

Event Menu

A long table is set for an event, featuring white linens, glassware, and colorful floral centerpieces. The centerpieces are arranged in wooden crates and contain a variety of flowers, including dahlias, hydrangeas, and purple and orange blooms. The table is set with white linens, glassware, and silverware, and is surrounded by wooden chairs. The background is a blurred green space, possibly an outdoor event area.

OMNI RICHMOND HOTEL
EVENT MENU



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vg Vegan

gf Gluten-friendly

n Contains nuts

df Dairy free

Prices are subject to 24% service charge and prevailing local and state tax. All menus and prices are subject to change.



CONTINENTAL BREAKFAST

Continental breakfasts include Peet's regular and decaffeinated coffee, assorted Numi hot teas, orange and apple juice. Prices are based on 1 hour of service.

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THE CONTINENTAL CONGRESS

seasonal fruit, berry display *df gf vg*

assorted danish, banana & poppy seed breads, assorted muffins

individual greek yogurts, granola, seasonal berries *gf*

assorted fruit preserves, whipped butter *gf*

28 per person

HEALTHY START

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

30 per person





BREAKFAST BUFFETS

Breakfast buffets include Peet's regular and decaffeinated coffee, assorted Numi hot teas, orange and apple juice. Prices are based on 90 minutes of service.

Breakfast buffets require a minimum of 25 people. Groups of less than 25 will be charged a 20% surcharge per person.

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THE RVA EXPERIENCE

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*

choose one protein | applewood-smoked bacon,
country sausage, virginia ham *df*

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

42 per person

THE SUNRISE BUFFET

seasonal fruit, berry display *df gf vg*

assorted danish, croissants,
banana & poppy seed breads

scrambled cage-free eggs *gf*

choose one protein | applewood smoked bacon,
country sausage, virginia ham *df*

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

choose one | fluffy sweet cream pancakes,
golden waffles, french toast

warm maple syrup, whipped butter

36 per person



PLATED BREAKFAST

Plated breakfast entrées include Peet’s regular and decaffeinated coffee, assorted Numi hot teas and orange juice.

Plated breakfasts require a minimum of 15 people. Groups of less than 15 will be charged a 20% surcharge per person.

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12TH STREET UNIQUE

spinach, asparagus & sun-dried tomato quiche

choose one protein | applewood-smoked bacon,
country sausage, virginia ham **df**

hash brown potatoes **df gf vg**

assorted danish, croissants,
banana & poppy seed breads

36 per person

THE SHOCKOE START

scrambled cage-free eggs **gf**

choose one | fluffy sweet cream pancakes,
golden waffles, french toast

warm maple syrup, whipped butter **df**

choose one protein | applewood-smoked bacon,
country sausage, virginia ham **df vg**

seasonal fruit & berries **df gf vg**

34 per person

THE TURNING BASIN

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**

38 per person





BREAKFAST STATIONS

Stations are enhancements to a full breakfast buffet. Chef attendant required at 135 per station with 1 station per 25 people. Prices are based on 90 minutes of service. Additional time is charged at 30 per station per 30 minutes.

Stations require a minimum of 25 people. Groups of less than 25 will be charged a 20% surcharge per person.

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EGGS & OMELETS

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**

18 per person | attendant required

SEASONAL FRUIT SMOOTHIES

seasonal fruit & berries **df gf vg**

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

choose one | almond milk, soy milk, coconut milk **df gf vg**

14 per person | attendant required

additional milk options | 2 per person

PANCAKE & WAFFLE STATION

made-to-order pancakes or belgian waffles

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

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

18 per person | attendant required



BREAKFAST À LA CARTE

Breakfast enhancements require a minimum of 25 people. Groups of less than 25 will be charged a 20% surcharge per person.

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ENHANCEMENTS

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

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

greek yogurt, fruit & seasonal berry parfait,
homemade nut-free granola | 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

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

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

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

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

country sausage | 7 per person

turkey sausage | 7 per person

vegan sausage **df vg** | 7 per person

apple chicken sausage | 7 per person

applewood-smoked bacon | 8 per person

turkey bacon | 8 per person

BREAKFAST SANDWICHES

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

thick-cut applewood bacon & egg sandwich,
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, pepper, onions,
mushrooms, sun-dried tomatoes, egg whites,
whole-grain bread | 9 per person



BREAK PACKAGES

Breaks are based on 1 hour of service.

