

OMNI RICHMOND HOTEL
EVENT MENUS





TABLE OF CONTENTS

BREAKFAST >

BREAKS >

LUNCH >

RECEPTION >

DINNER >

BEVERAGES >

DETAILS >

Prices are subject to a 22% service charge and a prevailing local and state sales tax. All menus and prices are subject to change.



CONTINENTAL

All continental breakfast are served with your choice of freshly brewed regular coffee, decaffeinated coffee, assorted organic herbal teas and freshly squeezed orange juice, apple juice or grapefruit juice.

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THE EARLY RISER

Seasonal sliced fruits and berries

Coffee cake and house made Danishes

A variety of Greek yogurt and granola

22 per person

THE NATURAL

Fresh seasonal berry fruit smoothie

A variety of Greek yogurt, granola, fresh berries

Sliced fresh fruits

Bran, fat free muffins and whole grain breads

Assorted fresh fruit preserves and sweet butter

24 per person

ENHANCEMENTS

Bagels and assorted flavored cream cheeses

Buttermilk pancakes with warm maple syrup

Southern style biscuit with cage-free egg and sausage

Breakfast tacos in gluten free flour tortillas, potatoes, scrambled cage-free eggs, cheddar and salsa rojo

Oatmeal with raisins and brown sugar

Southern style grits

Turkey bacon

Chicken apple sausage links

4 per person

Greek yogurt parfait

English muffins, Virginia ham, cage-free eggs and cheddar

Grand Marnier French toast served with seasonal berries, powdered sugar and warm maple syrup

English muffins, cage-free egg whites, spinach and roasted tomatoes

Breakfast tacos in flour tortillas with scrambled cage-free eggs, pepper jack cheese and chorizo

Scrambled eggs

Applewood smoked bacon

5 per person

Spinach and Swiss cheese omelet muffin

Bacon, onion and Swiss cheese quiche

6 per person

Smoked salmon or trout displayed with capers, diced hard cooked eggs, diced red onions, tomatoes, cream cheese and mini bagels

10 per person



PLATED

All plated breakfast are served with your choice of freshly brewed regular coffee, decaffeinated coffee, assorted organic herbal teas and freshly squeezed orange juice.

Scrambled eggs may be prepared with Egg Beaters upon request. Turkey bacon or chicken sausage may be substituted at no additional charge.

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THE VIRGINIAN

Farm fresh cage-free scrambled eggs with cheddar and chives

Virginia ham

Hash brown potatoes with peppers and onions

Seasonal fruit plate

Served with biscuits, assorted jams and butter

26 per person

THE SWEET START

Buttermilk pancakes with warm maple syrup and fresh berry topping

Choice of country sausage, Virginia ham or applewood smoked bacon

Seasonal fruit plate

25 per person

THE CAPITOL CITY CLASSIC

Farm fresh cage-free scrambled eggs

Choice of applewood smoked bacon or country sausage link

Red bliss breakfast potatoes

Seasonal fruit plate

Assorted breakfast breads

24 per person

THE ST. JAMES

Mushrooms, baby spinach, roasted Roma tomatoes and Swiss cheese quiche

Choice of turkey bacon or chicken apple sausage

Seasonal fruit plate

Assorted breakfast breads

25 per person



BUFFET

All breakfast buffets are served with your choice of freshly brewed regular coffee, decaffeinated coffee, assorted organic herbal teas and freshly squeezed orange juice, apple juice or grapefruit juice.

Breakfast buffets require a minimum of 25 people. Groups of 24 people or less will require a 5 per person charge.

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RISE AND SHINE BUFFET

Selection of seasonal fruits and berries

Steel-cut oatmeal served with dried fruits, brown sugar, assorted cereals and milk

Farm fresh cage-free scrambled eggs

Choice of applewood smoked bacon, country sausage or Virginia ham

Choice of hash browns, home fried potatoes with peppers and onions or Southern style grits

Choice of French toast or buttermilk pancakes with warm maple syrup

Assorted Danishes, pastries and croissants served with assorted fresh fruit preserves and sweet butter

34 per person

THE SUNRISE BUFFET

Seasonal fresh fruits and berries

Farm fresh cage-free scrambled eggs

Choice of applewood smoked bacon, country sausage or Virginia ham

Pepper and onion hash brown potatoes or Southern style grits with cheddar, chopped bacon and sliced green onions

Assorted Danishes, pastries and croissants

28 per person

HEALTHY START BUFFET

Seasonal fruits and fresh berries

Whole wheat bagels with cream cheese, peanut butter and almond butter

Individual yogurt parfaits with seasonal berries and granola topping

Individual Kashi cereals with whole and skim milk

Farm fresh cage-free scrambled egg whites with fresh vegetables

Turkey bacon and chicken apple sausage

Home-style breakfast potatoes garnished with fresh vegetables

30 per person





BUFFET

Chef attendant required at 110 per station with one station per 25 people. Prices are based on two hours of service. Additional time is charged at 25 per 30 minutes.

