



OMNI CREATES **YOUR BIG DAY**



CONGRATULATIONS

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.

OMNI  HOTELS & RESORTS[™]
richmond

100 South 12th Street
Richmond, VA 23219
804-344-7000







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

DIAMONDS AND PEARLS WEDDING PACKAGE

A CLASSIC AND TRADITIONAL WEDDING RECEPTION \$133 PER PERSON

COCKTAIL RECEPTION

Fruit and International Cheese Display

Choice of Three Butler-Passed Hors d'Oeuvres

One hour service. Based on three 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 Boule

Chilled Ahi Tuna Tartar, Corn Truffle Puree

PLATED ENTRÉES

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

First Course

Choice of one.

Mixed Field Greens with Shaved Radish, Toy Box Tomato, Candied Lemon, and Pecan

Hearts of Romaine with Pistachio, Pickled Red Onion, Feta, and Kalamata Olive

Arugula and Radicchio with Gorgonzola, Pine Nuts, and Baby Beet

Main Course

Choice of one.

Roasted Chesapeake Rockfish with Blended Wild Rice, Grilled Asparagus, and Red Pepper Coulis

Seared Filet of Beef with Yukon Gold Puree, Brandy Braised Carrots, and Natural Au Jus

Herb Crusted Airline Breast of Chicken with Stone Ground Grits with Chevre, Haricot Vert, and Foraged Mushroom Ragù

All packages are customizable. 22% service charge and 11.3% sales tax is not included in this price. \$100 per bartender fee, subject to 5.3% sales tax, is not included in this price.

DIAMONDS AND PEARLS WEDDING PACKAGE

A CLASSIC AND TRADITIONAL WEDDING RECEPTION \$133 PER PERSON

HOSTED OPEN BAR

Four hours of service.

Premium Brand Liquor

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

Premium Beer

Heineken, Corona, Legends Brown Ale

Domestic Beer

Budweiser, Miller Lite, Michelob Ultra

House Wine

Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot

Soft Drinks/Juices

Coke, Diet Coke, Sprite, Orange, Cranberry

CHAMPAGNE TOAST

WEDDING CAKE CUTTING AND SERVICE



All packages are customizable. 22% service charge and 11.3% sales tax is not included in this price. \$100 per bartender fee, subject to 5.3% sales tax, is not included in this price.

"I DO" WEDDING PACKAGE

PLATED DINNER PACKAGE \$97 PER PERSON

COCKTAIL RECEPTION

Choice of Three Butler-Passed Hors d'Oeuvres

One hour service. Based on three pieces total per person.

Lobster and Shrimp Spring Roll

Prosciutto and Fontina in Phyllo

Raspberry, Toasted Almonds and Brie Puff

Mini Kobe Beef Burger with Gorgonzola

Peking Duck Ravoli with Sesame and Panko

Crab Salad Stuffed Cucumber Cup

PLATED ENTRÉES

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

First Course

Choice of one.

Classic Caesar Salad with Shaved Asiago, Garlic Crouton, and Preserved Lemon

Hydro Bibb Lettuce with Shaved Red Onion, Macerated Strawberry, and Walnut Dust

Mesclun Greens with Toy Box Tomato, English Cucumber, and Crispy Shallots

Main Course

Choice of one.

Seared Atlantic Salmon with Cauliflower Lavender Purée, Asparagus, and Charred Tomato Ragù

Pepper Crusted Sliced Beef Loin with Sea Salt and Olive Oil Smashed Fingerlings, Roasted Broccolini, and Makers Mark Demi

Lemon and Oregano Braised Breast of Chicken with Garlic Parmesan Couscous, Roasted Fennel, and Carrot

All packages are customizable. 22% service charge and 11.3% sales tax is not included in this price. \$100 per bartender fee, subject to 5.3% sales tax, is not included in this price.

"I DO" WEDDING PACKAGE

PLATED DINNER PACKAGE \$97 PER PERSON

HOSTED WINE & BEER BAR

Four hours of service.

