



# Wedding Menus

OMNI

GROVE PARK INN



# TABLE OF CONTENTS

<b>PACKAGES</b>	<b>3</b>
<b>PACKAGE COMPONENTS</b>	<b>4</b>
<b>WEDDING CAKES</b>	<b>11</b>
<b>BAR PACKAGES</b>	<b>12</b>
<b>BEVERAGE ENHANCEMENTS</b>	<b>14</b>
<b>REHEARSAL BUFFETS</b>	<b>16</b>
<b>REHEARSAL STATIONS</b>	<b>18</b>
<b>DESSERTS</b>	<b>19</b>
<b>AFTERGLOW ENHANCEMENT</b>	<b>20</b>
<b>BRUNCH</b>	<b>21</b>
<b>POLICIES</b>	<b>25</b>

v Vegetarian  
vg Vegan  
gf Gluten-Friendly  
df Dairy-Free  
n Contains Nuts

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





# PACKAGES

## BLUE RIDGE CELEBRATION

Four hour Silver Bar Package

One hour cocktail reception with  
Meat + Greet culinary display  
Three hour reception bar

Complimentary Champagne toast

Reception with two course plated dinner with choice  
of petit plate or takeaway amenity

Wedding cake designed by pastry team

Couple's honeymoon cake

Complimentary dressing rooms

280 per person

## SUNSET MOUNTAIN FÊTE

Four hour Silver Bar Package

One hour cocktail reception with five  
passed hors d'oeuvres

Three hour reception bar

Complimentary Champagne toast

Culinary display

Reception with two course plated dinner with  
duo entrée

Takeaway Amenity or Late Night Snack

Wedding cake designed by pastry team

Couple's honeymoon cake

Complimentary dressing rooms

290 per person

## BUILT FOR THE AGES

Four hour Silver Bar Package

One hour cocktail reception with five  
passed hors d'oeuvres

Three hour reception bar

Complimentary Champagne toast

Culinary display

Reception with stations

Takeaway Amenity or Late Night Snack

Wedding cake designed by pastry team

Couple's honeymoon cake

Complimentary dressing rooms

300 per person



# BLUE RIDGE CELEBRATION

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## MEAT + GREET

### CHARCUTERIE\*

Imported meats, fresh mozzarella, pesto, marinated pickled vegetables, rustic breads, lavash

### HUMMUS & VEGETABLE CRUDITÉ

Roasted red pepper, black bean, sweet pea & mint hummus trio, chef selected seasonal vegetables, buttermilk dip *gf vg*

### GRILLED WHEEL OF BRIE

Caramelized sugar, pecans, raspberry fig compote, seasonal fruit, berries, baguette crostini *n*

## SALAD | CHOICE OF ONE

### BABY SPINACH

Frisée, seasonal citrus supremes, hearts of palm, toasted pine nuts, blood orange vinaigrette *gf vg n*

### LOCAL FIELD GREENS

Seedless cucumber, grape tomato, pickled carrot, champagne vinaigrette *gf vg*

### WEDGE

Grape tomatoes, crumbled bacon, cornbread croutons, Maytag blue cheese dressing

### HEIRLOOM TOMATO & BURRATA

Cracked pepper crostini, balsamic glaze, extra virgin olive oil, pesto, roasted garlic

### PEAR & PECAN

Artisanal greens, port-poached baby pear, candied pecans, goat cheese, white balsamic vinaigrette *gf n*

## ENTRÉE | CHOICE OF ONE

### SEARED CHICKEN BREAST

Airline cut, creamy polenta, grilled asparagus, baby carrots, rum beurre blanc, cranberries *gf*

### SEARED SALMON\*

Oven roasted potatoes, baby vegetables, Champagne pineapple salsa, candied bacon *df gf*

### LUMP CRAB CAKE\*

Oven roasted tomato, herb risotto, seasonal vegetable, citrus beurre blanc

### BRAISED SHORT RIB

Mashed red skin potatoes, seasonal vegetables, demi-glace *gf*

### CHICKEN ROULADE

Spinach, sun-dried tomatoes, prosciutto, parmesan, creamy risotto, spicy broccolini, chicken jus *gf*

### SEARED BEEF TENDERLOIN\*

Pearl onion jam, garlic mashed potatoes, grilled asparagus, port wine reduction *gf*



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## CHOICE OF ONE

### PETIT PLATE

#### COMPRESSED MELON

Boba pearls, seasoned chèvre, pickled rind *gf*

#### FLANK STEAK SPINALIS\*

Caramelized onions, arugula, roasted potato salad, tomato jam *gf*

#### BARBECUE PULLED CHICKEN

Sweet corn cake, apple-fennel slaw

#### TRUFFLE RAVIOLI

Cheese filled, artichoke purée, crispy hearts

#### TUNA TARTARE\*

Sesame, cilantro, garlic, citrus, wakame salad, soy reduction *gf df*

### TAKEAWAY AMENITY

#### LOCAL BOTTLED SODAS & BOX OF CHOCOLATE

#### LOCAL BOTTLED SODAS & FRENCH MACARON BAG







# SUNSET MOUNTAIN FÊTE

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## HORS D'OEUVRES | CHOICE OF FIVE

