

wedding menus.

EXPERIENCES MATTER HERE

OMNI
FORT WORTH





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Hors d'oeuvres.

Minimum order of three dozen pieces per item, prices are per piece.

Taxable service charge of 26% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

COLD

SPOONED

Marinated watermelon and feta, lime passion glaze and micro sprouts *(gf)* | 8 each

Deviled eggs, hibiscus tea boiled eggs, horseradish and wakame seaweed salad *(gf)* | 8 each

Avocado tuna poke salad in fried wonton cups and togarashi | 9 each

Creole crab salad, crostini, sriracha aioli *(gf)* | 8 each

SKEWERED

Mediterranean, tomato, cherry mozzarella, artichoke and olive *(gf)* | 8 each

Prosciutto wrapped Japanese melon Parisienne and basil leaves *(gf, df)* | 8 each

Herb and garlic stuffed Medjool dates with pimento, spiced Marcona almonds *(gf)* | 8 each

SHOTS

Mexican shrimp cocktail and Michelada Clamato *(gf, df)* | 9 each

Marinated feta and olive *(gf)* | 8 each

Lebanese preserved lemon labneh with cucumber, carrots and jicama *(gf, df)* | 7 each

SERVED

Pimento cheese and pickles, bell pepper mini savory cone and micro greens | 8 each

Tandoori chicken salad, crushed peanuts, mint chutney in curried mini baskets | 8 each

Forest mushroom canapé with creamed brie and crispy garlic chips | 8 each

Seared cumin beef on black pepper focaccia with chimichurri aioli | 8 each

Smoked salmon breton, lumpfish black roe with dill sour cream | 9 each

Hors d'oeuvres.

Minimum order of three dozen pieces per item, prices are per piece

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HOT

SPOONED

Smoked chicken and corn vol-au-vents (gf) | 8 each

Mini beef Wellington with rosemary demi dip
9 each

SKEWERED

Paella arancini with sofrito dressing | 9 each

Chili lime chicken kebab and chili mango chutney
8 each

SHOTS

Thai chicken satay and spicy peanut sauce (gf, df)
8 each

Coconut shrimp, kaffir and ginger coconut red
sauce (gf, df) | 9 each

Pecan chicken with chipotle sorghum dipping
8 each

Reuben sigara boregi with thousand island sauce
8 each

SERVED

Wild mushroom tart, Swiss fondue and porcini dust
8 each

Punjabi chicken samosa and mint cilantro chutney
8 each

Smoked pimento mac'n'cheese fritter and spicy barbecue sauce | 8
each

Smoked brisket picadillo empanada and spicy barbecue sauce | 8
each

Fennel sausage naanza and cilantro crema drizzle
8 each

Barbecue chipotle honey chicken lollipops and
ranch (gf, df) | 8 each

Brisket and smoked chicken quesadilla with
avocado crema | 9 each

All-American beef slider, secret sauce, cheddar cheese, caramelized
onions | 12 each

Nashville hot chicken slider, dill pickles | 12 each





Display stations.

To ensure optimal freshness, stations are served for 90 minutes. May be added to cocktail hour or dinner buffet. Minimum of 25 people, 150 fee for less than 25 guarantee. One attendant per 75 people, 175 per attendant where applicable.

Taxable service charge of 26% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

MARKET FRESH VEGETABLE

Grilled, raw and pickled vegetables

Tortilla chips, lavosh, sliced baguette and pita bread

Harissa spiced hummus, marinated tomato Italian salsa, garlic labneh and ranch dressing

Olive oil and balsamic vinegar

25 per person

LOCAL AND IMPORTED CHEESE BOARDS

Chef's selection of cheeses

Seasonal fruits, preserves, local honey and assorted nuts

Baguette toast points, cheese lavosh and gourmet crackers

28 per person

SAUSAGE AND CHARCUTERIE BOARDS

Butcher's selection of assorted cured, dried, smoked meats and sausages | five varieties

Chicken liver pâté

Pickled vegetables, grain mustard, fig jam, cornichons, cocktail onions, breads and crackers

29 per person

CHILLED SEAFOOD ON ICE | CHOICE OF TWO

Shrimp and crab claws, mussels or oysters

Zesty horseradish cocktail sauce, cracked pepper mignonette, lemons, Tabasco and fresh horseradish oyster crackers (gf, df)

