



THE OMNI HOMESTEAD RESORT
WEDDING BROCHURE

A full-page photograph of a wedding couple in a grand, brightly lit hall. The bride, on the left, is wearing a white lace wedding dress and has her hair styled in a bun with a white flower. The groom, on the right, is wearing a white tuxedo jacket with black lapels and a black bow tie. They are standing in front of a large, multi-paned window, looking at each other and smiling. The groom has his arm around the bride's waist. In the background, there are ornate chandeliers and a balcony with a railing.

A DAY *UNLIKE* ANY OTHER
*SHOULD
HAPPEN*

AT A PLACE *UNLIKE* ANY OTHER.

YOUR STORY STARTS HERE.

Once-in-a-lifetime events should happen in a spectacular setting and weddings at The Omni Homestead Resort do. The timeless elegance of this iconic resort is rivaled only by the Southern hospitality and attention to detail with which each and every event is approached.

From the exquisite Crystal Ballroom to the sweeping grandeur of the Casino Lawn, each wedding venue creates an inspiring setting for your special day. With 72,000 square feet of flexible event space, including two ballrooms, you are sure to find the perfect space for your fairy tale wedding. Make your wedding even more memorable by incorporating the magnificent spa, award-winning golf courses and dozens of other recreational amenities for an extended wedding experience unlike any other.

Every couple is unique and every wedding requires a fresh approach to ensure that your celebration is a true reflection of you. The Omni Homestead's on-site wedding team is happy to assist with musical entertainment, flowers, décor, photographers, even fireworks and will ensure that every aspect of your wedding is absolutely perfect. All you have to do is relax and focus on saying, "I do."

Say "I do" to a wedding at The Omni Homestead. Our team of wedding and hospitality professionals will assist with every detail, to ensure that your special day is one you will cherish forever. From our talented chefs to our dedicated wedding team, The Omni Homestead family is at your service.

TABLE OF CONTENTS

RECEPTION | 4

MENUS | 6

SPA | 23





PACKAGES

Picture the wedding of your dreams. Imagine gliding down our grand staircase to the beautifully manicured lawn with the breathtaking Allegheny Mountains in the background.

Plan a fun, pre-wedding competition on our championship golf courses or at our shooting club. Indulge in a bridal party spa day, including our exclusive, adults-only Spa Garden.

With more than 30 recreational amenities and 2,300 scenic acres, The Omni Homestead Resort is the perfect setting for your dream celebration. We offer everything you need for a memorable destination wedding. Our facilities can accommodate:

- ♦ Engagement parties
- ♦ Bridal showers and luncheons
- ♦ Welcome parties
- ♦ Rehearsal dinners
- ♦ Ceremonies
- ♦ Receptions
- ♦ Farewell brunches
- ♦ Golf tournaments
- ♦ Shooting competitions
- ♦ Scenic Segway tours
- ♦ Scavenger hunts
- ♦ Archery contests and more

THE RECEPTION

From beautiful floor length linens adorning each table to a cocktail created especially for you, The Omni Homestead Resort wedding experts will help you create your ideal celebration. Our silver, gold, platinum and stations wedding packages are designed with you and your guests in mind from the selection of hors d'oeuvres to the custom wedding cake.

WEDDING PACKAGE INCLUSIONS:

- ♦ Cocktail reception with passed hors d'oeuvres
- ♦ Elegant dinner
- ♦ Four-hour open bar, including celebratory toast and wine service with dinner
- ♦ Your choice of floor length classic table linens
- ♦ Banquet chairs
- ♦ Resort coordination of event
- ♦ Wedding weekend menu tasting

Wedding weekend menu tasting is based on a \$10,000 food and beverage minimum.







PLATINUM PACKAGE

Our culinary options elevate Omni weddings to a class all their own. Ask your wedding specialist about our customized menus from buffet to plated — we offer packages personalized to suit your style, taste and budget.

Menu prices subject to a 24% taxable service charge and 9.3% sales tax.