### COLD

Oyster on the half shell\* | lemon jam, raw horseradish *gf df*

Grilled apple pushpop *gf*

Roasted beet steak | local cheese, mustard seeds *gf v*

Shrimp cocktail\* | pickled lemon, dill *gf*

Togarashi seared tuna\* | Thai barbecue sauce *gf df*

Smoked salmon\* mini taco | dill crème fraîche, cucumber salsa

Lobster watermelon gazpacho | brined lobster, watermelon, tomato *gf df*

Heirloom tomato bruschetta | toasted garlic, basil, pecorino, balsamic reduction, olive oil

### HOT

Chicken satay | Thai peanut sauce *n*

Chicken & waffle slider | sweet bourbon glaze, crumbled bacon

Lamb lollipop\* | coriander crusted, jalapeño mint reduction *gf df*

Vegetable spring roll | ponzu dipping sauce

Crispy truffle fingerlings | whipped filling, herbs *gf df*

Beef Wellington | mushroom duxelles, red wine reduction, horseradish cream

Brie phyllo | dried fruit chutney, almonds *n*

Mini crab cake\* | lemon caper aioli

Rolled duck quesadilla | shiitake mushrooms, caramelized onion, chipotle cream

## CULINARY DISPLAY | CHOICE OF ONE

### ARTISANAL CHEESES

Fresh and dried fruit, lavash, rustic breads, house made jams

### CHARCUTERIE\*

Imported meats, fresh mozzarella, pesto, marinated pickled vegetables, rustic breads, lavash

### HUMMUS & VEGETABLE CRUDITÉ

Roasted red pepper, black bean, sweet pea & mint hummus trio, chef selected seasonal vegetables, buttermilk dip *gf vg*

## SALAD | CHOICE OF ONE

### BABY SPINACH

Frisée, seasonal citrus supremes, hearts of palm, toasted pine nuts, blood orange vinaigrette *gf vg n*

### LOCAL FIELD GREENS

Seedless cucumber, grape tomato, pickled carrot, champagne vinaigrette *gf vg*

### WEDGE

Grape tomatoes, crumbled bacon, cornbread croutons, Maytag blue cheese dressing

### HEIRLOOM TOMATO & BURRATA

Cracked pepper, crostini, balsamic glaze, extra virgin olive oil, pesto, roasted garlic

### PEAR & PECAN

Artisanal greens, port-poached baby pear, candied pecans, goat cheese, white balsamic vinaigrette *gf n*



# SUNSET MOUNTAIN FÊTE

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## DUO ENTRÉE | CHOICE OF ONE

### HONEY DIJON CRUSTED LAMB RACK & HERB SEARED CHICKEN BREAST\*

Mint chutney, pommes anna, broccolini *df*

### SEARED BEEF FILET & SEA BASS\*

Wild mushroom glace, citrus slaw, parsnip purée, roasted root vegetables *gf*

### PEPPER CRUSTED FILET MIGNON & JUMBO LUMP CRAB CAKE\*

Pearl onion jam, roasted red pepper aioli, potato gratin, garlic spinach *df*

### FILET MIGNON & CHICKEN OSCAR\*

Garlic mashed potatoes, roasted baby vegetables, béarnaise sauce *gf*

### BRAISED SHORT RIB & HERB MARINATED SHRIMP\*

Cheddar grits, jumbo asparagus

## TAKEAWAY AMENITY OR LATE NIGHT SNACK | CHOICE OF ONE

### LOCAL BOTTLED SODAS & BOX OF CHOCOLATE

### LOCAL BOTTLED SODAS & FRENCH MACARON BAG

## LATE NIGHT SNACK | CHOICE OF TWO

Kettle chips with rosemary

Cajun spiced popcorn

Seasoned mixed nuts

Tater tots, ketchup drizzle

Beef sliders, cheddar, special sauce

Tomato mozzarella sliders, basil, balsamic

Warm cookie & milk

Mini kosher hot dogs, ketchup, mustard

Mini grilled cheese, tomato fondue

Doughnut holes

Assorted macarons





# BUILT FOR THE AGES

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## HORS D'OEUVRES | CHOICE OF FIVE

