

Event Menus

A photograph of a long, elegantly set outdoor dining table. The table is covered with white linens and set with glassware, plates, and folded napkins. Several colorful floral centerpieces, featuring orange, pink, and purple flowers, are placed along the table. The background is a blurred outdoor setting with greenery and a wooden fence.

OMNI RICHMOND HOTEL
EVENT MENU



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vg Vegan

gf Gluten-friendly

n Contains nuts

df Dairy free

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



CONTINENTAL BREAKFAST

Continental breakfast include your choice of Stance regular or decaffeinated coffee, assorted Numi hot teas, orange and apple juices. Prices are based on 1 hour of service.

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THE CLASSIC CONTINENTAL

seasonal fruit display **vg**

assorted danish, breakfast breads,
assorted miniature muffins

individual greek yogurts, nut-free granola
& fresh seasonal berries **gf**

assorted fruit preserves, whipped butter **gf**
26 per person

HEALTHY START

seasonal fruit display **vg**

house granola & clif bars **gf vg**

individual greek yogurt & seasonal fruit parfaits **vg**

assorted cereals, 2% milk

28 per person





BREAKFAST BUFFETS

Breakfast buffet include your choice of Stance regular or decaffeinated coffee, assorted Numi hot teas, orange and apple juices. Prices are based on 90 minutes of service.

Breakfast buffets require a minimum of 25 people. Groups of less than 25 will be charged a 20% surcharge per person.

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THE RVA EXPERIENCE

seasonal fruit, berry display **gf vg**

assorted danish, breakfast breads, toast station **gf**

fruit preserves, whipped butter **df gf vg**

overnight oats | dried fruits, brown sugar,
seasonal berry compote **df gf vg gf**

choose one meat | applewood-smoked bacon,
country sausage or virginia ham **gf**

choose one griddle item | fluffy sweet cream
pancakes, golden waffles or french toast,
warm maple syrup

40 per person

THE SUNRISE BUFFET

seasonal fruit and berry display **gf vg**

scrambled cage-free eggs **gf**

choose one meat | applewood-smoked bacon,
country sausage or virginia ham **gf**

choose one accompaniment | southern-style cheddar
grits or 12th street breakfast potatoes **gf vg**

assorted danish, breakfast breads, miniature muffins

fruit preserves, whipped butter

33 per person

THE FAN DISTRICT

seasonal fruit and berry display **gf**

assorted bagels, assorted cream cheeses,
peanut butter, almond butter **n**

parfait | greek yogurt, fruit & granola

individual cereals, 2% milk

cage-free egg white muffins **gf**

choose one meat | applewood-smoked bacon,
turkey bacon or apple chicken sausage

12th street breakfast potatoes **gf vg**

36 per person

ENHANCEMENT

bagels | 2 per person

substitute vegan meat **gf** | 3 per person



PLATED BREAKFAST

Plated breakfast entrées are served with your choice of freshly brewed Stance regular or decaffeinated coffee, assorted Numi hot teas and orange juice.

Plated breakfasts require a minimum of 15 people. Groups of less than 15 will be charged a 20% surcharge per person.

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12TH STREET

spinach & tomato quiche

choose one meat | turkey bacon,
applewood-smoked bacon or apple chicken sausage

12th street breakfast potatoes **gf vg**

fruit parfait **gf**

assorted muffins and danish

34 per person

THE SWEET START

scrambled cage-free eggs

choose one griddle item | fluffy sweet cream
pancakes, golden waffles or french toast,
warm maple syrup

choose one meat | applewood-smoked bacon,
country sausage or virginia ham

sliced seasonal fruit **vg gf**

32 per person

CAP CITY CLASSIC

scrambled cage-free eggs **gf**

choose one meat | applewood-smoked bacon,
country sausage or virginia ham **gf**

fruit parfait **gf**

assorted muffins and danish

30 per person

ENHANCEMENT

substitute turkey bacon
or apple chicken sausage | 2 per person



BREAKFAST STATIONS

Action stations are enhancements to a full breakfast buffet. Chef attendant required at 125 per station with 1 station per 25 people. Prices are based on 90 minutes of service. Additional time is charged at 25 per station per 30 minutes.

Stations require a minimum of 25 people. Groups of less than 25 will be charged a 20% surcharge per person.

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EGGS & OMELETS

made to order | tomatoes, onions, peppers, spinach, mushrooms, virginia ham, applewood-smoked bacon, swiss cheese, cheddar cheese *gf*

egg whites | egg substitutes available upon request **vg**

16 per person | attendant required

BISCUITS & GRAVY

buttermilk biscuits, country sausage gravy

15 per person | attendant required

CHICKEN & WAFFLES

fried buttermilk chicken

belgian waffles, seasonal berry & fruit compotes, chocolate chips, whipped cream, warm maple syrup

18 per person | attendant required



BREAKFAST À LA CARTE

Breakfast enhancements require a minimum of 25 people. Groups of less than 25 will be charged a 20% surcharge per person.

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ENHANCEMENTS

assorted danish and breakfast breads | 5 per person
bagels, assorted cream cheeses,
whipped butter | 7 per person
greek yogurt fruit parfait | 6 per person
sweet cream pancakes,
warm maple syrup | 6 per person
french toast, warm maple syrup | 7 per person
buttermilk biscuits, sausage gravy | 7 per person
overnight oats, brown sugar,
seasonal berry compote **df gf** | 5 per person
southern-style grits with cheddar **gf** | 5 per person
scrambled cage-free eggs **gf** | 6 per person
12th street breakfast potatoes **gf** | 6 per person
country sausage | 7 per person
vegan sausage **vg** | 7 per person
apple chicken sausage | 7 per person
applewood-smoked bacon | 7 per person
choose one | turkey sausage link or
turkey bacon | 7 per person

BREAKFAST SANDWICHES

sausage sandwich | cage-free egg, pork sausage,
cheddar, buttermilk biscuit | 8 per person
bacon & egg sandwich | cage-free egg,
applewood-smoked bacon, havarti cheese,
english muffin | 8 per person
breakfast burrito | chorizo, scrambled egg, green
onion, cheddar, salsa, flour tortilla | 7 per person
choose one | mini egg muffin, cage-free egg,
applewood-smoked bacon & cheddar or egg whites,
tomato & spinach | 7 per person
ham & swiss pastry | smoky ham & swiss,
sweet caramelized onions,
dijon mustard | 9 per person
florentine breakfast strudel | egg, spinach,
sun-dried tomatoes, puff pastry | 9 per person

ENHANCEMENT

substitute bagel on any sandwich | 2 per person



BREAK PACKAGES

Breaks are based on 1 hour of service.