875 | thousand pieces

500 single block carving

JAPANESE SUSHI AND SASHIMI

Selection of California rolls and Nigiri sushi and vegetable rolls (gf, df)

Salmon and tuna sashimi

Wakame seaweed salad

Pickled ginger, wasabi and soy sauce

38 per person | 4 pieces per person

PETITE DESSERT

Mini cupcakes | one variety

Chocolate bark

Truffles and pralines

Mini tarts or Whoopie pie | one variety

26 per person

VERRINE BAR

Tiramisu cups

Chai tea crème villain

Chocolate balsamic pot de crème

Bergamot whisky pannalotte

28 per person

Late night stations.

To ensure optimal freshness, stations are served for 90 minutes. May be added to cocktail hour or dinner buffet. Minimum of 25 people, 150 fee for less than 25 guarantee. One attendant per 75 people, 175 per attendant where applicable.

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GRILLED CHEESE AND TOMATO SOUP

Hearty tomato bisque

SANDWICHES | CHOICE OF TWO

Classic Texas grilled Cheddar toast

Multigrain bread, bacon and grilled Swiss cheese

Sourdough, sliced turkey, pesto and grilled provolone and Jack cheeses

Kettle chips

26 per person

WINGS WITH XING

Traditional chicken wings | Buffalo, chipotle honey and barbecue

Chicken tenders | Lemon pepper and sweet and spicy chili

Ranch, blue cheese dressings

Carrots and celery sticks

30 per person

BUILD-YOUR-OWN TEXAS NACHOS

Tri-color corn tortilla chips

Warm queso dip

Tequila lime chicken or cumin spiced beef

Pico de gallo, guacamole, sour cream, onions, cilantro, roasted poblano, black beans, spiced charred corn, and Cheddar and Jack cheeses, pickled jalapeños

28 per person

BURRITOS ALL THE WAY | CHOICE OF TWO

Beef barbacoa, caramelized onion, skillet potatoes and eggs

Chicken and chorizo, scallion, Cheddar and eggs

Refried beans, peppers and onions, Mexican red rice and cheese

Served with salsa rioja and verde

Hot sauces

30 per person

AT THE BALLPARK

All-beef hot dogs

Classic Texas corn dogs

Crispy French fries

Ketchup, mustard, chopped onions and relish

28 per person





Plated dinner.

Dinner selections include salad or soup, dessert, baker's basket, medium blend Shade Grown Stance coffee, and Tea Forté teas and iced tea. Prices are for two courses. To make three courses, an additional 7 per person. Courses do not include dessert. Minimum of 25 people.

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SALADS OR SOUP | CHOICE OF ONE

SALADS

Petite romaine | Parmesan crostini, charred corn, anchovies, black beans, spiced pepitas and creamy roasted garlic dressing

Mesclun greens | Shaved rainbow carrots, pear tomatoes, candied pecans and raspberry walnut vinaigrette *(gf, df)*

Baby iceberg wedge | Blue cheese crumble, crisp bacon, eggs, bacon, tomatoes, Kalamata olives, watermelon radish with tomato and blue cheese dressing

Wine-poached pear, chopped Bibb and radicchio | Sliced almonds, cranberries, bacon and feta with citrus vinaigrette *(gf)*

Beet root and fennel | Mixed greens, frisse, endive, micro sorrel, marinated heirloom beets, walnut and goat cheese with sherry vinaigrette *(gf)*

Insalata caprese | Heirloom tomato, buffalo mozzarella, arugula, saba with basil pesto

Baby spinach and arugula | Strawberry, blueberries, avocado purée, spiced marcona almonds, feta, pickled onions, carrots, pomegranate seeds and white balsamic citrus vinaigrette

SOUPS

New England clam chowder

Creamy wild mushroom and porcini velouté and toasted pine nuts

Cream of roasted poblano and corn with chicken, tortilla strips

Classic French potato and leek soup, diced golden potatoes and grilled leek

Fennel velouté, Pernod with dill crema

Plated dinner.

Dinner selections include salad or soup, entrée, baker's basket, medium blend Shade Grown Stance coffee and Tea Forte teas and iced tea. Prices are for two courses. To make three courses, an additional 7 per person. Courses do not include dessert. Minimum of 25 people.

