

Virginia is for
lovers.
wedding brochure



OMNI
CHARLOTTESVILLE





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Let your happily
ever after begin.



about

Omni Charlottesville Hotel.

THE FRESH FACE OF SOUTHERN HOSPITALITY

Celebrate your special day at the Omni Charlottesville Hotel, where the charm of downtown Charlottesville meets timeless elegance.

Have your first dance in the enchanting Jefferson Ballroom, accommodating up to 400 guests, or choose the intimate Skyline Room for a more personal gathering. Our venue beautifully blends historic allure with contemporary sophistication, ensuring your wedding is both unforgettable and unique.

Our dedicated team is committed to bringing your vision to life, meticulously planning every detail to create cherished memories. From distinctive venues to exceptional cuisine and luxurious accommodations, we offer the best of everything for your celebration.

At the Omni Charlottesville Hotel, we're with you from the first planning stages to the final toast, providing legendary service every step of the way. Let us craft a personalized package that transforms your dreams into reality and ensures your wedding day is nothing short of spectacular.

Experience unparalleled convenience with on-site accommodations for you and your guests and let us handle the details while you focus on enjoying your day. We are honored to be part of your special celebration and are dedicated to making your wedding experience truly extraordinary.

Host your wedding at the Omni Charlottesville Hotel and let us provide you with the VIP treatment you deserve. Your perfect day awaits—allow us to make it extraordinary.



The Ceremony.

For your ceremony, The Omni Charlottesville Hotel offers your choice of the sunlit Skyline Room, overlooking the Charlottesville Historical Downtown Pedestrian Mall, or the Grand Jefferson Ballroom. This is just the beginning of love at first sight.

CEREMONY PRICE

- Ceremony price with reception \$1,500.00, plus tax
- Ceremony price without reception \$3000.00, plus tax

CEREMONY INCLUSIONS:

- Complimentary Ceremony Rehearsal the week prior
- Fruit Infused Water Station for Guest Refreshments
- Ceremony set-up by Omni staff including placement of personal decorations
- Complimentary parking in the Omni parking garage for your wedding guests
- Ceremony clean-up and tear-down included
- Omni banquet chairs
- Choice of Venue Space
- The Skyline Room | Seats up to 115
- The Jefferson Ballroom | Seats up to 400

The Reception.

Add your unique style, your music, flowers, and cake. Let us take care of the rest. The following are included in all wedding receptions:

- Cocktail hour with passed hors d'oeuvres
- Choice of dinner packages to include buffet and plated options
- Total of four hours of open bar service (one hour for cocktail hour, three hours for reception), bartenders included
- Toast with sparkling wine or non-alcoholic sparkling cider
- Professional cake cutting and service
- Wedding event specialist and superior on-site event team to assist with pre-planning (timeline, menu, personalized room layout) and execution of event
- Wedding menu tasting for up to four guests
- Reception set up by Omni staff, including placement of personal decorations including pre-arranged centerpieces and other décor.
- Tables and chairs as needed, including 60" round tables, gift table, guestbook table, cake table and DJ table
- Floor length white linens
- Elegant China, silver, and glassware
- Votive candles, table numbers, sign holders, upon request
- 21' x 21' wooden parquet dance floor
- Staging for entertainment
- Professional tableside service staff
- Teardown and cleanup of reception space
- Complimentary parking in hotel garage for your wedding guests
- Storage Room beginning on the day of your arrival at the hotel for personal décor items.
- One-night stay in our beautiful suite for the bride & groom for weddings with a catering minimum of \$10,000 or more. Qualify for two nights in a suite with a contracted minimum of \$12,000.00 or more. Suites are based on availability at the time of contract.
- Reduced guest room rates for your wedding guests with contracted room blocks.
- 10% Discount on Food & Beverage for additional wedding events hosted at the Omni Charlottesville Hotel





Wedding Packages.

Select the package that best fits your needs and let us tailor it to your tastes.

THE CLASSIC RECEPTION PACKAGE

\$115 per person, subject to tax and service charge.

Three Hand-Passed Hors D'oeuvres

Total Four Hours of Open Bar Service with Beer, Wine, Soft Drinks, Including Bartenders

Plated Dinner

Cake Cutting and Service

Toast

THE SIGNATURE RECEPTION PACKAGE

\$130 per person, subject to tax and service charge.

