



OMNI CHARLOTTESVILLE HOTEL
SMALL GROUP MENU



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vg Vegan

gf Gluten-Friendly

df Dairy-Free

n Contains Nuts/Peanuts

*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

OMNI CHARLOTTESVILLE HOTEL
BREAKFAST





CONTINENTAL BREAKFAST

All continental breakfast buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and orange and cranberry juices. Prices are based on 90 minutes of continuous service. Requires a minimum of 10 guests.

Prices are subject to 24% service charge and 12.3% state sales tax. All menus and prices are subject to change.

SHENANDOAH CONTINENTAL

33 per person

fresh fruit cocktail,
wildflower honey mint simple syrup *gf*
assorted individual greek yogurts *gf*
overnight oats, dry fruits, coconut milk *vg*
assorted breakfast pastries
butter, jam
pre-toasted bagels
cream cheeses | plain, seasonal berry





BREAKFAST BUFFETS

All breakfast buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and orange and cranberry juices. Prices are based on 90 minutes of continuous service. Requires a minimum of 10 guests.

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ALBEMARLE

37 per person

fresh fruit cocktail,
wildflower honey mint simple syrup *df gf*
assorted individual greek yogurts *gf*
oatmeal & grain station | steel-cut oats,
ancient grains, roasted nuts, pepitas, dry fruits,
brown sugar, maple syrup *n df gf*
farm-fresh scrambled eggs *gf*
skillet-roasted potato, sautéed onions,
fresh herbs *gf vg*

RIVANNA RIVER STANDARD

38 per person

mélange fruit cocktail,
sourwood & honey mint simple syrup *df gf*
assorted individual greek yogurts *gf*
assorted breakfast pastries *n*
butter, jam
farm-fresh scrambled eggs *gf*
skillet-roasted potato, sautéed onions,
fresh herbs *gf vg*
applewood-smoked bacon *df gf*
omni signature breakfast sausage links *df gf*





BREAKFAST ENHANCEMENTS

Breakfast enhancements are intended to supplement continental and breakfast buffets and are portioned accordingly. Enhancements are only available at prices shown when accompanying full buffet or continental breakfast menus and are not available à la carte.

Prices are subject to 24% service charge and 12.3% state sales tax. All menus and prices are subject to change.

FRUIT, GRANOLA, OATMEAL

mango & passion fruit trifle | passion fruit purée, diced mango, berries, bob's red mill granola, greek yogurt, micro flower, mason jar **gf** | **10 each**

greek yogurt trifle | granola, fruit purée, greek yogurt **n gf** | **38 per dozen**

bob's red mill steel-cut oatmeal, roasted nuts, dried fruit, brown sugar **n gf vg** | **9 per person**

BAKED GOODS

gluten-friendly sliced breakfast breads whole-grain, wheat **gf** | **30 per dozen**

gluten-friendly muffins **gf** | **30 per dozen**

cinnamon rolls | **35 per dozen**

sugar pearl waffles, maple syrup | **7 per person**

french toast, maple syrup | **6 per person**

BREAKFAST SANDWICHES

applewood-smoked bacon, fried egg, cheddar, spicy duke's mayo, biscuit | **11 each**

fried egg, tomato, roasted pepper hummus spread, gruyère, whole-grain croissant | **12 each**

BREAKFAST MEAT SUBSTITUTIONS

chicken sausage links **df gf** | **3 per person**

turkey sausage **df gf** | **3 per person**

ADDITIONAL BREAKFAST MEATS

applewood-smoked bacon **df gf** | **3 per person**

omni signature sausage links **df gf** | **3 per person**

chicken sausage links **df gf** | **5 per person**

turkey sausage **df gf** | **5 per person**



PLATED BREAKFASTS

All plated breakfasts are served with freshly brewed regular and decaffeinated coffee, assorted hot tea and orange juice with a basket of freshly baked breakfast breads. Please choose one option for all guests in attendance. Mixing menu selections may be subject to additional charges. Prices are based on 90 minutes of continuous service. Requires a minimum of 10 guests.

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BLUE RIDGE CLASSIC

38 per person

locally inspired smoothie shooter *gf*

scrambled farm-fresh eggs *gf*

skillet herbed potatoes,
caramelized onions *gf vg*

applewood-smoked bacon *df gf*

omni signature sausage link *df gf*

BAKERY FRESH BRIOCHE FRENCH TOAST

38 per person

locally inspired smoothie shooter *gf*

brioche french toast, snow sugar,
seasonal berry compote

fried egg *df gf*

blueberry sausage sweet potato hash *df gf*

MONTICELLO HARVEST PLATE

40 per person

locally inspired smoothie shooter *gf*

egg galette

short rib & potato hash, peppers, onions,
herbs, cider bbq *df gf*

butternut squash, cranberries, maple *gf vg*

apple & corn cake muffin

TAVERN CHICKEN & BLUE RIDGE CORN CAKE PLATE

40 per person

locally inspired smoothie shooter *gf*

tavern fried chicken, sunny-side egg

blue corn griddle cake, sweet & spicy house pickles
maple syrup, whipped butter

sweet potatoes casserole *n*

OMNI CHARLOTTESVILLE HOTEL
BREAKS





À LA CARTE BREAKS

Items with ° require a set quantity to be purchased in advance.

Prices are subject to 24% service charge and 12.3% state sales tax. All menus and prices are subject to change.

MORNING

assorted breakfast pastries° | **58 per dozen**

freshly baked scones° | **54 per dozen**

bagels, plain & strawberry

cream cheeses° | **48 per dozen**

AFTERNOON

whole fruit° *gf vg* | **3 each**

kind bars *n gf* | **5 each**

rx bars *n df gf* | **6 each**

mason jar smoked almonds° *n gf vg* | **4.5 each**

route 11 chips *df* | **4.5 each**

bagged popcorn *df gf* | **4 each**

mason jar m&m's° *n gf* | **4.5 each**

cookies° *n* | **52 per dozen**

brownies° *n* | **58 per dozen**





THEMED BREAKS

Prices are based on 30 or 60 minutes of continuous service. Requires a minimum of 10 guests.

