



# Event Menus

OMNI PROVIDENCE HOTEL  
EVENTS MENU





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Prices are subject to 16.75% service charge,  
7.25% taxable administrative fee and 8% sales tax.  
All menus and prices are subject to change.



# BREAKFAST

All continental breakfasts are served with Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and chilled fresh fruit juices

Prices are subject to 16.75% service charge, 7.25% taxable administrative fee and 8% sales tax. All menus and prices are subject to change.

## CONTINENTAL

Freshly baked muffins, fruit and cheese

Danishes and croissants,  
sweet cream butter and fruit preserves

Vine-ripened seasonal fruits, melons and berries

22 per person

## ENHANCEMENTS

Flavored Greek and all-natural yogurts | 5 each

Assorted Greek yogurt parfaits | Fresh berries,  
organic honey and house-made granola | 8 each

Kashi granola | 5 each

Assorted cereals | 5 each

Steel-cut oatmeal | Brown sugar, chopped walnuts,  
raisins, dried cranberries, shredded coconut,  
sliced bananas, whole and 2% milk | 6 per person

Hard-boiled eggs | 30 per dozen

Gluten-friendly breads | 40 per dozen

Cinnamon buns | 4 each

Freshly baked buttermilk biscuits,  
clover honey | 4 each

Peanut, almond and cashew butter | 5 per person

## BREAKFAST SANDWICHES

### EGG, HAM & CHEESE MUFFIN

Scrambled farm-fresh eggs, hardwood-smoked ham,  
sharp Cheddar cheese, on toasted English muffin

9 each

### GRILLED EGG, TOMATO & SPINACH ENGLISH MUFFIN

Scrambled farm-fresh eggs, fresh tomato slices,  
sautéed spinach, Gruyère cheese on  
toasted English muffin

9 each

### EGG WHITE & AVOCADO BURRITO

Scrambled farm-fresh egg whites, sautéed bell  
peppers, guacamole, pico de gallo, whole wheat wrap

9.5 each

### SUNRISE BURRITO

Scrambled farm-fresh eggs, chorizo,  
shredded potatoes, Cheddar cheese, salsa,  
sour cream, flour tortilla

9.5 each





# STATIONS

Breakfast Stations must be for the full amount of guaranteed people. Omelet Station requires a chef attendant at 125 per attendant.

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## BELGIAN WAFFLE

Warm Vermont maple syrup, sweet butter, sweetened whipped cream, sliced fresh strawberries

14 per person

## OMELET

Shredded Cheddar and Monterey Jack cheeses, mushrooms, spinach, red and green peppers, shaved red onions, diced tomatoes, applewood-smoked bacon, sausage, diced ham

16 per person

## OMNI BAGEL BAR

Bagels | Plain, sesame, poppy & onion, everything

Cream cheese | Plain, chive, vegetable

Sweet butter, apple-cinnamon butter, local clover honey

9 per person

## ENHANCEMENT

Smoked salmon | Capers, red onion brunoise, parsley, hard-cooked egg | 11 per person



# BUFFETS

All breakfast buffets include freshly baked muffins, assorted bagels, fruit and cheese Danishes, croissants with sweet cream butter, fruit preserves, cream cheese, orange juice, Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot teas. All buffets are prepared for 25 people or more and priced for 90 minutes of service. A surcharge of 150 will apply for groups less than 25 people.

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## WATERPLACE

Scrambled farm-fresh eggs

French toast

Applewood-smoked bacon

Apple-chicken sausage

Breakfast potatoes

Seasonal fresh fruit and berries

Fruit yogurts

Assorted cereals

31 per person

## SPA BREAKFAST

Scrambled farm-fresh eggs

Apple-chicken sausage

Turkey bacon

Steel-cut Irish oatmeal | Brown sugar and raisins

Assorted whole grain cereals and granola

Yogurts | Greek, fruit-flavored, plain and vanilla

Seasonal fruit and berries

30 per person





# PLATED

All plated breakfast selections include freshly baked muffins, fruit and cheese Danish, buttery croissants, orange juice, freshly brewed coffee, decaffeinated coffee and assorted teas.

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## THE OMNI BREAKFAST

Scrambled farm-fresh eggs

Breakfast potatoes

Applewood-smoked bacon or maple grilled ham

23 per person

## FRENCH TOAST

Batter-dipped brioche bread

Warmed Vermont maple syrup

Fresh strawberries

Choose one Meat | Crisp applewood-smoked bacon or hardwood-smoked ham

23 per person

## EGGS BENEDICT

Two poached eggs, pan-seared Virginia smoked ham, toasted English muffin, Hollandaise sauce

28 per person

## THE BREAKFAST FRITTATA

Farm-fresh egg frittata, five cheeses, spinach, roasted red peppers

House-made Italian sausages

Red Bliss Hash brown potatoes

25 per person

## POACHED EGGS FLORENTINE

Two poached eggs, sautéed spinach leaves, toasted English muffin, Hollandaise sauce

28 per person



# BREAKS

All break menus are prepared for 25 people or more and priced for 30 minutes of service.

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## THE SOUTHWESTERN

Chicken and cheese quesadillas

Basket of corn tortilla chips

Pico de gallo, guacamole and sour cream

13 per person

## PICNIC BREAK

Crisp garden vegetable crudité's, hummus, tzatziki, baba ghanoush and tabbouleh

Fresh seasonal whole fruit

Pita chips and whole grain crackers

13 per person

## HEALTH NUT

Dried apples, apricots and cherries

Warmed almonds, walnuts and cashews

Banana and apple chips

13 per person

## KIDDIE CRUNCH MIX

Animal crackers, Teddy Grahams, M&M's, yogurt-covered pretzels and salted peanuts

15 per person

## CHIPS & DIP

House-made Parmigiano-Reggiano potato chips, fresh rosemary leaves, sea salt and black pepper

French onion dip

Applewood-smoked bacon & horseradish dip

Buttermilk ranch dip

11 per person

## RHODE ISLAND BREAK

Warm doughboys dusted with powdered sugar and cinnamon

Chepachet Farms maple cookies

Yacht club soda and bottled water

13 per person

## PUB BREAK

Crispy chicken fingers, house-made fresh mozzarella sticks, warm soft pretzels, spicy barbecue sauce

Rosemary mustard, whole grain mustard, Dijon mustard, horseradish ketchup

20 per person





## À LA CARTE

Prices are subject to 16.75% service charge, 7.25% taxable administrative fee and 8% sales tax. All menus and prices are subject to change.

