



# Omni Hotels & Resorts

shoreham | washington dc

Your wedding day is one of the most important days of your life. It's a day you'll never forget.

A day to be shared with family and friends. A day that begins the amazing journey between you and someone you love. At Omni Shoreham we're committed to making sure your wedding day is nothing short of spectacular—by filling it with love, laughter and magical memories. That's our promise to you.

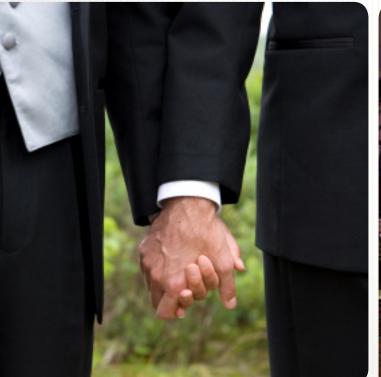
Whether we're playing host to your wedding reception, rehearsal dinner or bridesmaid brunch, we'll bring together the best of everything. Distinctive venues. Exceptional cuisine. Luxurious accommodations. Legendary service. It all comes together to ensure your event is truly sensational.

Plus, Omni's experienced wedding team will be by your side every step of the way—from your first planning meeting until you bid your guests farewell as a Married Couple. So you can focus on what matters most: Making memories that last a lifetime.























# Wedding Packages

# Our Romance Wedding Package

Our Package Price Starting at \$174 per person includes:

Complimentary Two Night Stay in our Lovely Bridal Suite

Complimentary Overnight Valet Parking Charges for Bridal Suite and Parents

Special Guestroom Rates and Complimentary Directional Cards

One Hour Cocktail Reception Choice of Six Butler Passed Hors D'oeuvres, Featuring Hot and Cold Selections

Butler Passed Wine, Champagne, and Sparkling Water

Two Course Dinner of Appetizer or Salad and Entrée

Five Consecutive Hours Open Name Brand Bar Bartenders Included

Wine Service during Dinner

Champagne Toast

Complimentary Cake Cutting Service

Catering Manager to Assist on Wedding Day

Wedding Tasting for up to 6 Guests

Dance Floor, Staging for Entertainment, Selection of Elegant Dinner Table Linens, Votive Candles, China, Glassware, Silverware



# The Ceremony

Outdoor Gazebo Overlooking Rock Creek Park

Back up Ballroom for Inclement Weather

Includes White Garden Chairs

Butler Passed Sparking and Non Sparkling Waters

Butler Passed Chilled Towels Post Ceremony

Microphones and Sound System

Wedding Reception will Begin at the Conclusion of Ceremony

\$4,000 Flat Fee





# The Cocktail Hour

Please Select Six

# Cold Canapés

Gulf Shrimp, Ancho Chili Cream, Cilantro and Lime

Saffron Poached Lobster Medallion on Sweet Potato Chips

Rye Bread Crisp with Vermont Camembert and Home Made Strawberry Jam

Red Snapper Ceviche with Tangerine

Tri-Color Roasted Miniature Bell Peppers filled with Goat Cheese Mousse

Jalapeno Corn Bread with Smoked Salmon and Fresh Horseradish

Black and White Sesame Seared Ahi Tuna with Asian Slaw on Chinese Spoon

Asparagus Spears Wrapped with Spanish Serrano Ham and Manchego Cheese

Mini Potato Pancake, Crème Fraiche and American Sturgeon Caviar\*

#### Hot Hors D' Oeuvres

Japanese Beef and Scallion Rolls

Beef Tenderloin Satay with Hoisin Sauce and Cashews

Homemade Spicy Beef Empanadas

Sugarcane Skewered Chicken with Molasses and Rum Glaze

Jamaican Jerk Grouper Skewers with Pineapple and Red Peppers

Tangerine Seared Jumbo Sea Scallop, Seaweed Salad and Soy Butter\*

Maine Lobster Quiche with Tarragon Roasted Heirloom Tomatoes

Tempura Shrimp with Sweet Chili Sauce

Parmigiano Reggiano Risotto Arancini with Spicy Arrabiata Sauce

Chanterelle Mushroom Fritters with Lemon Chive Crème Fraîche

Brie and Almond in Puff Pastry with Cherry Compote

Miniature Maryland Jumbo Lump Crab Cakes with Grain Mustard Sauce

Trio of Butler Passed Baby Lamb Chops\*

Mustard and Rosemary, Berbere Spiced, Three Peppercorn
Rubbed

\*Add \$5 per person

Pricing is per person, unless otherwise noted. All terms and conditions are subject to change. Prices are exclusive of 23% taxable service charge and 10% DC sales tax.



