



Event Menus

OMNI CHARLOTTESVILLE HOTEL
EVENTS MENU



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v Vegetarian

vg Vegan

gf Gluten-friendly

df Dairy-free

Prices are subject to 24% service charge and 11.8% sales tax. All menus and prices are subject to change.



BREAKFAST BUFFETS

All breakfast buffets are served with 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 day applies for service of parties under 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 11.8% sales tax. All menus and prices are subject to change.

EXECUTIVE CONTINENTAL

Sliced seasonal fresh fruits
Banana nut muffins, blueberry muffins, croissants
Sweet butter, preserves
Assorted yogurts
23 per person

VIRGINIA CONTINENTAL

Sliced seasonal fresh fruits
Whole apples, pears, bananas
Assorted Danish pastries, croissants
Sweet butter, preserves
Hard-boiled eggs
Assorted cereals, milk
Assorted yogurts
28 per person

COUNTRY BREAKFAST

Sliced seasonal fresh fruits
Whole apples, pears, bananas
Assorted coffee cakes
Assorted miniature yogurts
Buttermilk biscuits, sausage gravy
Cage-free scrambled eggs, cheese, tomatoes
Applewood-smoked bacon
Breakfast potatoes
34 per person

AMERICAN CLASSIC

Sliced seasonal fresh fruits
Whole apples, pears, bananas
Assorted miniature muffins, Danish pastries, sweet butter, preserves
Steel-cut oatmeal dried fruit, nuts, brown sugar, cream
Cinnamon brioche French toast, sweet butter, maple syrup
Cage-free scrambled eggs
Applewood-smoked bacon
Sausage links
Breakfast potatoes
36 per person



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BLUE RIDGE BRUNCH

Sliced seasonal fresh fruits, pineapple, melons, fresh berries

Baby spinach salad, strawberries, blueberries, red onions, candied pecans, balsamic dressing

Coffee cake, assorted Danish, assorted croissants, sweet butter, preserves

Assorted cereals, milk

Steel-cut oatmeal, dried fruits, nuts, brown sugar, cream

Cage-free scrambled eggs, cheddar cheese

Applewood-smoked bacon, sausage links

Buttermilk biscuits, sausage gravy

Fried breakfast potatoes

Mini cheesecakes, macaroons, chocolate tarts

42 per person

BUFFET ENHANCEMENTS

Pricing listed below is based on enhancing an existing menu

BREAKFAST CROISSANT SANDWICHES

Ham, egg & Muenster cheese croissants

9 per person

BREAKFAST BISCUIT SANDWICHES

Bacon, egg & cheese biscuits

Egg & cheese biscuits

8 per person

SCRAMBLED EGGS AND BACON

Cage-free scrambled eggs, applewood-smoked bacon

10 per person, added to any continental breakfast

BACON AND SAUSAGE LINKS

Applewood-smoked bacon, sausage links

12 per person, added to any continental breakfast



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 day applies for service of parties of 20 people or less. 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 11.8% 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

Egg beaters available upon request
16 per person | attendant required

BREAKFAST TACO STATION

Flour and corn tortillas, cage-free scrambled 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
17 per person | attendant required

MIMOSA AND 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

14 per person | attendant required,
one hour of service





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.

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CLASSIC PLATE

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

Chai seed pudding, fresh berries

Scrambled eggs, applewood-smoked bacon, home-fried potatoes, peppers, onions

30 per person

QUICHE PLATE

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

Yogurt parfait, berries, granola, honey

Choose one | Quiche Lorraine or vegetarian quiche

Applewood-smoked bacon, breakfast potatoes

35 per person



MORNING BREAKS

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

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THE BARISTA

Diced fresh fruits

Assorted miniature quiches

Coffee cakes

Assorted biscotti

Freshly brewed Stance regular and decaffeinated coffee

Assorted Numi hot teas

Assorted coffee syrups | Vanilla, hazelnut, chocolate, caramel

Kohana canned coffee drinks

18 per person

VIRGINIA APPLE ORCHARD

Wedged red & green apples

Peanut butter, caramel dip

Cheddar cheese wedges

Mini beignets

Choose hot or chilled apple cider

18 per person

ENERGY AND VITALITY

Mason jars of whole almonds & cashews

Assorted individual yogurts

Assorted granola bars

Assorted Naked fruit smoothies

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.

