TABLE OF CONTENTS

RECEPTION
DINNER
ENHANCEMENTS
PACKAGES
BEVERAGES
DETAILS
**HOT HORS D’ŒUVRES**

- 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

---

**Á 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.

---

**COLD HORS D’ŒUVRES**

- 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 rillette, 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
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.

**DISPLAY STATIONS**

**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 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.

**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.

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

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
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
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, Hennessy VS Cognac

**PREMIUM BRAND SELECTION**
- Ketel One Vodka, Tanqueray Gin, Mt. Gay Rum, Knob Creek Bourbon, Chivas Regal Scotch, Milagro Silver Tequila, Hennessy 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, Hennessy 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

<table>
<thead>
<tr>
<th>Category</th>
<th>Consumption bar</th>
<th>Cash bar</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SOFT DRINKS</strong></td>
<td>5.50 per drink</td>
<td>5.50 per drink</td>
</tr>
<tr>
<td><strong>BOTTLED WATER (SPARKLING AND STILL)</strong></td>
<td>5.50 per drink</td>
<td>5.50 per drink</td>
</tr>
<tr>
<td><strong>FRUIT JUICES</strong></td>
<td>6 per drink</td>
<td>6 per drink</td>
</tr>
<tr>
<td><strong>HOUSE WINE</strong></td>
<td>10 per drink</td>
<td>11 per drink</td>
</tr>
<tr>
<td><strong>HOUSE SPARKLING WINE</strong></td>
<td>10 per drink</td>
<td>11 per drink</td>
</tr>
<tr>
<td><strong>CRAFT AND IMPORTED BEER</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Consumption bar</td>
<td>9 per drink</td>
<td></td>
</tr>
<tr>
<td>Cash bar</td>
<td>10 per drink</td>
<td></td>
</tr>
<tr>
<td><strong>DOMESTIC BEER</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Consumption bar</td>
<td>8 per drink</td>
<td></td>
</tr>
<tr>
<td>Cash bar</td>
<td>9 per drink</td>
<td></td>
</tr>
<tr>
<td><strong>COCKTAILS (CALL BRANDS)</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Consumption bar</td>
<td>10 per drink</td>
<td></td>
</tr>
<tr>
<td>Cash bar</td>
<td>11 per drink</td>
<td></td>
</tr>
<tr>
<td><strong>COCKTAILS (PREMIUM BRANDS)</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Consumption bar</td>
<td>11 per drink</td>
<td></td>
</tr>
<tr>
<td>Cash bar</td>
<td>12 per drink</td>
<td></td>
</tr>
<tr>
<td><strong>COCKTAILS (SUPER PREMIUM BRANDS)</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Consumption bar</td>
<td>12 per drink</td>
<td></td>
</tr>
<tr>
<td>Cash bar</td>
<td>13 per drink</td>
<td></td>
</tr>
<tr>
<td><strong>CordialS</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Consumption bar</td>
<td>12 per drink</td>
<td></td>
</tr>
<tr>
<td>Cash bar</td>
<td>13 per drink</td>
<td></td>
</tr>
</tbody>
</table>
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.
CALL TODAY TO SPEAK WITH A CATERING SPECIALIST.
Omni Fort Worth Hotel • 817-535-6664
OmniHotels.com/FortWorth

Omni Hotels & Resorts
Fort Worth