

OMNI RICHMOND HOTEL

EVENTS MENU



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vg Vegan
gf Gluten-Friendly
df Dairy-Free
n Contains Nuts/Peanuts

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially for those with certain medical conditions.
Please notify us of any allergies.

OMNI RICHMOND HOTEL

BREAKFAST







CONTINENTAL BREAKFASTS

All continental breakfast buffets include freshly brewed Peet's regular and decaffeinated coffee, assorted hot tea and orange and apple juices. Prices are based on 60 minutes of continuous service and do not include full seating or table service. Full seating and/or table service will be subject to an additional 2 per person. Requires a minimum of 10 guests. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied.

THE CONTINENTAL CONGRESS

28 per person

seasonal fruit, berry display ***df gf vg***

assorted danish, banana & poppy seed breads, assorted muffins

assorted fruit preserves, whipped butter ***gf***

individual greek yogurts, granola, seasonal berries

HEALTHY START

30 per person

seasonal fruit, berry display ***df gf vg***

individual greek yogurt parfaits | seasonal berries, locally farmed honey ***gf***

granola, organic dried fruits ***df vg***

avocado, nine-grain wheat bread, fresh ricotta

assorted cereals, 2% milk





BREAKFAST BUFFETS

All breakfast buffets include freshly brewed Peet's regular and decaffeinated coffee, assorted hot tea and orange and apple juices. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied.

THE RVA EXPERIENCE

42 per person

seasonal fruit, berry display ***df gf vg***

assorted danish, croissants,
banana & poppy seed breads

steel-cut oatmeal, organic dried fruits,
brown sugar, wild berry compote ***df gf vg***

lox, cream cheese, mini bagels

scrambled cage-free eggs ***gf***

12th street potatoes, onions & peppers ***df gf vg***

PROTEINS | CHOOSE ONE

applewood-smoked bacon

country sausage

virginia ham

THE SUNRISE BUFFET

36 per person

seasonal fruit, berry display ***df gf vg***

assorted danish, croissants,
banana & poppy seed breads

scrambled cage-free eggs ***gf***

12th street potatoes, onions & peppers ***df gf vg***

warm maple syrup, whipped butter

PROTEINS | CHOOSE ONE

applewood-smoked bacon

country sausage

virginia ham

GRIDDLED | CHOOSE ONE

fluffy sweet cream pancakes

golden waffles

french toast





PLATED BREAKFAST

All plated breakfasts are served with freshly brewed Peet's regular and decaffeinated coffee, assorted hot tea and orange juice. Mixing menu selections may be subject to additional charges. Prices are based on 60 minutes of continuous service. Requires a minimum of 15 guests. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied.

12TH STREET UNIQUE

36 per person

assorted danish, croissants,
banana & poppy seed breads

spinach, asparagus & sun-dried tomato quiche

hash brown potatoes ***df gf vg***

PROTEINS | CHOOSE ONE

applewood-smoked bacon

country sausage

virginia ham

THE SHOCKOE START

34 per person

seasonal fruit, berries ***df gf vg***

scrambled cage-free eggs ***gf***

warm maple syrup, whipped butter

PROTEINS | CHOOSE ONE

applewood-smoked bacon

country sausage

virginia ham

GRIDDLED | CHOOSE ONE

fluffy sweet cream pancakes

golden waffles

french toast

THE TURNING BASIN

38 per person

scrambled cage-free eggs ***df***

housemade lox ***gf***

avocado, fresh ricotta, locally farmed
haley's honey ***gf vg***

zucchini & scallion fritters ***df vg***

grilled portobello mushrooms &
organic baby spinach ***df gf vg***

seasonal fruit & berries ***df gf vg***





BREAKFAST STATIONS

Breakfast stations are intended to supplement continental and breakfast buffets and are portioned accordingly. Breakfast stations are only available at prices shown when accompanying full buffet or continental breakfast menus. Chef attendant required as indicated at 135 per chef with one chef per 25 guests. Prices are based on 90 minutes of continuous service. Each additional 30 minutes is 30 per attendant. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 20% will be applied.

EGGS & OMELETS

18 per person | attendant required

made to order | tomatoes, onions, peppers, spinach, mushrooms ***df gf vg***

virginia ham, applewood-smoked bacon, housemade lox

cheddar cheese

egg substitutes available upon request ***vg***

SEASONAL FRUIT SMOOTHIES

14 per person | attendant required

seasonal fruit & berries ***df gf vg***

kale, spinach, yogurt, almonds, coconut, locally farmed haley's honey, flaxseed ***df gf vg***

MILKS | CHOOSE ONE

almond milk ***n df gf vg***

soy milk ***df gf vg***

coconut milk ***df gf vg***

additional milk options | **2 per person**

PANCAKE & WAFFLE STATION

18 per person | attendant required

made-to-order pancakes & belgian waffles

seasonal berries, bananas, strawberry & blueberry compotes ***df gf vg***

chocolate chips, fresh whipped cream, warm maple syrup, powdered sugar





BREAKFAST ENHANCEMENTS

Breakfast enhancements are intended to supplement continental and breakfast buffets and are portioned accordingly. Enhancements are only available at prices shown when accompanying full buffet or continental breakfast menus. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied.

CLASSICS

bagels, assorted cream cheeses, whipped butter | **52 per dozen**

assorted danish, croissants, muffins, banana & poppy seed breads | **48 per dozen**

greek yogurt, fruit & seasonal berry parfait, housemade nut-free granola | **8 per person**

steel-cut oatmeal, organic dried fruits, brown sugar, wild berry compote ***df gf vg*** | **8 per person**

sweet cream pancakes, warm maple syrup, whipped butter, fresh whipped cream | **9 per person**

french toast, warm maple syrup, wild berry compote, whipped butter, fresh whipped cream | **9 per person**

buttermilk biscuits, sausage gravy | **7 per person**

scrambled cage-free eggs ***gf*** | **7 per person**

12th street breakfast potatoes, caramelized onions & peppers ***df gf vg*** | **7 per person**

southern-style grits, cheddar ***gf*** | **6 per person**

BREAKFAST SANDWICHES

pork sausage, cage-free egg, cheddar cheese, toasted english muffin | **8 per person**

thick-cut applewood-smoked bacon, cage-free egg, swiss cheese, grilled flatbread | **8 per person**

breakfast burrito | chorizo, scrambled egg, onion, queso fresco, avocado, flour tortilla | **9 per person**

vegetarian frittata | spinach, peppers, onions, mushrooms, sun-dried tomatoes, egg whites, whole-grain bread | **9 per person**

PROTEINS

applewood-smoked bacon | **8 per person**

turkey bacon | **8 per person**

country sausage | **7 per person**

turkey sausage | **7 per person**

apple chicken sausage | **7 per person**

vegan sausage ***df vg*** | **6 per person**

OMNI RICHMOND HOTEL

BREAKS







THEMED BREAKS

Prices are based on 60 minutes of continuous service. Requires a minimum of 15 guests. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied.

