

OMNI HOUSTON HOTEL GALLERIA

EVENT MENUS





TABLE OF CONTENTS

BREAKFAST >

BREAKS >

LUNCH >

RECEPTION >

DINNER >

BEVERAGES >

DETAILS >

Prices are subject to a 24% service charge and an 8.25% sales tax. All menus and prices are subject to change.



BUFFETS

All buffet breakfasts are served with your choice of freshly brewed coffee and assorted hot teas. Pricing is per person and a required minimum of 25 people or an additional 5 per person will be applied. Buffet menus based on a two hour service.

Prices are subject to a 24% service charge and an 8.25% sales tax. All menus and prices are subject to change.

OMNI GRAND START

STARTERS

Juices | Orange, grapefruit and cranberry

Sliced melons

Chef's selection of muffins, croissants, sliced sourdough, grain breads, sweet butter and preserves

Assortment of breakfast cereals with whole and skim milk

Free range hard-boiled eggs

Steel-cut oatmeal, raisins, brown sugar, Texas pecans and flax seeds

Individual Greek flavored yogurts and house made granola

EGGS | CHOICE OF ONE

Fluffy scrambled eggs with Cheddar and chives

Ham and Cheddar frittata

Poached eggs, spinach, Cheddar Béchamel sauce on an English muffin

Roasted mushroom and spinach frittata

Migas with sour cream and pico de gallo

MEATS | CHOICE OF TWO

Pecanwood smoked bacon

Chile pork sausage links

Canadian bacon

Grilled ham

Turkey sausage

Chicken apple sausage

POTATOES | CHOICE OF ONE

Country-style Red Bliss potatoes

Idaho potatoes with caramelized onions and parsley

Rosemary Yukon Gold potatoes

Diced Idaho potatoes and roasted bell peppers

Roasted fingerling potatoes

GRIDDLE | CHOICE OF ONE

Buttermilk pancakes

Cinnamon and vanilla French toast

Malted Belgium waffles

Served with Vermont maple syrup, seasonal fruit compote, sweet butter and berries

50 per person



BUFFETS

All buffet breakfasts are served with your choice of freshly brewed coffee and assorted hot teas. Pricing is per person and a required minimum of 25 people or an additional 5 per person will be applied. Buffet menus based on a two hour service.

Prices are subject to a 24% service charge and an 8.25% sales tax. All menus and prices are subject to change.

COUNTRY BREAKFAST

Juices | Orange, grapefruit and cranberry

Sun-ripened cut fruits

Warm buttermilk biscuits, country gravy, honey, preserves and sweet butter

Scrambled eggs and Cheddar

Assorted bottled hot sauces

Pecanwood smoked bacon

Grilled ham slices

Country-style Red Bliss potatoes

Creamy Stone-ground Cheddar grits

36 per person

AMERICAN CLASSIC

Juices | Orange, grapefruit and cranberry

Seasonal sliced fruits and berries

Assortment of breakfast cereals with whole and skim milk

Chef's selection of muffins, croissants, sliced sourdough, grain breads, sweet butter and preserves

Creamy scrambled eggs and Cheddar

Pecanwood smoked bacon

Pork sausage links

Diced Idaho potatoes and roasted bell peppers

37 per person





CONTINENTAL

All continental breakfasts are served with your choice of freshly brewed coffee and assorted hot teas. Pricing is per person and a required minimum of 25 people or an additional 5 per person. Continental menus are based on 90-minutes.

Prices are subject to a 24% service charge and an 8.25% sales tax. All menus and prices are subject to change.

TRADITIONAL

Juices | Orange, grapefruit and cranberry

Sun-ripened cut fruit

Chefs selection of muffins, croissants, sweet butter and preserves

26 per person

RIVERWAY

Juices | Orange, grapefruit and cranberry

Melons and fresh berries

Individual Greek flavored yogurts

Assortment of breakfast cereals with skim and whole milk

Chefs selection of muffins, croissants, sweet butter and preserves

30 per person

BREAKFAST ON THE GO | CHOICE OF ONE

SANDWICHES AND TACOS

Sausage, scrambled eggs and Cheddar on an English muffin

Shaved ham, American cheese and scrambled eggs on a croissant

Bacon and scrambled eggs and Cheddar on a biscuit

Eggs and cheese tacos | Corn tortilla and bacon or sausage

INCLUDES

Green tip bananas and granola bar

Freshly brewed coffee and select teas

Bottled juices

28 per person



ENHANCEMENTS

*Pricing is based on enhancing existing buffet, not for à la carte.
Pricing per person is a minimum of 25 people.*

*Prices are subject to a 24% service charge and an 8.25% sales tax.
All menus and prices are subject to change.*

CHILLED

INDIVIDUALLY CRAFTED GREEK YOGURT PARFAITS

Local Texas honey, seasonal fruits and berries and
house made granola

6 per person

CEREAL BAR

Assorted cereals, whole and skim milk, dried fruits,
toasted Texas pecans and seasonal berries

7 per person

ASSORTED NEW YORK STYLE BAGELS

Cream cheese, herb cream cheese, sweet butter
and preserves

54 per dozen

FREE RANGE HARD-BOILED EGGS

36 per dozen

CHARCUTERIE AND CHEESE

Sopressata, mortcidella, brie, Texas Cheddar,
mustard, honey comb, crostini and crackers

15 per person

WHOLE SEASONAL FRUITS

48 per dozen

HOT

STEEL-CUT OATMEAL

Raisins, brown sugar, Texas pecans and flax seeds

7 per person

BUTTERMILK BISCUITS

Country sausage gravy, sweet butter and preserves

6 per person

FREE RANGE SCRAMBLED EGGS OR EGG WHITES

7 per person

BREAKFAST MEAT | CHOICE OF ONE

Pecanwood smoked bacon, chile pork sausage links,
Canadian bacon, chicken apple sausage, turkey bacon
and turkey sausage links

8 per person

BREAKFAST TACOS | CHOICE OF ONE

Scrambled eggs and Cheddar

Chorizo, scrambled eggs, black beans and Cheddar

Bacon, scrambled eggs and Cheddar

Ham, scrambled eggs and American cheese

Black beans, spinach, caramelized onions and Cheddar

Served with salsa and sour cream

6 each, minimum one dozen

RISE AND SHINE BREAKFAST SANDWICHES | CHOICE OF ONE

Sausage, scrambled eggs and Cheddar on an
English muffin

Shaved ham, American cheese, scrambled eggs on
a croissant

Bacon, scrambled eggs and Cheddar on a biscuit

Scrambled eggs, spinach, roasted tomatoes and
mozzarella on a croissant

8 each, minimum one dozen



STATIONS

Stations are for a minimum of 25 guest. Egg Bar and Texas Hash stations require attendant at 150 per chef with one per 75 people. Pricing is based on enhancing existing buffet, not for à la carte pricing or three station minimum for a full breakfast.

Prices are subject to a 24% service charge and an 8.25% sales tax. All menus and prices are subject to change.

