

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 BEDFORD SPRINGS RESORT & SPA
EVENT MENUS



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v Vegetarian

vg Vegan

gf Gluten-Friendly

df Dairy-Free

n Contains Nuts

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change without notice.



CONTINENTAL BREAKFAST

Continental breakfasts are served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and assorted juices. Prices are based on a minimum of 10 guests and a maximum service time of 1 hour.

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FARMHOUSE CONTINENTAL

medley of seasonal fruits and berries *df gf vg*

low-fat yogurt and house-made granola *nv*

assorted cereals and milk *v*

assorted breakfast pastries *v*

pennsylvania dutch caramel pecan sticky buns *nv*

30 per person

CLASSIC CONTINENTAL

assorted breakfast cereals and milk *v*

low-fat yogurt and house-made granola *nv*

fresh seasonal fruit and berries *df gf vg*

oatmeal, dried cranberries, cherries, blueberries, toasted walnuts, pecans, brown sugar *n df vg*

assorted breakfast pastries *v*

new york-style bagels, everything bagels, assorted cream cheeses, whipped butter and preserves *v*

34 per person



BREAKFAST HANDHELDS

Sandwiches are priced individually. Minimum order of five of each type.

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change without notice.

BREAKFAST HANDHELDS

SPIRAL HAM AND CHEDDAR BISCUIT

herbed whipped butter

10 each | minimum five

STEAK AND EGG WRAP

grilled sirloin, steakhouse cheddar, cage-free eggs

10 each | minimum five

APPALACHIAN BREAKFAST SANDWICH

scrambled egg, applewood-smoked bacon, van grouw
cheddar, coal cracker sauce on english muffin

10 each | minimum five

CROISSANT BREAKFAST SANDWICH

scrambled eggs, sausage, cheddar

10 each | minimum five





BOXED BREAKFAST

Boxed breakfasts include a bottle of orange juice, a cup of fruit and berries, a breakfast muffin and freshly brewed Stance regular and decaffeinated coffee to go. Pricing is based on a minimum of 10 boxed breakfasts. Minimum order of 5 per sandwich.

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BOXED BREAKFASTS

all items are wrapped individually

choose one | 38 per person

choose two | 40 per person

choose three | 42 per person

SPIRAL HAM & CHEDDAR BISCUIT

herbed whipped butter

STEAK & EGG WRAP

grilled sirloin, steakhouse cheddar, cage-free eggs

APPALACHIAN BREAKFAST SANDWICH

scrambled eggs, applewood-smoked bacon, van grouw cheddar cheese, coal cracker sauce on english muffin

CROISSANT BREAKFAST SANDWICH

scrambled eggs, sausage, cheddar



PLATED BREAKFAST

Plated breakfasts are based on a minimum of 10 guests and are served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas, freshly squeezed orange juice and shared a plate of breakfast pastries. Groups may order up to three entrées. Counts for each entrée are required 72 hours (not including weekends and holidays) prior to the function. Clients to provide entrée cards. All meals charged at the highest entrée price.

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PLATED BREAKFAST

STARTERS | CHOOSE ONE

seasonal fruits & berries, toasted coconut
panna cotta *v*

fresh berries & yogurt, passion fruit sauce *gf v*

grapefruit sections, anise sabayon *gf v*

ENTRÉES | CHOOSE ONE

scrambled eggs, maple sausage,
cheddar | 33 per person

steak & eggs, petite hotel tenderloins, scrambled
eggs | 38 per person

avocado toast, gravlax, poached egg, tomato, red
onion, capers on brioche *v* | 38 per person

ACCOMPANIMENTS CHOOSE ONE

skillet breakfast potatoes, tomatoes,
asparagus *df gf vg*

roasted fingerling potatoes *df gf vg*

crispy hashbrowns *df gf v*



BREAKFAST BUFFET

Buffet breakfasts are served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and assorted juices. Prices are based on a minimum of 25 guests and a maximum service time of 1.5 hours.

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TRADITIONAL BREAKFAST

seasonal fruit and berries *df gf vg*

low-fat yogurt *gf v*

oatmeal, dried cranberries, cherries, blueberries, toasted walnuts, pecans, brown sugar *n df vg*

home-fried potatoes *df vg*

scrambled cage-free eggs *df v*

pan-seared country sausage *df gf*

applewood-smoked bacon *df gf*

assorted breakfast pastries *v*

ACCOMPANIMENTS CHOOSE ONE

pancakes, warm pennsylvania maple syrup *v*

french toast, warm pennsylvania maple syrup *v*

ricotta-stuffed crêpes, mixed berry sauce *v*

waffles, berries, warm pennsylvania maple syrup *v*

40 per person

BEDFORD BREAKFAST

seasonal fruit and berries *df gf vg*

low-fat yogurt *gf v*

smoked salmon, bagels, cream cheese, chopped eggs, red onions, tomatoes, capers

spinach frittatas | swiss cheese *gf v*

cinnamon brioche french toast, apple & raisin compote, warm pennsylvania maple syrup, whipped butter *v*

applewood-smoked bacon *df gf*

country link sausage *df gf*

home-fried potatoes *df vg*

assorted breakfast pastries, house-made muffins, whipped butter, preserves

45 per person



BRUNCH BUFFET

Brunch is served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and assorted juices. Prices are based on a minimum of 35 guests and a maximum service time of 1.5 hours.

