



OMNI FORT LAUDERDALE HOTEL  
EVENTS 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 FORT LAUDERDALE HOTEL  
BREAKFAST





# CONTINENTAL BREAKFAST

All continental breakfast buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and fresh orange juice. Prices are based on 60 minutes of continuous service. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied.

Prices are subject to 25% service charge and 7% state sales tax. All menus and prices are subject to change.

## SUNRISE CONTINENTAL

49 per person

blueberries, raspberries, strawberries *df gf vg*

cut fruit | pineapple, cantaloupe, honeydew *df gf vg*

greek yogurt, local honey, granola *n*

dry cereal | raisin bran, cheerios,

honey nut cheerios *n*

milk, plant-based milk *n*

muffins, croissants, danish *n*

whipped butter, strawberry preserves,

blueberry preserves *gf*



# BREAKFAST BUFFETS

All continental breakfast buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and fresh orange juice. Prices are based on 60 minutes of continuous service. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied.

Scrambled eggs may be substituted with JUST Eggs upon request. Turkey bacon, chicken sausage or plant-based sausage may be selected as a substitution upon request.

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## MARKET-FRESH

**58 per person**

whole fruit | bananas, granny smith apples, red delicious apples, oranges *df gf vg*

greek yogurt, local honey, granola *n gf*

muffins, pastelitos, croissants, danish *n*

whipped butter, strawberry preserves, blueberry preserves

milk or plant-based milk *n gf*

roasted breakfast potatoes, rosemary, peppers, vidalia onion *gf*

scrambled eggs, cheddar cheese *gf gf*

steel-cut oatmeal, brown sugar, pecan, raisin *n df gf vg*

## PROTEINS | CHOOSE ONE

applewood-smoked bacon *df gf*

apple chicken sausage *df gf*

## MORNING RISER

**64 per person**

strawberries, blueberries, raspberries *df gf vg*

cut fruit | pineapple, cantaloupe, honeydew *df gf vg*

greek yogurt, honey, granola *n gf*

bakeshop | muffins, pastelitos, croissants, danish, assorted bagels, english muffins *n*

prosciutto, coppa, smoked salmon *df gf*

whipped butter, cream cheese, strawberry preserves, blueberry preserves

milk or plant-based milk *n gf*

roasted breakfast potatoes, rosemary, peppers, vidalia onion *gf*

scrambled, cheddar cheese *gf*

steel-cut oatmeal, brown sugar, pecan, raisin *n df gf vg*

## PROTEINS | CHOOSE ONE

applewood-smoked bacon *df gf*

apple chicken sausage *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.

Scrambled eggs may be substituted with JUST Eggs upon request. Turkey bacon, chicken sausage or plant-based sausage may be selected as a substitution upon request.

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## COLD

seasonal fruits & berries | pineapple, cantaloupe, honeydew, today's berries **df gf vg** | **6 per person**

assorted bagels, cream cheese **n** | **6 per person**

chia pudding | coconut, georgia peach, ginger **n gf** | **7 per person**

overnight oats | almond butter, strawberry jam **n gf** | **7 per person**

tropical fruit | melons, pineapple, papaya, mango, passion **df gf vg** | **7 per person**

citrus quinoa, ginger, orange, almond, arugula, cilantro **df gf vg** | **7 per person**

pullman loaf, biscuits, muffins, scones | **7 per person**

mini smoked salmon bagels, lemon, caper & lil' moo spread, everything spice, arugula | **9 per person**

## HOT

banana pancakes, maple syrup, whipped butter **n** | **6 per person**

surfside french toast, coconut, mango, whipped butter, brown sugar **n** | **6 per person**

local grits, cheddar cheese, green onion, applewood-smoked bacon **gf** | **7 per person**

roasted breakfast potatoes **df gf** | **7 per person**

casserole breakfast potatoes **gf** | **7 per person**

breakfast sweet potatoes **gf** | **7 per person**

steel-cut oatmeal, brown sugar, pecans, raisins **n df gf vg** | **7 per person**

vegetable mini quiche | **8 per person**

ham & smoked gouda mini quiche | **8 per person**

buttermilk biscuits, country sausage gravy | **9 per person**

applewood-smoked bacon, country link sausage, turkey bacon, apple chicken sausage **df gf** | **9 per person**



# BREAKFAST STATIONS

Breakfast stations are intended to supplement continental and breakfast buffets and are portioned accordingly. Chef attendant required as indicated at 250 per chef with one chef per 75 guests. Prices are based on 60 minutes of continuous service. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied.

Scrambled eggs may be substituted with JUST Eggs upon request. Turkey bacon, chicken sausage or plant-based sausage may be selected as a substitution upon request.

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## SMOOTHIES

**19 per person | attendant required**

antioxidant blast | blueberry, coconut, maple, spirulina, passion fruit, honey, yogurt *gf*  
protein | peanut, oat, almond milk *n df gf vg*

## FARM-FRESH EGG OMELETS

**29 per person | attendant required**

freshly cracked whole eggs, egg whites *df gf*  
spinach, bell pepper, mushroom, onion, tomato, asparagus, corn, jalapeño *df gf vg*  
cheddar, mozzarella, feta *gf*  
sausage, honey ham, pink shrimp, applewood-smoked bacon *gf*  
pico de gallo, ketchup *df gf vg*

## BENNY & THE EGGS (EGGS BENEDICT)

**28 per person | attendant required**

english muffins, buttermilk biscuits  
canadian bacon, short ribs, smoked salmon *df gf*  
sausage gravy, horseradish, hollandaise, hot sauce  
crispy capers, tabasco onions, chives, herb blend, pickled onion *df gf vg*

## SIMPLY CRÊPES

**22 per person | attendant required**

strawberries, peaches, bananas *df gf vg*  
granola, almonds, toasted coconut *n gf*  
vanilla cream, cinnamon cream, raspberry crème fraîche *gf*  
sauces | lemon curd, chocolate, caramel *gf*

## BREAKFAST TACO STAND

**28 per person | attendant required**

flour tortillas, corn tortillas *df vg*  
scrambled egg, chorizo, refried beans, crispy applewood-smoked bacon *gf*  
cotija & cheddar jack queso *gf*  
guacamole, salsa fresca, salsa verde, sour cream *gf*  
tomato, onion, jalapeño, cilantro, lime *df gf vg*



# PLATED BREAKFASTS

All plated breakfasts include freshly brewed regular and decaffeinated coffee, assorted hot tea and fresh orange juice. Prices are based on 60 minutes of continuous service. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied.

Scrambled eggs may be substituted with JUST Eggs upon request. Turkey bacon, chicken sausage or plant-based sausage may be selected as a substitution upon request.

