

A romantic wedding photograph of a couple in a lush, wooded setting. The groom, on the left, is wearing a dark suit and holding a large bouquet of greenery. The bride, on the right, is wearing an off-the-shoulder, floor-length gown with delicate floral embroidery and a long, flowing veil. They are standing close together, looking at each other. In the background, a small waterfall cascades over a rocky ledge into a pool of water. The scene is bathed in soft, natural light, creating a serene and intimate atmosphere.

Wedding Menu

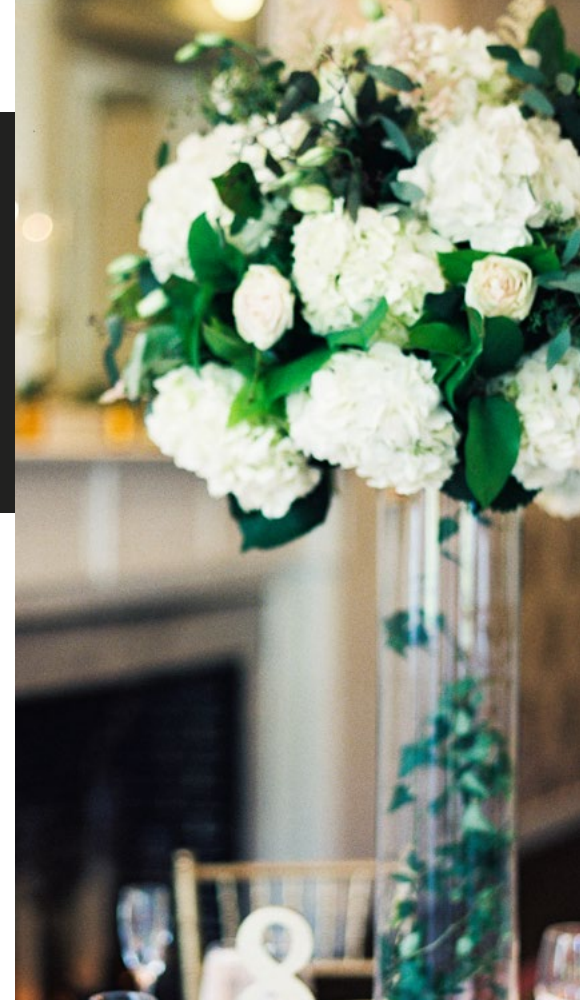
OMNI
BEDFORD SPRINGS

Your story starts *here.*

At Omni Bedford Springs Resort & Spa, we are fully committed to making sure that your wedding day is nothing short of spectacular - by filling it with love, laughter and those moments that you'll remember and cherish forever. Whether playing host to your wedding reception, rehearsal dinner or bridesmaid luncheon, we promise to bring together the absolute best of everything. Distinctive venues. Exceptional cuisine. Legendary service. Luxurious accommodations. We ensure that your event is truly sensational.

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Packages.

Our promise is to make your wedding spectacular. From sampling culinary creations during your pre-wedding tasting to pampering your entire party in the spa, every event leads up to the one you've been dreaming of most - your wedding day. Our wedding packages are designed with you in mind. We'll ensure that you enjoy your special day while we take care of the details.

CREATIVE CUISINE

Inspired by local flavors, our culinary options elevate Omni weddings to a class all their own. Whether you envision a buffet style dinner or a three-course plated meal, we offer packages personalized to suit your style, taste and budget. Each package comes with a customizable wedding cake, to compliment your special day.

SPA & SALON SERVICES

Our spa and salon make wedding day preparation a leisurely escape. Enjoy the convenience of having everything in one place and a team that will ensure you look and feel your absolute best. Pamper your entire party with a full range of luxurious services. Wedding day salon treatments with on-site makeup options are available upon request.

CUSTOMIZED OFFERINGS

Once you've chosen your wedding package, there are many ways to customize your experience. With our compliments, you'll receive amenities including table linens, accommodations for the couple and more. We also offer enhancements to make your day unique, such as sound and ambience lighting packages. Plus, we'll suggest trusted vendors, ensuring you'll receive the service only the best in the industry can provide.