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RENOWNED BRUNCH

asparagus salad | tomatoes, eggs and capers *df gf v*

spinach & goat cheese salad | strawberries, pecans, berry vinaigrette *n gf v*

display of fruit, antipasti, local & imported cheeses

yogurt parfaits *gf v*

rosemary roasted fingerling potatoes *df gf vg*

scrambled cage-free eggs *df v*

pan-seared country sausage *df gf*

applewood-smoked bacon *df gf*

assorted breakfast pastries *v*

petite breakfast steaks *df gf*

frittata | potato, spinach, artichoke, feta *gf v*

smoked salmon, bagels, cream cheese, chopped eggs, red onions, tomatoes, capers

seasonal vegetables *gf vg*

pastry chef's selection of assorted desserts

ACCOMPANIMENTS CHOOSE ONE

pancakes, warm pennsylvania maple syrup *v*

waffles berries, warm pennsylvania maple syrup *v*

french toast, warm pennsylvania maple syrup *v*

ricotta-stuffed crêpes, mixed berry sauce *v*

56 per person



BREAKFAST ENHANCEMENTS

Only available in conjunction with breakfast or brunch buffets. Prepared-to-Order Omelet Station requires attendant at 195 per 75 guests.

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BREAKFAST MEATS

turkey bacon *df gf*

apple chicken sausage *df gf*

maple & blueberry sausage *df gf*

as substitution | 5 per person

as addition | 8 per person

EGGS

egg whites *df gf v*

vegan eggs *df vg*

as substitution | 3 per person

as addition | 5 per person

HOT CEREALS

steel-cut oats *df vg*

cheddar grits *v*

cream of wheat *v*

as substitution | 5 per person

as addition | 8 per person

FRESHLY BAKED APPALACHIAN BISCUITS

sausage gravy

7 per person

FRITTATA

roasted tomatoes, spinach, chèvre, italian parsley *gf v*

9 per person

CINNAMON BRIOCHE FRENCH TOAST

apple & raisin compote, warm pennsylvania maple syrup *v*

9 per person

BELGIAN WAFFLE BAR

fruit, berries, maple syrup, assorted compotes, flavored whipped butters, crème chantilly *v*

14 per person

EGGS BENEDICT

english muffin, canadian bacon, poached egg, hollandaise sauce

17 per person

PREPARED-TO-ORDER OMELET STATION

applewood-smoked bacon, pennsylvania ham, country sausage, caramelized onions, peppers, local mushrooms, vine-ripened tomatoes, baby spinach, feta, chèvre & cheddar cheeses

17 per person | attendant required



TREATS AND CRAVINGS

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change.

MORNING MUNCHIES

- whole fresh fruit *df gf vg* | 3 each
- house-made granola *nv* | 20 per pound
- seasonal sliced fruit & berries *df gf vg* | 9 per person
- assorted breakfast pastries *v* | 45 per dozen
- assorted mini muffins *v* | 29 per dozen
- pennsylvania dutch caramel & pecan sticky buns *nv* | 49 per dozen
- assorted scones *v* | 39 per dozen
- assorted bagels and cream cheese *v* | 45 per dozen
- smoked salmon, bagels, red onions, chopped egg, tomatoes, capers, cream cheese | 19 per person
10 guests minimum
- assorted croissants *v* | 49 per dozen
- chef's selection of banana or zucchini breakfast bread *v* | 32 per loaf
- hard-boiled eggs *df gf v* | 26 per dozen
- cheese blintzes, assorted fruit toppings *v* | 42 per dozen
- individual fruit yogurts *gf v* | 5 each

AFTERNOON DELIGHTS

- assorted cookies *v* | 44 per dozen
- brownies and lemon bars *v* | 37 per dozen
- assorted mini cupcakes *v* | 36 per dozen
- dark chocolate-dipped strawberries *gf v* | 48 per dozen
- assorted candy bars | 3.5 each
- granola bars | 3.5 each
- single-serve bags of chips or pretzels *v* | 3.5 each
- kate's real food® bars *ngf v* | 6.5 each
- single-serve bags of gourmet popcorn *v* | 4.5 each
- warm soft pretzels, assortment of gourmet mustards *df v* | 54 per dozen
- fancy mixed nuts *ngf vg* | 38 per pound
- onion dip, potato chips *v* | 22 per quart
- salsa, tortilla chips *gf vg* | 22 per quart
- buffalo chicken dip, tortilla chips and carrots *gf* | 120 per pan | serves up to 35
- chesapeake bay blue crab dip, pita chips | 250 per pan | serves up to 35



THEMED BREAKS

Breaks are served with freshly brewed Stance regular and decaffeinated coffee, and assorted Numi hot teas. Prices are based on a minimum of 10 guests and a maximum service time of 30 minutes.

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ETERNAL SPRING BREAK

fresh whole apples *df gf v*

mini pretzel twists *df v*

build-your-own trail mix | mixed nuts, sun-dried apricots, cranberries, cherries, granola, banana chips, m&ms®, raisins, pumpkin seeds *n v*

24 per person

SULPHUR SPRING BREAK

mediterranean marinated olives, hummus, marinated artichokes, brie cheese-stuffed peppadews, grilled pita chips, cured meats, assorted cheeses

29 per person

SWEET SPRING BREAK

house-popped popcorn, jelly belly® jelly beans, assorted cookies, bagged pretzels

20 per person

IRON SPRING BREAK

fresh fruit, yogurt sauce *gf v*

house-made granola *n df v*

yogurt-covered raisins *gf v*

blueberry smoothies *gf v*

22 per person

MAGNESIA SPRING BREAK

double-chocolate chunk cookies, rockslide brownies, assorted chocolate truffles, chocolate-covered strawberries, chocolate chip banana bread *v*

29 per person

BLACK SPRING BREAK

donut holes, cinnamon sugar, caramel sauce and chocolate fudge sauce *v*

mini cupcakes *v*

22 per person



PLATED LUNCHES

Plated lunches are based on a minimum of 10 guests and are served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and freshly brewed iced tea. Groups may order up to three entrées. Counts for each entrée are required 72 hours (not including weekends and holidays) prior to the function. Client to provide entrée cards. All meals charged at the highest entrée price.