Three Hand-Passed Hors D'oeuvres

Total Four Hours of Open Bar Service with Beer, Wine, Soft Drinks, Including Bartenders

Buffet Dinner

Cake Cutting and Service

Toast

THE PLATINUM RECEPTION PACKAGE

\$160 per person, subject to tax and service charge.

Four Hand-Passed Hors D'oeuvres

Four Hours Total of Open Bar Service with Selection of Premium Brand Liquors, Beer, Wine, Soft Drinks, Including Bartenders

Premium Plated Dinner

Wine Service with Dinner

Cake Cutting and Service

Toast

THE DIAMOND RECEPTION PACKAGE

\$165 per person, subject to tax and service charge.

Four Hand-Passed Hors D'oeuvres

Four Hours Total of Open Bar Service with Selection of Premium Brand Liquors, Beer, Wine, Soft Drinks, Including Bartenders

Premium Buffet Dinner

Wine Service with Dinner

Cake Cutting and Service

Toast

The Classic Reception Package.

PLATED PACKAGE - \$115 per person, subject to tax and service charge. Includes all of the following:

COCKTAIL HOUR HORS D'OEUVRES

Choice of Three Hand-Passed Hors D'oeuvres from Tier One

STARTER

Choice of One

Field Green Salad with Mixed Field Greens, Vegetables, Sourdough Croutons, and Aged Balsamic Vinaigrette and Ranch

Caesar Salad with Crisp Romaine, Garlic Croutons, Shaved Parmesan, and House made Caesar Dressing

Caprese Salad with Local Tomato, Fresh Basil, Mozzarella, Balsamic Reduction, and Olive Oil

Wedge Salad with Iceberg Lettuce with Crumbled Applewood Smoked Bacon, Bleu Cheese, Chopped Tomatoes, and House Made Bleu Cheese Dressing

Tomato Basil Bisque

Roasted Cauliflower Bisque with Olive Oil and Fresh Herbs

Seasonal Soup

PLATED ENTRÉES

Choice of Two

All Plated Dinners are Served with Freshly Baked Rolls with Sweet Butter, Water, and Iced Tea

Sirloin Filet with Potato Puree with Asparagus and Red Wine Demi-Glace

Boneless Braised Short Ribs with Buttered Mashed Potatoes and Seasonal Vegetables

Pan Seared Chicken Breast with Chimichurri Smashed Potatoes, Grilled Vegetables, and Rosemary Chicken Jus

Pan Seared Salmon with Lemon Butter Sauce, Rice Pilaf, and Seasonal Vegetables

Grilled Black Peppercorn Encrusted Bone-In Porkchop with Butternut Squash Puree, Seasonal Vegetables, and Whiskey Apple Glaze

Vegan Mushroom Ravioli with Wilted Spinach, Roasted Spring Vegetables, and Sherry Reduction

Vegan Pasta Primavera with Charred Tomatoes, Zucchini Squash, and Roasted Garlic Oil

DESSERT

Complimentary Cutting and Service of your Wedding Cake

Coffee Station with Organic Regular and Decaffeinated Coffee and Assorted Hot Teas

TOAST

Sparkling Wine or Non-Alcoholic Sparkling Cider

OPEN BAR

Includes One Hour for Cocktail Hour, Plus Three Additional Hours for Reception

Includes Bartenders (1:75 guests) and the following bar options:

BEER

Local Charlottesville Starr Hill, Heineken, Budweiser, Bud Light

WINE

House Chardonnay, Merlot, Cabernet Sauvignon, Sparkling Wine

OTHER

Coke, Diet Coke, Sprite and Bottled Mineral Water





The Signature Reception Package.

