



OMNI MOUNT WASHINGTON RESORT

# WEDDINGS



A DAY *unlike* ANY OTHER  
SHOULD HAPPEN  
AT A PLACE UNLIKE ANY OTHER





# YOUR STORY STARTS HERE.

Your wedding day is one of the most important days of your life. It's a day you'll never forget. A day to be shared with family and friends. A day that begins the amazing journey between you and someone you love. At Omni Mount Washington Resort, we're committed to making sure your wedding day is nothing short of spectacular — by filling it with love, laughter and magical memories. That's our promise to you.

Whether we're playing host to your wedding reception or rehearsal dinner, we'll 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 your first planning meeting until the day of your event. So you can focus on what matters most: making memories that last a lifetime.

## TABLE OF CONTENTS

PACKAGES | 4

MENUS | 8

BEVERAGES | 16

DETAILS | 20

*v* Vegetarian  
*vg* Vegan  
*gf* Gluten-Friendly  
*df* Dairy-Free  
*n* Contains Nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially for those with certain medical conditions. Please notify us of any allergies.





# PACKAGES

Whether you are planning a traditional wedding ceremony or a more informal celebration, Omni Mount Washington Resort's beautiful landscaping, stately design and grand setting will create an elegant atmosphere for all of your wedding festivities. The Victorian ambiance, outstanding cuisine and courteous staff of the Omni Mount Washington Resort set the tone for a celebration that will exceed all expectations!

## THE CEREMONY

Omni Mount Washington Resort offers multiple venues ranging from a sun-soaked veranda with majestic mountain views to elegant ballrooms sure to inspire memories to last a lifetime. Elevate your wedding ceremony and festivities with a mountain-top event at our stunning Crystal Hills venue, where your guests will be transported via a scenic enclosed gondola ride.

## THE RECEPTION

Omni Mount Washington Resort also has several beautiful venue options for your cocktail hour and reception. Your Catering Sales Manager will assist in selecting the spaces that best suit your ultimate wedding desires. Whether it's outdoors under the stars for 50 people or dancing in a Grand Ballroom for 400, we have the perfect spot for your special day filled with family, friends and endless memories.













# WEDDING PACKAGE INCLUSIONS:

- Professional coordination prior to the day of your special event
- A selection of passed hor d'oeuvres for the cocktail hour along with displayed items
- Superior multi-course sit-down dinner
- Champagne wedding toast
- Traditional wedding cake with cake-cutting service
- Classic white linens for your tables
- White wedding chairs with padded seats for your wedding ceremony
- Complimentary Deluxe accommodations for the bridal couple on the night of your wedding (subject to 10k minimum spend)
- Preferred guest room rates for overnight guests

*Wedding package rates do not include function room rental fees, beverage arrangements, flowers and other items not specifically stated herein. All rates are quoted per person and are subject to a 26% taxable service charge and a 8.5% NH state meals and room tax. All prices are subject to change. Please deduct \$30 from package price for children ages 5 through 12 years. No fee for children age 4 years or younger. Special dietary considerations will be accommodated with advance notice. When booking a venue, a rental fee plus food and beverage minimum are required.*







# THE BRIDAL VEIL FALLS PACKAGE

Our hors d'oeuvres are served butler style with the highest integrity and quality, and is based on up to 60 minutes of continuous service. Wedding package pricing is subject to a 26% taxable service charge and 8.5% NH state meals and room tax. All menus and pricing are subject to change.

## BUTLER-PASSED HORS D'OEUVRES | SELECT SIX

### HOT APPETIZERS

- Vegetable spring rolls, sweet and sour sauce *vg df*
- Lamb chop lollipops, caper raisin chutney *vg df*
- Chicken satay, orange peanut sauce *vg df n*
- Beef tenderloin tip skewer, béarnaise *gf*
- Crab cakes, chive crème
- Bacon wrapped scallop, pineapple sambal *gf df*
- Miniature beef wellingtons *df*
- Stuffed mushroom, plant-based sausage, cured tomato, crispy quinoa *vg gf*

