

OMNI SAN DIEGO HOTEL
EVENT MENUS





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Prices are subject to a 25% service charge and a 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 regular coffee, decaffeinated coffee and assorted hot teas.

Prices are subject to a 25% service charge and a prevailing sales tax. All menus and prices are subject to change without notice.

OMNI CONTINENTAL

BEVERAGES

Assorted chilled juices

BREAKFAST

Seasonal sliced fruits and berries

Individual Greek yogurt served with house made gluten free granola

BREAKFAST PASTRIES | CHOICE OF THREE

Assorted muffins, Danish, croissants, tea breads, empanadas or scones

ACCOMPANIMENTS

House made whipped butter, wild berry preserves and house made peach jam

39 per person

CHEF'S CONTINENTAL

BEVERAGES

Assorted chilled juices

BREAKFAST

Seasonal sliced fruits and berries

Individual Greek yogurt served with house made gluten free granola

Assorted bagels served with plain, garlic dill and raspberry cream cheeses

Assorted individual cereals served with 2%, nonfat and whole milk

Irish oatmeal, brown sugar, wildflower honey, agave nectar and dried fruit

ACCOMPANIMENTS

House made whipped butter, wild berry preserves and house made peach jam

43 per person



ENHANCEMENTS

Prices based on two hours of service. All enhancement stations require a minimum of 25 people. Chef attendant required on Breakfast Taco Station at 200 per chef, with one chef per 100 people.

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ASSORTED COLD CEREALS AND MILK

Whole, 2% and non-fat milk
Soy and almond upon request
6 per person

ASSORTED BAGELS

Plain, garlic dill and raspberry cream cheeses
House made whipped butter, wild berry preserves and house made peach jam
Sliced breads available upon request
8 per person
Enhance with lox and accompaniments
add 8 per person

IRISH OATMEAL

Brown sugar, wildflower honey, agave nectar and dried fruits
6 per person

BREAKFAST POTATOES

Choice of hash browns, diced potatoes or sweet potato hash
7 per person

FRESH SLICED FRUIT OR FRUIT SKEWERS

Seasonal berries
15 per person

BREAKFAST BURRITO

Scrambled eggs, beef chorizo, roasted potatoes, pepper jack and Oaxaca cheese blend served with warm flour tortillas and roasted tomato salsa
11 per person

OMNI BREAKFAST SANDWICH

Scrambled eggs and cheese with your choice of sausage, bacon or ham served on an English muffin or croissant
11 per person

BREAKFAST TACO STATION

Machaca con huevos taco | Mexican shredded beef with scramble eggs, peppers and onions
Chorizo and poblano taco | Classic beef chorizo, scramble eggs, poblano peppers and roasted potatoes
Grilled ham and egg taco | Grilled ham, scramble eggs, tomatoes and green onions
Red salsa, guacamole, pico de gallo, queso fresco and sliced jalapeños
16 per person

ASSORTED MINI QUICHES

Roasted red peppers and goat cheese
Mascarpone, blue cheese and red onions
Bacon, Gruyère and leeks
9 per person



ENHANCEMENTS

Prices based on two hours of service. All enhancement stations require a minimum of 25 people. Chef attendant required on Eggs Your Way and Mini Waffles and Crispy Cinnamon French Toast Station at 200 per chef, with one chef per 100 people.

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BREAKFAST SLIDER STATION | CHOICE OF THREE

Sausage, scrambled eggs and aged white cheddar

Chicken apple sausage, crispy hash browns and tomato aioli

Egg whites, fresh mozzarella and grilled tomatoes with pesto aioli

Scrambled eggs, tomatoes, Brie and chive cream cheese

Scrambled eggs, oven roasted turkey, bacon and chipotle aioli

Egg whites, grilled vegetables and feta cheese

15 per person

YOGURTINI BAR

Create your own parfait | Plain Greek yogurt with assorted dried fruits, fresh fruits, berries, chia and flax seeds and house made gluten free granola

11 per person

SCRAMBLED EGGS OR EGG WHITES

Choice of mozzarella or pepper jack cheese and chef's salsas

7 per person

BREAKFAST MEATS | CHOICE OF TWO

Smoked bacon, country sausage patty, green chili cilantro sausage link, chicken apple sausage or ham steak

7 per person

EGGS YOUR WAY

MADE-TO-ORDER FARM FRESH OMELETS OR MIGAS

Ham, bacon, sausage, onions, tomatoes, peppers, mushrooms, spinach, tricolored tortilla strips, jalapeños, refried beans, guacamole, house made salsas and assorted cheeses

14 per person

MINI WAFFLES AND CRISPY CINNAMON FRENCH TOAST STATION

Berry compote, fire roasted apples, cinnamon cream, sliced bananas, peanut butter, chocolate hazelnut sauce and maple syrup

13 per person



BUFFETS

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BREAKFAST IN BAJA

BEVERAGES

Assorted chilled juices

BREAKFAST

Seasonal sliced fruits and berries

Mini berry cream cheese chimichangas and cinnamon rolls

Build your own chilaquiles | Farm fresh scrambled eggs, crispy tortilla strips tossed in guajillo sauce, refried beans, soy chorizo, hash browns, Jack cheese, queso fresco, pico de gallo and guacamole

Breakfast quesadilla with zucchini, squash, onions, peppers, eggs, cheese and salsa roja

ACCOMPANIMENTS

Fresh whipped butter, wild berry preserves and house made peach jam

48 per person



HEALTHY START

BEVERAGES

Assorted chilled juices

Assorted bottled Naked juices

BREAKFAST

Seasonal sliced fruits and berries

Assorted Keto style bagels, zucchini and banana tea breads

Kashi cereals served with whole, 2% and non-fat milk

Individual flavored Greek yogurt served with house made gluten free granola

ENTRÉES | CHOICE OF TWO

Quinoa frittata with egg whites, mushrooms, asparagus, onions and feta cheese on a potato cake

Tomato, spinach and Jack cheese quiche

Breakfast quesadilla with turkey bacon, zucchini, squash, onions, peppers, eggs, cheese and salsa roja

ACCOMPANIMENTS

Fresh whipped butter, wild berry preserves and house made peach jam

Plain, garlic dill and raspberry cream cheeses

49 per person



BUFFETS

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BUILD-YOUR-OWN AMERICAN BREAKFAST

BEVERAGES

Assorted chilled juices

BREAKFAST

Seasonal sliced fruits and berries

Assortment of freshly baked morning pastries

ACCOMPANIMENTS

Fresh whipped butter, wild berry preserves and house made peach jam

HOT ITEMS | CHOICE OF THREE

Farm fresh scrambled eggs

Buttermilk pancakes served with fruit compote, fire roasted apples, whipped cream and maple syrup

Smoked bacon and green chili cilantro sausage

Biscuits with sausage gravy

Homestyle potatoes

Irish oatmeal, brown sugar, wildflower honey, agave nectar and dried fruit

Cinnamon French toast served with warm maple syrup

52 per person

UPGRADE YOUR EGGS | CHOICE OF ONE
Spanish scramble | Chorizo, fresh tomatoes and Jack cheese

Vegetable scramble | Zucchini, fresh tomatoes, onions, spinach and mozzarella cheese

House scramble | Black forest ham, bell peppers, bacon and cheddar

add 3 per person



EXPRESS BUFFETS

For groups of 25 people or less.

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EXPRESS BREAKFAST #1

BEVERAGES

Assorted chilled juices

BREAKFAST

Assorted breakfast pastries

Seasonal sliced fruits and berries

ENTRÉES | CHOICE OF ONE

Breakfast quesadilla with zucchini, squash, smoked bacon, onions, peppers, eggs and cheese

Quinoa frittata with egg whites, mushrooms, asparagus, onions and feta cheese on a potato cake

Croissant sandwich with Black Forest ham, scrambled eggs and cheddar

ACCOMPANIMENTS

Fresh whipped butter, wild berry preserves and house made peach jam

48 per person

EXPRESS BREAKFAST #2

BEVERAGES

Assorted chilled juices

BREAKFAST

Assorted breakfast pastries

Seasonal sliced fruits and berries

Farm fresh scrambled eggs

Smoked bacon and green chili cilantro sausage

Homestyle potatoes

ACCOMPANIMENTS

Fresh whipped butter, wild berry preserves and house made peach jam

48 per person

UPGRADE YOUR EGGS | CHOICE OF ONE

Spanish scramble | Chorizo, fresh tomatoes and Jack cheese

Vegetable scramble | Zucchini, fresh tomatoes, onions, spinach and mozzarella cheese

House scramble | Black forest ham, bell peppers, bacon and cheddar

add 3 per person



PLATED

All plated breakfasts are served with your choice of chef's selection of freshly baked morning pastries, house made flavored butter and seasonal jams, freshly brewed regular coffee, decaffeinated coffee and assorted hot teas.

