

# Event Menu

A long table set for an event, featuring white linens, glassware, and colorful floral centerpieces. The table is set with white linens, glassware, and silverware. The centerpieces are made of various flowers, including dahlias, hydrangeas, and purple flowers. The background is a blurred outdoor setting with greenery and a wooden fence.

OMNI LOUISVILLE HOTEL  
EVENTS MENU



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Prices are subject to 6.0% sales tax and 25% taxable service charge. All menus and prices are subject to change.



# CONTINENTAL

All continental breakfasts are served with chilled fresh orange juice, apple juice, cranberry juice, freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Prices are based on up to 2 hours of service.

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## THE SLUGGER

Seasonal sliced fruit and berries

Individual strawberry, vanilla and blueberry  
Chobani yogurts

House-made granola, dried fruit

Breakfast breads, muffins, butter, jams

32 per person

## SPRING TRAINING HEALTHY START

Seasonal sliced fruit and berries

Yogurt trifle | Granola, berries, local honey

Seasonal smoothie shooter

Hard-boiled eggs | Seasoned salt

Freshly baked muffins

Weisenberger steel-cut oats | Dried fruit,  
brown sugar, local honey, candied pecans

34 per person

## THE DOWNTOWN CONTINENTAL

Seasonal sliced fruit and berries

Individual strawberry, vanilla and blueberry  
Chobani yogurts

House-made granola

Breakfast breads, muffins, butter, jams

Bagels | Sweet and plain cream cheeses

English muffin sandwich | Farm-fresh scrambled  
eggs, onions, peppers, Clifty Farms  
sliced country ham

Weisenberger steel-cut oats, dried fruit, brown sugar,  
local honey, candied pecans

36 per person



# BREAKFAST BUFFETS

All breakfast buffets are served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and freshly squeezed orange juice. Prices are based on up to 1.5 hours of continuous service for a minimum of 25 guests, one buffet per 100 guests. Prices are subject to 25% service charge and 6.0% state sales tax. All menus and prices are subject to change.

## GRAND SLAM CLASSICS

Seasonal sliced fruit and berries  
Breakfast breads, muffins, butter, jams  
Individual strawberry, vanilla, blueberry  
Chobani yougurts  
House-made granola

### ENTRÉE

Soft scrambled eggs

### ACCOMPANIMENTS

Old country-style breakfast sausage  
Applewood-smoked bacon  
Baby red breakfast potatoes, bourbon-smoked paprika, griddled onion  
39 per person

## THE EXECUTIVE CLASSICS

Seasonal sliced fruit and berries  
Breakfast breads, muffins, butter, jams  
Individual strawberry, vanilla, blueberry  
Chobani yougurts  
House-made granola

### ENTRÉE

Louisville scramble | Local cheddar cheese, sautéed onions, bell peppers

### ACCOMPANIMENTS

Applewood-smoked bacon  
Buttermilk biscuits | Sausage gravy, jam, butter  
42 per person

## NS TRAIL CLASSICS

Sliced seasonal fruit and berries  
Breakfast breads, muffins, butter, jams  
Individual strawberry, vanilla and blueberry  
Chobani yougurts  
House-made granola

### ENTRÉE

Egg bake | Hash browns, onions, chorizo, Monterey Jack, roasted salsa

### ACCOMPANIMENTS

Old country-style breakfast sausage  
Applewood-smoked bacon  
42 per person



# BREAKFAST ENHANCEMENTS

All breakfast enhancements must accompany a full breakfast buffet.

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## AVOCADO TOAST STATION

Smashed avocado, toasted breads

Smoked salmon, hard-boiled egg, capers, onions, radish, microgreens, diced tomatoes

19 per person

## BUTTERMILK BISCUITS & GRAVY

Biscuits, sausage gravy

9 per person

## OLD FASHIONED OATMEAL

Dried fruits, pecans, brown sugar, milk, soy milk, candied pecans, local honey

9 per person

## SMOKED CHEDDAR GRITS

Smoked cheddar, freshly milled yellow corn, Tabasco

9 per person

## YOGURT TRIFLE

Greek yogurt, granola, berries, local honey

8 each

## BISCUIT SANDWICH

Farm-fresh scrambled eggs, smoked cheddar or pepper jack, applewood-smoked bacon or sausage, blackberry jam

8 each

Substitute egg whites for scrambled eggs | 2 each

Add sautéed spinach, fire-roasted peppers | 3 each

## BREAKFAST BURRITO

Scrambled farm-fresh eggs, roasted peppers, onions, chorizo, roasted potatoes, cheddar cheese, fire-roasted salsa

10 each

## HARD-BOILED EGGS

Bourbon-smoked sea salt, fresh pepper, hot sauces

4 each

## ASSORTED INDIVIDUAL CEREALS

Whole, skim and soy milks

6 each



# ACTION STATIONS

Chef attendant required for all stations at 225 per chef, with one chef per 75 people. Action stations are enhancements to full breakfast buffets.

