

A romantic couple is shown in a close embrace at a wedding reception. The man, with a beard and wearing a dark suit, is holding a glass of champagne and looking down at the woman. The woman, with long blonde hair and wearing a white lace dress, is looking up at him with a smile. They are seated at a table with a white tablecloth, which is set with several lit candles in glass holders, creating a warm and intimate atmosphere. The background is dark with out-of-focus lights, suggesting an evening event.

OMNI HOUSTON HOTEL AT WESTSIDE

WEDDING BROCHURE



A DAY *UNLIKE* ANY OTHER
SHOULD
HAPPEN

AT A PLACE *UNLIKE* ANY OTHER.

YOUR STORY STARTS HERE.

Whether we're hosting your wedding reception, rehearsal dinner or celebratory brunch, we'll bring together the best of everything. Distinctive venues. Exceptional cuisine. Luxurious accommodations. Legendary service. It all comes together to ensure your event is truly sensational. Omni Houston Hotel at Westside's experienced wedding team will be here for you every step of the way — partnering with your wedding coordinator from your first planning meeting to your final toast. So you can focus on what matters most — making memories that last a lifetime.

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PACKAGES

Our promise is to make your wedding spectacular. From sampling culinary creations during your pre-wedding tasting, every event leads up to the one you've been dreaming of most — your wedding day. Our wedding packages are designed with you in mind. We'll ensure that you enjoy your special day while we take care of the details.

WEDDING PACKAGE INCLUSIONS:

- ♦ One-hour social hour reception
- ♦ Choice of plated, buffet or reception dinner
- ♦ Champagne toast at your reception
- ♦ Use of the ballroom for four hours | Additional setup, tear down or additional hours are based on availability and may be an additional charge
- ♦ Complete ballroom setup | Guest book table, gift table, white or black table linens and napkins, banquet tables and chairs, glassware, china and silverware, table numbers and stanchions, head table or sweetheart table, dance floor, staging and mirrors with votive candles for your centerpiece
- ♦ Décor accents | Toasting flutes and silver cake cutting set
- ♦ Wedding cake cutting
- ♦ Complimentary menu tasting for four guests and consultation with our executive chef
- ♦ Complimentary suite for the bride and groom the evening of the reception with romantic turn down
- ♦ Complimentary room upgraded accommodations for parents of the bride and groom (subject to availability)
- ♦ Complimentary self-parking



DECOR

DÉCOR PACKAGE I

Choice of chair cover | Satin self-tie with sash

Choice of colored napkin

Floor length cake table specialty linen

\$6.5 per person

DÉCOR PACKAGE II

Choice of chair cover | Satin self-tie with sash

Choice of colored napkin

Floor length cake table specialty linen

Menu card for each person

\$9.5 per person

DÉCOR PACKAGE III

Choice of chair cover | Satin self-tie with sash

Choice of colored napkin

Floor length cake table specialty linen

Floor length dining table linen | Choice of satin or pintuck

Gold or silver chargers

\$13 per person

UPGRADES

Menu cards for each guest | *\$3.15 per person*

Tree candelabras | *\$10 each*

Chiavari chairs | *\$12.5 each*

Additional centerpiece options available.





SOCIAL HOUR

Choice of one display and one hors d'oeuvre or three hors d'oeuvres for a one-hour reception. Items may be butler passed at \$75 per butler.

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

DISPLAY

LOCAL TEXAS CHEESE

Assorted Texas cheeses, candied pecans, assorted dried fruits and Texas honey served with toasted baguettes, bagel chips and water crackers

CRUDITÉS AND DIPS

Zucchini, yellow squashes, red peppers, cucumbers, carrots and celery served with avocado ranch, blue cheese and hummus

SEASONAL SLICED FRUITS AND BERRIES

Melons, pineapples and seasonal berries with yogurt and honey dipping sauce

HOT HORS D'OEUVRES

Crispy artichoke hearts stuffed with boursin

Parmesan cheese breaded stuffed Peppadew pepper

Baked feta and sun-dried tomato phyllo

Brie phyllo pouch with pears and almonds

Skewered chicken and jalapeños wrapped in bacon

Petit beef Wellington

Crab cakes with rémoulade sauce

Vegetable pakora (vegan)

