OMNI CREATES YOUR BIG DAY
CONGRATULATIONS

Your wedding day is one of the most important days of your life. It is a day you will never forget.

A day to be shared with family and friends. A day that begins the amazing journey between you and someone you love. At Omni New Haven Hotel at Yale, we’re committed to making sure your wedding day is nothing short of spectacular – by filling it with love, laughter, and magical memories. That’s our promise to you.

Whether we are playing host to your wedding reception, rehearsal dinner, or bridesmaid brunch, we’ll bring together the best of everything. Distinctive venues. Exceptional cuisine. Luxurious accommodations. Legendary service. It all comes together to ensure your wedding day is sensational.

Plus Omni’s experienced wedding team will be by your side every step of the way – from the first planning meeting to your final toast. So you can focus on what matters most: making memories that last a lifetime.

Omni Hotels & Resorts
155 Temple Street
New Haven, CT 06510
(203) 772-6664
TRADITIONAL WEDDING PACKAGE
$95 PER PERSON

PACKAGE INCLUDES
White Glove Butler Passed Hors d’Oeuvres, Champagne Toast, White Floor-Length Table Linens, Four-Course Dinner Service, Five Hour Open Bar, Bridal Suite

BAR SERVICE
Liquor
Svedka Vodka, Seagram’s Gin, Bacardi Light Rum, Jim Beam Bourbon, Sauza Blanco Tequila, J&B Scotch, Seagram’s 7 Whiskey, Hennessey VS

Beer
Domestic and Imported Beers

Wine
House Chardonnay, White Zinfandel, Merlot and Cabernet Sauvignon

Other
Juices and Soft Drinks

RECEPTION HORS D’OEUVRES
(Choose Five)

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

Chicken Wellington
mushroom + shallot + puff pastry

Drunken Apricot
champagne + goat cheese + tarragon + fennel aioli

Deviled Egg
bacon + radish + parsley

House Crab Cake
lemon aioli + tarragon

Cold
Olive & Goat Cheese
herb toast + olive relish + pinot noir raisin

House Smoked Salmon
cucumber + dill + lemon cream

Compress Watermelon
lime + simple syrup

Tomato-Mozzarella
herb toast + balsamic onion + fennel pollen

DINNER SELECTIONS
First Course
(Select One)

Farm Vegetable Salad
mixed greens + cucumbers + tomatoes + red onion + seeds + buttermilk vinaigrette

Cucumber Salad
baby gem + red onion + dill + white balsamic vinaigrette

Artisan Greens
palm + orange + radish + cucumbers + sesame vinaigrette

Roasted Tomato Soup
goat cheese + chive
CONTINUED

TRADITIONAL WEDDING PACKAGE

$95 PER PERSON

DINNER SELECTIONS (CONTINUED)

Second Course
Intermezzo

Main Course
(Select Two)

Marinated Breast of Chicken
yellow tomatoes + white beans + lemon

Brined Pork Loin
sweet potatoes + pickled green tomatoes

Honey Roasted Salmon
quinoa + corn + basil

Grilled Local Sea Bass
carrots + bok choy + tomatoes

New York Strip Steak
spinach + bacon + warm potato salad

Petite Filet Mignon
potatoes + leeks + shiitake + black garlic

Braised Short Rib
parsnips + green apples + radishes + aromatic
natural jus

Sweet Finish
Custom Wedding Cake
Freshly Brewed Shade Grown Coffee and
Assorted Teas

23% Taxable Service Charge and 6.35% Sales Tax will be added to all charges.

Omni Hotels & Resorts
yale | new haven

5
ELEGANT WEDDING PACKAGE

$115 PER PERSON

PACKAGE INCLUDES
White Glove Butler Passed Hors d’Oeuvres, Champagne Toast, White Floor-Length Table Linens, Four-Course Dinner Service, Five Hour Open Bar, Bridal Suite, Evening Parking
(Excludes Overnight Parking)

BAR SERVICE
Liquor
Absolut Vodka, Tanqueray Gin, Bacardi Light Rum, Jack Daniel’s Bourbon, Sauza Hornitos Tequila, Johnnie Walker Red Scotch, Canadian Club Whiskey, Hennessey VS

Beer
Domestic and Imported Beers

Wine
House Chardonnay, White Zinfandel, Merlot and Cabernet Sauvignon

Other
Juices and Soft Drinks

RECEPTION HORS D’OEUVRES
(Choose Five)

Cold
Olive & Goat Cheese
herb toast + olive relish + pinot noir raisin
House Smoked Salmon
cucumber + dill + lemon cream
Compress Watermelon
lime + simple syrup
Tomato-Mozzarella
herb toast + balsamic onion + fennel pollen

