BANQUET & EVENT MENUS

Omni Hotels & Resorts
san diego
With miles of sandy beaches and a year-round average 70-degree temperature, it’s no wonder San Diego is a premier travel destination. The four-star Omni San Diego Hotel is one more reason to visit this fabulous seaside city. Located in the heart of the historic Gaslamp Quarter across from the convention center, the Omni San Diego Hotel puts you close to the city’s top sites and attractions.

675 L Street
San Diego, California 92101
Phone: (619) 231-6664
omnihotels.com
BREAKFAST

Continental Breakfast Buffets

Priced per person
Enhancement options available on page 4

Omni Continental  $32
Assorted Chilled Juices
Fresh Sliced Fruit Display
Individual Greek Yogurt & Homemade Granola
Please Choose (3) Breakfast Pastries:
Assorted Muffins, Danish, Croissants, Tea Breads, Coffee Cake, Cinnamon Rolls, Empanadas, Sopapillas or Scones
Plain, Strawberry Butter & Wildberry and Peach Jams
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea

Chef’s Continental $37
Assorted Chilled Juices
Fresh Sliced Fruit Display
Individual Greek Yogurt & Homemade Granola
Assorted Bagels
Plain, Dill and Raspberry Cream Cheeses
Plain and Strawberry Butter & Wildberry and Peach Jams
Assorted Individual Cereals, 2%, Nonfat and Whole Milk
Irish Oatmeal, Brown Sugar with Golden Raisins & Wildflower Honey
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea
BREAKFAST

Breakfast Enhancements

Priced per person
All enhancements charged per person

*Enhancement Stations require a minimum of 25 guests. One chef attendant per 100 guests at $200 per 2 hours

Assorted Cold Cereals & Milk   $5
Whole, 2%, & Non-Fat

Assorted Bagels   $6
Plain, Dill and Raspberry Cream Cheese
Enhance with Lox and Accompaniments Additional $7

Irish Oatmeal   $5
Brown Sugar with Golden Raisins & Wildflower Honey

Breakfast Potatoes   $6
Choice of Hash Browns, Diced Potatoes or Sweet Potato Hash

Fresh Sliced Fruit or Fruit Skewers   $9
Seasonal Berries

Breakfast Burrito   $9
Scrambled Eggs, Beef Chorizo, Roasted Potatoes, Pepper Jack & Oaxaca Cheese Blend
Warm Flour Tortillas

Omni Breakfast Muffin   $9
Scrambled Eggs, Bacon, Roasted Tomatoes & Cheddar Cheese, Toasted English Muffin

Yogurtini Bar   $11
Create Your Own with Plain, Strawberry and Peach Greek Yogurt with Assorted Dried Fruit, Fresh Fruit, Berries and Homemade Granola

Scrambled Eggs or Scrambled Egg Whites   $6
Choice of Mozzarella or Pepper Jack Cheese and Chef’s Salsas

Breakfast Meats   $7
(Please choose two)
Smoked Bacon, Country Sausage Patty, Chicken Apple Sausage Link or Ham Steak

Huevos Rancheros Station*   $12
Two Eggs Over Easy, Soft Corn Tortilla with Homemade Huajillio Salsa, Refried Beans
Queso Fresco & Guacamole

Omelet Station*   $14
Made to Order Omelets with Condiments to Include Ham, Bacon, Sausage, Onion, Tomatoes, Peppers, Mushrooms, Spinach & Assorted Cheeses

Crepe Station*   $12
Fresh Strawberries Flambe with Cream Cheese Drizzle
Fire Roasted Apples, Topped with Cinnamon Cream
Sliced Bananas & Peanut Butter, Topped with Chocolate Hazelnut Sauce

All prices are subject to a 24% service fee and prevailing sales tax. Prices are subject to change without notice.
BREAKFAST

Breakfast Buffets

Priced per person
*Add $5 for Groups of 25 or less Attendees

Breakfast In Baja  $41
- Assorted Chilled Juices
- Fresh Sliced Fruit Display
- Cinnamon Sopapillas & Pineapple Empanadas
- Chilaquiles Casserole
- Scrambled Eggs, Nopales, Soft Corn Tortillas & Jack Cheese
- Marinated Beef Machaca
- Flour Tortillas
- Queso Fresco, Salsa Roja, Salsa Verde, Guacamole
- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea

Healthy Start  $45
- Assorted Chilled Juices
- Fruit Smoothies
- Fresh Sliced Fruit Display
- Assorted Bagels, Zucchini & Banana Tea Breads
- Plain and Strawberry Butter & Wildberry and Peach Jams
- Kashi™ Cereals
- Whole, 2% and Non Fat Milk
- Individual Flavored Greek Yogurt & Homemade Granola

Choice of Two
- Egg White Frittata with Mushrooms, Asparagus, Onion and Feta Cheese on Tomato Slice
- Tomato, Spinach and Jack Cheese Quiche
- Breakfast Quesadilla with Zucchini, Squash, Onions, Peppers and Egg with Cheese and Salsa Roja
- Open Face Sandwich with Egg Whites, Tomato, Spinach on a Whole Wheat English Muffin
- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea

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BREAKFAST

Breakfast Buffets

Priced per person
*Add $5 for Groups of 25 or less Attendees

Build Your Own American Breakfast  $44

- Assorted Chilled Juices
- Fresh Sliced Fruit Display
- Assorted Individual Dry Cereals
- Nonfat, 2% & Whole Milk
- Assortment of Freshly Baked Morning Pastries
- Plain and Strawberry Butter and Wildberry and Peach Jam
- Choice of 3 Hot Items
  *Farm Fresh Scrambled Eggs
  *Buttermilk Pancakes, Fruit Compote, Fire Roasted Apples, Whipped Cream & Maple Syrup
  *Smoked Bacon & Chicken Apple Sausage
  *Biscuits & Sausage Gravy
  *Homestyle Potatoes
  *Irish Oatmeal, Brown Sugar with Golden Raisins & Wildflower Honey
  *Cinnamon French Toast, Warm Maple Syrup
- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea

Express Breakfast Buffets

For Groups with 25 or less Attendees

Express Breakfast #1  $37

- Assorted Chilled Juices
- Chef Selection of Pastries
- Homemade Flavored Butter & Jams
- Fresh Sliced Fruit Display
- Breakfast Quesadilla made with Zucchini, Squash, Onion, Pepper, Egg and Cheese
  OR
- Egg White Frittata with Mushroom, Asparagus, Onion and Feta Cheese
- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea

Express Breakfast #2  $41

- Assorted Chilled Juices
- Fresh Sliced Fruit Display
- Assorted Breakfast Pastries
- Farm Fresh Scrambled Eggs
- Smoked Bacon and Sausage Patty
- Homestyle Potatoes
- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea

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BREAKFAST

Plated Breakfasts

Priced per person

All Breakfast Entrées Include:
Chef’s Selection of Freshly Baked Morning Pastries, Homemade Flavored Butter & Seasonal Jams
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea

Starters (Please Select One)

Fresh Fruit Parfait
Seasonal Fruit, Honey Yogurt, Homemade Granola

Fruit Skewer
Poppy Seed, Banana and Pineapple Glaze

Entrees (Please Select One)

Buttermilk Pancakes $30
Seasonal Berry Compote
Whipped Butter & Warm Maple Syrup

Huevos Rancheros $30
2 Fried Eggs Served on a Soft Tortilla, Beef Chorizo Hash, Black Beans, Pico de Gallo
Cotija Cheese, Chipotle Sauce

All American $31
Scrambled Eggs, Bacon, Grilled Red Skinned Potatoes, Biscuits & Gravy

Ham & Cheese Omelet $33
Breakfast Potato
Roasted Tomato Salsa

Smoked Chicken Hash & Eggs $35
Smoked Chicken Hash, Two Poached Egg Whites & Breakfast Potatoes

Smoked Salmon Benedict $36
Two Poached Eggs, Smoked Salmon, Spinach & Tomato on a Toasted English Muffin
Home Style Hash Browns & Champagne Hollandaise Sauce

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BREAKS

Refreshment Breaks

Priced per person
Breaks Priced Based on a Serve Time of 60 Minutes.
Add Additional $10.00 Per Person for 90 Minutes & $12.00 for 120 Minutes

Add $3 Per Person to add Soft Drinks & Bottled Water to a Break

Continuous Beverage Package $20
Served 4 Hours (No Modifications)
Assorted Soft Drinks & Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea

Omni Morning Break  $14
Buttery Biscuits with Peach Jam and Savory Herb Spread
Mini Apple Tart
Berry Smoothie Shooter
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea

Omni Afternoon Break  $14
Salted Caramel and Fudge Caramel Brownies
Warm Pretzel Bites with Spicy and Whole Grain Mustards
Whole Fruit
Assorted Soft Drinks and Bottled Water