PASSED HORS D'OEUVRES

Choice of five hors d'oeuvres or choice of three hors d'oeuvres with one display

COLD

Smoked trout éclair with horseradish

Golden beet and goat cheese mille-feuille

Mini shrimp cocktail

Pepper crusted beef carpaccio

Blue crab salad with apple and shishito peppers

HOT

Chesapeake crab cake and roasted citrus aioli

Truffle mushroom quiche, Gruyère and spinach

Beef Wellington with béarnaise sauce

Vegetable samosa with mint yogurt sauce

Rice flake crusted lobster meatballs and smoked tomato aioli

DISPLAYS

ARTISANAL CHEESE BOARD

Sliced hearth breads and crackers

FRESH LOCAL CRUDITÉ

Hummus and green goddess dip

MARINATED GRILLED SEASONAL VEGETABLES

Marinated olives and pickles

APPETIZER | CHOICE OF ONE

GNOCCHI

Seasonal squash, broccoli rabe, brown butter, pecorino cheese and sherry jus

CHESAPEAKE CRAB CAKE

Smoked tomato and corn relish with lemon caper butter

PAN ROASTED DIVER SCALLOP

Sweet corn risotto and Parmesan cheese emulsion tarragon jus

LOBSTER RAVIOLI

Baby vegetable ragout and sauce Américaine

CHILLED WHITE ASPARAGUS AND LOBSTER SOUP

Espelette and basil (April-August only)

CAULIFLOWER AND TRUFFLE SOUP

Truffle Parmesan cheese crisp
(September-February only)

PLATINUM PACKAGE

Menu prices subject to a 24% taxable service charge and 9.3% sales tax.

SECOND COURSE | CHOICE OF ONE

HEIRLOOM TOMATOES SALAD

Burrata cheese, watercress, frisée, pine nut pesto, focaccia crisps and balsamic *(June-September only)*

ROYAL CAESAR SALAD

Caviar, brioche croutons and Parmesan cheese

SMOKED SALMON, BEETS AND CRÉME FRAÎCHE

Tender mache lettuce, pickled apples, pecans and Szechuan peppercorn vinaigrette

BABY FRISÉE AND RADICCHIO SALAD

Marinated artichokes, feta cheese, roasted peppers, cured olives and Banyuls vinaigrette

BABY GEM LETTUCE AND PICKLED FRUIT

Compressed cucumbers, crumbled Gorgonzola Dolce, toasted pignolis with white balsamic and wild thyme vinaigrette

ENTRÉE | CHOICE OF ONE

PERSILLADE LAMB AND ROASTED PRAWNS

Chickpea fritters, wilted greens, ratatouille and rosemary lamb jus

SURF AND TURF

Roasted filet of beef, butter poached lobster tail, charred Maui onions, wild mushrooms, asparagus, whipped potatoes and Bordeaux sauce

ROASTED ORGANIC CHICKEN DUO

Basil horseradish potato mousse, succotash, grilled scallions and chicken jus

48-HOUR BRAISED WAGYU SHORT RIB

English cheddar grits, caramelized parsnip, King trumpet mushrooms, Brussels sprouts and black truffle jus

VEGETABLE CRUSTED CHILEAN SEA BASS

Maine lobster gnocchi, market vegetables and sauce Américaine

CAULIFLOWER STEAK WITH JERK RUB

Coriander carrots, wilted greens and red quinoa coconut risotto





PLATINUM PACKAGE

Menu prices subject to a 24% taxable service charge and 9.3% sales tax.

DESSERT | CHOICE OF ONE

PISTACHIO RASPBERRY MOUSSE CAKE

Raspberry mousse, pistachio genoise and honey mascarpone cream

CHOCOLATE EXTRAVAGANZA

Flourless chocolate sponge, 64% valrhona ganache, chocolate crumble and shiny glaze

COFFEE AND BANANA

Coffee cream, banana caramel and dark chocolate walnut sponge

MANGO TANGO

Piña colada mousse, exotic compote and coconut sponge

FRUIT SYMPHONY

Madagascar vanilla crème brûlée, apricot compote, vanilla tart shell and seasonal fruits

FOUR-HOUR BAR SERVICE

Sparkling wine toast, ultra brand cocktails, domestic, imported and craft beers, house white, red and sparkling wines

LIQUOR

Vodka | Ketel One and Tito's

Gin | Aviation

Tequila | Patrón Silver

Rum | Sailor Jerry Spiced and Bacardí Silver

Bourbon | Elijah Craig

Scotch | Monkey Shoulder

Whiskey | Jack Daniel's

WINE

Decoy by Duckhorn | Chardonnay, pinot noir and cabernet sauvignon

BEER

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Blue Moon, Corona, Heineken, Sam Adams, Stella Artois and local seasonal craft beer

NON-ALCOHOLIC

Soft drinks

Bottled waters

\$215 per person

GOLD PACKAGE

Menu prices subject to a 24% taxable service charge and 9.3% sales tax.