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ENTRÉES | CHOOSE ONE

CHICKEN COBB

romaine, eggs, tomatoes, applewood-smoked bacon, avocado, blue cheese, crispy shallots, creamy lemon vinaigrette

45 per person

NINE-SPICE PORK TENDERLOIN

creamy grits, mustard greens, roasted mushrooms, barbecue pork jus *gf*

49 per person

PAN-ROASTED BRANZINO

marinated artichokes, roasted tomatoes, potato confit, grilled broccolini, caper & lemon butter *gf*

54 per person

MAPLE & SHALLOT ROASTED SALMON

roasted sweet potatoes, seasonal vegetables *df gf*

59 per person

PORTER-BRAISED SHORT RIB

parmesan & herb polenta, olive oil-poached tomatoes, seasonal vegetables *gf*

57 per person

PETITE FILET OF ANGUS BEEF

cooked a la plancha, mushroom sauce, rosemary roasted potatoes, seasonal vegetable *df gf*

89 per person

ROASTED AIRLINE BREAST OF CHICKEN

saffron butter sauce, orzo, seasonal vegetable

46 per person

VEGETABLE NAPOLEON

sauce pomodoro *gf vg*

45 per person



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STARTERS | CHOOSE ONE

BABY ICEBERG WEDGE SALAD

tomatoes, shaved red onions, chives, point Reyes blue cheese dressing *gf v*

GARDEN GREENS

black beans, corn, sharp cheddar, cornmeal croutons, lemon & honey vinaigrette *gf v*

HOUSE SALAD

carrot curls, radish, tomato, cucumber, house balsamic vinaigrette *gf vg*

GOAT CHEESE SALAD

baby greens, crumbled chèvre, strawberries, pumpkin seeds, grilled baguette, sherry vinaigrette *v*

POTATO LEEK SOUP

spiced pumpkin seeds *gf v*

BURRATA PANZANELLA

wild arugula, frisée, peppadews, cherry tomatoes, cucumber, focaccia croutons, fresh mozzarella, basil pesto, sherry vinaigrette *v*

5 additional per person

SWEET CORN & BLUE CRAB CHOWDER

herb oil *gf*

6 additional per person

DESSERTS | CHOOSE ONE

CHEESECAKE

fruit compote, chantilly cream *gf v*

STRAWBERRY SHORTCAKE

vanilla chantilly *v*

CARAMEL PEANUT TART

salted peanuts, caramel sauce, chocolate ganache *nv*

CHOCOLATE MOUSSE CAKE

fresh seasonal berries *v*

TIRAMISU

coffee, mascarpone, cocoa, ladyfingers *v*

BEDFORD COUNTY APPLE TART

crème fraîche *v*



LUNCH BUFFETS

All buffets are served with freshly brewed Stance regular and decaffeinated coffee, assorted hot Numi teas and freshly brewed iced tea. Prices are based on 1.5 hours of continuous service. All lunch buffets, excluding daily lunch buffet, are based on a minimum of 25 guests.

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SPRING DELI BUFFET

mixed greens salad, two house-made dressings *v*

creamy pasta salad *v*

display of deli meats | sliced ham, turkey,
roast beef, salami *df gf*

deli cheese tray | sliced cheddar, swiss, provolone *v*

garnish tray | leaf lettuce, tomatoes, red onion,
pickles, pepperoncini *df vg*

basket of assorted deli breads *v*

assorted condiments

freshly fried potato chips *df vg*

house-baked cookies

COMPOSED SALAD CHOOSE ONE

egg salad *gf v*

chicken salad *gf*

tuna salad *gf*

44 per person

ALLEGHENY MOUNTAIN BUFFET

mixed greens salad, two house-made dressings *v*

dutch-style potato salad *df gf*

chicken breast marinated with thyme & lemon *df gf*

quarter-pound all-beef hot dogs, sirloin burger
patties, sautéed mushrooms & onions

deli cheese tray | sliced cheddar, swiss, provolone *gf v*

garnish tray | leaf lettuce, tomatoes, red onion,
pickles, pepperoncini *df vg*

assortment of buns and condiments

freshly fried potato chips *df vg*

house-baked cookies & brownies

47 per person



LUNCH BUFFETS

All buffets are served with freshly brewed Stance regular and decaffeinated coffee, assorted hot Numi teas and classic iced tea. Prices are based on up to 1.5 hours of continuous service. All lunch buffets, excluding daily lunch buffet, are based on a minimum of 25 guests.

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MASON-DIXON

SOUTHERN-STYLE

country-style potato salad, grain mustard *gf v*
mixed greens salad | mint & watermelon salad *gf v*
fried chicken *df*
sliced smoked brisket *df*
pimento mac & cheese *v*
slow-cooked baked beans *df gf v*
corn on the cob *df gf vg*
mango mousse | lemon cream cake *v*
57 per person

NORTHERN-STYLE

maple potato salad | coleslaw *gf v*
mixed greens salad *df gf vg*
yankee pot roast *df gf*
salmon with peas *df gf*
savory noodle kugel *df*
boston baked beans *vg*
succotash *df gf vg*
berry cobbler | bedford county apple pie *v*
57 per person



LUNCH BUFFETS

All buffets are served with freshly brewed Stance regular and decaffeinated coffee, assorted hot Numi teas and classic iced tea. Prices are based on up to 1.5 hours of continuous service. All lunch buffets, excluding daily lunch buffet, are based on a minimum of 25 guests.

