



Event Menu

OMNI CHARLOTTE HOTEL
EVENTS MENU



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gf Gluten-Friendly

df Dairy-Free

n Contains Nuts

v Vegetarian

vg Vegan

Prices are subject to 26% service charge and 8.25% sales tax. All menus and prices are subject to change.



BUFFETS

All breakfast buffets are 90 minutes of service and served with freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and freshly squeezed orange juice. | N - Contains Nuts, GF - Gluten-friendly, DF - Dairy-free, Vg - Vegan, V - Vegetarian | *Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.

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CONTINENTAL CAROLINAS

Croissants & muffins *n v*

House granola *n df gf vg*

Low-fat yogurt *gf v*

Seasonal fruit & berries *df gf vg*

34 per person

CROWN TOWN CONTINENTAL

Danishes & bagels *v*

Cream cheese *gf v*

Yogurt & granola parfaits *n gf v*

Seasonal fruit & berries *df gf vg*

36 per person

POWERHOUSE

Avocado mash *df gf vg*

Hard-boiled and scrambled eggs* *gf*

Whole wheat breads & croissants *df v*

Individual overnight oats *n df gf vg*

Low-fat yogurt *gf v*

Nuts and seeds *n vg*

Seasonal fruit & berries *df gf vg*

49 per person

AM-BITIOUS BREAKFAST

Banana & nut, blueberry and bran muffins *n v*

Cast iron hash | Peppers and onions *df gf vg*

Scrambled eggs* | Fresh herbs *df v*

Applewood-smoked bacon *df gf*

Individual peanut butter & banana overnight oats *n gf vg*

Seasonal berries *df gf vg*

46 per person

ALL-AMERICAN

Scrambled eggs* | Fresh herbs *gf v*

Crispy Yukon Gold potatoes | Chives *df gf vg*

Croissants & muffins *v*

Seasonal fruit & berries *df gf vg*

Choose one | Applewood-smoked bacon or country pork sausage *df gf*

43 per person

CAROLINA WAY

Hash brown casserole

Scrambled eggs* | Chives *gf v*

Applewood-smoked bacon *df gf*

Carolina grits | Cheddar, hot sauce, whipped butter *gf v*

Muffins *v*

Yogurt & granola parfaits *gf v*

Seasonal fruit & berries *df gf vg*

50 per person



ENHANCEMENTS

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BUILD-YOUR-OWN

BUILD A BISCUIT

Biscuits v

Jams & jellies, local honey, whipped maple butter

9 per person

BUILD A SUPER BISCUIT

Proteins | Fried chicken, sausage patties, bacon

Toppings | Cheddar, jams & jellies, local honey, whipped maple butter

17 per person

GETTING TOASTY

Farmhouse bread, sprouted whole grain bread v

Jams & jellies, local honey, whipped maple butter v

8 per person

ACTION STATION

Requires 1 Chef Attendant for every 75 guests. 150 per attendant

OMELET & EGG* ACTION STATION

Cage-free eggs or egg whites

Vegetables | Tomatoes, bell peppers, onions, mushrooms, spinach

Proteins | Applewood-smoked bacon, sausage, diced ham

Cheese | Cheddar, Swiss, goat cheese

17 per person

SWEET CREAM PANCAKES & WAFFLES

Toppings | Chocolate chip, blueberry, banana

Syrups | Maple syrup, mixed berry syrup

19 per person

FRESH FRUIT SMOOTHIES

Base | Whole milk, almond milk, soy milk

Fruit | Berries, apples, bananas, pineapple

Mix-Ins | Peanut butter, cocoa powder, flax seeds, spinach, mint, whipped cream

23 per person



À LA CARTE ENHANCEMENTS

À la Carte items must be paired with Breakfast Buffet or Theme Break. Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

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HOT

Steel-cut oatmeal | Raisins, brown sugar *df gf vg* | 8 per person

Carolina grits | Cheddar, hot sauce, butter *gf v* | 8 per person

Breakfast sandwiches* | Eggs, applewood-smoked bacon, cheddar, Tabasco aioli, brioche | 11 each

Turkey sausage links *df gf* | 6 per person

Chicken sausage patties *df gf* | 6 per person

Scrambled tofu *df gf vg* | 6 per person

Plant-based sausage *df vg* | 8 per person

COLD

Bagels & cream cheese | Plain, everything, blueberry *v* | 50 per dozen

Individual overnight oats *df gf vg* | 50 per dozen

Individual yogurt, granola & berry parfaits *gf v* | 55 per dozen





THEME BREAKS

60 minutes of service. Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

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AWAKE BREAK

Chocolate espresso beans, Kind bars, bananas, cold brew, bottled water *n gf v*

26 per person

WATER COOLER

Coffee cake, muffins, yogurt raisins, almonds, artisan infused water *n*

18 per person

Enhance with seasonal fruit platter | 8 per person

SMOKE BREAK

Smoked salmon* | Marinated tomato, red onion, everything bagels, cream cheese, lemon-infused water

27 per person

Enhance with caper & dill schmear | 7 per person

WORKHORSE

Hummus, crudités, house dry nut mix, roasted edamame, whole fruit, assorted vitamin water *n df gf*

