OMNI NEW HAVEN HOTEL AT YALE

EVENT MENUS
Prices are subject to a 24% service charge and an applicable sales tax. All menus and prices are subject to change.
CONTINENTAL

All continental breakfasts are served with your choice of freshly brewed Shade Grown regular coffee, decaffeinated coffee, assorted teas, orange juice, grapefruit juice and cranberry juice.

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NEW HAVEN MORNING

SEEDLESS GRAPES
Red and green

WHOLE FRUITS
Oranges and apples

CARVED FRUIT
Cantaloupes, honeydews, watermelons, pineapples and strawberries

BAKESHOP
All-butter croissants, scratch muffins, Danishes, artisan breads and bagels

SPREADS
Whipped butter, peanut butter, chocolate hazelnut, cream cheese and local honey

PRESERVES AND JAMS
Strawberry, blueberry and blackberry

22 per person

SUPER FOOD WAKE UP

ANTI-OXIDANT
Fresh blueberries and blackberries

GREEK YOGURT
Honey and strawberries

HAND FRUIT
Granny Smith apples, pears and grapes

SEVEN-GRAIN GRANOLA
Pecans, sunflower and maple syrup

DRY CEREAL
Assorted Kashi brands

HONEY ALMOND SMOOTHIE
Bananas, oats and peanut butter

WHOLE GRAIN
Bran muffins and cinnamon bread

SPREADS
Light cream cheese and honey butter

PRESERVES AND JAMS
Strawberry, blueberry and blackberry

STEEL-CUT OATMEAL
Brown sugar and raisins

SUPERFOOD MIX-INS
Chia, flax and açai

26 per person
CONTINENTAL

All continental breakfasts are served with your choice of freshly brewed Shade Grown regular coffee, decaffeinated coffee, assorted teas, orange juice, grapefruit juice and cranberry juice. Chef attendant required on Omelet Station at 95 for one hour of service. Prices are subject to a 24% service charge and an applicable sales tax. All menus and prices are subject to change.

ENHANCEMENTS

BREAKFAST BURRITO
Flour tortilla, eggs, Pepper Jack cheese, bell peppers, onions, chorizo, cilantro and salsa
8 per person

BREAKFAST CROISSANT
Eggs, brie and pecanwood smoked bacon
8 per person

BREAKFAST MUFFIN
English muffin, eggs, Cheddar and sausage patty
8 per person

BREAKFAST QUICHE
Eggs, seasonal vegetables and tomato confit
8 per person

OMELET STATION
Eggs, spinach, bell peppers, mushrooms, onions, tomatoes, asparagus, Cheddar, feta, sausage, country ham, pecanwood smoked bacon and chef’s all natural hot sauce
13 per person
BUFFET

All breakfast buffets are served with your choice of freshly brewed Shade Grown regular coffee, decaffeinated coffee, assorted teas, orange juice, grapefruit juice and cranberry juice. Pricing based on two hours of service and require a minimum of 25 people.

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ELM CITY BREAKFAST

SEEDLESS GRAPES
Red and green

WHOLE FRUITS
Oranges and apples

CARVED FRUIT
Cantaloupes, honeydews, watermelons, pineapples and strawberries

BAKESHOP
All-butter croissants, scratch muffins, Danishes, artisan breads and bagels

SPREADS
Whipped butter, peanut butter, chocolate hazelnut spread, cream cheese and local honey

PRESERVES AND JAM
Strawberry, blueberry and blackberry

SEVEN-GRAIN GRANOLA
Pecan, sunflower and maple

DRY CEREAL
Assorted Kashi brands

EGGS
Scrambled and herbs

NEW POTATOES
Scallions, Vidalia onions and spices

BREAKFAST MEATS
Country breakfast sausage or pecanwood smoked bacon

29 per person

NEW ENGLAND BREAKFAST

SEEDLESS GRAPES
Red and green

WHOLE FRUITS
Oranges and apples

CARVED FRUIT
Cantaloupes, honeydews, watermelons, pineapples and strawberries

BAKESHOP
All-butter croissants, scratch muffins, Danishes, corn muffins and straw

SPREADS
Whipped butter, peanut butter, chocolate hazelnut spread, cream cheese and local honey

PRESERVES AND JAM
Strawberry, blueberry and blackberry

SEVEN-GRAIN GRANOLA
Pecans, sunflower and maple syrup

STEEL-CUT OATMEAL
Brown sugar and raisins

CINNAMON FRENCH TOAST
Vermont maple syrup and roasted apples

SEASONAL QUICHE
Local cheese

NEW POTATOES
Olive oil roasted and rosemary

BREAKFAST MEATS
Chicken-apple sausage and turkey bacon

32 per person
BREAKFAST | OMNI NEW HAVEN HOTEL AT YALE | 6

All breakfast buffets are served with your choice of freshly brewed Shade Grown regular coffee, decaffeinated coffee, assorted teas and orange juice.

