

A romantic couple is shown in a close embrace at a dinner table. The man, on the left, has a beard and is wearing a dark suit with a white shirt and a dark tie. He is holding a wine glass and looking towards the woman. The woman, on the right, has long, wavy blonde hair and is wearing a white lace dress. She is also holding a wine glass and looking towards the man. The table in front of them is set with white plates, glasses, and several lit candles in holders, creating a warm and intimate atmosphere. The background is dark with some blurred lights, suggesting an indoor dining setting.

OMNI SAN DIEGO HOTEL

WEDDING MENUS

A DAY *UNLIKE* ANY OTHER

SHOULD HAPPEN

AT A PLACE UNLIKE ANY OTHER.



YOUR STORY STARTS HERE.

Whether we are hosting your wedding reception, rehearsal dinner or celebratory brunch, we will bring together the best of everything. Distinctive venues. Exceptional cuisine. Luxurious accommodations. Legendary service. It all comes together to ensure your event is truly sensational. Omni San Diego Hotel's experienced wedding team will be here for you every step of the way — partnering with your wedding coordinator from your first planning meeting to your final toast. So you can focus on what matters most — making memories that last a lifetime.

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COCKTAIL HOUR

Choice of up to three tray passed hors d'oeuvres included in the wedding package.

A 25% service charge and 7.75% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.

HOT HORS D'OEUVRES

- Sun-dried tomato turnover
- Lemon grass chicken with Thai spice
- Duck confit with apricot and brandy
- Mini crab cakes with chipotle aioli
- Mini beef Wellington
- Grilled vegetable and spinach tart
- Vegetable samosa
- Snow crab cakes with chipotle rémoulade

COLD HORS D'OEUVRES

- Baja shrimp on coconut cornbread
- Ahi ceviche spoon
- Saffron chicken salad
- Brie and strawberry canapé
- Beef carpaccio on crostini
- Vegetable rice noodle roll
- Smoked duck bocconcini with basil and rosemary
- Wild mushroom ragout bruschetta

RECEPTION STATIONS

Chef attendant included on Baja Taco Bar. Chef attendant required on Risotto Station and Macaroni and Cheese Bar at 200 per chef, with one chef per 100 people.

A 25% service charge and 7.75% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.

IMPORTED AND DOMESTIC CHEESE DISPLAY

Humboldt Fog, Point Reyes blue, Carmody, dry Monterey Jack, smoked Gouda, white cheddar and Port Salut

Fresh fruit, dried fruit and candied nuts

Sliced French baguettes and lavosh crackers

\$27 per person

SEASONAL VEGETABLE DISPLAY

Local vegetables served fresh, grilled and house pickled with blue cheese, herb buttermilk dip and red pepper hummus

\$25 per person

CURED CALIFORNIA ARTISAN MEATS AND CHEESES

Landjager, Bündlerfleisch, soppressata, bresaola and prosciutto

Dijon and grain mustards, vegetables jardiniere, marinated olives and sliced baguettes

\$31 per person

BAJA TACO BAR

MEATS | CHOICE OF TWO

Carne asada, grilled seabass, achiote chicken or pork adobo

ACCOMPANIMENTS

Guacamole, pico de gallo, grilled green onions, Oaxaca, Jack cheese and assorted house made salsas with corn and flour tortillas

\$29 per person

RISOTTO STATION

Creamy risotto served-to-order

Choose from sautéed shrimp, grilled chicken, wild mushrooms, asparagus, sweet peas, broccoli florets, roasted tomatoes, Parmesan cheese, goat cheese and mozzarella cheese

\$28 per person

MACARONI AND CHEESE BAR

Macaroni and cheese with lobster meat, rock shrimp, crab meat, roast turkey, grilled chicken, braised beef short rib, broccoli, cauliflower, asparagus, olives, green onions and wild mushrooms

\$31 per person

SUSHI STATION

ROLLS | CHOICE OF TWO

Shrimp tempura, rainbow, soft shell crab, surf and turf and crab avocado salmon

\$31 per person





MAIN COURSE

Main course is served with your choice of soup or salad, entrée, assorted rolls with butter, family-style chocolate covered strawberries and truffles, freshly brewed regular coffee, decaffeinated coffee and assorted hot teas. Add soup and salad duo course for an additional \$5 per person. Price is based on entrée selection.