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ENHANCEMENTS

EGG AND OMELET STATION

Made-to-order with choice of tomatoes, onions, peppers, spinach, mushrooms, Virginia ham, applewood smoked bacon, cheddar and Swiss cheese
12 per person

BELGIUM WAFFLE STATION

Traditional style waffles with strawberry, blueberry and apple compote, whipped cream, powdered sugar, chocolate chips and warm maple syrup
12 per person





BRUNCH

All breakfast buffets are served with your choice of freshly brewed regular coffee, decaffeinated coffee, assorted organic herbal teas and freshly squeezed orange juice, apple juice or grapefruit juice.

Brunch requires a minimum of 50 people. Groups of 49 people or less will apply a 5 per person charge. Chef attendant required for brunch enhancements at 110 per station with one station per 25 people. Prices are based on two hours of service. Additional time is charged at 25 per 30 minutes.

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RIVER CITY BRUNCH

Seasonal sliced fruits and assorted berries

Chef's selection of freshly baked muffins, breakfast breads, Danishes, pastries and bagels served with whipped cream cheese, fruit preserves and sweet butter

Assorted cold cereals and granola served with 2% milk

Smoked salmon displayed with cream cheese, diced hard cooked eggs, diced red onions, capers, diced tomatoes and mini bagels

Farm fresh cage-free scrambled eggs

Grand Marnier French toast with warm maple syrup

Sliced roasted beef tenderloin, caramelized pearl onions, cremini mushrooms and brandy demi glace

Herb seared salmon and blood orange beurre blanc

MEAT | CHOICE OF ONE

Applewood smoked bacon, Virginia ham, country sausage or turkey bacon

VEGETABLES | CHOICE OF TWO

Hash brown potatoes with onions and peppers, au gratin potatoes, roasted garlic mashed potatoes, haricot verts, grilled asparagus or glazed baby carrots

42 per person (add 4 person for choice of two meats)

ENHANCEMENTS

BELGIUM WAFFLE STATION

Traditional style waffles with strawberry, blueberry and apple compote, whipped cream, powdered sugar, chocolate chips and warm maple syrup

12 per person

EGG AND OMELET STATION

Made-to-order with choice of tomatoes, onions, peppers, spinach, mushrooms, Virginia ham, applewood smoked bacon and cheddar

12 per person

CHESAPEAKE CRAB CAKE STATION

Fresh Maryland crab cakes seared on station and accompanied with a house made rémoulade sauce

18 per person (price based on two per person)



BRUNCH

Bartenders required at 110 per bartender, with one bartender per 75 people. Prices bases on four hours of service.

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BLOODY MARY BAR

CREATE-YOUR-OWN

Hot sauces, soy sauce, lemon and lime juices,
Worcestershire sauce and chili powder

Fresh garlic, cracked black pepper and celery salt

GARNISHES

Green beans, freshly chopped cilantro, basil and
pickled asparagus

Celery sticks, peeled shrimp, fresh lime and lemon
wedges, jalapeño peppers, green olives and spiced
beef stir sticks

LIQUOR

House brand liquor | 9 *per person*

Premium brand liquor | 10 *per person*

BELLINI AND MIMOSA BAR

Peach and strawberry Bellini's garnished with
fresh fruit

Traditional mimosas

7 *per person*



BREAKS

Mid-Morning Beverage Refresh price is based on 30 minutes of service. All Day Beverage Service price is based on eight hours of unlimited beverage service.

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MID-MORNING BEVERAGE REFRESH

Regular coffee, decaffeinated coffee and an assortment of hot teas

Assorted soft drinks and bottled spring water
6 per person

ALL DAY BEVERAGE SERVICE

Regular coffee, decaffeinated coffee and an assortment of hot teas

Assorted soft drinks and bottled spring water
20 per person

À LA CARTE

Freshly brewed regular and decaffeinated coffee
70 per gallon

Assorted organic herbal teas | 60 per gallon

Bottled spring water | 4 each

San Pellegrino sparkling water | 4 each

Fruit infused water | 45 per gallon

Assorted Coca-Cola soft drinks | 4 each

Iced tea or lemonade | 45 per gallon

Assorted bottled fruit juices | 6 each

Red Bull energy drinks | 8 each

Gold Peak teas (diet and green) | 5 each

Dominion root beer | 6 each

Whole fruits (red and green apples, oranges and bananas)
4 per each

Seasonal sliced market melons and berries with honey and yogurt dip | 8 per person

House made breakfast pastries | 48 per dozen

Mixed bagels with assorted flavor cream cheese and preserves | 48 per dozen

Assorted freshly baked muffins | 48 per dozen

Individual Greek yogurts in assorted flavors | 4 each

Kind bars | 4 each

Assorted ice cream bars | 48 per dozen

Freshly baked cookies or brownies | 48 per dozen

Warm Bavarian pretzels with gourmet mustards
48 per dozen

Individual bags of assorted Route 11 potato chips
4 each

Deluxe mixed nuts | 26 per pound

Tri-color tortilla chips with fresh salsa | 6 per person

Guacamole | 4 per person



BREAKS

Chef attendant required for Sundae and Root Beer Float Bar at 110 per station with one station per 25 people.

