

Event Menu

A long table is set for an event, featuring a white tablecloth and white linens. The table is decorated with several large, colorful floral centerpieces in wooden planters. The flowers include orange, pink, purple, and red blooms. The table is set with white plates, silverware, and glasses. The background is a blurred green space, possibly an outdoor event area.

OMNI SAN DIEGO HOTEL
EVENTS MENU



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v Vegetarian

vg Vegan

gf Gluten-Friendly

df Dairy-Free

Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change without notice.



CONTINENTAL BUFFETS

All continental buffets are served with your choice of freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change without notice.

SIMPLE START

- Fresh orange juice
- Seasonal diced fruit
- Assorted bagels, muffins & breakfast breads
- Fresh jams, butter, almond butter and cream cheese
- Individual flavored yogurt
- Assorted individual cereals
- 52 per person

MINDFUL EATING HEALTHY START

- Fresh orange & grapefruit juices
- Smoothie fruit blend
- Seasonal diced fruit
- Assorted breakfast breads and bran muffins
- Fresh jams, butter and almond butter
- Hard-cooked eggs

CHOICE OF ONE:

- Individual Greek yogurts
- Yogurt, granola and berries station
- PB&J overnight oats
- 58 per person



BREAKFAST BUFFET

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OMNI MORNING BUFFET

2 hot entrées, 2 sides | 72 per person

2 hot entrées, 3 sides | 79 per person

3 hot entrées, 3 sides | 81 per person

ACCOMPANIMENTS

Orange and grapefruit juices

Assorted breakfast baked goods

Jams, butter

Almond butter

Seasonal diced fruit

HOT ENTRÉES

Scrambled eggs (substitute plant-based eggs or egg whites upon request)

Scrambled eggs | Cheddar cheese blend, sun-baked herbs

Hard-boiled farm-fresh eggs

Vegetable frittata | Toy box tomatoes, baby kale, marinated feta *gf v*

Bacon frittata | Applewood-smoked bacon, shredded potatoes, bell pepper, mozzarella blend

Chilaquiles | Scrambled eggs, chorizo, corn tortilla crisps, ranchero sauce, Cotija cheese, pico de gallo

Whole wheat pancakes | Candied walnuts, sweet butter, warm maple syrup

Crêpe “enchilada” bake | Ricotta & mascarpone, strawberry-balsamic marmalade, mint crystals

Cinnamon roll bread pudding | Tahitian vanilla bean, powdered sugar frosting, syrup

SIDES

Potatoes O’Brien | Roasted potatoes, slivered onions, bell peppers *gf v*

Tricolor potatoes | Sun-baked herbs, sea salt, seasonal availability *gf v*

Red potatoes | Scallions, rosemary, thyme *gf v*

Breakfast tots | Cheddar cheese blend, crumbled applewood-smoked bacon, sour cream, hot sauce, scallion *gf*

Cheddar polenta | Stone-ground polenta, five-cheese blend *gf v*

Breakfast risotto | Ancient grains, mozzarella cheese blend, parmesan *gf v*

SIDES FROM THE GRILL

Applewood-smoked bacon

Canadian bacon

Pork sausage links

Plant-based sausage patty

Chicken apple sausage

Chicken andouille sausage

Turkey sausage patty

Country ham steak



ENHANCEMENTS

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BREAKFAST SANDWICHES

L STREET SANDWICH

English muffin, baked egg, Canadian bacon, cheddar cheese blend

20 each

6TH STREET SANDWICH

English muffin, baked egg, spinach, tomato, mozzarella cheese blend v

20 each

BARRIO WRAP

Flour tortilla, scrambled egg, mozzarella cheese blend

Select one | Chicken sausage or sautéed vegetable medley v

20 each

ISLAND DRIVE WRAP

Whole wheat tortilla, vegan chorizo, egg whites, roasted tomato salsa

20 each

SOUTH PARK CROISSANT

Baked eggs, confit onion, grandamer cheese

Select one | Country ham or sausage

22 each

NORTH PARK BAGEL

Smoked salmon & herb schmear, red onion, tomato, capers

22 each

SO CAL AVOCADO “TOAST”

Rice cake, hard-boiled egg, avocado, marinated feta v

20 each

ACTION STATIONS

400 chef fee per 90 minutes.

One chef per 100 guests.

Create-your-own omelet | 26 per person

Pancakes | 23 per person

Raspberry cheesecake chimichanga | 19 per person

Sweet & savory blintz | 19 per person

ADDITIONAL ADD ONS

Farm fresh scrambled eggs | 13.00 per person

Applewood-smoked bacon or pork sausage links | 11 per person

Oatmeal with brown sugar, dried fruit, nuts | 10 per person



PLATED

Plated meals require a minimum of 20 people, add 8 per person for less than the required minimum Maximum of 90 minutes of service. Plated breakfasts include orange juice, freshly brewed Stance regular and decaffeinated coffee and assorted Numi tea service. Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change.

SCRAMBLED

Scrambled eggs, breakfast potatoes, pork sausage or applewood-smoked bacon *gf*

57 per person

FRITTATA

Season's best vegetables, breakfast potatoes, pork sausage or applewood-smoked bacon *gf*

57 per person

CINNAMON RAISIN FRENCH TOAST

Mixed berry compote, butter, warm maple syrup, pork sausage or applewood-smoked bacon

57 per person

BUTTERMILK PANCAKES

Apple compote, warm maple syrup, pork sausage or applewood-smoked bacon

57 per person

CRÊPE "ENCHILADA BAKE"

Ricotta & mascarpone, strawberry-balsamic marmalade, mint crystals, pork sausage or applewood-smoked bacon

57 per person

SAVORY CHICKEN & POTATOES

Scallion potato cake, fried chicken tenderloin, spicy maple syrup

60 per person

EGG WHITE OMELET

Braised baby kale, tomato confit, crumbled feta, breakfast potatoes *gf v*

60 per person

KITCHEN SINK HASH

Breakfast meats, scrambled eggs, shredded potatoes, cheddar cheese blend

57 per person

HEART-HEALTHY HASH

Season's best vegetables, scrambled egg whites, shredded potatoes, firm tofu, vegan cheese *gf v*

57 per person

CHILAQUILES

Scrambled eggs, corn tortilla crisps, ranchero sauce, Cotija cheese, pico de gallo *gf*

57 per person

EGGS BENEDICT

Poached egg, Canadian bacon, English muffin, hollandaise sauce, garden herbs, breakfast potatoes

64 per person

SO CAL BENEDICT

Poached egg, birria, charred serrano, onion, English muffin, hollandaise sauce, red tuxedo spice, breakfast potatoes

66 per person



PLATED ENHANCEMENTS

In addition to plated breakfast. Not available à la carte. Maximum of 90 minutes of service. Plated breakfasts include orange juice, freshly brewed Stance regular and decaffeinated coffee and assorted Numi tea service. Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change.