WEDDING PACKAGE INCLUSIONS:

- Menu Tasting for Four
- Cocktail Reception
Choice of hors d'oeuvres featuring hot and cold selections
- Dinner Reception
Choice of Plated or Buffet Style
- Package Bar
Including Bartenders
- Champagne Toast
- Custom Wedding Cake
Complete with Cake-Cutting Service
- Floor-Length Classic Table Linens
- Banquet Chairs
- Set Up/Tear Down
- Complimentary Overnight Accommodations for the Married Couple on their Wedding Night



Cocktail Hour.

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

COLD HORS D'OEUVRES.

Grilled Rare Beef
Blue Cheese Aioli, Sourdough Toast Point

Manchego Cheese, Local Honey,
Cornichon, Grilled Bread

Ahi Tuna Wonton Crisp
Sriracha Aioli

Chicken And Pecan Phyllo Cup

HOT HORS D'OEUVRES.

Kalamata and Artichoke Tart

Dragon Shrimp
Sweet Chili

Vegetable Samosa

Tandoori Chicken

Boursin Stuffed Mushroom

Bacon Wrapped Scallop
Maple Glaze

ENHANCEMENTS.

Olive and Artichoke Display
Assorted Marinated Olives, Artichoke Hearts,
Roasted Peppers, Hearts of Palm, Feta Cheese

Roasted Mushroom and Asparagus Display
Fire Roasted Tomatoes, Squash, Zucchini, Eggplant,
Carrots, Onion, Balsamic Reduction

Baked Brie en Croûte
(Serves up to 40 people) Wild Berry Sauce

Charred Corn, Crab, Brioche Toast

Smoked Salmon Rose
Rye Toast

Antipasto Brochette

Grilled Chicken and
Avocado Bruschetta

Mini Beef Bourguignon

Crispy Duck Spring Roll
Citrus Ponzu

Spicy Pakora

Gruyère and Leek Tart

Mediterranean Lamb Kabob

Charcuterie and Cheese
Assortment of Salamis and Cheese, Artisanal Breads

Local Cheese Display
Featuring Van Grouw Farms and Hidden Hills
Cheddar, Cheese Curds, Ivory Lace, Old Gold,
Artisanal Bread and Crackers

Crudite Display
Fresh Seasonal Vegetables, Grilled Naan,
Roasted Red Pepper Hummus

Salads, Soups, and Enhancements.

A selection of soups or salads is included with the Plated Dinner and the Buffet Dinner Packages.
Please see entrée pages for specific package inclusions. Enhancements can be added to any package selection.

Spring Salad

Heirloom Tomato, Cucumber, Julienne Carrots,
House Made Croutons, Champagne Vinaigrette

1796 Wedge Salad

Bacon, Tomato, Pickled Red Onion, Blue Cheese Dressing

Sweet Gem Lettuce

Strawberries, Watermelon Radish, Bolton Feta Cheese,
Balsamic Vinaigrette

Spinach and Red Oak Salad

Candied Pecans, Dried Apricots, Shaved Fennel,
Sherry Vinaigrette

Traditional Caesar Salad

House Made Croutons, Shaved Parmesan, Caesar Dressing

Chop Salad

Heirloom Tomatoes, Watermelon Radish, Cucumbers,
Carrots, Blue Cheese, Tarragon Vinaigrette

Baby Spinach and Grilled Endive

Toasted Almond Slivers, Pickled Onion, Goat Cheese,
Dried Cherries, Bedford Lemon Honey Vinaigrette

Potato Leek Soup

Grana Padano, Herb Oil

Lobster Bisque

Puff Pastry Straw

Chilled Gazpacho

Smoked Paprika Oil

ENHANCEMENTS.

Maryland Crab Cake

Smoked Onion Remoulade, Micro Chive

Shiraz Poached Pear

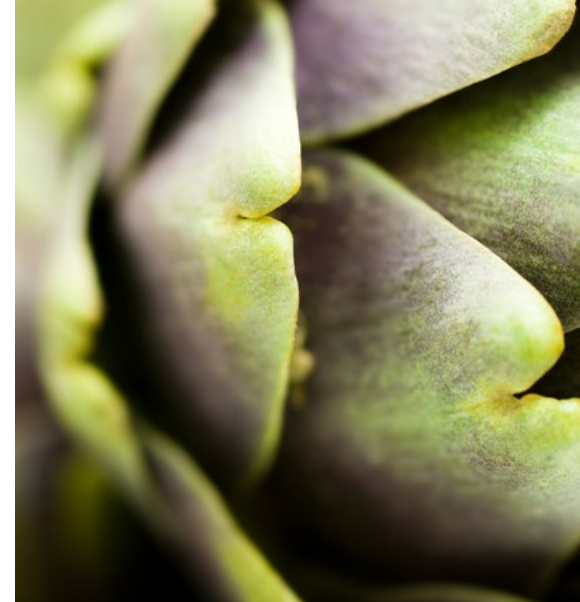
Goat Cheese, Red Belgian Endive, Toasted Almonds,
Bedford Lemon Honey Vinaigrette