Prices are subject to 24% service charge and 12.3% state sales tax. All menus and prices are subject to change.

FARMER'S MARKET DISPLAY

20 per person | 30 minutes

30 per person | 60 minutes

whole fruit *gf vg*

sliced fruit *gf vg*

fresh melon bowl *gf vg*

local honey yogurt dip *gf*

cured meats, artisan cheese, pimento cheese

miniature croissants, chocolate croissants

hazelnut chocolate spread, jams,

whipped butter *n gf*

bottled iced tea, bottled water

VEGETABLE TRILOGY JARS & DIPS

20 per person | 30 minutes

30 per person | 60 minutes

white bean hummus jar,
crudités vegetables *gf vg*

curry-roasted carrot hummus jar,
crudités vegetables *gf vg*

goat cheese tzatziki jar, crudités vegetables

pimento cheese spread, pita chips

spiced cinnamon zucchini bread, butter

bottled iced tea, bottled water

AFTERNOON MARKET DISPLAY

23 per person | 30 minutes

34 per person | 60 minutes

regional charcuterie, artisan cheeses,
seasonal fruits, pickled vegetables,
seasonal mustard

garlic naan, artisan crackers

bottled sparkling water, bottled water

THE WELLNESS SMOOTHIE BAR

22 per person | 30 minutes

30 per person | 60 minutes

seasonal whole fruit *gf vg*

protein-rich green smoothie *gf*

fruit, seasonal berry & banana smoothie *gf*

edamame hummus, seasonal hummus *gf vg*

tzatziki *gf*

plantain chips, firehook crackers *df gf*

bottled water



THEMED BREAKS

Prices are based on 30 or 60 minutes of continuous service. Requires a minimum of 10 guests.

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CARTER MOUNTAIN BREAK

20 per person | 30 minutes

30 per person | 60 minutes

apple cider-infused yogurt parfait,
granola crunch *n gf*

apple streusel coffee cake *n*

apple butter, peach butter

savory mini croissant, cured ham & brie sliders

mock peach bellini shooter

peach iced tea, fresh iced water

PROPER AFTERNOON TEA

24 per person | 30 minutes

35 per person | 60 minutes

watercress tea sandwiches

seasonal petit fours *n*

apple & peach fruit tart *n*

raspberry & lemon curd tart *n*

brown butter tea cookie *n*

assorted macaroons *n*

assorted hot teas, iced tea

APPALACHIAN MOUNTAIN TRAIL MIX

25 per person | 30 minutes

36 per person | 60 minutes

sesame & spicy corn snack mix,
deluxe roasted nuts, wasabi peas, morsels *n df*

smoked almonds *n gf vg*

dried fruits *gf vg*

roasted pumpkin seeds *gf vg*

beef jerky *df gf*

naked brand® juice smoothies

bottled water



THEMED BREAKS

Chef attendant required as indicated at 100 per chef with one chef per 75 guests. The Candy Store themed break requires a guaranteed order 30 days in advance. Prices are based on 30 or 60 minutes of continuous service. Requires a minimum of 10 guests.

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THE CANDY STORE

30 per person | 30 minutes

40 per person | 60 minutes

peanut butter cups *n*

malted milk balls *n*

chocolate-covered espresso beans *n*

chocolate-covered gummy bears® *n*

saltwater taffy

rope licorice *df gf*

vintage hard candy

rock candy *df gf*

assorted craft sodas

iced water

SHENANDOAH

SUNDAE BAR

24 per person | 30 minutes

34 per person | 60 minutes

attendant required

premium ice creams | french vanilla, chocolate *gf*

hot fudge, jefferson's bourbon caramel sauce *df gf*

fresh sliced strawberries, crushed pineapple,

maraschino cherries *gf vg*

whipped cream, sprinkles, cookie granola crunch *n*

iced water

WARM COOKIES & MILK

21 per person | 30 minutes

30 per person | 60 minutes

assorted house-baked cookies

double chocolate chip, peanut butter,

oatmeal raisin *n*

chilled local miniature milks | whole, oat,

2% white, chocolate, strawberry

OMNI CHARLOTTESVILLE HOTEL
LUNCH





DAY-OF-THE-WEEK LUNCH BUFFETS

All lunch buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea, iced tea and water. Prices are based on 90 minutes of continuous service. Requires a minimum of 10 guests. If you choose a day-of-the-week buffet on a day other than what is listed, an additional charge of 4 per person will be applied.

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MONDAY | MARKET STREET 47 per person

STARTERS

c'ville city greens | baby greens, cucumbers, toy box heirloom tomatoes, radish, carrot, wildflower honey white balsamic vinaigrette, dill buttermilk dressing *gf*

rotini pasta salad | garbanzo beans, olives, divina tomato, pickled vegetables, parmesan, basil vinaigrette *df*

yukon potato salad | poached yukon gold potatoes, green onions, sweet relish, smoked paprika, duke's deviled egg aioli *df gf*

DESSERTS

cookies *n*

brownies *n*

raspberry & chocolate tart *n*

SANDWICH PROTEINS CHOOSE THREE

roasted turkey *df gf*

roast beef *df gf*

virginia forest ham *df gf*

orchard chicken salad *gf*

vegan wrap (available upon advance request) *df vg*

ACCOUTREMENTS

aged cheddar, swiss, pepper jack *gf*

crisp lettuce, tomato, pickled red onion, bread & butter pickle

mayonnaise, dijon mustard, black pepper garlic aioli *gf*

assorted breads | sourdough, multigrain, charred naan

add gluten-friendly bread *gf* | 2 per person



DAY-OF-THE-WEEK LUNCH BUFFETS

All lunch buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea, iced tea and water. Prices are based on 90 minutes of continuous service. Requires a minimum of 10 guests. If you choose a day-of-the-week buffet on a day other than what is listed, an additional charge of 4 per person will be applied.