### ENHANCEMENTS

Warm maple-glazed cronuts | Cinnamon sugar, powdered sugar or plain sugar | **65 per dozen**

Gluten-friendly banana nut and chocolate chip muffins | **48 per dozen**

Sliced breakfast breads, assorted muffins or bagels | **42 per dozen**

Sliced vine-ripened seasonal fruits, melons and berries | **7 per person**

Seasonal whole fruits | **40 per dozen**

Assorted Greek yogurts | **5 each**

Assorted Kind and Luna bars | **6 each**

Assorted candy bars | Hershey's Milk Chocolate, Kit Kat, REESE'S and Hershey's Milk Chocolate with Almonds | **5 each**

Brownies and blondies | **50 per dozen**

Cookies | Chocolate chip, white chocolate & macadamia nut, peanut butter and oatmeal raisin | **48 per dozen**

Warm soft pretzels | Whole grain, Dijon and spicy yellow mustards | **5 each**

Individually bagged potato chips, pretzels and Smartfood popcorn | **4.5 per bag**

Gourmet mixed nuts | **8 per person**

Bagged trail mix | **8 per person**





# MEETING PACKAGES

Ask about seasonal options. A surcharge of 150 will apply for groups less than 25 people.

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## CONTINENTAL BREAKFAST

Freshly baked muffins

Fruit & cheese-filled Danishes and croissants | Sweet cream butter and fruit preserves

Vine-ripened seasonal fruits, melons and berries

Freshly squeezed orange juice and cranberry juice

Freshly brewed Stance regular and decaf coffee and assorted Numi hot teas

## MID-MORNING BREAK

Assorted soft drinks and Pure Life water

Freshly brewed regular, decaffeinated coffee, and assorted teas

## LUNCH OPTIONS | CHOOSE ONE EXECUTIVE DELI BUFFET

See next page for selection

## DELI EXPRESS

See next page for selection

## MID-AFTERNOON BREAK

Assorted Kind and Luna bars

Fruit kabobs | Honey yogurt dipping sauce

Lemonade and Pure Life water

75 per person



# MEETING PACKAGES

Select either Executive Deli or Deli Express for your meeting package lunch option. Ask about seasonal options. A surcharge of 150 will apply for groups less than 25 people.

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## EXECUTIVE DELI BUFFET STARTERS

Chef's soup creation

American field greens salad

Pasta salad

Potato salad

## DELI

House-roasted turkey breast, roast beef and  
hardwood-smoked ham

Chicken salad | Red grapes and sliced almonds

Traditional tuna salad

Assorted sliced domestic and imported cheeses

## ACCOMPANIMENTS

Tomatoes, red onions, dill pickles and lettuce

Fire-roasted vegetables

Imported mustards and herb mayonnaise

Artisan breads and rolls

## DESSERTS

Assorted cookies, brownies and blondies

## BEVERAGES

Freshly brewed Stance regular and decaf coffee and  
assorted Numi hot teas

Assorted soft drinks and bottled waters

## DELI EXPRESS STARTERS

Chef's soup creation

Chop salad | Selection of dressings

## PRE-MADE SANDWICHES

Smoked turkey breast | Avocado, tomatoes,  
Monterey Jack cheese, fresh herb mayonnaise on  
nine-grain whole wheat bread

Sliced slow-roasted beef | Blue fontina cheese,  
lettuce, tomatoes on ciabatta bread

Herb grilled vegetables | Roasted tomato hummus,  
lettuce, sliced tomatoes, sun-dried tomato wrap

## ACCOMPANIMENTS

House-made garlic & parmesan cheese chips

## DESSERTS

Assorted cookies and brownies

30 per person

## BEVERAGES

Freshly brewed regular, decaffeinated coffee and  
assorted hot teas

Assorted soft drinks and bottled waters

## ENHANCEMENT

Maine lobster roll | Chive aioli on brioche roll

18 per person





# BUFFETS

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## DELI EXPRESS

### STARTERS

Chef's soup creation

Chop salad | Selection of dressings

### PRE-MADE SANDWICHES

Smoked turkey breast | Avocado, tomatoes, Monterey Jack cheese, fresh herb mayonnaise on nine-grain whole wheat bread

Sliced slow-roasted beef | Blue fontina cheese, lettuce, tomatoes on ciabatta bread

Herbed grilled vegetables | Roasted tomato hummus, lettuce, sliced tomatoes, sun-dried tomato wrap

### ACCOMPANIMENTS

House-made garlic & parmesan cheese chips

### DESSERTS

Assorted cookies and brownies

32 per person

### ENHANCEMENTS

Maine lobster roll | Chive aioli on brioche roll

18 per person

## ITALIAN SANDWICH

### STARTERS

Tuscan vegetable minestrone

Traditional Caesar salad

Eggplant caponata

Mediterranean pasta salad

### PRE-MADE SANDWICHES

Fire-roasted vegetables | Hummus, herb focaccia bread

Romano-crust chicken breast | Sliced tomato crisp, arugula leaves on sourdough bread

Roast beef | Boursin cheese, caramelized onions, grilled portobello mushrooms on ciabatta bread

### ACCOMPANIMENTS

House-made garlic & parmesan cheese chips

### DESSERTS

Italian cookies and pastries

36 per person



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## EXECUTIVE DELI STARTERS

Chef's soup creation

American field green salad

Pasta salad

Potato salad

## DELI

House-roasted turkey breast, rare roast beef,  
hardwood-smoked ham

Chicken salad | Red grapes and sliced almonds

Traditional tuna salad

Assorted sliced domestic and imported cheeses

## ACCOMPANIMENTS

Fire-roasted vegetables

Tomatoes, red onions, dill pickles and lettuce

Imported mustards and herb mayonnaise

Artisan breads and rolls

## DESSERTS

Assorted cookies

Brownies and blondies

32 per person

## FIESTA STARTERS

Chicken tortilla soup

Mixed greens | Cucumbers, tomatoes, avocado,  
roasted corn, black beans, chipotle-cilantro  
ranch dressing