PRE-SET STARTER

Served individual tapas-style

Individual seasonal fruit salad, bursting honey boba pearls *gf vg* | 11 per person

Yogurt, berry & granola parfait, season's best berries *v* | 13 per person

FAMILY-STYLE PLATTERS

Assorted artisan pastries & breakfast breads, fresh fruit preserves, whipped butter | 112 per platter, serves 10

Seasonal diced fruit, bursting honey boba pearls *gf vg* | 130 per bowl, serves 10

Berry bowls, toasted coconut *gf vg* | 150 per bowl, serves 10

Smoked salmon, fish roe, crème fraîche, purple onions, capers, garden tomatoes, lavash crackers | 250 per platter, serves 10





BREAKS

Minimum 20 people. Add 8 per person for under 20 people. Prices based on 45 minutes of service. Add an additional 10 per person for 1.5 hours and 12 per person for two hours. Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change without notice

WAKE ME UP

Assorted doughnuts *v*
Berry crumble bars *v*
Zucchini breakfast bread, cinnamon sugar crust *v*
Cold brew
35 per person

IMPERIAL BEACH

Cajeta-stuffed churros *v*
Crisp tortillas & golden tomato salsa *gf vg*
Green chile cheese enchilada “lasagna”,
rojo sauce *gf*
39 per person

BALL PARK

Soft pretzel puffs, spicy mustard *v*
Miniature corn dogs, chipotle ketchup
Cracker Jack
39 per person

SUNSHINE BLISS

Cottage cheese with assorted mix in’s: granola, berries of the moment, honey, candied walnuts, sunflower seeds, sliced cherry tomatoes, smashed avocado, basil pesto, everything bagel seasoning, red pepper flakes, sliced baguette, lavash crackers
39 per person

CRUNCH & DUNK CRUNCH | SELECT TWO

Kettle chips
Corn tortilla chips
Lavash
Pita grissini
Miniature pretzel twists *v*

DUNK | SELECT TWO

Caramelized onion
Crème fraîche and chives
Hummus
Baba ghanoush
Pimento cheese
Cured olives & yogurt
Sweet chili edamame
English pea pesto *v*
39 per person

MIDDAY FOCUS

Granola bars
Apple pie energy spheres
Coastal trail mix
Heart-beet shots
36 per person



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DONUT WORRY, BE HAPPY

Partnership with local hot-spot, unique flavors ever-changing

27 per person

Upgrade to donut wall | 7 additional per person

COOKIE JAR | SELECT THREE

Confetti sugar, snickerdoodle, triple-chocolate, dark chocolate chunk, lemon & white chocolate, macadamia coconut, chocolate chip, oatmeal raisin, trail mix, peanut butter, horchata *gf*

Keto chocolate chip *gf*

33 per person

INTERNATIONAL COOKIE JAR | SELECT THREE

Colorful French macarons, chocolate pistachio biscotti, almond & chocolate florentines, linzer sandwiches, coconut macarons

Keto ginger snaps *gf*

35 per person

NAUGHTY & NICE

M&M's, peanut M&M's, taffy, licorice, assorted candy bars, trail mix, almonds, sunflower kernels

31 per person

HIP FROZEN TREATS | SELECT THREE ICE CREAM SANDWICHES

Chocolate chip, red velvet, churro, chocolate, applewood-smoked bacon & maple, chocolate wafer, horchata

POPS

Strawberry, toasted coconut, mango & habanero, bubble gum

ICE CREAM CUPS

Bittersweet chocolate, Madagascar vanilla, no-fat no-sugar strawberry

32 per person



BREAKS

Prices are subject to 27% service charge and 7.75% sales tax. All menus and prices are subject to change.

SNACKS

Assorted brownies or cookies *v* | 94 per dozen

Assorted artisan pastries & breakfast breads | 135 per dozen

Freshly baked cupcakes *v* | 96 per dozen

Assorted seasonal whole fruit *gf vg* | 78 per dozen

Individual Greek yogurts | 11 per person

Assorted KIND bars, Clif Bars, candy bars *v* | 9 each

Assorted ice cream bars *v* | 8 each

Assorted bagged kettle potato chips *v* | 8 each

Assorted bagged Popchips *v* | 8 each

Smartfood white cheddar popcorn or bagged pretzel twists *v* | 8 per bag

Freshly popped popcorn *v* | 10 per person

Assorted salted & spiced nuts *gf vg* | 60 per pound, 1 pound serves 10

Artisan cheese platter, dried fruit, assorted nuts, crackers *v* | 650 each, serves 20

Vegetable crudité & spiced buttermilk ranch dip platter *gf v* | 475 each, serves 20

Seasonal sliced fruit platter *gf vg* | 450 each, serves 20

Pita chips & spiced hummus platter *gf v* | 265 each, serves 20

Corn tortilla chips & salsa platter *gf vg* | 235 each, serves 20



LUNCH BUFFETS

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MONDAY – VINES & VINTNER

SALADS

Gem lettuce salad | Garbanzo beans, sun-dried tomatoes, pecans, crumbled goat cheese, red wine vinaigrette *gf v*

Garden greens salad | Haricots vert, grated parmesan, pita crisps, sunflower seeds, champagne vinaigrette *gf v*

Scampi shrimp salad | Tomatoes, sweet garlic, shallots, capers, broken pasta, Italian dressing *df*

SANDWICHES & WRAPS

Caprese sandwich | Grilled eggplant, mozzarella cheese, garden basil, sun-baked tomato spread, telera roll *v*

Charcuterie sandwich | Mortadella, Italian salami, provolone, marinated red bell peppers, sliced pepperoncini, romaine lettuce, tomato, focaccia bread

Marinated chicken sandwich | Garden greens, aged cheddar, tomato, olive spread, garden herbs, soft hoagie

Tuna salad wrap | Tuna, celery, onion, tomato, hard-boiled egg, caper aioli, flour tortilla

SOUP

Poached carrot soup | Spiced pine nuts *gf v*

HOT MAIN DISHES

Chardonnay-brined chicken breast | Grape leaf chutney *gf*

Rosé wine-basted salmon | Orange marmalade-mustard glaze *gf*

Heirloom grains pilaf | Spinach, confit tomatoes *vg*

SIDES

Asparagus & almond sauté | Sun-baked herbs, roasted garlic cloves, citrus oil *gf vg*

Steamed broccolini | Cremini mushrooms, verjus, aged balsamic *gf vg*

DESSERTS

Chocolate mirror cake *gf*

Pastiera cake *v*

Berry crumble tart *gf v*

DAY OF THE WEEK COLD BUFFET

Two salads, three sandwiches, kettle chips, two desserts

79 per person

DAY OF THE WEEK HOT BUFFET

Two salads, three hot mains, two sides, two desserts
89 per person

Include soup selection | 4 additional per person



BUFFETS

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TUESDAY – MUSIC & SOUL

SALADS

Iceberg lettuce & cabbage slaw salad | Smoke-kissed dried fruits, mixed nuts, white bbq vinaigrette *gf vg*

Cucumber & tomato salad | Purple onions, apple cider vinegar, garden dill, puffed corn *gf vg*

Crawfish ditalini pasta salad | Charred bell peppers, cured black olives, sliced pepperoncini, Creole dressing

SANDWICHES & WRAPS

BBQ mushroom wrap | Grilled forest mushrooms, hearts of romaine, beefsteak tomato, green goddess dressing, whole wheat tortilla *vg*

Fried chicken tender sandwich | Pickle-brined fried chicken, heirloom tomato, cabbage slaw, Tabasco remoulade, sesame seed bun

Shrimp salad wrap | Sweet & spicy pickles, pimento aioli, citrus rind, flour tortilla wrap

Roast beef sandwich | Shaved iceberg lettuce, sliced cherry peppers, smoked Gouda cheese, horseradish aioli, soft country hoagie roll

