

# Event Menus

A photograph of a long outdoor dining table set for an event. The table is covered with white linens and set with glassware, plates, and folded napkins. Colorful floral centerpieces in wooden planters are placed along the table. The background is a blurred outdoor setting with greenery and other tables.

OMNI WILLIAM PENN HOTEL  
EVENT MENUS





# TABLE OF CONTENTS

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

[BREAKFAST](#)

[BRUNCH](#)

[BREAKS](#)

[LUNCH](#)

[RECEPTION](#)

[DINNER](#)

[LATE NIGHT](#)

[DESSERT STATION](#)

[BEVERAGES](#)

[EVENT INFORMATION](#)

*vg* Vegan

*gf* Gluten-Friendly

*df* Dairy-Free

*n* Contains Nuts

Prices are subject to 24% service charge and 7% sales tax. All menus and prices are subject to change.



# CONTINENTAL BREAKFAST

All continental buffets include freshly brewed stance regular and decaffeinated coffee, assorted numi hot teas, orange, cranberry & grapefruit juices. Prices based on 90 minutes of continuous service. Minimum of 10 guests.

Prices are subject to 24% service charge and 7% sales tax. All menus and prices are subject to change.

## DELUXE CONTINENTAL

assorted breakfast pastries & danish

miniature muffins

whole fruits & sliced seasonal fruit *vg*

individual fruit yogurts

assorted cereals & milk

36 per person

## FRESH START

toasted multi grain breads, almond butter,  
peanut butter, whipped butter, jams *n*

sliced seasonal fruit & berries, chantilly dip

greek yogurt parfaits, berries, granola

steel-cut oatmeal, dried cranberries, toasted walnuts,  
almonds, cinnamon, brown sugar *n vg*

38 per person

## WRAP IT UP - BOWL IT UP

egg & bacon wrap | scrambled eggs,  
applewood-smoked bacon, cheddar, flour tortilla

vegetable wrap | egg whites, monterey jack,  
roasted peppers, spinach, spinach tortilla

pb&j bowl | overnight oats, strawberry jam,  
peanut butter *n*

yogurt parfait | vanilla yogurt, granola, berries

garden basil & vanilla chia bowl | chia seeds,  
almond milk, vanilla, maple syrup *n*

hot oatmeal bar | dark brown sugar, dried fruits,  
preserves, granola, berries *df vg*

pomegranate & berry refresher

52 per person

## ENHANCEMENTS

scrambled eggs | 7.5 per person

assorted bagels, regular cream cheese,  
low-fat cream cheese | 60 per dozen

cereals | cornflakes, cheerios, raisin bran, granola  
regular, skim & 2% milks | 4.5 per person

steel-cut oatmeal, roasted apple & raisin compote,  
organic honey, cane sugar | 10 per person

scones, seasonal jams, butter | 7.5 per person

applewood-smoked bacon | 7 per person





# BREAKFAST BUFFETS

All breakfast buffets include freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and orange, grapefruit, and cranberry juices. Prices based on 90 minutes of continuous service. Requires a minimum of 25 people or service fee of 250 applies.

Prices subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

## ALL-AMERICAN BREAKFAST

sliced seasonal fruit *gf vg*

assorted breakfast breads | white, wheat, rye,  
assorted jams & butter

scrambled eggs, chives, cheddar, salsa

applewood-smoked bacon *gf*

hash browns *gf vg*

pearl sugar waffles, whipped butter, maple syrup

individual fruit yogurts *gf*

individual cereals, regular & skim milks

54 per person

## THREE RIVERS BREAKFAST

sliced seasonal fruit, berries, yogurt & honey dip

bran muffins, whole-wheat english muffins,  
whipped butter, preserves

egg white frittata | spinach, mushrooms, peppers *df gf*

local apple chicken sausage *gf*

potatoes, sautéed onions, peppers *gf vg*

steel-cut oatmeal, brown sugar, raisins, almonds *n vg*

greek yogurt, granola

individual cereals, regular & skim milks

54 per person



# BREAKFAST BUFFETS

William Penn breakfast buffets include freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas, orange, grapefruit, cranberry juices and pomegranate & berry refresher. Prices based on 90 minutes of continuous service. Requires a minimum of 25 people or service fee of 250 applies.

Prices subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

## WILLIAM PENN BUFFET

### ACCOMPANIMENTS

sliced fruit, berries *vg*

white, wheat & multigrain toast, assorted bagels

jams, butter, peanut butter, cream cheese

greek yogurt, granola

assorted cereals & milks

### HOT ENTRÉES | CHOOSE THREE

crêpes suzette, orange citrus glaze

scrambled eggs, cheddar, chives *gf*

frittata | toy box tomatoes, baby kale, marinated feta *gf*

bacon frittata | applewood-smoked bacon, shredded potatoes, bell peppers, mozzarella *gf*

buttermilk pancakes | sweet butter, warm maple syrup

whole-wheat pancakes | candied walnuts, sweet butter, warm maple syrup *n*

chicken & waffles | pearl sugar waffles, gravy, hot honey drizzle

petite pearl sugar waffles, apple compote

pittsburgh scrambler | scrambled egg, sausage, applewood-smoked bacon, ham, cheddar, shredded potato *gf*

pittsburgh toad in a hole | sausage, smoked cheddar, thyme

### SIDES | CHOOSE ONE

home fries | russet potatoes, caramelized onions *gf vg*

diced skillet potatoes, paprika butter *gf*

hash browns *gf vg*

cheddar grits | stone-ground grits, cheddar *gf*

### BREAKFAST MEATS CHOOSE TWO

applewood-smoked bacon *gf*

canadian bacon *gf*

pork sausage link

turkey sausage *gf*

turkey bacon *gf*

apple chicken sausage *gf*

60 per person





# BREAKFAST ENHANCEMENTS

Enhancements are priced as additions to existing Continental or Breakfast Buffet. Carving, omelet, and waffle stations require a culinarian (1 per 50 guests) at \$200 per culinarian.