### COLD APPETIZERS

- Ricotta toast | Maitake mushrooms, pesto *v*
- B.L.T. | Hierloom tomato, applewood-smoked bacon, paprika aioli, grilled brioche
- Beef tartare, potato crisp, truffel oil, capers *gf*
- Brie crostini, raspberry and toasted almonds *v n*
- Tenderloin, horseradish, baguette crisp, parsley sauce *df*
- XO tuna and seaweed salad, naan chip *df*
- Cranberry, brie, prosciutto, crostini
- Watermelon on a spoon, feta, pickled fresno, balsamic *gf df*
- Lobster and crab ceviche, grilled corn, mulato chili, tomato *gf df*
- Cucumber, lox, crème fraîche, dill *gf*
- Ricotta crostini, maple lemon, figs *v*



# THE BRIDAL VEIL FALLS PACKAGE (CONTINUED)

## DISPLAYS | SELECT TWO

### LOCAL CHEESE

Locally sourced cheeses *v*  
Seasonal berries and grapes *vg*  
Local honey and jams *vg*  
Artisan breads and assorted crackers

### CRUDITÉ

Mini garden of fresh vegetables | Carrots, asparagus, cucumber, celery, broccoli, peppers *vg gf*  
Ranch dip *gf*  
Hummus *vg gf*

### SLICED SEASONAL FRUIT

Pickled vegetables *vg*  
Maple yogurt and chocolate dip *v*

### CHARCUTERIE BOARD

Assorted cured meats and sausage, smoked pork belly  
Pickled vegetables *vg gf*  
Chutney and mustards *vg gf*  
Artisan breads and assorted crackers

### ANTIPASTO AL'TOSCANO

Assorted Italian meats *gf*  
Mozzarella and parmesan *v*  
Grilled marinated vegetables *vg gf*  
Crusty breads *vg*  
Chilled farro and olive salad *vg*  
Roasted and pickled vegetables *vg gf*  
Mustards *vg gf*  
Crackers

### DIP STATION

Red pepper hummus *vg gf*  
Southwestern black bean dip *vg gf*  
Citrus mint ricotta *gf*  
Guacamole *vg gf*  
Salsa *vg gf*  
Spinach dip *v*  
Warm cheddar dip *v*  
Grilled pita, tortilla chips, toasted baguette slices *gf df*

### SEAFOOD BAR

Oysters, Gulf shrimp cocktail, Jonah crab claws,  
Maine lobster salad *gf df*  
Cocktail, mignonette and tabasco sauces *gf df*  
Lemons, pita crisps

**14 ADDITIONAL PER PERSON**







## THE BRIDAL VEIL FALLS PACKAGE (CONTINUED)

All wedding package dinners are served with housemade rolls with butter, freshly brewed Stance regular or decaffeinated coffee and assorted Numi hot teas. Entrée counts are required five days prior to the event.

All dinner pricing is per person, based on up to 90 minutes of service, unless noted otherwise.

Wedding package pricing is subject to a 26% taxable service charge and 8.5% NH state meals and room tax.

All menus and pricing are subject to change.

### FIRST COURSE SELECT ONE

Burrata | Marcona almonds, strawberries, tomato jam, aged balsamic, arugula *v n*

Short rib Bolognese | Pappardelle pasta, tomato, pancetta

Jumbo lump crab cake | Shaved asparagus salad, smoked paprika corn sauce *gf*

Roasted scallop | Truffled cauliflower velvet, charred blueberry, frisée *gf*

Chilled lobster cocktail | Roasted poblano salsa verde, sour orange aioli, crispy sweet corn, cilantro *gf*

Chilled shrimp cocktail | Grilled lemon, tomato horseradish sauce, smoked paprika mayo *gf*

Tamarind-soy glazed pork belly | Maple sweet potato purée, radish slaw

### SECOND COURSE SELECT ONE

Chilled vichyssoise | Potato, truffle *v gf*

Lobster bisque | Cognac, butter braised lobster *gf*

Corn and mushroom soup | Smoked olive oil, saffron *v gf*

New England clam chowder | Oyster crackers, oregano oil

### THIRD COURSE SELECT ONE

Little gem Caesar | Fennel breadcrumb, aged parmesan with anchovy dressing

Arugula salad | Frisée, radicchio, sun-dried cherries, watermelon radish, pinenuts, creamy oregano dressing *v n*

The wedge | Baby iceberg lettuce, braised applewood-smoked bacon lardon, Baley Hazen blue cheese, vine tomatoes, buttermilk dressing *gf*

Spinach salad | Granny smith apples, rosemary polenta croutons, caramelized endive, goat cheese, blueberry vinaigrette *v gf*