SOUP

Charred tomato soup | Sharp cheddar lavash crisps *v*

HOT MAIN DISHES

Carved short rib | Moonshine BBQ jus

Blackened rock cod | Squash succotash *gf*

White button mushroom “burnt ends” | Crushed barbecue-spiced cashews *gf vg*

SIDES

Cavatappi mac & cheese | Sun-dried tomatoes *v*

Braised collard greens | Pearl onions, spicy mop sauce *gf vg*

DESSERTS

Rockslide brownie *v*

Southern tapioca pudding

Dutch apple pie *v*

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Two salads, three sandwiches, kettle chips, two desserts

79 per person

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89 per person

Include soup selection | 4 additional per person



LUNCH BUFFETS

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WEDNESDAY – PEDAL POWER

SALADS

Arugula & baby kale salad | Blueberries, trail seeds, sliced radishes, feather parmesan, citrus vinaigrette *gf v*

Field greens salad | Chickpeas, hard-boiled egg, olives, pickled beets, aged balsamic vinaigrette *gf v*

Bouquet garn-poached chicken salad | Job's tears grains, sliced celery, purple onions, dried pomegranate arils, coarse-ground mustard dressing *gf*

SANDWICHES & WRAPS

Pork loin banh mi | Pickled radish, carrot shavings, cucumber, sweet daikon, cilantro, whole-grain baguette *gf*

Grilled vegetable kabob wrap | Spiced couscous, dried fruit, cucumbers, tomatoes, scallions, garden herb dressing, whole wheat wrap *vg*

Chicken Waldorf wrap | Roasted chicken, baby kale, green apples, golden raisin, toasted walnuts, lemon yogurt vinaigrette, soft pita fold

Salmon tzatziki wrap | Smoked salmon, cucumbers, roasted tomatoes, tzatziki, cracked wheat wrap

SOUP

Chicken brodo soup | Roasted chicken, season's best vegetables, wild rice *gf*

HOT MAIN DISHES

Pulled chicken | Whole-grain mustard jus

Baked red trout | Shaved fennel, grapefruit glacé, crisp ginger *df gf*

Plant-based chorizo | Bean chili, caramelized onion, scallion crema, shredded cheese, roasted tomato *gf vg*

SIDES

Whole wheat penne rigate pasta | Grated parmesan, marinated tomatoes, oregano, olive oil *v*

Haricots vert & pine nut | Crisp onions, crushed garlic, metabolism spice blend *gf vg*

DESSERTS

Chocolate chip keto cookies *gf vg*

Lemon bars *gf v*

Angel food cake with blueberry compote *gf v*

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Two salads, three sandwiches, kettle chips, two desserts

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DAY OF THE WEEK HOT BUFFET

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89 per person

Include soup selection | 4 additional per person



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THURSDAY – MOUNTAIN & NATURE

SALADS

Baby kale salad | Forest mushrooms, pickled beets, sprouts, savory trail mix, ricotta salata, whole-grain mustard vinaigrette *gf v*

Mesclun greens salad | Heirloom cherry tomatoes, shaved red onions, cucumbers, shredded carrots, torn bread croutons, wild herb vinaigrette *vg*

Torn fire-roasted chicken salad | Curly chicory, apples, dried cranberries, walnut crumb, celery microgreens, red wine dressing *gf*

SANDWICHES & WRAPS

Grilled vegetable wrap | Spinach, roasted peppers, whole wheat tortilla *vg*

Pesto turkey sandwich | Grandamer cheese, wild greens, tomato, basil lemon aioli, sliced multigrain bread

Maple-cured ham sandwich | Frisée seed lettuce, grilled tomato, brie cheese, charred red onion aioli, sesame seed bun

Chicken salad sandwich | Hard-boiled egg, Swiss cheese, garden lettuce, sun-dried tomato spread, telera roll

SOUP

Roasted squash soup | Savory granola *v*

HOT MAIN DISHES

Marinated top sirloin steak | 15-spice rub, steak sauce

Roasted rock cod | Lemon & caper pan jus, herb cracker crumb

Forest mushroom ratatouille | Zucchini, eggplant, squash, bell peppers, tomatoes *gf vg*

SIDES

Campfire potatoes | Marble potatoes, caramelized onions, smoked paprika butter *gf v*

Charred cauliflower | Apple cider glaze, crushed Aleppo pepper *gf vg*

DESSERTS

Strawberry shortcake jar

Marshmallow dessert bar *gf*

Brûléed cheesecake *v*

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89 per person

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FRIDAY – STREET EXPLORER - WESTSIDE

SALADS

Southwest Caesar salad | Romaine lettuce, marinated black beans, fresh corn, chipotle Caesar dressing, crushed corn tortilla crisps *gf v*

Peruvian quinoa salad | Jicama, green peas, Cotija cheese, Spanish olive vinaigrette *gf v*

Spinach & soyrizo salad | Pico de gallo, roasted peppers, shredded cheese blend, cilantro vinaigrette *gf v*

SANDWICHES & WRAPS

Caliente wrap | Spanish rice, hot sauce-glazed tofu, hearts of romaine, bell peppers, tomatillo dressing, flour tortilla *vg*

Churrasco skirt steak sandwich | Sautéed peppers & onions, shredded iceberg lettuce, pepper jack cheese, chimichurri sauce, telera bread

Adobo chicken sandwich | Spicy slaw, tomato, red onion, Cotija cheese, cumin cilantro aioli, artisan roll

Ceviche prawn burrito | Iceberg lettuce, jalapeño, red onion, black beans, chipotle aioli, flour tortilla

SOUP

Peruvian seafood stew | seafood medley, spicy tomato broth *gf*

HOT MAIN DISHES

Mexican BBQ chicken | Green olive & pepper salsa, cilantro, queso fresco cheese, flour tortillas

Grilled skirt steak spicy orange marinade, charred tomatillo relish *gf*

Chimichurri vegetable polenta | Vegan cheese *gf vg*

SIDES

Patatas bravas | Crisp potatoes, roasted peppers, spicy aioli *gf v*

Fajita vegetables | Tinker bell peppers, onions, pico de gallo, Mexican spice blend *gf vg*

DESSERTS

Tres leches cake *v*

Wood-fired souffléed cheesecake *v*

Sugar-dusted churros with cajeta caramel *gf vg*

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89 per person

Include soup selection | 4 additional per person



LUNCH BUFFETS

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SATURDAY – COASTAL TRAILS & RIVERS

SALADS

Saladini greens | Blue cheese, California pistachios, dried fruits, fava beans, red wine vinaigrette *gf v*

Shaved Brussels sprouts salad | Pomegranate arils, crumbled applewood-smoked bacon, candied walnuts, buttermilk ranch dressing *gf*

Bay scallop Louie salad | Hard-boiled eggs, shredded iceberg lettuce, asparagus, tomatoes, matchstick carrots, Louie dressing *gf*

SANDWICHES & WRAPS

Charred eggplant wrap | Hearts of romaine, tomato, basil pesto, wheat tortilla *vg*

Chicken wrap | Iceberg lettuce, tomato, scallion, roasted garlic & cracked peppercorn aioli, flour tortilla

Smoked salmon sandwich | Spinach, sun-baked tomato, caper berries, lime crème, telera roll