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THE HEALTHY PAUSE HUMMUS & FALAFEL BAR

SNACKS

sun-dried tomato & artichoke hummus,
roasted garlic hummus, house-made falafel *df gf vg*

yogurt, cucumber & mint dipping sauce *gf*

pickles, paprika-dusted pita chips *vg*

BEVERAGES

infused water

22 per person

THE COOKIE MONSTER SNACKS

chocolate chip, oatmeal raisin, sugar cookies,
macarons

BEVERAGES

infused water

20 per person

VIRGINIA CAPITAL TRAIL MIX

SNACKS

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

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

florida oranges, apple quarters *df gf vg*

BEVERAGES

infused water

22 per person

THE COBBLESTONE FINGER SANDWICHES CHOOSE THREE

smoked salmon & cucumber *gf*

black forest ham & dill mustard

prosciutto, brie & arugula

cage-free egg salad & watercress *gf*

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

includes assorted miniature desserts

BEVERAGES

infused water

25 per person



ALL-DAY BREAK PACKAGES

All-day refreshment packages include Peet's regular and decaffeinated coffee and Numi hot teas. Prices are based on one hour of service per break.

All-Day Break Packages require a minimum of 15 people. Groups of less than 15 will be charged a 20% surcharge per person.

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PACKAGE 1

AM BREAK

seasonal fruit & berry display *df gf vg*

assorted pastries and danish

orange & apple juices

MID-MORNING

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

infused water

PM BREAK

savory & sweet popcorn *gf vg*

assorted route 11 chips *gf*

flavored sparkling waters

44 per person

PACKAGE 2

AM BREAK

greek yogurt & fruit parfait

assorted miniature muffins

orange & apple juices

MID-MORNING

create-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

48 per person



À LA CARTE

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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
- assorted muffins | 48 per dozen
- assorted breakfast danish | 48 per dozen
- assorted bagels,
flavored cream cheeses | 52 per dozen
- freshly baked cookies or brownies | 50 per dozen
- assorted protien bars | 6 each
- gluten-friendly vegan snack bars **gf vg** | 6 each
- warm bavarian pretzels,
gourmet mustards | 50 per dozen
- beef snack sticks | 6 each
- individual bags of route 11 potato chips **gf** | 4 each
- deluxe mixed nuts **n** | 35 per pound
- tricolor tortilla chips,
roasted tomato salsa | 7 per person
- queso dip | 2 per person



LUNCH BUFFETS

Lunch buffets include iced tea, Peet's regular and decaffeinated coffee, and assorted Numi hot teas. Prices are based on 90 minutes of service.

Lunch buffets require a minimum of 25 people. Groups of less than 25 will be charged a 20% surcharge per person.

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SOUTHWESTERN STARTERS | CHOOSE TWO

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

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

chicken tortilla soup

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

MAIN COURSE

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

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

description content three

description content four

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*

DESSERT | CHOOSE ONE

tres leches cake

coconut cake

42 per person

ALL-AMERICAN 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*

MAIN COURSE

beef burgers *gf*

southern fried chicken

ACCOMPANIMENTS

mac & cheese

onion rings

brioche buns (gluten-friendly buns available on request)

american, cheddar & swiss cheese

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

condiments | mustard, ketchup, mayonnaise

DESSERT | CHOOSE ONE

apple pie

pecan pie, whipped cream

40 per person

vegan, gluten-friendly, dairy-free desserts available

4 per person



LUNCH BUFFETS

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THE GOURMET SANDWICH

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 salad | 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**

route 11 potato chips **gf**

southern potato salad

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

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, raisins, 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

42 per person

vegan, gluten-friendly, dairy-free desserts available
4 per person



LUNCH BUFFETS

Lunch buffets include iced tea, Peet's regular and decaffeinated coffee, assorted Numi hot teas and freshly baked rolls with butter. Prices are based on 90 minutes of service.

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TRIP TO THE MED

SOUP | CHOOSE ONE

pasta e fagioli

minestrone soup *vg*

SALAD | 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

MAIN COURSE | 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

40 per person

vegan, gluten-friendly, dairy-free desserts available

4 per person



TIERED LUNCH BUFFET

Lunch buffets include iced tea, Peet's regular and decaffeinated coffee, assorted Numi hot teas and freshly baked rolls with butter. Prices are based on 90 minutes of service.