BUFFET PACKAGE - \$130 per person, subject to tax and service charge. Includes all of the following:

COCKTAIL HOUR HORS D'OEUVRES

Choice of Three Hand-Passed Hors D'oeuvres from Tier One

BUFFET DINNER

All Buffet Dinners are Served with a Choice of Two Starters, One Starch, One Vegetable, Choice of Two Entrées, Freshly Baked Rolls with Sweet Butter, Water, and Iced Tea

STARTER

Choice of Two

Field Green Salad with Vegetables, Sourdough Croutons, Aged Balsamic Vinaigrette, and Ranch

Caesar Salad with Crisp Romaine Lettuce, Garlic Croutons, Shaved Parmesan Cheese, and House made Caesar Dressing

Strawberry Spinach Salad with Goat Cheese, Red Onion, Candied Pecans, and Balsamic Dressing

Minestrone Soup

Tomato Basil Bisque

Seasonal Bisque

Mediterranean Pasta Salad

STARCH

Choice of One

House Made Macaroni and Cheese

Oven Roasted Potatoes with Fresh Herbs

Roasted Fingerling Potatoes

Wild Rice

VEGETABLE SIDE

Choice of One

Green Beans

Mixed Seasonal Vegetables

Roasted Cauliflower with Brown Butter

Honey Glazed Carrots

Sautéed Mushrooms with Herb and Shallot Butter

FRESHLY BAKED HOUSE ROLLS WITH SWEET BUTTER

BUFFET ENTRÉES

Choice of Two

Lemon Pepper Baked Chicken Breast

Jack Daniels Glazed Chicken Breast

Sliced Roasted Striploin, Mushroom Demi-Glace

Smoked Barbeque Brisket

Seared Salmon with Lemon and Caper

Creamy Pesto Tortellini

Bucatini Alfredo and Parmesan

DESSERT

Complimentary Cutting and Service of your Wedding Cake

Coffee Station with Organic Regular and Decaffeinated Coffee and Assorted Hot Teas

TOAST

Sparkling Wine or Non-Alcoholic Sparkling Cider

FOUR HOUR OPEN BAR

Includes One Hour for Cocktail Hour, Plus Three Additional Hours for Reception

Includes Bartenders (1:75 guests) and the following bar options:

BEER

Local Charlottesville Starr Hill, Heineken, Budweiser, Bud Light

WINE

House Chardonnay, Merlot, Cabernet Sauvignon, Sparkling Wine

OTHER

Coke, Diet Coke, Sprite and Bottled Mineral Water

The Platinum Reception Package.

PREMIER PLATED PACKAGE - \$160 per person, subject to tax and service charge. Includes all of the following:

COCKTAIL HOUR HORS D'OEUVRES

Choice of Four Hand-Passed Hors D'oeuvres any Tier

STARTER

Choice of One

Grilled Tomato, Peach, and Burrata Salad with Frisee, Crispy Prosciutto, and Basil Citrus Vinaigrette

Roasted Beet Salad with Mixed Greens, Goat Cheese, Spiced Almonds, Orange Segments, and Honey Drizzle

Virginia Apple Salad with Torched Virginia Apples, Candied Pecans, Gorgonzola, Frisee, Lolla Rosa Lettuce, and Apple Vinaigrette

Lump Crab and Corn Chowder

Lobster Bisque with Crème Fraiche and House made Sourdough Crouton

Black Truffle and Roasted Cauliflower Bisque, with Grilled Baguette

PLATED ENTRÉES

Choice of Two

All Plated Dinners are Served with Freshly Baked Rolls with Sweet Butter, Water, and Iced Tea

Filet Mignon with Horseradish Whipped Potatoes, Seasonal Vegetables, and Black Garlic Demi-Glace

Duo Entrée of Sirloin and Sautéed Shrimp with Chimichurri Red Smashed Potato, Honey Drizzled Carrots, and Rosemary Veal Jus

Pan Seared Airline Chicken Breast with Cauliflower Puree, Broccolini, and Truffle Chicken Ju

Guinness Braised Pork Tenderloin with a Tarragon Apple Glaze, Sweet Potato Puree, and Fried Brussels Sprouts

Pan Seared Sea Bass with Caper Cream Sauce, Charred Tomato, Pea Risotto, and Asparagus

Pan Seared Salmon Filet with Citrus Cream Sauce, Herbed Mashed Potatoes, and Charred Broccolini

Seared Squash Cakes with Coconut Quinoa Risotto, Shaved Asparagus, and Olive Oil Grilled Vegetables

