



OMNI GROVE PARK INN & SPA  
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 GROVE PARK INN & SPA  
BREAKFAST





# CONTINENTAL BREAKFASTS

All continental breakfast buffets include freshly brewed regular and decaffeinated coffee, assorted hot tea and orange juice. Prices are based on 60 minutes of continuous service and do not include full seating or table service. For re-plating pastries and baked goods, an additional charge of 150 will be applied.

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## EXECUTIVE CONTINENTAL

**38 per person**

seasonal melon, berries, pineapple

greek yogurt parfait | granola, berries, pecans, almonds, sunflower seeds *n*

steel-cut oatmeal, brown sugar, raisins, cinnamon *df*

baked breakfast pastries, muffins, fruit preserves, honey, butter

## CLASSIC CONTINENTAL

**34 per person**

seasonal melon, berries, pineapple

chilled chia pudding, dried fruits, almond milk *n gf*

baked breakfast pastries, muffins

fruit preserves, honey, butter





# BREAKFAST BUFFETS

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## SUNSET TRAIL BREAKFAST

**52 per person**

seasonal whole fruit

açaí cups | vegan yogurt, chia seeds, berries *gf vg*

deconstructed parfait bar | greek yogurt,  
sweetened yogurt, chia seeds, mixed berries

granola | pecans, almonds, sunflower seeds *n*

dried fruits

steel-cut oats, flax seeds, blueberries, walnuts,  
pumpkin seeds *n df gf*

baked breakfast pastries, muffins *df gf*

mediterranean egg scramble | tomato, peppers *gf*

rosemary hash browns *df*

maple & blueberry sausage

apple chicken sausage

## AMERICAN CLASSIC

**48 per person**

seasonal melon, berries, pineapple

greek yogurt, local honey

strawberry smoothie *gf*

baked muffins, biscuits

fruit preserves, honey, butter

scrambled cage-free eggs *df gf*

cheddar grits

daily potato selection

applewood-smoked bacon

sausage links



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## COUNTRY BREAKFAST

50 per person

seasonal melon, berries, pineapple  
greek yogurt  
baked breakfast pastries, muffins  
fruit preserves, honey, butter  
buttermilk biscuits, sausage gravy  
petite sweet potato pancakes, honey butter,  
warm vermont maple syrup  
scrambled cage-free eggs *df gf*  
cheddar grits  
daily potato selection  
applewood-smoked bacon  
sausage links

## BAGEL SHOP

50 per person

sliced seasonal fruit  
assorted bagels  
assorted smears | plain, honey, walnut,  
dill citrus, avocado *n*  
applewood-smoked bacon, smoked salmon\*  
sliced cucumbers, shredded cabbage, sprouts,  
sliced tomato, red onion, shaved radish *df gf*  
scrambled cage-free eggs *df gf*  
tofu scramble *gf vg*  
grovewood breakfast potatoes,  
scallions, paprika *gf vg*  
strawberry jam, peach jam, apple butter  
cajun seasoning, everything seasoning,  
cinnamon sugar



# BREAKFAST ENHANCEMENTS

Breakfast enhancements and breakfast stations are intended to supplement continental and breakfast buffets and are portioned accordingly. Enhancements and stations are only available at prices shown when accompanying full buffet or continental breakfast menus. Chef attendant required as indicated at 150 per chef with one chef per 100 guests. Prices are based on 90 minutes of continuous service.

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## SANDWICHES & WRAPS

pork sausage patty, scrambled cage-free egg, monterey jack, biscuit | **10 each**

applewood-smoked bacon, scrambled cage-free egg, cheddar, croissant | **10 each**

ham, cage-free egg, sharp cheddar, english muffin | **10 each**

vegan egg, arugula, red onion, avocado spread, gluten-friendly bagel | **10 each**

breakfast burrito | chorizo, potato, scrambled cage-free eggs, sharp cheddar, tortilla | **10 each**

## QUICHES

applewood-smoked bacon, ham, gruyère | **10 per slice**

chicken sausage, tomato, peppers, smoked gouda | **10 per slice**

spinach, onion, swiss | **10 per slice**

## À LA CARTE

scrambled cage-free eggs **df gf** | **6 per person**

breakfast potatoes **df gf** | **6 per person**

applewood-smoked bacon **df gf** | **9 per person**

sausage links **df gf** | **9 per person**

greek yogurt parfait | fresh fruit, pecan, almond & sunflower seed granola **n** | **9 per person**

## OMELET & CAGE-FREE EGG STATION

**24 per person | attendant required**

scrambled & fried cage-free eggs\*, egg whites

applewood-smoked bacon, chorizo, ham, smoked salmon\*

tomato, green pepper, spinach, onion, mushroom, salsa

assorted cheeses

## GRIDDLE STATION

**30 per person | attendant required**

buttermilk pancakes, sweet potato pancakes

fresh challah bread, egg, vanilla, cinnamon

whipped cream, fresh berries, jams, sweet butter, warm vermont maple syrup



# GRAB & GO BREAKFAST

All grab & go breakfasts include regular & decaffeinated coffee, assorted hot tea and bottled orange juice with napkin and disposable flatware in addition to your choice of sandwich, baked good and side. An assortment of sandwiches will be provided unless otherwise specified.

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## GRAB & GO

40 per person

### SANDWICHES | CHOOSE TWO

scrambled cage-free eggs, smoked ham, cheddar, croissant

fried chicken, biscuit

scrambled cage-free eggs, cheddar, chives, whole wheat wrap

vegan egg, arugula, shaved red onion, avocado spread, gluten-friendly bagel **gf vg**

### BAKED GOODS | CHOOSE ONE

blueberry muffin

banana & pecan crumb muffin **n**

chocolate croissant

doughnut

### SIDES | CHOOSE ONE

seasonal whole fruit

seasonal fruit salad

yogurt **gf**

high energy trail mix | peanuts, almonds, cashews **n**

peanut granola bar **n**



# PLATED BREAKFASTS

All plated breakfasts are served with freshly brewed regular and decaffeinated coffee, assorted hot tea and orange juice. Mixing menu selections may be subject to additional charges. Prices are based on 60 minutes of continuous service.

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## STARTERS CHOOSE ONE

fruit cup *df gf*

greek yogurt parfait | fresh berries,  
pecan & almond granola *n*

chilled overnight oats, almond milk *n*

## BAKED GOODS CHOOSE ONE

biscuit

croissant

breakfast pastry

## STARCHES CHOOSE ONE

lyonnaise potatoes

potato hash

breakfast potatoes

## PROTEINS CHOOSE ONE

applewood-smoked bacon

sage sausage

chicken sausage

## ENTRÉES CHOOSE ONE

the grove park | scrambled cage-free eggs,  
roasted roma tomato *df gf* | **36 per person**

french bread french toast | challah bread, egg,  
vanilla, cinnamon, powdered sugar, fresh berries,  
warm vermont maple syrup | **36 per person**

blue ridge breakfast bowl | puffed quinoa,  
charred butternut squash, cheese, bean sprouts,  
avocado & fruit relish, fried egg\* | **36 per person**

cinnamon apple pancakes | sweet cream mix,  
local apples, powdered sugar,  
warm vermont maple syrup | **34 per person**

mountain quiche | applewood-smoked bacon,  
cheddar, spinach, peppers | **34 per person**

biscuits & gravy, hickory nut gap breakfast  
sausage, sautéed greens | **34 per person**



# BRUNCH

All brunch buffets include freshly brewed regular and decaffeinated coffee and assorted hot tea or iced tea. Chef attendant required as indicated at 150 per chef with one chef per 100 guests. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 7 per person will be applied.