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SAVORY SNACK ATTACK SNACKS

assorted route 11 chips

nut-free granola **vg**

crunchy seasoned chickpeas, virginia peanuts **n vg**

BEVERAGES

infused water

18 per person

THE HEALTHY PAUSE SNACKS

seasonal fruit display **gf vg**

charcuterie board, assorted crackers

traditional hummus, carrots, celery, pita chips,
steamed & seasoned edamame **vg**

BEVERAGES

infused water

22 per person

THE COOKIE MONSTER SNACKS

chocolate chip, oatmeal raisin, sugar cookies

BEVERAGES

individual 2%, chocolate milks

infused water

18 per person

BUILD YOUR OWN TRAIL MIX

SNACKS

dried cranberries, pineapple, raisins, peanuts,
pistachios, pecans, coconut flakes, sunflower
kernels, dried bananas, m&m's, granola **n gf vg**

whole fresh fruits **vg**

BEVERAGES

infused water

22 per person

THE SWEET TOOTH SNACKS

chocolate chip cookies, oatmeal raisin cookies,
brownies **n**

savory & sweet popcorn **gf vg**

chocolate trail mix **n**

assorted candies **vg**

BEVERAGES

assorted soft drinks

bottled waters

20 per person



ALL-DAY BREAK PACKAGES

All-day refreshment packages include Stance regular and decaffeinated coffee and hot Numi teas. Prices are based on one hour of service per break.

All-Day Break Packages require a minimum of 15 people. Groups of less than 15 will be charged a 20% surcharge per person.

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PACKAGE 1

AM BREAK

seasonal fruit display **vg**

assorted pastries and danish

orange & apple juices

MID-MORNING

granola, sweet honey yogurt

dried fruits, candied pecans **n gf vg**

infused water

PM BREAK

savory & sweet popcorn **gf vg**

assorted route 11 chips

flavored sparkling waters

42 per person

PACKAGE 2

AM BREAK

greek yogurt fruit parfait

assorted miniature muffins

orange & apple juices

MID-MORNING

create-your-own-trail mix station:

dried cranberries, pineapple, raisins,

dried bananas **gf vg**

peanuts, pistachios, pecans, sunflower kernels **n**

coconut flakes, m&m's, granola

infused water

PM BREAK

tricolor tortilla chips, fresh salsa, guacamole,

warm queso **gf vg**

assorted cookies and brownies

assorted flavored sparkling waters

46 per person



À LA CARTE

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FOOD

whole fruits | red & green apples, clementines,
bananas **vg** | 5 each

warm bavarian pretzels,
gourmet mustards | 50 per dozen

individual bags of route 11 potato chips | 4 each

deluxe mixed nuts **n** | 30 per pound

tri-color tortilla chips,
roasted tomato salsa **gf vg** | 7 per person

freshly baked muffins | 48 per dozen

assorted breakfast danish | 48 per dozen

freshly baked cookies or brownies | 50 per dozen

assorted individual greek yogurts | 5 each

assorted bagels,
flavored cream cheeses | 52 per dozen

seasonal sliced fruit,
honey & yogurt dip **gf** | 10 per person

gluten free vegan snack bars **gf vg** | 6 each

assorted cliff bars | 4 each



LUNCH BUFFETS

Lunch buffets are served with iced tea, Stance regular and decaffeinated coffee, assorted Numi hot teas. Prices are based on 90 minutes of service.

Lunch buffets require a minimum of 25 people. Groups of less than 25 will be charged a 20% surcharge per person. Prices are subject to a 24% service charge and prevailing local and state tax. All menus and prices are subject to change

SOUTHWESTERN

STARTERS

chopped romaine, crumbled queso fresco, black beans, fire-roasted corn, jalapeño, avocado ranch dressing

chicken tortilla soup *gf*

ENTRÉES

marinated chicken & beef fajitas *gf*

flour tortillas *vg*

corn tortillas *gf vg*

sautéed peppers & onions *gf vg*

ACCOMPANIMENTS

spanish rice *gf vg*

refried beans *gf vg*

fresh jalapeños, cheddar cheese, salsa, sour cream, guacamole

DESSERT

brown sugar, cinnamon & caramel churros *vg*

40 per person

ALL-AMERICAN

STARTERS

mixed greens, pear tomato, shredded carrot, croutons, white balsamic vinaigrette *vg*

chicken corn chowder

ENTRÉES

grilled ground beef burgers *gf*

grilled herb-marinated chicken breast *gf*

ACCOMPANIMENTS

white cheddar mac & cheese

onion rings *vg*

challah hamburger buns (gluten-friendly buns available on request) *gf*

pepper jack, cheddar cheese, swiss cheese

sliced tomato, lettuce, red onion, dill pickle chips *vg*

condiments | yellow mustard, grain mustard, ketchup, mayonnaise

DESSERT

apple pie

38 per person



LUNCH BUFFETS

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THE GOURMET SANDWICH

SALAD | CHOOSE ONE

classic caesar salad | romaine hearts, garlic croutons, shaved parmesan, caesar dressing

garden salad | pear tomato, cucumber, pickled red onion, sliced radish, shredded carrot, croutons

choose two dressings | white balsamic vinaigrette, ranch, blue cheese, fat-free raspberry vinaigrette

SOUP | CHOOSE ONE

chicken & wild rice *gf*

creamy tomato basil *gf*

baked potato

chicken corn chowder

virginia peanut *n*

minestrone *gf vg*

SANDWICHES | CHOOSE THREE

herb roasted turkey breast | cranberry boursin
baby arugula, sliced tomatoes, lemon aioli,
nine-grain bread

shaved roast beef | herbed boursin, baby arugula,
horseradish mayo, brioche bun

sliced ham | aged cheddar, bibb lettuce, creole
whole-grain mustard, herb ciabatta

grilled asparagus | roasted bell pepper, baby spinach,
tomato, red onion, garlic hummus, gluten-friendly
tortilla wrap *gf vg*

