

# Event Menus



OMNI LOUISVILLE HOTEL  
EVENTS MENU





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**vg** Vegan

**gf** Gluten-friendly

**n** Contains nuts/peanuts

**df** Dairy-free

Prices are subject to 25% service charge and 6.0% sales tax. All menus and prices are subject to change.



# CONTINENTAL

All continental breakfasts include chilled fresh orange juice, apple juice, cranberry juice, freshly brewed regular and decaffeinated coffee and assorted hot teas. Prices are based on up to 1.5 hours of service.

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## THE SLUGGER

seasonal sliced fruit, berries *gf vg*

assorted chobani yogurts *gf*

granola, dried fruit *n df gf*

breakfast breads, muffins, butter, jams *n*

## SPRING TRAINING HEALTHY START

seasonal sliced fruit, berries *gf vg*

yogurt trifle | granola, berries, local honey *n gf*

seasonal smoothie shooter *df gf vg*

hard-boiled eggs, deasoned salt *df gf*

freshly baked muffins *n*

weisenberger steel-cut oats, dried fruit,  
brown sugar, local honey, candied pecans *n gf*

## THE DOWNTOWN CONTINENTAL

seasonal sliced fruit, berries *gf vg*

assorted chobani yogurts *gf*

granola *n gf*

breakfast breads, muffins, butter, jams *n*

bagels, sweet & plain cream cheeses *n*

english muffin sandwich, scrambled farm-fresh eggs,  
american cheese, onions, peppers, canadian bacon

weisenberger steel-cut oats | dried fruit, brown sugar,  
local honey, candied pecans *n gf*





# BREAKFAST BUFFETS

All breakfast buffets include freshly brewed regular and decaffeinated coffee, assorted hot teas and freshly squeezed orange juice. Prices are based on up to 1.5 hours of continuous service for a minimum of 25 guests with one buffet per 100 guests. Prices are subject to 25% service charge and 6.0% state sales tax. All menus and prices are subject to change.

## GRAND SLAM CLASSICS

seasonal sliced fruit, berries *gf vg*  
breakfast breads, muffins, butter, jams *n*  
assorted chobani yogurts *gf*  
house-made granola *n df*

### ENTRÉE

soft scrambled eggs *gf*

### ACCOMPANIMENTS

chicken sausage *df gf*  
applewood-smoked bacon *df gf*  
marbled potatoes, smoked paprika,  
griddled onion *gf vg* per person

## THE EXECUTIVE CLASSICS

seasonal sliced fruit, berries *gf vg*  
breakfast breads, muffins, butter, jams *n*  
assorted chobani yogurts *gf*  
house-made granola *n df gf*

### ENTRÉE

louisville scramble | local cheddar cheese,  
sautéed onions, bell peppers *gf*

### ACCOMPANIMENTS

applewood-smoked bacon *df gf*  
buttermilk biscuits, sausage gravy, jam, butter

## NS TRAIL CLASSICS

sliced seasonal fruit, berries *gf vg*  
breakfast breads, muffins, butter, jams *n*  
assorted chobani yogurts *gf*  
house-made granola *n df gf*

### ENTRÉE

egg bake | hash browns, onions, chorizo,  
monterey jack, roasted salsa *gf*

### ACCOMPANIMENTS

chicken sausage, applewood-smoked bacon *df gf*  
oatmeal, dried fruits, brown sugar,  
candied pecans *n gf*



# BREAKFAST ENHANCEMENTS

Minimum 80% of event guarantee required.

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## AVOCADO TOAST STATION

smashed avocado, french baguette,  
wheatberry bread, garlic naan **df**

smoked salmon, hard-boiled egg, capers, onions,  
radish, microgreens, diced tomatoes **df gf**

## BISCUITS & GRAVY

buttermilk biscuits, sausage gravy

## OLD FASHIONED OATMEAL

dried fruits, candied pecans, brown sugar,  
local honey, soy & whole milks **n gf**

## SMOKED CHEDDAR GRITS

smoked cheddar, freshly milled yellow corn,  
assorted hot sauces **gf**

## YOGURT TRIFLE

greek yogurt, granola, berries, local honey **n gf**

## ACAI BOWL

mixed berries, coconut, granola, peanut butter,  
chocolate crumbles **n**

## BISCUIT SANDWICH

scrambled farm-fresh eggs, smoked cheddar or  
pepper jack, applewood-smoked bacon or  
chicken sausage, blackberry jam

## ENHANCEMENTS

substitute egg whites for scrambled eggs  
add sautéed spinach and fire-roasted peppers

## BREAKFAST BURRITO

scrambled farm-fresh eggs, roasted peppers,  
onions, chorizo, roasted potatoes,  
cheddar cheese, fire-roasted salsa

## HARD-BOILED EGGS

everything spice, fresh cracked black pepper,  
assorted hot sauces **df gf**

## ASSORTED INDIVIDUAL CEREALS

2% milk, oat & soy milks





# ACTION STATIONS

Chef attendant required for all stations at 225 per chef, with one chef per 75 people. Action stations are enhancements to full breakfast buffets and a minimum of 80% of event guarantee is required. Prices are based on up to 1.5 hours of continuous service.

