



OMNI WILLIAM PENN HOTEL

WEDDING BROCHURE



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 William Penn 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.

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PACKAGES

We are fully committed to making sure that your wedding day is nothing short of spectacular by filling it with love, laughter and those moments that you'll remember and cherish forever. From sampling culinary creations during your pre-wedding tasting to pampering your entire party with a spirited tea, every event leads up to the one you've been dreaming of most — your wedding day. Our wedding packages are designed with you in mind. We'll ensure that you enjoy your special day while we take care of the details.

THE CEREMONY

Omni William Penn Hotel offers multiple venues for your wedding ceremony. Site fee includes:

ELEGANT BALLROOM

- ◆ Wedding ceremony in one of our intimate ballrooms
- ◆ Ballroom chairs
- ◆ Linen covered staging

Prices starting at \$2,000

- ◆ Dedicated audiovisual technician, microphone and sound system
- ◆ At the conclusion of the ceremony, cocktail hour will begin

OUTDOOR CEREMONY | SEASONAL

- ◆ Wedding ceremony in Mellon Square Park (seasonal and pending city approval)
- ◆ Limited ballroom chairs
- ◆ Backup ballroom for inclement weather

Prices starting at \$2,500

- ◆ Dedicated audiovisual technician, microphone and sound system
- ◆ At the conclusion of the ceremony, cocktail hour will begin

Subject to a 24% taxable service charge and sales tax. All menus are subject to change.

PACKAGES

SILVER

WEDDING PACKAGE INCLUSIONS:

- ◆ Two cocktail hour buffet displays and three butler passed hors d'oeuvres
- ◆ Four-hour open bar
- ◆ Sparkling wine toast
- ◆ Custom two-course served dinner
- ◆ Complimentary upgraded accommodations for the wedding couple
- ◆ Champagne and strawberries in your suite
- ◆ Valet parking for the wedding couple
- ◆ On-site wedding reception captain
- ◆ Floor length linens for dinner rounds
- ◆ Banquet chairs
- ◆ Hospitality room for the wedding party
- ◆ Reduced guest room rate for your guests
- ◆ Complimentary cake cutting
- ◆ Menu tasting for the bride and groom

145 *per person*

ENHANCEMENTS:

- ◆ Espresso and cappuccino station
7 *per person* | 500 *barista fee, per two hours*
- ◆ Bar extension | 13 *per person, per hour*
- ◆ Upgrade to premium tier bar | 10 *per person*
- ◆ Omni William Penn Hotel menu's at each place setting | 2 *per person*

Subject to a 24% taxable service charge and sales tax. All menus are subject to change.





PACKAGES

GOLD

WEDDING PACKAGE INCLUSIONS:

- ◆ Butler passed hors d'oeuvres based on five pieces per guest and one buffet display
- ◆ Four-hour premium tier open bar
- ◆ Sparkling wine toast
- ◆ Custom two-course served dinner
- ◆ Complimentary upgraded accommodations for the wedding couple
- ◆ Champagne and strawberries in your suite
- ◆ Valet parking for the wedding couple

175 *per person*

ENHANCEMENTS:

- ◆ Espresso and cappuccino station
7 *per person* | 500 *barista fee, per two hours*
- ◆ Bar extension | 16 *per person, per hour*
- ◆ Increase buffet display to two | 15 *per person*

- ◆ On-site wedding reception captain
- ◆ Floor length linens for dinner rounds
- ◆ Banquet chairs
- ◆ Hospitality room for the wedding party
- ◆ Reduced guest room rate for your guests
- ◆ Complimentary cake cutting
- ◆ Menu tasting for the bride and groom

- ◆ Upgrade to deluxe tier bar | 8 *per person*
- ◆ Omni William Penn Hotel menu's at each place setting | 2 *per person*

Subject to a 24% taxable service charge and sales tax. All menus are subject to change.



