

Event Menu

A long table is elegantly set for an event. The table is covered with white linens and features several place settings, each with a folded white napkin secured by a small wooden skewer. Clear glassware, including water glasses and wine glasses, is neatly arranged. The centerpiece consists of vibrant, multi-colored floral arrangements in rustic wooden planters, featuring dahlias, hydrangeas, and other seasonal blooms in shades of orange, pink, purple, and red. The background is softly blurred, showing more of the table and a green wall, creating a warm and inviting atmosphere.

OMNI RICHMOND HOTEL
EVENTS MENU



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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 prevailing local and state tax. All menus and prices are subject to change.



CONTINENTAL BREAKFAST

Continental breakfast prices are based on one hour of service and are served with your choice of Stance regular coffee, decaffeinated coffee, assorted Numi hot teas and orange, apple and cranberry juices.

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THE CLASSIC CONTINENTAL

Seasonal fruit display *vg*

Assorted pastries, Danish & croissants *v*

Individual Greek yogurts, nut-free granola & fresh seasonal berries *gf v*

Assorted baked muffins *v*

Assorted fruit preserves and whipped butter *gf v*

25 per person

HEALTHY START

Seasonal fruit display *vg*

House granola & Kind bars *gf vg*

Greek yogurt & seasonal fruit parfait *gf v*

Seasonal berry fruit smoothies *gf v*

27 per person





BUFFETS

Breakfast buffet prices are based on 90 minutes of service and are served with your choice of Stance regular coffee, decaffeinated coffee, assorted Numi hot teas and orange, apple and cranberry juices.

Breakfast buffets require a minimum of 25 people. Groups of 24 people or less will require \$6 per person charge.

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THE SUNRISE BUFFET

Seasonal fruit and berry display *vg*

Cage-free scrambled eggs *gf*

Choice of one meat | applewood-smoked bacon, country sausage or Virginia ham *gf*

Choice of one accompaniment | southern-style cheddar grits or 12th Street breakfast potatoes *gf vg*

Assorted pastries, danishes and croissants

32 per person

THE RVA EXPERIENCE

Seasonal fruit and berry display

Cage-free scrambled eggs *gf*

Steel-cut oatmeal | dried fruits, brown sugar and seasonal berry compote *df gf vg*

Choice of one meat | applewood-smoked bacon, country sausage or Virginia ham *gf*

Choice of one griddle | fluffy sweet cream pancakes or french toast

Assorted pastries, danishes and croissants

37 per person

THE FAN DISTRICT

Seasonal fruit and berry display

Whole wheat bagels | assorted cream cheeses, peanut butter and almond butter

Parfait | Greek yogurt, fruit and granola

Individual whole grain cereals | whole and skim milk

Cage-free egg white muffins *gf v*

Choice of one meat | applewood-smoked bacon, turkey bacon or chicken & apple sausage

12th Street breakfast potatoes *gf vg*

34 per person

Bagles *gf v* | 2 upcharge

Meat *gf v* | 1 upcharge



PLATED BREAKFAST

Plated breakfast entrées are served with your choice of freshly brewed Stance regular coffee, decaffeinated coffee, assorted Numi hot teas and orange juice.

Prices are subject to 24% service charge and prevailing local and state tax. All menus and prices are subject to change.

12TH STREET

Roasted vegetable and tomato quiche *v*

Choice of one meat | Turkey bacon, applewood-smoked bacon or chicken & apple sausage

Fresh baker's basket

Sliced seasonal fruit *vg*

30 per person

CAP CITY CLASSIC

Cage-free scrambled eggs

Choose one meat | Applewood-smoked bacon, country sausage or Virginia ham *gf*

Fresh baker's basket

Fruit parfait

28 per person

Substitute turkey bacon or chicken & apple sausage

THE SWEET TART

Choose one griddle | Fluffy sweet cream pancakes or french toast

Choose one meat | Applewood-smoked bacon, country sausage or Virginia ham *gf*

Fresh baker's basket

Sliced seasonal fruit *vg*

29 per person





BREAKFAST STATIONS

Action stations are enhancements to a full breakfast buffet. Chef attendant required at 110 per station with one station per 25 people. Prices are based on two hours of service. Additional time is charged at 25 per 30 minutes.

Prices are subject to 24% service charge and prevailing local and state tax. All menus and prices are subject to change.

EGG AND OMELET

Made to order | tomatoes, onions, peppers, spinach, mushrooms, Virginia ham, applewood-smoked bacon, swiss and cheddar cheese *gf*

Egg whites and egg substitutes available upon request
15 per person

HEALTHY START BOWL

Scrambled eggs, ancient grains, charred vegetables, spinach, arugula, chicken sausage, turkey bacon, tofu, feta

17 per person



BELGIAN WAFFLE

Traditional Belgian waffles with an assortment of fresh and seasonal berry & fruit compotes, chocolate chips, whipped cream and warm maple syrup

14 per person



BREAKFAST ADD ONS

Break enhancements require a minimum of 20 people. Groups of less than 20 will be charged an additional 20% surcharge per person

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ENHANCEMENTS

Bagels | Assorted cream cheeses and whipped butter | 5 per person

Bagels | Assorted cream cheeses and whipped butter *gf* | 7 per person

Greek yogurt & seasonal fruit parfait | 6 per person

Sweet cream pancakes, maple syrup *v* | 6 per person

French toast | 6 per person

Buttermilk biscuits, sausage gravy | 6 per person

Steel-cut oatmeal with fruits, brown sugar and seasonal berry compote *df gf vg* | 4 per person

Southern-style grits with cheddar *gf* | 5 per person

Cage-free scrambled eggs *gf* | 5 per person

12th Street breakfast potatoes *gf* | 5 per person

Country sausage | 6 per person

Chicken & apple sausage | 6 per person

Turkey sausage link | 6 per person

Turkey bacon | 6 per person

Applewood-smoked bacon | 6 per person

BREAKFAST SANDWICHES

Sausage sandwich | cage-free egg, pork sausage, cheddar, buttermilk biscuit | 6 per person

Bacon & egg sandwich | cage-free egg, applewood-smoked bacon, cheddar, buttermilk biscuit | 6 per person

Breakfast burrito | scrambled eggs, cheddar and 12th street potatoes, flour totilla | 6 per person

Breakfast burrito | chorizo, scrambled egg, cheddar, salsa, flour tortilla | 7 per person

Choose one mini egg muffin | applewood-smoked bacon and cheddar or egg whites, tomato and spinach | 6 per person



BREAK PACKAGES

Breaks are based on one hour of service.

Prices are subject to 24% service charge and prevailing local and state tax. All menus and prices are subject to change.