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

ENTRÉES

FRENCH TOAST
Cinnamon brioche bread, Vermont maple syrup, pecanwood smoked bacon and blueberry jam
22 per person

SCRAMBLED FARM EGGS
New potatoes, country ham and roasted tomatoes
23 per person

VEGETABLE QUICHE
Spinach, feta, herb crusted new potatoes, country sausage and tomato confit
23 per person

STEAK AND EGGS
Strip steak, scrambled farm eggs, new potatoes, asparagus and black pepper tomatoes
28 per person

Á LA CARTE ENHANCEMENTS

BAKESHOP
All-butter croissants, scratch muffins, Danishes, corn muffins, strawberry jam, blueberry jam, blackberry jam whipped butter, peanut butter, chocolate hazelnut spread, cream cheese and local honey
39 per dozen

TOASTED BAGELS
Whipped butter, peanut butter, chocolate hazelnut spread, cream cheese and local honey
39 per dozen

DRY CEREAL
Assorted Kashi brands and chilled milk
5 per person

SMOKED SEA
Salmon, lemons, olive oil, chives, toasted bagels and cream cheese
12 per person

GREEK YOGURT
Honey and strawberries
4.5 person

CARVED FRUIT
Cantaloupes, honeydews, watermelons, pineapples and strawberries
9 per person
BRUNCH BUFFET

All brunch buffets are served with your choice of freshly brewed Shade Grown regular coffee, decaffeinated coffee, assorted teas, orange juice, grapefruit juice and cranberry juice.
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BEINECKE LIBRARY BRUNCH

SEEDLESS GRAPES
Red and green

WHOLE FRUITS
Oranges and apples

CARVED FRUIT
Cantaloupes, honeydews, watermelons, pineapples and strawberries

BAKESHOP
All-butter croissants, scratch muffins, Danishes, artisan breads and bagels

SPREADS
Whipped butter, peanut butter, chocolate hazelnut spread, cream cheese and local honey

PRESERVES AND JAMS
Strawberry, blueberry and blackberry

EGGS
Scrambled and herbs

NEW POTATOES
Scallions, Vidalia onions and spices

BREAKFAST MEATS
Country breakfast sausage and pecanwood smoked bacon

GARDEN GREENS
Cherry tomatoes, carrots, cucumbers, broccoli, red onions and white balsamic vinaigrette

SMOKED SEA
Salmon, lemons, olive oil and chives

LOCAL AND INTERNATIONAL CHEESES
Walnuts, honey, jams, lavosh crackers and grilled baguette

BRAISED SHORT RIBS
Mashed potatoes, broccolini and pickled onions

COOKIE
Chocolate chunk, oatmeal and macadamia nut

BISCOTTI
Almond and chocolate hazelnut spread

BROWNIE
Double fudge

MADE-TO-ORDER STATIONS | CHOICE OF ONE
Omelet station | Cage-free eggs, spinach, bell peppers, mushrooms, onions, tomatoes, asparagus, Cheddar, feta, sausage, country ham, pecanwood smoked bacon and chef’s all natural hot sauce
Turkey station | Sage roasted breast of turkey with cranberry aioli and grilled walnut bread

48 per person
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Á LA CARTE

REFRESHMENTS
Freshly brewed Shade Grown regular coffee, decaffeinated coffee, flavored syrups and assorted teas | **89 per gallon**
Iced tea or lemonade | **34 per gallon**
Assorted bottled juices | **5 each**
Assorted Naked juices | **6 each**
Coconut water | **6 each**
Honest bottled iced tea | **6 each**
Red Bull | **6 each**
Assorted sodas | **5 each**
Bottled waters | **5 each**
S Pellegrino Essenza | **5.5 each**
S Pellegrino sparkling | **5.5 each**
Acqua Panna | **5.5 each**

ENHANCEMENTS
Whole fresh fruits | Red and green apples, oranges and bananas | **26 per dozen**
Yogurt parfaits with Greek yogurt and seven-grain granola | **7 each**
Chocolate chunk, peanut butter and oatmeal raisin house made cookies | **38 per dozen**
Granola and Kashi bars | **5 each**
Assorted Kind bars | **5 each**
Häagen-Dazs ice cream | **5 each**
Warm jumbo pretzels with whole-grain mustard | **26 per dozen**

PROTEIN PUNCH

HIGH-PROTEIN SHAKE
Kale, oats, bananas, almond milk and peanuts

RAW NUTS
Cashews, almonds and pumpkin seeds

SUNFLOWER SUPER SEEDS
Cocoa, maple and somewhat spicy

DRIED CRANBERRY AND ALMOND BAR
Coconut, local honey and citrus

HUMMUS
Grilled pita
**16 per person**

TRAIL MIX

NUTS
Peanuts, pistachios, walnuts, almonds, cashews and pecans

DRIED FRUIT
Strawberries, blueberries, pineapples, apples, apricots and yogurt covered raisins

SWEET AND SALT
M&M’s, sesame sticks and crystallized ginger

THIRST QUENCHER
Lemonade
**18 per person**
BREAKS

Pricing based on 30 minute breaks and minimum 25 people.
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THE MOVIE STAND

POPCORN
Fresh popped, butter and salt

POPCORN SALT
White cheddar, bacon, jalapeno, barbecue and ranch

PRETZELS
Individual bags of pretzels

CANDY BAR
Butterfinger, Kit Kat, Milky Way, M&M’s and Twix

MINI DOGS
All-beef dogs, mustard and ketchup

SODA
Assorted Foxon Park
16 per person

THE COOKIE JAR

COOKIES
Chocolate chunk, oatmeal and macadamia nut

BISCOTTI
Almond and chocolate hazelnut

BROWNIE
Double fudge

MILK
Whole and 2%
15 per person

BROWNIE SNACK

DARK CHOCOLATE CHUNK
Chocolate chunk, walnut and chocolate frosting

PEANUT BUTTER CUP
Milk chocolate and peanut butter chips

MARSHMALLOW AND NUTELLA
Double fudge and hazelnut

ALMOND MILK
Vanilla and chocolate
14 per person
Pricing based on 30 minute breaks and minimum 25 people. Chef attendant required at $115 per chef, with one chef per 100 people.
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DOUGHNUT HOLE GLAZE