ACCOMPANIMENTS CHOOSE TWO

seasonal fruit salad *gf vg*

mediterranean pasta salad

route 11 potato chips *gf vg*

fingerling potato salad

DESSERTS

lemon bars and blondies

38 per person



LUNCH BUFFETS

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SHOCKOE SOUP & SALAD

SOUP | CHOOSE ONE

chicken & wild rice *gf*

creamy tomato basil *gf*

baked potato

chicken corn chowder

virginia peanut *n*

minestrone *gf vg*

SALAD

choose one | mixed field greens or baby gem lettuce

choose five toppings | shredded carrots,
pear tomatoes, sliced cucumbers,
grilled asparagus, diced beets, pecans,
sunflower kernels, pickled red onion,
dried cranberry, sliced radish,
julienned red & yellow bell peppers,
shredded cheddar, crumbled blue cheese,
shredded parmesan,
chopped applewood-smoked bacon

choose two dressings | white balsamic vinaigrette,
ranch, blue cheese, fat-free raspberry vinaigrette,
caesar dressing

ACCOMPANIMENTS CHOOSE TWO

chicken strips

market chicken salad

chesapeake shrimp salad

fingerling potato salad

mediterranean pasta salad

israeli couscous salad | baby tomatoes,
fresh basil, evoo, sliced olives

DESSERTS

lemon bars and blondies

44 per person

vegan and gluten-friendly desserts
available | 2 per person



TIERED LUNCH BUFFET

Lunch buffets are served with iced tea, Stance regular and decaffeinated coffee, assorted Numi hot teas and freshly baked rolls with butter. Prices are based on 90 minutes of service.

Lunch buffets require a minimum of 25 people. Groups of less than 25 will be charged a 20% surcharge per person.

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BUFFET PACKAGES

one salad, one protein, two sides,
one dessert | 35 per person

one salad, two proteins, two sides,
one dessert | 40 per person

one salad, three proteins, three sides,
one dessert | 48 per person

SALADS

CLASSIC CAESAR

romaine hearts, garlic croutons, shaved parmesan,
creamy caesar dressing

GARDEN SALAD

fresh mixed greens, baby tomatoes, cucumbers,
shredded carrots, shaved radish, croutons,
choice of dressing

SPINACH SALAD

baby spinach, crispy pancetta, baby tomatoes,
candied pecans, white balsamic vinaigrette *n gf*

BLUEBERRY ARUGULA SALAD

fresh baby arugula, blueberries,
pickled red onion, crumbled goat cheese,
pine nuts, citrus vinaigrette *n vg*

PROTEINS

chesapeake crab cake, citrus beurre blanc *gf* | 5 per
person upcharge applies

seared atlantic salmon, basil cream *gf*

seasoned chicken breast, herb velouté *gf*

crispy chicken parmesan, house red sauce

grilled chicken breast, wild mushroom sauce *gf*

herb-roasted flank steak *gf*

slow-roasted ny strip, caramelized
shallot demi-glace *gf*

seared bistro filet, thyme jus *gf*

roasted pork tenderloin, dijon sauce *gf*

impossible meatloaf *vg*

vegan cakes *gf vg*

SIDES

whipped yukon gold potatoes, scalloped potatoes,
roasted fingerling potatoes, sweet potato mash,
gnocchi with lemon cream, cilantro-lime rice,
steamed jasmine rice, herbed rice pilaf

braised brussels sprouts, coconut & lime
black beans, medley of seasonal vegetables,
buttered haricots vert, glazed baby carrots,
broccolini with lemon and garlic confit,
grilled asparagus, yellow squash & zucchini
with baby tomatoes, roasted root vegetables



TIERED LUNCH BUFFET

Lunch buffets are served with iced tea, Stance regular and decaffeinated coffee, assorted Numi hot teas. Prices are based on 90 minutes of service.

Lunch buffets require a minimum of 25 people. Groups of less than 25 will be charged a 20% surcharge per person.

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DESSERTS

RIVER CITY S'MORES

graham crust, double-dark chocolate brownie,
swiss marshmallow meringue,
dark chocolate ganache drizzle

CHEESECAKE BITES

plain new york-style, berry coulis swirl

BROOKIE

chocolate chip cookie | brownie base,
layer of oreo cream & oreo crumbles,
chocolate ganache

COOKIES & BROWNIES

KEY LIME TART

graham crust, white chocolate drizzle

APPLE BROWN BETTY

cinnamon & brown sugar apple crumble
in individual pie shell

SEASONAL FRUIT COBBLER

apple, peach or blueberry

MINIATURE DESSERTS

chef's selection of miniature cakes, cheesecakes,
fruit tarts

SOUTHERN BREAD PUDDING

classic rich custard sauce, brown sugar, raisins,
pecans, caramel sauce *n*

ENHANCEMENT

vegan & gluten-friendly desserts available *gf vg*
2 per person



BOXED LUNCHES

Boxed lunches include your choice of assorted soda or bottled water, route 11 lightly salted chips and a freshly baked chocolate chip cookie or whole fruit.

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

SALAD | CHOOSE ONE SOUTHERN-STYLE POTATO SALAD

tangy dukes mayo, yellow mustard, hard-boiled egg, celery, onions

QUINOA SALAD

cucumber, toasted pine nuts, tomatoes, citrus vinaigrette *gf vg*

ORECCHIETTE PASTA SALAD

heirloom tomatoes, grilled asparagus, white balsamic vinaigrette

COUNTRY-STYLE COLESLAW

shredded red cabbage, carrots, apple cider slaw dressing

SEASONAL FRUIT & BERRY SALAD

SANDWICHES & SALADS CHOOSE UP TO THREE

CHICKEN SALAD

bibb lettuce, sliced tomatoes, potato roll

ITALIAN

ham, capicola, genoa salami, fresh mozzarella, lettuce, sliced tomatoes, herb ciabatta

ROAST BEEF & CHEDDAR

caramelized onions, horseradish mayo, brioche bun

SANDWICHES & SALADS CONTINUED

ROASTED TURKEY

cranberry boursin cheese, sliced tomatoes, baby arugula, nine-grain bread

GREEK HUMMUS WRAP

traditional hummus, baby spinach, sliced tomatoes, feta cheese, shaved red onions, flour tortilla *vg*

FRIED CHICKEN BLT

crispy breaded chicken breast, iceberg lettuce, tomatoes, applewood-smoked bacon, aged cheddar, avocado ranch, flour tortilla

THE VIRGINIAN

pit ham, crispy smoked pork belly, local bibb lettuce, aged cheddar, creole grain mustard, potato roll

CHEF'S SALAD

chopped romaine, shredded carrots, english cucumbers, baby tomatoes, country ham & smoked turkey, ranch dressing

substitute chicken or salmon protein | 6 per person

CHICKPEA ON CIABATTA

vegan mayonnaise, chickpeas, red peppers, green onion & olive tapenade on ciabatta roll *vg*

34 per person



PLATED LUNCH

Plated lunch entrées are served with choice of salad, main course and dessert, iced tea, Stance regular and decaffeinated coffee, assorted Numi hot teas and freshly baked rolls with butter.