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## INTERCOASTAL BREAKFAST

**57 per person**

scrambled farm-fresh eggs *gf*  
applewood-smoked bacon *df gf*  
crispy smashed potatoes *gf*

## GARDEN VEGETABLE QUICHE

**53 per person**

farm-fresh eggs, broccoli, spinach,  
bell pepper, feta cheese, arugula  
crispy smashed potatoes

## FRENCH TOAST BREAD PUDDIN’

**53 per person**

croissant, brioche, cinnamon,  
mango & passion fruit compote *n*

## BLACK FOREST HAM & CHEESE QUICHE

**54 per person**

farm-fresh eggs, smoked gouda, arugula  
crispy smashed potatoes *gf*

## “STEAK” & EGGS

**69 per person**

maple bacon coffee-braised short ribs *gf*  
creamy grits *gf*  
blistered brussels sprouts *gf*  
poached eggs *df gf*



# BREAKFAST À LA CARTE

Prices are subject to 25% service charge and 7% state sales tax. All menus and prices are subject to change.

## COLD SNACKS

cut fruit | cantaloupe, honeydew, watermelon, pineapple **df gf vg** | 21 per person

whole fruit | banana, orange, granny smith apple, red delicious apple, pear **df gf vg** | 8 each

greek yogurt | plain, blueberry, strawberry **gf** | 12 each

dry cereals | raisin bran, cheerios, honey nut cheerios, granola **n df** | 12 per person

## HOT SNACKS

roasted breakfast potatoes, rosemary, peppers, vidalia onion **gf vg** | 10 per person

breakfast meats | applewood-smoked bacon, blueberry sausage, southern ham steak or all-natural sausage links **gf** | 14 per person

alternative breakfast meat | turkey bacon, apple chicken sausage or vegetable breakfast sausage **gf** | 15 per person

## EGGS

scrambled farm-fresh eggs **gf** | 15 per person

hard-boiled farm-fresh eggs **df gf** | 15 per person

ham & smoked gouda mini quiche | 17 each

vegetable mini quiche | 17 each

## SANDWICHES & WRAPS

breakfast muffin sandwich | farm-fresh egg, english muffin, cheddar, blueberry & maple sausage **n** | 21 each

breakfast croissant sandwich | farm-fresh egg, swiss, country ham **n** | 23 each

breakfast burrito | farm-fresh eggs, pepper jack, bell pepper, onion, sausage, flour tortilla, sour cream, salsa | 25 each

cold-smoked salmon bagel, red onion, arugula, lemon & caper cream cheese | 28 each

## BAKED GOODS

muffins | banana, blueberry, chocolate, orange & cranberry **n** | 12 each

bagels | plain, everything, blueberry, whipped butter, cream cheese **n** | 12 each

breakfast pastries | all-butter croissant, chocolate croissant, danish **n** | 12 per person

gluten-friendly breakfast breads | pullman loaf, bagels, muffins **gf** | 15 per person



# BOXED BREAKFASTS

All boxed breakfasts include orange juice with napkin and disposable flatware. Prices are based on grab-and-go service. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied.

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## HEALTHY START

**54 per person**

chia pudding, coconut, peach, almond *n gf vg*

citrus quinoa, candied ginger,  
orange, almond *n df gf vg*

strawberries, blueberries, raspberries,  
maple granola crunch *n*

## CONTINENTAL

**51 per person**

chef's selection of muffin | blueberry,  
banana nut, chocolate *n*

yogurt parfait | greek yogurt, granola,  
seasonal berries *n*

cut fruit | pineapple, melons, grapes *df gf vg*

## QUICHE BOX

**55 per person**

vegetable or ham & smoked gouda quiche

heirloom tomato, cucumber,  
herb vinaigrette *df gf vg*

cut fruit | pineapple, melons, grapes *df gf vg*

OMNI FORT LAUDERDALE HOTEL  
BREAKS





# À LA CARTE BREAKS

All Sweet and Fruit à la carte selections require a minimum order of 1 dozen pieces.

Prices are subject to 25% service charge and 7% state sales tax. All menus and prices are subject to change.

## FRUIT

assorted whole fruit *gf vg* | 96 per dozen

## SAVORY

individually boxed

freshly popped butter popcorn *gf* | 11 each

individually bagged

gourmet potato chips *df gf* | 10 each

individually bagged pretzels *df* | 10 each

assorted individual granola bars *n* | 8 each

## SNACK BLENDS

three p's | pretzels, honey roasted peanuts, caramels *n* | 84 per pound

smoothie blend | sun-dried strawberries, yogurt-covered raisins, salted cashews, banana chips *n* | 86 per pound

it's kinda cheesy | cheddar crackers, goldfish, island hot spice almonds, sesame sticks *n* | 81 per pound

## SWEETS

assorted candy bars *n* | 120 per dozen

chocolate chunk cookies *n* | 96 per dozen

peanut butter cookies *n* | 96 per dozen

oatmeal raisin cookies *n* | 96 per dozen

brownies *n* | 96 per dozen

vanilla puffed rice bars *n* | 96 per dozen

lemon bars *n* | 96 per dozen

coconut bars *n* | 96 per dozen

vanilla ice cream bars *n* | 132 per dozen

milk chocolate ice cream bars *n* | 132 per dozen



# THEMED BREAKS

All themed break prices are based on 30 minutes of service. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied.

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## THE MOVIE STAND

**32 per person**

freshly popped popcorn, butter, salt  
white cheddar popcorn, applewood-smoked bacon, jalapeño, barbecue, ranch, salt  
butterfinger, kit kat, milky way, m&m's, twix *n*  
warm pretzels, beer cheese, yellow mustard, honey mustard *n*

## TRAIL MIX

**33 per person**

roasted nuts | peanuts, pistachios, walnuts, almonds, macadamia, cashews, pecans *n gf vg*  
dried fruit | strawberries, blueberries, pineapples, papaya, yogurt-covered raisins *gf*  
m&m's, pumpkin seed, caramel popcorn, honey roasted sesame sticks *n*

## DIP OR TWO

**30 per person**

smoked fish dip, pickled onions, jalapeños *gf*  
caramelized onion dip, crispy shallots, chives *gf*  
pimento cheese dip, scallions, bacon *gf*  
herb-roasted tomato salsa *df gf vg*  
avocado ranch *gf*  
corn tortilla chips, potato chips, pork rinds

## COFFEE & DOUGHNUTS

**32 per person**

assorted doughnuts | powdered, glazed, cinnamon sugar, frosted *n*  
gourmet coffee station, flavored syrups, toppings

## POUND CAKE BREAK

**27 per person**

chef's selection of assorted pound cakes *n*  
strawberries, blueberries, raspberries  
whipped butter, honey cream cheese

## BAKED FRESH

**31 per person**

cookies | chocolate chunk, peanut butter, oatmeal, double-chocolate chip *n*  
bars | lemon, coconut, brownie *n*



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## SMOOTHIES

**39 per person | attendant required**

local fresh whole fruit

granola *n*

paleo granola *n*

protein bars *n*

mixed nuts *n*

water, whole milk, oat milk

## FLAVORS | CHOOSE THREE

gratifying greens

strawberry

wild berry

banana

## FLORIDA CITRUS BREAK

**32 per person**

florida keys pink shrimp ceviche, corn chips *df gf*

goat cheese dip | meyer lemon, tarragon,  
pecan, baguette *n*

petite key lime cake

orange madeleine

freshly squeezed orange juice *gf vg*

freshly squeezed limeade | sugar, water *gf vg*

## BEVERAGE ENHANCEMENT

**34 per person**

yoo-hoo & whole milk *gf*

## MILKSHAKES

**38 per person | attendant required**

milkshakes | chocolate, vanilla, strawberry

whipped cream, sprinkles, cherries

OMNI FORT LAUDERDALE HOTEL  
LUNCH





# DAY-OF-THE-WEEK LUNCH BUFFETS

All lunch buffets include freshly brewed regular and decaffeinated coffee, assorted hot teas. Prices are based on 60 minutes of continuous service. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied. If you choose a day-of-the-week buffet on a day other than what is listed, an additional charge of 20% per person will apply.