THE HEALTHY PAUSE HUMMUS & FALAFEL BAR

22 per person

sun-dried tomato & artichoke hummus ***df gf vg***

roasted garlic hummus ***df gf vg***

yogurt, cucumber & mint dipping sauce ***gf***

pickles, paprika-dusted pita chips ***vg***

housemade falafel ***df gf vg***

infused water

THE COOKIE MONSTER

20 per person

chocolate chip cookies

oatmeal raisin cookies

sugar cookies

macaroons

infused water

THE COBBLESTONE

25 per person

assorted miniature desserts

infused water

FINGER SANDWICHES CHOOSE THREE

smoked salmon & cucumber

black forest ham & dill mustard

prosciutto, brie & arugula

cage-free egg salad & watercress

hummus, roasted red pepper & spinach ***df gf vg***

includes assorted miniature desserts

VIRGINIA CAPITAL TRAIL MIX

22 per person

build your own trail mix | toasted pecans, virginia roasted peanuts, m&m's ***n df gf vg***

organic dried cranberries, apricots, figs, dates ***df vg***

florida oranges, apple quarters ***df gf vg***

infused water





ALL-DAY BREAK PACKAGES

All all-day break packages include freshly brewed Peet's regular and decaffeinated coffee and assorted hot tea. Prices are based on 60 minutes of continuous service. Requires a minimum of 15 guests. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied.

PACKAGE 1

44 per person

AM BREAK

seasonal fruit & berry display ***df gf vg***

assorted pastries, assorted danish

orange juice, apple juice

MID-MORNING

create your own parfait | yogurt, granola, dried fruits, locally farmed haley's honey, candied pecans

infused water

PM BREAK

savory & sweet popcorn ***gf vg***

assorted route 11 chips ***gf***

flavored sparkling waters

PACKAGE 2

48 per person

AM BREAK

greek yogurt & fruit parfait

assorted miniature muffins

orange juice, apple juice

MID-MORNING

build your own trail mix station | toasted pecans, virginia roasted peanuts, m&m's ***n***

organic dried cranberries, apricots, figs, dates ***df gf vg***

PM BREAK

tricolor tortilla chips, fresh salsa, guacamole, warm queso

assorted cookies, brownies

assorted flavored sparkling waters





À LA CARTE BREAKS

FOOD

seasonal sliced fruit,
honey & yogurt dip *gf* | **10 per person**
whole fruits | red & green apples, clementines,
bananas *df gf vg* | **5 each**
assorted individual greek yogurts | **6 each**

SALTY SNACKS

assorted protein bars | **6 each**
gluten-friendly vegan snack bars *gf vg* | **6 each**
beef snack sticks | **6 each**
individual bags of route 11 potato chips *gf* | **4 each**
tricolor tortilla chips,
roasted tomato salsa | **7 per person**
queso dip | **2 per person**
deluxe mixed nuts | **35 per pound**
warm bavarian pretzels,
gourmet mustards | **50 per dozen**

BAKED GOODS

assorted breakfast danish | **48 per dozen**
assorted muffins | **48 per dozen**
assorted bagels,
flavored cream cheeses | **52 per dozen**

SWEET TREATS

freshly baked cookies | **50 per dozen**
brownies | **50 per dozen**

OMNI RICHMOND HOTEL

LUNCH







LUNCH BUFFETS

All lunch buffets include freshly brewed Peet's regular and decaffeinated coffee, assorted hot tea and iced tea. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied.

SOUTHWESTERN

43 per person

STARTERS | CHOOSE TWO

mexican street corn salad | roasted corn, red onions, peppers, queso fresco, cilantro, lime juice ***gf***

tomato, cucumber, arugula, scallion, jalapeño, lemon oregano dressing ***df gf vg***

chicken tortilla soup

albondigas soup | traditional mexican meatball soup, rice, tomato-based broth

ENTRÉES

chicken enchiladas | three blended cheeses, tangy dried chili & tomatillo sauce

beef fajitas | peppers, onions, tomatoes, cilantro ***df gf***

ACCOMPANIMENTS

spanish rice, peas, carrots ***gf vg***

red beans & scallions ***gf vg***

pico de gallo, salsa, sour cream, guacamole

flour tortillas ***df***

corn tortillas ***df gf vg***

DESSERTS | CHOOSE ONE

tres leches cake

coconut cake

ALL-AMERICAN

41 per person

STARTERS | CHOOSE TWO

mixed greens, cherry tomatoes, cucumbers, shredded carrot, bell peppers ***df gf vg***

choose two | ranch, balsamic, blue cheese, raspberry vinaigrette

broccoli & cheddar soup ***gf***

carrot & ginger soup ***gf***

BUILD YOUR OWN BURGER

beef burgers ***gf***

southern fried chicken

swiss, provolone

sliced tomato, lettuce, red onion, dill pickle chips ***df gf vg***

ketchup, mustard, mayonnaise

challah hamburger buns, gluten-friendly buns available on request

ACCOMPANIMENTS

mac & cheese

onion rings

DESSERTS | CHOOSE ONE

apple pie

pecan pie, whipped cream

vegan, gluten-friendly, dairy-free desserts available | **6 per person**





LUNCH BUFFETS

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THE GOURMET SANDWICH

44 per person

SALAD | CHOOSE ONE

classic caesar salad | romaine hearts, garlic croutons, shaved parmesan, paprika-dusted crostini, caesar dressing

garden salad | mixed greens, cherry tomato, cucumber, shredded carrots, bell peppers ***df gf vg***

spinach, dried cranberries, goat cheese, orange segments, blueberries, avocado, toasted pecans ***n gf***

choose two | balsamic vinaigrette, ranch, blue cheese, raspberry vinaigrette

SOUP | CHOOSE ONE

chicken noodle ***df***

tomato basil ***df gf vg***

carrot & ginger ***df gf vg***

broccoli & cheddar

minestrone ***df***

ACCOMPANIMENTS CHOOSE TWO

seasonal fruit & berry salad ***df gf vg***

tomato & mozzarella salad | arugula, basil & balsamic dressing ***gf***

couscous, raisin, cranberry & apple salad ***df vg***

southern potato salad

route 11 potato chips ***gf***

SANDWICHES | CHOOSE THREE

turkey club sandwich | avocado, applewood-smoked bacon, tomato, lettuce, mayo, white sliced bread

shaved roast beef, herbed boursin, baby arugula, horseradish mayo, brioche bun

black forest ham sandwich | provolone, lettuce, tomato, garlic aioli, french baguette

chicken waldorf sandwich | shredded chicken, apple, celery, walnuts, grapes, craisins, poppy seed, yogurt, nine-grain bread

veggie wrap | grilled local vegetables including zucchini, roasted peppers, eggplant, avocado, seasonal greens, roasted tomato spread, tortilla wrap ***gf vg***