# Reception Enhancements

# Chesapeake Raw Bar

Please Select 3 Items to be Displayed (Add \$22 per person)

Jumbo Shrimp, Oysters, and Jumbo Lump Crab Meat. Presented on Crushed Ice with Traditional Accompaniments

Based on 4 pieces per person\*

### Sushi Station

(Add \$22 per person)
Tuna and Salmon Sashimi, Nori and California Rolls
Based on 6 pieces per person\*

### Garden Crisp Vegetables and Dips

(Add \$7 per person)

Baby Carrots, Sweet Bell Peppers, European Cucumber, White and Green Asparagus Tips, Heirloom Cherry Tomatoes, Celery Hearts, Enoki Mushroom, Belgian Endive, Radish Roses, Maytag Blue Cheese and Gazpacho Dips, Presented on a Bed of Lush Wheat Grass

# Regional Artisan Cheeses

(Add \$9 per person)

Iowa Maytag Blue, Vermont Goat Cheese, Grafton's Two Year Old Cheddar, Maryland's Talbot Reserve, California's Winchester Cumin Gouda, Decorated with Fruit Compote, Figs, Honey, Mixed Nuts and Country Baguette

### Pan Seared Jumbo Sea Scallop Station

(Add \$18 per person)

Pan Seared Sea Scallops Served on Asiago Cheese Polenta, Drizzled with White Truffle Oil, Purple Microgreens\*

#### Mini Crab Cake Station

(Add \$18 per person)

Fresh Lump Maryland Mini Crab Cakes Pan Seared and Served with Pommery Mustard Sauce, Traditional Cocktail Sauce and Traditional Tartar Sauce\*

\*Station attendants required. Priced at \$200 per attendant.



# The Main Course

#### First Course

(Choice of One Pre-Selected)

Roasted Vidalia Onion Soup with Jumbo Lump Maryland Crab Meat and Chives

Coco Butter Seared Diver Sea Scallops with Creamy Fontina Polenta and Pancetta Crisp\*

Mascarpone Enriched Grits Grilled with Gulf Shrimp and Baby Zucchini\*

Classic Maryland Crab Cake served with Roased Red Pepper Chutney\*

Arrowhead Spinach Salad with Crisp Pancetta, Goat Cheese Medallion, Creamy Vidalia Onion Dressing Baby Red Romaine and Belgian Endive tossed with Twenty-year-old Red Wine Vinaigrette, Maytag Blue Cheese Fondue in Flaky Pastry

Orange and Grapefruit Sunburst with Radicchio and Mache Lettuce Lemon Chive Oil and French Verjus

Heirloom Tomato and Fresh Mozzarella Tower

\*Add \$5 per person

#### Intermezzo

(Add \$6 per person)

Kir Royal with Marinated Raspberries

Lemon Sorbet

Mint Mojito Sorbet

Champagne Sorbet

Blood Orange Granité



# The Main Course

### **Entrée Course** (Choice of Two Pre-Selected)

Sautéed Wild Salmon Creamy Orzo and Lemon Herb Sauce

Seven Herb Encrusted Free Range Chicken Breast

Truffled Risotto Cake and Portuguese Rose Wine Reduction

Breast of Chicken Stuffed with Spinach, Roasted Red Pepper and Mushrooms Garlic Whipped Potatoes, and Roasted Shallot Sauce

Chesapeake Bay Rockfish Vegetable Risotto, Tropical Fruit Salsa, and Lemon Grass Butter Sauce (Add \$6 per person) Center Cut Filet Mignon with Five Mushroom Ragout Parmesan Potato Gratin, Steamed Asparagus (Add \$10 per person)

Truffle Oil Seared Sea Bass Lobster Whipped Potatoes and Café au Lait Demi Glaze (Add \$6 per person)

Veal Tenderloin Stuffed with Foie Gras and Truffles Classic Duchesse Potatoes and Baby Carrots (Add \$8 per person)

Center Cut Veal Chop
Chive Whipped Potatoes and
Bordeaux Sauce
(Add \$10 per person)

### **Duet Entrees**

(Choice of One Pre-Selected)

Beef Tenderloin with Jumbo Prawns Vegetable Risotto and Medley of Seasonal Vegetables (Add \$14 per person)