### COLD

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Grilled apple pushpop *gf*

Roasted beet steak | local cheese, mustard seeds *gf v*

Shrimp cocktail\* | pickled lemon, dill *gf*

Togarashi seared tuna\* | Thai barbecue sauce *gf df*

Smoked salmon\* mini taco | dill crème fraîche, cucumber salsa

Lobster watermelon gazpacho | brined lobster, watermelon, tomato *gf df*

Heirloom tomato bruschetta | toasted garlic, basil, pecorino, balsamic reduction, olive oil

### HOT

Chicken satay | Thai peanut sauce *n*

Chicken & waffle slider | sweet bourbon glaze, crumbled bacon

Lamb lollipop\* | coriander crusted, jalapeño mint reduction *gf df*

Vegetable spring roll | ponzu dipping sauce

Crispy truffle fingerlings | whipped filling, herbs *gf df*

Beef Wellington | mushroom duxelles, red wine reduction, horseradish cream

Brie phyllo | dried fruit chutney, almonds *n*

Mini crab cake\* | lemon caper aioli

Rolled duck quesadilla | shiitake mushrooms, caramelized onion, chipotle cream

## CULINARY DISPLAY | CHOICE OF ONE

### ARTISANAL CHEESES

Fresh and dried fruit, lavash, rustic breads, house made jams

### CHARCUTERIE\*

Imported meats, fresh mozzarella, pesto, marinated pickled vegetables, rustic breads, lavash

### HUMMUS & VEGETABLE CRUDITÉ

Roasted red pepper, black bean, sweet pea & mint hummus trio, chef selected seasonal vegetables, buttermilk dip *gf vg*





# BUILT FOR THE AGES

Chef attendant required at 150 per chef, with one chef per 75 people, per station.

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## SALAD | CHOICE OF ONE

Served buffet style

### BABY SPINACH

Frisée, seasonal citrus supremes, hearts of palm, toasted pine nuts, blood orange vinaigrette *gf vg n*

### LOCAL FIELD GREENS

Seedless cucumber, grape tomato, pickled carrot, champagne vinaigrette *gf vg*

### WEDGE

Grape tomatoes, crumbled bacon, cornbread croutons, Maytag blue cheese dressing

### HEIRLOOM TOMATO & BURRATA

Cracked pepper crostini, balsamic glaze, extra virgin olive oil, pesto, roasted garlic

### PEAR & PECAN

Artisanal greens, port-poached baby pear, candied pecans, goat cheese, white balsamic vinaigrette *gf n*

## MACARONI & CHEESE

Smoked chicken, oven dried tomatoes, taleggio cheese

Fire roasted prawns, Tasso ham, roasted peppers, cheddar

Five cheese, wild mushroom, scallion

## FRENCH FRY BAR

House made chips, skinny French fries, sweet potato waffle fries

Chocolate spiked chili, pulled pork, bison chili, diced onion, tomato, scallion

Spicy cheese sauce, shredded cheddar, blue cheese crumbles, habanero barbecue sauce, buffalo hot sauce *gf*

## SEAFOOD DISPLAY

Citrus-poached shrimp, snow crab claws, garlic steamed clams, oysters on the half shell, wakame salad, cocktail sauce, hot sauce, horseradish, mignonette, lemon wedges, crackers *gf*

## RISOTTO BAR

Attendant required

Traditional saffron, tomato basil, Artichokes, diced tomato, fresh herbs, roasted root vegetables, goat cheese, parmesan cheese, mushrooms, grilled shrimp, crispy pancetta, spinach, sweet butter, asparagus tips, peas, grilled vegetables

## SHRIMP & GRITS

Attendant required

Pancetta, gorgonzola

Sundried tomato, broccoli

Tasso ham, jalapeno

Buttermilk Biscuits, Hot Sauces

## CULINARY STATION | CHOICE OF TWO

### MASHED POTATO BAR

Parmesan garlic russet potatoes, wasabi potatoes, maple sweet potatoes

Cheddar, Boursin cheese, sautéed mushrooms, bacon, pulled pork

Sweet butter, sour cream, chives, cilantro, brown sugar, marshmallows *gf*





# BUILT FOR THE AGES

Chef attendant required at 150 per chef, with one chef per 75 people, per station

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Bartender fee of \$200 per bartender, per 75 guests up to 4 hours; \$50 each additional hour. Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays.