Chips & Dip  $14
Tortilla Chips, Potato Chips, Root Vegetable Chips
Salsa and Guacamole
Ranch, Onion & Jalapeno Dips
Omni Hibiscus Refresher

Healthy Snack  $16
Fresh Fruit Skewers
Individual Bagged Almonds
Individual Bagged Peeled™ Snacks
Corazones™ Oatmeal Bars and BoraBora™ Fruit Bars
Coconut Infused Water

Cookies & Milk  $17
Cream Cheese Bites
Chocolate Chip Cookie
Linzer Cookie
Madeline Cookie
Iced Ibarra Chocolate Milk
Iced Cold Milk

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BREAKS

**Refreshment Breaks**

Priced per person

Breaks Priced Based on a Serve Time of 60 Minutes.  
Add Additional $10.00 Per Person for 90 Minutes & $12.00 for 120 Minutes

Add $3 Per Person to add Soft Drinks & Bottled Water to a Break

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**Sweet & Savory**  $17  
Sugar Glazed Smoked Bacon Strips and Cranberry-Rosemary Cracker with Strawberry Basil Relish  
*Create Your Own Trail Mix:*  
Cashews, Almonds, Pistachios, Walnuts, Dried Banana Chips, Dried Apricots, Cranberries, Pear and M&M's™, Sunflower Seeds and Granola

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**7th Inning Stretch**  $18  
White Chocolate, Caramel and Cheddar Cheese Popcorn  
Warm Pretzels with Spicy Mustard  
Haagen Dazs™ Chocolate and Vanilla Ice Cream Bars  
Roasted Shell-On Peanuts  
Iced Cold Lemonade

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**Energy Break**  $18  
Greek Style Yogurt with Almonds  
Assorted Kind™ Bars  
Power Crunch™ Protein Bars  
Matcha Green Tea Smoothie  
Regular and Sugar Free Red Bull™  
Starbucks DoubleShot™

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**Mediterranean Sampler**  $20  
Hummus Trio & Baba Ghanoush with Pita Chips, Celery, Carrots, Cucumber and Jicama with Ranch Dressing, Almond Marzipan, Walnut Pistachio Baklava  
Green Tea Yogurt Smoothies

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Beverages & Juices

- Freshly Brewed Regular & Decaf Coffee: $95 per gallon
- Assorted Hot Tea: $90 per gallon
- Freshly Brewed Iced Tea: $90 per gallon
- Fresh Squeezed Lemonade: $68 per gallon
- Assorted Chilled Juices: $68 per gallon
- Assorted Bottled Fruit Smoothies: $8 each
- Soft Drinks: $5 each
- Mineral Waters: $5 each
- Red Bull & Sugar Free Red Bull Energy Drinks: $6 each
- Assorted Bottled Fruit Juices: $5 each
- Flavored Bottled Iced Teas: $5 each
- Starbucks Doubleshots™ & Frappuccinos™: $6 each

Fruits & Grains

- Fresh Sliced Fruit & Seasonal Berries: $9 per person
- Assorted Whole Fruit: $5 per person
- Individually Bagged Peeled Fruit Snacks: $6 each
- Warm Jumbo Salted Pretzels: $6 each
- Individually Bagged Potato Chips, Pretzels & Pop Chips: $4 each
- Individually Bagged Assorted Popcorn: $4 each
- Individually Bagged Trail Mix: $5 each
- Assorted Granola Bars & Energy Bars: $5 each
- Assorted Mixed Nuts: $25 per pound
- Trio of Hummus with Pita Chips: $9 per person
- Tortilla Chips, Salsa Verde & Guacamole: $7 per person
- Cracker Jacks™: $5 each
- Assorted Vegan & Gluten Free Snacks: $9 each
- Assorted Individual Greek Yogurts: $5.50 each

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Coffee Breaks & A La Carte Refreshments

Pastries & Sweets

- Assorted Freshly Baked Morning Pastries $54 per dozen
- Jumbo Cookie Selection $54 per dozen
- Assorted Brownies $50 per dozen
- Assorted Crumbled Fruit Bars $48 per dozen
- Assorted Macaroons $46 per dozen
- Chocolate Dipped Biscotti $44 per dozen
- Assorted Cupcakes $45 per dozen
- Variety Of Candy Bars $4 each
- Gourmet Ice Cream Bars & Frozen Fruit Bars $7 each
- Wedding Cookies $48 per dozen
- Colossal Chocolate Dipped Strawberries $60 per dozen
- Assorted Chocolate Truffles $60 per dozen
- Baseball Cake Pops $44 per dozen
- Assorted Mini Donuts $27 per dozen

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**LUNCH**

**Luncheon Buffets**

All Luncheon Buffets Include:
- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea
- Add $10 per person for Groups with 25 or Less Attendees

**Market Deli Buffet**  $50

- Homemade Chicken Noodle Soup
- Kale, Hearts of Palm, Avocado and Frisee Salad with Lime Vinaigrette
- Haricot Vert and Red Potato Salad
- Deli Meat Tray
  - Sliced Turkey, Black Forest Ham, Roast Beef, Mortadella
- Tuna Salad
- Lettuce, Tomato, Onion, Pickles, Cherry Peppers
- Mustard, Mayonnaise, Horseradish Crème
- Provolone, Cheddar, Swiss and Pepper Jack Cheese
- Assorted Artisan Breads and Deli Rolls
- Homemade Potato Chips
- Apple Pie

**Omni Classic Signature Buffet**  $51

- Soups (Please select one)
  - Served in a mini bread bowl
  - Tomato Bisque, Cauliflower or Broccoli & Cheddar

- Salads
  - Grilled Chicken Caesar Salad
  - Chopped Romaine Hearts, Shaved Parmesan
  - Herb Croutons & Caesar Dressing
  - Black Bean & Corn Salad
  - Tomato, Jicama, Queso Fresco, Cilantro with Jalapeno Dressing
  - Served in a Small Tortilla Shell

- Assorted Grilled Sandwiches
  - Pastrami, Mustard & Swiss on Rye
  - Muenster Cheese on Multi-Grain
  - Smoked Chicken, Provolone, Tomato Aioli
  - Sourdough Bread

- Dessert
  - Fried Cheese Cake Bites & Chocolate Dipped Rice
  - Krispy Treats

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LUNCH

Luncheon Buffets
All Luncheon Buffets Include:
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea
*Add $10 per person for Groups with 25 or Less Attendees*

Savores de Mexico  $52
Sopa de Tortilla
Queso Fresco, Fresh Cilantro
Ensalada Fresca
Bibb Lettuce, Jicama, Orange, Pepitas, Guacamillo Dressing
Vegetarian Tamales
Cheddar Cheese, Pepper & Onion
Achiote Beef Fajitas
Grilled Peppers & Onions
Chicken Mole
Mexican Rice, Corn & Flour Tortillas,
Jack Cheese, Pico de Gallo, Cilantro Cream,
Guacamole
Salsa Roja, Salsa Verde
Tres Leches Cake
Mexican Cookies

Coast to Coast  $54
Crab Bisque
California Cobb Salad
Iceberg Lettuce, Avocados, Diced Tomatoes, Red Onion, Blue Cheese, Bacon, Black Olives, Grilled Chicken, Hard Boiled Eggs, Yogurt Dill and Blue Cheese Dressing
Southwest Flank Steak with Demi Glaze Mushrooms, Roasted Potatoes
Louisiana Jambalaya
Creole Tomato Sauce, Saffron Rice, Rock Shrimp, Andouille Sausage, Peppers, Onions, and Okra
Cajun Chicken Breasts with Black Bean Corn Relish
Assorted Rolls and Butter
Strawberry Shortcake

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LUNCH

Luncheon Buffets

All Lunch Buffets Include:
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea *
Add $10 per person for Groups with 25 or Less Attendees*

Pan Asia  $54
Creamy Coconut Ginger Chicken Soup
Chuka Soba Noodle Salad
Napa Cabbage, Bean Sprouts, Carrots, Sesame Seeds, Miso Vinaigrette
Wakame & Ahí Salad
Cucumber Curls, Seaweed & Sesame Seed Crusted Ahi
Sweet Fried Chicken
Almond Jasmine Rice
Teriyaki Beef & Broccoli
Sweet Thai Chili Sauce
Kabocha Squash Ravioli
Goat Cheese Sauce
Cinnamon Tapioca Pudding with Raisins
Fortune Cookies

The Napa Valley  $57
Zinfandel Cheese Soup
Baby Arugula Salad
Roasted Fennel, Mushrooms, Feta Cheese with Pink Peppercorn Vinaigrette
Roasted Beets & Butternut Squash Salad
Watercress, Spinach, & Goat Cheese Balsamic Vinaigrette
Herb Marinated Chicken Breast
Roasted Fingerling Potatoes, Chicken Jus, Chopped Parsley
Pan Seared Salmon with Dill Risotto
Coffee Crusted Tenderloin
Grilled Asparagus & Roasted Tomatoes
Assorted Rolls & Butter
Chocolate Decadence