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SPANISH COLONIAL

mixed greens salad | roasted jalapeño ranch *gf v*

caesar salad *gf*

carne asada *df gf*

chicken fajitas | bell pepper, red onion *df gf*

spanish rice | refried beans *df gf vg*

calabacitas *df gf vg*

yellow corn tortilla chips | flour tortillas *df vg*

condiments | shredded lettuce, diced tomatoes, onions, jalapeños, cheddar, queso blanco, housemade salsa, lime crema

tres leches cake | churros with chocolate & caramel sauces

57 per person

TRANSATLANTIC

seasonally inspired soup of the day

roasted butternut squash salad | fresh mozzarella, arugula, watercress, olive oil, balsamic, basil leaves *gf v*

cavatappi pasta salad | sun-dried tomatoes, kalamata olives, peppadews, herbed red wine vinaigrette *df v*

chilled beef tenderloin, imported prosciutto, soppressata, capicola, roasted turkey breast *df gf*

cheddar, provolone & gruyère cheeses *gf v*

condiments | leaf lettuce, sliced tomatoes, dill pickles, sliced red onions, dijon mustard, horseradish, mayonnaise

rustic baguettes and yeast rolls | kettle chips *df v*

bedford county apple crumble cake | dark chocolate mousse *v*

67 per person



BOXED LUNCHES

All boxed lunches include entrée, side, bottle of Pure Life water, whole fruit, potato chips and freshly baked cookies. Prices are based on a minimum of 10 boxed lunches. Minimum order of 5 of each entrée.

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SANDWICHES & SALADS

HAM & CHEESE

shaved virginia ham, five-year cheddar, bibb lettuce, tomatoes on a brioche

TURKEY CLUB

gruyère, applewood-smoked bacon, chive mayonnaise, bibb lettuce, tomato on wheat berry bread

PHILLY HOAGIE

capicola, prosciutto, salami, provolone, hot pepper relish on baguette

VEGETABLE PITA

grilled vegetables, brie, green apple, honey mustard mayonnaise on a pita *v*

ROASTED BEEF

gruyère, bibb lettuce, tomato, creamy horseradish, on a kaiser roll

GARDENER WRAP

herbed boursin, roasted garlic, grilled vegetables, arugula, shaved parmesan, balsamic reduction

CHEF'S SALAD

grilled chicken, baby greens, carrots, tomatoes, cucumbers, egg, applewood-smoked bacon, shredded cheese, herbed vinaigrette *gf*

SIDES | CHOOSE ONE

PENNSYLVANIA POTATO SALAD

maple & cider vinaigrette dressing *df gf vg*

CAVATAPPI PASTA SALAD

sun-dried tomatoes, kalamata olives, peppadews, herbed red wine vinaigrette *df v*

CREAMY MACARONI SALAD

peppadews, red onion, chervil *v*

RED PEPPER HUMMUS

grilled pita chips *df vg*

choose one | 41 per person

choose two | 43 per person

choose three | 45 per person

choose four or more | 46 per person





DAILY LUNCH BUFFET

The daily lunch buffet is based on a minimum of 10 guests for up to 1.5 hours of service. Served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and iced tea.

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MONDAY & THURSDAY

seasonally inspired soup of the day

caesar salad *gf*

roast beef sliders, provolone cheese

focaccia pizza | bbq brisket, smoked gouda, scallions, cilantro

italian cold-cut sliders | shaved parma ham, capicola, genoa salami, rustic baguette *df*

lemon cream cake *v*

chocolate mousse *gf v*

40 per person

TUESDAY, FRIDAY & SUNDAY

seasonally inspired soup of the day

mixed greens salad, tomato, cucumber, carrots, red onion, ranch & vinaigrette dressings *gf v*

vegetable quiche *gf v*

focaccia pizza | tomato, basil, mozzarella *v*

hawaiian roll-ups | ham, swiss cheese, pineapple, hoisin

bourbon pecan tartlets *n v*

mini strawberry cream pies *v*

40 per person

WEDNESDAY & SATURDAY

seasonally inspired soup of the day

un-wedge salad | iceberg lettuce, candied pecans, blue cheese, applewood-smoked bacon bits and peppercorn ranch dressing *gf*

assorted gourmet grilled cheese sandwiches *v*

grilled chicken breast, baby lettuce, pesto aioli on focaccia *n*

gardener wrap | herbed boursin, roasted garlic, grilled vegetables, arugula, shaved parmesan, balsamic reduction *v*

house-baked cookies & brownies *v*

40 per person



PLATED DINNERS

Plated dinners are based on a minimum of 10 guests and are served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and iced tea. Entrées are accompanied by Chef's choice appropriate starch and seasonal vegetables. Groups may order up to three entrées. Counts for each entrée are required 72 hours (not including weekends and holidays) prior to the function. Client to provide entrée cards. All meals charged at the highest entrée price.