A 25% service charge and 7.75% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.

FIRST COURSE

Seafood ravioli fennel nage

Porcini mushroom croquette

add \$12 per person

SOUP

Crab bisque

Mushroom bisque en croûte

Tomato bisque

Avocado gazpacho

Butternut squash

SALAD

Harvest | Arugula, roasted red beets, butternut squash, goat cheese crumbles, crispy shallots and pistachio vinaigrette

Classic Caesar | Romaine hearts, shaved Parmesan cheese, ciabatta croutons and Caesar dressing

Panzanella | Baby spinach, caper berries, sun-dried tomatoes, cucumber, tomato focaccia, feta cheese and white balsamic vinaigrette

INTERMEZZO

Passion fruit sorbet

Blackberry cabernet sorbet

Champagne sorbet

add \$5 per person

MAIN COURSE

Main course is served with your choice of soup or salad, entrée, assorted rolls with butter, family-style chocolate covered strawberries and truffles, freshly brewed regular coffee, decaffeinated coffee and assorted hot teas. Add soup and salad duo course for an additional \$5 per person. Price is based on entrée selection.

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ENTRÉES

CHAR-CRUSTED CHICKEN BREAST

Served with roasted rosemary potatoes, wild mushrooms and asparagus fricassee

\$124 per person

CRISPY SALMON

Served with arborio seafood paella and saffron cioppino

\$132 per person

PAN SEARED NORTHERN HALIBUT

Served with cream cheese mashed potatoes, Thai jade sauce and petite shiso

\$134 per person

PACIFIC SEA BASS

Served with Mediterranean relish, grilled new potatoes and baby carrots

\$145 per person

BRAISED BEEF SHORT RIBS

OSO BUCCO STYLE

Served with porcini mashed potatoes, haricot verts and chipotle demi-glace

\$145 per person

CHAR-CRUSTED PETITE FILET

Served with au gratin potatoes, baby vegetables and red wine reduction

\$150 per person

SUN-DRIED TOMATO AND SPINACH STUFFED CHICKEN BREAST AND CRISPY PRAWN

Served with lemon risotto, stuffed tomatoes and mustard chicken jus

\$155 per person

PETIT FILET MIGNON AND CHICKEN BREAST

Served with sun-dried tomato and black olive risotto, asparagus, zinfandel demi-glace and micro rainbow mix

\$155 per person

FILET MIGNON AND GRILLED SHRIMP

Served with potato gratin, baby vegetables and bordelaise sauce

\$160 per person

FILET MIGNON AND SEARED HALIBUT

Served with Parmesan risotto, haricot verts, oven roasted tomatoes and pink peppercorn demi-glace

\$160 per person

FILET MIGNON AND ROASTED LOBSTER TAIL

Served with Cajun Yukon Gold potatoes, baby vegetables and brandy peppercorn sauce

\$170 per person





BUFFET

A 25% service charge and 7.75% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.

WEDDING BUFFET PACKAGE

STARTERS

Lobster bisque | Lemon oil

Heirloom tomato salad | Basil chiffonade and extra virgin olive oil

Mixed green salad | Candied walnuts, goat cheese crumbles and raspberry vinaigrette

Classic Caesar salad | Romaine hearts, ciabatta croutons, shaved Parmesan cheese and Caesar dressing with assorted rolls and butter

Fruits de mer

ENTRÉES

Linguini seafood pasta | Bay shrimp, scallops, lobster meat and Chablis sauce

Grilled salmon | Grilled asparagus, roasted cauliflower and caper sauce

Shrimp and crab ravioli | Alfredo cream sauce

Rotisserie char-crusted chicken | Roasted potatoes and red wine reduction

Grilled New York steak | Wild mushroom fricasee and bordelaise sauce

ACCOMPANIMENTS

Assorted grilled vegetables

DESSERT

Chocolate covered strawberries served family style

\$165 per person

ADDITIONAL OPTIONS

VENDOR MEALS

Caesar salad, garlic bread, choice of vegetable pasta or chicken alfredo pasta, chef's choice of dessert, soda and bottled waters

\$42 per person

CHILDREN MEALS

Chicken tenders, carrots and celery with ranch dipping sauce, French fries and ketchup

Spaghetti and meatballs or butter noodles, fresh fruit tart, apple juice or milk

\$35 per person

REHEARSAL DINNER

A 25% service charge and 7.75% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.

