

A day to be remembered

OMNI  HOTELS & RESORTS
fort worth

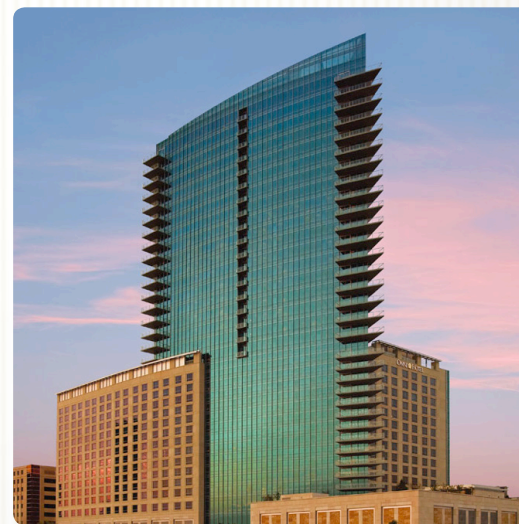




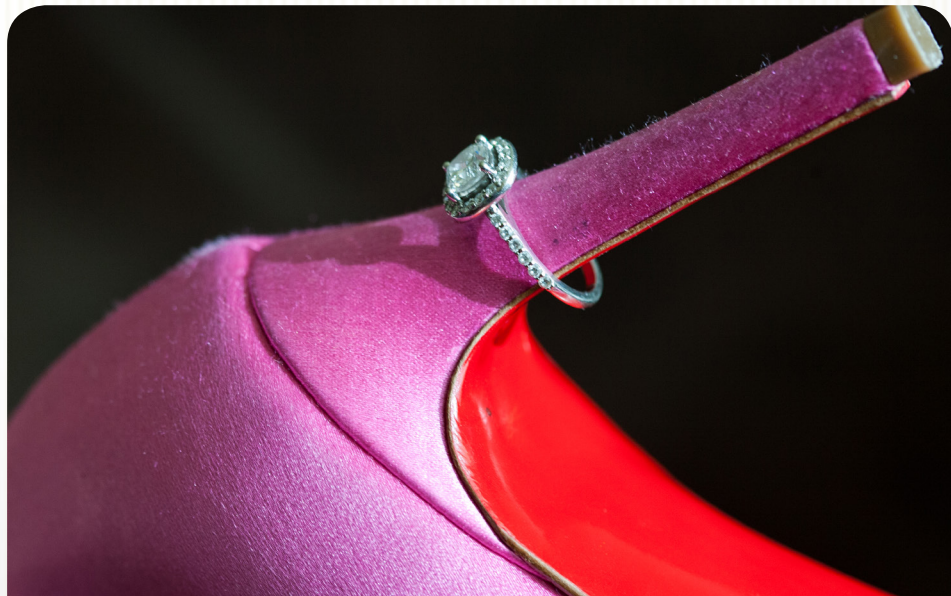
OMNI HOTELS & RESORTS fort worth

Your wedding day is to be shared with family and friends. A day that begins the amazing journey between you and someone you love. At the Omni Fort Worth Hotel, we're committed to making sure your wedding day is nothing short of spectacular - by filling it with love, laughter, and magical memories. That's our promise to you.

Whether we're playing hosts to your wedding reception, rehearsal dinner or bridesmaid brunch, we'll bring together the best of everything. Distinctive venues, Exceptional cuisine, Luxurious accommodations, and legendary service. It all comes together to ensure your event is truly sensational.









Our Weddings

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

With our compliments, your event experience will include:

Personal and professional coordination prior to and the day of your special event

Floor length table linens

Mirrors and votive candle centerpieces for each table

Complimentary tasting for up to four people

Cake cutting and service by our professional staff

Dance floor appropriate for room size

Use of our garden terrace for wedding portraits – appointment required

Champagne toast for the bride and groom

Changing rooms for bride & groom based on availability

Staging and tables for your band or DJ

Supplementary tables, including gift table, guest book table, and cocktail tables

Complimentary room service for the bride and groom the night of the event

Complimentary parking for the bride and groom (up to two cars)

Enhancements available for and additional fee:

Special effect lighting

Special social rates available for your out of town and overnight guests

Spa Services in our onsite Mokara Spa



Our Venues

The Omni Fort Worth Hotel can be your destination wedding with all the comfort without leaving the hotel. The luxurious guest rooms and suites, as well as dining options within the hotel, easily accommodate all of your wedding dreams.