Premium Beer

Heineken, Corona, Legends Brown Ale

Domestic Beer

Budweiser, Miller Lite, Michelob Ultra

House Wine

Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot

Soft Drinks/Juices

Coke, Diet Coke, Sprite, Orange, Cranberry

CHAMPAGNE TOAST

WEDDING CAKE CUTTING AND SERVICE



All packages are customizable. 22% service charge and 11.3% sales tax is not included in this price. \$100 per bartender fee, subject to 5.3% sales tax, is not included in this price.

BEAUTIFUL BEGINNINGS WEDDING PACKAGE

BUFFET DINNER PACKAGE \$115 PER PERSON FOR 2 ENTRÉES | \$125 PER PERSON FOR 3 ENTRÉES

COCKTAIL RECEPTION

Choice of Three Butler-Passed Hors d'Oeuvres

One hour service. Based on three pieces total per person.

Shrimp and Grits Tortilla Tart

Chorizo Stuffed Dates Wrapped in Smoked Bacon

Smoked BBQ Chicken in Southern Style Biscuit

Grilled Brie Cheese with Granny Smith Apples
and Honey Mustard

Braised Short Rib Pierogi

Mini Monte Cristo On French Toast, Mornay

DINNER BUFFET

One and a half hours of service. Buffet also includes Chef's selection of fresh vegetables, house rolls, and butter.

Salad

Choice of two.

Classic Caesar Salad with Shaved Asiago, Garlic Crouton, Preserved
Lemon, and White Anchovy

Mesclun Greens with Toy Box Tomato, English Cucumber, and
Crispy Shallots

Arugula and Radicchio with Gorgonzola, Pine Nuts, and Baby Beet

Main Entrées

Chianti Braised Beef Short Ribs with Thyme Jus

Broiled Bluenose Sea Bass with Tarragon and Lemon

Herb Crusted Breast of Chicken with White Pepper Glace

Wild Mushroom Agnolitti with Sweet Peas, Lemon Crema, and
Crispy Leeks

Sides

Choice of two.

Seasoned Wild Rice Blend

Garlic Parmesan Couscous

Yukon Gold Puree

Herb Roasted Fingerlings

All packages are customizable. 22% service charge and 11.3% sales tax is not included in this price. \$100 per bartender fee, subject to 5.3% sales tax, is not included in this price.

BEAUTIFUL BEGINNINGS WEDDING PACKAGE

BUFFET DINNER PACKAGE \$115 PER PERSON FOR 2 ENTRÉES | \$125 PER PERSON FOR 3 ENTRÉES

HOSTED OPEN BAR

Four hours of service.

Call Brand Liquor

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

Premium Beer

Heineken, Corona, Legends Brown Ale

Domestic Beer

Budweiser, Miller Lite, Michelob Ultra

House Wine

Chardonnay, White Zinfandel, Cabernet
Sauvignon, Merlot

Soft Drinks/Juices

Coke, Diet Coke, Sprite, Orange, Cranberry

CHAMPAGNE TOAST

WEDDING CAKE CUTTING AND SERVICE



All packages are customizable. 22% service charge and 11.3% sales tax is not included in this price. \$100 per bartender fee, subject to 5.3% sales tax, is not included in this price.

INFINITE BLISS WEDDING PACKAGE

A UNIQUE AND CUTTING EDGE WEDDING RECEPTION TO TANTALIZE THE SENSES \$97 PER PERSON

COCKTAIL RECEPTION

Choice of Two Butler-Passed Hors d'Oeuvres

One hour service. Based on three pieces total per person.

Ratatouille and Chevre in Phyllo

Peking Duck Spring Roll with Hoisin

Mini Quiche Lorraine with Apple Wood Smoked Bacon

Chicken Yakatori and Spring Onions with Rice Wine
Vinegar and Soy

Tamari Glazed Shrimp Skewer

Chilled Shaved Tenderloin with Caramelized Onion
Jam on a Horseradish Crouton

STATIONED DINNER

One and a half hours of service. Includes fresh cooked vegetables and assorted rolls and breads.