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STARTERS | CHOICE OF ONE

FRESH FRUIT PARFAIT

Seasonal fruits and honey yogurt served with house made gluten free granola

FRUIT SKEWER

Poppy seed, banana and pineapple glaze

ENTRÉES | CHOICE OF ONE

BUTTERMILK PANCAKES

Seasonal berry compote, whipped butter and warm maple syrup

38 per person

HUEVOS RANCHEROS

Two fried eggs served on a soft tortilla, beef chorizo hash, black beans, pico de gallo, cotija cheese and chipotle sauce

38 per person

ALL AMERICAN

Scrambled eggs, bacon, grilled red skinned potatoes, biscuits and gravy

38 per person

EGG WHITE FRITTATA

Egg whites, burrata cheese, herb roasted tomatoes and a potato cake

38 per person

HAM AND CHEESE CROISSANT

Breakfast potatoes and roasted tomato salsa

38 per person

CORNED BEEF HASH AND EGGS

Corned beef hash, two poached egg whites and breakfast potatoes

40 per person

SMOKED SALMON BENEDICT

Two poached eggs, smoked salmon, spinach and tomatoes on a toasted English muffin served with home style hash browns and champagne hollandaise sauce

40 per person



REFRESHMENTS

Prices based on one hour of service. Add an additional 10 per person for 1.5 hours and 12 per person for two hours. Add 3 per person to add soft drinks and bottled water to a break. Continuous Beverage Package served for four hours with no modifications.

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CONTINUOUS BEVERAGE PACKAGE

OPTION #1

Assorted soft drinks, bottled water, freshly brewed regular coffee, decaffeinated coffee and assorted hot teas

30 per person

OPTION #2

CQ infused waters | Choice of one | Lemon cucumber, mango pineapple orange, strawberry basil, red raspberry orange, white peach pear ginger and watermelon passion fruit kiwi

Freshly brewed regular coffee, decaffeinated coffee and assorted hot teas

26 per person

OMNI MORNING BREAK

Old fashioned Johnny cakes with herb mascarpone spread

Assorted whole fruits

Assorted mini tea breads | Orange cranberry, pumpkin, espresso chocolate and lemon

Freshly brewed regular coffee, decaffeinated coffee and assorted hot teas

19 per person



CHIPS AND DIP

Tortilla chips, potato chips and root vegetable chips
Salsa and guacamole

Creamy jalapeño dip and poblano cheddar avocado and hummus

19 per person

OMNI AFTERNOON BREAK

Salted caramel and fudge caramel brownies

Warm pretzel bites with spicy and whole grain mustards

Assorted whole fruits

Assorted soft drinks and bottled water

19 per person

HEALTHY SNACK

Mini fresh fruit skewers

Individual bagged almonds

Veggie and hummus shooter

Keto style chocolate chip cookies

20 per person

AFTER SCHOOL SNACK

Assorted ants on a log | Avocado hummus with chickpeas, raspberry cream cheese with dried cranberries, pepper jack cream cheese with bacon bits, coffee butter with coffee beans and almond butter with chocolate chips served on celery sticks

Crisp apple wedges served with Nutella

Rice Krispy treats

Strawberry banana smoothies

20 per person



REFRESHMENTS

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SWEET AND SAVORY

Sugar glazed smoked bacon strips and cranberry rosemary crackers with a strawberry basil relish

Create your own trail mix | Cashews, almonds, pistachios, walnuts, dried banana chips, dried apricots, cranberries, pears, M&M's, sunflower seeds and granola

Assorted mini cookies

20 per person

7TH INNING STRETCH

Cracker Jacks

Pretzels from San Diego Pretzel Company with spicy mustard

Mini corn dogs with Dijon mustard and spicy ketchup

Nacho station with jalapeño cheese sauce, pico de gallo, sliced black olives, guacamole and sour cream

Iced cold lemonade

20 per person

GOURMET DOUGHNUTS AND COFFEE BREAK

Assorted gourmet doughnuts | Maple bacon, Nutella, caramel sea salt and strawberry served with Stumptown Cold Brew selection

20 per person

ITALIAN AFTERNOON

Assorted traditional petite Italian cookies

Antipasto featuring Italian meats, cheeses and house pickled seasonal vegetables

Assorted crackers and grilled crostinis

Italian sodas | Orange, lemon and grapefruit flavors

23 per person

MEDITERRANEAN SAMPLER

Hummus trio, baba ghanoush with pita chips, celery, carrots, cucumber and jicama with ranch dressing

Almond marzipan

Walnut pistachio baklava

23 per person

NOT YOUR GRANDMOTHERS AFTERNOON TEA

MINI OPEN FACE SANDWICHES

Crab salad with avocado spread on focaccia toast

Pastrami carpaccio with mustard cream on rye toast

Marinated tomatoes with fresh mozzarella and artichoke spread on panini toast

MINI ASSORTED PASTRIES

Chocolate layer cake, berry cup, tiramisu, chocolate cream puffs, vanilla cream puffs and eclairs

SWEET

Praline covered strawberries

BEVERAGES

Bottled flavored iced teas

25 per person



REFRESHMENTS

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MID-DAY FOCUS

Detour Smart Bars

Mini berry oat muffins

Mini açai bowls with bananas and gluten free house made granola

Berry blossom trail mix

Flavored beef jerky

25 per person





À LA CARTE

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BEVERAGES AND JUICES

Freshly brewed regular and decaffeinated coffee
120 per gallon

Assorted hot teas | 120 per gallon

Freshly brewed iced tea | 120 per gallon

Assorted chilled juices | 85 per gallon

Assorted bottled fruit smoothies | 8 each

Soft drinks | 7 each

Bottled still and sparkling Perrier water | 7 each

Flavored La Croix sparkling water | 7.5 each

Individual coconut waters | 8 each

Red Bull and sugar free Red Bull energy drinks
8 each

Assorted bottled fruit juices | 7 each

Flavored bottled iced teas | 7 each

Starbucks Doubleshots and Frappuccinos | 7 each

Freshly squeezed lemonade | 74 per gallon

CQ infused waters | Choice of lemon cucumber,
mango pineapple orange, strawberry basil, red
raspberry orange, white peach pear ginger and
watermelon passion fruit kiwi

115 per three gallons

SNACKS

Sliced fresh fruits and seasonal berries | 18 per person

Assorted whole fruits | 5 per person

Warm salted pretzels from San Diego
Pretzel Company | 72 per dozen

Individually bagged potato chips, pretzels and
Pop Chips | 5 each

Individually bagged assorted popcorn | 5 each

Individually bagged trail mix | 5 each

Assorted granola bars, energy bars and Detour
Smart Bars | 6 each

Assorted mixed nuts | 30 per pound

Trio of hummus with pita chips | 10 per person

Tortilla chips, salsa verde and guacamole
10 per person

Cracker Jacks | 5 each

Assorted vegan and gluten free snacks | 9 each

Assorted individual Greek yogurts | 6 each

Individually bagged beef jerky | 7.5 each



À LA CARTE

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BREADS AND SWEETS

Assorted freshly baked morning pastries
68 per dozen

Jumbo cookie selection | 68 per dozen

Assorted mini cookies | 40 per dozen

Assorted brownies | 68 per dozen

Assorted crumbled fruit bars | 68 per dozen

Assorted macarons | 68 per dozen

Chocolate dipped biscotti | 64 per dozen

Assorted cupcakes | 64 per dozen

Assorted candy bars | 6 each

Gourmet ice cream bars and frozen fruit bars
7 each

Colossal chocolate dipped strawberries | 64 per dozen

Assorted chocolate truffles | 60 per dozen

Assorted mini doughnuts | 40 per dozen

Assorted turkey, ham and roast beef sandwich platter
70 per dozen

Keto style bagels | Everything and blueberry
65 per dozen





ALL DAY PACKAGE

Breakfast and lunch are served with your choice of freshly brewed regular coffee, decaffeinated coffee and assorted hot teas. Breaks are served with assorted soft drinks and bottled water.

