

OMNI NEW HAVEN HOTEL AT YALE

# EVENT MENUS





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*Prices are subject to a 24% service charge and an applicable sales tax. All menus and prices are subject to change.*



## CONTINENTAL

All continental breakfasts are served with your choice of freshly brewed Shade Grown regular coffee, decaffeinated coffee, assorted teas, orange juice, grapefruit juice and cranberry juice.

Prices are subject to a 24% service charge and an applicable sales tax. All menus and prices are subject to change.

### NEW HAVEN MORNING

#### SEEDLESS GRAPES

Red and green

#### WHOLE FRUITS

Oranges and apples

#### CARVED FRUIT

Cantaloupes, honeydews, watermelons, pineapples and strawberries

#### BAKESHOP

All-butter croissants, scratch muffins, Danishes, artisan breads and bagels

#### SPREADS

Whipped butter, peanut butter, chocolate hazelnut, cream cheese and local honey

#### PRESERVES AND JAMS

Strawberry, blueberry and blackberry

22 per person

### SUPER FOOD WAKE UP

#### ANTI-OXIDANT

Fresh blueberries and blackberries

#### GREEK YOGURT

Honey and strawberries

#### HAND FRUIT

Granny Smith apples, pears and grapes

#### SEVEN-GRAIN GRANOLA

Pecans, sunflower and maple syrup

#### DRY CEREAL

Assorted Kashi brands

#### HONEY ALMOND SMOOTHIE

Bananas, oats and peanut butter

#### WHOLE GRAIN

Bran muffins and cinnamon bread

#### SPREADS

Light cream cheese and honey butter

#### PRESERVES AND JAMS

Strawberry, blueberry and blackberry

#### STEEL-CUT OATMEAL

Brown sugar and raisins

#### SUPERFOOD MIX-INS

Chia, flax and açai

26 per person



## CONTINENTAL

All continental breakfasts are served with your choice of freshly brewed Shade Grown regular coffee, decaffeinated coffee, assorted teas, orange juice, grapefruit juice and cranberry juice. Chef attendant required on Omelet Station at 95 for one hour of service.

Prices are subject to a 24% service charge and an applicable sales tax. All menus and prices are subject to change.

## ENHANCEMENTS

### BREAKFAST BURRITO

Flour tortilla, eggs, Pepper Jack cheese, bell peppers, onions, chorizo, cilantro and salsa

8 per person

### BREAKFAST CROISSANT

Eggs, brie and pecanwood smoked bacon

8 per person

### BREAKFAST MUFFIN

English muffin, eggs, Cheddar and sausage patty

8 per person

### BREAKFAST QUICHE

Eggs, seasonal vegetables and tomato confit

8 per person

### OMELET STATION

Eggs, spinach, bell peppers, mushrooms, onions, tomatoes, asparagus, Cheddar, feta, sausage, country ham, pecanwood smoked bacon and chef's all natural hot sauce

13 per person



## BUFFET

All breakfast buffets are served with your choice of freshly brewed Shade Grown regular coffee, decaffeinated coffee, assorted teas, orange juice, grapefruit juice and cranberry juice. Pricing based on two hours of service and require a minimum of 25 people.

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### ELM CITY BREAKFAST

#### SEEDLESS GRAPES

Red and green

#### WHOLE FRUITS

Oranges and apples

#### CARVED FRUIT

Cantaloupes, honeydews, watermelons, pineapples and strawberries

#### BAKESHOP

All-butter croissants, scratch muffins, Danishes, artisan breads and bagels

#### SPREADS

Whipped butter, peanut butter, chocolate hazelnut spread, cream cheese and local honey

#### PRESERVES AND JAM

Strawberry, blueberry and blackberry

#### SEVEN-GRAIN GRANOLA

Pecan, sunflower and maple

#### DRY CEREAL

Assorted Kashi brands

#### EGGS

Scrambled and herbs

#### NEW POTATOES

Scallions, Vidallia onions and spices

#### BREAKFAST MEATS

Country breakfast sausage or pecanwood smoked bacon

29 per person

### NEW ENGLAND BREAKFAST

#### SEEDLESS GRAPES

Red and green

#### WHOLE FRUITS

Oranges and apples

#### CARVED FRUIT

Cantaloupes, honeydews, watermelons, pineapples and strawberries

#### BAKESHOP

All-butter croissants, scratch muffins, Danishes, corn muffins and straw

#### SPREADS

Whipped butter, peanut butter, chocolate hazelnut spread, cream cheese and local honey

#### PRESERVES AND JAM

Strawberry, blueberry and blackberry

#### SEVEN-GRAIN GRANOLA

Pecans, sunflower and maple syrup

#### STEEL-CUT OATMEAL

Brown sugar and raisins

#### CINNAMON FRENCH TOAST

Vermont maple syrup and roasted apples

#### SEASONAL QUICHE

Local cheese

#### NEW POTATOES

Olive oil roasted and rosemary

#### BREAKFAST MEATS

Chicken-apple sausage and turkey bacon

32 per person



## PLATED

All breakfast buffets are served with your choice of freshly brewed Shade Grown regular coffee, decaffeinated coffee, assorted teas and orange juice.

Prices are subject to a 24% service charge and an applicable sales tax. All menus and prices are subject to change.

### ENTRÉES

#### FRENCH TOAST

Cinnamon brioche bread, Vermont maple syrup, pecanwood smoked bacon and blueberry jam

22 per person

#### SCRAMBLED FARM EGGS

New potatoes, country ham and roasted tomatoes

23 per person

#### VEGETABLE QUICHE

Spinach, feta, herb crusted new potatoes, country sausage and tomato confit

23 per person

#### STEAK AND EGGS

Strip steak, scrambled farm eggs, new potatoes, asparagus and black pepper tomatoes

28 per person

## À LA CARTE ENHANCEMENTS

### BAKESHOP

All-butter croissants, scratch muffins, Danishes, corn muffins, strawberry jam, blueberry jam, blackberry jam whipped butter, peanut butter, chocolate hazelnut spread, cream cheese and local honey

39 per dozen

### TOASTED BAGELS

Whipped butter, peanut butter, chocolate hazelnut spread, cream cheese and local honey

39 per dozen

### DRY CEREAL

Assorted Kashi brands and chilled milk

5 per person

### SMOKED SEA

Salmon, lemons, olive oil, chives, toasted bagels and cream cheese

12 per person

### GREEK YOGURT

Honey and strawberries

4.5 person

### CARVED FRUIT

Cantaloupes, honeydews, watermelons, pineapples and strawberries

9 per person



## BRUNCH BUFFET

All brunch buffets are served with your choice of freshly brewed Shade Grown regular coffee, decaffeinated coffee, assorted teas, orange juice, grapefruit juice and cranberry juice.

