

A close-up photograph of a woman's upper body. She is wearing a white, strapless wedding dress with a draped neckline. Around her neck is a large, ornate necklace made of rose gold with multiple floral and leaf motifs, each featuring a pearl. The background is a soft-focus outdoor scene with greenery and a building in the distance.

FOREVER
DESERVES A WORTHY
DESTINATION.

OMNI  HOTELS & RESORTS
providence | rhode island

YOUR STORY STARTS HERE.

Whether we're hosting your wedding reception, rehearsal dinner 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 Providence'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.





WEDDING PACKAGES

Some traditions never go out of style...like the art of fine dining and impeccable service. Our Wedding Packages are designed to ensure that you enjoy your special day.

ALL WEDDING PACKAGES INCLUDE:

- ♦ Personal and professional coordination prior to and the day of your special event
- ♦ Selection of tray passed hors d'oeuvres and reception display
- ♦ Traditional champagne toast
- ♦ Three course dinner
- ♦ Wedding cake with cake-cutting service
- ♦ Dance floor
- ♦ Votive candles on all tables
- ♦ Complimentary bridal suite on the evening of your wedding
- ♦ Hospitality room with champagne and hors d'oeuvres for the wedding party
- ♦ Classic white floor-length linen
- ♦ Use of our baby grand piano
- ♦ Coat check service (November-March)
- ♦ White glove service
- ♦ Distinctive menu tasting
- ♦ Preferred rates for your guest's overnight accommodations upon availability
- ♦ Omni "honeymoon on us" for weddings spending \$15,000 in food and beverage or more

All selections are subject to a 15.25% service charge, 7.75% taxable administrative fee and an 8% Rhode Island sales tax.

SIGNATURE WEDDING PACKAGE

TRAY PASSED HORS D'OEUVRES

PLEASE SELECT THREE TRAY PASSED HORS D'OEUVRES FROM PAGES 13-14

IMPORTED AND DOMESTIC CHEESE DISPLAY

CHAMPAGNE TOAST

ONE HOUR OF CALL BRAND BAR

CHOICE OF SALAD

PLEASE SELECT A SALAD FROM PAGE 18

ENTREÉS

PLEASE SELECT THREE ENTREÉS

PAN ROASTED ALL NATURAL STATLER CHICKEN BREAST | Parmesan black pepper risotto cake, house cured pancetta cracklings, brown chicken gravy

POTATO CRUSTED NORTH ATLANTIC COD FISH | Roasted red pepper aioli, oven roasted fingerling potatoes, garlic braised kale

BURGUNDY WINE BRAISED SHORT RIB OF BEEF | Whipped Yukon gold potato, slow roasted root vegetables

ROASTED VEGETABLE STRUDEL | Saffron tomato broth

SIGNATURE SCRUMPTIONS BAKERY WEDDING CAKE

GARNISHED WITH A CHOCOLATE DIPPED STRAWBERRY

All selections are subject to a 15.25% service charge, 7.75% taxable administrative fee and an 8% Rhode Island sales tax.





LUXE WEDDING PACKAGE

TRAY PASSED HORS D'OEUVRES

PLEASE SELECT FOUR TRAY PASSED HORS D'OEUVRES FROM PAGES 13-14

CHOICE OF RECEPTION DISPLAY

PLEASE SELECT A RECEPTION DISPLAY FROM PAGE 17

CHAMPAGNE TOAST

ONE HOUR OF PREMIUM BRAND BAR

CHOICE OF SALAD

PLEASE SELECT A SALAD FROM PAGE 18

ENTREÉS

PLEASE SELECT THREE ENTREÉS

OVEN ROASTED CHICKEN BREAST STUFFED WITH OYSTER MUSHROOM | Dried cranberry, Vermont chevre, burgundy wine demi glace, soft polenta, roasted baby carrots

PAN ROASTED ORGANIC BLACK PEARL SALMON FILLET | Fennel crusted, grilled plum tomato, risotto style roasted, barley citrus vinaigrette

PAN ROASTED TORNADOES OF BEEF | Horseradish mashed red bliss potato, seasonal vegetables

SWEET PEA ARTICHOKE RAVIOLI | Saffron salata

(SPRING/SUMMER)

ROASTED SUGAR PUPKIN RAVIOLI | Brown butter, sage leaves, shaved reggiano

(FALL/WINTER)

SIGNATURE SCRUMPTIONS BAKERY WEDDING CAKE

GARNISHED WITH A CHOCOLATE DIPPED STRAWBERRY

All selections are subject to a 15.25% service charge, 7.75% taxable administrative fee and an 8% Rhode Island sales tax.