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**LUNCH**

**Luncheon Buffets**
All Luncheon Buffets Include:
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea*
Add $10 per person for Groups with 25 or Less Attendees*

**Taste of Italy  $55**
- Insalata Caprese
  - Tomato, Buffalo Mozzarella, Balsamic Syrup, Basil Chiffonade
- Antipasto Salad
  - Baby Arugula, Artichoke Hearts, Roasted Red Peppers
  - Julienne Salami, Kalamata Olives, Basil Pesto Vinaigrette
- Roasted Pork Loin
  - Rosemary, Sage & Garlic
- Sundried Tomato Rissotto
- Chicken Parmesan
  - Marinara Sauce, Mozzarella Cheese, Polenta Cakes
- Vegetable Penne Pomodoro
- Herb Focaccia & Cheese Bread Sticks
- Chocolate Dipped Biscotti & Italian Cannolis

**Souther California Coast  $50**
- Chicken Pozole
  - Chile de Arbol Sauce, Tostadas
- Avocado & Grilled Corn Salad in Tostada Cup
- Baja Slaw
  - Cabbage, Peppers, Onion, Cucumbers, Jicama with Spicy Citrus Dressing
- Grilled Local White Sea Bass
  - Vegetable Rice Pilaf, Chimichurri Sauce
- Adobo Marinated Pork Chop
  - Grilled Nopales (Cactus) & Peppers, Tomatillo Sauce
- Wild Mushroom Orecchiette Pasta
  - Mozzarella Cream Sauce
- Dulce de Leche

**Balboa Lunch  $50**
- Grilled Cauliflower Soup
  - Red Pepper Coulis
- Yellow & Red Beet Salad
  - Goat Cheese Crumble, Walnut Vinaigrette
- Spinach & Arugula Salad with Raspberry Vinaigrette
- Asiago Chicken Piccata
  - Asparagus & Artichoke Fricassee, Caper Sauce
- Grilled Mahi Mahi
  - Saffron Rice, Ranchero Sauce
- Basil Crusted Tortellini al Forno
  - Alfredo Sauce
- Assorted Rolls and Butter
- Tiramisu

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LUNCH

Express Lunch Buffets
For groups with 25 or Less Attendees*

All Lunch Buffets Include:
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea

Express Buffet #1  $45
Homemade Minestrone Soup
Vegetable Pasta Salad
Heirloom Tomato and Spinach Salad with Cranberry Vinaigrette
Deli Fresh Meats:
Sliced Turkey, Black Forest Ham, Roast Beef
Lettuce, Tomato, Onion, Pickles, Cherry Peppers
Mustard, Mayonnaise, Horseradish Crème
Assorted Sliced Cheeses
Wheat, Rye, Sourdough Breads & Deli Rolls
Housemade Potato Chips
Raspberry Pies

Express Buffet #2  $47
Cream of Yellow Tomato & Ginger Soup
Hearts of Romaine
Focaccia Croutons, Caesar Dressing, Shaved Parmesan Cheese
Grilled Salmon
Dill Risotto, Lemon Peppercorn Sauce
Marinated Flank Steak
Potato Medley and Peppercorn Demi
Assorted Rolls and Butter
Lemon Tart

Express Buffet #3  $48
Cream of Asparagus Soup
Mesclun Green Salad
Roma Tomatoes, Cucumbers, White Balsamic Vinaigrette
Oven Roasted Chicken Breast
Roasted Fingerlings Potatoes and Vegetable Caponata,
Mustard Thyme Jus
Basil Crusted Tortellini al Forno
Mushroom Cream Sauce, Parmigiano-Reggiano
Assorted Rolls and Butter
Apple Pies

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ALL DAY

Omni “All Day” Meeting Package  $91

*All Day Beverages Can be Added for $15 Per Person

Breakfast and Breaks served with Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Hot Tea and Assorted Soft Drinks & Bottled Water

Breakfast
Selection of Assorted Fresh Chilled Juices
Fresh Sliced Fruit Display
Chef’s Selection of Freshly Baked Morning Pastries
Homemade Butters & Seasonal Jams

AM Break (30 minutes) Select two
Fresh Fruit Skewers
Whole Fresh Fruit
Granola Bars
Individual Greek Yogurts and Homemade Granola

PM Break (30 minutes) Select two
Assorted Cookies & Brownies
Assorted Crumble Fruit Bars
Individual Bagged Pretzels & Chips
Gourmet Ice Cream & Frozen Fruit Bars

Choice #1
Cream of Asparagus Soup
Mesclun Green Salad
Champagne Vinaigrette
Free Range Chicken
Roasted Fingerling Potatoes, Asparagus, Mustard Thyme Jus
Vegetable Melange Raviolis
Roasted Tomato Cream Sauce, Parmigiano-Reggiano
Assorted Rolls & Butter
Lemon Shortbread Cake

Choice #2
Tomato Basil Soup
Mixed Green Salad
Raspberry Vinaigrette
Yellow & Red Beet Salad
Goat Cheese Crumble, Walnut Vinaigrette
Assorted Signature Wraps: Southwestern Veggie, Chicken Caesar, Roast Beef & Cheddar
Homemade Potato Chips
Individual Fruit Pies

Choice #3
Potato Leek Soup
Spinach Salad
Balsamic Vinaigrette
Skirt Steak
Peppers and Mushrooms
Vegetarian Pasta
Roasted Tomato Cream Sauce, Parmigianino-Reggiano
Assorted Rolls and Butter
Tres Leches Cake

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LUNCH

Plated Luncheon
All Lunches Include: Choice of Soup or Salad, Entree & Dessert
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea
Assorted Rolls & Butter

Soups
Tomato Basil Soup
Parmigiano-Reggiano
Tortilla Soup
Crispy Corn Tortilla Strips and Queso Fresco

Salads
House Caesar Salad
Tender Hearts of Romaine, Roasted Red Peppers, Bread Sticks, House Caesar Dressing
Citrus Salad
Fresh Bibb Lettuce, Watercress and Radicchio, Orange & Grapefruit Sections, Citrus Vinaigrette
Market Salad
Baby Spinach, Zucchini, Squash, Carrots, Jicama, Tomatoes, Peppers, Onions
Herb Vinaigrette

Lunch Entree Options
Herb Marinated Free Range Chicken  $46
Vegetable Wild Rice Creamy Dijon Sauce
Chicken Piccata  $48
Saffron Risotto, Baby Carrots, Caper Buerre Blanc
Grilled Salmon  $49
Orange Cous-Cous, Grilled Fennel, Baby Spinach, Citrus Salsa
NY Steak  $53
Roasted Red Potato, Haricot Vert, Steak Sauce
Petite Filet Mignon  $58
 Twice Baked Potato, Grilled Asparagus, Demi Glace
Penne Pasta  $41
Grilled Chicken, Vodka Tomato Sauce, Parmigiano-Reggiano, Sweet Italian Basil
Portobello Ravioli  $41
Roma Tomatoes, Thyme Cream Sauce, Baby Spinach, Parmigiano-Reggiano

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LUNCH

Plated Luncheon
All Lunches Include: Choice of Soup or Salad, Entree & Dessert
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea
Assorted Rolls & Butter

Entree Salad Options
Pricing Based on Two Courses. If Third Course is Requested, Pricing Will Change.

Annatto Chicken Salad  $38
Achiote Marinated Chicken Breast, Iceberg Lettuce, Queso Fresco, Pico de Gallo, Cilantro, Black Beans, Avocado, Chipotle Dressing in a Tortilla Shell

Omni Cobb Salad  $38
Iceberg Lettuce, Tomatoes, Green Onion, Bacon, Olives, Egg, Grilled Chicken, Diced Avocado, Blue Cheese, Lemon Avocado Dressing

Steak Salad  $40
Grilled Steak, Arugula, Roasted Tomatoes, Grilled Red Onions, Avocado, Fried Capers, Shaved Parmigiano Reggiano, Balsamic Syrup, Horseradish Vinaigrette

Luncheon Desserts
Strawberry Shortcake
Strawberry Sauce, Chocolate Swirl Stick

Fruit Tart
Assorted Fruit Sauces

Snickers Cake
Caramel Sauce, Chopped Nuts

Apple Tart
Cinnamon Gelato, Vanilla Bean Anglaise

Chocolate Decadence Cake
Raspberry Sauce

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Groups on the Go

Please Choose A Maximum of (3) of the Following

*Client to Specify Amount of Each Sandwich/Wrap.