Prices are subject to 24% service charge and 7% sales tax. All menus and pricing are subject to change

## BREAKFAST HANDHELDS

### PENN AVENUE SANDWICH

baked egg, canadian bacon, cheddar, english muffin

15 each | minimum five

### OLIVER AVENUE SANDWICH

baked egg, spinach, tomato, mozzarella, english muffin

15 each | minimum five

### MARKET SQUARE WRAP

scrambled egg, sausage, mozzarella, flour tortilla

15 each | minimum five

### VEGAN BREAKFAST QUESADILLA

black beans, vegan eggs, vegan cheese, oven roasted salsa, rice flour wrap *gf vg*

18 each

## CARVING BOARD

requires culinarian (1 per 50 guests)

honey & almond-crusted salmon, apple relish *n gf*  
| 325 each | serves 20 | culinarian required

glazed carving ham, pecan bourbon glaze, buttermilk biscuits *n* | 400 each | serves 40 | culinarian required

glazed nuese's pork belly, maple bourbon glaze  
| 400 each | serves 25 | culinarian required

roasted boston cut strip loin of beef, whole-grain mustard, creamy horseradish, silver dollar rolls  
| 500 each | serves 30 | culinarian required

## ENHANCEMENTS

minimum 25 guests

### OMELET STATION

farm-fresh eggs, egg whites *gf*

diced ham, applewood-smoked bacon, turkey sausage *gf*

spinach, mushrooms, scallions, peppers, tomato

feta & cheddar cheeses

20 per person | culinarian required

### WAFFLE STATION

berries, sliced bananas, maple syrup, nutella, chocolate drizzle, whipped cream

20 per person | culinarian required

### LOX & BAGELS

smoked salmon, sliced tomatoes, capers, red onion

regular & low-fat cream cheeses

bagels, gluten-friendly bagels

17 per person | culinarian required



# PLATED BREAKFAST

All plated breakfasts include chef's selection of breakfast pastries served family style, chilled orange juice, freshly brewed Stance regular and decaffeinated coffee and assorted Numi teas. Price is based on a minimum of 10 guests. May select up to three entrées, with final guarantee due 72 business days in advance. All meals charged at the highest entrée price.

Prices are subject to 24 % service charge and 7% sales tax. All menus & prices are subject to change.

## PLATES

### THE AMERICAN

scrambled eggs, applewood-smoked bacon,  
herb roasted potatoes, onions, peppers *gf*  
45 per person

### MAPLE BOURBON FRENCH TOAST

brioche french toast, sugared strawberries,  
pork sausage *n*  
47 per person

### POT ROAST HASH

slowly cooked pot roast, pan-fried eggs,  
red potatoes, white toast  
48 per person

### CHICKEN & WAFFLES

pearl sugar waffles, white gravy, hash browns,  
hot honey syrup  
48 per person

### HEART-HEALTHY HASH

seasonal vegetables, tofu, diced potatoes,  
vegan cheese *gf vg*  
50 per person

## BREAKFAST STARTERS

yogurt & berry parfait, granola | 10 per person

morning eye-opener | strawberry,  
chile & lime or banana, orange & turmeric juice  
shooter *vg* | 11 per person

sun butter toast | sweet potato, sunflower seeds,  
pepitas, toasted coconut, honey drizzle,  
brioche toast *n* | 95 per platter | serves 10

avocado toast | avocado, lime crema,  
cilantro, pickled onion, cotija cheese,  
sourdough toast | 95 per platter | serves 10





# BRUNCH BUFFET

Available from 10am to 2pm with 90 minutes of continuous service.

Brunch buffets include freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas, orange, grapefruit, cranberry juices and pomegranate & berry refresher. Requires a minimum of 50 guests.

Prices subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

## STEEL CITY BRUNCH

### SALADS | CHOOSE TWO

kale salad | five grains, blueberries, cranberries, carrots, field berry vinaigrette *vg*

pasta salad | grape tomatoes, bocconcini, basil pesto, extra virgin olive oil

baby spinach salad | almonds, strawberries, shaved onion, granola & yogurt poppy-seed vinaigrette *n gf*

### ENTRÉES | CHOOSE TWO

scrambled eggs, chives, cheddar, salsa *gf*

egg white frittata | spinach, mushrooms, roasted peppers *gf*

forest ham & cheddar egg soufflé *gf*

herb-crusted salmon, dill & lemon butter *gf*

panko-crusted chicken,  
roasted shallot boursin cream

### BREAKFAST MEAT | CHOOSE TWO

applewood-smoked bacon *gf*

pork sausage *gf*

turkey sausage *gf*

apple chicken sausage *gf*

canadian bacon *gf*

### POTATOES | CHOOSE ONE

hash browns *gf vg*

home fries | russet potatoes, caramelized onions *gf vg*

skillet potatoes, paprika butter *gf*

cheddar pommes *gf*

### GRIDDLE | CHOOSE ONE

toad in a hole | sausage, smoked cheddar, thyme

grand marnier french toast | warm maple syrup, whipped cream *n*

### MADE-TO-ORDER OMELET

eggs, egg whites, applewood-smoked bacon, diced ham, mushrooms, spinach, scallions, tomatoes, peppers, cheddar

### DESSERTS & PASTRIES

coffee cake

chocolate hazelnut layered crêpe

citrus layered crêpe

william penn cheesecake, raspberry sauce

66 per person





# BREAKS

Minimum of 10 guests for a maximum of 90 minutes duration.

Prices are subject to 24% service charge and 7% sales tax. All menus and prices are subject to change.

## CHOCOLATE BREAK

assorted gourmet cookies  
brownies, blondies  
chocolate bark *gf vg*  
milk chocolate & yogurt-dipped pretzels  
whole, 2% & almond milks *n*  
chocolate milk  
25 per person

## COFFEE SHOP

cinnamon streusel cake  
chocolate & butter croissants  
assorted biscotti, butter cookies  
stance regular & decaffeinated coffee,  
numi hot tea service  
vanilla, caramel or hazelnut flavor syrups  
honey, lemon slices  
rock sugar candy stirs, cinnamon sticks  
28 per person

## MOVIE BREAK

buttered popcorn *gf*  
assorted theater novelty candies  
old fashioned sodas | root beer, cream soda, orange  
26 per person

## STADIUM BREAK

tricolor tortilla chips *gf vg*  
nacho cheese, tomato salsa, jalapeño peppers  
bavarian pretzels, stone-ground &  
red pepper mustards  
mini corn dogs  
cracker jack  
sarris pretzel rods  
turner's iced tea, lemonade  
30 per person

## SALSA & GUACAMOLE BREAK

tricolor tortilla chips *gf*  
veggie chips  
salsas | pico de gallo, mango & black bean,  
smoked yellow tomato & tomatillo, chipotle corn,  
tofu & pinto beans  
guacamoles | traditional, spicy habanero,  
smoky poblano  
peach & strawberry lemonade  
26 per person



# BREAKS & À LA CARTE SNACKS

Minimum of 10 guests per break package for 30 minutes of continuous service.