Fort Worth Ballroom

Reception space for up to 1,000 guests
9,526 square feet
Multiple smaller room options with all the same details and décor
Ideal for ceremonies and receptions
Foyer overlooking Fort Worth Water Gardens

Outdoor Garden Space

Located on the 3rd floor of the hotel
Accommodates intimate groups up to 50 guests
Overlooking the downtown skyline
Available seasonally, weather permitting

Texas Ballroom

Reception space for up to 2,000 guests
18,855 square feet
Multiple smaller room options with all the same details and décor
Ideal for larger ceremonies and receptions
Foyer accented by glass windows with views of downtown

Restaurants

Bob's Steak and Chop House
Cast Iron
Water Horse Pool Bar
Whiskey & Rye
Wine Thief

Spa Services

Mokara Spa

Mokara Spa offers a full range of full-service spa treatments from massages, facials and body wrap treatments to manicures and pedicures. Located on the 3rd floor of the hotel with access to the sculpted green space and rooftop pool, guests are pampered with a world class spa experience. Enjoy a relaxing spa party with the bridal party, mother of the bride or wedding day treatments.

“Cherish the Day” Package

Perfect occasion for the bride and groom to spend time relaxing together before or after the excitement of the big day. Together you will enjoy a couple’s aromatherapy Massage, Manicure, Pedicure, Lunch and a glass of champagne.

Mother’s Treat Package

Created just for the mothers to be pampered. Say thank you by treating Mom to a little rest and relaxation. Her pampering will include a Mokara massage, Mini-facial, Manicure, Pedicure, Lunch and a glass of Champagne.

VIG Package

Created for the “Very Important Girlfriends”. A private celebration designed especially for the Bridal Party is a great way to spend quality time with your girlfriends before walking down the aisle. Your spa celebration will include mini desserts and champagne.

Manicures and Mimosas

Bridal party will enjoy manicures with paraffin treatment and a refreshing mimosa.

Bar Selections

Call Brands

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

Premium Brands

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

Texas Premium Brand Liquor

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

Ultra Premium Brand Liquor

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

Per Guest Host Bar Service

Unlimited Beverage service. Prices quoted are per guest and based on the full guaranteed number of guests for the Event.

Call Brands

First Hour	20
Second Hour	12
Additional Hour	10

Premium and Texas Premium Brands

First Hour	22
Second Hour	13
Additional Hour	11

Super Premium Brands

First Hour	24
Second Hour	14
Additional Hour	12

Package bar Prices are inclusive of Bartender Service
Four Hour Maximum

Bar Selections

Per Drink Host Bar Service

Soft Drinks	5 each
Bottled Water (Sparkling and Still)	5 each
Fruit Juices	5 each
House Wine	9 per glass
Imported Beer	7 per bottle
Domestic Beer	6 per bottle
Call Brands Cocktails	8 per drink
Premium and Texas Premium Brand Cocktails	9 per drink
Super Premium Brand Cocktails	10 per drink
Cordials	10 per drink

Bartender Fees required for Host bar Service
\$75 each per hour with a two Hour Minimum

Cash Bar Service

Soft Drinks	5 each
Bottled Water (Sparkling and Still)	5 each
Fruit Juices	5 each
House Wine	9 per glass
Imported Beer	7 per bottle
Domestic Beer	6 per bottle
Call Brands Cocktails	9 per drink
Premium and Texas Premium Brand Cocktails	10 per drink
Super Premium Brand Cocktails	11 per drink
Cordials	11 per drink

Prices quoted are based on Cash Basis and Include Service Charge.
Cashier and Bartender Fees required for Cash Bar Service
\$75 each per Hour with a two Hour Minimum

Hors d'Oeuvres

Hot Hors D'oeuvres

Minimum order of 3 dozen pieces

Coconut Crusted Chicken Tenders, Pineapple Chili Sauce
Wild Mushroom and Boursin Bouchées
Cashew Chicken Spring Rolls, Orange Ginger Sauce
Portobello and Spinach Mini Quiche, Crème Fraîche Drizzle
Caramelized Onion and Roasted Tomato Pies, Micro Arugula
Warm Sweet Potato and Brazos Select Cheese Bruschetta,
Balsamic Glaze
Jalapeno Pigs in Blanket, Jalapeno Honey Mustard
5 per piece