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TUESDAY | SOUTHWESTERN

48 per person

STARTERS

grilled corn salad | romaine, charred corn, roasted red pepper, chiles, queso blanco, corn nuts, creamy mango & lime vinaigrette *gf*
chicken tortilla soup, roasted hominy *df gf*

ACCOMPANIMENTS

borracho beans *df gf*
sofrito yellow rice *df gf*

DESSERTS

churros, cinnamon, sugar
mexican hot chocolate cookies

STREET FOOD PROTEINS CHOOSE TWO

tinga-style braised chicken *df gf*
ancho-braised short rib *df gf*
guajillo-spiced shrimp *df gf*
charred roasted vegetables *gf vg*

STREET FOOD ACCOUTREMENTS

cheddar jack *gf*
guacamole, pico de gallo,
salsa verde, salsa roja *df gf*
warm flour tortillas, corn tortillas



DAY-OF-THE-WEEK LUNCH BUFFETS

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WEDNESDAY | THE CAVALIER

50 per person

SALADS

c'ville city greens | baby greens, cucumbers, toy box heirloom tomatoes, radish, carrot, wildflower honey white balsamic vinaigrette, dill buttermilk dressing *gf*

music city cobb salad | romaine, pulled chicken, applewood-smoked bacon, egg, tomatoes, blue cheese, green goddess dressing *gf*

SOUPS | CHOOSE ONE

white turkey chili verde *gf*

brunswick stew *df gf*

vegetarian charred okra & tomato soup *gf vg*

SANDWICHES

turkey, applewood-smoked bacon & tomato jam, gruyère, mornay, ciabatta roll

applewood-smoked bacon, pimento cheese, beefsteak tomato, brioche

pimento cheese, sourdough

(vegan wrap available upon advance request) *vg*

(gluten-friendly sandwiches available upon advance request) *gf*

(no cheese available upon advance request) *df*

ACCOMPANIMENTS

lemon-scented fruit cocktail, toasted coconut *df gf vg*

roasted tomato & cucumber quinoa salad, lemon & herb vinaigrette *df gf*

housemade salt & red wine vinegar potato chips *df gf vg*

DESSERTS

seasonal fruit cobbler

butterscotch white chocolate tart *n*

pecan bars *n*



DAY-OF-THE-WEEK LUNCH BUFFETS

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THURSDAY THE BLUE RIDGE ITALIAN 54 per person

STARTERS

mixed greens & romaine salad | cucumber, roasted red pepper, assorted olives, feta, balsamic vinaigrette *gf*

caprese salad | toy box tomato, ciliegine mozzarella, basil vinaigrette *gf*

minestrone | white beans, italian sausage *df gf*

ENTRÉES

chicken piccata, lemon & caper cream sauce

baked ziti | ziti pasta, italian sausage, romano, ricotta, marinara

tuscan vegetable primavera | campanelle pasta, zucchini, squash, divina tomato, sautéed greens, shallot & red wine vinaigrette *df df*

ACCOMPANIMENTS

charred cauliflower & brussels, peruvian peppers, parmesan *gf*

DESSERTS

espresso panna cotta

chocolate chip cannoli *n*

amaretto cookies *n*

FRIDAY THE VIRGINIAN 54 per person

STARTER

mixed greens salad | cucumber, tomato, radish, pickled onion, roasted brussels sprouts, buttermilk dressing, apple cider vinaigrette *gf*

ENTRÉES

yardbird chicken | charred bone-in chicken, brown sugar, bbq sauce *df gf*

pre-carved salt ash-rubbed beef steak, braising liquid, pickled peppers *df gf*

ACCOMPANIMENTS

three-cheese béchamel mac & cheese cheddar, parmesan, gouda

low country collard greens, smoked turkey leg, apple cider vinegar *df gf*

cheddar & green chile cornbread, whipped butter

DESSERTS

seasonal fruit cobbler *n*

banana pudding trifle *n*

caramel apple tart *n*



LUNCH BUFFETS

All lunch buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea, iced tea and water. Prices are based on 90 minutes of continuous service. Requires a minimum of 10 guests.

Prices are subject to 24% service charge and 12.3% state sales tax. All menus and prices are subject to change.

MIDDLE EASTERN

58 per person

STARTERS

caprese salad | rocket, heirloom tomatoes, pickled onions, fresh herbs, buffalo mozzarella, georgia olive oil & basil dressing *gf*

romaine, shaved radish, carrot, roasted peppers, shaved parmigiano-reggiano, sourdough croutons, wildflower honey & lemon vinaigrette *gf*

pearl couscous | golden raisins, almonds, olives, feta, red pepper & citrus vinaigrette *n*

ENTRÉES

moroccan tagine chicken | grilled chicken, pickled cauliflower, tomatoes, olives, marinated peppers *df gf*

pre-carved ribeye, spicy harissa demi-glace *df gf*

pressed old dominion bread panini | smoked pork, black forest ham, sweet pepper chow-chow, local cheddar, creole mustard aioli, ciabatta roll

ACCOMPANIMENT

antipasto board | lemon hummus, whipped pimento cheese, dolmas, peppers, marinated beans, assorted olives, oil-cured vegetables, grilled naan bread

DESSERTS

mahalabia pudding, fresh fruit *n*

baklava *n*

coconut cream tart *n*



PLATED LUNCH

All plated lunches include freshly brewed regular and decaffeinated coffee, assorted hot tea, water and freshly baked rolls with butter in addition to your choice of starter, entrée and dessert. Iced tea is available upon request. Pricing for additional courses and customizations are available upon request. Requires a minimum of 10 guests.