DESSERTS

assorted cookies, brownies

vegan, gluten-friendly, dairy-free desserts available ***gf*** | **6 per person**





LUNCH BUFFETS

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TRIP TO THE MED

41 per person

SOUPS | CHOOSE ONE

pasta e fagioli

ministrone ***vg***

SALADS | CHOOSE ONE

caprese salad | fresh ciliegine mozzarella, cherry tomatoes, evoo, basil & black pepper

panzanella salad | arugula, cherry tomatoes, red onion, olives, peppers ***df gf vg***

tuscan baked croutons, citrus dressing

ENTRÉES | CHOOSE TWO

spaghetti bolognese, ricotta, grana padano cheese

mushroom ravioli, san marzano sauce, oregano, basil

chicken piccata | angel hair pasta, shallots, garlic, capers, parsley, white wine

gluten-friendly pasta available | **2 per person**

ACCOMPANIMENTS

garlic bread

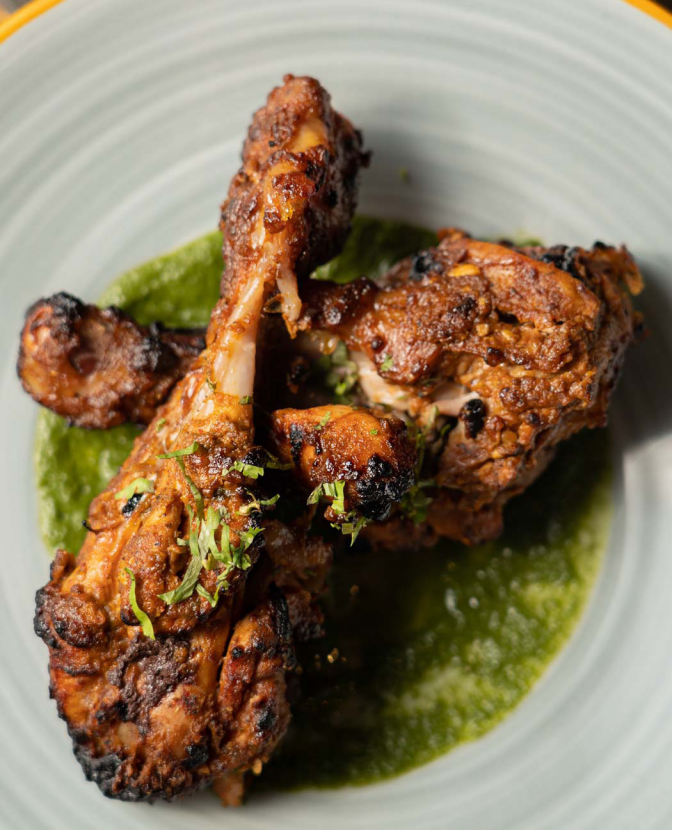
parmesan cheese, chili flakes

DESSERTS | CHOOSE ONE

tiramisu

cannoli

vegan, gluten-friendly, dairy-free desserts available | **6 per person**





LUNCH BUFFETS

All lunch buffets include freshly brewed Peet's regular and decaffeinated coffee, assorted hot tea and iced tea. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied.

TIERED LUNCH BUFFET

39 per person | your choice of one starter, one entrée, two accompaniments, one dessert
45 per person | your choice of one starter, two entrées, two accompaniments, two desserts
55 per person | your choice of two starters, three entrées, three accompaniments, two desserts

STARTERS

classic caesar | romaine hearts,
paprika & herb-dusted crostini,
shaved parmesan, caesar dressing

garden salad | fresh mixed greens,
cherry tomatoes, cucumbers, shredded carrots,
red onion, bell peppers, ranch, balsamic vinaigrette

spinach & blue cheese salad | baby spinach,
gorgonzola cheese crumbles, orange segments,
dried cranberries, blueberries, avocado,
toasted pecans, raspberry vinaigrette ***n***

arugula & orzo salad | fresh baby arugula,
sun-dried tomatoes, asparagus, grilled artichokes,
roasted peppers, roasted tomatoes, garlic dressing

traditional greek salad | tomatoes, cucumbers,
red onion, green olives, feta, evoo, oregano ***gf***

ENTRÉES

pan-seared chicken breast, thyme jus ***gf***

chicken piccata, shallots, garlic, capers,
white wine, lemon, flat-leaf parsley ***gf***

blackened chili salmon, organic spinach,
tomato, caper, scallion salsa ***gf***

pan-seared pork tenderloin medallions,
whole-grain mustard ***gf***

bistro filet, peppercorn & cognac cream sauce ***gf***

boneless braised short ribs,
roasted cipollini onions, red wine reduction,
gremolata ***gf***

stuffed portobello mushroom
grilled local vegetables,
roasted pepper & garlic sauce ***df gf vg***





LUNCH BUFFETS

All lunch buffets include freshly brewed Peet's regular and decaffeinated coffee, assorted hot tea and iced tea. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied.

TIERED LUNCH BUFFET

39 per person | your choice of one starter, one entrée, two accompaniments, one dessert
45 per person | your choice of one starter, two entrées, two accompaniments, two desserts
55 per person | your choice of two starters, three entrées, three accompaniments, two desserts

ACCOMPANIMENTS

whipped yukon potatoes, chives ***gf***

au gratin potatoes

roasted rosemary fingerling potatoes ***df gf vg***

vegetable baked rice pilaf ***df gf vg***

grilled vegetable medley | zucchini, yellow squash, parsnips, asparagus ***df gf vg***

baby carrots & green bean medley ***df gf vg***

DESSERTS

river city s'mores | double-dark chocolate brownie, swiss marshmallow meringue, graham crust, dark chocolate ganache drizzle

strawberry cheesecake | new york-style cheesecake, berry coulis swirl

chocolate eclairs | vanilla cream filling

blueberry panna cotta | chilled creamy custard, blueberry compote

assorted cookies, brownies

apple brown betty | cinnamon & brown sugar apple crumble, single serving pie shell

chocolate ganache cake | whipped cream, chocolate sauce

seasonal fruit cobbler | apple, peach or blueberry

vegan, gluten-friendly or dairy-free desserts available | **6 per person**





BOXED LUNCH

All boxed lunches include Route 11 lightly salted chips, a freshly baked chocolate chip cookies, assorted soda and bottled water with napkin and disposable flatware in addition to your choice of sandwich, side and dessert. An assortment of sandwiches will be provided unless otherwise specified.

