

For the Most Memorable Day of Your Life Choose an Equally Memorable Place

It's the day you've dreamed about since childhood.

Your wedding should be everything you've ever wanted and more. At Omni Hotels, it can be. Our only purpose is to make sure your wedding day is as magical as you imagined.

From grand receptions to intimate rehearsal dinners or bridal brunches, we offer elegant event spaces, beautiful accommodations and exceptional food and beverages.

Our wedding consultants provide extraordinary personal service and an attention to detail that ensures everything goes as planned.

So you can relax and enjoy your big day from "Dearly Beloved" to "Bon Voyage."

What's Included

Spectacular Ceremony overlooking Independence Park
5 hour Wedding Reception with Open Bar
Separate Cocktail Hour Reception Area in Salon 401
1200 sq. ft. Penthouse Stay for 2 Nights (\$3000 value)
Complimentary Chiavari Chairs (\$1500 value)

Complimentary Colored Linens (\$500 value)

Mini-Moon Vacation to the Omni Hotel of your Choice (\$500-\$1500 value)

Over \$5000 in Free Wedding Services



Menu Option 1:

The Azalea Plated Wedding Package

- Five Hour Wedding Reception
- Five Hour Premium Open Bar
- Selection of 10 Butlered Hors D'oeuvres
- Display of Imported & Domestic Cheeses and Crudités
 - Champagne Toast for all guests
- Elegant Three Course Dinner prepared by our award winning ChefWine Service
 - Wedding Cake Served with Raspberry Coulis and Fresh Berries
 - Mini Dessert Station to compliment your Wedding Cake

Hors D'œuvres Choices:

Select 5 Cold Hors D'oeuvres

Tea Smoked Duck with Ginger Cherry Sauce
Assorted Bruschetta

Brie with Apple Chutney on a Crisp Baguette

Smoked Salmon Mousse Crostini

Duck Confit with Black Mission Figs on Toasted Brioche

Spicy Tuna Tartar on Crispy Wontons

Smoked Turkey Mousse Profiteroles

Grilled Chicken with Cilantro and Key Lime Tartlets

Potato Fennel Pancake with Smoked Salmon and Crème Fraiche

Chicken Pate and Cornichon on Rye Toast

Prosciutto di Parma with Melon

Hummus on a Crisp Pita Chip with Roasted Red Pepper

Shrimp on Cucumber Slice with a Dill-Cream Cheese

Curried Chicken on Potato Gaufrette

Select 5 Hot Hors D'oeuvres

Sea Scallops with Applewood Smoked Bacon

Chesapeake Bay Jumbo Lump Crab Cake with Tatar Sauce

Lamb Lollypops (an additional \$2.00 dollars per person)

Risotto Cake with Balsamic Tomatoes

Mini Chicken and Beef Cheese Steaks

Chilled Shrimp Cocktail

Gulf Shrimp Kabobs with Mango Vanilla Vinaigrette

Fried Brie with Honey-Dijon Mustard

Steamed Vegetable Dumplings with Miso Broth

Chicken Satay with Spicy Peanut Sauce

Lychee and Shrimp Tempura with Ponzu Dipping Sauce

Vegetable Spring Roll with Plum Sauce

Crab Stuffed Mushroom

Spanakopita

Sesame Chicken with Honey Mustard
Potato Pancake with Caviar and Sour Cream
Sautéed Chicken Potsticker with Sweet Chili Sauce



Menu Option 1 (cont.):

First Course Choices:

Select One

Frisée Salad with Dried Fruit, Maytag Blue Cheese and Maple Sherry Vinaigrette
Belgian Endive, Granny Smith Apples, Goat Cheese and Hazelnut Vinaigrette
Red Oak leaf with candied walnuts, Poached Pears, Sundried Tomatoes and Blue Cheese Vinaigrette
Boston Bibb and Romaine with Cucumbers, Carrots, Cherry Tomatoes and Raspberry Vinaigrette
Butternut Squash and Ginger

Lobster Bisque Chicken Pastina Freshly Baked Assorted Rolls

Entrée Choices:

Select one

Pricin		g Including Tax &	
	Gratuity Rig	<mark>zht Column</mark>	
Duet Entrées			
Petit Sirloin Filet with Lemongrass Scented Prawns			
or Jumbo Lump Crab Cake	\$120	\$154	
Mustard Crusted Rack of Lamb & Jumbo Lump Crab Cake	\$120	\$154	
Single Entrées			
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Filet Mignon with Chanterelle Mushroom Sauce	\$115	\$148	
Sirloin Filet with Chanterelle Mushroom Sauce	\$109	\$139	
Mustard Crusted Rack of Lamb	\$115	\$148	
Seared Sea Bass Served with Tequila Lime Pistachio	\$115	\$148	
Parmesan Herb Crusted Alaskan King Salmon	\$105	\$135	
Stuffed Chicken with Prosciutto & Mozzarella	\$105	\$135	
Chicken Stuffed with Spinach and Goat Cheese	\$105	\$135	
Roasted Duck Breast with Black Mission Figs Gastrique	\$110	\$141	
Vegetarian Wellington with Roasted Red Pepper Coulis	\$105	\$135	