PASSED HORS D'OEUVRES

Choice of five hors d'oeuvres or choice of three hors d'oeuvres with one display

COLD

Truffle Brie cheese with apricot on spiced bread

Pimento cheese mousse and a crispy ham biscuit

Smoked salmon and caviar on pumpernickel

Cajun tuna tartare on a rice crisp

HOT

Fried chicken waffle on a stick with maple hot sauce

Beef Wellington and béarnaise sauce

Vegan potsticker with soy dipping sauce

Chesapeake crab cake with mustard dill sauce

DISPLAYS

ARTISANAL CHEESE BOARD

Sliced hearth breads and crackers

FRESH LOCAL CRUDITÉ

Hummus and green goddess dip

MARINATED GRILLED SEASONAL VEGETABLES

Marinated olives and pickles

APPETIZER | CHOICE OF ONE

GNOCCHI

Seasonal squash, broccoli rabe, brown butter, pecorino cheese and sherry jus

SMOKED TROUT NIÇOISE

Gem lettuce, tomatoes, haricots verts, potatoes and olives

CHILLED GAZPACHO

Poached shrimp, garden tomatoes and extra virgin olive oil *(June-September only)*

CHEESE TORTELLINI

Pea tendrils, English pea purée, roasted corn and Parmesan cheese emulsion

SECOND COURSE | CHOICE OF ONE

HEIRLOOM TOMATOES SALAD

Burrata cheese, watercress, frisée, pine nut pesto, focaccia crisps and balsamic *(June-September only)*

CLASSIC WEDGE SALAD

Crisp iceberg, tomatoes, crispy onions, Gorgonzola Dolce and creamy blue cheese dressing

GOLDEN BEETS AND PEPPERED GOAT CHEESE

Tender mâche lettuce, candied walnuts and Spanish sherry vinaigrette

CLASSIC CAESAR SALAD

Brioche croutons and Parmesan cheese

MIXED CHICORY LETTUCES

Sun-ripened tomatoes, cucumbers, radishes, niçoise olives and lemon verbena vinaigrette





GOLD PACKAGE

Menu prices subject to a 24% taxable service charge and 9.3% sales tax.

ENTRÉE | CHOICE OF ONE

SEVEN SPICED PORK TENDERLOIN AND DIVER SCALLOPS

Sherry eggplant, fresh beans and horseradish potato purée

CITRUS ROASTED BREAST OF ORGANIC CHICKEN

Ricotta ravioli, zucchini, sautéed Swiss cheese chard and thyme jus

KATAIFI CRUSTED SALMON

Ginger infused red quinoa risotto, miso glazed carrots, sugar peas, marble onions and lemon grass jus

BRAISED BEEF SHORT RIB AND SEARED ATLANTIC BASS

Grilled scallions, pommes purée, local vegetables and red wine jus

CAULIFLOWER STEAK WITH JERK RUB

Coriander carrots, wilted greens and red quinoa coconut risotto

ROASTED FILET OF BEEF

Wild mushrooms, asparagus, charred spring onions and whipped potatoes with Bordeaux sauce

DESSERT | CHOICE OF ONE

SYMPHONY OF CHOCOLATE

Dark chocolate mousse, orange cream and hazelnut feuilletine

LEMON BREEZE

Lemon chiboust, lemon curd and coconut jaconde

PASSION OF LOVE

Raspberry mousse, rose-lychee gelée and pistachio dacquoise

GOLD PACKAGE

Menu prices subject to a 24% taxable service charge and 9.3% sales tax.