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## 4TH ST. LIVE OMELET & EGG STATION

Whole farm-fresh eggs, egg whites, ham, applewood-smoked bacon, cheddar jack cheese, mushrooms, onions, peppers, tomatoes, spinach, jalapeños, smoked tomato sauce

18 per person

## LOU POWER BOWL

Fried egg, roasted cauliflower, sautéed peppers and onions, arugula, avocado, chicken sausage, quinoa, black beans, lime crema, assorted hot sauces

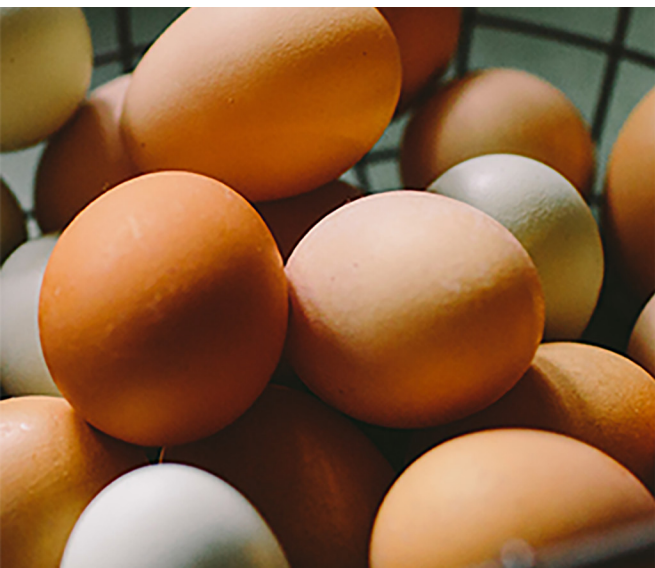
21 per person

## BREAKFAST TACO STATION

Scrambled eggs, shredded brisket, pico de gallo, roasted potatoes, salsa roja, queso fresco, sour cream, guacamole, cilantro, assorted hot sauces, flour and corn tortillas

19 per person





# PLATED BREAKFAST

All plated breakfasts are served with with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and freshly squeezed orange juice. Plated breakfasts require a minimum of 25 people. Prices are subject to 25% service charge and a 6.0% state sales tax. All menus and prices are subject to change.

## ALL-AMERICAN

Soft scrambled eggs, griddled potatoes, onions, applewood-smoked bacon, sausage links, brûléed tomato, bourbon-smoked paprika

43 per person

## EGG WHITE SCRAMBLE

Soft egg whites, turkey bacon or chicken sausage, English muffin, grilled asparagus, roasted tomatoes, spinach

46 per person

## HOT BROWN STRATA

Turkey, applewood-smoked bacon, Gruyère hollandaise, sourdough, roasted potatoes, tomatoes

46 per person

## ENHANCEMENTS

Trifle | 8 per person

Fresh fruit | 8 per person



# SWEET BREAKS

All A.M. breaks are served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and freshly squeezed orange juice. Prices are subject to 25% service charge and 6.0% state sales tax is based on 30 minutes of service. All menus and prices are subject to change.

## TEA TIME

Assorted hot teas, tea cakes, fruit tarts, scones, bourbon cream, Irish butter, jam

18 per person

## PERFORMANCE BREAK

Protein bars, Kind bars, apple chips, freshly sliced fruit, dried fruit, mixed nuts

Naked juices, Vitaminwaters

Phocus caffeinated sparkling water

26 per person

## SWEET & SALTY POPCORN

Popcorn

Assorted Flavor Shakers

M&M's

Cracker Jack

Local sodas

23 per person

## MILK & COOKIES

Oatmeal raisin, peanut butter, macadamia nut, double-chocolate chip, sugar

Choice of soy, almond, oat & flavored (chocolate, vanilla, strawberry) milks

18 per person

## NOSTALGIA BREAK

Pop-tarts, peanut butter & jelly sandwiches, Rice Krispies squares, Cracker Jack, assorted Ehrler's local ice cream

25 per person







# SAVORY BREAKS

Breaks are based on 30 minutes of service.

All prices are subject to 25% service charge and 6.0% state sales tax. All menus and prices are subject to change.

## FALLS CITY MARKET DISPLAY

Grilled vegetables, antipasto, artisanal cheeses, charcuterie

Crostini, crackers, breads

28 per person

## CRUDITÉS, CHIPS & DIP

Assorted cruités, hummus, fire-roasted salsa, artichoke spread

Garlic naan, tortilla chips, grilled breads

27 per person

## ENDURANCE BREAK

Kashi bars, Kind bars, dried fruit, seasonal berries, fresh juice shots, Vitaminwater, Phocus caffeinated sparkling water

28 per person

## BATS BASEBALL

Pretzel sticks, hot cheese, assorted mustards

Buttered popcorn, Cracker Jack

Ballpark beef sliders | American cheese, caramelized onions, pickle chips, ketchup, mayonnaise

34 per person

## NACHO BAR

Adobe beef

Guacamole, pico de gallo, queso cheese sauce, refried beans, black olives, sour cream, jalapeños

Tortilla chips

33 per person



## À LA CARTE

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### INDIVIDUAL

†A guaranteed starting quantity is required, as items are perishable

Assorted Greek yogurt† | 5 each

Whole seasonal fruit† | 4 each

Kashi granola bars | 5 each

Clif and Kind power bars | 6 each

Trail mix | 6 each

Assorted candy bars | 5 each

Bagged pretzels and kettle chips | 5 each

### BY THE DOZEN

Breakfast breads, muffins and Danish | 53 per dozen

Assorted bagels with sweet and plain cream cheese | 53 per dozen

Cinnamon rolls with sweet cream cheese, mascarpone | 66 per dozen

Gluten-friendly muffins | 61 per dozen

Freshly baked cookies | Sugar, double-chocolate chip, peanut butter, oatmeal raisin | 55 per dozen