## CARVING STATION | CHOICE OF TWO

Attendant required

### SMOKED TURKEY BREAST\*

Biscuits, cranberry chutney, natural pan jus

### SKIN-ON FILLET OF SALMON\*

Toasted baguette, cucumber salsa, dill crème fraîche

### HERB RUBBED BEEF SIRLOIN\*

Garlic bread, merlot reduction, chipotle mayo

### GARLIC CRUSTED PRIME RIB\*

Silver dollar rolls, horseradish cream, au jus

### BACON SLAB

Smoked pork belly, apple chutney, Lusty Monk mustard, arugula, potato rolls

### BARON OF BEEF\*

100 person minimum

Rolls, horseradish cream, tarragon mustard aioli

## TAKEAWAY AMENITY OR LATE NIGHT SNACK | CHOICE OF ONE

### LOCAL BOTTLED SODAS & BOX OF CHOCOLATE

### LOCAL BOTTLED SODAS & FRENCH MACARON BAG

### LATE NIGHT SNACK | CHOICE OF TWO

Kettle chips with rosemary

Cajun spiced popcorn

Seasonal mixed nuts

Tater tots, ketchup drizzle

Beef sliders, cheddar, special sauce

Tomato mozzarella sliders, basil, balsamic

Warm cookie & milk

Mini kosher hot dogs, ketchup, mustard

Mini grilled cheese, tomato fondue

Doughnut holes

Assorted macarons





# WEDDING CAKES

Please consult with your Catering Manager to discuss the preferred design for your cake. Intricate designs such as lace work, custom gum paste, chocolate flowers, additional flavors and tiers will be reviewed and priced by the Chef after consultation.

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## CAKE FLAVORS & FILLING | CHOICE OF TWO

Vanilla cake, pastry cream, Grand Marnier® syrup, fresh strawberries

Vanilla cake, raspberry marmalade, fresh raspberries

Vanilla cake, lemon curd, fresh blueberries

Vanilla cake, crunchy almond nougat cream

Chocolate cake, peanut butter cream

Chocolate cake, cookies & cream

Chocolate cake, raspberry marmalade, fresh raspberries

Chocolate cake, mocha chocolate mousse

Chocolate cake, caramel mousse

Lemon cake, white chocolate mousseline cream

Red velvet cake, cream cheese

Classic carrot cake, cream cheese

Coconut cake, pineapple curd, fresh pineapple

Orange chiffon cake, citrus curd

Champagne cake, apricot preserves

## ICING

Vanilla buttercream

White chocolate buttercream

Chocolate buttercream

## FONDANT

Additional Labor Fees Apply

Colored

Chocolate

Vanilla



# BAR PACKAGES

Wedding packages include four hour, Silver bar. Package Bar is priced per person and includes assorted domestic and imported beer, house featured wine, cocktails and soft drinks. Bartender 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.

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

## BLACK PACKAGE

Grey Goose vodka, Bullet 10 year bourbon, Basil Hayden dark rye whiskey, Kirk and Sweeney 12 year rum, Chemist Barrel Rested gin, Patrón silver tequila, The Macallan 12 year single malt scotch

Decoy by Duckhorn, Sonoma County, California | sauvignon blanc, chardonnay, merlot, pinot noir, cabernet sauvignon

Taittinger, France | Champagne

Domestic, Imported & craft beer

Signature, seasonal or personalized cocktail

Tablesides wine service

Cordial bar during final hour of bar

## PLATINUM PACKAGE

Tito's Handmade vodka, Maker's Mark bourbon, Uncle Nearest Premium whiskey, Sailor Jerry spiced rum, The Botanist gin, Patrón silver tequila, Monkey Shoulder malt scotch, Hennessy VSOP

Carneros Highway, Sonoma County California | chardonnay, pinot noir

Highway 12, Sonoma County, California | sauvignon blanc, rosé, cabernet sauvignon

J Vineyards, California | sparkling rosé

Domestic, Imported & craft beer

Signature, seasonal or personalized cocktail

Tablesides wine service

## GOLD PACKAGE

Absolut vodka, Old Forester bourbon, Crown Royal blended whisky, Bacardi rum, Beefeater gin, Milagro silver tequila, Johnnie Walker Red Label scotch, Hennessy VS cognac

Wente Hayes Ranch, Livermore Valley, California | rosé, chardonnay, merlot, cabernet sauvignon

Kenwood Yalupa, California | sparkling

Anna de Cordorniu, Spain | sparkling rosé

Domestic & Imported beer

## SILVER PACKAGE

Svedka vodka, Jim Beam bourbon, Canadian Club blended whisky, Castillo rum, Seagram's gin, Sauza Hacienda Silver tequila, J&B Rare scotch, Hennessy VS cognac

Bulletin Place Wines, Sydney Australia | sauvignon blanc, chardonnay, merlot, cabernet sauvignon

Beringer, St. Helena, California | rosé

Wycliff, California | sparkling

Domestic & Imported beer





## BAR PACKAGES

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\*Bar package available for 5 hours with purchase of Afterglow Enhancement.