BOXED LUNCH

40 per person

ENTRÉES
CHOOSE UP TO THREE

chicken waldorf | shredded chicken, apple, celery, walnuts, grapes, craisins, poppy seed, yogurt, nine-grain bread

roasted turkey club | crispy lettuce, sliced tomato, applewood-smoked bacon, avocado, provolone, sourdough

fried chicken blt | crispy breaded chicken breast, applewood-smoked bacon, iceberg lettuce, tomatoes, aged cheddar, avocado ranch, flour tortilla (gluten-friendly available)

herb & peppered roast beef | arugula, sliced tomato, cheddar cheese, horseradish cream spread, nine-grain bread

black forest ham | crispy lettuce, sliced tomato, swiss cheese, roasted garlic aioli, french baguette

house-made falafel | tomatoes, cucumbers, roasted garlic hummus, greek yogurt & mint drizzle, flour tortilla (gluten-friendly available)

chef's salad | country ham, smoked turkey, shredded cheddar, chopped romaine, shredded carrots, cucumbers, cherry tomatoes, ranch

substitute chicken | **6 per person**

substitute salmon | **6 per person**

SIDES | CHOOSE ONE

seasonal fruit & berry salad

potato & cage-free egg salad | fingerling potatoes, tangy duke's mayo, yellow mustard, hard-boiled egg, celery, onions

roasted vegetables | roasted asparagus, zucchini, squash, parsnips, tricolor carrots ***gf vg***

traditional caesar salad | romaine lettuce, shaved parmesan, paprika-dusted herb croutons, caesar dressing

mediterranean salad | tomato, cucumber, red onion, feta, lemon evoo vinaigrette





PLATED LUNCH

All plated lunches are served with freshly brewed Peet's regular and decaffeinated coffee, assorted hot tea, iced tea and freshly baked rolls with butter in addition to your choice of starter, entrée and dessert. Multiple main course selections will be priced based on the highest priced item. Meal identifying cards for each guest required on the day of the event. Prices are based on 60 minutes of continuous service. Requires a minimum of 15 guests. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied.

STARTERS
CHOOSE ONE

classic caesar | romaine hearts,
paprika & herb-dusted crostini,
shaved parmesan, caesar dressing

garden salad | fresh mixed greens,
cherry tomatoes, cucumbers, shredded carrots,
bell peppers, ranch, balsamic vinaigrette ***df gf vg***

traditional greek salad | tomatoes, cucumbers,
red onions, green olives, feta, evoo, oregano ***gf***

spinach & blue cheese salad | baby spinach,
gorgonzola cheese crumbles, orange segments,
dried cranberries, blueberries, avocado,
toasted pecans, rapsberry vinaigrette ***n gf***

DESSERTS
CHOOSE ONE

river city s'more | double-dark chocolate brownie,
hand-brûléed swiss marshmallow meringue,
graham crust, dark chocolate ganache drizzle

strawberry cheesecake |
plain new-york style cheesecake, strawberry coulis

blueberry panna cotta | chilled creamy custard,
blueberry compote

chocolate ganache cake | whipped cream,
chocolate sauce

chocolate eclairs | vanilla cream filling

apple brown betty | cinnamon & brown sugar
apple crumble, single serving pie shell

assorted cookies, brownies
vegan, gluten-friendly, dairy-free
desserts available | **6 per person**

ENTRÉES
CHOOSE ONE

lemon & rosemary chicken | chicken quarters,
garlic mashed potatoes, buttered baby carrots,
minted english peas, pan jus ***gf*** | **38 per person**

grilled chicken | vegetable ragù, rigatoni,
organic spinach | **38 per person**

stuffed pork tenderloin | green chard,
dried apricots & sun-dried tomatoes,
herb-roasted fingerling potatoes, broccolini,
whole-grain mustard sauce ***df gf*** | **38 per person**

grilled flank steak | chimichurri,
cauliflower au gratin potatoes, green beans,
roasted tricolor carrots ***gf*** | **48 per person**

atlantic salmon cake | wilted baby organic spinach,
rice pilaf, avocado & mango relish,
lemon & saffron sauce ***gf*** | **46 per person**

ratatouille wellington |
medley of roasted vegetables, puff pastry,
roasted pepper & garlic sauce ***df vg*** | **38 per person**

stuffed eggplant | organic spinach, spiced rice,
medley of locally grown vegetables,
roasted tomato & tarragon

OMNI RICHMOND HOTEL

RECEPTION







HORS D'OEUVRES

All hors d'oeuvres require a minimum order of 50 pieces. Butler attendants required at 125 per butler with one butler per 50 guests. Passed hors d'oeuvres service may not exceed 120 minutes.

HOT

italian meatballs, san marzano sauce, shaved parmesan | **6 each**

black bean empanada, cilantro & lime crema | **6 each**

applewood-smoked bacon-wrapped bay scallops ***gf*** | **7 each**

mini maryland crab cakes, crispy fried leeks, creole aioli | **8 each**

crispy pork belly, hoisin & ginger glaze | **6 each**

chicken potstickers, ginger teriyaki | **6 each**

chicken quesadilla, pepper jack cheese, chipotle crema | **5 each**

sesame chicken skewers, sweet chile sauce ***df*** | **6 each**

smoked gouda arancini | **6 each**

braised short rib, mashed yukon potato, phyllo cup | **6 each**

veggie egg rolls, sesame soy sauce ***df vg*** | **6 each**

mini cheeseburger | ground beef, american cheese, ketchup, mustard, onion, pickles | **8 each**

parmesan & panko-crusted sicillian artichoke hearts, red pepper aioli ***vg*** | **6 each**

vegan falafel | chickpeas, onion, garlic, cumin, coriander spice, yogurt & mint dip ***gf vg*** | **6 each**

COLD

housemade lox toasted rye crostini, dill crème fraîche | **7 each**

caprese skewers cillegine mozzarella, cherry tomatoes, basil, evoo, balsamic glaze | **6 each**

chili & lime shrimp crispy tortilla chip, avocado relish | **7 each**

eggplant vegetable caponata | fava bean pesto, parmesan bruschetta | **6 each**

guacamole deviled eggs | **5 each**

blackened tuna bites cucumber chips ***df gf*** | **8 each**





DISPLAY STATIONS

Station-only receptions require a minimum of 2 stations. Prices are based on 60 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied.