PLATINUM WEDDING PACKAGE

TRAY PASSED HORS D'OEUVRES

PLEASE SELECT FOUR TRAY PASSED HORS D'OEUVRES FROM PAGES 13-14

CHOICE OF RECEPTION DISPLAY

PLEASE SELECT A RECEPTION DISPLAY FROM PAGE 17

CHAMPAGNE TOAST

ONE HOUR OF PREMIUM BRAND BAR

CHOICE OF SALAD

PLEASE SELECT A SALAD FROM PAGE 18

ENTREÉS

PLEASE SELECT THREE ENTREÉS

[STUFFED HERB SEARED CHICKEN BREAST WITH SPINACH](#) | Artichoke hearts, Vermont chevre, roasted shallot chicken jous

[GRILLED FILET MIGNON](#) | Choice of béarnaise or roasted shallot red wine reduction

[ROASTED SUGAR PUMPKIN RAVIOLI](#) | Brown butter, sage leaves, shaved reggiano

[PAN SEARED CHILEAN SEA BASS](#) | Sauce américaine

SIGNATURE SCRUMPTIONS BAKERY WEDDING CAKE

GARNISHED WITH A CHOCOLATE DIPPED STRAWBERRY

LATE NIGHT SNACK

All selections are subject to a 15.25% service charge, 7.75% taxable administrative fee and an 8% Rhode Island sales tax.





RECEPTION HORS D'OEUVRES

Selections of butlered hors d'oeuvres are included in the wedding packages.

Any additional hors d'oeuvres will be \$4.00 per piece.

HOT HORS D'OEUVRES

WHITE TRUFFLE AND POTATO CROQUETTES

CHICKEN AND LEMON GRASS POTSTICKERS | Soy ginger dipping sauce

CHICKEN EMPANADA | Sour cream, pico de gallo

JUMBO LUMP CRAB CAKES | Remoulade sauce

SCALLOP WRAPPED IN APPLEWOOD SMOKED BACON

LOBSTER COBBLER

MAINE LOBSTER AND SWEET CORN FRITTER | Red pepper aioli

ROAST SPRING LAMB CHOPS | Mint mustard seed jus lié

CHORIZO STUFFED DATE WRAPPED IN BACON

CAJUN SAUSAGE & PEPPER JACK PUFF

BRAISED SHORT RIB AND WHIPPED YUKON GOLD POTATO CROSTINI

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COLD HORS D'OEUVRES

EGGPLANT COPONATA SPOONS

CRISP VEGETABLE MARTINI TATZIKI

HERBED VERMONT CHEVRE CROSTINI | Nicoise olives, piquillo peppers

HOUSEMADE MOZZARELLA CHEESE AND HEIRLOOM TOMATO LOLLIPOP | Basil and balsamic syrup

SMOKED SALMON AND CAVIAR CANAPÉ

SHRIMP COCKTAIL

ASPARAGUS WRAPPED IN SERRANO HAM

BEEF TARTAR ON PARMESAN CHIP

SEARED BEEF TENDERLOIN ON A FRENCH BAGUETTE | Pickled fennel, balsamic syrup



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RECEPTION DISPLAYS

One display is included in the wedding packages.

DISPLAY STATIONS

IMPORTED AND DOMESTIC CHEESE DISPLAY | Imported and domestic cheeses served with artisan breads and assorted crackers, garnished with fresh berries

CHARCUTERIE | Sliced serrano ham, chorizo sausage, dried figs, marinated olives, grilled vegetables, ciliegine mozzarella, balsamic cipollini onions, parmesan cheese, country breads and flavored olive oils

BRUSCHETTA MARTINIS | Marinated grilled seasonal vegetables, crisp sourdough baguette, chiffonade basil, feta cheese, kalamata olives, sundried tomatoes, crisp sourdough baguette, truffled wild mushroom salad, shaved reggiano, crisp sourdough baguette

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SALADS

One salad is included in the wedding packages.

SALADS

OMNI SALAD | Field greens with spiced pecans, sundried cranberries, goat cheese, grape tomatoes, balsamic vinaigrette

PANZANELLA SALAD | Arugula leaves, vine ripened tomatoes, sliced cucumbers, red onion, seasoned croutons, shaved parmigiano-reggiano, red wine vinaigrette

ARUGULA SALAD | Baby arugula, caramelized pears and pancetta, honey champagne vinaigrette

CAESAR SALAD | Chilled romaine, seasoned croutons, anchovies, aged parmigiano-reggiano, traditional caesar dressing



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ENHANCEMENTS

SPECIALTY SOUPS

EACH SPECIALTY SOUP IS AN ADDITIONAL \$9 PER GUEST

GRILLED VEGETABLE GAZPACHO

VICHYSOISE

WILD MUSHROOM BISQUE

POTATO LEEK

TOMATO BASIL

MINISTRONE

ITALIAN WEDDING

NEW ENGLAND CLAM CHOWDER

PLATED APPETIZERS

FOUR CHEESE MANICOTTI | \$9 PER GUEST

Tomato basil sauce

FOREST MUSHROOM RAVIOLI | \$10 PER GUEST

Manchego cognac cream, balsamic drizzle

NEW ENGLAND CRAB CAKES | \$11 PER GUEST

Sweet corn succotash, citrus beurre blanc

POTATO GNOCCHI | \$9 PER GUEST

Tossed with pancetta, sundried tomatoes, fresh herbs, extra virgin olive oil and garlic

MELON WRAPPED IN SERRANO | \$8 PER GUEST

Vine ripened cantaloupe, shaved serrano ham, fig compote

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AFTER GLOW

...and the party continues. Why end your special day now? Party the night away with these late evening enhancements to keep your guests moving and grooving.