Plated lunches require a minimum of 15 people. Groups of less than 15 people will be charged 20% surcharge per person.

Multiple main course selections will be priced based on highest price item.

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

SALAD | CHOOSE ONE

CLASSIC CAESAR

romaine hearts, garlic croutons, shaved parmesan, creamy caesar dressing

GARDEN SALAD

fresh mixed greens, baby tomatoes, cucumbers, shredded carrots, shaved radish, croutons, choice of dressing *gf*

WEDGE

baby gem lettuce, crumbled blue cheese, pork belly lardon, baby tomatoes, house buttermilk ranch dressing *gf vg*

SPINACH SALAD

baby spinach, crispy pancetta, baby tomatoes, candied pecans, white balsamic vinaigrette *n gf*

BLUEBERRY ARUGULA SALAD

baby arugula, blueberries, pickled red onion, crumbled goat cheese, pine nuts, citrus vinaigrette *n*



PLATED LUNCH

Plated lunch entrées are served with choice of salad, main course and dessert, iced tea, Stance regular and decaffeinated coffee, assorted Numi hot teas and freshly baked rolls with butter.

Plated lunches require a minimum of 15 people. Groups of less than 15 people will be charged 20% subcharge per person.

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MAIN COURSE | CHOOSE ONE

BISTRO FILET

parmesan-crusted potatoes, grilled asparagus, herb jus *gf*

45 per person

PORK TENDERLOIN

garlic & rosemary jus, maple-glazed carrots, roasted winter squash *df gf*

36 per person

CARY STREET CHICKEN

seared chicken, dijon cream sauce, herbed rice pilaf, grilled asparagus *gf*

35 per person

ROASTED CHICKEN

lemon & herb velouté, wild mushroom risotto, glazed baby carrots

35 per person

CHESAPEAKE CRAB CAKES

citrus beurre blanc, grilled spinach, carolina gold rice

45 per person

MAHI-MAHI

yellow rice, roasted peppers, veracruz sauce *gf*

42 per person

ATLANTIC SALMON

herbed rice pilaf, haricots vert, lemon caper sauce *gf*

42 per person

IMPOSSIBLE MEATLOAF

grilled sweet corn, caramelized onions, sweet and smoky tomato sauce, cauliflower & parsnip purée *gf vg*

36 per person

CRISPY SPICED CAULIFLOWER

quinoa, asparagus tips, green goddess *gf vg*

35 per person



PLATED LUNCH

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DESSERT

RIVER CITY S'MORE

graham crust, double-dark chocolate brownie, hand-brûléed swiss marshmallow meringue, dark chocolate ganache drizzle

CHEESECAKE | CHOOSE ONE

plain new york-style or choose:
strawberry, raspberry, blueberry, blackberry, key lime, chocolate or salted caramel swirl

LEMON DECADENCE CAKE

satin white cake, lemon cheesecake, lemon buttercream, crumble

RED VELVET CAKE

red velvet cake, house ny cheesecake center, vanilla buttercream, red velvet crumbs

ESPRESSO CHOCOLATE CAKE

dutch chocolate cake, coffee buttercream, dark chocolate blossoms, cocoa powder finish

APPLE CARAMEL CRUMBLE

brown sugar-sweetened apples, cinnamon streusel topping, caramel drizzle

KEY LIME TART

graham crust, white chocolate drizzle.

ENHANCEMENT

vegan & gluten friendly desserts available **n gf vg**
2 per person



RECEPTION HORS D'OEUVRES

Prices are per piece, with a minimum of 50 pieces per order. Butler attendants required at 100 per butler with one butler per 50 people. Hors d'oeuvre service may not exceed 2 hours.

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HOT

cuban cigar spring roll | traditional flavors of a cuban sandwich in crispy spring roll skin | **5 each**

black bean empanada | cilantro & lime crema | **5 each**

applewood-smoked bacon-wrapped scallops | maple & sherry gastrique **gf** | **6 each**

sweet & spicy bbq jumbo shrimp **gf** | **6 each**

chicken potstickers | ginger teriyaki | **5 each**

chicken & waffle | southern-style buttermilk fried chicken, waffle and chipotle honey cream | **6 each**

veggie potstickers | ginger teriyaki | **5 each**

veggie egg rolls | sesame soy sauce | **5 each**

smoked gouda arancini | **5 each**

short rib phyllo | whipped potatoes, phyllo cup | **6 each**

fiery peach bbq brisket | beef brisket, sweet & tangy peach bbq sauce, applewood smoked bacon, pickled jalapeño | **7 each**

cheeseburger puff | ground beef, american cheese, ketchup, mustard, onion, pickles | **7 each**

fried chicken sliders | chipotle mayo, country slaw | **7 each**

sesame chicken skewers | sweet chile sauce | **6 each**

vegan caribbean risotto cake | tropical blend of coconut risotto, mango, pineapple, cilantro & lemongrass **vg** | **6 each**

vegan falafel fritter | chickpeas, onion, garlic, herbs & spices **vg** | **6 each**

mini crab cakes | cajun remoulade | **7 each**

COLD

shrimp & crab salad | phyllo cup | **7 each**

caprese skewers | basil balsamic glaze **gf** | **5 each**

mini avocado toast **vg** | **5 each**

goat cheese crostini | fig, crispy prosciutto | **8 each**

shaved beef on crostini | lemon & horseradish cream | **8 each**

blackened tuna bites, cucumber chips | **8 each**



RECEPTION DISPLAYS

Displays are based on one hour of service. Displays require a minimum of 25 people.

