

A day to be remembered

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OMNI  HOTELS & RESORTS  
charlotte





## OMNI HOTELS & RESORTS<sup>®</sup> charlotte

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 Charlotte, 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, rehearsal dinner or bridesmaid brunch 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 to your final toast. So you can focus on what matters most: Making memories that last a lifetime.

















# Wedding Packages

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## **Now that you have fallen in love with him, come fall in love with us!**

Our wedding packages are customized to meet the bride and groom's specific needs. A complimentary suite for the bridal couple is included with the wedding reception. Out sourced Wedding Cakes, Toasts, and Bar Packages are all custom designed, and are professionally prepared based on the couple's tastes, budget, and vision for their special day.

### **Wedding Packages include:**

Complimentary suite for the bride and groom on the night of the wedding with chocolate covered strawberries and champagne.

Fruit punch, coffee and iced tea for your guests.

Champagne toast for you and your guests.

Cake cutting and service

Cake, gift and guest book tables with all appropriate linens

Complimentary dance floor, tables for your DJ and staging for bands for your reception

Special couples tasting of previously selected menu items

Choice of Floor Length Linen, Overlays and Colored Folded Napkins

Candlelight Centerpieces

Holding Room for the Bridal Party (During Pre-Reception Only)

For Memories that Last a Lifetime...

Please keep in mind that these are only ideas. Our Catering Manager looks forward to customizing an experience to fit the expectations for your special day!

For additional information and to arrange an appointment please contact:  
Edward LaBranche at (704) 414-4812 or email at [elabranche@omnihotels.com](mailto:elabranche@omnihotels.com).



## The Ceremony

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The Omni Charlotte offers private ceremony locations to accommodate your needs for this special occasion. Reserving the location for the ceremony in addition to the location of the reception is based on availability.

Wedding Ceremony Services starting at \$1000

**To include:**

Rehearsal Service  
Ceremony Archway  
Isle Floor Runner  
White Covered Chairs  
Candle Presentation  
Gift Table with Linens

# The Cocktail Hour

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## Hot Hors D'oeuvres - 70 per dozen

Grilled Jumbo Shrimp Wrapped with Apple  
Wood Bacon and Coriander Aioli

Mini Blue Crab Cake with Sweet Thai Chili Aioli

Marinated Chicken Skewers with Kalamata  
Olives, Garlic and Feta

Pecan Crusted Chicken Tenders with Orange  
Horseradish Dipping Sauce

Mini Pulled Pork Sliders with Carolina Mustard  
BBQ Sauce

Grilled Domestic Lamb Chops with Spiced  
Red Wine Glaze

Short Rib Confit Tartlet with Red Wine  
Pepper Jelly

Roasted Beef and Mushroom Duxelle en  
Croute

Preserved Fig and North Carolina Goat  
Cheese Flat Bread

Baked Marinated Artichoke Hearts Wrapped  
in Phyllo

## Cold Hors D'oeuvres 65 per dozen

Smoked Norwegian Salmon and Asparagus  
Crostini with Chive Cream Cheese

Seared Ahi Tuna, Wonton Crisp and  
Avocado-Wasabi Mousse

Rock Shrimp Ceviche with Tequila, Lime  
and Cilantro

Mini Croissants layered with Chicken and  
Granny Smith Apple Salad

Seared Marinated Beef with Blue Cheese  
Mousse and Micro Greens

Peppered Beef Tenderloin, Cucumber and  
Red Onion Jam

Tomato and Farmstead Mozzarella Crostini  
with Balsamic Glaze

Shaved Parma Ham and Garden Melon  
Skewers

Farmers Market Vegetable Shooters with  
Roasted Red Pepper Ranch

Maine Roadside Lobster Roll Sliders



# The Main Course - Buffet

All Dinner Buffets include: freshly brewed Starbucks regular and decaffeinated coffees and hot tea. All entrees served with freshly baked artisan rolls and butter.