Jicama & cucumber salad

## BUILD YOUR OWN FAJITAS

Seasoned chicken breast, spicy skirt steak, sautéed  
peppers and onions, shredded cheese, jalapeños and  
warm flour tortillas

Spanish rice and beans

Tortilla chips, fresh salsa, sour cream and guacamole

## DESSERTS

Tres leche flan

Cinnamon churros

35 per person





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## FEDERAL HILL STARTERS

Pasta e fagioli

Caprese salad

Classic Caesar salad

Panzanella salad

## ENTRÉES

Assorted hand-rolled calzones

Chicken piccata

Wild mushroom ravioli | Saffron cream

Tuscan-rubbed flat iron steak | Roasted  
garlic & sage butter

## SIDES

Chef's choice of starch and seasonal vegetables

## ACCOMPANIMENTS

Garlic bread and Italian bread | Butter

## DESSERTS

Tiramisu

Cannolis

40 per person

## INTERNATIONAL STARTERS

Roasted corn chowder

House chopped salad

Caprese salad

## ENTRÉES

Cheese-filled tortellini | Arrabbiata sauce and  
Parmigiano-Reggiano

Teriyaki-marinated London broil

Grilled Mediterranean chicken breast | Marinated  
artichokes, Kalamata olives, sun-dried tomatoes

Pan-roasted North Atlantic salmon fillet | Orange &  
fennel relish

## SIDES

Garlic mashed potatoes

Seasonal vegetables

## DESSERTS

Miniature French pastries

Assorted Whoopie Pies

45 per person



# BUFFET

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## SOUP & SALAD BAR

### SOUPS | CHOOSE TWO

Tuscan vegetable soup

New England clam chowder

Roasted eggplant & tomato soup

Caldo verde

Chicken noodle soup

### SALAD

Romaine lettuce, field greens and arugula leaves

Kalamata olives, sliced red onions, grape tomatoes, crisp sliced cucumbers, crumbled blue cheese, shaved parmesan cheese, hard-cooked eggs, sunflower seeds, crispy fried onions and garlic croutons

Extra virgin olive oil, balsamic vinegar, buttermilk ranch, Caesar and house dressing

### GRILLED SALAD ACCOMPANIMENTS

Grilled marinated Gulf shrimp

Rosemary, garlic & lemon-marinated chicken breast

Grilled flat iron steak

### DESSERTS

Fudge brownies

Sliced fresh fruit

Mini eclairs

38 per person

### ENHANCEMENT

Chilled butter-poached lobster and fines herbes

18 per person

LUNCH | OMNI PROVIDENCE HOTEL

## NEW ENGLAND STARTERS

New England clam chowder | House-made pancetta cracklings

Iceberg lettuce salad | Crumbled Great Hill blue cheese, applewood-smoked bacon pieces, apple cider & whole grain mustard vinaigrette

Marinated locally foraged mushrooms and lentil salad

## ENTRÉES

Boston-baked cod fish | Lemon & chive beurre blanc

Grilled bistro filet | Caramelized shallot jus

Herb-crusted all-natural Statler chicken breast pan drippings

Slow-roasted pork loin | Tart apple & walnut stuffing, pan gravy

## SIDES

Roasted fingerling potatoes

Heirloom tomato risotto

Seasonal vegetables

## DESSERTS

Fresh fruit tarts

Boston cream pie

New York-style cheesecake

42 per person

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# LUNCH ON THE GO

Prices are subject to 16.75% service charge, 7.25% taxable administrative fee and 8% sales tax. All menus and prices are subject to change.

## GRAB & GO SANDWICHES

Smoked turkey breast | Avocado, tomatoes, Monterey Jack cheese, fresh herb mayonnaise on nine-grain whole wheat bread

Sliced slow-roasted beef | Blue fontina cheese, lettuce, tomatoes on ciabatta bread

Sliced hardwood-smoked ham | Tomatoes, lettuce, Gruyère cheese, croissant

Herbed grilled vegetables | Roasted tomatoes, hummus, lettuce, sliced tomatoes, sun-dried tomato wrap

## SALADS

Classic Caesar salad | Grilled chicken breast, crisp croutons and shaved Parmigiano-Reggiano

Chef's salad | Mixed greens, smoked ham, turkey, Swiss cheese, tomato wedges, sliced cucumbers, hard-cooked eggs and choice of salad dressing

## ACCOMPANIMENTS

Whole fruit

Pasta salad

Chips

Pure Life water

31 per person

## ENHANCEMENTS

Maine lobster roll with chive aioli on brioche roll

18 per person



# PLATED

All plated lunches include a choice of soup or salad, entrée, chef's selection of starch and vegetable, dessert, assorted rolls, Stance regular and decaf coffee and assorted Numi hot teas.

Prices are subject to 16.75% service charge, 7.25% taxable administrative fee and 8% sales tax. All menus and prices are subject to change.