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HELLO MONTICELLO

Meadow creek cheeses, fig compote, toasted almonds, grapes, assorted berries, local honey, honeycomb

Artisan crackers

Choice of hot or chilled apple cider

Fruit-infused water

22 per person

UVA GAME DAY

Mini Corn dogs

Pretzel bites, assorted mustards, cinnamon sugar, honey mustard

Peanuts

Popcorn

Route 11 Potato Chips

Coke, Diet Coke, Sprite, bottled water

18 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

Coke, Diet Coke, Sprite, bottled water

S.Pellegrino Essenza flavored sparkling mineral water

22 per person

SWEET TREAT

Assorted cookies, brownies, blondies

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.

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MORNING

Danish pastries, croissants, muffins, coffee cakes* | 48 per dozen

Assorted bagels, cream cheese, whipped butter, assorted jams* | 48 per dozen

Steel-cut oatmeal, dried fruits, nuts, brown sugar, maple syrup, cream* | 6 per person

Hard-boiled eggs* | 24 per dozen

Whole fresh fruit | Apples, pears, bananas | 4 per piece

Individual yogurt cups | 4 each

Boxed cereal, milk | 5 per box

AFTERNOON

Assorted cookies* | 48 per dozen

Brownies and/or blondies* | 48 per dozen

Individual mason jars of house-made trail mix* | 5 per person or per jar

Individual bags of Route 11 Potato Chips | 4 per bag

Individual mason jars of whole almonds & cashews* | 5 per person or per jar

Individual bags of popcorn | 4 per bag

Assorted granola and power bars | 4 each



BOXED LUNCHES

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

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TURKEY & SWISS

Turkey, Swiss, cranberry mayonnaise, lettuce, tomato on wheat ciabatta

HUMMUS WRAP

Hummus, thinly sliced cucumber, carrots, bell pepper, spinach, crumbled feta cheese in a spinach tortilla v

HAM & BRIE

Ham, brie, arugula, pickled onion, olive tapenade on a baguette

VEGGIE QUINOA SALAD

Quinoa, roasted chickpeas, cherry tomatoes, diced cucumbers, olives, crumbled feta, lemon herb dressing v

CHICKEN SALAD

House-made chicken salad on a flaky croissant

Two sandwiches | 33 per person

Three sandwiches | 35 per person

Four sandwiches | 38 per person

**Gluten-friendly ciabatta or gluten-friendly wrap available upon request | Add 2 per person

BEEF & CHEDDAR

Beef, sharp cheddar, horseradish mayonnaise, lettuce, tomato, pickled onion on a Hoagie

SHRIMP CAESAR WRAP

Grilled shrimp, romaine, parmesan cheese, Caesar dressing in a flour tortilla



LUNCH BUFFETS

Lunch buffets are served with 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 day applies for service of parties under 20 people. Prices are subject to 24% service charge and 11.8% sales tax. All menus and prices are subject to change.

MOUNTAIN PICNIC

- Tomato bisque
 - Strawberry spinach salad | Feta, red onion, candied pecans, balsamic dressing
 - Pasta salad
 - Beef & sharp cheddar hoagie
 - Horseradish mayonnaise, lettuce, tomato, pickled onion
 - Mini chicken salad croissants
 - Hummus wrap | Thinly sliced cucumber, carrots, bell pepper, spinach, crumbled feta cheese v
 - Hot rolls, butter
 - Cookies, brownies, lemon bars
- 35 per person

EL MERCADO

- Chicken tortilla soup
 - Tossed salad, cilantro ranch, balsamic vinaigrette dressing
 - Black bean & corn salad
 - Beef and chicken fajita meat
 - Peppers & onions
 - Sour cream, guacamole, pico de gallo, shredded cheese
 - Chili lime rice, refried beans v
 - Corn and flour tortillas
 - Tres leches cake, sopapillas, honey
- 38 per person

TASTE OF THE MEDITERRANEAN

- Minestrone soup
 - Caprese salad | Fresh basil, mozzarella pearls, cherry tomato, balsamic, olive oil
 - Panzanella salad | Roasted peppers, cherry tomatoes, cucumbers, arugula, frisée, rustic croutons, pesto
 - Chicken marsala
 - Seared salmon, lemon, capers
 - Tortellini al forno
 - Broccoli, pangratto
 - Garlic breadsticks
 - Tiramisu, miniature cannolis
- 36 per person



