

OMNI RIVERFRONT HOTEL  
EVENT MENUS







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## BUFFETS

*All breakfast buffets are served with your choice of Community Coffee, an assortment of herbal teas, fresh orange, cranberry and apple juice.*

*Prices are subject to a 23% service charge and a 9.45% sales tax. All menus and prices are subject to change.*

### ALL-AMERICAN BREAKFAST

Breakfast pastries | Croissants, muffins, Danishes and breakfast quick breads served with preserves and butter

Seasonal fruit platter

Assorted cereals with whole, skim and soy milk

Scrambled fresh market eggs

Breakfast sausage

Applewood smoked bacon

Riverfront potatoes

*32 per person*

### BAYOU CONTINENTAL

Breakfast pastries | Croissants, muffins, Danishes and breakfast quick breads served with preserves and butter

Seasonal fruit platter

Assorted yogurts

Assorted cereals with whole, skim and soy milk

*24 per person*

### SIMPLY HEALTHY

Steel-cut oatmeal served with brown sugar, raisins, sliced strawberries and pecans

Hard boiled eggs

Assorted yogurts

Cinnamon, pecan and walnut granola

Oat bran muffins

Seasonal fruit platter

*27 per person*



## PLATED

*All plated breakfast are served with your choice of Community Coffee, an assortment of herbal teas, fresh orange, cranberry and apple juice.*

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## BIG EASY

Scrambled eggs

Applewood smoked bacon or breakfast sausage

Riverfront potatoes or stone-ground grits

Buttermilk biscuit

*21 per person*

## FRESH START

Scrambled egg whites

Applewood smoked turkey bacon

Roasted Creole tomatoes

Artisan seven-grain wheat bread

*25 per person*

## STEAK AND EGGS

Grilled hanger steak

Scrambled eggs

Riverfront potatoes

*29 per person*







## ENHANCEMENTS

*Chef attendant required on Omelet and Egg Station at 100 per chef, with one chef per 25 people.*

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### STONE-GROUND YELLOW GRITS

*4 per person*

### BELGIAN WAFFLES

House made Belgian waffles served with berry compote, whipped cream, cinnamon butter and maple syrup

*5 per person*

### NEW ORLEANS PAIN PERDU

New Orleans-style French toast dusted with powdered sugar and served with cinnamon butter and maple syrup

*6 per person*

### BOUDIN BENEDICT

Cajun rice and pork sausage on an English muffin served with poached eggs and topped with a Creole hollandaise

*8 per person*

### CROISSANT SANDWICH

Fluffy scrambled eggs, Chisesi Brothers ham and cheddar served on a croissant

*52 per dozen*

## NOLA BREAKFAST

Breakfast burrito with scrambled eggs, andouille sausage, grilled bell peppers, onions and pepper jack cheese served with charred tomato cilantro salsa

*54 per dozen*

## SMOKED SALMON DISPLAY

Thinly sliced cold smoked salmon with shaved red onions, capers, hard boiled eggs, cream cheese and bagels

*12 per person*

## OMELET AND EGG STATION

Made-to-order egg and omelet station featuring a choice of ham, bacon, andouille sausage, peppers, onions, tomatoes, mushrooms, spinach, cheddar and pepper jack cheeses

*10 per person (minimum 30 people)*

## SHRIMP AND GRITS

Sautéed Gulf shrimp and smoked tasso served over yellow stone ground grits

*7 per person*



## BREAKS

*Prices are subject to a 23% service charge and a 9.45% sales tax. All menus and prices are subject to change.*

### 90-MINUTE BEVERAGE SERVICE

Community Coffee and herbal teas | *12 per person*

Assorted sodas | *5 per person*

Community Coffee, herbal teas and assorted sodas  
*15 per person*

### HALF-DAY BEVERAGE SERVICE

Community Coffee and herbal teas | *18 per person*

Assorted sodas | *6 per person*

Community Coffee, herbal teas and assorted sodas  
*21 per person*

### ALL DAY BEVERAGE SERVICE

Community Coffee and herbal teas | *24 per person*

Assorted sodas | *8 per person*

Community Coffee, herbal teas and assorted sodas  
*27 per person*

## BEVERAGE À LA CARTE

Assorted Coca-Cola drinks | *4 each*

Local Fest Cola | Satsuma mint, pecan root beer,  
bourbon cream soda, peach ginger ale, almond cola  
*5 each*