## STARTERS | CHOOSE ONE SOUP

Minestrone

Roasted eggplant & tomato

Caldo verde

New England clam chowder

Chicken noodle

Lobster bisque | 2 additional per person

## SALADS

Omni salad | Field greens, spiced pecans, sun-dried cranberries, cucumbers, goat cheese, grape tomatoes and balsamic vinaigrette

Wedge | Crisp iceberg lettuce hearts, applewood-smoked bacon cracklings, ripe grape tomatoes, shaved red onions, crumbled Great Hill blue cheese with buttermilk ranch dressing

Caesar | Chilled romaine, seasoned croutons, anchovies and aged Parmigiano-Reggiano

Spinach | Crisp spinach leaves, sliced cremini mushrooms, shaved red onions, chopped hard-boiled eggs and warm lemon & applewood-smoked bacon vinaigrette

## DESSERTS | CHOOSE ONE TRIPLE-CHOCOLATE MOUSSE TORTE

Layered dark chocolate cake, fudge cake, classic chocolate mousse, dark chocolate glaze

## FLOURLESS CHOCOLATE CAKE

Rich, dense flourless dark chocolate cake dusted with cocoa powder, sweetened whipped cream and raspberries

## PEAR & ALMOND TART

Salted caramel almond cake, caramelized pears

## CRÈME BRÛLÉE

Classic vanilla bean flavored custard, burnt sugar

## NEW YORK-STYLE CHEESECAKE

Fresh berries, sweetened whipped cream

## CLASSIC RED VELVET CAKE

Filled and frosted with cream cheese frosting, red & white chocolate shavings

## CHOCOLATE CONCORDE

Dark chocolate mousse, baked Italian chocolate meringue, dusted with powdered sugar

## MILK & HONEY DOME

Layers of honey brushed genoise and light chocolate mousse, milk chocolate ganache





# PLATED

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## ENTRÉES | CHOOSE ONE

### GRILLED CHICKEN BREAST

Pan-roasted Statler breast of chicken, wild mushrooms, plum tomatoes in sherry wine jus

30 per person

### CHICKEN MEDALLIONS

Pan-seared medallions of chicken, Parmesan-Reggiano, lemon & caper beurre blanc

30 per person

### CHICKEN SALTIMBOCCA

Sautéed breast of chicken, prosciutto, fresh mozzarella cheese, sage leaves, Marsala wine sauce

32 per person

### POTATO-CRUSTED COD

Tomato & roasted corn relish, lemon aioli

34 per person

### ASIAGO-CRUSTED SALMON

Balsamic reduction

34 per person

### BURGUNDY-BRAISED SHORT RIBS

Roasted root vegetables, burgundy demi-glace

40 per person

### PEPPERCORN-CRUSTED BEEF TENDERLOIN

Cabernet & thyme demi-glace

50 per person

### ROASTED STUFFED PORK TENDERLOIN

Pancetta & apple stuffing, brandy au jus

34 per person

## ENTRÉE SALADS

### GRILLED CHICKEN CAESAR

Crisp romaine leaves, garlic croutons, shaved Parmigiano-Reggiano, marinated & grilled chicken breast, classic Caesar dressing

28 per person

### SOBA NOODLE & PAN ROASTED TOFU

Sesame-flavored Soba noodles, radicchio, charred baby carrots, cucumbers, pan-roasted tofu and miso lemon vinaigrette

28 per person



# HORS D'OEUVRES

Minimum order of 25 pieces per item.

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## VEGETARIAN

Vegetarian summer roll, honey & soy glaze | 6 each

Three-mushroom phyllo triangle | 5 each

Caramelized onions & blue cheese tartlets | 5 each

Savory herb-stuffed mushrooms | 5 each

Vegetable spring rolls, ginger & soy glaze | 5 each

Cranberry, walnut & brie in phyllo roll | 5 each

## BY SEA

Chilled jumbo shrimp,  
cocktail sauce, lemons | 7 each

Blue Point oysters on the half-shell, cocktail sauce,  
mignonette sauce, lemon wedges | 7 each

Littlenecks on the half-shell, cocktail sauce,  
mignonette sauce, lemon wedges | 5 each

Cocktail crab claws, Louis sauce | 7 each

Shrimp & mango canapés, lemon-scented  
cream cheese | 5 each

Smoked salmon, lemon & caper on rye | 5 each

Scallops wrapped in applewood-smoked bacon | 5  
each

Shrimp tempura with ginger dashi | 5 each

Rhode Island crab cakes,  
Dijon horseradish cream | 5 each

Lobster cobbler | 6 each

Maui shrimp spring rolls | 5 each

## BY LAND

Chicken quesadilla with tomato salsa | 5 each

Chicken tandoori | North Indian  
spice marinade | 5 each

Southwest chicken kabob | coriander glaze | 5 each

Confit duck & apricot purse | dried  
cherry chutney | 5 each

Seared lamb chops with spearmint demi-glaze | 7 each

Black tea & spice-rubbed pork tenderloin baguette  
with apple chutney | 5 each

Pork dim sum potstickers | ginger & soy glaze | 5  
each

Chorizo-stuffed dates | 5 each

Mini quiche Lorraine | 5 each

Pork carnita empanadas | 5 each

Grilled asparagus, Serrano ham and  
Manchego cheese | 5 each

Beef tenderloin baguette, shaved fennel and  
balsamic glaze | 5 each

Braised short rib crostini, whipped potato crisp,  
shallot rings | 5 each

Mini Kobe beef franks in a blanket, whole grain  
mustard | 5 each

Chipotle steak skewer with cilantro aioli | 5 each

Beef bourguignon puff | 5 each

Short rib & fontina mini paninis | 5 each





# DISPLAYS

All displays are prepared for 25 people or more and priced for 90 minutes of service. We recommend each display be prepared for your full complement of guests.

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## PREMIER CHEESE BOARD

Baked brie en crote, Mahón, queso Manchego, Saint André, pecorino Toscana, Great Hill blue, Wensleydale cranberry, Vermont sharp cheddar

Fresh berries, dried fruits, local bees' honeycomb, flavored mustards and spreads

Grilled breads & crackers

16 per person

## BRUSCHETTA MARTINIS

Marinated grilled seasonal vegetables, crisp sourdough baguette and chiffonade basil

Feta cheese, Kalamata olives, sun-dried tomatoes and crisp sourdough baguette

Truffled wild mushroom salad, shaved Parmigiano-Reggiano and crisp sourdough baguette

