

OMNI NEW HAVEN HOTEL AT YALE
WEDDING MENUS





A DAY *UNLIKE* ANY OTHER
SHOULD
HAPPEN

AT A PLACE UNLIKE ANY OTHER.

YOUR STORY STARTS HERE.

Whether we're hosting your wedding reception, rehearsal dinner or celebratory 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. Omni New Haven Hotel's experienced wedding team will be here for you every step of the way — partnering with your wedding coordinator from your first planning meeting to your final toast. So you can focus on what matters most — making memories that last a lifetime. Let these packages serve as a guide, not as a limitation. Our team is ready to tailor a package perfect for your special day.





TRADITIONAL PACKAGE

White glove butler passed hors d'oeuvres, Champagne toast, white floor length table linens, four course dinner service, five hour open bar and bridal suite.

24% taxable service charge and an applicable sales tax will be added to all charges.

HORS D'OEUVRES | CHOICE OF FIVE

COLD

Olive and goat cheese | Herb toast, olive relish and pinot noir raisin

House smoked salmon | Cucumber, dill and lemon cream

Compress watermelon | Lime and simple syrup

Tomato mozzarella | Herb toast, balsamic onions and fennel pollen

Deviled eggs | Truffle and parsley

WARM

Chicken potstickers | Chicken, cabbage, carrot, green onion and sesame

Chicken Wellington | Mushroom, shallot and puff pastry

Drunken apricot | Champagne, goat cheese, tarragon and fennel aioli

House crab cake | Lemon aioli and tarragon

FIRST COURSE | CHOICE OF ONE

FARM VEGETABLE SALAD

Mixed greens, cucumbers, tomatoes, red onions, seeds and buttermilk vinaigrette

CUCUMBER SALAD

Baby gem, red onions, dill with white balsamic vinaigrette

ARTISAN GREENS

Palm, orange, radishes, cucumbers and sesame vinaigrette

FIRE ROASTED TOMATO BISQUE

Garlic croutons

BEVERAGES

LIQUOR

Svedka vodka, Seagram's gin, Castillo rum, Evan Williams bourbon, Sauza Blanco tequila, J&B scotch, Seagram's 7 whiskey and Hennessy VS

BEERS

Domestic and imported

WINE

House chardonnay, white zinfandel, merlot and cabernet sauvignon

NONALCOHOLIC

Juices and soft drinks

TRADITIONAL PACKAGE

White glove butler passed hors d'oeuvres, Champagne toast, white floor length table linens, four course dinner service, five hour open bar and bridal suite.

24% taxable service charge and an applicable sales tax will be added to all charges.

SECOND COURSE

INTERMEZZO

ENTRÉES | CHOICE OF TWO

PAN ROASTED BREAST OF CHICKEN

Whipped potatoes, maple roasted Brussels sprouts and mustard jus

BRINED PORK LOIN

Sweet potatoes and pickled green tomatoes

HONEY ROASTED SALMON

Corn purée, spinach and basil

GRILLED LOCAL SEA BASS

Carrots, bok choy and tomatoes

NEW YORK STRIP STEAK

Spinach, bacon and warm potato salad

PETITE FILET MIGNON

Potatoes, asparagus, shiitake and black garlic

BRAISED SHORT RIBS

Mashed potatoes, broccolini, pickled onions, radishes and aromatic natural jus

SWEET FINISH

Custom wedding cake

Freshly brewed Shade Grown coffee

Assorted teas

105 per person





ELEGANT PACKAGE

White glove butler passed hors d'oeuvres, Champagne toast, white floor length table linens, four course dinner service, five hour open bar, bridal suite and evening parking.

24% taxable service charge and an applicable sales tax will be added to all charges.

HORS D'OEUVRES | CHOICE OF FIVE

COLD

Olive and goat cheese | Herb toast, olive relish and pinot noir raisin

House smoked salmon | Cucumber, dill and lemon cream

Compress watermelon | Lime and simple syrup

Tomato mozzarella | Herb toast, balsamic onions and fennel pollen

Deviled eggs | Truffle and parsley

WARM

Chicken Wellington | Mushrooms, shallots and puff pastry

Drunken apricot | Champagne, goat cheese, tarragon and fennel aioli

Short rib puff | Boursin, chives and puff pastry

Fried blue point oyster | Lemon aioli and dill

Wild mushroom profiterole | Asiago, roasted mushrooms and thyme

DISPLAYS

LOCAL AND INTERNATIONAL CHEESES

Walnuts, honey, jams, lavosh crackers and grilled baguettes

THE CRUDITÉ

Radishes, carrots, celery, peppers, cauliflower, broccoli, bleu stilton dip and ranch dressing

BEVERAGES

LIQUOR

Absolut vodka, Beefeater gin, Bacardi Light rum, Jim Beam bourbon, Sauza Hornitos tequila, Johnnie Walker Red scotch, Canadian Club whiskey and Hennessy VS

BEERS

Domestic and imported

WINE

House chardonnay, white zinfandel, merlot and cabernet sauvignon

NONALCOHOLIC

Juices and soft drinks

ELEGANT PACKAGE

White glove butler passed hors d'oeuvres, Champagne toast, white floor length table linens, four course dinner service, five hour open bar, bridal suite and evening parking.