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BREAKFAST

Selection of assorted fresh chilled juices, sliced fresh fruit display, chef's selection of freshly baked morning pastries served with house made butters and seasonal jams

ENHANCEMENTS

Scrambled eggs, sausage, bacon and hash browns

14 per person

BREAK CHOICES | CHOICE OF TWO EACH FOR AM AND PM

Fresh fruit skewers

Whole fresh fruit

Granola bars

Individual Greek yogurts served with house made gluten free granola

Warm pretzel bits

Assorted cookies and brownies

Assorted crumble fruit bars

Individual bagged pretzels and chips

Gourmet ice cream and frozen fruit bars

LUNCH CHOICE #1

STARTERS

Corn chowder

Sun-dried tomatoes and artichoke gremolada salad

ENTRÉES

Jerk marinated chicken breast with mojo sauce and wild rice

Smoked pork loin with green apples, red onion marmalade and manchego cheese polenta

Tri color cheese tortellini with pesto sauce

DESSERT

Apricot coconut torte

LUNCH CHOICE #2

STARTERS

Classic chicken noodle soup

Red bliss potato salad | Smoked bacon and old fashioned mustard cream dressing

ENTRÉES

Assorted signature wraps | Southwestern veggie, chicken Caesar, roast beef and cheddar

Warm signature sandwiches | Mini Monte Cristo and mini muffaletta

DESSERT

Assorted miniature cookies



ALL DAY PACKAGE

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LUNCH CHOICE #3

STARTERS

Black bean soup with cilantro cream

Wild mushroom and hearts of palm salad

ENTRÉES

Blackened swordfish with basmati almond rice and fresh salsa

Chipotle glazed chicken breast with chayote squash casserole

Grilled tofu and vegetable medley with garlic butter

ACCOMPANIMENTS

Assorted rolls served with butter

DESSERT

Red berry cake

126 per person

ALL DAY BEVERAGES

add 50 per person



BUFFETS

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MARKET DELI

SOUP

House made chicken noodle soup

SALADS | CHOICE OF ONE

Frisée salad | Kale, hearts of palm, avocado and lime vinaigrette

BJT salad | Macaroni salad with crisp smokey bacon, jalapeños and fresh tomatoes

DELI MEATS

Choice of three | Sliced turkey, Black Forest ham, roast beef or salami

Choice of one | Chicken salad or tuna salad

ACCOMPANIMENTS

Lettuce, tomatoes, onions, pickles and cherry peppers

Mustard, mayonnaise and horseradish crème

Assorted sliced cheeses

Assorted artisan breads and deli rolls

House made potato chips

DESSERT

Fresh berry cake

61 per person

OMNI CLASSIC SIGNATURE

SOUPS | CHOICE OF ONE

Tomato bisque

Vegetarian chili

Split pea

SALADS

Grilled chicken Caesar salad | Chopped romaine hearts, shaved Parmesan cheese, herb croutons and Caesar dressing

Quinoa and kale salad | Butternut squash and garlic lemon dressing

GRILLED SANDWICHES | CHOICE OF THREE

Pastrami, mustard and Swiss cheese on rye

Sharp cheddar on multi grain bread

Smoked chicken, provolone and tomato aioli on sourdough bread

Muffaletta with Italian meats, cheese and zesty giardiniera

DESSERTS

Fried cheesecake bites with raspberry sauce

Assorted chocolate brownies

62 per person



BUFFETS

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SAVORES DE MEXICO

SOUP

Sopa de tortilla with queso fresco and fresh cilantro

SALAD

Ensalada fresca | Bibb lettuce, jicama, orange, pepitas and guacatillo dressing

ENTRÉES

Vegetarian enchiladas

Achiote beef fajitas, grilled peppers and onions

Chicken mole

Grilled snapper with corn salsa

ACCOMPANIMENTS

Mexican rice, corn and flour tortillas

Jack cheese, pico de gallo, cilantro cream and guacamole

Salsa roja and salsa verde

DESSERTS

Tres leches cake

Mexican cookies

64 per person

PAN ASIA

SOUP

Miso wonton soup with an Asian bun

SALADS

Chuka soba noodle salad | Napa cabbage, bean sprouts, carrots, sesame seeds and miso dressing

Wakame and ahi salad | Cucumber curls, seaweed and sesame seed crusted ahi

ENTRÉES

Sweet and sour fried chicken with almond jasmine rice

Assorted dim sum | Shrimp shu mai, barbecue pork bun and vegetable pot sticker

Kabocha squash ravioli with goat cheese sauce

DESSERTS

Mango mousse cake

Almond cookies

64 per person



BUFFETS

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TASTE OF ITALY

SALADS

Insalata caprese | Tomatoes, buffalo mozzarella, balsamic syrup and basil chiffonade

Fresh green romaine and arugula salad | Fried capers, roasted tomatoes, basil chiffonade, shaved Parmesan cheese, ciabatta croutons and red pepper vinaigrette

ENTRÉES

Baked cod with herbs and sun-dried tomato risotto

Chicken Parmesan, marinara sauce, mozzarella cheese and polenta cakes

Vegetable caponata with roasted eggplant and seasonal vegetables over pasta

ACCOMPANIMENTS

Herb focaccia and cheese bread sticks

DESSERT

Classic Italian pastiera cake with candied fruit

65 per person

A DAY AT THE SPA

SOUP

Grilled asparagus soup

SALADS

Zesty citrus salad | Lentils and kale

Rice noodle salad | Seasonal vegetables

ENTRÉES

Oven baked swordfish with rice pilaf and mango salsa

Herb marinated chicken with tri colored oven roasted potatoes and parsley jus

ACCOMPANIMENTS

Assorted rolls and butter

DESSERT

Peach cobbler cake

67 per person



BUFFETS

All lunch buffets are served with your choice of freshly brewed regular coffee, decaffeinated coffee and assorted hot teas. Southern California Coast served with rolls and butter. For groups of 25 people or less.

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THE NAPA VALLEY

STARTERS

Zinfandel cheese soup

Wedge salad | Butter lettuce quarters with red bell peppers, green onions and blue cheese dressing

Roasted beets and butternut squash salad | Watercress, spinach, goat cheese and balsamic vinaigrette

ENTRÉES

Herb marinated chicken breast with roasted fingerling potatoes, chicken jus and chopped parsley

Pan seared salmon with dill risotto

Coffee crusted tenderloin with grilled asparagus and roasted tomatoes

ACCOMPANIMENTS

Assorted rolls served with butter

DESSERT

Chocolate decadence

69 per person

SOUTHERN CALIFORNIA COAST

STARTERS

Chicken pozole, chile de arbol sauce and tostadas

Avocado and grilled corn salad in a tostada cup

Tri color baby potatoes, red romaine, fennel salad and white balsamic vinaigrette

ENTRÉES

Grilled local white sea bass with vegetable rice pilaf and chimichurri sauce

Roasted pork loin with green tomatillo sauce

Wild mushroom orecchiette pasta with a mozzarella cream sauce

ACCOMPANIMENTS

Assorted rolls served with butter

DESSERT

Dulce de leche

62 per person

BALBOA LUNCH

STARTERS

Sweet potato ginger soup

Beet salad | Arugula, goat cheese crumbles and walnut vinaigrette

Orzo salad | Olives, butternut squash, bell peppers and feta cheese

ENTRÉES

Asiago chicken piccata with asparagus and artichoke fricassee and caper sauce

Grilled mahi mahi with saffron rice and ranchero sauce

Basil crusted tortellini al forno with alfredo sauce

ACCOMPANIMENTS

Assorted rolls served with butter

DESSERT

Tiramisu

62 per person



EXPRESS BUFFETS

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EXPRESS BUFFET #1

STARTERS

House made minestrone soup

Vegetable pasta salad

Sweet vinegar coleslaw

DELI FRESH MEATS

Sliced turkey, Black Forest ham and roast beef

ACCOMPANIMENTS

Lettuce, tomatoes, onions, pickles and cherry peppers

Mustard, mayonnaise and horseradish crème

Assorted sliced cheeses

Wheat, rye, sourdough breads and deli rolls

House made potato chips

DESSERT

Raspberry pies

61 per person

EXPRESS BUFFET #2

STARTERS

Creamy corn chowder

Pear, sun-dried tomatoes and spinach salad | Dried cranberries, toasted pecans, goat cheese and balsamic dressing