Coconut shrimp with Thai chili sauce

COLD HORS D'OEUVRES

Hummus, Kalamata olives and roasted red peppers on a crisp pita

Smoked salmon, cream cheese and dill on pumpernickel

Beef tenderloin and peppered boursin on a crostini

Whipped goat cheese and dried fig tart

Torched red pepper pimento and bacon-jalapeño jam on a crostini

Seared beef tenderloin and candied onions on a potato cake





PLATED

All plated dinners are served with your choice of freshly brewed regular coffee, decaffeinated coffee, iced tea, water and dinner rolls with butter. All plated dinners come with wedding package amenities. Intermezzo custom options available.

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

SALAD | CHOICE OF ONE

BABY ARUGULA

Roasted heirloom beets, goat cheese mousse, candied pecans with Champagne vinaigrette

CHOPPED ROMAINE

Domestic blue cheese, Champagne poached pear and smoked bacon with vanilla vinaigrette

WRAPPED BABY SPINACH

Hearts of palm, pine nuts and orange supreme with balsamic vinaigrette

CAPRESE

Heirloom tomatoes, mozzarella cieligine, pesto, balsamic glaze and micro basil

INTERMEZZO | CHOICE OF ONE

Raspberry sorbet

Limoncello sorbet

Prosecco sorbet

SINGLE ENTRÉES

HERB GRILLED CHICKEN

Wild mushroom-terragon demi-glace and oyster mushroom polenta with wilted greens

\$65 per person

SEARED CHICKEN STATLER

Cherry demi-glace, mushroom duxelle, caramelized onion mashed potatoes and haricot verts

\$66 per person

SEARED SNAPPER

Saffron cream, Peruvian potato crab gratin, broccolini and baby carrots

\$65 per person

GRILLED MAHI-MAHI

Romesco sauce, sun-dried tomato and aged Parmesan cheese risotto with a baby squash medley

\$62 per person

BRAISED TEXAS SHORT RIB

Sweet potato purée, garlic broccoli rabe and cabernet glaze

\$68 per person

GRILLED BEEF FILET

Mushroom and herb demi-glace, roasted fingerling potatoes and seared broccolini

\$70 per person

VEGETARIAN | CHOICE OF ONE

Roasted vegetable lasagna

Wild mushroom ravioli with terragon cream and grilled leeks

Truffle and wild mushroom risotto with English peas

\$62 per person

PLATED

All plated dinners are served with your choice of freshly brewed regular coffee, decaffeinated coffee, iced tea, water and dinner rolls with flavored butter. All plated dinners come with wedding package amenities.

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

DUO ENTRÉES

GRILLED CHICKEN BREAST AND BACON WRAPPED SHRIMP

Citrus beurre blanc, caramelized onion potato gratin and haricot verts

\$74 per person

BLACKENED SALMON AND JERK LIME CHICKEN

Mango salsa, coconut jasmine rice and seasonal vegetables

\$74 per person

FILET OF BEEF AND CRAB CAKE

Tarragon béarnaise, roasted garlic butter mashed potatoes and roasted asparagus

\$82 per person

GRILLED TENDERLOIN AND MAHI-MAHI

Pinot griottique, chef's seasonal risotto and sautéed vegetable medley

\$78 per person

GRILLED BEEF FILET AND SEARED ROSEMARY CHICKEN

Mushroom and herb demi-glace, roasted fingerling potatoes and seared broccolini

\$76 per person





BUFFETS

All dinner buffets are served with your choice of freshly brewed regular coffee, decaffeinated coffee and water. Pricing is based on two hours of service. Buffets require a minimum of 30 people. A small group service fee will apply for groups under 30 people, plus a per person menu surcharge. All dinner buffets come with wedding package amenities.

