OMNI NEW HAVEN HOTEL AT YALE

WEDDING MENUS
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 New Haven Hotel’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. Let these packages serve as a guide, not as a limitation. Our team is ready to tailor a package perfect for your special day.
TRADITIONAL PACKAGE

White glove butler passed hors d’oeuvres, Champagne toast, white floor length table linens, four course dinner service, five hour open bar and bridal suite.

24% taxable service charge and an applicable sales tax will be added to all charges.

HORS D’OEUVRES | CHOICE OF FIVE

COLD
- Olive and goat cheese | Herb toast, olive relish and pinot noir raisin
- House smoked salmon | Cucumber, dill and lemon cream
- Compress watermelon | Lime and simple syrup
- Tomato mozzarella | Herb toast, balsamic onions and fennel pollen
- Deviled eggs | Truffle and parsley

WARM
- Chicken potstickers | Chicken, cabbage, carrot, green onion and sesame
- Chicken Wellington | Mushroom, shallot and puff pastry
- Drunken apricot | Champagne, goat cheese, tarragon and fennel aioli
- House crab cake | Lemon aioli and tarragon

FIRST COURSE | CHOICE OF ONE

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

CUCUMBER SALAD
Baby gem, red onions, dill with white balsamic vinaigrette

ARTISAN GREENS
Palm, orange, radishes, cucumbers and sesame vinaigrette

FIRE ROASTED TOMATO BISQUE
Garlic croutons

BEVERAGES

LIQUOR
Svedka vodka, Seagram’s gin, Castillo rum, Evan Williams bourbon, Sauza Blanco tequila, J&B scotch, Seagram’s 7 whiskey and Hennessey VS

BEERS
Domestic and imported

WINE
House chardonnay, white zinfandel, merlot and cabernet sauvignon

NONALCOHOLIC
Juices and soft drinks
TRADITIONAL PACKAGE

White glove butler passed hors d’oeuvres, Champagne toast, white floor length table linens, four course dinner service, five hour open bar and bridal suite.

24% taxable service charge and an applicable sales tax will be added to all charges.

SECOND COURSE

INTERMEZZO

ENTRÉES | CHOICE OF TWO

PAN ROASTED BREAST OF CHICKEN
Whipped potatoes, maple roasted Brussels sprouts and mustard jus

BRINED PORK LOIN
Sweet potatoes and pickled green tomatoes

HONEY ROASTED SALMON
Corn purée, spinach and basil

GRILLED LOCAL SEA BASS
Carrots, bok choy and tomatoes

NEW YORK STRIP STEAK
Spinach, bacon and warm potato salad

PETITE FILET MIGNON
Potatoes, asparagus, shiitake and black garlic

BRAISED SHORT RIBS
Mashed potatoes, broccolini, pickled onions, radishes and aromatic natural jus

SWEET FINISH

Custom wedding cake
Freshly brewed Shade Grown coffee
Assorted teas
105 per person
ELEGANT PACKAGE

White glove butler passed hors d’oeuvres, Champagne toast, white floor length table linens, four course dinner service, five hour open bar, bridal suite and evening parking.

24% taxable service charge and an applicable sales tax will be added to all charges.

HORS D’OEUVRES | CHOICE OF FIVE

COLD
Olive and goat cheese | Herb toast, olive relish and pinot noir raisin
House smoked salmon | Cucumber, dill and lemon cream
Compress watermelon | Lime and simple syrup
Tomato mozzarella | Herb toast, balsamic onions and fennel pollen
Deviled eggs | Truffle and parsley

WARM
Chicken Wellington | Mushrooms, shallots and puff pastry
Drunken apricot | Champagne, goat cheese, tarragon and fennel aioli
Short rib puff | Boursin, chives and puff pastry
Fried blue point oyster | Lemon aioli and dill
Wild mushroom profiterole | Asiago, roasted mushrooms and thyme

DISPLAYS

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

THE CRUDITÉ
Radishes, carrots, celery, peppers, cauliflower, broccoli, bleu stilton dip and ranch dressing

BEVERAGES

LIQUOR
Absolut vodka, Beefeater gin, Bacardi Light rum, Jim Beam bourbon, Sauza Hornitos tequila, Johnnie Walker Red scotch, Canadian Club whiskey and Hennessey VS

BEERS
Domestic and imported

WINE
House chardonnay, white zinfandel, merlot and cabernet sauvignon

NONALCOHOLIC
Juices and soft drinks
**ELEGANT PACKAGE**

White glove butler passed hors d’oeuvres, Champagne toast, white floor length table linens, four course dinner service, five hour open bar, bridal suite and evening parking.

24% taxable service charge and an applicable sales tax will be added to all charges.

