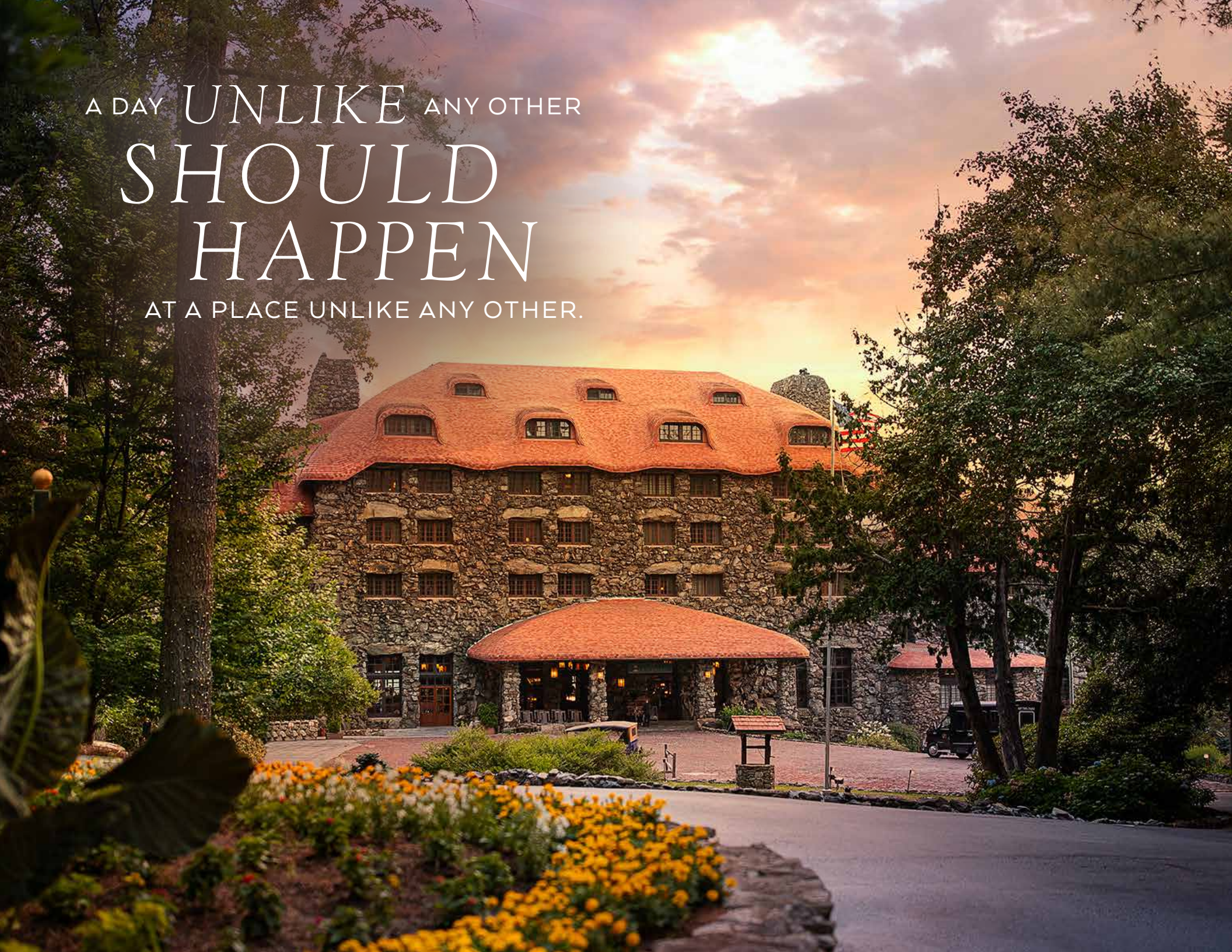


THE OMNI GROVE PARK INN

WEDDING BROCHURE



A DAY *UNLIKE* ANY OTHER
SHOULD
HAPPEN
AT A PLACE *UNLIKE* ANY OTHER.





YOUR STORY STARTS HERE.

Your wedding is one of the most important milestones of your life. It is an event you will never forget. At The Omni Grove Park Inn, we are committed to making sure your wedding is nothing short of spectacular — by filling it with love, laughter and timeless memories.

Whether we are hosting your wedding celebration or creating a multi-day itinerary of nuptial events, we will bring together the best of everything. With our distinctive venues, exceptional cuisine, luxurious accommodations and legendary service, it all comes together to ensure that your wedding is truly sensational.