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BUILD-YOUR-OWN TRAIL MIX

SNACKS

Dried cherries, papaya, pineapple, raisins, peanuts, cashews, almonds, pecans, chocolate chips, coconut flakes, dried bananas and M&M's with house made granola

Whole fresh fruits

BEVERAGES

Pomegranate infused water and rose flower infused water

28 per person

THE BALL PARK

SNACKS

Warm Bavarian pretzels with assorted mustards

Mini hot dogs, pickle relish and ketchup

Tortilla chips with warm queso and jalapeños

BEVERAGES

Assorted soft drinks and bottled spring water

16 per person

THE AFTERNOON SNACK

SNACKS

Assorted house made cookies

Brownies and blondies

BEVERAGES

Assorted soft drinks, bottled spring water, whole milk and chocolate milk

15 per person

THE HEALTH NUT

SNACKS

Fresh fruit and berry smoothies made with Greek yogurt

Assorted fruit and Kind bars

Assorted hummus | Roasted eggplant, roasted red pepper and roasted carrot

Pita chips and mixed vegetable chips

BEVERAGES

Fruit infused water and bottled spring water

17 per person

THE FIESTA

SNACKS

Tri-color tortilla chips served with salsa, guacamole and warm queso

Salted caramel churros and traditional churros

BEVERAGES

Seasonal agua fresca and bottled spring water

16 per person

SUNDAE AND ROOT BEER FLOAT BAR

SNACKS

Premium vanilla and chocolate ice cream

Hot fudge, caramel and strawberry sauce, whipped cream, sprinkles, maraschino cherries and Oreo crumbles

BEVERAGES

Dominion root beer, assorted soft drinks and bottled spring water

16 per person



BREAKS

All day refreshment packages are served with your choice of regular coffee, decaffeinated coffee, assorted organic herbal teas and bottled spring water. All day refreshment packages require a minimum of 25 people. Prices are based on one hour of service per break.

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BREAK PACKAGE ONE

AM BREAK

Seasonal fruits and berries display

Assorted pastries, muffins and breakfast breads

Orange juice, apple juice and grapefruit juice

MID MORNING BREAK

House made granola (nut free) with dried fruits

Curry dusted peanuts

Cinnamon candied pecans

Assorted soft drinks

AFTERNOON BREAK

Warm salted pretzels with assorted mustards

Cinnamon sugar pretzels with caramel sauce

Freshly popped popcorn

Assorted soft drinks

38 per person

BREAK PACKAGE TWO

AM BREAK

Individual Greek yogurts and granola

Assorted Kind bars

Assorted selection of whole fruits

Orange juice, apple juice and grapefruit juice

MID MORNING BREAK

Tortilla chips with guacamole, salsa and warm queso

Assorted soft drinks

AFTERNOON BREAK

Assorted freshly baked cookies

Brownies

Assorted soft drinks

36 per person



BUFFETS

All lunch buffets are served with your choice of freshly brewed regular coffee, decaffeinated coffee, iced tea and assorted organic herbal teas. Lunch buffets require a minimum of 25 people. Groups of 24 people or less will be charged an additional 5 per person.

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SOUTHWEST BUFFET

STARTERS

Chopped romaine salad | Jicama, crumbled queso fresco, black beans, fire roasted corn and jalapeños with avocado ranch dressing

Chicken tortilla soup

ENTRÉES

Marinated chicken and beef fajitas served with sautéed peppers and onions, flour tortillas, spanish rice and refried beans

Assorted toppings | Fresh jalapeños, cheddar, salsa, sour cream and guacamole

DESSERT

Tres leches cake

36 per person

(add 3 per person to substitute grilled mahi mahi veracruz for chicken or beef)

THE GOURMET SANDWICH

SALAD | CHOICE OF ONE

Classic Caesar salad

Garden salad | Pear tomatoes, cucumbers, pickled red onions, sliced radishes, shredded carrots and croutons

Choice of two dressings | White balsamic vinaigrette, ranch, blue cheese, fat free raspberry vinaigrette or Caesar

SOUP | CHOICE OF ONE

Chicken and wild rice, creamy tomato basil, beef barley, potato leek or corn chowder

PRE-MADE SANDWICHES | CHOICE OF THREE

Herb roasted turkey | Dill havarti, microgreens, heirloom tomatoes and lemon aioli on nine grain bread

Roast beef | Herbed Boursin, baby arugula, heirloom tomatoes, roasted garlic and horseradish mayo on a challah bun

Rosemary ham | Baby Swiss cheese, Boston lettuce and Creole grain mustard on a kaiser roll

Market chicken salad | Bibb lettuce and heirloom tomatoes on a croissant

Grilled asparagus and roasted red bell peppers | Wilted purple kale, heirloom tomatoes, red onions and white bean hummus wrapped in a vegan tortilla

ACCOMPANIMENTS

Seasonal fruit salad, Mediterranean pasta salad and Route 11 potato chips

DESSERTS

House made cookies, brownies and blondies

34 per person



BUFFETS

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THE SHOCKOE SOUP AND SALAD BAR

SOUP | CHOICE OF ONE

Chicken and wild rice, creamy tomato basil, beef barley, potato leek, corn chowder, turkey chili, vegetable or minestrone

BUILD YOUR OWN SALAD

Chopped romaine hearts, baby spinach, fresh field greens, shredded carrots, pear tomatoes, sliced cucumbers, grilled asparagus, diced beets, candied walnuts, sunflower kernels, pickled red onions, dried cranberries, shredded cheddar, crumbled blue cheese, shredded Parmesan cheese, chopped bacon, sliced radishes and julienne red and yellow bell peppers