### INTERMEZZO SELECT ONE

Apple and pear sorbet, apple jelly *gf vg*

Lime sorbet, berry compote *gf vg*

Cucumber sorbet, seasonal melon salsa *gf vg*



# THE BRIDAL VEIL FALLS PACKAGE (CONTINUED)

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## FOURTH COURSE SELECT UP TO THREE

Beef tenderloin filet | Whipped Cabot cheddar and potato gratin, caramelized carrot, demi-glace *gf*

Braised beef short rib | Parmesan mashed potatoes, Brussels sprouts, pan reduction *gf*

Grilled New York strip | Wild mushrooms, smashed olive oil potatoes, grilled asparagus, merlot demi-glace *gf df*

Citrus and herb chicken breast | Parmesan risotto with baby vegetables, lemon thyme jus *gf*

Cider-brined chicken breast | Braised kale, carrot purée, crispy pancetta, maple cider sauce *gf df*

Sautéed salmon | Baby potatoes, seasonal vegetable, tarragon butter sauce *gf*

Baked halibut | Saffron polenta, roasted tomatoes, parsley beurre noisette sauce *gf*

Grilled pork chop | Apple sweet potato hash, charred broccoli, blueberry syrup sauce *gf*

Gnocchi | Sage, pinenuts, spinach, preserved lemon butter sauce, fried capers *v n*

Crispy polenta cake | Lentil and tomato ragout, spinach, curry sauce *vg gf*

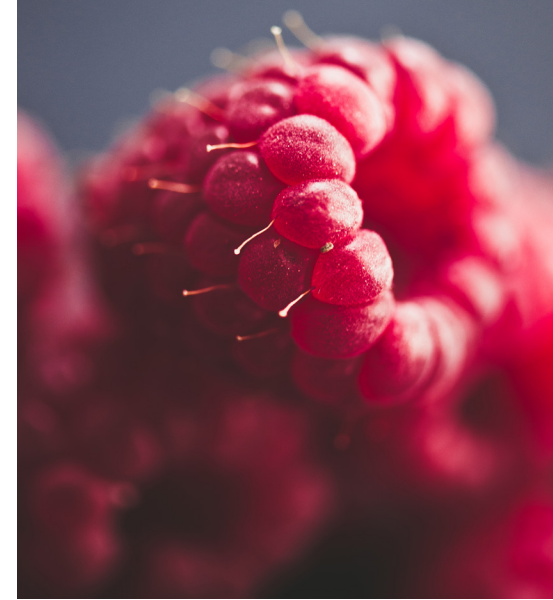
Harvest vegetable | Smokey pea purée, local mushrooms, grilled sweet potato, seasonally sourced vegetables *vg gf*

## ELEGANT TIERED WEDDING CAKE

Created by our Pastry Team, gold white or chocolate cake, simply decorated with fresh buttercream frosting.

Enhancements are available and additional fees would apply.

**195 PER PERSON**







# THE ARETHUSA FALLS PACKAGE

Our hors d'oeuvres are served butler style with the highest integrity and quality, and is based on up to 60 minutes of continuous service.

Wedding package pricing is subject to a 26% taxable service charge and 8.5% NH state meals and room tax. All menus and pricing are subject to change.

## BUTLER-PASSED HORS D'OEUVRES | SELECT FOUR

### HOT APPETIZERS

Fried goat cheese, grilled peach relish *v*

Spinach, feta and filo cigars *v*

Potato samosas, mango chutney *v*

Arancini fried and golden prosciutto, mozzarella, pomodoro sauce

Bacon wrapped scallop, pineapple sambal *gf df*

Italian meatball, pomodoro sauce

Skewered achiote flank steak, chimichurri *gf*

Maple sriracha chicken kabobs *gf df*

Chicken satay, orange peanut sauce *gf df n*

### CHILLED APPETIZERS

Watermelon on a spoon, feta, pickled fresno, balsamic *v gf*

Cranberry, brie, prosciutto, crostini

Cucumber, lox, crème fraîche, dill *gf*

XO tuna and seaweed salad, naan chip *df*

Brie crostini, raspberry, toasted almonds *v n*

Bruschetta, balsamic strawberries, feta cheese *v*

Balsamic roasted vegetable tarts *vg*

Tenderloin, horseradish, baguette crisp, parsley sauce *df*





# THE ARETHUSA FALLS PACKAGE (CONTINUED)

Our hors d'oeuvres are served butler style with the highest integrity and quality and is based on up to 60 minutes of continuous service.