House-made brownies, blondies and fruit squares | 50 per dozen

Gluten-friendly cookies or brownies | 61 per dozen

Local ice cream | 8 each



# LUNCHEON BUFFETS

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## ITALIAN

### STARTERS

Minestrone soup

Shaved Brussels sprout & romaine salad | Pine nuts, pecorino, chives, shaved red cabbage, lemon & thyme vinaigrette

Tomato & mozzarella | Fresh basil, balsamic vinegar glaze, smoked sea salt

### ENTRÉES

Chicken Marbella | Kalamata olives, pearl onions, white wine, oregano, fresh parsley

Stracotto beef | Porcini mushroom demi-glace, roasted parsnips

Frutti di Mare | Whitefish, rock shrimp, clams, saffron tomato broth

### ACCOMPANIMENTS

Angel hair pasta | Rosemary oil, oregano

Herb-roasted fingerling potatoes

Roasted zucchini & squash | Blistered tomatoes

Garlic bread

### DESSERTS

Tiramisu

Assorted mini cannolis

56 per person

## ASIAN

### STARTERS

Miso, kale & tofu soup

Soba noodle & edamame salad | Red pepper, scallions, Thai peanut sauce

Kale & cabbage salad | Shaved carrots, shallots, cilantro, Asian prickly pear dressing

### ENTRÉES

Char siu braised ribs

Gochujang roasted chicken

Sriracha mirin salmon

### ACCOMPANIMENTS

Five-spiced potatoes

Vegetable fried rice

Grilled broccolini | Pickled Fresno peppers, ginger miso dressing

### DESSERTS

Hot Asian donuts

Green matcha tartlet

56 per person



# LUNCHEON BUFFETS

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## DELICATESSEN

### STARTERS

Tomato bisque

Arugula & grilled peach salad | Chèvre, pecans, basil  
balsamic vinaigrette

Smoked macaroni salad

Tomato and mozzarella | Fresh basil,  
balsamic vinegar glaze

### DELI

Roasted and smoked meats | Turkey, ham, tuna salad,  
roast beef, spiced tofu

Cheese | Cheddar, swiss, pepper jack

Leaf lettuce, tomato, onion, pickles

Condiments | Dijon mustard aioli, whole-grain  
mustard, roasted red pepper hummus, mayonnaise

Grilled vegetables

Bread | Multigrain, sourdough, rye, hoagie

Miss Vickie's chips

### DESSERTS

Strawberry shortcake | Vanilla whipped cream,  
strawberry coulis, fresh strawberries

NY cheesecake

52 per person

### UPGRADE TO "THE" NEW YORK DELI

Matzo ball soup, hot peppered pastrami, hot corned  
beef, buttered saurkraut, Gruyère swiss, Gulden's  
spicy brown mustard, sweet & sour gherkins, caraway  
rye, pumpernickel

64 per person

## MEXICAN

### STARTERS

Roasted corn & black bean salad  
cilantro lime dressing

Taco salad | Tomatoes, peppers, green onions,  
queso fresco, tortilla chips

### ENTRÉES

Braised pork carnitas

Adobo chicken tinga

### ACCOMPANIMENTS

Cilantro & pico rice

Chili-spiced peppers and onions

Shredded lettuce, shredded cheddar & Cotija  
cheeses, pico de gallo, cilantro, chili & lime crema,  
salsa roja, guacamole

Warm queso dip, refried beans, corn tortilla chips

Flour tortillas

### DESSERTS

Tres leches cake

Chocolate tart

60 per person



# LUNCHEON BUFFETS

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## GERMAN

### STARTERS

Potato soup | Charred bratwurst, chives, pumpernickel bread

Seedless cucumber salad | Dill & sour cream dressing

Chilled & grilled salad | Winter root vegetables, weiss bier reduction

Iceberg salad | Carnival tomatoes, tricolor carrots, poached apples, cider vinaigrette

### ENTRÉES

Chicken Schnitzel | Roasted lemon & parsley butter

Beef Goulash | Beef, vegetable & pasta stew, garnished with pickles and sour cream

Schwenkbraten | Grilled pork chops, braised red cabbage, stone-ground mustard glaze

### ACCOMPANIMENTS

Broad egg noodles in brown butter

Green beans with grilled onions

Warm red potato salad with braised pork belly

### DESSERTS

German chocolate cake

Funnel cake fries | Powdered sugar

58 per person

## KENTUCKIANA

### STARTERS

Burgoo

Classic coleslaw

Black-eyed pea salad | Onions, peppers, zucchini, squash, tomatoes, sorghum, sugar & bourbon vinaigrette

Southern potato salad

### ENTRÉES

Fried chicken | Cajun hot honey

Hot brown | Roasted turkey, applewood-smoked bacon, tomato, buttermilk biscuit, pimento Mornay

Bourbon-glazed pork loin

### ACCOMPANIMENTS

Smoked cheddar mac n' cheese

Succotash | Lima beans, charred corn, peppers, seasonal vegetables

Honeyed cornbread

### DESSERTS

Derby pie | Bourbon whipped cream

Warm peach cobbler

56 per person



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## ALL-AMERICAN

### STARTERS

Chicken noodle soup

Wedge salad | Applewood-smoked bacon, blue cheese, chives, hard-boiled egg, green goddess dressing