Demitasse of Smoked Tomato Soup, Cheddar Mini Baguette
Bourbon Peach Glazed Salmon Sates, Minted Peach Compote
Smoked Duck Empanadas, Chili Black Bean Dip
Lamb Shish Kebabs, Bourbon Shallot Demi
5.50 per piece

Brisket and Smoked Cheddar Quesadillas, Roasted Habanero Lime Sour Cream
Texas Toast Cheesesteak Bites, Bell Pepper Chutney
Shrimp and Pineapple Brochettes, House-made Bacon Jam
Ketchup Battered Lobster Fritters, Jalapeno Tartar Sauce
6 per piece



Hors d'Oeuvres

Cold Hors D'oeuvres

Minimum order of 3 dozen pieces

Beef and Roquefort Cheese Pinwheels
Butterbean Hummus with Fried Spinach on a Wonton Triangle
Smoked Salmon Chips, Creole Mayonnaise
Gazpacho-Cucumber Bites
Smoked Tuna, Porcini Mushroom Salsa, Crispy Flat Bread
5 per piece

Southwest Shrimp on Polenta Crouton
Prosciutto Wrapped Candied Figs in Grand Marnier
Roasted Red Beet and Chevre Bruschetta, Smoked Shallot
Smoked Duck, Goat Cheese, Jalapeno, Compressed Watermelon
Tuna Citrus Tartar, Mini Cone, Micro Herbs
5.50 per piece

Seared Smoked Pepper Steak Lettuce Cups, Chimichurri
Artichoke Caper Cheddar Crab Dip on Pita Chips
Pecan and Bacon Crusted Pork, Papaya Relish
Grilled Marinated Flat Iron Steak, Waco Blue Cheese, Roasted Tomato Crostini
Charred Ahi Tuna, Asian Slaw, Crispy Wonton
Louisiana Crab, Citrus Salad, Rice Paper Wrap
Mango Hama Yellowtail Ceviche served on Bamboo Spoons
6 per piece



Chilled Displays

Cheese Display

A selection of International and Domestic Cheeses, Fresh Homemade Fruit Compote, Dried Fruits and Nuts Served with Homemade Breads and Lavosh
16 per guest

Brazos Valley Cheeses

Wood Board of Brazos Valley Cheeses, Horseradish Pecan Cheddar, Eden, Havarti, Brazos Select, Apple Balsamic Compote, Organic Local Jelly, Honeycomb, Parmesan Cheese Lavosh, Walnut Cranberry Baguette
20 per guest

Artisan Marinated Cheeses

Texas Gold Cheddar, Roasted Pine Nuts, Rosemary, Black Pepper, Walnut Oil
Yellow De Mill Mild Cheddar, Sunflower Seeds, Sun Dried Tomatoes, White Truffle Oil
White New York Old Cheddar, Lemon Confit, Green Olives, Basil, Pistachio Oil
Assorted Nuts and Dried Fruit, Orange Apple Compote, Strawberry Lemon Compote
Beer and Honey Wagon Wheel Bread, French Baguettes
22 per guest

Warm Cheese

Warm Spicy Cheese Fondue, Bread Sticks, Baguette Cubes, Country Sliced Bread
Blue Cheese Cobbler, Pecan Pine Nut Crust, Brie en Croute with Raspberry and Almonds
Spinach, Sun Dried Tomato Casserole Dip with Gruyere Cheese
Apple Pecan Jelly, Roasted Pine Nuts, Macadamia Nuts, Caramelized Pecans
25 per guest

Crudités and Dips

Baby Carrots, Yellow Squash, Radishes, Snow Peas Broccoli, Raw Cauliflower, Baby Tomatoes, Celery Sticks
Caramelized Onion Ranch, Waco Blue Cheese and Sun Dried Tomato Dip, Red Pepper Aioli, and Curry Aioli
8 per guest

Mediterranean Vegetable Display

Marinated Baby Artichokes and Sundried Tomatoes, Grilled Eggplant, Roasted Bell Peppers, Sautéed Rosemary Mushrooms, Baby Onions in Balsamic Vinegar, Caper Berries in White Vinegar, Marinated Green Kalamata Olives
Served with Traditional and Red Pepper Hummus, Crispy Pita Bread
12 per guest