Crispy Duck Salad

Citrus Segments, Grapes, Pistachio, Mache, Port Wine Reduction

Chilled Shrimp Cocktail

House Made Cocktail Sauce, Crispy Lemon Wheel





Plated Entrees.

Plated package includes choice of soup or salad, entree accompanied by chef's choice of seasonal starch and vegetable, fresh brewed coffee and tea and custom wedding cake. Pre-select up to three entrees. Entree choice guarantee and indicators required. Paired menu option is available (subject to additional charge).

ENTREE

Choice of Three

Pan Seared Prime 8 oz. Filet
Bordelaise Sauce

Center Cut Pork Chop
Cider Brined, Apple Brandy Demi Glace

Grouper
Lightly Blackened, Parsnip Morel Cream

Frenched Chicken Breast
Tarragon Demi Glace

Gnocchi
Roasted Sweet Potatoes, Artichokes, Swiss Chard,
Tomatoes, Brown Butter

Maple Glazed Salmon
Grain Mustard Dill Cream

Seared Maple Leaf Farms Duck Breast
Citrus Glaze

Macadamia Crusted Sablefish
Pasilla Beurre Blanc

PAIRED ENTREES

Prime Filet and Lobster Tail
Roasted Cipollini Demi Glace

NY Strip Oscar Style
Crab Meat, Asparagus, Hollandaise

Macadamia Crusted Sablefish
and Herb Crusted Rack of Lamb
Mustard Emulsion

Roasted Veal Loin and Grilled Salmon
Tarragon Brandy Cream

Buffet Entrees.

Buffet package includes selection of three soups or salads, three pre-selected entrees, chef's choice of seasonal starch and vegetable, fresh brewed coffee and tea and custom wedding cake. Guaranteed guest count is required.

ENTREE

Choice of Three

Slow Roasted Jubilee Farm Striploin
Pinot Noir Demi Glace

Penne Pasta
Roasted Tomatoes, Caramelized Onions, Spinach,
Basil Garlic Cream

Striped Bass
Lemon Caper Butter Sauce

Roasted Chicken
Shiitake Mushroom Jus

Garlic Rosemary Roasted Prime Rib
Bordelaise Sauce

Herb Crusted Salmon
Citrus Beurre Blanc

Cider Brined Pork Loin
Roasted Apples, Sage Demi

Veal Scaloppini
Saffron Cream Sauce

Butternut Squash Ravioli
Kale Pesto





Stations.

Stations must be in addition to an existing buffet. Culinary attendant required, one per station. All reception displays are based on a minimum of 10 guests. Per guest items cannot be ordered in quantities less than the guaranteed count for the function. Receptions intended to serve as a meal require at least four displays and/or stations. Carving and action stations require a culinary attendant at \$195 per attendant with one attendant per 75 guests.

ACTION STATIONS

Stir Fry

Shrimp, Beef, Pork, Broccoli, Carrots, Water Chestnuts, Snow Peas, Fried Rice

Mac and Cheese

Orecchiette, Cheese Sauce, Crab, Truffles, Blue Cheese, Ham, Bacon, Broccoli, Mushrooms

Charred Corn Crab Cakes

Remoulade Sauce, Warm Grain Mustard Sauce

Mashed Potato Bar

Choice of Sweet Potato With Toasted Walnuts, Brown Sugar, Maple Syrup
- or - Yukon Gold With Bacon, Sour Cream, Cheddar Cheese, Smoked Gouda, Scallions

Caesar Salad

Green and Red Romaine, Housemade Croutons, White Anchovy Fillets, Grana Padano, Caesar Dressing

CARVING STATIONS

Baron of Beef

Serves up to 50
Horseradish Cream, Whole Grain Mustard, Silver Dollar Rolls

Prime Tenderloin

Serves up to 20
Brandy Peppercorn Demi Glace, Brioche Rolls

Leg of Lamb

Serves up to 20
Roasted Red Pepper and Goat Cheese Stuffed, Brioche Rolls

Thyme Rubbed Turkey Breast

Serves up to 40
Dijon Mustard, Silver Dollar Rolls

Apple Cider Glazed Ham

Serves up to 40
Bourbon Grain Mustard, Brioche Rolls

Intimate Plated Weddings.

