

OMNI MOUNT WASHINGTON RESORT
EVENT MENUS





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ON THE RUN

Each box breakfast is served in a keepsake Omni Mount Washington Resort lunch bag and your choice of assorted juices including orange, apple and tomato.

Prices are subject to a 23% service charge and a 8.5% NH meals and rooms tax. All menus and pricing are subject to change.

BOX BREAKFAST TO-GO

HOT

Fresh whole fruit

Individual yogurt

Breakfast bar

Fluffy scrambled egg and cheese wrap

COLD

Fresh whole fruit

Individual yogurt

Breakfast bar

House made muffin served with butter and preserves

Assorted doughnuts

22 per person



PLATED

All plated breakfasts are served with your choice of freshly brewed regular coffee, decaffeinated coffee, assorted fine teas and assorted juices including orange, cranberry, apple, V8 and tomato.

Prices are subject to a 23% service charge and a 8.5% NH meals and rooms tax. All menus and pricing are subject to change.

NEW HAMPSHIRE

Fresh sliced seasonal fruit

Pastry chef's selection of house made muffins, Danishes and breakfast breads

House made sticky buns

Fluffy scrambled eggs

Meats | Applewood smoked bacon or linked sausage

Oven roasted breakfast potatoes

36 per person

THE BRETTON WOODS

Fresh sliced seasonal fruit

Fluffy scrambled eggs with country ham and tomatoes

Oven baked buttermilk biscuits

Country or sausage gravy

Oven roasted breakfast potatoes

34 per person

THE CONWAY

Fresh sliced seasonal fruit

Griddled French toast served with New Hampshire maple syrup

House made blueberry sausage

Oven roasted breakfast potatoes

34 per person

THE BROOKLYN

Fresh sliced seasonal fruit

Assorted flavored yogurts

Assorted bagels served with flavored cream cheeses

Smoked salmon mousse

33 per person

CONTINENTAL

Fresh sliced seasonal fruit

Assorted flavored yogurts

House made granola

Pastry chef's selection of house made muffins, Danishes and breakfast breads

27 per person



CONTINENTAL

All continental breakfasts are served with your choice of freshly brewed regular coffee, decaffeinated coffee, assorted fine teas and assorted juices including orange, cranberry, apple, V8 and tomato.

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DELUXE CONTINENTAL

Fresh seasonal berries served with brown sugar and yogurt

Freshly baked mini Danishes

House made maple scones

Assorted breakfast breads

House made cinnamon coffee cake

Freshly baked croissants served with butter and preserves

30 per person

CONTINENTAL ADDITIONS

Fluffy scrambled eggs | 6 per person

Assorted bagels served with cream cheese
5 per person or 54 per dozen

Fresh seasonal berries served with crème fraîche
8 per person

Assorted breakfast cereals served with whole milk, 2% and skim milk | 4.5 per person

Steel cut oats served with roasted apple raisin compote, honey and brown sugar | 7 per person

House baked scones served with devonshire cream
7 per person

Gluten free toast and Vermont butter | 7 per person

Gluten free English muffin and Vermont butter
7 per person

Gluten free granola and berry parfait | 5.5 per person



BUFFETS

All breakfast buffets are served with your choice of freshly brewed regular coffee, decaffeinated coffee, assorted fine teas and assorted juices including orange, cranberry, apple, V8 and tomato.

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STICKNEY'S BREAKFAST

Fresh sliced seasonal fruit

Assorted breakfast cereals served with whole, 2% and skim milk

Assorted flavored yogurt

Pastry chef's selection of house made muffins
Danishes and breakfast breads

Assorted doughnuts

Fluffy scrambled eggs

House made brioche French toast served with
New Hampshire maple syrup

Applewood smoked bacon, link sausage and
blueberry sausage patties

Oven roasted breakfast potatoes

38 per person

THE NOR' EASTER

Fresh sliced seasonal fruit

Assorted bagels served with plain and flavored
cream cheeses

Smoked salmon and white fish spread

Fluffy scrambled eggs with bell peppers

Eggs Benedict

Corned beef hash

Potato casserole

40 per person





ENHANCEMENTS

Chef attendant required on Crêpe Station, Omelet Station and Poached Egg Station at 135 per chef, with one chef per 50 people.

Prices are subject to a 23% service charge and a 8.5% NH meals and rooms tax. All menus and pricing are subject to change.

BREAKFAST PARFAITS AND SMOOTHIES

Assorted yogurts, berries and granola
10 per person

SWEET AND SAVORY CRÊPE STATION

Warm crêpes

Choice of fillings | berries, cream, bananas, Nutella, chocolate, caramel, boursin, mushrooms, asparagus, diced chicken, pesto, creamy crab and artichokes

14 per person

BELGIAN WAFFLES

Fresh Belgian waffles served with New Hampshire maple syrup, whipped cream and fruit toppings

14 per person

GINGERBREAD PANCAKES

Served with New Hampshire maple syrup
14 per person

CARDAMOM ORANGE BRIOCHE FRENCH TOAST

Served with New Hampshire maple syrup
14 per person

OMELET STATION

Choice of ingredients | Peppers, onions, tomatoes, spinach, jalapeños, mushrooms, olives, ham, linguça sausage, bacon, feta, Swiss cheese and Cheddar

13 per person

POACHED EGG STATION

Eggs Benedict, eggs sardou and southern biscuit with sausage gravy

15.5 per person



À LA CARTE

Prices are subject to a 23% service charge and a 8.5% NH meals and rooms tax. All menus and pricing are subject to change.

REFRESHMENTS

FRESHLY BREWED

Freshly brewed coffee, decaffeinated coffee and assorted fine tea

90 per gallon

NATURALLY DELICIOUS

Bottled San Pellegrino sparkling water

Acqua Panna still water

7 per drink

DRINKING IT OLD SCHOOL

Fruit juices

Bottled spring water

Soft drinks

6 per drink

CLASSIC FAVORITES

Local apple cider (hot or cold)

Hot chocolate

Iced tea

Lemonade

44 per gallon

ENERGY DRINKS

7 per drink

SNACKS

BY THE DOZEN

Muffins, Danishes and breakfast breads | 54

House made sticky buns | 57

Fresh baked brownies | 54

Fresh baked jumbo cookies | 54

Assorted house made whoopie pies | 54

BY PERSON

Individually bagged potato chips with dips, popcorn, pretzels with dips or tortilla chips with salsa | 7

Bar mix or deluxe nut mix | 8

BY THE PIECE

Whole fresh seasonal fruit | 3.5

Candy bars | 3.5

Protein bars | 5.5

Granola bars | 5.5

THE CANDY CUPBOARD

Assorted bags of old time favorite candies

5 per bag



THEMED

Chef attendant required on Smoothie Bar and Ice Cream Parlor at 135 per chef, with one chef per 50 people.

