

OMNI FORT WORTH HOTEL
HOLIDAY EVENT MENUS





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V Vegetarian
VG Vegan
GF Gluten Free
DF Dairy Free
N Contains Nuts

Prices are subject to a 24% service charge and a 8.25% sales tax. All menus and prices are subject to change.



BUFFETS

All lunch buffets include your choice of soup, salad, entrée, dessert, warm rolls with sweet cream butter, Premium Westrock medium blend shade grown coffee, Tea Forte Teas and iced tea. Minimum of 25 guests, a charge of 150 will be applied for groups with less than 25 guaranteed.

Prices are subject to a 24% service charge and 8.25% state sales tax. All menus and prices are subject to change.

FIRESIDE

SOUPS AND SALAD

Soup | Cream of roasted poblanos, corn, chicken and tortilla strips *(gf)*

Chopped bibb and radicchio salad | Sliced almonds, cranberries, bacon and feta with citrus vinaigrette *(gf)*

New potato salad | Grilled onions and roasted tomato with cumin dredge *(v, gf)*

ENTRÉES

Roasted rosemary turkey and giblet gravy *(gf)*

Slow cooked spiced skirt steak and red wine demi-glace *(gf, df)*

SIDES

Buttermilk mashed potatoes with chives *(gf)*

Baked three cheese mac and cheese *(v)*

Classic creamed corn *(gf, v)*

DESSERTS

Mini bourbon pecan tarts

Petite pumpkin pies with cinnamon cream

Dark chocolate tartlets with candy cane dust

60 per person

SEASON'S GREETINGS

SOUP AND BREAD

Texas bean and sausage stew *(gf)*

Sliced white bread and jalapeño corn muffins with assorted butters

GREENS BAR

Iceberg and petite greens *(v, vg, gf, df)*

Tomato, onions, cucumber, shredded carrots, spiced pecans, watermelon radish and cheddar cheese

Buttermilk ranch and sweet vinaigrette

SALADS

Cowboy caviar salad | Black eyed peas and charred corn with cilantro citrus vinaigrette *(v, vg)*

Country coleslaw *(v, gf, df)*

ENTRÉES

House smoked spice rubbed beef brisket with coffee ale barbecue sauce *(df)*

Bone-in roasted chicken with sweet tea glaze *(gf, df)*

SIDES

Gingered sweet potato casserole with torched marshmallows *(gf)*

Fire roasted carrots and squash *(v, gf, df)*

Braised collard greens *(gf, df)*

DESSERTS

Honey pecan peach cobbler

Chocolate peanut butter cheesecake

Mince meat pies

62 per person



RECEPTION

All hors d'oeuvres require a two dozen per item minimum. Prices are based on per piece.

Prices are subject to a 24% service charge and 8.25% state sales tax. All menus and prices are subject to change.

HORS D'OEUVRES

HOT

Citrus bacon wrapped scallops with yuzu dressing
(gf, df)

9 per person

Blackened shrimp skewers with Louisiana hot sauce (gf)

8 per person

Chili lime chicken kebab with chili mango chutney
(gf, df)

8 per person

Wild mushroom tart with Swiss cheese fondue and porcini dust

7 per person

Bayou crab cake with remoulade

9 per person

Smoked brisket picadillo empanada with spicy barbecue sauce

8 per person

Pulled pork bao with ginger scallion soy sauce

8 per person

Chicken tinga and black bean quesadilla with salsa rioja

7 per person

CHILLED

Deviled eggs with hibiscus tea boiled eggs, horseradish and wakame seaweed (v, gf, df)

7 per person

Avocado tuna poke salad in fried wonton cups with togarashi

9 per person

Chilled cucumber wrapped Creole crab salad with Sriracha aioli (v, gf, df)

8 per person

Mediterranean-style cherry tomatoes, mozzarella, artichokes and olives (v, gf)

7 per person

Prosciutto wrapped Japanese melon parisienne with basil leaves (gf, df)