12 per person

## MEATBALL DISPLAY

Albondigas | Lamb meatballs, mint & sherry demi-glace

Arancini | Fried rice balls, mozzarella, saffron, peas and tomato sauce

Italian-style meatballs with spicy marinara

Serrano ham & Manchego cheese croquettas

15 per person

## VEGETABLE CRUDITÉS MARTINI

Selection of fresh vegetables and assorted dips

10 per person

## SLIDERS | CHOOSE THREE

Slow-roasted barbecue pork, crisp slaw

Buffalo-style chicken, blue cheese dressing

Lamb sliders, olive tapenade & tzatziki

Angus beef, Cheddar & applewood-smoked bacon

Crisp falafel, tahini vinaigrette

Sliced tomato, crisp lettuce, toasted brioche buns

20 per person

## CHARCUTERIE

Shaved prosciutto, Palacios chorizo bresaola, sweet soppressata and fennel salami

House-cured olives, whole grain mustard, fig cake, dried apricot & cherry mostarda, herb oil, roasted garlic oil and balsamic syrup, chestnut honey

Grilled baguettes, assorted country breads and stone-ground crackers

18 per person



## DISPLAYS

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### CHIPS & DIP

#### HOUSE-MADE POTATO CHIPS

Parmigiano-Reggiano seasoning

Fresh rosemary leaves, sea salt & black pepper

French onion dip, applewood-smoked bacon  
horseradish dip, buttermilk ranch dip

11 per person

### ENHANCEMENTS

Warm artichoke & spinach dip with pita chips

3 per person

### FRENCH FRY STATION

Portobello fries

Sweet potato fries

French fries

Roasted garlic aioli, ketchup, salt and vinegar

11 per person

### FRESH SEAFOOD BAR

Chilled Gulf shrimp | 7 each

Blue Point oysters on the half-shell | 7 each

Littlenecks on the half-shell | 5 each

Cocktail crab claws | 7 each

Cocktail sauce and lemon wedges

### CARVING STATIONS

#### SALMON EN CROÛTE

Spinach & lemon caper beurre blanc

180 | serves 20 people | requires attendant

#### CARVED TURKEY BREAST

Cranberry relish, herb mayonnaise,  
imported mustards and rolls

275 | serves 35 people | requires attendant

#### VIRGINIA HAM

Honey, brown sugar & bourbon glaze  
and rolls

350 | serves 50 people | requires attendant

#### ROASTED PRIME RIB BEEF

Horseradish cream and rolls

450 | serves 35 people | requires attendant

#### ROASTED BEEF TENDERLOIN

Béarnaise and rolls

400 | serves 20 people | requires attendant

#### SLOW-SMOKED BEEF BRISKET

Bourbon barbecue sauce, coleslaw and rolls

350 | serves 35 people | requires attendant





# BUFFETS

All dinner buffets include freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot teas. All buffets are prepared for 25 people or more and priced for 90 minutes of service. A surcharge of 150 will apply for groups less than 25 people.

Prices are subject to 16.75% service charge, 7.25% taxable administrative fee and 8% sales tax. All menus and prices are subject to change.

## PROVIDENCE SOUP & SALAD

Chef's soup creation

Caesar salad

Mixed field greens | Assorted dressings

Sliced buffalo mozzarella and  
Roma tomatoes

## ENTRÉES | CHOOSE THREE

Blackened flank steak | Caramelized onions and  
smoked tomato sauce

Grilled skirt steak | Fresh herb & tomato relish

Chicken saltimbocca | Aged provolone, fresh sage,  
imported Italian ham and Marsala wine sauce

Pan-seared Statler chicken breast | Wild  
mushroom sauce

Asiago-cruste salmon | Balsamic tomatoes

Cajun grilled halibut | Mango & pineapple salsa

Gemelli pasta | Fresh vegetables and  
marinara sauce

## ACCOMPANIMENTS

Chef's choice of starch and vegetable

Assorted rolls and butter

Freshly sliced seasonal fruit

## DESSERTS

Selection of tortes

70 per person

## ITALIAN STARTERS

Minestrone soup | Grated  
Parmigiano-Reggiano

Classic Caesar salad

Italian parsley salad | Heirloom tomatoes, red onions

Antipasti | Marinated vegetables, olives,  
aged artisanal cheeses, artichokes and cured  
Italian meats

## ENTRÉES | CHOOSE THREE

Veal saltimbocca | Fresh sage, prosciutto and  
provolone cheese

Penne pasta Bolognese | Fresh herbs and  
aged parmesan cheese

Grilled swordfish | Olives, artichokes and  
sun-dried tomatoes

## ACCOMPANIMENTS

Chef's choice of starch and vegetable

Baked focaccia, garlic and roasted breads

## DESSERTS

Assorted mini cannolis

Tiramisu

Freshly sliced seasonal fruit

65 per person



## SPECIALTY STATIONS

All stations are prepared for 25 people or more and priced for 90 minutes of service. We recommend each station be prepared for your full complement of people. Soup, Pasta, Risotto and Ramen Noodle stations requires one chef attendant per 100 people.

Prices are subject to 16.75% service charge, 7.25% taxable administrative fee and 8% sales tax. All menus and prices are subject to change.

### SALAD | CHOOSE TWO CAESAR

Chilled romaine, seasoned croutons, anchovies and aged Parmigiano-Reggiano

### OMNI SALAD

Field greens, spiced pecans, sun-dried cranberries, cucumbers, goat cheese, grape tomatoes and balsamic vinaigrette

### SPINACH

Crisp spinach leaves, sliced cremini mushrooms, shaved red onions, chopped hard-boiled egg and warm lemon & bacon vinaigrette  
13 per person

### SOUP | CHOOSE TWO SWEET CORN CHOWDER

### POTATO LEEK

### LOBSTER BISQUE

### NEW ENGLAND CLAM CHOWDER

### MINESTRONE

### ACCOMPANIMENTS

Pancetta crisps, oyster crackers, grated parmesan cheese and grilled focaccia  
13 per person

### PASTA NOODLES

Gemelli, mushroom ravioli and cheese tortellini

### SAUCE

Marinara, Alfredo and pesto cream

### ACCOMPANIMENTS

Chicken, shrimp, fresh vegetables, mushrooms, sun-dried tomatoes, olives and chopped herbs

Fresh garlic, grated parmesan cheese, garlic bread, baked focaccia and thin Italian breadsticks

19 per person

### RISOTTO ITALIAN RISOTTO

Tossed chicken, shrimp, fresh herbs, mushrooms, Asiago, sun-dried tomatoes, asparagus, artichoke hearts & spinach

### ACCOMPANIMENTS

Fresh garlic, grated Parmesan cheese, garlic bread, baked focaccia and thin Italian breadsticks

18 per person

### RAMEN NOODLE BAR

Rice & egg noodles, julienned carrots, snow peas, bean sprouts, cucumbers, scallions, cilantro, chicken, shrimp, tofu, crushed peanuts, chicken, shrimp, miso & ginger broth

17 per person





# SPECIALTY STATIONS

All stations are prepared for 25 people or more and priced for 90 minutes of service. We recommend each station be prepared for your full complement of people. International Coffee, Bananas Foster, Cannoli, Ice Cream and Crêpe Stations require one chef attendant per 100 people.