Prices are subject to a 24% service charge and an applicable sales tax. All menus and prices are subject to change.

### BEINECKE LIBRARY BRUNCH

#### SEEDLESS GRAPES

Red and green

#### WHOLE FRUITS

Oranges and apples

#### CARVED FRUIT

Cantaloupes, honeydews, watermelons, pineapples and strawberries

#### BAKESHOP

All-butter croissants, scratch muffins, Danishes, artisan breads and bagels

#### SPREADS

Whipped butter, peanut butter, chocolate hazelnut spread, cream cheese and local honey

#### PRESERVES AND JAMS

Strawberry, blueberry and blackberry

#### EGGS

Scrambled and herbs

#### NEW POTATOES

Scallions, Vidallia onions and spices

#### BREAKFAST MEATS

Country breakfast sausage and pecanwood smoked bacon

#### GARDEN GREENS

Cherry tomatoes, carrots, broccoli, red onions and white balsamic vinaigrette

#### SMOKED SEA

Salmon, lemons, olive oil and chives

#### LOCAL AND INTERNATIONAL CHEESES

Walnuts, honey, jams, lavosh crackers and grilled baguette

#### BRAISED SHORT RIBS

Mashed potatoes, broccolini and pickled onions

#### COOKIE

Chocolate chunk, oatmeal and macadamia nut

#### BISCOTTI

Almond and chocolate hazelnut spread

#### BROWNIE

Double fudge

#### MADE-TO-ORDER STATIONS | CHOICE OF ONE

Omelet station | Cage-free eggs, spinach, bell peppers, mushrooms, onions, tomatoes, asparagus, Cheddar, feta, sausage, country ham, pecanwood smoked bacon and chef's all natural hot sauce

Turkey station | Sage roasted breast of turkey with cranberry aioli and grilled walnut bread

48 per person



## BREAKS

Prices are subject to a 24% service charge and an applicable sales tax. All menus and prices are subject to change.

### À LA CARTE

#### REFRESHMENTS

Freshly brewed Shade Grown regular coffee, decaffeinated coffee, flavored syrups and assorted teas | 89 per gallon

Iced tea or lemonade | 34 per gallon

Assorted bottled juices | 5 each

Assorted Naked juices | 6 each

Coconut water | 6 each

Honest bottled iced tea | 6 each

Red Bull | 6 each

Assorted sodas | 5 each

Bottled waters | 5 each

S Pellegrino Essenza | 5.5 each

S Pellegrino sparkling | 5.5 each

Acqua Panna | 5.5 each

#### ENHANCEMENTS

Whole fresh fruits | Red and green apples, oranges and bananas | 26 per dozen

Yogurt parfaits with Greek yogurt and seven-grain granola | 7 each

Chocolate chunk, peanut butter and oatmeal raisin house made cookies | 38 per dozen

Granola and Kashi bars | 5 each

Assorted Kind bars | 5 each

Häagen-Dazs ice cream | 5 each

Warm jumbo pretzels with whole-grain mustard  
26 per dozen

### PROTEIN PUNCH

#### HIGH-PROTEIN SHAKE

Kale, oats, bananas, almond milk and peanuts

#### RAW NUTS

Cashews, almonds and pumpkin seeds

#### SUNFLOWER SUPER SEEDS

Cocoa, maple and somewhat spicy

#### DRIED CRANBERRY AND ALMOND BAR

Coconut, local honey and citrus

#### HUMMUS

Grilled pita

16 per person

### TRAIL MIX

#### NUTS

Peanuts, pistachios, walnuts, almonds, cashews and pecans

#### DRIED FRUIT

Strawberries, blueberries, pineapples, apples, apricots and yogurt covered raisins

#### SWEET AND SALT

M&M's, sesame sticks and crystallized ginger

#### THIRST QUENCHER

Lemonade

18 per person





## BREAKS

*Pricing based on 30 minute breaks and minimum 25 people.*

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### THE MOVIE STAND

#### POPCORN

Fresh popped, butter and salt

#### POPCORN SALT

White cheddar, bacon, jalapeño, barbecue and ranch

#### PRETZELS

Individual bags of pretzels

#### CANDY BAR

Butterfinger, Kit Kat, Milky Way, M&M's and Twix

#### MINI DOGS

All-beef dogs, mustard and ketchup

#### SODA

Assorted Foxon Park

*16 per person*

### THE COOKIE JAR

#### COOKIES

Chocolate chunk, oatmeal and macadamia nut

#### BISCOTTI

Almond and chocolate hazelnut

#### BROWNIE

Double fudge

#### MILK

Whole and 2%

*15 per person*



### BROWNIE SNACK

#### DARK CHOCOLATE CHUNK

Chocolate chunk, walnut and chocolate frosting

#### PEANUT BUTTER CUP

Milk chocolate and peanut butter chips

#### MARSHMALLOW AND NUTELLA

Double fudge and hazelnut

#### ALMOND MILK

Vanilla and chocolate

*14 per person*



## ACTION STATIONS

*Pricing based on 30 minute breaks and minimum 25 people. Chef attendant required at 115 per chef, with one chef per 100 people.*

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### DOUGHNUT HOLE GLAZE

#### GLAZES

Sugar and chocolate

#### TO DUST

Chocolate, bananas, butterscotch and strawberries

#### SAUCES

Blueberry, ginger, raspberry and pineapple

*16 per person*

### COOKIE MONSTER SANDWICH

#### ICE CREAM

Vanilla, chocolate and strawberry

#### BAKED COOKIES

Chocolate chunk, oatmeal and macadamia nut

#### SPRINKLES

M&M's, chocolate vermicelli and Heath bars

*17 per person*

### STRAWBERRY FIELDS

Hand dipped strawberries

#### CHOCOLATES

Dark, milk and white

#### SCRATCH STRAWBERRY SHORTBREAD

Butter, white chocolate and powdered sugar

#### STRAWBERRY GAZPACHO

Mint, ginger and honey

*17 per person*

### BUBBLES

#### BUBBLE BOTTLE

Sparkling cider

*include sparkling wine | add 5 per person*

#### BUBBLE STICKS

Cantaloupe, honeydew and watermelon

#### BUBBLE PIPETTES

Strawberries, oranges, raspberries, passion fruits, blueberries pineapples, ginger, mint, mangoes, apples and peaches

#### GINGER SNAPS

Candied ginger

*11 per person*



## BUFFETS

All lunch buffets are served with fresh brewed iced tea. Pricing based on one hour of service. Lunch buffets require a minimum 25 people.

