



# Event Menus

OMNI CHARLOTTESVILLE HOTEL  
EVENTS MENU



# TABLE OF CONTENTS

*Click on link below to be directed to that section of the menu*

[BREAKFAST](#)

[BREAKS](#)

[LUNCH](#)

[RECEPTION](#)

[DINNER](#)

[BEVERAGES](#)

[DETAILS](#)

[CONTACT INFORMATION](#)

*vg* Vegan

*v* Vegetarian

*gf* Gluten-free

*df* Dairy-free

*n* Contains Nuts

Prices are subject to 24% service charge and 12.3% sales tax. All menus and prices are subject to change.



# BREAKFAST BUFFETS

All breakfast buffets include orange juice, cranberry juice, Stance regular and decaffeinated coffee and assorted Numi hot teas. A minimum of 20 people are required for breakfast buffet service. An additional surcharge of 75 per meal applies for service of parties of less than 20 people.

Prices based on 1.5 hours of service. Add an additional 30 minutes of service for 5 per person. Prices are subject to 24% service charge and 12.3% sales tax. All menus and prices are subject to change.

## EXECUTIVE CONTINENTAL

sliced seasonal fresh fruits *df gf vg*  
assorted danish pastries, freshly baked croissants,  
and mini muffins *n v*  
sweet butter, preserves *v*  
assorted yogurts *gf v*  
24 per person

## VIRGINIA CONTINENTAL

sliced seasonal fresh fruits *df gf vg*  
whole apples, pears, bananas *df gf vg*  
assorted danish pastries, freshly baked croissants,  
mini muffins *n v*  
sweet butter, preserves *v*  
steel-cut oatmeal *df gf vg*  
toppings of strawberries,  
nuts, brown sugar, cream *n v*  
yogurt parfaits *n v*  
30 per person

## COUNTRY BREAKFAST

sliced seasonal fresh fruits *df gf vg*  
whole apples, pears, bananas *df gf vg*  
assorted danish pastries, freshly baked croissants,  
mini muffins, sweet butter, preserves *n v*  
assorted yogurts *gf v*  
buttermilk biscuits, sausage gravy  
scrambled cage-free eggs *gf v*  
applewood-smoked bacon *df gf*  
breakfast potatoes (vg, gf, df)  
36 per person

## AMERICAN CLASSIC

sliced seasonal fresh fruits *df gf vg*  
whole apples, pears, bananas *df gf vg*  
assorted danish pastries, freshly baked croissants,  
mini muffins, sweet butter, preserves *n v*  
vegan steel-cut oatmeal, strawberries, nuts, brown  
sugar, cream *n gf v*  
cinnamon brioche french toast, sweet butter,  
maple syrup *v*  
scrambled cage-free eggs *gf v*  
applewood-smoked bacon *df gf*  
country sausage links *df gf*  
breakfast potatoes (vg, gf, df)  
38 per person



# BREAKFAST BUFFETS

All breakfast buffets include orange juice, cranberry juice, Stance regular and decaffeinated coffee and assorted Numi hot teas. A minimum of 20 people are required for breakfast buffet service. An additional surcharge of 75 per meal applies for service of parties of less than 20 people.

Prices based on 1.5 hours of service. Add an additional 30 minutes of service for 5 per person. Prices are subject to 24% service charge and 12.3% sales tax. All menus and prices are subject to change.

## BLUE RIDGE BRUNCH

sliced seasonal fresh fruits, pineapple, melons, fresh berries *df gf vg*

baby spinach salad, strawberries, blueberries, red onions, candied pecans, balsamic dressing *ndf gf v*

greek yogurt, honey *gf v*

cinnamon brioche french toast, sweet butter, maple syrup *v*

cage-free egg scrambled eggs *gf v*

applewood-smoked bacon, sausage links *df gf*

butter milk biscuits, sausage gravy

fried breakfast potatoes *df gf vg*

assorted daily pastries, mini cheesecakes, macaroons, chocolate tarts (v, n)

42 per person

## BUFFET ENHANCEMENTS

pricing listed below is based on enhancing an existing menu. contact your catering manager for à la carte pricing.

### BREAKFAST CROISSANT SANDWICHES

ham, egg & muenster cheese croissants

egg & muenster cheese croissants *v*

10 per person

### BREAKFAST BISCUIT SANDWICHES

bacon, egg & cheese biscuits

egg & cheese biscuits *v*

8 per person

### SCRAMBLED EGGS & BACON

scrambled cage-free eggs, applewood-smoked bacon *gf*

10 per person added to any continental breakfast

### BACON & SAUSAGE LINKS

applewood-smoked bacon, sausage links *df gf*

12 per person added to any continental breakfast

### SMOKED SALMON

smoked salmon, assorted bagels, cream cheese, chopped egg, tomato, red onion, capers, lemon

15 per person added to any breakfast buffet



# BREAKFAST STATIONS

Prices based on 1.5 hours of service, unless otherwise noted. Add an additional 30 minutes of service for 5 per person. A minimum of 20 people are required for breakfast stations. An additional surcharge of 75 per meal applies for service of parties of less than 20 people. Stations are priced to be added to breakfast buffet menus. Stations are not available to purchase à la carte.

Attendants are required at 100 per attendant, with one attendant required per 75 guests. Prices are subject to 24% service charge and 12.3% sales tax. All menus and prices are subject to change.

## OMELET STATION

chef's cooked-to-order omelets | whole egg, egg whites, applewood-smoked bacon, sausage, peppers, onions, mushrooms, tomatoes, cheddar cheese, swiss cheese *gf*

egg beaters available upon request

18 per person | attendant required

## BREAKFAST TACO STATION

flour & corn tortillas, scrambled cage-free eggs, chorizo, applewood-smoked bacon, black beans, shredded cheddar cheese, peppers, onions, avocado, salsa verde, sour cream, hot sauce, chopped cilantro, sliced jalapeños, lime wedges

egg beaters available upon request

18 per person | attendant required



## MIMOSA & BLOODY MARY BAR

mimosas | house prosecco, orange juice, chilled apple cider, strawberries, raspberries

bloody marys | house vodka, bloody mary mix, celery, applewood-smoked bacon, olives, lemons, limes, horseradish sauce, hot sauce

12 per mimosa | 14 per bloody mary | attendant required



# PLATED BREAKFASTS

All plated breakfasts are served with with orange juice, Stance regular and decaffeinated coffee, and assorted Numi hot teas. Please select one plate for all guests in attendance.