BUILD-YOUR-OWN BUFFET

SOUP | CHOICE OF ONE

French onion

Roasted corn chowder

Green pea

Asparagus

Tomato bisque

SALAD | CHOICE OF TWO

Cucumber and feta salad | Tomatoes, red onions, Kalamata olives and thyme vinaigrette

Insalata Toscana | Baby arugula, chickpeas, red onions, yellow and red cherry tomatoes, crispy pancetta and oregano vinaigrette

Parsley tabbouleh | Bulgur wheat, diced tomatoes, red onions and lemon vinaigrette

Grilled fennel and frisée salad | Red wine

Poached petite pears, sweet bacon, raspberries, Gorgonzola cheese and pistachio vinaigrette

ENTRÉES | CHOICE OF TWO

Herb grilled chicken | Vegetable orzo and walnut sauce

Chicken coq au vin

Seafood risotta paella

Grilled salmon | Beluga lentils and saffron sauce

Marinated flank steak | Egg noodles and zinfandel mushroom sauce

Spicy rub New York steak | Wild rice and chipotle glaze

Roasted pork loin | Grilled vegetables and pomegranate sauce

Portobello ravioli | Roma tomatoes, thyme cream sauce, baby spinach and Parmigiano-Reggiano

DESSERTS | CHOICE OF TWO

Red velvet orange cake

Black Forest cake

Berry crumble cake

Almond and pistachio cake

New York-style cheesecake

\$102 *per person*





ENHANCEMENTS

A 25% service charge and 7.75% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.

OMNI BRIDAL PLATED LUNCHEON

CHICKEN CAESAR SALAD | \$44 per person

SHRIMP CAESAR SALAD | \$53 per person

CHICKEN COBB SALAD

Choice of blue cheese or ranch dressing

\$51 per person

BEEF TERIYAKI SALAD

Choice of blue cheese or ranch dressing

\$52 per person

CHEF'S CHOICE OF DESSERT

OMNI BRIDAL BUFFET

Farfalle vegetable pasta salad, Caesar salad and garlic bread, assorted panini sandwiches, house made potato chips, assorted cookies and fruit bars

\$40 per person

GIRLS GLAM

Sliced seasonal fruit, assorted mini pastries, bagels, chilled juices, mimosas, freshly brewed regular coffee, decaffeinated coffee and hot teas

\$40 per person

LATE NIGHT MENU

OMNI SLIDERS

Mini beef sliders with crispy shallots, cheddar, avocado and aioli

Mini pork sliders with grilled pineapple, barbecue sauce and tater tots

\$16 per person

CARNE ASADA FRIES STATION

French fries, tater tots, carne asada, pico de gallo, guacamole, shredded cheese and sour cream

\$16 per person

QUESADILLAS

Mini chicken quesadillas with smoked chicken and queso Oaxaca, vegetable quesadillas with julienned zucchini, sun-dried tomatoes and onions, tortilla chips, guacamole and chef's salsa

\$12 per person

PIZZETTAS

Mini pepperoni, margherita and goat cheese pizzettas with tomato bisque shooters

\$12 per person

PANINIS

Mini roast beef, turkey and veggie panini with house made potato chips

\$65 per dozen

DECADENT DESSERT DISPLAY

Petit cakes, tarts, dessert shots and assorted mini cupcakes with freshly brewed regular coffee, decaffeinated coffee and hot tea selections

\$24 per person

ENHANCEMENTS

A 25% service charge and 7.75% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.

