A day unlike any other should happen at a place unlike any other.
YOUR STORY STARTS HERE.

Whether we’re hosting your wedding reception, rehearsal dinner, bridal tea or celebratory brunch, we’ll bring together the best of everything. Distinctive venues. Exceptional cuisine. Luxurious accommodations. Legendary service. It all comes together to ensure your event is truly sensational. Omni William Penn Hotel’s experienced wedding team will be here for you every step of the way — partnering with your wedding coordinator from your first planning meeting to your final toast, so you can focus on what matters most — making memories that last a lifetime.

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PACKAGES

We are fully committed to making sure that your wedding day is nothing short of spectacular by filling it with love, laughter and those moments that you’ll remember and cherish forever. From sampling culinary creations during your pre-wedding tasting to pampering your entire party with a spirited tea, every event leads up to the one you’ve been dreaming of most — your wedding day. Our wedding packages are designed with you in mind. We’ll ensure that you enjoy your special day while we take care of the details.

THE CEREMONY

Omni William Penn Hotel offers multiple venues for your wedding ceremony. Site fee includes:

ELEGANT BALLROOM

- Wedding ceremony in one of our intimate ballrooms
- Ballroom chairs
- Linen covered staging

Prices starting at $1,500

- Dedicated audiovisual technician, microphone and sound system
- At the conclusion of the ceremony, cocktail hour will begin

OUTDOOR CEREMONY | SEASONAL

- Wedding ceremony in Mellon Square Park (seasonal and pending city approval)
- Limited ballroom chairs
- Backup ballroom for inclement weather

Prices starting at $2,500

Subject to a 23% taxable service charge and sales tax. All menus are subject to change.
PACKAGES

SILVER

WEDDING PACKAGE INCLUSIONS:

- Two cocktail hour buffet displays
- Four-hour open bar
- Sparkling wine toast
- Custom two-course served dinner
- Complimentary upgraded accommodations for the wedding couple
- Champagne and strawberries in your suite
- Valet parking for the wedding couple

$99 per person

ENHANCEMENTS:

- Espresso and cappuccino station
  $7 per person | $400 barista fee, per two hours
- Bar extension
  $11 per person, per hour
- Butler passed hors d’oeuvres | three pieces per person
  $17 per person
- On-site wedding reception planner
- Floor length linens for dinner rounds
- Banquet chairs
- Hospitality room for the wedding party
- Reduced guest room rate for your guests
- Complimentary cake cutting
- Menu tasting for the bride and groom plus two guests

Increase buffet display to three | $10 per person
Upgrade to premium tier bar | $8 per person
Omni William Penn Hotel menu’s at each place setting | $2 per person

Subject to a 23% taxable service charge and sales tax. All menus are subject to change.
PACKAGES

GOLD

WEDDING PACKAGE INCLUSIONS:

- Butler passed hors d’oeuvres based on five pieces per guest and one buffet display
- Four-hour premium tier open bar
- Sparkling wine toast
- Custom two-course served dinner
- Complimentary upgraded accommodations for the wedding couple
- Champagne and strawberries in your suite
- Breakfast for two in your suite the following morning

$139 per person

ENHANCEMENTS:

- Espresso and cappuccino station  
  $7 per person | $400 barista fee, per two hours
- Bar extension  
  $13 per person, per hour
- Increase buffet display to two  
  $10 per person

- Valet parking for the wedding couple
- On-site wedding reception planner
- Floor length linens for dinner rounds
- Banquet chairs
- Hospitality room for the wedding party
- Reduced guest room rate for your guests
- Complimentary cake cutting
- Menu tasting for the bride and groom plus two guests

$139 per person

Subject to a 23% taxable service charge and sales tax. All menus are subject to change.
PACKAGES

PLATINUM

WEDDING PACKAGE INCLUSIONS:

- Butler passed hors d’oeuvres based on five pieces per guest and two buffet displays
- Four-hour deluxe tier open bar
- Sparkling wine toast
- Custom two-course served dinner
- Tableside wine service with dinner
- Late night coffee station
- Complimentary upgraded accommodations for the wedding couple
- Champagne and strawberries in your suite
- Breakfast for two in your suite the following morning

$169 per person

ENHANCEMENTS:

- Espresso and cappuccino station
  $7 per person | $400 barista fee, per two hours
- Bar extension | $15 per person, per hour
- Increase hors d’oeuvres to seven pieces per person | $12 per person
- Upgrade to ultra tier bar | $17 per person

Subject to a 23% taxable service charge and sales tax. All menus are subject to change.
**MENUS**

Prices are subject to a 23% taxable service charge and sales tax. All menus and prices are subject to change.