Through it all, our experienced wedding team will be right by your side — from your first planning meeting to your Bon Voyage Brunch, ensuring you can focus on what matters most: making memories that last a lifetime.



TABLE OF CONTENTS

MENUS | 4

BEVERAGES | 21

SPECIALTY | 27

DETAILS | 35



PACKAGE COMPONENTS

BLUE RIDGE CELEBRATION

Four hours silver package bar

One hour cocktail reception with
Meat + Greet culinary display

Three hour reception bar

Complimentary Champagne toast

Reception with three course plated dinner

Takeaway Amenity option

Wedding cake designed by our pastry team

Couple's honeymoon cake

Complimentary dressing rooms

\$260 per person

SUNSET MOUNTAIN FÊTE

Four hours silver package bar

One hour cocktail reception with five butler
passed hors d'oeuvres

Three hour reception bar

Complimentary Champagne toast

Local culinary display

Reception with two course plated dinner with
duet entrée

Wedding cake designed by our pastry team

Couple's honeymoon cake

Complimentary dressing rooms

Takeaway Amenity

\$270 per person

BUILT FOR THE AGES

Four hours silver package bar

One hour cocktail reception with five butler
passed hors d'oeuvres

Three hour reception bar

Complimentary Champagne toast

Local culinary display

Reception with entrée stations

Wedding cake designed by our pastry team

Couple's honeymoon cake

Complimentary dressing rooms

Takeaway Amenity

\$280 per person



BLUE RIDGE CELEBRATION

Choice of one or two Entrées, when not selecting Takeaway Amenity. If choosing Takeaway Amenity, select one item. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Prices are subject to a 25% service charge and 7% state sales tax. All menus and prices are subject to change.

MEAT + GREET

CHARCUTERIE

Imported meats, fresh mozzarella, pesto, marinated and pickled vegetables, rustic breads and lavash

HUMMUS AND VEGETABLE CRUDITÉ

Roasted red pepper, black bean, sweet pea and mint hummus trio, chef selected seasonal vegetables and house made buttermilk dip

GRILLED WHEEL OF BRIE

Caramelized sugar, pecans, raspberry cherry fig compote, seasonal fruits, berries and baguette crostini

PETIT PLATES | CHOICE OF ONE

FRIED GREEN TOMATOES

Warm goat cheese spread, baby arugula and aged balsamic reduction

FLANK STEAK SPINALES

Caramelized onions, arugula, focaccia, roasted potato salad and tomato jam

BARBECUE PULLED CHICKEN

Sweet corn cake and apple-fennel slaw

GRILLED RED AND YELLOW WATERMELON

Grilled, whipped cheese, pea tendrils, citrus oil

TUNA TARTARE

Sesame, cilantro, garlic, citrus, wakame salad and soy reduction

SALADS | CHOICE OF ONE

BABY SPINACH

Baby spinach, frisée, seasonal citrus supremes, hearts of palm, toasted pine nuts, blood orange vinaigrette

LOCAL FIELD GREENS

Field greens, seedless cucumbers, grape tomatoes and pickled carrots served with champagne vinaigrette

WEDGE

Baby lettuce wedge, grape tomatoes, crumbled bacon and cornbread croutons served with Maytag blue cheese dressing

HEIRLOOM TOMATO & BURRATA

Heirloom tomatoes, burrata cheese, cracked pepper crostini and balsamic glaze served with extra virgin olive oil

PEAR & PECAN

Hand harvested greens, port-poached baby pear, candied pecans and goat cheese served with white balsamic vinaigrette



BLUE RIDGE CELEBRATION CONT.

Choice of one or two Entrées, when not selecting Takeaway Amenity. If choosing Takeaway Amenity, select one item. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Prices are subject to a 25% service charge and 7% state sales tax. All menus and prices are subject to change.

