

A romantic couple is shown in a close embrace at a wedding reception. The man, on the left, has a beard and is wearing a dark suit with a white shirt and a dark tie. He is holding a wine glass and looking towards the woman. The woman, on the right, has long, wavy blonde hair and is wearing a white lace dress. She is also holding a wine glass and looking towards the man. They are seated at a table with a white tablecloth, and several lit candles are visible in the foreground, creating a warm and intimate atmosphere. The background is dark with some blurred lights, suggesting an indoor setting.

OMNI RICHMOND HOTEL

WEDDING BROCHURE



A DAY *UNLIKE* ANY OTHER

*SHOULD
HAPPEN*

AT A PLACE *UNLIKE* ANY OTHER.

YOUR STORY STARTS HERE.

Your wedding day is one of the most important days of your life. It is a day you will never forget!

At the Omni Richmond Hotel, we are committed to making sure your wedding day is nothing short of spectacular, by filling it with love, laughter and magical memories. That is our promise to you.

Whether we are playing host to your wedding reception, rehearsal dinner or farewell breakfast, we will bring together the best of everything. Distinctive Venues. Exceptional Cuisine. Luxurious Accommodations. Legendary Service. It all comes together to ensure your event is truly sensational. Making memories that last a lifetime.

TABLE OF CONTENTS

PACKAGES | 4

MENUS | 6

BEVERAGES | 26





PACKAGES

Omni's onsite wedding consultant will assist you with coordinating all the details of your reception by personalizing our wedding packages to create your ideal day.

THE RECEPTION

Omni Richmond Hotel has several beautiful venue options for your cocktail hour and reception. Your wedding specialist will assist in selecting the spaces that best suit your ultimate wedding desires. Whether it's an intimate reception for 50 people or dancing in a grand ballroom for 500, we have the perfect spot for your special day filled with family, friends and endless memories.

RECEPTION PACKAGE INCLUSIONS:

- ◆ One hour cocktail reception with open bar and passed hors d'oeuvres
- ◆ Additional three hours of open bar
- ◆ Wedding cake cutting and service
- ◆ Coffee and hot tea service
- ◆ Pre-wedding menu tasting for up to four guests
- ◆ Complete set up by Omni staff of banquet tables, chairs, display tables for cake, gifts, and place cards
- ◆ Wooden parquet dance floor for dancing the night away
- ◆ Staging for band or DJ set up
- ◆ Tables draped with your choice of three options of floor length linen and set with all china, glassware and silver utensils
- ◆ Complimentary bridal party holding room with private reception
- ◆ Professional table side service staff and events management
- ◆ Tear down and clean up of reception space
- ◆ Complimentary deluxe king room for the bride and groom the night of the wedding, champagne and chocolate dipped strawberries delivered to the room
- ◆ Discounted sleeping room rate for your guests





DIAMONDS AND PEARLS PREMIUM PACKAGE

Package includes one hour of cocktail service with two pieces of each choice per person. All entrées are accompanied by freshly baked dinner rolls, water service or freshly brewed iced tea, coffee and herbal hot tea on request.

Menu prices subject to a 22% taxable service charge and applicable sales tax.

COCKTAIL RECEPTION | CHOICE OF THREE HOT OR COLD

Display of fresh fruit and berries with international and domestic cheese display

COLD BUTLER PASSED HORS D'OEUVRES

Candied fig boursin tart

Hummus and roasted pepper in a phyllo cup

Wild mushroom tart

Smoked salmon, dill cream cheese canapés

Bacon jam crostini

Crab salad in a mini bouchée

Seared tenderloin, roasted onion on a potato round

Duck confit crostini with dried cherries

Seared lamb, minted ricotta in a quinoa cup

HOT BUTLER PASSED HORS D'OEUVRES

Sesame chicken with Thai chili sauce

Brie, pear and almond phyllo purse

Fried mac and cheese

Smoked Gouda arancini

Chicken Wellington

Mini crab cake with rémoulade sauce

Crispy boursin stuffed artichoke hearts

Crispy Asiago asparagus

Shrimp and andouille sausage skewers with mango glaze

Bourbon glazed shredded short ribs with horseradish cream on a corn cake

Bacon wrapped scallop with maple glaze

FIRST COURSE | CHOICE OF ONE

CAESAR

Hearts of romaine, torn baguette croutons and shaved Parmesan cheese with classic Caesar dressing