Prices subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

## PERFORMANCE BREAK SNACKS

build-your-own trail mix bar | raisins, cranberries, apricots, dark chocolate chips, pecans, peanuts, almonds, sunflower seeds n

sun butter protein bars

juices | strawberry lemonade, cranberry & apple refresher, virgin mojito

29 per person

## CRUNCH & DUNK

### CRUNCH

choose two | kettle chips, corn tortilla chips, lavash, pita, soft crostini, pretzels, celery, carrot sticks

### DUNK

choose two | caramelized onion dip, roasted red pepper hummus, baba ghanoush, pimento cheese, marinated olives, basil pesto

assorted soft drinks, pure life water, s. pellegrino

28 per person

## MORNING MUNCHIES

assorted breakfast pastries | 54 per dozen

assorted bagels, regular & low-fat cream cheeses | 60 per dozen

assorted doughnuts | 54 per dozen

kind bars, fruit bars or candy bars | 7.5 each

hard-boiled eggs | 48 per dozen

individual fruit yogurts | 6.5 each

assorted whole fruit | 5.5 each

seasonal sliced fruit platter, chantilly dip | 375 each | serves 25

## AFTERNOON SNACKS

assorted cookies | 54 per dozen

vegetable crudités platter, buttermilk ranch dip | 375 each | serves 25

artisan cheese platter, assorted crackers, crostini | 425 each | serves 25

potato chips, onion dip | 85 each | serves 10

salted & spiced nuts n | 75 per pound | serves 10

tortilla chips, salsa | 85 each | serves 10

bavarian pretzels, whole-grain mustard, nacho cheese | 54 per dozen

assorted mini cupcakes | 60 per dozen





# PLATED LUNCHES

All plated luncheons include choice of starter, entrée and dessert, rolls & butter, freshly brewed Stance regular & decaffeinated coffee, Numi hot and iced tea. Price is based on a minimum of 10 guests. May select up to three entrées, with final guarantee due 72 business days in advance. Clients to provide entrée cards. Pricing is listed by plated entrées. When selecting more than one entrée, the price for each entrée is reflected by the highest of the choices.

Prices are subject to 24% service charge and 7% sales tax. All menus and prices are subject to change.

## STARTERS | CHOOSE ONE

### SALADS

greens, crumbled goat cheese, mixed berries, spiced pecans, balsamic vinaigrette n

baby gem lettuce salad | asiago cheese, roasted tomato, artichokes, kalamata olives, shallot vinaigrette

wedge salad | tomatoes, applewood-smoked bacon, blue cheese crumbles, zesty ranch dressing

### SOUPS

charred tomato, sharp cheddar cracker bits

chicken pastina soup

butternut squash soup, nutmeg crème fraîche

## DESSERTS | CHOOSE ONE

lemon cream shortcake | white cake, lemon chantilly mousse

tiramisu | marscapone, espresso, chocolate

white chocolate cheesecake | cream cheese, vanilla, oreo cookie crust

carrot cake | spiced cake, nuts, cream cheese filling n

boston cream cake | golden cake, cream filling, chocolate ganache



# PLATED LUNCHES

All plated luncheons come with choice of soup or salad, rolls & butter, entree, dessert and coffee, decaffeinated coffee, hot and iced tea. Price is based on a minimum of 10 guests. May select up to three entrees, with final guarantee due 72 business days in advance. Clients to provide entree cards. Pricing is listed by plated entrees. When selecting more than one entree, the price for each entree is reflected by the highest of the choices.

Prices are subject to 24% service charge and 7% sales tax. All menus and prices are subject to change

## ENTRÉES | CHOOSE ONE

### CHICKEN

parmesan & panko-crusted chicken breast |  
roasted fingerling potatoes, broccolini,  
herb & garlic cream | 56 per person

bourbon chicken | pastrami-spiced potatoes,  
honey-glazed carrots & green beans,  
bourbon glaze | 56 per person

herb-marinated airline chicken breast |  
italian risotto, fire-roasted peppers & cauliflower,  
chicken jus | 57 per person

### SEAFOOD

herb & parmesan-crusted salmon | grilled vegetable  
orzo, six-hour tomato coulis | 56 per person

roasted halibut | heirloom grain & rice pilaf,  
citrus-scented asparagus, charred corn &  
tomato relish | 60 per person

### BEEF

center cut filet mignon | garlic red potatoes,  
sautéed asparagus, port wine jus | 70 per person

braised short ribs | mashed potatoes,  
garlic broccolini, cabernet reduction | 65 per person

### PORK

kurobuta pork tenderloin | grilled potato planks,  
ratatouille, balsamic reduction | 58 per person

### VEGETARIAN

four-cheese lasagna rollatini | baked tomato marinara,  
grilled garden vegetables | 55 per person

soba noodles & miso-glazed tofu | asparagus,  
shiitake mushrooms, spring onion,  
roasted red pepper, baby carrot *gf vg* | 55 per person





# LUNCH BUFFETS

All buffets include freshly brewed Stance regular and decaffeinated coffee, assorted Numi teas, and freshly brewed iced tea. Minimum of 25 guests. Buffets can be prepared for smaller groups for a 250 fee. Maximum of 90 minutes continuous service.

Prices subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

## ITALIAN LUNCH BUFFET

### STARTERS

tomato florentine soup | vegetables, spinach, orzo, parmesan

warm focaccia | onions, extra virgin olive oil, shredded asiago

field greens, parmesan, marinated artichoke, olives, tomatoes, red wine vinaigrette *gf*

roasted zucchini, tomatoes, basil, radicchio, peppers, lemon oil *gf vg*

### ENTRÉES | CHOOSE TWO

braised beef bracirole, barolo reduction

boneless chicken, dark chicken jus *gf*

chicken scaloppini, artichoke, marsala sauce

pork milanese

fennel pollen cod, citrus beurre blanc *gf*

### SIDES | CHOOSE TWO

penne pasta, vodka sauce

rosemary & lemon potatoes *gf vg*

herb & parmesan risotto *gf*

ratatouille | basil, stewed roma vine tomatoes *gf vg*

charred peppers, green beans *gf vg*

### DESSERTS

chocolate mousse

almond biscotti

tiramisu

66 per person



# LUNCH BUFFETS

All buffets include freshly brewed Stance regular and decaffeinated coffee, assorted Numi teas, and freshly brewed iced tea. Minimum of 25 guests. Buffets can be prepared for smaller groups for a 250 fee. Maximum of 90 minutes continuous service.

