

*celebrate*  
the moments,  
cherish the memories.  
wedding brochure

EXPERIENCES MATTER HERE

OMNI  
NEW HAVEN  
AT YALE





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*new beginnings*  
Are Better  
In New Haven

Take your next steps together among the towers and spires of historic New Haven. Omni New Haven Hotel at Yale is a modern retreat for timeless weddings, from intimate ceremonies to grand receptions. In the Grand Ballroom, crystal chandeliers and Venetian plaster paneling create a one-of-a-kind backdrop. And the 19th floor event space highlights impressive views of the surrounding city and its floating towers. Just steps from the picturesque beauty of Yale and downtown New Haven, your day will be picture perfect at this classic locale.



*about*  
Omni New Haven  
Hotel at Yale.

**A TIMELESS RETREAT**

Fantastic views of Yale and downtown New Haven make a stay at Omni New Haven truly remarkable. Start your day with Stance coffee from Morsel's before settling down to business or exploring this walkable city. At John Davenport's on the 19th floor, enjoy spectacular vistas of the historic green alongside an elegant meal featuring local ingredients and New England flavor.



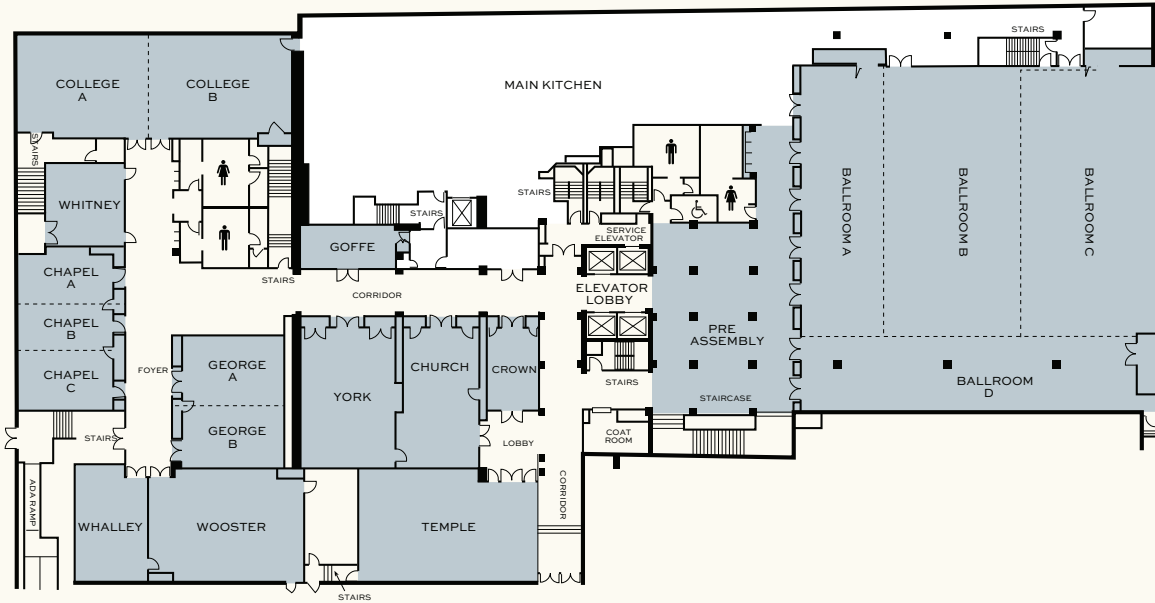


- 306 spacious guest rooms and suites with views of Yale University or Long Island Sound
- Two stunning wedding venues including the 9,200 square foot Grand Ballroom and the 19th floor Harbour Room with expansive views
- Three unique dining outlets including John Davenport's at the Top of the Park for creative New England cuisine, Morsel's offering fresh Stance coffee, pastries and sandwiches and Bar 19 for wine, cocktails and upscale regional fare
- On-site Ripple Float & Wellness Center, offering cryotherapy, infrared sauna, massage and zero-gravity float tanks
- Fully equipped 24-hour fitness center offering free weights, Lifecycles, Stairmasters and treadmills



Let Your Happily  
*ever after* Begin

# Second floor.



Meeting Room Capacities  
Were Determined Using  
72" Rounds Of 10 (Rounds  
Capacity), Three Chairs Per  
6'X30" Table (U-Shape  
Capacity) And Three Chairs  
Per 6'X18" Table (Classroom  
Capacity) Allowing For  
Minimal Audiovisual  
Equipment.