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VIRGINIA HOMESTEAD

Tossed salad, ranch and Italian dressing

Southern-style coleslaw

Lemon pepper baked chicken breast

BBQ pulled pork, brioche rolls

Green beans, stewed tomatoes

House-made macaroni & cheese

Hot rolls, butter

Apple crisp

Chocolate pecan pie

38 per person

TASTE OF THE BLUE RIDGE

STARTERS

Virginia ham & bean soup

Mixed green salad, peppercorn ranch, citrus vinaigrette

Buttermilk cucumber salad, shaved fennel, pickled red onion, dill

ENTRÉES | CHOOSE TWO

Chilled grilled chicken breast, pickled vegetables

Roasted London broil, red wine demi-glace

Shrimp & grits

ACCOMPANIMENTS

Truffle fingerling potatoes

Creamed spinach

Hot rolls, butter

DESSERTS

Lemon curd tarts

Warm bread pudding

42 per person | 8 per person, per additional entrée



TWO-COURSE PLATED LUNCHESES

All two-course plated lunches include a 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 11.8% 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

31 per person

ROASTED PORK & PEAR SALAD

Bibb lettuce, roasted pork, Meadow Creek Farm cheese, caramelized pear, brown sugar vinaigrette

31 per person

FAJITA SALAD

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

Alternative protein | Chicken or shrimp

33 per person | one protein per group

DESSERTS | CHOOSE ONE APPLE STRUDEL

Crème anglaise

KEY LIME PIE

Graham cracker crust, whipped cream, a raspberry

NEW YORK CHEESECAKE

Whipped cream, a fresh berry



THREE-COURSE PLATED LUNCHESES

All three-course plated lunches include a 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.

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STARTERS | CHOOSE ONE

MIXED FETA SALAD

Mixed garden greens, cherry tomatoes, cucumbers, shredded carrots, olive, feta, balsamic dressing

TOMATO & CUCUMBER SALAD

Tomatoes, cucumbers, fennel, Meyer lemon vinaigrette

FRISÉE & GOAT CHEESE SALAD

Goat cheese medallion, candied pecans, frisée, sweet onion vinaigrette

CRAB & CORN CHOWDER

Decadent lump crabmeat, fresh corn

BRUNSWICK STEW

Hearty stew of chicken and brisket



THREE-COURSE PLATED LUNCHES

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ENTRÉES | CHOOSE ONE

FIG & RICOTTA CHICKEN

Fig & ricotta-stuffed chicken, herb polenta, seasonal vegetables, rosemary tomato jus

39 per person

SEARED CHICKEN BREAST

Roasted potatoes, grilled squash, tarragon demi-glace *gf*

37 per person

BONELESS BRAISED SHORT RIBS

Creamed greens, glazed carrots *gf*

44 per person

WALNUT-CRUSTED PORK LOIN

Bleu cheese cream, roasted potatoes, seasonal vegetables

35 per person

SEARED SALMON

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

36 per person

MARINATED SHRIMP SCAMPI

Garlic butter, basmati rice, grilled squash *gf*

37 per person

VEGAN MUSHROOM RAVIOLI

Wilted spinach, roasted spring vegetables, sherry vinaigrette *vg*

35 per person

VEGAN FARRO

Spinach, sweet potatoes, dried cherries, tomatoes, green onions *vg*

36 per person



THREE-COURSE PLATED LUNCHES

All three-course plated lunches include a 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.