SEASONAL FRUIT & BERRY DISPLAY

12 per person

seasonal fruits & berries ***df gf vg***

locally farmed haley's honey & yogurt dip ***gf***

SPINACH & ARTICHOKE DIP

90 per person

spinach & artichoke dip | baby spinach, artichoke hearts, parmesan & herb cream sauce

sliced baguettes, assorted crackers

VEGETABLE CURRY DIP

90 per quart

vegetable curry dip | chickpeas, eggplant, spinach, potatoes, scallions ***df gf vg***

garlic naan bread

WARM CHESAPEAKE BAY CRAB DIP

130 per quart

warm chesapeake bay crab dip | maryland crab, old bay, lemon

grilled baguettes, cheese crostini, crackers

GARDEN VEGETABLE CRUDITÉS

12 per person

seasonal & locally grown fresh vegetables ***df gf vg***

roasted pepper, lemon & garlic hummus ***df gf vg***

blue cheese sauce, buttermilk ranch

CHARCUTERIE BOARD

25 per person

selection of finest cured meats & artisan cheeses

locally grown cut vegetables, organic dried fruits, assorted nuts ***n gf vg***

pickled vegetables, whole-grain mustard ***df vg***

grilled sliced baguettes, crackers

gluten-friendly option available upon request

ARTISANAL CHEESE DISPLAY

20 per person

domestic & international cheeses

organic dried fruits, seasonal grapes & berries, house-made pickled vegetables ***df gf vg***

grilled crostini, assorted crackers

gluten-friendly option available upon request





DISPLAY STATIONS

Station-only receptions require a minimum of 2 stations. Prices are based on 60 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied.

STUFFED BAKED BRIE EN CROÛTE CHOOSE ONE

130 per person

full wheel of french brie, apricot or fig jam, puff pastry, candied pecans

sliced fresh baguette, grilled crostinis, assorted crackers

SWEET ENDINGS

20 per person

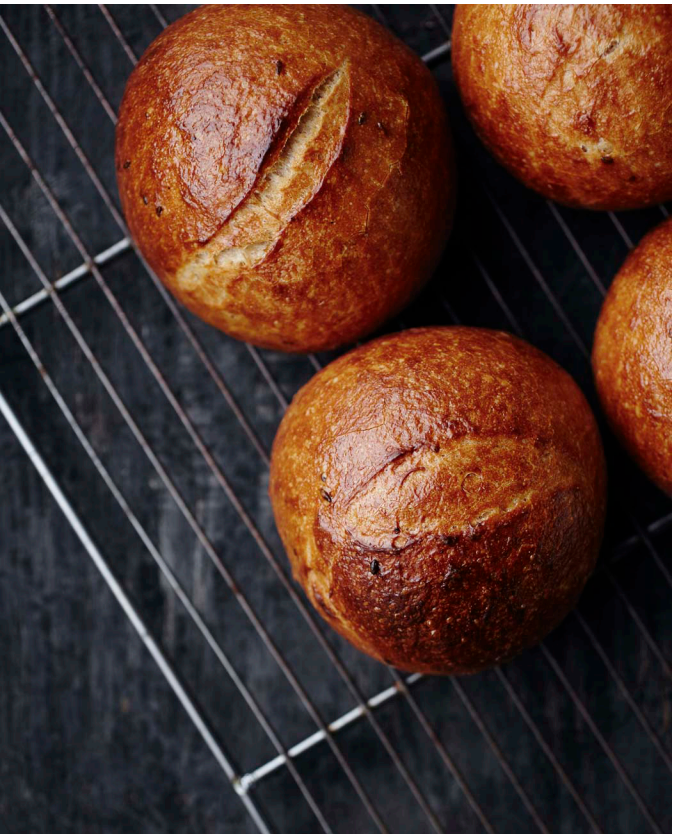
chocolate tarts

fruit tarts

mini cheesecakes

macaroons





CARVING STATIONS

Chef attendant required for all carving stations at 135 per chef with one chef per 50 guests. Station-only receptions require a minimum of 2 stations. Prices are based on 90 minutes of continuous service. Each additional 30 minutes is 25 per attendant. Requires a minimum of 20 guests. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied.

ROASTED FREE-RANGE TURKEY

375 each | serves 40 | attendant required

turkey gravy, cranberry sauce

assorted artisan rolls

HERB & PEPPER-CRUSTED PRIME RIB

690 each | serves 30 | attendant required

medium-rare slow-roasted prime rib, horseradish cream, natural pan jus

assorted artisan rolls

ROSEMARY & GARLIC-ROASTED PORK LOIN

375 each | serves 25 | attendant required

apple & whole-grain mustard chutney, port wine demi-glace

assorted artisan rolls

VIRGINIA HAM

250 each | serves 30 | attendant required

apple & bourbon chutney, pineapple glaze

assorted artisan rolls

ROSEMARY & THYME LEG OF LAMB

350 each | serves 20 | attendant required

mint sauce, pan jus

assorted artisan rolls





ACTION STATIONS

Chef attendant required as indicated at 135 per chef with one chef per 50 guests. Station-only receptions require a minimum of 2 stations. Prices are based on 90 minutes of continuous service. Each additional 30 minutes is 25 per attendant. Requires a minimum of 50 guests. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied.

MAIN STREET STATION RIB BAR

26 per person

slow-braised beef short ribs ***df gf***

dry-rubbed pork spare ribs ***df gf***

bbq pork ribs ***df gf***

apple slaw

onion rings

MAC N' CHEESE BAR

16 per person

cavatappi pasta, chef's famous cheese sauce

chopped applewood-smoked bacon, grated parmesan cheese, crispy onions, scallions, jalapeños

CAPITAL WING STATION

24 per person

spicy buffalo wings

smoky bbq wings

salt & pepper chicken wings

carrot & celery sticks

ranch, blue cheese dressing

MEDITERRANEAN PASTA BAR

22 per person

penne, rigatoni

italian sausage, grilled chicken, parmesan cheese

garlic bread

SAUCES | CHOOSE TWO

san marzano marinara

bolognese

aldredo pomodoro

pesto cream

gluten-friendly pasta ***gf*** | **2 per person**

POKE STATION

24 per person

steamed rice ***gf vg***

edamame, avocado, radish, scallions, pickled ginger, sweet corn, cucumbers, shredded carrots ***df gf vg***

PROTEINS | CHOOSE ONE

tuna ***df gf***





ACTION STATIONS

Chef attendant required as indicated at 135 per chef with one chef per 50 guests. Station-only receptions require a minimum of 2 stations. Prices are based on 90 minutes of continuous service. Each additional 30 minutes is 25 per attendant. Requires a minimum of 50 guests. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied.