50 People or Less

INCLUDES :

- Two Hour Open Bar or Wine Service
- Champagne Toast
- 30 Minute Hors d'oeuvre Reception
- Three Course Plated Dinner, Including Wedding Cake

HORS D'OEUVRES

Choice of Three

Cold

Grilled Rare Beef, Blue Cheese Aioli,
Sourdough Toast Point

Manchego Cheese, Local Honey, Cornichon,
Grilled Bread

Ahi Tuna, Wonton Crisp, Sriracha Aioli

Chicken and Pecan Phyllo Cup

Charred Corn, Crab, Brioche Toast

Hot

Mini Beef Bourguignon

Kalamata and Artichoke Tart

Dragon Shrimp, Sweet Chili

Vegetable Samosa

Tandoori Chicken

SALADS

Choice of One

Spring Salad

Heirloom Tomato, Cucumber, Julienne Carrots,
House Made Croutons, Champagne Vinaigrette

1796 Wedge Salad

Bacon, Tomato, Pickled Red Onion, Blue Cheese Dressing

Sweet Gem Lettuce

Strawberries, Watermelon Radish, Bolton Feta Cheese,
Balsamic Vinaigrette

Traditional Caesar Salad

House Made Croutons, Shaved Parmesan, Caesar Dressing

ENTREES

Choice of Two to Pair

Pan Seared Filet

Bordelaise Sauce

Center Cut Pork Chop

Cider Brined, Apple Brandy Demi Glace

Frenched Chicken Breast

Tarragon Demi

Seared Maple Leaf Farms Duck Breast

Citrus Glaze

Macadamia Crusted Sablefish

Pasilla Beurre Blanc





Wedding Cakes.

Your cake is included in the cost of the menu and prepared by our passionate Pastry Chef. Cutting and service of your cake are also included. Additional charges may apply based on detail, design, and size of cake selected.

CAKE FLAVORS

Chocolate Sponge
Vanilla Sponge
Almond Sponge
Red Velvet
Pumpkin
Carrot
Coconut
Lemon Chiffon

SPECIALTY CAKES

White Chocolate Raspberry
Vanilla Sponge, Raspberry Marmalade,
White Chocolate Mousse

Classic Vanilla
Vanilla Sponge, Vanilla Diplomat Cream

CAKE FILLINGS

White Chocolate Mousse
Chocolate Mousse
Raspberry Marmalade
Strawberry Marmalade
Dulce De Leche
Cream Cheese Filling
Peanut Butter Filling
Chocolate Ganache
Lemon Curd

Chocolate Truffle
Chocolate Sponge, Chocolate Mousse,
Chocolate Ganache

Tropical
Coconut Cake, Mango Preserves, Passion Fruit Mousse

ENHANCEMENTS

Buffet Dessert Enhancements
Choice of Four

Éclairs, Cream Puffs, Macarons, Cheesecake Bites,
Chocolate Tartlets, Raspberry Tartlets, Opera Cake,
Flourless Chocolate Cake, Selection of Petit Fours,
Baklava, Chocolate Covered Strawberries

Plated Dessert Enhancements
Choice of One

Chocolate Bombe, Strawberry Shortcake,
Vanilla Bean Cheesecake with Fruit Topping,
Tiramisu, Black Forest Marquise





Late Night.

All late night items are based on a minimum of 10 guests. Per guest items cannot be ordered in quantities less than the guaranteed count for the function.

