

# HOLIDAY

## *Celebrations*

**Reserve your holiday party and receive the following perks:**

- One night complimentary for event host
- Reserve a courtesy block of at least 10 guestrooms to accompany the holiday party and host receives an additional complimentary night
- 25% discount on room rental

Available for new events to be held by January 31, 2025.  
Cannot be combined with any other offers or discounts.

**OMNI**

BEDFORD SPRINGS

# COCKTAIL HOUR

Priced Per Person

## COLD HORS D'OEUVRES

GRILLED RARE BEEF | \$8

with port-soaked cherries on a sourdough crostini

CRANBERRY AND GOAT CHEESE TARTLET | \$7

with micro sage

SMOKED SALMON | \$9

with cream cheese, pickled onion, and capers  
on a bagel chip

BEET, MOZZARELLA AND MINT SALAD | \$7

on a wheatberry toast point with balsamic glaze

BUCKWHEAT BLINI | \$10

with crème fraiche and white sturgeon caviar

## DISPLAYS

ARTISANAL CHEESE BOARD | \$25

Local & international cheeses, dried fruits, toasted nuts,  
olives, honeycomb, local preserves, baguette, grissini,  
water crackers

## HOT HORS D'OEUVRES

MINI CRAB CAKES | \$9

with lemon and cilantro cream

SEARED CHICKEN SATAY | \$8

with spiced apple and yogurt dip

CRISPY VEGETABLE SPRING ROLL | \$7

with cider and soy dipping sauce

INDIVIDUAL SHORT RIB POT PIE | \$9

with horseradish and chives

LOBSTER MAC & CHEESE BITES | \$9

with sweet chili sauce

BAKED SPANAKOPITA BITES | \$8

with fig & cranberry compote

CRUDITÉS | \$15

buttermilk chive, spinach & dill

ANTIPASTI | \$25

cured meats, cheeses, marinated vegetables,  
accoutrements

# PLATED ENTREES

Plated dinners are based on a minimum of 10 guests and are served with freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and iced tea.

Groups may order up to three entrées. Counts for each entrée are required 72 hours (not including weekends and holidays) prior to the function. Client to provide entrée cards. All meals charged at the highest entrée price.

## SOUP OR SALAD

Choose One | Includes Rolls & Butter

SHRIMP AND LOBSTER BISQUE

with pumpkin spiced cream

ROASTED SQUASH SOUP

with spicy pepitas

SPINACH AND POACHED PEAR SALAD

with candied nuts, dried cherries, blue cheese  
crumbles and creamy lemon dressing

BABY LETTUCE SALAD

with bacon, manchego, roasted beets, shaved fennel  
and cider vinaigrette

## ENTREES

HERB ROASTED CHICKEN BREAST | \$67 PER PERSON

with bacon laced fingerling potatoes and fricasseed  
mushrooms

POTATO GNOCCHI | \$65 PER PERSON

with roasted winter squash, toasted chestnut, lemon zest  
and arugula pesto

SEARED FAROE ISLAND SALMON | \$74 PER PERSON

with orange scented risotto, steamed asparagus spears and  
cranberry – cinnamon compote

PORT BRAISED SHORT RIBS | \$76 PER PERSON

with truffled mashed potato and honey glazed  
baby carrots

## DESSERTS

Choose One

WHITE CHOCOLATE CHEESECAKE

with cranberry compote

CLASSIC PUMPKIN PIE

EGGNOG CRÈME BRULEE

with gingerbread

SPICED PUMPKIN CHEESECAKE

# BUFFET DINNERS

All buffet dinners are based on a minimum of 25 guests and are served with freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and freshly brewed iced tea. Prices are based on 90 minutes of continuous service.