All Selections served with Chef's Selection of Starch and Seasonal Vegetable



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Menu Option 3:

The Azalea Station Wedding Package

- Five Hour Wedding Reception
- Five Hour Premium Open Bar
- Selection of Eight Butlered Hors D'oeuvres
- Display of Imported & Domestic Cheeses and Crudités
 - Champagne Toast
 - Artistically Displayed Food Stations
 - Table Wine Service
- Wedding Cake Served with Raspberry Coulis
- Mini Dessert Station to compliment your Wedding Cake

SALAD Or SOUP INCLUDED

Select One, You may choose from a Salad Station or a Plated Salad.

Frisée Salad with Dried Fruit, May tag Blue Cheese and Maple Vinaigrette Mixed Field Greens with Manchego Cheese, Shaved Carrots, Fennel and Champagne Vinaigrette Red Oak Leaf with Candied Walnuts, Poached Pears, Sun Dried Tomatoes and Blue Cheese Vinaigrette Belgian Endive with Granny Smith Apples, Goat Cheese, Hazelnuts and Sherry Vinaigrette Boston Bibb and Romaine with Cucumbers, Carrots, Cherry Tomatoes and Raspberry Walnut Vinaigrette

SOUP STATION

Select One Butternut Squash and Ginger Saffron Mussel Soup Chicken Pastina

CARVING STATIONS

Select One Protein and Two Sauces, Uniformed Chef to Carve Braised Apple, Golden Raisin and Spinach Stuffed Pork Loin Sirloin Steak

Roasted Turkey Breast

Au Poivre, Béarnaise, Green Peppercorn Mayonnaise, Au Jus, Cranberry Orange, Dijon Mustard Demi-Glace, Chanterelle Mushroom Sauce

ASIAN STATION

California, Spicy Tuna, Salmon Rolls Chicken Potstickers, Vegetable Dumplings and Shrimp Spring Rolls Served with Wasabi, Pickled Ginger and Tamari Dipping Sauce

PASTA STATION

Please select 2 pastas and 2 sauces Penne, Farfalle, Orecchiette, Cheese Tortellini Basil Pesto, Olive Oil and Garlic, Tomato and Basil Marinara and Roasted Red Pepper Pesto Served with Shaved Parmesan, Red Pepper Flakes and Garlic Bread

SEAFOOD STATION

Select One

Roasted Halibut with Lentil Vinaigrette Sea Bass with Wasabi Mango Coulis First Press Olive Oil Poached Salmon with Artichoke Hearts Alaskan Crab Cakes with Tropical Fruit Salsa

ARTISAN CHEESE STA

Herbed Goat Cheese Log, Maytag Blue Cheese, English Cheddar and Brie with Caramelized Onion Marmalade, Toasted Brioche, Mixed Nuts, Red Grapes and Carr Water Crackers

*Price per Person \$105 for 3 Stations ***Price per Person \$112.50 for 4 Stations



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Menu Option 2:

The Omni Select Wedding Package Friday, Sundays, and some Saturdays

- Four Hour Wedding Reception
- Four Hour Premium Open Bar
- Selection of Five Butlered Hors D'oeuvres
- Display of Imported & Domestic Cheeses and Crudités
 - Champagne Toast
- Elegant Three Course Dinner prepared by our award winning Chef
 - Wedding Cake Served with Raspberry Coulis

Butlered Hors D'oeuvres

Selection of five:

Assorted Bruschetta

Crab Stuffed Mushrooms

Prosciutto di Parma with Melon

Chicken Satay with Spicy Peanut Sauce

Spanakopita

Risotto Cake with Balsamic Tomatoes

Stationary Hors D'oeuvres

All Included:

Imported and Domestic Cheese Crudité with Assorted Dips and Crackers

First Course

Included:

Boston Bibb and Romaine with Cucumbers, Carrots, Cherry Tomatoes and Raspberry Vinaigrette

Entrée Choices:

Select one

Alaskan King Salmon

Parmesan Herb Crusted, Maple Walnut Glaze, Tequila Lime Pistachio Crusted Chicken Breast Stuffed with

Spinach & Goat Cheese, Prosciutto & Mozzarella, Assorted Wild Mushroom Ragu
Or create your own

All Selections Served with Chef Selected Starch and Seasonal Vegetable

Dessert

Wedding Cake from Bredenbeck's Bakery

\$100 per Person

Pricing is inclusive of 8% Tax and 20 %Gratuity
No Discounts or Substitutions Available



The Omni Hotel is pleased to offer Wedding Cakes

From

Bredenbeck's Bakery

You want your wedding day to be perfect; so do we!