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ENTRÉES

TEXAS SPICE RUBBED 8 OZ FILET OF BEEF

Smoked Gouda dauphinoise potato, grilled asparagus and glazed shallots, crispy fried onions and tobacco au jus

96 per person

CABERNET BRAISED SHORT- RIB

Texas black garlic mash, roasted broccolini and heirloom carrots, sauce osso bucco and garlic chips

86 per person

HOUSE SMOKED BEEF BRISKET

Roasted poblano and habañero bacon macaroni and cheese, bourbon-maple glazed carrots with bourbon barbecue

89 per person

FIVE SPICE ROASTED BONELESS HALF CHICKEN

Grilled broccolini and baby carrots, cheesy grits and spiced sweet tea gastrique

76 per person

HOP BRINED CHICKEN

Cowboy potato, roasted cauliflower and carrots, smoked Shiner barbecue sauce and potato vermicelli

74 per person

SEARED ATLANTIC SALMON

Cheesy tri-color quinoa, grilled asparagus and pancetta, herb lemon butter sauce and tomato parcels (gf)

78 per person

MISO GLAZED CHILEAN SEABASS

Cauliflower and potato purée, soy sake glazed bok choy and seaweed with yuzu beurre blanc (gf)

90 per person

PERUVIAN ROASTED BRASA CHICKEN AND BEEF FILET

Roasted Peruvian purple and fingerling potatoes, aji amarillo marinated market vegetables and shimeji mushrooms, scallions and cilantro cream

92 per person

FENNEL POLLEN ROASTED SALMON AND ROSEMARY ROASTED CHICKEN

Duchess potatoes, lemon scented buttered asparagus and baby zucchini with sauce bordelaise

86 per person

CAULDRON BRAISED SHORT RIB AND CHICKEN

Horseradish mashed potato, spiced green beans, carrots and peas, and porcini au jus

90 per person

GRILLED JUMBO PRAWN AND PEPPER CRUSTED FILET MIGNON

Blue cheese potato gratin, cabernet mushrooms and broccolini, green peppercorn kefir lime demi and spiced sunflower seeds

94 per person

COFFEE-RUBBED BARBECUE SMOKED BRISKET AND ROSEMARY CHICKEN

Boursin mashed potatoes, grilled broccolini, smoked jalapeño and barbecue sauce (gf)

86 per person





Buffet dinner.

All dinner buffets include premium Shade Grown Stance medium blend shade grown coffee, Numi Organic hot tea and iced tea. Dinner selections include salad or soup, entrée, baker's basket. Courses do not include dessert. To ensure optimal freshness, Buffets are served for two hours. Minimum of 50 people.

Taxable service charge of 26% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

HORS D'OEUVRES | CHOICE OF TWO, BUTLER PASSED

GREENS BAR *(gf)*

Iceberg and petite greens

Tomatoes, onions, cucumber, shredded carrots, spiced pecans, watermelon radish and Cheddar

Buttermilk ranch and sweet vinaigrette

SALADS | CHOICE OF ONE

Cowboy caviar salad | Black-eyed peas, charred corn and cilantro citrus vinaigrette *(gf, df)*

New potato salad | Grilled onions and roasted tomato with cumin *(gf)*

Chipotle chicken salad | Jicama, peppers, onions and mango cilantro vinaigrette

Tri-color tortellini and wild rice, cherry tomatoes, cranberries, almonds, basil white balsamic vinaigrette

ENTRÉES

CHICKEN | CHOICE OF ONE

Herb-seared chicken | Peppers and onions with tomato fennel coulis *(gf)*

Texas spice-rubbed chicken | Provolone and marinara sauce

Chicken roulade | Mediterranean stuffing and saffron cream

BEEF | CHOICE OF ONE

Slow braised short ribs | Muscovado sugar barbecue glaze *(gf)*

Grilled hanger steak | Chimichurri, grilled peppers and onions *(gf)*

Home smoked coffee-rubbed brisket | Espresso sauce *(gf)*

FISH | CHOICE OF ONE

Pan-seared salmon | Saffron fennel beurre blanc

Grilled mahi mahi | kaffir caper butter cream

SIDES | CHOICE OF TWO

Buttermilk mashed potato

Maple-roasted Brussels sprouts with almond and bacon

Four cheese macaroni and cheese

Buttered asparagus and baby carrots

98 per person

Stations.