Flat Bread Station

Buffalo Chicken, Blue Cheese
Tomato, Basil, Olive Oil, Fresh Mozzarella
Prosciutto, Grapes, Goat Cheese

Tater Tots

Chili, Cheese, Bacon, Green Onion, Sour Cream

Buffalo Chicken Bites

Blue Cheese, Ranch Dressing, Carrots, Celery

Mini Grilled Cheese and Tomato Soup Shooter

Mini Corndogs and Sliders

House Made Beef Sliders, Mini Corn Dogs, Cheddar Cheese,
Pickle, Garlic Aioli, Brown Mustard





Rehearsal Dinners.

There is no better backdrop for your occasion than the Omni Bedford Springs Resort & Spa. This incredible destination entices the senses, from rehearsal dinner and reception to the farewell breakfast. The resort's experienced event coordinators will take you through every step in the process and ensure no detail is overlooked.

The rehearsal dinner is an intimate opportunity for the bride, groom, wedding party and family members to meet and mingle before the wedding day begins. All dinner buffets are served with freshly brewed regular and decaffeinated coffee, and selection of premium teas. Plated dinner options are also available upon request.

EISENHOWER

Minimum of 25 Guests

Local Field Greens
Lemon-Honey Dressing

Asparagus and Wild Mushroom Display

Spring Vegetable Pasta Salad

Local Cheese Display

Herb Roasted Rib Eye
Garlic Demi Glace

Roasted Chicken
Artichoke and Tomato Sauce

Striped Bass, citrus Salsa

Yukon Gold Roasted Potato

Seasonal Vegetable

Chocolate Truffle Cake

Maple Walnut Tart



BUCHANAN

Minimum of 25 Guests

Tossed Salad of Red Oak
Bibb, Curly Endive, Lemon-Thyme Vinaigrette

Antipasto Salad

Caprese Display

Basil-Pesto Hummus, Pita Chips

Herbes De Provence Roasted
Tenderloin of Beef

Branzino

Chicken Picatta

Roasted Fingerling Potatoes

Ratatouille

Baklava, Mini Eclairs, Mini Cannoli

BEDFORD FIRE PIT BBQ

Minimum of 25 Guests

Tossed Salad of Red Romaine
Bibb, Frisee, Peppercorn Ranch, Citrus Vinaigrette

Macaroni Salad

Broccoli Slaw

Baked Potato Bar

Yuengling BBQ Beef Brisket

Mustard Honey Glazed Chicken

Molasses Baked Beans

Braised Tomato Collard Greens

Honey Cayenne Glazed Carrots

Cheddar Biscuits

Warm Apple Crisp

S'mores Tartlets





Farewell Breakfast.

Rise and shine! The morning after “I Do’s” is a great time to celebrate with your family and friends. All breakfasts are served with chilled fruit juices, freshly brewed regular and decaffeinated coffee, and a selection of premium teas.

THE SPRINGS

Fresh Whole Fruit

Assorted Bagels
Cream Cheese, Butter, Local Preserves

Mini Croissants

Banana Bread

Blueberry Muffins

FIRST LADIES

Seasonal Sliced Fruit and Berries

Oatmeal Presentation
Dried Fruits, Nuts, Brown Sugar and PA Maple Syrup

Assorted Bagels
Cream Cheese, Butter, Preserves

Mini Croissants

Assorted Danish

Banana Bread

Breakfast Parfait
Granola, Small Diced Fruits and Berries



THE HARDING

Minimum of 25 Guests

Fresh Whole Fruit

Seasonal Sliced Fruit and Berries

Assorted Bagels
Cream Cheese, Butter, Preserves

Mini Muffins

Danish

Assorted Cereals
Milk

Oatmeal
Raisins, Walnuts

Scrambled Eggs

Bacon

Sausage

Breakfast Potatoes

THE POLK

Minimum of 25 Guests

Seasonal Sliced Fruit and Berries

Assorted Breakfast Breads

Assorted Mini Yogurts

Premade Waffles
PA Maple Syrup

Scrambled Eggs
Tomato, Chive

Bacon

Sausage

Breakfast Potatoes

THE TAFT

Minimum of 25 Guests

Fresh Whole Fruit

Seasonal Sliced Fruit and Berries

Assorted Danish, Banana Bread

Breakfast Parfait
Granola, Small Diced Fruits and Berries

Scrambled Eggs
Onions, Peppers, Spinach

Turkey Bacon

Chicken Apple Sausage

Breakfast Potatoes

Assorted Cereals
Milk





Beverages.