A maximum of two entrées can be selected per event with one option designated as vegetarian or vegan. If more than one entrée is selected, all entrées will be served with the same accompanying side. The exact count of each entrée selection is required at least five (5) business days prior to the event. The client is required to provide place cards for each guest indicating their entrée selection.

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STARTERS CHOOSE ONE

allegheeny tomato | wild greens, heirloom tomatoes, fresh whole milk burrata, focaccia crouton, maldon sea salt, cracked pepper, basil vinaigrette

the c'ville caesar | braised scarlet beets, radish, peppadew peppers, tomato, parmesan cracklings, black garlic dressing *gf*

petite field greens | shaved fennel, cucumber, toy box tomatoes, carrot, feta, dill buttermilk dressing, apple cider vinaigrette *gf*

blue ridge roots & leaves | arugula, baby spinach, carrots, agave carrot mousse, shaved crudités, spiced pepitas, farmer's cheese, tennessee white vinaigrette *gf*

jefferson pickled beans salad | bitter greens, deviled egg, fennel, apple, citrus hummus purée, sweet onion vinaigrette *gf*

DESSERTS CHOOSE ONE

ricotta cheesecake, raspberry gel, edible flower *n*

bourbon pecan pie, caramel, whipped cream *n*

blackberry panna cotta, passion fruit curd *gf vg*

lemon meringue tart, blueberry compote *n*

ENTRÉES CHOOSE ONE

herb-seared joyce farms chicken breast, rice grits, seasonal vegetable, beet purée, coriander carrot, chicken demi-glace *gf* | **45 per person**

tavern roasted airline statler chicken breast, pulled chicken hash, peppers, onions, parsnip purée, heirloom carrot, asparagus, bone gravy *gf* | **45 per person**

roasted beef tenderloin, potato galette, charred root vegetable, cane vinaigrette, zucchini & divina tomato medley, mustard seed demi-glace | **52 per person**

ancho chile-braised beef short rib, pimento cheese grits, roasted vegetable, pearl onion & tomato confit, braising jus *gf* | **48 per person**

roasted berkshire center-cut pork ribeye, rice grits, seasonal vegetable, beet purée, coriander carrot, chicken demi-glace *gf* | **48 per person**

french tarragon-scented salmon, roasted marble potatoes, garden vegetables, marinated white beans, celeriac root purée, dill velouté *gf* | **48 per person**

market-fresh whitefish, charred brussels sprouts, butternut squash purée, roasted root vegetables, bamboo rice, tomato jus *df gf* | **50 per person**

herb-scented beets, braised fennel root, cast iron brussels sprouts, lentil purée, cauliflower risotto *gf vg* | **45 per person**



ON THE GO - BOXED LUNCH

All boxed lunches are served buffet-style with to-go bags and plasticware. Items are individually wrapped, ready to be placed in singular containers by each guest. All items may be pre-boxed in individual boxes upon request as an alternative option. Requires a minimum of 10 guests.

Prices are subject to 24% service charge and 12.3% state sales tax. All menus and prices are subject to change.

SIDE | CHOOSE ONE

rotini pasta salad | garbanzo beans, olives, divina tomato, pickled vegetables, parmesan, basil vinaigrette *df*

moroccan couscous salad | celery, golden raisin, onion, cured tomato & turmeric vinaigrette *vg*

yukon potato salad | poached yukon gold potatoes, green onions, sweet relish, smoked paprika, duke's deviled egg aioli *df gf*

ACCOMPANIMENTS

orchard apple *gf vg*

route 11 potato chips

freshly baked cookie

bottled water

soft drinks

ENTRÉES

CHOOSE TWO OR THREE

42 per person | choose two

45 per person | choose three

pit-roasted virginia ham, fontina, leaf lettuce, beefsteak tomato, honey dijonaise, marbled rye bread

french quarter muffaletta | fresh mozzarella, mesclun, roasted peppers, giardiniera, olive oil, creole mustard aioli, focaccia

smoked turkey club wrap | smoked turkey, applewood-smoked bacon, mesclun, beefsteak tomato, herbed aioli, wheat wrap

pastrami-rubbed flank steak wrap | grilled steak, aged cheddar spring mix, pickled onions, charred pepper aioli, naan bread

orchard chicken salad | fresh apple, red grapes, leaf lettuce, spring onion, duke's mayo, applewood-smoked bacon & tomato jam, ciabatta

ancient grains salad | chickpeas, artichoke hearts, tomato, red onions, olives, pepperoncini, feta, greek-style dressing *gf vg*

(gluten-friendly bread available upon request) *gf*

OMNI CHARLOTTESVILLE HOTEL
RECEPTION





HORS D'OEUVRES

All hors d'oeuvres require a minimum order of two dozen pieces ordered. Passed service or stationed service available. Recommendations for variety and quantity are noted below.

- Recommendation with Dinner (before a full meal):
2-4 different types of hors d'oeuvres, 2-4 pieces per person
- Recommendation for Light Hors d'Oeuvres Reception (no dinner):
4-6 different types of hors d'oeuvres, 6-8 pieces per person
- Recommendation for Heavy Hors d'Oeuvres Reception (no dinner):
12-15 pieces per person, combined with additional reception displays and stations