Prices are subject to 24% service charge and 12.3% sales tax. All menus and prices are subject to change.

## CLASSIC PLATE

basket of mini croissants, chocolate croissants, assorted muffins, sweet butter, preserves (served family-style per table) *nv*

chai seed pudding, fresh berries *gf v*

scrambled eggs, applewood-smoked bacon

home-fried potatoes , peppers, onions *gf*

31 per person

## QUICHE PLATE

basket of mini croissants, chocolate croissants, assorted muffins, sweet butter, preserves (served family-style per table) *nv*

yogurt parfait, berries, granola, honey *nv*

quiche lorraine or vegetarian quiche

applewood-smoked bacon, breakfast potatoes *gf*

36 per person



# MORNING BREAKS

Prices based on 30 minutes of service. Add an additional 30 minutes of service for 5 per person.

Prices are subject to 24% service charge and 12.3% sales tax. All menus and prices are subject to change.

## THE BARISTA

assorted miniature quiches

coffee cakes *n v*

assorted biscotti *n v*

freshly brewed stance regular and  
decaffeinated coffee

assorted numi hot teas

assorted coffee syrups | vanilla, hazelnut,  
chocolate, caramel

canned coffee drinks

**18 per person**

## VIRGINIA APPLE ORCHARD

wedged red & green apples *df gf vg*

peanut butter, caramel dip *n v*

cheddar cheese wedges *gf v*

mini cinnamon sugar beignets *n v*

hot or chilled apple cider

**18 per person**

## ENERGY AND VITALITY

mason jars of whole almonds & cashews *n df gf vg*

assorted individual yogurts *gf v*

assorted granola bars *n v*

assorted naked fruit smoothies *v*

assortment of fruit-infused waters

**18 per person**



# AFTERNOON BREAKS

Prices based on 30 minutes of service. Add an additional 30 minutes of service for 5 per person.

Prices are subject to 24% service charge and 12.3% sales tax. All menus and prices are subject to change.

## HELLO MONTICELLO

meadow creek cheeses, fig compote,  
toasted almonds, grapes, assorted berries,  
local honey, honeycomb *n v*

artisan crackers

hot or chilled apple cider

fruit-infused water

22 per person

## UVA GAME DAY

mini corn dogs, ketchup, yellow mustard

pretzel bites, honey mustard, beer cheese

peanuts *n*

popcorn

route 11 potato chips

coke, diet coke, sprite, bottled water

20 per person

## BLUE RIDGE TRAIL

roasted red pepper hummus, soft pita

build-your-own trail mix | dried cranberries,  
dried cherries, banana chips, raisins, cashews,  
peanuts, almonds, candied pecans, pumpkin seeds,  
sunflower seeds, toasted coconut, m&m's,  
chocolate chips *n v*

coke, diet coke, sprite, bottled water

s.pellegrino flavored sparkling mineral water

22 per person

## SWEET TREAT

assorted cookies, brownies, blondies *n v*

freshly brewed stance regular and decaffeinated  
coffee

assorted numi hot teas

coke, diet coke, sprite, bottled water

18 per person





# À LA CARTE BREAKS

Items with \* require a set quantity to be purchased in advance.

Prices are subject to 24% service charge and 12.3% sales tax. All menus and prices are subject to change.

## MORNING

danish pastries, croissants, muffins, coffee cakes\* *nv* | 50 per dozen

assorted bagels, cream cheese, whipped butter, assorted jams\* *nv* | 50 per dozen

steel-cut vegan oatmeal strawberries, nuts, brown sugar, cream\* *ngfv* | 6 per person

hard-boiled eggs\* *dfgv* | 24 per dozen

whole fresh fruit | apples, pears, bananas \* *dfgv* | 4 per piece

individual yogurt cups *gv* | 5 each

boxed cereal, milk *nv* | 6 per box

## AFTERNOON

assorted cookies\* *nv* | 50 per dozen

brownies and/or blondies\* *nv* | 50 per dozen

individual mason jars of house-made trail mix\* *nv* | 6 per person or per jar

individual bags of route 11 potato chips *gv* | 5 per bag

individual mason jars of whole almonds & cashews \* *ndfgv* | 6 per person or per jar

individual bags of popcorn *gv* | 5 per bag

assorted granola bars *nv* | 5 each





## BOXED LUNCHES

All boxed lunches include a bag of local Route 11 chips, one piece of whole fruit, brownie, bottle of water, and choice of soft drinks.

Prices are subject to 24% service charge and 12.3% sales tax. All menus and prices are subject to change.

### TURKEY & SWISS

turkey, swiss, cranberry mayonnaise, lettuce, tomato, wheat ciabatta

### HAM & BRIE

ham, brie, arugula, pickled onion, olive tapenade, baguette

### CHICKEN SALAD

house-made chicken salad, flaky croissant

### BEEF & CHEDDAR

beef, sharp cheddar, horseradish mayonnaise, lettuce, tomato, pickled onion, hoagie

### CHICKEN CAESAR WRAP

grilled chicken, romaine, parmesan cheese, caesar dressing, flour tortilla

### HUMMUS WRAP

hummus, thinly sliced cucumber, carrots, bell pepper, spinach, crumbled feta cheese, spinach tortilla v

### VEGGIE QUINOA SALAD

quinoa, roasted chickpeas, cherry tomatoes, diced cucumbers, olives, crumbled feta, herbed lemon dressing v

two sandwiches | 34 per person

three sandwiches | 36 per person

four sandwiches | 38 per person

\*\*gluten-friendly ciabatta or gluten-friendly wrap available upon request *gf* | 2 per person



# LUNCH BUFFETS

Lunch buffets include water, iced tea, freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Prices based on 1.5 hours of service. Add an additional 30 minutes of service for 5 per person.

A minimum of 20 people are required for lunch buffet service. An additional surcharge of 75 per meal applies for service of parties less than 20 people. Prices are subject to 24% service charge and 12.3% sales tax. All menus and prices are subject to change.