Prices subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

## MEXICAN BUFFET

### SOUPS | CHOOSE ONE

white chicken chili, tortilla, green chiles, rice *gf*

chicken tortilla soup | tomatoes, cilantro, rice *gf vg*

black bean soup, lime crema

### SALADS

baby greens, tomatoes, green & red peppers, sliced onion, cucumbers, roasted corn, black beans, cotija cheese, tortilla strips, cilantro lime vinaigrette *gf*

tomato & avocado salad | arugula, fried yuca, heirloom tomatoes, lemon cilantro vinaigrette *gf vg*

### ENTRÉES | CHOOSE TWO

flat iron steak | chimichurri, onions, sweet peppers *df gf*

roasted adobo-rubbed turkey *gf*

carnitas | pulled braised pork, salsa verde *gf*

braised chicken | tomato chipotle, cilantro *gf*

blackened mahi-mahi | pineapple, cilantro, red pepper salsa *gf*

### SIDES

fiesta yellow rice | vegetables, cumin, cilantro *gf vg*

frijoles rancheros | refried beans, cumin, roasted garlic *gf vg*

fried arepas | masa, annatto, adobo *gf vg*

flour tortillas, shredded cheddar cheese, sour cream, guacamole, pico de gallo, lime wedges

### DESSERTS

cinnamon sugar churros

tres leches cake

mexican chocolate tarts

66 per person





# LUNCH BUFFETS

All buffets include freshly brewed Stance regular and decaffeinated coffee, assorted Numi teas, and freshly brewed iced tea. Minimum of 25 guests. Buffets can be prepared for smaller groups for a 250 fee. Maximum of 90 minutes continuous service.

Prices are subject to 24% service charge and 7% sales tax. All menus and prices are subject to change.

## SOUTHERN COMFORT

### SOUPS | CHOOSE ONE

william penn gumbo

potato & corn chowder

### SALAD

garden greens, tomatoes, chopped eggs, croutons, shredded cheddar cheese, toasted pecans, chopped applewood-smoked bacon, pickled beets, blue cheese crumbles *n*

buttermilk ranch & sweet onion vinaigrette

sweet rolls, jalapeño corn muffins, whipped butter, honey

### ENTRÉES

southern-style fried chicken

grilled marinated chicken, wile bourbon glaze *n gf*

whiskey & black pepper-rubbed flat iron steak *gf*

blackened snapper, shrimp ehouffée

pulled pork, bourbon barbecue sauce, slaw, silver dollar rolls *n*

### STARCHES | CHOOSE ONE

roasted sweet potatoes, brown sugar, pecans *n*

baked macaroni & cheese casserole

dirty rice | creole spices, tomatoes, onions & peppers *gf vg*

wild rice pilaf *vg*

buttered mashed potatoes, gravy *gf*

### VEGETABLES | CHOOSE ONE

broccoli, charred corn & roasted red peppers *gf vg*

butter bean succotash *gf vg*

green beans, pearl onions & applewood-smoked bacon *gf*

glazed tricolor carrots, honey butter *gf*

### DESSERTS | CHOOSE TWO

peach cobbler mason jars | streusel topping, whipped cream

lemon curd mason jars | pie crust, buttered maple

apple pie mason jars | whipped cream

dark molasses pecan pie *n*

dark chocolate mississippi mud pie | whipped cream

66 per person



# LUNCH BUFFETS

All buffets are served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi teas, and freshly brewed iced tea. Minimum of 25 guests. Buffets can be prepared for smaller groups for a 250 fee. Maximum of 90 minutes continuous service.

Prices subject to 24% service charge and 7% state sales tax. All menus and prices are subject to change.

## CORNER DELI SOUPS | CHOOSE ONE

roasted heirloom tomato soup *vg*  
broccoli & cheese soup, rye crisps  
chicken noodle soup

## SALADS | CHOOSE THREE

fingerling potato salad | dill pickles, chopped egg,  
whole-grain mustard *gf*  
tortellini salad | roasted tomatoes, broccoli,  
red pepper  
roasted vegetables *gf vg*  
garden greens salad | tomatoes, cucumbers,  
croutons, balsamic vinaigrette, ranch dressing,  
tarragon lemon vinaigrette  
caesar salad | romaine, shaved parmesan,  
croutons, caesar dressing  
traditional health salad | cabbage, carrots,  
sweet & sour vinaigrette *vg*

## SANDWICHES | CHOOSE THREE

slow-roasted beef | brie, horseradish, ciabatta roll  
corned beef | swiss, russian dressing, marbled rye  
virginia ham | gruyère, whole-grain mustard, ciabatta  
smoked turkey | muenster, basil mayonnaise,  
country whole wheat  
chicken blt wrap | chopped applewood-smoked  
bacon, lettuce, tomatoes, ranch, flour tortilla  
buffalo chicken caesar wrap | romaine, diced chicken,  
croutons, shaved cheese, flour tortilla  
roasted vegetable wrap | hummus, zucchini,  
red peppers, eggplant, arugula, tomato tortilla  
choose additional fourth sandwich | 8 per person

## CONDIMENTS

mayonnaise, whole-grain mustard, italian vinaigrette  
leaf lettuce, tomatoes, red onions,  
kosher pickle spears

## DESSERTS

brownies & blondies  
prantl's cookies | chocolate chip, oatmeal raisin,  
m&m, reese's peanut butter, toffee chip  
60 per person





# BOXED LUNCH

Minimum of 10 guests. Prices are subject to 24% service charge and 7% sales tax. All menus and prices are subject to change.