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STARTERS | CHOOSE ONE

BUTTERNUT SQUASH BISQUE

toasted pumpkin seeds *gf v*

LOCAL WILD MUSHROOM CREAM

sherry, chives *gf v*

HOUSE SALAD

carrot curls, radish, tomato, cucumber, croutons, house balsamic vinaigrette *df vg*

MIXED GREEN SALAD

shaved fennel, julienned green apples, candied pecans, crumbled blue cheese, lemon champagne vinaigrette *gf v*

CAESAR SALAD

romaine hearts, parmesan cheese, house-made herbed croutons, lemon wedge, classic caesar dressing

CLASSIC STEAKHOUSE WEDGE

applewood-smoked bacon crumble, tomato, blue cheese dressing *gf*

BABY SPINACH SALAD

herbed chèvre, toasted pumpkin seeds, strawberries, raspberry champagne vinaigrette *gf v*

STARTER ENHANCEMENTS

JUMBO PRAWNS

mango horseradish *df gf*

19 per person

CHESAPEAKE BAY CRAB CAKES

remoulade sauce

19 per person

SMOKED DUCK QUESADILLAS

tomato salsa, buttermilk chive sauce

16 per person

HOUSE-CURED GRAVLAX

dill crème fraîche *gf*

16 per person

GARDEN GAZPACHO

ancho crostini *df vg*

12 per person

CAPRESE SALAD

heirloom tomato, fresh mozzarella, mixed greens, basil balsamic vinaigrette *gf v*

9 additional per person

BABY FRISÉE SALAD

marinated artichoke, feta, peppadews, cured olives, banyuls vinaigrette *gf v*

5 additional per person



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ENTRÉES

ROASTED HALF CHICKEN

charred scallion pan jus *df gf*

69 per person

PAN-SEARED FRENCHED CHICKEN BREAST

sundreams farms mushroom ragout *gf*

66 per person

CABERNET-BRAISED BEEF SHORT RIBS

smoked cheddar, hominy grits, market vegetables *gf*

94 per person

GRILLED FILET OF BEEF

sauce chasseur *df gf*

99 per person

PRIME RIB OF BEEF

jus lié *df gf*

90 per person

CENTER-CUT PORK CHOP

honeycrisp apple, tait farms shrub gastrique *df gf*

74 per person

PAN-SEARED ATLANTIC SALMON

carrot & ginger sauce *df gf*

84 per person

ROASTED BREAST OF DUCK

tait farms tart cherry compote *df gf*

84 per person

RACK OF LAMB

mint & balsamic demi-glace *df gf*

86 per person

ROASTED PHEASANT

rosemary pan jus *df gf*

99 per person

CHEESE TORTELLINI

mushrooms, asparagus, spinach, preserved lemon, *v*

62 per person

CURRIED VEGETABLES

basmati rice, nuts, dried fruit *n df gf vg*

63 per person

BAKED ZUCCHINI

stuffed with plant-based italian sausage, garlic confit, roasted tomatoes, basil, vegan mozzarella *df gf vg*

66 per person

GNOCCHI

roasted tomatoes, artichoke hearts, olives, feta, garlic, lemon olive oil *v*

66 per person



PLATED DINNERS

Plated dinners are based on a minimum of 10 guests and are served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and iced tea. Entrées are accompanied by Chef's choice of appropriate starch and seasonal vegetables. Groups may order up to three entrées. Counts for each entrée are required 72 hours (not including weekends and holidays) prior to the function. Client to provide entrée cards. All meals charged at the highest entrée price.

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change without notice.

DUO ENTRÉES | CHOOSE TWO TO PAIR

ROASTED CHICKEN BREAST

rosemary & lemon pan jus *df gf*

SHRIMP

citrus butter *gf*

SLICED ROASTED TENDERLOIN OF BEEF

truffle demi-glace *df gf*

SALMON FILLET

orange & saffron butter *gf*

106 per person

DESSERTS | CHOOSE ONE

STRAWBERRY SHORTCAKE

strawberry coulis, crème chantilly *v*

BEDFORD COUNTY APPLE TART

crème fraîche *v*

VANILLA BEAN CHEESECAKE

raspberry coulis *gf v*

TIRAMISU

chocolate sauce, crème chantilly *v*

PASSION FRUIT TART

white chocolate mousse *v*

CHOCOLATE MOUSSE CAKE

crème chantilly, blackberry compote *v*

CARROT CAKE

cream cheese frosting *nv*

OPERA TORTE

almond sponge cake, coffee syrup, ganache, french buttercream *nv*

6 additional per person

RASPBERRY MILLE-FEUILLE

puff pastry, raspberry mousse *v*

6 additional per person

CRÈME BRÛLÉE

vanilla bean custard *gf v*

6 additional per person

FLOURLESS CHOCOLATE CAKE

berry coulis *gf v*

6 additional per person



DINNER BUFFETS

All buffet dinners are based on a minimum of 25 guests and are served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and freshly brewed iced tea. Prices are based on 1.5 hours of continuous service.

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change without notice.

OLDHAM'S BARBECUE

mixed greens | ranch & vinaigrette dressings *gf v*

creamy dill potato salad *gf v*

grilled ny strip steaks, beef au jus *df gf*

pan-seared redfish | fried green tomatoes,
creole mustard sauce

grilled chicken breast, tomato beurre blanc *gf*

appalachian baked beans *df gf v*

seasonal vegetables *df gf vg*

baked cheddar cornbread *v*

assorted seasonal pies

88 per person

TILLINGHAST'S BANQUET

mixed greens salad | ranch & vinaigrette
dressings *gf v*

creamy penne pasta salad *v*

sliced fruit & seasonal berries *df gf vg*

pan-seared salmon | herb crust, saffron & orange
beurre blanc

roasted cornish game hen | local mushrooms,
pan jus *df gf*

sliced london broil | braised cipollini onions, 1796
steak sauce *gf*

rosemary red potatoes | seasonal vegetables *df gf vg*

strawberry shortcake | cheesecake *v*

81 per person

ROSS'S FEAST

mixed greens | ranch & vinaigrette dressings *gf v*

imported & domestic cheese tray | gourmet crackers,
tait farms preserves *v*

grilled salmon, braeburn apple chutney *df gf*

roasted chicken breast | roasted butternut squash &
heirloom cherry tomato jubilee *gf*

sliced pork loin, tarragon & mustard cream *gf*

wild & white rice pilaf *df gf vg*

seasonal vegetables *df gf vg*

apple & hazelnut spice cake *nv*

flourless chocolate cake

91 per person



DINNER BUFFETS

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PACIFIC JOURNEY

vegetable spring rolls *df v*
fruit salad, mango dressing *gf v*
thai noodle & vegetable salad, peanut dressing *n df vg*
baby green salad, miso vinaigrette *df gf vg*
char siu ribs *df gf*
malaysian chicken, spicy coconut sauce *df gf*
garlic honey prawns *df gf*
steamed basmati rice | stir-fried vegetables *df gf vg*
assorted fruit tarts | coconut pineapple cake
83 per person

