

Just say "I Do"...

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Your wedding day is one of the most important days of your life. It is a day you will never forget.

A day to be shared with family and friends. A day to celebrate the amazing journey to come. At Omni Richmond Hotel, we are committed to making sure your wedding day is nothing short of spectacular— by filling it with love, laughter, and magical memories. That is our promise to you.

Whether we are playing host to your wedding reception, rehearsal dinner, or bridesmaid 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.

Plus, Omni's experienced wedding team will be by your side every step of the way— from the first planning meeting to your final toast. So you can focus on what matters. Making memories that last a lifetime.



100 South 12th Street | Richmond, Virginia | 804-344-7000

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Wedding Packages

Omni's on-site wedding consultant will assist you with coordinating all the details of your reception by personalizing our wedding packages to create your ideal day

Our Reception Package Options Include:

- Entrée choices including: Plate options, Buffet options and Station options
- One hour of butler passed hors d'oeuvres
- Four hour open bar
- Champagne toast
- Wedding cake cutting and service
- Personal and professional planning meetings with an experienced wedding coordinator prior to and the day of your wedding to help you with your menu, layout and timeline of your reception
- Complimentary tasting to help customize your menu
- Complete set up by Omni staff including placement of personal decorations
- Large wooden parquet dance floor for dancing the night away
- Stage for Band/DJ and risers for bridal party head table
- Tables draped with floor length white linen with all china, crystal and silver utensils
- Beautiful chairs with the option to upgrade to white chair covers or chivari chairs
- Omni centerpiece enhancements
- Professional table-side service staff and events management
- Tear down and clean up of reception space
- Complimentary deluxe king room for the bride and groom the night of the wedding, champagne and chocolate dipped strawberries delivered to the room
- Discounted sleeping room rate for your guests
- Six complimentary valet parking spots

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Diamonds and Pearls Wedding Package

A Classic and Traditional Wedding Reception

Cocktail Reception

Fruit and International Cheese Display
Butler Passed hors d'oeuvres
One hour of Service-Your choice of three

Based on 3 pieces total per person

- Duck, apricot, aged brandy in a phyllo beggars purse
- Wild caught salmon sate with lime and cilantro
- Short rib and fontina mini panini
- Cashew chicken spring roll, ponzu
- Tomato and cheddar bisque bouffe
- Chilled Ahi tuna tartar, corn truffle puree

Plated Entrees

Your 3 hour dinner reception continues in the ballroom where your guests will enjoy the following

First Course-Your choice of one

Mixed field greens, shaved radish, toy box
tomato, candied lemon, pecan

Hearts of romaine, pistachio, pickled red onion, feta, calamata olive
Arugula and radicchio, gorgonzola, pine nuts, baby beet

Main Course

Roasted chesapeake rockfish, blended wild rice, grilled
asparagus, red pepper coulis
Seared filet of beef, yukon gold puree, brandy braised carrots, natural au jus
Herb crusted airline breast of chicken, stone ground grits with chevre, hair-
cot vert, foraged mushroom ragu

Hosted Open Bar:

Four hours of service

Premium Brand Liquor:

*Absolut, Tanqueray, Bacardi, Jack Daniels, Crown Royal,
Johnny Walker Red*

Premium Beer:

Henieken, Amstel Light, Legends Brown Ale

Domestic Beer:

Budweiser, Miller Light

House Wine:

Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot

Soft Drinks/Juices:

Coke, Diet Coke, Sprite, Orange, Cranberry

Champagne Toast

Wedding Cake Cutting and Serving

\$133.00 per Person

(22% service charge and 11.3% sales tax
is not included in this price)

(\$100.00 per bartender fee, subject to 5.3%
sales tax, is not included in this price)

(All packages are customizable)

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“I Do” Wedding Package

Plated Dinner Package

Cocktail Reception

Butler Passed hors d'oeuvres

One hour of Service-Your choice of three

Based on three pieces per person

Lobster and shrimp spring roll

Prosciutto and fontina in phyllo

Raspberry, toasted almonds and brie puff

Mini kobe beef burger with Organzola

Pecking duck ravioli with sesame and panko

Crab salad stuffed cucumber cup

Plated Entrees

Your 3 hour dinner reception continues in the ballroom where your guests will enjoy the following