8 per person

Mexican shrimp cocktail with Clamato Michelada (gf, df)

8 per person

Forest mushroom canapé with creamed brie and crispy garlic chips (v)

8 per person

Seared cumin beef on black pepper focaccia and chimichurri aioli (df)

8 per person

Prosciutto wrapped grilled asparagus spears (gf, df)

8 per person



DISPLAYS

To ensure optimal freshness, stations are served for an hour for reception and two hours for dinner buffet. Select minimum of four stations to design your dinner buffet selection. Minimum of 25 people; one-time fee of 150 applies below 25 people. One attendant per 75 people at 175 per attendant.

Prices are subject to a 24% service charge and 8.25% state sales tax. All menus and prices are subject to change.

PETITE GLASS SALADS

SALADS

Southwestern Caesar | Crisp romaine, jalapeño cheddar crostini, black beans, spiced papitas and grilled corn (v)

Cowtown garden greens | Crispy pancetta, heirloom tomatoes, artichoke hearts, marinated olives, marcona almonds and strawberries (gf, df)

Chef's cobb | Iceberg lettuce, crumbled blue cheese, bacon bits, chopped eggs, chopped onions and black beans (gf)

Dressing selections | Creamy roasted garlic, chipotle-cilantro ranch and red wine vinaigrette (v, gf)

25 per person

CHILLED SEAFOOD ON ICE

Shrimp and crab claws (two pieces of each)

Zesty horseradish cocktail sauce, cracked pepper mignonette, lemons, Tabasco, fresh horseradish and oyster crackers (gf, df)

32 per person

Single block carving available at 500 each

LOCAL AND IMPORTED CHEESE BOARDS

Chef's selection of soft, semi soft and hard cheeses

Seasonal fruits, preserves, local honey and assorted nuts

Baguette toast points, cheese lavash and gourmet crackers

22 per person

SAUSAGE AND CHARCUTERIE BOARDS

Butcher's selection of assorted cured, dried and smoked meats and sausages (gf, df)

Pickled vegetables, grain mustard, fig jam, cornichons, cocktail onions, breads and crackers (df)

26 per person

MARKET FRESH VEGETABLE DISPLAY

Grilled, raw and pickled vegetables (v, vg, gf, df)

Tortilla chips, lavash and sliced baguette (gf)

Harissa spiced hummus (v, vg, gf, df), marinated tomato Italian salsa (v, vg, gf, df), garlic labneh with ranch dressing

Olive oil and balsamic vinegar

22 per person



STATIONS

To ensure optimal freshness, stations are served for an hour for reception and two hours for dinner buffet. Select minimum of four stations to design your dinner buffet selection. Minimum of 25 people; one-time fee of 150 applies below 25 people. Sliders All The Way include one of each per person. One attendant per 75 people at 175 per attendant.

All prices per person. Prices are subject to a 24% service charge and 8.25% state sales tax. All menus and prices are subject to change.

BISCUIT AND CHILI BAR

Traditional Texas whiskey spiked bison chili with bacon and beans served in a cauldron *(gf, df)*

Turkey chili with dry chorizo *(gf, df)*

Fritos, pico de gallo, sour cream, queso fresco, cilantro and cheddar

Buttermilk biscuits and jalapeño cornbread with whipped honey butter, sorghum and honey served under a heat lamp

25 per person

SLIDERS ALL THE WAY | CHOICE OF THREE

Nashville hot chicken | Maple butter and pickle chips

House made beef burger | Bacon, cheddar and Sriracha mayonnaise

Barbecue pulled pork | Jack cheese, tobacco onions and pickled jalapeño slaw

Jumbo lump crab cake | Charred corn, blood orange aioli, lettuce and onions

Seared vegan | Avocado mash and chipotle aioli

Thick cut Parmesan cheese fries

Assortment of hot sauces, ketchup and mustards

28 per person

ALL ABOUT MAC AND CHEESE

Classic three cheese macaroni with a blend of cheddar, jack and American cheese *(v)*

