

A romantic couple is shown in a close embrace at a wedding reception. The man, on the left, has dark hair and a beard, and is wearing a dark suit with a white shirt and a dark tie. He is holding a glass of champagne. The woman, on the right, has long, wavy blonde hair and is wearing a white lace dress. She is also holding a glass of champagne. They are both smiling and looking at each other. In the foreground, there are several lit candles on the table, creating a warm and intimate atmosphere. The background is dark with some blurred lights, suggesting an indoor setting.

OMNI PROVIDENCE HOTEL

WEDDING BROCHURE

A romantic close-up of a bride and groom embracing. The bride, on the left, is wearing a white wedding dress with a sheer, beaded bodice and a full veil. She has her hair styled in an updo with a tiara and is wearing large, ornate diamond earrings. The groom, on the right, is wearing a dark suit jacket and a diamond-encrusted watch. They are both smiling and looking at each other. The background is softly blurred with warm, golden light, suggesting an indoor wedding reception.

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 or celebratory brunch, we'll bring together the best of everything. From distinctive venues and exceptional cuisine to luxurious accommodations and legendary service, it all comes together to ensure your event is truly sensational. Omni Providence 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

Our on-site wedding consultants will assist you with coordinating all the details of your reception by personalizing our classic wedding package to create your ideal day.

THE RECEPTION

WEDDING PACKAGE INCLUSIONS:

- ♦ Personal and professional coordination prior to and on the day of your special event
- ♦ Hospitality Room with Champagne for the wedding party
- ♦ White glove service by our experienced professional staff
- ♦ Distinctive menu tasting with our executive chef (up to four guests)
- ♦ All tables for dinner, cocktail hour, cake, sign-in and gifts
- ♦ Three votive candles per dinner table
- ♦ Dance floor and stage
- ♦ Coat check service (November – March)
- ♦ Preferred rates for your guest's overnight accommodations based upon availability
- ♦ Complimentary bridal suite on the evening of your reception





MENUS

Our culinary options elevate weddings to a class all their own. Ask your wedding specialist about our customized menus from buffet to plated – we offer packages personalized to suit your style, taste and budget .

TRAY PASSED HORS D'OEUVRES

COLD | FIVE EACH

Eggplant Caponata spoon

Antipasto skewer | Prosciutto | Sopressata

Fine herb Vermont chèvre | Crostini niçoise olive | Piquillo pepper

House made mozzarella cheese and heirloom tomato lollipop | Balsamic syrup and basil leaves

Brie and strawberry bruschetta

Watermelon Barrel aged feta, mint spoon

Asparagus wrapped in serrano ham

Beef tartare | Crispy Parmesan cheese | Crouton | Capers and chopped parsley

HOT | FIVE EACH

White truffle and potato croquette

Chicken and lemongrass pot sticker | Soy ginger dipping sauce

Chicken quesadilla

Chicken empanada | Pico di Gallo sour cream

Jumbo lump crab cake | Remoulade sauce

Sea scallop wrapped in applewood smoked bacon

Chorizo stuffed date wrapped in bacon

Braised short rib of beef and whipped potato crispy shallots

minimum order of 50 each

All selections are subject to a 16.75% service charge, 7.25% taxable administrative fee and an 8% Rhode Island sales tax.

MENUS

TRAY PASSED HORS D'OEUVRES

HOT | EIGHT EACH

Roasted spring lamb chops minted mustard seed Ju lies

Shrimp cocktail lemon | Horseradish | Cocktail sauce

Lobster and applewood smoked bacon profiterole

Maine lobster and sweet corn fritter | Roasted pepper aioli

Smoked salmon and caviar brushetta

Crisp shrimp tempura dashi

minimum order of 50 each

All selections are subject to a 16.75% service charge, 7.25% taxable administrative fee and an 8% Rhode Island sales tax.