**Tier I - Choose Two Salads & Two Entrees 50**

**Tier II - Choose Three Salads & Three Entrees 59**

**Tier III - Choose Four Salads & Four Entrees 69**

## Buffet Wedding Salads

Traditional Caesar Salad with Garlic Croutons and Parmesan

Local Field Greens with Tomatoes, Cucumbers, Red Onion and Carrot, Assorted Dressings

Baby Spinach Salad with Vidalia Onion and Crispy Bacon

Roasted Tomato and Baby Farmstead Mozzarella Salad with Basil Oil

Antipasto Salad with Italian Meats, Cheeses and House Made Pesto Vinaigrette

Local Seasonal Melon and Spiced Feta Cheese Salad with Fresh Mint and Muscat Vinaigrette

Poached Rock Shrimp Salad with Celery and Cajun Remoulade

Grilled Chicken Breast Salad with Red Grapes, Apples and Candied Pecans

## Buffet Wedding Entrees

Grilled Atlantic Salmon, Local Sweet Potatoes, Asparagus and Parsley Brown Butter

Grilled Swordfish, Roasted Corn Grits, Baby Vegetables and Tarragon Lobster Cream

Grilled Chicken Breast, Garlic Whipped Potatoes, Haricot Vert and Mushroom Demi

Pan Roasted Chicken, Baby Potatoes, Asparagus and Natural Jus

Baked Bone-In Lemon Chicken with Truffle Risotto, Baby Carrots and Sage Sherry Sauce

Sliced Roast Beef with Sour Cream and Scallion Mashed Potatoes, Broccoli Rabe and Red Wine Sauce

Grilled Beef Medallions with Creamy Polenta, Seasonal Vegetables and Rosemary Demi

Braised Beef Short Ribs with Saffron Rice and Buttered Green Beans

Roasted Pork Loin, Rice Pilaf, Braised Cabbage and Whole Grain Mustard Sauce

Low Country Shrimp Boil with Smoked Sausage, Red Potatoes and Fresh Corn



# The Main Course - Plated

All plated dinners are served with freshly baked artisan rolls with butter, freshly brewed Starbucks regular and decaffeinated coffees, hot or iced teas. Develop your own menu by selecting one item from either the appetizer choice or the salad choice and one entrée choice. More than one choice of plated entrée selected will be billed at the higher priced entrée. Maximum of 2 selections are permitted. Additional course will incur an additional surcharge of 7 per person.

## Plated Appetizers

Charleston Style She Crab Soup Laced with Dry Sherry

Mini Blue Crab Cake with Sweet Thai Chili Aioli

Seared Sea Scallops Over Roasted Corn Grits with Local Tomato Butter

Southern Fried Squash Blossom Tempura, Fresh Mozzarella Napoleon

Herb and Garlic Marinated Quail with Chicory and Shaved Red Onion Salad

**OR**

## Plated Salads

Traditional Caesar Salad

Field Greens served with Garden Vegetables and Balsamic Vinaigrette

Baby Spinach Salad with Gruyere Croutons and Warm Bacon Dressing

Mixed Baby Greens with Stilton Blue Cheese, Candied Pecans, Dried Cherries and Fig Balsamic Vinaigrette

Bibb Salad with Oven Roasted Tomatoes, Boccacini, Garlic Croutons and Red Wine Vinaigrette

## Plated Entrees

Seared Sea Scallops with Roasted Corn Grits, Broccoli Rabe and Lobster Cream 58

Grilled Atlantic Salmon, Roasted Local Sweet Potatoes, Grilled Asparagus and Brown Goat Butter 54

Seared Crab Cake with Shaved Vegetable Salad & Cajun Remoulade 56

Grilled Airline Chicken Breast with Garlic Whipped Potatoes, Green Beans and Wild Mushroom Jus 50

Pan Roasted Chicken with Creamed Israeli Couscous, Pearl Onions, Asparagus and Chardonnay Sauce 50

Grilled Beef Filet with Parmesan Risotto, Seasonal Vegetables and Rosemary Demi 58

Braised Beef Short Ribs with Whipped Potatoes, Buttered Green Beans and Horseradish Sauce 54