PACKAGES

PLATINUM

WEDDING PACKAGE INCLUSIONS:

- ◆ Butler passed hors d'oeuvres based on five pieces per guest and two buffet displays
- ◆ Four-hour deluxe tier open bar
- ◆ Sparkling wine toast
- ◆ Custom two-course served dinner
- ◆ Tableside wine service with entrée
- ◆ Late night coffee station
- ◆ Complimentary upgraded accommodations for the wedding couple
- ◆ Champagne and strawberries in your suite
- ◆ On-site wedding reception captain
- ◆ Floor length linens for dinner rounds
- ◆ Banquet chairs
- ◆ Hospitality room for the wedding party
- ◆ Reduced guest room rate for your guests
- ◆ Complimentary cake cutting
- ◆ Omni William Penn Hotel menu's at each place setting
- ◆ Menu tasting for the bride and groom

215 *per person*

ENHANCEMENTS:

- ◆ Espresso and cappuccino station
7 *per person* | 500 *barista fee, per two hours*
- ◆ Bar extension | 18 *per person, per hour*
- ◆ Increase hors d'oeuvres to seven pieces per person | 14 *per person*
- ◆ Upgrade to ultra tier bar | 38 *per person*

Subject to a 24% taxable service charge and sales tax. All menus are subject to change.





MENUS

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

THE COCKTAIL HOUR

Silver package | Choice of two stations and three passed

Gold package | Choice of five passed and one station

Platinum package | Choice of five passed and two stations

HORS D'OEUVRES

PASSED CHILLED

Goat cheese and roasted pineapple habanero marmalade on bruschetta

Watermelon, goat cheese, aged balsamic and smoked sea salt served on a spoon

Brie, roasted sugar walnuts and Granny Smith apples

Mozzarella and prosciutto pinwheels

Torched Brie, apple chutney and balsamic glaze on bruschetta

Grapes with Roquefort almond coating

Balsamic roasted vegetables in a phyllo cup

Prosciutto and fig bruschetta

Beef carpaccio, Stilton cheese and onion jam

Chilled endive, goat cheese, figs and sugared pecans

Fig and blue cheese flatbread

Shrimp pineapple tostada | Cauliflower crisp

PASSED HOT

Vegetable spring roll with soy wasabi sauce

Boursin melted leek tart

Macaroni and cheese croquette

Fried artichoke and goat cheese beignet

Black bean spring roll with cilantro dip

Onion bacon jam tart

Hazelnut crusted chicken satay with Dijon dip

Chicken tender provençal, figs, olives and basil aioli

Pulled pork, Texas barbecue sauce and slaw

Wild mushroom and goat cheese Wellington

Buffalo chicken spring roll with blue cheese ranch dip

Port wine meatball skewer

STATION DISPLAYS

Domestic cheese | French bread and crackers

Sliced fruit | Mango ginger yogurt dip

Crudité | Seasonal vegetables served with your choice of roasted garlic hummus, mint cucumber yogurt and red pepper spread

ENHANCEMENTS

Prices are subject to a 24% taxable service charge and sales tax.
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COCKTAIL HOUR

PREMIUM PASSED HOT HORS D'OEUVRES

Crab stuffed mushroom caps | *add 8 each*

George's Bank sea scallop or shrimp, jalapeño bacon
and chili mayo | *add 8 each*

Lobster arancini | *add 8 each*

Baby lamb chop with pomegranate apricot glaze
add 8 each

Maryland crab cakes | *add 8 each*

PREMIUM PASSED COLD HORS D'OEUVRES

Seared tuna nacho | Wonton chip, cucumber, ginger
salsa, red chili and wasabi | *add 8 each*

Gulf shrimp cocktail shooter with caramelized
pineapple ketchup | *add 8 each*

Jumbo lump blue crab and sweet chili aioli served
on a spoon | *add 8 each*

Tuna poke with cucumber, pineapple and sesame
add 8 each





PREMIUM STATION DISPLAYS

Prices are subject to a 24% taxable service charge and sales tax.
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ANTIPASTO ALLA TOSCANA