FOUR-HOUR BAR SERVICE

Sparkling wine toast, premium brand cocktails, domestic and imported beers, house white, red and sparkling wines

LIQUOR

Vodka | Absolut

Gin | Beefeater

Tequila | Hornitos Añejo

Rum | Bacardí Silver

Bourbon | Jim Beam

Whiskey | Johnnie Walker Red

WINE

Wente, Hayes Ranch, CA | Chardonnay, merlot and cabernet sauvignon

BEER

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Corona, Heineken, Sam Adams and local seasonal craft beers

NON-ALCOHOLIC

Soft drinks

Bottled waters

\$190 *per person*





SILVER PACKAGE

Menu prices subject to a 24% taxable service charge and 9.3% sales tax.

PASSED HORS D'OEUVRES

Choice of four hors d'oeuvres or choice of three hors d'oeuvres with one display

COLD

Roasted corn and goat cheese brûlée

Vegetarian spring roll | Sweet and spicy dipping sauce

Fried chicken salad in a flaky tart

Fresh pesto ricotta bruschetta | Roasted peppers and capers

HOT

Homestead meatballs | Beef, pork, and veal with horseradish and tomato glaze

Vegetable samosa | Mint yogurt sauce

Date stuffed with chorizo and wrapped in bacon

Panang curried chicken skewer | Toasted peanuts

DISPLAYS

ARTISANAL CHEESE BOARD

Sliced hearth breads and crackers

FRESH LOCAL CRUDITÉ

Hummus and green goddess dip

MARINATED GRILLED SEASONAL VEGETABLES

Marinated olives and pickles

FIRST COURSE | CHOICE OF ONE

CLASSIC WEDGE SALAD

Crisp iceberg, tomatoes, crispy onions, Gorgonzola Dolce and creamy blue cheese dressing

GOLDEN BEETS AND PEPPERED GOAT CHEESE

Tender mâche lettuce, candied walnuts and Spanish sherry vinaigrette

BABY FRISÉE AND RADICCHIO SALAD

Marinated artichoke, feta cheese, roasted peppers, cured olives and Banyuls vinaigrette

ENGLISH PEA AND GREEN CURRY SOUP

Mini mushrooms, roasted lemon oil
(March-August only)

MALTED BUTTERNUT SQUASH BISQUE

Virginia apples and buttered croutons
(September-February only)

SILVER PACKAGE

Menu prices subject to a 24% taxable service charge and 9.3% sales tax.

ENTRÉE | CHOICE OF ONE

CABERNET BRAISED BEEF SHORT RIBS
Smoked cheddar hominy grits and market vegetables

FREE RANGE CHICKEN STUFFED WITH HERB MOUSSE
Farm vegetables and saffron potato purée with chicken jus pan

PAN ROASTED SNAPPER
Caramelized fennel, local bean ragout, polenta and lemon caper beurre blanc

CAULIFLOWER STEAK WITH JERK RUB
Coriander carrots, wilted greens and red quinoa coconut risotto

DESSERT | CHOICE OF ONE

CITRUS SYMPHONY
Greek yogurt mousse, citrus salad and basil with citrus gelée

RASPBERRY PISTACHIO MOUSSE
Raspberry gelée and candied pistachios

PEANUT BUTTER AND CHOCOLATE TART
Baked peanut butter swirl cheesecake with berry compote, hazelnuts and roasted peanut cream

FOUR-HOUR BAR SERVICE

Sparkling wine toast, resort brand cocktails, domestic and imported beers, house white, red and sparkling wines

LIQUOR

Vodka | Svedka
Gin | Seagram's
Tequila | Sauza Blanco
Rum | Castillo Silver
Bourbon | Evan Williams
Scotch | J & B

WINE

MAN, South Africa | Chardonnay, merlot and cabernet sauvignon

BEER

Budweiser, Bud Light, Miller Lite, Michelob Ultra and Coors Light

NON-ALCOHOLIC

Soft drinks and bottled waters
\$175 per person





TASTE OF THE HOMESTEAD PACKAGE

Menu prices subject to a 24% taxable service charge and 9.3% sales tax.