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## MONDAY HEALTHY LIVING

75 per person

### STARTERS

watercress & kale salad | red grapes, feta, sunflower seeds, cucumbers, blueberries, orange blossom honey vinaigrette *gf*

beet salad | roasted golden beets, pistachios, ricotta, parsley, lemon & thyme vinaigrette *n gf*

lemon & garlic hummus, avocado spread, sea salt, pita crisps

roasted tomato & fennel bisque *gf*

### ENTRÉES

grilled salmon, roasted sprouts, romesco sauce *df gf*

chicken tahini, citrus segment preserve *gf*

marinated hanger steak, demi-glace, roasted corn relish *df gf*

### ACCOMPANIMENTS

wild rice, broccoli, cannellini beans, tomatoes, roasted garlic, fresh herbs *gf*

curried cauliflower & garbanzo bean stew *df gf*

### DESSERTS

seasonal berry tart, lemon curd

olive oil cake, orange chantilly

## TUESDAY TORTILLA FIESTA

80 per person

### STARTERS

charred chopped salad | romaine, crispy tortilla, cucumber, tomato, corn, feta, pickled onion, chipotle ranch

tortilla soup | queso fresco, avocado, tortilla, cilantro shrimp *gf*

ceviche | pink shrimp, tomato, cilantro, lime, chile *df gf*

flour tortillas, crisp corn tortillas *df*

pico de gallo, salsa verde, charred tomato salsa, guacamole, cotija, cheddar, jack, onion, lime, cilantro, sour cream, jalapeño

### ENTRÉES

beef barbacoa, charred corn, lime *df gf*

chicken tinga, onions, tomato, chipotle *df gf*

pork al pastor, roasted pineapple, charred lime *df gf*

black bean enchiladas | flour tortilla, queso fresco, enchilada sauce, cotija *gf*

### ACCOMPANIMENTS

spanish rice, tomato, cumin, lime *df gf*

mexican street corn, cotija, zest of lime, tajín *gf*

### DESSERTS

churros, chocolate sauce

tres leches cake



# DAY-OF-THE-WEEK LUNCH BUFFETS

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## WEDNESDAY MAMA MIA

78 per person

### STARTERS

caprese salad | heirloom tomato, pine nuts, mozzarella, basil *gf*

caesar salad | parmesan, herb croutons, florida lemon caesar

antipasti | pepperoni, salami, mortadella, parmigiano-reggiano, olives, basil, prosecco vinaigrette *gf*

minestrone soup | garden vegetable, white bean, italian sausage *gf*

### ENTRÉES

roasted salmon, pine nut & kale pesto, lemon *n gf*

chicken piccata, lemon, caper, butter *gf*

carbonara | pappardelle, pancetta, sweet peas, garlic cream

three-cheese ravioli, tomato sauce, basil, ricotta

### ACCOMPANIMENTS

mediterranean vegetables | zucchini, eggplant, yellow squash, red onion, bell pepper, tomato, capers *df gf vg*

garlic knots, parmesan, marinara

### DESSERTS

tiramisu

torta della nonna *n*

## THURSDAY ISLAND CRUISE

70 per person

### STARTERS

avocado salad | heirloom tomatoes, onions, cilantro, lime *df vg*

garbanzo bean soup | chorizo crumbs, hot sauce *df*

jamaican me crazy | cabbage, brown rice, pepitas, tomatoes, peppers, celery, pineapple, pickled jalapeños *df gf*

### ENTRÉES

ropa vieja | pulled braised short ribs, peppers, olives *df gf*

jerk chicken | chicken thighs, pickled onions, jerk bbq sauce *df*

mahi-mahi, tropical salsa, plantain chips *df gf*

### ACCOMPANIMENTS

moro rice | bacon, peppers, onions *df gf*

seasonal roasted vegetables *df gf vg*

### DESSERTS

guava & cheese puff pastry tart

flan *gf*



# DAY-OF-THE-WEEK LUNCH BUFFETS

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## FRIDAY SUBS, SALADS & SANDWICHES

78 per person

### STARTERS

chef's salad | arugula, romaine, roasted corn, tomato, cucumber, applewood-smoked bacon, red onion, blue cheese, buttermilk vinaigrette, balsamic vinaigrette *gf*

fruit salad | pineapple, cantaloupe, honeydew, grapes *df gf vg*

beer cheese & broccoli soup, garlic crouton

### ENTRÉES

roasted beef sandwich | roasted tomato, arugula, smoked onion jam, rosemary roasted garlic aioli, swiss cheese, grilled sourdough

cajun chicken salad sandwich | pecans, grapes, old bay, bibb lettuce, tomato, french roll *n*

muffaletta | salami, mortadella, ham, provolone, olive, artisan bread

tempeh blt | maple smoke-cured, black garlic, lettuce, tomato, artisanal wheat *vg*

### ACCOMPANIMENT

hand-cut chips, sea salt & lime seasoning *df gf vg*

### DESSERTS

salted caramel cheesecake

raspberry & dark chocolate mousse *gf*

## SATURDAY SOUTHERN HOSPITALITY

83 per person

### STARTERS

wedge salad | iceberg lettuce, tomato, blue cheese, applewood-smoked bacon, buttermilk vinaigrette *gf*

potato salad | mustard, mayo, celery, onion, scallion, egg *df gf*

coleslaw | cabbage, kale, granny smith apple, poppy seed dressing *gf*

### HOLY SMOKES PICK-A-PLATE CHOOSE TWO

smoked brisket, pickles *gf*

smoked st. louis ribs, dry rub *df*

beer can chicken, brined & glazed *df gf*

smoked sausage, sweet jalapeños *df*

### ACCOMPANIMENTS

chips | barbecue spice, lime *df gf vg*

burnt end baked beans | butter beans, red beans, black beans, maple *gf*

sweet corn casserole | lemon, dill, cornbread, cheddar *gf*

texas toast, brown butter, garlic

housemade barbecue, alabama white barbecue, carolina mustard barbecue

### DESSERTS

red velvet cake

maple bourbon pecan tart *n*



# LUNCH BUFFETS

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## GAME DAY PLAY

75 per person

### STARTERS

macaroni salad | celery, onion,  
mayo, sweet peas, broccoli

coleslaw | cabbage, kale, granny smith apple,  
citrus slaw dressing *gf*

seedless watermelon, lime, arugula,  
roasted shallot vinaigrette *df gf vg*

grilled chicken wings | buffalo, carrots, celery *gf*

### ENTRÉES

beef burgers, black bean burgers, potato buns

spiced sausage, beef dogs,  
sauerkraut, brioche rolls

cheddar, swiss, provolone

leaf lettuce, tomato, onions

ketchup, mayo, housemade barbecue sauce,  
creole mustard, spice remoulade

tobacco onions, pickled peppers & onions,  
housemade pickles, applewood-smoked bacon