BUILD-YOUR-OWN BREAKFAST TACOS

Soft flour and corn tortillas

Scrambled eggs, braised black beans, chorizo sausage and smoked bacon pieces

Queso fresco, Cheddar, sour cream, sliced jalapeños, pico de gallo and salsa roja

12 per person

PANCAKE BAR

Buttermilk pancakes, warm Vermont maple syrup, sweet butter, chocolate chips, toasted pecans, seasonal fruit compote and berries

9 per person

CINNAMON VANILLA FRENCH TOAST

Thick-cut Texas toast, warm Vermont maple syrup and sweet butter

Sweetened whipped cream, seasonal fruit compote and berries

10 per person

SMOOTHIES | CHOICE OF TWO

Superfood | Açai berries, blueberries, yogurt, apples and honey

Go Green | Green apples, kale, spinach, grapes, bananas and oranges

Tropical | Pineapples, mangoes, oranges and coconut milk

Classic | Strawberries, bananas, vanilla beans and whole milk

10 per person

EGG BAR

Whole eggs and egg whites cooked-to-order

Country ham, smoked bacon, breakfast sausage, bell peppers and onions

Roasted mushrooms, spinach, tomatoes, sliced jalapeños and Cheddar

Monterey Jack cheese, pico de gallo and roasted salsa

15 per person

TEXAS HASH

Tender brisket and sweet potato hash topped with whole eggs or egg whites cooked-to-order

Toppings | Bell peppers, spinach, sliced jalapeños, Cheddar and Monterey Jack cheese

Pico de gallo and roasted salsa

15 per person



PLATED

All plated breakfasts are served with your choice of freshly brewed coffee, assorted hot teas, chilled fruit juices, fresh fruit preserves and house made pastries.

Prices are subject to a 24% service charge and an 8.25% sales tax. All menus and prices are subject to change. If more than one choice is made, the guarantee will be charged at highest price entrée

ALL AMERICAN

Creamy scrambled eggs

Crispy pecanwood smoked bacon

Herb Yukon Gold potatoes

Olive oil roasted tomato

29 *per person*

TEXAS FRENCH TOAST

Vanilla and cinnamon battered Texas toast

Seasonal berry compote

Vermont maple syrup

Pork sausage links

28 *per person*

BREAKFAST FRITTATA

Spinach, zucchini, roasted tomatoes, fingerling potatoes and chicken apple sausage

32 *per person*

STEAK N' EGGS

New York sirloin medallion and house made steak sauce

Spinach frittata

Roasted fingerling potatoes

Pecanwood smoked bacon

38 *per person*

ENHANCEMENTS

SEASONAL FRUIT

Melons, berries, toasted coconut and mint

7 *per person*

CITRUS COCKTAIL

Seasonal citrus and ginger mint syrup

6 *per person*

GREEK YOGURT PARFAIT

Fruit compote, house made granola and seasonal berries

8 *per person*



BREAKS

All Day Beverage Service prices are based on eight hours with unlimited beverage service. Half Day Beverage Service prices are based on four hours with unlimited beverage service.

Prices are subject to a 24% service charge and an 8.25% sales tax. All menus and prices are subject to change.

À LA CARTE BEVERAGES

Freshly brewed regular coffee, decaffeinated coffee and hot tea | **88 per gallon**

Freshly brewed unsweetened ice tea | **82 per gallon**

Fresh lemonade or Jamaican lemonade | **82 per gallon**

Fruit infused water | Lemon cucumber, orange blueberry or pineapple mint | **35 per gallon**

Just Made Houston Crafted Fresh Juices | Beet and turmeric, papaya ginger and passion dragon | **8.50 each**

Individual Texas tea | **5 each**

Assorted canned soft drinks | **6 each**

Individual Mexican sodas | Pineapple, fruit punch and apple | **6 each**

Individual still and sparkling waters | **6 each**

Assorted Gatorades | **6.5 each**

Red Bull regular and sugar-free | **7 each**

BEVERAGE PACKAGES

Freshly brewed regular and decaffeinated coffee

Assorted hot herbal teas

Assorted soft drinks

Bottled waters

18 half day

30 all day

À LA CARTE SNACKS

Assorted whole season fruits | **4 each**

Seasonal fruits and agave poppyseed yogurts
9 per person

Fruit skewers with lime mint yogurt | **6 each**

Assorted candy bars | **4 each**

Assorted Kind bars | **5 each**

Assorted Kashi granola bars | **4 each**

Individual Greek yogurts | **5 each**

Assorted croissants and fruit Danishes | **50 per dozen**

Assorted freshly baked cookies | Chocolate chip, white chocolate macadamia and oatmeal raisin
50 per dozen

Fudge brownies and blondies | **50 per dozen**

Lemon bars | **50 per dozen**

Corn tortilla chips, roasted tomato salsa and guacamole | **12 per person**

Specialty ice cream bars | **4 each**

Chocolate dipped strawberries | **48 per dozen**

Warm soft pretzels bites with yellow mustard and beer cheese | **7 per person**

Assorted Zapp's potato chips | **4 each**

Assorted Bare dried fruit chips | **6 each**

Individual bags of Shale nut mixes | **6 each**

Hummus and pita chips | **7 per person**

Texas spiced mixed nuts | **45 per pound**



MORNING

All breaks based on 30-minutes.

*Prices are subject to a 24% service charge and an 8.25% sales tax.
All menus and prices are subject to change.*

THE SPRINT

Assorted granola, Kind and Kashi bars

Carrot and raisin bread

Seasonal whole fruits | Bananas and apples

Freshly brewed coffee and tea

14 per person

BUILD-YOUR-OWN YOGURT BOWLS

Yogurt | Plain Greek and vanilla Greek

Toppings | Minted pineapples, mixed berries, house made granola, dried cherries, toasted coconut flakes, banana chips, chia seeds, flax seeds, Texas honey and blue agave syrup

Green tip bananas

Freshly brewed coffee and tea

18 per person

MARKET STYLE TRAIL MIX BAR

Dried fruits | Cherries, cranberries and raisins

Nuts | Raw almonds, Texas pecans, pepitas, peanuts and corn nuts

Granola

Candy | Chocolate chips and M&Ms

Assorted whole fruits

Still and sparkling bottled waters

21 per person

STREET CORNER BAKERY

Doughnuts

Sliced bundt cake

Warm ham, bacon and cheese kolaches

Sausage and cheese kolaches

18 per person



AFTERNOON

All breaks based on a 30-minutes. Cookies and Cream Shop requires an attendant at 150 each. One attendant per 75 people.

Prices are subject to a 24% service charge and an 8.25% sales tax. All menus and prices are subject to change.