## CLASSIC BEDFORD HOLIDAY

**\$72** PER PERSON

**PUMPKIN BISQUE**  
with spicy pepitas

**BABY KALE SALAD**  
with parsnip curls, hazelnuts, orange segments and honey  
lemon vinaigrette

**SLICED ROAST TURKEY BREAST**  
with cream gravy and fresh sage

**SLICED CITRUS PORK LOIN**  
with fresh cranberry sauce

**GARLIC AND PARMESAN MASHED**  
yukon gold potatoes

**STEAMED FRENCH BEANS**  
with sliced almonds and shallots

**BROWN SUGARED BABY CARROTS**

**GOLDEN RAISIN AND WATER CHESTNUT**  
DRESSING

**DINNER ROLLS & BUTTER**

**PUMPKIN PIE**

**PECAN PIE**

**CRANBERRY CHEESECAKE**

## SHOBER'S RUN FEAST

**\$86** PER PERSON

**SHRIMP AND LOBSTER BISQUE**  
with pumpkin spiced cream

**BABY GREENS SALAD**  
with roasted squash, walnuts, dried cranberries, queso  
blanco cheese and citrus vinaigrette

**WINTER CAPRESE SALAD**  
roasted beet slices, fresh mozzarella cheese, mint, smoked  
sea salt and balsamic glaze

**PORT BRAISED SHORT RIB**  
with red currants and roasted cippolini onions

**SEARED FAROE ISLAND SALMON**  
with sundream farm mushrooms and sweet corn butter

**SLICED ROASTED TURKEY BREAST**  
with cream gravy and fresh sage

**HERB ROASTED FINGERLING POTATOES**

**PUMPKIN PIE SPICED BASMATI RICE**

**GNOCCHI**  
with brown butter and lemon zest

**DINNER ROLLS & BUTTER**

**PUMPKIN BRULEE CAKE**

**CRANBERRY TARTLETS**

**SPICED DOUBLE CHOCOLATE TARTS**

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# CARVING STATIONS

Requires one culinary attendant per 75 guests at \$195 per attendant.

**HAND CARVED SMOKED SALT**  
**RUBBED PRIME RIB**  
with horseradish cream and glace de viand sauce,  
and silver dollar rolls

**\$700 EACH | FEEDS 25-30 PEOPLE**

**MAPLE GLAZED PORK LOIN**  
with orange-cranberry relish, assorted flatbread crackers,  
and hawaiian rolls

**\$325 EACH | FEEDS 15-20 PPL**

**ROAST CURRIED TURKEY BREAST**  
with apple and sage gravy, cornbread, and dried fruit  
dressing

**\$300 EACH | FEEDS 15- 20 PEOPLE**

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change without notice.

# CONSUMPTION BASED HOSTED BAR

\$125 bartender charge per bartender, per hour with one bartender per 75 guests. Cashier setup fee of \$175 per event. A minimum spend of \$750 is required for cash bars or the difference will be charged as a room rental.

Signature Holiday Cocktails | \$18 per drink  
Craft brands | \$16 per drink  
Premium brands | \$14 per drink  
Call brands | \$12 per drink  
Domestic beer | \$7 per drink

Imported/Craft beer | \$8 per drink  
House wine | \$12 per drink  
Premium wine | \$14 per drink  
Decoy wine | \$18 per drink  
Soft drinks | \$6 per drink

# HOSTED BAR PACKAGES

\$125 bartender charge per bartender, per hour with one bartender per 75 guests. All package bars include choice of three domestic and three imported/craft beers, house wines, juices, soft drinks and bottled water.

## CRAFT

One hour | \$45 per person  
Two hours | \$70 per person  
Three hours | \$95 per person  
Four hours | \$120 per person

## PREMIUM

One hour | \$38 per person  
Two hours | \$57 per person  
Three hours | \$79 per person  
Four hours | \$95 per person

**ADD SIGNATURE HOLIDAY COCKTAILS  
+\$5 PER PERSON, PER HOUR.**

Prices are subject to 24% service charge and 6% sales tax.  
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# BRANDS

## CRAFT

Vodka | Tito's Handmade  
Gin | The Botanist  
Rum | Sailor Jerry  
Bourbon | Maker's Mark  
Scotch | Monkey Shoulder  
Tequila | Patrón Silver  
Cognac | Hennessy VSOP

## PREMIUM

Vodka | Absolut  
Gin | Beefeater  
Rum | Bacardi  
Bourbon | Old Forester  
Scotch | Johnnie Walker Red Label  
Tequila | Milagro Silver  
Cognac | Hennessy VS

## CALL

Vodka | Svedka  
Gin | Seagram's  
Rum | Castillo  
Bourbon | Jim Beam  
Scotch | J&B  
Tequila | Sauza Blanco  
Cognac | Hennessy VS

## DOMESTIC BEER

CHOOSE THREE  
Yuengling Lager  
Miller Lite  
Coors Light  
Michelob Ultra

## IMPORTED & CRAFT BEER

CHOOSE THREE  
Heineken  
Corona  
Dos Equis  
Blue Moon Belgian White  
Stella Artois  
Tröegs Perpetual IPA

# OMNI

BEDFORD SPRINGS

Call Today To connect With A Catering Manager.  
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