### ACCOMPANIMENTS

baked beans | butter beans, red beans,  
black beans, maple *df gf*

cob corn, scallions, butter *gf*

### DESSERTS

chocolate fudge cheesecake

lemon meringue tart

## ASIAN

90 per person

### STARTERS

tom kha soup | coconut, lemongrass,  
kaffir lime, mushroom *n df gf*

fresh summer roll | vermicelli, alfalfa,  
cucumber, basil *df gf vg*

### ENTRÉES

chicken satay, coconut, peanut *n df gf*

curry chop chop | napa cabbage, bok choy,  
snow pea, carrot, pickled pineapple,  
radish, sesame vinaigrette *df gf vg*

miso honey-glazed salmon, kimchee bok choy *df gf*

basil chicken, pepper, cashew, scallion *n df gf*

crispy pork | pork shoulder,  
korean chile glaze, sesame *df gf*

### ACCOMPANIMENTS

pole beans, ginger & sesame dressing *df*

steamed vegetable dumplings,  
sesame, sweet chile, lime *df*

pineapple fried rice | pea, carrot, pineapple *df gf*

egg, steamed rice, sea salt

### SWEETS

strawberry & matcha cream puffs

yuzu panna cotta *gf*



# PLATED LUNCH

All two-course plated lunches include your choice of starter or dessert and entrée in addition to freshly brewed regular and decaffeinated coffee, assorted hot teas. Please confirm pricing and availability for additional courses from your service manager. Prices are based on 90 minutes of continuous service. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied.

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## STARTERS & DESSERTS CHOOSE ONE

### STARTERS

caesar salad | romaine, parmesan, croutons,  
parmesan strudel, key lime caesar

florida citrus salad | pomegranate seeds, mint,  
chicory, arugula, feta, honey vinaigrette **gf vg**

wedge salad | baby iceberg, heirloom tomato,  
applewood-smoked bacon, asher blue,  
pickled onion, chive **gf**

summer berry salad | artisan lettuce,  
pecans, granola, lemon feta whip,  
strawberry vinaigrette **n gf**

heirloom tomato caprese | mozzarella, basil,  
saffron onion marmalade, extra virgin olive oil,  
balsamic gel, smoked maldon salt **n gf**

### DESSERTS

crème fraîche cheesecake, strawberry sauce

caramel banana tart | dulce de leche,  
caramelized banana ganache

key lime tart | toasted coconut, meringue,  
passion fruit sauce

cherry chocolate mousse | chocolate dome,  
cherry gel **gf**

coconut panna cotta | toasted coconut,  
coconut foam, mango gel **gf vg**

## ENTRÉES CHOOSE ONE

garlic & herb mahi-mahi, dirty rice,  
tropical salsa, plantain chip **gf | 83 per person**

snapper, sweet potato pavé, charred broccolini,  
spiced apple chutney **gf | 90 per person**

berkshire pork chop, golden raisin gremolata,  
roasted butternut squash &  
cauliflower **gf | 83 per person**

soy-braised pork belly, braised bok choy,  
miso carrot cream, lotus chips,  
sesame & ginger gastrique | **76 per person**

short rib, potato & celery root whip,  
roasted brussels, apple & fennel salad,  
natural jus **gf | 85 per person**

grilled churrasco | skirt steak, blistered tomatoes,  
smashed crispy fingerlings, charred onions,  
chimichurri **df gf | 91 per person**

cauliflower steak, curry purée,  
golden raisin gremolata,  
toasted pine nuts **n gf | 74 per person**

root to root | roasted carrot, beet silk,  
fennel salad, salsify chips **gf vg | 74 per person**



# BOXED LUNCH

All boxed lunches include assorted chips with napkin and disposable flatware in addition to your choices of sandwiches, side salad and cookie. Choose up to three sandwiches. Side salad must be the same for all lunches.

Prices are subject to 25% service charge and 7% state sales tax. All menus and prices are subject to change.

## SANDWICHES CHOOSE UP TO THREE

roast beef | roasted tomato, smoked onion jam, rosemary & roasted garlic aioli, swiss, arugula, grilled sourdough *df* | **69 per person**

honey ham | green hill camembert, wild arugula, green tomato jam | **67 per person**

stacked turkey | applewood-smoked bacon, leaf lettuce, roasted tomato, black pepper aioli *df* | **69 per person**

tempeh banh mi | ginger soy marinade, green papaya salad, peanut, chile garlic aioli *n df vg* | **66 per person**

cold cuban | mojo pork, honey ham, swiss cheese, pickles, mustard, cuban bread | **67 per person**

tuscan | salami, pepperoni, prosciutto, provolone, sun-dried tomato pesto, arugula | **67 per person**

## SIDE SALAD CHOOSE ONE

red potato, mustard, mayo, celery, onion, scallion, egg *df gf*

farfalle pasta, cucumber, tomato, olive, feta garbanzo, cucumber, avocado, onion, tomato, italian vinaigrette *df gf*

simple green | mixed greens, cucumber, tomato, italian vinaigrette *df gf vg*

broccoli, applewood-smoked bacon, craisins, almonds, parmesan

caesar | romaine, parmesan, croutons, key lime caesar

citrus quinoa, fire-roasted peppers, cucumber, cashew, cilantro *n df gf*

watermelon, sweet tea, lime, basil, sea salt *df gf vg*

## COOKIE JAR CHOOSE ONE

chocolate chunk cookie | milk chocolate, vanilla, sea salt

double-chocolate chip cookie

peanut butter *n*

white chocolate & macadamia nut cookie *n*

oatmeal raisin cookie

OMNI FORT LAUDERDALE HOTEL  
RECEPTION





# RECEPTION HORS D'OEUVRES

All hors d'oeuvres require a minimum order of 25 pieces.

Prices are subject to 25% service charge and 7% state sales tax. All menus and prices are subject to change.