HOSTED PACKAGE BAR

Enhancement to rehearsal dinners or farewell breakfast. Per hour pricing is based on selection of liquor package choice.

Package Bar is priced per person and includes assorted domestic & imported beer, house featured wine, cocktails, soft drinks, fruit juices and bottled water. Package Bar does not include tableside wine service. Package bar subject to taxable service charge and bartender charge “complimentary” for Package Bar

Beverage Enhancement Add Ons

BUILD YOUR OWN BLOODY MARY BAR

Alcohol

Ketel One, Bulleit, Maker’s Mark, Botanist Gin, Patrón, Mezcal, Beer, Bacardi 8, Johnnie Walker Black, Big Springs Infused-Vodka

Condiments

Celery, Bacon Strips, Pickle Spears, Lemons, Limes, Pearl Onions, Cooked Shrimp, Cheese Squares, Pepperoni Sticks, Stuffed Olives (Blue Cheese, Pimento), Pitted Black Olives, Pepperoncini, Gherkins, Horseradish, Beef Jerky, Pickled Beans, Pickled Asparagus, Pickled Okra, Pickled Carrots, Jalapenos, Habaneros, Cucumber Slices,

Sauces/Salts and Powders

Old Bay, Garlic Powder, Celery Salt, Smoked Paprika, Pickle Juice, Freshly Ground Pepper, Himalayan Salt, Olive Juice, Clam Juice, Tabasco, Chaluhla, Frank’s Red Hot, Louisiana Hot Sauce, Sriracha, Worcestershire, A-1, Demetri’s, Season Salt, Dry Mustard, Green Tabasco

BUILD YOUR OWN MIMOSA BAR

Alcohol

Champagne, Prosecco, Patrón, Chambord, Cognac, Coconut Rum

Condiments/Juices

Grapefruit Soda, Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice, Pomegranate Juice, Pink Lemonade, Raspberry, Blackberry Juice, Fresh Mint, Mango Puree, Pineapple Juice, Sorbet, Thyme, Maraschino Cherries, Pineapple Slices, Lemon, Coarse Salt

Consumption Based Additions

- Bloody Mary with Celery, Tabasco, Pepper, Olives
- Mimosa with Raspberry Garnish
- Bellini



BUILD YOUR OWN MARGARITA BAR

Alcohol

Patrón Silver, Casa Noble, Jose Cuervo, 1800, Hornitos Black Barrel, Avion, Tanteo Jalapeno, Grand Marnier, Triple Sec, Pomegranate Liqueur, Maker's Mark, Chambord, Moonshine, Mezcal

Condiments/Salts/Juices

Agave Syrup, Lime Juice, Mango Puree, Prickly Pear Syrup, Jalapeno, Pomegranate Juice, Charred Oranges, Pink Salt, Coarse Salt, Serrano Pepper, Lavender Simple Syrup, Dried Lavender, Cucumbers, Chipotle Powder, Watermelon

BUILD YOUR OWN MANHATTAN / OLD FASHIONED BAR

Alcohol

Maker's Mark, Jim Beam, Woodford Reserve, Basil Hayden, Jameson, Red Breast 12, Johnnie Walker Black, Wigle Rye, Wigle Bourbon, Baker's, Whistle Pig Rye, Dickel Rye, Sour Apple

Condiments

Simple Syrup, Sugar Cube, Brown Sugar Cube, Orange Wheels, Luxardo Cherries, Club Soda, Angostura Bitters, Cherry Bitters, Peychaud's Bitters, Dolin Rouge

BUILD YOUR OWN MARTINI / RICKEY BAR

Alcohol

Absolut Lime, Absolut Vanilla, Grey Goose La Poire, Grey Goose La Vanilla, Godiva, Creme de Cacao, Bombay, Knob Creek, Woodford Reserve, Patrón Silver, Avion Silver, Bacardi 8, Captain Morgan, Cruzan Light, Johnnie Walker Black

Condiments

Pear, Lime Juice, Sugar, Angostura Bitters, Mineral Water, Half and Half, Chocolate Shavings, Chocolate Syrup, Dolin Dry Vermouth, Lemon Twists, Olives, Olive Brine, Club Soda, Lime Wedges, Salt for Rim





THANK YOU

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THANK

Details.