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GARDEN VEGETABLE CRUDITÉS

seasonal baby vegetables, traditional crudités,
lemon & garlic hummus, blue cheese dip,
house buttermilk dip *gf*

10 per person

ARTISANAL CHEESE DISPLAY

domestic and international cheeses,
herb boursin, pimento cheeses, dried fruits,
fresh berries, candied pecans, sliced baguettes,
grilled crostinis, assorted crackers *n*

gluten-friendly available upon request *gf*

17 per person

WARM CHESAPEAKE BAY CRAB DIP

maryland crab, old bay, meyer lemon,
served warm, sliced baguettes, crostinis, crackers

110 per quart

PIMENTO CHEESE DIP

classic pimento cheese dip, crostinis,
assorted crackers

80 per quart

SEASONAL FRUIT DISPLAY

the season's best fruits & berries,
local honey yogurt dip *gf*

10 per person

STUFFED BAKED BRIE EN CROûTE | CHOOSE ONE

full wheel of french brie stuffed with apricot or fig jam,
puff pastry, candied pecans, sliced fresh baguette,
grilled crostinis, assorted crackers *n*

130 each

CHARCUTERIE BOARD

chef's selection of meats, artisan cheeses, spreads,
vegetables, berries, nuts, seeds *n vg*

22 per person

CHILLED SEAFOOD DISPLAY

jumbo shrimp cocktail, local virginia oysters on the
half-shell, crab cocktail claws, clams on half-shell,
remoulade, tabasco, cocktail sauce,
lemon wedges, horseradish *gf*

28 per person

SPINACH & ARTICHOKE DIP

baby spinach & artichoke hearts, parmesan
& herb cream sauce, freshly sliced baguettes,
assorted crackers, gluten-friendly upon request

80 per quart

SWEET ENDINGS

chocolate tarts, fruit tarts,
mini cheesecakes, key lime tarts

18 per person



RECEPTION CARVING STATION

Chef attendant required at 125 per chef with one station per 50 people. Stations priced for 2 hours of service. Additional time is charged at 25 per 30 minutes.

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

SMOKED BEEF BRISKET

regional bbq sauces, crispy tobacco onions,
house cornbread

325 each (serves 40) | attendant required

HERB-CRUSTED PRIME RIB

seasoned & roasted whole prime ribeye,
medium-rare temperature, roasted
garlic mayonnaise, horseradish cream,
sweet yeast rolls

400 each (serves 30) | attendant required

MUSTARD & FENNEL-RUBBED PORK LOIN

sweet yeast rolls

280 each (serves 25) | attendant required

ROASTED CARVING STATION

sage, cranberry relish, turkey gravy,
sweet yeast rolls

280 each (serves 30) | attendant required

VIRGINIA HAM

virginia apple & bourbon chutney,
whole-grain mustard, sweet yeast rolls

350 each (serves 25) | attendant required

all proteins are gluten-friendly without bread or rolls *gf*



RECEPTION STATIONS

Stations are designed to be served in combination with additional reception food selections. They are not considered a dinner buffet option. One station required per 50 people. Stations priced for 2 hours of service.

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

BAR STATIONS

MAC N'CHEESE BAR

cavatappi pasta, chef's famous cheese sauce
toppings | chopped applewood-smoked bacon,
grated parmesan cheese, crispy onions,
scallions, jalapeños

15 per person

PASTA BAR

penne, cavatappi pastas
choose two sauces | red pepper pomodoro, alfredo,
house marinara, pesto cream, bolognese
accompaniments | italian sausage, grilled chicken,
artichoke hearts, sliced olives, parmesan cheese,
roasted peppers, caramelized onions

18 per person

gluten-friendly pasta available *gf* | 2 per person

CARY STREET TACO BAR

adobo-braised chicken or marinated flank steak,
roasted fajita veggies, miniature flour & corn tortillas
spanish rice, refried beans

toppings | diced tomatoes, shredded iceberg lettuce,
cheddar cheese, house salsas, black beans,
diced onions, lime crema

16 per person

BBQ BAR

pulled smoked chicken or pulled pork
regional bbq sauces, sweet yeast rolls,
cornbread

country-style slaw

16 per person



CHEF-ATTENDED RECEPTION

Chef attendant required at 125 per chef with one station per 50 people unless otherwise noted.
Stations priced for 2 hours of service. Additional time is charged at 25 per 30 minutes.

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

ACTION STATIONS

CHESAPEAKE CRAB CAKE

seared fresh maryland crab cakes,
rémoulade sauce

24 per person | attendant required

SHRIMP & GRITS

jumbo shrimp, lowcountry grits, tasso gravy,
chopped green onions **gf**

22 per person | attendant required

PASTA

choose two pastas | cheese tortellini, penne,
wild mushroom ravioli

choose two sauces | pesto cream, alfredo,
bolognese, marinara

accompaniments | grilled marinated chicken,
sliced italian sausage, mushrooms, baby spinach,
roasted peppers, artichoke hearts, tomato,
caramelized onion, shredded parmesan

20 per person

gluten-friendly pasta available **gf** | 2 per person

WOK STATION

traditional fried rice, jasmine rice,
house sesame hoisin & sweet chili sauces

choose two proteins | marinated tofu, tempeh,
baby shrimp, bulgogi beef, sesame chicken

accompaniments | chopped cilantro, thai basil,
rainbow peppers, bean sprouts, soy sauce,
fish sauce, lime wedges, crispy wonton strips

22 per person | one attendant
per 30 people required

station can be made gluten-friendly (except wonton
strips) by substituting liquid aminos **gf** | 3 per person

CHICKEN & WAFFLE STATION

fried buttermilk chicken

belgian waffles, assortment of fresh & seasonal
berry & fruit compotes, chocolate chips,
whipped cream, warm maple syrup

18 per person



TIERED DINNER BUFFET

Dinner buffets include iced tea, Stance regular and decaffeinated coffee, assorted Numi hot teas and freshly baked rolls with butter. Prices are based on 90 minutes of service.

Dinner buffets require a minimum of 25 people. Groups of less than 25 will be charged a 20% surcharge per person.