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## 4TH ST. LIVE OMELET & EGG STATION

whole farm-fresh eggs, egg whites, ham, applewood-smoked bacon, chicken sausage, cheddar jack cheese, mushrooms, onions, peppers, tomatoes, spinach, jalapeños, fire-roasted salsa **gf**

attendant required

## LOU POWER BOWL

fried egg, roasted cauliflower, avocado, sautéed peppers & onions, arugula, chicken sausage, quinoa, black beans, lime crema, assorted hot sauces **gf**

attendant required

## BREAKFAST TACO STATION

scrambled eggs, bacon, chorizo, radish, pico de gallo, roasted potatoes, salsa roja, queso fresco, sour cream, guacamole, cilantro, assorted hot sauces, flour & corn tortillas

attendant required





# PLATED BREAKFAST

All plated breakfasts are served with freshly brewed regular and decaffeinated coffee, assorted hot teas and freshly squeezed orange juice with assorted pastries. Plated breakfasts require a minimum of 25 people.

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## ALL-AMERICAN

soft scrambled eggs, marble potatoes, onions,  
applewood-smoked bacon, chicken sausage links,  
brûléed tomato, smoked paprika *gf*

## EGG WHITE SCRAMBLE

soft egg whites, chicken sausage,  
english muffin, grilled asparagus,  
roasted tomatoes, spinach

## HOT BROWN STRATA

turkey, applewood-smoked bacon,  
gruyère hollandaise, sourdough,  
roasted potatoes, tomatoes

## ENHANCEMENTS

trifle *n gf*

fresh cut fruit plate *df gf vg*

cinnamon rolls



# SWEET BREAKS

All breaks are served with freshly brewed regular and decaffeinated coffee, assorted hot teas and bottled water.

All prices are subject to 25% service charge and 6.0% state sales tax based on 30 minutes of service.  
All menus and prices are subject to change.

## TEA TIME

assorted hot teas, tea cakes, fruit tarts, scones,  
bourbon cream, european butter, jam *n*

## PERFORMANCE BREAK

protein bars, kind bars, apple chips,  
freshly sliced fruit, dried fruits, mixed nuts *n*

naked juices, vitamin waters

phocus caffeinated sparkling water

## SWEET & SALTY POPCORN

popcorn

assorted flavor shakers

m&m's

cracker jack

local sodas

## MILK & COOKIES

oatmeal raisin, peanut butter, ginger snap,  
sugar, white chocolate chip & macadamia,  
double-chocolate chip *n*

choose two | soy, vanilla- almond, oat, whole or  
chocolate milk

## NOSTALGIA BREAK

pop-tarts, peanut butter & jelly uncrustables,  
rice krispies squares, cracker jack,  
assorted ehrler's local ice cream *n*





# SAVORY BREAKS

All breaks are served with freshly brewed regular and decaffeinated coffee, assorted hot teas and bottled water.

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## FALLS CITY MARKET DISPLAY

grilled vegetables, antipasto,  
artisanal cheeses, charcuterie  
crostini, crackers, breads

## CRUDITÉS, CHIPS & DIP

assorted garden fresh vegetables, hummus,  
fire-roasted salsa, artichoke spread  
garlic naan, tortilla chips, grilled breads

## ENDURANCE BREAK

kashi bars, kind bars, dried fruit, seasonal berries,  
fresh juice shots, vitaminwater,  
phocus caffeinated sparkling water *ndf gf*

## BATS BASEBALL

pretzel sticks, hot cheese, assorted mustards  
buttered popcorn, cracker jack  
beef sliders | american cheese, caramelized onions  
mini beef franks, mini vegan chipotle sausage  
ketchup, mustard, relish

## THE PARKLANDS

cut fresh fruits, berries, assorted whole fruits,  
honey roasted cashews, candied pecans,  
sriracha walnuts, sunflower seeds,  
yogurt-covered pretzels, beef jerky *n*  
whipped avocado, mini garlic pita





# À LA CARTE

All prices are subject to 25% service charge and 6.0% state sales tax. All menus and prices are subject to change.

## INDIVIDUAL

†a guaranteed starting quantity is required,  
as items are perishable

assorted greek yogurtst **gf**

whole seasonal fruitst **gf vg**

kashi granola bars **n**

clif & kind power bars **n**

trail mix **n**

assorted candy bars **n**

bagged pretzels & kettle chips

erhler's local ice cream **n**

## BY THE DOZEN

breakfast breads, muffins, danish **n**

assorted bagels (plain, whole wheat,  
everything & blueberry) sweet & plain  
cream cheeses

cinnamon rolls, vanilla bean  
royal icing

gluten-friendly muffins **gf**

freshly baked cookies | sugar, peanut butter,  
double-chocolate chip, ginger snap, oatmeal raisin,  
white chocolate chip & macadamia **n**

brownies, blondies, fruit squares

gluten-friendly cookies or brownies **gf**





# LUNCH BUFFETS

Price are based on up to 1.5 hours of service for a minimum of 25 guests with one buffet per 100 guests. Any request for additional buffets will be billed at 100 guests.