WEDDING BITES

Assorted lunch wraps, strawberries and whipped cream, iced tea, lemonade with raspberries or CQ waters, sodas and bottled waters

\$30 per person

BRIDAL PARTY NOSH

Assorted mini sliders and accompaniments, house made potato chips, chocolate brownies, sodas and bottled waters

\$36 per person

AFTERNOON TEA

Assorted tea sandwiches

Antipasto skewers | Tomatoes, mozzarella, olive and artichoke

Cannolis, assorted chocolate truffles and chocolate dipped strawberries

\$32 per person

FIRE AND ICE STATION

House made s'mores and classic ice cream sandwiches

Choice of assorted cookies or graham crackers

Assorted toppings | Nuts, sprinkles, chocolate chips and M&Ms

\$24 per person

BON VOYAGE BRUNCH

BRUNCH

Sliced seasonal fruit display

Chef's selection of breakfast breads

Farm fresh scrambled eggs | Smoked bacon, country sausage, breakfast potatoes, French toast and maple syrup

Seafood display | Shrimp, crab legs, oysters and assorted sauces

Omelet station | Ham, bacon, sausage, bay shrimp, Swiss cheese, cheddar, onions, tomatoes, Ortega chiles, bell peppers, mushrooms, jalapeños, spinach and salsa rojo

Prime rib carving station | Au jus and horseradish crème fraîche

Green grocer salad | Bibb and iceberg lettuces, cherry tomatoes, cucumbers, red onions, radishes and chickpeas, artichoke hearts, alfalfa sprouts, croutons, cheddar, blue cheese and chef's selection of dressings

DESSERTS

Chef's choice of desserts and pastries

BEVERAGES

Assorted chilled juices

\$85 per person





BEVERAGES

A 25% service charge and 7.75% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.

HOST AND CASH BAR

Deluxe brand | \$14 per drink

Premium brand | \$16 per drink

Domestic beer | \$9 per drink

Imported and micro beer | \$10 per drink

Tier one wine | \$14 per drink

Tier two wine | \$16 per drink

Tier three wine | \$18 per drink

Martini | \$18 per drink

Cordials | \$18 per drink

Mineral water | \$7 per drink

Soft drinks | \$7 per drink





BEVERAGES

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OMNI WEDDING COCKTAILS

HOUSE MADE SANGRIA

Red wine with seasonal fruits and flavors

\$16 per drink

SWEET ON YOU

Strawberry vodka lemonade

\$16 per drink

BERRY HAPPY TOGETHER WHITE SANGRIA

\$16 per drink

BLUSHING BRIDE CHAMPAGNE COCKTAIL

\$16 per drink

WHITE WEDDING COSMO

\$16 per drink

ADULT MILKSHAKES

\$18 per drink

BUILD-YOUR-OWN BLOODY MARY

VODKA

Absolut, Kettle One or Stoli

MIXERS

Omni's bloody mary mix and V8

CONDIMENTS AND TOPPINGS

Lemon wedges, lime wedges, Worcestershire sauce, Tabasco, celery salt, salt and pepper, pickled green beans, celery stalks, green olives, jalapeños, stuffed olives and pickle spears

\$20 per person, per hour

MIMOSA STATION

Sparkling wine with assorted fruit juices and nectars

Garnishes | Strawberries, raspberries, blackberries and blueberries

\$20 per person, per hour

DELUXE BRANDS

First hour | \$35 per person

Two hours | \$55 per person

Three hours | \$75 per person

Four hours | \$85 per person

PREMIUM BRANDS

First hour | \$41 per person

Two hours | \$61 per person

Three hours | \$81 per person

Four hours | \$91 per person



DETAILS

WEDDING PACKAGE

Now that you have fallen in love, come fall in love with us. Omni San Diego Hotel is honored to have been chosen as host for your wedding celebration. We can assure you that each member of our staff is looking forward to serving you and your guests and making your wedding an unforgettable event.