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

BUFFET PACKAGES

one salad, one protein, two sides,
one dessert | 54 per person

one salad, two proteins, two sides,
one dessert | 60 per person

one salad, three proteins, three sides,
two desserts | 70 per person

SALADS

CLASSIC CAESAR

romaine hearts, garlic croutons, shaved parmesan,
creamy caesar dressing

GARDEN SALAD

fresh mixed greens, baby tomatoes, cucumbers,
shredded carrots, shaved radish, croutons,
choice of dressing

SPINACH SALAD

baby spinach, crispy pancetta, baby tomatoes,
candied pecans, white balsamic vinaigrette

BLUEBERRY ARUGULA SALAD

baby arugula, blueberries, pickled red onion,
crumbled goat cheese, pine nuts, citrus vinaigrette *n*

ROASTED BEET SALAD

shredded kale, roasted beets, goat cheese,
pistachios, watermelon radish,
pomegranate vinaigrette *n*

PROTEINS

roasted chicken breast, mushroom & herb velouté *gf*

chicken santa fe, lightly blackened,
fresh pico de gallo *gf*

stuffed parmesan chicken, prosciutto,
pomodoro sauce

blackened salmon, lemon butter sauce *gf*

roasted red snapper, red pepper cream *gf*

grilled salmon, lemon & caper cream *gf*

fennel-crusted pork loin,
va apple & bourbon chutney *gf*

sliced roast beef tenderloin, mushroom marsala
sauce *gf* | 4 upcharge per person

braised short ribs, maker's mark demi-glace *gf*

roasted ny strip, caramelized shallot demi-glace *gf*
impossible meatloaf *gf vg*

crab cakes,
cajun remoulade | 5 upcharge per person
vegan cakes *gf vg*

SIDES

whipped yukon gold potatoes,
roasted fingerling potatoes, potatoes au gratin,
sweet potato mash, ricotta gnocchi & lemon cream,
steamed jasmine rice, herbed rice pilaf,
coconut & lime black beans

applewood-smoked bacon-braised brussels sprouts,
local seasonal vegetables, buttered haricots vert,
glazed baby carrots, broccolini with lemon & garlic
confit, squash, grilled asparagus,
fire-roasted root vegetables, zucchini & baby
tomatoes medley



TIERED DINNER BUFFET

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Dinner buffets require a minimum of 25 people. Groups of less than 25 will be charged a 20% surcharge per person.

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

DESSERTS

CHEESECAKE | CHOOSE ONE

new york-style cheesecake, choice of shortbread cookie, chocolate graham or traditional graham cracker crust

flavors | plain, strawberry, blueberry, blackberry, key lime, chocolate, caramel

SPICED CARROT CAKE

nut-free version of the classic, perfectly balanced spiced carrot cake, vanilla buttercream

RED VELVET CAKE

classic red velvet cake, house ny cheesecake center, vanilla buttercream, red velvet crumbs

ESPRESSO COFFEE CAKE

dutch chocolate cake, coffee buttercream, dark chocolate blossoms, cocoa powder finish

KEY LIME TART

graham crust, white chocolate drizzle

APPLE CARAMEL CRUMBLE

brown sugar-sweetened apples, cinnamon streusel topping, caramel drizzle

MINIATURE DESSERTS

chef's selection of miniature cakes, cheesecakes, fruit tarts *n gf*

ENHANCEMENT

vegan & gluten-friendly desserts available *gf vg*
2 per person



PLATED DINNER

Plated dinner entrées are served with choice of salad, main course, dessert, iced tea, Stance regular and decaffeinated coffee, assorted Numi hot teas and freshly baked rolls with butter.

Plated dinners require a minimum of 15 people. Groups of less than 15 will be charged a 20% surcharge per person.

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

SALADS | CHOOSE ONE

CLASSIC CAESAR

romaine hearts, garlic croutons, shaved parmesan, creamy caesar dressing

GARDEN SALAD

fresh mixed greens, baby tomatoes, cucumbers, shredded carrots, shaved radish, croutons, choice of dressing

WEDGE

baby gem lettuce, crumbled blue cheese, pork belly lardon, baby tomatoes, house buttermilk dressing

SPINACH SALAD

baby spinach, crispy pancetta, baby tomatoes, candied pecans, white balsamic vinaigrette *n*

ARUGULA & PEAR SALAD

baby arugula, poached pear, candied pecans, baby tomatoes, crumbled bleu cheese, citrus vinaigrette *n*

ROASTED RED BEET SALAD

shredded kale, roasted beets, crumbled goat cheese, pistachios, watermelon radish, pomegranate vinaigrette *n*





PLATED DINNER

Plated dinner entrées are served with choice of salad, dessert, iced tea, Stance regular coffee, decaffeinated coffee, assorted Numi hot teas, and assorted artisan breads.

Plated dinners require a minimum of 15 people. Groups of less than 15 will be charged a 20% surcharge per person.

Multiple main course selections will be priced based on highest price item.

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

MAIN COURSES

CHESAPEAKE CRAB CAKE

locally sourced chesapeake crab, apple & fennel slaw, buttered asparagus, carolina gold rice

55 per person

DIJON & HONEY-GLAZED CHICKEN

creamy parmesan polenta, vegetable jardiniere, madeira chicken jus

48 per person

JERK CHICKEN

coconut jasmine rice, cardamom-scented local squash, pineapple & mango salsa *gf*

48 per person

ROASTED CHICKEN

cavatappi, smoked gouda mornay, sweet peas, grilled scallion

48 per person

FENNEL-CRUSTED PORK

maple-glazed baby carrots, squash purée, pecan dust, garlic & rosemary jus *n gf*

48 per person

OSSO BUCO

red wine-braised pork osso buco, gemolata, pearled barley risotto, broccolini, natural jus

50 per person

CABERNET-BRAISED SHORT RIB

parmesan & parsley polenta, rainbow baby carrots, sherry gastrique *gf*

52 per person

FILET MIGNON

creamed spinach, whipped yukon gold potatoes, caramelized shallot demi-glace *gf*

66 per person

RED SNAPPER

roasted purple potatoes, broccolini, lemon & garlic confit, red pepper cream sauce *gf*

52 per person

PAN-SEARED SEA BASS

herbed manchego, potato puree, butter asparagus, fennel slaw, vermouth cream sauce *gf*

60 per person

GRILLED SALMON

forbidden rice, seasonal vegetable medley, blood orange beurre blanc

52 per person



PLATED DINNER

Plated dinner entrées are served with choice of salad, main course, dessert, iced tea, Stance regular and decaffeinated coffee, assorted Numi hot teas, and assorted artisan breads.

Plated dinners require a minimum of 15 people. Groups of less than 15 will be charged a 20% surcharge per person.

Multiple main course selections will be priced based on highest price item.