**THE COCKTAIL HOUR**

Silver package | Choice of two stations
Gold package | Choice of five passed and one station
Platinum package | Choice of five passed and two stations

**HORS D’ŒUVRES**

**PASSED CHILLED**
Goat cheese and roasted pineapple habanero marmalade on bruschetta
Watermelon, goat cheese, aged balsamic and smoked sea salt served on a spoon
Brie, roasted sugar walnuts and Granny Smith apples
Mozzarella and prosciutto pinwheels
Torched Brie, apple chutney and balsamic glaze on bruschetta
Grapes with Roquefort almond coating
Balsamic roasted vegetables in a phyllo cup
Prosciutto and fig bruschetta
Beef carpaccio, Stilton cheese and onion jam
Chilled endive, goat cheese, figs and sugared pecans

**PASSED HOT**
Vegetable spring roll with soy wasabi sauce
Boursin melted leek tart
Macaroni and cheese in a phyllo cup with truffle oil
Fried artichoke and goat cheese fritter
Black bean spring roll with cilantro dip
Onion bacon jam tart
Hazelnut crusted chicken satay with Dijon dip
Chicken tender provençal, figs, olives and basil aioli
Pulled pork, Texas barbecue sauce and slaw
Wild mushroom and goat cheese Wellington
Buffalo chicken spring roll with blue cheese ranch dip

**STATION DISPLAYS**
Domestic cheese | French bread and crackers
Sliced fruit | Mango ginger yogurt dip
Baked Brie en croûte | Brown sugar and almonds with French bread
Crudité | Seasonal vegetables served with your choice of roasted garlic hummus, mint cucumber yogurt and red pepper spread
Prices are subject to a 23% taxable service charge and sales tax. All menus and prices are subject to change.

COCKTAIL HOUR

PREMIUM PASSED HOT HORS D’OEUVRES
Crab stuffed mushroom caps | add $6.5 each
George’s Bank sea scallop or shrimp, jalapeño bacon and chili mayo | add $7 each
Lobster arancini | add $7 each
Baby lamb chop with pomegranate apricot glaze | add $7 each
Maryland crab cakes | add $7 each

PREMIUM PASSED COLD HORS D’OEUVRES
Seared tuna nacho | Wonton chip, cucumber, ginger salsa, red chili and wasabi | add $6 each
Gulf shrimp cocktail shooter with caramelized pineapple ketchup | add $6.5 each
Jumbo lump blue crab and sweet chili aioli served on a spoon | add $6.5 each
Tuna poke with cucumber, pineapple and sesame | add $6 each
MENUS  |  OMNI WILLIAM PENN HOTEL  |  10

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**ANTIPASTO ALLA TOSCANA**
Tomato mozzarella basil skewers, coppa salami, prosciutto, soppressata, figs, dates, marinated olives, cherry peppers, mushrooms, artichokes, eggplant, cipollini onions, spicy hummus and olive tapenade, pita, focaccia, bread sticks and ciabatta bread
$17 per person

**CHARCUTERIE BOARD**
Cured imported and domestic meats and sausages
Cornichon, pickled onions, mustards and crostini
$17 per person

**TAPENADE**
Sun-dried tomatoes, eggplant, artichokes, black olives, goat cheese, walnuts and apple spice hummus
Breadsticks, lavash and flatbreads
$13 per person

**LOCALLY SOURCED CHEESE BOARD**
Blue cheese, cheddar, fromage blanc and aged cheeses
Roasted eggplant, tomatoes, pecans, green and black olives
Artisan bread and assorted crackers
$15 per person
FIRST COURSE | CHOICE OF ONE

SOUPS
Potato leek
Roasted heirloom tomato
Wild mushroom
Italian wedding

SALADS
Field greens | Belgian endive, grape tomatoes, balsamic vinaigrette and Boursin crostini
Mini wedge | Grape tomatoes, blue cheese, toasted pine nuts, bacon and blue cheese vinaigrette
Arugula | Pears, pecans, goat cheese, dates and Parmesan lychee vinaigrette

FIRST COURSE ENHANCEMENT
Duo soup and a salad course | add $9 per person

APPETIZER ENHANCEMENTS
Butternut squash ravioli | Brown butter, sage and toasted pine nuts | add $11 per person
Lobster, crab and shrimp martini with a tomato avocado gazpacho | add $17 per person
Blackened shrimp, grits, smoked Gouda, Creole butter and mustard greens | add $16 per person
**SILVER PACKAGE**

*Includes your choice of one soup or salad, rolls with butter, fresh brewed coffee and tea.*

*Prices are subject to a 23% taxable service charge and sales tax. All menus and prices are subject to change.*

**ENTRÉES | CHOICE OF THREE**

**FROM THE LAND**
- Seared chicken breast provençale | Tomatoes, olives, capers, fennel, basil, olive oil and red wine
- Herb crusted chicken breast | Fine herbs and garlic cream
- Marinated grilled chicken breast | Wigle bourbon glaze
- Slow roasted prime rib of beef | Au jus and horseradish cream

**FROM THE SEA**
- Panko-crusted tilapia | Mango chutney coulis
- Lightly blackened snapper | Black bean roasted corn relish
- Black pepper crusted Atlantic salmon | Pomegranate reduction

**FROM THE GARDEN**
- Grilled tofu | Stir fry vegetables, ponzu sauce and sesame seeds
- Cauliflower steak | Smashed potatoes, charred broccolini and red pepper coulis
- Wild mushroom leek risotto | Herbs, lemon zest and baked ricotta