Prices are subject to a 24% service charge and an applicable sales tax. All menus and prices are subject to change.

### UNION STATION

#### MACARONI SALAD

Celery, onions, chives, mayonnaise and sweet peas

#### WEDGE SALAD

Iceberg, bacon, tomatoes, blue cheese and buttermilk vinaigrette

#### WATERMELON

Seedless and lime

#### COLESLAW

Brussels sprouts, carrots, cabbage and poppy seeds

#### PATTIES

Beef burgers, black bean burgers and brioche buns

#### TOPPINGS

Cheddar, Swiss cheese, provolone, leaf lettuce, tomatoes, diced onions, ketchup, mustard, mayonnaise, tobacco onions, bacon and house pickles

#### LINKS

Spiced sausage, beef dogs and brioche rolls

#### BAKED BEANS

Butter beans, maple and bacon

#### COB CORN

Scallions and butter

#### SWEETS

Apple pie and cherry pie

40 per person

### GRAB AND GO

#### BABY SPINACH

Apples, walnuts, red onions and grape vinaigrette

#### ROASTED CAULIFLOWER

Chickpeas, scallions and dried tomato vinaigrette

#### ROAST BEEF

Watercress, blue cheese cream cheese and oven-dried tomatoes and rye slider bun

#### TURKEY

Wild arugula, brie, fig jam and baguette

#### CHICKEN SALAD

Leaf lettuce, black pepper tomatoes and brioche bun

#### GRILLED GREEN APPLE

Wild arugula, sprouts, Parmesan cheese, honey and wheat wrap

#### HOUSE CHIPS

Dill and vinegar

#### SWEETS

Puffed rice bars and lemon bars

38 per person



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### WOOSTER SQUARE

#### CAESAR SALAD

Parmesan cheese, herb croutons and lemon Caesar dressing

#### ANTIPASTO

Genoa salami, roasted peppers, cured olives, pepperoncini, artichokes and basil

#### PESTO CHICKEN

Roasted red peppers, olives, fontina cheese and pesto

#### GRILLED STEAK

Garlic capers, white wine and tomatoes

#### PENNE MARINARA

Tomatoes and Parmesan cheese

#### VEGETABLES

Zucchini, yellow squash, eggplant, red onions, bell peppers and charred tomatoes

#### STUFFED BREADSTICK

Provolone and marinara

#### SWEETS

Tiramisu and ricotta cannoli

39 per person

### THE BORDER

#### TOMATO SALAD

Cilantro, cumin and lime

#### CHARRED CORN AND BLACK BEAN SALAD

Baby greens and cactus pear vinaigrette

#### FAJITAS

Choice of skirt steak or chicken, peppers with onions and flour tortilla

#### PORK CARNITAS

Cabbage, radishes and oregano

#### BLACK BEAN ENCHILADA

Salsa verde and queso fresco

#### SIDES

Pico de gallo, salsa verde, guacamole, charred tomato salsa, cotija, queso fresco, Cheddar, onions, lime and cilantro

#### CILANTRO-LIME RICE

Margarita salt

#### COB CORN

Cotija cheese and paprika

#### SWEETS

Churros and arroz con leche

40 per person

add 2 for both beef and chicken fajitas



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### DELICATESSEN

#### GARDEN GREENS

Cherry tomatoes, carrots, cucumbers, broccoli, red onions and white balsamic vinaigrette

#### FARFALLE PASTA SALAD

Roasted peppers, onions and pepperoncini

#### FRUIT SALAD

Grapes, melons, strawberries, pineapples and blueberries

#### SLICED MEATS

Roast round of beef, smoked turkey and country ham

#### TUNA SALAD

Dill and lemon

#### SLICED CHEESE

Cheddar, Swiss, provolone and Pepper Jack

#### ARTISAN BREADS

Sourdough, nine grain and rye

#### SPREADS

Mustard, mayonnaise and whole grain mustard

#### TOPPINGS

Leaf lettuce, heirloom tomatoes, red onions, house pickles and peppers

#### BLACK-PEPPER CHIPS

#### SWEETS

Oatmeal raisin and chocolate chunk cookies

40 *per person*

### GARDEN GRILL OUT

#### FIRE ROASTED TOMATO BISQUE

Garlic croutons

#### GARDEN GREENS

Cherry tomatoes, carrots, cucumbers, broccoli, red onions, cranberries, feta and white balsamic vinaigrette

#### SEEDS

Chia, sunflower and chickpeas

#### GRILLED

Atlantic salmon, chicken breast and steak

#### FLATBREAD

Tomato, garlic, basil and mozzarella

#### BAKED POTATO

Bacon, scallions, Cheddar, butter and sour cream

#### SWEETS

Berry tarts, lemon curd and seasonal berries

39 *per person*



## BUFFETS

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### FARMERS MARKET

#### KALE SALAD

Red onions, grapes tomatoes, blueberries, goat cheese, sunflower seeds and maple vinaigrette