Prices are subject to a 23% service charge and a 8.5% NH meals and rooms tax. All menus and pricing are subject to change.

SMOOTHIE BAR

Orange-mango, strawberry-banana and kiwi-pineapple smoothies

13 per person

MAKE-YOUR-OWN TRAIL MIX STATION

House made granola, mixed nuts, sunflower seeds, sun-dried cherries, chia seeds, assorted dried fruit, raisins and chocolate covered craisins

16 per person

ICE CREAM PARLOR

Assorted flavors | Vanilla, chocolate and strawberry ice cream and vanilla frozen yogurt

Toppings | M&M'S, Oreos, chocolate and rainbow sprinkles, chopped nuts, bananas, maraschino cherries, chocolate syrup, strawberry sauce, pineapple sauce, caramel sauce and whipped cream

24 per person

MILK AND COOKIES

House made cookies | Cranberry oatmeal, double chocolate and white chocolate macadamia

Brownies and blondies

Whole milk, chocolate milk and vanilla soy milk

20 per person

MEDITERRANEAN SENSATION

Assorted pita chips, artisan breads and breadsticks, artichoke dip, hummus, tabbouleh, dried apricots, figs and dates

22 per person

MOVIE TIME

Classic favorites including freshly made buttered popcorn, Milk Duds, Snowcaps, Twizzlers, Raisinets, Junior Mints and Dots

20 per person

ANYONE FOR TEA?

Assorted miniature sandwiches, fresh sliced fruits, scones with devonshire and raspberry jam, assorted mini pastries and assorted fine tea

25 per person

REMINISCENCE

Miniature PB&J and grilled cheese sandwiches, celery sticks with peanut butter, carrot sticks served with ranch dressing, peanut butter crackers, rice crispy treats and house made whoopie pies

21 per person

TAKE ME OUT TO THE BALL GAME

Tri-color tortilla chips with nacho cheese, salsa, jalapeño peppers, soft pretzels with stone ground red pepper mustard, mini corn dogs, Cracker Jack, bagged peanuts and novelty ice cream

Add local craft beer | 7 per drink

24 per person



THEMED

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CHOCOLATE TREASURE CHEST

White chocolate macadamia nut cookies, double chocolate chip cookies and chocolate dipped biscotti

Chocolate covered raisins, dark and white chocolate covered pretzels, fudge trilogy and chocolate doubloons

Drinks | Hot chocolate, whole and chocolate milk

25 per person

BUILD-YOUR-OWN SLIDERS

Pulled pork, black angus burgers and vegetable black bean burger on slider buns

Served with ketchup, mustard, chipotle mayonnaise, pickles, coleslaw, apple cider barbecue sauce, lettuce, tomato, cheddar, caramelized onion jam, hot sauce and house made potato chips

26 per person

SOFT PRETZEL BAR

Warm soft pretzels served with cranberry horseradish, jalapeños, yellow mustard, sea salt, poppy seeds and sesame seeds

19 per person





BOXED

Each box lunch is served in a keepsake Omni Mount Washington Resort lunch bag and is accompanied by whole fruit, granola bar, potato chips, bottled spring water and a house made cookie. Customized box lunches also available. Requires 72-hour advanced notice.

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BOX LUNCHES TO-GO | CHOICE OF THREE

SLOW ROASTED NEW YORK SIRLOIN SANDWICH

New York sirloin, brie spread, roasted onions and arugula on a baguette

CHICKEN CAESAR WRAP

Grilled chicken breast, shaved Parmesan cheese, shredded romaine and Caesar dressing

OVEN ROASTED TURKEY

Sliced turkey breast, Cheddar and cranberry apple aioli on a croissant

HONEY BAKED HAM

Shaved ham, Swiss cheese, romaine, vine ripened tomatoes and honey mustard mayonnaise on a ciabatta roll

CURRIED CHICKEN WRAP

Curried chicken breast, greens, snow peas, basil and pineapple yogurt dressing

ROASTED BALSAMIC VEGETABLE WRAP

Zucchini, squash, onions, tomatoes and hummus in an herb wrap

VEGETARIAN BAHN MI

Portobello mushroom, tofu, vinegar cabbage slaw and tomato on focaccia bread

35 *per person*



PLATED

All plated lunches are served with choice of soup, salad, dessert, house made rolls with butter, freshly brewed regular coffee, decaffeinated coffee and assorted teas.

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SOUPS | CHOICE OF ONE

Tomato basil bisque
Corn and black beans with cilantro
Minestrone
Curry clam chowder
New England clam chowder
Carrot soup with coconut milk
White beans and kale

SALADS | CHOICE OF ONE

THAI CASHEW CHICKEN SALAD

Rice noodles, shredded carrots, pickled cabbage, vegetable slaw and daikon with honey-hoisin vinaigrette

LIME SEARED TUNA

Green beans, potatoes, olives, hard boiled eggs and tomato with honey-sherry vinaigrette

POACHED ATLANTIC SALMON

Tofu, edamame, baby bok choy, pickled ginger and cucumber with miso-ginger vinaigrette

THE MOUNT WASHINGTON SALAD

Crumbled Gorgonzola cheese, toasted pine nuts and grilled chicken with lemon vinaigrette

GRILLED CHICKEN CAESAR

Grilled chicken breast, shaved Parmesan cheese and shredded romaine with Caesar dressing

DESSERTS | CHOICE OF ONE

Flourless chocolate torte with raspberry sauce
Vanilla bean panna cotta with blueberry compote
Strawberry shortcake
Mascarpone cheesecake with lemon curd
Chocolate caramel mousse with peanut caramel sauce
Boston cream pie
Maine blueberry pie
Apple crumble
38 per person



PLATED

All plated lunches are served with choice of salad, entrée, dessert, house made rolls with butter, freshly brewed regular coffee, decaffeinated coffee and assorted teas. Entrée selection will be enhanced by the chef's choice of starch and vegetable.

Prices are subject to a 23% service charge and a 8.5% NH meals and rooms tax. All menus and pricing are subject to change.