PURE ENERGY

Kashi TLC granola bars

Fredlyn nut's energy mix

Chocolate covered espresso beans

Green tip bananas

Red Bull

Chilled bottled coffee drinks

24 per person

TASTE OF THE BORDER

Lime scented corn tortilla chips

Warm queso dip

Salsa roja, pico de gallo and guacamole

Cinnamon churros and honey drizzled sopapillas

Freshly brewed coffee and tea

19 per person

add 5 per person, Topo Sabores, traditional Mexican sodas | Apple, pineapple and fruit punch

MINUTE MAID PARK

Warm soft pretzels bites, whole grain mustard and beer cheese dip

Roasted shell-on peanuts

Frito pie | Corn chips, beef chili con queso, green onions, tomatoes and Cheddar

Buttered popcorn

Assorted carbonated refreshments

21 per person

MOKARA SPA BREAK

Citrus lentil with arugula pesto shooters

Mediterranean hummus and paprika spiced pita chips

Israeli couscous, Mandarin oranges, sun-dried papaya, cranberries, fresh mint and honey yogurt parfait

Rice noodle and vegetable summer rolls with sweet chili sauce

Antioxidant pomegranate and hibiscus refreshers

24 per person

COOKIES AND CREAM SHOP

Warm cookies | White chocolate and macadamia, chocolate chip and oatmeal raisin

Ice Cream | Choice of two | Blue Bell vanilla bean, chocolate, strawberry, seasonal sorbet or frozen fruit bars

Caramel and chocolate sauces, crushed Oreos, sprinkles, roasted peanuts and maraschino cherries

Freshly brewed coffee and tea

21 per person



BUFFETS

All lunch buffets include ice tea, coffee and hot tea. Buffets requires a minimum of 25 people. An additional charge of 7 per person for groups less than 25. Due to seasonality substitutes may occur.

Prices are subject to a 24% service charge and an 8.25% sales tax. All menus and prices are subject to change.

DELI MARKET

STARTERS

Seasonal soup of the day

Market iceberg chopped salad | Tomatoes, smoked ham, pickled red onions, croutons, ranch and balsamic vinaigrette

Yukon Gold potato salad | Celery, boiled eggs and grain mustard dressing

Creamy coleslaw and caraway dressing

DELI

Tuna salad | Red onions, celery, lemon and extra virgin olive oil aioli

Carved smoked turkey, ham and pastrami

Cheeses | Sliced provolone, Cheddar and pepper jack

Bibb lettuce, vine-ripened tomatoes and sliced pickles

ACCOMPANIMENTS

Dijon mustard, whole grain mustard and mayonnaise

Sliced sourdough, wheat loaves and sandwich buns

DESSERTS

Morning baked cookies and blondies

41 per person

SOUP AND SALAD

SOUPS

White bean | Roasted tomato and kale

Seasonal soup of the day

Assorted warm rolls, and sweet butter

SALADS

Chickpea Greek | Cucumbers, tomatoes, feta cheese and oregano red wine vinaigrette

Hearty kale, roasted sweet potatoes and farro salad with sweet onion vinaigrette

BUILD-YOUR-OWN SALAD

Baby mixed lettuce, hearts of romaine and baby spinach

Ripe tomatoes, cucumbers, roasted carrots, red beets and black olives

Chickpeas, sunflower seeds, toasted walnuts, toasted soy nuts and croutons

Cheeses | Sheep milk feta cheese, crumbled blue cheese and aged Cheddar

Toppings | Grilled chicken breast, tuna salad, shaved black Forest ham and boiled eggs

Dressings | Creamy buttermilk ranch and citrus vinaigrette

DESSERTS

Lemon curd tartlets

Double chocolate brownies

44 per person



BUFFETS

All lunch buffets are served with iced tea, water, freshly brewed coffee and assorted hot teas. Buffets require a minimum of 20 people. Groups less than 20 will be charged a 125 small group service fee. Hot buffets are not available for groups less than 10.

Prices are subject to a 24% service charge and an 8.25% sales tax. All menus and prices are subject to change.

TEXAS SMOKEHOUSE

STARTERS

Loaded tomato and beef chili with shredded Cheddar and chopped red onions

Warm cornbread and sweet butter

Iceberg wedge salad | Blue cheese crumbles, chopped bacon, baby tomatoes, blue cheese dressing and white balsamic vinaigrette

Heirloom tomato, cucumber and red onion salad with herb vinaigrette

ENTRÉES

Hickory smoked beef brisket with Shiner barbecue sauce

Grilled ancho chili-rubbed chicken breast and charred corn relish

Chipotle rubbed pulled barbecue pork and espresso barbecue sauce

ACCOMPANIMENTS

Cowboy pinto beans

Baked cavatappi pasta with Cheddar sauce

Garlic braised green beans

DESSERTS

Pecan pie bites

Seasonal fruit cobbler and vanilla bean ice cream

50 per person

BACKYARD

STARTERS

Market-style salad bar | Romaine, baby tomatoes, shaved carrots, cucumbers, herb croutons, ranch dressing and balsamic vinaigrette

Red and green cabbage slaw | Apple cider vinegar and honey dressing

Roasted loaded potato salad | Chopped eggs, bacon, green onions, sour cream and Cheddar

House made barbecue chips

OFF THE GRILL

Angus beef burgers

Barbecue glazed chicken breast

Beyond vegan burger

Brioche buns

Condiments | Cheddar, pepper jack cheeses, lettuce, tomatoes, pickle spears, caramelized onions, jalapeños, mustard, ketchup, barbecue sauce and mayonnaise

DESSERTS

Ambrosia fruit salad

Cheesecake bites

47 per person



BUFFETS

All lunch buffets are served with iced tea, water, freshly brewed coffee and assorted hot teas. Buffets require a minimum of 20 people. Groups less than 20 will be charged a 125 small group service fee. Hot buffets are not available for groups less than 10.

Prices are subject to a 24% service charge and an 8.25% sales tax. All menus and prices are subject to change.

TUSCAN AFFAIR

STARTERS

White bean and Tuscan kale soup

Herb breadsticks and sweet butter

Chopped salad | Roasted sweet peppers, pepperoncini peppers, artichoke hearts, aged salami, Italian olives, grilled asparagus and creamy herb dressing

Market Caesar salad | Romaine, Parmesan reggiano, foccacia croutons and Caesar dressing

Tomato mozzarella | Perle mozzarella, petite tomatoes, pesto and fresh basil

ENTRÉES

Roasted Italian sausage links with caramelized onions and sweet peppers

Grilled chicken breast, stewed tomatoes and mozzarella

Oven-roasted salmon with peperonata sauce

Cheese tortellini, garlic and Parmesan cheese cream sauce and wilted spinach

Vegetable ratatouille and Italian basil

DESSERTS

Tiramisu

Traditional cannolis

49 per person

TEXICAN

STARTERS

Tortilla soup

Corn tortilla strips and cotija cheese

Chopped salad | Romaine, queso fresco, diced tomatoes, black beans, roasted corn, chipotle ranch dressing and cilantro lime vinaigrette

Coleslaw | Carrots, green cabbage, sweet peppers, shredded jicama, cilantro leaves and jalapeño dressing

TACO BAR

Meats | Carne asada, spicy shredded chicken and achiote rubbed mahi mahi

Flour and corn tortillas

Toppings | Grated queso fresco, pico de gallo, shredded lettuce, sour cream, guacamole, lime wedges, fire-roasted salsa, pico de gallo, salsa verde, Tabasco and Cholula

Cheese enchiladas and roasted ancho chile sauce

ACCOMPANIMENTS

Charro black beans

Red chili rice

DESSERTS

Tequila lime tarts

Cinnamon and sugar dusted churros

48 per person



PLATED

All plated lunches are served with your choice of starter, entrée and dessert. Due to seasonality substitutions may occur. If more than one selection is made GTD will be charged at highest priced entrée.