Wedding package pricing is subject to a 26% taxable service charge and 8.5% NH state meals and room tax. All menus and pricing are subject to change.

## DISPLAYS | SELECT TWO

### LOCAL CHEESE

Locally sourced cheeses *v*  
Seasonal berries and grapes *vg*  
Local honey and jams *vg*  
Artisan breads and assorted crackers

### CRUDITÉ

Mini garden of fresh vegetables | Carrots, asparagus, cucumber, celery, broccoli, peppers, ranch dip, smoky hummus *vg gf*  
Ranch dip *gf*  
Hummus *vg gf*

### SLICED SEASONAL FRUIT

Pickled vegetables *vg*  
Maple yogurt and chocolate dip *v*

### CHARCUTERIE BOARD

Assorted cured meats and sausage, smoked pork belly  
Pickled vegetables *vg gf*  
Chutney and mustards *vg gf*  
Artisan breads and assorted crackers

### ANTIPASTO AL'TOSCANO

Assorted Italian meats *gf*  
Mozzarella and parmesan *v*  
Grilled marinated vegetables *vg gf*  
Crusty breads *vg*  
Chilled farro and olive salad *vg*  
Roasted and pickled vegetables *vg gf*  
Mustards *vg gf*  
Crackers

### DIP STATION

Red pepper hummus *vg gf*  
Southwestern black bean dip *vg gf*  
Citrus mint ricotta *gf*  
Guacamole *vg gf*  
Salsa *vg gf*  
Spinach dip *v*  
Warm cheddar dip *v*  
Grilled pita, tortilla chips, toasted baguette slices *gf df*

### SEAFOOD BAR

Oysters, Gulf shrimp cocktail, Jonah crab claws, Maine lobster salad *gf df*  
Cocktail, mignonette and tabasco sauces *gf df*  
Lemons, pita crisps

**14 ADDITIONAL PER PERSON**







## THE ARETHUSA FALLS PACKAGE (CONTINUED)

All wedding package dinners are served with housemade rolls with butter, freshly brewed Stance regular or decaffeinated coffee and assorted Numi hot teas. Entrée counts are required five days prior to the event. All dinner pricing is per person, based on up to 90 minutes of service, unless noted otherwise.

Wedding package pricing is subject to a 26% taxable service charge and 8.5% NH state meals and room tax.

All menus and pricing are subject to change.

### FIRST COURSE SELECT ONE

Lobster Bisque | Tarragon, cognac, Maine lobster

New England clam chowder | Oyster crackers, oregano oil

Grilled mushroom cream soup | Jasmine rice, truffle essence *v gf*

Roasted tomato | Olive oil, basil *vg*

Smoked corn and bacon soup | Rosemary crema

### SECOND COURSE SELECT ONE

Bosc pear salad | Baby greens, Bayley Hazen blue cheese, toasted walnuts, cider vinaigrette *v n*

Little gem Caesar | Fennel breadcrumb, aged parmesan, anchovy dressing

Citrus and fennel salad | Beets, oranges, mixed greens, goat cheese, citrus vinaigrette *v gf*

Mixed baby lettuce | Cucumbers, radishes, grape tomatoes, bacon, garlic croutons, merlot vinaigrette *df*

Kale salad | Roasted grapes, feta cheese, sunflower seeds, fresh blueberries, maple and walnut vinaigrette

Spinach salad | Granny smith apples, rosemary polenta croutons, caramelized endive, goat cheese, blueberry vinaigrette *v gf*





# THE ARETHUSA FALLS PACKAGE (CONTINUED)

All wedding package dinners are served with housemade rolls with butter, freshly brewed Stance regular or decaffeinated coffee and assorted Numi hot teas. Entrée counts are required five days prior to the event. All dinner pricing is per person, based on up to 90 minutes of service, unless noted otherwise. Wedding package pricing is subject to a 26% taxable service charge and 8.5% NH state meals and room tax. All menus and pricing are subject to change.