Bottled water | *4 each*

Imported Acqua Panna | *5 each*

Perrier | *5 each*

Bottled fruit juice | *4 each*

Monster Energy drink | *6 each*

Assorted vitaminwater | *6 each*

Naked juice | *6 each*

Lemonade | *40 per gallon*

Freshly brewed regular or decaffeinated  
Community Coffee | *80 per gallon*

Premium herbal teas and hot water | *52 per gallon*

Hot chocolate | *48 per gallon*







## BREAKS

Prices are subject to a 23% service charge and a 9.45% sales tax.  
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### MORNING SUGGESTIONS

Assortment breakfast pastries | Muffins, croissants,  
Danishes and breakfast quick breads  
54 per dozen

Traditional New Orleans beignets | 36 per dozen

Assortment of fresh bagels and cream cheese  
48 per dozen

Assortment of whole fruit | 24 per dozen

Sliced fresh fruit display | 55 per tray (serves 12)

Tropical fruit kabobs | 48 per dozen

Assorted Nutri-Grain and Nature Valley granola bars  
54 per dozen



### AFTERNOON TREATS

New Orleans pralines | 48 per dozen

Assortment of house made cookies | 42 per dozen

Brownies and blondies | 44 per dozen

Warm jumbo pretzels with Creole mustard, smoked  
Gouda and cheddar dipping sauce  
40 per dozen

Zapp's potato chips | 36 per dozen

Fiesta tortilla chips served with fresh guacamole and  
pico de gallo | 40 (serves 20)

Hearty trail mix | 40 per pound

Assorted Nutri-Grain and Nature Valley granola bars  
54 per dozen



## BREAKS

*All themed breaks are served with your choice of Community Coffee and an assortment of herbal teas.*

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### MARDI GRAS MAMBO

King cake  
Bourbon pralines  
Zapp's potato chips  
Mini muffalettas  
Assortment of Fest Colas  
*17 per person*

### WAREHOUSE DISTRICT

Assortment of fresh baked cookies  
Oreo cookies  
Peanut butter brownies  
Lemon squares  
*16 per person*

### SWEET AND SALTY

House made kettle chips with French onion dip  
Roasted mixed nuts  
M&M'S  
Gourmet trail mix  
*13 per person*

### HEALTH KICK

Fresh vegetable crudité with French onion dip  
Black bean hummus with tomato basil bruschetta and feta cheese  
Pita chips  
Garden fresh berries  
Assorted Nutri-Grain and Nature Valley granola bars  
*16 per person*

### TAKE ME OUT TO THE BALLPARK

Warm jumbo pretzels with Creole mustard, smoked Gouda and cheddar sauce  
Fresh popcorn  
Roasted peanuts  
*14 per person*

### ICE CREAM BREAK

Assortment of Häagen-Dazs ice cream bars  
Novelty ice cream bars  
Frozen fruit bars  
*15 per person*





## DELI

All boxed lunches are served with your choice of Zapp's potato chips, seasonal whole fruit, freshly baked cookie, Coca-Cola drink or bottled water. All deli lunches, excluding Grab and Go, are served with your choice of Community Coffee and iced tea.