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## MACON AVENUE

68 per person | attendant required

### STARTERS

fruit salad, honey, mint *df gf*

marinated cucumber, tomato,  
red onion, arugula, feta

tomato bisque, signature grilled cheese

biscuits, fruit preserves, honey, butter

assorted bagels, smoked salmon\*, chopped egg,  
tomato, red onion, capers, cream cheese, lemon

### ENTRÉES

cage-free egg omelet station

french toast, butter, warm vermont maple syrup

barbeque spice grilled salmon

herb chicken breast, lemon & thyme jus

### ACCOMPANIMENTS

nana's hash brown casserole

white cheddar mac & cheese, ritz cracker crust

applewood-smoked bacon

country sausage links

### DESSERT

bread pudding, caramel sauce, crème anglaise

## CHARLOTTE STREET

72 per person | attendant required

### STARTERS

seasonal melons, berries, pineapple *gf vg*

tomato salad, fresh basil,  
balsamic vinegar, olive oil *vg*

biscuits, fruit preserves, honey, butter *gf*

assorted bagels, smoked salmon\*, chopped egg,  
tomato, red onion, capers, cream cheese, lemon

### ENTRÉES

cage-free egg omelet station

sweet cream pancakes,

warm vermont maple syrup

mini chicken & waffles, hot honey,

warm vermont maple syrup

### ACCOMPANIMENTS

rosemary hash browns *df gf*

applewood-smoked bacon

country sausage links

carolina rice pilaf, carrot, celery, herbs

butternut squash ravioli, fava beans,

sun-dried tomatoes, corn

### DESSERTS

seasonal cobbler à la mode



# BRUNCH BEVERAGE STATIONS

Bartender required for all brunch beverage enhancements at 150 per bartender with one bartender per 75 guests for 120 minutes of continuous service. Additional hours are 50 per bartender. Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays.

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## BLOODY MARY & MARIA

**21 per drink | bartender required**

tito's handmade vodka, patrón silver tequila

bloody mary mix

celery sticks, pickled onion, pepperoncini,  
green olives, applewood-smoked bacon

horseradish, hot sauces

## MIMOSA & BELLINI

**18 per drink | bartender required**

campo viejo cava brut, spain

orange juice, cranberry juice, peach nectar

## SANGRIA

**16 per drink | bartender required**

bulletin place wine

white or red sangria

fresh fruit

OMNI GROVE PARK INN & SPA  
BREAKS





# À LA CARTE BREAKS

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## HEALTHY BITES

seasonal whole fruit | **5 each**

traveling crudité box | seasonal vegetables,  
red pepper hummus, pita chips | **14 each**

seasonal fruit skewers | white chocolate glaze,  
honey yogurt dipping sauce **gf** | **72 per dozen**

open-faced apple “sandwiches” | dried fruit,  
nut butter, seeds **n gf vg** | **84 per dozen**

cucumber bites, pepper, carrots, ranch dip,  
hummus **vg** | **84 per dozen**

watermelon “pizza”, yogurt, berries,  
pumpkin seeds **vg** | **84 per dozen**

## BREAKFAST PASTRIES

doughnuts | **80 per dozen**

bagels, cream cheese | **80 per dozen**

almond coffee crumb bars **n** | **84 per dozen**

hiker’s delight | golden cake, dried fruit clusters,  
nuts, soaked in local spirits **n** | **84 per dozen**

## INDIVIDUALLY WRAPPED

candy bars | **8 each**

individually bagged chips,  
pretzels or popcorn | **7 each**

kind bars | peanuts, almonds,  
pecans, walnuts **n** | **9 each**

assorted energy bars | peanuts,  
almonds, pecans **n** | **10 each**

## SWEET TREATS

baked cookies | **72 per dozen**

lemon squares | **72 per dozen**

white chocolate blondies | **72 per dozen**

double-fudge brownies | **72 per dozen**

chocolate or coconut moelleux **gf** | **72 per dozen**

chocolate-dipped puffed rice treats | **72 per dozen**

novelty ice creams & italian ice | **84 per dozen**

## SALTY SNACKS

sweet or savory trail mix | almonds, pecans,  
brazil nuts **n** | **44 per pound or 10 per bag**

warm jumbo pretzels, honey mustard,  
beer cheese | **72 per dozen**

mini hot dogs, ketchup, mustard,  
relish **df** | **80 per dozen**

assorted local beef jerky | **49 per pound**  
or **11 per bag**

## BEVERAGES

green drink | celery, apple, cucumber | **9 each**

purple passion | beet, kale, ginger | **9 each**

orange crush | carrot, lemon, orange | **9 each**



# THEMED BREAKS

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## HENDERSONVILLE APPLE ORCHARD

**30 per person**

apple wedges, caramel dip, chocolate dip

spiced apple muffins, apple butter

apple pie trail mix | dried apples, granola,  
yogurt-covered raisins, pecans, almonds,  
sunflower seeds **n**

hot or cold pressed apple cider

## BALLPARK BREAK

**30 per person**

jumbo soft pretzels, honey mustard, beer cheese

mini kosher hot dogs, traditional condiments

freshly popped popcorn

assorted candy bars

lemonade

## ENERGY BREAK

**28 per person**

seasonal berry skewers, brown sugar yogurt sauce

open-faced apple “sandwiches” | dried fruit,  
nut butter, seeds **n gf vg**

avocado hummus, toasted pita

candied ginger

cucumber & honeydew melon refresher

## BUILD YOUR OWN TRAIL MIX

**28 per person**

raw almonds, raw cashews, walnuts,  
roasted pecans, honey-roasted peanuts **n**

dried apple, dried apricot, dried kiwi,  
dried pineapple

yogurt-covered raisins, yogurt-covered pretzels

chocolate chips, m&m’s

wasabi peas, sesame sticks

local craft soda

## GARDEN GRAZER

**28 per person**

crudités, hummus, individual cups

energy bites | peanut butter, chia, dried fruit **n**

keto bombs | cream cheese, cheddar,  
applewood-smoked bacon

watermelon punch, lime, lemon, mint

## CAROLINA BREAK

**28 per person**

assorted flavors of local beef jerky **gf**

seasonal fruit tartlet

warm pimento cheese dip, sesame crackers

local craft sodas

OMNI GROVE PARK INN & SPA  
LUNCH





# DAY-OF-THE-WEEK LUNCH BUFFETS

All lunch buffets include freshly brewed regular and decaffeinated coffee and iced tea. Prices are based on 90 minutes of continuous service. If you choose a day-of-the-week buffet on a day other than what is listed, an additional charge of 10 per person will be applied. No additional contracted discounts shall apply. To be eligible for the day-of-the-week discounted price, no alterations or substitutions may apply.