Garden salad | Tomatoes, cucumbers, carrots, red onion, mint ranch dressing

### ENTRÉES

Fire-grilled hamburgers | Lettuce, tomato, onion, pickles, assorted cheeses, split top buns

Blistered brats | Sauerkraut, caramelized onions, assorted mustards, brioche buns

Cherry BBQ pulled chicken

### ACCOMPANIMENTS

Tater tots | Smoked ketchup, spicy ketchup

Maple baked beans

Corn on the cob

### DESSERTS

Freshly baked cookies

Assorted dessert bars

54 per person

## BBQ BOURBON

### STARTERS

Mixed Greens | Toy box tomatoes, tricolor carrots, ranch dressing

### ENTRÉES

Smoked beef brisket

Fire-roasted chicken

Grilled cheddar & jalapeno beef sausage

### ACCOMPANIMENTS

Pork shoulder baked beans

Fried okra

Collard greens

White onions & pickles

Sliced white bread

Smoky bourbon BBQ sauce

### DESSERTS

Pecan pie

Apple pie

Whipped Chantilly cream

55 per person



# PLATED LUNCHEON

All plated lunches are served with freshly brewed Stance regular and decaffeinated coffee and freshly baked breads.

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## SALAD | CHOOSE ONE

### WEDGE SALAD

Hard-boiled eggs, applewood-smoked bacon, toy box tomatoes, chives, spiced croutons, blue cheese dressing

### LOCAL GREENS

Cucumber, radish, carrots, herbed goat cheese, spiced croutons, green goddess dressing

### ROMAINE & SHAVED BRUSSELS SPROUTS

Baby tomatoes, shredded red cabbage, shaved pecorino, heirloom carrots, citrus vinaigrette,

## DESSERT | CHOOSE ONE

### THE ORIGINAL DERBY PIE

Vanilla bean whipped cream, bourbon caramel and chocolate glaze

### SALTED CARAMEL CHEESECAKE

### CHOCOLATE BOURBON POT DE CRÈME

### CHOCOLATE DECADENCE

Macerated berries, fresh whipped cream

### GENOISE SPONGE CAKE

Strawberries, fresh whipped cream

## ENTRÉE | CHOOSE ONE

### PETITE TENDERLOIN

Cauliflower purée, roasted green-top carrots, porcini & herb butter

55 per person

### SALMON WITH GARLIC & HERB BUTTER

Saffron risotto, fried and grilled jumbo asparagus, marinated wild mushrooms

52 per person

### SPICED ROASTED CHICKEN

Garlic pommes purée, broccolini, blistered heirloom tomato, carrots, shallot & thyme velouté

49 per person

### 48-HOUR BRAISED SHORT RIBS

Smoked cheddar grits, roasted root vegetables, pickled carrot ribbons, natural jus

52 per person

### GRILLED HERB CHICKEN

Baby new potatoes, asparagus, blistered baby bells, Dijon & lemon beurre blanc

49 per person

### RISOTTO

Wild mushrooms, asparagus, new peas, pecorino and fresh herbs

45 per person



# HORS D'OEUVRES

Hors d'oeuvres require a minimum of 3 dozen pieces per order

Prices are subject to 6.0% sales tax and 25% taxable service charge. All menus and prices are subject to change.

## HOT

### MINI SKEWERS

Chipotle honey chicken | Fresh parsley

Five-spice chicken & beef | Thai peanut sauce,  
black & white sesame seeds

Sticky bourbon chicken

Churrasco steak | Chimichurri sauce

10 per piece

### ASSORTED EMPANADAS

Pork carnitas | Mojo

Beef brisket | Alabama Carolina Gold sauce

Veggie | Mango salsa

9 per piece

### LAMB LOLLIPOPS

Maple, orange & mint chimichurri

Pistachios & panko

Grilled herb pepper, apricot glaze

13 per piece

### CRAB CAKES

Spicy Cajun remoulade

11 per piece

### GYOZA

Vegetable or pork | Sesame soy

8 per piece

### SPRING ROLLS

Vegetarian | Ponzu sauce

7 per piece

### BOURBON BBQ BEEF MEATBALLS

Fresh chive and parsley

7 per piece

### ARANCINI

Panko-crusting risotto croquettes | Red pepper coulis

10 per piece

### BEEF WELLINGTON

Beef filet, puff pastry, mushroom duxelles, green  
peppercorn sauce

11 per piece





# HORS D'OEUVRES

Hors d'oeuvres require a minimum of 3 dozen pieces per order.

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## COLD

### ASSORTED DEVILED EGGS

Applewood-smoked bacon and blue cheese

Bloody Mary | Applewood-smoked bacon, pickle, celery curl

Smoked salmon | Capers, pickled shallot

Classic Southern-style

8 per piece

### ASSORTED CROSTINI

Ricotta, pesto, heirloom tomato

Goat cheese, blistered pearl onions, crispy prosciutto, balsamic glaze

Avocado & bacon jam

Charred steak, arugula, herb, Boursin, peppadew, chive gremolata

Shaved ribeye, honey Gorgonzola

Burrata, tomato chutney, basil microgreens

Po'boy shrimp crostini

9 per piece

### BAJA ENDIVE

Ahi tuna, peppers, mango, grilled jalapeño, spiced chipotle sauce

10 per piece

### CRAB SALAD TARTLET

Microgreens, Old Bay crème fraîche

11 per piece

### MINI TUXEDO GOAT CHEESE TRUFFLES

7 per piece

### CUCUMBER & SHRIMP RONDELLE

Dill & chive cream cheese, chili prawns

10 per piece

### RASPBERRY & BRIE TARTS

7 per piece

### CAJUN CHICKPEA QUINOA

Peppers, spinach, Cajun vinaigrette

9 per piece



# DISPLAY STATIONS

Prices are subject to 6.0% sales tax and 25% taxable service charge. All menus and prices are subject to change.

