

A day to be remembered

OMNI  HOTELS & RESORTS®
corpus christi | texas





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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 Corpus Christi, we are 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 luncheon, 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.

900 N Shoreline Blvd
Corpus Christi, TX 78401
(361) 887-1600

Our Weddings



FotoCaraMia.com

Our legendary service and attention to detail will make any occasion a cherished memory. Our team of professional service staff awaits your arrival.

With our compliments, your event experience will include:

- Day-of coordination with your wedding specialists
- Floor length table linens, china, stemware and place settings
- Mirrors and votive candle centerpieces
- Chef consultation on planning your customized menu
- Accent tables with linens
- Dance floor and staging appropriate for room size
- Use our foyer for wedding portraits - call for required appointment
- Discounted rental at hotel restaurants for rehearsal dinner
- Champagne toast for the bride and groom
- Valet parking for the bride and groom

Enhancements available for an additional fee:

- Professional chair decorating
- Chivari chairs
- Special effect lighting
- Wedding cake
- Wedding cake cutting service
- White glove service
- Bartender service
- Suite for the bride and groom
- Special social rates for your out of town and overnight guests
- Spa appointment
- Salon service

The Omni Corpus Christi Wedding Package



Selection I

Hors D' Oeuvres

Cambozola wellingtons

Bacon wrapped dates

Plated Dinner

Baby curly leaf spinach, orange segments, roast red peppers, toasted almonds, roast tomato vinaigrette

Herbed parmesan breaded breast of free range chicken, fresh jalapeno, hand pulled mozzarella, roast garlic, grilled sweet corn, roast red pepper sauce, cilantro pesto

Whipped potatoes

Fresh seasonal vegetables

Sweet Delights

Assorted almond macaroons and seasonal berries at each table

\$30++

The Omni Corpus Christi Wedding Package

Selection II

Hors d' oeuvres

Stuffed baby potatoes, manchego, Spanish chorizo

Raspberry and brie parcels

Petite crab cakes, ancho remoulade

Carvery select two

Roast prime rib with assorted accompaniments

Maple glazed ham with roast apple chutney

Roast turkey with giblet gravy

Roast tenderloin of beef with sauce Diane

Grand Salad Bar

Assorted toppings and dressings

Accompaniments

Duchesse potatoes

Black cherry rice pilaf

Bacon wrapped asparagus bundles

Baby carrots tarragon

Fresh baked rolls and house made focaccia

Sweet Delights

Assorted almonds macron and seasonal berries at each table

\$48++

Selection III

Hors d' oeuvres

Herbed tomatoes, goat cheese, ground pistachios,
organic honey

Bacon wrapped dates

Dinner Buffet

Grand salad bar with assorted toppings and dressings

Green apple walnut salad

Grilled vegetable Salad

Entrees

Poached filet of salmon with braised fennel

Sliced sirloin of beef with three peppercorn glaze

Olive oil poached baby potatoes

Roast brussels sprouts with bacon

Fresh baked rolls and house made focaccia

Sweet Delights

Assorted almond macaroons and seasonal berries at each table

Painted Plate

Designed to compliment your wedding cake

\$58++

Design your own menu

Hors d' Oeuvres are served butler style. Select four. \$3 per piece



Hot Hors d' Oeuvres

- Cambozola wellingtons
- Bacon wrapped dates
- Salt crusted lamb lollipops
- Stuffed baby potatoes, manchego, Spanish chorizo
- Raspberry and brie parcels
- Petite crab cakes, ancho remoulade
- Sesame chicken satay
- Pulled pork empanadas
- Vegetable potstickers
- Grilled portobello vol au vents

Cold Hors d' Oeuvres

- Grilled artichoke cups, herbed red pepper hummus, pita chip
- Herbed tomatoes, goat cheese, ground pistachios, organic honey
- Serrano bundles, seasonal melon, brie, almonds
- Chilled shrimp satay, honey dew melon, vanilla mango coulis
- Smoked ham roulades
- Tomato mozzarella brochettes
- Stuffed pimientos, goat cheese, herbs
- Chorizo cones, tapenade, cream cheese
- Ceviche tostadas, black beans, lime gastrique

Display Services



photo by Priscilla Boren

Selections of imported and domestic cheeses, crackers, French bread
\$4 per guest

Seasonal vegetable crudités, assorted dressings
\$3 per guest

Assorted charcuterie with mustards, French bread
\$8 per guest

Smoked salmon, capers, cream cheese, tomato, onion, petit bagels
\$10 per guest

Seasonal fruit selection, orange poppy seed dressing
\$4 per guest

Brie en croute with jalapeno preserves
\$6 per guest

Whole poached salmon in aspic, capers, cream cheese, tomato, onion, petit bagels
\$12 per guest

Chilled shrimp cocktail, lemons, horseradish marmalade
\$15 per guest

Seasonal grilled vegetables, balsamic reduction
\$4 per guest

Seated Dinner

First Course (Please Select One)