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COLD

monticello living garden cup | seasonal hummus, pickled vegetables, pumpkin seeds, microgreens **gf vg** | **7 each**

togarashi-spiced tuna, soy lacquer, sesame seed, savory mini cone **df** | **9 each**

charcuterie jewel skewer | serrano pepper, chile-marinated manchego, cured meat, olives, confit tomato **gf** | **8 each**

charred cauliflower ceviche | lime, fresno chile, cucumber, avocado, plantain chip **gf vg** | **7 each**

seafood ceviche | crab, shrimp, chile verde, plantain chip **df gf** | **9 each**

chilled lobster & crab roll | brioche, chipotle aioli, celery microgreens | **10 each**

pimento cheese tart | housemade pimento cheese, savory tart shell, pickle fresno | **6 each**

allegheny deviled egg, pickled jalapeño, mustard caviar, cured ham **df gf** | **6 each**

pasilla chile-spiked shrimp cocktail **df gf** | **9 each**

HOT

chESApeake oyster fritter | fried local oyster, cured fennel, guajillo pepper aioli, corn cake | **9 each**

heirloom tomato tart | tomato compote, southern aioli, herb cheese | **7 each**

gochujang-glazed pork belly, pickled slaw, cilantro, bao bun | **8 each**

chESApeake crab cake | lump crab, pickled fresno, spicy rémoulade **df** | **9 each**

virginia ham biscuit | cured ham, apple butter, poached pear, farmer's cheese | **7 each**

ancho chile & short rib taco | hoe corn cake, apple cider & chile slaw, hot honey aioli | **8 each**

seared curry chicken skewer, tzatziki sauce **gf** | **7 each**



RECEPTION STATIONS

Prices are based on 60 minutes of service. Add an additional 30 minutes for 5 per person.
Requires a minimum of 10 guests.

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COMMONWEALTH CRUDITÉS BOARD

22 per person

seasonal grilled & raw vegetables,
marinated olives & peppers, roasted seeds
charred bread
buttermilk ranch

GRAZING BOARD

26 per person

pickled & oil-cured vegetables, dried fruits
cured sausage, smoked meats
local jams, grain mustard, pimento cheese
charred rustic breads

CHEESE BOARD

26 per person

chef's selection of imported & domestic
soft, semi-soft & hard cheeses
dried fruits, jams, assorted nuts *n*
gourmet crackers

CHILLED SEAFOOD ON SHAVED ICE TABLE

market price

seasonal crab claws *df*
oysters *df*
jumbo shrimp *df*
bourbon cocktail sauce, fresh horseradish,
tabasco, cracked pepper mignonette, lemons *df*
artisan crackers *df*

CHILLED SUSHI, NIGIRI & SASHIMI DISPLAY

market price

california rolls *gf*
nashville roll *gf*
vegetable roll *gf*
sliced seared togarashi-crusting tuna *gf*
wakame seaweed salad *gf*
soy sauce, pickled ginger, wasabi *gf*

MINI DESSERT BOARD

30 per person

assorted chocolate truffles *n*
mango chili tarts
macaroons
petit fours, fresh berries

OMNI CHARLOTTESVILLE HOTEL
DINNER





DINNER BUFFETS

All dinner buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea, water and iced tea. Prices are based on 120 minutes of continuous service. Requires a minimum of 10 guests.

Prices are subject to 24% service charge and 12.3% state sales tax. All menus and prices are subject to change.

THE TAVERN

80 per person

STARTERS

petite greens, toy box tomatoes, cucumber, carrot, feta, sourdough crisp, dill buttermilk dressing, apple cider vinaigrette

southern pickled beans salad | bitter greens, citrus hummus purée, apple, fennel, sweet onion vinaigrette *gf vg*

garden minestrone stew | roasted tomato stock, rustic vegetables, gold potatoes *gf vg*

ENTRÉES

southern fried chicken, house pickles

short rib pot roast, braising jus, rustic vegetables *df gf*

ACCOMPANIMENTS

low country green beans, stewed tomato, country ham *df gf*

double-cream whipped yukon potatoes, sour cream, chives *gf*

green chile coleslaw | carrot, chili, duke's *gf*

housemade buttermilk biscuits, whipped butter

DESSERTS

banana pudding trifle | fresh banana, whipped cream

carter's apple crisp | streusel, fresh apple, caramel *n*

coconut cream tart | rich coconut custard, fresh berries *n*

MEDITERRANEAN

78 per person

STARTERS

caprese salad | heirloom tomatoes, fresh herbs, fresh mozzarella, basil olive oil dressing *gf*

greek salad | romaine, oil-cured tomatoes, pickled peppers, pickled red onions, feta, roman dressing *gf*

antipasto | cured meats, imported cheeses, oil-cured vegetables, olives, membrillo, artisan bread

ENTRÉES

grilled harissa-spiced chicken, labneh, honey *df gf*

seasonal fish, pepper relish, fried capers, olive *df gf*

campanelle san marzano pasta | pecorino, divina tomatoes, spinach, peppers

ACCOMPANIMENTS

roasted asparagus, peruvian peppers, sherry vinegar *gf vg*

roasted marble potatoes, lemon zest, merquén *gf vg*

DESSERTS

baklava | pistachio, honey *n*

cannoli | ricotta, snow sugar, chocolate *n*

tahini cookies | sesame, brown butter



DINNER BUFFETS

All dinner buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea, water and iced tea. Prices are based on 120 minutes of continuous service. Requires a minimum of 10 guests.

Prices are subject to 24% service charge and 12.3% state sales tax. All menus and prices are subject to change.