DRESSINGS | CHOICE OF TWO

White balsamic vinaigrette, ranch, blue cheese, fat-free raspberry vinaigrette or Caesar dressing

SALADS | CHOICE OF TWO

Market chicken salad

Curried shrimp salad

Tri-color fingerling salad

Mediterranean pasta salad

Israeli couscous salad with grilled seasonal squash, dried apricot and herbs

ACCOMPANIMENTS

Artisan bread display

DESSERTS

House made cookies, brownies and blondies

30 per person

TUSCANY BUFFET

STARTERS

Traditional Caesar salad | Hearts of romaine, garlic croutons and shaved reggiano cheese with Caesar dressing

Creamy tomato basil soup

ENTRÉES

Grilled chicken Parmesan

Seared salmon with basil cream and oven dried tomatoes

Seasonal pasta primavera

Roasted squash, zucchini, asparagus, red onions and red bell peppers

ACCOMPANIMENTS

Garlic breadsticks

DESSERT

Tiramisu

36 per person



BUFFETS

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TEXAN BUFFET

STARTERS

Baby iceberg wedge salad | Cheddar, chopped bacon, diced heirloom tomatoes, diced cucumbers and pickled red onions with ranch dressing

Texas chili with chipotle peppers and Shiner Bock

ENTRÉES

Mesquite grilled chicken breast with honey mustard barbeque sauce

Dry rub sliced beef brisket with sweet molasses barbeque sauce

ACCOMPANIMENTS

Bourbon creamed corn

Tri color fingerling potato salad

Coleslaw with apple and jicama

DESSERT

Pecan pie

37 per person

ALL-AMERICAN BUFFET

STARTERS

Mixed greens salad | Pear tomatoes, shredded carrots and croutons with white balsamic vinaigrette

Roasted corn chowder

ENTRÉES

Grilled ground brisket burgers

Grilled herb marinated chicken breast

ACCOMPANIMENTS

White cheddar mac and cheese

Onion rings

Challah hamburger buns, sliced cheddar, Swiss cheese, provolone, sliced tomatoes, lettuce, red onions, horseradish pickle chips, yellow mustard, grain mustard, ketchup and mayonnaise

DESSERT

Apple pie

34 per person



BUFFETS

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CHURCH HILL BUFFET

SALAD

Garden salad | Pear tomatoes, cucumbers, pickled red onions, sliced radishes, shredded carrots and croutons with white balsamic vinaigrette

ENTRÉES

Herb grilled chicken breast with a thyme cream

Roasted and sliced New York strip loin with wild mushrooms and demi glace

Seared salmon with blood orange beurre blanc

ACCOMPANIMENTS

Smashed red potatoes

Asparagus and baby carrots

Assorted artisan rolls

DESSERTS

Assorted mini cheesecake and mini tarts

42 per person



BOXED

All boxed lunches are served with your choice of assorted regular sodas, diet sodas, bottled spring water, Route 11 lightly salted chips and a freshly baked cookie.

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SALAD | CHOICE OF ONE

ORECCHIETTE PASTA

Heirloom tomatoes and grilled asparagus with white balsamic vinaigrette

ISRAELI COUSCOUS

Oven roasted tomatoes, sliced black olives, basil and garlic with olive oil

SOUTHERN STYLE POTATO SALAD

Boiled eggs
and bacon

QUINOA SALAD

Wilted spinach and diced
roasted squash

SANDWICHES AND WRAPS | CHOICE OF THREE

MARKET CHICKEN SALAD

Chicken salad, romaine lettuce and Roma tomatoes
on a croissant

TUSCAN

Rosemary ham, capicola, Genoa salami, fresh
mozzarella, banana peppers, tomatoes and balsamic
glaze on a baguette

NY STRIP AND MAPLE CHEDDAR

Slow roasted New York strip, maple cheddar,
caramelized onions, mayonnaise and horseradish on
a kaiser roll

SAGE ROASTED TURKEY

Turkey, cranberry Boursin cheese, tomatoes and
microgreens on ciabatta

WHITE BEAN HUMMUS WRAP

Baby spinach, Roma tomatoes, feta cheese, pickled
red onions and sun-dried tomatoes on a tortilla

FRIED CHICKEN BLT WRAP

Crispy breaded chicken breast, baby iceberg lettuce,
tomatoes, bacon and avocado ranch on a
spinach tortilla

THE VIRGINIAN

Virginia ham, Alpine lace Swiss cheese, whole
grain mustard, mayonnaise and chopped olive mix
on brioche

26 per person



PLATED

All plated lunch are served with your choice of freshly brewed regular coffee, decaffeinated coffee, iced tea, assorted organic herbal teas and freshly baked rolls with sweet butter.