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## ITALIAN

### STARTERS

minestrone soup

shaved brussels sprout & romaine salad | pecorino, toasted almonds, chives, shaved red cabbage, thyme lemon vinaigrette **n**

tomato, mozzarella, fresh basil, balsamic vinegar glaze, smoked sea salt

### ENTRÉES

chicken marbella | kalamata olives, pearl onions, white wine, oregano, fresh parsley **df gf**

stracotto beef | porcini mushroom demi-glace, roasted parsnips **gf**

sautéed cremini mushrooms, pearl onions, balsamic drizzle **gf vg**

artichoke & shrimp scampi

### ACCOMPANIMENTS

angel hair pasta, rosemary oil, oregano **df df**

herb roasted fingerling potatoes **gf vg**

roasted zucchini & squash, blistered tomatoes **gf vg**

garlic bread

### DESSERTS

tiramisu

assorted mini cannolis

## ASIAN

### STARTERS

miso, kale & tofu soup **df**

soba noodle & edamame salad | red pepper, scallions, thai peanut sauce **n df**

kale & cabbage salad | shaved carrots, shallots, cilantro, asian prickly pear dressing **df**

### ENTRÉES

char siu braised ribs **df**

gochujang roasted chicken **df**

sriracha & mirin salmon **df**

### ACCOMPANIMENTS

five-spiced potatoes **df gf vg**

vegetable fried rice

grilled broccolini, blistered baby bell peppers, ginger miso dressing **df**

### DESSERTS

hot asian donuts

green matcha tartlet

## 4TH ST. SANDO BOXED LUNCH

choose one sandwich | turkey & brie, italian sub, roast beef & smoked cheddar or roasted vegetable

choose one salad | veggie, pasta or quinoa

cornichons, pickled red onion

bag of chips, cookie



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## DELICATESSEN

### STARTERS

tomato bisque *gf*

arugula & grilled peach salad | chèvre, pecans,  
basil balsamic vinaigrette *n*

smoked macaroni salad

tomato, mozzarella, fresh basil,  
balsamic vinegar glaze *gf*

### DELI

roasted & smoked meats, turkey, ham, tuna salad,  
roast beef, spiced tofu *df gf*

cheddar, swiss, pepper jack cheeses *gf*

leaf lettuce, tomato, onion, pickles *gf vg*

dijon mustard aioli, whole-grain mustard,  
roasted red pepper hummus, mayonnaise

bread | multigrain, pita, hoagie, split-top brioche

grilled vegetables, miss vickie's chips

### DESSERTS

strawberry shortcake | vanilla whipped cream,  
strawberry coulis, fresh strawberries

ny cheesecake

### “THE” NEW YORK DELI ENHANCEMENT

matzo ball soup, hot peppered pastrami,  
hot corned beef, buttered saurkraut, gruyère swiss,  
gulden's spicy brown mustard, sweet & sour gherkins,  
toasted caraway rye & pumpernickel breads

## MEXICAN

### STARTERS

roasted corn & black bean salad,  
cilantro lime dressing *gf*

taco salad | tomatoes, peppers, green onions,  
queso fresco, tortilla strips, chipotle ranch

### ENTRÉES

braised pork carnitas *df gf*

adobo chicken tinga *df*

black bean & sweet potato hash *df gf vg*

### ACCOMPANIMENTS

cilantro & pico rice *df gf*

chile-spiced peppers & onions *gf vg*

shredded lettuce, pico de gallo, cilantro,  
shredded cheddar & cotija cheeses,  
chile & lime crema, salsa roja, guacamole *gf*

warm queso dip, refried beans, corn tortilla chips

flour tortillas

### DESSERTS

tres leches cake

churros, caramel sauce





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## HEALTHY KICK

### STARTERS

chicken & kale soup *df gf*

garden salad | heirloom tomatoes,  
tricolor carrots, artichoke hearts, red onions,  
low-cal champagne vinaigrette *df gf*

greek quinoa salad *gf*

### ENTRÉES

lemon-pepper baked chicken breast *df gf*

golden polenta, pesto shrimp *n gf*

roasted vegetable red curry stew

### ACCOMPANIMENTS

brown rice pilaf

green beans, grilled onions *gf*

roasted carrots *gf vg*

garlic naan bread, hummus *vg*

### DESSERTS

fruit ambrosia

chia pudding

baked cinnamon apple

## KENTUCKIANA

### STARTERS

burgoo

classic coleslaw

black-eyed pea salad | onions, peppers,  
zucchini, squash, tomatoes,  
sorghum & bourbon vinaigrette *gf vg*

southern potato salad *gf*

### ENTRÉES

fried chicken, cajun hot honey

hot brown | roasted turkey, tomato, buttermilk biscuit,  
applewood-smoked bacon, pimento mornay

bourbon-glazed pork loin *df*

### ACCOMPANIMENTS

smoked cheddar mac n' cheese

southern collard greens *df gf*

honey cornbread

### DESSERTS

derby pie, bourbon whipped cream *n*

warm apple cobbler



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## ALL-AMERICAN STARTERS

chicken noodle soup

wedge salad | applewood-smoked bacon,  
blue cheese, chives, hard-boiled egg,  
green goddess dressing

garden salad | tomatoes, cucumbers, carrots,  
red onion, mint ranch dressing

## ENTRÉES

fire-grilled hamburgers, lettuce, tomato, onion,  
pickles, assorted cheeses, split-top buns

blistered brats, sauerkraut, caramelized onions,  
assorted mustards, brioche buns