## ARTISANAL CHARCUTERIE BOARD

Assorted cheese and cured meats  
Whole-grain mustard, onion & bacon jam,  
marinated olives  
Assorted crackers, grilled breads  
28 per person

## CHILLED SEAFOOD ON ICE

Crab claws, oysters, shrimp  
Spicy cocktail, mignonette, grilled lemons,  
horseradish sauce, assorted hot sauces  
50 per person

## SUSHI

California rolls, Philadelphia rolls, spicy tuna rolls,  
vegetable maki  
Warm sea salt edamame  
Soy sauce, wasabi, pickled ginger  
29 per person



## MARKET CRUDITÉS

Seasonal produce | Broccolini, green-top carrots,  
celery, carnival cauliflower, baby bell peppers,  
cucumber, snap peas, radish, baby tomatoes  
25 per person

## CHIPS & DIP

Chips | Tortilla, potato, pita  
Dips | Warm spinach, warm Cajun sweet potato  
with crispy kale  
17 per person

## FRESH FRUIT SKEWERS

Melon and berry  
Honey yogurt dip  
15 per person



# CARVING STATIONS

Carving stations require a minimum of 20 guests and 3 stations (unless added to a reception, lunch or dinner menu). Chef attendant required at 225 per chef, with one chef per 100 people.

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## SLOW-ROASTED PRIME RIB

Horseradish cream, au jus, petite rolls, assorted mustards

495 each | serves 40

## HERB-RUBBED BEEF TENDERLOIN

Bourbon au jus, horseradish cream, petite rolls, assorted mustards

450 each | serves 25

## FIRE-GRILLED HERB SALMON

Dill & chive aioli, capers, grilled lemons, assorted breads

300 each | serves 25

## ROASTED TURKEY HOT BROWN

Roasted turkey breast | Tomatoes, applewood-smoked bacon, pecorino Mornay sauce, mini brioche rolls

360 each | serves 45

## SMOKED BEEF BRISKET

Chipotle BBQ sauce, sliced pickles, petite rolls

375 each | serves 30

## SMOKED BOURBON PORK LOIN

Assorted mustards, chili & honey glaze, smoked cheddar mac n' cheese, honey cornbread

350 each | serves 30



# ACTION STATIONS

Action stations require a minimum of 20 guests and 3 stations (unless added to a reception, lunch or dinner menu). Chef attendant required at 225 per chef, with one chef per 100 people.

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## ITALIAN PASTA BAR

Linguine and rigatoni pastas

Marinara, pesto, Alfredo sauces

Chicken, spicy Italian sausage, rock shrimp, spinach, mushrooms, broccoli, yellow squash, fresh bell pepper, fresh basil, chopped garlic, EVOO, Parmigiano-Reggiano

25 per person

## RISOTTO STATION

Asparagus, peas, wild mushrooms, roasted red peppers, herb chicken, prosciutto, parmesan, fresh herbs

Vegetable stock, truffle oil

22 per person

## SLIDER STATION

Butter burger beef sliders

Nashville hot chicken sliders

Cheddar & pepper jack cheese, caramelized onions, leaf lettuce, tomatoes, red cabbage slaw

Smoked ketchup, whole-grain mustard

Brioche and pretzel buns

27 per person

## BUILD-YOUR-OWN STREET TACO STATION

Adobe beef, pork carnitas, chicken tinga, rock shrimp, black bean & sweet potato

Radish, onions, cilantro, Cotija, pico de gallo, avocado salsa, jalapeños & lime crema

Flour and corn tortillas

26 per person



# DINNER BUFFET

All buffets include freshly baked breads. Prices are based on up to 2 hours of service for a minimum of 25 guests, one buffet per 100 guests. Any request for additional buffets will be billed at 100 guests.

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## LITTLE ITALY

### STARTERS

Tomato bisque

Shaved Brussels sprouts & romaine | Pine nuts, pecorino, chives, Craisins, shaved red cabbage lemon & thyme vinaigrette

Antipasti salad | Crisp iceberg, cured meats, provolone, tomatoes, olives, red onion

### ENTRÉES

Chicken Marbella | Kalamata olives, pearl onions, white wine, oregano, fresh parsley

Beef medallions | Porcini mushroom demi-glace

Frutti di Mare | Whitefish, rock shrimp, clams, saffron tomato broth

### ACCOMPANIMENTS

Angel hair pasta | Rosemary oil, oregano

Lemon & herb risotto

Roasted zucchini & squash | Blistered tomato, garlic herb bread

### DESSERTS

Tiramisu

Assorted mini cannolis

Lemon cake

77 per person

## LATIN

### STARTERS

Fire-roasted yellow gazpacho

Black bean & arroz salad | Red onion, cucumber, peppers, jalapeño, cilantro, smoked cumin & chili vinaigrette

Mojo red cabbage slaw | Shredded carrots, pepitas, cilantro, queso fresco

Smoked paprika elotes | Cojita, fresh herbs

### ENTRÉES

Pollo a la Brasa

Chimichurri camarones | Fire-roasted peppers

Braised pulled pork | Salsa criolla

### ACCOMPANIMENTS

Spanish yellow rice

Tomatoes, peppers, onions

Yuca fries | Smoked paprika

Blistered carrots

### DESSERTS

Warm mini churros | Caramel sauce

Coconut cream tart

Key lime pie

76 per person



# DINNER BUFFET

All dinner buffets include freshly baked breads. Price is based on up to 2 hours of service for a minimum of 25 guests, one buffet per 100 guests. Any request for additional buffets will be charged at 100 guests per additional buffet.