23 per person

HIGH FLYER

Scones, house jams & jellies, finger sandwiches, lemon bars, iced tea *v*

22 per person

Enhance with orange marmalade biscuit bites *v* | 60 per dozen

PLAYMAKER

Buffalo chicken flatbreads, applewood-smoked bacon & jalapeño dip, crudités, crackers, pigs in a blanket, Carolina barbecue mustard sauce

34 per person

EAGER BEAVER

Protein energy bites, trail mix station, caprese skewers, sparkling water *n gf vg*

25 per person

BIG KAHUNA

Pineapple & ham flatbreads, dried pineapple, coconut, snack mix, macadamia nuts, chocolate espresso beans, fresh fruit platter, vitaminwater beverages *n*

24 per person

HOT SHOT

Fresh guacamole, fire-roasted tomato salsa, tortilla chips, churros, limeade with Tajin rimming station *vg*

24 per person

Enhance with shrimp & avocado tostadas *gf* | 82 per dozen

Enhance with queso fundido *gf* | 6 per person



À LA CARTE SNACKS

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Chef's seasonal trail mix *ngf* | 6 per item

Candy bars *n* | 5 per item

Kind bars *n* | 5 per item

SmartFood popcorn | 5 per item

Rold Gold pretzels | 5 per item

Protein energy bites *df gf vg* | 60 per dozen

Whole fruit | 32 per dozen

Assorted freshly baked cookies *nv* | 62 per dozen

Lemon bars *v* | 53 per dozen

Brownies *v* | 52 per dozen

Blondies *v* | 52 per dozen

Oatmeal bars *v* | 53 per dozen

Carolina Kettle Chips *gf* | 7 per item





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ONE ENTRÉE

One salad, two sides and two desserts

52 per person

TWO ENTRÉES

One salad, two sides and two desserts

59 per person

THREE ENTRÉES

One salad, three sides and two desserts

65 per person

ENHANCEMENT | SOUP VEGETABLE

Brothy tomato base, carrots, onions, corn, peas *df gf vg*

SOUTHWEST CORN CHOWDER

Carolina sweet corn, Cotija cheese, lime oil, cilantro *v*

LOADED POTATO

Applewood-smoked bacon, sour cream, cheddar, scallions

Additional 6 per person

SALADS | CHOOSE ONE

CAESAR

Fresh romaine, parmesan cheese, garlic croutons, Caesar dressing *v*

GARDEN

Spinach, goat cheese, dried cranberries, citrus vinaigrette *gf v*

CABBAGE SLAW

Green & red cabbage, carrots, scallions, apple cider dressing *df gf vg v*

SOUTHWEST

Romaine, corn, tomato, red onions, jalapeño ranch *gf v*

GREEK

Iceberg, tomatoes, cucumbers, feta, red onions, lemon & oregano dressing *gf v*

CHEF'S SEASONAL

Chef's choice of seasonal salad mix

ANTIPASTI

Iceberg, ciliegine mozzarella, cherry tomatoes, olive mix, Genoa salami, artichoke hearts, croutons, Italian dressing

Additional 2 per person



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ENTRÉES

BARBECUE CHICKEN

Bone-in chicken, sweet and tangy Western Carolina barbecue *df gf*

HONEY & BALSAMIC CHICKEN BREAST

Roasted chicken breast, honey & balsamic glaze *df gf*

LEMON & HERB CHICKEN

Marinated & grilled with fresh herbs, garlic, lemon *df gf*

WILD MUSHROOM BOLOGNESE & BUCATINI

Tomatoes, mushrooms, Parmigiano-Reggiano, garlic, scallions *v*

PASTA PRIMAVERA

Squash, zucchini, tomatoes, shallots, extra virgin olive oil, fresh basil *df vg*

SLOW-SMOKED PULLED PORK

Served with Eastern, Western and Southern barbecue sauces *df gf*

ROASTED PORK LOIN

Roasted, apple chutney-glazed, herbs & spices *df gf*

MISO-GLAZED SALMON*

Seared and served with scallions, carrots *df*

PESTO SHRIMP

Marinated and served with tomato, basil, garlic *df gf*
additional 2 per person

TERIYAKI SKIRT STEAK*

Crispy garlic, scallions, ginger, teriyaki glaze *df gf*
additional 2 per person

SIRLOIN MEDALLION*

Fire-grilled, steak seasoning and mushroom demi-glaze *gf*
additional 3 per person

12-HOUR SHORT RIB

Slow-cooked and served with parsnips, carrots, parsley *gf*
additional 3 per person



SIDES

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HOT

Crispy potato wedges | Garlic & fresh herbs *df gf vg*

Hoppin' John | Carolina Gold rice, black-eyed peas, bacon, diced onions, celery & green bell peppers. Garnished with scallions *gf*

Succotash | Corn, lima beans, bell peppers, sweet onions *df vg*

Corn casserole | Cheddar, chives, creamed corn *v*

Grilled cabbage | Cabbage, caraway seeds, extra virgin olive oil, house seasoning *df gf vg*