ENTRÉES | CHOICE OF ONE

SEARED CHICKEN BREAST

Airline chicken, creamy polenta, grilled asparagus, baby carrots and rum beurre blanc with cranberries

SEARED SALMON

Oven roasted potatoes, baby vegetables, champagne pineapple salsa, candied pepper bacon

LUMP CRAB CAKE

Oven roasted tomato, herb risotto, seasonal vegetable, citrus beurre blanc

BRAISED SHORT RIBS

Mashed red skin potatoes and baby vegetables served with a demi glace

SEARED BEEF TENDERLOIN

Pearl onion jam, caramelized onion mashed potatoes and grilled asparagus served with port wine reduction

CHICKEN ROULADE

Spinach, sun-dried tomatoes, prosciutto, parmesan, creamy risotto and spicy broccolini served with chicken jus

TAKEAWAY AMENITY | CHOICE OF ONE

LOCAL BOTTLED SODAS AND BOX OF CHOCOLATE

Chef's seasonal selection

Served with nitro coffee, cold brew coffee and hot chocolate

LOCAL BOTTLED SODAS AND FRENCH MACARON BAG

Chef's seasonal selection

Served with nitro coffee, cold brew coffee and hot chocolate



SUNSET MOUNTAIN FÊTE

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Prices are subject to a 25% service charge and 7% state sales tax. All menus and prices are subject to change.

HORS D'OEUVRES | CHOICE OF FIVE

COLD

Oyster on the half shell | Lemon jam and raw horseradish

Brie phyllo | Dried fruit chutney and almonds

Roasted beets | Local cheese and mustard seeds

Shrimp cocktail | Pickled lemon and dill

Togarashi seared tuna | Thai barbecue sauce

Smoked salmon | Dill crème fraîche and cucumber salsa

Lobster watermelon gazpacho | Brined lobster, watermelon and tomatoes

Heirloom tomato bruschetta | Toasted garlic, basil, Pecorino, balsamic reduction and extra virgin olive oil

HOT

Chicken satay | Thai peanut sauce

Chicken and waffle slider | Sweet bourbon glaze and crumbled pecan wood smoked bacon

Lamb chops | Coriander crusted and jalapeño mint reduction

Vegetable spring roll | Ponzu dipping sauce

Crispy pork belly | Smoked barbecue and flash-fried shallots

Beef Wellington | Mushroom duxelle, red wine reduction and horseradish cream

Bison meatball | Lemon, parsley, garlic and miso-honey glaze

Rolled duck quesadilla | Shiitake mushrooms, caramelized onions and chipotle cream

Spicy crab cake | Lemon caper aioli

CULINARY DISPLAY | CHOICE OF ONE

ARTISANAL CHEESES

Fresh and dried fruit, lavash, rustic breads served with house made jams

CHARCUTERIE

Cured meats and pickled vegetables served with jams, house made breads and mustards

HUMMUS AND VEGETABLE CRUDITÉ

Roasted red peppers, black beans, sweet peas and mint hummus trio, chef selected seasonal vegetables and house made buttermilk dip



SUNSET MOUNTAIN FÊTE

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SALAD | CHOICE OF ONE

BABY SPINACH

Baby spinach, frisée, seasonal citrus supremes, hearts of palm, toasted pine nuts, blood orange vinaigrette

LOCAL FIELD GREENS

Field greens, seedless cucumbers, grape tomatoes and pickled carrots served with champagne vinaigrette

WEDGE

Baby lettuce wedge, grape tomatoes, crumbled bacon and cornbread croutons served with Maytag blue cheese dressing

HEIRLOOM TOMATO & BURRATA

Heirloom tomatoes, burrata cheese, cracked pepper crostini and balsamic glaze served with extra virgin olive oil

PEAR & PECAN

Hand harvested greens, port-poached baby pear, candied pecans and goat cheese served with white balsamic vinaigrette

INTERMEZZO

Passion fruit, lemon, raspberry and mango

\$7 per person

DUO ENTRÉE | CHOICE OF ONE

HONEY DIJON CRUSTED LAMB RACK AND HERB SEARED CHICKEN BREASTS

Mint chutney, pommes anna and broccolini

SEARED BEEF FILET AND SEA BASS

Wild mushroom ragoût, fennel, orange relish, parsnip purée and roasted root vegetables

PEPPER CRUSTED FILET MIGNON AND JUMBO LUMP CRAB CAKE

Pearl onion jam, roasted red pepper aioli, potato galette and garlic spinach

FILET MIGNON AND CHICKEN OSCAR

Garlic mashed potatoes and roasted baby vegetables with a béarnaise sauce

BRAISED SHORT RIBS AND HERB MARINATED SHRIMP

Mashed red skin potatoes and baby vegetables

TAKEAWAY AMENITY | CHOICE OF ONE

LOCAL BOTTLED SODAS AND BOX OF CHOCOLATE

Chef's seasonal selection

Served with nitro coffee, cold brew coffee and hot chocolate

LOCAL BOTTLED SODAS AND FRENCH MACARON BAG

Chef's seasonal selection

Served with nitro coffee, cold brew coffee and hot chocolate



BUILT FOR THE AGES

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HORS D'OEUVRES | CHOICE OF FIVE