Roasted Oyster Mushroom with Chimichurri, Pea Puree, and Roasted Root Vegetables

DESSERT

Complimentary Cutting and Service of your Wedding Cake

Coffee Station with Organic Regular and Decaffeinated Coffee and Assorted Hot Teas

WINE SERVICE

House Chardonnay and Merlot offered during Dinner Service (1 Hour)

TOAST

Sparkling Wine or Non-Alcoholic Sparkling Cider

FOUR HOUR OPEN BAR

Includes One Hour for Cocktail Hour, Plus Three Additional Hours for Reception

Includes Bartenders (1:75 guests) and the following bar options:

PREMIUM BRAND LIQUOR

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

BEER

Local Charlottesville Starr Hill, Heineken, Budweiser, Bud Light

WINE

House Chardonnay, Merlot, Cabernet Sauvignon, Sparkling Wine

OTHER

Coke, Diet Coke, Sprite and Bottled Mineral Water





The Diamond Reception Package.

PREMIER BUFFET PACKAGE - \$165 per person, subject to tax and service charge. Includes all of the following:

COCKTAIL HOUR HORS D'OEUVRES

Choice of Four Hand-Passed Hors D'oeuvres any Tier

BUFFET DINNER

All Buffet Dinners are Served with a Choice of Two Starters, One Starch, One Vegetable, Choice of Two Entrées, Freshly Baked Rolls with Sweet Butter, Water, and Iced Tea

STARTERS

Choice of Two

Local Cheese Display with Fresh Berries and Local Honey

Romaine and Mixed Greens with Goat Cheese, Pepitas, Tomatoes, Ranch, and Lemon Honey Vinaigrette

Spinach and Frisee Salad, Bacon, Bleu Cheese, Shaved Red Onion, Peppercorn Ranch, and Raspberry Vinaigrette

Poached Pear Salad, Candied Pecans, Spinach, Frisee, Red Oak Lettuce, and Citrus Vinaigrette

Crab and Corn Chowder

Seasonal Soup

Farfalle Pasta Salad with Fresh Herbs

STARCH

Choice of One

Oven Roasted Potatoes

Sweet Potato Puree

Sour Cream and Chive Mashed Potatoes

House Made Jefferson Macaroni and Cheese

Roasted Truffle Fingerling Potatoes

VEGETABLE SIDE

Choice of One

Green Beans Almondine

Fried Brussels Sprouts with Maple Glaze

Mixed Seasonal Vegetables

Roasted Cauliflower with Chimichurri

Honey Glazed Carrots

FRESHLY BAKED HOUSE ROLLS WITH SWEET BUTTER

BUFFET ENTRÉES

Choice of Three

Grilled Beef Medallions on Truffle Demi with Roasted Mushrooms

Braised Short Rib over Herb Polenta

Airline Chicken Breast with Rosemary Chicken Jus

Atlantic Salmon with Citrus Butter Sauce

Trout Almondine with Brown Butter Cream Sauce

Vegetarian Primavera with Roasted Garlic Oil

Lemon Ricotta Ravioli with Tomato Sauce

DESSERT

Complimentary Cutting and Service of your Wedding Cake

Coffee Station with Organic Regular and Decaffeinated Coffee and Assorted Hot Teas

WINE SERVICE

House Chardonnay and Merlot offered during Dinner Service (1 Hour)

TOAST

Sparkling Wine or Non-Alcoholic Sparkling Cider

FOUR HOUR OPEN BAR

Includes One Hour for Cocktail Hour, Plus Three Additional Hours for Reception

Includes Bartenders (1:75 guests) and the following bar options:

PREMIUM BRAND LIQUOR

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

BEER

Local Charlottesville Starr Hill, Heineken, Budweiser, Bud Light

WINE

House Chardonnay, Merlot, Cabernet Sauvignon, Sparkling Wine

OTHER

Coke, Diet Coke, Sprite and Bottled Mineral Water

Package Enhancements.

Pricing is listed below for each item. Pricing is prior tax and service charge.

All items below are for one hour of service and must be ordered for the entire guaranteed guest count of the wedding.