Carolina Gold pilaf | Carolina Gold rice, carrots, onions, garlic & fresh herbs *df gf vg*

Green bean amandine | Brown butter, toasted almonds *ngf v*

Mashed Yukon Gold potatoes | Sour cream, chives, garlic *gf v*

Brussels sprouts | Air-fried, candied pecans, Applewood-smoked bacon & onion jam *ngf*

Glazed carrots | Lemon, honey, parsley *df gf v*

Parmesan-crust cauliflower | Air-fried, panko, herbs & spices *v*

Green bean casserole | Crispy onions, mushrooms *v*

Asparagus | Steamed, lemon, fresh herbs *df gf v*

Baked three-cheese cavatappi macaroni *v*

Sweet potato mash | Brown butter, sage, nutmeg *gf v*

COLD

Carolina caviar | Three-bean salad, red onions, tomatoes, fresh herbs *df gf vg v*

Pasta salad | Red bell peppers, scallions, tomatoes, feta, pesto *nv*

Corn salad | Corn, red onions, tomatoes, fresh basil *df gf vg v*

Tomato & cucumber salad | Cucumbers, tomatoes, extra virgin olive oil, shallots, fresh mozzarella, dill *gf v*

Watermelon & feta salad | Watermelon, feta, mint, extra virgin olive oil, arugula *gf v*

German potato salad | Red Bliss potatoes, shallots, applewood-smoked bacon, herbs, garlic *gf*

Seasonal fruit *df gf vg*



DESSERTS

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SWEETS | CHOOSE ONE

MINI KEY LIME PIES

BITE-SIZED BLUEBERRY
COBBLER CHEESECAKES

TRIPLE-FUDGE BROWNIES

OATMEAL RASPBERRY BARS

BLONDIES

LEMON BARS

BOURBON PECAN BAR

APPLE FRANGIPANE BAR





FROM THE DELI

All Deli Displays are 90 minutes of service. | N - Contains Nuts, GF - Gluten-friendly, DF - Dairy-free, Vg - Vegan, V - Vegetarian |
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COLD DELI

Oil-browned turkey, honey-glazed ham,
London broil roast beef

Roasted vegetables, lettuce, tomato, onion, cheese

Whole wheat, sourdough, country white bread,
flour tortilla wraps

One side

Two desserts

Sodas and bottled water

47 per person

SANDWICH DISPLAY

Two sandwiches

Two sides

Two desserts

Sodas and bottled water

50 per person

BOXED LUNCH

Two sandwiches

One dessert

Chips

Bottled water

47 per person

SANDWICHES CHOOSE TWO

CHICKEN SALAD

Grapes, walnuts, mayonnaise, croissant n

ROASTED VEGETABLE

Zucchini, shallots, tomato, pesto aioli,
herb focaccia n v

TURKEY CLUB

Roasted turkey, tomato, lettuce, applewood-smoked
bacon, Dijonnaise, Swiss, whole wheat

HOT ITALIAN

Pepperoni, capicola, lettuce, tomato, provolone,
sub dressing, hoagie

BLT

Applewood-smoked bacon, lettuce, tomato,
farmhouse white

TUNA SALAD

Lettuce, onion, lemon & basil tuna, sourdough

EGG SALAD

Pickled red onion, leafy lettuce, multigrain v

CAPRESE

Mozzarella, sun-dried tomato pesto, balsamic glaze,
arugula, herb focaccia n v



FROM THE DELI

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SIDES

- BBQ-spiced chips
- Pasta salad *v*
- House salad *vg*
- Watermelon & feta salad *gf v*
- Cucumber & tomato salad *gf v*
- Carolina caviar *gf vg*
- Potato salad *gf v*
- Corn salad *gf v*
- Seasonal fruit *df gf vg*
- Carolina Kettle Chips

DESSERTS

- Chocolate chip cookies *v*
- Triple-fudge brownies *v*
- Blondies *v*
- Lemon bars *v*
- Bourbon pecan bars *nv*

ENHANCEMENTS

- Soup | 6 per person
- Extra dessert option | 5 per person
- Extra sandwich option | 7 per person
- Whole fruit display | 32 per person
- Upgraded beverages & waters | 4 per person



HORS D'OEUVRES

Tray-passed attendant fee of 75 per attendant, per 50 people. Minimum order of 25 pieces per hors d'oeuvres.
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APPETIZERS

Spinach & feta-stuffed phyllo v | 8 each

Chicken satay | Thai peanut sauce *n df gf* | 8 each

Glazed shrimp *df gf* | 9 each

Breaded artichoke and Boursin cheese v | 8 each

Brown sugar-glazed pork belly bites *df gf* | 8 each

Vegetable spring rolls | Sweet Thai chili *df vg v* | 7 each

Lamb lollipop | 10 each

Crab cakes | Lowcountry rémoulade | 10 each

Applewood-smoked bacon-wrapped shrimp *df gf* | 10 each

Heirloom bruschetta *df v* | 8 each

Caprese skewers *gf vg v* | 8 each

Jumbo shrimp cocktail *df gf* | 10 each

Gazpacho shooters *df gf vg v* | 8 each

Ahi tuna* on wonton crisp | 10 each

Blackened beef* on cracker | 9 each

Grilled melon and prosciutto skewers *gf* | 9 each

Beef tartare* on brioche toast points | 10 each



STATIONS

All Stations are 90 minutes of service. Additional 20 per person per additional hour of service. Additional hours must be guaranteed three business days prior to group arrival | N - Contains Nuts - GF - Gluten-friendly, DF - Dairy-free, Vg - Vegan, V - Vegetarian | *Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.