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SALADS | CHOICE OF ONE

FRESH FIELD GREEN

Pickled red onions, shredded carrots, pear tomatoes and cucumbers with white balsamic vinaigrette

BABY SPINACH

Strawberries, pickled red onions and candied walnuts with brown sugar vinaigrette

CAPRESE

Heirloom tomatoes, fresh mozzarella, microgreens and pesto with balsamic syrup

CAESAR

Hearts of romaine, garlic croutons and shaved Parmesan cheese with Caesar dressing

DESSERTS | CHOICE OF ONE

Classic chocolate cake

Key lime tart

Blackberry cabernet cheesecake

Bananas Foster cheesecake with Nilla wafer crust

Raspberry brûlée cheesecake

Salted caramel chocolate mousse

Red velvet cake

Apple pie with caramel sauce

Vanilla crème brûlée with seasonal berries

MAIN COURSE

HONEY THYME GLAZED CHICKEN BREAST

Served with seared a Yukon Gold potato cake and broccolini

30 per person

WILD MUSHROOM STUFFED ROASTED CHICKEN

Boneless chicken stuffed and roasted served with haricot verts, sun dried cherries and thyme cream

31 per person

BLACKENED REDFISH

Served with wild rice pilaf, baby carrots and Creole mustard beurre blanc

36 per person

HERB SEARED SALMON

Served with saffron basmati rice, grilled asparagus and pomegranate molasses

34 per person

BOURBON MAPLE GLAZED PORK CHOP

Grilled double bone pork chop served with white cheddar mashed potatoes, Brussels sprouts and roasted pearl onions

31 per person

SEARED TOP SIRLOIN

Marinated and herb seared top sirloin steak served with caramelized shallot demi glace, creamy polenta, haricot vert and oven dried tomatoes

36 per person



DISPLAYS

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DOMESTIC CHEESE DISPLAY

Cheddar, Swiss cheese, provolone, pepper jack cheese, goat cheese, dried cranberries, toasted walnuts, sliced baguettes and assorted crackers

10 per person

INTERNATIONAL CHEESE DISPLAY

Camembert, Boursin, Brie, chevre, Maytag blue cheese, Cahill porter cheese, Wensleydale cheddar, sun-dried cherries, apricots, candied walnuts, sliced baguettes, grissinis, crostinis and assorted crisps

12 per person

FRESH HARVEST VEGETABLE CRUDITÉS

Seasonal baby vegetables and traditional crudités served with roasted eggplant hummus, blue cheese dip and ranch dip

8 per person

INTERNATIONAL HUMMUS STATION

Grilled asparagus, marinated artichokes, olives, roasted baby carrots, julienne red and yellow bell peppers and roasted cauliflower

Eggplant hummus, white bean hummus, roasted red pepper hummus, traditional hummus, pita chips and grissini

11 per person

CHESAPEAKE BAY CRAB DIP

Lump crab dip served with sliced baguettes, crostinis and assorted crackers

85 per quart

SEAFOOD DISPLAY

Boiled jumbo shrimp, Chesapeake Bay oysters on the half shell, crab cocktail fingers, green lip mussels served with rémoulade, Tabasco, cocktail sauce, lemon wedges and horseradish

27 per person (five pieces per person)

SLICED FRESH FRUIT

The season's best fruits and berries with local honey and yogurt dip

8 per person

STUFFED BAKED BRIE EN CROÛTE

A wheel of Brie stuffed with choice of maple pecans, brandied cherries or apricots and walnuts wrapped in puff pastry and baked until golden brown

Sliced baguettes, crostinis and assorted crackers

150 each (serves 25)

SWEET ENDINGS

Dark and white chocolate mousse shooters

Assortment of mini tarts | Lemon, chocolate and fresh fruit

Mini cupcakes and mini country style apple pies

Chocolate fondue with fresh strawberries, diced pineapples and pound cake for dipping

18 per person



CARVING STATIONS

Chef attendant required at 110 per chef, with one chef per 50 people and maximum of two hours of service. Additional time is charged at 25 per 30 minutes.

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ANGUS BEEF TENDERLOIN

Garlic and herb marinated beef tenderloin served with horseradish cream and brioche silver dollar rolls
375 (serves 15)

SAGE ROASTED WHOLE TOM TURKEY

Served with herb mayonnaise, cranberry relish and brioche silver dollar rolls
250 (serves 30)

SLOW ROASTED PRIME NEW YORK STRIP LOIN

Served with horseradish cream, herbed mayonnaise and brioche silver dollar rolls
350 (serves 30)

SMOKED BEEF BRISKET

Served with brown sugar barbecue sauce and cornbread muffins
300 (serves 40)

SURRY COUNTY VIRGINIA HAM

Bourbon glazed Surry county ham served with whole grain mustard and brioche silver dollar rolls
275 each (serves 25)

MAPLE GLAZED PORK LOIN

Garlic and herb marinated pork loin served with brioche silver dollar rolls
225 (serves 25)

SLOW ROASTED EYE OF ROUND

Garlic marinated eye of round served with cabernet mayonnaise and brioche silver dollar rolls
275 (serves 45)



ACTION STATIONS

Chef attendant required at 110 per chef, with one chef per 50 people and maximum of two hours of service. Additional time is charged at 25 per 30 minutes.