Prices are subject to 16.75% service charge, 7.25% taxable administrative fee and 8% sales tax. All menus and prices are subject to change.

## INTERNATIONAL COFFEE STATION

Freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot teas

Cream, raw sugar, sugar cubes, honey, cinnamon sticks, lemon zest, orange zest

Chocolate & mint covered espresso beans and fresh whipped cream

Variety of flavored syrups | Chocolate-dipped biscotti

13 per person

## BANANAS FOSTER

Sliced bananas sautéed with brown sugar, butter, rum & banana liqueur, vanilla ice cream, sliced toasted almonds

14 per person

## CANNOLI STATION

Cannoli shells filled to-order with your choice of sweetened ricotta cream or chocolate cream

Semi-sweet chocolate chips, chopped pistachios, chocolate sprinkles and powdered sugar

15 per person

## ICE CREAM SUNDAE BAR

Ice cream | Chocolate, vanilla and strawberry

Toppings | Nuts, cherries, M&M's, sprinkles, sauces and whipped cream

15 per person

## HOT COCOA BAR

Freshly sweetened whipped cream, chocolate shavings, mini marshmallows and cinnamon sugar

10 per person

## CHEESECAKE MARTINI BAR

Cheesecake | Scoops of plain, marble or praline in sugar-rimmed martini glasses

Toppings | Raspberries, blueberries, strawberries, crushed Oreos, graham cracker crumbs, chopped walnuts, chocolate, caramel and raspberry coulis

15 per person

## VIENNESE DISPLAY

European cakes and tortes, assorted miniature French pastries | Sliced fresh fruit, assortment of fresh berries and sweetened whipped cream

19 per person

## CRÊPE STATION

Filled to-order with your choice of

Nutella & bananas or strawberries & Grand Marnier

Toppings | Whipped cream, chopped nuts, mini white and dark chocolate chips and fresh mint chiffonade

16 per person



# PLATED

All plated dinners include a choice of soup or salad, entrée with chef's choice of starch and seasonal vegetable, dessert, freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot teas.

Prices are subject to 16.75% service charge, 7.25% taxable administrative fee and 8% sales tax. All menus and prices are subject to change.

## STARTERS | CHOOSE ONE

### OMNI SALAD

Field greens, spiced pecans, sun-dried cranberries, cucumbers, goat cheese, grape tomatoes and balsamic vinaigrette

### WEDGE

Crisp iceberg lettuce hearts, applewood-smoked bacon cracklings, ripe grape tomatoes, shaved red onions, crumbled Great Hill blue cheese and buttermilk ranch dressing

### CAESAR

Chilled romaine, seasoned croutons, anchovies and aged Parmigiano-Reggiano

### SPINACH

Crisp spinach leaves, sliced cremini mushrooms, shaved red onions, chopped hard-boiled egg and warm lemon & bacon vinaigrette

### CAPRESE

Buffalo mozzarella, Roma tomatoes, basil oil and aged balsamic vinegar  
additional 4 per person

## SOUPS

Minestrone

Roasted eggplant and tomato

Caldo verde

New England clam chowder

Chicken noodle

8 per person

Lobster bisque | additional 2 per person

DINNER | OMNI PROVIDENCE HOTEL

## APPETIZER ENHANCEMENTS

### FOUR-CHEESE MANICOTTI

Tomato basil sauce

13 per person

### FOREST MUSHROOM RAVIOLI

Manchego cheese, cognac cream, balsamic drizzle

13 per person

### POTATO GNOCCHI

Pancetta, sun-dried tomatoes, fresh herbs, extra virgin olive oil and garlic

13 per person

### SERRANO WRAPPED MELON

Vine-ripened cantaloupe, shaved Serrano ham, fig compote

13 per person

### NEW ENGLAND CRAB CAKES

Sweet corn succotash, citrus beurre blanc

15 per person

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## PLATED

All plated dinners include a choice of soup or salad, entrée with chef's choice of starch and seasonal vegetable, dessert, freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot teas.

Prices are subject to 16.75% service charge, 7.25% taxable administrative fee and 8% sales tax. All menus and prices are subject to change.

### ENTRÉES | CHOOSE ONE

#### STATLER CHICKEN BREAST

Pan-seared chicken breast, wild mushroom, herb au jus

45 per person

#### CHICKEN PROVIDENCE

Wild mushrooms, walnut & leek stuffing, balsamic & thyme demi-glace

46 per person

#### FREE-RANGE CHICKEN BREAST

Pan-roasted all natural free-range chicken breast, crispy pancetta cracklings, Madeira wine jus