## SANDWICHES & WRAPS CHOOSE THREE

### CHARCUTERIE SANDWICH

smoked ham, italian salami, capicola, provolone, marinated bell peppers, sliced pepperoncini, romaine, tomato, dijonnaise, ciabatta bread

### ROAST BEEF SANDWICH

roast beef, smoked gouda, shaved romaine lettuce, sliced tomato, horseradish aioli, hoagie roll

### PESTO TURKEY

smoked turkey, muenster, wild greens, tomato, basil lemon aioli, multigrain roll

### MAPLE-CURED HAM

maple ham, brie, tomato, red onion aioli, ciabatta roll

### GRILLED CHICKEN WRAP

grilled chicken, iceberg lettuce, tomato, scallion, roasted garlic, cracked peppercorn aioli, flour tortilla

### BLACKENED SHRIMP B.L.T. CROISSANT

grilled shrimp, smoked applewood-smoked bacon, iceberg lettuce, roma tomato, bermuda onion, old bay aioli, toasted croissant

### VEGETABLE WRAP

hummus, arugula, grilled zucchini, yellow squash, bell pepper, spinach tortilla *vg*

choose additional fourth sandwich | 8 per person

## SALADS | CHOOSE ONE

### SOUTHWESTERN CAESAR SALAD

romaine lettuce, marinated black beans, corn, chipotle caesar dressing

### MESCLUN GREENS SALAD

heirloom cherry tomatoes, shaved red onions, cucumbers, shredded carrots, croutons, balsamic & ranch dressings *vg*

### DITALINI PASTA SALAD

charred bell peppers, black olives, sliced pepperoncini, whole-grain mustard dressing

## SIDES

whole fruit

bagged chips or pretzels

freshly baked cookie

appropriate condiments

assorted soft drinks or bottled water

56 per person



# AFTERNOON TEA SERVICE

Available 1pm to 4pm for 90 minutes of service. Minimum of 25 guests. Prices are subject to 24% service charge and 7% sales tax. All menus and prices are subject to change.

## THE VICTORIAN TEA

your choice of tea

### FINGER SANDWICHES

cucumber, cream cheese & radish

egg salad & watercress

open-face smoked salmon & dill

### PASTRIES

macaroons

petit fours

### SCONES

classic cream scones

lemon & blueberry scones

accompaniments | clotted cream, raspberry preserve  
& orange marmalade, sliced fruit & berries

45 per person

## THE MAD HATTER TEA

for children 12 years & younger

turkey & cheese croissants

peanut butter & jelly sandwiches

nutella & marshmallow fluff sandwiches

chocolate chip cookies

mini cupcakes

hot cocoa, cold milk or organic vanilla rooibos tea

## THE ROYAL TEA

your choice of tea, champagne cocktail, kir royale  
or mimosa

### FINGER SANDWICHES

cucumber, cream cheese & radish

egg salad & watercress

open-face smoked salmon & dill

### PASTRIES

macaroons

petit fours

### SCONES

classic cream scones

lemon blueberry scones

accompaniments | clotted cream, raspberry preserve  
& orange marmalade, sliced fruit & berries

60 per person





# RECEPTION

Pricing is per piece, based on a minimum of 25 pieces per order.

Prices are subject to 24% service charge and 7% sales tax. All menus and prices are subject to change.

## HOT HORS D'OEUVRES

macaroni & cheese croquette  
fried artichoke, goat cheese beignet  
green chile arepa *gf*  
goat cheese, honey phyllo triangle  
bella flora tart | portabella mushrooms, ricotta cheese  
applewood-smoked bacon-wrapped chicken &  
pickled jalapeño brochette *gf*  
southern fried chicken skewer, mike's hot honey  
hawaiian coconut shrimp, pineapple rum sauce  
lobster & corn fritter, old bay lemon aioli  
beef short rib tart, onion soubise  
**8 per piece**

georges bank scallop or shrimp, jalapeño bacon,  
chile mayo *gf*  
lobster arancini  
baby lamb chops, pomegranate, apricot glaze *gf*  
gulf shrimp cocktail shooter,  
cocktail sauce or remoulade *gf*  
**9 per piece**

## CHILLED CANAPES

tuna poke, spicy aioli, seaweed salad *gf*  
caprese skewer, basil mayo *gf*  
watermelon, goat cheese, smoked sea salt,  
balsamic drizzle *gf*  
torched brie, apple chutney, whole-wheat crostini  
shrimp & pineapple tostada, cauliflower crisp *gf*  
pastrami spice salmon, apple, fennel on blini  
peppered beef carpaccio, garlic crostini,  
horseradish crema, baby greens  
**7 per piece**



# STATIONS

Minimum of 10 guests per display, unless otherwise listed. Carving and action stations require a culinarian (1 per 50 guests) at 200 per attendant. Receptions intended to serve as a meal require at least four displays and/or stations for a minimum of 80% of your final guarantee.

Prices are subject to 24% service charge and 7% sales tax. All menus and prices are subject to change.

## DISPLAY STATIONS

### LOCAL ARTISAN CHEESE & CHARCUTERIE

prosciutto de parma, pennsylvania macaroni co. mild soppressata, peppered genoa salami, triple cream brie, wisconsin cheese curds, spicy pepper jack, marinated olives, artichoke hearts, roasted hot peppers, flatbread assortment, crackers

36 per person

### MEDITERRANEAN MEZZE

assorted pita, hummus, marinated feta, marinated artichokes, olives, roasted peppers, chile chickpeas, pepperoncini, sumac roasted eggplant

32 per person

### FARMERS MARKET VEGETABLES

baby heirloom carrots, celery, toy box tomatoes, cauliflower, broccolini, cherry peppers

choose two | tapenade, pesto, buttermilk ranch, aged balsamic dressing, lemon pepper yogurt, hummus, pimento cream cheese, spiced charcuterie pâté

15 per person

## CARVING STATIONS

### PRIME RIB

au jus, horseradish sauce, silver dollar rolls

525 each | serves 20 | culinarian required

### BEEF TENDERLOIN

dijonnaise, cognac demi-glace, silver dollar rolls

575 each | serves 20 | culinarian required

### WHOLE TURKEY

cranberry sauce, cheddar & jalapeño mini muffins

385 each | serves 40 | culinarian required

### SALMON COULIBIAC

wild salmon, garlic spinach, mushroom duxelles & rice wrapped in puff pastry, crab shack mustard, dill lemon aioli

400 each | serves 25 | culinarian required

### GARLIC & ROSEMARY RACK OF LAMB PERSILLADE

tawny port wine & fig lamb jus, mint jelly

425 each | serves 30 | culinarian required





# ACTION STATIONS

Minimum of 25 guests per station. Carving and action stations require a culinarian (1 per 50 guests) at 200 per attendant. Receptions intended to serve as a meal require at least four displays and/or stations for a minimum of 80% of your final guarantee. Maximum 2 hours of duration

Prices are subject to 24% service charge and 7% sales tax. All menus and prices are subject to change.