ROOM	LEVEL	SQURE FOOTAGE	DIMENSIONS	CEILING HEIGHT	FLOOR COVERING	PORTABLE WALLS	THEATER	CLASSROOM		BANQUET		RECEPTION	CONFERENCE	HOLLOW SQUARE	EXHIBITS	
								18"	30"	60"	72"				8'X10'	10'X10'
GRAND BALLROOM PRE-ASSEMBLY	2	2,052	38' X 54'	10'6"	CARPET	NO	-	-	-	-	120	-	-	-	5	5
GRAND BALLROOM	2	9,200	95' X 97'	10' - 16'	CARPET	NO	1,000	600	500	700	650	900	-	-	56	45
GRAND BALLROOM A	2	1,748	23' X 76'	10'	CARPET	YES	175	80	60	120	120	150	50	40	10	8
GRAND BALLROOM B	2	2,888	38' X 76'	16'	CARPET	YES	300	175	125	210	210	275	70	-	18	14
GRAND BALLROOM C	2	2,584	34' X 76'	16'	CARPET	YES	250	160	110	190	190	250	70	-	15	10
GRAND BALLROOM D	2	1,500	20' X 75'	10'	CARPET	YES	-	-	-	110	110	150	-	40	9	7
TEMPLE	2	1,475	20' X 38'	10'6"	CARPET	NO	140	90	70	100	100	140	32	40	9	7
CROWN	2	294	14' X 21'	10'6"	CARPET	NO	30	20	10	10	10	20	12	10	-	-
CHURCH	2	760	14' X 21'	10'6"	CARPET	NO	70	45	40	50	50	80	25	18	-	-
YORK	2	988	26' X 38'	10'6"	CARPET	NO	100	60	45	70	70	100	30	24	-	-
GEORGE	2	1,022	28' X 36'5"	10'6"	CARPET	YES	100	70	55	80	80	100	30	24	-	-
GEORGE A	2	522	18'5" X 28'	10'6"	CARPET	YES	50	30	25	30	30	50	20	14	-	-
GEORGE B	2	448	16'3" X 27'5"	10'6"	CARPET	YES	50	30	25	30	30	50	20	12	-	-
COLLEGE	2	2,058	28' X 75'	10'6"	CARPET	NO	200	120	100	150	150	200	54	40	12	10
COLLEGE A	2	966	28' X 34'5"	10'6"	CARPET	NO	80	60	50	60	60	100	34	20	-	-
COLLEGE B	2	1,092	28' X 39'	10'6"	CARPET	NO	80	60	50	70	70	100	40	30	-	-
WHITNEY	2	483	21' X 23'	10'6"	CARPET	NO	40	30	20	40	40	55	20	14	-	-
CHAPEL	2	1,085	25' X 43'4"	10'6"	CARPET	YES	100	66	55	80	80	100	30	30	-	-
CHAPEL A	2	365	14'6" X 25'	10'6"	CARPET	YES	35	30	20	20	20	37	12	10	-	-
CHAPEL B	2	338	13'6" X 25"	10'6"	CARPET	YES	25	20	20	20	20	37	12	10	-	-
CHAPEL C	2	385	15'4" X 15"	10'6"	CARPET	YES	35	30	20	20	20	40	12	10	-	-
WHALLEY	2	546	19'5" X 28'	10'6"	CARPET	NO	40	30	25	35	30	50	20	12	-	-
WOOSTER	2	1,220	28'4" X 43'	10'6"	CARPET	NO	100	60	50	60	60	100	35	20	-	-
GOFFE	2	281	11' X 25'6"	10'6"	CARPET	NO	-	-	-	14	-	-	14	-	-	-
HARBOUR	19	1200	16' X 42'	12'	CARPET	NO	40	20	-	50	48	60	25	-	-	-

# Traditional package.

White glove butler passed hors d'oeuvres, champagne toast, white, ivory or black floor length table linens, choice of color napkin, four course dinner service, five hour open bar and bridal suite on mezzanine.