THE SNACK ATTACK SNACKS

Assorted route 11 chips

Nut-free granola

Seasonal bar nuts

BEVERAGES

Seasonal fruit & citrus-infused waters

Assorted soft drinks

18 per person

THE HEALTHY PAUSE SNACKS

Seasonal fruit display

House granola & Kind bars

Lemon & garlic hummus with crispy pita chips

BEVERAGES

Seasonal fruit & citrus-infused waters

19 per person

THE COOKIE MONSTER SNACKS

Chocolate chip, oatmeal raisin, sugar, peanut butter and double-chocolate cookies

Select cookie flavors available | 1 upcharge

BEVERAGES

Whole, chocolate and strawberry milk

Seasonal fruit & citrus-infused waters

18 per person

BUILD-YOUR-OWN TRAIL MIX

SNACKS

Dried cherries, pineapple, raisins, peanuts, cashews, almonds, pecans, coconut flakes, dried bananas, M&M's and granola

Whole fresh fruits *vg*

BEVERAGES

Seasonal fruit & citrus-infused waters

18 per person

THE SWEET TOOTH SNACKS

House-baked cookies and brownies

Caramel kettle corn

Chocolate trail mix

Assorted gummy candies

BEVERAGES

Assorted soft drinks

Bottled water

18 per person



ALL-DAY PACKAGES

All-day refreshment packages include Stance regular coffee, decaffeinated coffee, and hot Numi teas. All-day refreshment packages require a minimum of 25 people. Prices are based on one hour of service per break.

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PACKAGE 1

AM BREAK

- Seasonal fruit display
- House-baked pastries, danish, croissants
- Orange & apple juices

MID-MORNING

- Nut-free granola, sweet honey yogurt
- Assorted dried fruits & candied pecans
- Seasonal fruit & citrus-infused waters

PM BREAKS

- Caramel kettle corn
- Cajun kettle corn
- Assorted Route 11 chips
- Assorted soft drinks
- 40 per person

PACKAGE 2

AM BREAK

- Individual Greek yogurt & seasonal fruit parfait
- Assorted muffins
- Orange & apple juices

MID-MORNING

- Mini create-your-own-trail mix station
- Seasonal fruit & citrus-infused waters

PM BREAK

- Tortilla chips, salsa, guacamole, warm queso
- Assorted cookies and brownies
- Assorted soft drinks
- 38 per person





À LA CARTE

Prices are subject to 24% service charge and prevailing local and state tax. All menus and prices are subject to change.

FOOD

Whole fruits | red and green apples, oranges, bananas | 4 each

Warm Bavarian pretzels, gourmet mustards | 48 per dozen

Assorted individual bags of Route 11 potato chips | 4 each

Deluxe mixed nuts | 15 per pound

Tri-color tortilla chips, fresh salsa | 5 per person

Freshly baked muffins | 48 per dozen

Freshly baked cookies or brownies | 48 per dozen

Assorted individual Greek yogurts | 4 each

Homemade breakfast pastries | 48 per dozen

Mixed bagels with assorted flavors of cream cheese and preserves | 48 per dozen

Seasonal sliced market melons & berries, honey and yogurt dip | 10 per person

Kind bars | 4 each



LUNCH BUFFETS

Lunch buffet prices are based on 90 minutes of service and are served with iced tea, Stance regular coffee, decaffeinated coffee, assorted Numi hot teas.

Lunch buffets require a minimum of 25 people. Groups of 24 or less will be charged a 20% surcharge per person.

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SOUTHWESTERN

STARTERS

Chopped romaine, crumbled queso fresco, black beans, fire-roasted corn, jalapeño, avocado ranch dressing

Chicken tortilla soup *gf*

ENTRÉES

Marinated chicken and beef fajitas *gf*

Flour tortillas *vg*

Corn tortillas *gf vg*

Sautéed peppers & onions *gf vg*

ACCOMPANIMENTS

Spanish rice *gf v*

Refried beans *gf v*

Fresh jalapeños, cheddar cheese, salsa, sour cream, guacamole

DESSERT

Cinnamon and caramel churros

38 per person

ALL-AMERICAN

STARTERS

Mixed greens, pear tomoato, shredded carrot, croutons, white balsamic vinaigrette

Chicken corn chowder

ENTRÉES

Grilled ground brisket burgers *gf*

Grilled herb-marinated chicken breast *gf*

ACCOMPANIMENTS

White cheddar mac & cheese *v*

Onion rings *v*

Challah hamburger buns (Gluten-friendly buns available on request)

Swiss and provolone cheese

Sliced tomato, lettuce, red onion & pickle chips

Condiments | yellow mustard, grain mustard, ketchup and mayonnaise

DESSERT

Apple pie

36 per person



LUNCH BUFFETS

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THE GOURMET SANDWICH SALAD | CHOOSE ONE

Classic Caesar salad | romaine hearts, garlic croutons, shaved parmesan, Caesar dressing

Garden salad | pear tomato, cucumber, pickled red onion, sliced radish, shredded carrot and croutons

Choose two dressings | white balsamic vinaigrette, ranch, blue cheese, fat-free raspberry vinaigrette

SOUP | CHOOSE ONE

Chicken & wild rice *gf*

Creamy tomato basil *gf v*

Beef barley, potato leek, chicken corn chowder

Minestrone *gf*

SANDWICHES | CHOOSE THREE

Herb-roasted turkey breast | swiss cheese, baby arugula, sliced tomatoes, lemon aioli on nine-grain bread

Shaved roast beef | herbed boursin, baby arugula, sliced tomatoes, horseradish mayo on brioche bun

Sliced ham | aged cheddar, bibb lettuce, Creole whole grain mustard on herb ciabatta

Grilled asparagus | roasted bell pepper, baby spinach, tomato, red onion, garlic hummus, gluten-friendly tortilla wrap *gf vg*

ACCOMPANIMENTS

Seasonal fruit salad *gf vg*

Mediterranean pasta salad *v*

Route 11 potato chips *gf vg*

DESSERTS

Assorted cookies, brownies and lemon bars

36 per person

Gluten-friendly desserts available *gf* | 1 upcharge

SHOCKOE SOUP & SALAD SOUP | CHOOSE ONE

Chicken & wild rice *gf*

Creamy tomato basil *gf v*

Beef barley, potato leek, chicken corn chowder

Ministrone *gf*

SALAD

Choose two greens | chopped romaine hearts, baby spinach, fresh field greens, baby gem lettuce

Choose five toppings | shredded carrots, pear tomatoes, sliced cucumbers, grilled asparagus, diced beets, pecans, sunflower kernels, pickled red onion, dried cranberry, sliced radish, julienned red and yellow bell peppers, shredded cheddar, crumbled blue cheese, shredded parmesan, chopped applewood-smoked bacon

Choose two dressings | white balsamic vinaigrette, ranch, blue cheese, fat-free raspberry vinaigrette, caesar

ACCOMPANIMENTS CHOOSE TWO

Chicken strips

Market chicken salad

Chesapeake shrimp salad

Tri-color fingerling salad *v*

Mediterranean pasta salad *v*

Israeli couscous salad | baby tomatoes, fresh basil, EVOO, sliced olives *v*

DESSERTS

Assorted cookies, brownies and lemon bars

38 per person

Gluten-friendly desserts available *gf* | 1 upcharge



TIERED LUNCH BUFFET

Lunch buffet prices are based on 90 minutes of service and are served with iced tea, Stance regular coffee, decaffeinated coffee, assorted Numi hot teas and freshly baked rolls with butter.