Salads

Served dinners include Salad, Entree, Dinner Rolls, Medium Blend Shade Grown Coffee and Tea forte Teas
(Minimum 50 guests - Guarantee must equal the entire number of guest in attendance)

Mixed Green Salad

Roasted Almonds, Strawberries, Texas Goat Cheese
Pomegranate and Lime Emulsion

Bibb & Radicchio Salad

with Sun Dried Cherries, Feta Cheese, White Wine Poached Pear
Spicy Walnut Vinaigrette

Grilled Romaine Salad

Texas Blue Cheese, Julienne Jicama, Smoked Bacon, Roasted Poblano Peppers
Buttermilk Dressing

Baby Spinach Salad

Grilled Hearts of Palm, Orange Segments
Pesto White Balsamic Vinaigrette

Mesclun Salad

Roasted Red Beets, Chevre, Jalapeno Polenta Croutons, Smoked Shallots
Roasted Pine Nut Vinaigrette

Single Entrée

Served dinners include Salad, Entree, Dinner Rolls,
Medium Blend Shade Grown Coffee and Tea forte Teas
(Minimum 50 guests - Guarantee must equal the entire number of guest in attendance)



Tequila Marinated Chicken

Avocado Butter Crust, Black Bean Grits, Market Vegetables
45 per guest

Tandoori Marinated Chicken

Grilled Tomato Jam, Corn Mascarpone Risotto, Sautéed Snow Peas
47 per guest

Salmon en Croute

Stuffed with Sundried Tomatoes and Spinach, Basil Cream
Mashed Cauliflower, Market Vegetables
48 per guest

Grilled New York Strip

Waco Blue Cheese and Roasted Tomatoes, Herb Balsamic Demi
Sour Cream and Chive Smashed Potatoes, Sautéed Haricot Vert
with Caramelized Shallots
53 per guest

Duo Entrée

Served dinners include Salad, Entree, Dinner Rolls,
Medium Blend Shade Grown Coffee and Tea forte Teas
(Minimum 50 guests – Guarantee must equal the entire number of guest in attendance)

Charbroiled Chicken Breast

with 3 Hickory Smoked Prawns, Blue Cheese Cream Sauce
Smoked Gouda Potatoes Au Gratin, Grilled Baby Zucchini
53 per guest

Red Pepper Crusted Fajita Beef Tenderloin

with Bacon Wrapped Shrimp, Cheese Tamale, Black Beans
55 per guest

Grilled Jumbo Prawn

with a Mushroom Ragout Crusted Beef Medallion, Bourbon Shallot Demi
Sweet Pea Potato Puree, Baby Carrots
59 per guest

Grilled Beef Tenderloin

with Chili Oil Roasted Grouper, Tarragon Brown Cream
Salted Roasted Russia Fingerling Potatoes, Green Beans and Mushrooms
61 per guest

Seated Dinner Menu Enhancements

Scallops BLT: Seared Scallops, Crumbled Crispy Bacon, Tomato Confit, Arugula Pesto

Potato and Goat Cheese Pie, Pulled Duck, Fig and White Balsamic Vinaigrette, Micro Arugula

Grilled Shrimp, Rosemary Ratatouille, Saffron Reduction, Shaved Asparagus

Crispy Potato Dumpling, Julienne Quail, Portobello Mushroom, Caramelized Pearl Onions,
Maple Syrup Glaze, Fresh Herbs
8 per guest



Wine List

Sparkling Wines and Champagne

Ruffino Prosecco, Veneto, Italy 32
Kenwood Vineyards Yulupa Cuvee Brut, California 35
Domaine Chandon Rosé, California 45
Moët & Chandon Brut Imperial, Champagne, France 95

Sweet to Dry White/Blush Wines

Beringer White Zinfandel, California 20
Ruffino Moscato'Asti, Piedmont, Italy 40
Chateau Ste. Michelle Riesling, Columbia Valley, Washington 40

Light to Medium Intensity White Wines

Kris Pinot Grigio, delle Venezie, Italy 32
Edna Valley Vineyards Sauvignon Blanc, California 36
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand 45

Medium to Full Intensity White Wines

Stonehedge Chardonnay, California 34
Hogue Chardonnay, Columbia, Washington 40
Sonoma Cutrer Chardonnay, "Russian River Ranches", Sonoma, California 45