#### BRUSSELS SPROUTS SALAD

Wild rice, pomegranate seeds, parsley and pecans

#### MARKET VEGETABLE SALAD

Farro, market vegetables, goat cheese and harissa

#### ROAST TRI-TIP

Sourdough, pickled red cabbage and blackberry jam

#### ROAST TURKEY

Croissant, pecanwood smoked bacon, iceberg lettuce, triple brie and tomatoes

#### POACHED SALMON SALAD

Marble rye, butter lettuce, capers and dill aioli

#### GRILLED VEGETABLE WRAP

Peppers, spinach, zucchini, brie and hummus

#### YOGURT PANNA COTTA

Roasted strawberries and basil seeds

#### BLUEBERRY CRISP

Granola streusel and brown butter

*42 per person*



## PLATED

*All plated lunches are served with fresh brewed iced tea, baked rolls, sweet butter, entrée and choice of Starter or Sweet Finish. Additional selections are subject to a 4 per person supplement.*

*Prices are subject to a 24% service charge and an applicable sales tax. All menus and prices are subject to change.*

### STARTERS | CHOICE OF ONE

#### FARM VEGETABLE SALAD

Mixed greens, cucumbers, tomatoes, red onion seeds and buttermilk vinaigrette

#### CAESAR SALAD

Romaine, Parmesan cheese, croutons, white anchovies and Caesar dressing

#### BUTTER LETTUCE SALAD

Apples, red beets, goat cheese, walnuts, radishes and maple vinaigrette

#### SHAVED ZUCCHINI THREADS

Farro, sundried tomatoes, olive, basil, pine nuts and white balsamic vinaigrette

#### HEIRLOOM TOMATO SALAD

Arugula, cucumbers, watermelon and lemon mascarpone | *add 2 per person*

#### HEARTS OF PALM SALAD

Grapefruits, arugula, avocados, fennel and lemon vinaigrette

#### SNOW PEA SALAD

Shredded carrots, edemame, red quinoa, dill and almond vinaigrette

#### NEW ENGLAND CLAM CHOWDER

Clams, potatoes and vegetables

#### BUTTERNUT SQUASH SOUP

Lemons, green apples and pickled butternut squash

#### FIRE-ROASTED TOMATO BISQUE

Garlic croutons



## PLATED

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### ENTRÉES

#### STEAK SALAD

Sirloin steak, arugula, red onions, blue cheese, charred tomatoes and garlic croutons

33 per person

#### BRAISED PORK SHANK

Served with black barley, roasted turnips, carrots and mustard seed jus

35 per person

#### GRILLED HANGAR STEAK

Served with butternut squash mash, Brussels sprouts, pearl onions and black garlic

36 per person

#### ROASTED BEEF TRI TIP

Served with smoked wild rice, garlic escarole, eggplant and romesco sauce

38 per person

#### GRILLED LOCAL SEA BASS

Served with basmati rice, shiitake mushrooms, bok choy and tomatoes

39 per person

#### BRAISED SHORT RIB

Served with mashed potatoes, broccolini, pickled onions and aromatic natural jus

37 per person

#### NEW YORK STRIP STEAK

Served with spinach, bacon and warm potato salad

41 per person

#### HONEY ROASTED SALMON

Served with corn purée, spinach and basil

38 per person

#### PAN ROASTED BREAST OF CHICKEN

Served with whipped potatoes, maple roasted Brussels sprouts and mustard jus

35 per person

#### HONEY AND SOY ROASTED CHICKEN BREAST

Served with jasmine rice, baby bok choy, sesame and scallion relish

35 per person

#### TOMATO BRUSCHETTA CHICKEN BREAST

Served with mozzarella, heirloom tomatoes, creamy polenta and balsamic

35 per person

#### PETITE FILET MIGNON

Served with potatoes, asparagus, shiitake mushrooms and black garlic

44 per person





## PLATED

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### VEGETARIAN

#### WILD MUSHROOM AND ASPARAGUS RISOTTO

Arugula and pesto

32 per person

#### LASAGNA ROLLOTINI

Ricotta cheese, mozzarella and wilted spinach

32 per person

#### GRILLED VEGETABLE NAPOLEAN

Roasted red peppers, zucchini, yellow squash and mushrooms

32 per person

#### PORTOBELLA PICATTA

Served with thyme, roasted potatoes, wilted spinach and caper butter

32 per person

#### WHOLE WHEAT PASTA CARBONARA

Served with peas, smoked pearl onions, Parmesan cheese and cream

32 per person

### SWEET FINISH | CHOICE OF ONE

#### NEW YORK CHEESECAKE

Blueberry compote, lemon and mint

#### APPLE PIE

Caramel, streusel and powdered sugar

#### VANILLA PANNA COTTA

Ginger snap cookie and citrus compote

#### CARROT CAKE

Cream cheese icing, caramel and carrot crisps

#### SMORE'S TART

Chocolate ganache, graham crackers and marshmallows

#### CHOCOLATE CRUNCH CAKE

Dark chocolate mousse, hazelnut crunch and caramel croquant



## BOXED

All boxed lunches are served with Deep River potato chips, salad, whole fruit, dessert and bottled water.

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### ENTRÉES | CHOICE OF THREE