## MOUNTAIN PICNIC

tomato bisque *gf v*

strawberry & spinach salad | feta, red onion, candied pecans, balsamic dressing *ngf v*

pasta salad *df v*

beef & sharp cheddar hoagie | lettuce, tomato, onion, horseradish mayonnaise

mini chicken salad croissants

hummus wrap | thinly sliced cucumber, carrots, bell pepper, spinach, crumbled feta cheese *v*

house chips *df gf vg v*

cookies, brownies, lemon bars *n v*

36 per person

## TASTE OF THE MEDITERRANEAN

minestrone soup *v*

caprese salad | fresh basil, mozzarella pearls, cherry tomato, balsamic, olive oil *gf v*

italian salad | chopped salad, onions, tomatoes, cucumber, basil, olive oil, vinegar *df gf v*

chicken marsala *gf*

seared salmon, lemon, capers *gf*

tortellini al forno *v*

broccoli, pangratto, garlic breadsticks *v*

tiramisu, miniature cannolis *n v n*

38 per person

## EL MERCADO

chicken tortilla soup *v*

tossed salad, cilantro ranch, balsamic vinaigrette dressing *gf v*

black bean & corn salad, peppers & onions *df gf vg*

beef & chicken fajita meat *df gf*

guacamole, pico de gallo, sour cream, shredded cheese *gf vg*

chili lime rice, refried beans *df gf v*

corn tortillas, flour tortillas *v*

tres leches cake, sopapillas *n v*

40 per person



# LUNCH BUFFETS

Lunch buffets include water, iced tea, freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Prices based on 1.5 hours of service. Add an additional 30 minutes of service for 5 per person.

A minimum of 20 people are required for lunch buffet service. An additional surcharge of 75 per meal applies for service of parties less than 20 people. Prices are subject to 24% service charge and 12.3% sales tax. All menus and prices are subject to change.

## VIRGINIA HOMESTEAD

tossed salad, ranch & italian dressing *gf v*

virginia ham & bean soup *gf*

fried chicken

bbq pulled pork, brioche rolls

green beans, stewed tomatoes *df*

house-made macaroni & cheese *v*

hot rolls, butter *v*

apple crisp, chocolate pecan pie *nv*

40 per person

## TASTE OF THE BLUE RIDGE STARTERS

basil tomato bisque *gf v*

mixed green salad, peppercorn ranch, citrus vinaigrette *gf v*

buttermilk cucumber salad, shaved fennel, pickled red onion, dill *gf v*

## ENTRÉES | CHOOSE TWO

grilled lemon chicken *df gf*

grilled flank steak, parsley butter *gf*

shrimp & grits *gf*

## ACCOMPANIMENTS

truffle fingerling potatoes *df gf vg*

creamed spinach *gf v*

hot rolls, butter *v*

## DESSERTS

lemon curd tarts *nv*

warm bread pudding *nv*

42 per person

\*add a third entrée

8 per person



## TWO-COURSE PLATED LUNCHESES

All two-course plated lunches include choice of one entrée and one dessert, freshly baked rolls, sweet butter, water, iced tea, freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas.

If more than one entrée is necessary due to dietary restrictions, the specific count of each entrée selection is required at least five business days prior to the event. The maximum number of entrée selections per event is two, with one option designated as vegetarian. The client is required to provide entrée identification cards for each guest attending the event.

Prices are subject to 24% service charge and 12.3% sales tax. All menus and prices are subject to change.

### ENTRÉES | CHOOSE ONE GRILLED CHICKEN CHEF SALAD

grilled chicken breast, tomatoes, hard-boiled eggs, cucumbers, feta cheese, pickled onions, ranch, vinaigrette *gf*

33 per person

### ROASTED PORK & PEAR SALAD

bibb lettuce, roasted pork, caramelized pear, meadow creek farm cheese, brown sugar vinaigrette *gf*

32 per person

### FAJITA SALAD

mixed greens, marinated steak, cheddar, pepper jack, pinto beans, tomatoes, grilled scallions, cilantro lime vinaigrette

alternative protein | chicken or shrimp

34 per person | one protein per group

### DESSERTS | CHOOSE ONE APPLE STRUDEL

crème anglaise *nv*

### KEY LIME PIE

graham cracker crust, whipped cream, raspberry *nv*

### NEW YORK CHEESECAKE

whipped cream, fresh berry *nv*



# THREE-COURSE PLATED LUNCHESES

All three-course plated lunches include choice of one starter, one entrée and one dessert, freshly baked rolls, sweet butter, water, iced tea, freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas.

If more than one entrée is necessary due to dietary restrictions, the specific count of each entrée selection is required at least five business days prior to the event. The maximum number of entrée selections per event is two, with one option designated as vegetarian. The client is required to provide entrée identification cards for each guest attending the event.

Prices are subject to 24% service charge and 12.3% sales tax. All menus and prices are subject to change.

## STARTERS | CHOOSE ONE

### HEIRLOOM TOMATO BISQUE

cream, basil *gf v*

### CRAB & CORN CHOWDER

decadent lump crabmeat, fresh corn *gf*

### CAESAR SALAD

romaine, baby tomatoes, shaved parmesan, croutons, caesar dressing *v*

### MIXED FETA SALAD

mixed garden greens, cherry tomatoes, cucumbers, shredded carrots, olive, feta, balsamic dressing *gf v*

### TOMATO & CUCUMBER SALAD

tomatoes, cucumbers, fennel, meyer lemon vinaigrette *df gf vg*

### FRISÉE & GOAT CHEESE SALAD

goat cheese medallion, candied pecans, frisée, sweet onion vinaigrette *gf v*





# THREE-COURSE PLATED LUNCHES

All three-course plated lunches include choice of one starter, one entrée and one dessert, freshly baked rolls, sweet butter, water, iced tea, freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas.

If more than one entrée is necessary due to dietary restrictions, the specific count of each entrée selection is required at least five business days prior to the event. The maximum number of entrée selections per event is two, with one option designated as vegetarian. The client is required to provide entrée identification cards for each guest attending the event.

Prices are subject to 24% service charge and 12.3% sales tax. All menus and prices are subject to change.