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**Omni Boxed Lunch  $39**

- Triple Decker Ham and Smoked Chicken with Provolone and Jack Cheese, Lettuce, Tomato, Bacon and Avocado with Paprika Aioli on Whole Grain Bread
- Roast Turkey and Avocado with Butter Lettuce, Tomato, Onion, Sharp Cheddar with Cranberry Chutney on Whole Grain Roll
- Cuban Torta - Black Forest Ham, Roast Beef, Avocado, Tomato, Romaine Lettuce, White Cheddar Cheese on Ciabatta Bread
- Tomato, Mozzarella and Basil with assorted Vegetables served on a Pita with Red Bell Pepper Hummus Spread
- Italian Torpedo – Capicolla, Salami, Mortadella, with Provolone, Arugula, Tomato, Pepperoncini on a Hoagie Roll with Garlic Aioli
- Crispy Tofu & Portobello Mushroom Wrap with Peppers, Onions, Radish, Sprouts with Miso Aioli on a Spinach Tortilla
- Assorted Potato Chips, Whole Fruit, Pasta Salad, Jumbo Cookie
- Bottled Water & Soft Drink Station

**The Executive Boxed Lunch  $42**

- Field Green Salad
  - Candied Walnuts, Raspberries, Champagne Vinaigrette
- Tri-Tip Panini
  - Roasted Tomatoes, Grilled Red Onions, Arugula, Swiss Cheese Horseradish Crème
- Chicken Salad Wrap
  - Grilled Chicken, Dried Cherries, Walnuts, Romaine, Point Reyes Bleu Cheese Dressing
- Grilled Vegetable Spa Wrap on a Whole Wheat Tortilla
  - Alfalfa Sprouts, Zucchini, Onions, Sun Dried Tomatoes, Portobello Mushrooms, Hummus
- Cheese, Dried Fruit, and Crackers, Root Vegetable Chips, Pasta Salad, Fresh Baked Cookie
- Bottled Water & Soft Drink Station

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RECEPTION

Butler Passed Hors D’oeuvres
Priced Per Piece. A Minimum Order of 25 Pieces Per Selection

Cold Hors D’oeuvres
- Tomato, Mozzarella, Basil Bruschetta $6
- Smoked Duck Bocconcini with Basil & Rosemary $6
- Deviled Egg Salad with Domestic Caviar $6
- Exotic Mushroom and Goat Cheese Bruschetta $6
- Lobster Mango Salad on Cucumber $6
- Chicken Curry Salad on Tomato Tart $6
- Brie and Grape on Crostini with Cabernet Drizzle $6
- Baja Ceviche on a Spoon $7.50
- Cantaloupe, Honeydew and Prosciutto Wrap $7.50
- Seared Beef Carpaccio with Horseradish Cream $8
- Blue Cheese and Bacon Fingerling Potato $8
- Seared Ahi with Wakame Salad $9
- Smoked Salmon and Dill with Caper Cream on Toast Point $9

Hot Hors D’oeuvres
- Korean Beef Bulgogi $6
- Mini Cordon Bleu Bites $6
- Chicken Croquettes $6
- Cheese Stuffed Artichoke $6
- Potato Mozzarella Croquettes $6
- Melted Brie with Fig Compote $6
- Chicken Cornucopia and Oaxaca Cheese $6
- Lamb Meatballs with Tzatziki Sauce $7.50
- Tomato Bisque with a Mini Grilled Cheese Sandwich $7.50
- Avocado Eggrolls with Roasted Tomato Salsa $7.50
- Chicken Lollipop Stuffed with Roasted Tomatoes $8
- Wild Mushroom and Duck Spring Roll $8
- Mini Beef Wellington with Black Truffle Béarnaise $8
- Snow Crab Cakes with Chipotle Remoulade $8
- Wonton Shrimp with Sweet & Sour Sauce $8
- Grilled Shrimp Sauté with Chile Sauce $9
- Seared Scallop, Bacon & Rosemary $9
- Coconut Shrimp with Pineapple Glaze $9
- Surf & Turf Skewer $11

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RECEPTION

Chef’s Reception Displays

Sushi Display
Choice of Three Rolls
California, Spicy Tuna, Caterpillar, Mamenori Vegetable, Bacon & Crab
All Displays Served with Pickled Ginger, Wasabi, Soy Sauce
Small  $475 (serves 50 people)
Medium $665 (serves 75 people)
Large  $855 (serves 100 people)

Specialty Sushi Roll Display
Choice of Two
Shrimp Tempura Roll, Rainbow Roll, Soft Shell Crab Roll, Surf & Turf Roll, Crab Avocado Salmon Roll, Lobster & Crab Roll
Small  $525 (serves 50 people)
Medium $750 (serves 75 people)
Large  $955 (serves 100 people)

Iced Shellfish Display
Featuring Homemade Cocktail Sauce & Traditional Mignonettes
Choice of Three
Jumbo Shrimp, PEI Mussels, Oysters on Half Shell, Crab Claws or Split Crab Legs
Shellfish Served on Ornamental Seaweed & Crushed Ice
Small  $800 (serves 50 people)
Medium $1100 (serves 75 people)
Large  $1475 (serves 100 people)

Sushi Cake  (Minimum of 20 people)
Choice of Spicy Tuna or Crab
$9 per person

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RECEPTION

Chef’s Reception Displays

Crudités Display
Carrots, Celery, Cherry Tomato, Green Onion, Broccoli, Cauliflower, Black Olive, Radish, Fennel, Artichoke Heart, Bell Pepper, Blue Cheese, Herb Buttermilk, Avocado and Chipotle Dips
Small  $380 (serves 50 people)  
Medium  $525 (serves 75 people)  
Large  $650 (serves 100 people)

Fire Roasted Vegetable Display
Roasted in Garlic & Extra Virgin Olive Oil, Balsamic Crème Fraîche, Red Pepper Hummus, Miso Vinaigrette
Small  $435 (serves 50 people)  
Medium  $525 (serves 75 people)  
Large  $650 (serves 100 people)

Imported & Domestic Cheese Display
Humboldt Fog, Point Reyes Bleu, Carmody, Red Fox, Smoked Gouda
Fresh Fruit, Dried Fruit, Candied Nuts, Sliced French Baguette, Lavosh Cracker
Small  $525 (serves 50 people)  
Medium  $650 (serves 75 people)  
Large  $800 (serves 100 people)

Cured European Meats & Assorted Cheeses
Landjarger, Bundnerfleisch, Sopressata, Bresaola, Prosciutto
Dijon & Grain Mustards, Vegetables Jardiniere, Marinated Olives, Sliced Baguette
Small  $525 (serves 50 people)  
Medium  $625 (serves 75 people)  
Large  $750 (serves 100 people)

Spinach & Artichoke Dip  $10 per person
Grilled Herb Foccacia, Flat Breads

Brussels Sprouts Station*  $12 per person
Fresh Brussels Sprouts Sauteed with Guests Choice of Balsamic Vinegar, Bacon, Garlic, Roasted Red Bell Pepper, Yellow Beets and Mozzarella Cheese

All Stations With an Asterisk are Required to Be Attended, $200 Per Chef Attendant for a 2-Hour Serve Time
RECEPTION

Chef's Reception Stations
*Plasticware Will Be Used For All Events On The Sail Terrace
All Stations With an Asterisk are Required to Be Attended, $200 Per Chef Attendant for a 2-Hour Serve Time

Caesar Salad Display  $9 per person
Tender Hearts of Romaine, Ciabatta Croutons, Shaved Parmigiano-Reggiano, Caesar Dressing, Parmesan Grissini
Add Chicken  $11 per person
Add Shrimp  $12 per person

Build Your Own Market Salad  $11 per person
Baby Red Romaine, Arugula and Iceberg Lettuces
Diced Cucumbers, Tomatoes, Red Onions and Celery,
Olives, Artichokes, Carrots, Shredded Mozzarella and Blue Cheese
Ranch, Raspberry, Avocado & Basil Balsamic Dressing

Artisan Grilled Flatbreads $12 per person
Sun Dried Tomato, Artichokes, Goat Cheese & Basil Pesto
Spanish Chorizo Sausage, Shrimp, Grilled Asparagus,
Yellow Roasted Tomatoes, Feta Cheese and Red Pepper Hummus
Caprese with Fresh Tomatoes, Basil & Mozzarella

Ceviche Your Way Station  $12 per person
Marinated White Bass, Mussels, Clams, Bay Shrimp,
Scallops Served in a Rocks Glass
Tortilla Chips, Pablano Sauce, Tomato Sauce, Tequila, Salt & Lime

Pasta Station  $17 per person
Cheese Tortellini with Basil Pesto Sauce
Orecchiette Pasta with Grilled Chicken, Italian Sausage,
Arrabiata Sauce
Rotelle Pasta with Bacon and Alfredo Sauce
Fresh Shaved Parmesan, Garlic Bread
*Can be an Action Station

Mashed Potato Bar*  $19 per person
Mashed Potatoes in Rock Glass
BBQ Sauce, Green Onion, Bacon, Black Olives, Jalapeno Pepper, Broccoli Florets
Cheddar Cheese, Chives, Sour Cream, Truffle Oil

Meat Lover’s Station*  $20 per person
Marinated New Zealand Lamb Chop, Grilled Chicken Kabob, Braised Beef Short Rib
All Served with Assorted Vegetables & Fingerling Potatoes