bbq pulled chicken *gf*

beyond burger sliders *gf vg*

## ACCOMPANIMENTS

tater keg bites, cheese sauce *gf*

pork shoulder baked beans *gf*

fresh buttered corn on the cob *gf*

## DESSERTS

freshly baked cookies

assorted dessert bars

## BBQ BOURBON STARTERS

mixed greens, toy box tomatoes, tricolor carrots,  
ranch dressing *gf*

## ENTRÉES

smoked brisket *gf*

fire-roasted chicken *gf*

grilled cheddar & jalapeño sausage *gf*

## ACCOMPANIMENTS

pork shoulder baked beans *df gf*

collard greens *df gf*

fried green tomatoes

white onions & pickles *gf vg*

smoky bourbon bbq sauce *df gf*

sliced white bread *df*

## DESSERTS

pecan pie *n*

apple pie *n*

whipped chantilly cream





# PLATED LUNCH

All plated lunches are served with freshly brewed regular and decaffeinated coffee, assorted hot teas and freshly baked breads. Plated lunches require a minimum of 25 people.

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## SALAD | CHOOSE ONE

### WEDGE SALAD

hard-boiled eggs, applewood-smoked bacon, toy box tomatoes, chives, spiced croutons, blue cheese dressing

### LOCAL GREENS

cucumber, radish, carrots, herbed goat cheese, spiced croutons, green goddess dressing *gf*

### ROMAINE & SHAVED BRUSSELS SPROUTS

baby tomatoes, shredded red cabbage, shaved pecorino, heirloom carrots, citrus vinaigrette *gf*

## DESSERT | CHOOSE ONE

opera cake

white chocolate yuzu citrus mousse

belgian chocolate gateau

red velvet cake

strawberry genoise

lemon & raspberry shortcake

## ENTRÉE | CHOOSE ONE

### PETITE TENDERLOIN

cauliflower purée, roasted green-top carrots, porcini *gf*

### SALMON GARLIC & HERB BUTTER

saffron risotto, grilled jumbo asparagus, marinated wild mushrooms *gf*

### SPICED ROASTED CHICKEN

garlic pommes purée, broccolini, carrots, blistered heirloom tomato, shallot & thyme velouté *gf*

### 48-HOUR BRAISED SHORT RIBS

smoked cheddar grits, roasted root vegetables, pickled carrot ribbons, natural jus *gf*

### GRILLED HERB CHICKEN

baby new potatoes, blistered baby bell peppers, asparagus, dijon & lemon beurre blanc *gf*

### VEGAN RISOTTO PURSE

wild mushrooms, asparagus, english peas, fresh herbs, smoked tomato coulis *gf vg*



# HORS D'OEUVRES

Hors d'oeuvres require a minimum of 3 dozen pieces per item ordered. Select preference from options below. Passed Hors d'oeuvres available upon request. Butler fee of \$100 per hour, with 1 butler per 75 guests.

All prices are subject to 25% service charge and 6.0% state sales tax. All menus and prices are subject to change.

## HOT

### MINI SKEWERS

chipotle honey chicken, fresh parsley *df*

five-spice beef, thai peanut sauce, black & white  
sesame seeds *n*

sticky bourbon chicken

churrasco steak, chimichurri sauce

### ASSORTED EMPANADAS

pork carnitas, mojo

beef brisket, alabama carolina gold sauce

veggie, mango salsa

### LAMB LOLLIPOPS

maple, orange & mint chimichurri *df gf*

pistachios & panko *n*

grilled herb pepper, apricot glaze

### BEEF WELLINGTON

beef filet, puff pastry, mushroom duxelles,  
green peppercorn sauce

### CRAB CAKES

spicy cajun remoulade *df*

### GYOZA

vegetable or pork, sesame soy *df*

### SPRING ROLLS

vegetarian, ponzu sauce *df*

### ARANCINI

panko-crusted risotto croquettes, red pepper coulis

### BOURBON BBQ BEEF MEATBALLS

fresh chives, parsley





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## COLD

### DEVEILED EGGS

applewood-smoked bacon, blue cheese *df gf*

bloody mary | applewood-smoked bacon, pickle, celery curl

smoked salmon, capers, pickled shallot

classic southern-style

### CROSTINI

ricotta, pesto, heirloom tomato

goat cheese, blistered pearl onions, crispy prosciutto, balsamic glaze

bbq pulled pork, avocado & bacon jam

charred steak, arugula, herb, boursin, peppadew, chive gremolata

shaved ribeye, honey gorgonzola

burrata, tomato chutney, basil microgreens

shrimp po'boy crostini

### BAJA TUNA

ahi tuna, peppers, mango, grilled jalapeño, spiced chipotle sauce *df gf*

### CRAB SALAD TARTLET

charred chives, old bay crème fraîche *gf*

### MINI TUXEDO GOAT CHEESE TRUFFLES

### CUCUMBER & SHRIMP RONDELLE

dill & chive cream cheese, chile threads

### RASPBERRY & BRIE TARTS

### CAJUN CHICKPEA QUINOA

peppers, spinach, cajun vinaigrette *gf vg*



# DISPLAY STATIONS

Prices are based on up to 1.5 hours of service and are subject to 25% service charge and 6.0% state sales tax. All menus and prices are subject to change.