#### ROAST BEEF SANDWICH

Arugula, blue cheese cream cheese, oven-dried tomatoes and rye slider bun

#### ROAST TURKEY SANDWICH

Wild arugula, brie, fig jam and baguette

#### COUNTRY HAM

Grain mustard, Swiss cheese, pickles and pretzel roll

#### CHICKEN SALAD SANDWICH

Leaf lettuce, black pepper tomatoes and brioche bun

#### GRILLED VEGETABLE WRAP

Hummus, zucchini, yellow squash, bell peppers, red onions and sprouts

#### CHICKEN CAESAR SALAD

Romaine, Parmesan cheese, croutons and Caesar dressing

### WHOLE FRUIT | CHOICE OF ONE

Gala apples, Granny Smith apples, bananas and oranges

### SIDES | CHOICE OF ONE

#### RED POTATO SALAD

Celery, onions, bacon and scallions

#### FARFALLA PASTA SALAD

Blistered tomatoes, cannellini beans, olives pine nuts and pesto

#### HEIRLOOM TOMATO SALAD

Cucumbers, watermelons and mascarpone

#### WHOLE WHEAT ROTINI PASTA SALAD

Chickpeas, scallions and dried tomato vinaigrette

#### MACARONI SALAD

Celery, onions, chives, mayonnaise and sweet peas

#### COLESLAW

Brussels sprouts, carrots and cabbage, poppy seed dressing

### DESSERT | CHOICE OF ONE

#### COOKIES

Chocolate chunk, oatmeal and macadamia nut

#### BARS

Brownie and lemon bars

29 per person



## RECEPTION

*Price per piece with 20 piece minimum.*

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### COLD HORS D'OEUVRES

#### TOMATO-MOZZARELLA

Herb toast, balsamic onion and fennel pollen

3.75 each

#### COMPRESS WATERMELON

Lime and simple syrup

3.75 each

#### OLIVE AND GOAT CHEESE

Herb toast, olive relish and pinot noir raisins

3.75 each

#### BRIE AND APPLE CRISP

Brioche, lemon and white balsamic

4 each

#### SPANISH CHORIZO AND MELON

Honeydew and basil

3.75 each

#### ROASTED DUCK BREAST

Cassis mustard, tarragon and lavosh

4.5 each

#### DEVILED EGGS

Truffle and parsley

3.75 each

#### SHRIMP COCKTAIL

Cocktail sauce and charred lemons

4.25 each

#### COFFEE AND COCOA BEEF TENDERLOIN

Brioche and pickled mustard seed

4.5 each

#### HOUSE SMOKED SALMON

Cucumbers, dill and lemon cream

4.25 each

#### DUCK VU LE VANT

Puff pastry, goat cheese and apricots

4.25 each

#### SMOKED SALMON MOUSSE

Sesame cone and everything bagel spice

4.75 each

#### AHI TUNA

Seaweed salad, crispy wontons and sweet chili sauce

4.75 each

#### TORTELLINI SATAY

Mozzarella, olive, tomatoes, salami and pesto

4.25 each

#### CRAB SHOOTER

Spicy gazpacho

4.75 each



## RECEPTION

*Price per piece with 20 piece minimum.*

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### WARM HORS D'OEUVRES

#### SHORT RIB PUFF

Boursin, chives and puff pastry

4 each

#### CROQUE MONSIEUR

Country ham, Swiss cheese and bechamel

4 each

#### DRUNKEN APRICOTS

Champagne, goat cheese, tarragon and fennel aioli

4 each

#### HOUSE CRAB CAKE

Lemon aioli and tarragon

4.5 each

#### SWEET POTATO PUFF

Vanilla, cinnamon, brown sugar and puff pastry

3.75 each

#### CHICKEN POTSTICKERS

Chicken, cabbage, carrots, green onions and sesame

4 each

#### WILD MUSHROOM PROFITEROLE

Asiago cheese, roasted mushrooms and thyme

4 each

#### SHRIMP TEMPURA

Sweet chili sauce

4.75 each

#### WHITE TRUFFLE AND POTATO CAKE

Crème fraîche, caviar and chives

4.5 each

#### EDAMAME POTSTICKERS

Ginger, lemongrass and sweet chili

4.5 each

#### TANDOORI CHICKEN SKEWER

Mint and yogurt

4 each

#### FRIED BLUE POINT OYSTER

Lemon aioli and dill

4.5 each

#### BACON WRAPPED SCALLOPS

Black pepper and hot honey

5 each

#### CHICKEN WELLINGTON

Mushrooms, shallots and puff pastry

4 each

#### LOLLIPOP LAMB

Chimichurri and mint

4.75 each

#### HOUSE GRIND MEATBALLS

Charred tomatoes and Parmesan cheese

4 each

#### TOMATO SOUP SHOOTERS

Grilled cheese bites

4 each



## DISPLAY STATIONS

*All displays may be added to any plated or dinner buffets or combine a minimum of three stations to create a reception.*

*Prices are subject to a 24% service charge and an applicable sales tax. All menus and prices are subject to change.*

### ONE POTATO, TWO POTATO

#### WHIPPED YUKON GOLD

Buttermilk, salt, black pepper and truffle

#### MASHED REDSKIN

Buttermilk, chives and butter

#### CRUSHED KENNEBEC

Fry salt and Cajun seasoning

Toppings | Cheddar, blue cheese, sour cream, butter bacon, country ham, broccoli, scallions, ketchup and black garlic steak sauce

*13 per person*

### CHARCUTERIE BOARD

#### CHORIZO, SOPPRASETA, SALAMI AND PROSCIUTTO

Peppers, roasted mushrooms, charred tomatoes, pickled mustard seeds, Dijon and pepperoncini

*15 per person*

### THE CHEESE MONGER

#### LOCAL AND INTERNATIONAL CHEESES

Walnuts, honey, jams, lavosh crackers and grilled baguettes

*12 per person*

### THE CRUDITÉ

#### VEGETABLES

Radishes, carrots, celery, peppers, cauliflower, broccoli, blue Stilton dip and ranch dressing

*10 per person*

### GARDEN GREENS

#### FIRE ROASTED TOMATO BISQUE

Garlic croutons

#### GARDEN GREENS

Cherry tomatoes, carrots, cucumbers, broccoli, red onions, cranberries, feta cheese with white balsamic vinaigrette, buttermilk vinaigrette and oven-dried tomato vinaigrette

#### SEEDS

Chia, sunflower and chickpea

*11 per person*

### CHIPS AND DIP

#### HOUSE MADE POTATO CHIPS

Caramelized onion dip

#### TORTILLA CHIPS

Guacamole and salsa

#### PITA CHIPS

Roasted red pepper hummus

#### BAGEL CHIPS

Smoked salmon cream cheese

*15 per person*



## DISPLAY STATIONS

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### TUSCAN

#### GEMELLI PASTA

Blistered tomatoes, Parmesan cheese and pesto

#### GRILLED ITALIAN SAUSAGE

Penne, red sauce, roasted red peppers and onions

#### STUFFED BREADSTICK

Provolone and marinara

15 per person

### SUSHI TANK

#### CALIFORNIA ROLL

Crab, avocados, cucumbers and sesame

#### SPICY TUNA ROLL

Tuna, red chili and chili mayo

#### DRAGON ROLL

Tempura shrimp and unagi sauce

#### SEA BASS SASHIMI

Charred onions, oranges and basil

#### SALMON SASHIMI

Apples, cucumbers, radishes, scallions and yuzu

#### SEASONINGS

Wasabi, pickled ginger and soy sauce

29 per person

### ATLANTIC SALMON BAKE

Salt crusted, Brussels sprouts slaw, dill and vinegar house chips

15 per person

### CAMPFIRE S'MORES

#### CHOCOLATE

White, milk and dark

#### MARSHMALLOWS

Vanilla, lemon and cinnamon

#### GRAHAM CRACKERS

11 per person

### TRUFFLE DIG

#### DARK CHOCOLATE TRUFFLES

Raspberries and cocoa nibs

#### WHOOPIE PIES

Red velvet and chocolate

#### CARROT CAKE

Cream cheese icing, caramel and walnuts

15 per person



## CARVING STATIONS

*Chef attendant required at 95 per chef, with one chef per 100 people. Carving stations require a minimum of 25 people.*