### BAR PACKAGES

#### BLACK

One hour | 48 per person

Two hours | 69 per person

Three hours | 92 per person

Four hours | 114 per person

Five hours | 136 per person\*

#### PLATINUM

One hour | 43 per person

Two hours | 61 per person

Three hours | 80 per person

Four hours | 99 per person

Five hours | 118 per person\*

#### GOLD

One hour | 36 per person

Two hours | 52 per person

Three hours | 68 per person

Four hours | 84 per person

Five hours | 100 per person\*

#### SILVER

One hour | 32 per person

Two hours | 46 per person

Three hours | 60 per person

Four hours | 74 per person

Five hours | 88 per person\*



# BAR PACKAGES

Consumption bars will be charged per drink consumed. Bartender 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 10a.m. on Sundays.

All bars are subject to 26% service charge and 7% state sales tax.

\*With the exception of Platinum Champagne, J Vineyard Brut Rose at 125 per bottle and Black Champagne, Taittinger Brut at 150 per bottle."

## CONSUMPTION BAR

### COCKTAILS

Black | 23 per drink

Platinum | 20 per drink

Gold | 18 per drink

Silver | 16 per drink

### WINE BY THE GLASS

Black | 23 per glass

Platinum | 20 per glass

Gold | 16 per glass

Silver | 14 per glass

### WINE BY THE BOTTLE\*

Black | 82 per bottle

Platinum | 70 per bottle

Gold | 60 per bottle

Silver | 54 per bottle

### BEER BY THE BOTTLE

Domestic beer | 9 per bottle

Imported beer | 10 per bottle

Craft beer | 10 per bottle

Hard seltzer | 8 per bottle

### NON-ALCOHOLIC BEVERAGES

Soft drinks, still water

7.50 per drink

## ENHANCEMENTS

### CRAFT BEER WALL | CHOOSE FOUR

Highland Brewing Company

Asheville Brewing Company

Catawba Brewing Company

French Broad Brewery

Green Man Brewery

Hi-Wire Brewing

Oskar Blues Brewing

Pisgah Brewing Company

Sierra Nevada Brewing Company

2150 | 120 people | attendants included

50 per additional hour

### TABLESIDE WINE SERVICE

Gold | 60 per bottle

Silver | 54 per bottle

### SIGNATURE COCKTAILS

Gold | 20 per drink

Silver | 18 per drink

### NON-ALCOHOLIC MOCKTAILS

Design your own personalized mocktail with our on-site mixologist

10 per drink

### CORDIALS

Chemist chocolate orange gin liqueur, Grand Marnier, Baileys Irish Cream, Kahlúa

22 per drink





# BEVERAGE ENHANCEMENTS

Specialty cocktails are included with Black or Platinum Bar Packages & Consumption Bars. For hourly Gold or Silver Bars, add 2 additional per person per hour to the hourly rate. For Gold or Silver Consumption Bars, add 20 per drink for Gold or 18 per drink for Silver.

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## OMNI SIGNATURE COCKTAILS

Add a selection of Barmalade-inspired cocktails to any bar.

### GRAPEFRUIT PALOMA

Rum, vodka or tequila

Grapefruit-elderflower Barmalade, pineapple juice, Omni sour

### BLOOD ORANGE WHISKEY SOUR

Whiskey

Blood orange-guava Barmalade, Omni sour

### APPLE-PEAR CRUSH

Vodka or gin

Apple-pear Barmalade, orange liqueur, Omni sour

### SPICY MANGO SMASH

Vodka, rum or gin

Mango-habanero Barmalade, pineapple juice, Omni sour

## MOCKTAILS

### BLOOD ORANGE MADRAS

Blood orange-guava Barmalade, cranberry juice, lime

10 per drink

### CINNAMON APPLE SOUR

Apple-pear Barmalade, Monin Cinnamon, Omni sour, Angostura Bitters

10 per drink



# REHEARSAL BUFFETS

All rehearsal dinner buffets are served with choice of Stance regular & decaffeinated coffee, Numi Organic hot tea. Prices are based on a maximum 1.5 hours of service. Buffets require a minimum of 30 people. Chef attendant required on Appalachian Mountain and Taste of Asheville at 150 per chef, with one chef per 75 people, per station.

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## APPALACHIAN MOUNTAIN

### STARTERS

Hoppin' John, creamy coleslaw with cabbage, tarragon, vinegar, sugar *gf vg*

Marinated watermelon wedges, crumbled feta, balsamic glaze *gf v*

### ENTRÉES

Slow roasted prime rib\*, mustard, horseradish cream *gf*

Smoked, bone-in chicken, pickle brine *df*

North Carolina trout\*, tomato tarragon butter *gf*

### ACCOMPANIMENTS

Butternut squash, charred corn tomato relish *gf vg*

Cauliflower spinach gratin

Buttermilk biscuits, rustic breads

### DESSERTS

Bourbon pecan tart

Lemon poppy seed pound cake

115 per person | attendant required

## TASTE OF ASHEVILLE

### SMOKED SUCKLING PIG

Hoppin' John, spicy and tangy North Carolina barbecue sauces, assorted flavored vinegars