Filet Mignon with Marinated Sea Bass Roasted Garlic Mashed Potatoes and Grilled Asparagus (Add \$16 per person)

Filet Mignon with Maryland Crab Cake Celery Whipped Potatoes and Haricot Verts (Add \$16 per person)

Filet Mignon with Crab Stuffed Lobster Tail Caramelized Onion Potato Cakes and Pattypan Squash (Add \$20 per person)

The Breakdown for Each Entrée is Required (10) Days Prior to the Event

A Form of Entrée Identification is Required at the Guest Table, i.e. Marked Place Card

The Hotel will Provide a Limited Number of Vegetarian Entrees Appropriate to the Menu

If There is a Price Difference Between the Entrees, the Higher Priced Entrée will Prevail for All Entrees

If There is a Deviation on the Day of the Wedding from the Guarantee, the Additional Entrees Provided Will be Added to the Final Charges

# The Main Course

#### **Plated Dessert Course**

Choice of One Pre-Selected (Add \$8 per person)

Chocolate Hazelnut Dome with Raspberry Coulis

Marinated Berries with Fresh Mint Sprig

Salted Toffee and Chocolate Cake with White Chocolate Curls

Lemon Chiffon Cheese Cake with Fresh Berries

Trio of Sorbets with Heart Shaped Almond Cookie

Family Style Desserts Choice of One Pre-Selected (Add \$10 per person)

Selection of European Miniatures Éclairs, Petite Fours, Napoleons, Fresh Fruit Tarts and Tea Cookies

Chocolate Lovers Chocolate Truffles, Chocolate Creams, Candies and Chocolate Dipped Strawberries

#### Cordial Service

(Add \$8 per person)

Grand Marnier, Kahlua, Johnnie Walker Black Scotch, Sambuca, Amaretto di Saronno, Bailey's Irish Creme

### Late Night Bites

Choice of One Pre-Selected (Add \$8 per person)

Mini Kobe Sliders & Julienne Fries

Mini Hot Dogs & Warm Soft Pretzels with Spicy Mustard

Mini Beef or Veggie Soft Tacos with Sour Cream, Guacamole, and Pico de Gallo

Cake Pops with Assorted Toppings

Homemade Beignets with Powdered Sugar and Berry Compote Dipping Sauce

Based on Full Guaranteed Number of Guests Butler Passed During the Last Hour of Reception



# The Bar

### Name Brand Bar

(Included in your Wedding Package)

# Additional Hour of Brand Name Bar\*\*

(Add \$8 per person)

Svedka Vodka, Seagram's Gin, J&B Scotch, Canadian Club Whiskey, Jim Beam Bourbon, Sauza Blanco Tequila, Bacardi Superior Rum

Domestic & Imported Beers

Seasonal Omni Dinner Wines

Kenwood Yulupa Brut, Champagne Toast

Assorted Soft Drinks and Mineral Waters

#### **Beverage Enhancements**

Bride & Groom's Signature Cocktail Butler Passed During Cocktail Hour (Add \$6 per person)

### Martini Bar

(Add \$13 per person)

Made to Order Cocktails, Selection of Three\*

Cosmopolitan Espresso Martini
Appletini Lemon Drop
Manhattan French Martini
Gimlet Side Car
Dirty Martini Gibson

# Superior Bar

(Add \$27 per person)

Ketel One Vodka, Bombay Sapphire Gin, Johnnie Walker Black Scotch, Jack Daniel's Single Barrel Whiskey, Knob Creek Bourbon, Hornitos Tequila, 10 Cane Rum

Domestic & Imported Beers

Seasonal Omni Dinner Wines

Kenwood Yulupa Brut, Champagne Toast

Assorted Soft Drinks and Mineral Waters

\*Station attendants required. Priced at \$200 per attendant, 1 attendant per 75 guests

\*\*Additional labor fees may apply.