RECEPTION DISPLAYS

BRUSCHETTA AND VEGETABLE CRUDITÉ MARTINIS

Marinated grilled seasonal vegetables, crisp sourdough baguette and chiffonade basil

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

Truffled wild mushroom salad | Shaved Reggiano on a crisp sourdough baguette

Selection of fresh vegetables and assorted dips

14 per person

PREMIER CHEESE BOARD

Baked Brie en croûte, Mahón, queso manchego, Saint Andre, pecorino Toscano, Great Hill blue cheese, Wensleydale with cranberries and Vermont Cheddar

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

Grilled breads and crackers

16 per person

CHARCUTERIE

Shaved serrano ham, prosciutto, palacios chorizo bresola, sweet sopressata and fennel salami

Pecorino Toscano and Parmigiano-Reggiano

Idiazabal house cured olives, whole grain mustard, fig cake, dried apricot and cherry mostarda, herb oil, roasted garlic oil and balsamic syrup

18 per person

All selections are subject to a 16.75% service charge, 7.25% taxable administrative fee and an 8% Rhode Island sales tax.

STATIONS

MEATBALLS AND ARANCINI STATION

Italian style meatballs traditional marinara sauce, buffalo style chicken meatballs, crisp celery sticks blue cheese, lamb meatball with sherry wine and chiffonade of mint demi-glace, butternut squash and Saint-André cheese arancini apple cider syrup drizzle, prosciutto, and fresh mozzarella arancini with arrabbiata sauce | Grilled focaccia and Parmesan Reggiano

18 per person

MEZZE

Hummus smoked paprika, olive oil, baba ganoush, crisp vegetables, pita chips, warm naan, Mediterranean olive medley, Moroccan marinated tri-color carrots stuffed grape leaves and spanakopita

15 per person

PASTA

Pasta | Gemelli, mushroom ravioli and cheese torellini

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

Sauce | Marinara, Alfredo and pesto cream

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

19 per person

All selections are subject to a 16.75% service charge, 7.25% taxable administrative fee and an 8% Rhode Island sales tax.





FIRST COURSE

SALADS | CHOICE OF ONE

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

Arugula salad | Baby arugula, caramelized pears, pancetta and honey Champagne vinaigrette

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

Panzanella salad | Arugula leaves, vine ripened tomatoes, sliced cucumbers, red onions, seasoned croutons shaved Parmigiano-Reggiano and red wine vinaigrette

ADDITIONAL COURSE

Four cheese manicotti | Tomato basil sauce | *10 per person*

Forest mushroom ravioli | Manchego cognac cream and balsamic drizzle | *11 per person*

New England crab cakes | Sweet corn succotash and citrus buerre blanc | *15 per person*

Potato gnocchi | Tossed with pancetta, sun-dried tomatoes, fresh herbs, extra virgin olive oil and garlic
10 per person

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MAIN COURSE

POULTRY

Pan roasted all natural statler chicken breast | Parmesan black pepper risotto, house cured pancetta cracklings and brown chicken jus

45 per person

Savory rubbed statler chicken breast | Vermont maple mustard jus, apple and mushroom compote

45 per person

Stuffed herb seared chicken breast with spinach | Artichoke hearts, Vermont chèvre and roasted shallot chicken jus

46 per person

VEGETARIAN

Sweet pea artichoke ravioli | Ricotta salata (spring and summer)

42 per person

Roasted sugar pumpkin ravioli | Brown butter, sage leaves and shaved Reggiano (fall and winter)

42 per person

Grilled vegetable Napoleon | Grilled eggplant, zucchini, summer squash, portobello mushroom cap, roasted red pepper, balsamic vinegar reduction and extra virgin olive oil

45 per person

SEAFOOD

Pan roasted organic salmon fillet | Fennel crusted, grilled plum tomatoes, risotto style roasted barley and citrus vinaigrette

48 per person

Potato crusted North Atlantic cod fish | Roasted red pepper aioli, oven roasted fingerling potatoes and garlic braised kale

51 per person

Pan seared Chilean sea bass | Sauce Americaine

76 per person

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MAIN COURSE

BEEF

Burgundy wine braised short rib of beef | Whipped Yukon Gold potatoes and slow roasted root vegetables