ALBEMARLE

84 per person

STARTERS

chopped greens | romaine, kale, cucumber, applewood-smoked bacon, cured red onion, radish, green goddess dressing, maple cider vinaigrette *gf*

orecchiette pasta salad | garbanzo beans, olives, divina tomato, pickled vegetables, parmesan, basil vinaigrette

ENTRÉES

pre-carved salt ash-rubbed prime rib of beef, rich tomato steak gravy *df gf*

brined & braised bone-in pork loin, apple cider & bourbon sauce *df*

white & dark chargrilled spice yard bird, virginia vinegar mop sauce *df gf*

ACCOMPANIMENTS

caramelized brussels, maple & mustard vinaigrette *vg*

creamed collard greens, short rib stock, shallot, cured ham *gf*

gratin de macaroni | rich béchamel, fontina, pecorino

DESSERTS

brioche bread pudding, golden raisin, almond, morsels *n*

ambrosia | fruit cocktail, marshmallow, coconut *n df*

caramelized white chocolate custard tart, bourbon caramel *n*

THE MONTICELLO

86 per person

STARTERS

endive, grilled hearts of palm & tomato salad strawberry, shaved fennel, heirloom tomato, radish, carrot, honey lime vinaigrette *df gf*

potato leek soup | roasted leeks, yukon potato, house stock

butcher's plate | assorted cured & dried meats, housemade pickled vegetables, grain mustard, sliced soft french breads

ENTRÉES

pre-carved prime tenderloin, sherry beef demi-glace *df gf*

tavern spiral ham, cherry & orange braising jus, pink pepper *df gf*

salmon, saffron shrimp broth, chorizo, tomatoes, fresh herbs *df gf*

ACCOMPANIMENTS

charred tricolor carrots & fennel, citrus & almond brown butter *n gf*

fingerling potato salad, sour cream, dijon green onion dressing *gf*

DESSERTS

cornbread tres leches | sweet cornbread, coconut, oat milk, almond milk, blackberry compote *n df*

virginia peanut pie, fresh berries *n*

assorted french macarons *n*



PLATED DINNER

All plated dinners include freshly brewed regular and decaffeinated coffee, assorted hot tea, iced tea, water and freshly baked rolls with butter in addition to your choice of starter, entrée and dessert. Pricing for additional courses and customizations are available upon request. Requires a minimum of 10 guests.

A maximum of three entrées can be selected per event with one option designated as vegetarian or vegan. If more than one entrée is selected, all entrées will be served with the same accompanying side. The exact count of each entrée selection is required at least five (5) business days prior to the event. The client is required to provide place cards for each guest indicating their entrée selection.

Prices are subject to 24% service charge and 12.3% state sales tax. All menus and prices are subject to change.

STARTERS CHOOSE ONE

SALADS

jefferson's tomato | heirloom tomatoes, wild greens, fresh whole milk mozzarella, sourdough crouton, maldon sea salt, cracked pepper, basil vinaigrette

roots & leaves | arugula, baby spinach, roasted petite carrots, agave carrot mousse, shaved crudités, spiced pepitas, farmer's cheese, wildflower honey white balsamic vinaigrette *gf*

albemarle caesar salad | romaine, charred broccoli, shaved pecorino, torn sourdough, roman vinaigrette

southern pickled beans salad | bitter greens, citrus hummus purée, apple, fennel, deviled egg, sweet onion vinaigrette *gf*

SOUPS

white bean & country ham soup
whole-grain mustard cream, spring onion oil *gf*

french onion potage | caramelized shallot, short rib stock, cream *gf*

butternut squash | ancho-spiced peanuts, root vegetable hash, coconut milk *n vg*

blue crab bisque | charred corn, smoked tomato *gf*

DESSERTS CHOOSE ONE

flourless dark chocolate cake, pistachio dust, red wine-poached pear, vanilla bean anglaise *n gf*

bourbon pecan pie, caramel, whipped cream *n*

blackberry panna cotta, passion fruit curd, coconut milk *gf vg*

lemon meringue tart, blueberry compote *n*

chocolate & rum caramel tart, caramel sauce, cinnamon whipped cream *n*



PLATED DINNER

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ENTRÉES | CHOOSE ONE, MAXIMUM OF THREE

INDIVIDUAL PLATES

tavern roasted statler chicken,
roasted marble potatoes, bitter greens,
chile honey-roasted heirloom root vegetables,
bone gravy **df gf** | 72 per person

roasted beef tenderloin, herbed marble potatoes,
charred root vegetables, cane vinaigrette,
zucchini & divina tomato medley,
mustard seed demi-glace **df** | 83 per person

compound butter-grilled center-cut beef ribeye,
seasonal roasted vegetables, local red wine jus,
yukon gold potato whip **gf** | 80 per person

ancho chile short rib, creamed funghi risotto,
seasonal vegetable accents, fresh tomato &
silver corn salsa, braising jus **gf** | 74 per person

cider-brined bone-in pork loin ribeye,
parsnip purée, white bean cassoulet,
seasonal vegetables, pan jus **gf** | 75 per person

salmon a la veracruzana, saffron rice,
seasonal vegetables, olives, tomato,
pearl onions **df gf** | 78 per person

thyme & butter-seared mahi-mahi,
broccoli cream, confit tomato, fried capers,
gremolata, farro | 78 per person

vegan roots | charred carrots, bamboo rice,
braised fennel, lentil hummus, chimichurri,
seasonal vegetable **gf vg** | 55 per person

DUO PLATES

grilled chicken & seared salmon,
saffron rice, seasonal vegetables,
charred corn salsa, balsamic cipollini,
veracruz sauce **df gf** | 110 per person

seared tenderloin & herb chicken,
lemon-scented marble potatoes, glazed carrot,
mushroom & smoked tomato ragù,
gold beet purée **df gf** | 120 per person

ancho-braised short rib &
avocado oil-poached shrimp, charred squash,
oil-cured tomato, yukon & plantain mash,
chile demi-glace **gf** | 115 per person

petite filet & seared crab cake,
garlic mashed potatoes, roasted asparagus,
peruvian pepper, red wine demi-glace,
béarnaise | 130 per person

OMNI CHARLOTTESVILLE HOTEL
BEVERAGES





NON-ALCOHOLIC BEVERAGES

Prices are subject to 24% service charge and 12.3% state sales tax. All menus and prices are subject to change.