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### GRAB AND GO

- Baked ham and cheddar po'boy
  - Roast beef and Brie on a baguette
  - Yellowfin tuna salad on a whole-grain bun
  - Grilled chicken and white cheddar on a focaccia bun
  - Turkey and smoked Gouda on a brioche bun
  - Veggie wrap
- 29 per person

### FULTON ST. DELI

#### STARTERS

- Seafood and andouille sausage gumbo
- Garden fresh salad with choice of dressings
- Choice of artisan breads

#### DELI

- Roast beef, roasted turkey, baked honey ham and shaved tasso
- Gruyère, sharp cheddar, Muenster and smoked Gouda cheeses
- Creole mustard, crystal aioli and mayonnaise
- Assortment of Zapp's potato chips

#### DESSERTS

- Blueberry bread pudding
  - Double fudge brownies
- 38 per person

## FRENCH MARKET

### STARTERS

- Corn and crab bisque
- Garden fresh salad with choice of dressings
- Whole-grain mustard potato salad

### DELI

- Yellowfin tuna salad on a whole-grain bun
- Smoked turkey and Muenster cheese on a croissant
- Roast beef and Gruyère on a pistolette
- Assortment of Zapp's potato chips

### DESSERT

- Assortment of cookies
- 36 per person

## GARDEN DISTRICT

### STARTERS

- Tomato basil bisque
- Seafood and andouille sausage gumbo
- Spinach salad with goat cheese crumbles, shaved red onions and pepper jelly vinaigrette
- Garden fresh salad with choice of dressings
- Choice of artisan breads

### DELI

- Sliced blackened chicken breast, herb roasted pork tenderloin and grilled flank steak
- Gruyère, sharp cheddar, Muenster and smoked Gouda cheeses
- Creole mustard, Crystal aioli and mayonnaise
- Assortment of Zapp's potato chips

### DESSERTS

- Assortment of fresh fruit tarts
  - Strawberry shortcake
- 48 per person



## BUFFETS

All lunch buffets are served with your choice of Community Coffee, iced tea, an assortment of artisan rolls and sweet cream butter.

Prices are subject to a 23% service charge and a 9.45% sales tax. All menus and prices are subject to change.

### A TASTE OF ITALY

#### STARTERS

Traditional Caesar salad

Caprese salad

Tuscan vegetable soup

#### ENTRÉES

Baked penne alfredo

Jambalaya risotto

Grilled chicken chardonnay

Seasonal vegetable medley

#### DESSERTS

Cannoli

Tiramisu

46 per person

### BACKYARD BBQ

#### STARTERS

Srirachi coleslaw

Whole-grain mustard potato salad

#### ENTRÉES

Southern buttermilk fried chicken

Slow braised beef brisket with Abita Amber barbecue sauce

Barbecue pulled pork

Brioche and sesame seed buns

Baked beans

Sweet cornbread muffins with honey butter

#### DESSERT

Assortment of cookies

42 per person

### LIGHTER NOTE

#### STARTERS

Tomato basil bisque

Spinach salad with goat cheese crumbles, shaved red onions and pepper jelly vinaigrette

Traditional Caesar salad

#### ENTRÉES

Rosemary and garlic chicken breast

Grilled salmon filet with pesto cream

Herbed brown rice pilaf

Haricot vert almondine

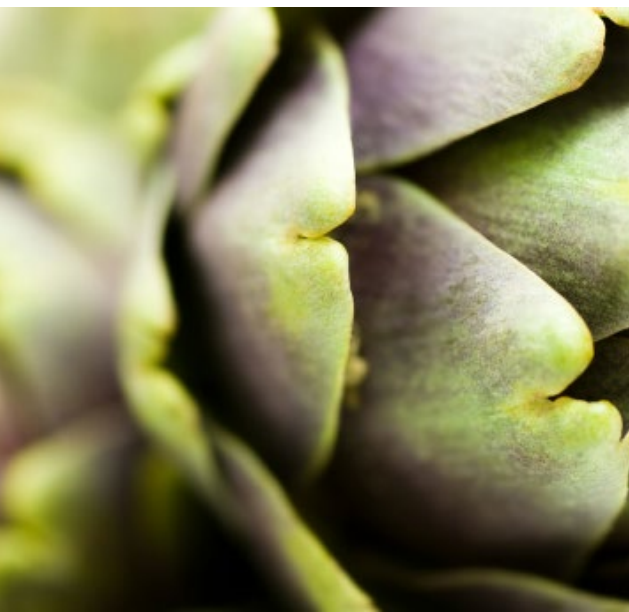
#### DESSERTS

Seasonal fruit medley

Assortment of fresh fruit tarts

46 per person





# BUFFETS

*All lunch buffets are served with your choice of Community Coffee, iced tea, an assortment of artisan rolls and sweet cream butter.*