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CHESAPEAKE CRAB CAKE STATION

Fresh Maryland crab cakes seared on station and accompanied with a rémoulade sauce

18 per person (two per person)

POTSTICKER STATION

MAIN | CHOICE OF TWO

Pork, chicken or cabbage

ACCOMPANIMENTS

Jasmine rice, baby bok choy, scallions, shitake mushrooms, julienne carrots, sweet soy, sriracha, Thai chili sauce, toasted sesame seeds, house made kim chee, wasabi and pickled ginger served in a martini glass

16 per person

VIRGINIA SHRIMP AND GRITS STATION

Jumbo shrimp, Parmesan cheese grits, Mountain View Farms cheddar and green onions

20 per person

RAVIOLI AND TORTELLINI STATION

PASTA | CHOICE OF TWO

Cheese tortellini, butternut squash ravioli or wild mushroom ravioli

SAUCE | CHOICE OF TWO

Pesto cream, alfredo or marinara

ACCOMPANIMENTS

Mushrooms, baby spinach, julienne roasted bell peppers, artichoke hearts, tomatoes, caramelized onions and shredded Parmesan cheese

14 per person



À LA CARTE

Butler attendants available at 75 per butler, with one butler per 50 people. Hors d'oeuvres require a maximum of two hours of service. Prices are based on per piece, with a minimum of 50 pieces per order.

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HOT HORS D'OEUVRES

Vegetable potsticker and ginger teriyaki

Sesame chicken and Thai chili

Brie, pear and almond phyllo purse

Fried mac and cheese

Smoked Gouda arancini

4 each

Chicken Wellington

Cuban pork spring roll

Mini crab cake with rémoulade sauce

Crispy Boursin stuffed artichoke hearts

Chipotle steak skewer

5 each

Crispy Asiago asparagus

Shrimp and andouille sausage skewers with mango glaze

Shredded bourbon glazed short rib with horseradish cream on a corn cake

Bacon wrapped scallop with maple glaze

6 each



COLD HORS D'OEUVRES

Candied fig Boursin tart

Hummus and roasted peppers in a phyllo cup

Chicken salad in a mini bouchée

Wild mushroom tart

4 each

Seared filet and herbed Boursin on pita

Smoked salmon and dill cream cheese in puff pastry

Caprese tart

Bacon jam crostini

5 each

Crab salad in a mini bouchée

Seared tenderloin and roasted onions on a potato round

Duck confit crostini with dried cherries

Seared lamb with minted ricotta in a quinoa cup

6 each



PLATED

All plated dinners are served with your choice of freshly brewed regular coffee, decaffeinated coffee, iced tea and assorted organic herbal teas and freshly baked rolls with sweet butter.

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SALAD | CHOICE OF ONE

RICHMOND

Baby spinach, candied walnuts, pickled red onions and port wine poached pears with white balsamic vinaigrette

CARTER MOUNTAIN APPLE

Brandy and honey sautéed apple slices, radicchio and mixed seasonal greens with apple cinnamon vinaigrette

CAPRESE

Yellow and red heirloom tomatoes, fresh mozzarella, microgreens and pesto with a balsamic syrup

CLASSIC CAESAR

Hearts of romaine, garlic croutons and shaved Parmesan cheese with house made Caesar dressing

CHOP HOUSE

Baby iceberg, smoked bacon, crumbled Maytag blue cheese, heirloom tomatoes and cucumbers with avocado ranch

DESSERTS | CHOICE OF ONE

Classic chocolate cake

Key lime tart

Blackberry cabernet cheesecake

Bananas Foster cheesecake with Nilla wafer crust

Raspberry brûlée cheesecake

Red velvet cake

Salted caramel chocolate mousse

Apple pie with caramel sauce

Vanilla crème brûlée with seasonal berries



PLATED

All plated dinners are served with your choice of freshly brewed regular coffee, decaffeinated coffee, iced tea and assorted organic herbal teas and freshly baked rolls with sweet butter.

Prices are subject to a 22% service charge and a prevailing local and state sales tax. All menus and prices are subject to change.

MAIN COURSE | CHOICE OF ONE

PAN SEARED FILET

Served with white cheddar grits, pinot demi glace and broccolini

52 per person

BRAISED BONELESS BEEF SHORT RIB

Served with Makers Mark demi glace, creamy polenta, pearl onions and grilled asparagus

48 per person

MAPLE BOURBON GLAZED PORK TENDERLOIN

Served with whipped sweet potatoes, haricot vert and dried cranberries

42 per person

12TH STREET CHICKEN

Herb seared boneless breast of chicken served with wild mushrooms, herbed farro, basil cream and baby carrots

41 per person

MAIN STREET CHICKEN

Roasted chicken breast stuffed with shrimp and andouille sausage jambalaya served with Creole mustard burre blanc and Brussels sprouts

42 per person

JUMBO LUMP SEARED CRAB CAKES

Served with wild rice pilaf, heirloom tomato ragu and grilled asparagus

52 per person

HERB SEARED SALMON

Served with saffron basmati, pomegranate molasses and broccolini

44 per person

PAN SEARED SEA BASS

Seared Mediterranean sea bass served with whipped purple potatoes, baby squash and pinot gastrique

54 per person

GRILLED BEEF TENDERLOIN AND HERB SEARED CHICKEN BREAST

Served with truffle mashed potatoes, roasted asparagus and port jus

50 per person

NEW YORK STRIP AND SCALLOPS

Marinated and grilled New York strip steak served with balsamic demi glace, jumbo seared sea scallops, citrus burre blanc, rice pilaf and broccolini

57 per person

PAN SEARED FILET AND JUMBO SHRIMP

Served with roasted garlic demi glace, lemon butter, Yukon Gold mashed potatoes and haricot verts

56 per person



BUFFETS

All dinner buffets are served with your choice of freshly brewed regular coffee, decaffeinated coffee, iced tea and assorted organic herbal teas. Dinner buffets require a minimum of 30 people. Groups of 29 people or less will require a 5 per person charge.