46 per person

#### ROASTED STUFFED PORK TENDERLOIN

Pancetta & apple stuffing, brandy au jus

51 per person

#### ASIAGO-CRUSTED ATLANTIC SALMON

Balsamic reduction

48 per person

#### LEMON GRILLED SWORDFISH

Sweet corn succotash, citrus beurre blanc

50 per person

#### POTATO-CRUSTED COD

Lemon & thyme beurre blanc

51 per person

#### BURGUNDY-BRAISED SHORT RIBS

Burgundy demi-glace, caramelized root vegetables

65 per person

DINNER | OMNI PROVIDENCE HOTEL

#### FILET MIGNON

Grilled filet mignon, roasted cremini mushrooms, cabernet jus

76 per person

#### CHICKEN & SHRIMP

Pan-seared chicken breast, piccata, lemon grilled shrimp

65 per person

#### PETITE FILET OF BEEF & LOBSTER

Grilled filet mignon, wild mushroom demi-glace, lobster tail, tarragon butter

85 per person

#### PETITE FILET OF BEEF & SALMON

Grilled filet mignon, cabernet demi-glace, grilled salmon, balsamic reduction

72 per person

#### BUTTERNUT SQUASH & PUMPKIN RAVIOLI

Roasted & spiced butternut squash, arugula, shaved Parmigiano-Reggiano, brown butter sauce

42 per person

#### ROASTED VEGETABLE NAPOLEON

Portabella mushroom, eggplant, zucchini, summer squash, sautéed spinach, balsamic reduction

42 per person

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## PLATED

All plated dinners include a choice of soup or salad, entrée with chef's choice of starch and seasonal vegetable, dessert, freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot teas.

Prices are subject to 16.75% service charge, 7.25% taxable administrative fee and 8% sales tax. All menus and prices are subject to change.

### DESSERTS | CHOOSE ONE

#### TRIPLE-CHOCOLATE MOUSSE TORTE

Layered dark chocolate cake, fudge cake, chocolate mousse, dark chocolate glaze

#### FLOURLESS CHOCOLATE CAKE

Rich, dense flourless dark chocolate cake, cocoa powder, sweetened whipped cream and raspberries

#### PEAR & ALMOND TART

Salted caramel almond cake, caramelized pears

#### CHOCOLATE CONCORDE

Dark chocolate mousse, baked Italian chocolate meringue, powdered sugar

#### CRÈME BRÛLÉE

Classic vanilla bean custard, burnt sugar

#### NEW YORK-STYLE CHEESECAKE

Fresh berries and sweetened whipped cream

#### CLASSIC RED VELVET CAKE

Filled and frosted with cream cheese frosting, red & white chocolate shavings

#### MILK & HONEY DOME

Layers of honey-brushed genoise and light chocolate mousse, milk chocolate ganache





# NON-ALCOHOLIC

Prices are subject to 16.75% service charge, 7.25% taxable administrative fee and 8% sales tax. All menus and prices are subject to change.

## BEVERAGES

Stance regular or decaf coffee | 6.5 per person or 85 per gallon | 90 minutes of service

Assorted Numi hot teas | 6.5 per person or 85 per gallon | 90 minutes of service

Pure Life water | 5 each

Assorted Coca-Cola soft drinks | 5 each

S.Pellegrino Essenza flavored sparkling mineral water | 5 each

Acqua Panna natural spring water | 7 each

S.Pellegrino sparkling mineral water | 7 each

Classic black iced tea | 30 per pitcher

Lemonade | 30 per pitcher

Yacht club sodas | 5 each

Red Bull | Energy Drink or Sugarfree | 8 each

Vita Coco Coconut water | 7 each

Del's Lemonade & Iced Tea | 6 each

Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | 5 per person

Naked fruit juice & smoothies | 8.5 each

Gatorade and Powerade sports drinks | G2 Grape, Fruit Punch, Zero Glacier, Zero Lemon-Lime | 6 each

Enroot cold brew tea | 7 each

Assorted Kohana canned coffee drinks | 7.5 each

## BEVERAGE PACKAGE À LA CARTE

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

Full day (8 hours) | 35 per person

Half-day (4 hours) | 20 per person



# BAR MIXOLOGY

All hosted, cash and package bars require one bartender per 100 people at 125 per bartender.

Prices are subject to 16.75% service charge, 7.25% taxable administrative fee and 8% sales tax. All menus and prices are subject to change.

## BRANDS

### CRAFT

Vodka | Tito's Handmade

Gin | Botanist

Rum | Sailor Jerry

Bourbon | Maker's Mark

Scotch | Monkey Shoulder

Tequila | Patrón Silver

Cognac | Hennessy VSOP

### PREMIUM

Vodka | Absolut

Gin | Beefeater

Rum | Bacardi

Bourbon | Old Forester

Scotch | Johnnie Walker Red

Tequila | Milagro Silver

Cognac | Hennessy VS

### CALL

Vodka | Svedka

Gin | Seagrams

Rum | Castillo

Bourbon | Jim Beam

Scotch | J&B

Tequila | Sauza Blanco

Cognac | Hennessy VS

## BEERS

### DOMESTIC

Budweiser, Bud Light and Miller Lite

### IMPORT & CRAFT | CHOOSE THREE

Samuel Adams Boston Lager, Corona Extra, Harpoon IPA, Modelo Especial, Truly, Heineken O.O and Angry Orchard Hard Cider

## HOST BAR

Craft brands | 12 per drink

Premium brands | 10 per drink

Call brands | 8 per drink

Domestic beer | 6 per drink

Imported & craft beer | 7 per drink

House wine | 8 per drink

Premium wine | 10 per drink

Super-premium wine | 12 per drink

Cordials | 12 per drink

Soft drinks | 5 per drink

## CASH BAR

Craft brands | 13 per drink

Premium brands | 11 per drink

Call brands | 9 per drinks

Domestic beer | 7 per drink

Imported & craft beer | 8 per drink

House wine | 9 per drink

Super-premium wine | 13 per drink

Cordials | 13 per drink

Soft drinks | 5 per drink





# BAR MIXOLOGY

All hosted, cash and package bars require one bartender per 100 people at 125 per bartender. All package bars include liquor, domestic, imported/craft beers, house wines, juices and soft drinks. Martinis are not included in this package.

Prices are subject to 16.75% service charge, 7.25% taxable administrative fee and 8% sales tax. All menus and prices are subject to change.

## PACKAGES

### CRAFT

First hour | 24 per person

Each additional hour | 12 per person

### PREMIUM

First hour | 22 per person

Each additional hour | 11 per person

### CALL

First hour | 20 per person

Each additional hour | 10 per person

## OMNI SIGNATURE MOCKTAILS

Add selection of Barmalade-inspired mocktails to any bar.