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SLIDERS

MEATS

Fire-braised chicken, beef patties*, pit-smoked pulled pork

TOPPINGS

Caramelized onions, braised mushrooms, lettuce, tomato, cheddar and Swiss cheeses

CONDIMENTS

Western Carolina barbecue, roasted garlic aioli, chipotle honey sauce, mayonnaise and Dijon
28 per person

POTATO BAR

POTATOES

Crispy potatoes, mashed potatoes, baked potatoes

TOPPINGS

Applewood-smoked bacon, scallions, broccoli, bell peppers, sautéed mushrooms, sweet butter, hot sauce, truffle oil, sour cream, parmesan and cheddar cheeses
22 per person

BISCUIT BAR

MEATS

Fried chicken, sausage patties and applewood-smoked bacon

TOPPINGS

Cheddar, jams and jellies, local honey, whipped maple butter, sweet butter v
26 per person



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NACHO BAR CHIPS

White and blue corn chips *gf*

MEATS

Chipotle & lime chicken, slow-cooked pork carnitas, Baja shrimp

CHEESES

Pepper jack, queso fresco, warm queso

TOPPINGS

Refried beans, caramelized peppers, onions, roasted poblano peppers, salsa verde, pico de gallo, sour cream, corn salsa and guacamole

31 per person

POWER BOWL VEGETABLES

Kale crunch, quinoa, carrots, tomatoes, avocado, bell peppers, chickpeas, spinach *vgv*

PROTEINS

Roasted edamame, chicken shawarma, black-eyed pea falafel, za'atar shrimp

TOPPINGS

Tahini, creamy garlic, red pepper, honey & ginger, tzatziki

33 per person



ACTION STATIONS

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PASTA

PASTAS

Cavatappi and penne

MEATS

Applewood-smoked bacon, roasted chicken, mini meatballs

VEGETABLES

Broccoli, caramelized onions, marinated tomatoes, artichoke hearts

SAUCES

Marinara, Alfredo, pesto alfredo
36 per person | attendant required

STIR-FRY

NOODLES

Lo mein

MEATS

Steak*, roasted chicken

VEGETABLES

Onions, peppers, carrots, snap peas, edamame, bok choy, zucchini and shiitake mushrooms v

SAUCES

Stir-fry sauce, sriracha, ginger dressing
36 per person | attendant required

POKE BOWL

RICE

Sushi rice, brown rice

PROTEINS

Tuna*, salmon*, grilled shrimp, grilled chicken

TOPPINGS

Toppings | Mixed greens, bell peppers, avocado, carrots, cucumbers, pickled onions, green chile, wonton strips

SAUCES

Yum yum citrus ponzu, wasabi aioli n
46 per person | attendant required



CARVING STATIONS

All Carving Stations are 60 minutes of service, minimum guest counts required. Additional 20 per person per additional hour of service. Additional hours must be guaranteed three business days prior to group arrival. Chef attendant required at 150 per chef, one attendant per 75 people. | N - Contains Nuts, GF - Gluten-friendly, DF - Dairy-free, Vg - Vegan, V - Vegetarian | *Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.

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ROASTED TURKEY BREAST

Cranberry chutney, pan gravy, yeast rolls
20 per person | minimum 20 guests

HONEY BAKED HAM

Corn muffins, apple chutney, Creole honey mustard
22 per person | minimum 30 guests

ROASTED ATLANTIC SALMON*

Dill & caper sauce, lemon aioli, sweet Hawaiian rolls
30 per person | minimum 15 guests

RACK OF LAMB*

Macadamia & mint pesto, rosemary & pomegranate jus, focaccia
37 per person | minimum 60 guests

WILD MUSHROOM PORCHETTA

Apple chutney, roasted garlic & chili aioli, potato rolls
45 per person | minimum 30 guests

WHOLE BEEF TENDERLOIN*

Creamy horseradish, balsamic onion jam, brioche rolls
44 per person | minimum 15 guests

SEARED PORK LOIN*

Blueberry & sorghum coulis, basil chimichurri and sweet rolls
40 per person | minimum 35 guests

BONE-IN PRIME RIB*

Creamy horseradish, blueberry barbecue sauce, potato rolls
36 per person | minimum 30 guests





DISPLAYS

All Displays are 90 minutes of service, minimum guest counts required for Seafood Displays. Additional 20 per person per additional hour of service. Additional hours must be guaranteed three business days prior to group arrival. | N - Contains Nuts, GF - Gluten-friendly, DF - Dairy-free, Vg - Vegan, V - Vegetarian | *Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.