## COLD OCEAN WAVES

caprese toast | basil pesto, tomato, mozzarella, saffron onion marmalade **vg** | 10 each

salmon, cucumber, dill crêpe, miso, soy gel, tobiko | 12 each

tuna ceviche | avocado, yuzu, sesame, scallion **df gf** | 12 each

florida keys pink shrimp cocktail | cocktail sauce, charred lemon **df gf** | 12 each

fresh summer roll | vermicelli, alfalfa, cucumber, basil, peanut curry **n gf vg** | 11 each

antipasti skewer | prosciutto, artichoke, olive, peppadew, tomme cheese **df gf** | 12 each

savory white cheddar cheesecake, bourbon bacon jam | 11 each

deviled egg | bacon, radish, parsley **gf** | 11 each

stuffed date | asher blue cheese, pistachio, vanilla apricot purée **gf** | 10 each

moonshine melon | watermelon, basil caviar, florida orange **gf vg** | 10 each

beef carpaccio, pumpernickel, pine nut, kale pesto, black pepper aioli **n df** | 12 each

shrimp & lobster profiterole, celery, lemon, spice **df** | 17 each

## WARM SEA MIST

twice-baked potato | braised short rib, baby potato, chipotle crema | 12 each

blue crab cake, cajun remoulade, old bay **df** | 14 each

chicken potstickers | chicken, cabbage, carrot, green onion, sesame | 11 each

baked potato croquette | butter, cheddar, scallion, applewood-smoked bacon, sour cream | 11 each

wild mushroom quiche | ricotta, leeks, royal & beech mushrooms | 11 each

pastrami, rye, smoked honey, sauerkraut, dill **df** | 13 each

pulled pork plantain cup, coleslaw | 12 each

crab & gruyère grilled cheese, sweet corn bisque, basil | 14 each

lollipop lamb, florida lemon, pineapple, chimichurri **df gf** | 15 each

chicken satay, coconut & peanut curry sauce **n df** | 12 each

cuban sandwich | mojo pork, honey ham, pickles, swiss cheese, mustard | 13 each

coconut lobster, mango mojito **df gf** | 17 each



# CARVING STATIONS

Chef attendant required for all carving stations at 250 per chef with one chef per 75 guests. Serving portions are estimated based on the average guest consumption. Prices are based on 120 minutes of continuous service.

Prices are subject to 25% service charge and 7% state sales tax. All menus and prices are subject to change.

## HERB-CRUSTED BEEF STRIP LOIN

44 per person | 30 person minimum  
attendant required

black garlic sauce, caramelized onions  
micro rolls

## SEARED BEEF TENDERLOIN

59 per person | 15 person minimum  
attendant required

black pepper lemon aioli, grilled scallion relish  
floured rolls

## ROASTED PRIME RIB OF BEEF

51 per person | 30 person minimum  
attendant required

garlic jus, horseradish sauce  
micro rolls

## SALT-BAKED BLACK GROUPER

54 per person | 30 person minimum  
attendant required

florida lemon beurre blanc,  
cucumber & fennel salad

## GRILLED LOCAL SNAPPER

41 per person | 20 person minimum  
attendant required

chimichurri, mango & jimaca slaw

## SHAVED PIT HAM

22 per person | 75 person minimum  
attendant required

brown sugar, pineapple, bourbon mustard glaze

## BACON-WRAPPED PORK LOIN

24 per person | 25 person minimum  
attendant required

roasted apple & bacon chutney, berry slaw



# RECEPTION STATIONS

Station-only receptions require a minimum of three stations. Prices are based on 120 minutes of continuous service. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied.

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## FROM THE GARDEN

28 per person

romaine, bibb lettuce, arugula, spinach *df gf vg*

sunflower seeds, chickpeas,  
broccoli sprouts, alfalfa sprouts *df gf vg*

cherry tomato, carrot, cucumber, broccoli,  
red onion, bell pepper, snow peas, radish *df gf vg*

bacon, ham, feta, cheddar,  
croutons, crispy noodles *gf*

buttermilk vinaigrette, sesame vinaigrette,  
balsamic vinaigrette *n*

## GOURMET CHEESE BOARD

35 per person

sliced & whole artisan & farmstead cheeses

fresh & dried fruits, nuts *n*

house breads, lavosh crackers *n*

## CHARCUTERIE BOARD

40 per person

assortment of cured meats, nuts, olives, pickles *n*

house breads, lavosh crackers *n*

## FRESH FRUIT MARKET

27 per person

cantaloupe, honeydew, watermelon

pineapple, orange, kiwi, grapes

strawberries, raspberries, blueberries

brown sugar crema, coconut cream *gf*

## GOURMET CHEESE & CHARCUTERIE BOARD

65 per person

gourmet cheese board station

charcuterie board station

## OMNI GARDEN DISPLAY

35 per person

assorted seasonal “the chef’s garden”

vegetable display *df gf vg*

## DIPS | CHOOSE TWO

gouda pimento cheese spread *gf*

avocado ranch *gf vg*

charred onion & blue cheese *gf*

black bean & roasted red pepper hummus *df gf vg*

## CEVICHE

65 per person | attendant required

florida snapper\*, tuna\*, pink shrimp *df gf*

aguachile, key lime juice,

leche de tigre, escabeche *df gf*

cancha corn, pickle onions, fresno peppers,

sweet potatoes, cilantro, mango, peppers,

spiced popcorn, avocado *df gf*

salted crackers, plantain & root vegetable chips *df*



# RECEPTION STATIONS

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## OYSTER BAR

**59 per person | attendant required**  
**6 oysters per person**

raw oysters\*, cucumber brine *df gf*

baked oysters | pancetta, spinach,  
parmesan, pernod *df*

grilled oysters, preserved lemon & garlic butter  
(optional only for outdoor functions) *gf*

saltine crackers, butter crackers

key lime mignonette, cocktail sauce,  
horseradish, hot sauce, lemon *df*

## SLIDERS

### CHOOSE THREE

**35 per person | 3 sliders per person**

jerk chicken, mango slaw, honey, lime aioli *df df*

burger bites, applewood-smoked bacon,  
cheddar, special sauce

lil' cubans | mojo pork, ham, swiss cheese,  
pickles, yellow mustard, medianoche bread

crab cakes, chipotle aioli

short ribs, red onion jam, blue cheese

impossible meat, tomato pesto, goat cheese



## STONE CRAB & FLORIDA KEYS PINK SHRIMP

**165 per pound | attendant required**  
**minimum half a pound per person**

(available only during stone crab season oct-may)

cold crab & shrimp | lemon olive oil,  
pickled mustard cream, key lime horseradish *gf*

hot crab & shrimp | old bay butter,  
citrus beurre blanc *gf*

jerk spice, pickled onions, herbs, charred lemon *gf*

## TAQUERIA TUESDAY

**45 per person**

mojo pork, grilled lime, charred onion *df gf*

ground beef, chile, lime *df gf*

keys pink shrimp, fire-roasted tomatillo *df gf*

cabbage slaw, papaya & mango slaw, lettuce,  
tomato, onion, cheddar, sour cream *gf*

fire-roasted salsa, salsa verde *gf vg*

traditional hot sauce, homemade hot sauce *gf vg*

flour tortillas, tostadas



# DESSERT STATIONS

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## CAKE IN A CUP

**34 per person**

strawberry lemonade | lemon cake,  
lemon & strawberry frosting  
salty chocolate | chocolate cake,  
salted caramel frosting, caramel popcorn **n**  
peach pie | vanilla cake,  
peach cream cheese frosting  
red raz velvet | red velvet cake,  
raspberry frosting