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

MAIN COURSES

VEGAN CAKES

hearts of palm, garbanzo beans, grilled asparagus, forbidden rice, smoked tomato broth *gf vg*

48 per person

IMPOSSIBLE MEATLOAF

grilled sweet corn, caramelized onions, sweet & smoky tomato sauce, cauliflower & parsnip purée *gf*

50 per person

CRISPY SPICED CAULIFLOWER

quinoa, asparagus tips, green goddess *gf vg*

48 per person

VEGAN RATATOUILLE

eggplant ratatouille, vegan pesto, cheese in puff pastry

49 per person

MAIN COURSE DUOS

SHORT RIB & BLACKENED SHRIMP

polenta cake, roasted asparagus, natural jus *gf*

70 per person

GRILLED CHICKEN BREAST & SEARED SALMON

sour cream mashed potatoes, lemon butter, grilled haricots vert

65 per person

SEARED FILET MIGNON & CHICKEN BREAST

roasted garlic mashed potatoes, grilled asparagus, truffle demi-glace *gf*

76 per person

substitute chesapeake crab cake or shrimp for chicken | 8 per person



PLATED DINNER

Plated dinner entrees are served with choice of salad, main course, dessert, iced tea, Stance regular and decaffeinated coffee, assorted Numi hot teas and freshly baked rolls with butter.

Plated dinners require a minimum of 15 people. Groups of less than 15 will be charged a 20% surcharge per person.

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

DESSERTS

CHEESECAKE | CHOOSE ONE

blackberry cabernet cheesecake |
ny-style cheesecake, house-made cabernet-infused
blackberry sauce swirl, traditional graham crust

raspberry brûlée cheesecake |
ny-style cheesecake, house-made raspberry
sauce swirl, traditional graham crust

SPICE CARROT CAKE

nut-free version of the classic, perfectly balanced
spiced carrot cake, vanilla buttercream

TRIPLE-CHOCOLATE BLACKOUT CAKE

dutch chocolate cake, chocolate buttercream,
belgian chocolate cheesecake center,
hershey's heath toffee crumbles,
house chocolate ganache *n*

RED VELVET CAKE

classic red velvet cake, house ny cheesecake center,
vanilla buttercream, red velvet crumbs

HEATH CARAMEL CRUNCH CAKE

white satin cake, almond flavor,
caramel & vanilla buttercream, heath toffee crumble,
buttercream, heath crumbles around the outside *n*

APPLE CARAMEL CRUMBLE

brown sugar-sweetened apples, caramel drizzle,
cinnamon streusel topping

ESPRESSO COFFEE CAKE

dutch chocolate cake, coffee buttercream,
dark chocolate blossoms & cocoa powder finish

COCONUT VANILLA CAKE

coconut infused vanilla buttercream, fresh coconut

ENHANCEMENT

vegan & gluten-friendly desserts available *gf vg*
2 per person



NON-ALCOHOLIC BEVERAGES

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

BEVERAGES

stance regular or decaffeinated
coffee | 86 per gallon

assorted numi hot teas | 65 per gallon

fruit-infused water | 45 per gallon

iced tea or lemonade | 45 per gallon

classic black iced tea | 45 per gallon

assorted soft drinks | 5 each

pure life water | 5 each

acqua panna natural spring water | 7 each

s.pellegrino essenza flavored sparkling
mineral water | 7 each

s.pellegrino sparkling mineral water | 5 each

assorted flavored sparkling water | 6 each

fresh juice | orange, apple, grapefruit, cranberry,
pineapple, tomato | 65 per gallon

naked fruit juice & smoothies | 8 each

assorted bottled fruit juices | 6 each

red bull | energy drink or sugarfree | 6 each

assorted flavored energy drinks | 6 each

gold peak teas | 7 each

coconut water | 7 each

gatorade and powerade sports drinks | g2 grape, fruit
punch, zero glacier, zero lemon-lime | 8 each

assorted flavored electrolyte packets | 2 each

BEVERAGE PACKAGE À LA CARTE

FULL DAY

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

26 per person (8 hours maximum)

HALF DAY

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

16 per person (4 hours maximum)

EXTREME HYDRATION STATION

FULL DAY

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

32 per person (8 hours maximum)

HALF DAY

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

20 per person (4 hours maximum)



BAR MIXOLOGY

Bartenders are 135 per bartender with 1 bartender per 100 people for up to 4 hours of service.
Cashiers are 110 per cashier for up to 4 hours of service.

Prices are subject to 24% service charge and prevailing local and state sales tax.

LIQUOR BRANDS

CRAFT BRANDS

vodka | tito's handmade

gin | the botanist

rum | sailor jerry

bourbon | maker's mark

scotch | monkey shoulder

tequila | patrón silver

cognac | hennessy vsop

PREMIUM BRANDS

vodka | absolut

gin | beefeater

rum | bacardí

bourbon | old forester

scotch | johnnie walker red label

tequila | milagro silver

cognac | hennessy vs

CALL BRANDS

vodka | svedka

gin | seagram's

rum | castillo

bourbon | jim beam

scotch | j&b

tequila | sauza blanco

cognac | hennessy vs

IMPORTED & CRAFT BEERS, CIDER & SELTZER SELECT THREE

corona, heineken, stella artois

blue moon, devils backbone 8 point ipa,
legend brown ale, voodoo ranger ipa

bold rock cider, truly seltzer

heineken O.O non-alcoholic

DOMESTIC BEERS | SELECT TWO

bud light, budweiser, michelob ultra,
miller lite, yuengling

HOST BAR

craft brands | 15 each

premium brands | 12 each

call brands | 10 each

house wine | 12 each

domestic beer | 7 each

imported beer | 8 each

virginia craft beer, ciders, hard seltzers | 9 each

mineral water | 5 each

soft drinks & juices | 5 each

CASH BAR

craft brands | 16 each

premium brands | 13 each

call brands | 11 each

house wine | 13 each

domestic beer | 8 each

imported beer | 9 each

virginia craft beer, ciders, hard seltzers | 10 each

mineral water | 5 each

soft drinks & juices | 5 each



BAR MIXOLOGY

Hosted bar packages include sodas, mineral water, juices and cocktail mixers. Bartenders are 135 per bartender with one bartender per 100 people for up to 4 hours of service. Cashiers are 110 per cashier for up to 4 hours of service.