## ARTISANAL CHARCUTERIE BOARD

assorted cheeses, cured meats  
whole-grain mustard, onion & bacon jam, marinated olives  
assorted crackers, grilled breads

## MARKET CRUDITÉS

broccolini, green-top carrots, celery, cucumber, carnival cauliflower, baby bell peppers, snap peas, radish, baby tomatoes **df gf vg**

## CHIPS & DIPS

tortilla, potato & pita chips  
warm spinach dip  
warm cajun sweet potato dip, crispy kale

## FRESH FRUIT SKEWERS

melon & berries **gf vg**  
honey yogurt dip

## CHILLED SEAFOOD ON ICE

crab claws, oysters, shrimp **gf**  
spicy cocktail sauce, mignonette, grilled lemons, horseradish sauce, assorted hot sauces

## SUSHI

california rolls, philadelphia rolls, spicy tuna rolls, vegetable maki  
warm sea salt edamame  
soy sauce, wasabi, pickled ginger

## CHEF'S SWEET TABLE

chef's selection of assorted petit fours, mini desserts, chocolate mousse cups, macaroons, swiss chocolates





# CARVING STATIONS

Carving stations require a minimum of 20 guests and 3 stations (unless added to a reception, lunch or dinner menu). Prices are based on up to 1.5 hours of service. Chef attendant required at 225 per chef, with one chef per 100 people.

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## SALT-CRUSTED SLOW-ROASTED PRIME RIB

horseradish cream, au jus, golden yukon mash, bearnaise sauce, petite rolls, assorted mustards  
attendant required

## HERB-RUBBED BEEF TENDERLOIN

caramelized demi-glace, horseradish cream, sautéed mushrooms & shallots, petite rolls, assorted mustards  
attendant required

## FIRE-GRILLED HERB SALMON

dill & chive aioli, capers, grilled lemons, lemon & dill risotto, english cucumbers, assorted breads  
attendant required

## LOW & SLOW BEEF BRISKET

chipotle bbq sauce, sliced pickles, jalapeño & cheddar sausage, sweet southern slaw, petite rolls  
attendant required

## BOURBON PORK LOIN

assorted mustards, hot honey glaze, cornbread  
attendant required

## ROASTED TURKEY HOT BROWN

roasted turkey breast, tomatoes, applewood-smoked bacon, pecorino mornay sauce, mini brioche rolls  
attendant required



# ACTION STATIONS

Action stations require a minimum of 20 guests and 3 stations (unless added to a reception, lunch or dinner menu). Prices are based on up to 1.5 hours of service. Chef attendant required at 225 per chef, with one chef per 100 people. Prices are subject to 25% service charge and 6.0% state sales tax.

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## ITALIAN PASTA BAR

linguine & penne pastas **vg**

marinara, pesto & alfredo sauces **n gf**

chicken, spicy italian sausage, rock shrimp, spinach, mushrooms, broccoli, yellow squash, bell pepper, fresh basil, chopped garlic, evoo, parmigiano-reggiano **gf**

attendant required

## SLIDER STATION

black angus all-beef patty

nashville hot fried chicken

balsamic portobello, zucchini straws **vg**

cheddar & pepper jack cheeses, caramelized onions, leaf lettuce, tomatoes, red cabbage slaw

smoked ketchup, whole-grain mustard **gf vg**

brioche & pretzel buns

attendant required

## BUILD-YOUR-OWN STREET TACO STATION

adobo beef, pork carnitas, chicken tinga, rock shrimp, black bean & sweet potato hash

radish, onions, cilantro, cotija, pico de gallo, avocado salsa, jalapeños, lime crema

flour & corn tortillas

attendant required

## RISOTTO STATION

asparagus, peas, wild mushrooms, herb chicken, roasted red peppers, prosciutto, parmesan, fresh herbs **gf**

vegetable stock, truffle oil **gf**

attendant required

## MARTINI MAC STATION

elbow, cavatappi & baby shell pastas

gruyère cheese sauce, lobster mornay sauce, jalapeño cheddar sauce

chicken, bacon, shrimp, crispy fried onions, mushrooms, asparagus, broccoli, fresh garlic, chives, red pepper flakes, toasted panko, parmesan

attendant required





# DINNER BUFFETS

Prices are based on up to 2 hours of service for a minimum of 25 guests with one buffet per 100 guests. Any request for additional buffets will be billed at 100 guests.

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## LITTLE ITALY

### STARTERS

tomato bisque

shaved brussels sprouts & romaine salad  
toasted almonds, pecorino, chives,  
shaved red cabbage, lemon & thyme vinaigrette **n gf**

antipasti salad | crisp iceberg, cured meats,  
provolone, tomatoes, olives, red onion **gf**

### ENTRÉES

chicken marbella | kalamata olives, pearl onions,  
white wine, oregano, fresh parsley **df gf**

beef medallions, porcini mushroom demi-glaze **df gf**

artichoke & shrimp scampi

### ACCOMPANIMENTS

angel hair pasta, rosemary oil, oregano **vg**

lemon & herb risotto **gf**

roasted zucchini & squash, blistered tomato **gf vg**

garlic herb bread

### DESSERTS

tiramisu **n**

assorted mini cannolis **n**

lemon cake **n**

## LATIN

### STARTERS

fire-roasted tomato gazpacho **gf vg**

black bean & rice salad | red onion, cucumber,  
peppers, jalapeño, cilantro,  
smoked cumin & chile vinaigrette **gf vg**

red cabbage slaw | shredded carrots, pepitas,  
cilantro, queso fresco **gf**

taco salad | tomatoes, peppers, green onions,  
queso fresco, tortilla strips

### ENTRÉES

chicken tinga **df**

chimichurri gulf shrimp, sweet tostones,  
fire-roasted peppers **df**

pulled braised pork, mole **df gf**

### ACCOMPANIMENTS

spanish yellow rice **df gf**

refried beans, smoked paprika elotes,  
cotija cheese, fresh herbs **gf**

### DESSERTS

warm mini churros, caramel sauce **n**

coconut cream pie **n**

assorted citrus squares **n**



# DINNER BUFFETS

Prices are based on up to 2 hours of service for a minimum of 25 guests with one buffet per 100 guests. Any request for additional buffets will be billed at 100 guests.