PASSED HORS D'OEUVRES

Pimento cheese mousse on crispy ham biscuit
Pancetta wrapped Carolina shrimp

DISPLAY

HOMESTEAD MEAT AND CHEESE

Ham, salami, cured beef, coppa, local and international cheeses, dried fruits, toasted nuts, olives, honeycomb, local preserves, baguettes, grissini and water crackers

WOODY'S

FARMER'S SALAD PLATES

Gem lettuce, shaved vegetables, baby tomatoes, pickled carrots and onions

CRISPY FRIED CALAMARI

Pickled peppers and lemon tartar sauce

CLASSIC CHEESEBURGER SLIDERS

Cheddar, onions and pickles

BLACK AND BLUE SLIDERS

Crispy bacon, blue cheese, tomatoes and grilled onions

CHOCOLATE PEANUT BUTTER TARTS

JEFFERSON'S

OLD BAY DEVILED EGGS

Pickled cucumbers

FRIED GREEN TOMATOES

Green goddess dip

PRIME RIB

Horseradish cream, natural jus, brioche buns

MINI HOMESTEAD HEAVENLY

HASH PARFAITS

Chocolate mousse, chopped almonds, chocolate sponge, chocolate crunchies and marshmallow fluff

DINING ROOM

ROYAL CAESAR SALAD

Caviar, brioche croutons and Parmesan cheese

ALMOND-CRUSTED TROUT

Haricots verts, macerated grapes and brown butter sauce

GOLD BRICK SUNDAE BAR

Hand scooped vanilla ice cream, chocolate sponge cake and bourbon pecans

TASTE OF THE HOMESTEAD PACKAGE

Menu prices subject to a 24% taxable service charge and 9.3% sales tax.

FOUR-HOUR BAR SERVICE

Sparkling wine toast, premium brand cocktails, domestic and imported beers, house white, red and sparkling wines

LIQUOR

Vodka | Absolut

Gin | Beefeater

Tequila | Hornitos Añejo

Rum | Bacardí Silver

Bourbon | Jim Beam

Whiskey | Johnnie Walker Red

WINE

Wente, Hayes Ranch, CA | Chardonnay, merlot and cabernet sauvignon

BEER

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Corona, Heineken, Sam Adams and local seasonal craft beers

NON-ALCOHOLIC

Soft drinks

Bottled waters

\$217 *per person*





STATIONS PACKAGE

Menu prices subject to a 24% taxable service charge and 9.3% sales tax.

PASSED HORS D'OEUVRES

Choice of five hors d'oeuvres or choice of three hors d'oeuvres with one display

COLD

Mini shrimp cocktail

Vegetarian spring roll with sweet and spicy dipping sauce

Fried chicken salad on flaky tartlet

Pimento cheese mousse and crispy ham biscuit

Smoked trout éclair with horseradish

HOT

Chesapeake crab cake and roasted citrus aioli

Truffle mushroom quiche, Gruyère and spinach

Beef Wellington with béarnaise sauce

Vegetable samosa with mint yogurt sauce

Rice flake crusted lobster meatballs and smoked tomato aioli

Panang curry chicken skewer and toasted peanuts

DISPLAYS

ARTISANAL CHEESE BOARD

Sliced hearth breads and crackers

FRESH LOCAL CRUDITÉ

Hummus and green goddess dip

MARINATED GRILLED SEASONAL VEGETABLES

Marinated olives and pickles

FROM THE GARDEN | CHOICE OF TWO

SPINACH SALAD

Baby spinach leaves, frisée, crispy pancetta, pine nuts, cremini mushrooms and roasted peppers with Champagne dressing

CAESAR SALAD

Romaine lettuce, grilled Gulf shrimp, grilled marinated chicken, herb garlic croutons and shaved Parmesan cheese with Caesar dressing

WEDGE SALAD

Iceberg lettuce, fresh tomatoes, blue cheese, bacon and shaved red onions with blue cheese dressing

CHINESE CHICKEN SALAD

Napa cabbage, tatsoi, ponzu roasted chicken and crispy noodles with kaffir lime peanut dressing

STATIONS PACKAGE

Chef attendant required on From Land Or Sea. Menu prices subject to a 24% taxable service charge and 9.3% sales tax.