First Course-Your choice of one

Classic Caesar salad, shaved asiago, garlic crouton, preserved lemon

Hydro bibb lettuce, shaved red onion, macerated strawberry and walnut dust

Mesculin greens, toy box tomato, English cucumber and crispy shallots

Main Course- Your choice of

Seared Atlantic salmon, cauliflower lavender puree, asparagus and charred tomato ragu

Pepper crusted sliced beef loin, sea salt and olive oil smashed fingerlings, roasted broccolini and makers mark demi

Lemon and oregano braised breast of chicken, garlic parmesan couscous, roasted fennel and carrot

Hosted Wine & Beer Bar:

Four hours of service

Premium Beer:

Henieken, Amstel Light, Legends Brown Ale

Domestic Beer:

Budweiser, Miller Light

House Wine:

Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot

Soft Drinks/Juices:

Coke, Diet Coke, Sprite, Orange, Cranberry

Champagne Toast

Wedding Cake Cutting and Serving

\$97.00 per Person

(22% service charge and 11.3% sales tax is not included in this price)

(\$100.00 per bartender fee, subject to 5.3% sales tax, is not included in this price)

(All packages are customizable)

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Beautiful Beginnings Wedding Package

Buffet Dinner Package

Cocktail Reception

Butler Passed hors d'oeuvres

One hour of Service-Your choice of three

Based on three pieces per person

Shrimp and grits tortilla tart

Chorizo stuffed dates wrapped in smoked bacon

Smoked BBQ chicken in southern style biscuit

Grilled brie cheese, granny smith apples, honey mustard

Braised short rib pierogi

Mini monte cristo on french toast, mornay

Dinner Buffet

1.5 Hours of Service

Salad— Your choice of 2

Classic Caesar salad, shaved asiago, garlic
crouton, preserved lemon, white anchovy

Mesculin greens, toy box tomato, english cucumber and crispy shallots

Arugula and radicchio, gorgonzola, pine nuts, baby beet

Main Entrees

Chianti braised beef short ribs, thyme jus

Broiled bluenose seabass, tarragon and lemon

Herb crusted breast of chicken, white pepper glaze

Wild mushroom agnolitti, sweet peas, lemon crema, crispy leeks

Side Dishes— Your choice of two

Seasoned wild rice blend

Garlic parmesan couscous

Yukon gold puree

Herb roasted fingerlings

Buffet also includes Chef's selection of fresh vegetables, house rolls and butter

Hosted Open Bar:

Four hours of service

Call Brand Liquor:

Smirnoff, Seagrams, Bacardi, Jim Beam, Canadian Club, Dewars

Premium Beer:

Henieken, Amstel Light, Legends Brown Ale

Domestic Beer:

Budweiser, Miller Light

House Wine:

Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot

Soft

Drinks/Juices:

Coke, Diet Coke, Sprite, Orange, Cranberry

Champagne Toast

Wedding Cake Cutting and Serving

\$115.00 per Person 2 Entrees

\$125.00 per Person 3 Entrees

(22% service charge and 11.3% sales tax
is not included in this price)

(\$100.00 per bartender fee, subject to 5.3%
sales tax, is not included in this price)

(All packages are customizable)

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Infinite Bliss Package

A Unique and Cutting Edge Wedding Reception to Tantalize the Senses

Cocktail Reception

Butler Passed hors d'oeuvres

One hour of Service-Your choice of two

Based on three pieces per person

Ratatouille and chevre in phyllo

Pecking duck spring roll, hoisin

Mini quiche lorraine with apple wood smoked bacon

Chicken yakatori, spring onions, with rice wine vinegar and soy

Tamari glazed shrimp skewer

Chilled shaved tenderloin with caramelized onion jam on a horseradish crouton

Hosted Beer & Wine Bar:

Four hours of service

Premium Beer:

Henieken, Amstel Light, Legends Brown Ale

Domestic Beer:

Budweiser, Miller Light

House Wine:

Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot

Soft Drinks/Juices:

Coke, Diet Coke, Sprite, Orange, Cranberry

Stationed Dinner

1.5 Hours of Service

Salad Station

Display of field greens, hearts of romaine, toy box tomato, english cucumber, shredded carrot, hard boiled egg, garlic crouton, crispy shallots

Chef Attended Carving Station— Your choice of one

Salmon en croute, fennel fondue

Roast pork steamship, pinot noir churrasco

Herb crusted beef strip loin, sauce bearnaise

Includes Fresh cooked vegetables, assorted Rolls and breads

Self Serve Station- Your choice of one of the following

Mac-n-cheese station

Mashed potato station

Grits station

Champagne Toast

Wedding Cake Cutting and Serving

\$97.00 per Person

(22% service charge and 11.3% sales tax is not included in this price)

(\$100.00 per bartender fee, subject to 5.3% sales tax, is not included in this price)

(\$75.00 per Chef attendant fee, subject to 5.3% sales tax, is not included in this price)

(All packages are customizable)

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Ala Carte Options

The next four pages can be used to customize your own personal package



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Seated Dinner

Our seated dinners are served with house salad, assorted rolls and butter, choice of starch, vegetable iced tea and coffee

Poultry

Proscuitto wrapped airline breast of chicken, sundried tomato portobello cream \$48.00

Herb crusted breast of chicken with merlot churrasco \$46.00

Lemon and Tarragon braised breast of chicken, natural jus \$44.00

Beef

Gorgonzola crusted filet of beef, sauce bordelaise \$55.00

Center cut NY strip steak, peppercorn brandy cream \$52.00

Sliced loin of beef with béarnaise \$48.00

Pork

Braised pork cheek agnolotti with crispy pork belly and sauce agro dolce \$51.00

Sweet tea brined pork tenderloin, sour cherry coulis \$48.00

Seared pork rib eye, truffled dijon \$47.00

Seafood

Herb seared gulf grouper, beech mushroom ragu \$53.00

Pan seared day boat scallops with corn truffle puree \$51.00

Crab crusted bluenose sea bass with lemon
Beurre blanc

Vegetarian

Wild mushroom strudel in phyllo with thyme crema \$45.00

Basil and chevre pansotti with sun dried tomato pesto
\$45.00

Grilled portobello stack with red pepper coulis \$45.00

Dual Entrees—Two of the following

\$62.00

Maryland style crab cake

Seared day boat scallops

Herb crusted salmon filet

Petite filet of beef

Crispy pork belly

Lemon and tarragon braised chicken

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Buffet Dinners

Our buffet dinners include salad, assorted rolls and butter, seasonal fresh vegetable, iced tea and coffee
If two or more entrees are chosen, the highest priced entrée will be charged for all entrees

Starters

(Your choice of two)

Carrot and cardamom Soup

Split pea with Virginia ham soup

Classic Caesar salad, shaved asiago, garlic
crouton, preserved lemon, white anchovy

Mixed greens, bleu cheese crumbles, candied walnuts, shaved red
onion, blueberries

Grilled asparagus, lemon, lavender oil, cracked pepper Heirloom
tomato, burrata, crusty bread, micro basil

Starches

(Your choice of two)

Yukon gold puree

Garlic parmesan couscous

Celeriac gratin

Herb roasted fingerlings

Sweet potato hash

Seasoned wild rice

Entrees

Chianti braised beef short rib, herb jus

Sliced strip loin, sauce bordelaise

Lemon and tarragon braised breast of chicken

Prosciutto wrapped chicken, sun dried tomato portobello ragu

Sweet tea brined sliced pork loin with agro dolce

Herb crusted pork rib eye, natural jus

Etouffee to include crab, shrimp, gulf grouper, crawfish

Roasted bluenose sea bass with thyme beurre blanc

Wild mushroom ravioli with sage cream

Spinach and ricotta manicotti, sauce pomodoro

Two Entrees \$68.00 per Person

Three Entrees \$73.00 per Person

(22% service charge and 11.3% sales tax
is not included in this price)

