

A  
SEASON  
- TO -  
CELEBRATE

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HOLIDAY 2016

OMNI  HOTELS & RESORTS  
yale | new haven

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HOLIDAY 2016

Thank you for your interest in the  
Omni New Haven!

We appreciate the opportunity to be of service  
for your Holiday Celebrations.

Our Hotel Staff takes great pride and ownership  
in our "Home" and is committed to providing  
you the highest levels of service so that you,  
too, may come to think of the Omni New Haven  
Hotel as your "Home away from Home."

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OMNI  HOTELS & RESORTS  
yale | new haven



155 Temple Street | New Haven, CT 06510 | 203.772.6664



# RECEPTION

## Hors d'Oeuvre

Three selections	\$9 per guest
Four selections	\$12 per guest
Five selections	\$15 per guest

### Cold

**Tomato-Mozzarella**  
herb toast + balsamic onion + fennel pollen

**Shot O' Squash**  
butternut squash + hazelnut + chive

**Brie and Apple Crisp**  
brioche + lemon + white balsamic

**Crab Salad Roll**  
dill + brioche

**Spanish Chorizo & Melon**  
compressed cantaloupe + basil

**Roasted Duck Breast**  
cassis mustard + tarragon + lavosh

**Devilled Egg**  
bacon + radish + parsley

**Shrimp Cocktail**  
cocktail sauce + charred lemon

**Roasted Beef Tenderloin**  
blackberry jam + horseradish + tarragon

### Warm

**Short Rib Puff**  
boursin + chive + puff pastry

**Drunken Apricot**  
champagne + goat cheese + tarragon + fennel aioli

**Pimento Cheese Hushpuppies**  
pickled mustard seed + sunflower sprout

**Pumpkin in Phyllo**  
blue cheese + walnuts + brown sugar

**Chicken Potstickers**  
chicken + cabbage + carrot + green onion + sesame

**Wild Mushroom and Cheese Tart**  
asiago + roasted mushroom + thyme

**Edamame Potstickers**  
ginger + scallion + togarashi spice

**White Truffle and Potato Cake**  
creme fraiche + chive

**Rueben Puff**  
Pastrami + 1000 + kraut

**Chicken Wellington**  
mushroom + shallot + puff pastry

**House Grind Meatballs**  
charred tomato + parmesan

23% taxable service charge and 6.35% sales tax will be added to all charges



# RECEPTION

## Stations

### Carving Station \$14 per guest

Selection of two

#### Sage-Roasted Breast of Turkey

cranberry aioli + grilled walnut bread

#### Smoked Pork

grain mustard + blueberry jam + micro rolls

#### Bone-In Ham

mustard jus + pretzel rolls

#### Baked Atlantic Salmon

poppy seed slaw + sweet potato chips

### Garden Greens \$8 per guest

#### Yellow Tomato Gazpacho

cucumber + bell pepper + jalapeno

#### Garden Greens

cherry tomato + carrot + cucumber + broccoli  
+ red onion + white balsamic vinaigrette +  
buttermilk vinaigrette + oven-dried tomato  
vinaigrette

#### Seeds

chia + sunflower + basil + dill + chickpea

### Tuscan \$12 per guest

#### Grilled Italian Sausage

penne + red sauce + roasted red pepper + onion

#### Gemelli Pasta

blistered tomato + parmesan + pesto

#### Stuffed Breadstick

provolone + marinara

### Charcuterie Board \$12 per guest

#### Braeseola + Soppraseta + Salami + Prosciutto

grilled vegetables + roasted mushrooms + charred  
tomato + pickled mustard seed + dijon + cassis  
mustard

### The Cheese Monger \$9 per guest

#### Local and International Cheeses

walnuts + honey + jams + lavosh crackers + grilled  
baguette

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# PLATED SELECTIONS

Entrées are served with rolls and butter, coffee, decaffeinated coffee and teas.

Select one appetizer, two entrées and one dessert.

## Starters

### Farm Vegetable Salad

mixed green + cucumber + tomato + red onion + seeds + buttermilk vinaigrette

### Caesar Salad

romaine + parmesan + crouton + white anchovy + caesar dressing

### Roasted Butternut Squash Salad

frisee + arugula + goat cheese + white balsamic vinaigrette

### Roasted Pumpkin Bisque

lemongrass + ginger + lemon + green apple

### Roasted Tomato Soup

goat cheese + chive

## Sweet Finish

### NY Cheesecake

raspberry glaze + graham cracker + blackberry

### Pumpkin Spice Mousse

caramel pearls + ginger snap cookie + citrus whip

### Carrot Cake

cream cheese icing + caramel + carrot crisp

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# PLATED SELECTIONS

Entrées are served with rolls and butter, coffee, decaffeinated coffee and teas.

Select one appetizer, two entrées and one dessert.