### CHEESY MAC & CHICKEN

Country style fried chicken, Cavatappi mac & cheese, cracked pepper

### VERTICAL SALAD WALL

Mixed greens, cucumber, tomato, feta, pesto *gf*

Roasted root vegetables, watercress, champagne vinaigrette *gf vg*

Edamame, celery, fennel, lemon poppy seed vinaigrette *gf vg*

### DRUNKEN SHRIMP\*

White cheddar cheese grits, charred chorizo, basil crostini

### DESSERTS

Key lime pie *gf*

Apple upside-down cake

135 per person | attendant required





# REHEARSAL BUFFETS

All rehearsal dinner buffets are served with your choice of Stance regular & decaffeinated coffee, Numi Organic hot teas. Prices are based on a maximum 1.5 hours of service. Buffets require a minimum of 30 people.

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## GPI CHOPHOUSE

### STARTERS

Lettuce wedge, blue cheese, bacon, tomato, blue cheese dressing *gf*

Shrimp cocktail, cocktail sauce, lemon, remoulade *df gf*

### ENTRÉES

Seared petit filet of beef\*, port wine jus *df gf*

Seared salmon\*, lemon beurre blanc *gf*

Seared airline chicken breast, fresh thyme, pan jus *df gf*

Lobster tail | 20 additional per person

### ACCOMPANIMENTS

Macaroni & cheese, chopped bacon, chives

Roasted asparagus & carrots *gf vg*

Stuffed portobello, peppercorn sauce *gf vg*

Parker House rolls

### DESSERTS

Cheesecake

Brownie mudslide

160 per person

## EVELYN'S FIESTA

### STARTERS

Pork pozole *df gf*

Black bean Caesar salad, chipotle Caesar dressing, crispy tortilla strips

Tomato avocado salad, jalapeño lime vinaigrette *gf vg*

Guacamole, shredded cheddar, queso fresco, salsa verde, voodoo salsa, jalapeños, sour cream

Tortilla chips *gf*

### ENTRÉES

Roasted sweet potato enchiladas | corn, queso fresco, cilantro

Chicken fajitas, bell pepper, onion, cumin *df gf*

Steak fajitas\*, bell pepper, onion, cumin *df gf*

Blackened mahi\*, mango slaw, cilantro cream *df gf*

### ACCOMPANIMENTS

Flour tortillas *gf vg*

Cilantro rice *gf vg*

Corn on the cob, cotija cheese, paprika *gf*

### DESSERTS

Tres leches cake, seasonal berries

Mexican corn cookie

120 per person



# REHEARSAL STATIONS

Rehearsal Stations require a minimum of 15 people.

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## MACARONI & CHEESE

Smoked chicken, oven dried tomatoes, taleggio cheese

Fire roasted prawns, Tasso ham, roasted peppers, cheddar

Five cheese, wild mushroom, scallion

1 hour | 30 per person

2 hours | 45 per person

## LIVING GARDEN

Mixed greens, arugula, romaine

Carrots, cherry tomatoes, English cucumbers, roasted beet steaks, chickpeas, feta, croutons, pecans

Buttermilk herb dressing, champagne vinaigrette

1 hour | 22 per person

2 hours | 33 per person

## GRILLED WHEEL OF BRIE

Caramelized sugar, pecans, fig compote

Seasonal fruit, berries, baguette crostini *gf*

1 hour | 20 per person

2 hours | 30 per person

## BACKYARD COOKOUT

Beer can chicken, smoked brisket, St. Louis-style ribs, Texas toast

Sauces | sweet Carolina, honeysuckle mustard, vinegar sauce

1 hour | 37 per person

2 hours | 56 per person

## NOODLE BAR

Lo mein noodle, szechuan shrimp, water chestnuts, shiitake mushrooms, green onion, sweet bell pepper, ginger & garlic sauce

Flat rice noodles, char siu pork, marinated chicken, bamboo shoots, bok choy, red curry coconut milk

Tofu fried rice, shiitake mushrooms, asparagus

Steamed pork dumplings, soy & mustard dipping sauce

Fortune cookies

1 hour | 32 per person

2 hours | 48 per person

## BUDDHA POWER BOWL

Grilled pita, red pepper hummus, cucumber relish

Farro, brown rice, quinoa, charred sweet potato

Cucumber, carrot, cabbage, spinach, tomato, charred mushrooms, roasted cauliflower, Brussels sprouts *gf vg*

Chickpeas, chicken, shrimp, marinated tofu

Avocado, cheddar, feta, Thai barbecue, herb & citrus vinaigrette, cilantro & lime cream, peanut sweet chili