MENU TASTING

Once an agreement has been signed, we will be delighted to set up a complimentary menu tastings for up to four guests including the couple. Additional guests or food items are welcome at an additional charge. Your catering manager will assist with menu items and guidelines. No credits, transfers or financial reductions will be given in place of a tasting.

LINEN AND SEATING

Omni Bedford Springs Resort & Spa provides standard white floor length linens and white napkins for all tables. Also included is the dance floor, 60" round tables, banquet chairs, a resort bar, china, flatware and stemware. Upgraded linens and napkins are available at an additional cost. Please consult your catering manager for details.

WELCOME GIFT BAGS

A \$1.00 fee will apply for each gift bag handed out at guest check-in.
A \$3.50 fee will apply for each gift bag delivered to guest rooms.

COOKIE TABLE

Provide a sweet treat for you and your guests on your special day with an assorted cookie table. Allow us to create a variety of home-style flavors that will impress your taste buds. If you choose to bring your own, there is a per person cookie handling fee that includes traying and refrigeration.

PARKING

Valet is complimentary for day guests. There is an overnight parking charge for guests staying at the resort already included in their individual guest room reservations through the resort service charge.

ROOM BLOCK

Contract a minimum of (10) guest rooms for a single night and receive a set discounted rate for your guests. Or, receive a percentage off of the best available room rate at the time of booking. Rate is subject to availability.

SERVICE CHARGES

A taxable service charge will be added to all food and beverage charges. Current Pennsylvania sales tax (6%) will be added to the total.

LABOR CHARGES

Bartenders included in package up to 1 bartender per 75 guests.
Culinary attendant fee, up to three hours.
During winter months, coat check is available.



Springs Eternal Spa

Your wedding day is one of the most memorable days of your life. From the perfect hairstyle to picture perfect makeup, let our professional stylists ensure every detail is fulfilled to perfection.

FOR THE BRIDE

Bridal Hair

Feel beautiful while our professional stylists create your perfect look. Join us for two sessions, one prior to your wedding day to demonstrate your options and one on the big day to recreate.

Makeup

Whether you're looking for something natural and soft or a dramatic approach to your special day, our makeup artists will have you looking beautiful and elegant.

Eyelash Application

Allow our professional staff to enhance your look with our expertly-applied eyelash extensions.

FOR THE BRIDAL PARTY

Special Occasion Hair

Achieve an elegant, formal look for a very special day. Includes curls with an iron, up-do's, braids, and any style that would require pinning.

Springs Eternal Signature Blow Dry

Enjoy a refreshing wash followed by a professional styling. Does not include styling with a curling iron or flat iron, but it can be added for an additional fee.

Makeup

Whether you're looking for something natural and soft or a dramatic approach, our makeup artists will have you looking beautiful and elegant.

Eyelash Application

Allow our professional staff to enhance your look with our expertly-applied eyelash extensions.

Golf the Old Course.

THE OLD COURSE

Our remarkable Old Course spans the work of three golf architectural masters—Donald Ross, Spencer Oldham, and A.W. Tillinghast. A round of golf on these historically significant tees is a must-play for golf enthusiasts of all levels.

TEE TIMES

Your catering manager may assist you with reserving tee times for a golf outing on the weekend of your wedding. Rates for golf outings are based off of availability, dates, and number of tee times reserved.

PRO SHOP

The Pro Shop offers a complete line of men's and women's golf attire as well as all the equipment you need. We offer Taylor Made Golf Clubs for sale as well as for daily rental.

RESORT GOLF ATTIRE

We ask that all our players adhere to our golf attire guidelines. Gentlemen must wear long slacks or knee-length shorts and a collared or mock neck golf shirt. Ladies may wear slacks, skirts, skorts or shorts. Please no shorter than just above the knee. Ladies' shirts must have a collar or sleeves, but may not lack both. Please, no T-shirts, tank tops, denim, bathing suits or tube tops permitted. We appreciate your cooperation.



Omni Bedford Springs Resort & Spa Wedding Prices.

There is no better backdrop for your occasion than the Omni Bedford Springs Resort & Spa. Nestled quietly in the foothills of the Allegheny Mountains and fed by ancient mineral springs, this incredible destination entices the senses.

From rehearsal dinners, wedding ceremonies and receptions, bridal showers and post-wedding brunches, the resort's experienced event coordinators will take you through every step in the process and assure no detail is missed, including your guests' overnight accommodations. When it comes to your special day, Omni Bedford Springs Resort & Spa is the picturesque place you've been dreaming of.