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BELLE ISLE BUFFET

SALAD

Field greens, sliced cucumbers, heirloom grape tomatoes, candied pecans, shredded cheddar, crumbled goat cheese and crisp pancetta with white balsamic vinaigrette, ranch or blue cheese dressing

ENTRÉES

Smoked ham with citrus glaze

Seared chicken breast with thyme demi glace and roasted pearl onions

ACCOMPANIMENTS

Green bean casserole with crispy onions

Roasted red bliss potatoes

Roasted baby carrots and fennel

Assorted rolls with whipped butter

DESSERT

House made bread pudding

53 per person

TUSCAN COUNTRYSIDE BUFFET

SALAD

Caesar salad | Hearts of romaine, croutons and shredded Parmesan with Caesar dressing

ENTRÉES

Herb grilled chicken with prosciutto and mushroom demi glaze

Roasted and sliced New York strip loin with rosemary jus

ACCOMPANIMENTS

Tri color roasted fingerlings

Broccolini with roasted garlic oil

Garlic breadsticks

DESSERT

Tiramisu

54 per person



BUFFETS

All dinner buffets are served with your choice of freshly brewed regular coffee, decaffeinated coffee, iced tea and assorted organic herbal teas. Dinner buffets require a minimum of 30 people. Groups of 29 people or less will require a 5 per person charge.

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HEART OF TEXAS BUFFET

SALAD

Field greens, sliced cucumbers, heirloom grape tomatoes, candied pecans, shredded cheddar, crumbled goat cheese and crisp pancetta with white balsamic vinaigrette, ranch and blue cheese dressing

ENTRÉES

Sliced beef brisket with brown sugar barbecue sauce

Mesquite grilled breast of chicken with honey and bourbon jus

ACCOMPANIMENTS

Whipped Yukon Gold potatoes with sour cream and chives

Roasted asparagus

Cornbread with whipped butter

DESSERT

Chocolate bourbon pecan pie

56 per person

YORK RIVER BUFFET

SALAD

Caesar salad | Hearts of romaine, croutons and shredded Parmesan with Caesar dressing

ENTRÉES

Roasted and sliced beef tenderloin with caramelized shallot demi glace

Herb grilled chicken breast with wild mushroom jus

Seared redfish with tarragon and lobster cream

ACCOMPANIMENTS

Wild rice pilaf

Baby carrots and haricot vert

Assorted rolls with whipped butter

DESSERTS

Chef's selection of mini cheesecake and mini tarts

62 per person



BEVERAGES

Bartenders are required at 110 per bartender, with one bartender per 75 people for four hours of service. Cash bar price includes tax and service charge. Cashiers are 75 per cashier for four hour maximum

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HOSTED BAR OPTIONS

HOUSE BRANDS

First hour | 16 per person

Each additional hour | 8 per person

PREMIUM BRANDS

First hour | 18 per person

Each additional hour | 9 per person

TOP SHELF BRANDS

First hour | 20 per person

Each additional hour | 10 per person

CONSUMPTION BAR OPTIONS

House brands | 7 each

Premium brands | 8 each

Top shelf brands | 10 each

Martinis | 12 each

Domestic beer | 5 each

Imported beer | 6 each

Virginia craft beer | 6.5 each

House wines | 7 each

Cognacs and cordials | 12 each

Soft drinks and juices | 4 each

Mineral water | 4 each

CASH BAR OPTIONS

House brands | 9 each

Premium brands | 10 each

Top shelf brands | 12 each

Martinis | 14 each

Domestic beer | 6 each

Imported beer | 7 each

Virginia craft beer | 8.5 each

House wines | 8.50 each

Cognacs and cordials | 14 each

Soft drinks and juices | 4.5 each

Mineral water | 4.5 each



BEVERAGES

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BRAND OPTIONS

HOUSE BRANDS

Vodka | Svedka

Gin | Seagram

Rum | Cruzan Light

Tequila | Sauza Blanco

Bourbon | Jim Beam

Scotch | J&B

Whiskey | Seagram's 7

PREMIUM BRANDS

Vodka | Absolut

Gin | Beefeater

Rum | Bacardi Superior

Tequila | Sauza Gold

Bourbon | Jack Daniel's

Scotch | Dewars

Whiskey | Seagram's 7

TOP SHELF BRANDS

Vodka | Belvedere or Grey Goose

Gin | Bombay Sapphire or Tanqueray

Bourbon | Maker's Mark or Knob Creek

Scotch | Chivas Regal or Johnny Walker Black

Rum | Captain Morgan

Tequila | Patrón Silver

Whisky | Crown Royal

Cognac | Hennessy VS

DOMESTIC BEER | CHOICE OF TWO

Miller Light, Bud Light, Michelob Ultra, Budweiser and Yuengling

IMPORTED BEER | CHOICE OF TWO

Heineken, Corona, Stella Artois, Blue Moon and Amstel Light

VIRGINIA CRAFT BEER | CHOICE OF TWO

Hardywood Brewery Single

Strangeways Brewing Albino Monkey Belgian White Ale

Legends Brewing Brown Ale

Legends Brewing Lager

Starr Hill Brewery Northern Lights IPA

Grateful American IPA



WINES

Prices are subject to a 22% service charge and a prevailing local and state sales tax. All menus and prices are subject to change.