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Hors d'oeuvres

Four dozen minimum order

Gold Tier

\$40.00 per dozen

Chicken cashew spring roll, Thai chili sauce
Aged gruyere, baby leek tart
Grilled steak fajita with peppers and onions
Shrimp and grit tortilla tart
Prosciutto and fontina phyllo
Raspberry, toasted almond and brie puff
Smoked BBQ chicken in southern style biscuit
Crab salad stuffed cucumber cup

Platinum Tier

\$50.00 per dozen

Mini kobe burger with sautéed onions
Maine lobster empanada
Grilled brie cheese with granny smith apples, honey mustard
Chicken saltimbocca skewer, fresh sage and prosciutto
Quince and manchego phyllo star with toasted almonds
Swordfish kebob with peppers, topped with pineapple teriyaki glaze
Mini monte cristo on French toast, mornet
Chirizo stuffed date, wrapped in smoked bacon

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Diamond Tier

\$60.00 per dozen

Moroccan lamb kebob with fig, apricot and peppers
Pecking duck ravioli
Lobster bisque bouille
Butternut squash panzerotti with crumbled amaretti cookies
Short rib and fontina mini Panini
Wild caught salmon sate with lime and cilantro
Chilled ahi tuna tatar with corn truffle puree
Chicken and dijon puff

Platters

Local Artisan Cheese display \$9.00 per person
Crackers, assorted breads

Crudités display \$5.00 per person
Hummus, Vegetable Dip

Smoked Salmon display \$9.00 per person
Chopped egg, diced red onion, crackers

Chilled Sliced Beef Tenderloin \$15.00 per person
Spicy mustard, horseradish, rolls

Dessert display \$15.00 per person
Rich chocolate fondue, assorted petit fours,
Mini desserts, cookies, fresh fruit

(22% service charge and 11.3% sales tax is not included in this price)

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Bar Options

Hosted Cocktails by the Hour

First Hour open bar Premium Brands	\$16.00 per person
Each additional hour	\$8.00 per person
First Hour open bar Call Brands	\$14.00 per person
Each additional hour	\$7.00 per person
First Hour beer, wine, non-alcoholic	\$11.00 per person
Each additional hour	\$6.00 per person

Cash Bar

Premium Brands	\$9.00 each
Call Brands	\$8.00 each
Premium Beer	\$6.50 each
Domestic Beer	\$6.00 each
House Wine	\$7.00 glass
Cordials	\$13.00 each
Soft drinks– coke products	\$4.00 each
Mineral water	\$4.50 each

Hosted Cocktails on Consumption

Premium Brands	\$7.00 each
Call Brands	\$6.50 each
Premium Beer	\$5.75 each
Domestic Beer	\$5.00 each
House Wine	\$6.50 glass
Cordials	\$10.00 each
Soft drinks– coke products	\$3.50 each
Mineral water	\$4.00 each

Wine Service

House Red and House White	\$34.00 bottle
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Champagne

House Sparkling	\$34.00 bottle
House Sparkling	\$4.00 toast

Premium Brands: Absolut, Tanqueray, Bacardi Superior, Jack Daniels, Johnny Walker Red, Jose Cuervo Gold

Call Brands: Svedka, Seagrams, Cruzan Light, Jim Beam, J & B Scotch, Sauza Blanco Tequilla

Premium Beer (Select three): Heineken, Stella, Amstel Light, Legends Brown Ale, Corona, Guinness, Sam Adams, St. Pauli Non-alcoholic

Domestic Beer (Select three): Budweiser, Bud Light, Michelob Ultra, Miller Light

House Wines: Chardonnay, Merlot, Cabernet Sauvignon

(\$100.00 per bartender fee, \$75.00 per cashier, subject to 5.3% sales tax, is not included in this price)
(22% service charge and 11.3% sales tax is not included in host bar prices, wine service, champagne)