## ENTRÉES | CHOOSE ONE

### FIG & RICOTTA CHICKEN

fig & ricotta-stuffed chicken, crispy potatoes, seasonal vegetables, rosemary tomato jus *gf*

40 per person

### SEARED CHICKEN BREAST

roasted potatoes, grilled asparagus, tarragon demi-glace *df gf*

38 per person

### BRAISED BONELESS SHORT RIBS

creamed greens, glazed carrots *gf*

45 per person

### WALNUT-CRUSTED PORK LOIN

bleu cheese cream, roasted potatoes, seasonal vegetables *ngf*

38 per person

### SEARED SALMON

lemon butter sauce, rice pilaf, seasonal vegetables *gf*

38 per person

### MARINATED SHRIMP SCAMPI

garlic butter, basmati rice, seasonal vegetables *gf*

38 per person

### VEGETARIAN RAVIOLI

wilted spinach, roasted spring vegetables, sherry vinaigrette *v*

38 per person

### VEGAN FARRO

spinach, sweet potatoes, dried cherries, tomatoes, green onions *df vg*

38 per person



## THREE-COURSE PLATED LUNCHES

All three-course plated lunches include choice of one starter, one entrée and one dessert, freshly baked rolls, sweet butter, water, iced tea, freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas.

If more than one entrée is necessary due to dietary restrictions, the specific count of each entrée selection is required at least five business days prior to the event. The maximum number of entrée selections per event is two, with one option designated as vegetarian or vegan. The client is required to provide entrée identification cards for each guest attending the event.

Prices are subject to 24% service charge and 12.3% sales tax. All menus and prices are subject to change.

### DESSERTS | CHOOSE ONE

#### KEY LIME PIE

graham cracker crust, whipped cream, raspberry *nv*

#### NEW YORK CHEESECAKE

whipped cream, fresh berry *nv*

#### DOUBLE-CHOCOLATE TORTE

whipped cream, strawberry *ngf v*

#### VEGAN STRAWBERRY SHORTCAKE

layered strawberries, vegan shortcake *df vg*

#### RED VELVET CAKE

layers of red velvet cake, cream cheese icing *nv*







# RECEPTION HORS D'OEUVRES

All hors d'oeuvres require a minimum order of four dozen. Recommendations for variety and amount are noted below.

Recommendation with Dinner (before a full meal): 2-4 different types of hors d'oeuvres, 2-4 pieces per person

Recommendation for Light Hors d'Oeuvres Reception (no dinner): 4-6 different types of hors d'oeuvres, 6-8 pieces per person

Recommendation for Heavy Hors d'Oeuvres Reception (no dinner): 8-10 different types of hors d'oeuvres, 12-15 pieces per person

Prices are subject to 24% service charge and 12.3% sales tax. All menus and prices are subject to change.

## COLD SELECTION

sesame-crust tuna on wonton chip | 62 per dozen

shaved ham on biscuit crouton | 56 per dozen

truffle brie cheese & apricot,  
spice bread v | 56 per dozen

crostini, gorgonzola mousse,  
candied pecan nv | 56 per dozen

jumbo shrimp, cocktail sauce df gf | 62 per dozen

curried chicken & apple salad in phyllo ndf | 56 per  
dozen

ricotta & basil pinwheels v | 50 per dozen

caprese skewer | mozzarella pearl, cherry tomato,  
fresh basil, balsamic reduction v | 50 per dozen

spicy shrimp, lemon cream,  
cucumber gf | 56 per dozen

hummus, roasted pepper,  
pita chip df vg | 50 per dozen

## HOT SELECTION

smoked gouda arancini v | 56 per dozen

vegetable potsticker,  
soy dipping sauce vg | 62 per dozen

ham, brie, cranberry chutney,  
mini biscuit | 62 per dozen

chicken satay skewer,  
spicy peanut sauce n gf | 62 per dozen

miniature beef wellington,  
béarnaise dipping sauce | 62 per dozen

pan-fried crab cake,  
chipotle rémoulade | 72 per dozen

chicken & waffle skewer, spicy syrup | 62 per dozen

bacon-wrapped date gf | 62 per dozen

honey & sriracha chicken meatball df gf | 62 per  
dozen

## MINI DESSERTS

assortment of mini cheesecakes nv | 60 per dozen

assortment of french macarons nv | 55 per dozen

assortment of mini dessert cups nv | 50 per dozen

assortment of petit fours nv | 45 per dozen

mini lemon curd tarts nv | 45 per dozen

mini chocolate ganache & raspberry tarts nv | 55 per  
dozen



# RECEPTION DISPLAYS

Prices based on one hour of service. Add an additional 30 minutes of service to your reception for 5 per person.

Prices are subject to 24% service charge and 12.3% sales tax. All menus and prices are subject to change.

## ANTIPASTI DISPLAY

italian meats, cheeses, artichoke hearts, pepperoncini, cipollini onions, roasted peppers, assorted olives

22 per person

## ARTISANAL CHEESE BOARD

local & imported cheeses, honeycomb, assorted nuts, crackers, sliced baguette *n*

20 per person

## CRUDITÉS DISPLAY

raw assortment | carrots, broccoli, celery, radishes, vine-ripened tomatoes, spinach & ranch dips *v*

14 per person

## SPINACH & ARTICHOKE DIP

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

gluten-friendly crackers available upon request *gf*

70 per quart | serves approximately 8-10 guests

## DESSERT BOARD

fresh fruit, grapes, berries, mini assorted desserts, chocolate & yogurt-covered pretzels, caramel dip, chocolate dip *n v*

20 per person

## DESSERT SAMPLER CHOOSE FOUR

assortment of mini cheesecakes *n v*

assortment of french macarons *n v*

assortment of petit fours *n v*

mini cinnamon sugar beignets *n v*

mini lemon curd tarts *n v*

mini chocolate ganache & raspberry tarts *n v*

20 per person



# RECEPTION STATIONS

Prices based on one hour of service. Add an additional 30 minutes of service to your reception for 5 per person.

Chef attendant required for stations at 100 per chef, with one chef per 75 people. All stations require a minimum of 20 people unless otherwise noted.

Prices are subject to 24% service charge and 12.3% sales tax. All menus and prices are subject to change.