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## MONDAY SEELEY'S PICNIC

62 per person

### STARTERS

broccoli, cranberry, cheddar, tarragon dressing *gf*  
charred corn, mixed greens, peppers, tomato *gf vg*  
quinoa, avocado, cucumber, red onion,  
tomato, olives, citrus dressing *gf vg*  
coconut & kale soup | peppers,  
garbanzo beans *gf vg*

### ENTRÉES

pressed cajun turkey sandwich  
cheddar, sourdough  
caprese sandwich | spinach, heirloom tomato,  
fresh mozzarella, basil pesto, balsamic reduction  
classic reuben | sauerkraut, swiss,  
thousand island, marbled rye  
jalapeño popper grilled cheese | jalapeño,  
cheese, parsley *vg*

### ACCOMPANIMENTS

sweet & sour slaw | cabbage,  
carrot, red wine vinegar *gf vg*  
kettle chips | paprika, peppercorn  
veggie chips | beet, sweet potato, rutabaga

### DESSERT

lemon & poppy seed cake, chantilly cream



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## TUESDAY TEX-MEX FIESTA

62 per person

### STARTERS

pork pozole | hominy, poblano, peppers  
texas caviar | black beans, black-eyed peas,  
red pepper, tomato, pico de gallo, cilantro *gf vg*  
tomato & avocado salad,  
jalapeño lime vinaigrette *gf*  
tortilla chips

### ENTRÉES

roasted sweet potato enchiladas | corn,  
queso fresco, cilantro  
fish tacos\* | blackened mahi-mahi,  
mango cabbage slaw, cilantro cream

### BUILD YOUR OWN TACO

chicken fajitas, bell peppers, onions, cumin  
steak fajitas\*, bell peppers, onions, cumin  
jalapeños, shredded cheddar, queso fresco,  
guacamole, salsa verde, voodoo salsa, sour cream  
flour tortillas, corn tortillas *gf*

### ACCOMPANIMENTS

cilantro rice  
corn on the cob, cotija cheese, paprika  
calabacitas | squash, zucchini, tomato,  
poblano, cumin

### DESSERT

tres leches cake, seasonal berries



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## WEDNESDAY SOUTHERN BARBECUE

62 per person

### STARTERS

creamy cucumber salad  
arugula, romaine, berries, feta cheese crumbles,  
balsamic vinaigrette  
five-bean salad, smoked vinaigrette  
chicken & sausage gumbo

### ENTRÉES

southern fried chicken  
grilled pork chop, mustard jus  
barbecue grilled salmon\*  
white bean cassoulet, creamy polenta

### ACCOMPANIMENTS

white cheddar mac & cheese  
seared butternut squash & corn relish  
country biscuits, sausage gravy  
hot sauces

### DESSERT

seasonal cobbler à la mode

## THURSDAY MOUNTAIN MARKET

62 per person

### STARTERS

traditional caesar | romaine, shaved parmesan,  
focaccia croutons  
mixed greens | seasonal berries, tomato,  
carrot, beets, red wine vinaigrette **gf vg**  
pasta salad | carrot, tomato, peas,  
olives, pesto **gf vg**  
tomato bisque | heirloom tomato,  
garlic, basil, cream **gf**  
vegetable minestrone | orzo, zucchini,  
beans, squash, tomato

### ENTRÉES

barbecue chicken flatbread | caramelized onions,  
mozzarella  
pepperoni flatbread | tomato, mozzarella  
veggie flatbread | chickpeas, mushroom,  
eggplant, cauliflower crust **vg**

### DESSERT

german chocolate cake **n**



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## FRIDAY BUDDHA POWER BOWL 62 per person

### STARTERS

red pepper hummus, grilled pita  
black bean & vegetable chili, cilantro cream *gf vg*

### BUILD YOUR OWN BOWL

herb-seared chicken  
cajun-rubbed shrimp  
tofu, sweet chili marinade  
steamed quinoa, seasoned  
sautéed chickpeas, herbs  
hard-roasted charred sweet potatoes, parsley

### ACCOMPANIMENTS

cucumber, carrot, cabbage, spinach, tomato,  
avocado, charred mushrooms  
cheddar, feta  
thai barbecue sauce, sweet chili sauce

### DESSERT

carrot cake, cream cheese icing

## SATURDAY FROM THE WOK 62 per person

### STARTERS

raw vegetable salad | beans, cabbage,  
carrot, citrus vinaigrette *gf vg*  
baby bok choy, glass noodles, carrot, cilantro *gf vg*  
tempura-fried nori, spicy aioli

### BUILD YOUR OWN BAO

thai chicken, citrus soy sauce, red onion,  
red bell pepper, scallion, cilantro, mint *df gf*  
korean steak\*, korean red chili sauce,  
red onion, carrot, bean sprouts, green beans,  
scallion, toasted sesame seeds *df*  
spicy tofu, ginger & lemongrass sauce,  
carrot, green onion, chopped peanuts *n vg*  
bao buns

### ACCOMPANIMENTS

fried brown rice, egg, carrots, peas, mushrooms *gf*  
vegetable stir-fry | soy, chili, edamame *gf vg*

### DESSERT

berry & matcha swiss roll, vanilla chantilly



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## SUNDAY GARDEN PARTY

62 per person

### STARTER

gazpacho *gf vg*

### BUILD YOUR OWN SALAD

romaine, mixed greens, arugula *gf vg*

english cucumbers, tomatoes, carrots,  
chickpeas, roasted beets *gf vg*

shredded cheese, feta, croutons

toasted pecans, sunflower seeds *n*

herb buttermilk dressing, red wine vinaigrette *gf*

### ENTRÉES

grilled chicken, garlic *df gf*

marinated flank steak\* *df gf*

citrus-poached shrimp *df gf*

### ACCOMPANIMENTS

local vegetable hash

quinoa & corn cakes, red pepper coulis

naan, garlic & herbs

### DESSERT

key lime pie crumb bar



# PLATED LUNCH

All three-course plated lunches are served with freshly brewed regular and decaffeinated coffee, assorted hot tea and iced tea upon request in addition to baked rolls with butter and your choice of starter, entrée and dessert. Prices are based on 60 minutes of continuous service.

For an additional entrée selection (maximum of 2), an additional charge of 15 per person will be applied to the highest-priced entrée with the chef's selection of sides. A final count for each selection and a seating chart with name and entrée selections are required by 10 a.m. three business days before your event to ensure seamless service.