12TH STREET SALAD

Fresh local field greens, shredded tri-color carrots, Hanover cherry tomatoes and English cucumbers with white balsamic vinaigrette

CAPRESE

Slices of fresh red and yellow heirloom tomatoes, sliced fresh mozzarella, basil pesto and balsamic syrup

BABY ICEBERG

Iceberg wedges, poached baby pears, candied pecans, pickled red onions, Maytag blue cheese and creamy avocado dressing

DIAMONDS AND PEARLS PREMIUM PACKAGE

Package includes one hour of cocktail service with two pieces of each choice per person. All entrées are accompanied by freshly baked dinner rolls, water service or freshly brewed iced tea, coffee and herbal hot tea on request.

Bartenders are required at \$110 per bartender, with one bartender per 75 people for four hours.

Menu prices subject to a 22% taxable service charge and applicable sales tax.

MAIN COURSE | CHOICE OF TWO

CHARBROILED SALMON

Haricot vert, roasted fingerling potatoes, sun-dried tomato beurre blanc

HERB GRILLED CHICKEN

Morel mushroom risotto, seasonal vegetables and wild mushroom jus

BRAISED SHORT RIBS

Maker's Mark demi glace, whipped Yukon Gold potatoes and baby carrots

DOUBLE BONE PORK CHOP

Mashed sweet potatoes, jumbo asparagus and Creole mustard demi

HERB SEARED STRIP STEAK

Cauliflower potato gratin, grilled asparagus and port jus

RACK OF LAMB

Roasted garlic mashed potatoes, baby carrots and rosemary demi glace

BACON WRAPPED FILET

7oz filet, whipped Yukon potatoes, broccolini, Cippolini onions and oven dried tomatoes with a Stilton demi

FOUR HOUR TOP SHELF HOSTED BAR

TOP SHELF BRAND LIQUOR

Grey Goose vodka, Bombay Sapphire gin, 10 Can rum, Patrón Silver tequila, Maker's Mark bourbon, Chivas Regal and Crown Royal whisky

HOUSE WINE

Merlot, cabernet sauvignon, chardonnay and riesling

IMPORTED BEER | CHOICE OF TWO

Heineken, Corona, Stella Artois, Blue Moon or Amstel Light

DOMESTIC BEER | CHOICE OF TWO

Miller Light, Bud Light, Michelob Ultra, Budweiser or Yuengling

VIRGINIA CRAFT BEER | CHOICE OF TWO

Hardywood Brewery Singel, Strangeways Brewing Albino Monkey Belgian white ale, Legend Brewing brown ale, Legend Brewing lager or Star Hill Brewery Northern Lights IPA or Greatful American IPA

SOFT DRINKS AND JUICES

\$138 per person





BEAUTIFUL BEGINNINGS BUFFET PACKAGE

Package includes one hour of cocktail service with two pieces of each choice per person. All entrées are accompanied by freshly baked dinner rolls, water service or freshly brewed iced tea, coffee and herbal hot tea on request.

Menu prices subject to a 22% taxable service charge and applicable sales tax.