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

OMNI TRADITIONAL

MIXED BABY LETTUCE SALAD

Cucumber wheels, marinated grape tomatoes and shredded carrots with white balsamic dressing or ranch dressing

ROASTED MUSHROOM AND ARTICHOKE SALAD

Aged sherry, smoked garlic, olive oil and basil

CHARBROILED CHICKEN BREAST

Cherry port sauce and roasted cipollini onions

BRAISED SHORT RIB AU POIVRE

Served with chanterelle mushrooms

YUKON GOLD POTATO AU GRATIN

Served with white cheddar and snipped chives

STEAMED VEGETABLES

Asparagus, spaghetti squash and baby carrots in herb emulsion

ARTISAN DINNER ROLLS

Served with whipped butter

\$84 per person

HEART OF TEXAS

MIXED GREENS

Jícama, corn, black beans, green onions and jack cheese served with a smoked tomato dressing

THREE POTATO SALAD

Served with mustard vinaigrette coleslaw

SLOW ROASTED BARBECUE BRISKET

Tangy sweet barbecue, red onion julienne and pickles

SMOKED PORK RIBS

No Label Ridgeback amber ale barbecue sauce

MESQUITE GRILLED CHICKEN

Chef's secret dry rub

MAC AND CHEESE

House made cheddar sauce and poblano peppers

BAKED BEANS

Slow cooked with bacon

JALAPEÑO CHEDDAR CORNBREAD

Served with whipped butter

\$78 per person

BUFFETS

All dinner buffets are served with your choice of freshly brewed regular coffee, decaffeinated coffee and water. Pricing is based on two hours of service. Buffets require a minimum of 30 people. A small group service fee will apply for groups under 30 people, plus a per person menu surcharge. All dinner buffets come with wedding package amenities.

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ITALIAN

MIXED GREENS

Roasted tomatoes, pine nuts, goat cheese and balsamic vinaigrette

HEARTS OF ROMAINE

Sun-dried tomatoes, shaved Parmesan cheese, garlic croutons and Caesar dressing

ANTIPASTO PLATTER

Cheese, charcuterie, olives, spreads and crostini

CHICKEN SALTIMBOCCA

Served with Marsala sauce

BAKED PENNE WITH ITALIAN SAUSAGE

Peppers, onions, mushrooms and spicy marinara

ORECCHIETTE PASTA

Pearl onions, peas and fontina cheese cream sauce

ROASTED RED BLISS POTATOES

Served with rosemary and Parmesan cheese

GREEN BEANS

Served with lemon capers and toasted almonds

GARLIC BUTTERED BREAD STICKS

\$76 per person

LATIN FUSION

HEARTS OF ROMAINE

Spiced hominy, queso fresco, pico de gallo, dried mangos, crispy tortilla strips and chipotle cilantro Caesar dressing

BABY SHRIMP CEVICHE IN FRIED PLANTAIN BASKETS

Citrus marinated shrimp with shallots, red bell peppers, jalapeños, garlic and fresh cilantro

POLLO A LA PLANCHA

Chicken breast, tinga sauce, fresh avocado, crema fresca, black beans and scallions

CARNE GUISADA

Boneless short ribs braised with onions, carrots, celery and potatoes

YUCA ENCEBOLLADA

Poached cassava root basted with melted onions, garlic and parsley

PAPAS CHORREADAS

Roasted red bliss potatoes topped with tomatoes and onion stew

GRILLED CORN POBLANO PEPPER

Charred onions, crema fresca and chile de árbol

BREADS

Warm jalapeño and cheddar bread served with chimichurri compound butter

\$78 per person





RECEPTION DINNER

All reception dinners are served with your choice of freshly brewed regular coffee, decaffeinated coffee and water. Carving and Salad stations require a \$100 chef attendant fee. All reception dinners come with wedding package amenities.

Menu prices subject to a 24% taxable service charge and an 8.25% sales tax.