## MEXICAN WAR STREETS

chipotle beef, pork carnitas, garlic shrimp,  
cumin vegetables *gf*

radish & black bean salad, jalapeño vinaigrette *gf vg*

corn tortillas, pico de gallo, salsa verde

29 per person | culinarian required

## BLOOMFIELD PASTA CHOOSE THREE

cavatappi bolognese

smoked salmon, baby spinach, bowtie pasta,  
dill & sherry cream sauce

italian sausage, kale, orecchiette, vodka sauce

parmesan cheese tortellini, grilled chicken alfredo

roasted garlic, concassé tomato, spinach ravioli,  
virgin olive oil

four-cheese lasagna rollup, vegetable pesto sauce

penne marinara

25 per person | culinarian required

## SLIDER BAR CHOOSE THREE

angus beef, sage turkey, mini nathan's hot dogs,  
nashville hot breaded chicken,  
southwest black bean patties

appropriate toppings

kettle chips

27 per person | culinarian required

## POLISH HILL

potato & cheddar pierogis, caramelized onions

grilled kielbasa, sauerkraut *gf*

potato pancakes, housemade applesauce *vg*

braised cabbage, buttered egg noodles

28 per person | culinarian required

## ASIAN FOOD HALL

szechuan beef, teriyaki chicken, marinated tofu,  
vegetable stir-fry *gf*

pad thai rice noodle salad,  
sesame & ginger vinaigrette

vegetable fried rice, white rice *gf vg*

27 per person | culinarian required

## SALAD BAR CHOOSE TWO

panzanella salad | arugula, roasted vegetables,  
focaccia

caprese salad | arugula, fennel, heirloom tomatoes,  
bocconcini, basil pesto, balsamic vinaigrette

berry salad | arcadian mix, berries, goat cheese,  
fennel pollen granola, honey & shallot vinaigrette

20 per person | culinarian required



# PLATED DINNERS

All plated dinners include choice of starter, entrée and dessert, rolls & butter, Stance regular and decaffeinated coffee and Numi hot and iced tea. Price is based on a minimum of 10 guests. May select up to three entrées, with final guarantee due 72 business days in advance. Clients to provide entrée cards. Pricing is listed by plated entrées. When selecting more than one entrée, the price for each entrée is reflected by the highest of the choices.

Prices are subject to 24% service charge and 7% sales tax. All menus and prices are subject to change.

## STARTERS | CHOOSE ONE

### SALAD

caesar salad | halved artisan romaine, parmesan crisps, blistered tomatoes, focaccia croutons, caesar dressing

baby wedge | iceberg lettuce, pickled red onion, carrot twists, toy box tomatoes, applewood-smoked bacon, apple cider vinaigrette or blue cheese dressing *gf*

arugula | pear, pecan, goat cheese, dates, parmesan lemon vinaigrette *gf*

baby gem lettuce | shaved brussels sprouts, herb-tumbled cheese curds, pomegranate arils, charred marcona almonds, grilled citrus dressing *n*

### SOUP

william penn gumbo | andouille sausage, gulf shrimp, rice

creamy potato & leek soup *gf*

italian wedding | meatballs, chicken, pastina, italian greens, parmesan stracciatella

## DESSERT | CHOOSE ONE

red velvet cake | buttermilk cake, cream cheese frosting, whipped cream

black forest cake | german chocolate gateau, cherries, whipped cream, chocolate curls

prantl's burnt almond torte | white chocolate cake, custard, toasted sugared almonds

white chocolate & raspberry cake | raspberry mousse, yellow cake, raspberry preserve

chocolate sin | chocolate cake, chocolate icing, chocolate mousse filling, truffles





# PLATED DINNERS

All plated dinners include choice of starter, entrée and dessert, rolls & butter, Stance regular and decaffeinated coffee and Numi hot and iced tea. Counts for each entrée are required 3 business days prior to the function. Clients to provide entrée cards. Pricing is listed by plated entrées. When selecting more than one entrée, the price for each entrée is reflected by the highest of the choices. Minimum of 10 guests.

Prices are subject to 24% service charge and 7% sales tax. All menus and prices are subject to change

## ENTRÉES | CHOOSE ONE

### CHICKEN

stuffed chicken breast | prosciutto, arugula & fontina, dauphinoise potato, broccolini, garlic cream | **75 per person**

pan-seared airline chicken breast | sautéed leeks, mushrooms, poached fingerlings, honey roasted brussels sprouts, pommery mustard sauce *gf* | **72 per person**

### BEEF

horseradish-dusted short ribs | cheddar pommes, grilled asparagus, port wine jus *gf* | **86 per person**

mesquite-marinated ny strip steak | five-way grains risotto, charred pole beans, salty bacon, cabbage relish | **86 per person**

### VEGETARIAN

roasted cauliflower steak | quinoa, braised fennel, spanish olive relish *gf vg* | **72 per person**

ratatouille tart | eggplant, seasonal squashes, tomatoes, fresh herbs, flaky pastry *vg* | **72 per person**

### PORK

slow-roasted pork loin | whipped potatoes, bistro roasted vegetables, bourbon glaze *ngf* | **74 per person**

### DUO PLATES

surf & turf | filet of beef, gruyère butter crust, bordelaise & oishii jumbo shrimp, broccolini, lemon & garlic butter, garlic & parmesan fingerlings | **120 per person**

crab & chicken oscar | herb-brined chicken supreme, scalloped potatoes, maryland jumbo lump crab, asparagus, tarragon béarnaise sauce | **115 per person**

short rib & tajín salmon | garlic mashed potatoes, root vegetable blend, lemon & tomato beurre blanc | **110 per person**

### SEAFOOD

pan-seared halibut | shaved fennel, tomato confit, salsa verde, baby potatoes, green beans, lemon emulsion *gf* | **85 per person**

sumac roasted salmon | toasted tricolor quinoa, root vegetable succotash, sweet chile glaze | **74 per person**



# DINNER BUFFET

All buffet dinners include Stance regular and decaffeinated coffee, Numi hot and iced tea, artisan bread display, assorted dips, butter, lemon, black pepper & rosemary oil and olive oil. Service fee of 250 applies for buffets under 25 guests. Maximum 2 hours duration.