CHESAPEAKE CRAB CAKE

26 per person | attendant required

seared chesapeake crab cakes, rémoulade sauce

substitute liquid aminos to make gluten-friendly (except wonton strips) ***gf*** **| 3 per person**

EAST COAST SHRIMP & GRITS

24 per person | attendant required

jumbo shrimp, low country grits, tasso gravy, chopped green onions ***gf***

gluten-friendly pasta ***gf*** **| 2 per person**

WOK STATION

22 per person | attendant required per 30 guests

traditional fried rice, white rice, house sesame hoisin sauce, sweet chili sauce

chopped cilantro, thai basil, rainbow peppers, bean sprouts ***df gf vg***

soy sauce, lime wedges, crispy wonton strips

PROTEINS | CHOOSE TWO

marinated tofu

tempeh

baby shrimp

bulgogi beef

sesame chicken

CHICKEN & WAFFLE STATION

20 per person | attendant required

fried buttermilk chicken, belgian waffles

assorted fresh & seasonal fruit & berry compotes, warm maple syrup

CARY STREET TACO BAR

20 per person

adobo-braised chicken ***df gf***

classic taco-seasoned ground beef ***gf***

diced tomatoes, shredded lettuce, cheddar cheese, onions, fire-roasted salsa, hot sauce, lime crema ***gf***

SOUP STATION

18 per person

warm baguettes

SOUPS | CHOOSE THREE

butternut squash ***gf vg***

corn & crab chowder ***gf***

chicken noodle

carrot & ginger ***df gf vg***

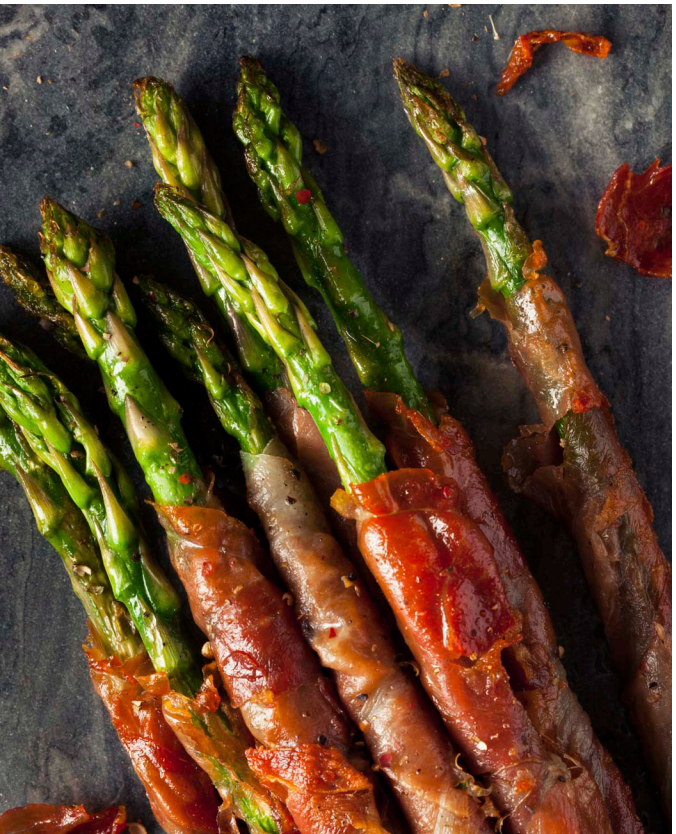
tomato & basil ***df gf vg***

OMNI RICHMOND HOTEL

DINNER







DINNER BUFFETS

All dinner buffets include freshly brewed Peet's regular and decaffeinated coffee, assorted hot tea and freshly baked rolls with butter. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 guests. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied.

TIERED DINNER BUFFET

58 per person | your choice of one starter, one entrée, two accompaniments, one dessert
64 per person | your choice of one starter, two entrées, two accompaniments, two desserts
76 per person | your choice of two starters, three entrées, three accompaniments, two desserts

STARTERS

classic caesar | romaine hearts, paprika & herb-dusted crostini, shaved parmesan, caesar dressing

garden salad | fresh mixed greens, baby tomatoes, cucumbers, shredded carrots, bell peppers, ranch, balsamic vinaigrette dressing ***df gf vg***

traditional greek salad | tomatoes, cucumbers, red onion, green olives, feta, evoo, oregano ***gf***

spinach & blue cheese salad | baby spinach, gorgonzola cheese crumbles, orange segments, dried cranberries, blueberries, avocado, toasted pecans, raspberry vinaigrette ***n gf***

roasted red & gold beet salad | fresh mixed greens, red & gold beets, scallions, orange segments, goat cheese, toasted walnuts, evoo, balsamic vinaigrette ***n gf***

ENTRÉES

roasted chicken breast, mozzarella, marsala cream sauce ***gf***

braised chicken & vegetable ragù | carrots, parsnips, zucchini, onions, sage dumplings, chicken demi-glace sauce

blackened salmon, mango & papaya relish, lemon saffron sauce ***gf***

pan-seared red snapper, lemon, caper & tomato salsa ***gf***

grilled salmon, lemon & caper cream ***gf***

ny strip, chimichurri drizzle ***gf***

braised short ribs, maker's mark demi-glace ***gf***

wild mushroom ravioli, sautéed organic spinach, sage butter sauce, parmesan cheese ***gf***

vegan polenta | crispy baked cauliflower, wild mushroom & sun-dried tomato ragú ***gf***





DINNER BUFFETS

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TIERED DINNER BUFFET

58 per person | your choice of one starter, one entrée, two accompaniments, one dessert
64 per person | your choice of one starter, two entrées, two accompaniments, two desserts
76 per person | your choice of two starters, three entrées, three accompaniments, two desserts

ACCOMPANIMENTS

whipped mashed yukon potatoes, chives ***gf***

roasted herb fingerling potatoes ***df gf vg***

cauliflower au gratin potatoes ***gf***

vegetable rice pilaf ***df gf vg***

grilled asparagus ***df gf vg***

buttered baby carrots, green beans ***gf***

steamed broccolini, garlic confit ***df gf vg***

lima beans, chickpeas ***df gf vg***

DESSERTS

pistachio basque cheesecake | rustic spanish-style cheesecake, pistachio-infused creamy custard ***n***

flourless chocolate cake | dense, rich, intense chocolate flavor ***gf***

italian lemon ricotta cheesecake | vanilla cake, sweet & tangy lemon ricotta filling

boston cream cake | sponge cake, rich custard, chocolate layer

virginia apple tarte tatin | fresh upside-down pastry, caramel-coated apples, puff pastry

strawberry & almond tart | crisp buttery pastry, rich, soft & creamy almond custard ***n***

miniature desserts | chocolate tarts, fruit tarts, mini cheesecakes, macaroons

vegan, gluten-friendly or dairy-free desserts available | **6 per person**





PLATED DINNER

All plated dinners are served with freshly brewed Peet's regular and decaffeinated coffee, assorted hot tea, iced tea and freshly baked rolls with butter in addition to your choice of starter, entrée and dessert. Multiple main course selections will be priced based on highest price item. Meal identifying cards required for each guest on the day of the event. Prices are based on 60 minutes of continuous service. Requires a minimum of 15 guests. For groups with less than the minimum requirement, an additional charge of 20% per person will be applied.