## ICE CREAM HOAGIE

**36 per person**

build your own ice cream sandwich!  
sugar cookie, chocolate chip cookie,  
donut, brownie  
vanilla & chocolate ice creams  
toffee, pop rocks, sprinkles, fruit crunch  
chocolate, caramel & raspberry drizzles

## FLORIBBEAN

**38 per person**

key lime bar, toasted meringue  
guava cheesecake | guava gel, maria cookie crust  
orange rum cake | rum cake,  
vanilla & orange mousse  
coconut panna cotta | pineapple compote,  
coconut foam

OMNI FORT LAUDERDALE HOTEL  
DINNER





# DINNER BUFFETS

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## FLORIBBEAN

155 per person

### STARTERS

garbanzo salad | cucumber, avocado, onion, tomato, cilantro, dill, lime *df gf vg*

tropical greens | local greens, hearts of palm, florida oranges, cucumbers, cashews, citrus dressing *n df gf vg*

conch fritters, malibu avocado aioli

snapper ceviche, green plantain chips, charred corn, leche de tigre *gf*

### ENTRÉES

picanha beef, pickled onions, pineapple chimichurri *df gf*

jerk-seasoned chicken | grilled chicken thighs, chile rum glaze *gf*

roasted florida snapper, tropical fruit salsa *df gf*  
pork ribs, guava bbq glaze *gf*

### ACCOMPANIMENTS

cuban congri-style rice *gf*

sweet plantains escabeche *gf vg*

yuca fries, tomato & garlic aioli *df gf*

### DESSERTS

chocolate marquessa

key lime tart

## VENETIAN

155 per person

### STARTERS

caprese salad | vine-ripened tomatoes, arugula, fresh mozzarella, aged balsamic reduction, extra virgin olive oil *gf*

insalata de casa | romaine, arugula, parmigiano-reggiano, garlic & herb croutons, pepperoncini, italian herb vinaigrette

### ENTRÉES

pesto pasta

mushroom ravioli, sweet peas, roasted garlic cream

rosemary chicken breast, chianti wine sauce *gf*

bistecca | ny strip steak, vincotto-glazed cipollini *gf*

branzino, tuscan white bean ragout, crispy spinach *gf*

### ACCOMPANIMENTS

broiled broccolini, calabrian chile honey glaze *gf*

tuscan roasted fingerling potatoes *gf vg*

arrostito vegetables, blistered tomato sugo *gf*  
garlic knot

### DESSERTS

vanilla panna cotta

tiramisu



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## EAST MOON

150 per person

### STARTERS

thai salad | cabbage, thai chile, mint, carrots, sweet lime dressing *gf vg*

korean cucumber salad | green onions, carrots, sesame seeds, chili flakes, rice wine vinaigrette *gf vg*

miso soup *df*

### ENTRÉES

sweet & sour chicken | pineapples, bell peppers, green onions

spicy garlic shrimp, edamame, carrots, salt & pepper cashew *n gf*

beef & broccoli *df gf*

california tuna roll

### ACCOMPANIMENTS

steamed jasmine rice *gf vg*

sugar snap peas, ginger, garlic, bean sprouts, red chiles, hoisin sauce *df*

singapore noodles, pork, chicken, shrimp, curry *n df*

### DESSERTS

mandarin orange almond cake *n*

matcha tart

## FRIED RICE STATION ENHANCEMENT

21 per person | attendant required

peas, carrots, onions, eggs, bean sprouts, chile peppers, green onions, char siu pork, chicken, baby shrimp *df*

OMNI FORT LAUDERDALE HOTEL

## SOUTHERN CHARM

135 per person

### STARTERS

wedge salad | iceberg, eggs, tomatoes, applewood-smoked bacon, blue cheese buttermilk dressing *gf*

tomato & cucumber salad | red onions, chives, green apples, corn, green goddess dressing *df gf vg*

watermelon salad | feta, red onions, arugula, poppyseed zinfandel dressing *gf*

### ENTRÉES

fried buttermilk chicken

bbq jackfruit *df gf*

baby back ribs *df gf*

slow-roasted beef brisket *df gf*

### ACCOMPANIMENTS

southern red potato salad *gf*

creamy macaroni & cheese

baked beans, applewood-smoked bacon lardons *gf*

smoked jalapeño & cheddar cornbread muffin

### DESSERTS

bourbon pecan tart *n*

cookie & cream cheesecake

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# DINNER BUFFETS

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## WESTERN

141 per person

### STARTERS

frijoles salad | scallion, jalapeño,  
roasted cilantro & garlic dressing *df gf*  
golden quinoa, toasted pumpkin seeds,  
black beans, grape tomatoes, red onions,  
corn, cilantro lime vinaigrette *df gf*  
cantina-style tortilla soup,  
sour cream, tortilla strips *gf*  
beef empanadas, garlic rice,  
salsa criollo, charred poblano

### ACCOMPANIMENTS

mixed vegetables | black beans, corn,  
zucchini, red onions, peppers *df*  
chayote slaw | carrots, onions, cabbage,  
creamy key lime dressing *gf*  
pinto bean casserole | chorizo, tomatoes,  
cilantro, queso fresco, yellow rice *gf*  
pico de gallo, salsa verde, jalapeño peppers,  
cheddar & jack cheese, flour tortillas,  
sour cream, cilantro, lime, onions, guacamole,  
tortilla chips

### DESSERTS

traditional tres leches, vanilla chantilly,  
dulce de leche  
caramel churros, sweet & spice dust,  
dark chocolate sauce

### BUILD YOUR OWN TACOS CHOOSE TWO

grilled chicken *df gf*  
mahi-mahi fillet *df gf*  
pork carnitas *df gf*  
shredded chicken *df gf*  
carne asada *df gf*  
gulf shrimp *df gf*  
angus beef filet *df gf* | 27 per person  
florida lobster *gf* | 45 per person



# DINNER BUFFETS

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## STEAKHOUSE

210 per person

### STARTERS

wedge salad | iceberg lettuce, tomato, applewood-smoked bacon, blue cheese *gf*

spinach salad | eggs, mushrooms, red onions, warm applewood-smoked bacon vinaigrette *df gf*

peel & eat florida keys shrimp, cocktail sauce, lemon *df gf*

blue crab-stuffed mushrooms, spinach, parmesan & garlic gratin

### ACCOMPANIMENTS

smashed new potatoes, garlic, herb, preserved lemon, black pepper *gf*

creamed spinach | garlic, cream, baby spinach *gf*

jumbo asparagus, florida lemon *gf*

béarnaise, hollandaise, red wine demi-glace, brandy & peppercorn sauce, black garlic steak sauce *gf*

### DESSERTS

carrot cake

chocolate pot de crème

mango & passion fruit cheesecake

raspberry & chocolate flourless cake *gf*

### ENTRÉES

grilled new york strip, roasted mushrooms, caramelized onions *gf*

bacon-wrapped airline chicken, garlic & herb butter, blue cheese fondue *gf*

pork tenderloin, roasted apple & applewood-smoked bacon chutney *df gf*

domestic lamb rack, dijon, mint, parsley, rosemary *df gf*

florida lobster, clarified butter, lemon, garlic & chive butter *gf* | 45 per person



# PLATED DINNER

All plated dinners include your choice of starter, entrée and dessert in addition to dinner rolls, freshly brewed regular and decaffeinated coffee and assorted hot teas. Pricing for all entrées will be based on the highest-priced entrée selected. Prices are based on 120 minutes of service. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied.