Prices are subject to a 24% service charge and prevailing local and state sales tax.

PACKAGES

CRAFT BRANDS

one hour | 30 per person
two hours | 48 per person
three hours | 64 per person
four hours | 82 per person

PREMIUM BRANDS

one hour | 25 per person
two hours | 41 per person
three hours | 57 per person
four hours | 75 per person

CALL BRANDS

one hour | 24 per person
two hours | 38 per person
three hours | 52 per person
four hours | 68 per person

BEER & WINE

one hour | 20 per person
two hours | 32 per person
three hours | 44 per person
four hours | 56 per person

OMNI SIGNATURE COCKTAILS

add a selection of barmalade-inspired cocktails using craft, premium or call brands
additional cost associated based on chosen product

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

OMNI SIGNATURE MOCKTAILS

add a selection of barmalade-inspired mocktails to any bar

BLOOD ORANGE MADRAS

blood orange-guava barmalade, cranberry juice, lime
10 per drink

CINNAMON APPLE SOUR

apple-pear barmalade, monin cinnamon, omni sour, angostura bitters
10 per drink



WINE RACK

The wines on this progressive menu are grouped in flavor categories. Wine with similar flavors are listed in a simple sequence starting with those that are sweeter and mild in taste, progressing to wines that are full-bodied and drier in taste.

†House Brand Wine

Prices are subject to a 24% service charge and prevailing local and state sales tax.

SPARKLING

campo viejo | rioja, spain |
cava brut | 48 per bottle

ruffino | veneto, italy, nv |
prosecco | 46 per bottle

WHITE & BLUSH

decoy by duckhorn | sonoma county, california |
rosé | 75 per bottle

hayes ranch | california | rosé | 58 per bottle

decoy by duckhorn | sonoma county, california |
sauvignon blanc | 75 per bottle

benziger | sonoma county, california |
sauvignon blanc | 47 per bottle

zenato | italy | pinot grigio | 45 per bottle

bulletin placet† | australia | sauvignon
blanc | 44 per bottle

bulletin placet† | australia |
chardonnay | 44 per bottle

hayes ranch | california |
chardonnay | 51 per bottle

decoy by duckhorn | sonoma county, california |
chardonnay | 75 per bottle

RED

joel gott | columbia valley, washington |
red blend | 49 per bottle

decoy by duckhorn | sonoma county, california |
pinot noir | 75 per bottle

meiomi | california | pinot noir | 60 per bottle

hayes ranch | california | merlot | 51 per bottle

bulletin placet† | australia | merlot | 44 per bottle

decoy by duckhorn | sonoma county, california |
merlot | 75 per bottle

bulletin placet† | australia | cabernet
sauvignon | 44 per bottle

decoy by duckhorn | sonoma county, california |
cabernet sauvignon | 75 per bottle

catena vista flores | argentina |
malbec | 50 per bottle



DETAILS

FOOD & BEVERAGE POLICIES

We ask that menu selections and setup arrangements be finalized at least three weeks prior to the scheduled event. A detailed banquet event order will be completed at that time. Your signature is required on each banquet event order prior to the event.

GUARANTEES OF ATTENDANCE, MINIMUMS AND RESET FEES

In order to ensure the success of your function, the Catering and Convention Services planning team would like to be notified of the exact number of guests by noon five business days prior to your first function. If the guarantee is not confirmed five business days in advance, the expected count will be considered the guarantee. Final charges will be based on the guarantee or the actual attendance, whichever is greater. The hotel will prepare food based on the guaranteed amount plus 3%. Room assignments are made by the hotel staff to accommodate the expected attendance. The hotel reserves the right to reassign space if attendance changes from the expected count or as deemed necessary. If significant changes are made to the room setup details within 48 hours of the event start time, re-set fees will be assessed. Fees will vary based on room set complexity but will carry a minimum of 300 per room.

PRICING & BILLING

Food and beverage prices are subject to a 24% service charge and applicable sales tax. Tax exemption must meet the Commonwealth of Virginia requirements and proof of exemption is required two weeks prior to the day of the event. Payment must be made in advance unless direct bill credit has been established with the hotel's finance department at least 5 weeks prior to the event.

SPECIAL CONDITIONS

No food and beverage of any kind may be brought into the hotel by the client or guest. The hotel reserves the right to charge for the service of such food and beverage. Insurance restrictions and health code prohibit the hotel from allowing leftover food and beverage to be removed from the premises. No outside alcoholic beverages may brought into the hotel by the client or guest. The hotel reserves the right to confiscate any outside alcoholic beverages in accordance with Virginia ABC license requirements.

SHIPPING & RECEIVING

If it is necessary to ship materials to the hotel prior to the start of your program, each item must be properly packed and marked with the group name, contact and the date of the event. We reserve the right to refuse to accept packages that appear damaged in any way and assume no liability for the condition of the contents of any package. The patron is responsible for notifying the attendees that the hotel charges for incoming shipments including boxes and envelopes. Services include receiving, tracking and one-way delivery to meeting rooms.

DIETARY RESTRICTIONS & SPECIAL MEALS

In an effort to better serve your guests, we require dietary requests for all meal functions due at the time of your guarantee. If no dietary requests are specified, the hotel reserves the right to provide special meals no greater than 3% of the guarantee. Kosher and halal meals may be ordered through your catering and convention services manager. These meals are sourced through hotel's provider and require 10 days advanced notice. They are subject to additional cost and surcharge.



DETAILS

PINNACLE LIVE AUDIOVISUAL SERVICES

Pinnacle Live is the hotels on-site supplier for all audiovisual and event technology needs, with exclusivity in providing services for the internet, electrical power (access and distribution), rigging and all truss, both hanging and floor mounted. For programs utilizing a third-party provider for audiovisual equipment, please refer to the audiovisual service standards with outline insurance requirements and labor charges, behavior standards and expectations. A copy is available from your convention services or catering manager.

DECORATIONS AND EXHIBITS

All decorations, exhibit layouts and electrical requirements must meet the approval of the hotel within local code regulations. The hotel will not permit the affixing of anything to the walls, floors, or ceiling of the rooms with nails, staples, tape or any other substance unless approval is given by the hotel. No signs, banners or decorations may be utilized without prior approval from your hotel representative. We will be happy to assist you in hanging all of your approved decorations. Labor fees may apply. Confetti is strictly prohibited.



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[DETAILS](#)