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CHARCUTERIE DISPLAYS

ARTISAN CHEESES

Featuring local cheeses

28 per person

ARTISANAL CHARCUTERIE

Display featuring charcuterie & domestic cheeses

32 per person

HUMMUS & CRUDITÉS

Black-eyed pea hummus, traditional hummus, carrots, cucumbers, celery, sweet peppers, broccoli, pita and crackers vgv

20 per person

SEAFOOD DISPLAYS

OYSTERS ON THE HALF-SHELL*

Cocktail sauce, mignonette, lemon squeezers, saltines

Market price | per dozen

SNOW CRAB LEGS

Drawn butter, lemon squeezers, Old Bay shaker, boiled potatoes

45 per person | minimum 40 guests

SHRIMP BOIL

Boiled potatoes, corn on the cob, Old Bay shaker, cocktail sauce, andouille sausage

32 per person | minimum 50 guests

SEAFOOD TOWER*

Crab legs, oysters on the half-shell, boiled shrimp, lobster salad, torched salmon belly, lemon squeezers, mignonette, cocktail sauce, clarified butter, crackers

60 per person | minimum 100 guests





DESSERT

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DISPLAYS

MINI CAKES & PIES CHOOSE THREE

Southern bourbon pecan *n* *v*

Key lime pie

Blueberry cobbler cheesecake

Tiramisu layer cake

Layered strawberry shortcake *vg*

Layered lemon & raspberry cake

22 per person

MINI CHOCOLATES CHOOSE THREE

Chocolate-dipped cookies

Milk chocolate nut clusters *n*

Almond bark *n*

Chocolate espresso beans

Assorted truffles

32 per person

HOT CHOCOLATE BAR

Choose one | Milk chocolate or white chocolate

Toppings | Cinnamon, orange, cayenne, crushed chocolate, mint, mini marshmallows, white and dark shavings, salted caramel sauce, vanilla bean syrup, whipped cream

22 per person

DESSERT ACTION STATIONS

BANANAS FOSTER

French vanilla ice cream, walnuts, rum butter caramel flambé *n*

30 per person | attendant required

NUTTY D'ANGELO

White chocolate ice cream, chocolate sauce, almond & pecan brandy flambé *n*

32 per person | attendant required

CHERRY JUBILEE

Goat cheese ice cream, cherry rum flambé, pistachio crumb *n*

33 per person | attendant required



AFTERGLOW

All Displays are 60 minutes of service. Additional 20 per person per additional hour of service. Additional hours must be guaranteed three business days prior to group arrival. | N - Contains Nuts, GF - Gluten-friendly, DF - Dairy-free, Vg - Vegan, V - Vegetarian | *Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.

Prices are subject to 26% service charge and 8.25% sales tax. All menus and prices are subject to change.

LATE NIGHT

FLATBREADS

Four-cheese *v*

Pepperoni

Barbecue chicken

26 per person

CHICKEN TENDERS

Crispy french fries, honey mustard, ranch, barbecue

22 per person

CRISPY WINGS

Buffalo, Western barbecue, ranch, blue cheese, honey mustard, carrot, celery *gf*

26 per person

CHIPS & DIP

Fire-roasted salsa, guacamole, blue & white tortilla chips *df gf vg*

18 per person

DUELING DIPS

Buffalo chicken and spinach & artichoke dips, white tortilla chips, crispy pita chips, carrots, celery

21 per person



BUFFETS

All Dinner Buffets are 90 minutes of service and include freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot tea. | N - Contains Nuts, GF - Gluten-friendly, DF - Dairy-free, Vg - Vegan, V - Vegetarian | *Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.

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SMOKE SHACK

- Barbecue chicken
- Pulled pork
- Coleslaw *gf v*
- Crispy potatoes
- Baked beans
- Collard greens
- Corn salad
- Eastern & Western Carolina BBQ sauces
- Southern cornbread
- Bourbon pecan pie *n*
- Lemon bars | 88 per person

GARDEN PARTY

- Lemon & herb chicken
- Pasta primavera *df v*
- Tomato & cucumber caprese *gf v*
- Garden salad
- Chickpea salad
- Balsamic Brussels sprouts
- Roasted butternut squash
- Herb focaccia
- Lemon & raspberry cake
- Dark chocolate verrine | 88 per person

FIESTA

- Skirt steak* with chimichurri
- Fiesta marinated chicken breast
- Fajita vegetables
- Southwest salad
- Spanish rice
- Black beans
- Pico de gallo
- Grilled corn elote
- Corn & flour tortillas
- Churros
- Arroz con leche | 88 per person



BUFFETS

All Dinner Buffets are 90 minutes of service and include freshly brewed Stance regular coffee, Stance decaffeinated coffee and hot tea. | N - Contains Nuts, GF - Gluten-friendly, DF - Dairy-free, Vg - Vegan, V - Vegetarian | *Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.

Prices are subject to 26% service charge and 8.25% sales tax. All menus and prices are subject to change. Small group fee of 125 will apply for groups with 25 or fewer guests.