OUR WEDDING PACKAGE INCLUDES:

- ◆ Bridal party dressing room
- ◆ One hour hosted cocktail reception
- ◆ Three tray passed hors d'oeuvres
- ◆ Three or four course dinner options
- ◆ Champagne toast
- ◆ Two bottles of house wine per table
- ◆ Waived cake cutting fee
- ◆ Setup to include: 72" round tables, dance floor, riser (as needed), skirted cake table, gift table, guest book table and DJ table
- ◆ Family style chocolate covered strawberries and truffles for each table
- ◆ Floor length linens | Ivory, gold, copper and platinum pintuck
- ◆ Custom menu cards (upon request)
- ◆ Four votive candles per table
- ◆ Complimentary guest room for bride and groom on the wedding night
- ◆ Preferred room rates for your guests

THE CEREMONY

Omni San Diego Hotel offers a sun soaked terrace with an outdoor fireplace and cascading waterfall for your ceremony.

- ◆ Site fee includes the setup of black garden chairs
- ◆ Table for unity ceremony
- ◆ CQ water station
- ◆ Tables for gifts and escort cards
- ◆ Two hour use of the Palm Terrace
- ◆ Microphone and sound system for officiant

Prices start at \$2,500

ENHANCEMENTS

Our catering team is available to assist you with booking these additional enhancements.

- ◆ Personalized Gobo on the dance floor
- ◆ Pin spots on cake table
- ◆ Perimeter up lighting
- ◆ Personalized video montage
- ◆ Gourmet reception enhancements
- ◆ Pin spots for each dining table (\$25 per spot)
- ◆ Customized late night and specialty cocktail menus
- ◆ Upgraded specialty coffee cart





VENDORS

CONSULTANTS

EVER AFTER EVENTS

everafterevents.com | 619-523-1101

EVENTS BY DESIGN

eventsbydesign.com | 800-975-5258

ANNS PLANS

Annsplans.com | 619-206-5676

LAVISH WEDDINGS

Lavishweddings.com | 858-740-4833

MONARCH WEDDINGS

monarchweddings.com | 858-480-9332

FLORISTS

KATHY WRIGHT AND CO.