PACKAGES

PLATED

Four Hour Reception | \$234 per person

Four Hour Paired Entree Reception | \$254 per person

Intimate Plated Reception | \$214 per person

BUFFET

Four Hour Reception | \$244 per person

RECEPTION ENHANCEMENTS

Olive and Artichoke Display | \$20 per person

Roasted Mushroom and Asparagus Display | \$18 per person

Local Cheese Display | \$20 per person

Baked Brie en Croûte | \$120 (serves up to 40 people)

Charcuterie and Cheese | \$25 per person

Crudite Display | \$15 per person

SALADS, SOUPS AND ENHANCEMENTS

Maryland Crab Cake | \$10 per person

Shiraz Poached Pear | \$10 per person

Crispy Duck Salad | \$10 per person

Chilled Shrimp Cocktail | \$10 per person

STATIONS

Stations must be in addition to an existing buffet. Culinary attendant required.

ACTION STATIONS

Stir Fry | \$26 per person

Mac and Cheese | \$26 per person

Charred Corn Crab Cakes | \$28 per person

Mashed Potato Bar | \$23 per person

Caesar Salad | \$23 per person

CARVING STATIONS

Baron of Beef | \$400

Prime Tenderloin | \$380

Leg of Lamb | \$350

Thyme Rubbed Turkey Breast | \$500

Apple Cider Glazed Ham | \$400

DESSERT ENHANCEMENTS

Buffet Dessert Enhancements | \$25 per person

Plated Dessert Enhancements | \$12 per person

LATE NIGHT

Flat Bread Station | \$20 per person

Tater Tots | \$15 per person

Buffalo Chicken Bites | \$18 per person

Mini Grilled Cheese and Tomato Soup Shooter | \$20 per person

Mini Corndogs and Sliders | \$22 per person

All prices subject to a 24% taxable service charge and 6% sales tax.

HOSTED PACKAGE BAR PRICING

Enhancements to rehearsal dinners or farewell breakfasts.

	FIRST HOUR	SECOND HOUR	THREE HOURS	FOUR HOURS
Well Liquor Placement	\$30 per guest	\$46 per guest	\$61 per guest	\$76 per guest
Premium Liquor Placement	\$38 per guest	\$57 per guest	\$79 per guest	\$95 per guest
Craft Liquor Placement	\$45 per guest	\$70 per guest	\$95 per guest	\$120 per guest

BEVERAGE ENHANCEMENT ADD ONS

Bartender Required | \$125 per hour

BUILD YOUR OWN BLOODY MARY BAR

First 2 Hours | \$22 per person

Each Additional Hour | \$18 per person

BUILD YOUR OWN MIMOSA BAR

First 2 Hours | \$28 per person

Each Additional Hour | \$20 per person

BUILD YOUR OWN MARGARITA BAR

First 2 Hours | \$30 per person

Each Additional Hour | \$20 per person

BUILD YOUR OWN MANHATTAN / OLD FASHIONED BAR

First 2 Hours | \$35 per person

Each Additional Hour | \$25 per person

BUILD YOUR OWN MARTINI / RICKEY BAR

First 2 Hours | \$35 per person

Each Additional Hour | \$25 per person

CONSUMPTION BASED ADDITIONS

Bloody Mary with Celery, Tabasco, Pepper, Olives | \$14 per person

Mimosa with Raspberry Garnish | \$14 per person

Bellini | \$14 per person

LABOR CHARGES

Bartender fee | \$125 per bartender, per hour, per 75 guests

Culinary attendant fee | \$195 per chef attendant for up to three hours

Coat check attendant fee | \$125 per attendant per hour

REHEARSAL DINNER

Minimum of 25 guests. Surcharge of \$150 for groups under 25 guests.

Eisenhower | \$86 per person

Buchanan | \$92 per person

Bedford Fire Pit BBQ | \$75 per person

FAREWELL BREAKFAST

The Springs | \$26 per person

First Ladies | \$33 per person

The Harding | \$38 per person

The Polk | \$39 per person

The Taft | \$44 per person

All prices subject to a 24% taxable service charge and 6% sales tax.



OMNI BEDFORD SPRINGS

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