LATE NIGHT ENHANCEMENTS

CANNOLI STATION* | \$12 PER GUEST

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

ICE CREAM SUNDAE BAR* | \$10 PER GUEST

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

SLIDER & FRENCH FRY STATION | \$12 PER GUEST

Cheeseburgers and hamburgers accompanied by a selection of sweet potato fries and regular french fries with ketchup and mustard

PIZZA BASH | \$10 PER GUEST

An assortment of cheese, pepperoni and sausage pizzas

LATE NIGHT STREET CART* | \$12 PER GUEST

Hot dogs and sausages served with grain mustard, relish, onions, peppers, ketchup and served on torpedo rolls

(ADDITIONAL CART RENTAL FEE OF \$250)

SNACK ATTACK | \$10 PER GUEST

Warm soft pretzels with grain mustard, house made potato chips, freshly popped popcorn and Cracker Jacks

*Attended station
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CONSUMPTION OR CASH BAR SERVICE

One bartender per 100 guests is required for all hosted, cash and package bars. Cash bars require a bartender fee of \$100 each. One cashier per 150 guests is required for all cash bars at \$100 per cashier.

CALL BRAND COCKTAILS

HOSTED | \$8 EACH

CASH | \$9 EACH

Svedka Vodka, Jim Bean Bourbon, J & B Scotch, Seagram's Gin, Cruzan Rum, Sauza Blanco Tequila, Hennessy VS Cognac/Brandy, Seagrams 7 Whiskey

PREMIUM BRAND COCKTAILS

HOSTED | \$10 EACH

CASH | \$11 EACH

Ketel One Vodka, Jack Daniels Bourbon, Dewars Scotch, Bombay Sapphire Gin, Captain Morgan Rum, Jose Cuervo Tequila, Courvoisier VS Cognac/Brandy, Seagrams VO Whiskey

CALL BRAND WINES

HOSTED | \$8 EACH

CASH | \$9 EACH

MAN Chardonnay, Sauvignon Blanc, Merlot and Cabernet

PREMIUM BRAND WINES

HOSTED | \$10 EACH

CASH | \$11 EACH

Hayes Ranch Chardonnay, Sauvignon Blanc, Merlot and Cabernet

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DOMESTIC BEERS

HOSTED | \$6 EACH

CASH | \$7 PER EACH

Budweiser, Bud Light

SPECIALTY BEERS

HOSTED | \$6.50 EACH

CASH | \$8 EACH

Heineken, Samuel Adams Boston Lager, Corona Extra, Stella Artois, St. Pauli (non-alcoholic), Angry Orchard

NON ALCOHOLIC BEVERAGES

HOSTED | \$4 EACH

CASH | \$5 EACH

Soft drinks, juices and bottled water

SELECTED CORDIALS

HOSTED | \$10 EACH

CASH | \$11 EACH

Amaretto di Saronno, Bailey's, Kahlua, Grand Marnier, St-Germain, B&B, Sambuca, Cointreau, Amaretto, Campari, Peach Tree

(INCLUDED ON BARS UPON REQUEST)

HOSTED BAR PACKAGE

Above and hosted package bars include call or premium liquor, assorted domestic & specialty beers, call or premium wines, soft drinks, fruit juices and bottled water.

	FIRST HOUR	EACH ADDITIONAL HOUR
CALL	\$20 PER GUEST	\$8 PER GUEST
PREMIUM	\$22 PER GUEST	\$9 PER GUEST

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WINE LIST

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

CALL WINE

MAN FAMILY WINES | \$40 PER BOTTLE

Chardonnay, Sauvignon Blanc, Merlot, Cabernet

PREMIUM WINE

HAYES RANCH | \$50 PER BOTTLE

Chardonnay, Sauvignon Blanc, Merlot, Cabernet

SUPER PREMIUM WINE

2013 CARNEROS HIGHWAY | \$60 PER BOTTLE

Chardonnay, Pinot Noir

2013 HIGHWAY 12 | \$60 PER BOTTLE

Sauvignon Blanc, Cabernet Sauvignon

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CALL TODAY TO SPEAK WITH A WEDDING SPECIALIST.

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