ACCOMPANIMENT | CHOICE OF ONE

MASHED POTATO BAR

Mashed Yukon Gold potatoes with bacon, cheddar, chives and sour cream

Sweet basil mashed potatoes with Gulf shrimp, and roasted corn

MACARONI AND CHEESE BAR

Creamy Maine lobster and mascarpone cheese mac
Maytag blue cheese and roasted tomato mac

PASTA

Chicken margherita, fresh basil and garganelli pasta with white wine pomodoro

Gemelli pasta and short rib with mushroom ragout

Assorted artisan focaccia, shaved Parmesan cheese, pepper mill and flaked red peppers

SURF AND TURF GRITS

Garlic sautéed shrimp, andouille sausage, stone ground grits, diced applewood bacon, aged cheddar, diced peppers and chopped chives

FROM LAND OR SEA | CHOICE OF TWO

ROASTED PRIME RIB

Au jus, creamy horseradish sauce and silver dollar rolls with whipped butter

APPLE CIDER BRINED BREAST OF TOM TURKEY

Seasonal fruit, blue cheese savory bread pudding, marjoram sage gravy, elderberries and cranberries relish with a rosemary aioli

SALMON

Choice of cold smoked or hot smoked Scottish salmon with capers, shaved bermuda red onions, extra virgin olive oil, potato pancakes, pumpernickel toast points with lemon and lime wedges

Chesapeake Bay mussels and shrimp with saffron tomato broth and grilled bread





STATIONS PACKAGE

Chef attendant required on New Orleans-Style Bananas Foster, Cobbler Galore and Triple Cherry Jubilee at \$125 per chef, with one chef per 100 people.

Menu prices subject to a 24% taxable service charge and 9.3% sales tax.

DESSERT | CHOICE OF TWO

COBBLER GALORE

Apple, peach and berry cobbler with vanilla ice cream and salted caramel sauce

CUPCAKE SHOP

Red velvet cupcake with cream cheese frosting

Vanilla cupcake with chocolate frosting

Chocolate cupcake with vanilla frosting

Lemon cupcake with meringue

NEW ORLEANS-STYLE BANANAS FOSTER

Homestead cinnamon sugar doughnut, caramelized cinnamon spiced bananas, salted caramel sauce, vanilla ice cream and chopped peanuts

TRIPLE CHERRY JUBILEE

Vanilla pound cake, kirschwasser, vanilla ice cream and frosted almond flakes

CHEF'S SWEET TOOTH

Display of our pastry chef's verrines, cakes, tartlets and petite cookies

FOUR-HOUR BAR SERVICE

Sparkling wine toast, premium brand cocktails, domestic and imported beers, house white, red and sparkling wines

LIQUOR

Vodka | Absolut

Gin | Beefeater

Tequila | Hornitos Añejo

Rum | Bacardí Silver

Bourbon | Jim Beam

Whiskey | Johnnie Walker Red

WINE

Wente, Hayes Ranch, CA | Chardonnay, merlot and cabernet sauvignon

BEER

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Corona, Heineken, Sam Adams and local seasonal craft beers

NON-ALCOHOLIC

Soft drinks

Bottled waters

\$175 per person



Three



WEDDING CAKE

Enhance your reception with a magnificent cake created by our talented pastry team. Our repertoire of delicious, elegant cakes includes a wide variety of designs which can be customized with your colors and flavors.

Cakes are priced on a per person basis and are not included in the three wedding packages. However, should you choose to forgo the dessert selection in your package, a credit will be applied to the cost of your cake.

During your planning visit, our pastry team will prepare a tasting of three cake flavors of your choosing.

Choice of chocolate, red velvet, vanilla, coconut and carrot cake with a variety of frostings and fillings.

CAKE FLAVORS

Vanilla sponge

Chocolate sponge

Red velvet

Almond sponge

Coconut sponge

CAKE FILLINGS

Cream cheese

Lemon curd

Key lime curd

Whiskey chocolate fudge

Chocolate fudge

Vanilla cream (diplomat cream)

Buttercream in a variety of flavors

Seasonal raspberries and strawberries

ENHANCEMENTS

Enhancements are designed for one-hour service following dinner.

Menu prices subject to a 24% taxable service charge and 9.3% sales tax.