## Entrées

### Maple Chicken Roulade

spinach + sweet potato farro risotto  
+ purple pearl onion compote

Lunch \$29      Dinner \$39

### Brined Pork Loin

sweet potato + pickled green tomato

Lunch \$30      Dinner \$40

### House Grind Chop

steak potato + trumpet mushroom + shishito +  
umami

Lunch \$30      Dinner \$40

### Grilled Local Sea Bass

carrot + bok choy + tomato

Lunch \$31      Dinner \$41

### Braised Short Rib

parsnip + green apple + radish + aromatic  
natural jus

Lunch \$32      Dinner \$42

### New York Strip Steak

spinach + bacon + warm potato salad

Lunch \$34      Dinner \$44

### Honey Roasted Salmon

quinoa + corn + basil

Lunch \$32      Dinner \$42

### Petite Filet Mignon

potato + leek + shiitake + black garlic

Lunch \$38      Dinner \$48

23% taxable service charge and 6.35% sales tax will be added to all charges



# BUFFET

## Winter Time Feast

\$50 per guest (Friday — Saturday)

### Starters

#### Roasted Pumpkin Bisque

lemongrass + ginger + lemon + green apple

#### Garden Greens

cherry tomato + carrot + cucumber + broccoli  
+ red onion + white balsamic vinaigrette

#### Baby Spinach

apple + walnut + red onion + grape vinaigrette

#### Farfalle Pasta Salad

blistered tomato + cannellini bean + olive + pine  
nut + pesto

### Dessert

#### Pumpkin Spice Mousse

caramel pearls + ginger snap cookie  
+ citrus whip

#### Apple Crumble Pie

caramel + bourbon cream

\$40 per guest (Sunday — Thursday)

### Entrées

Selection of three

#### Sage Brined Breast of Turkey

goat cheese stuffing + giblet gravy

#### Herb Crusted Striped Bass

orange + fennel + red onion + butter sauce

#### Roasted Beef Medallions

cous cous + root vegetables + thyme jus

#### Grilled Chicken

wild rice + pecans + cherry tomato relish

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# BEVERAGES



## Premium Brands by the Hour

Minimum of 50 guests

First Hour	\$19
Second Hour	\$9
Third Hour & Beyond	\$7
Four-Hour Package	\$39

## Call Brands by the Hour

Minimum of 50 guests

First Hour	\$17
Second Hour	\$8
Third Hour & Beyond	\$6
Four-Hour Package	\$34

## Beer and Wine by the Hour

Minimum of 50 guests

First Hour	\$14
Second Hour	\$7
Third Hour & Beyond	\$5
Four-Hour Package	\$28

## Sam Adams Keg and Wine

Minimum of 50 guests

Four-Hour Package	\$25
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## Hosted Bar Charged on Consumption

Premium Brands	\$8.50
Call Brands	\$7.50
Domestic Beer	\$6.00
Imported Beer	\$6.50
House Wine	\$8.50
Soft Drinks	\$4.00
Cordials	\$8.50

## Cash Bar

Premium Brands	\$9.50
Call Brands	\$8.50
Domestic Beer	\$6.50
Imported Beer	\$7.00
House Wine	\$9.50
Soft Drinks	\$4.00
Cordials	\$9.50

Cashier Charge: \$95

Bartender Charge: \$125 per bartender. Bartender charged is waived if beverage sales exceed \$500 per bar.

Cash Bar Prices include all Service Charge and Tax. Prices are subject to change without notice.





# WINE LIST

The wines on the Progressive Wine List 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.

## Sweet Sparkling Wines Listed from Sweetest to Driest

Kenwood Vineyards, Brut, "Yulupa Cuvée", California, NV	\$36
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## Dry Sparkling Wines Listed from Mildest to Strongest

Ruffino, Prosecco, Veneto, Italy, NV	\$40
Domaine Chandon, Rosé , NV, California	\$48
Piper Sonoma, Brut, Sonoma County, California, NV	\$46
Veuve Clicquot, Brut , Champagne, "Yellow Label", NV, France	\$95

## Sweet White Wines Listed from Sweetest to Driest

Ruffino, Moscato d'Asti, Piedmont, Italy	\$38
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## Dry Light Intensity White Wines Listed from Mildest to Strongest

Kris, Pinot Grigio, delle Venezie, Italy	\$34
Joel Gott, Sauvignon Blanc, California	\$38
Sacha Lichine, Rose, Languedoc, France	\$38

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# WINE LIST

The wines on the Progressive Wine List 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.

## Dry Medium Intensity White Wines

### Listed from Mildest to Strongest

Hogue, Chardonnay, Columbia Valley, Washington	\$36
Kendall Jackson, Chardonnay, "Vintner's Reserve", California	\$44
Wente Vineyards, Chardonnay, "Morning Fog", California	\$38

## Dry Light Intensity Red Wines

### Listed from Mildest to Strongest

Hahn, Pinot Noir, "Nicky Hahn", California	\$42
Byron, Pinot Noir, "Nielson Vineyard", California	\$44

## Dry Medium Intensity Red Wines

### Listed from Mildest to Strongest

Hogue, Merlot, Columbia Valley, Washington	\$36
Charles Smith Wines, Merlot, "The Velvet Devil", Washington	\$42
Hogue, Cabernet Sauvignon, Columbia Valley, Washington	\$36
Genesis by Hogue, Meritage, Columbia Valley, Washington	\$44
Raymond, Cabernet Sauvignon, "R. Collection, Lot N°3", Napa Valley, California	\$38
Louis M. Martini, Cabernet Sauvignon, Sonoma County, California	\$42
Terrazas de los Andes, Malbec, "Altos del Plata", Mendoza, Argentina	\$38

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# POLICIES



## 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.

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# POLICIES

## 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 Conference. 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 23% service charge and 6.35% 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.

23% taxable service charge and 6.35% sales tax will be added to all charges