COCKTAIL RECEPTION | CHOICE OF THREE HOT OR COLD

Display of fresh fruit and berries with international and domestic cheese display

COLD BUTLER PASSED HORS D'OEUVRES

Candied fig boursin tart

Hummus and roasted pepper in a phyllo cup

Wild mushroom tart

Smoked salmon and dill cream cheese canapes

Bacon jam crostini

Crab salad in a mini bouchee

Seared tenderloin, roasted onion on a potato round

Duck confit crostini with dried cherries

HOT BUTLER PASSED HORS D'OEUVRES

Sesame chicken with Thai chili sauce

Brie, pear and almond phyllo purse

Smoked Gouda arancini

Chicken Wellington

Mini crab cake with rémoulade sauce

Crispy boursin stuffed artichoke hearts

Shrimp and andouille sausage skewers with mango glaze

Bourbon glazed shredded short ribs with horseradish cream on a corn cake

Bacon wrapped scallop with maple glaze

PLATED SALADS | CHOICE OF ONE

12TH STREET SALAD

Fresh local field greens, shredded tri-color carrots, Hanover cherry tomatoes and English cucumbers with white balsamic vinaigrette

CAESAR

Romaine hearts, garlic croutons and shaved Parmesan cheese with classic Caesar dressing

SPINACH SALAD

Baby spinach, pickled red onions, candied walnuts, sun-dried cherries and goat cheese with white balsamic vinaigrette

BABY ICEBERG

Iceberg wedges, poached baby pears, candied pecans, pickled red onions, Maytag blue cheese and creamy avocado dressing

PASTA SALAD

Artichoke hearts, roasted tomatoes, black olives and balsamic vinaigrette

QUINOA SALAD

Chopped kale and sun-dried cherries with citrus vinaigrette





BEAUTIFUL BEGINNINGS BUFFET PACKAGE

Buffet will include freshly baked dinner rolls with butter, water service and freshly brewed iced tea, coffee and herbal hot tea on request.

Menu prices subject to a 22% taxable service charge and applicable sales tax.

MAIN ENTRÉES | CHOICE OF TWO OR THREE

HERB SEARED CHICKEN
Citrus and thyme cream sauce

PAN SEARED SALMON
Citrus beurre blanc and smoked tomato relish

GRILLED CHICKEN
Wild mushroom demi glace

GRILLED CHICKEN AND PENNE PASTA
Sun-dried tomatoes, spinach, mushrooms, artichoke hearts and white wine marinara

FLAT IRON
Marinated and grilled with roasted garlic jus

ROASTED PORK LOIN
Cider marinated, apple and fennel chutney

NEW YORK STRIP LOIN
Slow roasted and sliced, wild mushroom demi glace

BLACKENED MAHI MAHI
Spiced beurre blanc and tropical fruit salsa

BRAISED SHORT RIB
Maker's Mark demi glace

(pricing varies)

SIDE DISHES

STARCHES | CHOICE OF ONE OR TWO
Wild rice pilaf, garlic mashed potatoes, whipped sweet potatoes, caramelized onion gratin, Southern style mac and cheese, garlic and Parmesan couscous, Yukon Gold purée or roasted potatoes

VEGETABLES | CHOICE OF ONE OR TWO
Seasonal roasted vegetable medley, haricot vert, jumbo asparagus, roasted squash medley, broccolini or glazed baby carrot

Additional side dishes can be include for \$7 per person.

BEAUTIFUL BEGINNINGS BUFFET PACKAGE

Bartenders are required at \$110 per bartender, with one bartender per 75 people for four hours.

Menu prices subject to a 22% taxable service charge and applicable sales tax.

FOUR HOUR HOUSE BRAND HOSTED BAR

HOUSE BRAND LIQUOR

Svedka vodka, Seagram's gin, Cruzan Light rum, Sauza Blanco tequila, Jim Beam bourbon, J&B Scotch and Seagram's 7 whisky

HOUSE WINE

Merlot, cabernet sauvignon, chardonnay and riesling

IMPORTED BEER | CHOICE OF TWO

Heineken, Corona, Stella Artois Blue Moon or Amstel Light

DOMESTIC BEER | CHOICE OF TWO

Miller Light, Bud Light, Michelob Ultra, Budweiser or Yuengling

VIRGINIA CRAFT BEER | CHOICE OF TWO

Hardywood Brewery Singel, Strangeways Brewing Albino Monkey Belgian White Ale, Legend Brewing Brown Ale or Legend Brewing lager, Star Hill Brewery Northern Lights IPA or Greatful American IPA

SOFT DRINKS OR JUICES

\$125 per person, two entées

\$133 per person, three entrées





INFINITE BLISS STATION STYLE PACKAGE

Package includes water service or freshly brewed iced tea, coffee and herbal hot tea on request. Prices are based on two pieces of each per person. Prices based on one hour of service.