POTLUCK

- Fried catfish
- Blackened chicken breast
- Hoppin' John
- Watermelon & feta salad
- Grilled cabbage & squash casserole
- Carolina grits
- Southern biscuits
- Double-decker Key lime pie
- Bourbon pecan bar n
- 92 per person

ITALIA FRESCA

- Tagliatelle beef Bolognese
- Wild mushroom ravioli | Creamy pesto n
- Basil pesto & lemon shrimp n
- Antipasti salad
- Summer squash ratatouille v
- Quinoa and kale
- Parmesan-crust cauliflower
- Herb focaccia
- Tiramisu layer cake and apple frangipane bar
- 97 per person





PLATED DINNER

Choice of one salad or soup, one entree, one dessert per event. Split menus will be charged at highest entree price. All plated dinners are served with fresh bread rolls, freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot tea. | N - Contains Nuts, GF - Gluten-friendly, DF - Dairy-free, Vg - Vegan, V - Vegetarian | *Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.

Prices are subject to 26% service charge and 8.25% sales tax. All menus and prices are subject to change.

STARTERS | CHOOSE ONE

VEGETABLE SOUP

Brothy tomato base, carrots, onions, corn, peas *df gf v*

SOUTHWEST CORN CHOWDER

Carolina sweet corn, Cotija cheese, lime oil, cilantro *v*

LOADED POTATO SOUP

Applewood-smoked bacon, sour cream, cheddar, scallions

CAESAR SALAD

Fresh romaine lettuce, Parmigiano-Reggiano, garlic croutons, Caesar dressing *v*

CITRUS SALAD

Arugula, orange supremes, goat cheese, spiced pecans, citrus vinaigrette *ngf v*

BEEF SALAD

Spinach, arugula, feta cheese, candied pecans, honey vinaigrette *n v*
additional 2 per person

DESSERTS | CHOOSE ONE

Key lime pie

Southern bourbon pecan pie *n*

Bananas Foster cheesecake

Flourless chocolate torte *gf*

Crème brûlée cheesecake



PLATED

Choice of one salad or soup, one entree, one dessert per event. Split menus will be charged at highest entree price. All plated dinners are served with fresh bread rolls, freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot tea. N - Contains Nuts, GF - Gluten-friendly, DF - Dairy-free, Vg - Vegan, V - Vegetarian | *Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.

Prices are subject to 26% service charge and 8.25% sales tax. All menus and prices are subject to change.

ENTRÉES

POULTRY

Lemon Statler chicken breast | Herb-marinated, rice pilaf, seasonal vegetables, chive butter sauce | **76 per person**

Panko-crusted chicken breast | White bean cassoulet, roasted Brussels sprouts, hot honey barbecue | **76 per person**

Spinach & Gruyère-stuffed chicken breast | Broccolini, crispy potatoes, red pepper romesco | **84 per person**

PORK

Honey butter pork tenderloin* | Creamed polenta, baby carrots | **82 per person**

Bone-in pork chop* | Herb spätzle, apple butter | **89 per person**

SEAFOOD

Roasted cobia | Wasabi mashed potatoes, miso glaze, snow peas, carrots | **90 per person**

Grilled grouper | Sweet potato mash, brown butter green beans, lemon beurre blanc | **93 per person**

Seared salmon* | Jasmine rice, broccoli florets, bourbon & honey glaze | **80 per person**

VEGETARIAN

Cauliflower steak | Brown rice & quinoa, carrots, radish chimichurri | **62 per person**

Stuffed portabella | Artichokes, goat cheese, spinach, pesto, orzo, romesco | **50 per person**

BEEF

New York strip* | Smashed red potatoes, sautéed asparagus, black garlic butter | **91 per person**

12-hour short rib | Smoked Gouda polenta, green bean amandine, red wine demi-glace | **84 per person**

Shoyu-glazed skirt steak* | Stir-fry vegetables, sticky rice, scallions | **84 per person**

Filet mignon* | Cracked fingerling potatoes, sautéed Swiss chard, bordelaise | **98 per person**

DUET

Crusted chicken breast & crab cake | Tarragon cream sauce, gigante cassoulet | **100 per person**

Filet oscar* | Cracked fingerlings, asparagus tips, crispy leeks | **120 per person**

Strip & crab cake* | Carolina corn purée, blistered sweet peppers | **115 per person**

Filet & lobster tail* | Pareve potato purée, garlic confit butter | **130 per person**



NON-ALCOHOLIC BEVERAGES

Prices are subject to 26% service charge and 8.25% sales tax. All menus and prices are subject to change.