kathywrightandco.com | 619-299-2520

ORGANIC ELEMENTS

organicelements.com | 858-610-8881

NINE FINE FLORALS

michelle@ninefinefloral.com | 310-560-7939

ALLEN'S FLOWERS

allensflowers.com | 619-233-7673

DINAH'S FLORAL STUDIO

dinahsfloralstudios.com | 619-610-8300

TUXEDO RENTALS

FRIAR TUX SHOP | JUDY NICHOLLS

friartux.com | 800-232-4477 x210

A BETTER DEAL TUXEDO

abetterdealtuxedo.com | 858-551-6044

DÉCOR SPECIALTY SERVICES AND LINENS

BRIGHT

bright.com | 858-496-9700

BBJ LINEN

bbjlinen.com | 800-592-2414

CONCEPTS EVENT DESIGN

conceptseventdesign.com | 619-336-0202

FUSE EVENTS

fuseevents.com | 619-269-1129

AFR FURNITURE RENTAL

rentfurniture.com | 619-988-6110

PHOTOGRAPHERS

RICHWELL PHOTOGRAPHY

richwellcorreaphotograpy.com | 619-948-8525

BAUMAN PHOTOGRAPHERS

baumanphotographers.com | 619-232-3020

RICHARD SANTINI PHOTOGRAPHY

richardhsantiniphoto.com | 619-252-2553

TRUE PHOTOGRAPHY

truephotography.com | 760-635-3631

SUZANNE HANSEN

shewanders.com | 619-861-6476

VENDORS

WEDDING CAKES

SWEET CHEEKS

sweetcheeksbaking.com | 619-285-1220

IT'S A PIECE A CAKE

itsapieceacake.com | 858-484-1699

SAN DIEGO DESSERTS

sandiegodesserts.com | 619-287-8186

CAKE

fabcakes.com | 619-934-1375

NOTHING BUNDT CAKES

nothingbundtcakes.com | 619-294-2253

EXTRAORDINARY DESSERTS

extraordinarydesserts.com | 619-294-7001

DJS, BANDS AND ENTERTAINMENT

DISK GO ROUND DJ

diskgorounddj.com | 619-723-1436

POSITIVE ENERGY PRODUCTIONS

positiveenergydj.com | 858-490-0445

VARIO PRODUCTIONS

Varioproductions.com | 858-277-4800

SLEEPING GIANT MUSIC

sleepinggiantmusic.com | 858-270-2195

MUSIC AS YOU LIKE IT

Musicasyoulikeit.com | 619-223-5732

TRANSPORTATION

LA COSTA LIMOUSINE

lacostalimo.com | 760-438-4455

VIDEOGRAPHERS

JASON TAYLOR

taylorfilms.com | 760-846-0418

DREAMENCORE

Dreamencore.infdv.com | 858-361-8319

INFREASTRUCTURE PRODUCTIONS

Infdv.com | 619-940-4637

WEDDING OFFICIANTS

BILL SCHELLENBERGER

pastorbillweddings.com | 619-284-5466

RABBI ZALMAN CARLEBACH

chabaddowntown.com | 619-702-8518

REV. KREIG A GAMMELGARD

gammelgard@cox.net | 760-445-7690

REV. HOLLY SKINNER

idovows.com | 760-944-4496

BETHEL NATHAN

ceremoniesbybethel.com | 619-302-3035





FAQ

GUEST ROOMS

WILL WE GET A ROOM AT THE HOTEL ON OUR WEDDING NIGHT?

Yes. One complimentary guest room for the couple on the evening of their wedding.

ARE ROOM BLOCKS AVAILABLE FOR MY GUESTS AT A DISCOUNTED RATE?

Yes. Discounts may apply based on hotel availability.

CAN I RESERVE A BLOCK OF ROOMS FOR MY GUESTS?

Yes. If you would like to secure a block of rooms for your guests, please call the Omni Sales office at 619-645-6540. One of our sales representatives can provide you with availability, discounted room rates and details for booking your guest rooms.

PARKING

IS PARKING AVAILABLE FOR MY GUESTS?

Yes. Omni provides day valet parking at \$20 per car on non-game days and \$25 on game days.

DECORATIONS

CAN I BRING MY OWN DECORATIONS?

Yes. Floor length linens and four votive candles per table are complimentary. We are happy to assist with the rental of specialty floor length linens, floral arrangements, special decorations or themed decor.



ENCORE EVENT TECHNOLOGIES

DO YOU PROVIDE AUDIOVISUAL EQUIPMENT?

Yes. Encore Event Technologies is the in-house audiovisual company. They offer tailored wedding packages for lighting, slideshows and sound systems. They may be reached at 619-645-6577.

ATTENDANCE

WHEN DO I NEED TO NOTIFY THE HOTEL WITH THE NUMBER OF GUESTS ATTENDING?

A final confirmation or guarantee of your anticipated number of guests is required by 10 a.m. three business days prior to your event and this guarantee may not be reduced. We will make an allowance to set 5% above your guarantee.

FAQ

FOOD AND BEVERAGE

CAN WE BRING OUR OWN FOOD OR ALCOHOL?

All of our culinary creations are expertly prepared by our award-winning staff to ensure gourmet quality meals that you would not believe possible in a banquet setting. Our experienced catering and banquet staff has established an outstanding reputation for service and attention to the special individual needs of our wedding parties. No food or beverage of any kind will be permitted to be brought into the hotel by the patron or any of his/her guests without the written approval of the director of catering. The hotel reserves the right to charge for any such food or beverage brought into the hotel.

HOW DO WE DETERMINE OUR MENU?

Your catering manager will schedule a menu tasting with the bride and groom at least a month prior to the wedding to determine the menu you would like served to your guests.

DO I NEED TO HIRE A WEDDING COORDINATOR?

To ensure a flawless event, you will find it essential to hire a professional wedding coordinator to assist you with your wedding planning, rehearsal and reception. While our experienced catering sales managers are experts in planning every aspect of your food and beverage, room arrangements and hotel details, professional wedding coordinators will oversee all details of your wedding.





CALL TODAY TO SPEAK WITH A WEDDING SPECIALIST.

OMNI SAN DIEGO HOTEL • 619-231-6664

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