DISPLAYS

Fresh Fruit Board | \$14 per person

Crudité Display | \$12 per person

Artisanal Cheese Display | \$18 per person

LATE NIGHT SNACKS

DESSERT STATION

Choose Four

Assortment of Mini Cheesecakes

Assortment of French Macaroons

Assortment of Petit Fours

Mini Lemon Curd Tarts

Mini Chocolate Ganache and Raspberry Tarts
\$18 per person

Churros in Chocolate Shot
\$54/dozen

Berries & Whipped Cream Martinis with Berry
Gastrique
\$84/dozen

Cookies & Milk Shooter
\$64/dozen

SLIDER STATION

Pork Barbecue Sliders and Burger Sliders, Fresh Pickles,
accoutrements
\$20/person

TACO STATION

Hard and Soft Taco Shells, Beef, Chicken, Sour Cream,
Guacamole, Pico, Shredded Cheese

\$20/person

NACHO STATION

Tortilla Chips, Beef, Chicken, Sour Cream, Guacamole,
Pico, Hot Queso Cheese

\$18/person

PIZZA STATION

Choice of Pepperoni, Cheese, or Vegetable Pizza (8
slices per pizza)

\$24/pizza

WING BAR

Chicken Wings with Variety of Sauces, Bleu Cheese,
Ranch, Celery, and Carrots

\$28/dozen

BAR ENHANCEMENTS

Upgrade your Four Hour Beer & Wine Bar to include
Call Brand Liquors – Add \$10/person

Upgrade your Four House Beer & Wine Bar to include
Premium Brand Liquors – Add \$19/person

Upgrade your Four Hour Beer & Wine Bar to include
Craft Brand Liquors – Add \$25/person

Upgrade your Premium Brand Bar to include Craft
Brand Liquors – Add \$6/person

OMNI SIGNATURE COCKTAILS

Grapefruit Paloma - Rum, Vodka, or Tequila, Grapefruit
Elderflower Barmalade, Pineapple Juice, Omni Sour

Blood Orange Whiskey Sour - Whiskey, Blood Orange
Guava Barmalade, Omni Sour

Spicy Mango Smash – Vodka, Rum or Gin, Mango-
Habanero Barmalade, Pineapple Juice, Omni Sour

Apple Pear Crush- Vodka or Gin, Apple-Pear Barmalade,
Orange Liqueur, Omni Sour

\$4/person, per hour, added to any bar (choose up to two)

Mimosas \$14/each

FOR THE BRIDAL PARTY

BRIDESMAID BITES

Fresh Fruit Display

Choice of Assorted Pastry Danish Plate or Chicken
Salad Croissants

Bottled Water and Assorted Soft Drinks

Blood Orange Mimosas (1 per person)

\$35 per person

GROOMSMEN BITES

Cheese and Charcuterie Board with Crackers

Local Craft Beer Bucket (1 beer/person)

Bottled Water and Soft Drinks

\$35 per person





Hors D'oeuvres Options.

Classic or Signature Package | Choice of Three from Tier One
Platinum or Diamond Package | Choice of Four from any Tier