*Prices are subject to a 24% service charge and an applicable sales tax. All menus and prices are subject to change.*

### SAGE-ROASTED BREAST OF TURKEY

Served with cranberry aioli and grilled walnut bread  
*12 per person*

### SMOKED PORK

Served with grain mustard, blueberry jam and micro rolls  
*12 per person*

### BONE-IN HAM

Served with mustard jus and pretzel rolls  
*12 per person*

### BAKED ATLANTIC SALMON

Served with poppy seed slaw and house chips  
*17 per person*

### GRILLED LOCAL SEA BASS

Served with mango slaw, sweet chili cream and flour tortillas  
*19 per person*

### HERB-CRUSTED BEEF STRIP LOIN

Served with tarragon jus, caramelized onions and micro rolls  
*18 per person*

### ROAST PRIME RIB OF BEEF

Served with garlic jus, horseradish sauce and micro rolls  
*19 per person*

### SEARED BEEF TENDERLOIN

Served with au jus, chive aioli and rosemary loaf  
*21 per person*



## BUFFETS

All dinner buffets are served with your choice of freshly brewed Shade Grown regular coffee, decaffeinated coffee and assorted teas. Buffets require a minimum of 25 people. Prices are based on one hour of service.

All dinner buffets Prices are subject to a 24% service charge and an applicable sales tax. All menus and prices are subject to change.

### ASIAN MARKET

#### STEAMED POT STICKERS

Pork, cabbage, carrots, green onions and sesame

#### MISO SOUP

Shiitake mushrooms, scallions and daikon radishes

#### WAKAME SALAD

Cucumbers and black rice vinaigrette

#### CHOPPED SALAD

Bok choy, romaine, carrots, mangoes, oranges, scallions and sesame vinaigrette

#### ATLANTIC SEA BASS

Edamame, radishes, green onions, chili cashew and ponzu

#### HOISIN GRILLED CHICKEN

Bean sprouts, Asian pears, cilantro, yuzu and sake

#### JASMINE RICE

Simple ginger steam

#### SNAP PEAS

Ginger, garlic and red chilies

#### SWEETS

Coconut creme caramel and lychee mousse

50 per person

### UNION STATION

#### ROASTED CORN BISQUE

Chopped scallions

#### MACARONI SALAD

Celery, onions, chives, mayonnaise and sweet peas

#### WEDGE SALAD

Iceberg, bacon, tomatoes and blue cheese and buttermilk vinaigrette

#### WATERMELON

Seedless and lime

#### COLESLAW

Brussels sprouts, carrots, cabbage and poppy seeds

#### PATTIES

Beef burgers, black bean burgers and brioche buns

#### TOPPINGS

Cheddar, Swiss cheese, provolone, leaf lettuce, tomatoes, diced onions, ketchup, mustard, mayonnaise, tobacco onions, pecan wood smoked bacon and house pickles

#### LINKS

Spiced sausage, beef dogs and brioche rolls

#### BAKED BEANS

Butter beans, maple and bacon

#### COB CORN

Scallions and butter

#### SWEETS

Apple and cherry pies

49 per person





## BUFFETS

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### THE BORDER

#### TORTILLA SOUP

Queso fresco, avocados, tortillas and cilantro

#### TOMATO SALAD

Cilantro, cumin and lime

#### CHARRED CORN AND BLACK BEAN SALAD

Baby greens and cactus pear vinaigrette

#### FAJITAS

Skirt steak, chicken, peppers, onions and flour tortillas

#### PORK CARNITAS

Cabbage, radishes and oregano

#### BLACK BEAN ENCHILADA

Salsa verde and queso fresco

#### SIDES

Pico de gallo, salsa verde, guacamole, charred tomato salsa, cotija, queso fresco, Cheddar, onions, limes and cilantro

#### CILANTRO-LIME RICE

Margarita salt

#### COB CORN

Cotija cheese and paprika

#### SWEETS

Churros and arroz con leche

49 per person

### WOOSTER SQUARE

#### FIRE-ROASTED TOMATO BISQUE

Garlic croutons

#### CAESAR SALAD

Parmesan cheese, herb croutons and lemon Caesar dressing

#### ANTIPASTO

Genoa salami, roasted peppers, cured olives, pepperocini, artichokes and basil

#### CAPRESE SALAD

Tomatoes, basil and balsamic

#### PESTO CHICKEN

Roasted red peppers, olives, fontina cheese and pesto

#### GRILLED STEAK

Garlic capers, white wine and tomatoes

#### PENNE MARINARA

Tomatoes and Parmesan cheese

#### VEGETABLES

Zucchini, yellow squash, eggplant, red onions, bell peppers and charred tomatoes

#### STUFFED BREADSTICK

Provolone and marinara

#### SWEETS

Tiramisu and ricotta cannoli

48 per person



## PLATED

*All plated dinners are served with your choice of freshly brewed Shade Grown regular coffee, decaffeinated coffee and assorted teas, baked rolls, sweet butter, choice of Starter, choice of Entrée and choice of Sweet Finish.*

*All dinner buffets prices are subject to a 24% service charge and an applicable sales tax. All menus and prices are subject to change.*

### STARTERS | CHOICE OF ONE

#### FARM VEGETABLE SALAD

Mixed greens, cucumbers, tomatoes, red onions, seeds and buttermilk vinaigrette

#### CAESAR SALAD

Romaine, Parmesan cheese, croutons, white anchovies and Caesar dressing

#### BUTTER LETTUCE SALAD

Apples, red beets, goat cheese, walnuts, radishes and maple vinaigrette

#### SHAVED ZUCCHINI THREADS

Farro, sun-dried tomatoes, olive, basil, pine nuts and white balsamic vinaigrette