Dinner reception includes premium Shade Grown Stance medium blend shade grown coffee, Numi Organic hot tea and iced tea. Dinner selections include baker's basket. Courses do not include dessert. To ensure optimal freshness, Buffets are served for two hours. Minimum of 50 people.

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HORS D'OEUVRES | CHOICE OF TWO, BUTLER PASSED

DISPLAY STATION | CHOICE OF ONE

LOCAL AND IMPORTED CHEESE BOARDS

Chef's selection of soft, semi soft and hard cheeses

Seasonal fruits, preserves, local honey and assorted nuts

Baguette toast points, cheese lavash and gourmet crackers

DIPS AND SPREADS

Grilled, raw and pickled vegetables

Tortilla chips, lavash, sliced baguette and pita chips

Artichoke and spinach dip, pimento cheese, garlic labneh and ranch dressing

Extra virgin olive oil and balsamic vinegar

PETITE SALADS

Salad of mixed greens | Orange segments, almonds, candied pecans and strawberries

Baby wedge | Heirloom tomato, charred corn, watermelon radish, crispy pancetta and candied pecans

Chopped Bibb | Cucumber, carrots, bacon, corn, spiced pepitas, heirloom tomato and tortilla strips

Choice of | Blue cheese dressing, grapefruit vinaigrette and candied jalapeño ranch

CARVING STATION | CHOICE OF ONE

LOW AND SLOW SMOKED COFFEE-RUBBED BEEF BRISKET

Bacon jalapeño macaroni and cheese and espresso barbecue sauce

KOREAN CHILI-RUBBED BARBECUE PORK LOIN *(gf)*

Kimchi and roasted baby potatoes

ALE ROASTED WHOLE TURKEY

Cranberry compote and gravy

HONEY GLAZED BONE-IN HAM

Glazed carrots, scallop potatoes and cherry apricot compote

FENNEL POLLEN RUBBED SALMON

Maple glazed baby carrots and broccolini, caper olive relish and aniseed velouté *(gf, df)*





Stations.

Dinner reception includes premium Shade Grown Stance medium blend shade grown coffee, Numi organic hot tea and iced tea. Dinner selections include baker's basket. Courses do not include dessert. To ensure optimal freshness, Buffets are served for two hours. Minimum of 50 people. Bayou Shrimp and Grits Action Station and Skewers and Rice Mini Plates Action Station require an attendant. One attendant per 75 people priced at \$175 per attendant. Pasta Italiano has gluten free.

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SOUP BAR | CHOICE OF ONE

- New England clam chowder
 - Creamy wild mushroom and porcini velouté
 - Cream of roasted poblano and corn with chicken, tortilla strips
 - Cream of tomato and basil
- served in bread bowl or ceramic bowl*

CULTURAL FLAVOR STATIONS | CHOICE OF TWO

ACTION STATION BAYOU SHRIMP AND GRITS

- GRITS**
- Stone-ground homestead cheesy grits
 - Charred jalapeño smoked Gouda and andouille sausage Creole grits

- PROTEINS**
- Cajun-spiced Gulf shrimp with scallions
 - Cajun barbecue pulled chicken with tobacco onions

- SAUCES**
- Tomato gravy and Louisiana hot sauce

DIM SUM STATION PASTA ITALIANO

- STEAMED AND FRIED DIM SUMS | CHOICE OF TWO EACH**
- Potstickers
 - Siu mei
 - Spring rolls

- SAUCES**
- Soy, spicy Schezwan, butter chili hoisin and ginger scallion

PASTA ITALIANO

- ENTRÉES**
- Butternut squash ravioli | sage brown butter
 - Chicken Alfredo | Forest mushrooms
 - Rigatoni | Tossed in red pepper Parmesan cream, pine nuts, roasted tomato and basil

- ACCOMPANIMENTS**
- Garlic bread sticks, shredded Parmesan and red chili flakes, chili oil and single-pressed olive oil

SKEWERS AND RICE MINI PLATES

- PROTEIN | CHOICE OF TWO**
- Cumin beef and olive pintxos (gf)
 - Chicken satay (gf)
 - Tandoori shrimp kebabs (gf)
 - Barbecue pork sticks (gf)

- RICE | CHOICE OF TWO**
- Stir-fried rice (gf)
 - Red beans and rice (gf)
 - Steamed basmati rice (gf, df)
 - Wild rice with cranberries and almonds

Stations.