GLAZES
Sugar and chocolate

TO DUST
Chocolate, bananas, butterscotch and strawberries

SAUCES
Blueberry, ginger, raspberry and pineapple

16 per person

COOKIE MONSTER SANDWICH

ICE CREAM
Vanilla, chocolate and strawberry

BAKED COOKIES
Chocolate chunk, oatmeal and macadamia nut

SPRINKLES
M&M’s, chocolate vermicelli and Heath bars

17 per person

STRAWBERRY FIELDS
Hand dipped strawberries

CHOCOLATES
Dark, milk and white

SCRATCH STRAWBERRY SHORTBREAD
Butter, white chocolate and powdered sugar

STRAWBERRY GAZPACHO
Mint, ginger and honey

17 per person

BUBBLES

BUBBLE BOTTLE
Sparkling cider

include sparkling wine | add 5 per person

BUBBLE STICKS
Cantaloupe, honeydew and watermelon

BUBBLE PIPETTES
Strawberries, oranges, raspberries, passion fruits, blueberries pineapples, ginger, mint, mangoes, apples and peaches

GINGER SNAPS
Candied ginger

11 per person
BUFFETS

All lunch buffets are served with fresh brewed iced tea. Pricing based on one hour of service. Lunch buffets require a minimum 25 people.

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UNION STATION

MACARONI SALAD
Celery, onions, chives, mayonnaise and sweet peas

WEDGE SALAD
Iceberg, bacon, tomatoes, blue cheese and buttermilk vinaigrette

WATERMELON
Seedless and lime

COLESLAW
Brussels sprouts, carrots, cabbage and poppy seeds

PATTIES
Beef burgers, black bean burgers and brioche buns

TOPPINGS
Cheddar, Swiss cheese, provolone, leaf lettuce, tomatoes, diced onions, ketchup, mustard, mayonnaise, tobacco onions, bacon and house pickles

LINKS
Spiced sausage, beef dogs and brioche rolls

BAKED BEANS
Butter beans, maple and bacon

COB CORN
Scallions and butter

SWEETS
Apple pie and cherry pie

40 per person

GRAB AND GO

BABY SPINACH
Apples, walnuts, red onions and grape vinaigrette

ROASTED CAULIFLOWER
Chickpeas, scallions and dried tomato vinaigrette

ROAST BEEF
Watercress, blue cheese cream cheese and oven-dried tomatoes and rye slider bun

TURKEY
Wild arugula, brie, fig jam and baguette

CHICKEN SALAD
Leaf lettuce, black pepper tomatoes and brioche bun

GRILLED GREEN APPLE
Wild arugula, sprouts, Parmesan cheese, honey and wheat wrap

HOUSE CHIPS
Dill and vinegar

SWEETS
Puffed rice bars and lemon bars

38 per person
BUFFETS

All lunch buffets are served with fresh brewed iced tea. Pricing based on one hour of service. Lunch buffets require a minimum 25 people. Prices are subject to a 24% service charge and an applicable sales tax. All menus and prices are subject to change.

WOOSTER SQUARE

CAESAR SALAD
Parmesan cheese, herb croutons and lemon Caesar dressing

ANTIPASTO
Genoa salami, roasted peppers, cured olives, pepperocini, artichokes and basil

PESTO CHICKEN
Roasted red peppers, olives, fontina cheese and pesto

GRILLED STEAK
Garlic capers, white wine and tomatoes

PENNE MARINARA
Tomatoes and Parmesan cheese

VEGETABLES
Zucchini, yellow squash, eggplant, red onions, bell peppers and charred tomatoes

STUFFED BREADSTICK
Provolone and marinara

SWEETS
Tiramisu and ricotta cannoli
39 per person

THE BORDER

TOMATO SALAD
Cilantro, cumin and lime

CHARRED CORN AND BLACK BEAN SALAD
Baby greens and cactus pear vinaigrette

FAJITAS
Choice of skirt steak or chicken, peppers with onions and flour tortilla

PORK CARNITAS
Cabbage, radishes and oregano

BLACK BEAN ENCHILADA
Salsa verde and queso fresco

SIDES
Pico de gallo, salsa verde, guacamole, charred tomato salsa, cotija, queso fresco, Cheddar, onions, lime and cilantro

CILANTRO-LIME RICE
Margarita salt

COB CORN
Cotija cheese and paprika

SWEETS
Churros and arroz con leche
40 per person
add 2 for both beef and chicken fajitas
BUFFETS

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DELICATESSEN

GARDEN GREENS
Cherry tomatoes, carrots, cucumbers, broccoli, red onions and white balsamic vinaigrette

FARFALLE PASTA SALAD
Roasted peppers, onions and pepperoncinis

FRUIT SALAD
Grapes, melons, strawberries, pineapples and blueberries

SLICED MEATS
Roast round of beef, smoked turkey and country ham

TUNA SALAD
Dill and lemon

SLICED CHEESE
Cheddar, Swiss, provolone and Pepper Jack

ARTISAN BREADS
Sourdough, nine grain and rye

SPREADS
Mustard, mayonnaise and whole grain mustard

TOPPINGS
Leaf lettuce, heirloom tomatoes, red onions, house pickles and peppers

BLACK-PEPPER CHIPS

SWEETS
Oatmeal raisin and chocolate chunk cookies

40 per person

GARDEN GRILL OUT

FIRE ROASTED TOMATO BISQUE
Garlic croutons

GARDEN GREENS
Cherry tomatoes, carrots, cucumbers, broccoli, red onions, cranberries, feta and white balsamic vinaigrette

SEEDS
Chia, sunflower and chickpeas

GRILLED
Atlantic salmon, chicken breast and steak

FLATBREAD
Tomato, garlic, basil and mozzarella

BAKED POTATO
Bacon, scallions, Cheddar, butter and sour cream

SWEETS
Berry tarts, lemon curd and seasonal berries

39 per person
BUFFETS

All lunch buffets are served with fresh brewed iced tea. Pricing based on one hour of service. Lunch buffets require a minimum 25 people.