**ACCOMPANIMENTS | CHOICE OF TWO**
- Ranch Yukon Gold mash
- Rice pilaf with sweet raisins
- Fontina cheese risotto with fresh chives
- Roasted pepper potatoes
- Green beans and carrots
- Squash medley
- Glazed carrots
- Ratatouille

**THE BAR**

**CALL LIQUORS**
- Svedka vodka, Seagram’s gin, Castillo rum, Evan Williams bourbon, Seagram’s 7 whiskey, J&B scotch and Sauza Blanco tequila

**CALL WINES**
- La Terre Cellars chardonnay, Beringer white zinfandel, La Terre Cellars merlot and La Terre Cellars cabernet sauvignon

**DOMESTIC BEERS | CHOICE OF TWO**
- Budweiser, Miller Lite, Yuengling and Blue Moon

**NON ALCOHOLIC**
- Coca Cola soft drinks and bottled waters
  - $99 per person

**ENTRÉE ENHANCEMENT**
- Make the entrée a duo option with petit chicken breast and seafood entrée | add $12 per person
GOLD PACKAGE

Includes your choice of one soup or salad, rolls with butter, fresh brewed coffee and tea. Prices are subject to a 23% taxable service charge and sales tax. All menus and prices are subject to change.

ENTRÉES | CHOICE OF THREE

FROM THE LAND
Seared chicken breast | Herbs and Boursin-roasted shallot cream
Chicken breast | Wild mushrooms, leeks, brioche and truffle scented jus
Chicken breast | Fontina cheese, prosciutto, arugula and garlic cream
Grilled Boston cut strip loin of beef | Red wine mushroom sauce
Coffee and pepper rubbed pork loin | Bourbon apple jus

FROM THE SEA
Mahi-mahi | Red curry, ginger and pineapple
Miso glazed Atlantic salmon
Atlantic salmon | Cranberry chèvre crust and port wine reduction

FROM THE GARDEN
Tofu steak | Ancient grains, braised greens and shishito peppers
Portobello mushroom bayaldi | Israeli couscous and sun-dried tomato pesto
Spaghetti squash pomodoro | Roasted vegetables and toasted pepitas

ACCOMPANIMENTS | CHOICE OF TWO
Dauphinoise potatoes
Grand Marnier cherry wild rice pilaf
Truffle scented fingerlings
Garlic and smoked paprika mash
Green beans, carrots and yellow squash
Sugar snap peas and gingered baby carrots
Garlic aioli green beans
Squash medley and Bermuda onions
THE BAR

PREMIUM LIQUORS
Absolut vodka, Beefeater gin, Bacardi rum, Jim Beam bourbon, Jack Daniels Black Label whiskey, Johnnie Walker Red scotch and Hornitos Añejo tequila

PREMIUM WINES
MAN chardonnay, Beringer white zinfandel, MAN merlot and MAN cabernet sauvignon

IMPORTED BEERS | CHOICE OF TWO
Corona, Heineken, Amstel Light and Penn Pilsner

DOMESTIC BEERS | CHOICE OF TWO
Budweiser, Miller Lite, Yuengling and Blue Moon

NON ALCOHOLIC
Coca Cola soft drinks and bottled waters
$139 per person

ENTRÉE ENHANCEMENTS
Make the entrée a duo option with petit Boston strip loin and chicken entrée | add $15 per person
Make the entrée a duo option with petit Boston strip loin and seafood entrée | add $19 per person
PLATINUM PACKAGE

Includes your choice of one soup or salad, rolls with butter, fresh brewed coffee and tea.

Prices are subject to a 23% taxable service charge and sales tax. All menus and prices are subject to change.

ENTRÉES | CHOICE OF THREE

FROM THE LAND
Seared chicken breast | Herbs and Boursin-roasted shallot cream
Chicken breast | Wild mushrooms, leeks, brioche and truffle scented jus
Chicken breast | Fontina cheese, prosciutto, arugula and garlic cream
Pepper crusted Black Angus filet mignon | Brandy peppercorn cream
Beef tenderloin medallions | Wild mushroom ragout and red wine jus

FROM THE SEA
Red snapper | Bourbon maple glaze
Pacific black cod | Macadamia crusted with blood orange hollandaise
Jumbo lump crab cakes | Lemon caper beurre blanc

FROM THE GARDEN
Ratatouille tart | Eggplant, seasonal squashes, tomatoes, fresh herbs and flaky pastry
Tofu wild rice stuffed peppers | Wilted spinach and pomodoro sauce
Vegetable strudel | Truffle potatoes, roasted tomato coulis and greens

ACCOMPANIMENTS | CHOICE OF TWO
Dauphinoise potatoes
Truffle and Parmesan cheese risotto
Rosemary roasted tri-color fingerlings
Goat cheese chive mash
Green beans, carrots and yellow squash
Broccolini, charred peppers, garlic and olive oil
Asparagus spears, red pepper and daikon wrap
Squash medley, Bermuda onions and red peppers
THE BAR