## FOURTH COURSE SELECT UP TO THREE

Beef tenderloin filet | Whipped Cabot cheddar and potato gratin, caramelized carrot, demi-glace *gf*

Braised beef short rib | Parmesan mashed potatoes, Brussels sprouts, pan reduction *gf*

Grilled New York strip | Wild mushrooms, smashed olive oil potatoes, grilled asparagus, merlot demi-glace *gf df*

Citrus and herb chicken breast | Parmesan risotto with baby vegetables, lemon thyme jus *gf*

Cider-brined chicken breast | Braised kale, carrot purée, crispy pancetta, maple cider sauce *gf df*

Sautéed salmon | Baby potatoes, seasonal vegetable, tarragon butter sauce *gf*

Baked halibut | Saffron polenta, roasted tomatoes, parsley beurre noisette sauce *gf*

Seared red snapper | Mango fruit salsa, sesame jasmine rice *gf df*

Polenta-crusted trout | Pomegranate orange beurre blanc, wild rice pilaf, roasted vegetable *gf*

Grilled pork chop | Apple sweet potato hash, charred broccoli, blueberry syrup sauce *gf*

Gnocchi | Sage, pinenuts, spinach, preserved lemon butter sauce, fried capers *v n*

Crispy polenta cake | Lentil and tomato ragout, spinach curry sace *vg gf*

Harvest vegetable | Smokey pea purée, local mushrooms, grilled sweet potato, seasonally sourced vegetables *vg gf*

## ELEGANT TIERED WEDDING CAKE

Created by our Pastry Team, gold white or chocolate cake, simply decorated with fresh buttercream frosting.

Enhancements are available and additional fees would apply.

**165 PER PERSON**







# BAR MIXOLOGY

Prices are subject to a 26% taxable service charge and 8.5% NH state meals and room tax. All menus and pricing are subject to change. Cash bar pricing is inclusive of tax and does not include a service charge or gratuity for staff.

## BRANDS

### CRAFT

- Vodka | Tito's Handmade
- Gin | The Botanist
- Rum | Sailor Jerry
- Bourbon | Omni Mount Washington Maker's Mark
- Scotch | Monkey Shoulder
- Tequila | Patrón Silver
- Whiskey | Omni Mount Washington Knob Creek
- Rye Cognac | Hennessy VSOP

### PREMIUM

- Vodka | Absolut
- Gin | Beefeater
- Rum | Bacardi
- Bourbon | Old Forester
- Scotch | Johnnie Walker Red Label
- Tequila | Teremana Blanco
- Whiskey | Omni Mount Washington Woodford Reserve
- Cognac | Hennessy VS

### CALL *(Not available at Crystal Hills)*

- Vodka | Svedka
- Gin | Segrams
- Rum | Castillo
- Bourbon | Jim Beam
- Scotch | J&B
- Tequila | Sauza Silver
- Cognac | Hennessy VS

## BEER

### DOMESTIC | CHOICE OF TWO

- Budweiser, Bud Light, Coors Light, Miller Lite, Heineken 0.0

### IMPORT/CRAFT | CHOICE OF FOUR

- Heineken, Corona, Dos Equis, Blue Moon Belgian White, Samuel Adams Boston Lager, Tuckerman's Trailhead NE IPA and Tuckerman's Pale Ale

### HOST BAR

- Craft brands | 16 per drink
- Premium brands | 14 per drink
- Call brands | 13 per drink
- Domestic beer | 8 per drink
- Imported beer | 9 per drink
- House wine | 12 per drink
- House champagne | 12 per drink
- Craft wine | 15 per drink
- Soft drinks | 5 per drink

### CASH BAR

- Craft brands | 18 per drink
- Premium brands | 16 per drink
- Call brands | 14 per drink
- Domestic beer | 9 per drink
- Imported beer | 10 per drink
- House wine | 13 per drink
- House champagne | 13 per drink
- Craft wine | 16 per drink
- Soft drinks | 5 per drink





# BAR MIXOLOGY

Prices are subject to a 26% taxable service charge and 8.5% NH state meals and room tax. All menus and pricing are subject to change. Cash bar pricing is inclusive of tax and does not include a service charge or gratuity for staff.

## PACKAGES

### CRAFT

First hour | 24 per person  
Second hour | 21 per person  
Additional hour | 14 per person

### PREMIUM

First hour | 22 per person  
Second hour | 19 per person  
Additional hour | 12 per person

### CALL *(Not available at Crystal Hills)*

First hour | 20 per person  
Second hour | 17 per person  
Add hour | 10 per person

### FEES

Setup | 150 per bar  
Bar minimum | 500  
If bar minimum is not met, the difference between consumption and minimum is charged  
Beverage server | 50 per hour

## OMNI SIGNATURE COCKTAILS

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

### GRAPEFRUIT PALOMA

Rum, vodka or tequila | Grapefruit-elderflower barmalade, pineapple juice, Omni sour

### BLOOD ORANGE WHISKEY SOUR

Whiskey | Blood orange-guava barmalade, Omni sour

### SPICY MANGO SMASH

Vodka, rum or gin | Mango-habanero barmalade, pineapple juice, Omni sour

### APPLE-PEAR CRUSH

Vodka or gin | Apple-pear barmalade, orange liqueur, Omni sour

## OMNI SIGNATURE MOCKTAILS

Add to any bar a selection of Barmalade-inspired mocktails.