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BUFFET PACKAGES

one salad, one main, two sides,
one dessert | **38 per person**

one salad, two mains, two sides,
two desserts | **44 per person**

two salads, three mains, three sides,
two desserts | **54 per person**

SALADS

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 **df gf vg**

ranch & balsamic vinaigrette dressings

SPINACH & BLUE CHEESE SALAD

baby spinach, gorgonzola cheese crumbles,
orange segments, dried cranberries, blueberries,
avocado, toasted pecans **ngf**

raspberry vinaigrette

ARUGULA & ORZO SALAD

fresh baby arugula, sun-dried tomatoes,
asparagus, grilled artichokes, roasted peppers,
roasted tomatoes **df gf vg**

garlic dressing

TRADITIONAL GREEK SALAD

tomatoes, cucumbers, red onion, green olives,
feta cheese, evoo, oregano **gf**

MAINS

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**

SIDES

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**



TIERED LUNCH BUFFET

Lunch buffets include iced tea, Peet's regular and decaffeinated coffee, assorted Numi hot teas and freshly baked rolls with butter. Prices are based on 90 minutes of service.

Lunch buffets require a minimum of 25 people. Groups of less than 25 will be charged a 20% surcharge per person.

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DESSERTS

RIVER CITY S'MORES

graham crust, double-dark chocolate brownie, swiss marshmallow meringue, dark chocolate ganache drizzle

STRAWBERRY CHEESECAKE

new york-style cheesecake, berry coulis swirl

CHOCOLATE ECLAIRS

filled with vanilla cream

ASSORTED COOKIES & BROWNIES

BLUEBERRY PANNA COTTA

chilled creamy custard, blueberry compote

APPLE BROWN BETTY

cinnamon & brown sugar apple crumble, single serving pie shell

SEASONAL FRUIT COBBLER

apple, peach or blueberry

CHOCOLATE GANACHE CAKE

whipped cream, chocolate sauce

ENHANCEMENT

vegan, gluten-friendly, dairy-free desserts available

4 per person



BOXED LUNCHES

Boxed lunches include assorted soda and bottled water, Route 11 lightly salted chips and a freshly baked chocolate chip cookie.

Prices are subject to 24% service charge and prevailing local and state tax. All menus and prices are subject to change.

SALAD | 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 cheese, lemon evoo vinaigrette

SANDWICHES & SALADS

CHOOSE UP TO THREE

CHICKEN WALDORF

shredded chicken, apple, celery, walnuts, grapes, raisins, poppyseed, yogurt on nine-grain bread *n*

ROASTED TURKEY CLUB

crispy lettuce, sliced tomato, applewood-smoked bacon, avocado, provolone cheese, sourdough

SANDWICHES & SALADS

CONTINUED

FRIED CHICKEN BLT

crispy breaded chicken breast, iceberg lettuce, tomatoes, applewood-smoked bacon, aged cheddar, avocado ranch, flour tortilla (gf 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 *gf*

ranch dressing

substitute chicken or salmon protein | 6 per person
40 per person



PLATED LUNCH

Plated lunch entrées include salad and dessert, freshly baked rolls with butter, iced tea, Peet's regular and decaffeinated coffee, and assorted Numi hot teas.

Plated lunches require a minimum of 15 people. Groups of less than 15 people will be charged 20% surcharge per person.

Multiple main course selections will be priced based on highest price item. Meal identifying cards for each guest required on the day of the event.

Prices are subject to 24% service charge and prevailing local and state tax. All menus and prices are subject to change.

SALAD | 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 *df gf vg*

ranch dressing, balsamic vinaigrette dressing

TRADITIONAL GREEK SALAD

tomatoes, cucumbers, red onion, green olives, feta cheese, evoo, oregano *gf*

SPINACH & BLUE CHEESE SALAD

baby spinach, gorgonzola cheese crumbles, orange segments, dried cranberries, blueberries, avocado, toasted pecans *n gf*

raspberry vinaigrette





PLATED LUNCH

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MAIN COURSE | 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 ragu, 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 *gf*

38 per person

GRILLED FLANK STEAK

chimichurri, cauliflower au gratin potatoes, green beans, roasted tricolor carrots *gf*

46 per person

ATLANTIC SALMON CAKE

wilted baby organic spinach, rice pilaf, avocado & mango relish, lemon & saffron sauce *gf*

44 per person

RATATOUILLE WELLINGTON

medley of roasted vegetables, puff pastry, roasted pepper & garlic sauce *vg*

37 per person

STUFFED EGGPLANT

organic spinach, spiced rice, medley of locally grown vegetables, roasted tomato & tarragon sauce *df gf vg*

37 per person





PLATED LUNCH

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Multiple main course selections will be priced based on highest price item. Meal identifying cards for each guest required on the day of the event.