Prices are subject to 24% service charge and 7% sales tax. All menus and prices are subject to change.

## THE STEAK HOUSE STARTER | CHOOSE TWO

wild mushroom soup

french onion soup, gruyère croutons

caesar salad | creamy caesar dressing,  
croutons, parmesan

baby wedge iceberg salad, blue cheese dressing *gf*

heirloom tomato & onion salad, piquant sauce *gf*

## ENTRÉES | CHOOSE THREE

boston cut strip, steak butter, hearty steak sauce *gf*

roasted half chickens, charred lemon &  
thyme butter *gf*

cedar plank wild salmon,  
honey pommery mustard sauce *gf*

cheese ravioli, mushroom, spinach,  
garlic cream sauce

## SIDES

asiago & shallot au gratin potatoes *gf*

creamed spinach, artichoke hearts

grilled asparagus, broccolini, roasted peppers *gf vg*

## DESSERTS

prantl's almond minis & cupcakes

raspberry mousse cake

chocolate pot du crème

95 per person

## ITALIAN DINNER STARTER | CHOOSE TWO

tomato florentine soup | tomato broth, vegetables,  
spinach, toasted orzo

wedding soup

italian inspired greens, fennel, pecorino cheese,  
hazelnuts, pancetta, roasted red pepper,  
red wine vinaigrette

tomato, basil, mozzarella, spiced olive drizzle *gf*

## ENTRÉES | CHOOSE TWO

braised beef short rib, sicilian shiraz reduction *gf*

roasted salmon, lemon, herbs, romesco *gf*

chicken piccata, caper lemon sauce

chicken marsala *gf*

eggplant rollatini

## STARCH | CHOOSE ONE

roasted garlic, herb & parmesan risotto *gf*

cavatappi, beef bolognese

garlic & parmesan fingerlings *gf*

## VEGETABLE | CHOOSE ONE

charred peppers, green beans *gf vg*

ratatouille | basil, stewed roma tomatoes *gf vg*

broccolini, roasted garlic, chili flakes *gf vg*

## DESSERTS

assorted italian biscotti

cannoli

dulce de leche cheesecake

85 per person





# LATE-NITE BITES STATIONS

Available after 9pm. Minimum of 25 guests per station for maximum of 90 minutes of service.

Prices are subject to 24% service charge and 7% sales tax. All menus and prices are subject to change.

## COMFORT FOOD CHOOSE FOUR

miniature philly cheesesteak  
miniature grilled cheese, tomato soup  
truffle macaroni & cheese  
miniature gourmet burgers | choice of two |  
turkey, black bean, black angus, gourmet toppings  
sweet potato fries *gf vg*  
fried onion rings  
34 per person

## PIZZA BASH CHOOSE THREE

goat cheese, artichoke, black olive, prosciutto  
spicy pepperoni, sweet sausage, meatball  
three-cheese  
nashville hot chicken  
margherita | tomatoes, fresh basil, mozzarella, garlic  
25 per person

## FRENCH FRY STATION

idaho, sweet potato fries *gf vg*  
fry spices | ranch, seasoned salt, cajun  
cheddar cheese, malt vinegar, ketchup  
lemon, pepper, mayonnaise  
15 per person

## PUB GRUB STATION CHOOSE THREE

breaded chicken fingers, honey mustard  
buffalo wings, bleu cheese dressing, celery  
tortilla chips, salsa, guacamole *vg*  
mozzarella cheese sticks, spicy tomato sauce  
fried calamari, peppers  
27 per person

## TATER TOTS A LOT

spicy cajun beef, chili con queso, cheddar, jalapeños,  
salsa, guacamole, sour cream  
15 per person

## SOFT PRETZEL BAR

bavarian pretzels, jalapeño, yellow & millers  
mustards, pink hawaiian & black lava course  
sea salts, nacho cheese  
15 per person



# DESSERT STATION

Minimum of 25 guests. Prices are subject to 24% service charge and 7% sales tax. All menus & prices are subject to change.

## SWEET ENDINGS CHOOSE FIVE

traditional english trifle  
grand marnier chocolate pots de creme  
assorted housemade truffles  
chocolate-dipped strawberries  
lemon chantilly cream puffs  
dried fruit & pepita chocolate bark  
assorted thumbprint cookies  
lady locks  
prantl's red velvet junior pastry  
27 per person





# NON-ALCOHOLIC BEVERAGES

All prices are subject to 24% service charge and 7% sales tax. All menus and prices are subject to change.

## A LA CARTE BEVERAGES

stance regular or decaffeinated  
coffee | 99 per gallon

assorted numi hot teas | 99 per gallon

fresh juice | orange, apple, grapefruit, cranberry,  
pineapple, tomato | 95 per gallon

assorted soft drinks | 6 each

pure life water | 5 each

acqua panna natural spring water | 6 each

s.pellegrino sparkling mineral water | 7 each

s.pellegrino essenza flavored sparkling mineral  
water | 7 each

red bull | energy drink or sugarfree | 9 each

gatorade and powerade sports drinks | g2 grape,  
fruit punch, zero glacier, zero lemon-lime | 6.50 each

assorted kohana canned coffee drinks | 10 each

naked fruit juice & smoothies | 9 each

classic black iced tea | 6.50 each

coconut water | 9 each

## CONTINUOUS BEVERAGE PACKAGES

### FULL DAY

stance regular & decaffeinated coffee,  
assorted numi hot teas, iced tea, soft drinks,  
bottled still water, sparkling water

44 per person | 8 hours

### HALF DAY

stance regular & decaffeinated coffee,  
assorted numi hot teas, iced tea, soft drinks,  
bottled still water, sparkling water

22 per person | 4 hours





# BAR MIXOLOGY

Bartenders are 200 per bartender, with one bartender per 75 guests for first four hours. Additional hours or bartenders are 75 per hour. Prices are plus 24% service charge and 7% sales tax. All menus and prices are subject to change.