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DESSERT VERRINE BAR | CHOICE OF THREE

Tiramisu cups

Chai tea crème verrine

Chocolate balsamic pot de crème

Bitter chocolate custard and pistachio crumble

Bergamot and whiskey panacotta

128 per person





Specialty.

Price included with plated dinner selection. Additional 4 per person applied if Day of the Week is not adhered to. All options come with daily variety of vegetables. Children's Menu is available for children 12 years of age or younger, and served with lemonade and water. All menus and prices are subject to change.

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VEGETARIAN

MONDAY

Chickpea curry and saffron pea basmati rice (gf, df)

TUESDAY

Spinach, ricotta and roasted tomato cannelloni pasta, marinara with fontina cream

WEDNESDAY

Vegetable and chestnut stir fry and cauliflower rice

THURSDAY

Spiced vegetable medley stuffed cabbage rolls, tomato rice and boursin cream (af)

FRIDAY

Sweet potato, kale and ancient grain hash and fried avocado

SATURDAY

Balsamic grilled vegetables and creamy polenta

SUNDAY

Grilled squash rollatini stuffed with harissa spiced vegetables, freekeh and paprikash sauce

CHILDREN'S MENU

ENTRÉES

Chicken tenders

Macaroni and cheese

Mini cheese pizza

ACCOMPANIMENTS | CHOICE OF TWO

Fresh fruit cup

Steamed vegetables

Carrot sticks with ranch

French fries

Applesauce

Cookie

45 per child

Farewell brunch.

All breakfast buffets include freshly squeezed orchard oranges, apple juice and grapefruit juice, premium Stance medium blend Shade Grown coffee and Tea Forté teas. To ensure optimal freshness, Buffets are served for one hour. Minimum of 25 people, 150 fee for less than 25 people guarantee. A gluten-free selection of breakfast breads is available for an additional 3 per person. One attendant per 75 people, 175 per attendant when applicable. All menus and prices are subject to change.

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SEASONAL AND TROPICAL FRUITS

Papaya, pineapple, strawberry, watermelon, cantaloupe and grapes

SALAD BAR

Romaine, garden mix and baby spinach

Heirloom tomatoes, peppers, cucumbers, carrots, pickled onions, broccoli, olives, garbanzos, red kidney beans, artichoke hearts, blue cheese crumbles, feta, Cheddar, caramelized pecans, roasted pepitas and dried cranberries

Honey balsamic, cilantro ranch and citrus herb vinaigrette

MASON JARS

Assorted granola parfaits | Texas peaches, berries and mango

OPEN-FACED TOASTS

Salmon pastrami, cream cheese, shallot chips, capers, edamame and radish

Avocado toast, sliced avocado, steak tomato, micro greens with a quail egg sunny side up

CHEESE BOARD

Chef's selection of local artisanal hard and soft cheeses

Preserves, dried fruits and crackers

SOUP

Roasted tomato bisque, basil, garlic with cheese croutons *(gf)*

BAKESHOP

Butter croissants, assorted fruit and cheese Danish and muffins

FROM THE GRIDDLE

STARTERS | CHOICE OF ONE

Buttermilk chocolate pancakes

Frosties French toast

ACCOMPANIMENTS

Strawberry compote, 100% Vermont maple syrup, whipped cream and sweet butter





Farewell brunch.

All breakfast buffets include freshly squeezed orchard oranges, apple juice and grapefruit juice, premium Stance medium blend Shade Grown coffee and Tea Forté teas. To ensure optimal freshness, Buffets are served for one hour. Minimum of 25 people, 150 fee for less than 25 guarantee. A gluten-free selection of breakfast breads is available for an additional 3 per person. 175 attendant fee, one attendant per 75 people. All menus and prices are subject to change.

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BREAKFAST COUNTER

Breakfast quiche, spinach, roasted tomato, Gruyère, onion and herbs

Scrambled eggs with mascarpone and chives (gf)

Applewood smoked bacon (gf)

POTATOES | CHOICE OF ONE

Lyonnaise style

Breakfast hash

Sweet potato hash

Ranch style roasted red wedges

Herbed pee wee potatoes (gf)

ENTRÉES | CHOICE OF ONE

Chicken fried chicken | Pepper gravy and syrup

Grilled hanger steak | Herbed chimichurri (gf)

Pan-seared salmon | Saffron fennel velouté

Gochujang chili | Rubbed pork loin and onion mojo

Mélange of seasonal vegetables (gf)

DESSERT

Assortment of housemade mini sweet treats

70 per person

add mimosas | 10 per serving

Beverages.