Crab salad sandwich | Garden greens, celery, saffron aioli, brioche roll

SOUP

Smoke-kissed seafood chowder | Cockles, bay shrimp, sea scallops, torn sourdough

HOT MAIN DISHES

Chivalini sausage | Fennel, aged provolone, citrus zest, marinated olives

Pacific fish of the moment | Lime essence, seaweed, fire-roasted oranges *df gf*

Pearl grains risotto | Grape tomatoes, mushrooms, rosemary, pecorino cheese *v*

SIDES

Skillet sweet potatoes | Crumbled feta, golden raisin relish *gf v*

Spinach & baby carrots | Espresso-infused sea salt *gf vg*

DESSERTS

Pineapple upside-down cake, brown sugar *v*

Walnut & vanilla cream carrot cake *gf v*

Rice pudding *gf v*

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Include soup selection | 4 additional per person



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SUNDAY – STREET EXPLORER EASTSIDE

SALADS

Korean lettuce salad | Cucumbers, onions, pepper flakes, orange-sesame vinaigrette *gf vg*

Rice noodle salad | Firm tofu, Asian vegetables, honey & soy dressing *v*

Thai chicken salad | Pulled chicken, cabbage, bean sprouts, peanut butter & coconut milk dressing *df*

SANDWICHES & WRAPS

Grilled sesame tofu wrap | Pickled carrots, onions, cucumbers, roasted red peppers, shredded cabbage, cilantro, flour tortilla *vg*

Roast pork banh mi sandwich | Chili mayo, pickled onions, cucumbers, cilantro, jalapeño, soft hoagie roll

Miso & citrus-glazed chicken sandwich | Asian slaw, soft French roll *df*

Spicy beef wrap | Ponzu marinade, edamame hummus, scallions, soy aioli, flour tortilla *df*

SOUP

Miso soup | Spicy chili paste *vg*

HOT MAIN DISHES

Thai red curry pork shoulder | Thai basil, cucumber slaw *gf*

Gochujang prawns | Tamari, Korean chili paste, toasted sesame seeds *df gf*

Japanese eggplant | Togarashi, teriyaki sauce, sesame seeds *vg*

SIDES

Vegetable fried rice | Sweet peas, edamame, carrots, celery, onions, bean sprouts, seared egg, sesame tamari *gf v*

Bok choy & water chestnut sauté | Sweet chili sauce, burnt peanuts

DESSERTS

Chinese almond cookie *gf v*

Matcha iced castella cake *gf vg*

Candied sweet potatoes | Sesame seeds, caramel *gf v*

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Two salads, three hot mains, two sides, two desserts
89 per person

Include soup selection | 4 additional per person



FAMILY-STYLE LUNCH

Family Style Lunches are expressly designed to be served in the center of each table. Rounds of 10 are required. Minimum of 10 people and maximum of 100 people. 90 minutes of service time. All cuisine is served slightly chilled. Served with freshly brewed Stance regular and decaffeinated coffee and assorted Numi teas. Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change.

FARMERS MARKET

Gem lettuces, sprouts, grape tomatoes, chickpeas, crumbled goat cheese, red wine vinaigrette *gf v*

Roasted vegetable, herb & garlic-brushed Focaccia *v*

Wild mushroom & job's tears, charred scallion pesto *gf vg*

Horseradish-scented fingerling potato & hearty greens, apple cider vinaigrette *gf vg*

Chardonnay-brined chicken breast grape leaf relish *gf*

Pacific Northwest arctic char, citrus gremolata *df gf*

Yogurt panna cotta, pears, muscovado balsamic reduction, caramel crèmeux *v*

89 per person

ITALIAN FAMIGLIA

Chopped lettuce salad, olives, feta, red radishes, tomatoes, white beans, garden herb dressing *gf v*

Garlic bread toast *v*

Marinated artichoke & tricolor quinoa *gf vg*

Ditalini pasta salad, cucumbers, roasted bell peppers, roasted garlic, red wine vinaigrette, crushed almonds *gf v*

Pesto-rubbed flat iron steak, grated parmesan, sweet pea pesto *gf*

Steamed prawns, lemon & olive oil sauce *gf*

Tiramisu cake, chocolate, coffee bean, espresso pearls, berries of the moment *v*

91 per person





GROUPS ON THE GO

All lunches are served with assorted potato chips, whole fruit, jumbo cookie, bottled water and soft drink station. Client to specify number of each sandwich/wrap at least three business days in advance. Served in a to-go container. If served deconstructed, please add 5 per person. Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change without notice.

GRAB AND GO LUNCH

- Whole fresh fruit
- Assorted potato chips
- Chef's choice side salad
- Jumbo cookie
- Bottled water or soft drink

SANWICHES | CHOOSE THREE

- Roasted turkey | Lettuce, tomato, aged cheddar cheese, mayonnaise on sourdough
 - Honey ham | Lettuce, tomato, Swiss cheese, mustard on seeded wheat
 - Roast beef | Lettuce, tomato, cheddar cheese, horseradish mayonnaise on seeded rye
 - Roasted vegetable wrap | Season's best vegetables, sprouts, chickpea hummus on cracked wheat tortilla
- 67 per person





PLATED

Plated meals require a minimum of 20 people, add 8 per person for less than the required minimum. Maximum of 90 minutes of service. Plated lunch includes freshly brewed Stance regular and decaffeinated coffee and assorted Numi tea service. Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change. Please select one salad OR soup starter, one dessert and maximum three entrees, highest price prevails. Rolls available for an additional 4 per person.

SALAD STARTER

Caesar salad | Torn romaine, traditional Caesar dressing, feather parmesan, broken grissini *v*

California baby arugula salad | Shaved carrots, fennel, smoked gouda, California pistachios, orange vinaigrette

SOUP STARTER

Charred tomato soup | Sharp lavash crisps *v*

Turmeric cauliflower soup | Toasted pine nuts *gf v*

DESSERTS

Wood-fired souffléed cheesecake | Salted caramel, smoked paprika *v*

Chocolate mirror cake | Cocoa nibs, sugar-crushed raspberries *gf v*

Spanish flan | Marcona almonds, crisp blueberry slices *gf v*

Citrus olive oil cake | Marion blackberry preserves, candied orange zest, artistic sugar *v*

SALAD ENTRÉES

2 course only

GRILLED SKIRT STEAK SALAD

Hearts of romaine, celery root, roasted tomatoes, shaved red onion, blue cheese, balsamic vinaigrette

80 per person

TUNA NIÇOISE SALAD

Garden greens, haricots vert, fingerling potatoes, cucumbers, tomatoes, olives, hard-boiled egg, champagne vinaigrette *df gf*

76 per person

Enhancement: add shrimp | 8 per person



PLATED

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ENTRÉES

CRISPY-SKIN CHICKEN BREAST

Bouillon potatoes, blistered broccolini, pearl onions, pomegranate molasses, chicken jus *gf*

76 per person

ROASTED CHICKEN ROULADE

Molasses bbq sauce, salt-crusted baked potato, chive & cheddar creamed butter, charred cauliflower *gf*

78 per person

BRAISED SHORT RIBS

Skillet potatoes, vegetable succotash, cabernet reduction *gf*

83 per person

FLAT IRON STEAK

Warm fingerling potato salad, roasted lemon pepper haricots vert, sweet chili glaze *df gf*

85 per person

PACIFIC COAST SEA BASS

Heirloom grains & rice pilaf, citrus-scented asparagus, mushrooms, grape leaf relish *gf*

79 per person

GARGANELLI PASTA

Baked tomato marinara, Chef's blend of mushrooms, olives, basil

Available with gluten-friendly pasta *gf*

72 per person

Enhancement: add chicken or shrimp | 7 per person



SMALL BITES

Minimum 20 people. Under 20 people please add additional 15 per person. Available as tray passed or displayed. Prices based on 3 pieces per person. Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change. À la carte available at 15 per piece with a minimum of 30 pieces per item.