#### HEIRLOOM TOMATO SALAD

Arugula, cucumbers, watermelons and lemon mascarpone | *add 2 per person*

#### HEARTS OF PALM SALAD

Grapefruits, arugula, avocados, fennel and lemon vinaigrette

#### SNOW PEA SALAD

Shredded carrots, edamame, red quinoa, dill and almond vinaigrette

#### NEW ENGLAND CLAM CHOWDER

Clams, potatoes and vegetables

#### BUTTERNUT SQUASH SOUP

Lemons, green apples and pickled butternut squash

#### FIRE ROASTED TOMATO BISQUE

Garlic croutons



## PLATED

All plated dinners are served with your choice of freshly brewed Shade Grown regular coffee, decaffeinated coffee and assorted teas, baked rolls, sweet butter, choice of Starter, choice of Entrée and choice of Sweet Finish.

All dinner buffets prices are subject to a 24% service charge and an applicable sales tax. All menus and prices are subject to change.

### ENTRÉES

#### BRAISED PORK SHANK

Served with black barley, roasted turnips, carrots and mustard seed jus

45 per person

#### GRILLED HANGAR STEAK

Served with butternut squash mash, Brussels sprouts, pearl onions and black garlic

46 per person

#### ROASTED BEEF TRI TIP

Served with smoked wild rice, garlic escarole, eggplant and romesco sauce

48 per person

#### GRILLED LOCAL SEA BASS

Served with basmati rice, shiitake mushrooms, bok choy and tomatoes

47 per person

#### BRAISED SHORT RIB

Served with mashed potatoes, broccolini, pickled onions and aromatic natural jus

47 per person

#### NEW YORK STRIP STEAK

Served with spinach, bacon and warm potato salad

51 per person

#### HONEY ROASTED SALMON

Served with corn purée, spinach and basil

48 per person

#### PAN ROASTED BREAST OF CHICKEN

Served with whipped potatoes, maple roasted Brussels sprouts and mustard jus

46 per person

#### HONEY AND SOY ROASTED CHICKEN BREAST

Served with jasmine rice, baby bok choy, sesame and scallion relish

46 per person

#### TOMATO BRUSCHETTA CHICKEN BREAST

Served with mozzarella, heirloom tomatoes, creamy polenta and balsamic

46 per person

#### PETITE FILET MIGNON

Served with potatoes, asparagus, shiitake mushrooms and black garlic

55 per person

### DUET ENTRÉES

#### BRAISED SHORT RIB AND HONEY ROASTED SALMON

Served with celery root pave, green apples, radishes and aromatic natural jus

60 per person

#### PETITE FILET MIGNON AND SHRIMP

Served with potatoes, leeks, shiitake mushrooms and black garlic

70 per person

#### PETITE FILET MIGNON AND LOBSTER TAIL

Served with potatoes, asparagus, shiitake mushrooms, black garlic and butter sauce

80 per person



## PLATED

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## VEGETARIAN

### WILD MUSHROOMS ASPARAGUS RISOTTO

Arugula and pesto

42 per person

### LASAGNA ROLLOTINI

Ricotta cheese, mozzarella and wilted spinach

42 per person

### GRILLED VEGETABLE NAPOLEON

Roasted red peppers, zucchini, yellow squash and mushrooms

42 per person

### PORTOBELLA PICATTA

Thyme, roasted potatoes, wilted spinach and caper butter

42 per person

### WHOLE WHEAT PASTA CARBONARA

Peas, smoked pearl onions, Parmesan cheese and cream

42 per person

## SWEET FINISH | CHOICE OF ONE

### NEW YORK CHEESECAKE

Blueberry compote, lemons and mint

### APPLE PIE

Caramel, streusel and powdered sugar

### VANILLA PANNA COTTA

Ginger snap cookies and citrus compote

### CARROT CAKE

Cream cheese icing, caramel and carrot crisps

### SMORE'S TART

Chocolate ganache, graham crackers and marshmallows

### CHOCOLATE CRUNCH CAKE

Dark chocolate mousse, hazelnut crunch and caramel croquant



## BAR MIXOLOGY

Cashier is 95 per cashier for up to four hours. Bartenders are 125 per bartender for up to four hours, with one bartender per 100 people. Bartender fee is waived with 500 in bar sales per bar.

Cash bars include all service charges and tax. All menus and prices are subject to change.

### BRANDS

#### CRAFT

Vodka | Tito's

Gin | Aviation

Rum | Sailor Jerry

Bourbon | Elijah Craig

Scotch | Monkey Shoulder

Tequila | Patrón Silver

Cognac | Hennessy VSOP

#### PREMIUM

Vodka | Absolut

Gin | Beefeater

Rum | Bacardi

Bourbon | Jim Beam

Scotch | Johnnie Walker Red

Tequila | Hornitos Añejo

Cognac | Hennessy VS

#### CALL

Vodka | Svedka

Gin | Seagrams

Rum | Castillo

Bourbon | Evans Williams

Scotch | J&B

Tequila | Sauza Blanco

Cognac | Hennessy VS

### BEERS

#### DOMESTIC | CHOICE OF THREE

Budweiser, Bud Light, Coors Light and Miller Lite

#### IMPORT/CRAFT | CHOICE OF THREE

Heineken, Corona, Dos Equis, Blue Moon Belgian White, Samuel Adams Boston Lager and New Belgium VooDoo Ranger

### HOST BAR

Craft brands | 12 per drink

Premium brands | 10 per drink

Call brands | 9 per drink

Domestic beer | 6 per drink

Imported beer | 7 per drink

House wine | 10 per drink

Soft drinks | 5 per drink

Cordials | 10 per drink

### CASH BAR

Craft brands | 13 per drink

Premium brands | 11 per drink

Call brands | 10 per drink

Domestic beer | 7 per drink

Imported beer | 8 per drink

House wine | 11 per drink

Soft drinks | 5 per drink

Cordials | 11 per drink



## BAR MIXOLOGY

Cashier is 95 per cashier for up to four hours. Bartenders are 125 per bartender for up to four hours, with one bartender per 100 people. Bartender fee is waived with 500 in bar sales per bar. Cocktails are listed in progressive order from lightest to boldest.