Light Intensity Red Wines

Louis Latour Pinot, Burgundy, France 32
Estancia Pinot Noir, "Pinnacles Ranches", Monterey, California 38
Etude "Lyric" Pinot Noir, Santa Barbara, California 48

Medium Intensity Red Wines

Hogue Merlot, Columbia Valley, Washington, 38
William Hill Winery Cabernet Sauvignon, Central Coast, California 40
Banfi Chianti Classico, Riserva, Tuscany, Italy 43

Full Intensity Red Wines

Trivento, Malbec/ Bonarda/Syrah, "Amado Sur", Mendoza, Argentina 44
Beaulieu Vineyard Cabernet Sauvignon, Napa Valley, California 45
Ravenswood Zinfandel, "Old Vine", Napa Valley, California 45

Reception Stations

Fresh Market Salad Station

Caesar Salad, Oven Dried Tomatoes, Parmesan Crisp,
Classic Caesar Dressing
Chop Salad, Crispy Pancetta, Honey Mustard Dressing
Baby Vegetable Shooters, Cilantro Aioli Gorgonzola Fondue,
Giant Garlic-Brioche Croutons
14 per guest

Carvery Station / Select Two

Blackened Tenderloin of Beef with Rock Lobster Hollandaise
Mesquite Smoked Free Range Turkey, Candied Cranberry
Chutney
Molasses Glazed Bone-in Pork Loin, Warm Granny Smith
Apple Compote, Horseradish
Rahr Wagon Wheel Bread, Potato Rolls, Multi-Grain Rolls
25 per guest
150 Attendant Fee

Seafood Station

Chilled Gulf Shrimp, Three per guest
Cocktail Sauce, Cajun Remoulade, Lemon Wedges
Chilled Tequila-steamed Green Lip Mussels, Grapefruit Salsa
Miniature Crab Cakes
25 per guest

Mac and Cheese Station

Whole Wheat Penne Pasta, Blue Cheese Cream,
Chopped Walnuts, Sun Dried Tomatoes
Francesine Pasta, Green Chilis, Lobster Morsels,
Texas Cheddar Sauce, Corn Bread Crust
Rigatoni Pasta, Gruyere Béchamel, Diced Smoked Bacon,
Herbed Bread Crumbs
Garlic Bread, Chili Oil, Peppercorn Grinder, Red Pepper Flakes,
Virgin Olive Oil
20 per guest

Mashed Potato Bar

Whipped Yukon Gold Potatoes, Brown Sugar Mashed Sweet
Potatoes & Smashed Peruvian Purple Potatoes, Ham and
Cinnamon Bechamel & Cheddar Cheese Sauce, Chopped
Bacon, Scallions, Sour Cream, Mini Marshmallows, Honey,
Unsalted Butter, Chopped Pecans, Shredded Cheddar,
Shredded Parmesan, Pico De Gallo
20 per guest

Sweet Delights

Chocolate Fountain with Fresh Fruit, Strawberries,
Mini Pretzels, Marshmallows, Vanilla Profiteroles,
Miniature Éclairs, Fruit Tartlets, Petit Fours and Mignardises
Medium Blend Shade Grown Coffee and Tea forté Teas
15 per guest

Late Night Menu

A la Carte

Soft Breakfast Tacos / Select one

Scrambled Egg, Cheddar, Bacon and Sausage
Scrambled Egg, Potato, Chorizo Hash, Pepper Jack
Scrambled Eggs, Skillet Diced Potatoes, Black Bean, Scallion
Queso Fresco
Selection of Fresh Salsas, Tres Chili, Roasted Tomatillo,
Yellow Tomato Cilantro
6 per guest

Texas Sliders / Select one

Kobe Beef, Six year cheddar, House made Ketchup
Mini Buffalo Chicken, Creole Shrimp Salad, Red Cabbage Slaw
Pulled Pork, Pico de Gallo, Jalapeno Jack Cheese
8 per guest

French Toast Sticks

Served with warm Maple Syrup
6 per guest

Stations

State Fair

Deep Fried Snickers®, Big Tex Cornmeal Corn Dogs,
Texas Honey Mustard
Funnel Cake, Snow Sugar, Roasted Habanero Syrup
Roasted Candied Pecans
17 per guest

Cobbler Station

Apple Raisin, Pear Pistachio and Texas Seasonal Berry Cobblers
Vanilla Bean Ice Cream, Whipped Cream, Crème Anglaise
16 per guest