All prices are subject to 25% service charge and 6.0% state sales tax. All menus and prices are subject to change.

## THE CHURCHILL

### STARTERS

burgoo

limestone bibb, poached pears, pistachio, chèvre, prosecco vinaigrette **n gf**

black-eyed pea salad | onions, peppers, zucchini, squash, tomatoes, sorghum & bourbon vinaigrette **gf vg**

southern potato salad **gf**

### ENTRÉES

fried chicken, cajun hot honey

hot brown | roasted turkey, applewood-smoked bacon, tomatoes, buttermilk biscuit, pimento mornay

bourbon-glazed pork loin **df gf**

### ACCOMPANIMENTS

smoked cheddar mac n' cheese

fresh buttered corn on the cob **gf**

southern greens **df gf**

honey cornbread

### DESSERTS

derby pie, bourbon whipped cream **n**

warm apple cobbler **n**

hummingbird cake **n**

## BROWNSBORO

### STARTERS

potato & leek soup | chives, bacon **gf**

chop salad | hard-boiled egg, applewood-smoked bacon, toy box tomatoes, croutons, blue cheese dressing

smoked macaroni salad **df**

### ENTRÉES

braised short rib **df gf**

citrus roasted chicken, lemon beurre blanc **gf**

shrimp & grits | cheddar grits, shrimp gravy **gf**

### ACCOMPANIMENTS

smashed marbled potatoes **gf vg**

grilled broccolini & charred baby bell peppers **gf vg**

crispy honey brussels **gf**

### DESSERTS

assorted mini cheesecakes **n**

dessert bars **n**





# DINNER BUFFETS

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## MEDITERRANEAN BASIN

culinary tour highlighting the the regions from spain to the middle east

### STARTERS

gigante bean salad *gf*  
feta, cucumber & green bean niçoise salad *gf*  
babaganush platter, assorted vegetables *gf*  
vegetarian chickpea stew *gf*

### ENTRÉES

golden potato bake  
saffron paella rice, shrimp, mussels, clams, sausage *gf*  
chicken shawarma  
braised lamb meatballs, roasted red pepper coulis  
fried artichokes, lemon butter

### ACCOMPANIMENTS

sliced baguettes *df*  
pita bread  
sliced olive bread, evoo *gf*  
roasted garlic spread *gf*  
red pepper hummus *gf*  
tzatziki sauce *gf*

### DESSERTS

baklava *n*  
amaretto cornbread *n*  
macaroons *n*

## ENHANCEMENT

### ROASTED WHOLE SUCKLING PIG

minimum 100 people



# PLATED DINNER

All plated dinners are served with freshly brewed regular and decaffeinated coffee, assorted hot teas and freshly baked breads. Add iced tea for 5 per person. Prices are based on up to 2 hours of service for a minimum of 25 guests.

All prices are subject to 25% service charge and 6.0% state sales tax. All menus and prices are subject to change.

## SALAD | CHOOSE ONE

### WEDGE SALAD

hard-boiled eggs, applewood-smoked bacon, heirloom cherry tomato, herbs, blue cheese dressing *gf*

### LOCAL GREENS

cucumber, radish, carrot, herbed goat cheese, herb croutons, green goddess dressing

### KALE & RED CABBAGE

baby kale, shredded cabbage, shaved carrots, radish, apple cider vinaigrette *gf vg*

### ROMAINE HEARTS

baby tomatoes, parmigiano-reggiano, sun-dried tomatoes, herb croutons, caesar dressing

### ROASTED BEETS & GOAT CHEESE

red & yellow beets, arcadian mixed greens, herbed goat cheese, honey balsamic vinaigrette *gf*

### ARCADIAN

arcadian mixed greens, feta, grapes, candied pecans, blackberry vinaigrette *n*

## DESSERT | CHOOSE ONE

opera cake *n*

white chocolate & yuzu citrus mousse *n*

belgian chocolate gateau *n*

salted caramel cheesecake *n*

bourbon salted devil's food cake *n*

## ENTRÉE | CHOOSE ONE

### ROASTED CHICKEN

asparagus, marinated mushrooms, peas, pommes purée, shallot & thyme velouté, herb oil *gf*

### GRILLED SALMON

creamy citrus risotto, baby vegetables, lemon & dill sauce *gf*

### BEEF SHORT RIB

dauphinoise potatoes, root vegetables, seasonal peppers & mushrooms, au jus *gf*

### FILET OF BEEF

yukon gold mash, blistered carrots, broccolini, tobacco onions *gf*

### SEA BASS

saffron risotto, haricots vert, carnival cauliflower, tomato & olive chutney *gf*

### RISOTTO ZUCCHINI PURSE

grilled zucchini stuffed with herb risotto, smoked tomato coulis *gf vg*

### PORTOBELLO

olive oil couscous, wild spinach *gf gf*





# PLATED DINNER

All plated dinners are served with freshly brewed regular and decaffeinated coffee, assorted hot teas and freshly baked breads. Add iced tea for 5 per person. Prices are based on up to 2 hours of service for a minimum of 25 guests.