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BUFFET PACKAGES

One salad, one protein, two sides,
one dessert | 32 per person

One salad, two proteins, two sides,
one dessert | 36 per person

One salad, three proteins, three sides,
one dessert | 40 per person

SALADS

CLASSIC CAESAR

Romaine hearts, garlic croutons, shaved parmesan,
creamy caesar dressing

GARDEN SALAD

Fresh mixed greens, baby tomatoes, cucumbers,
shredded carrots, shaved radish, croutons,
choice of dressing *vg*

SPINACH SALAD

Baby spinach, crispy pancetta, baby tomatoes,
candied pecans, white balsamic vinaigrette *gf*

K-TOWN

Shredded red cabbage, grilled bok choy, cucumbers,
wild mushroom, shredded carrot, scallion,
sesame cracker croutons, sesame & soy vinaigrette

KALE AND QUINOA

Shredded kale, red and golden quinoa, candied
pecans, baby tomatoes, champagne vinaigrette *gf*

PROTEINS

Chesapeake crab cake | citrus beurre blanc *gf*

Seared atlantic salmon | basil cream *gf*

Seasoned chicken breast | herb velouté *gf*

Crispy chicken parmesan | house red sauce

Grilled chicken breast | wild mushroom sauce *gf*

Herb-roasted flank steak *gf*

Slow-roasted NY strip | caramelized
shallot demi-glace *gf*

Seared bistro filet | thyme jus *gf*

Char Sui pork belly | sweet and spicy glaze

Fennel-crusted pork loin | sherry bourbon gastrique *gf*

Impossible meatloaf *vg*

Vegan Cakes *gf vg*

SIDES

Starches | whipped yukon gold potatoes,
scalloped potatoes, roasted fingerling potatoes,
sweet potato mash, gnocchi with lemon cream,
southern-style grits, cilantro-lime rice,
steamed jasmine rice, herbed rice pilaf,
red beans and rice, texas caviar

Vegetables | braised Brussels sprouts, green bean
amandine, local seasonal vegetables, buttered
haricots vert, glazed baby carrots, broccolini with
lemon and garlic confit, grilled asparagus, squash,
zucchini & baby tomatoes, roasted root vegetables



TIERED LUNCH BUFFET

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DESSERTS

RIVER CITY S'MORES

Graham crust, double-dark chocolate brownie, hand-brûléed Swiss marshmallow meringue, dark chocolate ganache drizzle

Gluten-friendly option available | 2 additional per person

CHEESECAKE BITES CHOOSE ONE

Plain New York-style

Seasonal berry coulis swirl

BROOKIE OR BROWNIE CHOOSE ONE

Chocolate chip cookie top, brownie bottom, with layer of Oreo cream or Oreo crumbles, house chocolate ganache

Classic brownie

COOKIES AND BROWNIES

KEY LIME TART | CHOOSE ONE

Graham crust or butter shell, white chocolate drizzle

APPLE BROWN BETTY

Cinnamon & brown sugar apple crumble in individual pie shell



BOXED LUNCHES

Boxed lunches include your choice of assorted soda or bottled water, route 11 lightly salted chips and a freshly baked chocolate chip cookie or whole fruit.

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SALAD | CHOOSE ONE

SOUTHERN-STYLE POTATO SALAD QUINOA SALAD

Cucumber, toasted pine nuts, tomatoes and citrus vinaigrette *gf vg*

ORECCHIETTE PASTA SALAD

Heirloom tomatoes, grilled asparagus and white balsamic vinaigrette *v*

ISRAELI COUSCOUS SALAD

Oven-roasted tomatoes, sliced black olives, fresh basil, EVOO *v*

SEASONAL FRUIT & BERRY SALAD

SANDWICHES | CHOOSE UP TO THREE

CHICKEN SALAD

Bibb lettuce, sliced tomatoes, flaky croissant

ITALIAN

Ham, capicola, genoa salami, fresh mozzarella, lettuce, sliced tomatoes, herb ciabatta

ROAST BEEF & CHEDDAR

Caramelized onions, horseradish mayo, brioche bun

ROASTED TURKEY

Cranberry boursin cheese, sliced tomatoes, baby arugula on nine-grain bread

HUMMUS WRAP

Baby spinach, sliced tomatoes, feta cheese, shaved red onions, flour tortilla *gf vg*

FRIED CHICKEN BLT

Crispy breaded chicken breast, iceberg lettuce, tomatoes, applewood-smoked bacon, aged cheddar, avocado ranch, flour tortilla

THE VIRGINIAN

Pit ham, crispy smoked pork belly, local bibb lettuce, aged cheddar, Creole grain mustard, potato roll

30 per person



PLATED LUNCH

Plated lunch entrées are served with choice of salad, dessert, iced tea, Stance regular coffee, decaffeinated coffee, assorted Numi hot teas, and freshly baked rolls with butter. Plated lunches require a minimum of 20 people. Groups of less than 20 people will be charged a 20% surcharge per person. Prices are subject to 24% service charge and prevailing local and state tax. All menus and prices are subject to change.

SALAD | CHOOSE ONE CLASSIC CAESAR

Romaine hearts, garlic croutons, shaved parmesan, creamy Caesar dressing

GARDEN SALAD

Fresh mixed greens, baby tomatoes, cucumbers, shredded carrots, shaved radish, croutons, choice of dressing

WEDGE

Baby gem lettuce, crumbled blue cheese, pork belly lardon, baby tomatoes, house buttermilk ranch dressing

SPINACH SALAD

Baby spinach, crispy pancetta, baby tomatoes, candied pecans, white balsamic vinaigrette

K-TOWN

Shredded red cabbage, grilled bok choy, cucumbers, wild mushroom, shredded carrot, scallion, sesame cracker croutons, sesame & soy vinaigrette

KALE & QUINO

Shredded kale, red and golden quinoa, candied pecans, baby tomatoes, champagne vinaigrette

MAIN COURSE CHOOSE ONE

BISTRO FILET

Parmesan-crust potatoes, grilled asparagus, herb jus *gf*

40 per person

PORK TENDERLOIN

Garlic & rosemary jus, maple-glazed carrots, roasted winter squash *gf*

32 per person

CARY STREET CHICKEN

Stuffed with ham, mozzarella, garlic and spinach, orzo salad, Mornay sauce

32 per person

ROASTED CHICKEN

Lemon & herb velouté, wild mushroom risotto, asparagus tips *gf*

34 per person

CHESAPEAKE CRAB CAKES

Citrus beurre blanc, grilled spinach, Carolina Gold rice *gf*

42 per person

MAHI MAHI

Yellow rice, roasted peppers, veracruz sauce *gf*

36 per person

ATLANTIC SALMON

Herbed jasmine rice, haricots vert, almond brown butter *gf*

34 per person

IMPOSSIBLE MEATLOAF

Grilled sweet corn, caramelized onions, sweet and smoky tomato sauce, cauliflower & parsnip purée *gf vg*

34 per person

CRISPY SPICED CAULIFLOWER

Quinoa, asparagus tips, green goddess *gf vg*

32 per person



PLATED LUNCH

Plated lunch entrées are served with choice of salad, dessert, iced tea, Stance regular coffee, decaffeinated coffee, assorted Numi hot teas and freshly baked rolls with butter.