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RECEPTION

Chef’s Reception Stations

*Plasticware Will Be Used For All Events On The Sail Terrace

All Stations With an Asterisk are Required to Be Attended, $200 Per Chef Attendant for a 2-Hour Serve Time

Baja Taco Bar*  $16 per person
Choose Two: Carne Asada, Grilled Seabass or Pork Adobo
Guacamole, Pico de Gallo, Grilled Green Onions, Oaxaca & Jack Cheese and Assorted Homemade Salsas
Corn and Flour Tortillas

Pacific Rim Display  $21 per person
An Assortment of Dim Sum’s to Include:
Siamese Purse, Won Ton Shrimp, Beef Lumpias & Vegetable Pot Stickers
Served with Assorted Dipping Sauces
Chicken Pad Thai with Napa Cabbage, Carrots, Snap Peas, Bean Sprouts & Cilantro
Stir-Fried in a Ginger Sesame Sauce

Macaroni & Cheese Bar*  $21 per person
Macaroni & Cheese
Lobster Meat, Rock Shrimp, Crab Meat
Black Truffle Peelings, Pancetta Bits, Chipotle Cheese, Wild Mushrooms

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RECEPTION

Chef’s Reception Stations
All Stations With an Asterisk are Required to Be Attended, $200 Per Chef Attendant for a 2-Hour Serve Time

Take Me Out to the Ballgame  $76 per person

Slider Station*
Philly Cheese Steak Sliders
Marinated Thin Cut Steak with Grilled Onions, Red Peppers, and Melted Mozzarella Cheese On Warm Mini Rolls

Slow Roasted Pork Sliders
Served on Freshly Baked Rolls
Hickory Barbecue, Smoked Chili and Apple Relish Sauces

Hot Dogs, Get Your Hot Dogs
Andouille Sausage on a Warm French Roll; Sauerkraut and Onions, Shredded White Cheddar

Jalapeno, Dijon and Horseradish Mustards

Jalapeno Sausage wrapped with Smoked Sweet Apple Bacon on a Ciabatta Roll

Shredded Pepper Jack Cheese, Diced Onions, Jalapenos, Salsa and Guacamole

On The Side
Garlic Shoestring Fries with Paprika
Sweet Potato Tater Tots with Onion Garlic Dip

Chili Station
Black Bean Chili con Carne, Vegetarian Three Bean Chili and Chile Verde Served with Jalapeno Corn Bread, Sour Cream, Diced Onion and Shredded Cheese

Build Your Own Market Salad
Baby Red Romaine, Argula and Iceburg Lettuce
Diced Cucumbers, Tomatoes, Red Onions, Celery, Olives, Artichokes, Carrots, Shredded Mozzarella, Blue Cheese
Dressings: Ranch, Raspberry, Avocado and Basil Balsamic Dressings

Ball Park Goodies*
Butter Popcorn with Assorted Toppings:
Selection of Cheeses: Shredded Cheddar, Parmesan, Pepper Jack and Oaxaca
Curry, Jalapeno, Chili and Lemon Garlic Oils
Individual Bags of Cracker Jacks and Whole Peanuts

Mini Dessert Station
Chocolate Chip, Sugar and Peanut Butter Cookies
Fried Cheesecake & Baseball Cake Pops
Chocolate Covered Strawberries

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Chef’s Reception Stations

All Stations With an Asterisk are Required to Be Attended, $200 Per Chef Attendant for a 2-Hour Serve Time

**Local Farmers Market  $82 per person**

- Make Your Own Salad Bar*
- Sun Grown Farm Wild Baby Arugula, Baby Red Romaine, Hydroponic Butter Lettuce and Watercress, Baby Iceberg, Lola Rosa, Baby Red Oak served with Candy Stripe Red Beets, Heirloom Cherry Tomato, Hot House Cucumber, Yellow Sunburst, Red and Green Onion, Assorted Wild Mushrooms, Artichokes, Shredded Carrots, Alfalfa Sprouts, Bean Sprouts, Asparagus and Green Beans. This will be served along side a Make Your Own Salad Dressing Station featuring Herbs and Spices Tossed Fresh

**Grilled Station*  
Niman Ranch Adobo Lamb Chop and Chicken Kabob with Suzie Farm Tri-Color Fingerling Potatoes and Grilled Fennel, Served from an Evo Grill with a Chef**

**Taco Station*  
Paso Prime Ranch Marinated Prime Rib Steak with Assorted Homemade Salsas, Guacamole, Pico de Gallo, Grilled Green Onions, Fresh Beans and Tortillas.**

**Make Your Own Ceviche  
Choose From Tequila Marinated Local Bass, Bay Scallops, Bay Shrimp, Steamed Mussels and Baby Clams and Mixed in with Pico de Gallo, Cilantro Sauce, Tomato Juice or Poblano Pepper Sauce**

**Dessert Station  
Make Your Own Cupcake:  
Banana, Red Velvet, Chocolate and Vanilla Cupcakes Served with Assorted Frostings and Garnishes**

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RECEPTION

Rotisserie Carvings
Chef Attendant required at all Carving Stations for $200 per 2-hour serve time

Beef Tenderloin  $500
Serves 20 people
Green Peppercorn Sauce, Dinner Rolls
Mayonnaise, Dijon Mustard, Whole Grain Mustard, Horseradish Crème Fraîche

Roasted Baron of Beef  $650
Serves 75 people
Worcestershire Jus, Dinner Rolls
Mayonnaise, Dijon Mustard, Whole Grain Mustard, Horseradish Crème Fraîche

Slow Roasted Prime Rib  $425
Serves 20 people
Au Jus, Horseradish Crème Fraîche, Dinner Rolls
Mayonnaise, Dijon Mustard, Whole Grain Mustard, Horseradish Crème Fraîche

Leg of Lamb  $350
Serves 25 people
Natural Jus, Mint Pesto, Dinner Rolls

Blackened Pork Loin  $375
Serves 20 people
Lemon Aioli, Fruit Salsa, Dinner Rolls

Roasted Turkey  $375
Serves 25 people
Cranberry Ketchup, Dried Fruit Stuffing Dinner Rolls

Pineapple Glazed Ham  $375
Serves 30 people
Fruit Chutney, Dinner Rolls

Grilled Atlantic Salmon  $325
Serves 20 people
Mediterranean Relish

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**RECEPTION**

*Sweet Receptions*

**Chocolate Plunge**
- Colossal Strawberries, Pineapple, Orange Slices, Marshmallows, Brownie Bites
- Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea Selection
- **Dark Chocolate** $16 Per Person
- **Milk Chocolate** $14 Per Person

**Decadent Dessert Display** $18 Per Person
- Petit Cakes, Tarts, Dessert Shots & Assorted Mini Cupcakes
- Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea Selection

**Fire and Ice** $15 Per Person
- Fresh Made Smores
- Classic Ice Cream Sandwiches
- Choice of Assorted Cookies and Graham Crackers
- Assorted Toppings to Include Nuts, Sprinkles, Chocolate Chips and M&Ms
- Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea Selection

**Who Wants Ice Cream?** $18 Per Person
- Choice of Two: Vanilla, Chocolate, Strawberry or Coffee Ice Cream
- Bananas, Cherries, Chopped Nuts, Chocolate Sprinkles, Marshmallows
- Brownie Bites, M&Ms, Crushed Whoppers, Crushed Oreo’s, Waffle Cone Bites, Chocolate Banana Cookie, Graham Cracker
- Chocolate Sauce, Caramel Sauce, Whipped Cream

- Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea Selection

**Flaming Finale** $21 Per Person
- Bananas Foster with Fresh Sliced Bananas sautéed with Butter, Brown Sugar and Rum
- Served over Vanilla Ice Cream
- Dessert Crepes with Assorted Fruit and Sweet Fillings
- Cherries Jubilee with Grand Marnier
- Assorted Truffles
- Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea Selection

*Chef Attendant Required*
DINNER

Plated Dinners

Executive Chef Mauricio Enriquez Has Developed the Following Menus to Enhance Your Dining Experience. All Dinners are Based on a Three Course Meal

Entrée Prices Include:
Soup or Salad, Entrée & Dessert, Fresh Rolls & Butter, Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Hot Teas

Soup

“Omni Signature” Crab Bisque
Sherry Foam

Creamed Spinach Soup
Fried Onion Strings

Butternut Squash Soup
Drizzled with Nut Oil

Tomato Basil Bisque
Goat Cheese Crostini

Wild Mushroom Cream Soup en Croute

Salad

Parma Caesar
Hearts of Romaine, Shaved Prosciutto di Parma, Fresh Mozzarella, Classic Caesar Dressing

Panzanella Salad
Spinach, Arugula, Caper Berries, Pancetta, Gorgonzola, Cucumber, Sun Dried Tomato Focaccia, Basil Vinaigrette

