A day to be remembered

OMNI HOTELS & RESORTS
providence | rhode island
Your wedding day is one of the most important days of your life. It’s a day you’ll never forget.

A day to be shared with family and friends. A day that begins the amazing journey between you and someone you love. At Omni Providence we’re committed to making sure your wedding day is nothing short of spectacular—by filling it with love, laughter and magical memories. That’s our promise to you.

Whether we’re playing host to your wedding reception, rehearsal dinner or bridesmaid 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.

Plus, Omni’s experienced wedding team will be by your side every step of the way—from your first planning meeting to your final toast. So you can focus on what matters most: Making memories that last a lifetime.

One West Exchange Street
Providence, Rhode Island 02903
401-598-8200
Included in all of the following wedding packages:

- complimentary bridal suite on the evening of your wedding
- valet parking for all non-overnight guests in attendance
- bridal party hospitality room with champagne and hors d’oeuvres
- elegant floor length linen in your choice of color
- upgraded chivari ballroom chairs (choice of black, gold, silver and fruitwood)
- coat check service
- use of our baby grand piano on first floor or stand up piano on third floor
- white glove service
- distinctive menu and cake tasting

**reception**

- one hour open bar with premium selections
- four butler passed hors d’oeuvres
- chef’s grande reception display

**dinner**

- prosecco champagne toast garnished with fresh raspberry
- soup or appetizer
- salad
- intermezzo
- entrée selection
- signature wedding cake
- coffee and tea selection
The Reception

Select four of the following cold and hot hors d’oeuvres

**chilled hors d’oeuvres**
- chilled jumbo shrimp cocktail shooters with cocktail sauce, lemon herb aioli, and tomatillo salsa
- caribbean ceviche salad spoon
- lemon-grass and thai chili marinated mussels
- grilled asparagus with serrano ham and manchego cheese
- steak tartar on parmesan crisp
- beef tenderloin on a baguette with shaved fennel and balsamic
- antipasto spoons with marinated vegetables, aged cheese, and Italian meats
- seasonal vegetable crudité shooter
- cheese tortellini coponata with grilled eggplant and blistered tomato

**hot hors d’oeuvres**
- seasonal risotto arancini
- scallops wrapped in hickory smoked bacon
- caramelized onion and bleu cheese tartlettes
- artichoke and garlic herb fritters
- seared lamb chops with spearmint demi
- chipotle steak skewer with cilantro aioli
- duck confit spring roll with cranberry and white soy dipping sauce
- rhode island crab bites, dijon horseradish cream
- burgundy braised short rib mini tart with horseradish cream
- apple wood smoked bacon, jalepeno and asiago wrapped shrimp
- coconut breaded chicken with sweet chili dipping sauce

**chef’s grand reception display**
- imported and domestic cheese, marinated grilled vegetables seasonal fruits, figs, and berries, assorted sweet and savory spreads artisanal breads and crackers
The Main Course

**specialty soups**

chilled
grilled vegetable gazpacho, minted melon, vichyssoise

hot
wild mushroom bisque, potato leek, tomato basil, minestrone, italian wedding, new england clam chowder

**appetizers**

new england crab cakes
sweet corn succotash, citrus beurre blanc

seasonal potato gallete
with aged cheese and roasted garlic cream sauce

potato gnocchi
tossed with pancetta, sundried tomatoes and fresh herbs
extra virgin olive oil and garlic

forest mushroom ravioli manchego cognac cream, balsamic drizzle

**specialty salads**

omni salad
field greens with spiced pecans, sundried cranberries, goat cheese, grape tomatoes and balsamic vinaigrette

panzanella salad
seasoned croutons, red dandelion greens, kalamata olives, feta cheese and seasonal vegetables champagne vinaigrette

caprese salad
buffalo mozzarella and roma tomatoes basil oil and aged balsamic vinegar

arugula salad
baby arugula, caramelized pears and pancetta honey, champagne vinaigrette

cesar salad
chilled romaine, seasoned croutons, anchovies and aged parmigiano-reggiano traditional Caesar dressing

roma tomato salad
with marinated red onion and Italian flat leaf parsley

intermezzo

a tantalizing light sorbet to refresh your palate lemon, passionfruit mango, kiwi, kaffir lime, pomegranate, blackberry merlot
The Main Course

**dinner entrée selections**

statler chicken breast  
pan seared chicken breast with wild mushroom pan sauce

central chicken providence  
oven roasted chicken breast stuffed with a wild mushroom, cranberry, and goat cheese, burgundy demi glace  
or  
herb seared chicken breast stuffed with spinach, artichokes and boursin cheese, roasted garlic pan sauce

burgundy braised short rib of beef  
horse radish au jus

sirloin au poivre  
pink peppercorn cream

filet mignon  
certified black angus beef with oven roasted roma tomato and shallot port wine demi glace

roasted pork tenderloin  
braised red cabbage, apple-bacon pork jus

colorado lamb chops  
garlic dijon coated, minted rosemary au jus

potato and herb crusted cod  
tomato provencal, lemon aioli

pan seared salmon  
tomato cucumber relish or pomegranate glaze

lemon grilled seabass  
mango-pineapple salsa

portobello mushroom napoleon  
marinated grilled portobello mushrooms, summer squash, zucchini, roasted eggplant, yellow peppers spring vegetable risotto

spicy vegetable ratatouille  
summer squash, zucchini, mushrooms, purple onions, bell peppers and parsnips stewed in a lightly spiced tomato sauce, over wild rice