DELUXE LIQUORS
Ketel One vodka, Aviation gin, Sailor Jerry rum, Bulleit Rye, Elijah Craig bourbon, Seagram’s VO whiskey, Monkey Shoulder scotch and Patrón Silver tequila

DELUXE TIER WINES
Hayes Ranch chardonnay, Hayes Ranch merlot, Hayes Ranch cabernet sauvignon, Ecco Domani pinot grigio and Bodega Norton malbec

IMPORTED BEERS | CHOICE OF TWO
Corona, Heineken, Amstel Light and Penn Pilsner

DOMESTIC BEERS | CHOICE OF TWO
Budweiser, Miller Lite, Yuengling and Blue Moon

NON ALCOHOLIC
Coca Cola soft drinks and bottled waters
$169 per person

ENTRÉE ENHANCEMENTS
Make the entrée a duo option with petit filet and chicken breast entrée | add $18 per person
Make the entrée a duo option with petit filet and seafood entrée | add $23 per person
Make the duo petit filet a 6 oz portion | add $4 per person
SPECIALTY MENUS

Beverages available at the bar for event duration.
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All menus and prices are subject to change.

UNDER 21 PACKAGE | YOUNG
ADULTS 13 TO 20
Silver package | $80 per person
Gold package | $120 per person
Platinum package | $150 per person

CHILDREN’S PACKAGE | 12 AND UNDER

APPETIZERS | CHOICE OF ONE
Applesauce
Fresh fruit cup
Summer greens and ranch dressing
Cabbage patch crudité and ranch dip
Chicken noodle soup | minimum 10 people

ENTRÉE’S | CHOICE OF ONE
Chicken fingers, barbecue sauce and French fries
Penne pasta and meat tomato sauce
Seared beef sliders and French fries
Macaroni and cheese

BEVERAGES
Coca Cola soft drinks, bottled waters and juices
$58 per child
AFTERGLOW STATIONS

Prices are subject to a 23% taxable service charge and sales tax. All menus and prices are subject to change.

COMFORT FOOD STATION | CHOICE OF FOUR

Miniature Reubens | Thousand island dressing
Miniature grilled cheese | Tomato soup shooters
Lobster macaroni and cheese
Sliders | Choice of two | Black Angus, turkey, black bean, lamb, pulled chicken or pulled pork with gourmet toppings
Fried onion rings | Ketchup, barbecue sauce and ranch dip
Sweet potato fries | Maple aioli

$21 per person

FRENCH FRY STATION

Idaho fries | Sweet potato fries
Fry spices | Ranch, seasoned salt, Cajun and truffled Parmesan cheese
Toppings | Cheddar, malt vinegar, chipotle ketchup, maple aioli and lemon pepper mayonnaise

$10 per person

TATER-TOTS A LOT STATION

Crispy tater-tots
Toppings | Spicy Cajun beef, chili con queso, jalapeños, salsa, guacamole, sour cream and cheddar

$9 per person

PUB GRUB STATION | CHOICE OF FOUR

Breaded chicken fingers | Honey mustard
Buffalo wings | Blue cheese and celery
Tortilla chips | Salsa and guacamole
Mozzarella cheese sticks | Spicy tomato sauce
Fried calamari | Peppers, lemon and cilantro

$18 per person

PIZZA BASH | CHOICE OF THREE

Spicy pepperoni | Sweet sausage and meatballs
Goat cheese | Artichokes, black olives and prosciutto
Three cheese
Barbecue chicken | Mozzarella
Shrimp margherita | Tomatoes, fresh basil, mozzarella and garlic
Pesto | Asiago cheese and caramelized onions
Hawaiian | Serrano ham and fresh pineapple

$17 per person

SOFT PRETZEL STATION

Warm soft pretzels
Mustards | Cranberry, horseradish, jalapeño and yellow mustard
Toppings | Pink Hawaiian sea salt, black lava sea salt, coarse sea salt, poppy seeds, sesame seeds and flax seeds

$8 per person
ENHANCEMENTS

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SWEET ENDINGS
DESSERT STATION

Mini trifles | Bananas Foster and s’mores
Vanilla bean pots de crème with berries
Chocolate pâté with raspberries
Assorted house made truffles
Chocolate dipped strawberries
White and dark chocolate bark
Grand Marnier crème brûlée
Boston cream pie shooter
Chocolate cake pops
Assorted macarons
Carrot cake puffs
Confetti martini
Mini fruit tarts

Five selections | $18 per person
Six selections | $20 per person
Eight selections | $24 per person
Beverage Enhancements

Bartender required at $145 per bartender, for four hours.
Prices are subject to a 23% taxable service charge and sales tax.
All menus and prices are subject to change.

Whiskey Single Barreled Cocktails
Impress your guests! Through Omni William Penn Hotel, we can incorporate a pre-batched, barrel-aged cocktail into your wedding bar for a unique, local touch. We also ensure freshness by milling grains onsite and distilling in small batches in a traditional copper pot. Minimum of two weeks lead time required for cocktail orders.

