

OMNI FORT WORTH
WEDDING MENUS





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À LA CARTE

Minimum of 36 pieces per order.

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 HORS D'OEUVRES

Petite quiche florentine, gruyere cheese
Wild mushroom tart, Swiss cheese
Guava cayenne empanada, sweet chili tequila dip
Vegetable samosa, mint yogurt dip
Sesame chicken tenders, Texas honey mustard sauce
Cashew chicken spring rolls, spicy plum sauce
Bbq honey chili chicken lollipops

Maryland lump crab cake, creole aioli
Hawaiian coconut shrimp, pineapple chili sauce
Grilled ginger shrimp satay, sweet chili garlic
Lobster and street corn empanada, roasted lemon garlic aioli
Chili lime chicken kabob, avocado cilantro sauce
Barbacoa beef taquito, paprika queso
Brisket and smoked cheddar quesadillas, roasted habanero lime sour cream

COLD HORS D'OEUVRES

Caprese skewer, balsamic reduction, basil oil
Spicy cucumber gazpacho shooter
Watermelon, feta, balsamic, basil
Curried chicken salad, crushed peanuts, waffle basket
Prosciutto wrapped grilled asparagus
Smoked duck and fig, waffle basket

Dill shrimp salad tartlets
Smoked salmon rilette, herb crostini
Cured tuna tartare, avocado purée, waffle cup
Chilled jumbo shrimp, lemon horseradish ketchup
Cajun crab salad, citrus aioli, endive
Grilled filet mignon, Deep Ellum bleu cheese, roasted tomato crostini
Seared smoked pepper steak, chimichurri, endive



DISPLAY STATIONS

To ensure optimal freshness, stations are served for one hour. Minimum mix of five stations, displays and carvings. Minimum of 25 guests.

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

CHILLED DISPLAYS

CHILLED SEAFOOD

Shrimp (3 pieces)

Crab claws (2 pieces)

Mussels (2 pieces)

Zesty horseradish cocktail sauce, lemon aioli, mustard sauce

Lemon and lime wedges

VEGETABLE CRUDITES

Carrots, heirloom baby tomatoes, bell peppers, jicama, cucumber

Sundried tomato aioli, cilantro lime ranch

DIPS AND SPREADS

Warm roasted poblano queso, black bean hummus, roasted tomato salsa

Corn tortilla chips, lavosh, pita chips



LOCAL CHEESE DISPLAY

Wood board featuring Brazos Valley cheeses; soft, hard, bleu

Green and red grapes, fig chutney, Texas honey

Toasted mixed nuts, lavosh, sliced baguette, assorted crackers

CHEESE AND CHARCUTERIE

Selection of international and local cheeses and cured meats

Green and red grapes, fig chutney, Texas honey, assorted nuts

Marinated olives, whole grain mustard

Sliced baguette, herb focaccia, cheese lavosh, assorted crackers



PLATED

Plated dinners include soup or salad, soft and multigrain rolls, unsalted butter and Westrock™ medium blend shade grown coffee and Tea forte® Teas.

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

SALAD (CHOICE OF ONE)

ROASTED BEET SALAD

Watercress, goat cheese mousse, citrus segments, spiced pecans, lemon herb vinaigrette

CABERNET POACHED PEAR SALAD

Texas bleu cheese, candied pecans, bibb, pickled onions, pesto white balsamic dressing

GARDEN GREEN SALAD

Kalamata olives, feta cheese, heirloom carrot ribbons, roasted almonds, raspberry vinaigrette

PETITE ROMAINE HEARTS

Toybox tomato, shaved parmesan, avocado purée, toasted pine nuts, roasted garlic cream

BABY WEDGE SALAD

Heirloom tomato, pickled red onions, crisp pancetta, Texas bleu cheese, caramelized shallot dressing





PLATED

Plated dinners include soup or salad, soft and multigrain rolls, unsalted butter and Westrock™ medium blend shade grown coffee and Tea forte® Teas.