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DESSERT | CHOOSE ONE

RIVER CITY S'MORE

graham crust, double-dark chocolate brownie, hand-brûléed swiss marshmallow meringue, dark chocolate ganache drizzle

STRAWBERRY CHEESECAKE

plain new york-style, strawberry coulis

BLUEBERRY PANNA COTTA

chilled creamy custard blended with blueberry compote

CHOCOLATE GANACHE CAKE

whipped cream, chocolate sauce

CHOCOLATE ECLAIRS

filled with vanilla cream

APPLE BROWN BETTY

cinnamon & brown sugar apple crumble, single serving pie shell

ASSORTED COOKIES & BROWNIES

served family style

vegan, gluten-friendly, dairy-free desserts available
4 per person



RECEPTION HORS D'OEUVRES

Prices are per piece, with a minimum of 50 pieces per order. Butler attendants required at 125 per butler with one butler per 50 people. Hors d'oeuvres service may not exceed 2 hours.

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HOT

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

black bean empanada, cilantro & lime crema | 5 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 **df** | 5 each

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

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

smoked gouda arancini | 5 each

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

veggie egg rolls, sesame soy sauce **df vg** | 5 each

mini cheeseburger | ground beef, american cheese,
ketchup, mustard, onion, pickles | 7 each

parmesan & panko-cruste 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

house-made lox, toasted rye crostini,
dill creme fraîchè | 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



RECEPTION DISPLAYS

Displays are based on one hour of service. Displays require a minimum of 25 people.

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GARDEN VEGETABLE CRUDITÉS

seasonal & locally grown fresh vegetables,
roasted pepper, lemon & garlic hummus **df gf vg**

blue cheese sauce, buttermilk ranch sauce

12 per person

ARTISANAL CHEESE DISPLAY

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)

19 per person

WARM CHESAPEAKE BAY CRAB DIP

maryland crab, old bay, lemon,
served warm, grilled baguettes, cheese crostini,
crackers

120 per quart

SPINACH & ARTICHOKE DIP

baby spinach & artichoke hearts, parmesan & herb
cream sauce, sliced baguettes, assorted crackers

90 per person

VEGETABLE CURRY DIP

chickpeas, eggplant, spinach,
potatoes, scallions **df gf vg**

garlic naan bread

90 per quart

STUFFED BAKED BRIE EN CROÛTE | CHOOSE ONE

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

sliced fresh baguette,
grilled crostinis, assorted crackers

130 each

CHARCUTERIE BOARD

a selection of the 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)

24 per person

SWEET ENDINGS

bite-sized mini desserts | chocolate tarts, fruit tarts,
mini cheesecakes, macaroons

20 per person

SEASONAL FRUIT & BERRY DISPLAY

the season's best fruits & berries **df gf vg**

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

12 per person



RECEPTION CARVING STATION

Chef attendant required at 135 per chef with one station per 50 people. Stations priced for 2 hours of service. Additional time is charged at 25 per 30 minutes.

Prices are subject to 24% service charge and prevailing local and state tax. All menus and prices are subject to change.

ROASTED FREE-RANGE TURKEY

turkey gravy, cranberry sauce, assorted artisan rolls
300 each (serves 30) | attendant required

HERB & PEPPER-CRUSTED PRIME RIB

slow-roasted prime rib (medium-rare),
horseradish cream, natural pan jus,
assorted artisan rolls
650 each (serves 30) | attendant required

ROSEMARY & GARLIC-ROASTED PORK LOIN

apple & whole-grain mustard chutney,
port wine demi-glace, assorted artisan rolls
325 each (serves 25) | attendant required

VIRGINIA HAM

apple & bourbon chutney, pineapple glaze,
assorted artisan rolls
350 each (serves 25) | attendant required

ROSEMARY & THYME LEG OF LAMB

mint sauce, pan jus, assorted artisan rolls
350 each (serves 20) | attendant required

RECEPTION STATIONS

Stations are designed to be served in combination with additional reception food selections. They are not considered a dinner buffet option. One station required per 50 people. Stations priced for 2 hours of service.