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

## HORS D'OEUVRES | CHOICE OF FIVE

### COLD:

Deviled egg | prosciutto | chive

Sesame tuna | rice cracker | wasabi aioli

Smoked salmon | blini | crème fraîche | dill

Mozzarella | tomato | olive | salami | pesto

Spicy shrimp | tostone | avocado

Blue crab dip | pretzel | old bay | chive

### HOT:

Scallop | applewood bacon | hot honey

Lump crabcake | remoulade

Refried bean | tostone | queso | pico de gallo

Stuffed tater cup | pimento cheese | bacon

Pulled pork | fried potato | smoked cheddar | sour cream | scallion

Chorizo empanada | salsa verde

Buffalo chicken spring roll | blue cheese | celery

French onion soup boule | sherry | gruyere cheese

Peking duck spring roll | sweet chili sauce

## 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

### ZERO PROOF

Juices and soft drinks





# Traditional package.

## FIRST COURSE | CHOICE OF ONE

### FARM VEGETABLE SALAD

Mixed greens | tomato | cucumber | carrot | buttermilk vinaigrette

### LITTLE GEM SALAD

Garlic croutons | heirloom tomato | parmesan peppercorn dressing

### SPINACH ARUGULA SALAD

Strawberries | apples | feta | almonds | red onion | balsamic honey vinaigrette

### HEIRLOOM TOMATO SALAD

Fresh mozzarella | baby iceberg | red onion | balsamic drizzle | Italian vinaigrette

### ITALIAN WEDDING SOUP

Meatball | spinach | vegetables | parmesan

## SECOND COURSE

Intermezzo

## ENTREES | CHOICE OF TWO

### PAN SEARED BREAST OF CHICKEN

Caramelized onions | Spanish olives | lemon | butter | prosciutto | marble potato | broccolini

### CAPRESE CHICKEN

Tomato | fresh mozzarella | balsamic vinegar | basil | garlic parmesan bucatini | zucchini | chicken herb jus

### ROAST SALMON

Jasmine rice | kale | sherry shrimp velouté

### GRILLED LOCAL SEA BASS

Baby potato | asparagus | cherry tomato sauce | ripe olives | red pepper flakes | capers | parsley

### SPICY SHRIMP & SCALLOP

Soft polenta | tomato | parmesan | lemon | basil | peppers

### NEW YORK STRIP STEAK

Potato | bacon | kale | carrot | red wine jus

### PETITE FILET MIGNON

Buttermilk garlic mashed | king mushroom | broccolini | black garlic demi

### BRAISED SHORT RIB 72 HR.

Sweet mashed | roast asparagus | aromatic natural jus

## SWEET FINISH

Custom wedding cake

Freshly brewed shade grown coffee

Assorted teas

\$115 per person

# Elegant package.

White glove butler passed hors d'oeuvres, champagne toast, white, ivory or black floor length table linens, choice of color napkin, four course dinner service, five hour open bar, bridal suite on mezzanine 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:

Deviled egg | prosciutto | chive

Sesame tuna | rice cracker | wasabi aioli

Smoked salmon | blini | crème fraiche | dill

Mozz | tomato | olive | salami | pesto

Spicy shrimp | tostone | avocado

Blue crab dip | pretzel | old bay | chive

### HOT:

Scallop | applewood bacon | hot honey

Lump crabcake | remoulade

Refried bean | tostone | queso | pico de gallo

Stuffed tater cup | pimento cheese | bacon

Pulled pork | fried potato | smoked cheddar | sour cream | scallion

Chorizo empanada | salsa verde

Buffalo chicken spring roll | blue cheese | celery

French onion soup boule | sherry | gruyere cheese

Peking duck spring roll | sweet chili sauce

## DISPLAYS

### LOCAL AND INTERNATIONAL CHEESES

Honey, jam, lavosh crackers and grilled baguettes

### CRUDITÉ

Carrots, celery, peppers, cauliflower, broccoli, olives, blue stilton dip and avocado ranch