Menu prices subject to a 22% taxable service charge and applicable sales tax.

COCKTAIL HOUR | CHOICE OF TWO

COLD

Candied fig boursin tart

Hummus and roasted pepper in a phyllo cup

Wild mushroom tart

Smoked salmon and dill cream cheese canapes

Bacon jam crostini

Crab salad in a mini bouchée

Sear tenderloin and roasted onion on a potato round

Duck confit crostini with dried cherries

HOT

Sesame chicken with Thai chili sauce

Brie, pear and almond phyllo purse

Smoked Gouda arancini

Chicken Wellington

Mini crab cake with rémoulade sauce

Crispy boursin stuffed artichoke hearts

Shrimp and andouille sausage skewers with mango glaze

Bourbon glazed shredded short rib and horseradish cream on a corn cake

Bacon wrapped scallop with maple glaze

PLATED SALADS | CHOICE OF ONE

CAESAR

Hearts of romaine, torn baguette croutons and shaved Parmesan cheese with classic Caesar dressing

12TH STREET SALAD

Fresh local field greens, shredded tri-color carrots, Hanover cherry tomatoes and English cucumbers with white balsamic vinaigrette

BABY ICEBERG

Iceberg wedges, poached baby pear, candied pecans, pickled red onions and Maytag blue cheese with creamy avocado dressing

RIVER CITY BLT

Crisp romaine, diced Roma tomatoes, local applewood smoked bacon and seasoned croutons with buttermilk ranch dressing

SPINACH SALAD

Baby spinach, pickled red onions, candied walnuts, sun-dried cherries and goat cheese with white balsamic vinaigrette





INFINITE BLISS STATION STYLE PACKAGE

Package includes water service or freshly brewed iced tea, coffee and herbal hot tea on request. Chef attendant required at \$110 per chef, with one chef per 50 people for two hours maximum. Additional time charged at \$25 per half hour.

Menu prices subject to a 22% taxable service charge and applicable sales tax.

CHEF ATTENDED CARVING STATION | CHOICE OF ONE

SURRY COUNTY VIRGINIA HAM

Bourbon glazed Surry county ham with whole grain mustard and brioche silver dollar rolls

MAPLE GLAZED PORK LOIN

Garlic and herb mayonnaise and brioche silver dollar rolls

SLOW ROASTED EYE OF ROUND

Herb marinated beef and cabernet aioli with brioche silver dollar rolls

SMOKED BEEF BRISKET

Slow roasted brisket with brown sugar barbecue sauce and corn bread muffins

CHEF ATTENDED STATIONS | CHOICE OF TWO

POTSTICKER STATION | CHOICE OF TWO PROTEINS

Pork, chicken or cabbage

Jasmine rice, baby bok choy, scallion, shitake mushrooms, julienne carrots, sweet soy, Sriracha, Thai chili sauce, toasted sesame seed, wasabi and pickled ginger

VIRGINIA SHRIMP AND GRITS STATION

Rock shrimp, Parmesan grits, Mountain View Farms cheddar cheese, green onions and bacon

RAVIOLI AND TORTELLINI STATION | CHOICE OF TWO

Cheese tortellini, butternut squash ravioli, ravioli or wild mushroom ravioli

Choice of two sauces | Marinara, pesto cream or alfredo sauce

Mushrooms, baby spinach, roasted bell pepper, artichoke heart, tomato, caramelized onion and shredded Parmesan cheese

MAC AND CHEESE BAR

Traditional mac and cheese with blue cheese, green onions, bacon, pickled red onions, sautéed mushrooms and caramelized onions

INFINITE BLISS STATION STYLE PACKAGE

Bartenders are required at \$110 per bartender, with one bartender per 75 people for four hours.