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## THE CHURCHILL

### STARTERS

Burgoo

Limestone bibb | Poached pears, pistachio, chèvre, prosecco vinaigrette

Black-eyed pea salad | Onions, peppers, zucchini, squash, tomatoes, sorghum, sugar & bourbon vinaigrette

Southern potato salad

### ENTRÉES

Fried chicken | Cajun hot honey

Hot brown | Roasted turkey, applewood-smoked bacon, tomatoes, buttermilk biscuit, pimento Mornay

Bourbon-glazed pork loin

### ACCOMPANIMENTS

Smoked cheddar mac n' cheese

Succotash | Lima beans, charred corn, peppers, seasonal vegetables

Southern greens

Honey cornbread

### DESSERTS

Derby pie | Bourbon whipped cream

Warm peach cobbler | Bourbon custard

Hummingbird cake

76 per person

## BROWNSBORO

### STARTERS

Potato & leek soup | Chives, applewood-smoked bacon

Chop salad | Hard-boiled egg, applewood-smoked bacon, toy box tomatoes, croutons, blue cheese dressing

Smoked macaroni salad

### ENTRÉES

Braised short rib

Citrus-roasted chicken | Lemon beurre blanc

Shrimp & grits | Cheddar grits, smoked tomato gravy

### ACCOMPANIMENTS

Smoked smashed potatoes

Grilled broccolini & charred baby bell peppers

Freshly baked dinner rolls

### DESSERTS

Assorted cheesecakes

Assorted mini dessert bars

78 per person



# PLATED DINNER

All plated dinners include freshly brewed Stance regular and decaffeinated coffee with freshly baked breads. Add iced tea for 5 per person. Prices are based on up to 2 hours of service for a minimum of 20 guests.

Prices are subject to 6.0% sales tax and 25% taxable service charge. All menus and prices are subject to change.

## SALAD | CHOOSE ONE

### WEDGE SALAD

Hard-boiled eggs, applewood-smoked bacon, heirloom cherry tomato, herbs, blue cheese dressing

### LOCAL GREENS

Cucumber, radish, carrot, herbed goat cheese, herb croutons, green goddess dressing

### KALE & RED CABBAGE

Baby kale, shredded cabbage, shaved carrots, radish, apple cider vinaigrette

### ROMAINE HEARTS

Baby tomatoes, Parmigiano-Reggiano, sun-dried tomatoes, herb croutons, Caesar dressing

### ROASTED BEETS & GOAT CHEESE

Red & yellow beets, Arcadian mixed greens, herbed goat cheese, honey balsamic vinaigrette

### ARCADIAN

Arcadian mixed greens, feta, grapes, candied pecans, cider vinaigrette

## DESSERT | CHOOSE ONE

Louisville cheesecake | Candied pecans, caramel, chocolate

Chocolate decadence

Red velvet cake

Chocolate bourbon pot de crème

Lemon shortcake

## ENTRÉES | CHOOSE ONE

### ROASTED CHICKEN

Asparagus, marinated mushrooms, peas, pommes purée, shallot & thyme velouté, herb oil

64 per person

### GRILLED SALMON

Creamy citrus risotto, baby vegetables, lemon & dill sauce

68 per person

### BEEF SHORT RIB

Dauphinoise potatoes, mirepoix vegetables, seasonal peppers and mushrooms, au jus

68 per person

### FILET OF BEEF

Yukon Gold mash, blistered carrots, broccolini, tobacco onions

75 per person

### SEA BASS

Saffron risotto, haricots vert, carnival cauliflower, tomato chutney

77 per person

### RISOTTO ZUCCHINI PURSE

Grilled zucchini stuffed with herb risotto, smoked tomato coulis

62 per person

### VEGETABLE GNOCCHI

Red pepper pesto, ribboned zucchini, roasted peppers, ricotta, olives

60 per person



# PLATED DINNER

All plated dinners include freshly brewed Stance regular and decaffeinated coffee with freshly baked breads. Prices are based on up to 2 hours of service for a minimum of 20 guests.

Prices are subject to 6.0% sales tax and 25% taxable service charge. All menus and prices are subject to change.

## DUO ENTRÉES

### CHICKEN & SALMON

Herb & wild rice pilaf, baby carrots, asparagus, thyme velouté sauce, herb butter

72 per person

### SHORT RIB & CHICKEN

Mornay potatoes, French beans, crispy Brussels sprouts, blistered baby peppers, demi-glace

72 per person

### PETITE FILET & SEA BASS

Garlic Yukon Gold mash, broccolini, roasted carrots & peppers, pink peppercorn demi-glace, relish

88 per person

### SHORT RIB & SHRIMP

Smoked cheddar grits, mirepoix vegetables, ribboned carrots, red wine demi-glace, chimichurri

85 per person

### TENDERLOIN & LOBSTER

White truffle pommes purée, baby zucchini, black garlic & herb butter, charred lemon

105 per person





# NON-ALCOHOLIC

Prices are subject to 25% service charge and 6.0% state sales tax. All menus and prices are subject to change.