DIAMOND AND PEARLS

PICKLED VEGETABLES AND HUMMUS

Carrots, cauliflower, okra, olives and cucumber with pita wedges, blue corn chips and aioli

CAESAR SALAD STATION

Romaine, kale, shaved Parmesan cheese, herbed croutons, grilled chicken, chilled baby shrimp, bacon, cherry tomatoes, onions and creamy Caesar dressing

CHILLED SEAFOOD STATION

Chilled Gulf shrimp, snow crab claws and green lip mussels served with fresh lemon wedges, Tabasco, cocktail sauce and fresh horseradish

CARVED GARLIC-PEPPER

CRUSTED PRIME RIB

Creamed horseradish, au jus, silver dollar rolls and grilled vegetables

MASHED POTATO BAR

Garlic mashed potatoes, butter chive mashed potatoes, spiced ground beef, pulled pork, pancetta, sour cream, shredded cheddar, crumbled blue cheese, scallions, black olives, sautéed mushrooms, chives and crispy onions

\$110 per person

GOLD AND GLITTER

SALAD STATION

Mixed greens, romaine, red onions, cucumbers, tomatoes, carrots, radishes, bacon, chopped eggs, sunflower seeds, walnuts, slivered pecans, olives, sun-dried tomatoes, dried cranberries, blue cheese, Parmesan cheese, cheddar, feta and garlic croutons with buttermilk ranch, white balsamic and garlic dressings

CARVED SHINER BOCK BRINED PORK LOIN

Served with honey mustard and horseradish, assorted artisan rolls and grilled vegetables

BARBECUE BEEF SHORT RIBS

Served with smoked cheddar grits with apples, jicama and fennel slaw

MAC AND CHEESE BAR

Elbow pasta with traditional and white cheddar sauces, crispy pancetta, shredded cheddar, shaved Parmesan cheese, diced tomatoes, red onions, bell peppers, green onions and sautéed mushrooms

\$92 per person

ENHANCEMENTS

Enhancements require a minimum order of 50 pieces per item.

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

HOT HORS D'OEUVRES

Vegetable samosa with yogurt dipping sauce

Crispy artichoke hearts stuffed with boursin

Baked chicken and guajillo pepper skewer

Parmesan cheese breaded stuffed Peppadew pepper

Baked feta and sun-dried tomato phyllo

\$4 per piece

Brie phyllo pouch with pears and almonds

Skewered chicken and jalapeño wrapped in bacon

Petit beef Wellington

Crab cake with rémoulade sauce

Honey Sriracha chicken meatballs

Spring rolls (vegan)

Vegetable pakora (vegan)

\$5 per piece

Crawfish empanadas with Creole aioli

Coconut shrimp with Thai chili sauce

Braised short rib and manchego cheese empanada

Lobster, macaroni and cheese fritter

Twice baked fingerling potatoes with bacon, sour cream, cheddar and scallions

Fig and mascarpone cheese phyllo purse

\$6 per piece

COLD HORS D'OEUVRES

Prosciutto antipasto, sun-dried tomato basil cream cheese and Kalamata olives on a crostini

Grilled Cajun chicken and paprika cream cheese on pumpernickel

Hummus, Kalamata olives and roasted red peppers on a crisp pita

\$4 per piece

Smoked salmon, cream cheese and dill on pumpernickel

Beef tenderloin and peppered boursin on a crostini

Whipped goat cheese and dried fig tart

House made chicken salad in a phyllo cup

\$5 per piece

Torched red pepper pimento and bacon-jalapeño jam crostini

Curry chicken salad tartlet

Smoked salmon, Brie and dill on bruschetta

Seared beef tenderloin and candied onions on a potato cake

\$6 per piece





STATIONS

Stations are designed for up to 1.5 hours of service and may not be served as a stand-alone meal. Action stations must be combined with other buffets, plated options or create your own buffet with a minimum of three stations. Minimum of 30 guests. Chef attendant required for stations at \$100 per attendant.

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CARVING STATIONS

TENDERLOIN OF BEEF

Served with peppered horseradish cream, cabernet mayo and silver dollar rolls

\$425 per station (serves 20)

LAMB CHOPS

Two racks with eight bones per rack, served with a mint aioli, stone ground mustard and Mediterranean flatbread

\$240 per station

SHINER BOCK BRINED PORK LOIN

Served with honey mustard, horseradish and artisan rolls

\$350 per station (serves 25)

GARLIC-PEPPER CRUSTED PRIME RIB

Served with creamed horseradish, au jus and silver dollar rolls

\$425 per station (serves 25)