Salads

Baby curly leaf spinach, orange segments, roast red peppers, toasted almonds, roast tomato vinaigrette

Mixed baby greens, heirloom tomatoes, golden raisins, toasted sunflower seeds, shaved gorgonzola, roast shallot vinaigrette

Boston lettuce, sliced heirloom tomatoes, fresh mozzarella, crisp pancetta, olive oil, balsamic reduction, cracked black pepper

Baby greens, artichoke hearts, haricots vert, boiled new potatoes, olives, shallot vinaigrette

Heirloom tomato and fresh mozzarella stack, balsamic reduction, cold pressed olive oil

Seated dinner menu enhancements

Chilled shrimp cocktail \$7

Sautéed lump crab cake, ancho remoulade \$9

Short rib and gorgonzola empanada, vegetable ragout \$8

Entrées

Single Entrée Course Select one

Herbed parmesan breaded breast of free range chicken, fresh jalapeno, hand pulled mozzarella, roast garlic, grilled sweet corn, roast red pepper sauce, cilantro pesto, herb whipped potatoes
\$29

Bourbon glazed salmon, herb pecan butter, confetti vegetables, Texas pecan rice pilaf, raspberry chipotle reduction
\$28

Grilled 12 oz. New York strip, three peppercorn sauce, wild mushroom risotto
\$45

Walnut brie chicken wellington, green peppercorn rice
\$32

Pistachio dusted swordfish filet, blueberry port wine sauce, English pea risotto
\$29

Orange glazed pork loin, mustard whipped potatoes
\$26

Crab stuffed flounder confetti rice, mango salsa
\$35

Cast iron seared filet mignon, gorgonzola portobello gratin, peppercorn whipped potatoes
\$50

Duo entrée course Select one

Petite filet mignon, butter poached lobster, caramelized shallot whipped potatoes, Chef's seasonal vegetables, cranberry gremolata, red wine essence
\$58

Seared filet mignon, garlic herb prawns, saffron chive whipped potatoes, Chefs seasonal vegetables, three peppercorn glaze
\$52

Sea salt crusted petit rack of lamb, herb roasted quail, smoked cherry glaze, goat cheese risotto
\$58

Reception



Stations

Minimum of three selections required

Gulf coast seafood to include chilled shrimp with assorted cocktail sauces, fresh oysters with lemon and sea salt, petit lump crab cakes with ancho remoulade
\$21 per guest

Fresh market salad bar, assorted seasonal greens, kalamata olives, garlic croutons, diced bacon, artichoke hearts, garbanzo beans, carrots, tomatoes, cucumbers, sunflower seeds, assorted house made dressings
\$14 per guest

Sushi and sashimi station (100 guest minimum) hand made rolls to include ahi tuna, shrimp, salmon, lump crab, and vegetables. Appropriate sides and accompaniments.
Based on five pieces per person.
\$25 per guest

Paella station rice with assorted toppings to include diced chicken, shrimp, chorizo sausage, peas, roast red peppers, steamed mussels
\$20 per guest

Carvery - select two

Roast prime rib with assorted accompaniments

Maple glazed ham with roast apple chutney

Roast turkey with giblet gravy

Roast tenderloin of beef with sauce diane

\$20 per guest

Bar Selections



Host Bar	Price
Soft drinks	3.75
Bottled Water	3
Fruit Juices	3.75
House Wine	8
Imported Beer	5
Domestic Beer	4.50
House Brands	6
Call Brands	6.75
Premium Brands	7.50
Cordials	8.50

Cash Bar	Price
Soft drinks	4
Bottled Water	3.50
Fruit Juices	4
House Wine	8.50
Imported Beer	5.25
Domestic Beer	4.75
House Brands	6.25
Call Brands	7
Premium Brands	7.75
Cordials	8.75

Texas Margarita Bar 10

Sauza Hornitos Tequila, Grand Marnier, Freshly Squeezed Lime Juice

House

Jim Beam Whiskey,
Canadian Club, J&B Scotch,
Svedka Vodka, Beefeater,
Gin, Bacardi Rum, Sauza
Tequila

Call

Absolut Vodka, Cruzan
Rum, Dewars Scotch, Crown
Royal, Sauza Horn Tequila,
Jack Daniel, Tanqueray
Gin

Premium

10 Cane Rum, Mount Gay
Rum, Bombay Sapphire Gin,
Crown Royal Reserve
Whisky, Chivas Regal
Scotch, Grey Goose Vodka,
Patron Silver

Cordials

Remy Martin VSOP,
Amaretto, Grand Marnier,
Frangelico, Baileys,
B&B, Cointreau, Kahlua,
Drambuie

Bars are subject to \$100 per hour bartender fee if minimum is not met. Bar minimum: \$300 per bar for first 3 hours. \$100 minimum Per hour over 3 hours. Bartender Charges will be \$100 per bartender, per hour

A 21% taxable service charge and 8.25 % sales tax will be added. Prices subject to change without notice