Salad Station

Display of Field Greens, Hearts of Romaine, Toy Box Tomato, English
Cucumber, Shredded Carrot, Hard Boiled Egg, Garlic Crouton, and Crispy
Shallots

Chef Attended Carving Station

Choice of one.

Salmon En Crouete with Fennel Fondue

Roast Pork Steamship with Pinot Noir Churrasco

Herb Crusted Beef Strip Loin with Sauce Bearnaise

Self Serve Station

Choice of one.

Mac-N-Cheese Station

Mashed Potato Station

Grits Station

All packages are customizable. 22% service charge and 11.3% sales tax is not included in this price. \$100 per bartender fee, subject to 5.3% sales tax, is not included in this price. \$75 per Chef attendant fee, subject to 5.3% sales tax, is not included in this price.

INFINITE BLISS WEDDING PACKAGE

A UNIQUE AND CUTTING EDGE WEDDING RECEPTION TO TANTALIZE THE SENSES \$97 PER PERSON

HOSTED WINE & BEER BAR

Four hours of service.

Premium Beer

Heineken, Corona, Legends Brown Ale

Domestic Beer

Budweiser, Miller Lite, Michelob Ultra

House Wine

Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot

Soft Drinks/Juices

Coke, Diet Coke, Sprite, Orange, Cranberry



CHAMPAGNE TOAST

WEDDING CAKE CUTTING AND SERVICE



All packages are customizable. 22% service charge and 11.3% sales tax is not included in this price. \$100 per bartender fee, subject to 5.3% sales tax, is not included in this price. \$75 per Chef attendant fee, subject to 5.3% sales tax, is not included in this price.

SEATED DINNERS

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

POULTRY

Prosciutto Wrapped Airline Breast of Chicken with Sundried Tomato Portobello Cream \$48

Herb Crusted Breast of Chicken with Merlot Churrasco \$46

Lemon and Tarragon Braised Breast of Chicken with Natural Jus \$44

BEEF

Gorgonzola Crusted Filet of Beef with Sauce Bordelaise \$55

Center Cut NY Strip Steak with Peppercorn Brandy Cream \$52

Sliced Loin of Beef with Béarnaise \$48

PORK

Braised Pork Cheek Agnolotti with Crispy Pork Belly and Sauce Agro Dolce \$51

Sweet Tea Brined Pork Tenderloin with Sour Cherry Coulis \$48

Seared Pork Rib Eye with Truffled Dijon \$47

SEAFOOD

Herb Seared Gulf Grouper with Beech Mushroom Ragu \$53

Pan Seared Day Boat Scallops with Corn Truffle Puree \$51

Crub Crusted Bluenose Sea Bass with Lemon Beurre Blanc \$51

VEGETARIAN

Wild Mushroom Strudel in Phyllo with Thyme Crema \$45

Basil and Chevre Pansotti with Sun Dried Tomato Pest \$45

Grilled Portobello Stack with Red Pepper Coulis \$45

DUAL ENTRÉES \$62

Choice of two.

Maryland Style Crab Cake

Seared Day Boat Scallops

Herb Crusted Salmon Filet

Petite Filet of Beef

Crispy Pork Belly

Lemon and Tarragon Braised Chicken

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

BUFFET DINNERS

\$68 PER PERSON FOR 2 ENTRÉES | \$73 PER PERSON FOR 3 ENTRÉES

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

STARTERS

Choice of two.

Carrot and Cardamom Soup

Split Pea with Virginia Ham Soup

Classic Caesar Salad with Shaved Asiago, Garlic
Crouton, Preserved Lemon, and White Anchovy

Mixed Greens with Bleu Cheese Crumbles, Candied Walnuts,
Shaved Red Onion, and Blueberries

Grilled Asparagus with Lemon, Lavender Oil, Cracked Pepper
Heirloom Tomato, Burrata, Crusty Bread, and Micro Basil

STARCHES

Choice of two.