## BEVERAGES

Stance regular or decaffeinated coffee | 93 per gallon

Assorted Numi hot teas | 88 per gallon

Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | 5 per person

Classic black iced tea | 77 per gallon

Classic or raspberry lemonade | 83 per gallon

Fruit & herb infused water | 50 per gallon

Acqua Panna natural spring water | 7 each

S.Pellegrino sparkling mineral water | 7 each

Phocus caffeinated sparkling water | 7 each

Coconut water | 7 each

Assorted soft drinks | 6 each

S.Pellegrino Essenza flavored sparkling mineral water | 7 each

Pure Life water | 5 each

Enroot cold brew tea | 8 each

Assorted Kohana canned coffee drinks | 8 each

Naked fruit juice & smoothies | 8 each

Gatorade and Powerade sports drinks | G2 Grape, Fruit Punch, Zero Glacier, Zero Lemon-Lime | 7 each

Red Bull Energy Drink or Sugarfree | 7 each

## BEVERAGE PACKAGE À LA CARTE

### FULL DAY

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

42 per person, up to 8 hours of service

### HALF DAY

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

22 per person, up to 4 hours of service



# BEER SELECTION

Bartender required at 200 per bartender, with one bartender per 100 guests. Host sponsored bar per drink charges based on consumption.

Prices are subject to 6.0% sales tax and 25% taxable service charge. All menus and prices are subject to change.

## BEER BY THE BOTTLE

### DOMESTIC

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra

Hosted bar | 8 each

Cash bar | 9 each

### PREMIUM

Corona Extra, Dos Equis, Blue Moon Belgian White, Stella Artois, Angry Orchard Hard Cider, Heineken 0.0 (Non-Alcoholic)

Hosted bar | 9 each

Cash bar | 10 each

### CRAFT

Sierra Nevada Pale Ale, Dogfish Head 60 min IPA, Samuel Adams Boston Lager

Hosted bar | 11 each

Cash bar | 12 each

### LOCAL

Country Boy Brewing American Pale Ale, Gravelly, “La Bamba” Mexican Lager, West 6th IPA, KY Brewing Bourbon Barrel Ale

Hosted bar | 11 each

Cash bar | 12 each



# WINE SELECTION

Bartender required at 200 per bartender, with one bartender per 100 guests. Host sponsored bar per drink charges based on consumption.

Prices are subject to 6.0% sales tax and 25% taxable service charge. All menus and prices are subject to change.

## WINE OFFERINGS

### TIER ONE

Kenwood Yalupa | California | Sparkling  
Bulletin Place | Australia | Sauvignon Blanc,  
Chardonnay, Merlot, Cabernet Sauvignon

By the bottle | 49 each

Hosted bar | 10 per glass

Cash bar | 11 per glass

### TIER TWO

Kenwood Yalupa | California | Sparkling  
Wente Hayes Ranch | Livermore Valley, CA | Rosé,  
Chardonnay, Merlot, Cabernet Sauvignon

By the bottle | 59 each

Hosted bar | 12 per glass

Cash bar | 13 per glass

### TIER THREE

Kenwood Yalupa | California | Sparkling  
Decoy by Duckhorn | Sonoma County, CA | Rosé,  
Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot,  
Cabernet Sauvignon

By the bottle | 65 each

Hosted bar | 14 per glass

Cash bar | 15 per glass

## PACKAGE BAR OFFERINGS

### CALL BRANDS

First hour | 25 each

Second hour | 16 each

Each additional hour | 12 each

### PREMIUM BRANDS

First hour | 27 each

Second hour | 18 each

Each additional hour | 13 each

### SUPER-PREMIUM BRANDS

First hour | 28 each

Second hour | 19 each

Each additional hour | 14 each

## CASH BAR

Available on request

200 Bartender Fee Applies  
500 Beverage Minimum



# SPIRITS SELECTION

Bartender required at 200 per bartender, with one bartender per 100 guests. Host sponsored bar per drink charges based on consumption.

Prices are subject to 6.0% sales tax and 25% taxable service charge. All menus and prices are subject to change.

## CORDIALS

Grand Marnier  
Cointreau  
Kahlúa  
Baileys Irish Cream  
14 each

## LIQUOR

### CALL BRAND

Vodka | Svedka  
Gin | Seagram's  
Scotch | J&B  
Rum | Castillo  
Bourbon | Jim Beam  
Tequila | Sauza Blanco  
Cognac | Hennessy VS  
Hosted bar | 11 each  
Cash bar | 12 each

### PREMIUM BRAND

Vodka | Absolut  
Gin | Beefeater  
Rum | Bacardi  
Bourbon | Old Forester 86  
Scotch | Johnnie Walker Red Label  
Tequila | Milagro Silver  
Cognac | Hennessy VS  
Rye Whiskey | Angel's Envy  
Hosted bar | 12 each  
Cash bar | 13 each

## SUPER-PREMIUM BRAND

Vodka | Tito's Handmade  
Gin | The Botanist  
Rum | Sailor Jerry Spiced  
Bourbon | Maker's Mark  
Scotch | Monkey Shoulder  
Rye Whiskey | Woodford Reserve  
Tequila | Patrón Silver  
Cognac | Hennessy VSOP  
Hosted bar | 14 each  
Cash bar | 15 each

## OMNI SELECT BOURBON TASTING

### EXCLUSIVE OMNI PRIVATE BARREL SELECTIONS (CHOOSE UP TO 4)

Angel's Envy Finished KY Straight Bourbon  
Castle & Key Small Batch Wheated Bourbon  
Jefferson's Reserve KY Small Batch Bourbon  
Four Roses Single Barrel KY Bourbon  
Buffalo Trace KY Straight Bourbon  
Pinhook KY Straight Bourbon  
8 per tasting (.5oz) per person



# BAR MIXOLOGY

Bartender required at 200 per bartender, with one bartender per 100 guests. Host sponsored bar per drink charges based on consumption.