Baked fusilli with chipotle chicken, smoked Gouda and caramelized onions

Ditalini pasta with wild mushrooms, sundried tomatoes, pine nuts, truffle brie, shredded Parmesan cheese and red chili flakes *(v)*

28 per person

LOADED POTATO LOVERS | CHOICE OF TWO

POTATO PREPARATIONS

Rosemary and sea salt roasted fingerling potatoes *(gf)*

Ranch herbed potato dippers *(gf)*

Sweet potato and ginger mash *(gf)*

Créole tater tots *(gf, df)*

MEATS

Barbecue brisket *(gf, df)*

Tomatillo poblano pulled pork *(gf, df)*

Fried chicken morsels *(gf, df)*

Jalapeño cheese sausage *(gf)*

TOPPINGS

Grilled onions and buttered mushrooms, creamed spinach and corn, grilled broccolini and carrot medley, diced onions, cheddar, jack cheese, sour cream, pickled jalapeños and scallions *(gf)*

25 per person



STATIONS

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All prices per person. Prices are subject to a 24% service charge and 8.25% state sales tax. All menus and prices are subject to change.

TOMATO SOUP & GRILLED CHEESE

Hearty tomato bisque (v, gf)

Kettle chips (v, vg, gf, df)

GRILLED CHEESE | CHOICE OF TWO

Classic Texas grilled cheese (v)

Multigrain bread, bacon and grilled Swiss cheese

Sourdough, sliced turkey, pesto and grilled provolone and jack cheese

24 per person

TEXAS NACHOS

Tri-color corn tortilla chips (gf)

Whiskey and chorizo queso (gf)

Cumin spiced beef (gf, df)

Pico de gallo, guacamole, sour cream, onions, cilantro, roasted poblanos, spiced charred corn, pickled jalapenos and cheddar and jack cheese (gf)

32 per person

SKEWERS AND RICE MINI PLATES

SKEWERS | CHOICE OF TWO

Cumin beef and olive pintxos (gf, df)

Chicken satay (gf, df)

Vegetable and tofu yakitori (gf, df)

Barbecue pork sticks (gf, df)

RICE | CHOICE OF TWO

Stir fried rice (v, gf, df)

Spanish red rice (v, gf, df)

Steamed basmati rice (v, vg, gf, df)

Wild rice with cranberries and almonds (v, vg, gf, df)

SAUCES | CHOICE OF THREE

Cumin barbecue sauce (v, gf, df)

Thai chili peanut sauce (v, gf, df)

Yakitori sesame dipping sauce (v, gf)

Shiner barbecue sauce (v, vg, df)

32 per person

PETITE DESSERT

Mini cupcakes

Chocolate peppermint bark

Assorted mini confections

Seasonal mini tarts

Warm skillet brownies

22 per person

COBBLER AND BREAD | CHOICE OF TWO

Rocky road bread pudding

Apple and berry cobbler

Skillet brownie with marshmallows

Cinnamon Chantilly crème, vanilla ice cream, caramel sauce, whisky crème anglaise

24 per person



STATIONS

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PASTA BAR

Butternut squash ravioli | Sage brown butter (v)

Chicken alfredo | Forest mushrooms

Rigatoni | Pinenuts, roasted tomato and basil tossed in red pepper Parmesan cream sauce (v)

Garlic breadsticks, shredded Parmesan cheese, red chili flakes, chili oil and single pressed olive oil (v)

32 per person

PRIME RIB OF BEEF

Signature homemade dry spice rubbed (gf, df)

Slow roasted garlic and sour cream mashed potatoes (v, gf)

Horseradish cream and natural jus

575 | serves 20

BEEF BRISKET

Low and slow smoked coffee-rubbed beef brisket (gf, df)

Bacon and jalapeño mac and cheese (gf)

Espresso barbecue sauce (gf)