ACTION STATIONS

PASTA STATION

Fusilli and cheese tortellini pastas with marinara, alfredo sauce, sautéed shrimp, Italian sausage, peas, onions, bell peppers, sliced artichokes, shaved Parmesan cheese, red pepper flakes and pesto

\$16 per person

CAESAR SALAD STATION

Romaine, kale, shaved Parmesan cheese, herbed croutons, grilled chicken, chilled baby shrimp, bacon, cherry tomatoes, onions and creamy Caesar dressing

\$20 per person

MASHED POTATO BAR

Garlic mashed potatoes, butter chive mashed potatoes, spiced ground beef, pulled pork, pancetta, sour cream, shredded cheddar, crumbled blue cheese, scallions, black olives, sautéed mushrooms, chives and crispy onions

\$18 per person

MAC AND CHEESE BAR

Elbow pasta with traditional and white cheddar sauces, crispy pancetta, shredded chicken, pulled pork, shredded cheddar, shaved Parmesan cheese, diced tomatoes, red onions, bell peppers, green onions and sautéed mushrooms

\$18 per person

STREET TACO STATION | CHOICE OF THREE

Meats | Slow braised beef, carnitas, rock shrimp, blackened tilapia or chicken tinga

Accompaniments | Corn and flour tortilla with tomatoes, chipotle, pico de gallo, red onions, queso fresco, crema roja and verde salsas

\$22 per person

MINI MEATBALL SUBS

Beef, turkey, marinara, barbecue, gravy, Parmesan cheese, cheddar, crushed red pepper and soft rolls

\$14 per person

AFTER DINNER

Chef attendant required on Sundae and Float Station and Mini Sweets Station at \$100 per attendant. Late Night requires a minimum of 50 pieces per selection.

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

DESSERTS

MINI SWEETS STATION

Fruit tarts, crème brûlées, chocolate bombs, brownies, blondies, lemon squares, mini cheesecakes, chocolate mousse cups, Key lime tarts and chocolate truffles

\$14 per person

SUNDAES AND FLOATS STATION

Vanilla and chocolate ice cream with root beer and Dr Pepper sodas, hot fudge, caramel, whipped cream, toasted coconut, rainbow sprinkles, Oreo cookies, chocolate chips, chopped peanuts, maraschino cherries, REESE'S Pieces, M&Ms, sliced bananas and chopped pineapples

\$16 per person

DECADENT DOUGHNUTS

Sweet and savory

\$10 per person

S'MORES STATION

Assorted candy bars, chocolate, graham crackers and marshmallows

\$9 per person

LATE NIGHT

SLIDERS | CHOICE OF ONE

Kobe beef with cheddar

Chicken fried steak with gravy

Grilled chicken with mushroom and boursin

\$6 each

BREAKFAST TACOS | CHOICE OF ONE

Chorizo, egg and cheese

Bacon, egg and cheese

Potato, egg and cheese

Diced ham, potato, egg and cheese

Vegetable scramble

Served with fresh roja and verde salsas

\$4 each

COMFORT

Mini hot dogs with relish, onions, ketchup and mustard

Parmesan cheese tater tots

Truffled sea salt French fries

Hot tomato bisque shooters with grilled cheese sticks

\$6 each

CHIPS AND QUESO

Tri-color tortilla chips with ground beef, fresh salsa, guacamole, jalapeños and warm queso dip

\$12 per person





SPECIALTY

Available for children 10 years of age or younger. Children under the age of 2 are complimentary. Vendor meals are served in a separate room.

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

CHILDREN'S MENU

MEATS | CHOICE OF ONE

Chicken tenders with macaroni and cheese

Grilled chicken breast with macaroni and cheese

ACCOMPANIMENTS | CHOICE OF TWO

Fresh fruit cup

Carrot sticks with ranch

Tator tots

\$22 per child

VENDOR MENU | CHOICE OF ONE

VENDOR PLATE I

Grilled chicken sandwich, sliced fruit and water or iced tea

VENDOR PLATE II

Daily special, seasonal vegetables and water or iced tea

VENDOR PLATE III

Hamburger or cheeseburger, French fries and water or iced tea

\$25 per person

DRESSING ROOM

Chef attendant required on Mimosa and Bloody Mary Bars at \$75 per hour.