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FARMERS MARKET

KALE SALAD
Red onions, grapes tomatoes, blueberries, goat cheese, sunflower seeds and maple vinaigrette

BRUSSELS SPROUTS SALAD
Wild rice, pomegranate seeds, parsley and pecans

MARKET VEGETABLE SALAD
Farro, market vegetables, goat cheese and harissa

ROAST TRI-TIP
Sourdough, pickled red cabbage and blackberry jam

ROAST TURKEY
Croissant, pecanwood smoked bacon, iceberg lettuce, triple brie and tomatoes

POACHED SALMON SALAD
Marble rye, butter lettuce, capers and dill aïoli

GRILLED VEGETABLE WRAP
Peppers, spinach, zucchini, brie and hummus

YOGURT PANNA COTTA
Roasted strawberries and basil seeds

BLUEBERRY CRISP
Granola streusel and brown butter

42 per person
PLATED

All plated lunches are served with fresh brewed iced tea, baked rolls, sweet butter, entrée and choice of Starter or Sweet Finish. Additional selections are subject to a 4 per person supplement. Prices are subject to a 24% service charge and an applicable sales tax. All menus and prices are subject to change.

STARTERS | CHOICE OF ONE

FARM VEGETABLE SALAD
Mixed greens, cucumbers, tomatoes, red onion seeds and buttermilk vinaigrette

CAESAR SALAD
Romaine, Parmesan cheese, croutons, white anchovies and Caesar dressing

BUTTER LETTUCE SALAD
Apples, red beets, goat cheese, walnuts, radishes and maple vinaigrette

SHAVED ZUCCHINI THREADS
Farro, sundried tomatoes, olive, basil, pine nuts and white balsamic vinaigrette

HEIRLOOM TOMATO SALAD
Arugula, cucumbers, watermelon and lemon mascarpone | add 2 per person

HEARTS OF PALM SALAD
Grapefruits, arugula, avocados, fennel and lemon vinaigrette

SNOW PEA SALAD
Shredded carrots, edemame, red quinoa, dill and almond vinaigrette

NEW ENGLAND CLAM CHOWDER
Clams, potatoes and vegetables

BUTTERNUT SQUASH SOUP
Lemons, green apples and pickled butternut squash

FIRE-ROASTED TOMATO BISQUE
Garlic croutons
All plated lunches are served with fresh brewed iced tea, baked rolls, sweet butter, entrée and choice of Starter or Sweet Finish. Additional selections are subject to a $4 per person supplement.

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

**ENTRÉES**

**STEAK SALAD**
Sirloin steak, arugula, red onions, blue cheese, charred tomatoes and garlic croutons
33 per person

**BRAISED PORK SHANK**
Served with black barley, roasted turnips, carrots and mustard seed jus
35 per person

**GRILLED HANGAR STEAK**
Served with butternut squash mash, Brussels sprouts, pearl onions and black garlic
36 per person

**ROASTED BEEF TRI TIP**
Served with smoked wild rice, garlic escarole, eggplant and romesco sauce
38 per person

**GRILLED LOCAL SEA BASS**
Served with basmati rice, shiitake mushrooms, bok choy and tomatoes
39 per person

**BRAISED SHORT RIB**
Served with mashed potatoes, broccolini, pickled onions and aromatic natural jus
37 per person

**NEW YORK STRIP STEAK**
Served with spinach, bacon and warm potato salad
41 per person

**HONEY ROASTED SALMON**
Served with corn purée, spinach and basil
38 per person

**PAN ROASTED BREAST OF CHICKEN**
Served with whipped potatoes, maple roasted Brussels sprouts and mustard jus
35 per person

**HONEY AND SOY ROASTED CHICKEN BREAST**
Served with jasmine rice, baby bok choy, sesame and scallion relish
35 per person

**TOMATO BRUSCHETTA CHICKEN BREAST**
Served with mozzarella, heirloom tomatoes, creamy polenta and balsamic
35 per person

**PETITE FILET MIGNON**
Served with potatoes, asparagus, shiitake mushrooms and black garlic
44 per person
PLATED

All plated lunches are served with fresh brewed iced tea, baked rolls, sweet butter, entrée and choice of Starter or Sweet Finish. Additional selections are subject to a 4 per person supplement. Prices are subject to a 24% service charge and an applicable sales tax. All menus and prices are subject to change.

VEGETARIAN

WILD MUSHROOM AND ASPARAGUS RISOTTO
Arugula and pesto
32 per person

LASAGNA ROLLOTINI
Ricotta cheese, mozzarella and wilted spinach
32 per person

GRILLED VEGETABLE NAPOLEAN
Roasted red peppers, zucchini, yellow squash and mushrooms
32 per person

PORTOBELLA PICATTA
Served with thyme, roasted potatoes, wilted spinach and caper butter
32 per person

WHOLE WHEAT PASTA CARBONARA
Served with peas, smoked pearl onions, Parmesan cheese and cream
32 per person

SWEET FINISH | CHOICE OF ONE

NEW YORK CHEESECAKE
Blueberry compote, lemon and mint

APPLE PIE
Caramel, streusel and powdered sugar

VANILLA PANNA COTTA
Ginger snap cookie and citrus compote

CARROT CAKE
Cream cheese icing, caramel and carrot crisps

SMORE’S TART
Chocolate ganache, graham crackers and marshmallows

CHOCOLATE CRUNCH CAKE
Dark chocolate mousse, hazelnut crunch and caramel croquant
BOXED

All boxed lunches are served with Deep River potato chips, salad, whole fruit, dessert and bottled water.