Menu prices subject to a 22% taxable service charge and applicable sales tax.

FOUR HOUR HOUSE BRAND HOSTED BAR

HOUSE BRAND LIQUOR

Svedka vodka, Seagram's gin, Cruzan Light rum, Sauza Blanco tequila, Jim Beam bourbon, J&B Scotch and Seagram's 7 whisky

HOUSE WINE

Merlot, cabernet sauvignon, chardonnay and riesling

IMPORTED BEER | CHOICE OF TWO

Heineken, Corona, Stella Artois Blue Moon or Amstel Light

DOMESTIC BEER | CHOICE OF TWO

Miller Light, Bud Light, Michelob Ultra, Budweiser or Yuengling

VIRGINIA CRAFT BEER | CHOICE OF TWO

Hardywood Brewery Singel, Strangeways Brewing Albino Monkey Belgian White Ale, Legend Brewing Brown Ale or Legend Brewing lager, Star Hill Brewery Northern Lights IPA or Greatful American IPA

SOFT DRINKS AND JUICES

\$110 per person





*Happily
Ever After*



“I DO” PLATED PACKAGE

Package includes one hour cocktail service with two pieces of each choice per person. All entrées are accompanied by freshly baked dinner rolls, water service or freshly brewed iced tea, coffee and herbal hot tea on request.

Menu prices subject to a 22% taxable service charge and applicable sales tax.

COCKTAIL HOUR | CHOICE OF TWO HOT OR COLD

COLD

Hummus and roasted pepper in a phyllo cup

Wild mushroom tart

Smoked salmon and dill cream cheese canapés

Seared tenderloin and roasted onion on a potato round

Bloody Mary shrimp cocktail shooters

HOT

Sesame chicken with Thai chili sauce

Brie, pear and almond phyllo purse

Smoked Gouda arancini

Chicken Wellington

Mini short rib panini

Mini crab cake with rémoulade sauce

Crispy boursin stuffed artichoke hearts

Shrimp and andouille sausage skewers with mango glaze

Bacon wrapped scallop with maple glaze

FIRST COURSE | CHOICE OF ONE

CAESAR

Hearts of romaine, torn baguette croutons and shaved Parmesan cheese with classic Caesar dressing

12TH STREET SALAD

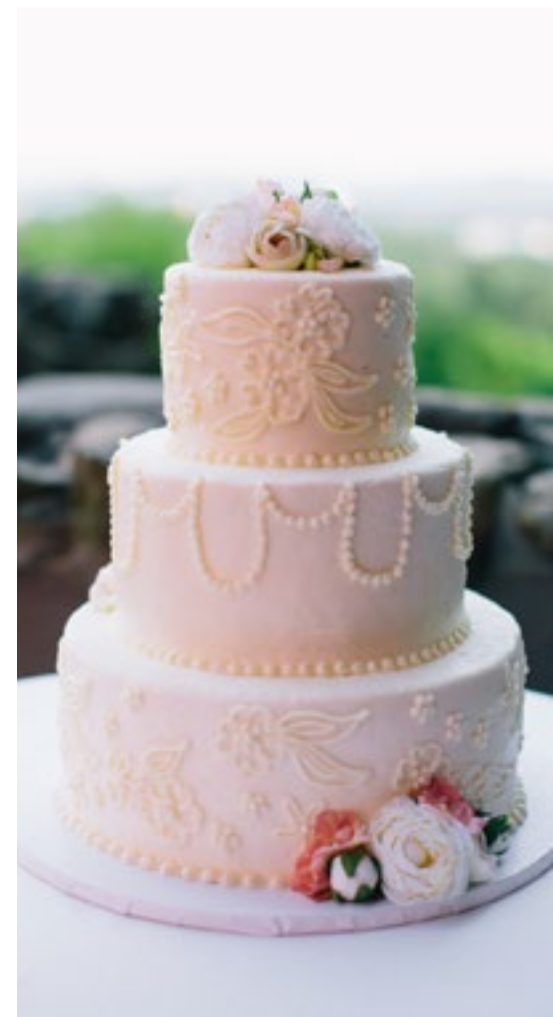
Fresh local field greens, shredded tri-color carrots, Hanover cherry tomatoes and English cucumbers with white balsamic vinaigrette