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## FRENCH QUARTER BUFFET

### SOUPS

Soup of the day

Chef's selection of seasonal vegetables and starch

Assortment of artisan rolls and sweet cream butter

### SALAD | CHOICE OF ONE

Garden fresh salad with choice of dressings

Traditional Caesar salad

Caprese salad

### ENTRÉES | CHOICE OF TWO

Pan seared redfish with pecan brown butter sauce

Grilled salmon filet with caper bierre blanc

Herb crusted pork tenderloin

Southern fried chicken

Slow braised beef short ribs

Grilled hangar steak

Grilled salmon filet

Jambalaya risotto

### DESSERTS | CHOICE OF TWO

Bourbon pecan pie

Strawberry shortcake

Blueberry bread pudding

Tiramisu

Chocolate decadence cake

Praline cheesecake

Mille-feuille (French Napoleon)

*54 per person*



## PLATED

All plated lunches are served with your choice of Community Coffee, iced tea, an assortment of artisan rolls and sweet cream butter.

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### STARTERS | CHOICE OF ONE

Garden fresh salad with Creole mustard vinaigrette

Traditional Caesar salad

Seafood and andouille sausage gumbo

Corn and crab bisque

### DESSERTS | CHOICE OF ONE

Praline cheesecake

Bourbon pecan pie

New Orleans bread pudding with Myers's rum anglaise

Chocolate decadence cake with fresh berry coulis

### ENTRÉES | CHOICE OF ONE

**PAN-SEARED AIRLINE CHICKEN BREAST**  
Topped with natural jus reduction, roasted fingerling potatoes and haricot vert

32 per person

**DIJON-CRUSTED CHICKEN**  
Topped with tomato basil bruschetta, Parmesan cheese risotto and sautéed fresh vegetables

30 per person

**GRILLED FILET OF SALMON**  
Topped with Creole mustard cream sauce, jasmine rice pilaf and grilled asparagus

30 per person

**BRONZED CATFISH**  
Topped with crawfish-tasso cream and Creole corn maque choux

29 per person

**BRAISED BEEF SHORT RIBS**  
Caramelized onion grits and sautéed baby carrots

35 per person

**STRAWBERRY COBB SALAD**  
Baby spinach, feta, toasted pecans and strawberries with honey balsamic dressing

Add grilled chicken breast | 30 per person

Add roasted Gulf shrimp | 35 per person





## RECEPTION

Prices are subject to a 23% service charge and a 9.45% sales tax.  
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### DISPLAY STATIONS

#### INTERNATIONAL CHEESE

Elaborate selection of imported and domestic cheeses served with assorted preserves, artisan breads, dried fruits and nuts

*18 per person*

#### SEASONAL FRUIT

Fresh hand cut fruits accompanied with Nutella and honey Greek yogurt

*12 per person*

#### GARDEN CRUDITÉ

Fresh seasonal vegetables, sun-dried tomato ranch and Roquefort cream

*12 per person*

#### NEW ORLEANS RAW BAR

Oysters on the half shell, marinated crab claws, jumbo Gulf shrimp served with a selection of dips and sauces

*24 per person*

#### BAKED BRIE EN CROÛTE

Puff pastry wrapped Brie cheese accompanied with fresh berries, wild honey and artisan breads

*48 per person (serves 20)*

#### MEDITERRANEAN ANTIPASTO

Assortment of marinated and pickled vegetables, cured meats and imported cheeses

*16 per person*

#### JUST SWEETS

Assortment of petite pastries and chocolate covered strawberries

*16 per person*



## RECEPTION

Reception package prices are based on 1.5 hours of service. Hors d'oeuvres pieces are ordered in intervals of 25.