**duet dinner entrées**

filet of beef and lobster  
grilled filet mignon, wild mushroom demi glace, lobster tail and truffle butter

filet of beef and salmon  
grilled filet mignon, wild mushroom demi glace, asiago crusted salmon, balsamic reduction

**dessert**

tiered wedding cake from Confectionary Designs in Newport (choice of up to two flavors) to be served on a painted plate with chocolate dipped strawberry

all selections are subject to a 15.25% taxable service charge, 7.75% taxable administrative fee and an 8% rhode island sales tax on food and beverage charges
Enhancements

Upgraded Cocktail Hour Stations

Vegetable Crudite and Fresh Fruit Display
Assorted seasonal selection of vegetables with assorted dips served with an assortment of seasonal fresh fruits and yogurt dipping sauces

Antipasto Display
Grilled vegetables, smoked meats, assorted Mediterranean olives, chèvre mozzarella, balsamic cipollini onions, parmesan cheese, country breads and oils

Mediterranean Display
Fresh hummus, tabbouleh, cucumber feta dip, stuffed grape leaves, feta cheese, baba ghanoush, selection of grilled seasonal vegetables and pita bread

Paella Station
Saffron rice cooked with chicken, sausage, shrimp, mussels olives, peppers, onion, tomato and garlic

Fresh Seafood Bar
Chilled gulf shrimp, blue point oysters on the half shell, little necks on the half shell, cocktail crab claws, served with cocktail sauce and lemon wedges

Mashed Potato Bar
Mashed potatoes with a toppings bar of blue cheese, cheddar cheese, roasted garlic, bacon, mushrooms, caramelized onions, sour cream and truffle oil

Dessert Stations

Chocolate Fountain
Chocolate fondue fountain with various dipping selections to include your choice of: cookies, fruits, pretzels, marshmallows, pound cake and more
Set up fee applies which includes an attendant

Cupcake Station
Assorted cupcakes in your selection of colors and flavors

Candy Bar
Personalized table consultation, design, candy, jars, scoops, bags and attendant

Ice Cream Sundae Bar
Chocolate, Vanilla and Strawberry Ice Cream with a variety of toppings! Nuts, berries, candies, sprinkles, sauces, whipped cream
Attendant fee applies

Bananas Foster Station
Sliced bananas sautéed with brown sugar, butter, rum and banana liquor served over vanilla ice cream topped with toasted almonds
Attendant Fee applies

Dolcetti
Pizzelles served warm with powdered sugar or honey, cannolis filled to order with your choice of ricotta cream or chocolate cream, chocolate chips, pistachios, chocolate springs topped with powdered sugar, zeppoles filled to order with a lemon or custard cream
Attendant fee applies

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Enhancements

Late Night Stations

Late Night Sliders and French Fries Station (Choose Two)
Cheeseburgers, Hamburgers, Turkey Burgers, Buffalo Chicken, Chicken Parm, Steak and Cheese
Accompanied by a selection of sweet potato and potato French fries with sides of ketchup and mustard

Late Night Pizza Station
An assortment of cheese, pepperoni, and vegetarian pizzas

Late Night Grilled Cheese Station (Choose Two)
Standard grilled cheese, Grilled cheese with bacon and tomatoes, Grilled Cheese with Ham, Reuben or Turkey Reuben
Accompanied by your choice of house made potato chips or French fries

Late Night Mac and Cheese Bar
Your choice of blue cheese, American cheese or cheddar cheese with a toppings bar assortment of bacon, parmesan cheese, truffle oil and breadcrumbs

Late Night Snack Station
Warm soft pretzels with grain mustard, house made potato chips, freshly popped popcorn and cracker jacks

Late Night Diner Breakfast Station
An assortment of breakfast sandwiches (bacon, egg, sausage, & cheese) hash browns, french toast sticks, and sausage pancake bites

Late Night Street Cart
Hot Dogs and Sausages served with grain mustard, relish, onions, peppers and ketchup on torpedo rolls
Cart Rental Applies/ Attendant Fee Applies

Coffee and Cookie To Go Station
Assorted homemade cookies and freshly brewed coffee or hot chocolate served with to go cups

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7.75% taxable administrative fee and an 8% rhode island sales tax on food and beverage charges
## Beverage & Wine List