BEVERAGE PACKAGES

Continuous beverages, refreshed throughout scheduled duration

FULL DAY

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

34 per person, enjoyed up to 8 hours

HALF DAY

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

26 per person, enjoyed up to 4 hours

A LA CARTE BEVERAGES

Stance regular or decaffeinated coffee | 109 per gallon

Assorted Numi hot teas | 105 per gallon

Classic black iced tea | 80 per gallon

Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | 57 per gallon

Enroot cold brew tea | 9 each

Assorted soft drinks | 6 each

Acqua Panna natural spring water | 7 each

Pure Life water | 6 each

S.Pellegrino sparkling mineral water | 7 each

S.Pellegrino Essenza flavored sparkling mineral water | 8 each

Coconut water | 6 each

Red Bull | Energy Drink or Sugarfree | 8 each

Naked fruit juice & smoothies | 9 each

Assorted Kohana canned coffee drinks | 7 each

Gatorade and Powerade sports drinks | G2 Grape, Fruit Punch, Zero Glacier, Zero Lemon-Lime | 6 each



BAR MIXOLOGY

Bartenders are 200 per bartender for up to four hours with one bartender per 75 people. Additional hours are 100 per bartender. Prices are subject to 26% service charge and 8.25% state sales tax. Cash bars include all service charge and tax. All menus and prices are subject to change.

BRANDS

CRAFT

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

PREMIUM

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

CALL

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

BEERS

DOMESTIC (SELECT 2)

Budweiser, Bud Light, Coors Light and Miller Lite

IMPORT (SELECT 2)

Heineken, Corona, Dos Equis, Blue Moon Belgian White, Samuel Adams Boston Lager, Voodoo Ranger Juicy Haze IPA

CRAFT/LOCAL BEER (SELECT 2)

Sycamore Brewing, Sugar Creek Brewing Company, Old Mecklenburg Brewery, Wicked Weed Brewing, Legion Brewing



BAR MIXOLOGY

Bartenders are 200 per bartender for up to four hours with one bartender per 75 people. Additional hours are 100 per bartender. Prices are subject to 26% service charge and 8.25% state sales tax. Cash bars include all service charge and tax. All menus and prices are subject to change.

HOST BAR

- Craft brands | 17 per drink
- Premium brands | 15 per drink
- Call brands | 13 per drink
- Domestic beer | 7 per drink
- Imported beer | 8 per drink
- Craft/local beer | 9 per drink
- House wine | 12 per drink
- Decoy wine | 15 per drink
- Juices | 6 per drink
- Soft drinks | 6 per drink
- Bottled water | 5 per drink

CASH BAR

Cashier is 200 per cashier for up to four hours with one cashier per bar. Additional hours are 100 per cashier. Cash bar pricing is inclusive. Cash bar sales do not apply towards food and beverage minimums.

- Craft brands | 18 per drink
- Premium brands | 16 per drink
- Call brands | 14 per drink
- Domestic beer | 7 per drink
- Imported beer | 9 per drink
- Craft/local beer | 10 per drink
- House wine | 13 per drink
- Juices | 6 per drink
- Soft drinks | 6 per drink
- Bottled water | 5 per drink



BAR MIXOLOGY

Bartenders are 200 per bartender for up to four hours with one bartender per 75 people. Additional hours are 100 per bartender. Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change. All package bars include choice of 2 domestic, 2 imported and 2 craft beers, house wines, cordials, juices, soft drinks, and bottled water.

PACKAGES

CRAFT

- One hour | 38 per person
- Two hours | 48 per person
- Three hours | 58 per person
- Four hours | 68 per person

PREMIUM

- One hour | 32 per person
- Two hours | 42 per person
- Three hours | 52 per person
- Four hours | 62 per person

CALL

- One hour | 26 per person
- Two hours | 36 per person
- Three hours | 46 per person
- Four hours | 56 per person

BEER AND WINE

- One hour | 20 per person
- Two hours | 30 per person
- Three hours | 40 per person
- Four hours | 50 per person

OMNI SIGNATURE COCKTAILS

Add a selection of Barmalade-inspired cocktails using craft, premium or call brands to any bar.

add 2 per person to tier price

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

MOCKTAILS

Add to any bar a selection of Barmalade-inspired mocktails.

BLOOD ORANGE MADRAS

Blood orange & guava Barmalade, cranberry juice and lime

8 per drink

CINNAMON APPLE SOUR

Apple & pear Barmalade, Monin Cinnamon, Omni sour and Angostura bitters

8 per drink



WINE RACK

Bartenders are 200 per bartender for up to four hours with one bartender per 75 people. Additional hours are 100 per bartender. Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

†House Wines

WINES

SPARKLING WINES

†Campo Viejo | Spain | cava brut | 42 per bottle

Chandon | California | rosé | 64 per bottle

Chandon | California | brut | 64 per bottle

WHITE AND BLUSH

Hayes Ranch | California | rosé | 50 per bottle

Decoy by Duckhorn | California | rosé | 62 per bottle

Decoy by Duckhorn | California | sauvignon blanc | 62 per bottle

†Bulletin Place | Australia | sauvignon blanc | 40 per bottle

†Bulletin Place | Australia | chardonnay, unoaked | 40 per bottle

Hayes Ranch | California | chardonnay | 50 per bottle

Decoy by Duckhorn | California | chardonnay | 62 per bottle

RED

Decoy by Duckhorn | California | pinot noir | 62 per bottle

Hayes Ranch | California | merlot | 50 per bottle

†Bulletin Place | Australia | merlot | 40 per bottle

Decoy by Duckhorn | California | merlot | 62 per bottle

Hayes Ranch | California | cabernet sauvignon | 50 per bottle

†Bulletin Place | Australia | cabernet sauvignon | 40 per bottle

Decoy by Duckhorn | California | cabernet sauvignon | 62 per bottle



EVENT INFORMATION

Thank you for selecting Omni Charlotte Hotel for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