425 | serves 20

PRIME BEEF TENDERLOIN

Three-pepper crusted prime beef tenderloin (gf, df)

Boursin mashed potatoes and grilled asparagus (v, gf)

Red wine cherry demi-glace (gf, df)

525 | serves 15

BONE-IN HAM

Honey-glazed bone-in ham (gf, df)

Glazed carrots and scallop potatoes (gf)

Cherry apricot compote (gf, df)

350 | serves 35

TURKEY

Ale roasted whole turkey (df)

Mushroom and spinach bread pudding

Cranberry compote and gravy (gf)

350 | serves 15

SALMON

Fennel pollen and sorghum-rubbed salmon (gf, df)

Maple glazed baby carrots and broccolini (v, gf)

Caper olive relish with aniseed veloute (v, gf)

350 | serves 15



PLATED

All plated dinners include your choice of salad, entrée, dessert, baker's basket, Premium Westrock medium blend shade grown coffee, Tea Forte Teas and iced tea. Minimum of 25 people. One-time fee of 150 applies below 25 people.

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SALADS | CHOICE OF ONE

Market green salad | Cucumber and carrot ribbons, onions, tomatoes and raspberry walnut vinaigrette (v, vg, gf, df)

Caprese salad | Heirloom tomatoes, buffalo mozzarella, arugula, saba and basil pesto (v)

Mesclun mix salad | Roasted almonds, strawberries, Texas goat cheese and pomegranate lime emulsion (v, gf)

Caesar salad | Grilled baby romaine, creamy roasted garlic dressing, Parmesan cheese and crostinis

Roasted heirloom salad | Beet and goat cheese mousse, watercress, candied pecans and citrus vinaigrette (v, gf)

ENTRÉES

Sous vide chicken | Boursin mashed potatoes, bacon and green bean rotini, pomegranate pearls and Riesling sauce

72 per person

Hop brined chicken | Cowboy potatoes, roasted cauliflower and carrots and smoked shiner barbecue sauce

70 per person

House smoked beef brisket | Buttermilk mashed potatoes, bourbon maple glazed carrots and coffee barbecue sauce (gf)

72 per person

Seared Atlantic salmon | Cheesy tri-color quinoa, grilled asparagus, pancetta, herb lemon butter sauce and tomato parcels (gf)

74 per person

Texas spice rubbed 8 oz filet of beef | Smoked Gouda dauphinoise potatoes, grilled asparagus, glazed shallots, guajillo chimichurri and tobacco sauce (gf)

82 per person

Peruvian roasted brasa chicken and beef filet | Roasted Peruvian purple, fingerling potatoes, aji amarillo marinated market vegetables and shimeji (gf)

80 per person

Grilled jumbo prawn and pepper crusted filet mignon | Saffron risotto, cabernet mushrooms and asparagus, and green peppercorn kefir lime demi-glace (gf)

90 per person

DESSERTS | CHOICE OF ONE

Spiced pumpkin pie with Chantilly cream and candied ginger (v)

Bourbon pecan pie with TX Whiskey cream and dark chocolate shavings (v)

Sweet potato pie with cinnamon cream and gingerbread crumble (v)

Double chocolate and peppermint tart with salted caramel and strawberry coulis (v)

Caramel apple cake with cinnamon cream, candied ginger and caramel drizzle (v)

S'mores cake with maple Chantilly cream, graham crackers and Texas honey (v)



PLATED

Only available with plated dinner meal options, offered free of charge if desired on the day of week, please add 4 per person if ordered for any other day. All options come with daily variety of vegetables.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

VEGETARIAN

MONDAY

Chickpea curry, saffron pea basmati rice *(vg, gf, df)*

TUESDAY

Spinach, ricotta and roasted tomato cannelloni pasta with marinara and fontina cream

WEDNESDAY

Vegetable and chestnut stir fry and cauliflower rice *(vg, gf, df)*

THURSDAY

Spiced vegetable medley stuffed cabbage rolls, tomato rice with boursin cream *(gf)*