Pennsylvania Bourbon Old Fashioned
Pennsylvania bourbon, demerara syrup, Pomander orange bitters and orange twist
Five liters | $650
Ten liters | $1,250

Rye Old Fashioned
Rye whiskey, demerara syrup, Pomander orange bitters and orange twist
Five liters | $585
Ten liters | $1,150

Wheat Old Fashioned
Wheat whiskey, demerara syrup, aromatic bitters, rosemary lavender bitters and lemon
Five liters | $750
Ten liters | $1,410

Pennsylvania Sazerac
Monongahela rye whiskeys, sasparilla, demerara syrup, aromatic bitters, Absent Minded absinthe and lemon twist
Five liters | $575
Ten liters | $1,135

Manhattan
Rye whiskey, sweet vermouth, Pomander orange bitters and cherry garnish
Five liters | $740
Ten liters | $1,340

Pennsylvania Bluecoat Gin Old Fashioned
Bluecoat gin, demerara syrup, rosemary lavender bitters, Pomander orange bitters and lemon twist
Five liters | $635
Ten liters | $1,235

Build-your-Own Margarita Bar

Alcohol
Patrón Silver, Casa Noble, Cuervo 1800, Hornitos Black Barrel, Avion, Tantejo jalapeño, Grand Marnier, Triple Sec, pomegranate liquor, Chambord and Mezcal

Condiments
Agave syrup, lime juice, mango purée, prickly pear syrup, jalapeño, pomegranate juice, charred oranges, pink salt, coarse salt, serrano pepper, lavender simple syrup, dried lavender, cucumbers, chipotle powder and watermelon
First two hours | $14 per person
Each additional hour | $8 per person
BEVERAGE ENHANCEMENTS

Bartender required at $145 per bartender, for four hours.
Prices are subject to a 23% taxable service charge and sales tax.
All menus and prices are subject to change.

BUILD-YOUR-OWN MANHATTAN AND OLD FASHIONED BAR

ALCOHOL
Maker’s Mark, Jim Beam, Woodford Reserve, Basil Hayden, Johnnie Walker Black, Wigle rye and Wigle bourbon

CONDIMENTS
Simple syrup, sugar cubes, brown sugar cubes, orange wheels, Luxardo cherries, club soda, angostura bitters, cherry bitters, Peychaud’s bitters and sugared figs
First two hours | $18 per person
Each additional hour | $10 per person

BUILD-YOUR-OWN MARTINI AND RICKEY BAR

ALCOHOL
Absolut lime, Absolut vanilla, Grey Goose La Poire, Godiva, Crème de Cacao, Bombay gin, Tanqueray gin and Knob Creek bourbon

CONDIMENTS
Pear, lime juice, sugar, Angostura bitters, mineral water, half and half, chocolate shavings, chocolate syrup, dry vermouth, lemon twists, olives, olive brine, club soda, lime wedges and salt
First two hours | $18 per person
Each additional hour | $10 per person

CORDIAL CART
Cordials offered to your guests after dinner or combined with your espresso and cappuccino station
Amaretto, Chambord, Kahlua, Bailey’s Irish cream, Frangelico, Grand Marnier and Hennessy cognac
$7 per person

ULTRA BAR UPGRADE

ULTRA TIER LIQUORS
Grey Goose vodka, Tanqueray Ten gin, Mount Gay Eclipse rum, Woodford Reserve bourbon, Crown Royal whiskey, Johnnie Walker Black scotch, Bulleit rye and Jose Cuervo traditional tequila

ULTRA TIER WINES
Decoy by Duckhorn | Chardonnay, merlot, cabernet sauvignon, sauvignon blanc and pinot noir

CRAFT BEER ON DRAFT | CHOICE OF ONE
Sam Adams, Church Brew Works Thunderhop IPA, East End Brewery seasonal and North Country Brewing Station 33 Firehouse red ale

IMPORTED BEERS | CHOICE OF TWO
Corona, Heineken, Amstel Light and Penn Pilsner

DOMESTIC BEERS | CHOICE OF TWO
Budweiser, Miller Lite, Yuengling and Blue Moon

NON ALCOHOLIC
Coca Cola soft drinks and bottled waters
Silver package | four hours | $27 per person
Gold package | four hours | $21 per person
Platinum package | four hours | $17 per person
BEVERAGES

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SIGNATURE COCKTAILS

SOMETHING BLUE
Citrus vodka, Blue Curacao, sours and a berry garnish
$4 per person, per hour

UNFORGETTABLE
Pama pomegranate liquor, citrus vodka, Cointreau and lime juice
$4 per person, per hour

THYME OF OUR LIFE
Sweet vermouth, bourbon, thyme simple syrup, orange bitters and a fig garnish
$6 per person, per hour

EVER AFTER
Raspberry vodka, Chambord and sparkling white wine
$4 per person, per hour

A PERFECT PEAR
Patrón Silver tequila, pear purée, lime juice, rosemary and ginger beer
$7 per person, per hour

CALL ME HONEY
Sagamore Spirit rye whiskey, lemon juice, honey simple syrup and garnished with a lemon twist
$6 per person, per hour