BEVERAGES À LA CARTE

regular or decaffeinated coffee | **85 per gallon**

assorted hot tea | **3 per tea bag**

classic black iced tea | **48 per gallon**

fruit-infused iced tea | **50 per gallon**

fruit-infused lemonade | **50 per gallon**

fruit-infused water | **35 per gallon**

fresh juice | orange, apple, grapefruit, cranberry,
pineapple, tomato | **5 each**

naked fruit juice & smoothies | **7 each**

pure life water | **5 each**

acqua panna natural spring water | **6 each**

s.pellegrino sparkling mineral water | **6 each**

s.pellegrino essenza flavored sparkling
mineral water | **6 each**

coconut water | **6 each**

vitaminwater | **6 each**

soft drinks | coke, diet coke, sprite | **5 each**

gatorade & powerade sports drinks
g2 grape, fruit punch, zero glacier,
zero lemon-lime | **6 each**

red bull | energy drink or sugarfree | **7 each**

assorted kohana canned coffee drinks | **8 each**

enroot cold brew tea | **10 each**

BASIC BEVERAGE PACKAGE

regular & decaffeinated coffee,
assorted hot tea, soft drinks, bottled still water

full day (8 hours) | **35 per person**

half-day (4 hours) | **20 per person**

UPGRADED BEVERAGE PACKAGE

regular & decaffeinated coffee,
assorted hot teas, assorted juices, iced tea,
soft drinks, red bull, bottled still water,
sparkling water

full day (8 hours) | **48 per person**

half-day (4 hours) | **25 per person**



BAR MIXOLOGY

Select Host Bar by the Hour or Host Bar on Consumption. Hosted Bartender required at 150 per bartender with one bartender per 75 guests for up to 4 hours of continuous service. Additional hours are 50 per bartender per hour.

Opening a Cash Bar in addition to a Host Bar requires a 500 minimum charge. Bartender required for Cash Bars at 250 per bartender with one bartender per 75 guests for up to 4 hours of continuous service. Additional hours are 50 per bartender per hour.

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HOST BAR PACKAGES | CHOOSE ONE

CRAFT BRANDS, BEER, WINE & SOFT DRINKS

one hour | 28 per person
two hours | 47 per person
three hours | 66 per person
each additional hour | 19 per person

PREMIUM BRANDS, BEER, WINE & SOFT DRINKS

one hour | 25 per person
two hours | 42 per person
three hours | 59 per person
each additional hour | 17 per person

CALL BRANDS, BEER, WINE & SOFT DRINKS

one hour | 22 per person
two hours | 37 per person
three hours | 52 per person
each additional hour | 15 per person

BARBOURSVILLE WINE, LOCAL BEER & SOFT DRINKS

one hour | 22 per person
two hours | 36 per person
three hours | 50 per person
each additional hour | 14 per person

BEER, WINE & SOFT DRINKS

one hour | 19 per person
two hours | 32 per person
three hours | 45 per person
each additional hour | 13 per person



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HOST BAR ON CONSUMPTION

choose one liquor brand package, four beers, two white wines & two red wines

craft brands | 15 per drink

premium brands | 14 per drink

call brands | 13 per drink

cordials | 14 per drink

domestic beers | 6 per drink

premium beers | 7 per drink

local beers | 8 per drink

rose gold wine | 13 per drink

sparkling wine | 13 per drink

bulletin place wines | 12 per drink

wente hayes ranch wines | 13 per drink

barboursville wines | 14 per drink

decoy by duckhorn wines | 16 per drink

soft drinks | 5 per drink

s.pellegrino mineral water | 5 per drink

smartwater | 6 per drink

CASH BAR

choose one liquor brand package, four beers, two white wines & two red wines

craft brands | 18 per drink

premium brands | 17 per drink

call brands | 15 per drink

cordials | 18 per drink

domestic beers | 8 per drink

premium beers | 10 per drink

local beers | 10 per drink

rose gold wine | 16 per drink

sparkling wine | 14 per drink

bulletin place wines | 16 per drink

wente hayes ranch wines | 17 per drink

barboursville wines | 18 per drink

decoy by duckhorn wines | 18 per drink

soft drinks | 6 per drink

mineral water | 6 per drink



BAR MIXOLOGY

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LIQUOR

CRAFT

vodka | tito's handmade
gin | the botanist
bourbon | maker's mark
scotch | monkey shoulder
rum | sailor jerry
tequila | patrón silver
cognac | hennessy v.s.o.p

PREMIUM

vodka | absolut
gin | beefeater
bourbon | old forester
scotch | johnnie walker red label
rum | bacardí
tequila | milagro silver
cognac | hennessy v.s

CALL

vodka | svedka
gin | seagram's
bourbon | jim beam
scotch | j&b
rum | castillo
tequila | sauza blanco
cognac | hennessy v.s

BEER

DOMESTIC

budweiser
bud light
miller lite
michelob ultra

PREMIUM

heineken
amstel light
corona extra
corona light
samuel adams boston lager
guinness

LOCAL

starr hill northern lights ipa
starr hill groove wheat
blue mountain brewery full nelson pale ale
devils backbone vienna lager
three notch'd 40 mile ipa



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.

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†House Wine

SPARKLING

campo viejo, cava brut, spain | **55 per bottle**

chandon, rosé, california | **166 per bottle**

WHITE & BLUSH

bulletin placet, sauvignon blanc,
south eastern australia | **46 per bottle**

decoy by duckhorn, sauvignon blanc,
sonoma county, california | **60 per bottle**

barboursville vineyards, pinot grigio,
barboursville, virginia | **62 per bottle**

bulletin placet, chardonnay,
south eastern australia | **46 per bottle**

wente hayes ranch, chardonnay,
california | **55 per bottle**

barboursville vineyards, chardonnay,
barboursville, virginia | **62 per bottle**

decoy by duckhorn, chardonnay,
sonoma county, california | **60 per bottle**

rose gold, rosé, provence | **58 per bottle**

RED

decoy by duckhorn, pinot noir,
sonoma county, california | **60 per bottle**

wente hayes ranch, merlot,
california | **55 per bottle**

decoy by duckhorn, merlot,
sonoma county, california | **60 per bottle**

bulletin placet, merlot,
south eastern australia | **46 per bottle**

bulletin placet, cabernet sauvignon,
south eastern australia | **46 per bottle**

wente hayes ranch, cabernet sauvignon,
california | **55 per bottle**

barboursville vineyards, cabernet sauvignon,
barboursville, virginia | **62 per bottle**

decoy by duckhorn, cabernet sauvignon,
sonoma county, california | **54 per bottle**