FRIDAY

Sweet potato, kale and ancient grain hash and fried avocados *(vg, gf)*

SATURDAY

Balsamic grilled vegetables and creamy polenta *(gf)*

SUNDAY

Grilled squash rollatini stuffed with harissa spiced vegetables, freekeh with paprikash sauce *(vg, gf, df)*



BUFFETS

All dinner buffets include premium Westrock medium blend shade grown coffee, Tea Forte teas and iced tea. To ensure optimal freshness buffets are served for an hour. A charge of 150 will be applied for groups with less than 35 guaranteed.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

SOUPS | CHOICE OF ONE

Golden butternut squash with toasted almonds (gf)

Wild mushroom cappuccino (gf)

Cream of broccoli with almonds (gf)

Home baked assorted rolls and butter

SALADS | CHOICE OF TWO

TRI-COLOR TORTELLINI AND WILD RICE

Cherry tomatoes, cranberries, almonds with basil white balsamic vinaigrette (v)

MAPLE CURRIED CARNIVAL CAULIFLOWER

Pomegranates, feta cheese and arugula (v, gf)

MARINATED WATERMELONS AND AVOCADOS

Micro wasabi with Champagne vinaigrette (v, vg, gf, df)

SALAD OF ROASTED BEETS

Roasted red and golden beets, candied pumpkin seeds, goat cheese and arugula with blood orange sherry vinaigrette (v, gf)

ORIENTAL GLASS NOODLE SALAD

Wakame, mung bean sprouts, sesame, peanuts and ginger soya vinaigrette (v, vg)

CHIPOTLE CHICKEN SALAD

Jicama, peppers, onions with mango cilantro vinaigrette (gf, df)

SALAD BAR

Lettuce | Romaine lettuce, garden mix and baby spinach (v, vg, gf, df)

Toppings | Heirloom tomatoes, peppers, cucumbers, carrots, pickled onions, broccoli, olives, garbanzo, red kidney beans, artichoke hearts, blue cheese crumbles, feta, cheddar, caramelized pecans, roasted papitas and dried cranberries

Dressings | Honey balsamic, cilantro ranch and citrus herb vinaigrette (gf)

ENTRÉES

Herb seared chicken, peppers, onions and tomatoes fennel coulis (gf, df)

Grilled hanger steak, chimmi churri, grilled peppers and onions (gf, df)

Beer brined chicken breast with smoked barbecue sauce (df)

Pan seared Texas spiced chicken breast with sage pan au jus (gf, df)

Spice rubbed smoked beef brisket with house made barbecue sauce (gf, df)

Roasted rosemary turkey and giblet gravy (gf, df)

Seared Atlantic salmon with herb lemon butter sauce (gf)



BUFFETS

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SIDES | CHOICE OF THREE

Green bean casserole (v)

Buttermilk mashed potatoes (v, gf)

Maple roasted Brussels sprouts with almond and bacon (gf)

Four cheese mac and cheese (v)

Buttered asparagus and baby carrots (v, gf)

Cowboy mashed potatoes with bacon and scallions (gf)

Smoked Gouda dauphinoise potatoes (v, gf)

Gingered sweet potato mash (v, gf)

DESSERTS

Sweet potato and marshmallow hand pie (v)

Mini bourbon pecan tarts (v)

Pumpkin cheesecake verrine (v)

Double chocolate tarts with salted caramel (v)

Assorted holiday cookies (v)

85 per person, two entrée option

92 per person, three entrée option





BEVERAGES

Unlimited beverage service has a maximum of four hours. Prices quoted are per person and based on full guaranteed number of guests for the event. Cashier and bartender fees required for bar service at 150 each.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

HOT BEVERAGE SELECTIONS

COFFEE TALK

Premium Westrock medium blend shade grown coffee and Tea Forte Teas

Gourmet syrups | Caramel, mocha, vanilla hazelnut, monk fruit syrup (*keto friendly*)