RIVER CITY BLT

Crisp romaine, diced Roma tomatoes, local applewood smoked bacon and seasoned croutons with buttermilk ranch dressing

BABY ICEBERG

Iceberg wedges, poached baby pear, candied pecans, pickled red onions and Maytag blue cheese with creamy avocado dressing





“I DO” PLATED PACKAGE

All entrées are accompanied by freshly baked dinner rolls with butter, water service and freshly brewed iced tea, coffee and herbal hot tea on request. Bartenders are required at \$110 per bartender, with one bartender per 75 people for four hours.

Menu prices subject to a 22% taxable service charge and applicable sales tax.

MAIN COURSE | CHOICE OF TWO

CHARBROILED SALMON

Haricot vert, roasted fingerling potatoes and sun-dried tomato beurre blanc

HERB GRILLED CHICKEN

Cremini mushroom risotto, seasonal vegetables and wild mushroom jus

BRAISED SHORT RIB

Makers Mark demi glace, whipped Yukon Gold potatoes and baby carrots

DOUBLE BONE PORK CHOP

Mashed sweet potato, jumbo asparagus and Creole mustard demi glace

HERB SEARED STRIP STEAK

Cauliflower potato gratin, grilled asparagus and port jus

FOUR HOUR WINE AND BEER HOSTED BAR

HOUSE WINE

Merlot, cabernet sauvignon, chardonnay and reiesling

IMPORTED BEER | CHOICE OF TWO

Heineken, Corona, Stella Artois Blue Moon or Amstel Light

DOMESTIC BEER | CHOICE OF TWO

Miller Light, Bud Light, Michelob Ultra, Budweiser or Yuengling

VIRGINIA CRAFT BEER | CHOICE OF TWO

Hardywood Brewery Singel, Strangeways Brewing Albino Monkey Belgian White Ale, Legend Brewing Brown Ale or Legend Brewing lager, Star Hill Brewery Northern Lights IPA or Greatful American IPA

SOFT DRINKS AND JUICES

\$98 per person

FOUR HOUR HOUSE BRAND HOSTED BAR

add \$6 per person

ENTRÉE ENHANCEMENTS

Substitute one of the following duet entrée plates with any plated dinner package.

Menu prices subject to a 22% taxable service charge and applicable sales tax.

NEW YORK STRIP AND SCALLOPS

Grilled New York strip steak and seared sea scallops bordelaise and lemon thyme beurre blanc, truffle Yukon Gold potatoes and grilled asparagus

add \$12 per person

SHRIMP AND CHICKEN

Grilled breast of chicken and jumbo shrimp, citrus beurre blanc, wild rice pilaf and haricot vert

add \$10 per person

BRAISED SHORT RIB

Makers Mark demi glace, whipped Yukon Gold potatoes and baby carrots

add \$10 per person





CHEF ATTENDED SMALL PLATE STATIONS

Add small plate stations to your package priced per person (50 people minimum) Culinary attendants \$110 each, with one attendant per 50 people for two hours maximum. Additional time charged at \$25 per half hour.

Menu prices subject to a 22% taxable service charge and applicable sales tax.