SMALL BITES

Select maximum of three choices

41 per person

HOT

- Mushroom phyllo triangle | Horseradish cream *v*
- Kalua pig & pineapple empanada | Hawaiian salsa
- Chicken tenderloin Provençal | Fig & tomato brochette
- Cantonese shrimp roll | Sweet chili sauce
- Salmon satay | Orange mustard glaze
- Candied apple pork belly | Salted caramel sauce
- Chicken quesadilla cone | Dark chili dust
- Argentinian beef skewer | Chimichurri
- Edamame potsticker | Tamari glaze *vg*
- Caribbean risotto cake *vg*
- Indian vegetable samosa
- Chicken curry samosa

COLD

- Ahi tuna poke in sesame cone
- Peppered beef filet | Romesco sauce, potato coin
- Mediterranean salad skewer
- Deviled egg | Crisp prosciutto *gf*
- Shrimp ceviche | Cucumber round *gf*





RECEPTION

Minimum 20 people. Add 8 per person for under 20 people. Prices are based on 90 minutes of service and require a minimum of three stations. Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change. 400 per chef for action stations with one chef per 100 guests.

HARBOR DRIVE

Crab Louie salad *gf*

Smoke-kissed seafood chowder with torn sourdough

Poached prawns, horseradish & tomato cocktail sauce

57 per person

SOUTHERN BBQ

BBQ brisket *gf*

Hot links *gf*

Charred crimini mushrooms *gf vg*

Macaroni & cheese *v*

50 per person

HAWAIIAN-STYLE

Guava-glazed kalua pork shoulder

Cabbage slaw *gf v*

Tuna poke *gf*

Spam fried rice *gf*

49 per person

LOUISIANA LOVES

Spicy andouille & crawfish stew

Vegetarian gumbo *v*

Dirty polenta

Hushpuppies *v*

48 per person

STEAKHOUSE BITES

Wedge salad

Bourbon-braised beef short rib

Whipped potatoes *gf vg*

Roasted cauliflower

50 per person

MEDITERRANEAN GRILL

Marinated chicken

Falafel *vg*

Baba ghanoush *vg*

Hummus *gf vg*

Pita *v*

48 per person

SOUTH OF THE BORDER

Chipotle beef

Carnitas pork

Cumin grilled vegetables *gf vg*

Corn tortillas *gf vg*

Gallo pinto *gf vg*

Salsa roja *gf vg*

Radish salad, jalapeño vinaigrette *gf vg*

55 per person | attendant required



RECEPTION

Minimum 20 people. Add 8 per person for under 20 people. Prices are based on 90 minutes of service and require a minimum of three stations. Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change.

THAT'S AMORE SELECT THREE

Bold pepperoni
Charcuterie medley
Tomato & basil *gf*
Bbq chicken
Chef's blend of mushrooms & white sauce *v*
50 per person

STEAL OR SLIDER SELECT THREE

BLT club
Ground beef
Sage turkey
Pulled bbq chicken
Impossible burger *vg*
Served with tater tots, spicy secret sauce & classic ketchup
55 per person

CHEESE & CHARCUTERIE

Local artisan meats and cheeses, cracked seed lavash, soft crostini, grissini, olives, nuts, dried fruits, seasonal fresh berries
45 per person

MEDITERRANEAN MEZZE

Soft & crisp pita, hummus, marinated feta, marinated artichokes, olive medley, roasted peppers, chili chickpeas, pepperoncinis *v*
40 per person

SHAKE IT UP SALAD-STYLE SELECT TWO

Frisée & iceberg salad | Haricots vert, grated parmesan, root vegetable crisps, sunflower seeds, champagne vinaigrette *gf v*
Southwest Caesar salad | Romaine lettuce, marinated black beans, fresh corn, chipotle Caesar dressing, crushed corn tortilla crisps *gf v*
Baby kale & gem lettuce salad | Forest mushrooms, shaved beets, sprouts, savory trail mix, ricotta salata, whole-grain mustard vinaigrette *v*
47 per person

PASTA PASTA PASTA | SELECT TWO

Garganelli
Whole wheat penne
Gluten-friendly penne rigate *gf*
Broken spaghetti
Rigatoni
Cheese tortellini

SAUCE | SELECT THREE

Pomodoro *vg*
Fresh tomato, basil & olive oil *vg*
Italian herb pesto *v*
Short rib bolognese
Gournay Alfredo & chicken
Italian sweet sausage & confit tomato
57 per person



RECEPTION

Minimum 20 people. Add 8 per person for under 20 people. Prices are based on 90 minutes of service and require a minimum of three stations. Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change.

SEAFOOD DISPLAY

Shucked oysters, traditional mignonette & spicy chimichurri poached prawns, horseradish tomato cocktail sauce

Cracked crab, mustard aioli

Sashimi tombo, sambal soy

Smoked salmon

Calamari salad

Bay scallop ceviche, served with tortilla crisps

Select three | 90 per person

Select four | 100 per person

SALSA & GUACAMOLE SELECT THREE

SALSA

Pico de gallo, mojechete rojo, verde mango & black bean, molé jicama, chipotle corn, tofu & pinto bean *gf vg*

GUACAMOLE

Traditional, spicy habanero charred pepper, smoky poblano, tequila flambé banana *gf vg*

Served with corn tortilla chips and veggie chips *gf vg*

40 per person

FARMERS MARKET VEGETABLES

SEASON'S BEST

Baby heirloom carrots, radishes, celery, toy box tomatoes, cauliflower, broccolini, haricots vert, cherry peppers, mushrooms *gf vg*

DIPS | SELECT TWO

Tapenade, pesto, buttermilk ranch, aged balsamic dressing, lemon pepper yogurt, pimento cream cheese, spiced charcuterie pâté *gf*

32 per person

ENHANCEMENT

Pickled & grilled season's best | Haricots vert, artichokes, baby beets, baby carrots, baby radishes cauliflower, okra, cucumber, grapes, cherry peppers

42 per person



RECEPTION

Minimum 20 people. Add 8 per person for under 20 people. Prices are based on 90 minutes of service and require a minimum of three stations. Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change.

HIBACHI

Ponzu chicken or yum yum shrimp
Hibachi vegetables *vg*
Steamed rice *gf vg*
50 per person

KUSHIYAKI (SKEWERS)

Chicken breast, grilled beef or salmon
Zucchini, yellow squash, mushroom, red pepper,
red onion *vg*
49 per person

KOREAN

Hanger steak bulgogi | Sizzled to order, steamed rice,
green onion relish, kimchi
Korean lettuce salad | Onions, cucumbers, chili
pepper flakes, orange sesame vinaigrette *gf vg*
Korean glass noodles | Firm tofu, Korean vegetable
medley, honey soy dressing *v*
50 per person

FILIPINO

Adobo chicken wings, fennel sausage, lumpia,
tofu pancit
50 per person

DIM SUM

Shrimp dumplings, pork siu mai, bbq pork buns
Vegetarian potstickers *v*
50 per person

SUSHI

Finest sashimi-grade fish | Assorted rolls and nigiri
served with pickled ginger, soy sauce and wasabi
62 per person

INDIAN

Potato & vegetable samosas *vg*
Beef madras curry or chicken madras curry *gf*
Basmati rice *gf vg*
Naan bread *v*
50 per person

FAR EAST

Beef stir-fry *gf*
Chicken stir-fry *gf*
Tofu & mixed vegetable stir-fry *gf vg*
Steamed rice, green onion relish, sriracha
Chow mein noodle salad *v*
Bean sprouts, crushed peanuts, Napa cabbage,
cilantro, sesame ginger dressing
54 per person



CARVING

Minimum 20 people. Prices are based on 90 minutes of service. Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change. 400 per carver with one carver per every 100 guests.