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ENTRÉE OR DUET (CHOICE OF ONE)

LEMON HERB CHICKEN

Boursin mashed potatoes, grilled broccolini, roasted carrots, olive sauce

TRES CHILI RUBBED CHICKEN

Cheesy stone ground grits cake, roasted honey carrots, charred corn cream

MEDITERRANEAN CHICKEN ROLL

Spinach, sundried tomato, pine nuts, feta, fontina, vegetable saffron couscous, grilled market vegetables, roasted tomato and garlic cream

SEARED ATLANTIC SALMON

Basil pesto orzo pasta, grilled asparagus, charred tomato chutney

GRILLED NEW YORK STEAK

Confit garlic mashed potato, red wine sauce, roasted vegetables

GRILLED LEMON PRAWNS WITH BROILED GARLIC CHICKEN

Ginger sweet potato purée, grilled asparagus, tarragon chardonnay cream

FENNEL CRUSTED SNAPPER WITH BEEF FILET

Cauliflower and potato purée, roasted heirloom carrots, lemon cream

SEARED NEW YORK STEAK AND HERBED CHICKEN

Goat cheese mashed potato, glazed broccolini, olive demi

PETITE BEEF FILET AND GRILLED CUMIN CHICKEN

Country mashed potatoes, spiced green beans and carrots, roasted peach bbq sauce

TEXAS SPICED RUBBED BEEF TENDERLOIN AND SAUTEED PRAWNS

Horseradish sour cream mash, market vegetables, red wine jus



LATE NIGHT SNACKS

*To ensure optimal freshness, stations are served for one hour.
Minimum of 25 guests.*

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

TEXAS SLIDERS

MINI CHICKEN FRIED CHICKEN

Spicy aioli, granny apple slaw

HOUSE BLEND BEEF

Westrock™ Coffee, caramelized onion, cheddar,
sriracha mayonnaise

LA TAQUERIA

Guajillo braised short rib

Chipotle citrus chicken

Warm flour and corn tortillas

Salsa cesera, pico de gallo, lime, spicy onions



SATAY STREET

CURRIED LEMONGRASS CHICKEN

Spicy peanut sauce

KOREAN BEEF

Hoisin sauce

GINGER AND KAFFIR LIME SHRIMP

Lime wasabi aioli

Cucumber, jicama, carrot slaw

PETITE DESSERT DISPLAY

Selection of macarons, tartlets, cakes and truffles



PACKAGES

Package includes soft and multigrain rolls, unsalted butter, Westrock™ medium blend shade grown coffee and Tea forte® Teas.

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SEATED DINNER PACKAGE

TWO BUTLER PASSED HORS D'OEUVRES
4 pieces per guest

MESCLUN MIX
Roasted almonds, strawberries, Texas goat cheese,
pomegranate lime emulsion

GRILLED BEEF MEDALLION WITH
ROSEMARY ROASTED CHICKEN
Sour cream and chive mashed potatoes,
market vegetables

CHEF'S SELECTION OF SWEET DELIGHTS





PACKAGES

To ensure optimal freshness, stations are served for two hours. Package includes soft and multigrain rolls, unsalted butter, Westrock™ medium blend shade grown coffee and Tea forte® Teas. Minimum of 50 guests.

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

RECEPTION STATION PACKAGE

TWO BUTLER PASSED HORS D'OEUVRES
4 pieces per guest

CHEESE DISPLAY

Wood board featuring Brazos Valley cheeses; soft, hard, bleu

Green and red grapes, fig chutney, Texas honey

Toasted mixed nuts, toasted pecans, lavosh, sliced baguette, assorted crackers

SOUTHWESTERN CAESAR PETITE SALAD

Crisp romaine, jalapeño cheddar crostini, black beans, spiced pepitas, grilled corn

CHEF'S CHOP PETITE SALAD

Iceberg lettuce, crumbled bleu cheese, bacon bits, chopped eggs

Creamy roasted garlic, chipotle-cilantro ranch

PRIME RIB OF BEEF

Dry spice rubbed and slow roasted for 6 hours

Horseradish cream, natural jus

ROASTED WHOLE TURKEY

Cranberry chutney, gravy

SIDES

Roasted garlic and sour cream mashed potatoes

Grilled vegetables

CHEF'S SELECTION OF SWEET DELIGHTS

BUFFET PACKAGE

TWO BUTLER PASSED HORS D'OEUVRES
4 pieces per guest

SALAD BAR

Iceberg wedges, crisp romaine

Tomatoes, bleu cheese crumble, pickled red onions, bacon

Bleu cheese dressing, buttermilk ranch dressing

SALADS

Grilled watermelon and queso fresco salad, fresno pepper dressing

Cucumber and tomato salad, herb vinaigrette

ENTRÉES

Grilled beef striploin, hunter's sauce

Chicken fried chicken, pepper gravy

Tequila lime Mahi-mahi, roasted corn pico de gallo

SIDES

Roasted garlic and sour cream crushed potatoes

Grilled vegetables

CHEF'S SELECTION OF SWEET DELIGHTS





BEVERAGES

Unlimited beverage service; four hour maximum. Prices quoted are per person and based on full guaranteed number of guests for the event. Cashier and bartender fees required for bar service; 150 each per hour with a two hour minimum.