## BRANDS

### PREMIUM

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

### DELUXE

vodka | absolut  
gin | beefeater  
rum | bacardí  
bourbon | old forester  
scotch | johnny walker red label  
tequila | milagro silver  
cognac | hennessy vs

### ULTRA

vodka | tito's handmade  
gin | the botanist  
scotch | monkey shoulder  
bourbon | maker's mark  
whiskey | seagram's vo  
tequila | patrón silver  
whiskey | bulleit rye

## HOST BAR

bottled water and soft drinks | 6 per drink  
premium liquors | 13 per drink  
premium wines | hayes ranch chardonnay, rosé, merlot, cabernet sauvignon | 15 per drink  
deluxe liquors | 15 per drink  
deluxe wines | bulletin place - chardonnay, sauvignon blanc, merlot, cabernet sauvignon | 17 per drink  
ultra liquors | 17 per drink  
ultra wines | decoy by duckhorn - chardonnay, rosé, sauvignon blanc, pinot noir, merlot, cabernet sauvignon | 19 per drink  
domestic beer | 7 per drink  
imported/craft beer | 8 per drink

## BEERS

### DOMESTIC | CHOOSE TWO

budweiser, miller lite, yuengling, coors light

### IMPORTED & CRAFT CHOOSE TWO

corona, heineken, blue moon belgian white, dos equis, samuel adams boston lager





# BAR MIXOLOGY

Bartenders are 200 per bartender, with one bartender per 75 guests for first four hours. Additional hours or bartenders are 75 per hour. Prices are plus 24% service charge and 7% sales tax. All menus and prices are subject to change.

## PACKAGES

### PREMIUM

one hour | 23 per person  
two hours | 36 per person  
three hours | 49 per person  
four hours | 62 per person

### DELUXE

one hour | 25 per person  
two hours | 40 per person  
three hours | 55 per person  
four hours | 70 per person

### ULTRA

one hour | 27 per person  
two hours | 43 per person  
three hours | 59 per person  
four hours | 75 per person

## OMNI SIGNATURE COCKTAILS

add a selection of barmalade-inspired cocktails using craft, premium or deluxe brands to any bar add 2 per person to tier price

### GRAPEFRUIT PALOMA

rum, vodka or tequila | grapefruit-elderflower barmalade, pineapple juice, omni sour

### BLOOD ORANGE WHISKEY SOUR

whiskey, blood orange-guava barmalade, omni sour

### SPICY MANGO SMASH

vodka, rum, or gin | mango-habanero barmalade, pineapple juice, omni sour

### APPLE PEAR CRUSH

vodka or gin | apple-pear barmalade, orange liqueur, omni sour

## ENHANCEMENTS

### CORDIALS

amaretto disaronno, baileys irish cream, kahlúa, frangelico, grand marnier, rémy martin v.s.o.p  
12 per drink



## WINE RACK

Bartenders are 200 per bartender, with one bartender per 75 guests for first four hours. Additional hours or bartenders are 75 per hour. Prices are plus 24% service charge and 7% sales tax. All menus and prices are subject to change.

### SPARKLING

camp viejo | spain | cava brut | 60 per bottle

chandon | california | rosé | 80 per bottle

chandon | california | brut | 80 per bottle

### WHITE AND BLUSH

hayes ranch | california | rosé | 45 per bottle

decoy by duckhorn | california | rosé | 70 per bottle

decoy by duckhorn | california | sauvignon blanc | 70 per bottle

bulletin place | australia | sauvignon blanc | 55 per bottle

bulletin place | australia | chardonnay | 55 per bottle

hayes ranch | california | chardonnay | 45 per bottle

decoy by duckhorn | california | chardonnay | 70 per bottle

### RED

decoy by duckhorn | california | pinot noir | 70 per bottle

hayes ranch | california | merlot | 45 per bottle

bulletin place | australia | merlot | 55 per bottle

decoy by duckhorn | califnoria | merlot | 70 per bottle

bulletin place | australia | cabernet sauvignon | 55 per bottle

hayes ranch | california | cabernet sauvignon | 50 per bottle

decoy by duckhorn | california | cabernet sauvignon | 70 per bottle





# EVENT INFORMATION

Thank you for selecting Omni William Penn hotel for your upcoming event! We look forward to providing you with exceptional hospitality, food, beverage and service. Our talented culinary team and conference services staff will be pleased to assist you in making your event successful.

The following information is provided to assist you in scheduling and budgeting your event needs.

## MENU SELECTIONS

All menu selections are due 30 days prior to the arrival date. Delays with specifications to the hotel beyond this time may incur additional fees.

Food and beverage prices are subject to 24% taxable service charge and 7% state sales tax. All menu items and prices listed are subject to change. The Chef will make a selection to replace items and will offer a replacement menu item of equal value.

Final agenda is due two (2) weeks prior and Client must sign a detailed Banquet Event Order (BEO) to confirm the arrangements as definite. Any changes after signature or within 10 days will be subject to Hotel availability and additional charges may apply.

## FUNCTION ROOM & SIGNAGE

Omni William Penn reserves the right to re-allocate event space. Guest signs or decorations displayed in public areas of the Hotel must be approved prior to arrival. Rooms will be set up as outlined on the banquet event orders. A charge of 150 will be assessed if changes are requested after a room has been set.

## ALCOHOL POLICY

Omni William Penn Hotel is the sole provider of any alcoholic beverage product and service, and it is regulated by the State of Pennsylvania

## GUARANTEE POLICY

Final guaranteed attendance is due by 10 a.m. three (3) business days prior to the function. Final charges will be based on the guarantee or the actual attendance, whichever is greater. If Client does not provide a guaranteed number to the Hotel by the three-business-day mark, then your expected attendance will be used as the guarantee. Events or guarantees greater than 5% of the expected added within three (3) business days will be subject to special menu selections and pricing.

## AUDIO/VISUAL

Our partners at Pinnacle Live can provide you with the latest in technical equipment and support. Please contact your CSM for contact information.

## OUTSIDE FOOD & BEVERAGE

No food and beverage of any kind may be brought into the Hotel by the client or guest without prior approval. Approved items will be subject to a corkage fee or service charge assessed by the Hotel.

Any food and beverage arranged through outside vendors may not replace items available for purchase through the Hotel without the Hotel's approval. All food and beverage served by the Hotel must be consumed at the event and may not be taken out of the event space.



CALL TODAY TO SPEAK WITH A CATERING SPECIALIST.

OMNI WILLIAM PENN HOTEL • 412-553-5000

[PITDTNLEADS@OMNIHOTELS.COM](mailto:PITDTNLEADS@OMNIHOTELS.COM)

OMNI  
HOTELS & RESORTS

CONTACT INFORMATION