PRIME RIB

Sea salt, horseradish crust, smoked au jus
50 per person

BEEF BRISKET

Montreal steak rub, bbq sauce
47 per person

FILET MIGNON

Pomegranate-molasses, Maldon Sea salt
54 per person

JUNIPER-BRINED PORK LOIN

Pastrami rub, salty applewood-smoked bacon
cabbage relish
44 per person

ROASTED CITRUS-BRINED TURKEY BREAST

Riesling gravy
41 per person

ROASTED WHOLE CAULIFLOWER

Harissa and mint *vg*
34 per person

SALMON FILLET

Sumac & orange marmalade glaze
41 per person

TOMBO TUNA

Wasabi tamari, served medium-rare
44 per person



EVENING BUFFETS

Minimum 20 people. Add 15 per person for under 20 people. All dinner buffets are served with your choice of freshly brewed Stance regular and decaffeinated coffee and assorted Numi teas. Prices are based on 90 minutes of service. Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change.

LOCAL AND SUSTAINABLE STARTERS

Living upland cress & baby greens | Pumpkin seeds, feta, melon, cuvée wine dressing *gf v*

Living bibb lettuce | Frisée, cured olives, marinated artichokes, matchstick carrots, sun-dried tomatoes, cracked peppercorn vinaigrette *gf v*

ENTRÉES

Flat iron steak | Espresso rub, crisp shallots, whisky jus

Environmentally responsible, sumac-rubbed salmon | Walnuts, dried cranberries, lemon sauce *gf*

SIDES

Roasted peewee potatoes | Horseradish, snipped scallions *gf vg*

Roasted garlic orzo risotto | Baby spinach, crushed chili, ricotta *v*

Blistered Tinker Bell peppers | Pistou *gf vg*

DESSERTS

Pastry Chef's dessert shooters assortment
142 per person

FARMERS MARKET STARTERS

Vegetable salad | Garden greens, fennel fronds, fresh herbs, celery, watermelon radishes, orange-hazelnut vinaigrette, torn bread *vg*

Little gem salad | Dried figs, aged goat cheese, salted sunflower seeds, shaved beets, mustard seed vinaigrette *gf v*

ENTRÉES

Juniper-brined carved pork loin | Apple cider broth, peach chutney, applewood-smoked bacon herb crumb *gf*

Alaskan halibut | Braised fennel verjus, slivered almonds *gf*

Vegetable cassoulet | Haricots vert, carrots, onions *gf v*

SIDES

Stone-ground polenta | Vegetable broth, fire-roasted bell peppers, vegan cheese *gf vg*

Mushroom & pearl grains | Basil pesto *v*

Baby squash medley | Vegetable "steak" seasoning *gf vg*

DESSERTS

Pastry Chef's dessert jar assortment
147 per person



PLATED

All plated dinners are served with your choice of soup or salad, entrée, dessert, freshly brewed Stance coffee and freshly baked rolls with butter. Choose both soup and salad for an additional 18 per person. Maximum three entrees, highest price prevail for all. Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change. Entrée counts due minimum 3 business days prior.

SOUPS

ROOT VEGETABLE MINISTRONE

Tableside accompaniment of spiced chickpeas *gf vg*

SMOKE-KISSED SEAFOOD CHOWDER

Cockles, bay shrimp, sea scallops, torn sourdough
5 additional per person

SALADS

HAWAIIAN HEARTS OF PALM

Garden radishes, black sesame, petite greens, blistered grapes, sparkling rosé vinaigrette *gf vg*

SALADINI GREENS

Watermelon radishes, cucumbers, grape tomatoes, ricotta salata, carrot vinaigrette *gf v*

BURRATA

Confit tomatoes, baby arugula, shaved salumi, aged sherry glaze *gf*

DESSERTS

VEGAN COCOA CHESS CAKE

Mousse, coconut sugar-tumbled berries of the moment, arctic snow *gf vg*

SPANISH FLAN

Marcona almonds, cajeta jus, toasted shaved coconut, mint crystals *gf*

TIRAMISU

Crushed berries, hazelnut crumb, espresso crème brûlée, chocolate coffee bean *gf*

CHOCOLATE DECADENCE

Devil's food sponge cake, chocolate glaze, raspberry sauce, hibiscus crystals *gf*

RED VELVET MARQUISE

Red velvet cake, cheesecake mousse, chocolate crumble, cranberry jus *gf*

BANANA BUTTERSCOTCH

Flourless cocoa cake, butterscotch mousse, banana compote, strawberry preserves *gf*

HORCHATA RICE PUDDING

Citrus jus, pepitas, coconut macaroon

CITRUS OLIVE OIL CAKE

Marion blackberry preserves, candied zest, arctic sugar *v*



PLATED

All plated dinners are served with your choice of soup or salad, entrée, dessert, freshly brewed Stance coffee and freshly baked rolls with butter. Choose both soup and salad for an additional 18 per person. Maximum three entrees, highest price prevail for all. Prices are subject to 27% service charge and a prevailing sales tax. All menus and prices are subject to change. Entrée counts due minimum 3 business days prior.

ENTRÉES

FRENCHED BREAST OF CHICKEN

Sage brine, dried fruit couscous, citrus verjus, charred haricots vert

96 per person

LEMON & GARLIC ROASTED CHICKEN BREAST

Caramelized shallot & potato gratin, steamed broccolini, crushed chili balsamic reduction

98 per person

MARINATED FLAT IRON STEAK

Five-grain “risotto”, charred pole beans, salty applewood-smoked bacon-cabbage relish, smoked chili oil

112 per person

HORSERADISH-DUSTED SHORT RIBS

Cheddar pommes aligot, grilled asparagus, port wine jus

115 per person

GORGONZOLA PETITE FILET MIGNON

Thyme roasted marble potatoes, marinated artichokes, asparagus, herb oil

122 per person

STRIPED BASS

Capers, tomatoes, niçoise olives, heirloom grains & wild rice, wilted chard, lemon oil *gf*

99 per person

PLANCHA-CRISPED SALMON

Toasted tri-color quinoa, roasted turnips, petite squash, sweet chili glaze *gf*

99 per person

SHORT RIB AND CRAB RISOTTO

Baby carrots, English peas, pan jus

122 per person

BEEF AND SHRIMP “WELLINGTON”

Crêpine, shrimp duxelle, baby kale, pearl onions, white hominy grits

126 per person

ROASTED CAULIFLOWER STEAK

Braised fennel, carrot purée, Spanish olive relish, sumac oil

78 per person

ROASTED ENDIVE BELUGA LENTILS

Exotic mushrooms, fava beans, vegetable soubise, crushed hazelnuts

79 per person



NON-ALCOHOLIC BEVERAGES

Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change without notice. Half Day Beverage Package is for maximum 4 hours and Full Day maximum 8 hours. No modifications.