Prices are subject to a 24% service charge and an 8.25% sales tax. All menus and prices are subject to change.

STARTERS | CHOICE OF ONE

SOUPS

Roasted tomato basil | Focaccia crouton

Creamy foraged mushroom and sherry wine

Roasted corn and poblano cream | Corn tortilla crisp

SALADS

Baby romaine lettuce | Piquillo peppers, shaved manchego cheese, croutons and creamy garlic dressing

Boston Bibb lettuce | Grape tomatoes, roasted carrots, toasted soy nuts and herb vinaigrette

Iceberg wedge | Grape tomatoes, crispy bacon, crumbled blue cheese and buttermilk dressing

Buffalo mozzarella and vine-ripened tomatoes | Arugula, crushed pistachios and balsamic reduction

DESSERTS | CHOICE OF ONE

Tiramisu with cocoa nib tulie

Strawberry cake | Strawberry basil compote and shortbread crumbles

Chocolate bundt cake and red berries

Carrot cake | Sweet cream cheese and candied pecans

Vanilla bean cheesecake | Lemon curd and seasonal berries

Key lime tart | Torched meringue

ENHANCEMENTS

Duo | add 4 per person

Trio | add 6 per person



PLATED

All plated hot lunches are served with your choice of starter, vegetable, entrée, rolls with butter, dessert, ice tea, coffee and tea service. All plated chilled lunches are served with soup or dessert, rolls with sweet butter, ice tea, coffee and tea service.

Prices are subject to a 24% service charge and an 8.25% sales tax. All menus and prices are subject to change.

HOT ENTRÉES

SEARED CHICKEN BREAST

Parmesan whipped potatoes, roasted mushrooms and lemon jus

44 per person

ROASTED CHICKEN BREAST

Barley and green peas risotto, roasted heirloom tomatoes and thyme jus

46 per person

SEARED ATLANTIC SALMON

Cotiji cheese polenta, wilted spinach and poblano pepper-glaze

48 per person

BLACKENED MAHI MAHI

Sweet potato purée, braised greens and pecan gremolata

48 per person

GRILLED MANHATTAN CUT STRIP MEDALLION

Smoked Cheddar whipped potatoes, grilled asparagus and caramelized onion sauce

52 per person

BARBECUE BEEF SHORT RIB

Stone ground grits, petite green beans and pickled red onions

54 per person

GRILLED CAULIFLOWER STEAK

Braised lentils, wilted spinach, spiced pepitas and herb oil

40 per person

VEGETABLE ENCHILADAS

Quinoa, sweet potatoes, baby kale, charred corn and roasted salsa

40 per person

CHILLED ENTRÉES

CHINESE SALAD

Shaved Napa cabbage, carrots, toasted peanuts, orange segments, toasted sesame and Asian vinaigrette

SOUTHWEST CAESAR SALAD

Romaine lettuce, charred corn, pico de gallo, queso fresco, crispy corn tortilla and chipotle Caesar dressing

WEDGE SALAD

Iceberg lettuce, baby tomatoes, pecanwood smoked bacon, crumbled blue cheese and avocados

Grilled herb chicken breast | 34 per person

Grilled sirloin of beef | 42 per person

Herb jumbo prawns | 40 per person

Seared Atlantic salmon | 38 per person



ON THE GO

On The Go lunches include apple, individual bag of Sun chips or Kettle potato chips and a chocolate chip cookie. Minimum of 10 people or add 5 per person.

Prices are subject to a 24% service charge and an 8.25% sales tax. All menus and prices are subject to change.

LUNCH ON THE GO | CHOICE OF THREE

SANDWICHES

Oven roasted turkey, pecanwood smoked bacon, provolone cheese, Bibb lettuce and basil mayonnaise on sourdough

Shaved roast beef, crème de brie, arugula and roasted peppers on brioche roll

Black Forest ham, horseradish aioli, Cheddar, lettuce and tomato on rye bread

WRAPS

Chicken Caesar | Romaine hearts, roasted bell peppers, Parmesan cheese, croutons and Caesar dressing

Grilled balsamic marinated vegetables | Caramelized onions, buffalo mozzarella, basil pesto and baby lettuces on spinach tortilla

SALADS

Greek | Romaine lettuce, shaved red onions, marinated olives, salami, pepperoncini, feta cheese and oregano vinaigrette

Garden harvest | Kale, quinoa, farro, roasted sweet potato, edamame, goat cheese and tomato vinaigrette
32 per person



HORS D'OEUVRES

Hors d'oeuvres priced per piece with a minimum 25 pieces per order.

Prices are subject to a 24% service charge and an 8.25% sales tax. All menus and prices are subject to change

VEGETARIAN

HOT

Wild mushroom purse | Crispy phyllo | 6 per piece

Spinach and Parmesan cheese stuffed crimini mushroom | 5 per piece

Seared vegetable potsticker | Ginger chili dipping sauce | 5 per piece

Black bean and vegetable empanada | Salsa sour cream | 5 per piece

COLD

Chickpea hummus | Pita chip and Kalamata olives | 5 per piece

Perle mozzarella, artichoke, olive and tomato skewer | 5 per piece

Peppered goat cheese and candied fig cone | 6 per piece

SEAFOOD

HOT

Lump crab cake and Cajun rémoulade | 7 per piece

Shrimp and grits fritter, Cheddar and bacon | 7 per piece

Texan pecan-crust shrimp and honey mustard | 6 per piece

Salmon oscar in puff pastry | 6 per piece

COLD

Baja shrimp and tomato cocktail with plantain tarlet | 6 per piece .

Blackened seared tuna, cucumber salsa and wonton crisp | 7 per piece

Blackened shrimp and Caesar salad coronet | 7 per piece

SAVORY

HOT

Red chili glazed pork belly skewer and chicharron crust | 5 per person

Quail and mushroom Wellington | 6 per person

Petite lamb chop with lemon-herb crust | 8 per piece

Beef shepherd's pie with Cheddar potatoes | 6 per piece

COLD

Shaved roasted tenderloin crostini and horseradish cream | 7 per piece

Chipotle spiced pulled chicken salad, cilantro crème and savory cone | 6 per piece

Blue cheese stuffed date skewer with toasted almond | 6 per piece

Pimento cheese deviled egg and crispy bacon | 5 per piece



COLD STATIONS

Pricing is based on 90 minutes of service. All stations are for a minimum of 25 people. Raw Bar items are sold in increments of 10 pieces. Two to three pieces per person is recommended for Raw Bar receptions and four to five per person for a dinner event. One to two stations are recommended for a pre-dinner reception and three to five for a full reception. A minimum of three stations is required for full reception event.