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

REFRESHMENTS

COFFEE AND HOT TEA

Freshly brewed regular coffee, decaffeinated coffee and assorted hot teas served with chocolate covered coffee beans, biscotti and flavored syrups

\$85 per gallon

COLD DRINKS

Iced tea, lemonade or nonalcoholic sparkling fruit punch

\$43 per gallon

MIMOSA BAR

Selected juices, fresh fruit and berries to create and customize your own mimosa

\$4.5 per person (plus cost of your chosen Champagne)

BLOODY MARY BAR

\$55 per gallon

INDIVIDUAL DRINKS

Acqua Panna bottled spring water | *\$5 each*

San Pellegrino sparkling water | *\$5 each*

Assorted flavored Texas teas | *\$6 each*

Red Bull energy drink | *\$6 each*

Assorted soft drinks | *\$5 each*

SNACKS

Fruit, cheese and charcuterie | *\$18 per person*

Individual assorted yogurts | *\$5 each*

Parfaits | Fresh fruit, yogurt and granola parfaits (4 oz.)
\$8 each

Deluxe mixed nuts | *\$36 per pound*

Chips | Assorted individual bags of potato chips and pretzels | *\$5 per bag*

Chips and queso | Tri-colored tortilla chips with salsa, ground beef, guacamole and warm queso dip
\$12 per person

Smoked chile hummus with blue corn chips and pickled veggies | *\$7 per person*

Freshly baked chocolate chip cookies, oatmeal raisin cookies, short bread cookies and macarons
\$50 per dozen

Brownies, blondies, lemon squares and macarons
\$50 per dozen

MINI WRAPS AND FINGER SANDWICHES

Chicken salad on multigrain | *\$7 per 2 pieces*

Grilled vegetable wraps | *\$6 per 2 pieces*

Smoked salmon with whipped cream cheese, mixed greens and balsamic onion jam on a mini bagel
\$7 per 2 pieces





FAREWELL BRUNCH

Served with freshly brewed coffee, an assortment of hot teas, chilled juices and milk. Pricing is per person and based on two hours of service. Minimum of 30 guests required for buffet service. If under 30 guests, a small group service fee will apply, plus a per person menu surcharge. All day beverage service is not to exceed eight hours of service.

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

CONTINENTAL BREAKFAST

Sliced seasonal fruit selection, assorted yogurts, croissants and muffins

\$26 per person

ENHANCEMENTS

BREAKFAST TACOS

Chorizo and egg breakfast tacos with fresh salsa

\$4 each

BREAKFAST MUFFIN

Smoked ham and Texas cheddar on an English muffin

\$6 each

BREAKFAST BISCUIT

Country-style sausage and egg on a smoked cheddar biscuit

\$6 each

MINI QUICHE

Ham and cheese

\$6 each

MIMOSA BRUNCH

Sliced fruits

Breakfast pastries

Lox and mini bagels

Cheese and charcuterie

Scrambled eggs

Eggs Benedict

Bacon and sausage

Biscuits and country gravy

Breakfast potatoes

French toast

Fingerling potato salad

Prime rib with au jus and horseradish cream

Chicken Florentine with sambuca cream

Garlic mashed potatoes

Roasted vegetables

Assorted mini desserts

Unlimited mimosas for one hour

\$42 per person

BEVERAGES

Bartender required at \$100 per bar. Omni Houston Hotel at Westside is the only licensed authority to sell and serve liquor for the consumption on the premises. Therefore, alcoholic beverages are not permitted to be brought into the hotel.

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

SELECTIONS

CALL

Bourbon | Evan Williams

Vodka | Svedka

Gin | Seagram's

Scotch | J&B

Tequila | Sauza Blanco

Rum | Castillo

Cognac | Hennessy VS

PREMIUM

Bourbon | Jim Beam

Whiskey | Crown Royal Blended

Vodka | Absolut

Gin | Beefeater

Scotch | Johnnie Walker Red

Tequila | Hornitos Añejo

Rum | Bacardí

Cognac | Hennessy V.S.