BEVERAGES AND JUICES

- Stance regular or decaffeinated coffee | 177 per gallon
- Assorted Kohana canned coffee drinks | 10 each
- Lemonade | 140 per gallon
- Assorted Numi hot teas | 177 per gallon
- Classic black iced tea | 140 per gallon
- Enroot cold brew tea | 10 each
- Flavored bottled iced teas | 10 each
- Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | 150 per gallon
- Assorted bottled fruit juices | 10 each
- Naked fruit juice & smoothies | 12 each
- Fruit and herb-infused water | 185 per 3 gallons
- Coconut water | 10 each
- Flavored La Croix sparkling water | 10 each
- Acqua Panna natural spring water | 10 each
- S.Pellegrino sparkling mineral water | 10 each
- S.Pellegrino Essenza flavored sparkling mineral water | 10 each
- Pure Life water | 9 each
- Gatorade and Powerade sports drinks | G2 Grape, Fruit Punch, Zero Glacier, Zero Lemon-Lime | 11 each
- Red Bull | Energy Drink or Sugarfree | 11 each
- Assorted soft drinks | 9 each

À LA CARTE BEVERAGE PACKAGES

HALF DAY

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

FULL DAY

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

HALF DAY BEVERAGE PACKAGE BASICS

Four-hour maximum service. No modifications.

INFUSED WATERS

- Black raspberry, acai, jalapeño, mint
- Red raspberry, pomegranate, orange
- Lime-lemon, basil, blueberry
- Lemon, cucumber, ginger

COFFEE & TEA

Freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas
50 per person



BEVERAGES

A 250 bartender fee will be assessed if bar sales do not meet 500 per bar. A 50 per hour, per bartender, overtime charge applies for every hour after four hours. Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change without notice

BAR BRANDS

DELUXE

- Vodka | Absolut
- Gin | Beefeater
- Tequila | Milagro Silver
- Rum | Bacardi
- Scotch | Johnnie Walker Red Label
- Bourbon | Jim Beam
- Cognac | Hennessy VS

PREMIUM

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

CORDIALS

- Sambuca
- Grand Marnier
- Amaretto
- Baileys Irish Cream
- Kahlúa

BEERS

DOMESTIC BEERS

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

IMPORTED/MICRO BEERS

Corona Extra, Modelo Especial, Samuel Adams Boston Lager, Heineken, Stella Artois, Karl Strauss Red Trolley

Stone Delicious *gf*

Assorted local microbrews

HOST BAR

Deluxe brand | 17 per drink

Premium brand | 19 per drink

Domestic beer | 12 per drink

Imported and micro beer | 13 per drink

Martini | 19 per drink

Cordials | 19 per drink

Mineral Water | 9 per drink

Soft drinks | 10 per drink

CASH BAR

Deluxe brand | 18 per drink

Premium brand | 20 per drink

Domestic beer | 13 per drink

Imported and micro beer | 14 per drink

Martini | 20 per drink

Cordials | 20 per drink

Mineral Water | 10 per drink

Soft drinks | 10 per drink



BEVERAGES

A 250 bartender fee will be assessed if bar sales do not meet 500 per bar. A 50 per hour, per bartender, overtime charge applies for every hour after four hours. Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change without notice.

HOST PACKAGE BAR

DELUXE BRANDS

First hour | 55 per person

Two hours | 70 per person

Three hours | 90 per person

Additional hours | 15 per person

PREMIUM BRANDS

First hour | 60 per person

Two hours | 75 per person

Three hours | 95 per person

Additional hours | 15 per person

OMNI SIGNATURE COCKTAILS AND BREWS

SIGNATURE COCKTAILS

In-house Mixologist creates cocktails bespoke to your group's preference

19 per cocktail

BUILD YOUR OWN BLOODY MARY

Absolut | Tito's Handmade | Cutwater Spicy Bloody Mary Mix

Assorted condiments and toppings | Lemon wedges, lime wedges, Worcestershire sauce, Tabasco, celery salt, salt and pepper, pickled vegetables, celery stalks, green olives

25 per person, per hour

Add applewood-smoked bacon | 27 per person, per hour

MIMOSA STATION

Sparkling wine with assorted fruit juices and nectars

Garnishes | Strawberries, raspberries, blackberries and blueberries

Signature Mimosas | Piña Colamosa, Orange & Lavender Fizz, Elderflower Dream

25 per person, per hour





WINE

Cash bar prices are inclusive of service charge and sales tax. Consumption bar will be charged per drink. Bartender charge is 250 per bar for three hours. Each additional hour is 50 per bartender. Prices are subject to 27% service charge and prevailing sales tax. All menus and prices are subject to change.

SPARKLING

Lunetta | Italy | prosecco | 65 per bottle
Chandon Classic | California | brut | 80 per bottle
Veuve Clicquot Yellow Label | France (NV) | champagne | 180 per bottle

LIGHT INTENSITY WHITE

Zenato | Italy | pinot grigio | 60 per bottle
Decoy by Duckhorn | California | sauvignon blanc | 80 per bottle

MEDIUM INTENSITY WHITE

Kendall-Jackson "Vintner's Reserve" | California | chardonnay | 70 per bottle
Conundrum | California | white blend | 72 per bottle

FULL INTENSITY WHITE

Mannequin | California | chardonnay | 92 per bottle
Merryvale | California | sauvignon blanc | 96 per bottle

ROSÉ

Rose Gold | California | rosé | 75 per bottle
Whispering Angel | California | rosé | 90 per bottle

LIGHT INTENSITY RED

Elouan | Oregon | pinot noir | 75 per bottle
J.Lohr | California | red blend | 80 per bottle

MEDIUM INTENSITY RED

Benziger | California | merlot | 65 per bottle
Tribute | California | cabernet sauvignon | 70 per bottle
Liberty School | California | cabernet sauvignon | 75 per bottle

FULL INTENSITY RED

Decoy by Duckhorn | California | cabernet sauvignon | 80 per bottle
Banfi | Italy | chianti classico | 80 per bottle
Unshackled by Prisoner | California | cabernet sauvignon | 98 per bottle

TIERED WINE SELECTIONS

TIER ONE | BULLETIN

Sauvignon blanc, chardonnay, merlot, cabernet sauvignon, Campo Viejo sparkling
Host Bar | 17 per drink
Cash Bar | 18 per drink

TIER TWO | HAYES RANCH

Cabernet sauvignon, chardonnay, rosé, merlot, Campo Viejo sparkling
Host Bar | 19 per drink
Cash Bar | 20 per drink

TIER THREE | DECOY BY DUCKHORN

Cabernet sauvignon, pinot noir, sauvignon blanc, merlot, chardonnay, rosé, Campo Viejo sparkling
Host Bar | 21 per drink
Cash Bar | 22 per drink



EVENT INFORMATION

Thank you for selecting Omni San Diego Hotel for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious and balanced choices designed for a positive lifestyle. Our experienced and professional catering and Conference Services staff is available to assist you in planning arrangements for floral decorations, centerpieces, ice carvings, photography, music, entertainment and theme parties. As always, we will be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

GUARANTEES

The convention services or catering manager must be notified of the exact attendance no later than noon, three business days prior to the scheduled function. Events scheduled on Monday or Tuesday need to give the exact expected attendance to Convention Services or Catering Manager no later than noon on the preceding Thursday. This number shall constitute a guarantee not subject to reductions and charges will be made accordingly. The hotel cannot be responsible for the service of more than 5% over the guarantee of functions below 500 guests and 3% over the guarantee of functions 500 guests and above. If a guarantee is not received at the appropriate time, the hotel will assign a guarantee number equal to the indicated anticipated attendance. If attendance is higher than the guarantee given, the actual attendance number will be charged. Food items left over from an event cannot be taken from the hotel due to liability reasons. Food and beverage events with menus that are priced per-guest must have a guarantee that is no less than 75% of your event attendance and general session set.