Unlimited beverage service has a maximum of four hours. Prices quoted are per person and based on full guaranteed number of people for the event. Bartender fees required for bar service at 200. Cashier required for cash bar service at 200.

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UNLIMITED PACKAGE BAR

Includes house wine, domestic and imported beer, soft drinks and bottled water

CALL BRANDS

First hour | 24 per person

Second hour | 13 per person

Each additional hour | 10 per person

PREMIUM BRANDS

First hour | 26 per person

Second hour | 14 per person

Each additional hour | 12 per person

SUPER PREMIUM BRANDS

First hour | 28 per person

Second hour | 14 per person

Each additional hour | 14 per person

BAR SELECTIONS

CALL BRANDS

Vodka | Svedka

Gin | Seagram's

Rum | Castillo

Bourbon | Evan Williams

Scotch | J&B

Tequila | Sauza Blanco

Cognac | Hennessy VS

PREMIUM BRANDS

Vodka | Absolut

Gin | Beefeater

Rum | Bacardi Silver

Bourbon | Jim Beam

Scotch | Johnnie Walker Red

Tequila | Hornitos Añejo

Cognac | Hennessy VS

TEXAS PREMIUM BRANDS

Vodka | Tito's, Enchanted Rock

Gin | Genius

Rum | Treaty Oaks

Whiskey | TX, Rebecca Creek

Tequila | Republic Blanco

SUPER PREMIUM BRANDS

Vodka | Ketel One

Gin | Aviation

Rum | Sailor Jerry

Bourbon | Elijah Craig

Scotch | Monkey Shoulder

Tequila | Patrón Silver

Cognac | Hennessy VSOP





Wines.

Unlimited beverage service has a maximum of four hours. Bartender fees required for bar service at 200. Cashier required for cash bar service at 200. Taxable service charge of 26% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

HOUSE WINES

MAN Family Wines | South Africa | chardonnay,
merlot and cabernet sauvignon

12 per glass | 41 per bottle

TIER II WINES

Wente Hayes Ranch | Livermore Valley, California |
chardonnay, merlot and cabernet sauvignon

14 per glass | 48 per bottle

TIER III WINES

Highway 12 Winery | Sonoma County, California |
chardonnay, merlot and cabernet sauvignon

16 per glass | 58 per bottle

TIER IV WINES

Franciscan | Napa Valley, California | chardonnay,
merlot and cabernet sauvignon

19 per glass | 70 per bottle

Beverages.

Hosted bar service has a maximum of four hours. Bartender fees required for both hosted and cash bar service at 200. For cash bar service, a cashier is required at 200.

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HOST BAR ON CONSUMPTION

Craft brands | 10 per drink

Premium brands | 13 per drink

Super premium brands | 14 per drink

Call brands | 13 per drink

Domestic beer | 9 per drink

Imported beer | 10 per drink

House wine | 12 per drink

House sparkling wine | 12 per drink

Cordials | 14 per drink

Hard seltzers | 9 per drink

Soft drinks | 6 per drink

Sparkling and still bottled waters | 6 per drink

Fruit juices | 7 per drink

CASH BAR

Craft brands | 11 per drink

Premium brands | 14 per drink

Super premium brands | 15 per drink

Call brands | 13 per drink

Domestic beer | 10 per drink

Imported beer | 11 per drink

House wine | 13 per drink

House sparkling wine | 13 per drink

Cordials | 15 per drink

Hard seltzers | 10 per drink

Soft drinks | 6 per drink

Sparkling and still bottled waters | 6 per drink

Fruit juices | 7 per drink





Details.

WEDDING COORDINATION

All weddings hosted at Omni Fort Worth Hotel are encouraged to hire a Hotel-approved professional, wedding coordinator to assist you with the planning and details leading up to the wedding, conduct the rehearsal and be on premises the day of the wedding to coordinate your celebration. We are pleased to recommend a professional wedding consultant to coordinate your special day.