BARBEQUE SHORT RIBS AND SMOKED CHEDDAR GRITS

Served with apples, jicama and fennel slaw

\$12 per person

BRAISED PORK AND WHITE CHEDDAR MACARONI

Topped with arugula and pickled red onions

\$10 per person

BRULEED SEA SCALLOPS

Served with Cajun tasso ham cream and blue corn grits

\$16 per person

ROASTED CHICKEN

Spanish chorizo on brioche with fontina herb cream

\$9 per person

GRILLED LAMB CHOPS

Served with herbed farro and shaved Parmesan cheese

\$15 per person

BLACKENED BEEF TENDERLOIN

Served with sautéed mushroom, saga blue cheese and cognac demi glace over linguine

\$16 per person

RISOTTO

Artichoke hearts, sun-dried tomatoes, Kalamata olives and herbed goat cheese

\$8 per person

CHICKEN BREAST

Broccolini, caramelized onion mash and smoked cheddar cream

\$9 per person

POACHED LOBSTER

Pancetta, fire roasted tomatoes, tarragon and mascarpone cream with grilled rustic bread

\$18 per person

À LA CARTE ENHANCEMENTS

Add enhancements to your package priced per person
(50 people minimum)

Menu prices subject to a 22% taxable service charge and applicable sales tax.

DOMESTIC CHEESE DISPLAY

Cheddar, Swiss, provolone, pepper jack, goat cheese, dried cranberries, toasted walnuts, sliced baguette and assorted crackers

\$10 per person

INTERNATIONAL CHEESE DISPLAY

Camembert, boursin, Brie, chevre, Maytag blue, Cahill Porter, Wensleydale cheddar, sun-dried cherries, apricots, candied walnuts, sliced baguette, grissini, crostini and assorted crisps

\$12 per person

VEGETABLE AND HUMMUS DISPLAY

Grilled asparagus, marinated artichokes, olives, roasted baby carrots, julienne red and yellow bell peppers, roasted cauliflower hummus, eggplant hummus, white bean hummus, roasted pepper hummus, traditional hummus, pita chips and grissini

\$11 per person

FRESH HARVEST VEGETABLE CRUDITÉS

Seasonal baby vegetables and traditional crudité served with roasted eggplant hummus, blue cheese dip and ranch dip

\$8 per person

CHESAPEAKE BAY CRAB DIP

Lump crab dip served with sliced baguette, crostini and assorted crackers

\$85 per quart

SEAFOOD DISPLAY | FIVE PIECES PER PERSON

Boiled jumbo shrimp, Chesapeake Bay oysters, on the half shell, crab cocktail fingers, green lip mussels, rémoulade, Tabasco, cocktail sauce, lemon wedges and horseradish

\$27 per person

SLICED FRESH FRUIT

The season's best fruit and berries with local honey and yogurt dip

\$8 per person

SWEET ENDINGS

Dark and white chocolate mousse shooters

Assortment of mini tarts to include lemon, chocolate, and fresh fruit

Mini cupcakes and mini country style apple pies

Chocolate fondue with fresh strawberries, diced pineapple and pound cake for dipping

\$18 per person





LATE NIGHT SELECTIONS

Minimum of 50 pieces per item

Menu prices subject to a 22% taxable service charge and applicable sales tax.

SLIDERS AND DOGS

Kobe beef and cheddar, chicken fried steak, mushroom and boursin or mini all beef hot dogs served Chicago style with relish, short peppers and spicy mustard

\$5 each

BREAKFAST TACOS

Sausage and eggs, diced ham and eggs and vegetable scramble served with salsa and tapatio sauce

\$5 each

SOUTHWESTERN CHIP DISPLAY

Tri- color tortilla chips with fresh salsa, guacamole, jalapeños and warm queso

\$12 per person

PRETZEL DISPLAY

Warm German pretzels with beer cheese and grain mustard

\$5 per person

BAMBOO BOATS

Parmesan cheese tater tots, truffled sea salt French fries and garlic French fries

\$5 each

FLATBREADS

Three cheese, pepperoni and seasonal vegetables

\$8 each

MINI PANINI'S

Short rib, spinach and mushroom or ham and swiss

\$5 each





CHEF ATTENDED DESSERT STATIONS

Priced per person with a 50 person minimum. Culinary attendants \$110 each for two hours maximum. Additional time charged at \$25 per half hour.