Tomatoes, mozzarella, basil skewers, coppa salami, prosciutto, soppressata, figs, dates, marinated olives, cherry peppers, mushrooms, artichokes, eggplant, cipollini onions, spicy hummus and olive tapenade, pita, focaccia, bread sticks and ciabatta bread

21 per person

CHARCUTERIE BOARD

Cured imported and domestic meats and sausages | Prosciutto, soppressata and salami

Cornichon, pickled onions, mustards and crostini

21 per person

TAPENADE

Sun-dried tomatoes, eggplant, artichokes, black olives, goat cheese, walnuts and apple spice hummus

Breadsticks, lavash and flatbreads

15 per person



LOCALLY SOURCED CHEESE BOARD

Blue cheese, Cheddar, fromage blanc and aged cheeses

Roasted eggplant, tomatoes, pecans, green and black olives

Artisan bread and assorted crackers

17 per person

DINNER

Includes your choice of a soup or salad.

Prices are subject to a 24% taxable service charge and sales tax.

All menus and prices are subject to change.

FIRST COURSE | CHOICE OF ONE

SOUPS

Potato leek

Roasted heirloom tomato

Wild mushroom

Italian wedding

SALADS

Field greens | Belgian endive, grape tomatoes, balsamic vinaigrette and Boursin crostini

Mini wedge | Grape tomatoes, blue cheese, toasted pine nuts, bacon and blue cheese vinaigrette

Arugula | Pears, pecans, goat cheese, dates and Parmesan lychee vinaigrette

FIRST COURSE ENHANCEMENT

Duo soup and a salad course | *add 9 per person*

APPETIZER ENHANCEMENTS

Butternut squash ravioli | Brown butter, sage and toasted pine nuts | *add 11 per person*

Lobster, crab and shrimp martini with a tomato avocado gazpacho | *add 19 per person*

Blackened shrimp, grits, smoked Gouda, Creole butter and mustard greens | *add 18 per person*





SILVER PACKAGE

Includes your choice of one soup or salad, rolls with butter, fresh brewed coffee and tea.

Prices are subject to a 23% taxable service charge and sales tax. All menus and prices are subject to change.

ENTRÉES | CHOICE OF THREE

FROM THE LAND

Seared chicken breast provençale | Tomatoes, olives, capers, fennel, basil, olive oil and red wine

Herb crusted chicken breast | Fine herbs and garlic cream

Marinated grilled chicken breast | Bourbon glaze

Grilled Boston cut striploin of beef | Red wine mushroom sauce

FROM THE SEA

Lightly blackened snapper | Black bean roasted corn relish

Black pepper crusted Atlantic salmon | Pomegranate reduction

FROM THE GARDEN

Grilled tofu | Stir fry vegetables, ponzu sauce and sesame seeds

Wild mushroom leek risotto | Herbs, lemon zest and baked ricotta

ACCOMPANIMENTS | CHOICE OF TWO

Ranch Yukon Gold mash

Rice pilaf with sweet raisins

Fontina cheese risotto with fresh chives

Roasted pepper potatoes

Green beans and carrots

Squash medley

Glazed carrots

Ratatouille

THE BAR | FOUR HOURS

CALL TIER LIQUOR

145 per person

ENTRÉE ENHANCEMENT

Make the entrée a duo option with petit chicken breast and seafood entrée | *add 20 per person*





GOLD PACKAGE

Includes your choice of one soup or salad, rolls with butter, fresh brewed coffee and tea.