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ENTRÉES | CHOICE OF THREE

ROAST BEEF SANDWICH
Arugula, blue cheese cream cheese, oven-dried tomatoes and rye slider bun

ROAST TURKEY SANDWICH
Wild arugula, brie, fig jam and baguette

COUNTRY HAM
Grain mustard, Swiss cheese, pickles and pretzel roll

CHICKEN SALAD SANDWICH
Leaf lettuce, black pepper tomatoes and brioche bun

GRILLED VEGETABLE WRAP
Hummus, zucchini, yellow squash, bell peppers, red onions and sprouts

CHICKEN CAESAR SALAD
Romaine, Parmesan cheese, croutons and Caesar dressing

WHOLE FRUIT | CHOICE OF ONE
Gala apples, Granny Smith apples, bananas and oranges

SIDES | CHOICE OF ONE

RED POTATO SALAD
Celery, onions, bacon and scallions

FARFALLA PASTA SALAD
Blistered tomatoes, cannellini beans, olives pine nuts and pesto

HEIRLOOM TOMATO SALAD
Cucumbers, watermelons and mascarpone

WHOLE WHEAT ROTINI PASTA SALAD
Chickpeas, scallions and dried tomato vinaigrette

MACARONI SALAD
Celery, onions, chives, mayonnaise and sweet peas

COLESLAW
Brussels sprouts, carrots and cabbage, poppy seed dressing

DESSERT | CHOICE OF ONE

COOKIES
Chocolate chunk, oatmeal and macadamia nut

BARS
Brownie and lemon bars

29 per person
RECEPTION

Price per piece with 20 piece minimum.
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COLD HORS D’OEUVRES

TOMATO-MOZZARELLA
Herb toast, balsamic onion and fennel pollen
3.75 each

COMPRESS WATERMELON
Lime and simple syrup
3.75 each

OLIVE AND GOAT CHEESE
Herb toast, olive relish and pinot noir raisins
3.75 each

BRIE AND APPLE CRISP
Brioche, lemon and white balsamic
4 each

SPANISH CHORIZO AND MELON
Honeydew and basil
3.75 each

ROASTED DUCK BREAST
Cassis mustard, tarragon and lavosh
4.5 each

DEVILED EGGS
Truffle and parsley
3.75 each

SHRIMP COCKTAIL
Cocktail sauce and charred lemons
4.25 each

COFFEE AND COCOA BEEF TENDERLOIN
Brioche and pickled mustard seed
4.5 each

HOUSE SMOKED SALMON
Cucumbers, dill and lemon cream
4.25 each

DUCK VU LE VANT
Puff pastry, goat cheese and apricots
4.25 each

SMOKED SALMON MOUSSE
Sesame cone and everything bagel spice
4.75 each

AHI TUNA
Seaweed salad, crispy wontons and sweet chili sauce
4.75 each

TORTELLINI SATAY
Mozzarella, olive, tomatoes, salami and pesto
4.25 each

CRAB SHOOTER
Spicy gazpacho
4.75 each
RECEPTION

Price per piece with 20 piece minimum.
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WARM HORS D’ŒUVRES

SHORT RIB PUFF
Boursin, chives and puff pastry
4 each

CROQUE MONSIEUR
Country ham, Swiss cheese and bechamel
4 each

DRUNKEN APRICOTS
Champagne, goat cheese, tarragon and fennel aïoli
4 each

HOUSE CRAB CAKE
Lemon aïoli and tarragon
4.5 each

SWEET POTATO PUFF
Vanilla, cinnamon, brown sugar and puff pastry
3.75 each

CHICKEN POTSTICKERS
Chicken, cabbage, carrots, green onions and sesame
4 each

WILD MUSHROOM PROFITEROLE
Asiago cheese, roasted mushrooms and thyme
4 each

SHRIMP TEMPURA
Sweet chili sauce
4.75 each

WHITE TRUFFLE AND POTATO CAKE
Crème fraîche, caviar and chives
4.5 each

EDAMAME POTSTICKERS
Ginger, lemongrass and sweet chili
4.5 each

TANDOORI CHICKEN SKEWER
Mint and yogurt
4 each

FRIED BLUE POINT OYSTER
Lemon aïoli and dill
4.5 each

BACON WRAPPED SCALLOPS
Black pepper and hot honey
5 each

CHICKEN WELLINGTON
Mushrooms, shallots and puff pastry
4 each

LOLLIPOP LAMB
Chimichurri and mint
4.75 each

HOUSE GRIND MEATBALLS
Charred tomatoes and Parmesan cheese
4 each

TOMATO SOUP SHOOTERS
Grilled cheese bites
4 each
DISPLAY STATIONS

All displays may be added to any plated or dinner buffets or combine a minimum of three stations to create a reception.

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ONE POTATO, TWO POTATO

WHIPPED YUKON GOLD
Buttermilk, salt, black pepper and truffle

MASHED REDSKIN
Buttermilk, chives and butter

CRUSHED KENNEBEC
Fry salt and Cajun seasoning
Toppings | Cheddar, blue cheese, sour cream, butter, bacon, country ham, broccoli, scallions, ketchup and black garlic steak sauce
13 per person

GARDEN GREENS

FIRE ROASTED TOMATO BISQUE
Garlic croutons

CHORIZO, SOPRASETA, SALAMI AND PROSCIUTTO
Peppers, roasted mushrooms, charred tomatoes, pickled mustard seeds, Dijon and pepperoncini
15 per person

THE CRUDITÉ

VEGETABLES
Radishes, carrots, celery, peppers, cauliflower, broccoli, blue Stilton dip and ranch dressing
10 per person

GARDEN GREENS

FIRE ROASTED TOMATO BISQUE
Garlic croutons

CHORIZO, SOPRASETA, SALAMI AND PROSCIUTTO
Peppers, roasted mushrooms, charred tomatoes, pickled mustard seeds, Dijon and pepperoncini
15 per person