**FIRST COURSE | CHOICE OF ONE**

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

**CUCUMBER SALAD**
Baby gem, red onions, dill and white balsamic vinaigrette

**ARTISAN GREENS**
Palm, orange, radishes, cucumbers with sesame vinaigrette

**FIRE ROASTED TOMATO BISQUE**
Garlic croutons

**SECOND COURSE**

**INTERMEZZO**

**ENTRÉES | CHOICE OF TWO**

**PAN ROASTED BREAST OF CHICKEN**
Whipped potatoes, maple roasted Brussels sprouts and mustard jus

**BRINED PORK LOIN**
Sweet potatoes and pickled green tomatoes

**HONEY ROASTED SALMON**
Corn purée, spinach and basil

**GRILLED LOCAL SEA BASS**
Carrots, bok choy and tomatoes

**NEW YORK STRIP STEAK**
Spinach, bacon and warm potato salad

**FILET MIGNON**
Potatoes, asparagus, shiitake and black garlic

**BRAISED SHORT RIBS**
Mashed potatoes, broccolini, pickled onions, radishes and aromatic natural jus

**SWEET FINISH**

Custom wedding cake
Freshly brewed Shade Grown coffee
Assorted teas
125 per person
PREMIER PACKAGE

White glove butler passed hors d’oeuvres, Champagne toast, white floor length table linens, five course dinner service, five hour open bar, bridal suite, wine service with dinner and evening parking. 24% taxable service charge and an applicable sales tax will be added to all charges.

HORS D’OEUVRES | CHOICE OF FIVE

COLD
Olive and goat cheese | Herb toast, olive relish and pinot noir raisin
House smoked salmon | Cucumber, dill and lemon cream
Compress watermelon | Lime and simple syrup
Tomato mozzarella | Herb toast, balsamic onions and fennel pollen
Deviled eggs | Truffle and parsley

WARM
Chicken Wellington | Mushrooms, shallots and puff pastry
Drunken apricot | Champagne, goat cheese, tarragon and fennel aïoli
Short rib puff | Boursin, chives and puff pastry
Fried blue point oyster | Lemon aïoli and dill
Wild mushroom profiterole | Asiago, roasted mushrooms and thyme
Lollipop lamb | Chimichurri and mint

DISPLAYS

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

THE CRUDITÉ
Radishes, carrots, celery, peppers, cauliflower, broccoli, blue stilton dip and ranch dressing

BEVERAGES

LIQUOR
Tito's vodka, Aviation gin, Sailor Jerry rum, Elijah Craig Bourbon, Patrón Silver tequila, Monkey Shoulder scotch, Crown Royal whiskey and Hennessey VSOP

BEERS
Domestic and imported

WINE
House chardonnay, white zinfandel, merlot and cabernet sauvignon

NONALCOHOLIC
Juices and soft drinks
PREMIER PACKAGE

White glove butler passed hors d’oeuvres, Champagne toast, white floor length table linens, five course dinner service, five hour open bar, bridal suite, wine service with dinner and evening parking. 24% taxable service charge and an applicable sales tax will be added to all charges.

FIRST COURSE | CHOICE OF ONE

YELLOW TOMATO GAZPACHO
Cucumber, bell peppers and jalapeños

BUTTERNUT SQUASH SOUP
Lemons, green apples and pickled butternut squash

FIRE ROASTED TOMATO BISQUE
Garlic croutons

SECOND COURSE | CHOICE OF ONE

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

CUCUMBER SALAD
Baby gem, red onions, dill and white balsamic vinaigrette

ARTISAN GREENS
Palm, orange, radishes, cucumbers and sesame vinaigrette

THIRD COURSE

INTERMEZZO

ENTRÉES | CHOICE OF TWO

PAN SEARED BREAST OF CHICKEN
Whipped potatoes, maple roasted Brussels sprouts, mustard jus

BRINED PORK LOIN
Sweet potatoes and pickled green tomatoes

HONEY ROASTED SALMON
Corn purée, spinach and basil

GRILLED LOCAL SEA BASS
Carrots, bok choy and tomatoes

NEW YORK STRIP STEAK
Spinach, bacon and warm potato salad

FILET MIGNON
Potatoes, asparagus, shiitake and black garlic

BRAISED SHORT RIBS
Mashed potatoes, broccolini, pickled onions and aromatic natural jus

SWEET FINISH

Custom wedding cake
Freshly brewed Shade Grown coffee
Assorted teas
160 per person
CALL TODAY TO SPEAK WITH A WEDDING SPECIALIST.

Omni New Haven Hotel at Yale • 203-772-6664

OmniHotels.com/NewHaven