## ACTION STATIONS

### SHRIMP & GRITS STATION

shrimp, grits, asparagus tips, tomatoes, mushrooms, roasted corn *gf*

22 per person | attendant required

### MACARONI & CHEESE STATION

elbow pasta, grilled chicken, shrimp, mushrooms, broccoli, applewood-smoked bacon, bell peppers

22 per person | attendant required

### BUILD-YOUR-OWN CAESAR SALAD STATION

grilled chicken, shrimp, romaine, caesar dressing, parmigiano-reggiano

14 per person

### SLIDER STATION

slow-cooked pulled pork, grilled chicken breast, angus beef patties (2oz each), slider buns, cheese, mayonnaise, mustard, slaw

22 per person | attendant required

### PASTA STATION

linguini & rigatoni pasta, marinara, pesto, alfredo sauce, spinach, mushrooms, broccoli, yellow squash, fresh bell pepper, basil, chopped garlic, evoo, parmigiano-reggiano *n*

choose two: chicken, meatballs, shrimp

27 per person | attendant required

## CARVINGS

### THYME-RUBBED TURKEY

cranberry relish, rosemary mayonnaise, dinner rolls, sweet butter

550 each | serves 40 attendant required

### BROWN SUGAR-GLAZED HAM

mustard cream sauce, tarragon mayonnaise, miniature biscuits

500 each | serves 40 attendant required

### PEPPER-CRUSTED TENDERLOIN OF BEEF

rolls, sweet butter, traditional béarnaise, creamy horseradish sauce

550 each | serves 20 attendant required

### ROASTED PRIME RIB OF BEEF

rolls, sweet butter, au jus, creamy horseradish sauce

800 each | serves 40 attendant required



# DINNER BUFFETS

All dinner buffets include water, iced tea, freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Prices are based on 2 hours of service. Add an additional 30 minutes of service for 5 per person.

A minimum of 20 people are required for dinner buffet service. An additional surcharge of 75 per meal applies for service of parties less than 20 people. Prices are subject to 24% service charge and 12.3% sales tax. All menus and prices are subject to change.

## EXECUTIVE DINNER BUFFET

### STARTERS

tossed spinach salad | applewood-smoked bacon, mushrooms, pepitas, pickled onions, house dressing, gorgonzola *gf*

tomato, cucumber & fennel salad *gf vg*

crab and corn chowder *gf*

### ENTRÉES | CHOOSE TWO

chicken cordon bleu, swiss cheese sauce

braised short rib, herb polenta *gf*

beef tenderloin, mushroom demi-glace *df gf*

seared salmon, herb & lemon reduction *gf*

### ACCOMPANIMENTS

sour cream & chive mashed potatoes *gf*

fried brussels sprouts, maple glaze *gf vg*

hot rolls, sweet butter *v*

### DESSERTS

german chocolate cake *nv*

key lime pie *nv*

72 per person

### ENHANCEMENT

additional entrée

10 per person

## CHARLOTTESVILLE DINNER BUFFET

### STARTERS

spinach & frisée salad | applewood-smoked bacon, blue cheese crumbles, shaved red onion, peppercorn ranch, raspberry vinaigrette *gf*

carrot & raisin salad *gf vg*

local cheese display, berries, local honey *n gf v*

### ENTRÉES | CHOOSE TWO

lemon pepper chicken breast *df gf*

sliced roasted striploin, mushroom demi-glace *df gf*

pecan-crust trout, maple butter *n*

### ACCOMPANIMENTS

finest herb risotto *gf v*

roasted fingerling potatoes *gf vg*

grilled asparagus & peppers *gf vg*

hot rolls, sweet butter

### DESSERTS

caramel apple cheesecake *nv*

lemon bars *nv*

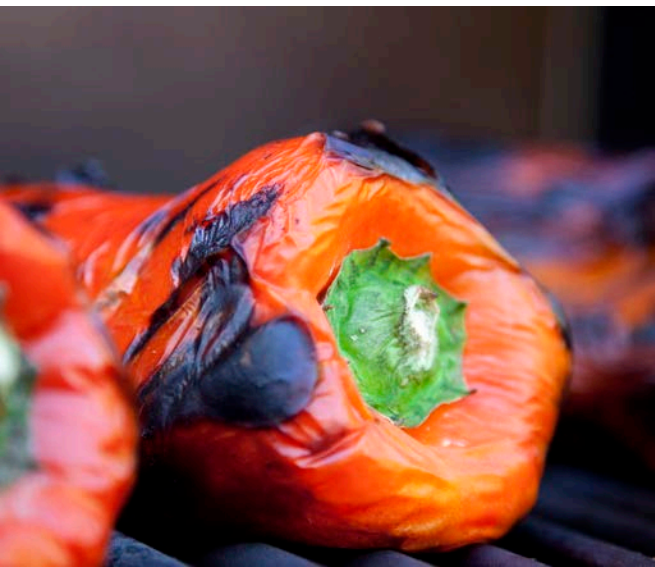
chocolate cake *nv*

70 per person | 10 per person per additional entrée

### ENHANCEMENT

additional entrée

10 per person



# DINNER BUFFETS

All dinner buffets include water, iced tea, freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Prices are based on 2 hours of service. Add an additional 30 minutes of service for 5 per person.

A minimum of 20 people are required for dinner buffet service. An additional surcharge of 75 per meal applies for service of parties less than 20 people. Prices are subject to 24% service charge and 12.3% sales tax. All menus and prices are subject to change.

## VIRGINIA BARBECUE BUFFET

### STARTERS

- virginia ham & pea soup *gf*
- seasonal garden greens, peppercorn ranch, citrus vinaigrette *gf v*
- black bean & corn salad *df gf vg*

### ENTRÉES

- jack daniel's-glazed chicken *df*
- slow-smoked bbq brisket *df gf*

### ACCOMPANIMENTS

- baked potato bar | applewood-smoked bacon, sour cream, butter, green onions *gf*
- creamed spinach *gf v*
- honey butter-glazed carrots *gf v*
- sweet cornbread, butter *v*

### DESSERTS

- bourbon pecan pie *nv*
- warm apple crisp *nv*
- 70 per person

## MONTICELLO BUFFET

### STARTERS

- crab & corn chowder *gf*
- romaine, mixed greens, goat cheese, pepitas, tomatoes, ranch, honey lemon vinaigrette *gf v*

### ENTRÉES | CHOOSE TWO

- seared chicken breast, black bean & corn salsa *df gf*
- grilled beef medallions, truffle demi-glace, roasted mushrooms *df gf*
- atlantic salmon, citrus butter sauce *gf*

### ACCOMPANIMENTS

- sweet potato purée *gf v*
- roasted cauliflower, chimichurri *gf v*
- hot rolls, butter *v*

### DESSERTS

- warm bread pudding *nv*
- new york-style cheesecake *nv*
- 70 per person

### ENHANCEMENT

- add a third entrée
- 10 per person



# PLATED DINNERS

All three-course plated dinners include choice of one starter, a maximum of two entrées and one dessert, freshly baked rolls, sweet butter, water, iced tea, freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas.