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

ENTRÉES | CHOICE OF THREE

FROM THE LAND

Seared chicken breast | Herbs and Boursin-roasted shallot cream

Chicken breast | Wild mushrooms, leeks, brioche and truffle scented jus

Chicken breast | Fontina cheese, prosciutto, arugula and garlic cream

Slow roasted prime rib of beef | Horseradish cream

FROM THE SEA

Mahi-mahi | Red curry, ginger and pineapple

Sumac roasted Atlantic salmon | Sweet chili glaze

Atlantic salmon | Cranberry chèvre crust and port wine reduction

FROM THE GARDEN

Tofu steak | Ancient grains, braised greens and shishito peppers

Portobello mushroom bayaldi | Israeli couscous and sun-dried tomato pesto

ACCOMPANIMENTS | CHOICE OF TWO

Dauphinoise potatoes

Grand Marnier cherry wild rice pilaf

Truffle scented fingerlings

Garlic and smoked paprika mash

Green beans, carrots and yellow squash

Sugar snap peas and gingered baby carrots

Squash medley and Bermuda onions

THE BAR | FOUR HOURS

PREMIUM TIER LIQUOR

175 per person

ENTRÉE ENHANCEMENT

Make the entrée a duo option with 6 oz. Boston strip loin and chicken entrée | *add 24 per person*

Make the entrée a duo option with 6 oz Boston strip loin and seafood entrée | *add 26 per person*

PLATINUM PACKAGE

Includes your choice of one soup or salad, rolls with butter, fresh brewed coffee and tea.

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

ENTRÉES | CHOICE OF THREE

FROM THE LAND

Juniper-sugar brined chicken breast airline | Gournay cheese

Chicken breast | Wild mushrooms, leeks, brioche and truffle scented jus

Chicken breast | Fontina cheese, prosciutto, arugula and garlic cream

Pepper crusted Black Angus filet mignon | Brandy peppercorn cream

Horseradish dusted short ribs | Port wine jus

FROM THE SEA

Red snapper | Bourbon maple glaze

Halibut filet | Seasonal

Jumbo lump crab cakes | Lemon caper beurre blanc

Crab stuffed shrimp

FROM THE GARDEN

Ratatouille tart | Eggplant, seasonal squashes, tomatoes, fresh herbs and flaky pastry

Tofu wild rice stuffed peppers | Wilted spinach and pomodoro sauce

Roasted cauliflower steak | Braised fennel, carrot purée and sumac oil

ACCOMPANIMENTS | CHOICE OF TWO

Dauphinoise potatoes

Truffle and Parmesan cheese risotto

Rosemary roasted fingerlings

Goat cheese chive mash

Green beans, carrots and yellow squash

Broccolini, charred peppers, garlic and olive oil

Asparagus spears, red pepper

Squash medley, Bermuda onions and red peppers

Roasted Brussel sprouts

THE BAR | FOUR HOURS

DELUXE TIER LIQUOR

215 per person

ENTRÉE ENHANCEMENT

Make the entrée a duo option with 6 oz. filet and chicken breast entrée | *add 27 per person*

Make the entrée a duo option with 6 oz. filet and seafood entrée | *add 30 per person*





SPECIALTY MENUS

Beverages available at the bar for event duration.

Prices are subject to a 24% taxable service charge and sales tax.

All menus and prices are subject to change.

UNDER 21 PACKAGE | YOUNG ADULTS 13 TO 20

Silver package | 116 *per person*

Gold package | 136 *per person*

Platinum package | 158 *per person*

CHILDREN'S PACKAGE | 12 AND UNDER

APPETIZERS | CHOICE OF ONE

Applesauce

Fresh fruit cup

Summer greens and ranch dressing

Cabbage patch crudité and ranch dip

Chicken noodle soup

minimum 10 people

ENTRÉE'S | CHOICE OF ONE

Chicken fingers, barbecue sauce and French fries

Penne pasta and meat tomato sauce

Seared beef sliders and French fries

Macaroni and cheese

BEVERAGES

Coca-Cola soft drinks, bottled waters and juices

60 per child

AFTERGLOW STATIONS

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

SLIDER BAR | CHOICE OF FOUR

Black Angus, pulled chicken, pulled pork, short rib and falafel

Chilled lobster roll
additional 8 per person

Gourmet toppings | Blue cheese, caramelized onions, Cheddar, tomatoes, pickles, ketchup and chipotle mayo

34 per person

TATER-TOTS A LOT STATION

Crispy tater-tots

Toppings | Spicy Cajun beef, chili con queso, jalapeños, salsa, guacamole, sour cream and Cheddar