Grilled New York Steak with Lyonnaise Potatoes, Haricot Vert and Cabernet Thyme Essence 56

Roasted Domestic Lamb Chops, Creamy Polenta, & Beer Mustard Jus 58

Mushroom Raviolis with Grilled Vegetables and Spicy Roasted Tomato Sauce 39



# The Bar



## Hosted House Beer and Wine Bar

House Wines, Imported and Domestic Beers  
Sodas and Mineral Water

**One Hour Hosted 15 pp**

**Four Hour Hosted 30 pp**

## Hosted Deluxe Bar

Svedka Vodka, Plymouth Gin, Bacardi Rum,  
Sauza Blanco Tequila, Jim Beam, J&B Scotch,  
Hennessy VS Cognac

House Wines, Imported and Domestic Beers  
and Sodas and Spring Water

**One Hour Hosted 22 pp**

**Four Hour Hosted 43 pp**

## Hosted Premium Bar

Absolut Vodka, Tanqueray Gin, Dewars Scotch,  
Crown Royal, Jose Cuervo Tequila, Jack  
Daniels, Captain Morgan Rum

Premium House Wines, Imported and  
Domestic Beers and Sodas and Spring Water

**One Hour Hosted 25 pp**

**Four Hour Hosted 49 pp**

## Additional Hours

House 5 pp

Deluxe 7 pp

Premium 8 pp

All hosted beverages are subject to a 22% service charge and current state and local tax. A bartender charge of 100 will be applied for all bars. Published prices and non-negotiable and subject to change. North Carolina law prohibits the sale of alcohol to persons less than 21 years of age. You and your guests may be asked to present proof of age and identification. The Omni Charlotte is the only licensed authority to sell and serve liquor for consumption on the premises. Therefore no alcohol can be brought onto the licensed property.

## Beverage Enhancements:

### Scotch and Bourbon Bar

One Hour Hosted 22 pp

Single Malt Scotches and  
Single Barrel Bourbons.

### Champagne Bar

One Hour Hosted 16 pp

French Champagne, Prosecco  
and Sparkling Wine, Mimosa's  
and Bellini's

### Upgraded Wine List

Sommeliers' Wine List

Available by the Glass or  
the Bottle. Enjoy Selections  
from Around the World.



## Enhancements

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### **Ice Carvings** price begins at 400

Price depends on design. Ice Carvings designed to compliment any welcome party or reception.

### **Shellfish Bar** 25 per person (Five Pieces Per Person)

Jumbo Shrimp, Oysters on the Half Shell, Crab Legs and Chilled Mussels Served with Mignonette & Tabasco Sauces

### **Sushi Station** 25 per person (Five Pieces Per Person)

A Variety of California Rolls Paired with Nigiri Salmon, Shrimp & Tuna  
Soy Sauce, Pickled Ginger & Wasabi

### **Chocolate Fountain** price begins at 500

One attendant provided. Enhance your dessert station with a delicious flowing fountain of chocolate served with fresh seasonal fruit.

### **Mini Cup Cake and Chocolate Truffles** 6.95 per person (Four Pieces Per Person)

Mini Cup Cakes and Chocolate Truffles served to each of your guests' tables after dinner.

### **Cookie Table** 6.50 per person (Four Pieces Per Person)

Just think how your family would do it, an assortment of cookies, thumbprints and bars to send your guest's home and happy.

### **Premium Candy Table** 7.50 per person

Assorted American Classic Hard Candy and Pieces

# Preferred Vendors

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## Rentals

**Classic Party Rentals**  
Susan Hornsby  
704-523-9300  
[charlotte.classicpartyrentals.com](http://charlotte.classicpartyrentals.com)

## Florist

**Todd Murphy Events**  
704.333.3583  
[toddmurphyevents.com](http://toddmurphyevents.com)

**The Petal Shoppe of Monroe, Inc.**  
Tim & Darlene Blackburn  
704.289.2780  
[thepetalshoppeofmonroe.co](http://thepetalshoppeofmonroe.co)