GUARANTEE

It is requested that catering and conference services be notified of the exact number of guests attending a function by 12 p.m., seventy-two (72) business hours prior to the event. If the guaranteed number is not provided, the billing will be calculated for the greater of the following: (1) the number of persons for which the party was originally booked, or (2) the number of persons in attendance. If the guarantee given is for more than 100 persons, the hotel will prepare for 3% above the guaranteed number, if requested. Dietary substitutions are also available upon request.

PARKING

Valet parking is available for overnight guests at prevailing rates. We offer in-and-out privileges. The rates are subject to change without notice.

PRICES & PAYMENT

Your function should be completely designed, including menus and all details, four weeks prior to your arrival date. There will be 26% taxable service charge and 8.25% sales tax applied to all items as applicable. Full payment +15% contingency is due no later than ten (10) working days prior to your group's arrival date, unless previously approved for Direct Bill privileges. In the event of cancellation, a cancellation charge will be due at time of cancellation. The deposit schedule and the cancellation schedule will be outlined in the catering sales agreement or group sales agreement.

ALCOHOLIC BEVERAGES & SMOKE-FREE POLICY

The State Division of Alcoholic Beverages and Tobacco regulates the sale and service of all alcoholic beverages. The hotel is responsible for the administration of such regulations. Therefore, it is our policy that no alcoholic beverages may be brought into the hotel for any conference or function. Only food purchased from the hotel may be used during any conference or function at the hotel. The hotel maintains a smoke-free environment, including all restaurants, lounges, event rooms and public space. In the case of noncompliance, a fee per room will be incurred in order to cover the extensive cost of restoration to a smoke-free condition.

ADDITIONAL SERVICES

Any services that would incur additional costs (e.g. power/electrical charges, furniture removal, lamps, décor, security, etc.) will be discussed with you by your events manager upon your request.



EVENT INFORMATION

AUDIOVISUAL EQUIPMENT

In order to help ensure a positive meeting and/or event experience, Omni Charlotte Hotel highly recommends utilizing our full-service audiovisual provider for all of your audiovisual needs. The onsite Event Technology team is available to assist with creative planning and consultation in regard to your overall event. Please advise your event manager or the Event Technologies director of your requirements. If you choose to not use our in-house audiovisual provider for your AV needs, please contact the Event Technologies Director for a copy of the most current outside audiovisual service guidelines. In this case, additional charges will apply. Charges for any damage done to the hotel by the group's outside audiovisual vendor will be charged to the group's master account. The group will retain full responsibility for the conduct of its outside vendor. Please make your events manager aware of any power requirements. Should supplemental power be required, additional fees will apply.

LOADING & UNLOADING OF EQUIPMENT

Equipment must be loaded and unloaded at the loading dock in accordance with the hotel's rules and local ordinances. All vendors must provide a valid Certificate of Insurance prior to event date and sign in with hotel security office prior to entering the facility.

MERCHANDISE OR ARTICLES

The hotel shall not be responsible for damage or loss of any merchandise or articles brought into the hotel or for any items left unattended.

SPECIAL CATERING SERVICES, DECORATIONS & SIGNAGE

Upon request, your event manager can provide a list of our preferred vendors to assist you with creating an event to fit your specific needs. If you wish to enlist the services of a vendor other than our recommendations, please notify your events manager so we may share our policies and procedures with you. Decorations or displays brought into the hotel must be approved prior to arrival. All decorations and displays must be in compliance with the state building code and meet the approval of the Charlotte Fire Marshall. Items may not be attached to any stationary wall, floor, window or ceiling with nails, tape, staples, or any other means in order to prevent damage to the facility, fixtures and furnishings.

According to Charlotte fire regulations, no open flames are permitted.

Professionally created signage is to be used outside of contracted meeting rooms only, and must not be larger than two-feet wide and three-feet high and must be confined to the function room or foyer if applicable.

No signage is permitted in the hotel lobby or other public areas.

Flip charts or blackboards are not permitted in any public area of the hotel. Any registration needs must be confined to contracted meeting room or its corresponding foyer, if available.



EVENT INFORMATION

PACKAGES

Packages for meetings may be delivered to the hotel beginning two (2) days prior to the date of the event. The following information must be included on all packages to ensure proper delivery: (i) conference name; (ii) client's name; (iii) events manager's name; (iv) date of event. Storage, incoming and outgoing handling fees may apply. All outgoing packages must be sealed with the labels affixed and pickup scheduled with your preferred shipping company before our team can bring them to the loading dock.

DOOR LOCKS RE-KEYED

Most of the meeting room doors can be re-keyed for privacy at an additional charge. Please let your events manager know at least seven (7) business days in advance if you wish to have a door lock re-keyed. Additional fees apply.





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CONTACT INFORMATION