Plated lunches require a minimum of 20 people. Groups of less than 20 people will be charged a 20% surcharge per person.

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DESSERT

RIVER CITY S'MORE

Graham crust, double-dark chocolate brownie, hand-brûléed Swiss marshmallow meringue, dark chocolate ganache drizzle

Can be made gluten-friendly | 2 per person

CHEESECAKE | CHOOSE ONE

Plain New York-style or the following swirls: strawberry, raspberry, blueberry, blackberry, Key lime, chocolate or salted caramel

LEMON DECADENCE CAKE

Satin white cake, lemon cheesecake, lemon buttercream, crumble

RED VELVET CAKE

Red velvet cake, house NY cheesecake center, vanilla buttercream, dusted with red velvet crumbs

PEANUT BUTTER PIE

House peanut butter, freshly made cream cheese whipped cream, Reese's peanut butter cups, chocolate chips and chocolate ganache

Can be made gluten-friendly | 2 per person

APPLE BROWN BETTY

Cinnamon & brown sugar apple crumble in individual pie shell

KEY LIME TART | CHOOSE ONE

Graham crust or butter shell, white chocolate drizzle.

LEMON & BLACK CHERRY CAKE

Lavender scented with agave cashew crust *n gf vg*
2 additional per person

PEANUT BUTTER & SALTED CARAMEL CAKE

Dates & coconut cream agave cashew crust *n gf vg*
2 additional per person



HORS D'OEUVRES

Prices are per piece, with a minimum of 50 pieces per order. Butler attendants required at \$75 per butler, with one butler per 50 people. Hors d'oeuvres require a maximum of two hours service.

Prices are subject to 24% service charge and prevailing local and state tax. All menus and prices are subject to change.

COLD

SHRIMP & CRAB SALAD

In phyllo cup

6 each

CAPRESE SKEWERS

White balsamic reduction *gf v*

4 each

MINI AVOCADO TOAST CROSTINI

4 each

GOAT CHEESE CROSTINI

Fig and crispy prosciutto

4 each

SHAVED BEEF ON CROSTINI

Lemon & horseradish cream

5 each



HORS D'OEUVRES

Prices are per piece, with a minimum of 50 pieces per order. Butler attendants required at 75 per butler, with one butler per 50 people. Hors d'oeuvres require a maximum of two hours service.

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HOT

CUBAN CIGAR SPRING ROLL

Cilantro salsa verde

4 each

APPLEWOOD-SMOKED BACON-WRAPPED SCALLOPS

Maple & sherry gastrique *gf*

6 each

BLACK BEAN EMPANADA

Cilantro & lime crema *v*

5 each

SWEET & SPICY BBQ JUMBO SHRIMP

6 each

MINI CRAB CAKES

Cajun remoulade

6 each

VEGGIE POTSTICKERS

Ginger teriyaki *v*

4 each

VEGGIE EGG ROLLS

Sesame soy sauce *v*

5 each

CHICKEN POTSTICKERS

Ginger teriyaki

4 each

MEATBALLS

Sweet chili BBQ sauce

4 each

SMOKED GOUDA ARANCINI

4 each

SESAME CHICKEN SKEWERS

Sweet chili sauce

5 each

BEEF OR CHICKEN SATAY

Pineapple salsa

5 each

BAHN MI SLIDERS

Pork belly & pickled carrots

5 each

BURGER SLIDERS

Aged cheddar & secret sauce

5 each

SHORT RIB PHYLLO

Whipped potatoes in phyllo cup

6 each

VIRGINIA HAM BISCUITS

Whole grain honey mustard

6 each

FRIED CHICKEN SLIDERS

Chipotle mayo and country slaw

5 each



DISPLAYS

Displays are based on one hour of service. Displays require a minimum of 25 people. Prices are subject to 24% service charge and prevailing local and state tax. All menus and prices are subject to change.

GARDEN VEGETABLE CRUDITÉS

Seasonal baby vegetables and traditional crudités, lemon & garlic hummus, blue cheese dip and house buttermilk dip *gf v*

10 per person

SEASONAL CHEESE DISPLAY

Variety of domestic and international cheeses to include herb boursin, pimento cheeses, dried fruits, fresh berries, candied pecans, sliced baguettes, grilled crostinis and assorted crackers *v*

Gluten-friendly available upon request *gf*

17 per person

WARM CHESAPEAKE BAY CRAB DIP

Maryland crab, Old Bay and Meyer lemon served warm and with sliced fresh baguettes, grilled crostinis and assorted crackers (Gluten-friendly available upon request)

90 per quart

PIMENTO CHEESE DIP

Classic pimento cheese dip with crostinis and assorted crackers

70 per quart

SEASONAL FRUIT DISPLAY

The season's best fruits and berries, local honey yogurt dip *gf vg*

10 per person

RECEPTION | OMNI RICHMOND HOTEL

STUFFED BAKED BRIE EN CROUTE | CHOOSE ONE

Luxurious full wheel of french brie stuffed with your choice of apricot jam or fig jam and then wrapped in buttery puff pastry and baked until golden brown. Served with candied pecans, sliced fresh baguette, grilled crostinis and assorted crackers *v*

130 each

CHARCUTERIE BOARD

Chef's selection of meats, artisan cheeses, spreads, vegetables, berries, nuts or seeds *vg*

20 per person

CHILLED SEAFOOD DISPLAY

Jumbo shrimp cocktail, local Virginia oysters on the half-shell, crab cocktail claws, clams on half-shell, remoulade, tabasco, cocktail sauce, lemon wedges and horseradish *gf*

28 per person

SPINACH & ARTICHOKE DIP

Baby spinach and artichoke hearts in parmesan & herb cream sauce, freshly sliced baguettes and assorted crackers (Gluten-friendly available upon request) *v*

70 per quart

SWEET ENDINGS

Assortment of chocolate tarts, fruit tarts, mini cheesecakes, and key lime tarts *v*

18 per person

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CARVING STATION

Chef attendant required at 110 per chef, with one chef per 50 people. One station required per 50 people with maximum two hours of service. Additional time is charged at 25 per 30 minutes.