Vegetable orzo salad | Assorted grilled vegetables with garlic and balsamic vinegar

SANDWICHES

Assorted pita pocket sandwiches | Chicken Caesar, ham and Swiss cheese with spinach, grilled vegetables and alfalfa sprouts

Assorted paninis | Roast beef, turkey and roasted vegetables

DESSERT

Salted caramel and fudge brownies

63 per person



EXPRESS BUFFETS

All lunch buffets are served with your choice of freshly brewed regular coffee, decaffeinated coffee and assorted hot teas. Express Buffets served with rolls and butter. For groups of 25 people or less.

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EXPRESS BUFFET #3

STARTERS

Vegetable chili with mini corn muffins

Wedge salad | Butter lettuce quarters, red bell peppers, green onions and blue cheese dressing

ENTRÉES

Grilled favorites | Ground sirloin burgers, turkey burgers, veggie burgers, bratwursts and hot dogs

ACCOMPANIMENTS

Assorted fresh rolls and buns

Lettuce, tomatoes, onions, pickles and cherry peppers

Mustard, mayonnaise and horseradish crème

Cheddar and pepper jack cheese

Crispy tater tots

DESSERT

Jumbo cookies

62 per person

CREATE-YOUR-OWN EXPRESS BUFFET

SOUPS | CHOICE OF ONE

Chicken noodle

Black bean with cilantro cream

Tomato bisque

Cream of corn

SALADS | CHOICE OF ONE

Red bliss potato salad | Smoked bacon and old fashion mustard cream dressing

Beefsteak salad | Heirloom tomatoes, wild arugula, red onions and blue cheese

Roasted beet salad | Tuscan kale, crumbled goat cheese, cajun spiced pecans, dried peaches and herb vinaigrette

Crispy romaine and quinoa salad | Cilantro dressing

ENTRÉES | CHOICE OF THREE

Grilled skirt steak with herb roasted new potatoes, horseradish and parsley

Chipotle glazed chicken breast with chayote squash casserole

Blackened swordfish with basmati almond rice and fresh salsa

Veracruz style snapper

Sofrito roasted salmon with garlic vegetable medley

Smoked pork loin with green apples, red onion marmalade and manchego cheese polenta

Basil crusted tortellini al forno with alfredo sauce

Chiles rellenos with peppers fricassee

ACCOMPANIMENTS

Assorted rolls served with butter

DESSERTS | CHOICE OF TWO

Lemon cheesecake

Citrus rice pudding

Mango opera cake

Coconut flan

Crème brûlée cake

63 per person



PLATED

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Prices are subject to a 25% service charge and a prevailing sales tax. All menus and prices are subject to change without notice.

SOUPS

TOMATO BASIL SOUP

Parmigiano-Reggiano

TORTILLA SOUP

Crispy corn tortilla strips and queso fresco

SALADS

HOUSE CAESAR SALAD

Tender hearts of romaine, roasted red peppers, croutons and house Caesar dressing

CITRUS SALAD

Fresh bibb lettuce, watercress, radicchio, orange and grapefruit segments and citrus vinaigrette

MARKET SALAD

Baby spinach, zucchini, squash, carrots, jicama, tomatoes, peppers, onions and herb vinaigrette

ENTRÉES

HERB MARINATED FREE RANGE CHICKEN

Vegetable wild rice, creamy Dijon sauce and baby sunburst squash

56 per person

CHICKEN PICCATA

Saffron risotto, baby carrots and caper beurre blanc

56 per person

GRILLED SALMON

Orange couscous, grilled fennel, baby spinach and citrus salsa

58 per person

NY STEAK

Roasted red potatoes, haricot verts and steak sauce

60 per person

PETITE FILET MIGNON

Twice baked potatoes, grilled asparagus and demi glace

62 per person

PENNE PASTA

Grilled chicken, vodka tomato sauce, Parmigiano-Reggiano and sweet Italian basil

51 per person

PORTOBELLO RAVIOLI

Roma tomatoes, thyme cream sauce, baby spinach and Parmigiano-Reggiano

51 per person



PLATED

All plated lunches are served as a three course meal. Entrée prices include choice of one soup or salad, entrée, dessert, freshly brewed regular coffee, decaffeinated coffee and assorted hot teas. All Salad Entrée are served as a two course meal, add a soup course for 6 per person.

Prices are subject to a 25% service charge and a prevailing sales tax. All menus and prices are subject to change without notice.

SALAD ENTRÉES

OMNI COBB SALAD

Iceberg lettuce, tomatoes, green onions, bacon, olives, eggs, grilled chicken, diced avocado, blue cheese and lemon avocado dressing

50 per person

SOFRITO BAJA PRAWNS SALAD

Chopped romaine hearts, avocado, ruby red grapefruit segments, coriander butter croutons and cilantro lime dressing

51 per person

GRILLED CHICKEN KIMCHEE SALAD

Napa cabbage, carrot slaw and ginger miso vinaigrette

52 per person

GRILLED SIRLOIN AND PEACH SKEWER SALAD

Parsley couscous and chimichurri sauce

52 per person

DESSERTS

Strawberry shortcake with strawberry sauce and a chocolate swirl stick

Snickers cake with caramel sauce and chopped nuts

Chocolate decadence cake with raspberry sauce

Pistachio cheesecake with crème anglaise

Berry crumble cake with cinnamon and sugar dust



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.

Prices are subject to a 25% service charge and a prevailing sales tax. All menus and prices are subject to change without notice.

OMNI BOXED LUNCH

SANDWICHES AND WRAPS | CHOICE OF THREE

Triple decker ham and smoked chicken | Provolone and Jack cheeses, lettuce, tomatoes, bacon, avocado, paprika and aioli on whole grain bread

Roast turkey and avocado | Butter lettuce, tomatoes, onions, sharp cheddar and chipotle aioli on a whole grain roll

Cuban torta | Black Forest ham, roast beef, avocado, tomato, romaine lettuce and white cheddar on ciabatta bread

Caprese sandwich | Crisp tomatoes, fresh mozzarella, basil and a pesto aioli on ciabatta bread

Italian torpedo | Capicola, salami, mortadella, provolone, arugula, tomatoes, pepperoncini and garlic aioli on a hoagie roll

Grilled pastrami sandwich | Arugula and grain mustard on rye bread

Crispy tofu and portabello mushroom wrap | Peppers, onions, radishes, sprouts and miso aioli on a spinach tortilla

SALADS | CHOICE OF ONE

Quinoa salad

Caribbean coleslaw

Farfalle pasta salad

46 per person

THE EXECUTIVE BOXED LUNCH

SANDWICHES AND WRAPS | CHOICE OF THREE

Tri tip panini | Roasted tomatoes, grilled red onions, arugula, Swiss cheese and horseradish crème

Chicken salad wrap | Grilled chicken, dried cherries, walnuts, romaine and Point Reyes blue cheese dressing

Grilled vegetable spa wrap | Whole wheat tortilla, alfalfa sprouts, zucchini, onions, sun-dried tomatoes, portobello mushrooms and hummus

Sushi box | Choice of California, spicy tuna or vegetable roll, seaweed salad, pickled ginger, wasabi and soy sauce

Chipotle chicken Caesar salad | Fresh greens and savory croutons

SALADS | CHOICE OF ONE

Quinoa salad

Caribbean coleslaw

Farfalle pasta salad

ACCOMPANIMENTS

Cheese, dried fruit, crackers and root vegetable chips

50 per person



BUTLER-PASSED HORS D'OEUVRES

Minimum order of 25 pieces per selection.