## Transportation

**Altos Transportation Sherif**  
704.591.3055

## Ice Carvings

**Ice Sensations**  
Gary Ross  
704.569.9392

## Event Planners

**Todd Murphy Events**  
704.333.3583  
[www.toddmurphyevents.com](http://www.toddmurphyevents.com)

**Ayesha Mian**  
914-310-0920  
[www.floweraccent.net](http://www.floweraccent.net)

## Invitations & Stationary

**Red Stone Press**  
704.334.4998  
[www.redstoneinvitations.com](http://www.redstoneinvitations.com)

## Photographers

**Tinkley Photography**  
Pat Tinkley  
704.754.2393  
[tinkley.com](http://tinkley.com)

**Fusion Photography**  
Deevo 704.728.2658  
[fusionphotography.com](http://fusionphotography.com)

## Bakeries

**Cloud 9 Confections**  
Erica Horton  
704-334-7554  
[Cloud9confections.com](http://Cloud9confections.com)

## Entertainment

**Split Second Sound**  
DJ – Vinny Esposito  
704.907.9507  
[www.splitsecondsound.com](http://www.splitsecondsound.com)

**C'leb Entertainment**  
Professional DJ Services  
704.635.8499  
[clebent.com](http://clebent.com)

**Scott Brown Media Group**  
DJ – Jason Wiggs  
704.525.9775  
[scottbrownmedia.co](http://scottbrownmedia.co)

**Carolina Chamber Players**  
704.367.1949  
[ccplayers.com](http://ccplayers.com)



# Any Questions?



## Guest Rooms

*Will we get a room at the hotel on our wedding night?*  
One suite for the Bridal Couple on the evening of their wedding.

*Are room blocks available for my guests at a discounted rate?*  
Yes. Discounts do apply based on hotel availability.

*How do my guests reserve a room?*  
Call 1-800-the Omni. The rooms would be reserved under a wedding block which contains the bride and grooms last names. We will also provide an online link for your guests to directly make their reservation.

*After my wedding is booked, what is next?*  
Now is the time for you to begin booking the other vendors for your wedding day! Our Catering Manager will be in touch with you in the next few weeks or months to begin firming up your menu and other specific details for your big day. This is the perfect time for us to set up a time to have your tasting.

*Can I provide gift bag delivery to guests staying at the hotel?*  
Yes! Please make an appointment with the Catering Manager and bring gift bags to the hotel a few days prior to your guest's arrival date along with any other materials the hotel will store. We will be happy to deliver the gift bags to each room within your room block for an additional charge of \$2 per room..

*What is the payment policy?*

- Upon the signing of the contract 10% of the total amount is due.
- Ninety days prior to the event, an additional 50% of your total amount is due.
- Thirty days prior to your event 75% of the final amount is due.
- Seven days prior to your event 100% of the final amount is due.

## Parking

*What will be the parking charge for my guests?*  
Parking for overnight guests is 15/Self Parking and 22/Valet Parking. However, parking for Reception attendees not staying overnight will be charged standard parking rates can be as high as 20, depending upon date and time of event. Parking rates are subject to change.

# Any Questions?

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## **Decorations**

*Can I bring my own decorations?*

Yes. Our guests are certainly welcome to create their atmosphere based on their own personal tastes.

## **Audio Visual Equipment**

*Do you provide audiovisual equipment?*

Yes, AVT Event Technologies is the in-house audio visual company.

## **Attendance**

*When do I need to notify the hotel with the number of guests attending?*

10 days prior

## **Staffing**

*Can I request extra staffing for my event?*

Yes! At the Omni Charlotte our standard is one server per 20 guests for plated dinners and one server per 25 guests for a buffet dinner. Any requests over this ratio are at a rate of 120 per server.

## **Food & Beverage**

*Can we bring our own food or alcohol?*

No. The hotel provides food prepared by our award winning Chef.

The Omni Charlotte is the only licensed authority to sell and serve any and all alcohol.

*Can we make changes to our menu selections?*

It is your day, we can change any menu item up to 96 hours prior unless an item had to be special ordered per your request

**Events are typically five hours in length; however, all events must end by 1:00am.**