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SMOKED BEEF BRISKET

Regional BBQ sauces, crispy tobacco onions and house cornbread

300 each (serves 40)

HERB-CRUSTED PRIME RIB

Seasoned and roasted whole prime ribeye, medium-rare temperature, roasted garlic mayonnaise, horseradish cream and sweet yeast rolls

375 each (serves 30)

BOURBON MAPLE-GLAZED PORK LOIN

Sweet yeast rolls

240 each (serves 25)

ROASTED TURKEY BREAST

Sage, cranberry relish, turkey gravy and sweet yeast rolls

250 each (serves 30)

VIRGINIA HAM

Virginia apple & bourbon chutney, whole grain mustard and sweet yeast rolls

325 each (serves 25)

All proteins are gluten-friendly without bread or rolls
gf



STATIONS

One station required per 50 people with maximum two hours of service.

Prices are subject to 24% service charge and prevailing local and state tax. All menus and prices are subject to change.

BAR STATIONS

TACO BAR

Adobo-braised chicken, seasoned ground beef and roasted fajita veggies, flour and corn tortillas

Spanish rice and refried beans

Toppings | diced tomatoes, shredded iceberg lettuce, cheddar cheese, house salsas, black beans, diced onions and lime crema

16 per person

MAC N'CHEESE BAR

Cavatappi pasta, chef's famous cheese sauce

Toppings | jalapeños, chopped applewood-smoked bacon, cheddar cheese, crispy onions, scallions and buttery toasted breadcrumbs

15 per person

Substitute gluten-friendly pasta | 2 per person

BBQ BAR

Smoked chicken, pulled pork and beer-braised brisket

Regional BBQ sauces, sweet yeast rolls and cornbread

Sides | potato salad and country-style slaw

16 per person

PASTA BAR

Penne and cavatappi pastas

Choose two sauces | red pepper pomodoro, Alfredo, house marinara, pesto cream or Bolognese *vg*

Accompaniments | artichoke hearts, sliced olives, parmesan cheese, roasted peppers, caramelized onions, Italian sausage and grilled chicken.

17 per person

Substitute gluten-friendly pasta | 2 per person



CHEF-ATTENDED

Chef attendant required at 110 per chef, with one chef per 50 people. Action stations require a minimum of 50 people. One station required per 50 people with maximum two hours of service. Additional time is charged at 25 per 30 minutes.

Prices are subject to 24% service charge and prevailing local and state tax. All menus and prices are subject to change.

ACTION STATIONS

CHESAPEAKE CRAB CAKE

Seared fresh Maryland crab cakes, rémoulade sauce *gf*

21 per person

SHRIMP & GRITS

Jumbo shrimp, lowcountry blue corn grits, tasso gravy, chopped green onions *gf*

20 per person

PASTA

Choose two pastas | cheese tortellini, penne or wild mushroom ravioli

Choose two sauces | pesto cream, Alfredo, bolognese or marinara

Accompaniments | grilled marinated chicken, sliced Italian sausage, mushrooms, baby spinach, roasted peppers, artichoke hearts, tomato, caramelized onion, shredded parmesan

17 per person

Substitute gluten-friendly pastas | 2 per person

WOK

Traditional fried rice and jasmine rice, house sesame hoisin and sweet chili sauces

Choose two proteins | marinated tofu, tempeh, baby shrimp, char sui pork belly, bulgogi beef and sesame chicken

Accompaniments | chopped cilantro, Thai basil, jalapeños, bean sprouts, soy sauce, fish sauce, lime wedges, crispy wonton strips

20 per person

Can be made gluten-friendly (except wonton strips) by substituting liquid aminos | 3 per person



DINNER BUFFETS

Dinner buffet prices are based on 90 minutes of service and are served with iced tea, Stance regular coffee, decaffeinated coffee, assorted Numi hot teas and freshly baked rolls with butter. Dinner buffets require a minimum of 30 people. Groups of 29 or less will be charged a 20% surcharge per person.

Prices are subject 24% service charge and prevailing local and state tax. All menus and prices are subject to change.

CARYTOWN

STARTER

Hearts of romaine, croutons, shredded parmesan, Caesar dressing

ENTRÉES

Herb-grilled chicken | Prosciutto, mushroom demi-glace *gf*

Sliced roasted NY strip loin | Rosemary jus *gf*

ACCOMPANIMENTS

Roasted tri-color fingerlings *vg*

Broccolini with roasted garlic oil *gf vg*

Garlic breadsticks *v*

DESSERT

Tiramisu

58 per person

CHURCH HILL

STARTER

Field greens, sliced cucumbers, heirloom grape tomatoes, candied pecans, shredded cheddar, crumbled goat cheese, crisp pancetta

Choose one | White balsamic vinaigrette, ranch, blue cheese dressing

ENTRÉES

Sliced beef brisket | Brown sugar barbecue sauce *gf*

Mesquite-grilled chicken breast | Honey & bourbon jus *gf*

ACCOMPANIMENTS

Whipped Yukon Gold potatoes, sour cream and chives *gf v*

Roasted asparagus *gf vg*

Cornbread with whipped butter *v*

DESSERT

Southern-style pecan pie

56 per person

SHORT PUMP

STARTER

Hearts of romaine, croutons, shredded parmesan, Caesar dressing

ENTRÉES

Sliced roasted beef tenderloin | Caramelized shallot demi-glace *gf*

Herb-grilled chicken breast | Wild mushroom jus *gf*

Seared red snapper | Tarragon, lobster cream *gf*

ACCOMPANIMENTS

Wild rice pilaf

Baby carrot and haricots vert *gf v*

Assorted rolls with whipped butter *v*

DESSERTS

Chef's selection of mini cheesecakes and mini tarts *v*

65 per person



TIERED DINNER BUFFET

Dinner buffet prices are based on 90 minutes of service and are served with iced tea, Stance regular coffee, decaffeinated coffee, assorted Numi hot teas and freshly baked rolls with butter. Dinner buffets require a minimum of 30 people. Groups of 29 or less will be charged a 20% surcharge per person.

Prices are subject 24% service charge and prevailing local and state tax. All menus and prices are subject to change.

BUFFET PACKAGES

One salad, one protein, two sides,
one dessert | 48 per person

One salad, two proteins, two sides,
one dessert | 56 per person

One salad, three proteins, three sides,
two desserts | 66 per person

SALADS

CLASSIC CAESAR

Romaine hearts, garlic croutons, shaved parmesan,
creamy Caesar dressing

GARDEN SALAD

Fresh mixed greens, baby tomatoes, cucumbers,
shredded carrots, shaved radish, croutons,
choice of dressing

SPINACH SALAD

Baby spinach, crispy pancetta, baby tomatoes,
candied pecans, white balsamic vinaigrette

K-TOWN

Shredded red cabbage, grilled bok choy, cucumbers,
wild mushroom, shredded carrot, scallion, sesame
cracker croutons, sesame & soy vinaigrette

KALE & QUINOA

Shredded kale, red and golden quinoa, candied
pecans, baby tomatoes, champagne vinaigrette