15 per person

PUB GRUB STATION | CHOICE OF FOUR

Breaded chicken fingers | Honey mustard

Buffalo wings | Blue cheese and celery

Tortilla chips | Salsa and guacamole

Mozzarella cheese sticks | Spicy tomato sauce

Fried calamari | Peppers, lemon and cilantro

27 per person

SOFT PRETZEL STATION

Warm soft pretzels

Mustards | Cranberry, horseradish, jalapeño and yellow mustard

Toppings | Pink Hawaiian sea salt, black lava sea salt, coarse sea salt, poppy seeds, sesame seeds and flax seeds

15 per person

MEXICAN STATION

Chipotle beef, pork carnitas and garlic shrimp

Toppings | Cumin grilled vegetables, pico de gallo, salsa verde, black bean and corn salsa, jalapeños and sour cream

Corn tortillas

34 per person









ENHANCEMENTS

*Prices are subject to a 24% taxable service charge and sales tax.
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SWEET ENDINGS DESSERT STATION

Mini trifles | Bananas Foster and s'mores

Vanilla bean pots de crème with berries

Chocolate pâté with raspberries

Assorted house made truffles

Chocolate dipped strawberries

White and dark chocolate bark

Grand Marnier crème brûlée

Boston cream pie shooter

Chocolate cake pops

Assorted macarons

Carrot cake puffs

Confetti martini

Mini fruit tarts

Five selections | 27 per person

Six selections | 32 per person

Eight selections | 37 per person







BEVERAGE ENHANCEMENTS

Bartender required at 175 per bartender, for four hours.

Prices are subject to a 24% taxable service charge and sales tax.

All menus and prices are subject to change.

ULTRA BAR UPGRADE

ULTRA TIER LIQUORS

Grey Goose vodka, Tanqueray Ten gin, Mount Gay Eclipse rum, Woodford Reserve bourbon, Crown Royal whiskey, Johnnie Walker Black scotch, Bulleit rye and Jose Cuervo traditional tequila

ULTRA TIER WINES | DECOY BY DUCKHORN

Chardonnay, merlot, cabernet sauvignon, sauvignon blanc and pinot noir

CRAFT BEER ON DRAFT | CHOICE OF ONE

Sam Adams, Church Brew Works Thunderhop IPA, East End Brewery seasonal and North Country Brewing Station 33 Firehouse red ale

IMPORTED BEERS | CHOICE OF TWO

Corona, Heineken, Amstel Light and Penn Pilsner

DOMESTIC BEERS | CHOICE OF TWO

Budweiser, Miller Lite, Yuengling and Blue Moon

NON ALCOHOLIC

Coca-Cola soft drinks and bottled waters

Silver package | four hours | 56 per person

Gold package | four hours | 46 per person

Platinum package | four hours | 38 per person

Additonal hour | 25 per person





BEVERAGES

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

SIGNATURE COCKTAILS

SOMETHING BLUE

Citrus vodka, Blue Curacao, sours and a berry garnish

6 per person, per hour

UNFORGETTABLE

Pama pomegranate liquor, citrus vodka, Cointreau and lime juice

6 per person, per hour

THYME OF OUR LIFE

Sweet vermouth, bourbon, thyme simple syrup, orange bitters and a fig garnish

6 per person, per hour

EVER AFTER

Vodka, Chambord and sparkling white wine

6 per person, per hour

A PERFECT PEAR

Silver tequila, pear purée, lime juice, rosemary and ginger beer

7 per person, per hour

CALL ME HONEY

Spirit rye whiskey, lemon juice, honey simple syrup and garnished with a lemon twist

6 per person, per hour

CRAFT DRAFT BEER

Minimum three drafts and a maximum of six drafts

475 per sixtel



FAREWELL BREAKFAST

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

AMERICAN BUFFET

Sliced seasonal fruits
Breakfast pastries
Scrambled eggs | Chives, local Cheddar and salsa
Sautéed herb-roasted potatoes | Onions and peppers
Thick-cut French toast | Whipped butter and Vermont maple syrup
Applewood smoked bacon and pork sausage
Individual cereals
Greek yogurt | Berries, raisins and house made granola
Juices | Orange, grapefruit and cranberry
Premium coffee and hot tea
62 per person