THE CRUDITÉ

VEGETABLES
Radishes, carrots, celery, peppers, cauliflower, broccoli, blue Stilton dip and ranch dressing
10 per person

GARDEN GREENS

FIRE ROASTED TOMATO BISQUE
Garlic croutons

SEEDS
Chia, sunflower and chickpea
11 per person

GARDEN GREENS

CHERRY TOMATOES, CARROTS, CUCUMBERS, BROCCOLI, RED ONIONS, CRANBERRIES, FETA CHEESE WITH WHITE BALSAMIC VINAIGRETTE, BUTTERMILK VINAIGRETTE AND OVEN-DRYED TOMATO VINAIGRETTE

CHIPS AND DIP

HOUSE MADE POTATO CHIPS
Caramelized onion dip

TORTILLA CHIPS
Guacamole and salsa

PITA CHIPS
Roasted red pepper hummus

BAGEL CHIPS
Smoked salmon cream cheese
15 per person

THE CHEESE MONGER

LOCAL AND INTERNATIONAL CHEESES
Walnuts, honey, jams, lavosh crackers and grilled baguettes
12 per person

THE CRUDITÉ

VEGETABLES
Radishes, carrots, celery, peppers, cauliflower, broccoli, blue Stilton dip and ranch dressing
10 per person

GARDEN GREENS

FIRE ROASTED TOMATO BISQUE
Garlic croutons

SEEDS
Chia, sunflower and chickpea
11 per person

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LOCAL AND INTERNATIONAL CHEESES
Walnuts, honey, jams, lavosh crackers and grilled baguettes
12 per person
DISPLAY STATIONS

All displays maybe added to any plated or dinner buffets or combine a minimum of three stations to create a reception. Prices are subject to a 24% service charge and an applicable sales tax. All menus and prices are subject to change.

TUSCAN

TUSCAN

GEMELLI PASTA
Blistered tomatoes, Parmesan cheese and pesto

GRILLED ITALIAN SAUSAGE
Penne, red sauce, roasted red peppers and onions

STUFFED BREADSTICK
Provolone and marinara
15 per person

SUSHI TANK

CALIFORNIA ROLL
Crab, avocados, cucumbers and sesame

SPICY TUNA ROLL
Tuna, red chili and chili mayo

DRAGON ROLL
Tempura shrimp and unagi sauce

SEA BASS SASHIMI
Charred onions, oranges and basil

SALMON SASHIMI
Apples, cucumbers, radishes, scallions and yuzu

SEASONINGS
Wasabi, pickled ginger and soy sauce
29 per person

ATLANTIC SALMON BAKE
Salt crusted, Brussels sprouts slaw, dill and vinegar house chips
15 per person

CAMPFIRE S’MORES

CHOCOLATE
White, milk and dark

MARSHMALLOWS
Vanilla, lemon and cinnamon

GRAHAM CRACKERS
11 per person

TRUFFLE DIG

DARK CHOCOLATE TRUFFLES
Raspberries and cocoa nibs

WHOOPIE PIES
Red velvet and chocolate

CARROT CAKE
Cream cheese icing, caramel and walnuts
15 per person
CARVING STATIONS

Chef attendant required at 95 per chef, with one chef per 100 people. Carving stations require a minimum of 25 people. Prices are subject to a 24% service charge and an applicable sales tax. All menus and prices are subject to change.

SAGE-ROASTED BREAST OF TURKEY
Served with cranberry aïoli and grilled walnut bread
12 per person

SMOKED PORK
Served with grain mustard, blueberry jam and micro rolls
12 per person

BONE-IN HAM
Served with mustard jus and pretzel rolls
12 per person

BAKED ATLANTIC SALMON
Served with poppy seed slaw and house chips
17 per person

GRILLED LOCAL SEA BASS
Served with mango slaw, sweet chili cream and flour tortillas
19 per person

HERB-CRUSTED BEEF STRIP LOIN
Served with tarragon jus, caramelized onions and micro rolls
18 per person

ROAST PRIME RIB OF BEEF
Served with garlic jus, horseradish sauce and micro rolls
19 per person

SEARED BEEF TENDERLOIN
Served with au jus, chive aïoli and rosemary loaf
21 per person
BUFFETS

All dinner buffets are served with your choice of freshly brewed Shade Grown regular coffee, decaffeinated coffee and assorted teas. Buffets require a minimum of 25 people. Prices are based on one hour of service.

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

ASIAN MARKET

STEAMED POT STICKERS
Pork, cabbage, carrots, green onions and sesame

MISO SOUP
Shiitake mushrooms, scallions and daikon radishes

WAKAME SALAD
Cucumbers and black rice vinaigrette

CHOPPED SALAD
Bok choy, romaine, carrots, mangoes, oranges, scallions and sesame vinaigrette

ATLANTIC SEA BASS
Edamame, radishes, green onions, chili cashew and ponzu

HOISIN GRILLED CHICKEN
Bean sprouts, Asian pears, cilantro, yuzu and sake

JASMINE RICE
Simple ginger steam

SNAP PEAS
Ginger, garlic and red chilies

SWEETS
Coconut creme caramel and lychee mousse
50 per person

UNION STATION

ROASTED CORN BISQUE
Chopped scallions

MACARONI SALAD
Celery, onions, chives, mayonnaise and sweet peas

WEDGE SALAD
Iceberg, bacon, tomatoes and blue cheese and buttermilk vinaigrette

WATERMELON
Seedless and lime

COLESLAW
Brussels sprouts, carrots, cabbage and poppy seeds

PATTIES
Beef burgers, black bean burgers and brioche buns

TOPPINGS
Cheddar, Swiss cheese, provolone, leaf lettuce, tomatoes, diced onions, ketchup, mustard, mayonnaise, tobacco onions, pecan wood smoked bacon and house pickles