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OMNI SIGNATURE COCKTAILS

4 per person added to package price
or 14 per drink

add a selection of barmalade-inspired cocktails using craft, premium or call brands to any bar

BLOOD ORANGE WHISKEY SOUR

whiskey
blood orange-guava barmalade, omni sour

SPICY MANGO SMASH

rum, vodka or gin
mango-habanero barmalade,
pineapple juice, omni sour

APPLE-PEAR CRUSH

vodka or gin
apple-pear barmalade, orange liqueur, omni sour

GRAPEFRUIT PALOMA

rum, vodka or tequila
grapefruit-elderflower barmalade,
pineapple juice, omni sour

OMNI SIGNATURE MOCKTAILS

4 per person added to package price
or 14 per drink

add a selection of barmalade-inspired mocktails to any bar

BLOOD ORANGE MADRAS

blood orange-guava barmalade,
cranberry juice, lime

CINNAMON APPLE SOUR

apple-pear barmalade, monin cinnamon,
angostura bitters, omni sour



OMNI CHARLOTTESVILLE HOTEL
DETAILS





DETAILS

Thank you for selecting the Omni Charlottesville 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 Convention Services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. As always, we will 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.

FOOD & BEVERAGE SERVICE POLICIES

Omni Charlottesville Hotel, as a licensee, is responsible for the administration, sale and service of all alcoholic beverages in accordance with the applicable statutes and the regulation of the Virginia Alcoholic Beverage Commission. Therefore, all liquor, beer and wine must be supplied by the hotel and consumed on the premises. The hotel reserves the right to refuse alcoholic beverage service to any person who, in the hotel's sole judgment, seems intoxicated.

OUTSIDE FOOD OR BEVERAGE/FOOD TO GO

No food or beverage of any kind is permitted to be brought into or leave the hotel by the host of an event or the guests.

MENU PLANNING

All food and beverage planning must be submitted to your Catering or Convention Services Manager at least 21 days in advance.

PLATED FUNCTIONS

Plated meals are prepared in advance to correspond with your requested serving time. Last-minute changes or a program which runs late may sacrifice food quality. Please select one entrée to be served to all of your guests. If more than one entrée is arranged, the client is responsible for providing place cards for each guest with an identifying menu selection and individual guest names. In addition, the exact number of each entrée selected will be required from the host with the final guaranteed guest count, due five (5) business days prior to the event date. The same side will be served for more than one entrée selection. Maximum three entrées for dinner, two for lunch, with one serving as a vegetarian/vegan meal.

DIETARY RESTRICTIONS

Please provide any dietary restrictions or special requests at a minimum with your final guaranteed guest count, five (5) business days prior to your event.



DETAILS

BANQUET EVENT ORDERS

Final event details (menu, agenda, setup, etc.), must be received within 21 days of your function. Once all details are received, your Catering Manager will provide you with a banquet event order (BEO). This BEO will show details specific to room layout, menu and timeline. The BEO must be signed and returned to the hotel by 10 business days prior to the event date to guarantee services. A great deal of effort goes into coordinating a successful event, thus all the details must be completed and agreed upon in writing in the form of the BEO per the dates outlined in your contract. Any changes to the agreed upon setup of the function room contrary to the set designated and agreed to previously on the signed BEO will include a reset fee at a minimum of 150 plus tax. This fee is not a penalty, but a charge to cover the labor required to reset the room.

GUARANTEES

The exact number of persons attending a function is due five (5) business days prior to the event by 12:00 noon. This number will be charged even if fewer persons attend. The hotel will prepare food for 5% over the guaranteed number. If the guarantee is increased within 72 hours of the event the hotel reserves the right to substitute menu items. 20% surcharge will be added to the master account for an increase in guarantee on the day of event. The hotel will not accept guarantees for meal counts lower than the number of function attendees.

SIGNAGE

To maintain the ambiance of the public spaces for all of our groups, your Service Manager will assist you with proper placement of your event signage. PinnacleLive can assist you with easel rental. The hotel will provide an event sign outside of each of your contracted meeting rooms. The hotel does not allow anything to be affixed to the walls, doors, floors, equipment, etc. If this is done without prior authorization, any damages will be the responsibility of the client.

LINENS & NAPKINS

The Omni Charlottesville Hotel provides classic white linen and white napkins for catered functions. Meetings use linen-less hardwood tables. Your Service Manager will be happy to discuss additional linen rental options.

AUDIO-VISUAL

Omni Charlottesville Hotel has a preferred in-house audio-visual relationship with PinnacleLive. PinnacleLive maintains a well-trained on-site staff with the most technically advanced equipment and services to support your needs. Any outside audio-visual contractors must be preapproved in advance in writing by the hotel. Charges for load-in and load-out will apply. Certificates of liability will be required at a minimum. PinnacleLive is the exclusive provider of meeting room Wi-Fi, electrical distribution, rigging, house sound use and breakout rooms.



DETAILS

COAT CHECK

Coat check service is available and recommended for functions during the colder months of November to March. 150 will be charged for each attendant with one attendant required per 150 guests.

SECURITY

Security is available by request at 50 per hour, per guard, subject to tax. One guard is recommended per 100 guests. Student functions with alcohol served will be required to purchase security.





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CHARLOTTESVILLE

CONTACT INFORMATION