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DESSERTS | CHOOSE ONE

KEY LIME PIE

Graham cracker crust, whipped cream, raspberry

NEW YORK CHEESECAKE

Whipped cream, fresh berry

DOUBLE CHOCOLATE TORTE

Whipped cream, strawberry *gf*

VEGAN STRAWBERRY SHORTCAKE

Layered strawberries on vegan shortcake *vg*

RED VELVET CAKE

Layers of red velvet cake, cream cheese icing





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

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COLD SELECTION

Sesame-crusted tuna on wonton chip | 60 per dozen

Shaved ham on biscuit crouton | 54 per dozen

Truffle brie cheese & apricot on spice bread | 54 per dozen

Crostini, Gorgonzola mousse, candied pecan v | 54 per dozen

Jumbo shrimp, cocktail sauce | 60 per dozen

Curried chicken & apple salad in phyllo | 54 per dozen

Ricotta & basil pinwheels | 48 per dozen

Caprese skewer | Mozzarella pearl, cherry tomato, fresh basil, balsamic reduction v | 48 per dozen

Spicy shrimp, lemon creme on cucumber gf | 54 per dozen

Hummus, roasted pepper on pita chip vg | 48 per dozen

HOT SELECTION

Smoked Gouda arancini v | 54 per dozen

Vegetable potsticker, soy dipping sauce vg | 60 per dozen

Ham, brie, & cranberry chutney mini biscuit | 60 per dozen

Chicken satay skewer, spicy peanut sauce | 60 per dozen

Miniature beef Wellington, béarnaise dipping sauce | 60 per dozen

Pan-fried crabcake, chipotle rémoulade | 72 per dozen

Chicken & waffle skewer, spicy syrup | 60 per dozen

Bacon-wrapped date gf | 60 per dozen

Honey sriracha chicken meatball | 60 per dozen

Crispy asparagus phyllo vg | 60 per dozen

MINI DESSERTS

Assortment of mini cheesecakes | 60 per dozen

Assortment of French macaroons | 35 per dozen

Assortment of mini dessert cups | 50 per dozen

Assortment of chocolate petit fours | 45 per dozen

Mini beignets | 40 per dozen

Mini lemon curd tarts | 45 per dozen

Mini chocolate ganache & raspberry tarts | 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.

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ANTIPASTI DISPLAY

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

21 per person

FRUIT AND CHOCOLATE BOARD

Cubed fresh fruits, assortment of dried fruits, assorted berries, chocolate & yogurt-covered pretzels, caramel dip, chocolate sauce

17 per person

ARTISANAL CHEESE BOARD

Local & imported cheeses, honeycomb, assorted nuts, crackers, sliced baguette

18 per person

SWEET ENDINGS CHOOSE FOUR

Assortment of mini cheesecakes

Assortment of French macaroons

Assortment of chocolate petit fours

Mini beignets

Mini lemon curd tarts

Mini chocolate ganache & raspberry tarts

18 per person

CRUDITÉS DISPLAY

Raw assortment | Carrots, broccoli, celery, radishes, vine-ripened tomatoes, spinach and ranch dips

12 per person

SPINACH & ARTICHOKE DIP

Baby spinach, artichoke hearts, parmesan & herb cream sauce, freshly sliced baguettes, assorted crackers

Gluten-friendly crackers available upon request *gf*
70 per quart | serves approximately 8-10 guests





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.

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ACTION STATIONS

SHRIMP AND GRITS STATION

Shrimp, grits, asparagus tips, tomatoes, mushrooms, roasted corn

21 per person | attendant required

MACARONI & CHEESE STATION

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

21 per person | attendant required

BUILD-YOUR-OWN CAESAR SALAD

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

20 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 includes 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 day applies for service of parties under 20 people. Prices are subject to 24% service charge and 11.8% 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

Tomato, cucumber & fennel salad

Chilled display of tenderloin and grilled asparagus

ENTRÉES | CHOOSE TWO

Braised short rib, herb polenta

Chicken cordon bleu, Swiss cheese sauce

Seared salmon, pineapple salsa

ACCOMPANIMENTS

Sour cream & chive mashed potatoes

Fried Brussels sprouts, maple glaze

Hot rolls, sweet butter

DESSERTS

German chocolate cake

Key lime pie

72 per person | 10 per person per additional entrée

CHARLOTTESVILLE DINNER BUFFET

STARTERS

Spinach & frisée salad, applewood-smoked bacon, blue cheese crumbles, shaved red onion, peppercorn ranch, raspberry vinaigrette

