCKTAILS

20 per drink

add a selection of cocktails to any bar

CALL US OLD FASHIONED

bourbon, orange & angostura bitters, agave, orange peel

SPICY (OR NOT) PINEAPPLE MARGARITA

tequila, pineapple juice, lime juice, jalapeño

ESPRESSO YOURSELF

vodka, espresso liqueur, simple syrup, chocolate bitters

SANDBAR PUNCH

light & dark rums, orange juice, pineapple juice, grenadine, lime juice

SPIRIT-FREE

12 per drink

add a selection of mocktails to any bar

PASSING LANE

passion fruit purée, club soda, lime juice

DOCTOR'S ORDERS

apple-pear barmalade, sparkling cider, ginger beer



WINE RACK

Omni selected house wine included in bar packages. Upgraded wine by the bottle available at prevailing prices. Prices are subject to 25% service charge and 7% state sales tax. All menus and prices are subject to change.

SPARKLING

campo viejo, spain, cava brut | **65 per bottle**
chandon, california, sparkling rosé | **95 per bottle**
chandon, california, sparkling brut | **95 per bottle**
moët & chandon impérial, france,
brut champagne | **230 per bottle**

WHITE & BLUSH

hayes ranch, california, rosé | **70 per bottle**
decoy by duckhorn, california,
sauvignon blanc | **75 per bottle**
bulletin place, australia,
sauvignon blanc | **55 per bottle**
starmont vineyards, california,
sauvignon blanc | **100 per bottle**
bulletin place, australia,
chardonnay, unoaked | **55 per bottle**
hayes ranch, california,
chardonnay | **70 per bottle**
decoy by duckhorn, california,
chardonnay | **85 per bottle**

RED

decoy by duckhorn, california,
pinot noir | **75 per bottle**
belle glos clark & telephone vineyard, california,
pinot noir | **140 per bottle**
hayes ranch, california, merlot | **75 per bottle**
bulletin place, australia, merlot | **55 per bottle**
decoy by duckhorn, california,
merlot | **85 per bottle**
duckhorn, napa valley, merlot | **115 per bottle**
hayes ranch, california,
cabernet sauvignon | **80 per bottle**
decoy by duckhorn, california,
cabernet sauvignon | **90 per bottle**
bulletin place, australia,
cabernet sauvignon | **60 per bottle**

OMNI FORT LAUDERDALE HOTEL DETAILS





DETAILS

Thank you for selecting the Omni Fort Lauderdale 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.

SERVICE CHARGES

Prices are subject to 25% service charge and 7% state sales tax. All menus and prices are subject to change. (Please note service charge is taxable.)

An additional 10 per person charge will be added to any serviced meal function of 25 people or fewer.

A service fee of 250 per chef/attendant will be charged to any attended food or beverage station.

A bartender fee of 250 will be applied to any bar.

OUTDOOR FUNCTIONS

The scheduled function will take place indoors if the following conditions are present:

- Weather report of 30% or more chance of precipitation in the area
- Temperatures below 65 degrees fahrenheit
- Wind gusts in excess of 15 miles per hour
- Lightning

The hotel will make the final decision to move events indoors for weather related reasons by 8 p.m. the evening prior for breakfast, by 7 a.m. the day of the event for lunch, and by noon for evening functions. The resort reserves the right to make the final decision on event location.

MENU CUSTOMIZATIONS & PLATED MENUS

Menu customizations will need to be approved by the hotel a minimum of 60 days in advance of the contracted event unless otherwise approved by your catering and convention services manager. Discounts will not be applied to customized menus. All entrée selections must be cooked to the same temperature. Customer agrees to pay the highest price plate for all meal selections. The hotel reserves the right to require the customer to pre-assign seating with color-coded name cards and to report food guarantees by table to help expedite service of multiple entrées.



DETAILS

GUARANTEES

Omni Fort Lauderdale requires a food guarantee by 10:00 a.m. three business days in advance of the event for all catered food and beverage events.

Otherwise, the group's expected attendance as listed on the banquet event order will be used as the food guarantee.

Omni will prepare food portions for five percent (5%) above your food guarantee for functions up to 500 guests and three percent (3%) for functions over 500 guests. Omni Fort Lauderdale is not responsible for any meals exceeding the five or three percent overage, however, we will accommodate such occurrences to the best of our ability. Omni Catering reserves the right to change menu items as necessary to accommodate the additional number of guests. The group will be charged for the food and beverage guarantee or actual attendance, whichever is greater.

Any menu changes or increase in guaranteed attendance received after the three-day food guarantee will be accommodated to the best of our ability and additional charges will apply.

BANQUET EVENT ORDERS

Menu selections and setup arrangements are requested to be submitted at least 45 days prior to arrival. A detailed banquet event order will be completed at that time. Prices are subject to change up to the time BEOs are signed. Your signature is required on each banquet event order a minimum of 10 business days prior to the event.

BANQUET CHECKS

Banquet checks will be provided to the onsite contact for your event each morning. Banquet checks for the day prior are required to be signed and returned to the catering and convention services team before 12pm each day.

BUFFET & BAR SERVICE

For events utilizing buffet service, one (1) buffet station is recommended for every one hundred (100) guests to ensure efficient service and minimize wait times.

For events utilizing bar service, one (1) bartender is recommended for every seventy-five (75) guests to ensure efficient service and minimize wait times.



CALL TODAY TO SPEAK WITH A CATERING SPECIALIST.

OMNI FORT LAUDERDALE HOTEL

FLLCTR.LEADS@OMNIHOTELS.COM

OMNI

HOTELS & RESORTS

CONTACT INFORMATION