Prices are subject to 6.0% sales tax and 25% taxable service charge. All menus and prices are subject to change.

## PACKAGES

Package bar includes selected liqueur (craft/premium/super-premium), Tier 1 wine, premium beer, domestic beer, assorted soft drinks, bottled water and juice

### SUPER-PREMIUM

First hour | 28 each  
Second hour | 19 each  
Each additional hour | 14 each

### PREMIUM

First hour | 27 each  
Second hour | 18 each  
Each additional hour | 13 each

### CALL

First hour | 25 each  
Second hour | 16 each  
Each additional hour | 12 each

## CASH BAR

Available on request  
200 Bartender Fee Applies  
500 Beverage Minimum

## OMNI SIGNATURE COCKTAILS

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

Add 1 per hour, per person

### GRAPEFRUIT PALOMA

Tequila | Grapefruit-Elderflower Barmalade, agave syrup, lime juice

### BLOOD ORANGE WHISKEY SOUR

Whiskey | Blood Orange-Guava Barmalade, sour mix

### APPLE-PEAR CRUSH

Vodka or gin | Apple-Pear Barmalade, orange liqueur, sour mix

## OMNI SIGNATURE MOCKTAILS

Add a selection of Barmalade-inspired mocktails to any bar

### BLOOD ORANGE MADRAS

Blood Orange-Guava Barmalade, cranberry juice, lime  
8 each

### CINNAMON APPLE SOUR

Apple-Pear Barmalade, Monin cinnamon, sour mix, Angostura bitters  
8 each



# EVENT GUIDELINES

## FOOD & BEVERAGE POLICIES

The Omni Louisville Hotel does not allow any food or beverage to be brought into the hotel by guests due to city, state, health and liquor laws. The Omni Louisville maintains exclusive rights to provide, control and maintain all food and beverage services throughout the Omni Louisville Hotel.

All food and beverage must be purchased through Omni Louisville Hotel for consumption on-premise. Any leftover food or beverage cannot be taken off property at the conclusion of your event. The Omni Hotel will purchase any reasonable special items or products from a licensed approved vendor. All kosher, gluten-friendly or specialty products must be guaranteed 7 days prior to the event.

Omni Louisville, as a license holder, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the Kentucky Alcoholic Beverage Control Boards regulation. It is our policy, therefore, that all alcoholic beverages must be supplied by the Hotel.

All menu items and prices listed are subject to change based on seasonality, availability of product and fluctuating market price for perishable items. The Omni Louisville Hotel reserves the right to make product substitutions in the case that the factors listed above deem the product out of our reasonable control.

## GUARANTEES

A 72-hour (3 business days) guarantee is required for all meal functions. In the event a guarantee is not received by 11:00 AM Eastern Standard Time, the most recent estimated attendance count will be prepared and billed. For functions scheduled on a Tuesday, the final guarantee must be received by 11:00 AM Eastern Standard Time on the preceding Friday.

All changes to food and beverage functions that take place less than 10 days prior to the event are subject to approval by the Omni Louisville Hotel. Requests to increase guarantees within 10 days will be accommodated based on product availability and cannot be guaranteed.

Omni Louisville reserves the right to add a 100 fee to all pop-up event requests. A pop-up event is classified as an event that is requested within 3 days or 72 hours prior to the group arrival. The menu selection for a pop-up event will be decided by the Omni Louisville Hotel and cannot be changed within this 72 hour time frame unless approval from the Omni Louisville Hotel Executive Chef or Banquet Chef has been granted.



# EVENT GUIDELINES

## MENU STANDARDS

A minimum of twenty (20) guests are required for plated breakfasts, lunches and dinners. All buffets with a guarantee under twenty-five (25) guests are subject to a 100 setup fee. All buffets with a guarantee under fifteen (15) guests are subject to a 200 setup fee.

All menu enhancements and stations must be ordered for a minimum of 80% of the guaranteed event guest count.

Break menus are designed for 30 minutes of service. Breakfast and lunch buffets and reception stations are designed for 1.5 hours of service. All dinner buffets are designed for 2 hours of service. Additional fees apply for requests to exceed these standards.

A maximum of three (3) entrée options, to include a vegetarian selection, will be permitted for all plated menus. If more than one entrée is selected for a plated meal, the price for the menu will be determined by the highest priced entrée. A per entrée guarantee must be submitted 10 days prior and the final event guarantee 72 hours in advance. Group is required to denote entrée selection with place cards.

The kitchen will prepare a maximum of 3% over the guarantee.

For any events requiring pre-set food, the guarantee number is to be equal to the set number.

A bartender is required for all receptions. One bartender is required per 100 guests for all hosted bars at a cost of 200 per bartender. One cashier is required for every 2 cash bars at a cost of 150 per cashier.





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