# The Buffet

### The Brunch Buffet (Minimum of 30 guests Required)

Freshly Squeezed Orange Juice, V-8 Juice and Cranberry Juice
Sliced Seasonal Fruit with Berries

Sliced Smoked Salmon with Assorted Bagels, Sliced Tomatoes, Capers and Bermuda Opions

Scrambled Eggs with Chives

Potatoes Lyonnaise

Smoked Bacon and Link Sausage

Cheese Blintz with Blueberry Compote

Assorted Breakfast Bakeries and Bagels Fruit Preserves, Sweet Creamy Butter, Marmalade Regular and Low Fat Cream Cheese

Freshly Brewed Coffee, Decaffeinated Coffee

Assortment of Traditional and Herbal Teas, with Honey and Lemon \$40 per person

This special pricing only available for parties hosting their wedding reception at the Omni Shoreham (Retail \$48 per person ++)

#### **Brunch Enhancements**

Omelet Station (Add \$13 per person)

Made to order, fillings include goat cheese, mild cheddar cheese, red peppers, forest mushrooms, vine ripe tomatoes & Virginia style ham. Also includes egg whites & egg beaters, Chef Attended

Belgian Waffles (Add \$13 per person)

Made to order Waffles Served with Sliced Strawberries, Whipped Cream, Maple Syrup and Blueberry Compote, Chef Attended

Bloody Mary & Mimosa Bar (Add \$6 per person or \$9 per cocktail)

Alcoholic & Non-Alcoholic Bloody Mary Cocktails and Champagne Mimosa's, Bartender Included

Alcoholic Service Begins at 11am



# Catering Terms and Conditions

All menu prices are subject to the prevailing taxable service charge and sales tax, which are currently 22% service & 10% tax. Prices valid through December 2014

We have assembled the following information in an effort to better assist you with your menu & wedding planning. If you have any questions, please feel free to contact your Catering Representative.

#### MINIMUM

A total food & beverage minimum will apply to your wedding. This minimum is determined based upon the event space you choose. This minimum may vary based on the day of the week and date of interest. We reserve space sufficient to accommodate your wedding. When you contract the event space, it is removed from our inventory and considered "sold". Therefore, it is difficult and costly to re-market facilities when you change dates, reduce the number of guests or cancel without adequate written notice.

#### DEPOSIT AND BILLING SCHEDULE

Deposits are based on your contracted food & beverage minimum. Your first deposit will be due along with your Catering Contract, and is based on 25% of your Food & Beverage Minimum and Ceremony Fee. Final pre-payment of all estimated charges is due three (3) business days prior to the wedding via certified or cashiers check or credit card along with the guaranteed attendance. A personal check will be accepted as final payment provided it is received fourteen (14) business days prior to the wedding with a credit card on file as back-up.

#### BANQUET MENUS

The enclosed wedding menus will provide guidance in planning your event. Our culinary team is available to customize menus to meet your individual taste and needs. All prices are subject to change without notice; however, all contract prices will be honored. Signed Banquet Event Order's are required seven (7) business days prior to the event.

#### PERSONALIZED TASTING

Up to four (6) guests are invited to a complimentary menu tasting two (2) to four (4) months prior to your wedding. Your tasting will include a sampling of a maximum of two (2) menu items per course. Cocktail Reception items are not included. Tastings will be scheduled Monday - Friday during non peak meal hours, and based on approval of the Executive Chef.

# Catering Terms and Conditions



### FOOD AND BEVERAGE

All food and beverage must be supplied and prepared by the hotel and consumed in the function room for which it was purchased. No food or beverage may be removed from the premises. Only hotel servers may dispense alcoholic beverages. We are able to cater to special dietary requirements, including vegetarians, gluten-free, vegans & kosher etc. Please inform your Catering Manager with any dietary or customized menu needs.

#### **FOOD & BEVERAGE GUARANTEE**

A final confirmation "guarantee" of your anticipated number of guests is required by 12pm, three (3) business days prior to your wedding. It is the sole responsibility of the client to provide the guarantee prior to the deadline. In the event no guarantee number is supplied, the hotel will consider the number of guests on the BEO as the guarantee and charge accordingly. Once the guarantee is established, we are unable to reduce this number. The hotel will prepare and provide seating for up to three percent (3%) above the final guarantee.

### **OUTSIDE VENDORS**

As a policy of the hotel, all vendors contracted by our clients must follow the hotel's procedures at all times, including appropriate times to setup and strike your function, loading dock hours, fire codes, noise limitations, etc.. Vendor names and contact information are to be provided to your Catering Manager for each vendor. All vendors are required to sign the hotel's vendor agreement and provide proof of adequate insurance. Hotel will not be responsible for any items brought into the hotel by contracted vendors.

#### MISCELLANEOUS CHARGES

Some additional charges may be incurred while planning your wedding. These charges may include, but are not limited to: Vendor Meals for your Band, DJ, Photographer and Videographer as well as the necessary power requirements for your Band, DJ, Lighting Company, Vendor Valet Parking Passes, Station Attendant Fees, Delivery of Gift Bags, etc...