SPARKLING WINES AND CHAMPAGNE

LISTED FROM MILDER TO STRONGER

Ruffino, Veneto, Italy, NV | prosecco | 46 per bottle

Kenwood Vineyards, Yulupa Cuvee, California | brut | 36 per bottle

Moët & Chandon, Imperial, France, NV | Champagne | 125 per bottle

WHITE WINES

LIGHT INTENSITY | LISTED FROM MILDER TO STRONGER

Ruffino, Piedmont, Italy | Moscato d'Asti | 38 per bottle

Chateau Ste. Michelle, Columbia Valley, Washington | Riesling | 36 per bottle

Banfi, Le Rime, Tuscany, Italy | pinot grigio | 34 per bottle

Kris, delle Venzie, Italy | pinot grigio | 36 per bottle

Joel Gott, California | sauvignon blanc | 42 per bottle

Kim Crawford, Marlborough, New Zealand | sauvignon blanc | 46 per bottle

MEDIUM BODIED | LISTED FROM MILDER TO STRONGER

Barboursville, Viognier, Reserve, Virginia | viognier | 52 per bottle

Horton, Orange County, Virginia | viognier | 42 per bottle

M·A·N Family Wines, South Africa | chardonnay | 35 per bottle

Prince Michael, Barrel Select, Virginia | chardonnay | 52 per bottle

Kendall- Jackson, Vintner's Reserve, California | chardonnay | 44 per bottle

Franciscan, Napa Valley, California | chardonnay | 48 per bottle



WINES

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RED WINES

LIGHT INTENSITY | LISTED FROM MILDER TO STRONGER

Estancia, Pinnacles Ranches, Monterey County, California | pinot noir | 44 *per bottle*

Willamette Valley Vineyards, Whole Cluster, Willamette Valley, Oregon | pinot noir | 52 *per bottle*

Shooting Star, Lake County | pinot noir | 36 *per bottle*

MEDIUM INTENSITY | LISTED FROM MILDER TO STRONGER

M·A·N Family Wines, South Africa | merlot | 35 *per bottle*

McWilliam's, Hanwood Estate, South Eastern Australia | shiraz | 36 *per bottle*

Baboursville, Reserve, Virginia | barbera | 52 *per bottle*

Prince Michel, Virginia | cabernet franc | 36 *per bottle*

MEDIUM INTENSITY | LISTED FROM MILDER TO STRONGER

Barboursville, Virginia | merlot | 42 *per bottle*

Franciscan, Napa Valley, California | merlot | 46 *per bottle*

Terrazas de los Andes, Alto del Plata, Mendoza, Argentina | malbec | 40 *per bottle*

Horton, Orange County, Virginia | malbec | 48 *per bottle*

Marques de Riscal, Reserva, Spain | rioja | 48 *per bottle*

Banfi, Riserva, Tuscany, Italy | chianti classico | 46 *per bottle*

Cain, Napa Valley, California, NV8 | cuvee | 80 *per bottle*

M·A·N Family Wines, South Africa | cabernet sauvignon | 36 *per bottle*

FULL INTENSITY | LISTED FROM MILDER TO STRONGER

William Hill Winery, Central Coast, California | cabernet sauvignon | 40 *per bottle*

Beaulieu Vineyard Napa Valley, California | cabernet sauvignon | 52 *per bottle*

Ravenswood, Olde Vine, Napa Valley, California | zinfandel | 38 *per bottle*

Franciscan, Estate, Napa Valley, California | cabernet sauvignon | 72 *per bottle*



EVENT INFORMATION

Thank you for selecting the Omni Richmond Hotel for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional catering and conference services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and themed parties. We would be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

GUEST ROOM AMENITIES

An array of creative specialty gifts are available through the hotel for delivery to guestrooms. Please ask your conference services manager for a complete list and pricing.

FOOD AND BEVERAGE SERVICE POLICIES

All food and beverages at the Omni Richmond Hotel must be provided by the hotel. The sale and service of all alcoholic beverages is regulated by the state of Virginia. The Omni Richmond Hotel is responsible for the administration of these regulations. All food and beverage menu planning should be arranged at least 21 days in advance.

GUARANTEES

The exact number of guests attending a function is due 72 hours prior to the event. This number will be charged even if fewer guests attend. The hotel will prepare food for 3% over the guaranteed number. Meal functions and meeting rooms will be set for a maximum of 5% over the food and beverage guarantee. If the guarantee is increased within 72 hours of the event, the hotel reserves the right to substitute menu items.

TIMING OF FUNCTIONS

In order to provide the finest service to your group, it is important that you notify the conference services or banquet departments with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the hotel may have commitments of function space prior to or following the arranged program. Room set-ups will be completed 30 minutes prior to the event start time.



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