## 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

### NON-ALCOHOLIC

Juices and soft drinks





# Elegant package.

## FIRST COURSE | CHOICE OF ONE

### FARM VEGETABLE SALAD

Mixed greens | tomato | cucumber | carrot | buttermilk vinaigrette

### LITTLE GEM SALAD

Garlic croutons | heirloom tomato | parmesan peppercorn dressing

### SPINACH ARUGULA SALAD

Strawberries | apples | feta | almonds | red onion | balsamic honey vinaigrette

### HEIRLOOM TOMATO SALAD

Fresh mozzarella | baby iceberg | red onion | balsamic drizzle | Italian vinaigrette

### ITALIAN WEDDING SOUP

Meatball | spinach | vegetables | parmesan

## SECOND COURSE

Intermezzo

## ENTREES | CHOICE OF TWO

### PAN SEARED BREAST OF CHICKEN

Caramelized onions | Spanish olives | lemon | butter | prosciutto | marble potato | broccolini

### CAPRESE CHICKEN

Tomato | fresh mozzarella | balsamic vinegar | basil | garlic parmesan bucatini | zucchini | chicken herb jus

### ROAST SALMON

Jasmine rice | kale | sherry shrimp velouté

### GRILLED LOCAL SEA BASS

Baby potato | asparagus | Sicilian cherry tomato sauce

### SPICY SHRIMP & SCALLOP

Soft polenta | tomato | parmesan | lemon | basil | peppers

### NEW YORK STRIP STEAK

Potato | bacon | kale | carrot | red wine jus

### PETITE FILET MIGNON

Buttermilk garlic mashed | king mushroom | broccolini | black garlic demi

### BRAISED SHORT RIB 72 HR.

Sweet mashed | roast asparagus | aromatic natural jus

## SWEET FINISH

Custom wedding cake

Freshly brewed shade grown coffee

Assorted teas

*\$135 per person*

# Premier package.

White glove butler passed hors d'oeuvres, champagne toast, white, ivory or black floor length table linens, choice of color napkin, four course dinner service, five hour open bar, bridal suite on mezzanine 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:

Deviled egg | prosciutto | chive

Sesame tuna | rice cracker | wasabi aioli

Smoked salmon | blini | crème fraîche | dill

Mozzarella | tomato | olive | salami | pesto

Spicy shrimp | tostone | avocado

Blue crab dip | pretzel | old bay | chive

Beef tenderloin | rye crostini | horseradish sauce | micro greens

### HOT:

Scallop | applewood bacon | hot honey

Lump crabcake | remoulade

Refried bean | tostone | queso | pico de gallo

Stuffed tater cup | pimento cheese | bacon

Pulled pork | fried potato | smoked cheddar | sour cream | scallion

Chorizo empanada | salsa verde

Buffalo chicken spring roll | blue cheese | celery

French onion soup boule | sherry | gruyere cheese

Peking duck spring roll | sweet chili sauce

## DISPLAYS

### LOCAL AND INTERNATIONAL CHEESES

Honey, jam, lavosh crackers and grilled baguettes

### CRUDITÉ

Carrots, celery, peppers, cauliflower, broccoli, olives, blue stilton dip and avocado ranch

## 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

### ZERO PROOF

Juices and soft drinks





# Premier package.

## FIRST COURSE | CHOICE OF ONE

### ITALIAN WEDDING SOUP

Mini meatballs | escarole | carrots | acini di pepe pasta | parmesan

### NEW ENGLAND CLAM CHOWDER

Yukon potato | slab bacon | celery | oregano | thyme | cream

### FIRE ROASTED TOMATO BISQUE

Garlic croutons | pecorino | pesto

## SECOND COURSE | CHOICE OF ONE

### FARM VEGETABLE SALAD

Mix greens | tomato | cucumber | carrot | buttermilk vinaigrette

### LITTLE GEM SALAD

Garlic croutons | Heirloom tomato | parmesan peppercorn dressing

### SPINACH ARUGULA SALAD

Strawberries | apples | feta | almonds | red onion | balsamic honey vinaigrette

### HEIRLOOM TOMATO SALAD

Fresh mozzarella | baby iceberg | red onion | balsamic drizzle | Italian vinaigrette