COLD

Oyster on the half shell | Lemon jam and raw horseradish

Brie phyllo | Dried fruit chutney and almonds

Roasted beets | Local cheese and mustard seeds

Shrimp cocktail | Pickled lemon and dill

Togarashi seared tuna | Thai barbecue sauce

Smoked salmon | Dill crème fraîche and cucumber salsa

Lobster watermelon gazpacho | Brined lobster, watermelon and tomatoes

Heirloom tomato bruschetta | Toasted garlic, basil, Pecorino, balsamic reduction and extra virgin olive oil

HOT

Chicken satay | Thai peanut sauce

Chicken and waffle slider | Sweet bourbon glaze and crumbled apple wood smoked bacon

Lamb chops | Coriander crusted and jalapeño mint reduction

Vegetable spring roll | Ponzu dipping sauce

Crispy pork belly | Smoked barbecue and flash-fried shallots

Beef Wellington | Mushroom duxelle, red wine reduction and horseradish cream

Bison meatball | Lemon, parsley, garlic and miso-honey glaze

Rolled duck quesadilla | Shiitake mushrooms, caramelized onions and chipotle cream

Spicy crab cake | Lemon caper aioli

CULINARY DISPLAY | CHOICE OF ONE

ARTISANAL CHEESES

Fresh and dried fruit, lavash, rustic breads served with house made jams

CHARCUTERIE

Cured meats and pickled vegetables served with jams, house made breads and mustards

HUMMUS AND VEGETABLE CRUDITÉ

Roasted red peppers, black beans, sweet peas and mint hummus trio, chef selected seasonal vegetables and house made buttermilk dip



BUILT FOR THE AGES

Chef attendant required on Risotto Bar and French Fry Bar at \$150 per chef, with one chef per 75 people, per station.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Prices are subject to a 25% service charge and 7% state sales tax. All menus and prices are subject to change.

SALAD | CHOICE OF ONE

BABY SPINACH

Baby spinach, frisée, seasonal citrus supremes, hearts of palm, toasted pine nuts, blood orange vinaigrette

LOCAL FIELD GREENS

Field greens, seedless cucumbers, grape tomatoes and pickled carrots served with champagne vinaigrette

WEDGE

Baby lettuce wedge, grape tomatoes, crumbled bacon and cornbread croutons served with Maytag blue cheese dressing

HEIRLOOM TOMATO & BURRATA

Heirloom tomatoes, burrata cheese, cracked pepper crostini and balsamic glaze served with extra virgin olive oil

PEAR & PECAN

Hand harvested greens, port-poached baby pear, candied pecans and goat cheese served with white balsamic vinaigrette

INTERMEZZO

Passion fruit, lemon, raspberry and mango
\$7 per person

CULINARY STATION | CHOICE OF TWO

MASHED POTATO BAR

Parmesan garlic russet potatoes, wasabi potatoes, maple sweet potatoes, cheddar, Boursin cheese, sweet butter, sour cream, chives, cilantro, sautéed mushrooms, bacon, pulled pork, brown sugar and marshmallows

MACARONI AND CHEESE

Smoked chicken with oven dried tomatoes and taleggio cheese, five cheeses, fire roasted prawns and tasso ham with cheddar cheese

FRENCH FRY BAR

House made chips, skinny French fries, sweet potato waffle fries, chocolate spiked chili, pulled pork, bison chili, spicy cheese sauce, shredded cheddar, blue cheese crumbles, habanero barbecue sauce, buffalo hot sauce, diced onion, tomato and scallions

SEAFOOD DISPLAY

Shrimp, snow crab claws, clams and oysters on the half shell with wakame salad, cocktail sauce, hot sauces, horseradish, lemon wedges and oyster crackers

RISOTTO BAR

Traditional saffron and tomato basil risotto, sautéed to order | Artichokes, diced tomatoes, fresh herbs, roasted root vegetables, goat cheese, parmesan cheese, mushrooms, grilled shrimp, crisp pancetta, spinach, sweet butter, asparagus tips, peas and grilled vegetables

SHRIMP AND GRITS

Shrimp sautéed in cast iron skillets with pancetta, gorgonzola, sun-dried tomatoes and broccoli, tasso ham with jalapeños and buttermilk biscuits with hot sauces



BUILT FOR THE AGES

Chef attendant required at \$150 per chef, with one chef per 75 people, per station. All Carving Stations come with a chef selected accompaniment.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Prices are subject to a 25% service charge and 7% state sales tax. All menus and prices are subject to change.