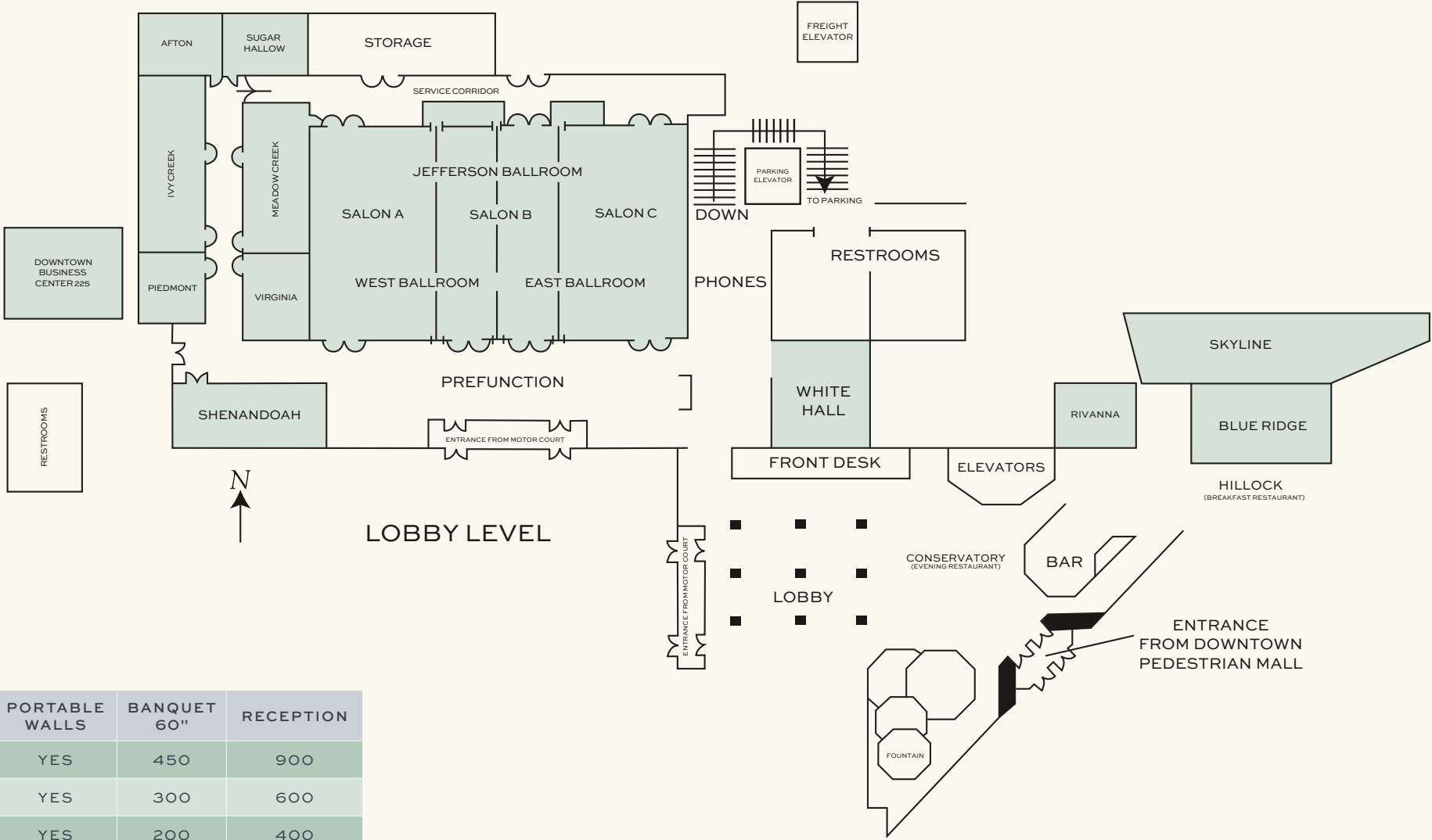
TIER ONE | ANY PACKAGE

Truffle Brie Cheese and Apricot on Spice Bread
Whipped Honey Goat Cheese Mousse, Mission Fig, and Candied Pecan Crostini
Apple Chicken Salad in Phyllo Shell
Caprese Skewer with Mozzarella Pearl, Cherry Tomato, Fresh Basil, Balsamic Reduction
Spicy Shrimp with Lemon Crème on Cucumber
Avocado Mousse and Shrimp Toast Point
Melon Prosciutto and Mozzarella Skewer
Caramelized Onion Jam in Phyllo
Vegetable Crudité Cup with Choice of Hummus or Ranch
Smoked Gouda Arancini and Romesco Sauce
Vegetable Pot Sticker with Soy Dipping Sauce
Vegetable Spring Roll with Dipping Sauce
Ham, Brie, Cranberry Chutney Mini Biscuit
Sesame Chicken Satay with Spicy Sesame Honey Sauce
Chicken and Waffle Skewer with Spicy Syrup
Meatball, Whipped Ricotta, and Marinara
Caramelized Onion Jam and Brie Phyllo
Cucumber Wheel, Hummus, and Roasted Red Pepper

TIER TWO | PLATINUM OR DIAMOND PREMIER PACKAGES ONLY

Sesame Crusted Tuna on Wonton Chip
Jumbo Shrimp with Cocktail Sauce
Smoked Trout Crostini
Titos Compressed Watermelon and Cucumber Skewer
Crème Fraiche and Caviar Tartlet
Mini Beef Wellington with Bearnaise Dipping Sauce
Pan Fried Crab Cake with Old Bay Remoulade
Bacon Wrapped Date

First floor.