All prices are subject to 25% service charge and 6.0% state sales tax. All menus and prices are subject to change.

## DUO ENTRÉES

### CHICKEN & SALMON

herb & wild rice pilaf, baby carrots, asparagus,  
lemon & thyme velouté *gf*

### SHORT RIB & CHICKEN

whipped mornay potatoes, french beans,  
crispy brussels sprouts, blistered baby peppers,  
demi-glace *gf*

### PETITE FILET & SEA BASS

garlic yukon gold mash, broccolini,  
roasted carrots & peppers, peppercorn demi-glace,  
tomato & olive chutney *gf*

### SHORT RIB & SHRIMP

smoked cheddar grits, root vegetables,  
ribboned carrots, red wine demi-glace, chimichurri *gf*

### TENDERLOIN & LOBSTER

white truffle pommes purée, baby zucchini,  
black garlic & herb butter, charred lemon *gf*



# NON-ALCOHOLIC

All prices are subject to 25% service charge and 6.0% state sales tax. All menus and prices are subject to change.

## BEVERAGES

regular or decaffeinated coffee

assorted hot teas

fresh juice | orange, apple, grapefruit, cranberry,  
pineapple, tomato

classic black iced tea

classic or raspberry lemonade

fruit & herb infused water

acqua panna natural spring water

s.pellegrino sparkling mineral water

s.pellegrino essenza flavored sparkling  
mineral water

phocus caffeinated sparkling water

coconut water

assorted soft drinks

pure life water

enroot cold brew tea

assorted kohana canned coffee drinks

naked fruit juice & smoothies

gatorade and powerade sports drinks | g2 grape,  
fruit punch, zero glacier, zero lemon-lime

red bull energy drink or sugarfree

## BEVERAGE PACKAGE À LA CARTE

### FULL DAY

regular & decaffeinated coffee,  
assorted hot teas, iced tea, soft drinks,  
bottled still water, sparkling water

8 hours of service

### HALF DAY

regular & decaffeinated coffee,  
assorted hot teas, iced tea, soft drinks,  
bottled still water, sparkling water

4 hours of service





# BEER

Bartender required at 225 per bartender, with one bartender per 100 guests.  
Host sponsored bar per drink charges based on consumption. Cash bars require a 1000 minimum spend.

All prices are subject to 25% service charge and 6.0% state sales tax. All menus and prices are subject to change.

## BEER BY THE BOTTLE

### DOMESTIC

budweiser, bud light, coors light, miller lite,  
michelob ultra

### PREMIUM

corona extra, dos equis, blue moon belgian white,  
stella artois, angry orchard hard cider,  
heineken O.O (non-alcoholic)

### CRAFT

omni lou bluegrass hazy ipa, sierra nevada pale ale,  
samuel adams boston lager

### LOCAL

omni lou bluegrass hazy ipa, west 6th pale ale,  
gravely la bamba mexican lager,  
ky brewing bourbon barrel ale





# WINE

Bartender required at 225 per bartender, with one bartender per 100 guests.  
Host sponsored bar per drink charges based on consumption. Cash bars require a 1000 minimum spend.

All prices are subject to 25% service charge and 6.0% state sales tax. All menus and prices are subject to change.

## WINE

### TIER ONE

kenwood yulupa | california | sparkling

bulletin place | australia | sauvignon blanc,  
chardonnay, merlot, cabernet sauvignon

### TIER TWO

kenwood yulupa | california | sparkling

wente hayes ranch | livermore valley, ca | rosé,  
chardonnay, merlot, cabernet sauvignon

### TIER THREE

kenwood yulupa | california | sparkling

decoy by duckhorn | sonoma county, ca | rosé,  
sauvignon blanc, chardonnay, pinot noir, merlot,  
cabernet sauvignon

## PACKAGE BAR

package bar includes selected spirits  
(call/premium/super-premium), selected tier wine,  
premium beer, domestic beer, craft beer,  
assorted soft drinks, mixers, bottled water, juice

## CALL BRANDS

## PREMIUM BRANDS

## SUPER-PREMIUM BRANDS

## CASH BAR

credit & debit card only. available on request.





# SPIRITS

Bartender required at 225 per bartender, with one bartender per 100 guests.  
Host sponsored bar per drink charges based on consumption. Cash bars require a 1000 minimum spend.

All prices are subject to 25% service charge and 6.0% state sales tax. All menus and prices are subject to change.