CARVING STATION | CHOICE OF TWO

HERB ROASTED PORK LOIN

Soft pretzel roll, Lusty Monk mustard, apricot pistachio cream, orange relish

SMOKED TURKEY BREAST

Biscuits, cranberry chutney, natural pan jus

SKIN-ON FILLET OF SALMON

Toasted baguette, cucumber salsa, dill crème fraîche

HERB RUBBED BEEF SIRLOIN

Garlic bread, merlot reduction, chipotle mayonnaise

GARLIC CRUSTED PRIME RIB

Silver dollar rolls, horseradish cream, au jus

BARON OF BEEF

Soft rolls, horseradish cream, tarragon mustard aioli

TAKEAWAY AMENITY | CHOICE OF ONE

LOCAL BOTTLED SODAS AND BOX OF CHOCOLATE

Chef's seasonal selection

Served with nitro coffee, cold brew coffee and hot chocolate

LOCAL BOTTLED SODAS AND FRENCH MACARON BAG

Chef's seasonal selection

Served with nitro coffee, cold brew coffee and hot chocolate



WEDDING CAKES

Intricate designs such as lace work, custom gum paste, chocolate flowers and additional flavors and tiers will be priced by the Chef, after consultation. With fondant, add additional labor fee of \$185 per hour. Additional tier options available upon request.

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CAKE FLAVORS AND FILLING | CHOICE OF TWO

Vanilla cake, pastry cream, Grand Marnier syrup and fresh strawberries

Vanilla cake, raspberry marmalade and fresh raspberries

Vanilla cake, lemon curd and fresh blueberries

Chocolate cake and peanut butter cream

Chocolate cake and cookies and cream

Chocolate cake, raspberry marmalade and fresh raspberries

Chocolate cake and mocha chocolate mousse

Chocolate cake and caramel mousse

Lemon cake, white chocolate mousseline cream

Red velvet cake and cream cheese

Classic carrot cake and cream cheese

Coconut cake, pineapple curd and fresh pineapple

Orange chiffon cake and citrus curd

Champagne cake and apricot preserves

Vanilla cake and crunchy almond nougat cream

ICING

Vanilla buttercream

White chocolate buttercream

Chocolate buttercream

FONDANT

Colored

Chocolate

Vanilla



SPONSORED BAR PACKAGES

Wedding packages include four hours, Silver level. Package Bar is priced per person and includes assorted domestic and imported beer, house featured wine, cocktails and soft drinks. All bars subject to 25% taxable service charge and 7% tax.

Consumption bar will be charged per drink consumed. Bartender fee of \$200 per bartender, per 75 guests up to 4 hours; \$50 each additional hour. Due to North Carolina law, alcohol will not be served prior to 10am on Sundays.

SILVER PACKAGE

BAR SELECTIONS

Svedka vodka, Jim Beam bourbon, Canadian Club Blended whiskey, Bacardí Silver rum, Bombay Sapphire gin, Sauza Tequila Blanco, J&B Rare scotch

Wente Hayes Ranch, Livermore Valley, California | Chardonnay, rosé, merlot and cabernet sauvignon

Kenwood Yalupa, California | Sparkling wine

Domestic and import beer

GOLD PACKAGE

BAR SELECTIONS

Tito's vodka, Maker's Mark bourbon, Crown Royal Blended whiskey, Captain Morgan Spiced rum, 704 gin, Hornitos Black Barrel tequila, Johnnie Walker Black Label scotch

MAN Family Wines, Agter-pearl, South Africa | Chardonnay, chenin blanc, merlot and cabernet sauvignon

Anna de Cordorniu Brût Rosé, Spain | Sparkling wine

Domestic and import beer

PLATINUM PACKAGE

BAR SELECTIONS

Ketel One vodka, Woodford Reserve bourbon, Uncle Nearest Premium whiskey, Hammond's Aged Oak rum, Hendrick's gin, Tequila Herradura Silver, Laphroaig 10 Year single malt scotch