Prices are subject to a 24% service charge and an 8.25% sales tax. All menus and prices are subject to change.

CHILLED RAW BAR

Alaskan snow crab claws | 7 each

Alaskan king crab legs | 10 each

Gulf shrimp ceviche, tomato and avocado | 6 each

Citrus poached shrimp | 6 each

Colossal citrus poached shrimp | 8 each

Served with lemon wedges, cocktail sauce and lemon garlic aioli

ARTISANAL CHEESE BOARD

Goat cheese | Laura Chenel's Chevre, California

One year aged Cheddar | Grafton Village, Vermont

Triple cream brie | Saint Rocco, Michigan

Point Reyes blue | Point Reyes Farmstead, California

Artisan crackers and lavosh, seasonal fresh and dried fruit and assorted nuts

15 per person

THE BIG TEXAN CHEESE BOARD

Redneck Cheddar | Veldhuizen Family Farm

Tomme de Hood | Eagle Mountain

Pimento | Dallas Mozzarella Company

Herb goat cheese | Dallas Mozzarella Company

Houston's Bee2Bee honey and Texas pecans

Seasonal fresh and dried fruits

Artisan Texas breads and crisps

19 per person

MARKET STYLE CHILLED VEGETABLES

Crisp raw vegetables | Cucumbers, carrots, broccoli, heirloom cauliflower, radishes, celery and grape tomatoes

Ranch dip and kale hummus

12 per person

BREADS AND SPREADS

Chickpea hummus and minted yogurt dip

Mixed olive tapenade

Warm spinach artichoke dip

Queso fundido with roasted poblanos

Corn tortilla chips, pita bread and sliced artisan breads

15 per person



COLD STATIONS

Pricing is based on 90 minutes of service. All stations are for a minimum of 25 people. Sushi serving size is 4 pieces per person. One to two stations are recommended for a pre-dinner reception and three to five for a full reception. A minimum of three stations is required for full reception event.

Prices are subject to a 24% service charge and an 8.25% sales tax. All menus and prices are subject to change.

ANTIPASTO

Speck ham, soppressata, provolone and marinated mozzarella

Olives, artichoke hearts, roasted sweet peppers and marinated mushrooms

Grain and Dijon mustards

English crackers and a selection of crusty bread

17 per person

BUILD-YOUR-OWN WEDGE SALAD

Lettuces | Little gem and baby iceberg

Cheeses | Blue cheese, Cheddar and feta

Toppings | Tomatoes, cucumbers, shredded carrots, black beans, walnuts, toasted corn, pepitas, croutons, hard-boiled egg halves, chopped chicken breast, poached baby shrimp and crispy bacon

Dressings | Buttermilk herb and balsamic vinaigrette

17 per person

SUSHI

Assortment of nigiri and maki rolls | Vegetable, smoked salmon, spicy tuna, shrimp, ahi tuna and California rolls

Pickled ginger, wasabi and chop sticks

20 per person, add 5 per additional piece



HOT STATIONS

Station attendant is optional unless noted. Pricing is based on 90 minutes of service. All stations are for a minimum of 25 people. Attendant required on Vegetables and Grains at 150 per chef with one per 75 people recommended. One to two stations are recommended for a pre-dinner reception and three to five for a full reception. A minimum of three stations is required for full reception event.

Prices are subject to a 24% service charge and an 8.25% sales tax. All menus and prices are subject to change.

POTATO BAR

Whipped purple potatoes, roasted fingerling potatoes and sweet potato gratin

Toppings | Choice of three | Pulled pork, smoked brisket, steamed broccoli, grilled chicken or crispy bacon

Included | Scallions, crispy onions, Cheddar, sour cream and sweet butter

18 per person

SHRIMP AND GRITS

Sautéed Texas shrimp in a tasso ham and andouille sausage garlic broth

Texas stone-ground cheese grits

Cheddar and green onions

Baked French bread

22 per person

VEGETABLES AND GRAINS

Market display of vegetables cooked to order

Green peas, yellow squash, Brussels sprouts, broccoli, red peppers, Tuscan kale, baby carrots, fennel, red onions and seasonal mushrooms

Quinoa and farro grains

Bell pepper coulis, olive oil, roasted garlic cloves and red pepper flakes

18 per person

PASTA

PASTA | CHOICE OF TWO

Penne, cavatappi, cheese tortellini, whole wheat penne and gluten free pasta

SAUCE | CHOICE OF TWO

Pomodoro, Alfredo, basil pesto, bolgnese sauce and arrabbiata sauce

TOPPING | CHOICE OF TWO

Chicken breast, Italian sausage, shrimp, tofu and smoked bacon

ACCOMPANIMENTS

Spinach, mushrooms, roasted red peppers, artichokes, extra virgin olive oil, garlic, red pepper flakes, Parmesan cheese and parsley

Garlic breadsticks

21 per person

SLIDERS | CHOICE OF THREE

Mini burger bites, bacon, Cheddar and special sauce

Lil' Cuban's media noche bread, roasted pork, ham, Swiss cheese, pickles and yellow mustard

Crab cake, vinegar slaw and chipotle aioli

Barbecue brisket, caramelized onion and smoked Cheddar

Roasted portabella, roasted peppers, pesto and goat cheese

14 per person, 2 sliders per person

ENHANCEMENTS

Garlic Parmesan waffle fries and sweet potato fries

Served with traditional ketchup and chipotle aioli

4 per person



HOT STATIONS

Station attendant is optional unless noted. Pricing is based on 90 minutes of service. All stations are for a minimum of 25 people. Attendant required on Vegetables and Grains at 150 per chef with one per 75 people recommended. One to two stations are recommended for a pre-dinner reception and three to five for a full reception. A minimum of three stations is required for full reception event.

Prices are subject to a 24% service charge and an 8.25% sales tax. All menus and prices are subject to change.

STREET TACOS | CHOICE OF THREE

Pork carnitas

Achiote shrimp

Beef picadillo

Grilled nopales

Toppings | Shaved lettuce, Cheddar, jalapeños, sour cream and cilantro

Accompaniments | Lime wedges, pico de gallo, salsa roja, red onions and guacamole

Flour tortillas and taco shells

18 per person





CARVING STATIONS

Uniformed chefs will carve. Chef fee at 150 per chef. One to two stations are recommended for a pre-dinner reception and three to five for a full reception. A minimum of three stations is required for full reception event.

Prices are subject to a 24% service charge and an 8.25% sales tax. All menus and prices are subject to change.