Warm
Chicken Wellington
mushroom + shallot + puff pastry
Drunken Apricot
champagne + goat cheese + tarragon + fennel aioli
Short Rib Puff
boursin + chive + puff pastry
Fried Blue Point Oyster
lemon aioli + dill
Wild Mushroom and Cheese Tart
asiago + roasted mushroom + thyme
Deviled Egg
bacon + radish + parsley

Displayed Items
Local and International Cheeses
walnuts + honey + jams + lavosh crackers + grilled baguette
The Crudité
radishes + carrots + celery + peppers + cauliflower + broccoli + bleu stilton dip + ranch dressing

23% Taxable Service Charge and 6.35% Sales Tax will be added to all charges.
ELEGANT WEDDING PACKAGE

$115 PER PERSON

DINNER SELECTIONS

First Course
(Select One)

Farm Vegetable Salad
mixed greens + cucumbers + tomatoes + red onion + seeds + buttermilk vinaigrette

Cucumber Salad
baby gem + red onion + dill + white balsamic vinaigrette

Artisan Greens
palm + orange + radish + cucumbers + sesame vinaigrette

Roasted Tomato Soup
goat cheese + chive

Second Course
Intermezzo

Main Course
(Select Two)

Marinated Breast of Chicken
yellow tomatoes + white beans + lemon

Brined Pork Loin
sweet potatoes + pickled green tomatoes

Honey Roasted Salmon
quinoa + corn + basil

Grilled Local Sea Bass
carrots + bok choy + tomatoes

Sweet Finish
Custom Wedding Cake
Freshly Brewed Shade Grown Coffee and Assorted Teas

New York Strip Steak
spinach + bacon + warm potato salad

Filet Mignon
potatoes + leeks + shiitake + black garlic

Braised Short Rib
parsnips + green apples + radishes + aromatic natural jus

23% Taxable Service Charge and 6.35% Sales Tax will be added to all charges.
PREMIER WEDDING PACKAGE

$145 PER PERSON

PACKAGE INCLUDES
White Glove Butler Passed Hors d’Oeuvres, Champagne Toast, White Floor-Length Table Linens, Chair Covers, Five-Course Dinner Service, Five Hour Open Bar, Bridal Suite, Wine Service with Dinner, Evening Parking (Excludes Overnight Parking)

BAR SERVICE
Liquor
Kettle One Vodka, Tanqueray Gin, 10 Cane Rum, Jack Daniel’s Bourbon, Patron Silver Tequila, Chivas Regal Scotch, Crown Royal Whiskey, Hennessey VS

Beer
Domestic and Imported Beers

Wine
House Chardonnay, White Zinfandel, Merlot and Cabernet Sauvignon

Other
Juices and Soft Drinks

RECEPTION HORS D’OEUVRES
(Choose Five)

Cold
Olive & Goat Cheese
herb toast + olive relish + pinot noir raisin

House Smoked Salmon
cucumber + dill + lemon cream

Compress Watermelon
lime + simple syrup

Tomato-Mozzarella
herb toast + balsamic onion + fennel pollen

Warm
Chicken Wellington
mushroom + shallot + puff pastry

Drunken Apricot
champagne + goat cheese + tarragon + fennel aioli

Short Rib Puff
boursin + chive + puff pastry

Fried Blue Point Oyster
lemon aioli + dill

Wild Mushroom and Cheese Tart
asiago + roasted mushroom + thyme

Deviled Egg
bacon + radish + parsley

Lollipop Lamb
chimichurri + mint

23% Taxable Service Charge and 6.35% Sales Tax will be added to all charges.
CONTINUED

PREMIER WEDDING PACKAGE

$145 PER PERSON

DINNER SELECTIONS

First Course
(Select One)
Yellow Tomato Gazpacho
cucumber + bell peppers + jalapeno
Butternut Squash Soup
lemon + ginger + lemon + green apple + pickled butternut squash
Roasted Tomato Soup
goat cheese + chive

Second Course
(Select One)
Farm Vegetable Salad
mixed greens + cucumbers + tomatoes + red onion + seeds + buttermilk vinaigrette
Cucumber Salad
baby gem + red onion + dill + white balsamic vinaigrette
Artisan Greens
palm + orange + radish + cucumbers + sesame vinaigrette

Third Course
Intermezzo

Main Course
(Select Two)
Marinated Breast of Chicken
yellow tomatoes + white beans + lemon
Brined Pork Loin
sweet potatoes + pickled green tomatoes
Honey Roasted Salmon
quinoa + corn + basil
Grilled Local Sea Bass
carrots + bok choy + tomatoes
New York Strip Steak
spinach + bacon + warm potato salad
Filet Mignon
potatoes + leeks + shiitake + black garlic
Braised Short Rib
parsnips + green apples + radishes + aromatic natural jus

Sweet Finish
Custom Wedding Cake
Freshly Brewed Shade Grown Coffee and Assorted Teas

23% Taxable Service Charge and 6.35% Sales Tax will be added to all charges.