Carrot & raisin salad

Local cheese display, berries, local honey

ENTRÉES | CHOOSE TWO

Sliced roasted striploin, mushroom demi-glace

Lemon pepper chicken breast

Pecan-crusting trout, maple butter

ACCOMPANIMENTS

Fine herb risotto

Roasted fingerling potatoes

Grilled asparagus & peppers

Hot rolls, sweet butter

DESSERTS

Caramel apple cheesecake

Lemon bars

Chocolate cake

62 per person | 10 per person per additional entrée



DINNER BUFFETS

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VIRGINIA BARBECUE BUFFET

STARTERS

Virginia ham & pea soup

Seasonal garden greens, peppercorn ranch, citrus vinaigrette

Black bean & corn salad

Baked potato bar | Applewood-smoked bacon, sour cream, butter, green onions

ENTRÉES

Slow-smoked BBQ brisket

Jack Daniel's-glazed chicken

ACCOMPANIMENTS

Creamed spinach

Honey butter-glazed carrots

Sweet cornbread, butter

DESSERTS

Bourbon pecan pie

Warm apple crisp

68 per person

MONTICELLO BUFFET STARTERS

Crab & corn chowder

Romaine, mixed greens, goat cheese, pepitas, tomatoes, ranch, lemon honey vinaigrette

ENTRÉES | CHOOSE TWO

Atlantic salmon, citrus butter sauce

Grilled beef medallions, truffle demi-glace, roasted mushrooms

Seared chicken breast, black bean & corn salsa

ACCOMPANIMENTS

Sweet potato purée

Roasted cauliflower, chimichurri

Hot rolls, butter

DESSERTS

Warm bread pudding

New York-style cheesecake

68 per person | 10 per person per additional entrée



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 two, with one option designated as vegetarian. The client is required to provide entrée identification cards for each guest attending the event.

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STARTERS | CHOOSE ONE

SPICY CRAB & CORN CHOWDER

Tender crab, sweet corn, creamy chowder base

TOMATO & CUCUMBER SALAD

Tomato, cucumber & fennel salad, Meyer lemon vinaigrette

CLASSIC CAESAR SALAD

Romaine, parmesan cheese, croutons, Caesar dressing

SALAD MAISON

Mixed greens, feta cheese, olives, tomatoes, cucumbers, house vinaigrette

SPINACH & BLUE CHEESE

Spinach, arugula, blue cheese, balsamic reduction

ROASTED TOMATO & BURRATA SALAD

Arugula, roasted tomatoes, creamy burrata cheese, pesto vinaigrette

GOAT CHEESE & ARUGULA

Goat cheese medallion, arugula, baby kale plate, candied pecans, sweet onion vinaigrette

CHARRED SHRIMP

Charred shrimp, fig & orange purée, served cocktail-style





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 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 11.8% sales tax. All menus and prices are subject to change.

ENTRÉES | CHOOSE TWO

CHICKEN CORDON BLEU

Potatoes, seasonal vegetables

49 per person

CHICKEN BREAST CACCIATORE

Roasted potatoes, peppers, onions, squashes, spicy tomato sauce *gf*

48 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*

59 per person

BUTTER-POACHED SALMON

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

46 per person

FENNEL-RUBBED PORK TENDERLOIN

Tarragon apple compote, fried Brussels sprouts, herbed quinoa

48 per person

CRAB-CRUSTED SEA BASS

Blackened cream sauce, lemon risotto, seasonal vegetables

72 per person

EGGPLANT PARMESAN

Roasted tomato marinara, grilled squashes, parmesan cheese *v*

44 per person

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.

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DUO ENTRÉES

Choose two to be paired on one plate

Served with Chef's choice of starch and seasonal vegetables

99 per person

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 *gf*

SEARED CHICKEN BREAST

Roasted tomato cream sauce *gf*

VEGAN MUSHROOM RAVIOLI

PLATED DESSERTS CHOOSE ONE

TURTLE CHEESECAKE

Chocolate sauce

FLOURLESS CHOCOLATE CAKE

Raspberry, whipped cream *gf*

APPLE WALNUT STRUDEL

Crème anglaise

CHOCOLATE & BOURBON PECAN PIE

Whipped cream

TIRAMISU

Ladyfingers, espresso, mascarpone, cocoa powder

CHOCOLATE BREAD PUDDING

Whipped cream, berries

GLUTEN & DAIRY-FREE CHEESECAKE

Strawberry sauce *gf vg*

RASPBERRY ALMOND SHORTBREAD

Raspberry *gf*



BEVERAGES

Prices are subject to 24% service charge and 11.8% sales tax. All menus and prices are subject to change.