If more than one entrée is necessary due to dietary restrictions, the specific count of each entrée selection is required at least five business days prior to the event. The maximum number of entrée selections per event is three, with one option designated as vegetarian or vegan option. The client is required to provide entrée identification cards for each guest attending the event.

Prices are subject to 24% service charge and 12.3% sales tax. All menus and prices are subject to change.

## STARTERS | CHOOSE ONE

### CRAB & CORN CHOWDER

tender crab, sweet corn, creamy chowder base *gf*

### CHARRED SHRIMP

charred shrimp, fig & orange purée,  
served cocktail-style *gf*

### GARDEN SALAD

seasonal garden greens, julienned vegetables,  
sourdough croutons, ranch & vinaigrette dressing *v*

### CLASSIC CAESAR SALAD

romaine, shaved parmesan cheese, croutons,  
caesar dressing *v*

### SALAD MAISON

mixed greens, feta cheese, olives, tomatoes,  
cucumbers, house vinaigrette *gf v*

### TOMATO & CUCUMBER SALAD

tomato, cucumber, fennel salad,  
meyer lemon vinaigrette *vg*

### GOAT CHEESE & ARUGULA SALAD

goat cheese medallion, arugula, baby kale plate,  
dried cranberries, sweet onion vinaigrette *v*

### SPINACH, STRAWBERRY & BLUE CHEESE SALAD

spinach, arugula, blue cheese, strawberries,  
balsamic reduction *v*

### ROASTED TOMATO & BURRATA SALAD

arugula, roasted tomatoes, creamy burrata cheese,  
pesto vinaigrette *v*





# PLATED DINNERS

All three-course plated dinners include choice of one starter, a maximum of two entrées, and one dessert, freshly baked rolls, sweet butter, water, iced tea, freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas.

If more than one entrée is necessary due to dietary restrictions, the specific count of each entrée selection is required at least five business days prior to the event. The maximum number of entrée selections per event is three, with one option designated as vegetarian or vegan. The client is required to provide entrée identification cards for each guest attending the event.

Prices are subject to 24% service charge and 12.3% sales tax. All menus and prices are subject to change.

## ENTRÉES

### CHICKEN CORDON BLEU

potatoes, seasonal vegetables

54 per person

### SEARED AIRLINE CHICKEN BREAST

mashed potatoes, asparagus, thyme jus *gf*

54 per person

### GRILLED 8OZ FILET MIGNON

horseradish whipped potatoes, seasonal vegetables, rosemary demi-glace *gf*

75 per person

### MARINATED FLAT IRON STEAK

fingerling potato hash, seasonal vegetables, garlic demi-glace *gf*

62 per person

### SEARED SALMON

white wine butter, basmati rice, seasonal vegetables *gf*

54 per person

### FENNEL-RUBBED PORK TENDERLOIN

tarragon apple compote, fried brussels sprouts, herbed quinoa

54 per person

### CRAB-CRUSTED SEA BASS

blackened cream sauce, lemon risotto, seasonal vegetables

72 per person

### VEGETARIAN EGGPLANT PARMESAN

roasted tomato marinara, non-breaded grilled squashes & eggplant, parmesan cheese, tomato herbed rice *gf v*

46 per person

### VEGAN SEARED TOFU BOWL

wilted spinach, sweet potatoes, bell peppers, dried cranberries *gf vg*

46 per person



# PLATED DINNERS

All three-course plated dinners include a choice of one starter, a maximum of two entrées, and one dessert, freshly baked rolls, sweet butter, water, iced tea, freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas.

If more than one entrée is necessary due to dietary restrictions, the specific count of each entrée selection is required at least five business days prior to the event. The maximum number of entrée selections per event is three, with one option designated as vegetarian or vegan. The client is required to provide entrée identification cards for each guest attending the event.

Prices are subject to 24% service charge and 12.3% sales tax. All menus and prices are subject to change.

## DUO ENTRÉES CHOOSE TWO

paired on one plate

chef's choice of expertly paired starch and seasonal vegetable side

### GRILLED SHRIMP SKEWER

four jumbo shrimp marinated & grilled, citrus butter *gf*

### CRAB-CRUSTED SEA BASS

blackened cream sauce

### FILET MIGNON

4oz, grilled, rosemary demi-glace *df gf*

### SEARED CHICKEN BREAST

roasted tomato cream sauce *gf*

### VEGETARIAN RAVIOLI

wilted spinach, roasted spring vegetables, sherry vinaigrette *v*

99 per person

## PLATED DESSERTS CHOOSE ONE

### TURTLE CHEESECAKE

chocolate sauce *nv*

### FLOURLESS CHOCOLATE CAKE

raspberry, whipped cream *n gf*

### WALNUT APPLE STRUDEL

crème anglaise *nv*

### CHOCOLATE & BOURBON PECAN PIE

whipped cream *nv*

### TIRAMISU

ladyfingers, espresso, mascarpone, cocoa powder *nv*

### CHOCOLATE BREAD PUDDING

whipped cream, berries *nv*

### GLUTEN-FRIENDLY & DAIRY-FREE CHEESECAKE

strawberry sauce *n gf vg*

### GLUTEN-FRIENDLY RASPBERRY & ALMOND SHORTBREAD

with fresh raspberry *n gf vg*





# BEVERAGES

Prices are subject to 24% service charge and 12.3% sales tax. All menus and prices are subject to change.