Prices are subject to a 25% service charge and a prevailing sales tax. All menus and prices are subject to change without notice.

COLD

Tomato, mozzarella and basil bruschetta | 9 per piece

Exotic mushroom, goat cheese and puff pastry
9 per piece

Lobster mango salad on cucumber | 9 per piece

Bacon and cheddar deviled egg | 9 per piece

Marinated vegetable spring roll | 9 per piece

Crab salad in a mini tostada cup | 10 per piece

Stuffed heirloom tomato succotash | 10 per piece

Cantaloupe, honeydew and prosciutto wrap
10 per piece

Seared beef carpaccio and horseradish cream
10 per piece

Blue cheese and bacon fingerling potato | 10 per piece

Seared ahi with wakame salad | 11 per piece

Smoked salmon, dill and caper cream on toast
point | 11 per piece

HOT

Korean beef bulgogi | 9 per piece

Mini chicken cordon bleu bites | 9 per piece

Chicken tandoori skewer with cucumber yogurt
dipping sauce | 9 per piece

Mini Gruyère cheese puffs | 9 per piece

Potato and mozzarella croquettes | 9 per piece

Asparagus roll with Asiago and blue cheese | 9 per piece

Breaded pickled vegetable bundle and Cajun aioli
9 per piece

Pear, almond and Brie on phyllo | 9 per piece

Chicken cornucopia and Oaxaca cheese | 9 per piece

Barbacoa taquitos and fire roasted salsa | 10 per piece

Avocado eggroll with roasted tomato salsa
10 per piece

Wild mushroom and duck spring roll | 10 per piece

Mini beef Wellington with black truffle béarnaise
10 per piece

Snow crab cake with chipotle rémoulade | 10 per piece

Wonton shrimp with sweet and sour sauce
10 per piece

Smoked chorizo-filled mini arepas with roasted
tomato salsa | 10 per piece

Bacon wrapped dates with blue cheese | 10 per piece

Asian short rib pot pie | 10 per piece

Buffalo chicken spring roll with blue cheese dip
11 per piece

Mini beef empanada with chimichurri | 11 per piece

Grilled shrimp sauté with chile sauce | 11 per piece

Seared scallop, bacon and rosemary | 11 per piece

Coconut shrimp with pineapple glaze | 9 per piece

Surf and turf skewer | 11 per piece



DISPLAYS

Chef attendant required at 200 per chef, with one chef per 100 people. Display stations are designed and prepared for a reception-style event. A minimum of three reception stations are required for reception-only events. Plasticware will be used for all events on the Sail Terrace. Seafood displays have a 25 person minimum.

Prices are subject to a 25% service charge and a prevailing sales tax. All menus and prices are subject to change without notice.

SUSHI | CHOICE OF THREE ROLLS

California, spicy tuna, caterpillar, mamenori vegetable, bacon crab, jalapeño avocado tofu roll or marinated sirloin asparagus roll

Display served with pickled ginger, wasabi and soy sauce

28 per person

SPECIALTY SUSHI ROLL | CHOICE OF THREE ROLLS

Shrimp tempura roll, rainbow roll, soft shell crab roll, surf and turf roll, crab avocado salmon roll or lobster and crab roll

Display served with pickled ginger, wasabi and soy sauce

30 per person

ICED SHELLFISH | CHOICE OF THREE

Featuring house made cocktail sauce and traditional mignonettes

Jumbo shrimp, pei mussels, Manilla baby clams, crab claws or split crab legs

Shellfish served on seaweed and crushed ice

34 per person

SEASONAL VEGETABLE

Local vegetables served fresh, grilled and house pickled with blue cheese, herb buttermilk dip and red pepper hummus

21 per person

IMPORTED AND DOMESTIC CHEESE

Humboldt Fog, Point Reyes blue, Carmody, dry Monetary Jack, smoked Gouda, white cheddar, Port Salut fresh fruits, dried fruits, candied nuts, sliced French baguettes and lavosh crackers

23 per person

CURED EUROPEAN MEATS AND ASSORTED CHEESES

Landjarger, Bundnerfleisch, soppressata, bresaola and prosciutto

Dijon and grain mustards, vegetables jardiniere, marinated olives and sliced baguettes

27 per person

BUILD-YOUR-OWN MARKET SALAD

Baby red romaine, arugula and iceberg lettuces

Diced cucumbers, tomatoes, red onions, celery, olives, artichokes, carrots and shredded mozzarella

Blue cheese, ranch, raspberry, avocado and basil balsamic dressing

20 per person



DISPLAYS

Chef attendant required on Risotto and Ramen Stations and available on the Pasta Station at 200 per chef, with one chef per 100 people. Display stations are designed and prepared for a reception-style event. A minimum of three reception stations are required for reception-only events. Plasticware will be used for all events on the Sail Terrace. Seafood displays have a 25 person minimum.

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ARTISAN GRILLED FLATBREADS

Sweet basil, balsamic and strawberry

Sun-dried tomatoes, artichokes, goat cheese and basil pesto

Spanish chorizo sausage, yellow roasted tomatoes and feta cheese

Caprese with fresh tomatoes, basil and mozzarella

Barbecue chicken, grilled onions and blue cheese

22 per person

CEVICHE STATION

Marinated white bass, mussels, clams, bay shrimp, scallops, tortilla chips, poblano sauce, tomato sauce, tequila, salt and lime

24 per person

RISOTTO STATION

Creamy risotto served to order with choice of sautéed shrimp, grilled chicken, wild mushrooms, asparagus, sweet peas, broccoli florets, roasted tomatoes, Parmesan cheese, goat cheese and mozzarella

24 per person

RAMEN STATION

Broccoli, cauliflower, green onions, tofu, cilantro, assorted peppers, sliced jalapeños, vegetable and pork broth

Grilled chicken, sirloin strips and marinated pork

Chili sauce, Sriracha and ponzu

25 per person

PASTA STATION

Grilled gnocchi with southwest pesto sauce

Orecchiette pasta with grilled chicken, Italian sausage and arrabiata sauce

Fusilli pasta with spinach and basil ginger sauce

Freshly shaved Parmesan cheese and garlic bread

24 per person

BUILD-YOUR-OWN BRUSCHETTA BAR

Assorted breads and crostinis

Marinated tomatoes, white beans, mushrooms, grilled artichokes and peppers, garlic eggplant Parmesan spread, caramelized onions, olive tapenade, basil pesto, mozzarella, percorino cheese, goat cheese and Brie

Antipasto skewers with cured meats, tomatoes and select cheeses

27 per person



DISPLAYS

Chef attendant required at 200 per chef, with one chef per 100 people. Display stations are designed and prepared for a reception-style event. A minimum of three reception stations are required for reception-only events. Plasticware will be used for all events on the Sail Terrace. Seafood displays have a 25 person minimum.

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MEAT LOVER'S STATION

Marinated New Zealand lamb chop, grilled chicken kabob and braised beef short rib

Assorted vegetables and fingerling potatoes

28 per person

CREATE-YOUR-OWN GUACAMOLE AND SALSA STATION

Fresh creamy avocados, chopped tomatoes, onions, peppers, cilantro and assorted mix-ins served with tortilla chips

21 per person

CAESAR SALAD DISPLAY

Tender hearts of romaine, ciabatta croutons, shaved Parmigiano-Reggiano and Caesar dressing

20 per person

Add chicken | 22 per person

Add shrimp | 24 per person

BRUSSELS SPROUTS STATION

Fresh Brussels sprouts sautéed with choice of balsamic vinegar, bacon, garlic, roasted red bell peppers, yellow beets and mozzarella

20 per person

BAJA TACO BAR | CHOICE OF TWO

Carne asada, grilled seabass, achiote chicken or pork adobo

Served with guacamole, pico de gallo, grilled green onions, Oaxaca and Jack cheese, assorted house made salsas, corn and flour tortillas

28 per person

MACARONI AND CHEESE BAR

Lobster, rock shrimp, crab, roast turkey, grilled chicken, braised beef short ribs, grilled tofu and vegetarian ground meat

Broccoli, cauliflower, asparagus, olives, green onions, roasted red peppers, sliced jalapeños, black truffle peelings, pancetta bits, chipotle cheese and wild mushrooms