SALADS | CHOICE OF ONE

Seasonal greens, dried cranberries and goat cheese with pear vinaigrette

Wedge salad | Crumbled bacon, chopped tomatoes and blue cheese dressing

Baby garden greens, fontina, pancetta, tomatoes, artichokes and onions with shallot vinaigrette

Caesar salad | Parmesan cheese, croutons and Caesar dressing

BEEF ENTRÉES

Honey glazed filet mignon blue cheese and cippolini onion jam

Certified Angus beef sirloin and red wine bordelaise

Certified Angus rib eye and steakhouse butter

Top sirloin cap steak and maître d'hôtel butter
44 per person

CHICKEN ENTRÉES

Thai marinated chicken and soy-sweet chili glaze

Pistachio crusted chicken breast and lemon tarragon sauce

Apple fennel chicken and madeira sauce

Roasted chicken breast and lemon cranberry chutney

Herb marinated chicken and chimichurri
40 per person

PORK ENTRÉES

Pork loin and bourbon cherry glaze

Hoisin and sesame glazed pork, dates, granny smith apples and sweet and sour sauce

Cider honey pork loin and pear pecan jam
38 per person

SEA FOOD ENTRÉES

Atlantic salmon and basil pesto

Blackened swordfish and spicy creole tomato corn vinaigrette

Sun-dried tomato crusted tilapia and beurre blanc
Parmesan cheese and basil crusted cod, sun-dried tomatoes and lemon emulsion

Oven roasted haddock, tomatoes and cucumber salsa
38 per person

VEGETARIAN ENTRÉES

Wild mushroom and leek risotto, herbs, lemon zest and mascarpone cheese

Potato gnocchi, sun-dried tomatoes, wilted spinach and sage butter sauce

Mascarpone cheese polenta and pesto roasted vegetables

Balsamic quinoa, sliced almonds, golden raisins, zucchini, spaghetti squash and balsamic drizzle

Vegetable strudel and roasted tomato coulis
36 per person



PLATED

All plated lunches are served with choice of salad, entrée, dessert, house made rolls with butter, freshly brewed regular coffee, decaffeinated coffee and assorted teas. Entrée selection will be enhanced by the chef's choice of starch and vegetable.

Prices are subject to a 23% service charge and a 8.5% NH meals and rooms tax. All menus and pricing are subject to change.

DESSERTS | CHOICE OF ONE

Flourless chocolate torte with raspberry sauce

Vanilla bean panna cotta with blueberry compote

Strawberry shortcake

Mascarpone cheesecake with lemon curd

Chocolate caramel mousse with peanut
caramel sauce

Boston cream pie

Maine blueberry pie

Apple crumble





BUFFETS

All lunch buffets are served with choice of freshly brewed regular coffee, decaffeinated coffee and assorted teas. The New England Deli buffet requires a minimum of 10 people. The New Englander buffet requires a minimum of 25 people. If less than 25 people, a surcharge of 5 per person will apply.

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NEW ENGLAND DELI

SOUPS | CHOICE OF TWO

Tomato basil bisque

Corn and black beans with cilantro

Minestrone

Curry clam chowder

New England clam chowder

Carrot soup with coconut milk

White beans and kale

DELI MEAT PLATTER

Roast beef

Turkey

Ham

Tuna salad

Toppings | Lettuce, tomatoes, onions, assorted cheeses, pickles, assorted sandwich breads and other complementing condiments

ACCOMPANIMENTS

Coleslaw

Potato salad

Field green salad with assorted toppings and dressings

DESSERTS

Fresh baked assorted cookies and brownies

Assorted mini cupcakes

45 per person

THE NEW ENGLANDER

SOUPS

House made New England clam chowder served with oyster crackers

Tomato basil bisque

SALADS

Chilled harvard beets and Cabot Cheddar with Italian dressing

Farmer's market salad | Cucumbers, tomatoes and carrots with maple balsamic vinaigrette or ranch dressing

Tomatoes and local mozzarella with honey vinaigrette

ENTRÉES

Chicken pot pie

Cod cake with lemon sauce

Beef stew with wild mushrooms

ACCOMPANIMENTS

Maine baked potato | Cheddar, applewood smoked bacon, sour cream, chives and broccoli florets

New England baked beans

Maple glazed carrots

DESSERTS

Apple pie

Boston cream pie

Strawberry shortcake

46 per person



BUFFETS

All lunch buffets are served with choice of freshly brewed regular coffee, decaffeinated coffee and assorted teas. Minimum of 25 people required. If less than 25 people, a surcharge of 5 per person will apply.

Prices are subject to a 23% service charge and a 8.5% NH meals and rooms tax. All menus and pricing are subject to change.

THE STICKNEY STREET COLD

SOUPS

Cold gazpacho soup

Chilled vichyssoise

STARTERS

Basil, pine nut and tortellini salad

Seasonal melon, shaved prosciutto and pecorino

ENTRÉES

Chilled ancho sugar-cured beef tenderloin and sun-dried cherries

Pesto chicken, baby field greens and Mission fig vinaigrette

Orzo, Divina tomatoes and pesto vinaigrette

ACCOMPANIMENTS

Yukon Gold potatoes and herbs de provence

Tuscan grilled balsamic vegetables

House made rolls and butter

DESSERTS

Cannolis

Éclairs

Salted caramel butter bars

Apple turnovers

Mini apple cheesecake

45 per person

SOUTHERN COMFORT

SOUP

Black eyed pea, chicken and greens

SALAD

Farmer's market salad | Applewood smoked bacon, roasted corn, fresh garden greens, julienne carrots, cucumbers, radishes, tomatoes, scallions, chopped eggs, black olives, croutons and shredded sharp Cheddar with buttermilk ranch and creamy barbecue vinaigrette

ENTRÉES

Marinated chicken breast and bourbon glaze

Blackened redfish and creole tomato fondue

Flat iron steak with a whiskey-black pepper rub

Breaded eggplant lasagna with spicy marinara sauce

ACCOMPANIMENTS

Pan roasted sweet potatoes

Baked macaroni and cheese

Green beans

Charred corn and roasted red peppers

Savory yeast rolls, corn muffins and buttermilk biscuits served with butter and clover honey

DESSERTS

Bourbon pecan pie

Dr Pepper bread pudding

Peach cobbler

49 per person



BUFFETS

All lunch buffets are served with choice of freshly brewed regular coffee, decaffeinated coffee and assorted teas. Minimum of 25 people required. If less than 25 people, a surcharge of 5 per person will apply.