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

UNLIMITED PACKAGE BAR

CALL BRANDS

23 per person for the first hour

12 per person for the second hour

10 per person for each additional hour

PREMIUM BRANDS

25 per person for the first hour

13 per person for the second hour

11 per person for each additional hour

SUPER PREMIUM BRANDS

27 per person for the first hour

14 per person for the second hour

12 per person for each additional hour

BAR SELECTIONS

CALL BRAND SELECTION

Svedka Vodka, Seagram's Gin, Bacardi Rum, Jim Beam Bourbon, J&B Scotch, Sauza Blanco Tequila, Hennessey VS Cognac

PREMIUM BRAND SELECTION

Ketel One Vodka, Tanqueray Gin, Mt. Gay Rum, Knob Creek Bourbon, Chivas Regal Scotch, Milagro Silver Tequila, Hennessey VS Cognac

TEXAS PREMIUM BRAND SELECTION

Tito's Vodka, Enchanted Rock Vodka, Genius Gin, Treaty Oaks Rum, TX Whiskey, Rebecca Creek Whiskey, Republic Blanco Tequila

SUPER PREMIUM BRAND SELECTION

Grey Goose Vodka, Bombay Sapphire Gin, 10 Cane Rum, Woodford Reserve Bourbon, Crown Royal, Glenmorangie 10 Year Scotch, Milagro Silver Tequila, Hennessey VS Cognac

HOUSE WINE SELECTIONS

MAN Family Wines | Chardonnay, Merlot, Cabernet Sauvignon

TIER II WINE SELECTIONS

Wente Hayes Ranch, Livermore Valley, California | Chardonnay, Merlot, Cabernet Sauvignon

TIER III WINE SELECTIONS

Highway 12 Winery, Sonoma County, California | Chardonnay, Merlot, Cabernet Sauvignon

TIER IV WINE SELECTIONS

Franciscan, Napa Valley, California | Chardonnay, Merlot, Cabernet Sauvignon





BEVERAGES

Host bar service; four hour maximum. Prices quoted are per person and based on full guaranteed number of guests for the event. Cashier and bartender fees required for bar service; 150 each per hour with a two hour minimum.

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

BEVERAGE PRICING

SOFT DRINKS

Consumption bar | 5.50 per drink

Cash bar | 5.50 per drink

BOTTLED WATER (SPARKLING AND STILL)

Consumption bar | 5.50 per drink

Cash bar | 5.50 per drink

FRUIT JUICES

Consumption bar | 6 per drink

Cash bar | 6 per drink

HOUSE WINE

Consumption bar | 10 per drink

Cash bar | 11 per drink

HOUSE SPARKLING WINE

Consumption bar | 10 per drink

Cash bar | 11 per drink

CRAFT AND IMPORTED BEER

Consumption bar | 9 per drink

Cash bar | 10 per drink

DOMESTIC BEER

Consumption bar | 8 per drink

Cash bar | 9 per drink

COCKTAILS (CALL BRANDS)

Consumption bar | 10 per drink

Cash bar | 11 per drink

COCKTAILS (PREMIUM BRANDS)

Consumption bar | 11 per drink

Cash bar | 12 per drink

COCKTAILS (SUPER PREMIUM BRANDS)

Consumption bar | 12 per drink

Cash bar | 13 per drink

CORDIALS

Consumption bar | 12 per drink

Cash bar | 13 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 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 is available through the hotel for delivery to guest rooms. Please ask your Catering 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.

GUARANTEES

The exact number of guests attending a function is due 72 hours prior to the event. This number will be charged even if fewer guests attend. If the guarantee is increased within 72 hours 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 Banquet department 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 set-ups will be complete 30 minutes prior to the event start time.



EVENT INFORMATION

The following standards are provided to assist you in scheduling and budgeting your banquet events:

SERVING

Breakfast, 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 above and broken down and removed promptly.

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 Catering 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 9pm.

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. A 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.



EVENT INFORMATION

GUARANTEE

A minimum guarantee of 25 people is required for buffet service. One single-sided buffet line will be provided for every 75 people guaranteed. For choice of plated entrée selections, guarantee information listed above will apply. It is the responsibility of the meeting planner to provide a guest list noting each choice and provide place cards denoting selection.

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 price and surcharges listed above 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 72 hours prior to the event, and will be charged the same price.

SEATING AND LINEN

Round tables for 10 people are the standard for breakfast, lunch and dinner. Omni Fort Worth Hotel provides quality linens. Special requests for linens not in our inventory can be made through the Catering department at an additional charge.

AUDIOVISUAL SERVICES

Encore Event Technologies is a fully equipped audio visual 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 audio visual services will be billed to your master account.





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