1 hour | 34 per person

2 hours | 51 per person





# DESSERTS

Desserts require a minimum of 15 people.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Prices are subject to a 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## CUPCAKE DISPLAY

Red velvet, s'mores, strawberry, chocolate peanut butter, vanilla cream, carrot cake

22 per person

## CAROLINA MINI PIE BAR

### PIES

Southern bourbon pecan

Key lime, toasted meringue *gf*

Silky chocolate cream

Apple tart

### ACCOMPANIMENTS

Vanilla bean ice cream, whipped cream

30 per person

## S'MORES

Graham crackers, marshmallows

Milk chocolate bars, peanut butter cups, peppermint patties

Toasted coconut

Caramel sauce, strawberry preserves

28 per person

## GROOM'S CAKE

Collaborate with our Executive Pastry Chef to create your personalized groom's cake. Pricing based on design.

## CORDIALS

Chemist chocolate orange liqueur, Grand Marnier, Bailey's Irish Cream, Kahlúa

Served with fresh brewed coffee, accompaniments

22 per drink



# AFTERGLOW ENHANCEMENT

Afterglow pricing is based on one hour of service. Bars exceeding 4 hours of service require an Afterglow Enhancement.

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## SLIDER STATION

Roasted turkey, cranberry relish

All-American beef slider\*

Fried green tomato, goat cheese, microgreens

Onion ring stacks, kettle chips

32 per person

## BEIGNET & DOUGHNUT WALL

Cinnamon sugar cake, powdered sugar chocolate cake, nut crunch yeast

Beignets rolled in refined vanilla sugar & powdered sugar

Toppings | Mixed berry jam, sprinkles, bourbon caramel, vanilla anglaise, chocolate sauce

Whole milk, chocolate milk

34 per person

## CANDY SHOPPE STATION

Milk chocolate bark, chef's choice of truffles, chocolate covered almonds, M&M's, Sour Patch Kids gummies, assorted flavored marshmallows

35 per person

## KICKSTARTER

Muffuletta | sourdough bread, Italian charcuterie, mozzarella, provolone, spicy Creole olive salad, pressed together, served cold

Grilled Burrito | chorizo sausage, smoked cheddar, scrambled eggs, diced potato, house made salsa, served hot

Tater tots, kettle chips

Doughnut holes, chocolate sauce, salted whiskey caramel, vanilla anglaise, cinnamon sugar

34 per person

## SALTY & SWEET

Local beef jerky seasoned with the finest rubs

Lusty Monk scones, sea salt, raspberry jam, clotted cream

Truffles, caramels

Candied almonds, hazelnuts, sea salt n

Local soda

34 per person

## DESSERT TABLE

French macarons, chocolate almond cake, sable ganache cookies, dark chocolate hazelnut marshmallow bark, mini seasonal cheesecake

34 per person





# BON VOYAGE BRUNCH

All brunch buffets are served with Stance regular & decaffeinated coffee, Numi hot tea or iced tea served tableside. Prices are based on 1.5 hours of service. Chef attendant required for Country Club at 150 per chef, with one chef per 75 people. Buffets require a minimum of 30 people.

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## COUNTRY CLUB

### STARTERS

Fresh fruit salad, honey, mint *gf df*

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

Biscuits, preserves, honey, sweet butter

Chef selected field greens, garnishes, dressings *gf vg*

Marinated cucumbers, tomato, red onion, arugula,  
feta cheese crumbles *gf*

### CLASSICS

Challah bread French toast, warm Vermont maple  
syrup

Cage-free egg\* omelets

Applewood smoked bacon and country sausage  
links

Rosemary hash browns

Butternut squash ravioli, sun-dried tomatoes, corn,  
fava beans

### DESSERT

Bread pudding, caramel sauce, crème anglaise

62 per person | attendant required

## RISE & DINE

### STARTERS

Seasonal melons, berries, pineapples *gf vg*

Greek yogurt sweetened with local honey *gf*

Assorted bagels | Cream cheese, smoked salmon\*,  
chopped egg, tomato, red onion, capers, lemon *df gf*

Biscuits, fruit preserves, honey, sweet butter

Chef selected field greens, garnishes, dressings *gf vg*

Tomato salad, fresh basil, balsamic vinegar, olive oil *gf*

### CLASSICS

Petit sweet potato pancakes, honey butter, warm  
Vermont maple syrup

Vegetable egg scramble

Applewood smoked bacon and country sausage links

Nana's hash brown casserole *gf*

Pan seared mountain trout\*, lemon beurre blanc *gf*

### DESSERTS

Chef seasonal cobber à la mode

64 per person



# BON VOYAGE BRUNCH

All brunch buffets are served with Stance regular & decaffeinated coffee, Numi hot tea or iced tea served tableside. Prices are based on 1.5 hours of service. Buffets require a minimum of 30 people.