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ITALIAN LUNCH

SOUP

Tomato basil

SALADS

Field greens | Parmesan cheese, artichokes, olives, tomatoes and chianti grape seed oil vinaigrette

Panzanella salad

Tomato bocconcini mozzarella and pesto

ENTRÉES

Rosemary chicken and lemon glaze

Beef scaloppini and mushroom sauce

Seafood cannoli and lobster cream

Potato gnocchi, broccoli and puttanesca sauce

ACCOMPANIMENTS

Cannellini beans

Charred peppers

Green beans

Warm focaccia with olive oil

DESSERTS

Tiramisu

Cassata torte

Cannolis

Chocolate coffee torte

48 per person



BUFFETS

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COOKOUT LUNCH

SALAD

Garden salad | Julienne carrots, cucumbers, radishes, tomatoes, red onion, croutons, shredded sharp Cheddar, buttermilk ranch and balsamic vinaigrettee

ENTRÉES

Grilled hamburgers

Black bean burgers

Hot dogs

Balsamic glazed chicken

Barbecue pulled pork

Bulky rolls and hot dog buns

Toppings | Ketchup, deli mustard, mayonnaise, barbecue sauce, relish, lettuce, tomatoes, onions and pickles

ACCOMPANIMENTS

Corn on the cob (seasonal)

Potato and egg salad

Sweet vinegar cole slaw

DESSERTS

Apple pie

Watermelon wedges

Chocolate chip cookies

Brownies

Blondies

ENHANCEMENTS

Barbecue baby back ribs | *add 12 per person*

Marinated grilled sirloin steak | *add 14 per person*

Baked beans | *add 4 per person*

Macaroni salad | *add 4 per person*

Corn bread | *add 4 per person*

Strawberry shortcake | *add 4 per person*

42 per person



BUFFETS

All lunch buffets are served with choice of freshly brewed regular coffee, decaffeinated coffee and assorted teas. Minimum of 25 people required. If less than 25 people, a surcharge of 5 per person will apply.

Prices are subject to a 23% service charge and a 8.5% NH meals and rooms tax. All menus and pricing are subject to change.

SOUP AND SALAD

SOUPS | CHOICE OF TWO

Tomato basil bisque

Corn and black beans with cilantro

Minestrone

Curry clam chowder

New England clam chowder

Carrot soup with coconut milk

White beans and kale

SALADS | CHOICE OF THREE

Garden salad | Julienne carrots, cucumbers, radishes, tomatoes, red onion, croutons, shredded sharp Cheddar, buttermilk ranch and balsamic vinaigrette

Thai cashew chicken salad | Rice noodles, shredded carrots, pickled cabbage, vegetable slaw, daikon and honey-hoisin vinaigrette

Lime seared tuna | Green beans, potatoes, olives, hard boiled eggs, tomatoes and honey sherry vinaigrette

Poached Atlantic salmon | Tofu, edamame, baby bok choy, pickled ginger, cucumber and miso ginger vinaigrette

The Mount Washington salad | Crumbled Gorgonzola cheese, toasted pine nuts, grilled chicken and lemon vinaigrette

Grilled chicken Caesar | Shaved Parmesan cheese, shredded romaine and Caesar dressing

DESSERTS

Apple pie

Boston cream pie

Flourless chocolate torte with raspberry sauce
42 per person



CHILLED STATIONS

Chef attendant required on Martini Salad Station at 135 per chef, with one chef per 50 people. Minimum of 50 people required on Sushi Station with a sushi chef at 275 per chef.

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MEDITERRANEAN

Prosciutto wrapped marinated asparagus

Shrimp and orange fennel salad

Artichokes, cherry tomatoes, assorted olives and roasted red peppers

Tabbouleh, hummus and baba ghanoush served with pita and lavash

Extra virgin olive oil and balsamic vinegar
27 per person

MARTINI SALAD

ENTRÉES

Bell peppers, Bermuda onions, grape tomatoes, chick peas, green beans, black beans, corn, assorted olives, artichokes and jalapeños

Feta, Gorgonzola cheese, shredded Cheddar, pistachios, pecans and pine nuts

Tarragon, lemon, chives, raspberry and balsamic vinaigrettes

19 per person

SUSHI

ENTRÉES

California, Philadelphia, tuna, salmon, cucumber and avocado rolls served with wasabi, soy sauce and ginger

34 per person (4 pieces per person)

SEAFOOD BAR

ENTRÉES

Oysters, gulf shrimp cocktail and Jonah crab claws served with cocktail and mignonette sauces

40 per person (6 pieces per person)



HOT STATIONS

Chef attendant required on Stir Fry Station, Ravioli Station and Mashed Potato Bar at 135 per chef, with one chef per 50 people.

Prices are subject to a 23% service charge and a 8.5% NH meals and rooms tax. All menus and pricing are subject to change.

MINIATURE COMFORT FOOD

Mini Reuben sandwiches with Thousand Island dressing

Mini grilled cheese with tomato soup shooters

Lobster macaroni and cheese shooters

Gourmet sliders | Turkey, black bean, black Angus burgers and condiments

Onion rings

Sweet potato fries

28 per person

STIR FRY

Shrimp, Asian marinated chicken, moo shoo pork

Assorted vegetables, water chestnuts, peanuts, chilies

Fiery garlic sauce, Tso sauce and hoisin sauce, served with chopsticks and take out boxes

26 per person

RAVIOLI

Ricotta cheese ravioli with basil and Gorgonzola cheese sauce

Frutti di mare seafood ravioli with lavender butter sauce

Braised short rib ravioli with red wine mushroom sauce

Butternut squash ravioli with cinnamon and nutmeg sauce

24 per person

MASHED POTATO BAR

Yukon Gold potatoes and maple sweet potatoes

Toppings | Caramelized onions, sautéed mushrooms, spinach, grilled asparagus, Cheddar, Maytag blue cheese, goat cheese, applewood smoked bacon, sour cream, chives and whipped butter

18 per person

PUB GRUB

Breaded chicken fingers with honey mustard and barbecue sauce

Carrot and celery sticks with blue cheese

Tortilla chips with salsa and guacamole

Mozzarella sticks with spicy tomato sauce

Loaded potato skins with bacon, cheese, sour cream and scallions

27 per person



HORS D'OEUVRES

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HOT

Vegetable spring roll with sweet and sour sauce

Melted leek and boursin tart

Chicken gougères with spicy tomato sauce

Fried artichoke and goat cheese fritter

Miniature chicken Wellingtons

Wild mushroom and goat cheese Wellingtons

Herb marinated chicken satay with peanut sauce

7 per piece

Vegetable roll with plum sauce

Mushroom cap stuffed with artichokes and spinach

Buffalo chicken phyllo cup

Coconut crusted shrimp with ginger rum sauce

Pot stickers

8 per piece

SUSHI

ENTRÉES

Truffle tenderloin phyllo cup with horseradish

Bacon wrapped Georges Bank scallops

Baby lamb chop with pomegranate apricot glaze

Miniature beef Wellingtons

Lobster fritters

Crab cakes

9 per piece

CHILLED CANAPÉS

ENTRÉES

Bruschetta, goat cheese, roasted pineapple and habañero marmalade

Flatbread with manchego cheese and spicy smoked pepper chutney

Watermelon with feta, aged balsamic and smoked sea salt

Mango and fig phyllo cup

Mozzarella and prosciutto pinwheel

Chevre lollipop with a basil and walnut crust

Brie crostini with raspberry and toasted almonds

Balsamic roasted vegetable tart

7 per piece

Smoked salmon wrapped shrimp with saffron aioli

Thin sliced tenderloin with baby arugula, capers, shaved Parmesan cheese and Dijon mustard on toast

Sesame ahi tuna with seaweed salad and orange wasabi aioli

Bruschetta with balsamic strawberries and feta

8 per piece

Crab salad with guacamole tart

Lobster and scallop ceviche

Shrimp shooter with cocktail sauce

9 per piece



RECEPTION

Minimum of 10 people required on all reception displays.