24% taxable service charge and an applicable sales tax will be added to all charges.

FIRST COURSE | CHOICE OF ONE

FARM VEGETABLE SALAD

Mixed greens, cucumbers, tomatoes, red onions, seeds and buttermilk vinaigrette

CUCUMBER SALAD

Baby gem, red onions, dill and white balsamic vinaigrette

ARTISAN GREENS

Palm, orange, radishes, cucumbers with sesame vinaigrette

FIRE ROASTED TOMATO BISQUE

Garlic croutons

SECOND COURSE

INTERMEZZO

ENTRÉES | CHOICE OF TWO

PAN ROASTED BREAST OF CHICKEN

Whipped potatoes, maple roasted Brussels sprouts and mustard jus

BRINED PORK LOIN

Sweet potatoes and pickled green tomatoes

HONEY ROASTED SALMON

Corn purée, spinach and basil

GRILLED LOCAL SEA BASS

Carrots, bok choy and tomatoes

NEW YORK STRIP STEAK

Spinach, bacon and warm potato salad

FILET MIGNON

Potatoes, asparagus, shiitake and black garlic

BRAISED SHORT RIBS

Mashed potatoes, broccolini, pickled onions, radishes and aromatic natural jus

SWEET FINISH

Custom wedding cake

Freshly brewed Shade Grown coffee

Assorted teas

125 *per person*





PREMIER PACKAGE

White glove butler passed hors d'oeuvres, Champagne toast, white floor length table linens, five course dinner service, five hour open bar, bridal suite, wine service with dinner and evening parking.

24% taxable service charge and an applicable sales tax will be added to all charges.

HORS D'OEUVRES | CHOICE OF FIVE

COLD

Olive and goat cheese | Herb toast, olive relish and pinot noir raisin

House smoked salmon | Cucumber, dill and lemon cream

Compress watermelon | Lime and simple syrup

Tomato mozzarella | Herb toast, balsamic onions and fennel pollen

Deviled eggs | Truffle and parsley

WARM

Chicken Wellington | Mushrooms, shallots and puff pastry

Drunken apricot | Champagne, goat cheese, tarragon and fennel aioli

Short rib puff | Boursin, chives and puff pastry

Fried blue point oyster | Lemon aioli and dill

Wild mushroom profiterole | Asiago, roasted mushrooms and thyme

Lollipop lamb | Chimichurri and mint

DISPLAYS

LOCAL AND INTERNATIONAL CHEESES

Walnuts, honey, jams, lavosh crackers and grilled baguettes

THE CRUDITÉ

Radishes, carrots, celery, peppers, cauliflower, broccoli, blue stilton dip and ranch dressing

BEVERAGES

LIQUOR

Tito's vodka, Aviation gin, Sailor Jerry rum, Elijah Craig Bourbon, Patrón Silver tequila, Monkey Shoulder scotch, Crown Royal whiskey and Hennessy VSOP

BEERS

Domestic and imported

WINE

House chardonnay, white zinfandel, merlot and cabernet sauvignon

NONALCOHOLIC

Juices and soft drinks

PREMIER PACKAGE

White glove butler passed hors d'oeuvres, Champagne toast, white floor length table linens, five course dinner service, five hour open bar, bridal suite, wine service with dinner and evening parking.

24% taxable service charge and an applicable sales tax will be added to all charges.

FIRST COURSE | CHOICE OF ONE

YELLOW TOMATO GAZPACHO

Cucumber, bell peppers and jalapeños

BUTTERNUT SQUASH SOUP

Lemons, green apples and pickled butternut squash

FIRE ROASTED TOMATO BISQUE

Garlic croutons

SECOND COURSE | CHOICE OF ONE

FARM VEGETABLE SALAD

Mixed greens, cucumbers, tomatoes, red onions, seeds and buttermilk vinaigrette

CUCUMBER SALAD

Baby gem, red onions, dill and white balsamic vinaigrette

ARTISAN GREENS

Palm, orange, radishes, cucumbers and sesame vinaigrette

THIRD COURSE

INTERMEZZO

ENTRÉES | CHOICE OF TWO

PAN SEARED BREAST OF CHICKEN

Whipped potatoes, maple roasted Brussels sprouts, mustard jus

BRINED PORK LOIN

Sweet potatoes and pickled green tomatoes

HONEY ROASTED SALMON

Corn purée, spinach and basil

GRILLED LOCAL SEA BASS

Carrots, bok choy and tomatoes

NEW YORK STRIP STEAK

Spinach, bacon and warm potato salad

FILET MIGNON

Potatoes, asparagus, shiitake and black garlic

BRAISED SHORT RIBS

Mashed potatoes, broccolini, pickled onions and aromatic natural jus

SWEET FINISH

Custom wedding cake

Freshly brewed Shade Grown coffee

Assorted teas

160 per person





CALL TODAY TO SPEAK WITH A WEDDING SPECIALIST.

OMNI NEW HAVEN HOTEL AT YALE • 203-772-6664

OMNIHOTELS.COM/NEWHAVEN

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