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## STARTERS CHOOSE ONE

### SALADS

mixed greens | cucumber, cherry tomato,  
pickled carrots, champagne vinaigrette **df**

smoked blueberry & greens | mixed greens,  
shaved radish, local goat cheese,  
blueberry vinaigrette **gf**

caesar | baby romaine, heirloom baby tomatoes,  
shaved parmesan, lemon dressing,  
focaccia croutons **n gf vg**

### SOUPS

chilled gazpacho | yellow tomato,  
pickled jalapeño, radish **gf vg**

corn chowder | potato, corn, poblano **gf**  
heirloom tomato bisque | cream, basil **gf**

## DESSERTS CHOOSE ONE

lemon meringue tart, blueberry compote **gf**

cream puff | cocoa crumble, chocolate cream,  
caramel center, passion sauce

lychee & vanilla panna cotta,  
seasonal berries, crumble **gf**

flourless chocolate cake, chocolate mousse,  
raspberry compote **gf**

## ENTRÉES CHOOSE ONE

braised beef short rib, lentil pilaf,  
citrus slaw, puffed rice | **56 per person**

shrimp & grits | seared shrimp,  
cheese stone-ground grits, red-eye gravy,  
seasonal vegetables **gf** | **56 per person**

chicken carbonara | smoked chicken,  
fettuccine, applewood-smoked bacon,  
bell peppers, garlic cream sauce | **54 per person**

baked mountain trout, lentil pilaf,  
citrus slaw, puffed rice **gf** | **54 per person**

chimichurri chicken, carolina rice blend,  
sautéed greens **df gf** | **54 per person**

cauliflower steak, appalachian greens,  
beet purée, puffed quinoa **vg** | **48 per person**

twice-baked sweet potato, vegetable hash,  
corn cream **gf** | **48 per person**



# BOXED LUNCH

All boxed lunches include bottled water with napkin and disposable flatware in addition to your choice of entrée, side, accompaniment and dessert. To add more than two entrées, an additional charge of 2 per person per selection will be applied. An assortment of sandwiches will be provided unless otherwise specified.

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## BOXED LUNCH

54 per person

### ENTRÉES | CHOOSE TWO

smoked turkey, smoked gouda, arugula, tomato, apple & pepper jelly, grilled ciabatta

italian hoagie | ham, turkey, salami, mozzarella, provolone, basil pesto, traditional sub roll

roast beef\*, swiss, watercress, pickled red onion, tomato, horseradish aioli, grilled kaiser roll

grilled chicken breast, mozzarella, crisp romaine, sun-dried tomato & pine nut pesto, flour wrap **n**

vegan cold cut wrap | spinach, tomato, shredded carrots, pea tendrils, peppers, radish, red cabbage, avocado, green goddess cream, grilled gluten-friendly tortilla

mixed greens | cherry tomatoes, red onion, banana peppers, feta, sunflower seeds, garbanzo beans, balsamic vinaigrette

grilled chicken | 4 per person

### SIDES | CHOOSE ONE

fresh fruit salad

southern potato salad | red bliss, relish, mayo, mustard **df gf**

garbanzo beans, tomato, olives, peppers, herbs  
chilled quinoa, corn, onion, peppers **gf vg**

### ACCOMPANIMENTS CHOOSE ONE

fresh whole fruit

trail mix | pecans, almonds, cashews **n**

kettle chips

### DESSERTS | CHOOSE ONE

chocolate chip cookie

double-fudge brownie

puffed rice square **gf**

OMNI GROVE PARK INN & SPA  
RECEPTION





# HORS D'OEUVRES

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

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## HOT APPETIZERS

beef wellington\*, horseradish cream | 11 each

caramelized brie, almond & pear  
in phyllo *n* | 11 each

lamb lollipop\*, jalapeño  
& mint reduction *df gf* | 11 each

mini crab cake, rémoulade | 11 each

pork potsticker *gf* | 10 each

vegetable spring roll *df* | 10 each

mushroom & truffle arancini | 10 each

moroccan lamb meatball, apricot glaze | 10 each

mushroom cap, vegetable ratatouille,  
parmesan *df* | 10 each

waffle-crusted nashville hot chicken | 9 each

spinach & feta-stuffed phyllo | 9 each

breaded artichoke, boursin cheese | 9 each

sweet potato bite, pecans, chives,  
coconut cream *n* | 9 each

## CANAPÉS

lobster & watermelon gazpacho *df gf* | 11 each

smoked duck breast pipette, cracklins,  
blackberry jam *df gf* | 11 each

roast beef & horseradish canapé,  
shaved radish, capers | 11 each

poached shrimp & avocado,  
cucumber, dill | 10 each

togarashi seared tuna\*,  
thai barbecue sauce *df gf* | 10 each

cantaloupe kebab, prosciutto,  
whipped chèvre *gf* | 10 each

roasted beet stack, local cheese,  
mustard seeds *gf* | 10 each

applewood-smoked bacon-wrapped  
blue cheese-stuffed dates *gf* | 9 each

heirloom tomato bruschetta, toasted garlic, basil,  
pecorino, balsamic reduction, olive oil | 9 each

pecan & cranberry cheese bite *n* | 9 each



# CARVING STATIONS

Chef attendant required for all carving stations at 150 per chef with one chef per 100 guests. Prices are based on 120 minutes of continuous service.

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## POULTRY

### BEER CAN CHICKEN

18 per person | minimum 10 people  
attendant required

five-bean salad, lusty monk mustard  
cornbread muffins

### SMOKED TURKEY BREAST

18 per person | minimum 10 people  
attendant required

citrus aioli, apple stuffing, turkey jus  
silver dollar rolls

## BEEF

### BEEF TENDERLOIN\*

58 per person | minimum 10 people  
attendant required

roasted whole, pearl onion jus, gremolata  
rosemary sourdough

### BONE-IN PRIME RIB\*

52 per person | minimum 20 people  
attendant required

garlic-crusted, pearl onion jus, horseradish cream,  
raw horseradish  
pretzel rolls

### GARLIC-RUBBED STEAMSHIP\*

24 per person | minimum 50 people  
attendant required

creamy horseradish, peppercorn aioli  
rustic bread

## SEAFOOD

### ROASTED WHOLE FISH

46 per person | minimum 10 people  
attendant required

salt-crusted, mango & pepper slaw,  
cilantro sour cream  
flour tortillas

### VERLASSO SALMON

44 per person | minimum 10 people  
attendant required

skin-on fillet\*, pickled watermelon salsa,  
guava barbecue sauce  
grilled pita points

## PORK

### ROASTED PORK LOIN

20 per person | minimum 50 people  
attendant required

lusty monk jus, arugula, orange & fennel relish  
buttermilk biscuits

### SMOKED WHOLE PIG

20 per person | minimum 50 people  
attendant required

low 'n slow, hoppin' john rice & beans,  
north carolina barbecue & mustard sauces  
dinner rolls