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TAPENADE

Davina tomatoes, eggplant, artichokes, black olives, apple spiced walnut goat cheese and hummus served with bread sticks, lavash and flat bread

17 per person

LOCAL CHEESE

Locally sourced cheeses, seasonal berries, grapes and local honey served with artisan breads and assorted crackers

22 per person

CRUDITÉS

Assorted raw vegetables served with hummus, dill cucumber yogurt dip and red pepper spread

15 per person

SLICED SEASONAL FRUIT

Fresh seasonal fruit served with mango ginger yogurt dip

14 per person

CHARCUTERIE BOARD

Assorted pâtés, cured meats and aged cheeses served with pickled vegetables, chutney, mustards, artisan breads and assorted crackers

22 per person

ANITIPASTO AL'TOSCANO

Tomatoes, olives, mushrooms, artichokes, cherry peppers, figs, dates, grilled vegetables, mozzarella, soppressata, coppa, salami and prosciutto

21 per person

BAKED BRIE EN CROÛTE

Brown sugar and almonds served with French bread
440 (serves 40 people)



CARVING STATIONS

Chef attendant required on all Carving Stations at 135 per chef with one chef per 50 people.

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BARON OF BEEF

Oven roasted on the bone and served with silver dollar rolls, Dijon mustard and creamy horseradish
1,000 (serves 100 people)

BEEF TENDERLOIN

Oven roasted and served with mustard berry cognac sauce and miniature croissants
480 (serves 20 people)

NEW YORK STRIP LOIN

Roasted New York sirloin served with zinfandel demi-glace and petite French baguettes
460 (serves 40 people)

PRIME RIB

Oven roasted and served with assorted mustards, house made rolls and creamy horseradish
520 (serves 45 people)

WHOLE TURKEY

Oven roasted and served with cranberry sauce and whole wheat rolls
550 (serves 40 people)

CARAMELIZED BONE-IN HAM

Served with sherry Dijon mustard glaze and jalapeño mini muffin
425 (serves 30 people)

WHOLE ROASTED SALMON EN CROÛTE

Stuffed with crab and arugula with Champagne sauce
440 (serves 40 people)

STEAMSHIP ROUND OF PORK

Served with apple bourbon barbecue sauce and biscuits
500 (serves 40 people)



PASTRY BUFFET DISPLAY

Chef attendant required on Bananas Foster Station, Cherries Jubilee Station and Crêperie display at 135 per chef, with one chef per 50 people.

Prices are subject to a 23% service charge and a 8.5% NH meals and rooms tax. All menus and pricing are subject to change.

CASCADING CHOCOLATE FOUNTAIN

Warm dark chocolate served with gourmet marshmallows, pound cake, jumbo pretzel sticks, fresh pineapple chunks, honeydew, cantaloupe and strawberries

26 per person



PASTRY CHEF CRAFTED PASTRIES

Assorted house made Viennese pastries, chocolate truffles and miniature gourmet cookies

22 per person

BANANAS FOSTER STATION

Sautéed bananas, dark rum and maple sugar served atop vanilla and chocolate ice cream

20 per person

CHERRIES JUBILEE STATION

Vanilla ice cream with flaming cherries

20 per person

CRÊPERIE

Crêpes with your choice of flavor combination

20 per person



PLATED

All plated dinners are served with your choice of starter, entrée and dessert, house made rolls with butter, freshly brewed coffee, decaffeinated coffee and assorted teas. Add 8 per person for each additional starter. Add 4 per person for 2-4 entrée options.

Prices are subject to a 23% service charge and a 8.5% NH meals and rooms tax. All menus and pricing are subject to change.

DELUXE

STARTERS | CHOICE OF ONE

New England clam chowder with oyster crackers

Oven roasted cauliflower bisque, smoked Gouda and lemon crème fraîche

Wild mushroom soup and cognac thyme cream

Caesar salad | Parmesan cheese, croutons and Caesar dressing

Kale salad | Oven roasted grapes, feta, sunflower seeds, blueberries and honey walnut vinaigrette

Field greens and Belgian endive salad | Grape tomatoes, boursin crostini and balsamic vinaigrette

Wedge salad | Crumbled bacon, chopped tomatoes and blue cheese dressing

Baby spinach salad | Candied pecans and raspberry vinaigrette

ENTRÉES | CHOICE OF ONE

Oven roasted pork loin and caramelized apple chutney

Herb marinated sirloin steak and wild mushroom mustard seed sauce

Ancho and bourbon rubbed ribeye and red wine shallot butter

Almond and curry crusted cod with roasted apple butter

Pan-seared Atlantic salmon with a cranberry chevre crust and port reduction

Grilled swordfish and herb butter

Pecan crusted chicken breast and brown butter sauce

Stuffed chicken breast with wild mushrooms, brioche and rosemary jus

Vegetarian strudel and roasted tomato coulis

Goat cheese gnocchi, English peas, fava beans, tomatoes and pine nuts

Citrus scented quinoa, grilled squash and walnuts

Portobello mushroom bayaldi, Israeli couscous and tomato coulis

Chicken breast en croustade and bourbon pecan glaze

Duo entrée | Braised short rib with a mustard demi-glace and salmon with arugula beurre blanc

Duo entrée | Roasted tenderloin of beef with a demi-glace and stuffed chicken breast with wild mushrooms, brioche and rosemary jus

DESSERTS | CHOICE OF ONE

Apple strudel with salted caramel sauce

Chocolate mousse bomb

Mascarpone cheesecake with seasonal berries

Milk chocolate crunch bar with burnt orange caramel

Key lime torte with coconut dacquoise

84 per person



PLATED

All plated dinners are served with your choice of starter, entrée and dessert, house made rolls with butter, freshly brewed coffee, decaffeinated coffee and assorted teas. Add 8 per person for each additional starter. Add 4 per person for 2-4 entrée options.