CRAFT DRAFT BEER
Minimum three drafts and a maximum of six drafts
$375 per sixtel
FAREWELL BREAKFAST

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AMERICAN BUFFET
Sliced seasonal fruits
Breakfast pastries
Scrambled eggs | Chives, local cheddar and salsa
Sautéed herb-roasted potatoes | Onions and peppers
Thick-cut French toast | Whipped butter and Vermont maple syrup
Applewood smoked bacon and pork sausage
Individual cereals
Greek yogurt | Berries, raisins and house made granola
Juices | Orange, grapefruit and cranberry
Premium coffee and hot tea
$41 per person

BAGEL BREAKFAST BUFFET
Sliced seasonal fruits
Assorted bagels | Regular, veggie and whipped cream cheeses
Sliced smoked salmon | Tomatoes, red onions, chopped eggs and capers
Individual Greek yogurts
Juices | Orange, V8 and cranberry
Premium coffee and hot tea
$34 per person

THREE RIVERS BREAKFAST BUFFET
Sliced seasonal fruits
Bananas Foster bread pudding
Scrambled eggs | Chives, local cheddar and salsa
Biscuits and sausage gravy
Three cheese potato gratin
Buttermilk pancakes | Macerated berries and Vermont maple syrup
Applewood smoked bacon
Individual cereals
Greek yogurt | Berries, raisins and house made granola
Juices | Orange, grapefruit and cranberry
Premium coffee and hot tea
$47 per person

DELUXE CONTINENTAL BUFFET
Sliced seasonal fruits
Breakfast pastries | Mini muffins, jams and butter
Individual fruit yogurts
Juices | Orange, grapefruit and cranberry
Premium coffee and hot tea
$29 per person
BRUNCH STATION ENHANCEMENTS

Culinary attendant required at $165 per attendant, per two hours. Bartender required at $145 per bartender, for four hours. Prices are subject to a 23% taxable service charge and sales tax. All menus and prices are subject to change.

MADE-TO-ORDER OMELETS AND EGGS
Cage-free eggs, cholesterol free eggs, egg whites, bacon, sausage, ham, mushrooms, spinach, scallions, peppers, tomatoes, feta and cheddar
$13 per person

MADE-TO-ORDER BELGIAN WAFFLES
Vermont maple syrup, whipped cream, strawberries and peaches
$10 per person

GLAZED CARVING HAM
Maple bourbon glaze
$425 each, serves 60

BUILD-YOUR-OWN MIMOSA BAR
ALCOHOL
Sparkling wine, Prosecco, Sauza Blanco tequila, Cognac, Chambord and coconut rum
JUICES
Grapefruit soda, orange, cranberry, grapefruit, pineapple, pomegranate, pink lemonade and mango purée
CONDIMENTS
Fresh mint, Maraschino cherries and lemons
First two hours | $25 per person
Each additional hour | $19 per person

BUILD-YOUR-OWN BLOODY MARY BAR
ALCOHOL
Absolut vodka, Beefeater gin, Jack Daniel’s Black Label whiskey, Jim Beam bourbon and Hornitos Añejo tequila
CONDIMENTS
Celery, bacon strips, pickle spears, lemons, limes, pearl onions, blue cheese stuffed olives, pimento stuffed olives, pitted black olives, pepperoncini, gherkins, horseradish, beef jerky, pickled green beans, pickled asparagus, pickled carrots, jalapeños, cucumber slices, cheese squares and pepperoni sticks
SALTS, SAUCES AND POWDERS
Old Bay, garlic powder, celery salt, smoked paprika, pickle juice, freshly ground pepper, kosher salt, olive juice, clam juice, Tabasco, Cholula hot sauce, Frank’s red hot, Louisiana hot sauce, Sriracha, Worcestershire, A-1, seasoned salt, dry mustard and green Tabasco
First two hours | $20 per person
Each additional hour | $16 per person
BRIDAL TEA

Prices are subject to a 23% taxable service charge and sales tax. All menus and prices are subject to change.

HIGH TEA

TEA SANDWICHES
Smoked salmon, cucumber, cream cheese, chives and dill on gougère
Ham, Gruyere, tarragon mustard and cornichon on pullman loaf
Arugula goat cheese mousse and pimento on pullman loaf
Traditional warm lemon blueberry scones with crème fraîche and jams
Seasonal macarons, chocolate cup with amaretto mousse and mini fruit tartelette
Exotic fruits and fresh berries
Line of fine teas
Champagne cocktail | Kir Royale or mimosa

$36 per person

SPIRITED TEA WITH WIGLE

TEA SANDWICHES | CHOICE OF THREE
Salmon mousse and cucumber
Turkey and cucumber chutney
Hummus and roasted red peppers
Tapenade, roast beef and arugula
Smoked turkey and baby spinach
Traditional warm lemon blueberry scones with crème fraîche and jams
Seasonal macarons, chocolate cup with amaretto mousse and mini fruit tartelette
Martini fruit skewer with yogurt
Waldorf salad
Line of fine teas