Carneros Highway, Sonoma County California | Chardonnay and pinot noir

Highway 12, Sonoma County, California | Sauvignon blanc, rosé and cabernet sauvignon

J Vineyard Brut Rosé, California | Sparkling wine

Craft beer

Signature, seasonal or personalized cocktail

Table side wine service

BLACK PACKAGE

BAR SELECTIONS

Grey Goose vodka, Bulleit bourbon 10 Year, Basil Hayden dark rye whiskey, Kirk and Sweeney 12 Year rum, Chemist Barrel Aged gin, Tequila Silver Patrón, The Macallan 12 Year single malt scotch

Decoy, Sonoma County | Sauvignon blanc, chardonnay, merlot, pinot noir and cabernet sauvignon

Taittinger, Brut | Sparkling wine

Craft beer

Signature, seasonal or personalized cocktail

Table side wine service

Cordial bar served with final hour of bar





SPONSORED BAR PACKAGES

Sponsored Bar is priced per person and includes assorted domestic and imported beer, house featured wine, cocktails and soft drinks. All bars subject to 25% taxable service charge and 7% tax.

Consumption bar will be charged per drink consumed. Bartender fee of \$200 per bartender, per 75 guests up to 4 hours; \$50 each additional hour. Due to North Carolina law, alcohol will not be served prior to 10am on Sundays.

*Bar package available for 5 hours with purchase of Afterglow enhancement.

SILVER

- One hour | \$28 per person
- Two hours | \$42 per person
- Three hours | \$56 per person
- Four hours | \$70 per person
- Five hours | \$84 per person*

GOLD

- One hour | \$32 per person
- Two hours | \$48 per person
- Three hours | \$64 per person
- Four hours | \$80 per person
- Five hours | \$96 per person*

PLATINUM

- One hour | \$39 per person
- Two hours | \$57 per person
- Three hours | \$76 per person
- Four hours | \$95 per person
- Five hours | \$114 per person*

BLACK

- One hour | \$44 per person
- Two hours | \$65 per person
- Three hours | \$88 per person
- Four hours | \$110 per person
- Five hours | \$132 per person*



BEVERAGES

Package Bar is priced per person and includes assorted domestic and imported beer, house featured wine, cocktails and soft drinks. All bars subject to 25% taxable service charge and 7% tax.

Consumption bar will be charged per drink consumed. Bartender fee of \$200 per bartender, per 75 guests up to 4 hours; \$50 each additional hour. Due to North Carolina law, alcohol will not be served prior to 10am on Sundays.

**With the exception of Platinum Champagne, J Vineyard Brut Rosé at \$125/bottle and Black Champagne, Taittinger Brut at \$150/bottle.*

SPONSORED BAR

COCKTAILS

Silver | \$14 per drink

Gold | \$16 per drink

Platinum | \$19 per drink

Black | \$22 per drink

WINE BY THE GLASS

Silver | \$12 per glass

Gold | \$14 per glass

Platinum | \$17 per glass

Black | \$20 per glass

WINE BY THE BOTTLE

Silver | \$48 per bottle

Gold | \$56 per bottle

Platinum | \$68 per bottle*

Black | \$80 per bottle*

BEER BY THE BOTTLE

Domestic Beer | \$8 per bottle

Imported Beer | \$8 per bottle

Craft Beer | \$9 per bottle

Local Hard Cider | \$10 per bottle

Hard Seltzer | \$8 per bottle

CASH BAR

Please request cash bar requirements and market pricing and minimums specific to your event

ENHANCEMENTS

CRAFT BEER WALL RENTAL | CHOICE OF FOUR

Highland Brewing Company

Asheville Brewing Company

Catawba Brewing Company

French Broad Brewery

Green Man Brewery

Hi-Wire Brewing

Oskar Blues Brewery

Pisgah Brewing Company

Sierra Nevada Brewing Company

\$1,950 includes two hour attendant fee (serves 120 people)

\$50 each additional hour

TABLE SIDE WINE SERVICE

Silver | \$14 per person

Gold | \$16 per person

SIGNATURE COCKTAILS

Silver | \$17 per drink

Gold | \$19 per drink

MOCKTAILS, NON-ALCOHOLIC

Design your own personalized mocktail with our on-site wedding mixologist

\$10 per drink

NON-ALCOHOLIC BEVERAGES

Soft drinks, still water and sparkling water

\$7 per drink



BEVERAGES

Package Bar is priced per person and includes assorted domestic and imported beer, house featured wine, cocktails and soft drinks. All bars subject to 25% taxable service charge and 7% tax.