LINKS
Spiced sausage, beef dogs and brioche rolls

BAKED BEANS
Butter beans, maple and bacon

COB CORN
Scallions and butter

SWEETS
Apple and cherry pies
49 per person
BUFFETS

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THE BORDER

TORTILLA SOUP
Queso fresco, avocados, tortillas and cilantro

TOMATO SALAD
Cilantro, cumin and lime

CHARRED CORN AND BLACK BEAN SALAD
Baby greens and cactus pear vinaigrette

FAJITAS
Skirt steak, chicken, peppers, onions and flour tortillas

PORK CARNITAS
Cabbage, radishes and oregano

BLACK BEAN ENCHILADA
Salsa verde and queso fresco

SIDES
Pico de gallo, salsa verde, guacamole, charred tomato salsa, cotija, queso fresco, Cheddar, onions, limes and cilantro

CILANTRO-LIME RICE
Margarita salt

COB CORN
Cotija cheese and paprika

SWEETS
Churros and arroz con leche

49 per person

WOOSTER SQUARE

FIRE-ROASTED TOMATO BISQUE
Garlic croutons

CAESAR SALAD
Parmesan cheese, herb croutons and lemon Caesar dressing

ANTIPASTO
Genoa salami, roasted peppers, cured olives, pepperocini, artichokes and basil

CAPRESE SALAD
Tomatoes, basil and balsamic

PESTO CHICKEN
Roasted red peppers, olives, fontina cheese and pesto

GRILLED STEAK
Garlic capers, white wine and tomatoes

PENNE MARINARA
Tomatoes and Parmesan cheese

VEGETABLES
Zucchini, yellow squash, eggplant, red onions, bell peppers and charred tomatoes

STUFFED BREADSTICK
Provolone and marinara

SWEETS
Tiramisu and ricotta cannoli

48 per person
PLATED

All plated dinners are served with your choice of freshly brewed Shade Grown regular coffee, decaffeinated coffee and assorted teas, baked rolls, sweet butter, choice of Starter, choice of Entrée and choice of Sweet Finish.

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STARTERS | CHOICE OF ONE

FARM VEGETABLE SALAD
Mixed greens, cucumbers, tomatoes, red onions, seeds and buttermilk vinaigrette

CAESAR SALAD
Romaine, Parmesan cheese, croutons, white anchovies and Caesar dressing

BUTTER LETTUCE SALAD
Apples, red beets, goat cheese, walnuts, radishes and maple vinaigrette

SHAVED ZUCCHINI THREADS
Farro, sun-dried tomatoes, olive, basil, pine nuts and white balsamic vinaigrette

HEIRLOOM TOMATO SALAD
Arugula, cucumbers, watermelons and lemon mascarpone | add 2 per person

HEARTS OF PALM SALAD
Grapefruits, arugula, avocados, fennel and lemon vinaigrette

SNOW PEA SALAD
Shredded carrots, edamame, red quinoa, dill and almond vinaigrette

NEW ENGLAND CLAM CHOWDER
Clams, potatoes and vegetables

BUTTERNUT SQUASH SOUP
Lemons, green apples and pickled butternut squash

FIRE ROASTED TOMATO BISQUE
Garlic croutons
All plated dinners are served with your choice of freshly brewed Shade Grown regular coffee, decaffeinated coffee and assorted teas, baked rolls, sweet butter, choice of Starter, choice of Entrée and choice of Sweet Finish.

All dinner buffets prices are subject to a 24% service charge and an applicable sales tax. All menus and prices are subject to change.

**ENTRÉES**

**BRAISED PORK SHANK**
Served with black barley, roasted turnips, carrots and mustard seed jus
45 per person

**GRILLED HANGAR STEAK**
Served with butternut squash mash, Brussels sprouts, pearl onions and black garlic
46 per person

**ROASTED BEEF TRI TIP**
Served with smoked wild rice, garlic escarole, eggplant and romesco sauce
48 per person

**GRILLED LOCAL SEA BASS**
Served with basmati rice, shiitake mushrooms, bok choy and tomatoes
47 per person

**BRAISED SHORT RIB**
Served with mashed potatoes, brocolini, pickled onions and aromatic natural jus
47 per person

**NEW YORK STRIP STEAK**
Served with spinach, bacon and warm potato salad
51 per person

**HONEY ROASTED SALMON**
Served with corn purée, spinach and basil
48 per person

**PAN ROASTED BREAST OF CHICKEN**
Served with whipped potatoes, maple roasted Brussels sprouts and mustard jus
46 per person

**HONEY AND SOY ROASTED CHICKEN BREAST**
Served with jasmine rice, baby bok choy, sesame and scallion relish
46 per person

**TOMATO BRUSCHETTA CHICKEN BREAST**
Served with mozzarella, heirloom tomatoes, creamy polenta and balsamic
46 per person

**PETITE FILET MIGNON**
Served with potatoes, asparagus, shiitake mushrooms and black garlic
55 per person

**DUET ENTRÉES**

**BRAISED SHORT RIB AND HONEY ROASTED SALMON**
Served with celery root pave, green apples, radishes and aromatic natural jus
60 per person

**PETITE FILET MIGNON AND SHRIMP**
Served with potatoes, leeks, shiitake mushrooms and black garlic
70 per person

**PETITE FILET MIGNON AND LOBSTER TAIL**
Served with potatoes, asparagus, shiitake mushrooms, black garlic and butter sauce
80 per person
PLATED

All plated dinners are served with your choice of freshly brewed Shade Grown regular coffee, decaffeinated coffee and assorted teas, baked rolls, sweet butter, choice of Starter, choice of Entrée and choice of Sweet Finish.