Prices are subject to a 23% service charge and a 8.5% NH meals and rooms tax. All menus and pricing are subject to change.

PREMIUM

STARTERS | CHOICE OF ONE

Seafood martini gazpacho with lobster, crab, shrimp, tomatoes and avocado

Asparagus bisque with double cream brie

Crab and coconut corn chowder

Lobster bisque with mandarin napoleon cream

Arugula salad | Roasted baby beets, goat cheese and walnut sherry vinaigrette

Layered tomato mozzarella salad | Pesto and herb olive oil

Boston bibb salad | Tomatoes, Jarlsberg, sugared walnuts and blackberry vinaigrette

Mixed greens | Dates, goat cheese, toasted pistachios and honey walnut vinaigrette

Watercress and endive salad | Peaches, candied pecans and citrus vinaigrette

ENTRÉES | CHOICE OF ONE

Porcini dusted statler chicken and truffle scented macaroni and cheese

Stuffed statler chicken breast, pistachios, sun-dried cranberries and truffle jus

Roasted statler chicken breast, fontina cheese, prosciutto, arugula and garlic cream

Grilled filet mignon and shi az jus

Pan-seared black Angus tenderloin and bourbon chili sauce

Grilled New York strip loin, mushrooms, caramelized onions and burgundy demi-glace

Chilean sea bass and sauce beurre blanc

Macadamia crusted red snapper, braised red chard and blood orange maltaise sauce

Pan-seared halibut, English cucumbers, tomato concasse and fennel cream

Seared tofu, baby bok choy, kale, bell peppers and sesame ponzu

Portobello mushroom bayaldi, Israeli couscous and tomatoes

Vegetarian strudel and roasted tomato coulis

Duo entrée | Grilled filet mignon with a mustard demi-glace and Maryland crab cake with a sauce remoulade sauce

Duo entrée | Tenderloin of beef with a Périgueux sauce and a fresh Maine lobster tail with drawn butter | *add 15 per person*

DESSERTS | CHOICE OF ONE

Chocolate hazelnut dacquoise

Dulce de leche cheesecake and candied pecans

Duo dessert | Lemon ricotta cheesecake and chocolate marquise

Dark chocolate flourless torte and raspberry sauce

Buttermilk panna cotta and roasted strawberries

94 per person

INTERMEZZO

Red wine sorbet

Granita of lemon, raspberry, watermelon and grape

Basil infused orange juice sorbet

Peppermint sorbet

Cherry sorbet

add 7 per person



BUFFETS

All dinner buffets are served with house made rolls with butter and your choice of freshly brewed regular coffee, decaffeinated coffee and assorted teas. Minimum of 25 people required. If less than 25 people, a surcharge of 8 per person will apply.

Prices are subject to a 23% service charge and a 8.5% NH meals and rooms tax. All menus and pricing are subject to change.

THE PRINCESS

STARTERS

Vegetable minestrone

Assorted mixed greens | Grape tomatoes, toasted almonds, croutons, cucumbers, crumbled blue cheese, ranch dressing and balsamic vinaigrette

Tomato salad | English cucumbers, peppered walnuts,

Gorgonzola cheese and white balsamic vinaigrette

Orzo, Divina tomatoes and pesto vinaigrette

ENTRÉES

Haddock and citrus butter

Chicken breast, heirloom tomatoes, wilted arugula and chimichurri sauce

Coffee crusted ribeye and au jus

Vegetarian strudel and roasted tomato coulis

ACCOMPANIMENTS

Herb roasted fingerling potatoes

Green bean and carrot medley

DESSERTS

Pot de crème

Chocolate turtle cake

White forest cake

Assorted shooters | Raspberry crèmeux, chocolate mousse crunch and vanilla mousse

JOSEPH STICKNEY

STARTERS

Wild mushroom and brie bisque

Cream of asparagus soup with Jonah crab

Mixed greens | Grape tomatoes, toasted almonds, croutons, cucumbers, crumbled blue cheese, ranch dressing and balsamic vinaigrette

Caesar salad | Parmesan cheese, croutons and Caesar dressing

Tri-color tortellini salad | Orange and honey vinaigrette

Caprese salad | Pesto vinaigrette

ENTRÉES

Roasted Atlantic salmon, baby leeks, wild mushrooms and pinot noir butter

Maple pecan crusted chicken and champagne cream

Porcini dusted New York strip and marsala sauce

Goat cheese gnocchi, English peas, fava beans, tomatoes and pine nuts

ACCOMPANIMENTS

Roasted red skin potatoes

Yukon Gold smashed potatoes

Asparagus tips with red pepper

Maple glazed carrots

DESSERTS

Dulce de leche cheesecake

Assorted mousses | Key lime, cherry and white chocolate

Flourless dark chocolate torte

Mango and passion fruit panna cotta

88 per person



BUFFETS

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ITALIAN

STARTERS

Rustic tomato minestrone | Hearty vegetables and orzo

Italian greens | Fennel, pecorino, hazelnuts, crispy pancetta and roasted red pepper with Chianti grape seed vinaigrette

Cannellini bean salad

Basil, tomato and mozzarella salad

Charred vegetables | Zucchini, tomatoes, radicchio and artichokes with lemon olive oil drizzle

ENTRÉES

Sliced New York sirloin pizzaiola

Pepper roasted salmon and pesto sauce

Chicken scaloppini, artichoke and marsala sauce

Penne arrabbiata

ACCOMPANIMENTS

Sun-dried tomato and kale polenta

Charred green beans with bell peppers

Roasted vegetable ratatouille

Seasoned roasted potatoes

Warm focaccia with hummus, butter, olive oil and balsamic vinegar

DESSERTS

Cassata

Lemon and ricotta cookies

Cannolis

Mini tiramisu

84 per person

MOUNT WASHINGTON BARBECUE

STARTERS

Garden salad | Julienne carrots, cucumbers, radishes, tomatoes, red onions, croutons, shredded sharp Cheddar, buttermilk ranch and balsamic vinaigrette

Five bean salad | Scallions and Champagne vinaigrette

Mustard potato salad

Cole slaw

ENTRÉES

Barbecue beef brisket

Smoked chicken

Baby back ribs

Gourmet veggie burgers with all the fixing

Oven roasted marinated herbed shrimp

SIDES

Baked potato with sour cream, shredded Cheddar, bacon and butter

Boston baked beans

Corn on the cob (seasonal)

Griddled vegetables

Biscuits with local honey

DESSERTS

Strawberry shortcake

Watermelon wedges

Boston cream pie

Banana coconut rum tart

84 per person



BUFFETS

All dinner buffets are served with house made rolls with butter and your choice of freshly brewed regular coffee, decaffeinated coffee and assorted teas. Minimum of 25 people required. If less than 25 people, a surcharge of 8 per person will apply.