Yukon Gold Purée

Garlic Parmesan Couscous

Celeriac Gratin

Herb Roasted Fingerlings

Sweet Potato Hash

Seasoned Wild Rice

ENTRÉES

Chianti Braised Beef Short Rib with Herb Jus

Sliced Strip Loin with Sauce Bordelaise

Lemon and Tarragon Braised Breast of Chicken

Prosciutto Wrapped Chicken with Sun Dried Tomato
Portobello Ragù

Sweet Tea Brined Sliced Pork Loin with Agro Dolce

Herb Crusted Pork Rib Eye with Natural Jus

Étoufée to include Crab, Shrimp, Gulf Grouper, and Crawfish

Roasted Bluenose Sea Bass with Thyme Beurre Blanc

Wild Mushroom Ravioli with Sage Cream

Spinach and Ricotta Manicotti with Sauce Pomodoro

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

HORS D'OEUVRES

Four dozen minimum order.

GOLD TIER \$40 PER DOZEN

Chicken Cashew Spring Roll with Thai Chili Sauce

Aged Gruyere with 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

DIAMOND TIER \$60 PER DOZEN

Moroccan Lamb Kebob with Fig, Apricot, and Peppers

Peking Duck Ravioli

Lobster Bisque Boule

Butternut Squash Panzerotti with Crumbled Amaretti Cookies

Short Rib and Fontina Mini Panini

Wild Caught Salmon Sate with Lime and Cilantro

Chilled Ahi Tuna Tartar with Corn Truffle Puree

Chicken and Dijon Puff

PLATINUM TIER \$50 PER DOZEN

Mini Kobe Burger with Sautéed Onions

Maine Lobster Empanada

Grilled Brie Cheese with Granny Smith Apples and Honey Mustard

Chicken Saltimbocca Skewer with Fresh Sage and Prosciutto

Quince and Manchego Phyllo Star with Toasted Almonds

Swordfish Kebob with Peppers and Topped with Pineapple Teriyaki Glaze

Mini Monte Cristo on French Toast with Mornet

Chorizo Stuffed Date wrapped in Smoked Bacon

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

HORS D'OEUVRES

PLATTERS

Local Artisan Cheese Display \$9 per person
Crackers, Assorted Breads

Crudités Display \$5 per person
Hummus, Vegetable Dip

Smoked Salmon Display \$9 per person
Chopped Egg, Diced Red Onion, Crackers

Chilled Sliced Beef Tenderloin \$15 per person
Spicy Mustard, Horseradish, Rolls

Dessert Display \$15 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.

BAR OPTIONS

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 per glass
Cordials	\$10.00 each
Soft Drinks - Coke Products	\$3.50 each
Mineral Water	\$4.00 each

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 per glass
Cordials	\$13.00 each
Soft Drinks - Coke Products	\$4.00 each
Mineral Water	\$4.50 each

WINE SERVICE

House Red and House White	\$34.00 per bottle
---------------------------	--------------------

CHAMPAGNE

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

HOSTED COCKTAILS BY THE HOUR

First Hour Open Bar Premium Brands	\$16 per person
Each Additional Hour	\$8 per person
First Hour Open Bar Call Brands	\$14 per person
Each Additional Hour	\$7 per person
First Hour Beer, Wine, Non-Alcoholic	\$11 per person
Each Additional Hour	\$6 per person

SELECTION

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 Tequila

Premium Beer - Selection of Three
Heineken, Stella Artois, Corona, Legends Brown Ale, Corona, Guinness, Sam Adams, St. Pauli Non-Alcoholic

Domestic Beer - Selection of Three
Budweiser, Bud Light, Michelob Ultra, Miller Lite

House Wines
Chardonnay, Merlot, Cabernet Sauvignon

22% service charge and 11.3% sales tax is not included in this price. \$100 bartender fee, \$75 per cashier, subject to 5.3% sales tax, is not included in this price.