BAKED SCOTTISH SALMON

Southern biscuits and lemon dill aioli

225 each | serves 25

OVEN ROASTED TURKEY

Soft rolls, cranberry sauce, Dijon mustard and sage mayonnaise

300 each | serves 25

BOURBON-GLAZED WHOLE HAM

Soft rolls, mayonnaise, Dijon and grain mustards

325 each | serves 50

CHAR SIU PORK LOIN

Steam buns and 5 spice mayonnaise

350 each | serves 30

OVEN ROASTED GARLIC STUDDER LEG OF LAMB

Soft rolls and minted lamb jus

325 each | serves 30

ROASTED NEW YORK STRIP STEAK

Soft rolls, horseradish cream and Dijon mustard

400 each | serves 25

WHOLE ROASTED TENDERLOIN OF BEEF

Soft rolls, horseradish cream and Dijon mustard

375 each | serves 20

BARBECUE RUBBED BEEF BRISKET

Jalapeño cornbread and Shiner Bock barbecue

295 each | serves 25

CARVING ENHANCEMENTS | CHOICE OF TWO

Cream of spinach and kale

Roasted rainbow carrots

Roasted mushrooms and farro risotto

Roasted Brussels sprouts and crispy smoked bacon

Roasted fingerling potatoes

Chipotle honey-glazed sweet potatoes

Horseradish whipped potatoes

8 per person



DESSERTS

Server attendant required on Build-Your-Own Sundae per 75 people. One to two stations are recommended for a pre-dinner reception and three to five for a full reception. A minimum of three stations is required for full reception event. Pricing is based on 90 minutes of service. All stations are for a minimum of 25 people.

Prices are subject to a 24% service charge and an 8.25% sales tax. All menus and prices are subject to change.

S'MORES

Milk chocolate with toasted marshmallows and a graham cracker crust

Served in a cast iron skillet

12 per person

SWEET MEXICO

Cinnamon sugar dusted churros

Traditional flan

Mexican spiced pot de crème

Sopapillas with local honey

14 per person

BUILD-YOUR-OWN SUNDAE

ICE CREAM | CHOICE OF TWO

Blue Bell vanilla bean, chocolate, strawberry and seasonal sorbet

SAUCES | CHOICE OF TWO

Dulce de leche, salty caramel, butterscotch, chocolate fudge and raspberry sauce

TOPPINGS | CHOICE OF SIX

Dark chocolate shavings, macerated berries, toasted coconut, toasted pecans, roasted peanuts, crushed cookies, crushed toffee, Reese's Pieces and whipped cream

15 per person

PETITE FOUR STATION

Opera tortes

Miniature cheesecake bites

Petite eclairs

Assorted chocolate truffles

French macarons

16 per person, three pieces per person

THE GRAND FINALE

Assorted fruit bites

Dipped and decorated churros

Chocolate hazelnut crunch squares

Pistachio mousse tartlets

Crème brûlée bites

Cheesecake bites

White chocolate biscotti

French macarons

24 per person, five pieces per person



STATIONS

Pricing is based on two hours of service. Minimum per station is 25 people. One to two stations are recommended for a pre-dinner reception and three to five for a full reception. A minimum of three stations is required for full reception event.

Prices are subject to a 24% service charge and an 8.25% sales tax. All menus and prices are subject to change.

GRAND OMNI WELCOME

Allow us to create your ideal welcome reception dinner event, perfect for a flow arrival and plenty of socializing.

BEVERAGE

Butler passed arrival

HORS D'OEUVRE | CHOICE OF FOUR

From the hors d'oeuvres menu

RECEPTION STATION | CHOICE OF THREE

Excluding raw bar

CARVING STATION | CHOICE OF ONE

Choice of one carving station

DESSERT | CHOICE OF ONE

add 8 for The Grand Finale

110 per person





PLATED

All plated dinners are served with your choice of starter, entrée, vegetable, dessert, dinner rolls, butter, coffee and tea service. Due to seasonality substitutions may occur. If more than one choice is made the guarantee will be charged at highest price entrée. Enhance your dining experience with Artisanal Bread Service, hand formed seeded, pretzel and sourdough rolls 2 per person.

Prices are subject to a 24% service charge and an 8.25% sales tax. All menus and prices are subject to change.

STARTERS | CHOICE OF ONE

SALADS

Butter lettuce | Roasted sweet potato, spiced pepitas, dried cranberries, tangy goat cheese and lemon vinaigrette

Baby romaine leaves | Roasted corn cornbread croutons, cotija cheese, roasted sweet peppers and creamy garlic dressing

Petite garden greens | Cucumbers, tomatoes, herb farro grains, goat cheese and poppyseed vinaigrette

SOUPS

Cream of Yukon Gold potato | Leek and truffle oil

Blended white bean | Tuscan kale and fennel sausage

Smoked tomato bisque | Cotija cheese crouton

APPETIZERS

Sweet pea risotto, crispy prosciutto and aged Parmesan cheese

Foraged mushroom ravioli, wilted kale, roasted tomatoes and crispy mushrooms

Jumbo lump crab cake, sweet pepper, corn relish and chive oil

Grilled pork belly, serrano sweet potatoes, mustard greens, candied pecans and pickled shallots

12 per person

DESSERTS | CHOICE OF ONE

Opera torte with Italian espresso and pistachio dust

Bitter chocolate mousse with almond crisp

Vanilla bean cheesecake with seasonal fruit compote

Milk chocolate crunch bar with red berries

Lemon meringue tart and seasonal berries

Enhance your dessert experience

Duo add 4

Trio add 6



PLATED

All plated dinners are served with your choice of starter, entrée, vegetable, dessert, dinner rolls, butter; coffee and tea service. Due to seasonality substitutions may occur. If more than one choice is made the guarantee will be charged at highest price entrée. Enhance your dining experience with Artisanal Bread Service, hand formed seeded, pretzel and sourdough rolls 2 per person.

Prices are subject to a 24% service charge and an 8.25% sales tax. All menus and prices are subject to change.

ENTRÉES

ROASTED FRENCHED CHICKEN BREAST

Whipped Yukon Gold potatoes, wilted spinach and thyme chicken jus

54 per person

TORTILLA-CRUSTED SALMON FILLET

Creamy poblano grits, tomatoes and corn relish

58 per person

BLACKENED TEXAS RED FISH

Cauliflower and, lentil pilaf, herb gremolata and orange butter sauce

60 per person

GRILLED NEW YORK STRIP MEDALLION

Caramelized bacon onion relish, horseradish potato purée and olive oil asparagus

62 per person

BRAISED BEEF SHORT RIB

Creamy herb polenta, rainbow Swiss chard, pickled shallots and red wine reduction

64 per person

GRILLED BEEF TENDERLOIN

Potato gratin, roasted baby tomatoes and house made steak sauce

68 per person

SUGAR CANE-BRINED PORK LOIN

Blackberry serrano gastrique, sweet potato hash and baby green beans

56 per person

DUET ENTRÉES

GRILLED BEEF SIRLOIN MEDALLION AND SEARED CHICKEN BREAST

Bacon and onion relish, roasted peppers, crispy polenta and Blue Lake green beans

68 per person

GRILLED NEW YORK STRIP MEDALLION AND CITRUS BUTTER SHRIMP

Zinfandel reduction, herb quinoa and brown rice with wilted garlic spinach and kale

76 per person

GRILLED BEEF TENDERLOIN AND POBLANO GLAZED SALMON

Red wine reduction, cotija cheese grits and roasted cumin carrots

70 per person



BUFFETS

Buffets require a minimum of 25 people unless otherwise specified. An additional charge of 150 for groups less than 25. Due to seasonality substitutes may occur. Texas Tailgate requires minimum of 50 people.