PROTEINS

Roasted chicken breast | Mushroom & herb velouté *gf*

Grilled chicken veracruz *gf*

Stuffed parmesan chicken | Prosciutto,
pomodoro sauce

Blackened salmon | Lemon butter sauce *gf*

Crab-stuffed flounder | Beurre noisette *gf*

Roasted red snapper | Lobster cream *gf*

Crab cakes | Cajun remoulade *gf*

Grilled salmon | Basil cream *gf*

Fennel-crusted pork loin | VA apple &
bourbon chutney *gf*

Char siu pork belly | Sweet and spicy glaze

Flank steak | Mushroom Marsala sauce *gf*

Braised short ribs | Maker's Mark demi-glace *gf*

Roasted NY strip | Caramelized shallot demi-glace *gf*

Impossible meatloaf *gf vg*

Vegan cakes *gf vg*

SIDES

Starches | Whipped Yukon Gold potatoes,
roasted fingerling potatoes, potatoes au gratin,
sweet potato mash, ricotta gnocchi with lemon cream,
pearled barley risotto, Carolina Gold rice, cilantro &
lime rice, steamed jasmine rice,
herbed rice pilaf, red beans and rice

Vegetables | Applewood-smoked bacon-braised
Brussels sprouts, green bean amandine, local
seasonal vegetables, buttered haricots vert, glazed
baby carrots, broccolini with lemon and garlic confit,
grilled asparagus, squash, zucchini & baby tomatoes,
fire-roasted root vegetables, roasted cauliflower,
country-style green beans, broccolini



TIERED DINNER BUFFET

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Prices are subject 24% service charge and prevailing local and state tax. All menus and prices are subject to change.

DESSERTS

RIVER CITY S'MORES

Graham crust, double-dark chocolate brownie, hand-brûléed Swiss marshmallow meringue, dark chocolate ganache drizzle

Can be made gluten-friendly | add 2 per person

CHEESECAKE | CHOOSE ONE

New York-style cheesecake on your choice of shortbread cookie, chocolate graham or traditional graham cracker crust

Flavors | Plain, strawberry, blueberry, blackberry, Key lime, chocolate and caramel.

Can be made gluten-friendly | add 2 per person

LEMON DECADENCE CAKE

Satin white cake, lemon cheesecake center, lemon buttercream

RED VELVET CAKE

Classic red velvet cake, house NY cheesecake center, vanilla buttercream, dusted with red velvet crumbs.

PEANUT BUTTER PIE

Scratch-made peanut butter, freshly made cream cheese whipped cream, Reese's peanut butter cups, chocolate chips and chocolate ganache

KEY LIME TART | CHOOSE ONE

Graham crust or butter shell, white chocolate drizzle

APPLE BROWN BETTY

Cinnamon & brown sugar apple crumble in individual pie shell

LEMON & BLACK CHERRY CAKE

Lavender-scented with agave cashew crust *ngf v*
2 additional per person

PEANUT BUTTER AND SALTED CARMEL CAKE

With dates and coconut cream *ngf vg*
2 additional per person



PLATED DINNER

Plated dinner entrées are served with choice of salad, dessert, iced tea, Stance regular coffee, decaffeinated coffee, assorted Numi hot teas. and freshly baked rolls with butter.

Plated dinners require a minimum of 20 people. Groups of less than 20 people will be charged a 20% surcharge per person.

Prices are subject to 24% service charge and prevailing local and state tax. All menus and prices are subject to change.

SALADS | CHOOSE ONE

CLASSIC CAESAR

Romaine hearts, garlic croutons, shaved parmesan, creamy Caesar dressing

GARDEN SALAD

Fresh mixed greens, baby tomatoes, cucumbers, shredded carrots, shaved radish, croutons, choice of dressing

WEDGE

Baby gem lettuce, crumbled blue cheese, pork belly lardon, baby tomatoes, house buttermilk dressing

SPINACH SALAD

Baby spinach, crispy pancetta, baby tomatoes, candied pecans, white balsamic vinaigrette

K-TOWN

Shredded red cabbage, grilled bok choy, cucumbers, wild mushroom, shredded carrot, scallion, sesame cracker croutons, sesame & soy vinaigrette

KALE & QUINOA

Shredded kale, red and golden quinoa, candied pecans, baby tomatoes, champagne vinaigrette





PLATED DINNER

Plated dinner entrées are served with choice of salad, dessert, iced tea, Stance regular coffee, decaffeinated coffee, assorted Numi hot teas. and freshly baked rolls with butter. Plated dinners require a minimum of 20 people. Groups of less than 20 people will be charged a 20% surcharge per person.

Prices are subject to 24% service charge and prevailing local and state tax. All menus and prices are subject to change.

MAIN COURSE OR DUO OPTION

Pick one main course or duo option as an entrée

OSSO BUCO

Red wine-braised veal osso buco, gremolata, pearled barley risotto, broccolini, natural jus

49 per person

THREE LITTLE PIGS

Pork roulade stuffed with country ham and spinach, applewood-smoked bacon-braised Brussels sprouts, white bean purée, VA apple & bourbon chutney

45 per person

CHESAPEAKE CRAB CAKES

Apple & fennel slaw, buttered asparagus, Carolina Gold rice *gf*

52 per person

JERK CHICKEN

Coconut jasmine rice, cardamom-scented local squash, pineapple & mango salsa *gf*

43 per person

CHESAPEAKE CHICKEN

Chicken stuffed with VA ham and jumbo lump crab, whipped Yukon Gold potatoes, grilled asparagus, Dijon cream sauce

47 per person

Gluten-friendly option available | 2 per person

BLACKENED CHICKEN

Stuffed with smoked sausage and mushrooms, red beans and rice, grilled local squash, Creole tomato sauce *gf*

43 per person

FILET MIGNON

Creamed spinach, whipped Yukon Gold potatoes, caramelized shallot demi-glace

55 per person

BISTRO FILET

Smoked sea salt, fire-roasted root vegetables, garlic Red Bliss potatoes, hunter's sauce *gf*

50 per person

GRILLED RIBEYE

Haricots vert, herb roasted fingerling potatoes, bordelaise sauce *gf*

52 per person

STUFFED SOLE

Stuffed with crabmeat and baby shrimp, roasted purple potatoes, grilled baby corn, lemon crawfish butter sauce *gf*

50 per person

ROASTED CHICKEN

Cavatappi, smoked Gouda Mornay, sweet peas, grilled scallion

43 per person

Gluten-friendly option available | 2 per person



PLATED DINNER

Plated dinner entrées are served with choice of salad, dessert, iced tea, Stance regular coffee, decaffeinated coffee, assorted Numi hot teas. and freshly baked rolls with butter.

Plated dinners require a minimum of 20 people. Groups of less than 20 people will be charged a 20% surcharge per person.