Prices are subject to 24% service charge and prevailing local and state tax. All menus and prices are subject to change.

BAR STATIONS

MAIN STREET STATION RIB BAR

slow-braised beef short ribs,
dry-rubbed pork spareribs, bbq pork ribs *df gf*
apple slaw, onion rings
26 per person

MAC N' CHEESE BAR

cavatappi pasta, chef's famous cheese sauce
toppings | chopped applewood-smoked bacon,
grated parmesan cheese, crispy onions,
scallions, jalapeños
16 per person

CAPITAL WING STATION

spicy buffalo, smoky bbq,
salt & pepper chicken wings,
carrot & celery sticks,
ranch & blue cheese dressings
24 per person

MEDITERRANEAN PASTA BAR

penne pasta, rigatoni pasta
choose two sauces | san marzano marinara,
bolognese, alfredo pomodoro, pesto cream
toppings | italian sausage, grilled chicken,
parmesan cheese, garlic bread
22 per person
gluten-friendly pasta available *gf* | 2 per person

CARY STREET TACO BAR

adobo-braised chicken *df gf*
classic taco-seasoned ground beef *gf*
toppings | diced tomatoes, shredded lettuce,
cheddar cheese, onions, fire-roasted salsa,
hot sauce, lime crema *gf*
20 per person

POKE STATION CHOOSE ONE PROTEIN

tuna or atlantic salmon *df gf*
toppings | edamame, avocado, radish, scallions,
pickled ginger, sweet corn, cucumbers,
shredded carrots *df gf vg*
steamed rice *df vg*
24 per person

SOUP STATION | CHOOSE THREE

butternut squash *gf vg*
corn & crab chowder *gf*
chicken noodle
carrot & ginger *df gf vg*
tomato basil *df gf vg*
includes warm baguettes
18 per person





CHEF-ATTENDED RECEPTION

Chef attendant required at 135 per chef with one station per 50 people unless otherwise noted. Stations priced for 2 hours of service. Additional time is charged at 25 per 30 minutes.

Prices are subject to 24% service charge and prevailing local and state tax. All menus and prices are subject to change.

ACTION STATIONS

CHESAPEAKE CRAB CAKE

seared chesapeake crab cakes,
répoulade sauce

26 per person | attendant required

EAST COAST SHRIMP & GRITS

jumbo shrimp, lowcountry grits, tasso gravy,
chopped green onions *gf*

22 per person | attendant required

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

WOK STATION

traditional fried rice, white rice,
house sesame hoisin & sweet chili sauces

choose two proteins | marinated tofu, tempeh,
baby shrimp, bulgogi beef, sesame chicken

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

soy sauce, lime wedges, crispy wonton strips

22 per person | one attendant
per 30 people required

station can be made gluten-friendly (except wonton
strips) by substituting liquid aminos *gf* | 3 per person

CHICKEN & WAFFLE STATION

fried buttermilk chicken

belgian waffles, assortment of fresh & seasonal
berry & fruit compotes, warm maple syrup

18 per person



TIERED DINNER BUFFET

Dinner buffets include iced tea, Peet's regular and decaffeinated coffee, assorted hot teas and freshly baked rolls with butter. Prices are based on 90 minutes of service.

Dinner buffets require a minimum of 25 people. Groups of less than 25 will be charged a 20% surcharge per person.

Prices are subject 24% service charge and prevailing local and state tax. All menus and prices are subject to change.

BUFFET PACKAGES

one salad, one protein, two sides,
one dessert | 56 per person

one salad, two proteins, two sides,
two dessert | 62 per person

two salad, three proteins, three sides,
two desserts | 74 per person

SALADS

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 cheese, 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**

PROTEINS

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

braised chicken & vegetable ragu | 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**

flat iron steak | 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 ragu **df gf vg**

SIDES

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**



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DESSERTS

PISTACHIO BASQUE CHEESECAKE

rustic spanish style cheesecake, creamy custard interior infused with pistachio *n*

FLOURLESS CHOCOLATE CAKE

dense, rich, intense chocolate flavor *gf*

ITALIAN LEMON RICOTTA CAKE

vanilla cake, sweet & tangy lemon ricotta filling

BOSTON CREAM CAKE

sponge cake, rich custard, chocolate layer

VIRGINIA APPLE TART TITAN

french upside-down pastry, caramel-coated apples, puff pastry

STRAWBERRY & ALMOND TART

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

MINIATURE DESSERTS

bite-sized mini desserts | chocolate tarts, fruit tarts, mini cheesecakes, macaroons

vegan, gluten-friendly, dairy-free desserts available
4 per person



PLATED DINNER

Plated dinner entrées include salad and dessert, freshly baked rolls with butter, iced tea, Peet's regular and decaffeinated coffee, and assorted Numi hot teas.