ITALIAN TRAVELER

caesar salad *gf*
caprese salad | heirloom tomatoes, mozzarella, basil, balsamic reduction *gf v*
antipasti platter | olives, marinated vegetables, cured meats, assorted condiments
chicken marsala *gf*
pork saltimbocca | prosciutto, sage, provolone *gf*
penne marinara *df vg*
seasonal vegetables *df gf vg*
tiramisu *v*
cannoli
72 per person





HORS D'OEUVRES

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change.

COLD

fire-roasted corn & chèvre tartine *v* | 65 per dozen

fresh pesto ricotta, peppadew & caperberry
bruschetta *v* | 60 per dozen

rare beef canapé | roasted shallot aioli, manchego
cheese | 60 per dozen

prosciutto-wrapped
hearts of palm *df gf* | 70 per dozen

smoked trout éclair with horseradish | 80 per dozen

lobster deviled eggs, caviar,
tarragon *gf* | 80 per dozen

mini shrimp cocktail *df gf* | 75 per dozen

blue crab & brie-stuffed peppadew *gf* | 80 per dozen

ahi tuna poke, wonton crisp, wakame,
wasabi *df* | 75 per person

smoked salmon & caviar,
pumpnickel *df* | 80 per dozen

SLIDERS

16-hour brisket, texas bbq sauce *df* | 72 per dozen

angus beef, balsamic-pickled onions,
applewood-smoked bacon aioli | 72 per dozen

carolina pulled pork, golden bbq sauce,
coleslaw | 72 per dozen

portabella mushroom, oven-dried roma tomatoes,
lemon *df v* | 72 per dozen

cuban, garlic aioli | 72 per dozen

HOT

fontina arancini, tomato basil sauce *v* | 60 per dozen

beef meatballs, chipotle bbq sauce *df* | 84 per dozen

applewood-smoked bacon-wrapped sea
scallops *df gf* | 80 per dozen

curry chicken skewer, thai peanut
sauce *n df gf* | 65 per dozen

beef wellington, béarnaise | 80 per dozen

vegan potstickers,
miso chili paste *df vg* | 72 per dozen

vegetable samosa, mint yogurt
sauce *v* | 72 per dozen

lamb kofta, yogurt dill sauce *gf* | 72 per dozen

shrimp tempura, dragon sauce *df* | 80 per dozen

roasted lamb chop, tarragon *df gf* | 80 per dozen

zucchini-wrapped crab cake,
citrus aioli | 80 per dozen



RECEPTION DISPLAYS & STATIONS

All reception displays are based on a minimum of 10 guests. Per guest items cannot be ordered in quantities less than the guaranteed count for the function. Receptions intended to serve as a meal require at least four displays and/or stations. Carving and action stations require a culinary attendant at 195 per attendant with one attendant per 75 guests.

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change without notice.

DISPLAYS

ARTISANAL CHEESE BOARD

local & international cheeses, dried fruits, toasted nuts, olives, honeycomb, local preserves, baguette, grissini, water crackers *n v*

25 per person

CRUDITÉS

buttermilk chive, spinach & dill *gf v*

15 per person

CURED MEATS PLATTER

hams, salami, beef, saucisson *df gf*

25 per person

BAKED BRIE EN CROUTE

berry sauce, toasted baguette, water crackers *v*

120 each | serves up to 40

ANTIPASTI

cured meats, cheeses, marinated vegetables, accoutrements

25 per person

SALMON

cold-smoked scottish salmon, capers, red onion, sieved egg, extra virgin olive oil, potato pancakes, pumpernickel toast, lemon crème fraîche

24 per person

CARVING STATIONS

silver dollar rolls | attendant required

ROAST BEEF TENDERLOIN

traditional béarnaise *gf*

380 each | serves 20

ROASTED PRIME RIB

au jus, creamy horseradish *gf*

375 each | serves 30

ROAST ANGUS BEEF STRIP LOIN

roasted cipollini onions, 1796 steak sauce *gf*

300 each | serves 25

APPLE CIDER-BRINED TURKEY BREAST

cranberry & ginger relish *df gf*

250 each | serves 20

GLAZED HAM

bourbon apricot glaze, mustard cream sauce *gf*

200 each | serves 30



RECEPTION STATIONS

All reception stations are based on 1.5 hours of service and a minimum of 25 guests. Per-guest items cannot be ordered in quantities less than the guaranteed count for the function. Receptions intended to serve as a meal require at least four displays and/or stations. Carving and action stations require a culinary attendant at 195 per attendant with one attendant per 75 guests.