65 *per person*

Pan-roasted tornadoes of beef | Horseradish mashed red bliss potatoes and seasonal vegetables

70 *per person*

Grilled filet mignon | Choice of béarnaise or roasted shallot red wine reduction

76 *per person*

COMBINATION PLATES

Filet of beef and lobster | Grilled filet mignon, wild mushroom demi-glace, lobster tail and tarragon butter

85 *per person*

Petite filet of beef and crab stuffed shrimp | Lemon tarragon butter

80 *per person*

Petite filet of beef and baked salmon

72 *per person*

DESSERT

Client to provide wedding cake from a licensed baker | Served with chocolate dipped strawberries

Freshly brewed coffee, decaffeinated coffee and assorted hot teas

4 *per person*

Milk and honey dome

Freshly brewed coffee, decaffeinated coffee and assorted hot teas

10 *per person*

Chocolate concorde

Freshly brewed coffee, decaffeinated coffee and assorted hot teas

10 *per person*

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DESSERTS

CANNOLI STATION

Cannolis filled-to-order with your choice of ricotta or chocolate cream, chocolate chips, pistachios, chocolate sprinkles and topped off with powdered sugar

14 per person

ICE CREAM BAR

Chocolate, vanilla and strawberry ice cream with a variety of toppings to include nuts, berries, candies, sprinkles, sauces and whipped cream

15 per person

HOT COCOA BAR

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

10 per person

CHEESECAKE MARTINI BAR

Cheesecake | Scoops of plain, marble and 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

A decorative display of European cakes and tortes, assorted miniature French pastries, sliced fresh fruit and an assortment of fresh berries and sweetened whipped cream

19 per person

All selections are subject to a 16.75% service charge, 7.25% taxable administrative fee and an 8% Rhode Island sales tax.





LATE NIGHT STATION

SLIDER AND FRENCH FRY STATION

Cheeseburgers and hamburgers accompanied by a selection of sweet potatoes and regular French fries with ketchup and mustard

20 per person

PIZZA BASH

An assortment of cheese, pepperoni and sausage pizzas

16 per person

PUB GRUB STATION

Mini Reubens with Thousand Island dressing, mini grilled cheeses, chicken fingers, onion rings and waffle fries

18 per person

All selections are subject to a 16.75% service charge, 7.25% taxable administrative fee and an 8% Rhode Island sales tax.

BAR MIXOLOGY

BRANDS

CRAFT

Vodka | Tito's

Gin | Aviation

Rum | Sailor Jerry

Bourbon | Elijah Craig

Scotch | Monkey Shoulder

Tequila | Patrón Silver

Cognac | Hennessy VSOP

PREMIUM

Vodka | Absolut

Gin | Beefeater

Rum | Bacardi

Bourbon | Jim Beam

Scotch | Johnnie Walker Red

Tequila | Hornitos Añejo

Cognac | Hennessy VS

CALL

Vodka | Svedka

Gin | Seagrams

Rum | Castillo

Bourbon | Evan Williams

Scotch | J&B

Tequila | Sauza Blanco

Cognac | Hennessy VS

BEERS

DOMESTIC | CHOICE OF TWO

Budweiser, Bud Light and Miller Lite

IMPORT AND CRAFT | CHOICE OF THREE

Samuel Adams Boston Lager, Corona Extra, Harpoon IPA, Modelo Especial, Truly, Heineken 0.0 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 beer | 7 *per drink*

House wine | 8 *per drink*

Premium wine | 10 *per drink*

Super premium wine | 12 *per drink*

Soft drinks | 4 *per drink*

Cordials | 12 *per drink*

CASH BAR

Craft brands | 13 *per drink*

Premium brands | 11 *per drink*

Call brands | 9 *per drink*

Domestic beer | 7 *per drink*

Imported beer | 8 *per drink*

House wine | 9 *per drink*

Premium wine | 11 *per drink*

Super premium wine | 13 *per drink*

Soft drinks | 5 *per drink*

Cordials | 13 *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 a 16.75% service charge, 7.25% taxable administrative fee and an 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