Prices are subject to a 23% service charge and a 8.5% NH meals and rooms tax. All menus and pricing are subject to change.

BRETTON WOODS

SOUP

Seafood chowder

SALAD

Salad bar | Romaine lettuce, baby greens, tomatoes, cucumbers, red onion, black olives, carrots, crumbled local blue cheese, green goddess ranch dressing and balsamic vinaigrette

ENTRÉES

New England pot roast and pan gravy

Baked cod and tomato fennel broth

Baked meatloaf and tomato broth

Chicken pot pie, vegetables and natural gravy

Macaroni and cheese

ACCOMPANIMENTS

Traditional baked beans

Roasted potatoes

Corn pudding

Oven roasted root vegetables and haricot verts

DESSERTS

Assorted cobblers | Apple and blueberry

Pumpkin pie

Bread pudding

Chocolate pecan tart

86 *per person*

NEW ENGLAND LOBSTER BAKE

STARTERS

New England clam chowder

Peel-your-own shrimp with cocktail sauce

Garden salad | Julienne carrots, cucumbers, radishes, tomatoes, red onion, croutons, shredded sharp Cheddar, buttermilk ranch dressing and balsamic vinaigrette

ENTRÉES

Boiled Maine 1.5 pound lobster

PEI mussels and lemon broth

Marinated grilled sirloin steak

Oven roasted rosemary chicken

ACCOMPANIMENTS

Corn on the cob (seasonal)

Baked potatoes with toppings

Cranberry coleslaw

Red potato salad

Macaroni salad

Corn bread and butter

DESSERTS

Create-your-own strawberry shortcake

Boston cream pie

Whoopie pies

Blueberry pie

110 *per person*



BUFFETS

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Prices are subject to a 23% service charge and a 8.5% NH meals and rooms tax. All menus and pricing are subject to change.

THE CRAWFORD NOTCH

STARTERS

Five onion soup with Gruyère

Wedge salad | Crumbled bacon, chopped tomatoes and blue cheese dressing

ENTRÉES

Roasted prime rib

Stickney's roasted chicken

Maple roasted pork loin

Cedar plank cod

Portobello mushroom bayaldi with Israeli couscous and tomato coulis

ACCOMPANIMENTS

Au gratin potatoes

Roasted red potatoes

Haricot verts

Baby carrots

Pepper cream horseradish and assorted mustards

DESSERTS

Chocolate torte

Lemon raspberry crunch

Chocolate profiteroles

Chocolate mint mousse cake

96 per person



BAR MIXOLOGY

BRANDS

CRAFT

Vodka | Tito's

Gin | Aviation

Rum | Sailor Jerry

Bourbon | Elijah Craig

Scotch | Monkey Shoulder

Tequila | Patr n Silver

Cognac | Hennessy VSOP

PREMIUM

Vodka | Absolut

Gin | Beefeater

Rum | Bacardi

Bourbon | Jim Beam

Scotch | Johnnie Walker Red

Tequila | Hornitos Añejo

Cognac | Hennessy VS

CALL

Vodka | Svedka

Gin | Seagrams

Rum | Castillo

Bourbon | Evans Williams

Scotch | J&B

Tequila | Sauza Blanco

Cognac | Hennessy VS

BEERS

DOMESTIC | CHOICE OF THREE

Budweiser, Bud Light, Coors Light and Miller Lite

IMPORT | CRAFT | CHOICE OF THREE

Heineken, Corona, Dos Equis, Blue Moon
Belgian White, Samuel Adams Boston Lager,
Tuckerman's Trailhead NE IPA and
Tuckerman's Pale Ale

BAR

Craft brands | 14 *per drink*

Premium brands | 12 *per drink*

Call brands | 11 *per drink*

Domestic beer | 7 *per drink*

Imported beer | 8 *per drink*

House wine MAN Vitners | 11 *per glass*

Soft drinks | 4 *per drink*

Cordials | 14 *per drink*

ADDITIONAL ENHANCEMENTS

Scotch | Dalwhinnie, 15 year | Tailsker, 10 year
The Macallan, 12 year | 18 *per glass*

Scotch | Glenlivet, 16 year | Laphroaig, 18 year
Macallan Fine Oak, 15 year | 25 *per glass*

Bourbon | Blanton' Single Barrel | Rock Hills Farm
Woodford Reserve Double | 17 *per glass*

Bourbon | Angel's Envy | Hudson Baby
Wiggly Bridge | 21 *per glass*

Wine Hayes Ranch | 12 *per glass*

Wine Decoy by Duckhorn | 14 *per glass*



BAR MIXOLOGY

All package bars include domestic and imported/craft beers, house wines, cordials, juices and soft drinks.

PACKAGES

CRAFT | LUXURY

First hour | 24 *per person*

Second hour | 21 *per person*

Add hour | 14 *per person*

PREMIUM

First hour | 22 *per person*

Second hour | 19 *per person*

Add hour | 12 *per person*

CALL

First hour | 20 *per person*

Second hour | 17 *per person*

Add hour | 10 *per person*

In addition to preferred pricing, when the hourly pricing is chosen, bar set up fees are waived.

Hosted | 1 *bar per 100 people*

Cash | 1 *bar per 125 people*

FEES

Setup fee | 100 *per bar*

Bar minimum | 500

Beverage server | 35 *per hour*

If bar minimum is not met, the difference between consumption and minimum is charged

OMNI SIGNATURE COCKTAILS

Add to any bar a selection of Barmalade inspired cocktails using craft, premium or call brands.

add 1 per drink to tier price

GRAPEFRUIT PALOMA

Rum, vodka or tequila | Grapefruit-elderflower barmalade, pineapple juice and Omni sour

BLOOD ORANGE WHISKEY SOUR

Whiskey | Blood orange-guava barmalade and Omni sour

SPICY MANGO SMASH

Vodka, rum or gin | Mango-habanero barmalade, pineapple juice and Omni sour

APPLE-PEAR CRUSH

Vodka or gin | Apple-pear barmalade, orange liqueur and Omni sour

OMNI SIGNATURE MOCKTAILS

Add to any bar a selection of Barmalade inspired mocktails.