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### HORS D'OEUVRES

Shrimp tempura with sweet chili sauce

Bacon-wrapped crab stuffed shrimp

Blue crab rémoulade on a crostini

Smoked duck empanada with pico de gallo

Mediterranean antipasto skewer

6 each

Spanakopita

Raspberry and Brie en croûte

Macadamia crusted chicken tenders with honey

Dijon dipping sauce

Parmesan cheese crusted artichoke hearts

Petite crab cakes with Creole rémoulade

Petite crawfish pies

Beef Wellington

Beef satay with Shanghai peanut sauce

Muffaletta slider

Heirloom tomato bruschetta

Chilled shrimp rémoulade

Prosciutto wrapped melon

5 each

### RECEPTION PACKAGES

Four selections | 26 per person

Five selections | 33 per person

Six selections | 38 per person

### ENHANCEMENT

International cheese display | add 16 per person

New Orleans raw bar | add 20 per person

Garden crudité | add 11 per person





## RECEPTION

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### PASTA CREATIONS

Penne and tortellini pastas  
Grilled chicken, Gulf shrimp and sweet Italian sausage  
Marinara and Parmesan cheese alfredo  
Garlic confit, wild mushrooms, basil and  
artisan breads  
25 per person

### CARVERY

All Carvery stations are served with silver dollar rolls  
with honey butter and traditional accompaniments

**SLOW ROASTED PRIME RIB**  
450 (serves 40)

**TENDERLOIN OF BEEF**  
425 (serves 20)

**STEAMSHIP ROUND OF BEEF**  
700 (serves 150)

**ROOT BEER GLAZED BONE-IN HAM**  
350 (serves 40)

**ROSEMARY AND GARLIC ROASTED  
LEG OF LAMB**  
350 (serves 50)

### CARVERY ENHANCEMENTS | CHOICE OF TWO

Creamed spinach  
Roasted fingerling potatoes  
Fried Vidalia onion strings  
Lyonnaise potatoes  
Béarnaise sauce | *add 6 per person*  
Jumbo lump crab meat | *add 15 per person*



## BUFFETS

All dinner buffets are served with your choice of Community Coffee, iced tea, an assortment of artisan rolls and sweet cream butter.

Prices are subject to a 23% service charge and a 9.45% sales tax. All menus and prices are subject to change.

### THE RIVERFRONT

#### STARTERS

Oyster and artichoke bisque

Baby spinach, kale, toasted walnuts, feta cheese and honey balsamic vinaigrette

Jumbo lump crab meat orzo salad with sun-dried tomatoes and basil

#### ENTRÉES

Pan seared grouper with pecan brown butter sauce

Carved rosemary and garlic leg of lamb with mint au jus

Grilled honey and citrus glazed chicken breast with mango relish

Herbed fingerling potatoes

Wild mushroom risotto

Haricot vert almondine

#### DESSERTS

New York cheesecake with Grand Marnier glaze

Fresh fruit tarts

72 *per person*

### DEEP SOUTH

#### STARTERS

Seafood and andouille sausage gumbo

Garden salad with red wine vinaigrette

Seafood pasta salad with lump crab meat and Gulf shrimp

#### ENTRÉES

Southern fried catfish with Tabasco tartar sauce

Grilled chicken breast with Creole mustard cream sauce

Roasted garlic mashed potatoes

Creole corn maque choux

#### DESSERT

New Orleans bread pudding with Myers's rum anglaise

48 *per person*

### SOUTHERN COMFORT

#### STARTERS

Turtle soup au sherry

Iceberg wedge salad with Gulf shrimp rémoulade

#### ENTRÉES

Roasted chicken breast with crawfish tasso cream sauce

Blackened pork tenderloin with Creole mustard demi glaze

Southern fried catfish with Tabasco tartar sauce

#### ACCOMPANIMENTS

Braised collard greens with Vidalia onions and applewood smoked bacon

Candied yams

Chayote squash dressing

#### DESSERTS

Banana Foster bread pudding

Pecan peach cobbler

65 *per person*





## PLATED

*All plated dinners are served with your choice of Community Coffee, iced tea, an assortment of artisan rolls and sweet cream butter.*