All package bars include domestic and imported/craft beers, house wines, cordials, juices and soft drinks. Packages require minimum of 50 people.

### PACKAGES

#### CRAFT

First hour | 24 per person

Second hour | 10 per person

Third hour | 9 per person

Four hour package | 47 per person

#### PREMIUM

First hour | 22 per person

Second hour | 9 per person

Third hour | 8 per person

Four hour package | 43 per person

#### CALL

First hour | 20 per person

Second hour | 8 per person

Third hour | 7 per person

Four hour package | 9 per person

#### BEER AND WINE

First hour | 16 per person

Second hour | 7 per person

Third hour | 6 per person

Four hour package | 4 per person

### OMNI SIGNATURE COCKTAILS

Add to any bar a selection of Barmalade inspired cocktails using craft, premium or call brands.

add 1 per drink to tier price

#### GRAPEFRUIT PALOMA

Rum, vodka or tequila

Grapefruit-elderflower Barmalade, pineapple juice and Omni sour

#### BLOOD ORANGE WHISKEY SOUR

Whiskey

Blood orange-guava Barmalade and Omni sour

#### SPICY MANGO SMASH

Vodka, rum or gin

Mango-habanero Barmalade, pineapple juice and Omni sour

#### APPLE-PEAR CRUSH

Vodka or gin

Apple-pear Barmalade, orange liqueur and Omni sour

### OMNI SIGNATURE MOCKTAILS

Add to any bar a selection of Barmalade inspired mocktails.

#### BLOOD ORANGE MADRAS

Blood orange-guava Barmalade, cranberry juice and lime

8 per drink

#### CINNAMON APPLE SOUR

Apple-pear Barmalade, Monin Cinnamon, Omni sour and Angostura Bitters

8 per drink



## WINE RACK

Cashier is 95 per cashier for up to four hours. Bartenders are 125 per bartender for up to four hours, with one bartender per 100 people. Bartender fee is waived with 500 in bar sales per bar.

Cash bars include all service charges and tax. All menus and prices are subject to change.

### WINES

The wines on this progressive wine menu are grouped in flavor categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

#### SPARKLING WINES

Kenwood Vineyards | California, NV | brut | 40 per bottle

Ruffino | Veneto, Italy, NV | prosecco | 42 per bottle

Chandon | California, NV | rosé | 48 per bottle

Veuve Clicquot | France | brut | 95 per bottle

#### WHITE AND BLUSH

Kris | delle Venezie, Italy | pinot grigio | 40 per bottle

Decoy by Duckhorn | Sonoma County, California  
sauvignon blanc | 60 per bottle

Hayes Ranch | California | rosé | 50 per bottle

MAN Vintners | Coastal Region, South Africa  
chenin blanc | 40 per bottle

MAN Vintners | Coastal Region, South Africa  
sauvignon blanc | 40 per bottle

MAN Vintners | Coastal Region, South Africa  
chardonnay | 40 per bottle

Hayes Ranch | California | chardonnay | 50 per bottle

Decoy by Duckhorn | Sonoma County, California  
chardonnay | 60 per bottle

#### RED

Decoy by Duckhorn | Sonoma County, California  
pinot noir | 60 per bottle

Hayes Ranch | California | merlot | 50 per bottle

MAN Vintners | Coastal Region, South Africa  
merlot | 40 per bottle

Charles Smith Wines | Columbia Valley, Washington  
syrah | 48 per bottle

MAN Vintners | Coastal Region, South Africa  
cabernet sauvignon | 40 per bottle

Terrazas de los Andes | Mendoza, Argentina  
malbec | 40 per bottle

Decoy by Duckhorn | Sonoma County, California  
merlot | 60 per bottle

Hayes Ranch | California | cabernet sauvignon  
50 per bottle

Decoy by Duckhorn | Sonoma County, California  
cabernet sauvignon | 60 per bottle



## DETAILS

### FOOD AND BEVERAGE POLICIES

We ask that menu selections and set-up arrangements be finalized at least two weeks prior to the scheduled event. A detailed Banquet Event Order will be completed at that time. Your signature is required on each Banquet Event Order prior to the event.

### GUARANTEES OF ATTENDANCE AND MINIMUMS

In order to ensure the success of your function, the Catering and Convention Services planning team would like to be notified of the exact number of guests by noon three business days prior to your function. If the guarantee is not confirmed three business days in advance, the expected count will be considered the guarantee. Final charges will be based on the guarantee or the actual attendance, whichever is greater. The Hotel will prepare food based on the guaranteed amount plus 3%. Room assignments are made by the hotel staff to accommodate the expected attendance. The Hotel reserves the right to reassign space if attendance changes from the expected count or as deemed necessary.

### DECORATIONS AND EXHIBITS

All decorations, exhibit layouts and electrical requirements must meet the approval of the City and County Fire Department and the Omni New Haven Hotel at Yale. The Hotel will not permit the affixing of anything to the walls, floors, or ceiling of rooms with nails, staples, tape or any other substance unless approval is given by the hotel. No signs, banners or decorations may be utilized without prior approval from your hotel representative. We will be happy to assist you in hanging all of your approved decorations and labor fees may apply. Confetti and helium balloons are strictly prohibited.

### SHIPPING AND RECEIVING

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

### PRICING AND BILLING

Food and Beverage prices are subject to a 24% service charge and an applicable sales tax. Tax exemption must meet the State of Connecticut requirements and proof of exemption is required two weeks prior to the day of the event. Payment must be made in advance unless credit has been established with the Hotel's Finance Department at least four weeks prior to the event. Pricing is guaranteed within 90 days of the function and is subject at anytime to tax increases based on the City and County sales tax laws. The Hotel reserves the right to change pricing at any time outside of the 90-day function date.

### SPECIAL CONDITIONS

No food and beverage of any kind may be brought into the Hotel by the client or guest. The Hotel reserves the right to charge for the service of such food and beverage. Insurance restrictions and health codes prohibit the Hotel from allowing leftover food and beverage to be removed from the premises. Therefore, no "to go" boxes will be supplied for any meal functions.





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