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## COUNTRY BRUNCH

Seasonal melon, berries, pineapple *df vg*

Greek yogurt, sweetened with local honey *gf*

Baked breakfast pastries & muffins, fruit preserves, honey butter

Buttermilk biscuits, sausage gravy

Cage-free scrambled eggs\* *gf df*

Cheddar grits *gf*

Daily potato selection *gf vg*

Pe sweet potato pancakes, honey butter, warm Vermont maple syrup

Country sausage links

44 per person





# BRUNCH ENHANCEMENTS

Enhancements are to be added to brunch buffets and are not available on their own. Chef attendant required for Omelet & Cage-Free Egg Station, Huevos Rancheros and Belgian Waffle Stations at 150 per chef, with one chef per 75 people, per station.

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## OMELET & CAGE-FREE EGG STATION\*

Ham, applewood smoked bacon, smoked salmon, chorizo *gf*

Tomato, green peppers, spinach, mushrooms, onion

Assorted cheeses, salsa

Cage-free, scrambled or fried eggs, egg whites\*

Prepared to order

20 per person | attendant required

## HUEVOS RANCHEROS

Southwestern style eggs, chorizo, pepper jack, refried beans, crispy tortillas, queso fresco, sour cream, voodoo salsa

20 per person | attendant required

## BELGIAN WAFFLE STATION

Warm Vermont maple syrup, butter, whipped cream, brown sugar, fresh berries, chocolate chips, peach compote

16 per person | attendant required

## QUICHE

Applewood-smoked bacon, ham, Gruyère

Chicken sausage, tomato, peppers, smoked Gouda

Spinach, bacon, Swiss

10 per slice

## BAGEL BAR WITH SMOKED SALMON\*

Chopped egg, red onion, tomato, capers, lemon, cream cheese

10 per person

## SPA-INSPIRED SMOOTHIES

Coconut, mango, coconut milk, juice, agave

Blueberry açai, yogurt, juice, banana

Banana oat, almond milk, almond butter, juice n

14 per person



# BRUNCH BEVERAGES

Bartender 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 am on Sundays.

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

## BLOODY MARY BAR

Bloody Mary mix, celery sticks, pepperoncini, green olives, pickled onion, horseradish, bacon, hot sauces

Silver vodka | 16 per drink | bartender required

Gold vodka | 18 per drink | bartender required

## MIMOSA BAR

Champagne, orange juice, peach nectar, cranberry juice

12 per drink | bartender required

## SANGRIA STATION

White or red sangria, wine, fruit

14 per drink | bartender required





# POLICIES

## DRONE PHOTOGRAPHY

Drone photography is not permitted

## OUTDOOR FUNCTIONS

For all events scheduled outside with a weather forecast showing 30% or more of precipitation, your Catering Manager will contact you 2 days prior to the event start time to make a weather call.

For the safety of all guests, the resort reserves the right to make a final decision on whether a function can be held outdoors. Factors that affect this decision are:

- Doppler radar indicates a 60% chance of rain or more
- Lightning
- Wind over 10 mph
- Temperatures below 55° Fahrenheit

Curfew on music and entertainment:

- 10 p.m. for Outdoor Venues including Country Club Patio, Mountain View Terrace, Seely Pavilion Lawn, Vanderbilt Terrace

## INDOOR FUNCTIONS

Curfew on music and entertainment:

- 10:30 p.m. for Indoor Venues including Seely Pavilion, Skyline Room.

## 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.

The Omni Grove Park Inn is not responsible for any additional vendor fees.

## DÉCOR & ENTERTAINMENT

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

## AUDIO VISUAL

Our partners at Pinnacle Live can provide you with the latest in technical equipment and support. Please consult with your Catering Manager for information.

## ADDITIONAL PRICING & BILLING

Food and beverage prices are subject to a 26% service charge and 7% state sales tax. Final guaranteed attendance is due by 10 a.m. three (3) business days prior to the function. Food and beverage menu selections cannot be changed within the (10) business days prior to the function. All requested chef attended stations/buffets require a minimum of one chef per 75 guests and are subject to 150 per hour charge for a maximum of two hours. Events canceled within 72 business hours will be billed at 100%. We reserve the right to change menu items if quality/availability become a concern. The Banquet Chef de Cuisine will make a selection to replace items and will offer a replacement menu item of equal value.

The balance, including a 20% contingency to cover any additional items, such as: increases to guest count, additional bar services, audio visual, parking charges, etc., is due in full via cash, credit card or certified/cashier's check ten (10) business days prior to the function. A credit card is required to be on file to guarantee all charges. Any credit not utilized during the event will be released within three (3) business days of the function. Final copies of receipts will also be supplied within three (3) business days of the function.



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