BLOOD ORANGE MADRAS

Blood orange-guava barmalade, cranberry juice and lime | 9 *per drink*

CINNAMON APPLE SOUR

Apple-pear barmalade, Monin Cinnamon, Omni sour and Angostura Bitters | 9 *per drink*



WINE RACK

WINES

The wines on this progressive wine menu are grouped in flavor categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

SPARKLING WINES

Kenwood Vineyards | California, NV | brut | 46 *per bottle*

Ruffino | Veneto, Italy, NV | prosecco | 46 *per bottle*

Chandon | California, NV | rosé | 52 *per bottle*

Veuve Clicquot | France | brut | 110 *per bottle*

WHITE AND BLUSH

Kris | delle Venezie, Italy | pinot grigio | 50 *per bottle*

Decoy by Duckhorn | Sonoma County, California
sauvignon blanc | 60 *per bottle*

Hayes Ranch | California | rosé | 50 *per bottle*

MAN Vintners | Coastal Region, South Africa
blanc | 44 *per bottle*

MAN Vintners | Coastal Region, South Africa
sauvignon blanc | 44 *per bottle*

MAN Vintners | Coastal Region, South Africa
chardonnay | 44 *per bottle*

Hayes Ranch | California | chardonnay | 50 *per bottle*

Decoy by Duckhorn | Sonoma County, California
chardonnay | 64 *per bottle*

RED

Decoy by Duckhorn | Sonoma County, California
pinot noir | 60 *per bottle*

Hayes Ranch | California | merlot | 50 *per bottle*

MAN Vintners | Coastal Region, South Africa
merlot | 44 *per bottle*

Charles Smith Wines | Columbia Valley, Washington
syrah | 58 *per bottle*

MAN Vintners | Coastal Region, South Africa
cabernet sauvignon | 44 *per bottle*

Terrazas de los Andes | Mendoza, Argentina
malbec | 44 *per bottle*

Decoy by Duckhorn | Sonoma County, California
merlot | 64 *per bottle*

Hayes Ranch | California | cabernet sauvignon
54 *per bottle*

Decoy by Duckhorn | Sonoma County, California
cabernet sauvignon | 60 *per bottle*



LIQUOR POLICIES

In an effort to make your event memorable, as well as SAFE, we are providing this information to you for the protection and well-being of all our guests. In compliance with State Liquor Commission (alcohol beverage licensing authorities) and local law enforcement agencies, the following resort policies have been developed and will be enforced:

PURSUANT TO THE GUIDELINES OF OUR LIQUOR LICENSE:

- Omni Mount Washington Resort must provide all liquor served and consumed in our function facilities or restaurants.
- Guests may not bring their own alcohol into a function, restaurant or public space.
- Guests may not remove or transport liquor from any space. Only hotel staff may transport liquor to or from a function space.
- All functions must purchase food or dry snacks to be served with any alcoholic beverages.
- Hosted Bars are limited to a maximum of five hours. Cash Bars are limited to a maximum of five hours. Bar Service will be closed at certain times during functions to meet these criteria. If beverage services are to be moved from one location to another, Banquet Bars will reopen 15 minutes after the group is seated. Details will be provided within the Banquet Event Order.
- The legal drinking age in New Hampshire is 21 years of age. Per the Resort Responsible Beverage Policy, all guests who appear to be under the age of 30 must have their identification checked. The NH State Liquor Commission (NHSLO) requires proof of age upon request by our staff. Proof of age requires a picture ID that is valid, and meets the requirements of the NHSLC.

- Under no circumstances may an adult provide alcohol for an underage person.
- We will not serve anyone who appears intoxicated or serve anyone to that point.
- No guest may purchase any alcohol for anyone who has been determined to be without proper identification, intoxicated or at risk in any way. The decision of our staff and management pertaining to the above will be final.
- We will limit the quantity of multiple liquor drinks served per person.
- We do not allow "shots" of any kind at any of the Resort's bars.
- Guests may not transport more than two drinks from any bar at one time.
- With the exception of dinner wine (by the bottle), no more than one drink shall be in front of a guest at any time.
- Violation of any of the above policies may result in the discontinuation of alcohol service to any individual, group or the entire function.

Our staff is professionally trained and certified in all situations of alcohol service. Please allow them to provide safe and prudent beverage services to you and your guests.



EVENT INFORMATION

GUARANTEE POLICY

Two weeks prior to your scheduled event, final menu must be selected. Your final guarantees and counts on multiple choice events are required three days prior to the scheduled function. If no guarantee is provided, the original estimate will be used for billing.

We are prepared to serve 5% over the final guaranteed number. All charges will be based on the greater of the final guarantee or the actual number of persons served.

PRICING

All food and beverage prices are subject to a 23% service charge and the current 8.5% NH meals & rooms tax.

All prices are subject to change. Food and beverage prices will be guaranteed 60 days prior to the function.

MISCELLANEOUS

All food items must be prepared and served in Omni Mount Washington Resort. Any excess food may not be removed from the function.

Omni Mount Washington Resort reserves the right to move assigned function rooms. If a change from the original set-up is requested on the day of the function, an additional labor charge may be incurred.

Omni Mount Washington Resort does not assume liability for any materials or equipment that are damaged or lost when left at our facilities prior to, during or after a function.

If it is necessary for you to ship materials to Omni Mount Washington Resort, it is important that you observe the following instructions to ensure proper handling of your meeting materials. Each item should be clearly marked with the following:

1. Organization name and name of the meeting planner
2. Date of the event
3. The name of your Omni Mount Washington Resort conference or catering services manager

Boxes, packages and display materials will be accepted no earlier than 48 hours prior to your scheduled event.

Please advise your Omni Mount Washington Resort conference or catering services manager of any special arrangements or requirements concerning your materials. In addition, a labor charge will be assessed if Omni Mount Washington Resort assistance is required in unloading vehicles and/or moving items to storage areas. Omni Mount Washington Resort must be advised of any items over 100 lbs. that will be displayed in any function room. The customer is responsible for the arrangements and all expenses of shipping materials, exhibits or any other items to and from Omni Mount Washington Resort. A rental fee may be required if items are delivered prior to 48 hours before the function or are left at Omni Mount Washington Resort more than 48 hours after the conclusion of the function.

The customer is responsible and shall reimburse Omni Mount Washington Resort for any damages, loss or liability incurred by the resort by any of the customer's persons or any persons or organizations contracted by the customer to provide any service or goods before, during or after the function. Special fire and safety regulations apply for all customers at Omni Mount Washington Resort. No items are allowed to be placed on any meeting room or lobby walls. All signage produced by the customer must be pre-approved by the resort. In addition, the resort must pre-approve any promotional literature that mentions or describes Omni Mount Washington Resort services.



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OMNI  RESORTS
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