BAGEL BREAKFAST BUFFET

Sliced seasonal fruits
Assorted bagels | Regular, veggie and whipped cream cheeses
Sliced smoked salmon | Tomatoes, red onions, chopped eggs and capers
Individual Greek yogurts
Juices | Orange, V8 and cranberry
Premium coffee and hot tea
36 per person

THREE RIVERS BREAKFAST BUFFET

Sliced seasonal fruits
Bananas Foster bread pudding
Scrambled eggs | Chives, local Cheddar and salsa
Biscuits and sausage gravy
Three cheese potato gratin
Buttermilk pancakes | Macerated berries and Vermont maple syrup
Applewood smoked bacon
Individual cereals
Greek yogurt | Berries, raisins and house made granola
Juices | Orange, grapefruit and cranberry
Premium coffee and hot tea
59 per person

DELUXE CONTINENTAL BUFFET

Sliced seasonal fruits
Breakfast pastries | Mini muffins, jams and butter
Individual fruit yogurts
Juices | Orange, grapefruit and cranberry
Premium coffee and hot tea
35 per person





BRUNCH STATION ENHANCEMENTS

Culinary attendant required at 185 per attendant, per two hours.
Bartender required at 175 per bartender, for four hours.

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

MADE-TO-ORDER OMELETS AND EGGS

Cage-free eggs, cholesterol free eggs, egg whites,
bacon, sausage, ham, mushrooms, spinach, scallions,
peppers, tomatoes, feta and Cheddar

13 per person



BUILD-YOUR-OWN BLOODY MARY AND MIMOSA BAR

ALCOHOL

Absolut vodka, Tanqueray gin, Jack Daniel's

Black Label bourbon, Seagram's VO whiskey, Sauza
Blanco tequila, sparkling wine, Prosecco and Chambord

JUICES

Grapefruit, orange, cranberry, pomegranate, tomato
and pineapple

CONDIMENTS

Celery, bacon strips, pickle spears, lemons, limes, pearl
onions, blue cheese stuffed olives, pimento stuffed
olives, pitted black olives, pepperoncini, gherkins,
horseradish, jalapeños, cucumber slices, cheese
squares, pepperoni sticks, fresh mint, Maraschino
cherries and lemons

SALTS, SAUCES AND POWDERS

Old Bay, garlic powder, celery salt, smoked paprika,
pickle juice, freshly ground pepper, kosher salt, olive
juice, clam juice, Tabasco, Cholula hot sauce, Frank's red
hot, Louisiana hot sauce, Sriracha, Worcestershire, A-1,
seasoned salt, dry mustard and green Tabasco

First two hours | 24 per person

BRIDAL TEA

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

HIGH TEA

THREE TEA SANDWICHES

Traditional warm scones with crème fraîche and jams

Seasonal macarons and petit fours

Exotic fruits and fresh berries

Line of fine teas

Champagne cocktail | Kir Royale or mimosa

55 per person





REHEARSAL DINNER

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

THE STEAK HOUSE

STARTERS

French onion soup | Gruyère croutons
Caesar salad | Parmesan cheese and creamy
Caesar dressing
Baby wedge iceberg salad | Blue cheese dressing
Beefsteak tomato and onion salad | Piquant sauce

ENTRÉES

Sliced grilled Boston cut strip with steak butter and
hearty steak sauce
Grilled chicken breast with lemon thyme butter
Maple glazed barbecue salmon with three
mustard sauces

ACCOMPANIMENTS

Creamed spinach with artichoke hearts
Grilled asparagus with broccolini and roasted
peppers
Loaded stuffed potatoes with cheese, sour cream,
bacon, chives and cracked pepper