STARTERS
CHOOSE ONE

classic caesar | romaine hearts, paprika & herb-dusted crostini, shaved parmesan, caesar dressing

garden salad | fresh mixed greens, cherry tomatoes, cucumbers, shredded carrots, bell peppers, ranch, balsamic vinaigrette

traditional greek salad | tomatoes, cucumbers, red onion, green olives, feta, evoo, oregano ***gf***

spinach & blue cheese salad | baby spinach, gorgonzola cheese crumbles, orange segments, dried cranberries, blueberries, avocado, toasted pecans, raspberry vinaigrette ***n***

roasted red & gold beet salad | fresh mixed greens, red & gold beets, scallions, orange segments, goat cheese, toasted walnuts, evoo, balsamic vinaigrette

DESSERTS
CHOOSE ONE

pistachio basque cheesecake | rustic spanish-style cheesecake, creamy custard, pistachio paste ***n***

strawberry & almond tart | crispy buttery pastry, rich, soft & creamy almond custard ***n***

flourless chocolate cake | dense, rich, intense chocolate flavor ***gf***

boston cream poke cake | sponge cake, rich custard, chocolate layer

raspberry & chocolate mousse | decadent chocolate, raspberry, whipped cream ***gf***

italian ricotta cake | vanilla cake, sweet & tangy lemon ricotta filling

apple tarte tatin | french upside-down pastry, caramel-coasted apples, puff pastry

sticky toffee pudding | moist sponge cake, dates, buttery toffee sauce

chocolate crème brûlée | chilled chocolate cream custard, caramelized layer ***gf***

vegan, gluten-friendly or dairy-free desserts available | **6 per person**





PLATED DINNER

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ENTRÉES | CHOOSE ONE

INDIVIDUAL PLATES

wild mushroom chicken | pan-seared airline chicken breast, au gratin potatoes, ratatouille, wild mushroom sauce ***gf*** | **50 per person**

thyme chicken | chicken breast, sun-dried tomato mashed potatoes, cauliflower, grilled asparagus, thyme jus ***gf*** | **50 per person**

fennel-crusted pork, maple-glazed baby carrots, squash purée, pecan dust, garlic & rosemary jus ***n gf*** | **48 per person**

crab & maine lobster cake
locally sourced chesapeake crab, maine lobster, wilted organic spinach, puréed carrots, crispy leeks, saffron bisque | **58 per person**

slow-braised beef short ribs, mashed yukon potatoes, honey-roasted shallots, roasted tomatoes, grilled asparagus, natural jus ***gf*** | **58 per person**

filet mignon, chive & potato croquette, grilled asparagus, buttered tricolor baby carrots, pepper & red wine demi-glace ***gf*** | **70 per person**

red snapper, roasted purple potatoes, broccolini, lemon & garlic confit, red pepper cream sauce ***gf*** | **56 per person**

grilled salmon, forbidden rice, seasonal vegetable medley, blood orange beurre blanc ***gf*** | **54 per person**

stuffed portobello mushroom, quinoa, roasted garden vegetables, roasted red pepper garlic sauce ***df gf vg*** | **50 per person**

sweet potato & cauliflower pancake | galette of vegetables including eggplant, zucchini, fennel, lentil, cumin ragù ***df gf vg*** | **50 per person**

DUO PLATES

grilled chicken breast & seared salmon, mashed yukon potatoes, buttered tricolor baby carrots, lemon butter ***gf*** | **70 per person**

seared filet mignon & chicken breast, chive & potato croquette, grilled asparagus, buttered tricolor baby carrots, peppered red wine demi-glace ***gf*** | **80 per person**

substitute chesapeake crab cake or shrimp for chicken | **10 per person**

OMNI RICHMOND HOTEL

BEVERAGES







NON-ALCOHOLIC BEVERAGES

BEVERAGES

regular or decaffeinated coffee | **95 per gallon**

assorted hot tea | **75 per gallon**

fruit-infused water | **45 per person**

classic black iced tea | **55 per gallon**

lemonade | **55 per person**

fresh juice | orange, apple, grapefruit, cranberry, pineapple, tomato | **65 per gallon**

naked fruit juice & smoothies | **8 each**

pure life water | **5 each**

acqua panna natural spring water | **7 each**

s.pellegrino sparkling mineral water | **6 each**

s.pellegrino essenza flavored sparkling mineral water | **7 each**

soft drinks | pepsi, diet pepsi, pepsi zero, mountain dew, diet mountain dew, starry, dr pepper, diet dr pepper | **5 each**

coconut water | **7 each**

gatorade & powerade sports drinks g2 grape, fruit punch, zero glacier, zero lemon-lime | **8 each**

red bull | energy drink or sugarfree | **8 each**

gold peak teas | **7 each**

assorted bottled fruit juices | **6 each**

assorted flavored sparkling water | **6 per person**

assorted flavored energy drinks | **8 each**

assorted flavored electrolyte packets | **2 each**

BEVERAGE PACKAGES

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

full day (8 hours) | **26 per person**

half day (4 hours) | **18 per person**

EXTREME HYDRATION STATION

regular & decaffeinated coffee, assorted hot teas, iced tea, soft drinks, bottled still water, flavored sparkling water, flavored electrolyte packets, flavored energy drinks

full day (8 hours) | **32 per person**

half day (4 hours) | **22 per person**





BAR MIXOLOGY

BRANDS

CRAFT

vodka | tito's handmade
gin | the botanist
bourbon | maker's mark
scotch | monkey shoulder
rum | sailor jerry
tequila | patrón silver
cognac | hennessy vsop

PREMIUM

vodka | absolut
gin | beefeater
bourbon | old forester
scotch | johnnie walker red
rum | bacardí
tequila | milagro silver
cognac | hennessy vs

CALL

vodka | svedka
gin | seagram's
bourbon | jim beam
scotch | j&b
rum | castillo
tequila | sauza blanco
cognac | hennessy vs

BEERS

IMPORTED & CRAFT BEERS, CIDERS & SELTZERS CHOOSE THREE

corona
heineken
stella artois
blue moon
devils backbone 8 point ipa
legend brown ale
voodoo ranger ipa
bold rock cider
truly seltzer
heineken 0.0

DOMESTIC BEERS CHOOSE TWO

bud light
budweiser
michelob ultra
miller lite





BAR MIXOLOGY

Bartender required at 135 per bartender with one bartender per 100 guests for 4 hours of continuous service. Additional hours are 35 per bartender.

Cash Bars only accept credit & debit cards. Cashier required for Cash Bars at 125 per cashier with one cashier per 100 guests for 4 hours of continuous service. Additional hours are 30 per cashier.

PACKAGES

CRAFT

one hour | **32 per person**
two hours | **48 per person**
three hours | **64 per person**
four hours | **80 per person**

PREMIUM

one hour | **26 per person**
two hours | **40 per person**
three hours | **54 per person**
four hours | **68 per person**

CALL

one hour | **22 per person**
two hours | **34 per person**
three hours | **46 per person**
four hours | **58 per person**

BEER & WINE

one hour | **20 per person**
two hours | **32 per person**
three hours | **44 per person**
four hours | **56 per person**

HOST OR CASH BAR

craft brands | **15 per drink**
premium brands | **12 per drink**
call brands | **10 per drink**
domestic beers | **7 per drink**
imported & craft beers | **8 per drink**
virginia craft beers, ciders & hard seltzers | **9 per drink**
soft drinks, juices | **5 per drink**
mineral water | **5 per drink**





BAR MIXOLOGY

Bartender required at 135 per bartender with one bartender per 100 guests for 4 hours of continuous service. Additional hours are 35 per bartender.