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change without notice,

ACTION STATIONS

MASHED POTATOES CHOOSE TWO

yukon gold | applewood-smoked bacon, cheddar, chives, sour cream

ricotta-whipped russet | roasted wild mushrooms, red wine sauce *v*

smashed baby reds | sun-dried tomatoes, gulf shrimp, roasted corn, basil pesto *df*

butter milk idahos | andouille sausage, succotash

mashed yams | short rib ragout, cajun crispy onions *df*

24 per person

MACARONI & CHEESE CHOOSE TWO

traditional mac & cheese *v*

asiago, roasted mushrooms, truffle butter *v*

carbonara-style | pecorino romano

pecorino romano | roma tomato, grilled prawns, basil

25 per person

lobster | maine lobster with classic mac & cheese

6 additional per person

SALAD

carved chicken breast and salmon fillet *df gf*

focaccia croutons, garbanzo beans, eggs, red onions, tomatoes, cucumbers, fontina, olives, parmesan

romaine & arcadian lettuces *df gf vg*

blackberry vinaigrette, ranch, caesar, bedford honey lemon

24 per person

STREET TACOS

carne asada *df gf*

red chili chicken *df gf*

grilled whitefish *df gf*

accompaniments | pico de gallo, guacamole, queso blanco, cilantro & lime slaw *v*

corn and flour tortillas *v*

26 per person

PASTA | CHOOSE TWO

artisan focaccia, shaved parmesan, flaked red pepper

chicken margherita | fresh basil, radiatore, pomodoro sauce *df*

gnocchi, ricotta, wilted greens *v*

gemelli, short rib & mushroom ragout *df*

cheese tortellini, grilled prawns, olives, roasted tomatoes, pesto cream

24 per person



DESSERT STATIONS

All reception stations are based on 1.5 hours of service and a minimum of 25 guests unless otherwise noted. Per-guest items cannot be ordered in quantities less than the guaranteed count for the function. Receptions intended to serve as a meal require at least four displays and/or stations. Carving and action stations require a culinary attendant at 195 per attendant with one attendant per 75 guests.

Prices are subject to a 24% service charge and 6% sales tax. All menus are subject to change without notice.

DESSERT TABLES

minimum 35 guests

VIENNESE TABLE

select two from each category

includes chantilly cream, chocolate, caramel and raspberry sauces and chocolate chips *v*

35 per person

BRATISLAVA TABLE

select one from each category

25 per person

TARTLETS

double chocolate *v*

lemon cream *v*

berry *v*

chocolate caramel *v*

tropical mango & passion fruit *v*

peanut butter *n v*

VERRINES

lemon cheesecake *v*

raspberry mascarpone *v*

triple chocolate *v*

vegan raspberry chocolate *df vg*

CAKES

coconut cake *v*

lemon cake *v*

vanilla bean cheesecake *gf v*

cannoli *v*

tiramisu *v*

chocolate cake *v*

strawberry shortcake *v*

BITES

assorted cookies *v*

assorted petit fours *v*

assorted bonbons and truffles *v*

brownies *v*

baklava *n v*

donut holes | powdered sugar or cinnamon sugar *v*

macarons *n v*

ICE CREAM SUNDAE BAR

vanilla & chocolate ice cream *v*

raspberry, caramel & chocolate sauces *v*

whipped cream *v*

fresh berries *df gf vg*

chocolate chips, chopped peanuts, sprinkles, mini marshmallows, brownie bits, chocolate cookie crumbs, maraschino cherries *n*

23 per person



REFRESHMENTS

Consumption-based beverage breaks are subject to a 45 per hour attendant fee.

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change.

BEVERAGES

assorted numi hot teas | 95 per gallon

stance regular or decaffeinated coffee | 110 per gallon

assorted monin flavored syrups | 10 each

fresh juice | orange, apple, grapefruit, cranberry, pineapple, tomato | 90 per gallon

lemonade and fruit punch | 65 per gallon

classic black iced tea | 65 per gallon

milk | whole, 2%, non-fat single servings | 4 each

assorted soft drinks | 6 each

pure life water | 5.5 each

assorted pa sodas | root beer, birch beer, cream soda | 6.5 each

bottled fruit juices | 6 each

enroot cold brew tea | 6 each

evian™ water | 7 each

s.pellegrino sparkling mineral water | 7 each

s.pellegrino essenza flavored sparkling mineral water | 7 each

acqua panna natural spring water | 6 each

red bull | energy drink or sugarfree | 8 each

gatorade and powerade sports drinks | g2 grape, fruit punch, zero glacier, zero lemon-lime | 7 each

assorted kohana canned coffee drinks | 10 each

naked fruit juice & smoothies | 8 each

coconut water | 8 each

BEVERAGE PACKAGE À LA CARTE

HALF DAY

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

22 per person

FULL DAY

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

44 per person



HOSTED AND CASH BARS

125 bartender charge per bartender, per hour with one bartender per 75 guests. One cashier per 100 guests is required for cash bars at 175 per cashier per event. A minimum spend of 750 is required for cash bars or the difference will be charged as a room rental.

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change without notice.

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 | bacardí
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

HOSTED BAR

craft brands | 16 per drink
premium brands | 14 per drink
call brands | 12 per drink
domestic beer | 7 per drink
imported/craft beer | 8 per drink
house wine | 12 per drink
premium wine | 14 per drink
decoy wine | 18 per drink
soft drinks | 6 per drink

CASH BAR

craft brands | 18 per drink
premium brands | 16 per drink
call brands | 14 per drink
domestic beer | 9 per drink
imported/craft beer | 10 per drink
house wine | 13 per drink
premium wine | 15 per drink
decoy wine | 19 per drink
soft drinks | 7 per drink

BEERS

DOMESTIC | CHOOSE THREE

yuengling lager, miller lite, coors light,
michelob ultra

IMPORTED & CRAFT CHOOSE THREE

heineken, corona, dos equis, blue moon belgian white,
stella artois, tröegs perpetual ipa



WINE RACK

We will gladly accommodate special requests of wine that are not featured on this list. Special wine requests are sold by the case only. Please allow at least 30 days advance notice to confirm request, pricing and availability. For tableside wine service a wine server fee of 50 per server per hour will be assessed with one server per 50 guests.