DESSERTS

Chocolate torte
Tiramisu
Lemon raspberry torte

BEVERAGES

Coffee and assorted teas
95 per person

THE ITALIAN

STARTERS

Minestrone soup
Italian inspired green salad | Fennel, pecorino cheese,
hazelnuts, crispy pancetta, roasted red pepper and
red wine vinaigrette
Tomato, basil, mozzarella and spiced olive drizzle

ENTRÉES

Braised beef braciolo with roasted garlic, Parmesan
cheese, herb risotto and Sicilian shiraz reduction
Cacciatore style chicken with onions, peppers,
roasted tomatoes, oregano, white wine and
creamy polenta

ACCOMPANIMENTS

Charred peppers and green beans

DESSERTS

Mini lemon meringue shooters
Chocolate dipped biscotti
Mini individual tiramisu

BEVERAGES

Coffee and assorted teas
75 per person

REHEARSAL DINNER

Culinary attendants required at 185 per attendant, per two hours.

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

CARVING STATION | CHOICE OF ONE

Whole roasted turkey with cranberry chutney

Roasted Boston strip loin with horseradish cream

Bourbon glazed bone-in ham

Served with an array of condiments, mini rolls and seasonal roasted vegetables

SALAD STATION

CAESAR

Romaine, seasoned croutons, Parmigiano-Reggiano and Caesar dressing

BABY GARDEN GREENS

Pancetta cracklings, roasted tomatoes, artichokes, balsamic glazed onions, roasted shallot vinaigrette, balsamic vinaigrette and blue cheese dressing

STARCH STATION | CHOICE OF ONE

MASH

Yukon Gold potatoes and maple roasted sweet potatoes with caramelized onions, roasted garlic, truffle oil, sautéed mushrooms, spinach, grilled asparagus, basil, Roquefort, goat cheese, applewood bacon, sour cream, chives, whipped butter and cinnamon sugar

RISOTTO

Carambola rice with wild mushrooms, diced roasted chicken, truffle oil, baby shrimp, asparagus, crisp pancetta and grated pecorino Romano

PASTA

Penne, gnocchi and cavatappi with marinara, pomodoro, garlic Alfredo, mushrooms, peppers, caramelized onions, roasted tomatoes, spinach, basil, crisp pancetta and Parmigiano-Reggiano





STATIONS

ADDITIONAL STATIONS | CHOICE OF ONE

MINI TACOS

Mini flour taco shells

Carnitas | Pulled braised pork and salsa verde

Blackened mahi-mahi | Pineapple, cilantro and red pepper salsa

Refried beans | Cumin and roasted garlic

Toppings | Shredded Cheddar, sour cream, lime wedges, guacamole and pico de gallo

SLIDERS | CHOICE OF TWO

Black Angus beef, seasoned turkey, buffalo chicken, black bean and pulled pork

Toppings | Mini rolls, lettuce, tomatoes, onions
Cheddar, blue cheese, Jack cheese, pineapple ketchup, tarragon mustard, Dijon and goat cheese ranch

PRIMANTI'S STYLE SANDWICHES

Fresh cut Sancholi's or Mancini bread

Thin sliced cappacola, turkey breast, corned beef and pulled chicken

Fried egg, coleslaw and French fries

DESSERT STATION

Burnt almond torte

Assorted cake pops

Key lime lemon meringue tart

BEVERAGES

Coffee and assorted teas

80 per person





DETAILS

All menu prices are subject to the prevailing taxable service charge and sales tax, which are currently 24% service and 7% sales tax.

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

MINIMUM

A total food and beverage minimum will apply to your wedding. This minimum is determined based on the room selected and the expected number of guests. The minimum may vary based on the day of the week or the date of interest.

DEPOSIT AND BILLING SCHEDULE

Deposits are based on your contracted food and beverage minimum. Your first deposit will be due along with your catering contract, and is based on 20% of your food and beverage minimum and ceremony fee. Final pre-payment of all estimated charges is due five business days prior to the wedding via certified or cashiers check or credit card. A personal check will be accepted as final payment provided it is received ten business days prior to the wedding with a credit card on file as back up. Credit card payments greater than \$25,000 are subject to a 1.5% service charge.