Menu prices subject to a 22% taxable service charge and applicable sales tax.

CANNOLI STATION

FILLINGS

Vanilla, cinnamon and chocolate

TOPPINGS

Chocolate shavings, white chocolate, toasted coconut and chopped nuts

\$12 per person

MINI CRÈME BRÛLÉE TART STATION

FLAVORS

Chocolate, vanilla bean and raspberry

\$10 per person





BEVERAGES

Bartenders are required at \$110 per bartender, with one bartender per 75 people for four hours. Cashiers are required at \$75 per cashier, with one cashier per 75 people for four hours. Cash bar pricing inclusive of service charge and applicable tax.

Menu prices subject to a 22% taxable service charge and applicable sales tax.

HOSTED COCKTAILS | ON CONSUMPTION

House brands | \$7 each

Premium brands | \$8 each

Top shelf brands | \$10 each

Martini's | \$12 each

Domestic beer | \$5 each

Imported beer | \$6 each

Virginia craft beer | \$7 each

House wine | \$7 each

Cognacs and cordials | \$12 each

Soft drinks and juices | \$4 each

Mineral water | \$4 each

WINE SERVICE

House red and white wine | \$35 per bottle

CHAMPAGNE

House sparkling white wine
\$36 per bottle, \$4 per toast

Sparkling cider | \$2 per toast

HOSTED COCKTAILS | BY THE HOUR

HOUSE

First hour | \$16 per person

Each additional hour | \$8 per person

PREMIUM

First hour | \$18 per person

Each additional hour | \$9 per person

TOP SHELF

First hour | \$20 per person

Each additional hour | \$10 per person

CASH BAR

House brands | \$9 each

Premium brands | \$10 each

Top shelf brands | \$12 each

Martini's | \$14 each

Domestic beer | \$6 each

Imported beer | \$7 each

Virginia craft beer | \$8.5 each

House wine | \$8.5 each

Cognacs and cordials | \$14 each

Soft drinks and juices | \$4.5 each

Mineral water | \$4.5 each

BEVERAGES

Bartenders are required at \$110 per bartender, with one bartender per 75 people for four hours. Cashiers are required at \$75 per cashier, with one cashier per 75 people for four hours.

BRAND OPTIONS

HOUSE BRANDS

Vodka | Svedka

Gin | Seagram

Rum | Cruzan Light

Tequila | Sauza Blanco

Bourbon | Jim Beam

Scotch | J&B

Whiskey | Seagram's 7

PREMIUM BRANDS

Vodka | Absolute

Gin | Beefeater

Rum | Bacardi Superior

Tequila | Sauza Gold

Bourbon | Jack Daniel's

Scotch | Dewars

Whiskey | Seagram's 7

TOP SHELF BRANDS

Vodka | Belvedere or Grey Goose

Gin | Bombay Sapphire or Tanqueray

Bourbon | Markers Mark or Knob Creek

Scotch | Chivas Regal or Johnny Walker Black

Rum | Captain Morgan

Tequila | Patrón Silver

Whisky | Crown Royal

Cognac | Hennessy VS

DOMESTIC BEER | CHOICE OF TWO

Miller Light, Bud Light, Michelob Ultra, Budweiser and Yuengling

IMPORTED BEER | CHOICE OF TWO

Heineken, Corona, Stella Artois, Blue Moon and Amstel Light

VIRGINIA CRAFT BEER | CHOICE OF TWO

Hardywood Brewery Single

Strangeways Brewing Albino Monkey Belgian White Ale

Legends Brewing Brown Ale

Legends Brewing Lager

Starr Hill Brewery Northern Lights IPA

Grateful American IPA





CALL TODAY TO SPEAK WITH A WEDDING SPECIALIST.

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