Plated dinners require a minimum of 15 people. Groups of less than 15 will be charged a 20% surcharge per person.

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 subject to 24% service charge and prevailing local and state tax. All menus and prices are subject to change.

SALADS | 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 *df gf vg*

ranch, balsamic vinaigrette dressing

TRADITIONAL GREEK SALAD

tomatoes, cucumbers, red onion, green olives, feta cheese, evoo, oregano *gf*

SPINACH & BLUE CHEESE SALAD

baby spinach, gorgonzola cheese crumbles, orange segments, dried cranberries, blueberries, avocado, toasted pecans *n df gf vg*

raspberry vinaigrette

ROASTED RED & GOLD BEET SALAD

fresh mixed greens, red & gold beets, scallions, orange segments, goat cheese, toasted walnuts *n gf*

evoo & balsamic vinaigrette





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Prices are subject to 24% service charge and prevailing local and sales tax. All menus and prices are subject to change.

MAIN COURSES

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, grilled asparagus, cauliflower, 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

BRAISED SHORT RIB

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



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MAIN COURSES

STUFFED PORTOBELLO

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

50 per person

SWEET POTATO & CAULIFLOWER PANCAKE

galette of vegetables including eggplant, zucchini,
fennel, lentil, cumin ragu **df gf vg**

50 per person

MAIN COURSE DUOS

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





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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 subject to 24% service charge and prevailing local and state tax. All menus and prices are subject to change.

DESSERTS | CHOOSE ONE

PISTACHIO BASQUE CHEESECAKE

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

STRAWBERRY & ALMOND TART

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

FLOURLESS CHOCOLATE CAKE

dense, rich, intense chocolate flavor *gf*

RASPBERRY & CHOCOLATE MOUSSE

decadent chocolate, raspberry, whipped cream *gf*

BOSTON CREAM POKE CAKE

sponge cake, rich custard, chocolate layer

ITALIAN LEMON RICOTTA CAKE

vanilla cake, sweet & tangy lemon ricotta filling

APPLE TART TATIN

french upside-down pastry,
caramel-coated 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, dairy-free desserts available

4 per person



NON-ALCOHOLIC BEVERAGES

Prices are subject to 24% service charge and prevailing local and state tax. All menus and prices are subject to change.

BEVERAGES

- regular or decaffeinated coffee | 95 per gallon
- assorted hot teas | 75 per gallon
- iced tea or lemonade | 55 per gallon
- classic black iced tea | 55 per gallon
- assorted soft drinks | 5 each
- fruit-infused water | 45 per gallon
- pure life water | 5 each
- assorted flavored sparkling water | 6 each
- s.pellegrino essenza flavored sparkling mineral water | 7 each
- acqua panna natural spring water | 7 each
- s.pellegrino sparkling mineral water | 6 each
- fresh juice | orange, apple, grapefruit, cranberry, pineapple, tomato | 65 per gallon
- assorted bottled fruit juice | 6 each
- naked fruit juice & smoothies | 8 each
- red bull | energy drink or sugarfree | 8 each
- assorted flavored energy drinks | 8 each
- gold peak bottled teas | 7 each
- coconut water | 7 each
- gatorade and powerade sports drinks | g2 grape, fruit punch, zero glacier, zero lemon-lime | 8 each
- assorted flavored electrolyte packets | 2 each

BEVERAGE PACKAGE À LA CARTE

FULL DAY

regular & decaffeinated coffee, assorted hot teas, iced tea, soft drinks, bottled still water, sparkling water
26 per person (8 hours maximum)

HALF DAY

regular & decaffeinated coffee, assorted hot teas, iced tea, soft drinks, bottled still water, sparkling water
16 per person (4 hours maximum)

EXTREME HYDRATION STATION

FULL DAY

regular & decaffeinated coffee, assorted hot teas, iced tea, soft drinks, bottled still water, flavored sparkling water, flavored electrolyte packets, flavored energy drinks
32 per person (8 hours maximum)

HALF DAY

regular & decaffeinated coffee, assorted hot teas, iced tea, soft drinks, bottled still water, flavored sparkling water, flavored electrolyte packets, flavored energy drinks
20 per person (4 hours maximum)



BAR MIXOLOGY

Bartenders are 135 per bartender with 1 bartender per 100 people for up to 4 hours of service.
Cashiers are 125 per cashier for up to 4 hours of service.