TEXAS PREMIUM

Whiskey | TX Whiskey

Vodka | Tito's

Gin | Waterloo

Tequila | Republic Blanco

Rum | Treaty Oaks Platinum

WINES

TIER ONE

Kenwood Yulupa sparkling wine

M.A.N., South Africa | Chardonnay, merlot and cabernet sauvignon, sauvignon blanc

\$9 per glass | \$36 per bottle

TIER TWO

Wente Hayes Ranch, Central Coast, California | Chardonnay, merlot and cabernet sauvignon

\$11 per glass | \$44 per bottle

TIER THREE

Decoy by Duckhorn | Chardonnay, sauvignon blanc, merlot and cabernet sauvignon

\$13 per glass | \$48 per bottle

TIER FOUR

Franciscan Oakville Estate, Napa Valley, California | Chardonnay, merlot and cabernet sauvignon

\$14 per glass | \$55 per bottle

SPECIALTY COCKTAILS

Custom his and hers cocktails created just for your special day | *price varies*

Bloody mary | \$55 per gallon

White sangria | \$45 per gallon

Champagne cocktails | \$12 per glass

Rosé spritzers | \$12 per glass



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PER HOUR HOST BAR

CALL

First hour | \$15 per person

Each additional hour | \$11 per person

PREMIUM

First hour | \$16 per person

Each additional hour | \$11 per person

BEVERAGES

HOST BAR

House wine | \$9 per drink

House champagne | \$9 per drink

Call brand cocktails | \$9 per drink

Premium brand cocktails | \$10 per drink

Cordials | \$9 per drink

Domestic beer | \$5.5 per drink

Premium beer | \$6.5 per drink

Nonalcoholic beer | \$6.5 per drink

Nonalcoholic bubbly | \$6 per drink

Soft drinks | \$4 per drink

Mineral waters | \$4 per drink

CASH BAR

House wine | \$10 per drink

House champagne | \$10 per drink

Call brand cocktails | \$10 per drink

Premium brand cocktails | \$11 per drink

Cordials | \$10 per drink

Domestic beer | \$6.5 per drink

Premium beer | \$7.5 per drink

Nonalcoholic beer | \$7.5 per drink

Nonalcoholic bubbly | \$7 per drink

Soft drinks | \$5 per drink

Mineral waters | \$5 per drink





*Happily
Ever After*



DETAILS

FOOD AND BEVERAGE

A food and beverage minimum, exclusive of tax, service charge and any other miscellaneous charges, is attached to all banquet spaces. If the event's revenue falls below the contracted minimum, the difference will be assessed as a room rental charge. Your catering sales manager will be happy to inform you of the various food and beverage minimums. Receptions are allotted for a four hour time period. Events lasting longer than the allotted time are subject to an additional per hour fee.

Our experienced culinary team has developed wedding menus to create a memorable experience for you and your guests. Our chef is happy to customize a menu to meet any special needs or requests.

Menu pricing will be confirmed six months from wedding date. No food or beverage may be brought into the hotel from outside sources.

No remaining food or beverages may be removed from the banquet room where the event takes place.

The hotel, as a licensee, is responsible for the administration of and sale and service for all alcoholic beverages in accordance with the applicable statutes of the Code of Texas and the regulation of the Texas Alcoholic Beverage Commission. Therefore, all liquor, beer and wine must be supplied by the hotel and consumed on the premises.

SERVICE CHARGE AND TAX

All food, beverages and room rentals are subject to the prevailing service charge (currently 24%) and applicable sales tax (currently 8.25%). Service charge and tax do not count towards the food and beverage minimums.

PARKING

Complimentary self-parking is available for all persons attending the function during the contracted event times. Event valet is available for the standard rate of \$10 per car and overnight rate of \$15 per car.

AUDIOVISUAL

We maintain a well trained and professional on-site staff and expansive inventory of the most technically advanced equipment and services to support your audiovisual, sound, lighting, video, rigging and power needs. Dedicated power requirements will incur additional fees. For pricing and further information, please contact Encore Event Technologies directly at 281-977-6830.