22 per person

HOLIDAY CIDER AND HOT CHOCOLATE BAR | CHOICE OF TWO

Warm mulled cider (*v, vg, gf, df*)

Traditional hot chocolate (*v, gf*)

Aztec hot chocolate with cinnamon and chili (*v, gf*)

Marshmallows, whipped cream, cinnamon sticks and peppermint sticks

24 per person

UNLIMITED PACKAGE BAR

CALL BRANDS

First hour | 24 per person

Second hour | 13 per person

Each additional hour | 10 per person

PREMIUM BRANDS

First hour | 26 per person

Second hour | 14 per person

Each additional hour | 12 per person

SUPER PREMIUM BRANDS

First hour | 28 per person

Second hour | 14 per person

Each additional hour | 14 per person

BEER AND WINE

First hour | 22 per person

Second hour | 11 per person

Each additional hour | 10 per person

BAR SELECTIONS

CALL BRANDS

Svedka vodka, Seagram's gin, Castillo rum, Evan Williams bourbon, J&B scotch, Sauza Blanco tequila, Hennessy VS Cognac

PREMIUM BRANDS

Absolut vodka, Beefeater gin, Bacardi Silver rum, Jim Beam bourbon, JW Red scotch, Harnitos Anejo tequila, Hennessy VS Cognac

TEXAS PREMIUM BRANDS

Tito's vodka, Enchanted Rock vodka, Genius gin, Treaty Oaks rum, TX Whiskey, Rebecca Creek whiskey, Republic Blanco tequila

SUPER PREMIUM BRANDS

Ketel One vodka, Aviation gin, Sailor Jerry rum, Elijah Craig bourbon, Monkey Shoulder scotch, Patron Silver tequila, Hennessy VSOP Cognac



BEVERAGES

Host bar service has a maximum of four hours. Prices quoted are per person and based on full guaranteed number of people for the event. Cashier and bartender fees required for bar service at 150 each per hour. Brews in the Ballroom charged per consumption based on host bar pricing.

Taxable service charge of 24% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

HOUSE WINES

MAN Family Wines | South Africa |
Chardonnay, merlot, cabernet sauvignon

12 per glass | 41 per bottle

TIER II WINES

Wente Hayes Ranch | Livermore Valley, California |
Chardonnay, merlot, cabernet sauvignon

14 per glass | 48 per bottle

TIER III WINES

Highway 12 Winery | Sonoma County, California |
Chardonnay, merlot, cabernet sauvignon

16 per glass | 58 per bottle

TIER IV WINES

Franciscan | Napa Valley, California |
Chardonnay, merlot, cabernet sauvignon

19 per glass | 70 per bottle

BEVERAGE PRICING

SOFT DRINKS

Consumption bar | 6 per drink

Cash bar | 6 per drink

BOTTLED WATER (SPARKLING AND STILL)

Consumption bar | 6 per drink

Cash bar | 6 per drink

FRUIT JUICES

Consumption bar | 7 per drink

Cash bar | 7 per drink

HOUSE WINE

Consumption bar | 12 per drink

Cash bar | 13 per drink

HOUSE SPARKLING WINE

Consumption bar | 12 per drink

Cash bar | 13 per drink

CRAFT AND IMPORTED BEER

Consumption bar | 10 per drink

Cash bar | 11 per drink

DOMESTIC BEER

Consumption bar | 9 per drink

Cash bar | 10 per drink

CALL BRANDS

Consumption bar | 12 per drink

Cash bar | 13 per drink

PREMIUM BRANDS

Consumption bar | 13 per drink

Cash bar | 14 per drink

SUPER PREMIUM BRANDS

Consumption bar | 14 per drink

Cash bar | 15 per drink

CORDIALS

Consumption bar | 14 per drink

Cash bar | 15 per drink



EVENT INFORMATION

Thank you for selecting Omni Fort Worth 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 conference 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 would 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.