*Prices are subject to a 23% service charge and a 9.45% sales tax. All menus and prices are subject to change.*

### STARTERS | CHOICE OF ONE

Garden fresh salad with Creole mustard vinaigrette

Traditional Caesar salad

Iceberg wedge salad | Applewood smoked bacon, Creole tomatoes and Maytag blue cheese vinaigrette

Seafood and andouille sausage gumbo

Corn and crab bisque

### DESSERTS | CHOICE OF ONE

Praline cheesecake

Bourbon pecan pie

New Orleans bread pudding with Myers's rum anglaise

Chocolate decadence cake and fresh berry coulis

Traditional New Orleans Doberge cake



### ENTRÉES | CHOICE OF ONE

#### GRILLED FILET MIGNON

Topped with roasted shallot merlot reduction, roasted fingerling potatoes and haricot vert

*72 per person*

#### DIJON CRUSTED SALMON

Served with roasted red pepper coulis, Jazzmen rice pilaf and roasted baby squash

*52 per person*

#### PAN SEARED GROUPER

Served with citrus beurre blanc, crawfish mashed potatoes and sautéed spinach

*60 per person*

#### BRAISED PORK OSSO BUCCO

Served with caramelized onion grits and roasted baby squash

*62 per person*

#### BLACKENED CHICKEN OSCAR

Topped with jumbo lump crab meat and Tabasco infused hollandaise, Yukon gold mashed potatoes and grilled asparagus

*57 per person*



## BEVERAGES

Consumption bar prices are inclusive of bartender service. Prices are based on a cash basis and include service charge and sales tax. Cashier and bartender fees required for cash bar at 75 per cashier and bartender per hour with a two hour minimum. Four hour maximum.

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### HOST BAR

Soft drinks | 4 each

Sparkling and still bottled water | 4 each

Fruit juices | 5 each

House wine | 9 per glass

Imported and craft beer | 7 per bottle

Domestic beer | 6 per bottle

Call brand cocktails | 8 per drink

Premium brand cocktails | 9 per drink

Ultra premium brand cocktails | 10 per drink

Cordials | 10 per drink

### CASH BAR

Soft drinks | 5 each

Sparkling and still bottled water | 5 each

Fruit juices | 5.5 each

House wine | 9 per glass

Imported and craft beer | 8 per bottle

Domestic beer | 7 per bottle

Call brand cocktails | 9 per drink

Premium brand cocktails | 10 per drink

Ultra premium brand cocktails | 11 per drink

Cordials | 11 per drink

## BRANDS

### CALL BRANDS

First hour | 20 per person

Second hour | 10 per person

Additional hour | 9 per person

### PREMIUM BRANDS

First hour | 24 per person

Second hour | 12 per person

Additional hour | 11 per person

### ULTRA PREMIUM BRANDS

First hour | 25 per person

Second hour | 13 per person

Additional hour | 12 per person

GRAND MARNIER, BAILEY'S, SAMBUCA, KAHLUA, AMARETTO AND FRANGELICO add 4 per person per hour





# BEVERAGES

## CALL BRANDS

Svedka vodka  
Seagram's gin  
Bacardi rum  
Jim Beam bourbon  
J&B scotch  
Sauza Blanco tequila  
Hennessy VS cognac  
Hogue Cellars | Chardonnay, cabernet sauvignon  
and merlot

## PREMIUM BRANDS

Ketel One vodka  
Tanqueray gin  
Appleton Estate V/X rum  
Bulleit bourbon  
Johnny Walker Black scotch  
Milagro Silver tequila  
Hennessy VS cognac  
Hogue Cellars | Chardonnay, cabernet sauvignon  
and merlot