ALA 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) | 19 per person

UPGRADED BEVERAGE PACKAGE

Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water, assorted juices, Red Bull

Half Day (up to 4 hours) | 18 per person

Full Day (up to 8 hours) | 23 per person



BARS

A host bartender is required for all host bars at 150 per bar. One bar is required per 75 people.
Please select one option: Host Bar By The Hour -OR- Host Bar On Consumption
Prices are subject to 24% service charge and 11.8% sales tax. All menus and prices are subject to change.

HOST BAR BY THE HOUR

Choose one package below

CRAFT LIQUOR, BEER, WINE AND SOFT DRINKS

First hour | 24 per person

Additional hours | 15 per person, per hour

PREMIUM LIQUOR, BEER, WINE AND SOFT DRINKS

First hour | 21 per person

Additional hours | 14 per person, per hour

CALL LIQUOR, BEER, WINE AND SOFT DRINKS

First hour | 16 per person

Additional hours | 12 per person, per hour

BEER, WINE AND SOFT DRINKS

First hour | 14 per person

Additional hours | 10 per person, per hour

LOCAL BARBOURSVILLE WINE, LOCAL BEER, AND SOFT DRINKS

First hour | 16 per person

Additional hours | 11 per person, per hour

HOST BAR ON CONSUMPTION

Choose from the available options below

LIQUOR

Craft | 14 per drink

Premium | 12 per drink

Call | 10 per drink

Cordial | 12 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 The Love 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

Choose two reds and two whites

Bulletin Place | Chardonnay, Sauvignon Blanc, Merlot, Cabernet Sauvignon | 11 per glass

Wente Hayes Ranch | Chardonnay, Rosé, Merlot, Cabernet Sauvignon | 12 per glass

Barboursville | Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon | 12 per glass

Decoy by Duckhorn | Chardonnay, Sauvignon Blanc, Rosé, Pinot Noir, Cabernet Sauvignon, Merlot | 13 per glass

Sparkling Wine | 12 per glass

SOFT DRINKS

Coke, Diet Coke and Sprite | 5 per drink

S. Pellegrino Mineral Water | 5 per drink

Smartwater | 6 per drink

BEVERAGES

| OMNI CHARLOTTESVILLE HOTEL

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BARS

Cash bartender and cash-handling fee required for all cash bars at 250 per bar, with one bar per 75 people.

Prices are subject to 24% service charge and 11.8% sales tax. All menus and prices are subject to change.

CASH BAR

LIQUOR

Craft | 14 per drink

Premium | 12 per drink

Call | 11 per drink

Cordial | 13 per drink

BEER

Domestic Beer | 7 each

Premium or Local Beer | 8 each

WINES

Bulletin Place | Chardonnay, Sauvignon Blanc, Merlot, Cabernet Sauvignon | 12 per glass

Wente Hayes Ranch | Chardonnay, Rosé, Cabernet Sauvignon, Merlot | 13 per glass

Barboursville | Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon | 13 per glass

Decoy by Duckhorn | Chardonnay, Sauvignon Blanc, Rosé, Pinot Noir, Cabernet Sauvignon, Merlot | 14 per glass

Sparkling Wine | 12 per glass

SOFT DRINKS

Coke, Diet Coke, Sprite | 5 per drink

Mineral Water | 5 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 11.8% sales tax. All menus and prices are subject to change.

OMNI SIGNATURE COCKTAILS

Add a selection of Barmalade-inspired cocktails (using Craft, Premium or Call brands) to any bar

Choose up to two

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

Kenwood Vineyards Yulupa | Sonoma County, California | Cuvée Brut | 38 per bottle

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 | 38 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

Decoy by Duckhorn | Sonoma County, California | Rosé | 54 per bottle

Hayes Ranch | California | 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 | 38 per bottle

Bulletin Place | South Eastern Australia | Cabernet Sauvignon | 38 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 (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 whom, 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, (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 (5) business days prior to the event date.

BUFFET FUNCTIONS

Buffet service of groups under 20 will incur a 75 small-group fee daily.

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.



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 \$150.00 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. 100 will be charged for each attendant with one attendant recommended per 150-200 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.

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CONTACT INFORMATION