	SQUARE FOOTAGE	DIMENSIONS	CEILING HEIGHT	PORTABLE WALLS	BANQUET 60"	RECEPTION
JEFFERSON BALLROOM	5,500	99' X 55'	14'	YES	450	900
A&B/B&C	3,630	66' X 55'	14'	YES	300	600
EAST/WEST	2,695	49' X 55'	14'	YES	200	400
A, B OR C	1,815	33' X 55'	14'	NO	150	200
SKYLINE	1,530	90' X 17'	12'	NO	80	120

Meeting room capacities were determined using 72" rounds of 10 (rounds capacity), three chairs per 6'x30" table (u-shape capacity) and three chairs per 6'x18" table (classroom capacity) allowing for minimal audiovisual equipment.



Terms & Policies.

FOOD & BEVERAGE

All food and beverage must be supplied and prepared by the hotel and consumed in the function room for which it was purchased. No food or beverage may be removed from the premises. Only hotel servers may dispense alcoholic beverages. We can cater to special dietary requirements, including vegetarians, gluten-free, vegan, kosher, etc. Please inform your Catering Manager in advance with any dietary or customized menu needs.

FOOD & BEVERAGE GUARANTEE

Menus must be solidified at least 21 days in advance of your event. Signed banquet event orders will be sent and must be returned by the client with signature at least 10 business days prior to the event to confirm selections. A final confirmation "guarantee" of your anticipated number of guests is required by 12:00 noon, five business days prior to your wedding. It is the sole responsibility of the client to provide the guarantee prior to the deadline. If no guarantee is supplied, the hotel will consider the number of guests on the Event Order as the guarantee and charge accordingly. Once the guarantee is established, we are unable to reduce the number. If there is a deviation on the day of the wedding from the guarantee, the additional entrées provided will be added to the final charge and may be charged at a 20% surcharge.

PLATED ENTRÉES

If a choice of plated entrée is selected, the breakdown for each entrée is required by 12:00noon, five business days prior to your wedding day. A form of entrée identification is required at the guest table, i.e. marked place-card which the client must provide.

DÉCOR RESTRICTIONS

The Hotel does not permit hanging or affixing anything from its existing walls or ceiling unless done through an approved Event Company with proper documentation on file. Sparklers, Fireworks, and Fog Machines are prohibited.

DEPOSIT AND BILLING

Deposits are based on your contracted food & beverage minimum. Your deposit will be due with your Catering Contract and is based on 20% of your Food & Beverage Minimum and Ceremony Fee. Final pre-payment of all estimated charges is due 10 business days prior to the wedding via credit card, check, or cash.

PERSONALIZED TASTING

Up to four guests are invited to a complimentary tasting on request. Your tasting will include a sampling of a maximum of three menu items per course. Cocktail reception items, carving stations, and action stations will not be included. Tastings may be scheduled Monday-Friday during non-peak meal hours and based on the approval of the Executive Chef.

ALCOHOL

Alcohol will not be served to guests who appear intoxicated, under the age of twenty-one, or those unable to produce proper identification. No beverage of any kind is permitted to be brought into the Hotel by the client or guest without special permission from the Hotel and must be served by the Hotel staff if permission is granted in writing, in advance. A per bottle corkage fee of \$25.00/bottle will be assessed subject to 5.3% tax.

AUDIO VISUAL

A full-service audio-visual company is in the Hotel to service your function. Please contact PinnacleLive directly at 434.817.6493. Audio visual services are subject to prevailing service charge and sales tax rates.

CHILDREN & VENDOR MEALS

A children's menu and vendor's menu is available upon request.



forever
starts here.

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

CONTACT US TODAY FOR A PERSONALIZED QUOTE
AND GET STARTED WITH YOUR HAPPILY EVER AFTER.

CHOCHV.LEADS@OMNIHOTELS.COM
434.971.5500

OMNI
CHARLOTTESVILLE