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

MAIN COURSES

GRILLED SALMON

Forbidden rice, asparagus tips, blood orange beurre blanc *gf*

43 per person

FENNEL-CRUSTED PORK

Maple-glazed baby carrots, winter squash purée, pecan dust, garlic & rosemary jus *gf*

44 per person

VEGAN CAKES

Stuffed with hearts of palm, garbanzo beans, grilled asparagus, forbidden rice, smoked tomato broth *gf vg*

42 per person

IMPOSSIBLE MEATLOAF

Grilled sweet corn, caramelized onions, sweet and smoky tomato sauce, cauliflower & parsnip purée *gf*

42 per person

CRISPY SPICED CAULIFLOWER

Quinoa, asparagus tips, green goddess *gf vg*

42 per person

MAIN COURSE DUOS

SHORT RIB & BLACKENED SHRIMP

Polenta cake, roasted asparagus, natural jus *gf*

63 per person

GRILLED CHICKEN BREAST & SEARED SALMON

Sour cream mashed potato, grilled haricots vert, lemon butter

57 per person

SEARED FILET MIGNON & CHICKEN BREAST

Roasted garlic mashed potato, grilled asparagus, truffle demi-glace *gf*

60 per person

Substitute Chesapeake crab cake for chicken | 6 per person



PLATED DINNER

Plated dinner entrees are served with choice of salad, dessert, iced tea, Stance regular coffee, decaffeinated coffee, assorted Numi hot teas. and freshly baked rolls with butter.

Plated dinners require a minimum of 20 people. Groups of less than 20 people will be charged a 20% surcharge per person.

Prices are subject to 24% service charge and prevailing local and state tax. All menus and prices are subject to change.

DESSERTS

RIVER CITY S'MORES

Graham crust, double-dark chocolate brownie, hand-brûléed Swiss marshmallow meringue, dark chocolate ganache drizzle

Gluten-friendly available | 2 per person

CHEESECAKE | CHOOSE ONE

New York-style cheesecake with your choice of shortbread cookie, chocolate graham or traditional graham cracker crust

Flavors | Plain, strawberry, blueberry, blackberry, Key lime, chocolate and caramel

Gluten-friendly available | 2 per person

LEMON DECADENCE CAKE

Satin white cake, lemon cheesecake center, lemon buttercream.

TRIPLE-CHOCOLATE BLACKOUT CAKE

Dutch Chocolate cake, Belgian chocolate cheesecake center, chocolate buttercream, Hershey's Heath toffee crumbles, house chocolate ganache

Gluten-friendly available | 2 per person

RED VELVET CAKE

Classic red velvet cake, house NY cheesecake center, vanilla buttercream, dusted with red velvet crumbs

HEATH CARAMEL CRUNCH CAKE

White satin cake, almond flavor, layered caramel & vanilla buttercream, Heath toffee crumble, wrapped in buttercream, Heath crumbles around the outside

PEANUT BUTTER PIE

House peanut butter, freshly made cream cheese whipped cream, Reese's peanut butter cups, chocolate chips and chocolate ganache

Gluten-friendly available | 2 per person

APPLE BROWN BETTY

Cinnamon & brown sugar apple crumble in individual pie shell

LEMON & BLACK CHERRY CAKE

Lavender-scented with agave cashew crust *n gf vg*
2 additional per person

PEANUT BUTTER AND SALTED CARAMEL CAKE

With dates and coconut cream *n gf vg*
2 additional per person



NON-ALCOHOLIC BEVERAGES

Prices are subject to 24% service charge and prevailing local and state tax. All menus and prices are subject to change.

BEVERAGES

- Stance regular or decaffeinated coffee | 85 per gallon
- Assorted Numi hot teas | 65 per gallon
- Fruit-infused water | 45 per gallon
- Iced tea or lemonade | 45 per gallon
- Classic black iced tea | 45 per gallon
- Coconut water | 6 each
- Pure Life water | 4 each
- Acqua Panna natural spring water | 5 each
- S.Pellegrino Essenza flavored sparkling mineral water | 5 each
- S.Pellegrino sparkling mineral water | 5 each
- Naked fruit juice & smoothies | 8 each
- Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | 55 per gallon
- Assorted bottled fruit juices | 6 each
- Assorted soft drinks | 4 each
- Red Bull | Energy Drink or Sugarfree | 6 each
- Gold Peak teas | 6 each
- Gatorade and Powerade sports drinks | G2 Grape, Fruit Punch, Zero Glacier, Zero Lemon-Lime | 8 each
- Assorted Kohana canned coffee drinks | 6 each

À LA CARTE BEVERAGE PACKAGES

FULL DAY

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

HALF DAY

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





BAR MIXOLOGY

Bartenders are 110 per bartender with one bartender per 100 people for up to four hour of service. Cash bar prices include tax and service charge. Cashiers are 75 per cashier for up to four hours of service.

Prices are subject to a 24% service charge and prevailing local and state sales tax.

LIQUOR BRANDS

CRAFT BRANDS

Vodka | Tito's Handmade

Gin | The Botanist

Rum | Sailor Jerry

Bourbon | Maker's Mark

Scotch | Monkey Shoulder

Tequila | Patrón Silver

Cognac | Hennessy VSOP

PREMIUM BRANDS

Vodka | Absolut

Gin | Beefeater

Rum | Bacardí

Bourbon | Old Forester

Scotch | Johnnie Walker Red

Tequila | Milagro Silver

Cognac | Hennessy VS

CALL BRANDS

Vodka | Svedka

Gin | Seagram's

Rum | Castillo

Bourbon | Jim Beam

Scotch | J&B

Tequila | Sauza Blanco

IMPORTED & CRAFT BEERS SELECT TWO

Amstel Light, Blue Moon, Corona, Heineken, Stella Artois, Devils Backbone 8 Point, Hardywood Single, Legend Brown Ale, New Belgium Voodoo Ranger Juicy Haze IPA

DOMESTIC BEERS | SELECT TWO

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

HOST BAR

Craft brands | 15 each

Premium brands | 12 each

Call brands | 10 each

Domestic beer | 7 each

Imported beer | 8 each

Virginia craft beer | 9 each

House wine | 10 each

Soft drinks & juices | 5 each

Mineral water | 5 each

CASH BAR

Craft brands | 16 each

Premium brands | 14 each

Call brands | 12 each

Domestic beer | 8 each

Imported beer | 9 each

Virginia craft beer | 10 each

House wine | 12 each

Mineral water | 5 each

Soft drinks & Juices | 5 each



BAR MIXOLOGY CONTINUED

Hosted bar packages include sodas, mineral water, juices and cocktail mixers. Bartenders are 110 per bartender with one bartender per 100 people for up to four hour of service. Cash bar prices include tax and service charge. Cashiers are 75 per cashier for up to four hours of service.

Prices are subject to a 24% service charge and prevailing local and state sales tax.

PACKAGES

CRAFT BRANDS

One hour | 30 per person

Two hours | 48 per person

Three hours | 64 per person

Four hours | 82 per person

PREMIUM BRANDS

One hour | 25 per person

Two hours | 41 per person

Three hours | 57 per person

Four hours | 73 per person

CALL BRANDS

One hour | 24 per person

Two hours | 38 per person

Three hours | 52 per person

Four hours | 66 per person

BEER & WINE

One hour | 20 per person

Two hours | 32 per person

Three hours | 44 per person

Four hours | 56 per person

OMNI SIGNATURE COCKTAILS

Add to any bar a selection of Barmalade-inspired cocktails using craft, premium or call brands. Additional cost associated based on chosen product.