Fanciful Coffee Station

Medium Blend Shade Grown Coffee
Tea forté Teas
Assorted Flavored Syrups
Rock Candy Swizzle Sticks, Shaved Chocolate, Cinnamon,
Nutmeg, Whipped Cream
12 per guest

Texas Scout S'mores

Home made Vanilla, Chocolate, and Cookies & Cream
Marshmallows
Milk Chocolate and Cookies 'n' Crème Hershey's
Chocolate Candy Bars
Honey Maid Graham Crackers
19 per guest

Seated Dinner Package

Each wedding package includes the following:

Chiavari Chairs to create a classic setting
Custom Monogram Gobo Light for a romantic atmosphere
Complimentary Deluxe Guest room

Four Hours of Call Bar Service
Includes bartenders

Two Butler Passed Hors D' oeuvres, Four Pieces Per Person

Grilled Romaine, Texas Blue Cheese, Julienne Jicama, Smoked Bacon, Roasted Poblano Peppers, Buttermilk Dressing

Beef Tenderloin Medallion with Rosemary and Chicken Roulade stuffed with Spinach and Peppers, Herb Butter Sauce

Smoked Gouda Potatoes Au Gratin,
Market Vegetables

Artisan Rolls & Sweet Butter

Champagne Toast to celebrate the occasion

Cake cutting and service by our professional staff

Plate of Chef's Custom Sweets, per table

Medium Blend Shade Grown Coffee and Tea forté Teas
110 per guest



Reception Station Package

Each wedding package includes the following:
Chiavari Chairs to create a classic setting
Custom Monogram Gobo Light for a romantic atmosphere
Complimentary Deluxe Guest room

Four hours of Call Bar service
Includes bartenders

Two Butler Passed Hors D' oeuvres, Four Pieces Per Person

A selection of International and Domestic Cheeses
Fresh Homemade Fruit Compote, Dried Fruits and Nuts
Served with Homemade Breads and Lavosh

Fresh Market Salad Station
Caesar Salad, Oven Dried Tomatoes, Parmesan Crisp
Classic Caesar Dressing,
Chop Salad, Crispy Pancetta,
Honey Mustard Dressing
Baby Vegetable Shooters, Cilantro Aioli, Gorgonzola Fondue,
Giant Garlic-Brioche Croutons

Carvery Station / Select Two
Includes Attendant

Blackened Tenderloin of Beef with Rock Lobster Hollandaise
Mesquite Smoked Free Range Turkey, Candied Cranberry
Chutney
Molasses Glazed Bone-in Pork Loin, Warm Granny Smith
Apple Compote, Horseradish
Market Vegetables

Rahr Wagon Wheel Bread, Potato Rolls, Multi-Grain Rolls

Accompaniments / Select One
Mac and Cheese Station
Mashed Potato Bar

Champagne Toast to celebrate the occasion

Cake Cutting and service by our professional staff

Plate of Chef's Custom Sweets, per table

Medium Blend Shade Grown Coffee and Tea forté Teas
115 per guest

Buffet Package

Each wedding package includes the following:

Chiavari Chairs to create a classic setting
Custom Monogram Gobo Light for a romantic atmosphere
Complimentary Deluxe Guest room

Four hours of Call Bar service
Includes bartenders

Two Butler Passed Hors D' oeuvres, Four Pieces Per Person

A selection of International and Domestic Cheeses
Fresh Homemade Fruit Compote, Dried Fruits and Nuts
Served with Homemade Breads and Lavosh

Mixed Greens, Parmesan Croutons, Tomatoes, Cucumbers
Buttermilk Ranch Dressing

Marinated Artichoke and Mushroom Salad
Capers Salad with Hot House Tomatoes

Fresh Vegetable Crudités with Texas Ranch and Waco Bleu
Cheese Dip

Carvery Station
Includes Attendant
Chicken Roulade Stuffed with Texas Goat Cheese and Pecans
Grilled Petite Black Angus Strip Steak, Jack Daniels Sauce
Garlic Buttered Whipped Potatoes
Market Vegetables

Artisan Rolls & Sweet Butter

Champagne Toast to celebrate the occasion

Cake cutting and service by our professional staff

Plate of Chef's Custom Sweets, per table

Medium Blend Shade Grown Coffee and Tea forté Teas
120 per guest