GUEST ROOM AMENITIES

An array of creative, specialty gifts are available through the hotel for delivery to guest rooms. Please ask your conference services manager for a complete list.

FOOD AND BEVERAGE SERVICE POLICIES

All food and beverages at Omni Fort Worth Hotel must be provided by the hotel. The sale and service of all alcoholic beverages is regulated by the state of Texas and Omni Fort Worth Hotel is responsible for the administration of these regulations. All food and beverage menu planning should be arranged at least 21 days in advance. Any food and beverage functions canceled up to 96 hours before the event are subject to a cancellation charge of 50% of the total charges. Cancellations within three business days will be charged in full.



GUARANTEES

The exact number of guests attending a function is due three business days prior to the event. This number will be charged even if fewer guests attend. If the guarantee is increased within three business days of the event, the hotel reserves the right to substitute menu items. A 15 per person surcharge will be charged to the master account for an increase in guarantees 24 hours prior to event.

TIMING OF FUNCTIONS

In order to provide the finest service to your group, it is important that you notify the conference services or banquet departments with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the hotel may have commitments of function space prior to or following the arranged program. Room setups will be complete 30 minutes prior to the event start time.

SERVING

Lunch and dinner buffets will be served for one and one half-hours. Food and beverages will be replenished and refreshed as necessary during the times listed and removed promptly.

SEATING AND LINEN

Round tables for 10 people are the standard for lunch and dinner. Seating is not provided for receptions. If seating is required, a 75 surcharge will apply. Omni Fort Worth Hotel provides quality linens. Special requests for linens not in our inventory can be made through the conference services department at an additional charge.



EVENT INFORMATION

FUNCTION ROOMS AND SIGNAGE

Omni Fort Worth Hotel reserves the right to reallocate event space based on levels of business, increases or decreases in attendance, or maintenance issues. Any additional meeting space needed that is not outlined in the contract will be an additional charge. Inquiries should go to your conference services manager, who will see if the additional space is available. Signs or decorations brought into the hotel by the guest must be approved prior to arrival. Registration tables and signage/banners may be located outside the immediate entrance to the respective function room only. Rooms will be set up as outlined on the banquet event order. A 150 labor surcharge will be charged if changes occur once the room has been set.

OUTDOOR FUNCTIONS

The hotel reserves the rights to make the decision to move any outdoor event inside in inclement weather or based upon impending inclement weather. Outdoor events will be moved inside automatically if the weather report four hours prior to the start of the event predicts a 40% chance of rain or if the safety of our guests or employees is at risk. If the decision is delayed or changed by the client, and it necessitates the hotel to set both the indoor and outdoor event space, a 5 per person fee will be charged. Local noise ordinances require that entertainment at outdoor events end at 9 p.m.

AUDIOVISUAL SERVICES

Encore Event Technologies is a fully equipped audiovisual company. If you have any questions regarding these services, please contact the Encore office located at Omni Fort Worth Hotel at 817-350- 4047. Charges for audiovisual services will be billed to your master account

PRICES AND SURCHARGES

A customary service charge will be added by the hotel to all charges per banquet event orders at a rate of 24%. In the state of Texas, this service charge is subject to sales tax. These charges will be noted on your banquet event order as (++) . The following surcharges/labor charges will apply:

75 surcharge for events in guest rooms (including hospitality suites).

150 bartender charge per bartender, two hour minimum; additional hours will be charged at 75 per bartender per hour.

Cashier charge of 150 is required for all cash bars, two hour minimum.

150 uniformed chef charge for in-room preparation or carving for two hours per chef.

ENTRÉE SELECTION

Selection for all sit down menus is limited to one entrée item. If you desire to offer your guests more than one item, our chef will be glad to prepare a customized duet plate for your group. Please refer to prices and surcharges for exceptions. Consideration will be given for medical, vegetarian or religious needs. In these instances, the exact number of special substitute entrées is to be specified with the guarantee received three business days prior to the event, and will be charged the same price.



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