

OMNI RICHMOND HOTEL
BREAKFAST





CONTINENTAL

All continental breakfast are served with your choice of freshly brewed regular coffee, decaffeinated coffee, assorted organic herbal teas and freshly squeezed orange juice, apple juice or grapefruit juice.

Prices are subject to a 22% service charge and a prevailing local and state sales tax. All menus and prices are subject to change.

THE EARLY RISER

Seasonal sliced fruits and berries

Coffee cake and house made Danishes

A variety of Greek yogurt and granola

22 per person

THE NATURAL

Fresh seasonal berry fruit smoothie

A variety of Greek yogurt, granola, fresh berries

Sliced fresh fruits

Bran, fat free muffins and whole grain breads

Assorted fresh fruit preserves and sweet butter

24 per person

ENHANCEMENTS

Bagels and assorted flavored cream cheeses

Buttermilk pancakes with warm maple syrup

Southern style biscuit with cage-free egg and sausage

Breakfast tacos in gluten free flour tortillas, potatoes, scrambled cage-free eggs, cheddar and salsa rojo

Oatmeal with raisins and brown sugar

Southern style grits

Turkey bacon

Chicken apple sausage links

4 per person

Greek yogurt parfait

English muffins, Virginia ham, cage-free eggs and cheddar

Grand Marnier French toast served with seasonal berries, powdered sugar and warm maple syrup

English muffins, cage-free egg whites, spinach and roasted tomatoes

Breakfast tacos in flour tortillas with scrambled cage-free eggs, pepper jack cheese and chorizo

Scrambled eggs

Applewood smoked bacon

5 per person

Spinach and Swiss cheese omelet muffin

Bacon, onion and Swiss cheese quiche

6 per person

Smoked salmon or trout displayed with capers, diced hard cooked eggs, diced red onions, tomatoes, cream cheese and mini bagels

10 per person



PLATED

All plated breakfast are served with your choice of freshly brewed regular coffee, decaffeinated coffee, assorted organic herbal teas and freshly squeezed orange juice.

Scrambled eggs may be prepared with Egg Beaters upon request. Turkey bacon or chicken sausage may be substituted at no additional charge.

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THE VIRGINIAN

Farm fresh cage-free scrambled eggs with cheddar and chives

Virginia ham

Hash brown potatoes with peppers and onions

Seasonal fruit plate

Served with biscuits, assorted jams and butter

26 per person

THE SWEET START

Buttermilk pancakes with warm maple syrup and fresh berry topping

Choice of country sausage, Virginia ham or applewood smoked bacon

Seasonal fruit plate

25 per person

THE CAPITOL CITY CLASSIC

Farm fresh cage-free scrambled eggs

Choice of applewood smoked bacon or country sausage link

Red bliss breakfast potatoes

Seasonal fruit plate

Assorted breakfast breads

24 per person

THE ST. JAMES

Mushrooms, baby spinach, roasted Roma tomatoes and Swiss cheese quiche

Choice of turkey bacon or chicken apple sausage

Seasonal fruit plate

Assorted breakfast breads

25 per person



BUFFET

All breakfast buffets are served with your choice of freshly brewed regular coffee, decaffeinated coffee, assorted organic herbal teas and freshly squeezed orange juice, apple juice or grapefruit juice.

Breakfast buffets require a minimum of 25 people. Groups of 24 people or less will require a 5 per person charge.

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RISE AND SHINE BUFFET

Selection of seasonal fruits and berries

Steel-cut oatmeal served with dried fruits, brown sugar, assorted cereals and milk

Farm fresh cage-free scrambled eggs

Choice of applewood smoked bacon, country sausage or Virginia ham

Choice of hash browns, home fried potatoes with peppers and onions or Southern style grits

Choice of French toast or buttermilk pancakes with warm maple syrup

Assorted Danishes, pastries and croissants served with assorted fresh fruit preserves and sweet butter

34 per person

THE SUNRISE BUFFET

Seasonal fresh fruits and berries

Farm fresh cage-free scrambled eggs

Choice of applewood smoked bacon, country sausage or Virginia ham

Pepper and onion hash brown potatoes or Southern style grits with cheddar, chopped bacon and sliced green onions

Assorted Danishes, pastries and croissants

28 per person



HEALTHY START BUFFET

Seasonal fruits and fresh berries

Whole wheat bagels with cream cheese, peanut butter and almond butter

Individual yogurt parfaits with seasonal berries and granola topping

Individual Kashi cereals with whole and skim milk

Farm fresh cage-free scrambled egg whites with fresh vegetables

Turkey bacon and chicken apple sausage

Home-style breakfast potatoes garnished with fresh vegetables

30 per person



BUFFET

Chef attendant required at 110 per station with one station per 25 people. Prices are based on two hours of service. Additional time is charged at 25 per 30 minutes.