<table>
<thead>
<tr>
<th>Alcohol Type</th>
<th>Brands</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vodka</td>
<td>absolut</td>
</tr>
<tr>
<td>Bourbon</td>
<td>jack daniels</td>
</tr>
<tr>
<td>Scotch</td>
<td>chivas regal, johnny walker black</td>
</tr>
<tr>
<td>Gin</td>
<td>tanqueray, bombay sapphire</td>
</tr>
<tr>
<td>Rum</td>
<td>captian morgan, bacardi superior</td>
</tr>
<tr>
<td>Tequila</td>
<td>cuervo 1800 tequila, jose cuervo gold</td>
</tr>
<tr>
<td>Whisky</td>
<td>crown royal canadian</td>
</tr>
<tr>
<td>Cognac/Brandy</td>
<td>hennessey v.s.o.p</td>
</tr>
</tbody>
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**Beer**
- budweiser
- bud light
- heineken
- samuel adams
- amstel light
- o’doul’s (non-alcoholic)

Additional hours of open bar:
- per person per hour

**Martinis and other specialty cocktails will not be available on the bar unless requested in advance. Martinis are charged on consumption at per martini on a cash or hosted bar.**

Wine service during dinner is available, please speak with your catering manager to discuss wine options.
Wedding Guidelines

bridal suite & guestroom accommodations

we are happy to offer a complimentary bridal suite with a special amenity on the night of your wedding. parents of the bride and the groom will receive an upgrade to a junior suite. (parents of the bride and the groom must request upgrade through our catering sales manager. upgrade is based on availability and a one night stay.) at your request, sleeping rooms at a special rate may be arranged for your guests. these rates are based on ten or more rooms and are subject to availability.

amenities & services

the omni providence offers elegant complimentary floor length table linens in your choice of color, white napkins, and votive candles. specialty chairs, colored napkins, other specialty items may be arranged at an additional charge.

ceremony

a private room may be reserved for your ceremony. a ceremony room fee will be assessed based on the room utilized. for ceremony turns, there is a banquet labor fee. this applies when the ceremony and dinner dance take place in the same room. additional charges for ceremony sound and upgraded lighting will apply.

personal items

personalized items such as: monogrammed champagne toast glasses, cake cutting knife and server, monogrammed cocktail napkins and any other pre-approved items you would like to enhance your event can be provided to the hotel during the week leading up to your wedding. centerpieces that include a candle must be enclosed in glass to insure no flame is open. amenity baskets may be placed in the men's and ladies rest rooms. we suggest these be low cost items in disposable low cost baskets, as our rest rooms are open to the general hotel population. a member of your wedding party should be designated to remove and secure gifts and gift envelopes once your guest are seated for dinner. personal or monogrammed items should be removed from the banquet areas and secured at the conclusion of your event.

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menu selection

the enclosed menus are merely a sampling of what the omni providence offers. customized menus are available and must be confirmed with the hotel 30 days prior to the event date. final menu selections must be submitted to hotel’s catering office at least 4 weeks in advance; otherwise, items selected cannot be guaranteed. at the time final menu selections are made, you will be asked to approve and sign the banquet event order. the catering office must be notified of the guarantee attendance no later than 12:00 noon 10 business days prior to the scheduled event. guarantees of attendance are not subject to reduction and the hotel will charge the master account, at a minimum, the amount due in accordance with the guaranteed attendance. split entrée choices offering more than 2 selections are available at an additional charge of per person. the hotel must be notified with the number of each entrée at the time the attendance guarantee is made. choices should be listed on your invitation response card for your guest convenience. your place cards and final floor plan should indicate your guest meal choice. due to licensing and insurance requirements, all food and beverage to be served on hotel property must be supplied and prepared by hotel. in addition, no remaining food or beverage shall be removed from the premises. at the conclusion of the function, such food and beverage becomes the property of hotel. please note that some items on our menu are raw or partially cooked and can increase your risk of food-borne illness. consumers who are especially vulnerable to food-borne illness should only eat seafood and other meat items that have been thoroughly cooked. the omni providence makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies. please note that we do use many of the common allergens in our daily production. all selections are subject to a 15.25% taxable service charge, 7.75% taxable administrative fee and an 8% rhode island sales tax on food and beverage charges and a 8% rhode island sales tax on all other charges.

valet & self parking

valet parking for all non-overnight guests attending the wedding event is included in our wedding package price. valet and self parking for overnight guests attending your wedding event is not included in the package price. self parking is available in the rhode island convention center garage.

security

hotel may, in its sole discretion, require group to take certain security measures in order to maintain security in light of the size or nature of the function. such security measures may include the requirement to hire sufficient security personnel from a reputable agency that is approved by the hotel prior to the function.

audio visual services

audio visual equipment is available for rental through our in-house av company – vae. we will be pleased to arrange any of your requirements or put you in touch with an av technician directly.

liability

the omni providence reserves the right to inspect and control all private functions. liability for damage to the premises will be charged accordingly. the hotel will not permit the affixing of anything to the walls, floors, or ceiling with nails, staples, carpet tape, or other substances. please consult the catering department for assistance in displaying of all materials.