30 per person

GOURMET SLIDER STATION

Custom mini sliders made-to-order with choice of beef, chicken and turkey patty or roasted vegetables

Cheddar, pepper jack cheese, goat cheese, blue cheese, caramelized onions, bacon, sautéed mushrooms, baby greens, Roma tomatoes, shallots and garlic tater tots

30 per person



DISPLAYS

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TAKE ME OUT TO THE BALLGAME

SLIDERS

Mini hamburgers with grilled onions, red peppers and melted mozzarella served on a warm mini roll

Slow roasted pork sliders with hickory barbecue, smoked chili and apple relish served on a freshly baked roll

Vegetable patty served on a gluten free bun

Hot dogs with ketchup, Dijon and horseradish mustards, diced onions and pickles

Assorted aiolis | Chipotle, Sriracha, basil and garlic

Choice of potato wedges, garlic tater tots or sweet potato fries

SEASONAL VEGETABLE DISPLAY

Local vegetables served fresh, grilled and house pickled with blue cheese, herb buttermilk dip and red pepper hummus

DESSERTS

Individual bags of Cracker Jacks

Chocolate chip, sugar and peanut butter cookies

70 per person



CARVINGS

Chef attendant required at 200 per chef, with one chef per 100 people for two hours of service.

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HERB MARINATED BEEF TENDERLOIN

Green peppercorn sauce, dinner rolls, mayonnaise, Dijon mustard, whole grain mustard and horseradish crème fraîche

700 per station (serves 20)

CHAR CRUSTED BARON OF BEEF

Worcestershire jus, dinner rolls, mayonnaise, Dijon mustard, whole grain mustard and horseradish crème fraîche

780 per station (serves 75)

PAN SEARED SLOW ROASTED PRIME RIB

Au jus, horseradish crème fraîche, dinner rolls, mayonnaise, Dijon mustard, whole grain mustard and horseradish crème fraîche

640 per station (serves 20)

ROSEMARY GARLIC LEG OF LAMB

Natural jus, mint pesto and dinner rolls

575 per station (serves 25)

FENNEL RUBBED PORK ROAST

Lemon aioli, fruit salsa and dinner rolls

575 per station (serves 20)

CLASSIC ROAST TURKEY

Old fashioned gravy, cranberry sauce, herb stuffing and dinner rolls

575 per station (serves 25)

PINEAPPLE GLAZED HAM

Fruit chutney and dinner rolls

575 per station (serves 30)

GRILLED SALMON

Dill lemon garlic sauce and Mediterranean relish

525 per station (serves 20)



PLATED

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SOUPS

Omni signature crab bisque with sherry foam

Minestrone soup with grilled crostini

Butternut squash soup drizzled with nut oil

Tomato basil bisque with a goat cheese crostini

Wild mushroom cream soup with en croûte

SALADS

PARMA CAESAR

Hearts of romaine, shaved prosciutto di parma, fresh mozzarella and classic Caesar dressing

PANZANELLA SALAD

Spinach, arugula, caper berries, pancetta, Gorgonzola, cucumbers, sun-dried tomato focaccia and basil vinaigrette

CAPRESE SALAD

Heirloom tomatoes, fresh mozzarella, sun-dried tomato pesto, black olive crostini and basil vinaigrette

ROASTED ARTICHOKE SALAD

Mixed greens, roasted artichokes, garlic, shallots, peppers, crisp pancetta and shallot vinaigrette dressing

GRILLED WHITE PEACH & TATSOI SALAD

Citrus vinaigrette, cucumber ring with tatsoi greens, goat cheese, pancetta crisp and chopped pecans with a grilled peach on top

HARVEST SALAD

Arugula, roasted red beets, butternut squash, goat cheese crumbles, pistachio vinaigrette and crispy shallots

BEEF ENTRÉES

BONE IN BEEF RIBEYE STEAK

Mushroom and potato hash, corn nage, barbecue sauce and buttermilk onion rings

90 per person

BEEF TENDERLOIN MEDALLIONS

Seasonal baby vegetables, twice baked potatoes and green peppercorn sauce

92 per person

BRAISED BEEF SHORT RIB OSO BUCCO STYLE

Porcini mashed potatoes, haricot verts and chipotle demi

92 per person

POULTRY ENTRÉES

FREE RANGE CHICKEN BREAST

Roasted garlic mashed potatoes and parsley jus

77 per person

CHAR-CRUSTED CHICKEN BREAST

Twice baked fingerling potatoes, baby vegetables and natural jus

77 per person

HERB ROASTED CHICKEN BREAST

Stuffed with shrimp, spinach, roasted red potatoes and mustard thyme jus

78 per person



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FISH ENTRÉES

CRISPY SKINNED SALMON

Risotto nicoise fine herbs

80 per person

PAN SEARED NORTHERN HALIBUT

Cream cheese mashed potatoes, jade sauce and petite shiso

84 per person

CRUSTED CHILEAN SEA BASS

Mediterranean relish, grilled new potatoes and baby carrots

market

VEGETARIAN ENTRÉES

(priced with main entrée selection)

GRILLED VEGETABLE STACK

Portobello mushroom, onions, tomatoes, zucchini, yellow squash and eggplant served over chef's risotto with a balsamic reduction

PORTOBELLO RAVIOLI

Roma tomatoes, baby spinach and Parmigiano-Reggiano with thyme cream sauce

PASTA AND VEGETARIAN MEATBALLS

Spinach pasta and vegetarian meatballs with garlic mushroom oil

DUAL ENTRÉES

BLACKENED CHICKEN BREAST AND CRISPY PRAWN

Lemon thyme risotto and vegetable stuffed tomato with horseradish cream sauce

86 per person

MARINATED CHICKEN AND GRILLED SALMON

Basmati rice and roasted green beans with ginger sesame seed sauce

86 per person

PETIT FILET MIGNON AND CHICKEN BREAST

Sun-dried tomato and black olive risotto with asparagus, zinfandel glaze and micro rainbow mix

96 per person

BEEF SHORT RIB AND GRILLED JUMBO SHRIMP

Roasted root vegetables, twice baked potato cups and porcini mushrooms with madeira jus

98 per person

CRUSTED SEA BASS AND MARYLAND-STYLE CRAB CAKE

Black truffle potato galette, roasted garlic and baby vegetables with zinfandel glaze and porcini oil drizzle

102 per person



PLATED

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DESSERTS

White chocolate macadamia nut cheesecake with strawberry sauce and a chocolate swirl stick

Crème brûlée tart with fresh seasonal berries

Double fudge cake with caramel sauce

Dulce de leche with cajeta sauce

Chocolate mousse trilogy with chantilly cream and raspberry coulis

Tiramisu with a chocolate cylinder and espresso anglaise

Chocolate hazelnut mousse dome with raspberry coulis

Raspberry chocolate almond cake with forest berry

Pistachio cheesecake with crème anglaise

Berry crumble cake with cinnamon and sugar dust

Mango mousse cake with lime coulis





BUFFETS

All dinner buffets are served with your choice of freshly brewed regular coffee, decaffeinated coffee and assorted hot teas. Add 10 per person for all buffets with 25 people or less.

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OMNI BARBECUE

STARTERS

Watercress and cabbage salad | Apples, walnuts and shallot vinaigrette

Charred corn salad | Cilantro vinaigrette

ENTRÉES

Oven braised baby back ribs with garlic gold baby potatoes

Maple horseradish barbecue salmon with seasonal garden vegetable stir fry

Glazed grilled free range chicken with white bean and mushroom casserole

ACCOMPANIMENTS

Wedge-cut fries

Fresh corn on the cob with butter, spicy Cajun sauce and Parmesan cheese

Smoked baked beans

Corn muffins

DESSERT

Mason jar dessert display with lemon tarts and strawberry shortcake

86 per person

MEXICAN FIESTA

STARTERS

Sopa de tortilla | Crispy tortilla strips, pickled cilantro, and queso fresco

Baja salad | Nopales, red onions, tomatoes and chipotle dressing

ENTRÉES

Swordfish veracruz with olives, peppers, scallions, chimichurri marinade and cilantro rice

Grilled coriander chicken with red mole sauce and Southwest pesto fingerling potatoes

Adobo rubbed prime rib with green beans and tomato fricassee tequila butter

ACCOMPANIMENTS

Warm corn and flour tortillas

Queso fresco, pico de gallo, guacamole, salsa verde, salsa roja and chili sour cream

DESSERTS

Chocolate bread pudding with dried cherries

Old fashioned carrot cake

88 per person



BUFFETS

All dinner buffets are served with your choice of freshly brewed regular coffee, decaffeinated coffee and assorted hot teas. Add 10 per person for all buffets with 25 people or less.