All dinner buffets prices are subject to a 24% service charge and an applicable sales tax. All menus and prices are subject to change.

VEGETARIAN

WILD MUSHROOMS ASPARAGUS RISOTTO
Arugula and pesto
42 per person

LASAGNA ROLLOTINI
Ricotta cheese, mozzarella and wilted spinach
42 per person

GRILLED VEGETABLE NAPOLEON
Roasted red peppers, zucchini, yellow squash and mushrooms
42 per person

PORTOBELLA PICATTA
Thyme, roasted potatoes, wilted spinach and caper butter
42 per person

WHOLE WHEAT PASTA CARBONARA
Peas, smoked pearl onions, Parmesan cheese and cream
42 per person

SWEET FINISH | CHOICE OF ONE

NEW YORK CHEESECAKE
Blueberry compote, lemons and mint

APPLE PIE
Caramel, streusel and powdered sugar

VANILLA PANNA COTTA
Ginger snap cookies and citrus compote

CARROT CAKE
Cream cheese icing, caramel and carrot crisps

SMORE’S TART
Chocolate ganache, graham crackers and marshmallows

CHOCOLATE CRUNCH CAKE
Dark chocolate mousse, hazelnut crunch and caramel croquant
**BEVERAGES**

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. Bartender fee is waived with 500 in bar sales per bar. Cash bars include all service charges and tax. All menus and prices are subject to change.

**BRANDS**

**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 VSOP

**CALL**
- Vodka | Svedka
- Gin | Seagrams
- Rum | Castillo
- Bourbon | Evans Williams
- Scotch | J&B
- Tequila | Sauza Blanco
- Cognac | Hennessy VS

**BEERS**

**DOMESTIC | CHOICE OF THREE**
- Budweiser, Bud Light, Coors Light and Miller Lite

**IMPORT/CRAFT | CHOICE OF THREE**
- Heineken, Corona, Dos Equis, Blue Moon Belgian White, Samuel Adams Boston Lager and New Belgium VooDoo Ranger

**HOST BAR**
- Craft brands | 12 per drink
- Premium brands | 10 per drink
- Call brands | 9 per drink
- Domestic beer | 6 per drink
- Imported beer | 7 per drink
- House wine | 10 per drink
- Soft drinks | 5 per drink
- Cordials | 10 per drink

**CASH BAR**
- Craft brands | 13 per drink
- Premium brands | 11 per drink
- Call brands | 10 per drink
- Domestic beer | 7 per drink
- Imported beer | 8 per drink
- House wine | 11 per drink
- Soft drinks | 5 per drink
- Cordials | 11 per drink
BAR MIXOLOGY

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. Bartender fee is waived with 500 in bar sales per bar. Cocktails are listed in progressive order from lightest to boldest.

All package bars include domestic and imported/craft beers, house wines, cordials, juices and soft drinks. Packages require minimum of 50 people.

PACKAGES

CRAFT
First hour | 24 per person
Second hour | 10 per person
Third hour | 9 per person
Four hour package | 47 per person

PREMIUM
First hour | 22 per person
Second hour | 9 per person
Third hour | 8 per person
Four hour package | 43 per person

CALL
First hour | 20 per person
Second hour | 8 per person
Third hour | 7 per person
Four hour package | 9 per person

BEER AND WINE
First hour | 16 per person
Second hour | 7 per person
Third hour | 6 per person
Four hour package | 4 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
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. Bartender fee is waived with 500 in bar sales per bar. Cash bars include all service charges and tax. All menus and prices are subject to change.

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 | 42 per bottle
Chandon | California, NV | rosé | 48 per bottle
Veuve Clicquot | France | brut | 95 per bottle

WHITE AND BLUSH
Kris | delle Venezie, Italy | pinot grigio | 40 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 | chenin blanc | 40 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 los Andes | Mendoza, Argentina | malbec | 40 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
FOOD AND BEVERAGE POLICIES
We ask that menu selections and set-up arrangements be finalized at least two weeks 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.

GUARANTEES OF ATTENDANCE AND MINIMUMS
In order to ensure the success of your function, the Catering and Convention Services planning team would like to be notified of the exact number of guests by noon three business days prior to your function. If the guarantee is not confirmed three business days in advance, the expected count will be considered the 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%. 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.

DECORATIONS AND EXHIBITS
All decorations, exhibit layouts and electrical requirements must meet the approval of the City and County Fire Department and the Omni New Haven Hotel at Yale. 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 and helium balloons are strictly prohibited.

SHIPPING AND RECEIVING
If it is necessary to ship materials to the Hotel prior to the start of your program, 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 in any event and assume no liability for the condition of the contents of any package. The Patron is responsible to notify its attendees that the Hotel charges for incoming shipments including boxes and envelopes. Services include receiving, tracking and one-way delivery to meeting rooms.

PRICING AND BILLING
Food and Beverage prices are subject to a 24% service charge and an applicable sales tax. Tax exemption must meet the State of Connecticut 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. Pricing is guaranteed within 90 days of the function and is subject at anytime to tax increases based on the City and County sales tax laws. The Hotel reserves the right to change pricing at any time outside of the 90-day function date.

SPECIAL CONDITIONS
No food and beverage of any kind may be brought into the Hotel by the client or guest. The Hotel reserves the right to charge for the service of such food and beverage. Insurance restrictions and health codes prohibit the Hotel from allowing leftover food and beverage to be removed from the premises. Therefore, no “to go” boxes will be supplied for any meal functions.
CALL TODAY TO SPEAK WITH A CATERING SPECIALIST.

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