Caprese Salad
Heirloom Tomatoes, Fresh Mozzarella, Sun Dried Tomato Pesto, Black Olive Crostini, Basil Vinaigrette

Roasted Artichoke Salad
Mixed Greens, Roasted Artichokes, Garlic, Shallot & Peppers, Crisp Pancetta, Shallot Vinaigrette Dressing

Grilled White Peach & Tatsoi Salad
Citrus Vinaigrette

Harvest Salad
Arugula, Roasted Red Beets, Butternut Squash, Goat Cheese Crumbles, Pistachio Vinaigrette, Crispy Shallots

All prices are subject to a 24% service fee and prevailing sales tax. Prices are subject to change without notice.
## DINNER

### Plated Dinners

#### Beef
- **Bone in Beef Rib Eye Steak**  $78
  - Mushroom & Potato Hash, Corn Nage, Barbecue Sauce, Buttermilk Onion Rings
- **Beef Tenderloin Medallions**  $83
  - Seasonal Baby Vegetables, Twice Baked Potato, Green Peppercorn Sauce
- **Braised Beef Short Rib Oso Bucco Style**  $83
  - Porcini Mashed Potatoes, Haricot Verts, Chipotle Demi

#### Poultry
- **Free Range Chicken Breast**  $68
  - Roasted Garlic Mashed Potatoes, Parsley Jus
- **Char- Crusted Chicken Breast**  $69
  - Twice Baked Fingerling Potato, Baby Vegetables, Natural Jus
- **Herb Roasted Chicken Breast**  $71
  - Stuffed with Shrimp and Spinach, Roasted Red Potatoes, Mustard Thyme Jus

#### Fish
- **Crispy Skinned Salmon**  $75
  - Risotto Nicoise Fine Herbs
- **Pan Seared Northern Halibut**  $78
  - Cream Cheese Mashed Potatoes, Jade Sauce, Petite Shiso
- **Crusted Chilean Sea Bass**  Market
  - Mediterranean Relish, Grilled New Potatoes, Baby Carrots

#### Vegetarian Options
- **Grilled Vegetable Stack**
  - Portobello Mushroom, Onion, Tomato, Zucchini, Yellow Squash and Eggplant
  - Served over Chef’s Risotto with Balsamic Reduction
- **Portobello Ravioli**
  - Roma Tomatoes, Thyme Cream Sauce, Baby Spinach, Parmigiano-Reggiano

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DINNER

Dual Entrees

Blackened Chicken Breast and Crispy Prawn  $77
Lemon Thyme  Risotto, Vegetable Stuffed Tomato
Horseradish Cream Sauce

Marinated Chicken and Grilled Salmon  $77
Basmati Rice, Roasted Green Beans
Ginger Sesame Seed Sauce

Petit Filet Mignon and Chicken Breast  $89
Sun Dried Tomato & Black Olive Risotto
Asparagus, Zinfandel Glaze, Micro Rainbow Mix

Petit Filet Mignon and Grilled Jumbo Shrimp  $90
Roasted Root Vegetables, Twice Baked Potato Cups
Porcini Mushrooms, Madeira Jus

Crusted Sea Bass and Maryland Crab Cake  $95
Black Truffle Potato Galette, Roasted Garlic, Baby Vegetables
Zinfandel Glaze, Porcini Oil Drizzle

Desserts

White Chocolate Macadamia Nut Cheesecake
Strawberry Sauce, Chocolate Swirl Stick

Crème Brûlée Tart
Fresh Seasonal Berries

Double Fudge Cake
Caramel Sauce

Dulce de Leche
Cajeta Sauce

Chocolate Mousse Trilogy
Chantilly Cream, Raspberry Coulis

Tiramisu
Chocolate Cylinder, Espresso Anglaise

Fresh Fruit Tart
Raspberry Sauce, Passion Fruit Coulis

Black Forest Cake
Blackberries, Pecan Crème Anglaise

Chocolate Hazelnut Mousse Dome
Raspberry Coulis

Raspberry Chocolate Almond Cake
Forrest Berry
DINNER

Dinner Buffets
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea
*Grill Available for Outdoor Events. Chef Attendant Required, $200 per Attendant, Based on 2-Hour Serving Time
*Add $10 per person for Groups with 25 or Less Attendees*

Omni Barbeque   $76

Fire Chili
Corn Muffins, Sour Cream, Shredded Cheese
Creamy Cole Slaw
Green Grocer Salad
Bibb & Iceberg Lettuces, Cherry Tomatoes, Cucumber, Red Onion, Radish,
Chickpeas, Artichoke Hearts, Alfalfa Sprouts, Croutons, Cheddar Cheese, Blue
Cheese
Chef’s Selection of Dressings
Roasted Free Range Chicken
Charred Vegetables, Balsamic Glaze
BBQ Salmon
Andouille Dirty Rice
Grilled Flat Iron Steak
Zucchini with Red Peppers, Roasted Garlic,
Cilantro, Steak Sauce
Wedge Cut Fries
Fresh Corn on the Cob
Pecan & Raspberry Crunch Bars
Vanilla & Chocolate Gelato with Nuts, Cherries, Oreo Pieces, Sprinkles and Brownie
Bites

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DINNER

Dinner Buffets
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea
*Grill Available for Outdoor Events. Chef Attendant Required, $200 per Attendant, Based on 2-Hour Serving Time
*Add $10 per person for Groups with 25 or Less Attendees*

Mexican Fiesta  $80
Sopa de Tortilla
Crispy Tortilla Strips, Pickled Cilantro, Queso Fresco
Baja Salad
Nopales, Red Onion, Tomato, Chipotle Dressing

Shrimp & Scallop Ceviche
Totopos, Fresh Lime Creme

Pescado Empanizado
Beer Battered Fish, Flour Tortillas, Cabbage Slaw, Pico de Gallo, Chili Sour Cream

Beef Machaca
Shredded Beef, Pepper Fajitas, Guacamole, Jack Cheese

Vegetarian Tamales with Cheese, Peppers and Onions
Frijoles Refritos
Refried Black Beans, Chorizo, Oaxaca Cheese
Warm Corn & Flour Tortillas

Pollo Verde y Rojo
Green & Red Chicken Mole, Toasted Pepitas

Mexican Rice

Queso Fresco, Pico de Gallo, Guacamole, Salsa Verde, Salsa Roja

Tres Leches Cheesecake

Coconut Macadamia Mousse Cake

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DINNER

Dinner Buffets
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea
*Grill Available for Outdoor Events. Chef Attendant Required. $200 per Attendant, Based on 2-Hour Serving Time
*Add $10 per person for Groups with 25 or Less Attendees*

Omni Elegance   $90
Roasted Potato Soup
Green Onion Fondue
Organic Greens Salad
Hearts of Palm, Champagne Vinaigrette
Red Endive Salad
Baby Pears, Candied Walnuts, Roquefort Cheese
Assorted Rolls & Butter
Pan Roasted Sea Bass
Fine Herb Potato Gratin, Champagne Beurre Blanc

Herb Grilled Chicken Breast
Cranberry Chutney, Warm Brie Cheese
NY Steak
Garlic Roasted Gold Potatoes, Mushroom Ragout
Kabocha Squash Ravioli
Goat Cheese Cream Sauce
Chef’s Selection of Seasonal Vegetables

Opera Cake
White Chocolate Blackberry Cheesecake

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DINNER

Build Your Own Dinner Buffet  $79
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea
*Grill Available for Outdoor Events. Chef Attendant Required, $200 per Attendant, Based on 2-Hour Serving Time
*Add $10 per person for Groups with 25 or Less Attendees*

Soups (choice of one)
- French Onion
- Roasted Corn Chowder
- Green Pea Soup
- Asparagus
- Tomato Bisque

Salads (choice of two)
- Cucumber & Feta Salad
- Tomato, Red Onion, Kalamata Olives and Thyme Vinaigrette
- Insalata Toscana
- Baby Arugula, Chickpeas, Red Onion, Yellow and Red Cherry Tomato, Crispy Pancetta and Oregano Vinaigrette
- Parsley Tabouleh
- Bulgur Wheat, Diced Tomato, Red Onion and Lemon Vinaigrette
- Grilled Fennel & Frisee Salad
- Red Wine Poached Petite Pears, Sweet Bacon, Raspberries, Gorgonzola Cheese and Pistachio Vinaigrette

Entrees (choice of three)
- Herb Grilled Chicken and Vegetable Orzo with Walnut Sauce
- Chicken Coq Au Vin with Burgundy
- Seafood Risotto Paella
- Grilled Salmon with Beluga Lentils and Saffron Sauce
- Marinated Flank Steak & Egg Noodles with Zinfandel Mushroom Sauce
- Spicy Rub NY Steak with Wild Rice and Chipotle Demy
- Roasted Pork Loin With Grilled Vegetable and Pomegranate Sauce
- Roasted Boneless Leg of Lamb with Braised Swiss Chard and Mint Chutney
- Portobello Ravioli
- Roma Tomatoes, Thyme Cream Sauce, Baby Spinach, Parmigiano-Reggiano
- Assorted Rolls & Butter