# DISPLAY STATIONS

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## VEGETABLE BAR

30 per person | 60 minutes

45 per person | 120 minutes

seasonal vegetable medley

jumbo asparagus, cracked pepper

roasted rainbow carrots, maple citrus glaze *df gf*

## MEAT & GREET

36 per person | 60 minutes

54 per person | 120 minutes

charcuterie | marinated & pickled vegetables,  
imported meats, fresh mozzarella, pesto,  
rustic breads, lavash

hummus trio & vegetable crudité  
roasted red pepper hummus, black bean hummus,  
sweet pea & mint hummus, buttermilk dip,  
chef-selected seasonal vegetables

grilled wheel of brie, seasonal fruit, berries,  
fig compote, caramelized sugar, pecans,  
baguette crostini *n*

## SEAFOOD ON ICE

62 per person | 60 minutes

citrus-poached shrimp *df*

garlic steamed clams *df gf*

steamed mussels *df gf*

cocktail sauce, rémoulade, lemon wedges

## BAMBOO STEAMER

38 per person | 60 minutes

57 per person | 120 minutes

brisket bao buns, chili cucumber, sriracha aioli

vegetable spring rolls, sweet chili sauce

sesame salad | cucumber, carrot,  
rice wine vinaigrette, soy *gf vg*

steamed edamame, sea salt *gf vg*

sweet chili, ponzu, spicy aioli, thai peanut sauce *n*

## SLIDER TRIO

38 per person | 60 minutes

51 per person | 120 minutes

smoked pork belly, citrus slaw,  
cajun cream, brioche roll

black bean patty, green goddess sauce,  
wheat roll *vg*

american wagyu beef\*, caramelized onion,  
blue cheese, brioche roll

mayo, ketchup, mustard

kettle chips, onion rings *gf vg*



# DISPLAY STATIONS

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## POTATO BAR

**34 per person | 60 minutes**  
**45 per person | 120 minutes**

garlic smashed red bliss  
 herb cracked fingerlings  
 maple & jerk mashed sweet potatoes  
 applewood-smoked bacon, pulled pork,  
 sautéed mushrooms, chives, cilantro,  
 cheddar, boursin, butter, sour cream,  
 brown sugar, marshmallows

## CHICKEN WINGS

**38 per person | 60 minutes**  
**51 per person | 120 minutes**

bone-in chicken wings  
 traditional hot, thai barbecue,  
 garlic & parmesan sauces  
 celery, carrots  
 herb & blue cheese dressing, buttermilk dressing

## LIVING GARDEN

**24 per person | 60 minutes**  
**33 per person | 120 minutes**

mixed greens, arugula, romaine lettuce  
 cherry tomatoes, carrots, english cucumbers,  
 roasted beets, chickpeas, feta, croutons, pecans *n*  
 herb buttermilk dressing, champagne vinaigrette

## GRITS STATION

**38 per person | 60 minutes**  
**48 per person | 120 minutes**

stone-ground grits, corn stock, cream *gf*  
 smoked chicken, tasso ham, pulled pork,  
 herb shrimp  
 tomato, roasted peppers, charred corn,  
 peas, scallion, herbs, cajun butter  
 cheddar, parmesan, goat cheese  
 biscuits, cornbread muffins

## SOUTH OF THE BORDER

**38 per person | 60 minutes**  
**57 per person | 120 minutes**

pork carnitas, shaved radish, cilantro  
 blackened mahi-mahi, jalapeño, red onion, lime  
 queso dip | jalapeño, chorizo  
 sofrito, peppers, onions  
 salsa, salsa verde, lime, sour cream  
 corn tortilla chips, soft flour tortillas, corn tortillas

## RICE BAR

**32 per person | 60 minutes**  
**45 per person | 120 minutes**

stir-fried | egg, carrot, baby corn, peas, soy *df gf*  
 saffron | celery, carrot, onion, coconut milk *gf vg*  
 risotto | parmesan, parsley, cream, vegetable stock



# DESSERT STATIONS

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## TREATS BAR

**34 per person**

mini cupcakes, buttercream  
cream puffs, milk chantilly, caramel  
strawberry pot de crème

## S'MORES

**32 per person | includes firepit(s)**

vanilla & chocolate gourmet marshmallows,  
graham crackers  
milk chocolate bars, peanut butter cups,  
peppermint patties *n*  
caramel sauce, strawberry preserve

## CHOCOLATE STATION

**32 per person**

dark chocolate-dipped  
mini almond butter cookies *n*  
omni almond & hazelnut chocolate bark *n*  
assorted truffles  
assorted french almond macarons *n*

## CAROLINA MINI PIE BAR

**32 per person**

southern bourbon pecan *n*  
key lime, toasted meringue  
apple tart  
vanilla bean ice cream, whipped cream

## BANANAS FOSTER SUNDAE FLAMBÉ

**32 per person | attendant required**

dark rum & brown sugar-flambéed fresh bananas  
vanilla bean ice cream, whipped cream

## FONDUE STATION

**32 per person**

milk chocolate fondue  
warm caramel sauce  
seasonal fruit, berries  
pound cake, puffed rice squares, assorted cookies

## NITRO COFFEE STATION

**32 per person**

nitro coffee  
cold brew coffee  
flavored syrups, whipped cream,  
shaved white & dark chocolate  
regular & sugar-free energy drinks  
assorted biscotti  
chocolate bark  
chocolate espresso cookies

OMNI GROVE PARK INN & SPA  
DINNER





# DINNER BUFFETS

All dinner buffets include freshly brewed regular and decaffeinated coffee and assorted hot tea. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 10 per person will be applied.

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## GPI STEAKHOUSE

195 per person

### STARTERS

wedge salad | applewood-smoked bacon,  
tomato, blue cheese, blue cheese dressing

classic caesar salad | white anchovies,  
shaved parmesan, pumpernickel croutons,  
creamy caesar dressing

burrata salad | heirloom tomatoes,  
burrata cheese, basil pesto, balsamic glaze,  
extra virgin olive oil

french onion soup | onion, stock, sherry,  
swiss baguette crostini **gf**

jumbo shrimp cocktail, cocktail sauce,  
rémoulade, lemon

### ENTRÉES

seared airline chicken breast, thyme pan jus **df gf**

seared petite filet of beef\*, port wine jus **df gf**

grilled new york strip\*, sherried mushrooms,  
mustard demi-glaze **df gf**

seared salmon\*, lemon beurre blanc **gf**

lobster tail | 20 per person

### ACCOMPANIMENTS

macaroni & cheese, chives,  
chopped applewood-smoked bacon

roasted red bliss potatoes, butter, fresh herbs **gf**

roasted asparagus, glazed carrots **gf vg**

stuffed portobello, peppercorn sauce **vg**

parker house rolls

### DESSERTS

cheesecake

brownie mudslide



# DINNER BUFFETS

All dinner buffets include freshly brewed regular and decaffeinated coffee and assorted hot tea. Chef attendant required for Taste of Grove Park Inn buffet at 150 per chef with two chefs per 100 guests. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 10 per person will be applied.