Consumption bar will be charged per drink consumed. Bartender fee of \$200 per bartender, per 75 guests up to 4 hours; \$50 each additional hour. Due to North Carolina law, alcohol will not be served prior to 10am on Sundays.

SPECIALTY COCKTAILS

BLACKBERRY MOJITO

Blackberry-mint simple syrup, rum, lime, soda

THE 1913

Blueberry-basil simple syrup, gin, fresh lemon juice, champagne

DONALD ROSS

Sweet tea, bourbon, sour, fresh mint

KENTUCKY MULE

Devil's Foot ginger beer, bourbon, lime

CHAMPAGNE COBBLER

Rosé champagne, vodka, lemon, strawberry purée

FOLEY'S FOLLY

Rye whiskey, cold brew coffee, smoked maple syrup, peach bitters, smoked sea salt

WOODFIN FIZZ

Bourbon, lemon juice, honey simple syrup, bitters, pomegranate juice, soda

BRAMBLE

Gin, Chambord, lemon juice, simple syrup, fresh muddled berries

CRAGGY GARDENS MARGARITA

Tequila, lemon juice, muddled cucumber, agave syrup

GIN SOUR

Gin, elderflower liqueur, lemon juice, seasonal shrub, egg white

CHAMPAGNE BY THE BOTTLE

Moët & Chandon, Imperial, Champagne, France	115
Veuve Clicquot, Yellow Label Brut, Champagne, France	145
Dom Pérignon, Brut, Champagne, France	396
Argyle, Brut, Extended Triage, Oregon	290

COMMEMORATIVE OFFERING

Schramsberg, Blanc de Blanc | Salmanazar, 2010, brut sparkling wine

\$1000 per three liter bottle

\$3000 per nine liter bottle



REHEARSAL BUFFETS

Rehearsal dinner menus come with a two hour dinner for 30 or more people. Chef attendant required on Mountain Man and Taste of Asheville at \$150 per chef, with one chef per 75 people, per station.

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MOUNTAIN MAN

Hoppin' John, creamy coleslaw slaw with cabbage, tarragon, vinegar, sugar

Marinated watermelon wedges, crumbled feta, balsamic glaze

Slow roasted prime rib, mustard, horseradish cream

Smoked, whole, beer can chicken, pickle brine

North Carolina trout with tomato tarragon butter

Butternut squash and charred corn tomato relish

Cauliflower spinach gratin

Buttermilk biscuits, rustic breads

Custom groom's cake

\$100 per person

LOW COUNTRY BOIL

Baby lettuce wedges, cornbread croutons, crumbled blue cheese and cherry tomatoes

Sweet and sour coleslaw slaw

Herb marinated chicken breast and lemon thyme glaze

Low country boil: shrimp, corn on the cob, andouille sausage, onions, red potatoes, melted butter, cocktail sauce and lemons

Slow smoked beef brisket and molasses barbecue sauce

Buttered green beans and rustic breads

Custom groom's cake

\$105 per person

TASTE OF ASHEVILLE

SMOKED SUCKLING PIG

Hoppin' John, spicy and tangy North Carolina barbecue sauces and assorted flavored vinegars

Pairing | Asheville Brewing Company, Perfect Day IPA

CHEESY MAC AND CHICKEN

Country style fried chicken, cavatappi mac and cheese, cracked pepper

Pairing | Hi-Wire Brewing, Bed of Nails Brown Ale

VERTICAL SALAD DISPLAY

Cucumber, tomato, feta, pesto, mixed greens, roasted root vegetables, watercress, champagne vinaigrette, edamame, celery, fennel, lemon poppy seed vinaigrette

Pairing | Oskar Blues, Mama's Little Yella Pils

DRUNKEN PRAWNS

White cheddar cheese grits, charred chorizo and basil crostini

Pairing | Catawba Brewing Company, White Zombie Ale

SWEETS

Custom groom's cake

Pairing | Highland Brewing Company, Highland Oatmeal Porter

\$110 per person



REHEARSAL STATIONS

Rehearsal dinner menus come with a two hour dinner for 30 or more people. Chef attendant required on Creamy Macaroni and Backyard Cookout at \$150 per chef, with one chef per 75 people, per station.

