

OMNI NEW HAVEN HOTEL AT YALE  
WEDDING MENUS



A romantic couple is shown in a close embrace at a dinner table. The man, on the left, has a beard and is wearing a dark suit with a white shirt and tie. He is holding a wine glass. The woman, on the right, has long blonde hair and is wearing a white lace dress. They are both looking down at each other. The table is set with white plates, glasses, and several lit candles, creating a warm and intimate atmosphere. The background is dark with some blurred lights.

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 Hennessy 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

95 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 Hennessy 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

*115 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 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

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 Hennessy 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

145 *per person*





CALL TODAY TO SPEAK WITH A WEDDING SPECIALIST.

OMNI NEW HAVEN HOTEL AT YALE • 203-772-6664

[OMNIHOTELS.COM/NEWHAVEN](https://www.omnihotels.com/newhaven)

OMNI  HOTELS & RESORTS  
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