Prices are subject to a 24% service charge and 8.25% sales tax. All menus and prices are subject to change.

MEDITERRANEAN

STARTERS

Greek salad | Romaine, tomatoes, toasted couscous, olives, feta cheese, cucumbers, red onions and lemon oregano dressing

Tabouleh salad | Cracked wheat, tomatoes, green onions, parsley, mint and extra virgin olive oil

Display | Marinated artichokes, manchego cheese, roasted peppers, pepperoncini and marinated mozzarella

ENTRÉES

Lemon rosemary roasted strip steak, artichokes, white beans, fingerling potatoes and lemon zest

Chermoula roasted chicken kebabs and braised lentils

Seared red fish, harissa, warm tomato and olive agrodolce

ACCOMPANIMENTS

Orecchiette pasta with pancetta and kale

Moroccan stewed tomatoes, eggplants and potatoes

Zatar flatbreads, focaccia and breadsticks with olive oil and butter

DESSERTS

Baklavas with honey syrup

Cocoa-dusted tiramisu

82 per person

TEXAS TAILGATE

SNACKS

Ranch and barbecue spiced corn nuts

Bavarian pretzels bites and house made mustards

Crisp potato chips and caramelized onion dip

Texas-size vegetable display and creamy herb dip

SLIDERS

Crispy hot chicken and ranch chili

Angus beef, caramelized onions and Texas Cheddar

Texas red fish and rémoulade sauce

Served with assorted pickles

BUILD-YOUR-OWN FRITO PIE STATION

Beef chili

Toppings | Shredded Cheddar, sour cream, pickled jalapeños, pico de gallo, red onions and scallions

LOCAL BITES

Brisket steam bun and pickled slaw

Pecanwood bacon wrapped jalapeño shrimp skewer

Pulled chicken taquitos and ancho cilantro sour cream

Mini hot dogs with traditional condiments

DESSERTS

Texan pecan pie bites and vanilla bourbon whipped cream

Chocolate bundt cake and chocolate buttercream

Granola crusted cinnamon apple cobbler with Blue Bell vanilla ice cream

98 per person



BUFFETS

Buffets require a minimum of 25 people unless otherwise specified. An additional charge of 150 for groups less than 25. Due to seasonality substitutes may occur.

Prices are subject to a 24% service charge and an 8.25% sales tax. All menus and prices are subject to change.

SOUTHERN COMFORT

STARTERS

Mixed garden greens | Grilled corn, jicama, tomatoes, black eye peas, cotija cheese and assortment of dressings

Roasted sweet potatoes, pecan and dried cranberry salad

Deviled eggs and pimento cheese yolks

ENTRÉES

Almond crusted gulf snapper and Bluebonnet honey butter glaze

Southern-style crispy chicken

Steen's sugar cane molasses barbecue pork ribs

ACCOMPANIMENTS

Creamy macaroni and Cheddar cheese

Southern-style green bean casserole

Biscuits and cornbread with sweet butter

DESSERTS

Red velvet cake with cream cheese frosting

Southern pecan pie

Chocolate chip bread pudding and Jack Daniel's sauce

77 per person

CARIBBEAN TREATS

STARTERS

Baby greens salad | Beans, avocados, onions and roasted pineapple vinaigrette

Seafood campechana cocktail

Hearts of palm salad | Cherry tomatoes, cucumbers, red onions and cilantro

Crab fritters with Key lime rémoulade

ENTRÉES

Braised free-range chicken and Isla del Encanto sofrito

Sour orange mojo pork loin and roasted sweet plantains

Skirt steak churrasco and aleppo chili spiced chimichurri

ACCOMPANIMENTS

Green peas rice over banana leaves

Crispy yucca with garlic mojo and tomato mayonnaise

Pork belly bean stew

DESSERTS

Cuatro leche cake

Coconut flan with berry compote

Lime tarts with mango relish

90 per person



BUFFETS

All dinner buffets are served with iced tea, water, freshly brewed coffee and assorted hot teas. Buffets require a minimum of 30 people. Groups less than 20 will be charged a 150 small group service fee. Hot buffets are not available for groups under 10.

Prices are subject to a 24% service charge and an 8.25% sales tax. All menus and prices are subject to change.

SOUTH OF THE BORDER

STARTERS

Chop salad | Iceberg lettuce, tomatoes, red onions, nopales, black beans, grilled corn, queso fresco, tortilla strips and guajillo cilantro ranch

Daily catch | Ceviche, tomatoes, red onions, cilantro, lime and Clamato

Warm lime spritzed corn tortilla chips

ENTRÉES

Grilled chicken and guajillo chili sauce

Grilled beef tampico, grilled chili peppers and onions

Ranchero-style shrimp, jalapeño and limes

Soft flour and corn tortillas

ACCOMPANIMENTS

Mexican rice

Chipotle roasted sweet potatoes

Salsa roja, chipotle lime aioli and pico de gallo

Shredded cabbage and jicama slaw, jalapeños and pickled onions

DESSERTS

Coffee flan with caramel sauce

Churros and sopapillas with local honey

78 per person



BAR MIXOLOGY

Cashier is 100 per cashier for up to four hours. Bartenders are 125 per bartender for up to four hours, with one bartender per 100 people.

Cash bars include all service charges and tax. All menus and prices are subject to change.

Hosted bars are subject to a 24% service charge and an 8.25% sales tax.

BRANDS

TOP SHELF AND CRAFT

Vodka | Tito's

Gin | Aviation

Rum | Sailor Jerry

Bourbon | Elijah Craig

Scotch | Monkey Shoulder

Tequila | Patrón Silver

Cognac | Hennessy VSOP

PREMIUM

Vodka | Absolut

Gin | Beefeater

Rum | Bacardi

Bourbon | Jim Beam

Scotch | Johnnie Walker Red

Tequila | Hornitos Añejo

Cognac | Hennessy VS

CALL

Vodka | Svedka

Gin | Seagrams

Rum | Castillo

Bourbon | Evan Williams

Scotch | J&B

Tequila | Sauza Blanco

Cognac | Hennessy VS

BEERS | CHOICE OF THREE DOMESTIC AND THREE IMPORT/CRAFT

DOMESTIC | CHOICE OF TWO

Budweiser, Bud Light, Coors Light and Miller Lite

IMPORT AND CRAFT | CHOICE OF THREE

Heineken, Corona, Dos Equis, Blue Moon Belgian White, Samuel Adams Boston Lager, Voodoo Ranger American Haze and Stella Artois

HOST BAR

Craft brands | 13 per drink

Premium brands | 11 per drink

Call brands | 10 per drink

Domestic beer | 6 per drink

Imported beer | 7 per drink

House wine | 11 per drink

Soft drinks | 5 per drink

Cordials | 13 per drink

CASH BAR

Craft brands | 14 per drink

Premium brands | 12 per drink

Call brands | 11 per drink

Domestic beer | 6 per drink

Imported beer | 7 per drink

House wine | 12 per drink

Soft drinks | 5 per drink

Cordials | 12 per drink



BAR MIXOLOGY

Cashier is 100 per cashier for up to four hours. Bartenders are 125 per bartender for up to four hours, with one bartender per 100 people.