### BLOOD ORANGE MADRAS

Blood orange-guava Barmalade, cranberry juice, lime  
8 per drink

### CINNAMON APPLE SOUR

Apple-pear Barmalade, Monin Cinnamon, Omni sour  
and Angostura bitters  
8 per drink

## OMNI SIGNATURE COCKTAILS

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

add 1 per person to tier price

### GRAPEFRUIT PALOMA | CHOOSE ONE

Rum | Vodka | Tequila

Grapefruit-elderflower barmalade, pineapple juice  
and Omni sour

### BLOOD ORANGE WHISKEY SOUR

Whiskey

Blood orange-guava Barmalade and Omni sour

### SPICY MANGO SMASH | CHOOSE ONE

Vodka | Rum | Gin

Mango-habanero Barmalade, pineapple juice and  
Omni sour

### APPLE-PEAR CRUSH | CHOOSE ONE

Vodka | Gin

Apple-pear Barmalade, orange liqueur and Omni sour



# WINE RACK

We will accommodate special requests of wine that is not featured on this list. Special wine requests to be sold by the case only. Allow at least 30 days advance notice to confirm request, pricing and availability.

Prices are subject to 16.75% service charge, 7.25% taxable administrative fee and 8% sales tax. All menus and prices are subject to change.

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 | brut | California, NV | 40 per bottle

Ruffino | prosecco | Veneto, Italy, NV | 50 per bottle

## WHITE & BLUSH

Hayes Ranch | pinot grigio | Monterey, California | 50 per bottle

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

Bulletin Place | sauvignon blanc | Australia | 40 per bottle

Bulletin Place | chardonnay | Australia | 40 per bottle

Hayes Ranch | chardonnay | California | 50 per bottle

Decoy by Duckhorn | chardonnay | Sonoma County, California | 60 per bottle

## RED

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

Hayes Ranch | merlot | California | 50 per bottle

Bulletin Place | Merlot | Australia | 40 per bottle

Bulletin Place | cabernet sauvignon | Australia | 40 per bottle

Decoy by Duckhorn | merlot | Sonoma County, California | 60 per bottle

Hayes Ranch | Cabernet Sauvignon | California | 50 per bottle

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





# EVENT INFORMATION

## THANK YOU

Thank you for selecting Omni Providence Hotel for your upcoming event. We look forward to providing you with exceptional hospitality, food and service. Our talented culinary team and conference services staff is pleased to assist you in making your event successful.

## MENU STANDARDS

A minimum of 25 guests are required for a buffet breakfast, lunch or dinner. A surcharge of 150 will apply for groups less than 25 guests.

All break menus are designed for 30 minutes of service. Breakfast, lunch and dinner buffets are designed for 1.5 hours of service. Additional fees will apply for requests to exceed these standards.

A maximum of three (3) entrée options to include a vegetarian will be permitted for all plated menus. A form of entrée identification is required at the guest table, i.e. marked place card, colored ticket or coded name tag, when multiple plated entrees are served.

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

Pre-set events may not exceed the final guarantee provided for the event.

A bartender is required for all receptions. One bartender is required per 100 people for all hosted and cash bars at a cost of 125 per bartender.

## GUARANTEE

A final guarantee must be received 72 business hours prior to the event and is not subject to reduction. In the event a guarantee is not received by 11 a.m. Eastern Standard Time, the most recent estimated attendance count will be prepared and billed.

All changes to food and beverage functions that take place less than 10 days prior to the event are subject to approval by the Omni Providence. Requests to increase guarantees within three (3) working days will be accommodated based on the product availability and cannot be guaranteed.

## FOOD & BEVERAGE POLICIES

We require that all arrangements for the servicing of food and/or beverage in public rooms, meeting/ banquet rooms, guestrooms and suites be made with the hotel.

Due to state law, no food and/or beverage may be brought in or removed from the hotel premises. You must obtain prior approval from us before you bring in any food or non-alcoholic beverages from outside sources. If alcoholic beverages are to be served on the hotel premises, the hotel will require that only hotel servers and bartenders dispense beverages.

## DECORATIONS

Arrangements for floral centerpieces, linens, special props and entertainment may be made through the catering services department. All decorations must meet the approval of the hotel and Providence fire department, i.e. candles, glitter, etc. Affixing any items to the walls or ceiling of function space is not permitted without prior approval.



# EVENT INFORMATION

## SHIPPING

All shipments should be delivered to the hotel no more than three (3) business days prior to the function date. All package handling and storage fees will be charged to your master account.

## RATE SCHEDULE

The following rate schedule will apply to all incoming and outgoing packages:

Wrapped pallets | 100 each, per day

Letters or express box | 10 each

Boxes and crates | 20 each

Please include hotel address:  
Omni Providence Hotel  
One West Exchange Street  
Providence, RI 02903

## THE FOLLOWING MUST BE INCLUDED:

For overnight guest packages,  
Hold for “guest name and arrival date”

For group packages,  
Hold for “company, group/convention name”

Group or convention dates | month, date, year

Name of catering or convention services manager

Receiving hours | Monday-Friday 6 a.m. – 4 p.m. and  
Saturday 7 a.m. – 12 p.m.

Packages or materials of excessive weight  
(over 50 lbs.) must be approved by hotel prior to  
shipping (additional charges may apply to store and  
move this material).

Omni Providence Hotel reserves the right to refuse  
any shipments of excess size or weight due to limited  
storage space. Alternate storage may be arranged in  
advance at the customer’s expense.

## SHIPPING OUT

Omni Providence only ships out through FedEx.  
If a group or exhibitor would like to ship out with  
another package delivery company, the client will be  
responsible for scheduling a pick-up time and  
providing their own label.

## MEETING SPACE DOOR LOCKS RE-KEYED

Most of the meeting room doors can be re-keyed for  
privacy for an additional charge. Please let your  
events manager know at least 14 business days in  
advance if you wish to have a door lock re-keyed.





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CONTACT INFORMATION