TEA COCKTAILS | ONE PER PERSON
Jasmine green tea cocktail | Ginever, oversteeped jasmine tea, lemon juice, orange peel, simple syrup, orange blossom water and orange peel twist
Earl Grey tea cocktail | Aged wheat whiskey, oversteeped Earl Grey tea, lemon juice, simple syrup, Pomander orange bitters and lemon peel twist
Hibiscus tea cocktail | Trope vodka, oversteeped hibiscus tea, lime juice, simple syrup and molé bitters

$55 per person

Served in Wigle tasting room | maximum 30 people
add $500 rental fee and $200 clean up fee
Served in Omni William Penn Speakeasy | maximum 50 people, time limitations apply
add $500 rental fee
Served in Omni banquet room | add $200 rental fee
REHEARSAL DINNER

Prices are subject to a 23% taxable service charge and sales tax. All menus and prices are subject to change.

THE STEAK HOUSE

STARTERS
French onion soup | Gruyere croutons
Caesar salad | Parmesan cheese and creamy Caesar dressing
Baby wedge iceberg salad | Blue cheese dressing
Beefsteak tomato and onion salad | Piquant sauce

ENTRÉES
Sliced grilled Boston cut strip with steak butter and hearty steak sauce
Grilled chicken breast with lemon thyme butter
Maple glazed barbecue salmon with three mustard sauces

ACCOMPANIMENTS
Creamed spinach with artichoke hearts
Grilled asparagus with broccolini and roasted peppers
Loaded stuffed potatoes with cheese, sour cream, bacon, chives and cracked pepper

DESSERTS
Chocolate torte
Tiramisu
Lemon raspberry torte

BEVERAGES
Coffee and assorted teas
$77 per person

THE ITALIAN

STARTERS
Stracciatella soup
Italian inspired green salad | Fennel, pecorino cheese, hazelnuts, crispy pancetta, roasted red pepper and red wine vinaigrette
Tomato, basil, mozzarella and spiced olive drizzle

ENTRÉES
Braised beef bracciole with roasted garlic, Parmesan cheese, herb risotto and Sicilian shiraz reduction
Cacciatore style chicken with onions, peppers, roasted tomatoes, oregano, white wine and creamy polenta

ACCOMPANIMENTS
Charred peppers and green beans

DESSERTS
Mini lemon meringue shooters
Chocolate dipped biscotti
Mini individual tiramisu

BEVERAGES
Coffee and assorted teas
$73 per person
REHEARSAL DINNER

Culinary attendants required at $165 per attendant, per two hours. Prices are subject to a 23% taxable service charge and sales tax. All menus and prices are subject to change.

CARVING STATION | CHOICE OF ONE
Whole roasted turkey with cranberry chutney
Roasted Boston strip loin with horseradish cream
Bourbon glazed bone-in ham
Served with an array of condiments, mini rolls and seasonal roasted vegetables

SALAD STATION
CAESAR
Romaine, seasoned croutons, Parmigiano-Reggiano and Caesar dressing

BABY GARDEN GREENS
Pancetta cracklings, roasted tomatoes, artichokes, balsamic glazed onions, roasted shallot vinaigrette, balsamic vinaigrette and blue cheese dressing

STARCH STATION | CHOICE OF ONE
MASH
Yukon Gold potatoes and maple roasted sweet potatoes with caramelized onions, roasted garlic, truffle oil, sautéed mushrooms, spinach, grilled asparagus, basil, Roquefort, goat cheese, applewood bacon, sour cream, chives, whipped butter and cinnamon sugar

RISOTTO
Carambola rice with wild mushrooms, diced roasted chicken, truffle oil, baby shrimp, asparagus, crisp pancetta and grated pecorino Romano

PASTA
Penne, gnocchi and cavatappi with marinara, pomadoro, garlic Alfredo, mushrooms, peppers, caramelized onions, roasted tomatoes, spinach, basil, crisp pancetta and Parmigiano-Reggiano

POUTINE
Idaho fries, cheese curds and brown gravy
STATIONS

ADDITIONAL STATIONS | CHOICE OF ONE

MINI TACOS
Mini flour taco shells
Carnitas | Pulled braised pork and salsa verde
Blackened mahi-mahi | Pineapple, cilantro and red pepper salsa
Refried beans | Cumin and roasted garlic
Toppings | Shredded cheddar, sour cream, lime wedges, guacamole and pico de gallo

SLIDERS | CHOICE OF TWO
Black Angus beef, seasoned turkey, buffalo chicken, black bean and pulled pork
Toppings | Mini rolls, lettuce, tomatoes, onions
Cheddar, blue cheese, Jack cheese, pineapple ketchup, tarragon mustard, Dijon and goat cheese ranch

PRIMANTI’S STYLE SANDWICHES
Fresh cut Sancholi’s or Mancini bread
Thin sliced cappacola, turkey breast, corned beef and pulled chicken
Fried egg, coleslaw and French fries

DESSERT STATION
Burnt almond torte
Assorted cake pops
Key lime lemon meringue tart

BEVERAGES
Coffee and assorted teas
$77 per person
DETAILS

All menu prices are subject to the prevailing taxable service charge and sales tax, which are currently 23% service and 7% sales tax.