Prices are subject to a 22% service charge and a prevailing local and state sales tax. All menus and prices are subject to change.

ENHANCEMENTS

EGG AND OMELET STATION

Made-to-order with choice of tomatoes, onions, peppers, spinach, mushrooms, Virginia ham, applewood smoked bacon, cheddar and Swiss cheese

12 per person

BELGIUM WAFFLE STATION

Traditional style waffles with strawberry, blueberry and apple compote, whipped cream, powdered sugar, chocolate chips and warm maple syrup

12 per person





BRUNCH

All breakfast buffets are served with your choice of freshly brewed regular coffee, decaffeinated coffee, assorted organic herbal teas and freshly squeezed orange juice, apple juice or grapefruit juice.

Brunch requires a minimum of 50 people. Groups of 49 people or less will apply a 5 per person charge. Chef attendant required for brunch enhancements at 110 per station with one station per 25 people. Prices are based on two hours of service. Additional time is charged at 25 per 30 minutes.

Prices are subject to a 22% service charge and a prevailing local and state sales tax. All menus and prices are subject to change.

RIVER CITY BRUNCH

Seasonal sliced fruits and assorted berries

Chef's selection of freshly baked muffins, breakfast breads, Danishes, pastries and bagels served with whipped cream cheese, fruit preserves and sweet butter

Assorted cold cereals and granola served with 2% milk

Smoked salmon displayed with cream cheese, diced hard cooked eggs, diced red onions, capers, diced tomatoes and mini bagels

Farm fresh cage-free scrambled eggs

Grand Marnier French toast with warm maple syrup

Sliced roasted beef tenderloin, caramelized pearl onions, cremini mushrooms and brandy demi glace

Herb seared salmon and blood orange beurre blanc

MEAT | CHOICE OF ONE

Applewood smoked bacon, Virginia ham, country sausage or turkey bacon

VEGETABLES | CHOICE OF TWO

Hash brown potatoes with onions and peppers, au gratin potatoes, roasted garlic mashed potatoes, haricot verts, grilled asparagus or glazed baby carrots

42 per person (add 4 person for choice of two meats)

ENHANCEMENTS

BELGIUM WAFFLE STATION

Traditional style waffles with strawberry, blueberry and apple compote, whipped cream, powdered sugar, chocolate chips and warm maple syrup

12 per person

EGG AND OMELET STATION

Made-to-order with choice of tomatoes, onions, peppers, spinach, mushrooms, Virginia ham, applewood smoked bacon and cheddar

12 per person

CHESAPEAKE CRAB CAKE STATION

Fresh Maryland crab cakes seared on station and accompanied with a house made rémoulade sauce

18 per person (price based on two per person)



BRUNCH

Bartenders required at 110 per bartender, with one bartender per 75 people. Prices bases on four hours of service.

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BLOODY MARY BAR

CREATE-YOUR-OWN

Hot sauces, soy sauce, lemon and lime juices, Worcestershire sauce and chili powder

Fresh garlic, cracked black pepper and celery salt

GARNISHES

Green beans, freshly chopped cilantro, basil and pickled asparagus

Celery sticks, peeled shrimp, fresh lime and lemon wedges, jalapeño peppers, green olives and spiced beef stir sticks

LIQUOR

House brand liquor | 9 per person

Premium brand liquor | 10 per person

BELLINI AND MIMOSA BAR

Peach and strawberry Bellini's garnished with fresh fruit

Traditional mimosas

7 per person



EVENT INFORMATION

Thank you for selecting the Omni Richmond Hotel for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional catering and conference services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and themed parties. We would be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

GUEST ROOM AMENITIES

An array of creative specialty gifts are available through the hotel for delivery to guestrooms. Please ask your conference services manager for a complete list and pricing.

FOOD AND BEVERAGE SERVICE POLICIES

All food and beverages at the Omni Richmond Hotel must be provided by the hotel. The sale and service of all alcoholic beverages is regulated by the state of Virginia. The Omni Richmond Hotel is responsible for the administration of these regulations. All food and beverage menu planning should be arranged at least 21 days in advance.

GUARANTEES

The exact number of guests attending a function is due 72 hours prior to the event. This number will be charged even if fewer guests attend. The hotel will prepare food for 3% over the guaranteed number. Meal functions and meeting rooms will be set for a maximum of 5% over the food and beverage guarantee. If the guarantee is increased within 72 hours of the event, the hotel reserves the right to substitute menu items.

TIMING OF FUNCTIONS

In order to provide the finest service to your group, it is important that you notify the conference services or banquet departments with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the hotel may have commitments of function space prior to or following the arranged program. Room set-ups will be completed 30 minutes prior to the event start time.



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