EVENT MENUS

The preceding 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 contracted prices will be honored within one year of booking. Signed banquet event orders are required seven business days prior to the event.

MENU TASTING

The bride and groom are invited to a complimentary menu tasting held two to four months prior to your wedding. Tastings will be scheduled Monday through Thursday during non-peak meal hours of 2 p.m. to 4 p.m. and are based on availability. A minimum of two weeks notice is required. Additional attendees are \$75 per person.

STAFFING

All of your event service staff is included in the menu pricing. Our server to guest ratio is one server per every 16 guests attending. You will also have a banquet captain assigned to you for the duration of your event to facilitate and supervise your special day. Additional service staff may be arranged at a per server fee. Bartenders are \$175 each for a duration of four hours; one bartender per 75 guests is required. Some station items require a chef attendant at \$185 each for a duration of two hours; one chef attendant per 50 people is required.

DETAILS

LINENS AND SEATING

Omni William Penn Hotel will provide floor length linens in your choice of color for all dinner round tables and a choice of white, ivory or black napkins. Also included is the dance floor, dinner rounds, banquet chairs, china, flatware and stemware. Upgraded linens, napkins and chairs are available at an additional cost. Please consult your catering manager for details. Setup and tear down costs are not included with the complimentary linens.

OUTSIDE VENDORS

All vendors contracted by our clients must follow the hotel's procedures at all times. To include: appropriate setup, loading 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 30 days prior to the event. The hotel is not responsible for any items brought into the hotel by outside contracted vendors. All outside equipment must be removed after the event. A \$1,500 fee will be charged if equipment is not removed.

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, coat check fees, delivery of gift bags, cookie table setup, upgrades to Chiavari chairs, etc.

SERVICE CHARGES

A taxable 24% service charge will be added to all charges. Current state/city sales tax 7% will be added to the total.

ALCOHOL CONSUMPTION

All hotel event staff are TIPS certified. If alcoholic beverages are to be served on the hotel premises, Omni William Penn Hotel will require that beverages be dispensed only by its employees and bartenders. Omni William Penn Hotel's alcoholic beverage policy requires the hotel to: a) request proper identification (photo ID) of any person of questionable age, and refuse alcoholic beverage service if the person is either under age or proper identification can not be produced; and b) refuse alcoholic beverage service to any person who, in the hotel's sole judgement, appears intoxicated; and c) the hotel does not serve shots.

AUDIOVISUAL AND LIGHTING SERVICES

Omni William Penn Hotel maintains a full service, on-site audiovisual production company. We are confident that they will provide exceptional service for your events. Please note that the onsite provider is the exclusive provider of lighting services and internet at the hotel.





DETAILS

FOOD AND BEVERAGE

All food and beverage, with the exception of your wedding cake and cookies, 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 staff may dispense alcoholic beverages. We are able to cater to special dietary requirements including vegetarians, gluten-free and vegans. Kosher orders must be submitted 14 days prior to the event. Please inform your catering manager with any dietary or customized menu needs. Our staff will be happy to display your cookies on a variety of platters and at various levels for a spectacular presentation. Your cookies would need to be to us by the day prior to your wedding. The plating fee is \$500 for up to 6 cookies per person plus tax and service charge.

FOOD AND BEVERAGE GUARANTEE

A final confirmation guarantee of your final numbers of guests is required by noon, one week 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 banquet event order as the guarantee and charge accordingly. Once the guarantee is established, we are unable to reduce this number.

When selecting multiple entrées, place cards must be provided for each guest designated with a symbol or color indicator identifying which meal selection they have chosen. This way we ensure all guests receive what they had requested and we can easily service your guests.

DECORATIONS

You are welcome to use your decorator of choice for your event. Please ensure that you have made arrangements to have everything picked up immediately after the event as the hotel is not responsible for any items left behind after an event. Kindly note that it is prohibited to use any confetti or sparklers on the premises of the hotel.







CALL TODAY TO SPEAK WITH A WEDDING SPECIALIST.

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