DETAILS

BILLING AND GUARANTEES

A nonrefundable deposit in the amount of 20% of the food and beverage minimum is required in addition to a signed contract and credit card authorization form in order to consider any event as definite.

Full payment of the estimated total for the event and a 10% contingency is due 10 business days prior to the event.

Final attendance guarantee must be received no later than noon three (3) business days prior to your function. If we have not received a guarantee by noon three (3) days prior to your function, you will be billed at the contracted number listed in the agreement or the actual number of guests served, whichever is greater. The hotel does prepare a 5% allowance for under 500 attendees and 3% for events over 500.

DECORATIONS

All decorations, floral arrangements, cake accessories, gifts, etc., must be removed from the hotel upon conclusion of the event. The hotel will not be responsible for storage of these items, or if they are lost or damaged. The hotel does not permit the affixing of anything to the walls, floors or ceiling without prior written approval and supervision by the hotel. Confetti, glitter and confetti cannons are not allowed. Damage fees will be incurred by attendees or vendors. The hotel does not permit the use of sparklers or open flames of any kind on hotel grounds. The hotel does not permit the use of natural rose petals indoors on the floors or artificial petals outside. Clean up charges may be incurred for use of certain materials.





THANK YOU

DETAILS

FREQUENTLY ASKED QUESTIONS

DO YOU ALLOW OUTSIDE FOOD AND BEVERAGES IN YOUR EVENT SPACES?

We allow outside cultural food items but a per person fee will apply. Details can be further discussed with your catering sales manager. Outside alcohol is not permitted.

ARE WE REQUIRED TO UTILIZE YOUR VENDORS?

We are pleased to offer a list of preferred vendors; however, you are not required to exclusively utilize these vendors. Please note that all vendors need to be licensed and insured.

WHAT IS THE CUT OFF AGE FOR THE CHILDREN'S MENU?

Children under the age of 2 are complimentary, and children from the ages of 3 to 10 are eligible to order from the children's menu. Anyone over the age of 10 is considered an adult.

WHEN CAN WE ACCESS THE EVENT SPACE?

The event space is available to you two hours prior to the start time of your event. Details and arrangements can be further discussed with your catering sales manager if the event space is available for an earlier setup time.

HOW LONG IS THE EVENT SPACE AVAILABLE TO US?

In an effort to minimize noise disturbances to our guests and neighbors, the event space will be accessible to you until 12 a.m. for evening functions. For afternoon functions, the event space is available for a four hour window and will be available to you until 4 p.m.

WHAT IS THE DIFFERENCE BETWEEN THE CATERING SALES MANAGER PROVIDED BY THE HOTEL AND A WEDDING COORDINATOR?

Our hotel's catering sales manager specializes in customized food and beverage selections, detailed event specifications and vendor and staff coordination. They will be there on your wedding day but depart after a seamless transition to the banquet captain. A wedding planner is your personal consultant that is present in all aspects of the planning process and will mediate, negotiate and co-create with you every detail of your day. Please see our vendor page for a list of our preferred wedding planners. We will work hand-in-hand with your wedding planner or day-of-coordinator, and in doing so create a perfect environment for your perfect wedding.





DETAILS

FREQUENTLY ASKED QUESTIONS

WHAT ARE THE NOISE LEVEL RESTRICTIONS?

Although we allow music and/or entertainment during the wedding, we reserve the right to request music volume levels be reduced based on guest room noise complaints or at the discretion of hotel management.

WHAT IS THE HOTEL'S DEPOSIT POLICY?

When signing a wedding contract, a 20% nonrefundable deposit of the event rental fee and food and beverage minimum is required. Your contract will specify a deposit schedule that requires 100% payment 10 days (business days) prior to your event including a contingency fee. The cancellation clause is also specified in the contract with cancellation fees applying after 30 days from signature of contract.

WHAT IS THE STARTING FOOD AND BEVERAGE MINIMUM AND EVENT RENTAL FEE?

Food and beverage minimums are based on anticipated attendance, dates and times. The food and beverage minimum is set for each specific event space and is met by ordering through our wedding menus. Please ask your catering sales manager for specific details.





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