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change without notice.

SPARKLING

campo viejo | spain | brut | 54 per bottle
chandon | california | rosé | 75 per bottle
chandon | california | brut | 75 per bottle

WHITE AND BLUSH

hayes ranch | california | rosé | 45 per bottle
decoy by duckhorn | california |
rosé | 70 per bottle
decoy by duckhorn | california |
sauvignon blanc | 70 per bottle
bulletin place | australia |
sauvignon blanc | 55 per bottle
bulletin place | australia |
chardonnay, unoaked | 55 per bottle
hayes ranch | california |
chardonnay | 45 per bottle
decoy by duckhorn | california |
chardonnay | 70 per bottle

RED

decoy by duckhorn | california |
pinot noir | 70 per bottle
hayes ranch | california | merlot | 45 per bottle
decoy by duckhorn | california |
merlot | 70 per bottle
bulletin place | australia | merlot | 55 per bottle
bulletin place | australia |
cabernet sauvignon | 55 per bottle
hayes ranch | california |
cabernet sauvignon | 45 per bottle
decoy by duckhorn | california |
cabernet sauvignon | 70 per bottle



PACKAGE BARS

125 bartender charge per bartender, per hour with one bartender per 75 guests. All package bars include choice of 3 domestic and 3 imported/craft beers, house wines, juices, soft drinks and bottled water.

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change without notice.

PACKAGES

CRAFT

one hour | 45 per person
two hours | 70 per person
three hours | 95 per person
four hours | 120 per person

PREMIUM

one hour | 38 per person
two hours | 57 per person
three hours | 79 per person
four hours | 95 per person

CALL

one hour | 30 per person
two hours | 46 per person
three hours | 61 per person
four hours | 76 per person

BEER AND WINE

one hour | 18 per person
two hours | 30 per person
three hours | 40 per person
four hours | 50 per person





EVENT INFORMATION

Thank you for selecting Omni Bedford Springs Resort 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. Our experienced and professional catering and conference services staff are available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. We are pleased to prepare custom menus for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

GUEST ROOM AMENITIES

An array of creative specialty gifts is available through the resort for delivery to guest rooms. Please ask your Catering or Conference Services Manager for details.

FOOD & BEVERAGE SERVICE POLICIES

All food and beverage at Omni Bedford Springs Resort must be provided by the resort. The sale and service of all alcoholic beverages is regulated by the State of Pennsylvania. Omni Bedford Springs Resort is responsible for the administration of these regulations. All food and beverage menu planning should be arranged at least 21 days in advance. Any food and beverage functions canceled within 96 hours of the event are subject to a cancellation charge of 50% of the total charges. Cancellations within 72 hours will be charged in full.

GUARANTEES

The exact number of guests attending a function is due 72 business hours prior to the event. This number will be charged even if fewer guests attend. The Resort will prepare food for up to 5% over the guaranteed number. Meal functions and meeting rooms will be set based on 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. Additional charges may apply.

TIMING OF FUNCTIONS

To provide the finest service to your group, it is important that you notify your Catering or Conference Services Manager with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the resort may have commitments of function space prior to or following the arranged program. Room set-ups will be complete 30 minutes prior to the event start time.

AUDIOVISUAL SERVICES

Omni Bedford Springs Resort partners with a full-service audio-visual company with an office on the property. If you have any questions regarding these services, your Catering or Conference Services Manager can put you in touch with the Director of Audio Visual Services. Charges will be billed to your master account.



EVENT INFORMATION

The following standards are provided to assist you in scheduling and budgeting your banquet events:

SERVICE TIMES

In order to ensure the safety and palatability of the food being served, breakfast, lunch and dinner buffets and stations are offered for up to 1.5 hours. Continental breakfasts are served for up to 60 minutes. Themed breaks are offered for 30 minutes. Food and beverages will be replenished and refreshed as necessary during the service time, after which they will be promptly removed.

FUNCTION ROOMS & SIGNAGE

Omni Bedford Springs Resort reserves the right to re-allocate event space. Guest signs or decorations displayed in public areas of the resort must be approved prior to arrival. Registration tables and any group signage or banners must be located outside the immediate entrances to their function rooms. Rooms will be set up as outlined on the banquet event orders. A charge of 150 will be assessed if changes are requested after a room has been set.

OUTDOOR FUNCTIONS

Spend quality time in the great outdoors. Omni Bedford Springs Resort is the ideal setting for sophisticated events with a personalized touch. The stunning landscape of the resort boasts a different backdrop with each season. The end-time for outdoor functions is 10 p.m. for all locations except The Mill which has an end-time of midnight. Weather calls for outdoor functions will be made by Omni Bedford Springs Resort staff. Weather calls will be made at least six hours in advance of all functions except for those at The Mill which will be made at least 24 hours in advance. Any event setup that occurs after a weather call is made, for any reason, will incur a 600 relocation fee and may result in functions starting later than planned. Please discuss rental options and fees with your Catering or Convention Services Manager.

PRICES & SURCHARGES

A service charge of 24% will be added to all banquet charges. Under Pennsylvania law the service charge is subject to a sales tax of 6%. The following labor charges will apply: 125 bartender charge per bartender per hour (1 bartender per 75 guests), 175 per cashier per event for all cash bars (1 cashier per 100 guests), 45 beverage attendant fee for consumption beverage breaks and 195 culinary attendant charge per station for up to 1.5 hours (1 attendant per 75 guests per station).





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CONTACT INFORMATION