### BLOOD ORANGE MADRAS

Blood orange-guava barmalade, cranberry juice, lime  
**9 per drink**

### CINNAMON APPLE SOUR

Apple-pear barmalade, Monin Cinnamon, Omni sour, Angostura bitters  
**9 per drink**







# WINE RACK

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.

Prices are subject to a 26% taxable service charge and 8.5% NH state meals and room tax.

All menus and pricing are subject to change.

## SPARKLING

Kenwood Yulupa | California | Brut | 48 per bottle  
Ruffino | Vento, Italy | Prosecco, NV | 52 per bottle  
Chandon | California | Rosé, NV | 60 per bottle  
Moët Chandon | France | Imperial | 98 per bottle  
Veuve Clicquot | France | Brut | 130 per bottle

## WHITE & BLUSH

Bulletin Place | Australia | Sauvignon Blanc | 66 per bottle  
Decoy by Duckhorn | California | Sauvignon Blanc  
66 per bottle  
Hayes Ranch | California | Rosé | 58 per bottle  
Bulletin Place | Australia | Chardonnay, Unoaked  
48 per bottle  
Hayes Ranch | California | Chardonnay | 58 per bottle  
Decoy by Duckhorn | California | Chardonnay  
68 per bottle

## RED

Meomi | California | Pinot Noir | 58 per bottle  
Decoy by Duckhorn | California | Pinot Noir | 68 per bottle  
Hayes Ranch | California | Merlot | 58 per bottle  
Bulletin Place | Australia | Merlot | 48 per bottle  
Decoy by Duckhorn | California | Merlot | 68 per bottle  
Bulletin Place | Australia | Cabernet Sauvignon  
48 per bottle  
Hayes Ranch | California | Cabernet Sauvignon  
58 per bottle  
Decoy by Duckhorn | California | Cabernet Sauvignon  
68 per bottle  
Daou | Paso Robles, California | Cabernet Sauvignon  
74 per bottle





# LIQUOR POLICIES

In an effort to make your event memorable, as well as SAFE, we are providing this information to you for the protection and well-being of all our guests. In compliance with State Liquor Commission (alcohol beverage licensing authorities) and local law enforcement agencies, the following resort policies have been developed and will be enforced.

## PURSUANT TO THE GUIDELINES OF OUR LIQUOR LICENSE:

Omni Mount Washington Resort must provide all liquor served and consumed in our function facilities or restaurants.

Guests may not bring their own alcohol into a function, restaurant or public space.

Guests may not remove or transport liquor from any space. Only hotel staff may transport liquor to or from a function space.

All functions must purchase food or dry snacks to be served with any alcoholic beverages.

Hosted Bars and Cash Bars are limited to a maximum of five hours. Bar Service will be closed at certain times during functions to meet this criteria. If beverage services are to be moved from one location to another, Banquet Bars will reopen 15 minutes after the group is seated. Details will be provided within the Banquet Event Order.

The legal drinking age in New Hampshire is 21 years of age. Per the Resort Responsible Beverage Policy, all guests who appear to be under the age of 30 must have their identification checked. The NH State Liquor Commission (NHSLO) requires proof of age upon request by our staff. Proof of age requires a picture ID that is valid, and meets the requirements of the NHSLC.

Under no circumstances may an adult provide alcohol for an underage person.

We will not serve anyone who appears intoxicated or serve anyone to that point.

No guest may purchase any alcohol for anyone who has been determined to be without proper identification, intoxicated or at risk in any way. The decision of our staff and management pertaining to the above will be final.

We will limit the quantity of multiple liquor drinks served per person.

We do not allow “shots” of any kind at any of the resort’s bars.

Guests may not transport more than two drinks from any bar at one time.

With the exception of dinner wine (by the bottle), no more than one drink shall be in front of a guest at any time.

Violation of any of the above policies may result in the discontinuation of alcohol service to any individual, group or the entire function.