BEER AND WINE BAR

First hour | 18 per person

Each additional hour | 9 per person

CHAMPAGNE TOAST

3 per person

SHIRLEY TEMPLE TOAST

3 per person

OMNI SIGNATURE COCKTAILS

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

GRAPEFRUIT PALOMA

Rum, vodka or tequila | Grapefruit-elderflower Barmalade, pineapple juice and Omni Sour

BLOOD ORANGE WHISKEY SOUR

Whiskey | Blood orange-guava Barmalade and Omni Sour

SPICY MANGO SMASH

Vodka, rum or gin | Mango-habanero Barmalade, pineapple juice and Omni Sour

APPLE-PEAR CRUSH

Vodka or gin | Apple-pear Barmalade, orange liqueur and Omni Sour

OMNI SIGNATURE MOCKTAILS

Add to any bar a selection of Barmalade inspired cocktails.

BLOOD ORANGE MADRAS

Blood orange-guava Barmalade, cranberry juice and lime

CINNAMON APPLE SOUR

Apple-pear Barmalade, Monin cinnamon, Omni Sour and Angostura Bitters

WINE

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.

WINES

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

SPARKLING WINES

Kenwood Vineyards | California, NV | brut | 40 per bottle

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

Chandon | California, NV | rosé | 60 per bottle

Veuve Clicquot | France | brut | 120 per bottle

WHITE AND BLUSH

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

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

MAN Vintners | Coastal Region, South Africa
sauvignon blanc | 40 per bottle

MAN Vintners | Coastal Region, South Africa
chardonnay | 40 per bottle

Hayes Ranch | California | chardonnay | 50 per bottle

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

RED

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

Hayes Ranch | California | merlot | 50 per bottle

MAN Vintners | Coastal Region, South Africa
merlot | 40 per bottle

MAN Vintners | Coastal Region, South Africa
cabernet sauvignon | 40 per bottle

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

Miraval Rosé | Cotes De Provence, France | rosé
62 per bottle

Hayes Ranch | California | cabernet sauvignon
50 per bottle

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





DETAILS

CEREMONY

Please inquire about the different ceremony location options here at the hotel. Our ceremony fee is \$750. This fee also includes a rehearsal with our catering manager. The hotel will assist you in determining if sound equipment is required for your ceremony. If so, additional fees may apply.

AMENITIES AND SERVICES

The Omni Providence Hotel offers elegant complimentary white table linens, white napkins, and three votive candles per guest table. Specialty chairs, colored napkins or other specialty items may be arranged at an additional charge.

GUARANTEE

An initial guest count is due 10 business days prior to your wedding date. A final guarantee must be received by 10 A.M., 72 business hours prior to the event and is not subject to reduction. Requests to increase guarantees within three working days will be accommodated based on the product availability and cannot be guaranteed.

ENTERTAINMENT

All wedding vendors must provide a certificate of liability insurance prior to your wedding. It is your responsibility to discuss with your vendors and inform Omni Providence Hotel of any special electrical requirements for your band, DJ or entertainment of any kind. Electrical fees may be applicable for special power requirements. Our full service audiovisual company, is located on-site.

PARKING

Event or overnight parking are excellent options for you and your guests. Please inquire with your wedding specialist at Omni Providence Hotel for up-to-date parking options and fees.

DETAILS

PAYMENT

When signing a wedding reception contract, a deposit is required to confirm arrangements. A deposit schedule will be created by the catering manager based upon how far out your date is. All wedding receptions are fully paid ten business days prior to your event.

PERSONAL ITEMS

Personalized items such as monogrammed Champagne flutes, 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 restrooms. We suggest these be low cost items as our restrooms 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 guests are seated for dinner. Personal or monogrammed items should be removed from the banquet areas and secured at the conclusion of your event.





CALL TODAY TO SPEAK WITH A WEDDING SPECIALIST.

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