## À LA CARTE BEVERAGES

- stance regular or decaffeinated coffee | 76 per gallon
- assorted numi hot teas | 3 per tea bag
- classic black iced tea | 38 per gallon
- enroot cold brew tea | 10 each
- assorted soft drinks | 5 each
- pure life water | 5 each
- acqua panna natural spring water | 6 each
- s.pellegrino sparkling mineral water | 6 each
- s.pellegrino essenza flavored sparkling mineral water | 6 each
- gatorade and powerade sports drinks | g2 grape, fruit punch, zero glacier, zero lemon-lime | 6 each
- vitaminwater | 5 each
- naked fruit juice & smoothies | 7 each
- fresh juice | orange, apple, grapefruit, cranberry, pineapple, tomato | 5 per bottle
- coconut water | 6 each
- red bull | energy drink or sugarfree | 7 each
- assorted kohana canned coffee drinks | 8 each
- fruit-infused water | 35 per gallon
- fruit-infused lemonade | 50 per gallon
- fruit-infused iced tea | 50 per gallon

## BEVERAGE PACKAGES

### BASIC BEVERAGE PACKAGE

- stance regular & decaffeinated coffee, assorted numi hot teas, soft drinks, bottled water
- half day (up to 4 hours) | 15 per person
- full day (up to 8 hours) | 20 per person

### UPGRADED BEVERAGE PACKAGE

- stance regular & decaffeinated coffee, assorted numi hot teas, iced tea, bottled still water, sparkling water, assorted juices, red bull, soft drinks
- half day (up to 4 hours) | 18 per person
- full day (up to 8 hours) | 24 per person



## BAR MIXOLOGY

A host bartender is required for all host bars at 150 per bar, per 75 people. Please select Host Bar By The Hour -OR- Host Bar On Consumption. A 500 cash bar minimum applies to open a hosted cash bar. Prices are subject to 24% service charge and 12.3% sales tax. All menus and prices are subject to change.

### HOST BAR BY THE HOUR CHOOSE ONE

#### CRAFT LIQUOR, BEER, WINE & SOFT DRINKS

first hour | 24 per person

additional hours | 16 per person, per hour

#### PREMIUM LIQUOR, BEER, WINE & SOFT DRINKS

first hour | 21 per person

additional hours | 14 per person, per hour

#### CALL LIQUOR, BEER, WINE & SOFT DRINKS

first hour | 18 per person

additional hours | 12 per person, per hour

#### BEER, WINE & SOFT DRINKS

first hour | 16 per person

additional hours | 11 per person, per hour

#### LOCAL BARBOURSVILLE WINE, LOCAL BEER & SOFT DRINKS

first hour | 18 per person

additional hours | 12 per person, per hour

### HOST BAR ON CONSUMPTION

#### LIQUOR

craft | 14 per drink

premium | 12 per drink

call | 11 per drink

cordial | 14 per drink

#### BEER | CHOOSE FOUR

domestic | budweiser, bud light, miller lite,  
michelob ultra | 6 each

premium | heineken, amstel light, corona,  
samuel adams, guinness | 7 each

starr hill northern lights ipa and  
starr hill the groove wheat (local) | 8 each

blue mountain brewery

full nelson pale ale (local) | 8 each

devils backbone vienna lager (local) | 8 each

three notch'd 40 mile ipa (local) | 8 each

#### WINES

bulletin place | chardonnay, sauvignon blanc, merlot,  
cabernet sauvignon | 11 per glass

wente hayes ranch | chardonnay, merlot, cabernet  
sauvignon | 12 per glass

barboursville | pinot grigio, chardonnay, merlot,  
cabernet sauvignon | 13 per glass

decoy by duckhorn | chardonnay, sauvignon blanc,  
pinot noir, cabernet sauvignon,  
merlot | 14 per glass

rose gold | provence | rosé | 12 per glass

sparkling wine | 12 per glass

#### SOFT DRINKS

coke, diet coke, sprite | 5 per drink

s. pellegrino mineral water | 5 per drink

smartwater | 6 per drink



# BAR MIXOLOGY

Cash bartender and cash-handling fee required for all cash bars at 250 per bar, with one bar per 75 people. A 500 cash bar minimum applies to open a hosted cash bar.

Prices are inclusive of tax and service charge. All menus and prices are subject to change.

## CASH BAR

### LIQUOR

craft | 18 per drink  
premium | 16 per drink  
call | 15 per drink  
cordial | 18 per drink

### BEER

domestic beer | 8 each  
premium or local beer | 10 each

### WINES

bulletin place | chardonnay, sauvignon blanc, merlot, cabernet sauvignon | 15 per glass  
wente hayes ranch | chardonnay, cabernet sauvignon, merlot | 16 per glass  
barboursville | pinot grigio, chardonnay, merlot, cabernet sauvignon | 18 per glass  
decoy by duckhorn | chardonnay, sauvignon blanc, pinot noir, cabernet sauvignon, merlot | 18 per glass  
rose gold | provence | rosé | 16 per glass  
sparkling wine | 12 per glass

### SOFT DRINKS

coke, diet coke, sprite | 6 per drink  
mineral water | 6 per drink

### 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



# SIGNATURE COCKTAILS

Prices are subject to 24% service charge and 12.3% sales tax. All menus and prices are subject to change.

## OMNI SIGNATURE COCKTAILS

add a selection of up to two barmalade-inspired cocktails using craft, premium or call brands to any bar

### GRAPEFRUIT PALOMA

rum, vodka or tequila

grapefruit-elderflower barmalade, pineapple juice, and omni sour

### BLOOD ORANGE WHISKEY SOUR

whiskey

blood orange-guava barmalade and omni sour

### SPICY MANGO SMASH

vodka, rum or gin

mango-habanero barmalade, pineapple juice and omni sour

### APPLE-PEAR CRUSH

vodka or gin

apple-pear barmalade, orange liqueur and omni sour

4 per person added to any host bar with liquor included | 14 per drink for on-consumption bars

## OMNI SIGNATURE MOCKTAILS

add a selection of barmalade-inspired mocktails to any bar

### BLOOD ORANGE MADRAS

blood orange-guava barmalade, cranberry juice and lime

### CINNAMON AND APPLE SOUR

apple-pear barmalade, monin cinnamon, omni sour and angostura bitters

4 per person added to any host bar with liquor included | 14 per drink for on-consumption bars



# WINES BY THE BOTTLE

The wines on this progressive wine menu 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.