Dessert (choice of two)
- Red velvet orange Cake
- Black Forest Cake
- Fruit Tarts
- Almond and Pistachio Cake
- NY Cheesecake

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DINNER

Express Dinner Buffets

For Groups with 25 or Less Attendees*

All Dinner Buffets Include:
Freshly Brewed Coffee and Decaffeinated Coffee and Hot Tea Selection

Express Dinner Buffet #1  $67
Caldo Tlalpeño
Crispy Tortilla Strips, Pork Skin Bites
Ensalada Santa Fe
Hearts of Romaine, Orange, Jicama, Roasted Tomatoes, Pinones, Chipotle Dressing
Chicken Enchiladas
Lettuce, Radish, Olives, Jack Cheese & Sour Cream
Carne Asada
Grilled Skirt Steak, Cilantro Rice, Grilled Onion
Warm Flour Tortillas, Salsa and Guacamole
Mexican Flan, Pistachio Roulade

Express Dinner Buffet #2  $79
“Omni Signature” Crab Bisque
Sherry Foam
Watercress & Baby Greens Salad
Candied Walnuts, Raspberries, Goat Cheese, Casis Vinaigrette
Basil Crusted Sea Bass
Green Asparagus, Fingerling Potatoes, Citrus Sauce
Walnut Crusted Pork Chop
Baby Pears, Parma Prosciutto, Zinfandel Glace, Ciabatta Rolls with Sun Dried Tomato Butter
Chocolate Mousse Bombe, Navan Crème Brûlée Spoons

Express Dinner Buffet #3  $76
Miso Soup
Sesame Cracker
Ahi Salad
Grilled Sesame Seed Ahi Cucumber, Seaweed Salad
Grilled Northern Halibut
Taro Root Mashed Potato, Lotus Root Chip, Baby Bok Choy
Korean Marinated Steak
Jasmine Rice, Kim Chi, Teriyaki Glaze
Mango Mousse Cake, White Chocolate Macadamia Cheesecake

All prices are subject to a 24% service fee and prevailing sales tax. Prices are subject to change without notice.
### Beverage Menu

**Host Bar** (priced per drink)
- Deluxe Brand $9
- Premium Brand $10
- Domestic Beer $6.50
- Imported/Micro Beer $7.50
- Deluxe Chardonnay $9
- Deluxe Cabernet $9
- Premium Chardonnay $10
- Premium Cabernet $10
- Martini $12
- Cordials $9
- Mineral Water $5
- Soft Drinks $5

(Host bar prices are exclusive of tax & service charge)

**Cash Bar** (priced per drink)
- Deluxe Brand $9
- Premium Brand $10
- Domestic Beer $7
- Imported/Micro $8
- Deluxe Chardonnay $10
- Deluxe Cabernet $10
- Premium Chardonnay $11
- Premium Cabernet $11
- Martini $13
- Cordials $10
- Mineral Water $5
- Soft Drinks $5

(Cash Bar prices are inclusive of tax)

### Deluxe & Premium Wine Selections

Please select up to 4 house wines you would like served at your bar.
If you do not make a selection, the bar manager will select appropriate wines for you.

#### Deluxe
- Kenwood Vineyards, Brut “Yulupa Cuvee”
- Hogue, Cabernet Sauvignon
- Hogue, Chardonnay
- Hogue, Merlot
- Cono Sur, Pinot Noir
- Estancia, Pinot Noir
- Joel Gott, Sauvignon Blanc
- Ravenswood, Zinfandel

Wine Service with Dinner Deluxe Wines $18 per person

#### Premium
- Piper Sonoma, Brut
- Franciscan, Cabernet Sauvignon
- Franciscan, Chardonnay
- Franciscan, Merlot
- Wild Horse, Pinot Noir
- Kim Crawford, Sauvignon Blanc
- Genesis by Hogue Meritage

Wine Service with Dinner Premium Wines $25 per person
BAR SERVICES

Beverage Menu

A $150 Bartender fee will be assessed if bar sales do not meet $500 per bar. A $50 per hour, per bartender, overtime charge applies for every hour after four (4) hours.

Deluxe Brands

- Vodka
- Gin
- Tequila
- Rum
- Scotch
- Bourbon
- Cognac

- Svedka
- Tanqueray
- Sauza Blanco
- Bacardi
- J & B
- Jim Beam
- Hennessy VS

Premium Brands

- Vodka
- Gin
- Tequila
- Rum
- Scotch
- Bourbon
- Cognac

- Ketel One
- Bombay Sapphire
- Herradura Silver
- Captain Morgan
- Glenfiddich
- Maker’s Mark
- Remy Martin VSOP

Cordials

- Sambuca
- Grand Marnier
- Amaretto
- Bailey’s Irish Cream
- Kahlua

Domestic Beers

- Budweiser
- Bud Light
- Coors Light
- Miller Light
- Michelob Ultra

Imported/Micro Beers

- Corona Extra
- Sam Adams Lager
- Heineken
- Amstel Light
- Stella Artois
- Stone
- Guinness
- Karl Strauss
- Assorted Local Microbrews

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BAR SERVICES

Omni Signature Cocktails & Brews

Signature Cocktails  $12
Homemade Sangria
Red Wine and Seasonal Fruits/Flavors

Fresh Berry Mojitos
Standard Mojito or Add Fresh Strawberries, Raspberries, Black Berries, or Blueberries

Customized Specialty Martini
Created specifically for you by our Bar Manager to enhance your event

Build Your Own Bloody Mary  $12 per person / per hour
Vodka – Choice of Absolute, Kettle One, or Stoli
Omni’s Bloody Mary Mix and V8

Mimosa Station  $14 per person / per hour
Sparkling Wine with Assorted Fruit Juices and Nectars
Granishes to include Strawberries, Raspberries, Blackberries and Blueberries

Bar Packages

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<th>Deluxue Brands</th>
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## WINE LIST

### Banquet & Catering Wine List

The wines on this Progressive Wine List are grouped in Flavor Categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

#### Sweet Sparkling Wines
(Listed from sweetest to least sweet)

- Kenwood Vineyards, Brut, “Yulupa Cuvée”, California, NV 36

#### Dry Sparkling Wines & Champagne
(Listed from milder to stronger)

- Ruffino, Prosecco, Veneto, Italy, NV 39
- Piper Sonoma, Brut, Sonoma County, California, NV 56
- Chandon Rosé, California 60
- Moët & Chandon, “Impérial”, Champagne, France, NV 125

#### Sweet & Off-Dry White/Blush Wines
(Listed from sweetest to least sweet)

- Ruffino, Moscato d’Asti, Piedmont, Italy 46
- Chateau Ste. Michelle, Riesling, Columbia Valley, Washington 37
- Joel Gott, Sauvignon Blanc, California 39
- Santa Christina, Pinot Grigio 52
- Kris, Pinot Grigio, delle Venezie, Italy 43
- Nobillo, Sauvignon Blanc 46
- Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand 56
- Stonehedge, Chardonnay, California 39
- Hogue, Chardonnay, Columbia Valley, Washington 35
- Franciscan, Chardonnay, Napa Valley, California 51

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Full Intensity White Wines
Listed from milder to stronger

Hidden Crush Chardonnay  42
Artesa Chardonnay  51
Sonoma Cutrer, Chardonnay, Sonoma Coast, California  69

Light Intensity Red Wines
Listed from milder to stronger

Willamette Valley Vineyards, Pinot Noir, “Whole Cluster”, Willamette Valley, Oregon  62
Wild Horse, Pinot Noir, “Santa Barbara”, California  55
Veramonte, Pinot Noir, Aconcagua, Chile  41
Estancia Pinot Noir, Monterey County, California  45
Argyle, Pinot Noir, “Reserve”, Willamette Valley, Oregon  86

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WINE LIST

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Medium Intensity Red Wines
Listed from milder to stronger

- McWilliam’s, Shiraz, “Hanwood Estate”, South Eastern Australia  35
- Hogue, Merlot, Columbia Valley, Washington  35
- Terrazas de los Andes, Malbec, “Altos del Plata”, Mendoza, Argentina  45
- Genesis by Hogue, Meritage, Columbia Valley, Washington, 2007  42
- Marqués de Riscal, Rioja, Reserva, Spain 2006  66
- Banfi, Chianti Classico, Riserva, Tuscany, Italy  54
- Hogue, Cabernet Sauvignon, Columbia Valley, Washington  35
- William Hill Winery, Cabernet Sauvignon, Central Coast, California  48
- Franciscan, Merlot, Napa Valley, California  51
- Cain, “Cuvée”, Napa Valley, California, NV8  92
- Chalone Vineyard, Cabernet Sauvignon, Monterey County, California  39

Full Intensity Red Wines
Listed from milder to stronger

- Seghesio, Zinfandel, Sonoma County, California  67
- Franciscan, Cabernet Sauvignon, “Estate”, Napa Valley, California  60
- Honig, Cabernet Sauvignon, Napa Valley, California  102

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POLICIES

Catering & Convention Guidelines

Menu selections and audio visual needs are due to your Convention Services / Catering Manager no later than 3 weeks prior to the program. Any program details received after that point cannot be guaranteed. Before any function/meeting can take place, your Convention Manager must have a signed copy of these terms and conditions along with the Banquet Event Orders.