## THIRD COURSE

Intermezzo

## ENTREES | CHOICE OF TWO

### PAN SEARED BREAST OF CHICKEN

Caramelized onions | Spanish olives | lemon | butter | prosciutto | marble potato | broccolini

### CAPRESE CHICKEN

Tomato | fresh mozzarella | balsamic vinegar | basil | garlic parmesan bucatini | zucchini | chicken herb jus

### ROAST SALMON

Jasmine rice | kale | sherry shrimp velouté

### GRILLED LOCAL SEA BASS

Baby potato | asparagus | Sicilian cherry tomato sauce

### SPICY SHRIMP & SCALLOP

Soft polenta | tomato | parmesan | lemon | basil | peppers

### NEW YORK STRIP STEAK

Potato | bacon | kale | carrot | red wine jus

### FILET MIGNON

Buttermilk garlic mashed | king mushroom | broccolini | black garlic demi

### 72 HR. BRAISED SHORT RIB

Sweet mashed | roast asparagus | aromatic natural jus

## SWEET FINISH

Custom wedding cake

Freshly brewed shade grown coffee

Assorted teas

*\$160 per person*

# Wedding buffet.

White glove butler passed hors d'oeuvres, champagne toast, white, ivory or black floor length table linens, choice of color napkin, four course dinner service, five hour open bar and bridal suite on mezzanine.

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

## HORS D'OEUVRES | CHOICE OF FIVE

### COLD:

Deviled egg | prosciutto | chive

Sesame tuna | rice cracker | wasabi aioli

Smoked salmon | blini | crème fraîche | dill

Mozzarella | tomato | olive | salami | pesto

Spicy shrimp | tostone | avocado

Blue crab dip | pretzel | old bay | chive

### HOT:

Scallop | applewood bacon | hot honey

Lump crabcake | remoulade

Refried bean | tostone | queso | pico de gallo

Stuffed tater cup | pimento cheese | bacon

Pulled pork | fried potato | smoked cheddar | sour cream | scallion

Chorizo empanada | salsa verde

Buffalo chicken spring roll | blue cheese | celery

French onion soup boule | sherry | gruyere cheese

Peking duck spring roll | sweet chili sauce

## BEVERAGES

### LIQUOR

Absolut Vodka, Beefeater gin, Bacardí rum, Old Forester bourbon, Johnnie Walker Red scotch, Milagro Silver tequila, Hennessy VS cognac, Cointreau liqueur

### BEERS

Domestic and imported

### WINE

House chardonnay, white zinfandel, merlot, and cabernet sauvignon

### NON-ALCOHOLIC

Juices and soft drinks





# Wedding buffet.

## SOUP & SALAD | CHOICE OF 3

### ROMAINE | MIXED GREENS

Tomato | cucumber | carrot | olives | garbanzo beans | sprouts  
crouton | parmesan | sunflower seeds | artichokes | Caesar | balsamic  
| roast garlic vinaigrette

### HEIRLOOM

Tomato | pear | mozzarella | red onion | basil | extra virgin olive oil |  
garlic | white balsamic dressing

### TORTELLINI PASTA SALAD

Heirloom tomato | olives | salami | cucumber | arugula | onion |  
pepperoncini

### NEW ENGLAND CLAM CHOWDER

Yukon potato | slab bacon | celery | oregano | thyme | oyster crackers

### ITALIAN WEDDING SOUP

Baby meatballs | escarole | acini di pepe | carrots | parmesan

### SPINACH SALAD

Hard boiled eggs | bacon | red onion | cremini mushroom | goat  
cheese | warm bacon dressing