## SPARKLING WINES

campo viejo | spain | cava brut | 55 per bottle  
ruffino | veneto, italy | prosecco | 42 per bottle

## WHITE AND ROSÉ WINES

bulletin place | south eastern australia | sauvignon blanc | 42 per bottle  
decoy by duckhorn | sonoma county, california | sauvignon blanc | 54 per bottle  
barboursville vineyard | barboursville, virginia | pinot grigio | 48 per bottle  
bulletin place | south eastern australia | chardonnay | 42 per bottle  
hayes ranch | california | chardonnay | 44 per bottle  
barboursville vineyards | barboursville, virginia | chardonnay | 48 per bottle  
decoy by duckhorn | sonoma county, california | chardonnay | 54 per bottle  
rose gold | provence | rosé | 44 per bottle

## RED WINES

decoy by duckhorn | sonoma county, california | pinot noir | 54 per bottle  
hayes ranch | california | merlot | 44 per bottle  
decoy by duckhorn | sonoma county, california | merlot | 54 per bottle  
bulletin place | south eastern australia | merlot | 42 per bottle  
bulletin place | south eastern australia | cabernet sauvignon | 42 per bottle  
hayes ranch | california | cabernet sauvignon | 44 per bottle  
barboursville vineyards | barboursville, virginia | cabernet sauvignon | 48 per bottle  
decoy by duckhorn | sonoma county, california | cabernet sauvignon | 54 per bottle



## DETAILS

Thank you for selecting Omni Charlottesville Hotel for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious and 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, center pieces, photography, music, entertainment and theme parties. As always, we will 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.

### GUARANTEES

The exact number of persons attending a function is due five (5) business days prior to the event by 12:00 noon. This number will be charged even if fewer persons attend. The hotel will prepare food for 5% over the guaranteed number. If the guarantee is increased within 72 hours of the event the hotel reserves the right to substitute menu items. 20% surcharge will be added to the master account for an increase in guarantee on the day of event. The hotel will not accept guarantees for meal counts lower than the amount of function attendees.

### FOOD AND BEVERAGE SERVICE POLICIES

Omni Charlottesville Hotel, as a licensee, is responsible for the administration, sale and service of all alcoholic beverages in accordance with the applicable statutes and the regulation of the Virginia Alcoholic Beverage Commission. Therefore, all liquor, beer and wine must be supplied by the hotel and consumed on the premises. The hotel reserves the right to refuse alcoholic beverage service to any person who, in the hotel's sole judgment, seems intoxicated.

### OUTSIDE FOOD OR BEVERAGE / FOOD TO GO

No food or beverage of any kind is permitted to be brought into or leave the hotel by the host of an event or the guests.

### DIETARY RESTRICTIONS

Please provide any dietary restrictions or special requests at a minimum with your final guaranteed guest count, five (5) business days prior to your event.

### PLATED FUNCTIONS

Plated meals are prepared in advance to correspond with your requested serve time. Last-minute changes or a program which runs late may sacrifice food quality. Please select one entrée to be served to all of your guests. If more than one entrée is arranged, the client is responsible for providing place-cards for each guest with an identifying menu selection and individual guest names. In addition, the exact number of each entrée selected will be required from the host with the final guaranteed guest count, due five (5) business days prior to the event date.

### BUFFET FUNCTIONS

Buffet service of groups under 20 will incur a 75 small-group fee per buffet style meal (breakfast, lunch, dinner buffets). This fee does not apply to breaks or ala carte options.

### MENU PLANNING

All food and beverage planning must be submitted to your Catering or Convention Services Manager at least 21 days in advance.

### ABOUT OUR COFFEE

We are proud to serve Stance Coffee, direct trade coffee that helps to transform lives. For more information visit: [omnihotels.com/stance-coffee](https://omnihotels.com/stance-coffee).



# DETAILS

## BANQUET EVENT ORDERS

Final event details (menu, agenda, setup, etc.), must be received within 21 days of your function. Once all details are received, your Catering Manager will provide you with a banquet event order (BEO). This BEO will show details specific to room layout, menu, and timeline. The BEO must be signed and returned to the hotel by 10 business days prior to the event date to guarantee services. A great deal of effort goes into coordinating a successful event, thus all the details must be completed and agreed upon in writing in the form of the BEO per the dates outlined in your contract. Any changes to the agreed upon setup of the function room contrary to the set designated and agreed to previously on the signed BEO will include a reset fee at a minimum of 150 plus tax. This fee is not a penalty, but a charge to cover the labor required to reset the room.

## SIGNAGE

To maintain the ambiance of the public spaces for all of our groups, your Service Manager will assist you with proper placement of your event signage. PinnacleLive can assist you with easel rental. The hotel will provide an event sign outside of each of your contracted meeting rooms. The hotel does not allow anything to be affixed to the walls, doors, floors, equipment, etc. If this is done without prior authorization, any damages will be the responsibility of the client.

## LINENS AND NAPKINS

The Omni Charlottesville Hotel provides classic white linen and white napkins for catered functions. Meetings use linen-less hardwood tables. Your Service Manager will be happy to discuss additional linen rental options.

## AUDIO-VISUAL

Omni Charlottesville Hotel has a preferred in-house audio-visual relationship with PinnacleLive. PinnacleLive maintains a well-trained on-site staff with the most technically advanced equipment and services to support your needs. Any outside audio-visual contractors must be preapproved in advance in writing by the hotel. Charges for load-in and load-out will apply. Certificates of liability will be required at a minimum. PinnacleLive is the exclusive provider of meeting room Wi-Fi, electrical distribution, rigging, house sound use and breakout rooms.

## COAT CHECK

Coat check service is available and recommended for functions during the colder months of November-March. 150 will be charged for each attendant with one attendant required per 150 guests.

## SECURITY

Security is available by request at 50/hour, per guard, subject to tax. One guard is recommended per 100 guests. Student functions with alcohol served will be required to purchase security.



CALL TODAY TO SPEAK WITH A CATERING SPECIALIST.

OMNI CHARLOTTESVILLE HOTEL • 434-971-5500

[OMNIHOTELS.COM/CHARLOTTESVILLE](https://www.omnihotels.com/charlottesville)

OMNI

CHARLOTTESVILLE

CONTACT INFORMATION