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OMNI ELEGANCE

STARTERS

Roasted potato soup | Green onion fondue

Organic green salad | Sliced hearts of palm, heirloom cherry tomatoes, organic mixed greens and champagne vinaigrette

Red endive salad | Baby pears, candied walnuts and roquefort cheese

ENTRÉES

Pan roasted sea bass with roasted tomato risotto

Herb grilled chicken breast with asparagus and artichoke fricassee

NY steak with garlic roasted gold potatoes and mushroom ragout

Kabocha squash ravioli with goat cheese cream sauce

ACCOMPANIMENTS

Chef's selection of seasonal vegetables

Assorted rolls served with butter

DESSERTS

Opera cake | Almond sponge cake, coffee syrup and butter cream covered with chocolate glaze

White chocolate blackberry cheesecake

96 per person



BUFFETS

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BUILD-YOUR-OWN DINNER

SOUPS | CHOICE OF ONE

French onion

Roasted corn chowder

Green pea

Asparagus

Tomato bisque

SALADS | CHOICE OF TWO

Cucumber and feta salad | Tomatoes, red onions, Kalamata olives and thyme vinaigrette

Insalata Toscana | Baby arugula, chickpeas, red onions, yellow and red cherry tomatoes, crispy pancetta and oregano vinaigrette

Parsley tabbouleh | Bulgur wheat, diced tomatoes, red onions and lemon vinaigrette

Grilled fennel and frisee salad | Red wine poached petite pears, sweet bacon, raspberries, Gorgonzola cheese and pistachio vinaigrette

ENTRÉES | CHOICE OF THREE

Herb grilled chicken with vegetable orzo and walnut sauce

Chicken coq au vin with burgundy

Seafood risotto paella

Grilled salmon with beluga lentils and saffron sauce

Marinated flank steak with egg noodles and zinfandel mushroom sauce

Spicy rub NY steak with wild rice and chipotle demi-glace

Roasted pork loin with grilled vegetables and pomegranate sauce

Roasted boneless leg of lamb with braised Swiss cheese chard and mint chutney

Portobello ravioli with Roma tomatoes, thyme cream sauce, baby spinach and Parmigiano-Reggiano

DESSERT | CHOICE OF TWO

Red velvet orange cake

Mango mousse cake

Berry crumble cake

Pistachio cheesecake

New York cheesecake

92 per person



EXPRESS BUFFETS

All dinner buffets are served with your choice of freshly brewed regular coffee, decaffeinated coffee and assorted hot teas. For groups with 25 people or less.

Prices are subject to a 25% service charge and a prevailing sales tax. All menus and prices are subject to change without notice.

EXPRESS DINNER BUFFET #1

STARTERS

Coriander beef barley soup | Crispy tortilla strips

Ensalada Santa Fe | Hearts of romaine, orange, jicama, roasted tomatoes, pinones and chipotle dressing

ENTRÉES

Chicken enchiladas with lettuce, radishes, olives, Jack cheese and sour cream

Carne asada with grilled skirt steak, cilantro rice and grilled onions

ACCOMPANIMENTS

Warm flour tortillas, salsa and guacamole

DESSERT

Mexican flan with pistachio roulade

80 per person

EXPRESS DINNER BUFFET #2

STARTERS

Omni signature crab bisque | Sherry foam

Watercress and baby greens salad | Candied walnuts, raspberries, goat cheese and cassis vinaigrette

ENTRÉES

Basil crusted sea bass with green asparagus, fingerling potatoes and citrus sauce

Walnut crusted pork chop with baby pears, Parma prosciutto, zinfandel glaze and ciabatta rolls with sun-dried tomato butter

DESSERT

Chocolate mousse bombe and navan crème brûlée spoons

82 per person

EXPRESS DINNER BUFFET #3

STARTERS

Miso soup | Sesame crackers

Ahi salad | Grilled sesame seeds, ahi cucumber and seaweed salad

ENTRÉES

Grilled northern halibut with taro root mashed potatoes, lotus root chips and baby bok choy

Korean marinated steak with jasmine rice, kimchi and teriyaki glaze

DESSERTS

Mango mousse cake

White chocolate macadamia cheesecake

82 per person



RECEPTION DISPLAYS

Dessert reception displays and stations are served with your choice of freshly brewed regular coffee, decaffeinated coffee and assorted hot teas. Chef attendant required for Fire and Ice, Who Wants Ice Cream and Flaming Finale stations at 200 per chef, with one chef per 100 people for two hours of service.

Prices are subject to a 25% service charge and a prevailing sales tax. All menus and prices are subject to change without notice.

CHOCOLATE PLUNGE

Colossal strawberries, pineapples and orange slices, marshmallows and brownie bites

Dark chocolate | 20 per person

Milk chocolate | 18 per person

DECADENT DESSERT DISPLAY

Petite cakes, tarts, dessert shots and assorted mini cupcakes

20 per person

FIRE AND ICE

House made s'mores and classic ice cream sandwiches

Choice of assorted cookies or graham crackers

Assorted toppings | Nuts, sprinkles, chocolate chips and M&Ms

18 per person

CLASSIC DINER DESSERTS

Strawberry shortcake

Nutella, banana and peanut butter cake

Key lime pie

Red velvet cake with cream cheese frosting

Cinnamon apple pie

Pineapple upside down cake

20 per person

WHO WANTS ICE CREAM?

Choice of two | Vanilla, chocolate, strawberry or coffee ice cream

Bananas, cherries, chopped nuts, chocolate sprinkles, marshmallows, brownie bites, M&M's, crushed Whoppers, crushed Oreos, waffle cone bites and chocolate bananas

Cookies, graham cracker, chocolate sauce, caramel sauce and whipped cream

Classic root beer floats

20 per person

FLAMING FINALE

Bananas Foster | Fresh sliced bananas sautéed with butter, brown sugar and rum served over vanilla ice cream

Dessert crepes with assorted fruits, sweet fillings and cherries Jubilee with Grand Marnier

24 per person



BEVERAGES

Host bar prices are exclusive of tax and service charge. Cash bar prices are inclusive of tax.

Prices are subject to a 25% service charge and a prevailing sales tax. All menus and prices are subject to change without notice.

HOST BAR

- Deluxe brand | 13 per drink
- Premium brand | 15 per drink
- Domestic beer | 9 per drink
- Imported and micro beer | 10 per drink
- Deluxe chardonnay | 13 per drink
- Deluxe cabernet | 13 per drink
- Premium chardonnay | 15 per drink
- Premium cabernet | 15 per drink
- Martini | 18 per drink
- Cordials | 18 per drink
- Mineral water | 7 per drink
- Soft drinks | 7 per drink

CASH BAR

- Deluxe brand | 13 per drink
- Premium brand | 15 per drink
- Domestic beer | 9 per drink
- Imported and micro beer | 10 per drink
- Deluxe chardonnay | 13 per drink
- Deluxe cabernet | 13 per drink
- Premium chardonnay | 15 per drink
- Premium cabernet | 15 per drink
- Martini | 18 per drink
- Cordials | 18 per drink
- Mineral water | 7 per drink
- Soft drinks | 7 per drink

DELUXE WINE SELECTION

- M•A•N
- Cabernet sauvignon
- Chardonnay
- Merlot

PREMIUM WINE SELECTION

- HAYES RANCH
- Cabernet sauvignon
- Chardonnay
- Merlot



BEVERAGES

A 175 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 a 25% service charge and a prevailing sales tax. All menus and prices are subject to change without notice.