Prices are subject to 24% service charge and prevailing local and state sales tax.

LIQUOR BRANDS

CRAFT BRANDS

vodka | tito's handmade

gin | the botanist

rum | sailor jerry

bourbon | maker's mark

scotch | monkey shoulder

tequila | patrón silver

cognac | hennessy vsop

PREMIUM BRANDS

vodka | absolut

gin | beefeater

rum | bacardí

bourbon | old forester

scotch | johnnie walker red label

tequila | milagro silver

cognac | hennessy vs

CALL BRANDS

vodka | svedka

gin | seagram's

rum | castillo

bourbon | jim beam

scotch | j&b

tequila | sauza blanco

cognac | hennessy vs

IMPORTED & CRAFT BEERS, CIDER & SELTZER | SELECT 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 non-alcoholic

DOMESTIC BEERS | SELECT TWO

bud light, budweiser

michelob ultra, miller lite

HOST BAR & NON-HOSTED BAR

craft brands | 15 each

premium brands | 12 each

call brands | 10 each

house wine | 12 each

domestic beer | 7 each

imported beer | 8 each

virginia craft beer, ciders, hard seltzers | 9 each

mineral water | 5 each

soft drinks & juices | 5 each

NON-HOSTED BAR

credit & debit cards only accepted



BAR MIXOLOGY

Hosted bar packages include sodas, mineral water, juices and cocktail mixers. Bartenders are 135 per bartender with one bartender per 100 people for up to 4 hours of service. Cashiers are 125 per cashier for up to 4 hours of service.

Prices are subject to a 24% service charge and prevailing local and state sales tax.

PACKAGES

CRAFT BRANDS

one hour | 32 per person

two hours | 48 per person

three hours | 64 per person

four hours | 80 per person

PREMIUM BRANDS

one hour | 26 per person

two hours | 40 per person

three hours | 54 per person

four hours | 68 per person

CALL BRANDS

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



OMNI SIGNATURE COCKTAILS

add a selection of inspired cocktails using craft, premium or call brands. pricing based on brand chosen.

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, jalepeño garnish

ESPRESS YOURSELF

vodka, espresso liqueur, simple syrup, chocolate bitters

SPIRIT-FREE

add a selection of inspired mocktails to any bar

IN THE FAN

passion fruit purée, club soda, lime juice
12 per drink

THE CAPITOL HILL

apple-pear barmalade, sparkling cider, ginger beer
12 per drink



WINE RACK

The wines on this progressive 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 full-bodied and drier in taste.

†House Brand Wine

Prices are subject to a 24% service charge and prevailing local and state sales tax.

SPARKLING

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

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

WHITE & BLUSH

rose gold | côtes de provence, france |

rosé | 54 per bottle

decoy by duckhorn | sonoma county, california |

sauvignon blanc | 75 per bottle

santa margherita | italy | pinot grigio | 68 per bottle

chateau ste. michelle | columbia valley, washington |

riesling | 50 per bottle

bulletin placet | australia |

sauvignon blanc | 44 per bottle

bulletin placet | australia |

chardonnay | 44 per bottle

kendall jackson | california |

chardonnay | 54 per bottle

decoy by duckhorn | sonoma county, california |

chardonnay | 75 per bottle

RED

joel gott | columbia valley, washington |

red blend | 50 per bottle

elouan | oregon | pinot noir | 50 per bottle

benziger | california | merlot | 51 per bottle

bulletin placet | australia | merlot | 44 per bottle

decoy by duckhorn | sonoma county, california |

merlot | 75 per bottle

bulletin placet | australia |

cabernet sauvignon | 44 per bottle

decoy by duckhorn | sonoma county, california |

cabernet sauvignon | 75 per bottle

catena vista flores | argentina |

malbec | 54 per bottle



DETAILS

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 AND 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.

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.

PRICING & BILLING

Food and beverage prices are subject to a 24% service charge and applicable sales tax. Tax exemption must meet the Commonwealth of Virginia requirements and proof of exemption is required two weeks prior to the day of the event. 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.

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 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.

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.



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[DETAILS](#)