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## TASTE OF GROVE PARK INN

175 per person | attendant required

### BLUE RIDGE

yukon gold potato salad | egg, celery, scallions *gf*

spicy cucumber salad | red onion, chili crisp,  
lime juice, rice vinegar, herbs *df*

garlic-crusted prime rib | carving station,  
creamy horseradish, beef au jus *gf*

dinner rolls, butter

### EDISON

pulled pork sliders, crispy vidalia onions,  
carolina red sauce, brioche bun

sunburst smoked trout dip, pickles, lavash

tomato soup & grilled cheese | three cheeses,  
applewood-smoked bacon

### SUNSET TERRACE

lobster cobb salad | romaine lettuce,  
egg, tomato, cucumber, avocado, lemon,  
green goddess dressing *gf*

mini crab cakes, apple & kimichi slaw, romesco

black rice | ginger rice & quinoa, mushrooms,  
shishito peppers, sesame seeds *df gf*

### VUE 1913

marinated beets, sunflower sprouts,  
whipped chèvre, pepitas, lemon oil *gf*

chickpea cakes, carrot, ginger & coconut purée,  
asparagus, maitake mushrooms *vg*

braised beef, whipped potatoes,  
north carolina greens, caramelized onions *gf*

### SWEET TREATS

orange olive oil cake

milk chocolate & caramel mousse *gf*



# DINNER BUFFETS

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## BACKYARD BAYOU

154 per person

### STARTERS

hoppin' john salad | peppers, onion,  
jalapeño vinaigrette *gf vg*

creamy cucumber salad, sour cream, dill *gf*

chicken & sausage gumbo

deviled eggs, mustard, radish, parsley *df gf*

### ENTRÉES

grilled pork chop, apple & mustard glaze *df gf*

cornmeal-dusted catfish, lemon aioli

boiled shell-on shrimp, andouille sausage,

corn on the cob, red potatoes, onion *df gf*

### ACCOMPANIMENTS

cocktail sauce, rémoulade, drawn butter,  
hot sauces, lemon wedges

sweet corn succotash | green beans, tomato,  
corn, green onion, lima beans *gf vg*

cauliflower & spinach casserole

vegetable rice *gf vg*

buttermilk biscuits

cornbread muffins

### DESSERTS

milk chocolate & hazelnut crunch cake *n*

black forest cake bites

## APPALACHIAN ROOTS

154 per person

### STARTERS

apple & mixed greens salad,

warm applewood-smoked bacon vinaigrette *df gf*

buttermilk cucumber salad, onion, dill cream *gf*

farro & mushroom salad, citrus vinaigrette *df*

### ENTRÉES

chicken & dumplings, carrots, celery, peas

grilled chicken sausage, chow-chow relish *df*

braised beef, root vegetables,  
rosemary pan jus *df gf*

lemon pepper mountain trout,  
charred fennel, tomato *gf*

### ACCOMPANIMENTS

corn griddle cakes, corn relish

sweet potato mash, thyme, paprika *gf*

baked beans | onion, celery, carrot,  
brown sugar, stock *gf*

cornbread muffins, butter

cheddar biscuits

### DESSERTS

sweet potato roulade, pumpkin mousse *n*

blueberry & peach cobbler, vanilla ice cream



# DINNER BUFFETS

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## IL BANCHETTO

154 per person | attendant required

### STARTERS

mixed greens, cherry tomatoes, banana peppers,  
sunflower seeds, feta, balsamic vinaigrette *gf*

caprese salad

tuscan kale & white bean soup *gf vg*

### ENTRÉES

chicken piccata, lemon, capers

flank steak roulade\*, olives, artichoke *gf*

seared salmon\*, wilted spinach, lemon chutney *gf*

cheese tortellini, eggplant, red pepper,  
asparagus, pesto

seared gnocchi, oven-dried tomatoes,  
mushrooms, shallots, spinach, pine nuts,  
olive oil, shaved parmesan *n*

### MUSSEL & CLAM STATION

sautéed-to-order mussels & clams

linguini | garlic, lemon & white wine sauce or  
roasted tomato, garlic, basil sauce

### ACCOMPANIMENTS

stuffed baby peppers, coulis sauce, rice *df gf*

garlic breadsticks, focaccia

### DESSERTS

limoncello & raspberry mousse cake

biscoff & butterscotch budino

## PLANT-BASED DINNER

120 per person

### STARTERS

arugula salad, spinach, strawberries,  
toasted almonds, balsamic vinaigrette *n*

tomato & charred pepper farro salad

butter bean salad, herb vinaigrette

### ENTRÉES

lentil & sweet potato cottage pie

tofu piccata, capers, vegan butter

wild rice & tempeh-stuffed acorn squash

### ACCOMPANIMENT

sautéed kale & mushrooms

### DESSERT

vanilla panna cotta, berries

chicken | 7 per person

steak\* | 9 per person

shrimp | 9 per person



# PLATED DINNER

All plated dinners are served with freshly brewed regular and decaffeinated coffee, assorted hot tea and baked rolls with butter in addition to your choice of starter, entrée and dessert. Prices are based on 60 minutes of continuous service.

For additional entrée selections (maximum is 2), 25 for each will be added to the highest-priced entrée, with chef selection of sides. A final count for each selection is required 3 business days before your event and a seating chart with name and entrée selection is required to ensure seamless service.

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## STARTERS CHOOSE ONE

### SALADS

mixed greens | cucumber roll, cherry tomato, shaved carrots, herb buttermilk dressing, peach vinaigrette **gf vg**

bibb wedge | baby bibb lettuce, shaved radish, local apple, pecans, cranberry vinaigrette **n gf**

marinated carrots, lemon thyme, frisée, spinach, fennel, birdseed crust, citrus dressing **gf vg**

roasted beet & fennel | baby watercress, toasted almonds, champagne vinaigrette **n gf**