DELUXE BRANDS

Vodka | Svedka
Gin | Tanqueray
Tequila | Sauza Blanco
Rum | Bacardi
Scotch | J & B
Bourbon | Jim Beam
Cognac | Hennessy VS

PREMIUM BRANDS

Vodka | Ketel One
Gin | Bombay Sapphire
Tequila | Herradura Silver
Rum | Captain Morgan
Scotch | Glenfiddich
Bourbon | Maker's Mark
Cognac | Remy Martin VSOP

CORDIALS

Sambuca
Grand Marnier
Amaretto
Bailey's Irish Cream
Kahlua

DOMESTIC BEERS

Budweiser
Bud Light
Coors Light
Miller Lite
Michelob Ultra

IMPORTED/MICRO BEERS

Corona Extra
Sam Adams Lager
Heineken
Stella Artois
Stone
Karl Strauss
Assorted local microbrews



BEVERAGES

A 175 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 a 25% service charge and a prevailing sales tax. All menus and prices are subject to change without notice.

CALIFORNIA CLASSIC BEVERAGE ADD ONS

SPIRITS

Henebery Rye whiskey

Malahat Silver rum

Cutwater Fugu vodka

You & Yours Sunday gin

Malahat Straight bourbon

15 per drink

BEER

Karl Strauss Red Trolley Ale

Ballast Point Sculpin IPA

Stone Delicious IPA

Mission Blonde

Coronado Orange Ave. Wit

10 per drink

WINE

Callaway cabernet sauvignon

Callaway hybrid red blend

Callaway sauvignon blanc

Callaway chardonnay

15 per drink

OMNI SIGNATURE COCKTAILS AND BREWS

SIGNATURE COCKTAILS

House made sangria | Red wine, seasonal fruits and flavors

Fresh berry mojitos | Standard mojito or add fresh strawberries, raspberries, black berries or blueberries

Customized specialty martini | Created specifically for you by our bar manager to enhance your event

18 per drink

BUILD YOUR OWN BLOODY MARY

Vodka | Choice of Absolute, Kettle One or Stoli, bloody mary mix and V8

Assorted condiments and toppings | Lemon wedges, lime wedges, Worcestershire sauce, Tabasco, celery salt, salt and pepper, pickled green beans, celery stalks, green olives, jalapeño stuffed olives and pickle spears

18 per person, per hour

MIMOSA STATION

Sparkling wine with assorted fruit juices and nectars

Garnishes | Strawberries, raspberries, blackberries and blueberries

18 per person, per hour

DELUXE BRANDS

First hour | 30 per person

Two hours | 45 per person

Three hours | 60 per person

Four hours | 75 per person

PREMIUM BRANDS

First hour | 36 per person

Two hours | 49 per person

Three hours | 64 per person

Four hours | 79 per person



BEVERAGES

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

Prices are subject to a 25% service charge and a prevailing sales tax. All menus and prices are subject to change without notice.

WINE

SWEET SPARKLING WINES

Kenwood Vineyards, “Yulupa Cuvée” California (NV) | brut | 45 per bottle

DRY SPARKLING WINES & CHAMPAGNE

Ruffino, Veneto, Italy (NV) | prosecco | 45 per bottle

Piper Sonoma, Sonoma County, California (NV) | brut | 58 per bottle

Chandon, California | rosé | 60 per bottle

Moët & Chandon, “Impérial,” France (NV) | Champagne | 130 per bottle

SWEET & OFF-DRY WHITE/BLUSH WINES

Ruffino, Piedmont, Italy | Moscato d’Asti | 46 per bottle

Chateau Ste. Michelle, Columbia Valley, Washington | riesling | 43 per bottle

Joel Gott, California | sauvignon blanc | 45 per bottle

Santa Christina | pinot grigio | 52 per bottle

Kris, Delle Venezie, Italy | pinot grigio | 50 per bottle

Nobillo | sauvignon blanc | 46 per bottle

Kim Crawford, Marlborough, New Zealand | sauvignon blanc | 60 per bottle

Stonehedge, California | chardonnay | 45 per bottle

Hayes Ranch, California | chardonnay | 53 per bottle

M•A•N, South Africa | chardonnay | 42 per bottle

Franciscan, Napa Valley, California | chardonnay | 51 per bottle

FULL INTENSITY WHITE WINES

Hidden Crush | chardonnay | 44 per bottle

Artesa | chardonnay | 65 per bottle

Sonoma Cutrer, Sonoma Coast, California | chardonnay | 69 per bottle

LIGHT INTENSITY RED WINES

Willamette Valley Vineyards, “Whole Cluster,” Willamette Valley, Oregon | pinot noir | 62 per bottle

Wild Horse, Santa Barbara, California | pinot noir | 65 per bottle

Veramonte, Aconcagua, Chile | pinot noir | 44 per bottle

Estancia, Monterey County, California | pinot noir | 45 per bottle

Argyle, “Reserve,” Willamette Valley, Oregon | pinot noir | 86 per bottle



BEVERAGES

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

Prices are subject to a 25% service charge and a prevailing sales tax. All menus and prices are subject to change without notice.

WINE

MEDIUM INTENSITY RED WINES

McWilliam's, Hanwood Estate, South Eastern Australia | shiraz | 44 per bottle

M•A•N, South Africa | merlot | 42 per bottle

Terrazas De Los Andes, "Altos Del Plata" Mendoza, Argentina | malbec | 45 per bottle

Genesis By Hogue, Columbia Valley, Washington, 2007 | Meritage | 44 per bottle

Marqués De Riscal, Reserva, Spain 2006 | Rioja 66 per bottle

Banfi, Riserva, Tuscany, Italy | Chianti classico 54 per bottle

M•A•N, South Africa | cabernet sauvignon 42 per bottle

William Hill Winery, Central Coast, California | cabernet sauvignon | 56 per bottle

Hayes Ranch, California | merlot | 53 per bottle

Franciscan, Napa Valley, California | merlot 78 per bottle

Cain, Napa Valley, California, NV8 | cuvée 92 per bottle

Chalone Vineyard, Monterey County, California | cabernet sauvignon | 46 per bottle

FULL INTENSITY RED WINES

Hayes Ranch, California | cabernet sauvignon 53 per bottle

Seghesio, Sonoma County, California | zinfandel 67 per bottle

Franciscan, "Estate," Napa Valley, California | cabernet sauvignon | 78 per bottle

Honig, Napa Valley, California | cabernet sauvignon 102 per bottle



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 would 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.

GUEST ROOM AMENITIES

An array of creative, specialty gifts are available through the hotel for delivery to guest rooms. Please ask your Conference Services Manager for a complete list.

FOOD AND BEVERAGE SERVICE POLICIES

Our 2019 menus have been created by our executive chef Mauricio Enriquez based on his specialties and what works well within group settings. 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 free 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.

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 special lock on a room, only you, the staff you designate to us and the security department will have access to this room.



EVENT 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 and 3% over the guarantee of functions 500 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 only one menu per event may be selected.

TIMING OF FUNCTIONS

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 set-up within 24 hours of the event, a labor fee may be charged. Charges begin at 150 per room. If additional space is added after signature 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 occurred 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 200 per attendant for each two hour serve time period. Breakfast is 5 per guest for groups with less than 25 attendees on buffets not listed as continental breakfasts. Lunch is 10 per guest for groups with less than 25 attendees on lunch buffets. Price also increases for groups with less than 25 on dinner buffets, not listed as express. Each bar requires a minimum expenditure of 500. If this minimum is not met, a 175 bartender charge will apply. Allow one bartender per 100 guests. A 175 bartender fee will apply for all hospitalities up to four hours, additional hours at 35 per hour.



EVENT INFORMATION

PLATED VS. BUFFETS

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 nametag.

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 TECHNOLOGY

Omni maintains a full service, on-site event technology department through Encore technologies. 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. Encore technologies 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. Encore technologies director of event technology, Tim Mayfield, is available for any questions or requests for proposal. He may be reached at Tim.Mayfield@Encore-US.com or 619-645-6512.

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.



EVENT INFORMATION

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.

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. Advance deposits or total prepayment may be required based on direct bill status. Please contact your convention services or catering manager if you are interested in being set up for direct billing. If direct bill is not established, a full prepayment or credit card on file will be required before setting up a master account. 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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