All package bars include domestic and imported/craft beers, house wines, cordials, juices and soft drinks. Packages require minimum of 30 people.

Prices are subject to a 24% service charge and an 8.25% sales tax.

PACKAGES

TOP SHELF AND CRAFT

One hour | 26 per person

Two hours | 11 per person

Three hours | 10 per person

Four hours | 52 per person

PREMIUM

One hour | 24 per person

Two hours | 10 per person

Three hours | 9 per person

Four hours | 49 per person

CALL

One hour | 22 per person

Two hours | 9 per person

Three hours | 8 per person

Four hours | 44 per person

BEER AND WINE

One hour | 17 per person

Two hours | 7 per person

Three hours | 6 per person

Four hours | 35 per person

OMNI SIGNATURE COCKTAILS

Add to any bar a selection of Barmalade inspired cocktails using craft, premium or call brands.

add 1 per drink to tier price

GRAPEFRUIT PALOMA

Rum, vodka or tequila, grapefruit-elderflower barmalade, pineapple juice and Omni sour

BLOOD ORANGE WHISKEY SOUR

Whiskey, blood orange-guava barmalade and Omni sour

SPICY MANGO SMASH

Vodka, rum or gin, mango-habanero barmalade, pineapple juice and Omni sour

APPLE-PEAR CRUSH

Vodka or gin, apple-pear barmalade, orange liqueur and Omni sour

OMNI SIGNATURE MOCKTAILS

Add to any bar a selection of Barmalade inspired mocktails.

BLOOD ORANGE MADRAS

Blood orange-guava barmalade, cranberry juice and lime

8 per drink

CINNAMON APPLE SOUR

Apple-pear barmalade, Monin Cinnamon, Omni sour and Angostura Bitters

8 per drink



WINE RACK

Cashier is 95 per cashier for up to four hours. Bartenders are 125 per bartender for up to four hours, with one bartender per 100 people.

Cash bars include all service charges and tax. All menus and prices are subject to change.

Prices are subject to a 24% service charge and an 8.25% sales tax.

WINES

The wines on this progressive wine menu are grouped in flavor categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

SPARKLING WINES

Kenwood Vineyards | California, NV | brut | 40 per bottle

Ruffino | Veneto, Italy, NV | prosecco | 44 per bottle

Chandon | California, NV | rosé | 51 per bottle

Veuve Clicquot | France | brut | 145 per bottle

WHITE AND BLUSH

Kris | delle Venezie, Italy | pinot grigio | 44 per bottle

Decoy by Duckhorn | Sonoma County, California | sauvignon blanc | 60 per bottle

Hayes Ranch | California | rosé | 50 per bottle

MAN Vintners | Coastal region, South Africa | sauvignon blanc | 40 per bottle

MAN Vintners | Coastal region, South Africa | chardonnay | 40 per bottle

Hayes Ranch | California | chardonnay | 50 per bottle

Decoy by Duckhorn | Sonoma County, California | chardonnay | 60 per bottle

RED

Decoy by Duckhorn | Sonoma County, California | pinot noir | 60 per bottle

Hayes Ranch | California | merlot | 50 per bottle

MAN Vintners | Coastal region, South Africa | merlot | 40 per bottle

Charles Smith Wines | Columbia Valley, Washington | syrah | 48 per bottle

MAN Vintners | Coastal region, South Africa | cabernet sauvignon | 40 per bottle

Terrazas de las Andes | Mendoza, Argentina | malbec | 46 per bottle

Decoy by Duckhorn | Sonoma County, California | merlot | 60 per bottle

Hayes Ranch | California | cabernet sauvignon | 50 per bottle

Decoy by Duckhorn | Sonoma County, California | cabernet sauvignon | 60 per bottle

Additional wines available, please see your planning team member for exact availability.



EVENT INFORMATION

FOOD AND BEVERAGE POLICIES

We ask that menu selections and setup arrangements be finalized at least 30 days prior to the scheduled event. A detailed banquet event order will be completed at that time. Your signature is required on each banquet event order prior to the event. Only food and beverage provided by Omni Galleria Houston Hotel may be consumed on hotel premises.

GUARANTEES OF ATTENDANCE AND MINIMUMS

In order to ensure the success of your function, the catering and conference planning team should be notified of the exact number of guests by 12 p.m. three business days prior to your function. If the guarantee is not confirmed three business days in advance, the expected count will be used as the final guarantee. Final charges will be based on the guarantee or the actual attendance, whichever is greater. The hotel will prepare food based on the guaranteed amount plus 3% overage. Room assignments are made by the hotel staff to accommodate the expected attendance. The hotel reserves the right to reassign space. If attendance changes from the expected count or as deemed necessary.

SHIPPING AND RECEIVING

If it is necessary to ship materials to the hotel prior to the start of your event, each item must be properly packed and marked with the group name, contact and the date of the event. We reserve the right to refuse to accept packages that appear damaged and assume no liability for the condition of the contents of any package. The patrón is responsible to notify their attendees that the hotel charges for incoming shipments including boxes and envelopes. Handling fees apply.

DECORATIONS AND EXHIBITS

All decorations, exhibit layouts and electrical requirements must meet the approval of the city, county fire department and Omni Galleria Houston Hotel. The hotel will not permit the affixing of anything to the walls, floors or ceiling of rooms with nails, staples, tape or any other substance unless approval is given by the hotel. No signs, banners or decorations may be utilized without prior approval from your hotel representative. We will be happy to assist you in hanging all of your approved decorations and labor fees may apply. Confetti, glitter and confetti cannons are not allowed.

PRICING AND BILLING

Food, beverage, room rental and audiovisual prices are subject to a 24% service charge and 8.25% sales tax. Service charge is taxable in the state of Texas. Tax exemption must meet the state of Texas requirements and proof of exemption is required two weeks prior to the day of the event. Payment must be made in advance unless credit has been established with the hotel's finance department at least four weeks prior to the event. If direct bill is approved, payment in full is required 30 days after the receipt of the final invoice. Cash, check or credit card must be used as payment for functions projecting less than \$3,000 in total revenue. Non-refundable, advance deposits are required to confirm a function on a definite basis; specific requirements will be indicated in your contract. Pricing is guaranteed within six months of the event and is subject at anytime to tax increases based on the city and county sales tax laws.



CALL TODAY TO SPEAK WITH A CATERING SPECIALIST.

OMNI HOUSTON HOTEL GALLERIA • 844-466-0337

OmniHotels.com/Houston

OMNI  HOTELS & RESORTS
galleria | houston