We have assembled the following information in an effort to better assist you with your menu and wedding planning. If you have any questions, please feel free to contact your catering representative.

MINIMUM

A total food and beverage minimum will apply to your wedding. This minimum is determined based on the room selected and the expected number of guests. The minimum may vary based on the day of the week or the date of interest.

DEPOSIT AND BILLING SCHEDULE

Deposits are based on your contracted food and beverage minimum. Your first deposit will be due along with your catering contract, and is based on 20% of your food and beverage minimum and ceremony fee. Final pre-payment of all estimated charges is due five business days prior to the wedding via certified or cashier’s check or credit card. A personal check will be accepted as final payment provided it is received ten business days prior to the wedding with a credit card on file as back up. Credit card payments greater than $25,000 are subject to a 1.5% service charge.

EVENT MENUS

The preceding wedding menus will provide guidance in planning your event. Our culinary team is available to customize menus to meet your individual taste and needs. All prices are subject to change without notice; however, all contracted prices will be honored. Signed banquet event orders are required seven business days prior to the event.

MENU TASTING

Up to four guests are invited to a complimentary menu tasting held two to four months prior to your wedding. Tastings will be scheduled Monday through Friday during non-peak meal hours of 2 p.m. to 4 p.m. and are based on availability. A minimum of two weeks notice is required.

STAFFING

All of your event service staff is included in the menu pricing. Our server to guest ratio is one server per every 16 guests attending. You will also have a banquet captain assigned to you for the duration of your event to facilitate and supervise your special day. Additional service staff may be arranged at a per person fee. Bartenders are $145 each for a duration of four hours; one bartender per 100 guests is required. Some station items require a chef attendant at $165 each for a duration of two hours; one chef attendant per 50 people is required.
DETAILS

LINENS AND SEATING
Omni William Penn Hotel will provide floor length linens in your choice of color for all dinner round tables and a choice of white, ivory or black napkins. Also included is the dance floor, dinner rounds, banquet chairs, china, flatware and stemware. Upgraded linens, napkins and chairs are available at an additional cost. Please consult your catering manager for details.

OUTSIDE VENDORS
All vendors contracted by our clients must follow the hotel’s procedures at all times. To include: appropriate setup, loading hours, fire codes, noise limitations, etc. Vendor names and contact information are to be provided to your catering manager for each vendor. All vendors are required to sign the hotel’s vendor agreement and provide proof of adequate insurance 30 days prior to the event. The hotel is not responsible for any items brought into the hotel by outside contracted vendors.

MISCELLANEOUS CHARGES
Some additional charges may be incurred while planning your wedding. These charges may include, but are not limited to, vendor meals for your band, DJ, photographer and videographer, as well, as the necessary power requirements for your band, coat check fees, delivery of gift bags, etc.

SERVICE CHARGES
A taxable 23% service charge will be added to all charges. Current state/city sales tax 7% will be added to the total.

ALCOHOL CONSUMPTION
All hotel event staff are TIPS certified. If alcoholic beverages are to be served on the hotel premises, Omni William Penn Hotel will require that beverages be dispensed only by its employees and bartenders. Omni William Penn Hotel’s alcoholic beverage policy requires the hotel to: a) request proper identification (photo ID) of any person of questionable age, and refuse alcoholic beverage service if the person is either under age or proper identification can not be produced; and b) refuse alcoholic beverage service to any person who, in the hotel’s sole judgement, appears intoxicated; and c) the hotel does not serve shots.

AUDIOVISUAL AND LIGHTING SERVICES
Omni William Penn Hotel maintains a full service, on-site audiovisual production company through Encore Event Technologies. We are confident that they will provide exceptional service for your events. Please note that Encore is the exclusive provider of lighting services and internet at the hotel.
FOOD AND BEVERAGE

All food and beverage, with the exception of your wedding cake and cookies, must be supplied and prepared by the hotel and consumed in the function room for which it was purchased. No food or beverage may be removed from the premises. Only hotel staff may dispense alcoholic beverages. We are able to cater to special dietary requirements including vegetarians, gluten-free and vegans. Kosher orders must be submitted 14 days prior to the event. Please inform your catering manager with any dietary or customized menu needs. Our staff will be happy to display your cookies on a variety of platters and at various levels for a spectacular presentation. Your cookies would need to be to us by the day prior to your wedding. The plating fee is $250 for up to 6 cookies per person plus tax and service charge.

When selecting multiple entrées, place cards must be provided for each guest designated with a symbol or color indicator identifying which meal selection they have chosen. This way we ensure all guests receive what they had requested and we can easily service your guests.

DECORATIONS

You are welcome to use your decorator of choice for your event. Please ensure that you have made arrangements to have everything picked up immediately after the event as the hotel is not responsible for any items left behind after an event. Kindly note that it is prohibited to use any confetti or sparkles on the premises of the hotel.
CALL TODAY TO SPEAK WITH A WEDDING SPECIALIST.

Omni William Penn Hotel  •  412-553-5000
OmniHotels.com/Pittsburgh