CEREMONY

Ceremony Fees include banquet chairs, tables and/or staging (ballroom only) with brown linen and infused water station.

BILLING

All social events must be prepaid ten (10) business days in advance. A credit card authorization must remain on file for any additional charges through the duration of the event.

SERVICE CHARGES

A taxable 26% service charge will be added to all food and beverage charges. Current Texas sales tax (8.25%) will be added to the total.

DEPOSITS AND CANCELLATIONS

Any requested deposits will be credited toward the total cost of the event. Should the event be canceled, please note that these deposits are nonrefundable. Cancellation of any event will be subject to a contractual cancellation fee.

BANQUET EVENT ORDERS AND BANQUET CHECKS

You will be asked to sign your banquet event orders no later than 10 business days prior to the function date, and banquet event checks the evening of your event.

FINAL GUARANTEES

The exact number of guests attending a function is due by noon 72 hours prior to the event. This number will be charged even if fewer guests attend. We will charge actual attendance if the group exceeds the guarantee. The hotel will prepare food for 3% over the guaranteed number. Meal functions and meeting rooms will be set for a maximum of 5% over the food and beverage guarantee. If the guarantee is increased within 72 hours of the event, the hotel reserves the right to substitute menu items.

FOOD AND BEVERAGE

No food or beverage will be permitted to be brought into Omni Fort Worth Hotel by the host or invitees without advance written notice from the hotel. Texas law requires all alcohol to be purchased and supplied by the hotel and all service of alcohol will be performed by the hotel. Hosted bars are not to exceed four (4) hours. Please consult our wedding specialist for outside catering options for religious purposes only.

Details.

MENU TASTINGS

Once an agreement has been signed, we will be delighted to set up a complimentary menu tasting for four (4) guests with a food and beverage spend of \$10,000 or more. Additional guests are welcome to attend with advance notice at a charge of \$50.00++ per person. For parties with a food and beverage spend less than \$10,000, tastings are \$75.00++ per person (subject to selection). Your Catering Manager will assist you with menu items and guidelines. No credits, transfers or financial reductions will be given in place of a tasting.

LABOR CHARGES

Bartender Fee | \$200 per bartender for up to four hours. Minimum requirement is one (1) bartender per 100 guests

Chef Attendant Fee | \$175 per chef attendant for up to two hours. Minimum requirement is one (1) attendant per 75 guests.

Cake Cutting Fee | \$200++ (flat rate)

LINEN, SEATING AND EQUIPMENT

Omni Fort Worth Hotel provides standard brown linens for all tables with floor-length covers as well as black or white napkins. Also included is the dance floor, 60" or 72" round tables, banquet chairs, cocktail tables, head table, bars and bar backs, china, flatware and stemware. Additional items available on request are easels, table numbers and stanchions, house centerpieces, three (3) votive candles per table, cake tables, gift table and guest book table. Please consult your Catering Manager for more details.

AMENITIES AND WELCOME GIFT BAGS

A room drop fee will apply for each gift bag delivered to guest rooms. | \$4 non-personalized, \$7 personalized, \$8 less than 48-hour notice, +\$1 for each room share.

PARKING

Omni Fort Worth is a valet-only property. There is an overnight parking charge for guests staying at the hotel. Please check with your event manager for current pricing. There is self-parking available at the Fort Worth city parking garages. Please check FortWorthParking.com for the Houston Street Garage's current pricing.

ROOM BLOCK

Contract a minimum of (10) guest rooms for a single night and receive a set discounted rate for your guests. With a guest room block, you will be responsible for 90% of the contracted rooms to book. Subject to availability.





Planning information.

ON-SITE CATERING MANAGER

Your On-site Catering Manager will assist with the following:

- Selection and review of all food and beverage
- Detailing banquet event orders and outlining event specifics
- Providing estimate of charges
- Creating a diagram for placement of tables, chairs, stage, dance floor, bars, etc.
- Scheduling and attending tasting with our culinary professionals
- Recommending wedding planners, officiants, photographers, floral, entertainment and other outside vendors
- Overseeing the setup for the ceremony and reception, food preparation and other hotel-specific operations
- Acting as the on-site liaison between your wedding planner and hotel operation staff
- Ensuring seamless transition to the hotel's banquet manager
- Reviewing your banquet checks for accuracy, prior to the completion of the final bill



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