## SIDES | CHOICE OF 2

**BUTTERMILK MASHED POTATOES** | chives

**ROAST SWEET POTATO** | maple syrup | cranberries

**POLENTA** | gorgonzola cheese | scallions

**ROASTED ASPARAGUS** | cherry tomato

**BROCCOLINI** | garlic | roasted peppers

**GREEN BEANS** | red onions | peppers

**WILD RICE**

## ENTRÉE | CHOICE OF 3

### 72 HOUR BRAISED SHORT RIB

Pickled onion | tomato | aromatic natural jus

### GRILLED NY STRIPS

King mushrooms | mustard demi glaze

### CHICKEN CAPRESE

Cherry tomato | fresh mozzarella | basil | lemon velouté

### PESTO CHICKEN

Roasted red peppers | ripe olives | fontina cheese | pesto chicken  
velouté

### SEARED DUCK

Port wine jus | muscat grapes

### FAROE ISLAND SALMON

Baby kale | lemon beurre blanc

### SEA BASS

Baby spinach | tomato | garlic | herbs | lemon | olive oil | capers

### MUSHROOM BOLOGNESE

Tumpet mushrooms | exotic mushrooms | tomato | carrots | bucatini

### RISOTTO

Sunflower seed | squash | mushroom | arugula | pesto

## SWEET FINISH

Custom wedding cake

Freshly brewed shade grown coffee

Assorted teas

*\$145 Per Person*

# Wedding enhancements.

All Items are priced per person.

## BREAKFAST (TO GO – PICK 3) \$15

Thomas' English muffin | sausage patty | egg | Cooper American

Everything bagel | pepper | egg | smoked cheddar

Grilled cheese | fried egg | pecan bacon | onion jam

Challah French toast | ham | egg | swiss

Country ham | cheese | biscuit | fig jam

Croissant | bacon | egg | Cooper American

Biscuit | Impossible patty | triple cream brie cheese

## SLIDER BAR \$17

Beef | crispy chicken | veggie

Roll/bread: Hawaiian | pretzel | potato

Cheese: BC | Cooper | Swiss | Pepper Jack

Toppings: iceberg | tomato | onions | hot peppers | bacon

Garlic aioli | cognac ketchup | Dijon mustard | Sweet Baby Ray's

## RAW BAR – MARKET PRICE

Clams | jumbo shrimp | lobster | oysters | mussels | cocktail | mignet | lemon | tabasco | horseradish

## FLATBREAD STATION \$15

Margarita

Pepperoni

Sausage | onion | mushroom

## CHIPS & DIPS \$15

Soft pretzel | tricolor chip | house potato chips | pita chips

Onion dip | hummus | mustard | jalapeno cheese sauce | salsa | guacamole

## CARVING STATION – ALL SERVED WITH MICRO ROLLS

### \$18 BEEF TENDERLOIN

Horseradish sauce | demi glaze

### \$15 BEEF STRIPLOIN

Mustard natural jus

### \$13 BREWED TURKEY SAGE

Apple cider jus

### \$15 SMOKED PORCHETTA

Italian salsa verde

### \$17 SMOKED BEEF RIBEYE

AU jus

## GELATO STATION \$12

Tahitian vanilla | salted caramel | chocolate

Toppings: orange pearls | mango balls | brownie bite | white chocolate curls | sprinkles | cookie crumbs

Vessel: waffle cone/bowl | cone chocolate

## DESSERT BAR \$15

Mini pies | chocolate raspberry tango bar | chocolate chunk brownies | lemon bars | meltaway bars | assorted mousse | whoopie

## ICE CREAM SUNDAE \$10

Ice cream: vanilla | chocolate

Toppings: hot fudge | whip cream | cherries | banana | strawberry | sprinkles | caramel | gummy | chocolate chips

## CANDY BAR \$14

Snickers | Kit Kat | Twix | peanut butter cups | malt balls | Skittles | Mike and Ike | Sour Patch





# Brunch.

## POST WEDDING BRUNCH

- Beignets | coffee cake | croissant | artisan breads
  - Assortment of local & international cheeses
  - Grilled baguettes & lavosh
  - Sliced fruit | berries | bananas
  - Assorted cereals | milk
  - Roasted red pepper | spinach | Arethusa gouda cheese | frittata
  - Applewood smoked bacon | kielbasa
  - Cinnamon French toast | salted caramel
  - 72 hour smoked beef brisket | light BBQ jus | pickled onions
  - Roasted garlic buttermilk mashed potatoes
  - Sauteed green beans | baby vegetables
  - Chefs' selection of sweets
  - Freshly brewed shade grown coffee
  - Assorted teas
- “\$67 per person*



Delight  
*in every* moment.





*forever*  
starts here.

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

CONNECT WITH A WEDDING SPECIALIST

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OMNI  
NEW HAVEN  
AT YALE