Food & Beverage
Our 2014 menus have been created by our Executive Chef Mauricio Enriquez based on his specialties and what works well within group settings. If there is something you do not see on our Banquet Menus but would like to have served at your event, our team will be happy to propose customized menus to meet your specific needs, including Vegan, Gluten-Free, and other dietary restriction considerations. Custom menu pricing will remain within the price range of the current menus. Please allow adequate time for your Convention Services / Catering Manager to confirm custom menus and pricing with the Chef.

Any special dietary needs must be communicated to the Convention Services / Catering Manager at least 10 days prior to the event to ensure the Chef can accommodate these needs.

It is our policy not to permit food and beverages to be brought into or removed from our function rooms or hospitality suites. If alcoholic beverages are to be served on the Hotel premises (or elsewhere under the Hotel’s alcoholic beverage license) the hotel will require that only hotel servers and bartenders dispense beverages. The Hotel’s alcoholic beverage license requires the Hotel to (1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in the Hotel’s judgment, appears intoxicated.

Guarantee
The Convention Services / Catering Manager must be notified of the exact attendance no later than 12:00 noon, three business days prior to the scheduled function. Functions scheduled on Monday or Tuesday need to give the exact expected attendance to Convention Services / Catering Manager no later than 12:00 noon on the preceding Thursday. This number shall constitute a guarantee not subject to reductions, and charges will be made accordingly. The hotel cannot be responsible for the service of more than 5% over the guarantee of functions below 500 and 3% over the guarantee of functions 500 and above. If a guarantee is not received at the appropriate time, the Hotel will assign a guarantee number equal to the indicated anticipated attendance. If attendance is higher than the guarantee given, the actual attendance number will be charged. Food items left over from an event cannot be taken from the hotel due to liability reasons.

Food and beverage events with menus that are priced per-person must have a guarantee that is no less than 75% of your meeting attendance and only one menu per event may be selected.

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POLICIES

Catering & Convention Guidelines

Function/ Meeting Space
Based on your contracted requirements, Omni has reserved appropriate function and/or meeting space. Should the food and beverage revenue change or if the room block is reduced, the Hotel reserves the right to reassign space that is more suitable to the anticipated attendance.
Room rental fees, if applicable, will be applied if the group attendance drops significantly below the estimated food and beverage revenue or room block from the date of booking.
If room sets change from agreed upon set-up within 24 hours of beginning of function, a labor fee may be charged. Charges begin at $150.00 per room.
If additional meeting space is added after signature of the contract additional room rental may be applied.
Should an event run past the agreed upon conclusion time, any overtime wages or other expenses occurred may be the responsibility of the patron.
Items such as tables, risers, stanchions and any other standard Hotel equipment will be provided to the customer at no charge. However, should customer requests go beyond the hotel inventory, rental for requested items will be paid for by the customer.
The hotel management must approve signs provided by the group, and it is expected that they will meet accepted standards of professionalism. Signs or banners requiring nails, tacks, tape, etc., will NOT be permitted without prior approval. Authorized hotel personnel must affix such signs and banners. The standard banner-hanging fee starts at $75.00 and increases based on the complexity of the installation.

Labor Charges
Carvers, station attendants, additional food and cocktail servers are available at a minimum fee of $200.00 per attendant for each 2-hour serve time period. Breakfast - $5 per person for groups with less than 25 attendees on buffets not listed as continental breakfasts. Lunch $10 per person menu price increase for groups fewer than 25 attendees on lunch buffets and $10 per person menu price increase for groups under 25 on dinner buffets not listed as Express. Each bar requires a minimum expenditure of $500. If this minimum is not met, a $150.00 bartender charge will apply. Allow (1) bartender per 100 guests. A $150.00 bartender fee will apply for all Gatherings up to 4 hours, additional hours at $35.00 per hour.

Plated vs. Buffets
Due to the kitchen location, we are only able to do plated meals in the Gallery upon chef’s approval.

Request for Multiple Plated Entrees
It is possible for your guest to be given a choice of entrée in advance. The following stipulations apply:
• If there is a price difference between the entrees, the highest priced entrée will prevail for all entrée.
• Guarantee of attendance with the breakdown for each entrée is required four (4) business days prior to the event
• A form of entrée identification is required at the guest table, i.e. marked place card, colored ticket or coded nametag

Decorations
Arrangements for floral centerpieces, linens, special props and entertainment may be made through the Catering Convention Services department. All decorations must meet the approval of the hotel and San Diego Fire Department, i.e. smoke machine, candles, glitter, etc. Affixing any items to the walls or ceiling of function space is not permitted without prior approval.

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Catering & Convention Guidelines

Event Technology
The Omni maintains a full service, on-site event technology department through Encore Technologies. They can provide you with an in-depth quotation for all of your audio visual needs, as well as hard sets, backdrops, lighting, video production and editing. They also manage all high speed internet access needs and solutions. Encore Technologies is the hotel's exclusive contractor for all rigging points, equipment and labor. If you choose to bring an outside Audio Visual company, an hourly fee (minimum of 4 hours) for supervision of load-in and load-out will be applied to your Master Account to help protect the hotel’s facilities from damage. In addition, Production Guidelines must be signed along with a copy of a certificate of liability before any company is permitted to set up. Encore Technologies Director of Event Technology, Tim Mayfield, is available for any questions or requests for proposal. He can be reached at Tim.Mayfield@encore-us.com or 619-203-9031.

Exhibits/ Table Top Displays
Please contact your Convention Services / Catering Manager immediately if you plan on having exhibits and/or table tops during your program. You will be sent a separate packet with all necessary exhibit policies and forms. Due to the fact that exhibits entail additional planning and communications, it is important to do this as soon as possible.

Electrical Charges
Specific electrical needs must be arranged in advance. Based on the requirements, labor fees and rental charges of necessary equipment will be assessed. Information outlining power capabilities as well as appropriate engineering charges is available through your Convention Services / Catering Manager.

Security
Security is available for hire through the Hotel at rate of $40.00 per hour. Arrangements must be made through your Convention Services / Catering Manager at least (72) hours prior to the function. Your Convention Manager can arrange to have exclusive access to certain meeting rooms, a one time Special Lock fee of $100.00 will apply. Our foyer spaces, grand ballroom and gallery space are unable to be placed on special lock. By arranging special lock on a room, only you, the staff you designate to us and the security department will have access to this room.

Emergency Prevention & Evacuation Plans
Omni prides itself on our preparation for any emergency that may occur. Our prompt response team will notify your Convention Services / Catering Manager and designated contacts should any pertinent emergency occur during your program. Your Convention Services / Catering Manager is able to provide you with copies of the Hotel’s full emergency response and evacuation plan.

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Catering & Convention Guidelines

Guest and Event Packages
The UPS Store manages all incoming and outgoing shipments. Shipments to the hotel must include: Company/Group Name, Function Room Name, a Contact Name, Return Address and Date of Function. Handling charges will be accessed based on the size and weight of the packages. Charges will be posted to the guestroom of the recipient. If no recipient is given, charges will be automatically applied to the Master Account. The Hotel cannot guarantee the availability of storage for boxes that arrive more than 10 days prior to the start of the program. Please ask your Convention Services / Catering Manager for the complete shipping and receiving instructions and information document.

Business Center Services
A 24 hour business center is located on the fourth floor by the Grand Ballroom foyer entrance. Services include office supplies, computer access, printing, faxing and photocopying.

Billing
Terms of advance deposit will be established in your sales contract. Advance deposits or total prepayment may be required based on Direct Bill status. Please contact your Convention Services / Catering Manager if you are interested in being set up for Direct Billing. If Direct Bill is not established a full prepayment or credit card on file will be required before setting up a Master Account. A method of payment is required at least 45 days out.

Liability
The Hotel will not be liable for any damages to the patron or patron’s guests and will not assume liability for loss or damage to articles left in the Hotel prior to, during or following the function. The guest assumes full responsibility for the conduct of all persons in attendance at the event and for any damages done to the Hotel or persons as a result of the event. The Patron and his guests will conduct the event in an orderly manner in compliance with all laws and Hotel regulations.

Parking
Parking is leased and operated by Ace Parking. Presently, Guest Valet Parking cost is $20.00 non game days and $25.00 on game days and Overnight Guest Valet Parking cost is $40.00. Self-park options are located across the street and pricing varies based on time of day and exit as well as day of the week. Parking rate is subject to change without notice.