## LIQUOR

### CALL BRAND

vodka | svedka  
gin | seagram's  
scotch | j&b  
rum | castillo  
bourbon | jim beam  
tequila | sauza blanco  
cognac | hennessy vs

### PREMIUM BRAND

vodka | absolut  
gin | castle & key roots of ruin gin  
scotch | johnnie walker red label  
rum | bacardí  
bourbon | old forester 86  
tequila | milagro silver  
cognac | hennessy vs  
rye whiskey | angel's envy

### SUPER-PREMIUM BRAND

vodka | tito's handmade  
gin | the botanist  
scotch | monkey shoulder  
rum | sailor jerry spiced  
bourbon | maker's mark  
tequila | patrón silver  
cognac | hennessy vsop  
rye whiskey | woodford reserve

## KENTUCKY WHISKEY BAR BARREL

### EXPERIENCE THE RICH, TIMELESS TRADITION OF KENTUCKY BOURBON

old forester barrel selection  
castle & key small batch wheated  
elijah craig small batch  
four roses single barrel  
maker's mark  
pinhook straight  
.5oz per person



# BAR MIXOLOGY

Bartender required at 200 per bartender, with one bartender per 100 guests.

Host sponsored bar per drink charges based on consumption. Cash bars require a 1000 minimum spend.

All prices are subject to 25% service charge and 6.0% state sales tax. All menus and prices are subject to change.

## PACKAGES

package bar includes selected spirits (call/premium/super-premium), selected tier wine, premium beer, domestic beer, craft beer, assorted soft drinks, mixers, bottled water, juice

## CALL BRANDS

### PREMIUM

### SUPER-PREMIUM

## CASH BAR

credit and debit card only. available on request

## OMNI SIGNATURE COCKTAILS

add a selection of barmalade-inspired cocktails using craft, premium or call brands to any bar

### GRAPEFRUIT PALOMA

tequila | grapefruit-elderflower barmalade, agave syrup, lime juice

### BLOOD ORANGE WHISKEY SOUR

whiskey | blood orange-guava barmalade, sour mix

### APPLE-PEAR CRUSH

vodka or gin | apple-pear barmalade, orange liqueur, sour mix

## OMNI SIGNATURE MOCKTAILS

add a selection of barmalade-inspired mocktails to any bar

### BLOOD ORANGE MADRAS

blood orange-guava barmalade, cranberry juice, lime

### CINNAMON APPLE SOUR

apple-pear barmalade, monin cinnamon, sour mix, angostura bitters





# EVENT GUIDELINES

## FOOD & BEVERAGE POLICIES

The Omni Louisville Hotel does not allow any food or beverage to be brought into the hotel by guests due to city, state, health and liquor laws. The Omni Louisville maintains exclusive rights to provide, control and maintain all food and beverage services throughout the Omni Louisville Hotel.

All food and beverage must be purchased through Omni Louisville Hotel for consumption on-premise. Any leftover food or beverage cannot be taken off property at the conclusion of your event. The Omni Hotel will purchase any reasonable special items or products from a licensed approved vendor. All kosher, gluten-friendly or specialty products must be guaranteed 7 days prior to the event.

Omni Louisville, as a license holder, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the Kentucky Alcoholic Beverage Control Boards regulation. It is our policy, therefore, that all alcoholic beverages must be supplied by the Hotel.

All menu items and prices listed are subject to change based on seasonality, availability of product and fluctuating market price for perishable items. The Omni Louisville Hotel reserves the right to make product substitutions in the case that the factors listed above deem availability of the product out of our reasonable control.

## GUARANTEES

A 72-hour (3 business days) guarantee is required for all meal functions. In the event a guarantee is not received by 11:00 AM Eastern Standard Time, the most recent estimated attendance count will be prepared and billed. For functions scheduled on a Tuesday, the final guarantee must be received by 11:00 AM Eastern Standard Time on the preceding Friday.

All changes to food and beverage functions that take place less than 10 days prior to the event are subject to approval by the Omni Louisville Hotel. Requests to increase guarantees within 10 days will be accommodated based on product availability and cannot be guaranteed.

Omni Louisville reserves the right to add a 100 fee to all pop-up event requests. A pop-up event is classified as an event that is requested within 3 days or 72 hours prior to the group arrival. The menu selection for a pop-up event will be decided by the Omni Louisville Hotel and cannot be changed within this 72 hour time-frame unless approval from the Omni Louisville Hotel Executive Chef or Banquet Chef has been granted.



# EVENT GUIDELINES

## MENU STANDARDS

A minimum of twenty (25) guests are required for plated breakfasts, lunches and dinners. All buffets with a guarantee under twenty-five (25) guests are subject to a \$100 surcharge. All buffets with a guarantee under fifteen (15) guests are subject to \$200 surcharge.

All menu enhancements and stations must be ordered for a minimum of 80% of the guaranteed event guest count.

Break menus are designed for 30 minutes of service. Breakfast and lunch buffets and reception stations are designed for 1.5 hours of service. All dinner buffets are designed for 2 hours of service. Additional fees apply for requests to exceed these standards.

A maximum of three (3) entrée options, to include a vegetarian selection, will be permitted for all plated menus. If more than one entrée is selected for a plated meal, the price for the menu will be determined by the highest priced entrée. A per-entrée guarantee must be submitted 10 days prior and the final event guarantee 72 hours in advance. Group is required to denote entrée selection with place cards.

The kitchen will prepare a maximum of 3% over the guarantee.

For any events requiring pre-set food, the guarantee number is to be equal to the set number.

A bartender is required for all receptions. One bartender is required per 100 guests for all hosted & cash bars at a cost of \$225 per bartender. Cash bars are available upon request and require a \$1,000 minimum spend. Credit and debit cards only.





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