SECURITY

Security is available for hire through the hotel at prevailing rates. Arrangements must be made through your Convention Services or Catering Manager at least 72 hours prior to the function. Your convention manager can arrange to have exclusive access to certain meeting rooms, however a one-time special lock fee will apply. Our foyer spaces, grand ballroom and gallery space are unable to be placed on special lock. By arranging a special lock on a room, only you, the staff you designate to us and the security department will have access to this room.

FOOD AND BEVERAGE SERVICE POLICIES

If there is something you do not see on our menus but would like to have served at your event, our team will be happy to propose a customized menu to meet your specific needs, including vegan, gluten-friendly and other dietary restriction considerations. Custom menu pricing will remain within the price range of the current menus. Please allow adequate time for your Convention Services or Catering Manager to confirm custom menus and pricing with the chef. Any special dietary needs must be communicated to the Convention Services or Catering Manager at least 10 days prior to the event to ensure the chef can accommodate these needs.

It is our policy not to permit food and beverages to be brought into or removed from our function rooms or hospitality suites. If alcoholic beverages are to be served on the hotel premises (or elsewhere under the hotel's alcoholic beverage license), the hotel will require that only hotel servers and bartenders dispense beverages. The hotel's alcoholic beverage license requires the hotel to (1) request proper identification (photo ID) of any guest of questionable age and refuse alcoholic beverage service if the guest is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any guest who, in the hotel's judgment, appears intoxicated. Menu selections and audiovisual needs are due to your Convention Services or Catering Manager no later than three weeks prior to the program. Any program details received after that point cannot be guaranteed. Before any event can take place, your Convention Manager must have a signed copy of these terms and conditions along with the banquet event orders.



EVENT INFORMATION

TIMING OF FUNCTION

Based on your contracted requirements, Omni has reserved appropriate function and/or meeting space. Should the food and beverage revenue change or if the room block is reduced, the hotel reserves the right to reassign space that is more suitable to the anticipated attendance.

Room rental fees, if applicable, will be applied if the group attendance drops significantly below the estimated food and beverage revenue or room block from the date of booking.

If room sets change from agreed upon setup within 24 hours of the event, a labor fee may be charged. Charges begin at 150 per room. If additional space is added after signing of the contract, additional room rental fees may apply. Should an event run past the agreed upon conclusion time, any overtime wages or other expenses incurred may be the responsibility of the patron. Items such as tables, risers, stanchions and any other standard hotel equipment will be provided to the customer at no charge. However, should customer requests go beyond the hotel inventory, rental for requested items will be paid for by the customer. The hotel management must approve signs provided by the group, and it is expected that they will meet accepted standards of professionalism. Signs or banners requiring nails, tacks, tape, etc., will not be permitted without prior approval. Authorized hotel personnel must affix such signs and banners. The standard banner-hanging fee starts at 75 and increases based on the complexity of the installation.

LABOR CHARGES

Carvers, station attendants and additional food and cocktail servers are available at a minimum fee of 295 per attendant for each two-hour service time period. Each bar requires a minimum expenditure of 500. If this minimum is not met, a 250 bartender charge will apply. Allow one bartender per 100 guests. A 300 bartender fee will apply for all hospitalities up to four hours, additional hours at 35 per hour per attendant pricing or a flat rate of 80, whichever is higher.

PLATED VS BUFFET

REQUEST FOR MULTIPLE PLATED ENTRÉES

It is possible for your guest to be given a choice of entrée in advance. The following stipulations apply: If there is a price difference between the entrées, the highest priced entrée will prevail for all entrées. Guarantee of attendance with the breakdown for each entrée is required four business days prior to the event.

A form of entrée identification is required at the guest table, i.e. marked place card, colored ticket or coded name tag provided by the client.

DECORATIONS

Arrangements for floral centerpieces, linens, special props and entertainment may be made through the Catering Convention Services department. All decorations must meet the approval of the hotel and San Diego fire department, i.e. smoke machine, candles, glitter, etc. Affixing any items to the walls or ceiling of function space is not permitted without prior approval.





EVENT INFORMATION

EVENT TECHNOLOGY

Omni maintains a full-service on-site event technology department through our in-house partner provider.

They can provide you with an in-depth quotation for all of your audiovisual needs, as well as hard sets, backdrops, lighting, video production and editing. They also manage all high-speed internet access needs and solutions. Our in-house preferred provider is the hotel's exclusive contractor for all rigging points, equipment and labor. If you choose to bring an outside audiovisual company, an hourly fee (minimum of four hours) for supervision of load-in and load-out will be applied to your master account to help protect the hotel's facilities from damage. In addition, production guidelines must be signed along with a copy of a certificate of liability before any company is permitted to set up.

Menu selections and audiovisual needs are due to your Convention Services or Catering Manager no later than three weeks prior to the program. Any program details received after that point cannot be guaranteed. Before any event can take place, your Convention Manager must have a signed copy of these terms and conditions along with the banquet event orders.

EXHIBITS/TABLE TOP DISPLAYS

Please contact your Convention Services or Catering Manager immediately if you plan on having exhibits and/or table tops during your program. You will be sent a separate packet with all necessary exhibit policies and forms. Due to the fact that exhibits entail additional planning and communication, it is important to do this as soon as possible

ELECTRICAL CHARGES

Specific electrical needs must be arranged in advance. Based on the requirements, labor fees and rental charges of necessary equipment will be assessed. Information outlining power capabilities as well as appropriate engineering charges is available through your Convention Services or Catering Manager.

EMERGENCY PREVENTION AND EVACUATION PLANS

Omni prides itself on our preparation for any emergency that may occur. Our prompt response team will notify your Convention Services or Catering Manager and designated contacts should any pertinent emergency occur during your program. Your Convention Services or Catering Manager is able to provide you with copies of the hotel's full emergency response and evacuation plan.



EVENT INFORMATION

GUEST AND EVENT PACKAGES

The UPS store manages all incoming and outgoing shipments. Shipments to the hotel must include company/group name, function room name, contact name, return address and date of function. Handling charges will be assessed based on the size and weight of the packages. Charges will be posted to the guest room of the recipient. If no recipient is given, charges will be automatically applied to the master account. The hotel cannot guarantee the availability of storage for boxes that arrive more than 10 days prior to the start of the event. Please ask your Convention Services or Catering Manager for the complete shipping and receiving instructions and information document.

BUSINESS CENTER SERVICES

A 24-hour business center is located on the fourth floor by the grand ballroom foyer entrance. Services include office supplies, computer access, printing, faxing and photocopying.

BILLING

Terms of advance deposit will be established in your sales contract. Please contact your Convention Services or Catering Manager if you are interested in applying for direct billing. If billing is not established, a full prepayment and credit card on file will be required a minimum of seven days out from arrival. A method of payment is required at least 45 days out.

LIABILITY

The hotel will not be liable for any damages to the patron or patron's guests and will not assume liability for loss or damage to articles left in the hotel prior to, during or following the event. The guest assumes full responsibility for the conduct of all guests in attendance at the event and for any damages done to the hotel or guests as a result of the event. The patron and patron's guests will conduct the event in an orderly manner in compliance with all laws and hotel regulations.

PARKING

Parking is leased and operated by Ace Parking. Pricing varies based on time of day, exit and day of the week. Parking rate is subject to change without notice.



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CONTACT INFORMATION