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## STARTERS CHOOSE ONE

### SALADS

caesar salad | romaine, parmesan, crisp pancetta, fennel pollen, crouton, key lime caesar dressing

citrus salad | pomegranate seeds, mint, chicory, arugula, feta cheese, honey vinaigrette **df gf**

farm vegetable salad | artisan lettuce, ricotta, puffed corn, garden tomato, pickled red onion, cucumber, herb buttermilk dressing **gf**

wedge salad | baby iceberg, asher blue, applewood-smoked bacon, heirloom tomato, pickled onion, chive **gf**

tuscan salad | baby gem, radicchio, pickled onion, cucumber, artichoke, tomato, kalamata, feta, oregano vinaigrette **gf**

beet salad | smoked salt-dusted heirloom beets, arugula, goat cheese, oranges, walnut clusters, honey white balsamic vinaigrette **n gf**

summer berry salad | artisan lettuce, lemon feta whip, pecan granola, strawberry vinaigrette **gf**

heirloom tomato caprese | mozzarella, basil, saffron onion marmalade, extra virgin olive oil, balsamic caviar **gf**

### SOUPS

roasted tomato soup, goat cheese, chive **gf**

blue crab bisque | tomato, sherry, dill crema

sweet corn soup | pink shrimp, succotash, basil oil **gf**

black bean soup, sofrito, lime, tomatillo relish **gf**

## DESSERTS CHOOSE ONE

### CHEESECAKE

coffee cheesecake | mascarpone, coffee cream, hazelnut **n**

crème fraîche cheesecake

whipped coconut ganache, strawberry sauce

tropical cheesecake | key lime chantilly cream, mango gel

### CHOCOLATE

chocolate tart | chocolate & hazelnut crunch, chocolate & coffee ganache **n**

black forest chocolate cake | cherry jelly, chocolate flourless cake, vanilla bean mousse **gf**

chocolate layer cake | chocolate ganache, raspberry mousse, raspberry gel

### FRUITY

blueberry frangipane | vanilla whipped ganache, blueberry gel, almond crunch **n**

key lime tart | meringue, berry gel

banana dulcey | caramelized banana cake, dulcey mousse, banana cream

coconut panna cotta | toasted coconut, coconut foam, mango gel **gf vg**



# PLATED DINNER

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## ENTRÉES | CHOOSE UP TO THREE

### INDIVIDUAL ENTRÉES

caribbean salmon, sweet potato hash, green beans, pineapple rum glaze, roasted pepper, raisin gremolata **gf** | 145 per person

bourbon & honey-braised short rib, pommes & celery root whip, apple & fennel salad, roasted brussels, natural jus **gf** | 149 per person

petite filet mignon, roasted garlic potatoes, jumbo asparagus, blistered tomato, chianti sauce **gf** | 158 per person

jerk chicken, smashed herb-roasted potatoes, smoked lardon, green tomato relish, creamed corn | 137 per person

blackened grouper, shrimp étouffée, dirty rice, brussels sprouts | 169 per person

grilled mahi-mahi, herb-roasted fingerlings, broccolini, roasted garlic butter, romesco **gf** | 157 per person

garlic & herb chicken, cranberry gremolata, goat cheese whipped potatoes, baby carrot, grand marnier demi-glace **n gf** | 137 per person

grilled 12oz new york strip steak, herb-roasted fingerling potatoes, jumbo asparagus, green peppercorn demi-glace **gf** | 168 per person

berkshire pork chop, roasted butternut squash & cauliflower, golden raisin gremolata **n gf** | 143 per person

cauliflower steak, curry purée, toasted pine nuts, golden raisin gremolata **gf vg** | 134 per person

root to root | roasted carrot, beet silk, fennel salad, salsify chips **gf vg** | 134 per person

### DOUBLE ENTRÉES

petite filet mignon & cold water lobster, whipped potatoes, garlic & herb butter, broccolini, red wine demi-glace | 250 per person

bourbon & honey-braised short ribs & blackened shrimp, sweet potato mash, apple & fennel salad, green beans | 184 per person

seared airline chicken & florida keys pink shrimp, goat cheese whipped potatoes, wild mushroom, lobster creamed corn, pancetta, dill | 175 per person

blue crab-crusted grouper, whipped potatoes, parmesan, broccolini, lemon & thyme beurre blanc | 186 per person

substitute cold water lobster with florida lobster **gf** | 25 per person

OMNI FORT LAUDERDALE HOTEL  
BEVERAGES





# NON-ALCOHOLIC BEVERAGES

Prices are subject to 25% service charge and 7% state sales tax. All menus and prices are subject to change.

## COFFEE & TEA

regular or decaffeinated coffee | **132 per gallon**

assorted hot tea | **132 per gallon**

cold brew coffee | **143 per gallon | 8 each**

assorted canned coffee drinks | **11 each**

classic black iced tea | **110 per gallon**

flavored tea syrups | peach, raspberry,  
mango | **10 additional per gallon**

## SODA & BOTTLED WATER

assorted soft drinks | **9 each**

infused ice water | cucumber, berry, ginger,  
citrus, mint | **83 per gallon | minimum 3 gallons**

pure life water | **9 each**

acqua panna natural spring water | **9 each**

s.pellegrino sparkling  
mineral water | **9 each**

s.pellegrino essenza flavored sparkling  
mineral water | **9 each**

coconut water | **9 each**

## ENERGY DRINKS & MORE

gatorade sports drinks | orange, grape, fruit punch,  
zero glacier freeze, cherry | **9 each**

red bull | energy drink or sugarfree | **9 each**

celsius energy drinks | **12 each**

## JUICE

fresh juice | orange, apple, grapefruit, cranberry,  
pineapple, tomato | **42 per quart**

assorted bottled juices | orange,  
apple, lemonade | **9 each**

naked fruit juice & smoothies | **10 each**

freshly made lemonade | **116 per gallon**

freshly made hibiscus lemonade | **115 per gallon**

tropical fruit punch | **115 per gallon**

## BEVERAGE PACKAGES

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

full day (8 hours) | **66 per person**

half-day (4 hours) | **38 per person**



# BAR MIXOLOGY

Select a maximum of seven brands total.

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## BRANDS

### 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

## BEERS

### DOMESTIC CHOOSE TWO

bud light  
miller lite  
coors light

### IMPORTED & CRAFT CHOOSE THREE

heineken  
corona extra  
dos equis  
blue moon belgian white  
samuel adams boston lager  
new belgium voodoo ranger juicy haze ipa



# BAR MIXOLOGY

All package bars include domestic beers, imported & craft beers, house wines, juices, soft drinks and bartender. Require a minimum of 50 guests. Bar packages are only sold to the entire adult event attendance and cannot be sold by individual attendees. Bar package pricing is sold per person, per hour and will not be permitted to be closed and re-opened at the additional per hour price.