Cash Bars only accept credit & debit cards. Cashier required for Cash Bars at 125 per cashier with one cashier per 100 guests for 4 hours of continuous service. Additional hours are 30 per cashier.

OMNI SIGNATURE COCKTAILS

price dependent on selected brand, plus 5 per drink

add a selection of inspired cocktails using craft, premium or call brands

12TH STREET OLD FASHIONED

bourbon, orange & angostura bitters, agave, orange peel

JAMES RIVER PUNCH

light & dark rums, orange juice, pineapple juice, grenadine, lime juice

PINEAPPLE MARGARITA

tequila, pineapple juice, lime juice, jalapeño garnish

ESPRESS YOURSELF

vodka, espresso liqueur, simple syrup, chocolate bitters

SPIRIT-FREE

add a selection of inspired mocktails to any bar

IN THE FAN

12 per drink

passion fruit purée, club soda, lime juice

THE CAPITOL HILL

12 per drink

apple-pear barmalade, sparkling cider, ginger beer





WINE RACK

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

†House Wine

SPARKLING

campo viejo, cava brut, rioja, spain | **48 per bottle**

ruffino, prosecco, veneto, italy, nv | **50 per bottle**

WHITE & BLUSH

rose gold, rosé, côtes de provence, france | **54 per bottle**

decoy by duckhorn, sauvignon blanc, sonoma county, california | **75 per bottle**

santa margherita, pinot grigio, italy | **68 per bottle**

chateau ste. michelle, riesling, columbia valley, washington | **50 per bottle**

bulletin place†, sauvignon blanc, australia | **44 per bottle**

†bulletin place, chardonnay, australia | **44 per bottle**

kendall-jackson, chardonnay, california | **54 per bottle**

decoy by duckhorn, chardonay, sonoma county, california | **75 per bottle**

RED

joel gott, red blend, columbia valley, washington | **50 per bottle**

elouan, pinot noir, oregon | **50 per bottle**

benziger, merlot, california | **51 per bottle**

bulletin place†, merlot, australia | **44 per bottle**

decoy by duckhorn, merlot, sonoma county, california | **75 per bottle**

bulletin place†, australia, cabernet sauvignon | **44 per bottle**

decoy by duckhorn, cabernet sauvignon, sonoma county, california | **75 per bottle**

catena vista flores, malbec, argentina | **54 per bottle**

OMNI RICHMOND HOTEL

DETAILS







DETAILS

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 Convention Services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. As always, we will 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.

SERVICE FEES

All food, beverage and rental charges are subject to a mandatory and non-negotiable fee of 24%. Of the 24% collected, 14.4% is paid to employees providing services (banquet bartenders, banquet servers, banquet cashiers, banquet captains) for your event and 9.6% is retained by the hotel to cover non-itemized operational and administrative costs, including but not limited to breakage, utilities, equipment, facilities maintenance, wear and tear on facilities and linens, and other event-related expenses. These amounts are not a gratuity or a service charge. All applicable state and local taxes apply.

PAYMENT

Payment must be made in advance unless direct bill credit has been established with the hotel's finance department at least 5 weeks prior to the event.

FOOD & BEVERAGE POLICIES

We ask that menu selections and setup arrangements be finalized at least three weeks prior to the scheduled event. A detailed banquet event order will be completed at that time. Your signature is required on each banquet event order prior to the event.

GUARANTEES OF ATTENDANCE, MINIMUMS & RESET FEES

In order to ensure the success of your function, the Catering and Convention Services planning team would like to be notified of the exact number of guests by noon, five business days prior to your first function. If the guarantee is not confirmed five business days in advance, the expected count will be considered the guarantee. Final charges will be based on the guarantee or the actual attendance, whichever is greater. The hotel will prepare food based on the guaranteed amount plus 3%. Room assignments are made by the hotel staff to accommodate the expected attendance. The hotel reserves the right to reassign space if attendance changes from the expected count or as deemed necessary. If significant changes are made to the room setup details within 48 hours of the event start time, re-set fees will be assessed. Fees will vary based on room set complexity but will carry a minimum of 300 per room.





DETAILS

SPECIAL CONDITIONS

No food and beverage of any kind may be brought into the hotel by the client or guest. The hotel reserves the right to charge for the service of such food and beverage. Insurance restrictions and health code prohibit the hotel from allowing leftover food and beverage to be removed from the premises. No outside alcoholic beverages may brought into the hotel by the client or guest. The hotel reserves the right to confiscate any outside alcoholic beverages in accordance with Virginia ABC license requirements.

DECORATIONS & EXHIBITS

All decorations, exhibit layouts and electrical requirements must meet the approval of the hotel within local code regulations. The hotel will not permit the affixing of anything to the walls, floors, or ceiling of the rooms with nails, staples, tape or any other substance unless approval is given by the hotel. No signs, banners or decorations may be utilized without prior approval from your hotel representative. We will be happy to assist you in hanging all of your approved decorations. Labor fees may apply. Confetti is strictly prohibited.

SHIPPING & RECEIVING

If it is necessary to ship materials to the hotel prior to the start of your program, each item must be properly packed and marked with the group name, contact and the date of the event. We reserve the right to refuse to accept packages that appear damaged in any way and assume no liability for the condition of the contents of any package. The patron is responsible for notifying the attendees that the hotel charges for incoming shipments including boxes and envelopes. Services include receiving, tracking and one-way delivery to meeting rooms.

DIETARY RESTRICTIONS & SPECIAL MEALS

In an effort to better serve your guests, we require dietary requests for all meal functions due at the time of your guarantee. Guest meal indicator cards are required to optimize service. If no dietary requests are specified, the hotel reserves the right to provide special meals no greater than 3% of the guarantee. Kosher and halal meals may be ordered through your catering and convention services manager. These meals are sourced through the hotel's provider and require 10 days advanced notice. They are subject to additional cost and surcharge.





DETAILS

PINNACLE LIVE AUDIOVISUAL SERVICES

Pinnacle Live is the hotels on-site supplier for all audiovisual and event technology needs, with exclusivity in providing services for the internet, electrical power (access and distribution), rigging and all truss, both hanging and floor mounted. For programs utilizing a third-party provider for audiovisual equipment, please refer to the audiovisual service standards with outline insurance requirements and labor charges, behavior standards and expectations. A copy is available from your convention services or catering manager.



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CONTACT INFORMATION