### SOUPS

potato & leek | celery, onion, crispy applewood-smoked bacon **gf**

black bean | sofrito, peppers, cilantro, lime **gf vg**

she-crab | sherry, cream **gf**

## DESSERTS CHOOSE ONE

### TRADITIONAL DESSERTS

triple-chocolate cake | chocolate cake, white chocolate mousse, milk chocolate chantilly **n**

traditional cheesecake | sweet chantilly cream, raspberry coulis, macerated berries

southern bourbon pecan pie | candied pecans, milk chocolate whipped cream, salted caramel **n**

hazelnut crunch bar | milk chocolate chantilly, lemon cream sauce **n**

### VEGAN DESSERTS

deconstructed vegan brownie | tropical chutney, dark chocolate ganache, vegan crumble **gf vg**

chocolate mousse verrine | vegan chantilly, seasonal fruit **gf vg**

vanilla panna cotta | berry compote, vegan whipped cream **gf vg**



# PLATED DINNER

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## ENTRÉES | CHOOSE ONE

### INDIVIDUAL PLATES

citrus-brined chicken breast, chimichurri sauce,  
herbed fingerling potatoes **df gf** | 84 per person

stuffed chicken | mushroom, spinach,  
artichoke, broccolini, herbed risotto,  
charred tomato sauce | 84 per person

seared beef filet\*, sautéed asparagus,  
garlic smashed potatoes,  
red wine pearl onion confit **gf** | 110 per person

braised short rib, parsnip purée,  
radish & apple slaw,  
charred broccoli rabe **gf** | 92 per person

applewood-smoked bacon-wrapped pork loin,  
parmesan grits, vegetable ragout,  
apple & mustard sauce **gf** | 88 per person

verlasso salmon fillet\*,  
creamy polenta, wilted greens,  
lemon beurre blanc **gf** | 88 per person

seared market fish,  
beluga lentils, charred corn cream,  
vegetable mélange **df gf** | 98 per person

### DUO PLATES

rosemary beef filet\* & brined chicken breast,  
smashed potatoes, broccolini,  
chimichurri **gf** | 126 per person

blackened salmon\* & short rib,  
parsnip purée, baby carrots,  
lemon beurre blanc **gf** | 126 per person

beef filet\* & jumbo lump crab cake,  
mascarpone whipped potatoes,  
roasted brussels, tomato chutney,  
dijon beurre blanc | 135 per person

seared beef filet\* & butter-poached  
maine lobster tail, roasted tomato risotto,  
grilled asparagus, lemon beurre blanc,  
demi-glace | 155 per person

baked north carolina mountain trout & crab,  
sweet potato hash, brown butter, fennel,  
asparagus, corn & kale sauté **gf** | 122 per person

### PLANT-BASED SUBSTITUTIONS

zucchini griddle | zucchini cakes, wilted greens,  
root vegetable, red pepper coulis

pesto pasta | spinach, heirloom tomato,  
artichoke, olives, preserved lemon

smoked eggplant, quinoa pilaf, herb sauce **vg**

squash bowl | wild rice-stuffed acorn squash,  
harissa fingerling potatoes **vg**

OMNI GROVE PARK INN & SPA  
BEVERAGES





# NON-ALCOHOLIC BEVERAGES

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## INDIVIDUAL BEVERAGES

soft drinks | **8 each**

pure life water | **8 each**

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

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

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

topo chico | **9 each**

coconut water | **10 each**

powerade sports drinks, assorted flavors | **9 each**

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

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

## BEVERAGE PACKAGES

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

full day (8 hours) | **74 per person**

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

## BY THE GALLON BEVERAGES

regular or decaffeinated coffee | **125 per gallon**

cold-brew coffee | **135 per gallon**

assorted hot tea | **115 per gallon**

iced tea | sweet or unsweetened | **105 per gallon**

fresh juice | orange, apple, grapefruit, cranberry,  
pineapple, tomato | **110 per gallon**

freshly squeezed lemonade or limeade,  
agave nectar | **105 per gallon**

infused water | **55 per gallon**



# BAR PACKAGES

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## BRANDS

### CRAFT

vodka | tito's handmade  
gin | the botanist  
bourbon | maker's mark  
scotch | monkey shoulder  
rum | sailor jerry spiced  
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 vs

### CALL

vodka | svedka  
gin | seagram's  
bourbon | jim beam  
scotch | j&b  
rum | castillo  
tequila | sauza blanco  
cognac | hennessy vs

## BEERS

### DOMESTIC CHOOSE TWO

budweiser  
bud light  
miller lite  
coors light

### IMPORTED & CRAFT CHOOSE THREE

heineken  
corona extra  
dos equis  
blue moon belgian white  
samuel adams boston lager  
voodoo ranger ipa  
grove's golden lager  
burial surf wax ipa  
hard seltzer

## WINES

craft | decoy by duckhorn | rosé, sauvignon blanc,  
chardonnay, pinot noir, merlot, cabernet sauvignon  
premium | hayes ranch | rosé, chardonnay, merlot,  
cabernet sauvignon  
call | bulletin place | sauvignon blanc, chardonnay,  
merlot, cabernet sauvignon



## BAR MIXOLOGY

Host bars will be charged per drink consumed. Bartender required at 150 per bartender with one bartender per 75 guests for 2 hours of continuous service. Additional hours are 50 per bartender.

Cash bar pricing is inclusive and sales do not apply towards food & beverage minimums. The minimum spend required is 1,500 per bar; shortages will be charged to the group's master account. Cashier required for Cash Bars at 100 per cashier with one cashier per 100 guests for 2 hours of continuous service. Additional hours are 50 per cashier.

All package bars include choice of two domestic, three imported and/or craft beers, non-alcoholic beer, soft drinks and bottled water.

Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## PACKAGES

### CRAFT

one hour | 46 per person  
two hours | 64 per person  
three hours | 82 per person  
four hours | 100 per person

### PREMIUM

one hour | 42 per person  
two hours | 58 per person  
three hours | 74 per person  
four hours | 90 per person

### CALL

one hour | 36 per person  
two hours | 50 per person  
three hours | 64 per person  
four hours | 78 per person

## ASHEVILLE CRAFT BEER ENHANCEMENT

12 per drink

green man lager

pisgah pale ale

asheville brewing perfect day ipa

new belgium fat tire ale



# BAR MIXOLOGY

Host bars will be charged per drink consumed. Bartender required at 150 per bartender with one bartender per 75 guests for 2 hours of continuous service. Additional hours are 50 per bartender.

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## HOSTED BAR

craft brands | 21 per drink  
premium brands | 19 per drink  
call brands | 17 per drink  
domestic beers | 11 per drink  
imported beers | 12 per drink  
craft beers | 12 per drink  
hard seltzers | 12 per drink  
craft wines | 19 per drink  
premium wines | 17 per drink  
call wines | 15 per drink  
heineken O.O | 12 per drink  
soft drinks & bottled water | 8 per drink

## CASH BAR

craft brands | 23 per drink  
premium brands | 21 per drink  
call brands | 19 per drink  
domestic beers | 13 per drink  
imported beers | 14 per drink  
craft beers | 14 per drink  
hard seltzers | 14 per drink  
craft wines | 21 per drink  
premium wines | 19 per drink  
call wines | 17 per drink  
heineken O.O | 14 per drink  
soft drinks & bottled water | 10 per drink



# BAR MIXOLOGY

Host bars will be charged per drink consumed. Bartender required at 150 per bartender with one bartender per 75 guests for 2 hours of continuous service. Additional hours are 50 per bartender.

Cash bar pricing is inclusive and sales do not apply towards food & beverage minimums. The minimum spend required is 1,500 per bar; shortages will be charged to the group's master account. Cashier required for Cash Bars at 100 per cashier with one cashier per 100 guests for 2 hours of continuous service. Additional hours are 50 per cashier.

Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## OMNI SIGNATURE COCKTAILS

**21 per drink**

add a selection of barmalade-inspired cocktails to any package, host or cash bar

### BLOOD ORANGE WHISKEY SOUR

whiskey

blood orange-guava barmalade, omni sour

### SPICY MANGO SMASH

rum, vodka or gin

mango-habanero barmalade,  
pineapple juice, omni sour

### APPLE-PEAR CRUSH

vodka or gin

apple-pear barmalade, orange liqueur, omni sour

### GRAPEFRUIT PALOMA

rum, vodka or tequila

grapefruit-elderflower barmalade,  
pineapple juice, omni sour

### CUSTOM COCKTAIL

design your own personalized cocktail with our on-site mixologist

## OMNI SIGNATURE MOCKTAILS

**12 per drink**

add a selection of barmalade-inspired mocktails to any package, host or cash bar

### BLOOD ORANGE MADRAS

blood orange-guava barmalade,  
cranberry juice, lime

### CINNAMON APPLE SOUR

apple-pear barmalade, monin cinnamon,  
angostura bitters, omni sour

### CUSTOM MOCKTAIL

design your own personalized mocktail with our on-site mixologist



# WINE RACK PACKAGE OFFERINGS

Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## SPARKLING

veuve clicquot yellow label,  
brut champagne, reims, france | **185 per bottle**

moët & chandon impérial,  
champagne, france | **130 per bottle**

chandon, brut sparkling,  
napa valley, california | **96 per bottle**

chandon, brut sparkling rosé,  
napa valley, california | **96 per bottle**

campo viejo, cava brut, spain | **43 per bottle**

## WHITE & BLUSH

decoy by duckhorn, rosé, california | **76 per bottle**

decoy by duckhorn, sauvignon blanc,  
sonoma county, california | **76 per bottle**

decoy by duckhorn, chardonnay, sonoma county,  
california | **76 per bottle**

hayes ranch, rosé,  
livermore valley, california | **68 per bottle**

hayes ranch, chardonnay,  
livermore valley, california | **68 per bottle**

bulletin place, sauvignon blanc,  
sydney, australia | **60 per bottle**

bulletin place, chardonnay,  
sydney, australia | **60 per bottle**

## RED

decoy by duckhorn, pinot noir,  
sonoma county, california | **76 per bottle**

decoy by duckhorn, merlot,  
sonoma county, california | **76 per bottle**

decoy by duckhorn, cabernet sauvignon,  
sonoma county, california | **76 per bottle**

hayes ranch, merlot,  
livermore valley, california | **68 per bottle**

hayes ranch, cabernet sauvignon,  
livermore valley, california | **68 per bottle**

bulletin place, merlot,  
sydney, australia | **60 per bottle**

bulletin place, cabernet sauvignon,  
sydney, australia | **60 per bottle**

# OMNI GROVE PARK INN & SPA DETAILS





## DETAILS

Thank you for selecting the Omni Grove Park Inn & Spa 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 CHARGE & SALES TAX

All food and beverage menu prices and rental fees are subject to a taxable 26% service charge and 7% North Carolina state sales tax.

### FINAL GUARANTEES

Final guaranteed attendance is required, in writing, by 10 a.m. three (3) business days prior to the function. This number will be charged even if fewer guests attend. In the event a guarantee is not received, the most recent estimated attendance count will be prepared and billed. If your final count exceeds your guarantee during your event, the resort will charge for the additional guests served.

### MENU CHANGES & CANCELLATIONS

Food and beverage events canceled within 72 business hours will be billed at 100%.

We reserve the right to change menu items if quality or availability becomes a concern. The Banquet Chef de Cuisine will select a replacement item of equal value.

### DRONE PHOTOGRAPHY

Drone photography is not permitted.

### DIETARY RESTRICTIONS & SPECIAL MEAL REQUESTS

To better serve your guests, we require dietary restrictions be provided at the time of your guarantee. If no dietary restrictions are specified, the resort reserves the right to provide special meals no greater than 3% of the guarantee. Kosher and halal meals may be ordered through your catering and conference services manager, no later than 30 business days prior to the event.

### OUTDOOR FUNCTIONS

For the safety of all guests, the resort reserves the right to make the decision to move any outdoor event inside in inclement weather or based upon impending inclement weather.

Local noise ordinances require that entertainment at outdoor events conclude at 10 p.m. Outdoor venues include Country Club Patio, Mountain View Terrace, Seely Pavilion Lawn, Vanderbilt Terrace.

### INDOOR FUNCTIONS

Resort policies require that entertainment at indoor events at all venues conclude at 10:30 p.m.



# DETAILS

## MENU STANDARDS

Breakfast, brunch and dinner buffets require a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge per person will be applied.

All menu enhancements and stations must be ordered for a minimum of 80% of the guaranteed event guest count.

A maximum of three entrée options, to include a vegetarian selection, will be permitted for lunch and dinner plated menus. If more than one entrée is selected for a plated meal, an additional charge will be added to the highest priced entrée for each additional selection. Salad, dessert and side selections must be the same for all guests.

A per-entrée guarantee must be provided with your guarantees, by 10 a.m. three (3) business days prior to the event. Group is required to denote entrée selection with place cards.

For any event requiring pre-set food, the guaranteed number is to be equal to the set number. If additional plates are requested to be set over the guarantee a 10 per plate fee will apply.

A bartender is required at 150 per bartender for 2 hours and 50 for each additional hour, with one bartender per 75 people. Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays.

Cash bar pricing is inclusive, and sales do not apply toward food and beverage minimums. The minimum spend required is 1500 per bar. Any shortage will be charged to the group's master account. Cashier fees are 100 per cashier with one cashier per 100 guests for 2 hours and 50 per additional hour.

Stations that require a chef attendant will be charged a fee of 150 per chef with one chef per 100 guests.

## DÉCOR & ENTERTAINMENT

Open flames are not permitted in any resort event venue.

Our partners at PRI Productions will be happy to coordinate specialized centerpieces, decorations, music, entertainment and photography services to meet your needs. Please consult your Conference Services Manager for information.

The resort requires that PRI Productions be the sole provider of tent(s) for any of our outdoor venues.

## AUDIO / VISUAL

Our partners at Pinnacle Live can provide you with the latest in technical equipment and support. Pinnacle Live is the exclusive provider of rigging and Wi-Fi services. Please consult your Conference Services Manager for information.

## OFF-SITE VENDORS

Off-site vendors are required to provide a copy of their business license and certificate of insurance thirty (30) days prior to the day of the event. Vendors are required to adhere to scheduled drop-off and pick-up times and locations. Deviation from scheduled appointment times may result in denied access to the property for delivery or pick-up.

Vendors are required to remove all rental items immediately following the event and clear any debris left over from their delivery. Failure to comply may result in additional cleaning and/or storage.

The Omni Grove Park Inn & Spa is not responsible for any additional vendor fees including parking, meals, etc.



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