## ULTRA PREMIUM BRANDS

Grey Goose vodka  
Bombay Sapphire gin  
10 Cane rum  
Woodford Reserve bourbon  
Crown Royal whisky  
Glenmorangie 10 year old scotch  
Patron Silver tequila  
Hennessy VS cognac  
Hogue Cellars | Chardonnay, cabernet sauvignon  
and merlot



# BEVERAGES

## WINES

### HOUSE WINES

Hogue Cellars | Chardonnay, merlot and cabernet sauvignon | 40 *per bottle*

**KENWOOD YULUPA**  
40 *per bottle*

### TIER 1

Wente Vineyards Hayes Ranch | Chardonnay, merlot and cabernet sauvignon | 48 *per bottle*

### TIER 2

Highway 12 Vineyards | Chardonnay, pinot noir and cabernet sauvignon | 58 *per bottle*

### TIER 3

Franciscan Oakville Estate | Chardonnay, merlot and cabernet sauvignon | 70 *per bottle*

## SPARKLING WINES

Cantine Maschio, Prosecco | Treviso, Veneto, Italy, NV brut | 42 *per bottle*

Le Grande Courtâge, Blanc de Blancs | Grande Cuvée, France, NV | brut | 50 *per bottle*

Chandon, California, NV | rosé | 58 *per bottle*

## LIGHT INTENSITY WHITE WINES

Santa Cristina, Sicilia, Sicily, Italy | pinot grigio  
44 *per bottle*

Kris, delle Venezie, Italy | pinot grigio | 32 *per bottle*

Joel Gott, California | sauvignon blanc | 40 *per bottle*

Whitehaven, Marlborough, New Zealand | sauvignon blanc | 44 *per bottle*

## MEDIUM INTENSITY WHITE WINES

Hidden Crush, Central Coast, California | chardonnay  
36 *per bottle*

Kendall Jackson Vintner's Reserve, California | chardonnay | 40 *per bottle*

## LIGHT INTENSITY RED WINES

Elouan, Oregon | pinot noir | 52 *per bottle*

Hahn, California | pinot noir | 40 *per bottle*

## MEDIUM INTENSITY RED WINES

Charles Smith Wines, The Velvet Devil, Columbia Valley, Washington | merlot | 36 *per bottle*

Genesis by Hogue, Columbia Valley, Washington | meritage | 44 *per bottle*

Terrazas de los Andes, Altos del Plata, Mendoza, Argentina | malbec | 40 *per bottle*

Raymond, R. Collection, Lot N°3, Napa Valley, California | cabernet sauvignon | 40 *per bottle*

Louis M. Martini, Sonoma County, California | cabernet sauvignon | 44 *per bottle*

## BANQUET HOUSE WINES

Kenwood Vineyards, Yulupa Cuvée, California, NV | brut | 40 *per bottle*

Hogue Cellars, Columbia Valley, Washington | chardonnay | 35 *per bottle*

Hogue Cellars, Columbia Valley, Washington | merlot  
35 *per bottle*

Hogue Cellars, Columbia Valley, Washington | cabernet sauvignon | 35 *per bottle*





## EVENT INFORMATION

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

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

### GUEST ROOM AMENITIES

An array of creative, specialty gifts are available through the hotel for delivery to guest rooms. Please ask your Conference Services Manager for a complete list.

### FOOD AND BEVERAGE SERVICE POLICIES

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



### GUARANTEES

The exact number of guests attending a function is due 72 hours prior to the event. This number will be charged even if fewer guests attend. The hotel will prepare food for 5% over the guaranteed number. Meal functions and meeting rooms will be set for a maximum of 5% over the food and beverage guarantee. If the guarantee is increased within 72 hours of the event the hotel reserves the right to substitute menu items. A 15 per person surcharge will be charged to the master account for an increase in guarantees 24 hours prior to event.

### TIMING OF FUNCTIONS

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



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