SPECIALTY COCKTAIL

Speak with your catering manager to design a drink that highlights where you grew up, where you met or simply the colors chosen to accent your special day
price based on recipe

CORDIAL CART

Cordials offered to your guests after dinner |
Disaronno Amaretto, Chambord and
Hennessy VS cognac
\$11 per person

COFFEE BAR

IRISH

Rich Irish whiskey, hot coffee and whipped cream

KENTUCKY

Premium bourbon, hot coffee and whipped cream

ITALIAN

Amaretto, Kahlua, hot coffee and whipped cream

CUBAN ESPRESSO

Aged rum, hot coffee and whipped cream

\$10 per person

COOKIES AND MILK

Assorted house-made cookies served with pitchers of ice cold whole, 2% and skim milk

\$5 per person

VIENNESE TABLE

Our pastry chef's selection of miniature cakes, tarts, macaroons and cookies

\$12 per person

INTERMEZZO

Lemon and prosecco sorbet

Raspberry and sparkling rose sorbet

Orange and sparkling cider (non-alcoholic)

\$8 per person

FROM THE SEA

Champagne poached U-12 prawns | *\$9 per piece*

Iced Gulf shrimp | *\$8 per piece*

Season's finest oysters on the half shell | *\$8 per piece*

Maine lobster medallions | Mustard sauce, Louis dressing, drawn butter, vodka cocktail sauce, horseradish, Tabasco, lemons and lime wedges with black pepper mignonette | *\$11 per piece*

Chilled seafood display | Shucked oysters, Gulf shrimp, littleneck clams, lemons, hot sauce and horseradish
\$22 per person, based on one of each item per person





ENHANCEMENTS

Menu prices subject to a 24% taxable service charge and 9.3% sales tax.

GRILLED CHEESE SAMMIES AND TOMATO SOUP SHOOTERS | CHOICE OF ONE

WHITE AMERICAN CHEESE
Country bread and Vermont butter

SWISS CHEESE
Grilled tomatoes with rye bread

FONTINA CHEESE
Edwards Ham with brown mustard on ciabatta
\$75 per dozen

PIZZA

16" pizza with choice of two toppings | Pepperoni, Italian sausage, Virginia ham, chopped bacon, sautéed mushrooms, caramelized onions, bell peppers and black olives
\$24 per pizza

SLIDERS | CHOICE OF ONE

16-hour smoked brisket with Texas barbecue sauce

Angus burger with balsamic pickled onions and bacon aioli

Carolina pulled pork and coleslaw

Portabella burger with cider pickled pimento, oven-dried Roma tomatoes and lemon aioli on brioche roll
\$85 per dozen

LATE NIGHT | CHOICE OF ONE

HOMESTEAD DOUGHNUT SHOP

Cinnamon sugar dusted, hickory glazed, marinated strawberries and diplomat cream

\$65 per dozen

MINI BARBECUE SANDWICHES

Carolina pulled pork, coleslaw, 16-hour brisket and Texas barbecue sauce

\$85 per dozen

THE SPA AT THE OMNI HOMESTEAD

THE SPA AT THE OMNI HOMESTEAD

Relax and rejuvenate prior to your wedding in The Spa at The Omni Homestead. This luxurious facility encompasses 60,000 square feet and offers signature treatments, healing and restorative massages, skin care and body therapies as well as beautifully appointed relaxation lounges. Unwind as our skilled estheticians take care of you from head-to-toe with our salon manicures, pedicures and hair care services.

The spa also provides family spa services, including treatments and activities for children and teens. There are 28 treatment rooms, including a couple's suite for two-by-two services.

The Aqua Thermal Suite offers a multi-sensory experience in contrasting European-style environments.

The year-round Serenity Garden features the resort's historic natural hot springs, a naturally pressurized deluge shower, river reflexology walk, poolside cabanas, spring-fed pool, whirlpool and Finnish-style sauna.





CALL TODAY TO SPEAK WITH A WEDDING SPECIALIST.

THE OMNI HOMESTEAD RESORT • 888-796-5838

OMNIHOTELS.COM/THEHOMESTEAD

OMNI  RESORTS
the homestead | virginia