You're planning your dream wedding, paying attention to all the details to make it a beautiful day. Your cake should be more than "just right"—it should look like a work of art and taste even better.

Here at Bredenbeck's, we've earned a reputation for crafting some of the most exquisite wedding cakes you'll find anywhere. We bake our moist, delicious cakes from scratch using only the finest, local ingredients. We love what we do, and it shows: we've been delighting brides and grooms for more than 75 years.

Gourmet Flavors

- Traditional Butter Pound
- Sour Cream Chocolate Chip Pound
 - Raspberry Swirl Pound
 - Tangy Lemon Pound
 - Almond Pound
 - Sour Cream Pound
 - Pumpkin Pound
 - Chocolate Pound
 - Seasonal Pound
 - Red Velvet
 - Carrot

Icing Selections

- Vanilla Buttercream
- Chocolate Buttercream

Fillings (available for additional fee)

- Cannoli Cream
- European Seedless Raspberry Puree
 - Fresh Fruit
 - Caramel
 - Nutella
 - Butterfinger
 - Lemon Curd
 - Chocolate Garnish
 - Flavored Mousse



Platinum Bar Package

(An additional \$10.00 per guest)

Liquor

Vodka – Belvedere, Grey Goose, Kettle One Gin – Bombay Sapphire or Tanqueray 10 Scotch – Johnnie Walker Black Bourbon – Makers Mark Whiskey – Crown Royal Irish whiskey – Jameson's Rum –Bacardi, Malibu and Captain Morgan Tequila – Jose Cuervo Gold

Beer (choice of 3):

Heineken, Sam Adams, Bass, Michelob Ultra, Corona, Budweiser, Bud Light, Amstel Light, Yuengling Lager, (Special requests are welcomed)

Wine

Hotel's Choice (select 2): Chardonnay, Pinot Grigio, Cabernet Sauvignon, and Merlot

Super Premium Bar Package

(An additional \$6.00 per guest)

Liquor

Vodka – Absolut
Gin – Bombay
Scotch – Johnnie Walker Red
Bourbon – Jack Daniel's
Whiskey – Canadian Club
Irish Whiskey – Jameson's
Rum – Bacardi and Captain Morgan Spiced
Tequila – Jose Cuervo Gold

Beer (choice of 3):

Bass, Michelob Ultra, Corona, Budweiser, Miller Lite, Bud Light, Amstel Light, Yuengling Lager (Special requests are welcomed)

Wine

Hotel's Choice (select 2): Chardonnay, Pinot Grigio, Cabernet Sauvignon, and Merlot

Premium Bar

2 complimentary liquor/beer upgrades

(Included in package price)

Liquor:

Vodka – Absolut

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 $\operatorname{\textbf{Gin}}$ – Beefeater

Whiskey - Seagram's

Rum - Bacardi and Captain Morgan Spiced Rum

Scotch – Dewar's

Bourbon - Jack Daniel's

Tequila - Jose Cuervo Gold

Beer (choice of 3):

Michelob Ultra, Corona, Budweiser, Miller Lite Bud Light, Amstel Light, Yuengling Lager

Wine:

Canyon Oaks Chardonnay, Pinot Grigio, Cabernet Sauvignon, and Merlot



General Information

Room Rental

\$500 for Azalea \$750 for Azalea with Ceremony \$500 for Azalea with Ceremony on Friday or Sunday Evenings

Discounts

Can not be combined 10% Discount on Friday and Sunday Weddings, excluding holiday weekends

Deposits

All Deposits are non-refundable \$1000.00 due upon signing of the contract \$3000 due 6 months prior to wedding date \$3000 due 3 months prior to wedding date Final guarantee and payment due 3 days prior to wedding day

Additional Information

A guaranteed guest count and entrée selection is due fourteen (14) business days prior to the date of your event. From that date you can increase your number up to 72 hours prior to your event. The Menu Selections & Amenities Included Are Valid Through December 30, 2014

Parking

<u>Valet</u> is available for your guest. The overnight rate is \$32.00 with unlimited access to your car. The day rate for valet is \$27.00.

<u>Self parking</u> is also available at The Bourse Garage at 4th and Ranstead Streets. Hourly rates apply. The self parking garage cost is approximately \$18 for a 24 hour period with limited access to your vehicle.

Additional Options

Children 3 to 12, Pasta, Chicken Fingers, Macaroni & Cheese or Grilled Cheese	\$45
Vendor Meals Available at	\$45
Coat Room Attendant	\$125