Open bottles of any liquor are not allowed to be removed from the function room event.

Our staff is professionally trained and certified in all situations of alcohol service. Please allow them to provide safe and prudent beverage services to you and your guests.







# DETAILS

Thank you for selecting the Omni Mount Washington Resort for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices and our experienced, professional catering services team is here to assist in all of your planning.

## GUARANTEE POLICY

Two weeks prior to your scheduled event, final menus must be selected. Your final guarantees and counts on multiple choice events are required five days prior to your scheduled function. If no guarantee is provided, the original estimate will be used for billing. We are prepared to serve 5% over the final guaranteed number. All charges will be based on the greater of the final guarantee or the actual number of persons served.

## PRICING

All food and beverage prices are subject to a 26% taxable service charge and the current 8.5% NH meals and rooms tax. All prices are subject to change. Food and beverage prices will be guaranteed 60 days prior to the function.

## DRONE (UAV)

Out of safety concerns for guests, employees, and resort property, as well as concerns for individual privacy, Omni Mount Washington Resort prohibits the operation or use of unmanned aerial systems, or drones, by the general public – including professional photographers, videographers, recreational users and hobbyists. This prohibition includes drones used for filming or photography, as well as any drone use by media or journalists operating above or within Omni Mount Washington Resort boundaries. This prohibition on drone operations or use extends to any drones launched or operated from resort property, as well as drones launched from private, state or federal property outside of the resort boundaries. Any violation of this policy may

involve the confiscation of any drone equipment, and may subject violators to any damages, including, but not limited to, damages for violations of privacy and/or physical or personal injuries or property damage, as well as regulatory fines and legal fees.

## PACKAGES

Please include the following for any deliveries to the resort:

1. Organization name and name of the meeting planner
2. Date of the event
3. The name of your Omni Mount Washington Resort conference or catering services manager
4. Boxes, packages and display materials will be accepted no earlier than 48 hours prior to your scheduled event.

Please advise your Omni Mount Washington Resort catering services manager of any special arrangements or requirements concerning your materials. In addition, a labor charge will be assessed if Omni Mount Washington Resort assistance is required in unloading vehicles and/or moving items to storage areas. Omni Mount Washington Resort must be advised of any items over 100 lbs. that will be displayed in any function room. The customer is responsible for the arrangements and all expenses of shipping materials, exhibits or any other items to and from Omni Mount Washington Resort. A rental fee may be required if items are delivered prior to 48 hours before the function or are left at Omni Mount Washington Resort more than 48 hours after the conclusion of the function.



# DETAILS

## DECORATIONS

All items contracted through outside vendors are the sole responsibility of the client and must be removed at the conclusion of the event. Setup and movement of said items must be handled through the vendor and/or client. A labor fee will be assessed by the hotel if hotel associates are requested to move said items. Prior to your arrival, decorations and equipment brought into the hotel must be approved by your event manager. All decorations must be removed immediately following your event unless prior arrangements have been made. Any use of open or enclosed flame in conjunction with decor or floral arrangements is not permitted.

The following items are not permitted for use in event spaces or on hotel property: flamed candles (only LED candles allowed on resort), fog machines, smoke machines, sparklers, rice, birdseed, loose glitter and confetti. It is expected that our facility will be left as found; this includes the disposal of props, signage, plastic, trash, etc. Any events left with significant clean-up needs above and beyond what is expected will incur an appropriate fee. As a patron, you are responsible for any damage to any part of the hotel during the period of time that you, your attendees, employees, independent contractors, or other agents occupy the property.

## MISCELLANEOUS

All food items must be prepared and served by Omni Mount Washington Resort. Any excess food may not be removed from the function. Omni Mount Washington Resort does not assume liability for any materials or equipment that are damaged or lost when left at our facilities prior to, during or after a function. Omni Mount Washington Resort reserves the right to move assigned function rooms. If a change from the original set-up is requested on the day of the function, an additional labor charge may be incurred. The customer is responsible and shall reimburse Omni Mount Washington Resort for any damages, loss or liability incurred by the resort by any of the customer's persons or any persons or organizations contracted by the customer to provide any service or goods before, during or after the function.

Special fire and safety regulations apply for all customers at Omni Mount Washington Resort. No items are allowed to be placed on any meeting room or lobby walls. All signage produced by the customer must be pre-approved by the resort. In addition, the resort must pre-approve any promotional literature that mentions or describes Omni Mount Washington Resort Services.







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