GRAPEFRUIT PALOMA

Rum, vodka or tequila | grapefruit-elderflower Barmalade, pineapple juice, Omni sour

BLOOD ORANGE WHISKEY SOUR

Whiskey | blood orange-guava Barmalade, Omni sour

SPICY MANGO SMASH

Vodka, rum or gin | Mango-habanero Barmalade, pineapple juice, and Omni sour

APPLE-PEAR CRUSH

Vodka or gin | apple-pear Barmalade, orange liqueur, Omni sour

OMNI SIGNATURE MOCKTAILS

BLOOD ORANGE MADRAS

Blood orange-guava Barmalade, cranberry juice, lime
10 per drink

CINNAMON APPLE SOUR

Apple-pear Barmalade, Monin cinnamon, Omni sour, Angostura bitters

10 per drink



WINE RACK

The wines on this progressive wine menu are grouped in flavor categories. Wine with similar flavors are listed in a simple sequence starting with those that are sweeter and mild in taste, progressing to wines that are drier and stronger in taste.

†House Brand Wine

Prices are subject to a 24% service charge and prevailing local and state sales tax.

SPARKLING

Campo Viejo | Rioja, Spain |
Cava brut | 48 per bottle

Ruffino | Veneto, Italy, NV |
Prosecco | 46 per bottle

WHITE & BLUSH

Decoy by Duckhorn | Sonoma County, California |
Rosé | 75 per bottle

Hayes Ranch | California | Rosé | 58 per bottle

Decoy by Duckhorn | Sonoma County, California |
Sauvignon Blanc | 75 per bottle

Benziger | Sonoma County, California |
Sauvignon Blanc | 47 per bottle

Zenato | Italy | Pinot Grigio | 45 per bottle

†Bulletin Place | Australia | Sauvignon
Blanc | 42 per bottle

†Bulletin Place | Australia |
Chardonnay | 42 per bottle

Hayes Ranch | California |
Chardonnay | 51 per bottle

Decoy by Duckhorn | Sonoma County, California |
Chardonnay | 75 per bottle

RED

Joel Gott | Columbia Valley, Washington |
Red Blend | 49 per bottle

Decoy by Duckhorn | Sonoma County, California |
Pinot Noir | 75 per bottle

Meiomi | California | Pinot Noir | 60 per bottle

Hayes Ranch | California | Merlot | 51 per bottle

†Bulletin Place | Australia | Merlot | 42 per bottle

Decoy by Duckhorn | Sonoma County, California |
Merlot | 75 per bottle

†Bulletin Place | Australia | Cabernet
Sauvignon | 42 per bottle

Decoy by Duckhorn | Sonoma County, California |
Cabernet Sauvignon | 75 per bottle

Catena Vista Flores | Argentina |
Malbec | 50 per bottle



DETAILS

FOOD & BEVERAGE POLICIES

We ask that menu selections and set up arrangements be finalized at least four weeks prior to the scheduled event. A detailed banquet event order will be completed at that time. Your signature is required on each banquet event order prior to the event.

GUARANTEES OF ATTENDANCE, MINIMUMS AND RESET FEES

In order to ensure the success of your function, the Catering and Convention Services planning team would like to be notified of the exact number of guests by noon 72 hours (three business days) prior to your first function. If the guarantee is not confirmed three business days in advance, the expected count will be considered the guarantee. Final charges will be based on the guarantee or the actual attendance, whichever is greater. The hotel will prepare food based on the guaranteed amount plus 3%. Room assignments are made by the hotel staff to accommodate the expected attendance. The hotel reserves the right to reassign space if attendance changes from the expected count or as deemed necessary. If significant changes are made to the room setup details within 48 hours of the event start time, re-set fees will be assessed. Fees will vary based on room set complexity but will carry a minimum of 150 per room.

PRICING AND BILLING

Food and beverage prices are subject to a 24% service charge and applicable sales tax. Tax exemption must meet the Commonwealth of Virginia requirements and proof of exemption is required two weeks prior to the day of the event. Payment must be made in advance unless direct bill credit has been established with the hotel's finance department at least 5 weeks prior to the event.

SPECIAL CONDITIONS

No food and beverage of any kind may be brought into the hotel by the client or guest. The hotel reserves the right to charge for the service of such food and beverage. Insurance restrictions and health code prohibit the hotel from allowing leftover food and beverage to be removed from the premises. No outside alcoholic beverages may be brought into the hotel by the client or guest. The hotel reserves the right to confiscate any outside alcoholic beverages in accordance with Virginia ABC license requirements.

SHIPPING AND RECEIVING

If it is necessary to ship materials to the hotel prior to the start of your program, each item must be properly packed and marked with the group name, contact and the date of the event. We reserve the right to refuse to accept packages that appear damaged in any way and assume no liability for the condition of the contents of any package. The patron is responsible for notifying the attendees that the hotel charges for incoming shipments including boxes and envelopes. Services include receiving, tracking and one-way delivery to meeting rooms.

DIETARY RESTRICTIONS & SPECIAL MEALS

In an effort to better serve your guests, we require dietary requests for all meal functions due at the time of your guarantee. If no dietary requests are specified, the hotel reserves the right to provide special meals no greater than 3% of the guarantee. Kosher and Halal meals may be ordered through your catering and convention services manager. These are sourced through hotel's provider and are subject to additional cost and surcharge.



DETAILS

PINNACLE LIVE AUDIOVISUAL SERVICES

Pinnacle Live is the hotels on-site supplier for all audiovisual and event technology needs, with exclusivity in providing services for the internet, electrical power (access and distribution), rigging and all truss, both hanging and floor mounted. For programs utilizing a third-party provide for audiovisual equipment, please refer to the audiovisual service standards with outline insurance requirements and labor charges, behavior standards and expectations. A copy is available from your convention services or catering manager.

DIETARY RESTRICTIONS & SPECIAL MEALS

In an effort to better serve your guests, we require dietary requests for all meal functions due at the time of your guarantee. If no dietary requests are specified, the hotel reserves the right to provide special meals no greater than 3% of the guarantee. Kosher and Halal meals may be ordered through your catering and convention services manager. These are sourced through hotel's provider and are subject to additional cost and surcharge.

DECORATIONS AND EXHIBITS

All decorations, exhibit layouts and electrical requirements must meet the approval of the hotel within local code regulations. The hotel will not permit the affixing of anything to the walls, floors, or ceiling of the rooms with nails, staples, tape or any other substance unless approval is given by the hotel. No signs, banners or decorations may be utilized without prior approval from your hotel representative. We will be happy to assist you in hanging all of your approved decorations. Labor fees may apply. Confetti is strictly prohibited.



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RICHMOND

CONTACT INFORMATION