Bartender required at 250 per bartender with one bartender per 75 guests for 3 hours of continuous service. Additional hours are 100 per bartender.

Prices are subject to 25% service charge and 7% state sales tax. All menus and prices are subject to change.

## PACKAGES

### CRAFT

one hour | 65 per person  
two hours | 85 per person  
three hours | 105 per person  
four hours | 125 per person

### PREMIUM

one hour | 48 per person  
two hours | 68 per person  
three hours | 88 per person  
four hours | 108 per person

### CALL

one hour | 38 per person  
two hours | 58 per person  
three hours | 78 per person  
four hours | 98 per person

### BEER & WINE

one hour | 36 per person  
two hours | 56 per person  
three hours | 76 per person  
four hours | 96 per person

## HOSTED BAR

craft brands | 20 per drink  
premium brands | 18 per drink  
call brands | 16 per drink  
domestic beers | 11 per drink  
imported beers | 12 per drink  
craft beers | 13 per drink  
omni select house wines | 16 per drink  
soft drinks & bottled waters | 8 per drink



# BAR MIXOLOGY

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## COCKTAILS

20 per drink

add a selection of cocktails to any bar

### CALL US OLD FASHIONED

bourbon, orange & angostura bitters, agave, orange peel

### SPICY (OR NOT) PINEAPPLE MARGARITA

tequila, pineapple juice, lime juice, jalapeño

### ESPRESSO YOURSELF

vodka, espresso liqueur, simple syrup, chocolate bitters

### SANDBAR PUNCH

light & dark rums, orange juice, pineapple juice, grenadine, lime juice

## SPIRIT-FREE

12 per drink

add a selection of mocktails to any bar

### PASSING LANE

passion fruit purée, club soda, lime juice

### DOCTOR'S ORDERS

apple-pear barmalade, sparkling cider, ginger beer





# WINE RACK

Omni selected house wine included in bar packages. Upgraded wine by the bottle available at prevailing prices. Prices are subject to 25% service charge and 7% state sales tax. All menus and prices are subject to change.

## SPARKLING

- campo viejo, spain, cava brut | **65 per bottle**
- chandon, california, sparkling rosé | **95 per bottle**
- chandon, california, sparkling brut | **95 per bottle**
- moët & chandon impérial, france, brut champagne | **230 per bottle**

## WHITE & BLUSH

- hayes ranch, california, rosé | **70 per bottle**
- decoy by duckhorn, california, sauvignon blanc | **75 per bottle**
- bulletin place, australia, sauvignon blanc | **55 per bottle**
- starmont vineyards, california, sauvignon blanc | **100 per bottle**
- bulletin place, australia, chardonnay, unoaked | **55 per bottle**
- hayes ranch, california, chardonnay | **70 per bottle**
- decoy by duckhorn, california, chardonnay | **85 per bottle**

## RED

- decoy by duckhorn, california, pinot noir | **75 per bottle**
- belle glos clark & telephone vineyard, california, pinot noir | **140 per bottle**
- hayes ranch, california, merlot | **75 per bottle**
- bulletin place, australia, merlot | **55 per bottle**
- decoy by duckhorn, california, merlot | **85 per bottle**
- duckhorn, napa valley, merlot | **115 per bottle**
- hayes ranch, california, cabernet sauvignon | **80 per bottle**
- decoy by duckhorn, california, cabernet sauvignon | **90 per bottle**
- bulletin place, australia, cabernet sauvignon | **60 per bottle**

OMNI FORT LAUDERDALE HOTEL  
DETAILS





## DETAILS

Thank you for selecting the Omni Fort Lauderdale 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.

### SERVICE CHARGES

Prices are subject to 25% service charge and 7% state sales tax. All menus and prices are subject to change. (Please note, service charge is taxable.)

An additional 20% per person charge will be added for any serviced meal function of 20 people or fewer.

A service fee of 250 per chef/attendant will be charged for any attended food or beverage station.

A bartender fee of 250 will be applied for any bar.

### OUTDOOR FUNCTIONS

The scheduled function will take place indoors if the following conditions are present:

- Weather report of 30% or more chance of precipitation in the area
- Temperatures below 65 degrees fahrenheit
- Wind gusts in excess of 15 miles per hour
- Lightning

The hotel will make the final decision to move events indoors for weather related reasons by 8 p.m. the evening prior for breakfast, by 7 a.m. the day of the event for lunch, and by noon for evening functions. The resort reserves the right to make the final decision on event location.

### MENU CUSTOMIZATIONS & PLATED MENUS

Menu customizations will need to be approved by the hotel a minimum of 60 days in advance of the contracted event unless otherwise approved by your catering and convention services manager. Discounts will not be applied to customized menus. All entrée selections must be cooked to the same temperature. Customer agrees to pay the highest price plate for all meal selections. The hotel reserves the right to require the customer to pre-assign seating with color-coded name cards and to report food guarantees by table to help expedite service of multiple entrées.



## DETAILS

### GUARANTEES

Omni Fort Lauderdale requires a food guarantee by 10:00 a.m. three business days in advance of the event for all catered food and beverage events.

Otherwise, the group's expected attendance as listed on the banquet event order will be used as the food guarantee.

Omni will prepare food portions for five percent (5%) above your food guarantee for functions up to 500 guests and three percent (3%) for functions over 500 guests. Omni Fort Lauderdale is not responsible for any meals exceeding the five or three percent overage, however, we will accommodate such occurrences to the best of our ability. Omni Catering reserves the right to change menu items as necessary to accommodate the additional number of guests. The group will be charged for the food and beverage guarantee or actual attendance, whichever is greater.

Any menu changes or increase in guaranteed attendance received after the three-day food guarantee will be accommodated to the best of our ability and additional charges will apply.

### BANQUET EVENT ORDERS

Menu selections and setup arrangements are requested to be submitted at least 45 days prior to arrival. A detailed banquet event order will be completed at that time. Prices are subject to change up to the time BEOs are signed. Your signature is required on each banquet event order a minimum of 10 business days prior to the event.

### BANQUET CHECKS

Banquet checks will be provided to the onsite contact for your event each morning. Banquet checks for the day prior are required to be signed and returned to the catering and convention services team before 12pm each day.

### BUFFET & BAR SERVICE

For events utilizing buffet service, one (1) buffet station is recommended for every one hundred (100) guests to ensure efficient service and minimize wait times.

For events utilizing bar service, one (1) bartender is recommended for every seventy-five (75) guests to ensure efficient service and minimize wait times.



CALL TODAY TO SPEAK WITH A CATERING SPECIALIST.

OMNI FORT LAUDERDALE HOTEL

[FLLCTR.LEADS@OMNIHOTELS.COM](mailto:FLLCTR.LEADS@OMNIHOTELS.COM)

OMNI

FORT LAUDERDALE

CONTACT INFORMATION