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CREAMY MACARONI

Smoked chicken, green chili, oven-dried tomato and Taleggio cheese sauce

Fire-roasted shrimp, tasso ham, roasted peppers and cheddar

Five cheese, wild mushrooms and scallions

\$28 per person, per hour

LIVING GARDEN

Mixed greens, arugula, romaine, carrots, cherry tomatoes, feta cheese, English cucumbers, roasted beets, house made croutons, pecans, buttermilk herb dressing and champagne vinaigrette

\$20 per person, per hour

GRILLED WHEEL OF BRIE STATION

Caramelized sugar, pecans, raspberry cherry fig compote

Seasonal fruits and berries with baguette crostini

\$17 per person, per hour

BACKYARD COOKOUT

Beer can chicken, smoked brisket, smoked baby back ribs, Texas toast

Sauces | sweet Carolina, honeysuckle mustard, vinegar sauce

\$35 per person, per hour

NOODLE BAR

Lo mein noodle, szechuan shrimp, water chestnuts, shiitake mushrooms, green onions, sweet bell peppers and ginger garlic sauce

Flat rice noodles, char siu pork, marinated chicken, bamboo shoots, bok choy and red curry coconut milk

Tofu fried rice, shiitake mushrooms and asparagus

Steamed pork dumplings and soy mustard dipping sauce

Fortune cookies

\$30 per person, per hour

BUDDHA POWER BOWL

Farro, brown rice, quinoa and charred sweet potato

Cucumbers, carrots, cabbage, spinach, red onion, tomato, kale, corn, charred mushrooms, roasted cauliflower, Brussels sprouts and seasonal spouts

Chickpea, black bean, chicken, shrimp and marinated tofu

Avocado, cheddar cheese and feta cheese

Thai barbecue, herb and citrus vinaigrette, cilantro lime cream sauce and peanut sweet chili sauce

Chia seeds, sesame, sunflower seeds, honeycomb and flax seed

Grilled pita, red pepper hummus and cucumber relish

\$32 per person, per hour



REHEARSAL STATIONS

Rehearsal dinner menus come with a two hour dinner for 30 or more people.

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CUPCAKE DISPLAY

Red velvet, s'mores, strawberry, chocolate peanut butter, vanilla cream and carrot cake

\$18 per person

CAROLINA MINI PIE BAR

Pies | Southern bourbon pecan, Key lime with toasted meringue, Carolina spiced peach, coconut cream, silky chocolate cream, apple tart

Accompaniments | Vanilla bean ice cream, whipped cream

24 per person

S'MORE STATION

Graham crackers, peanut butter cups, marshmallows, caramel sauce, toasted coconut, peppermint patties, and milk chocolate bars

\$22 per person, per hour

BEIGNET AND DOUGHNUT WALL

Cinnamon sugar cake doughnut, powdered sugar chocolate cake doughnut and nut crunch yeast doughnut

Beignets rolled in refined vanilla sugar and powdered sugar

Toppers | Mixed berry jam, sprinkles, bourbon caramel, vanilla anglaise and chocolate sauce

Cold brew coffee

32 per person

GROOM'S CAKE

Collaborate with our executive pastry chef to create your personalized groom's cake.

price based on design and per person

CORDIALS

Chemist chocolate orange gin liqueur, Grand Marnier, Bailys Irish cream, Kahlúa, Tuaca, Wild Turkey American honey whiskey

Served with fresh brewed coffee and accompaniments

\$16 per person, per hour



PACKAGE ENHANCEMENTS

Afterglow is 1 hour of service.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Prices are subject to a 25% service charge and 7% state sales tax. All menus and prices are subject to change.

AFTERGLOW

SLIDER STATION

Roasted turkey, cranberry relish

All-American beef slider

Fried green tomatoes, goat cheese and microgreens

Onion ring stacks and kettle chips

\$29 per person

BEIGNET AND DOUGHNUT WALL

Cinnamon sugar cake doughnut, powdered sugar chocolate cake doughnut and nut crunch yeast doughnut

Beignets rolled in refined vanilla sugar and powdered sugar

Toppers | Mixed berry jam, sprinkles, bourbon caramel, vanilla anglaise and chocolate sauce

Whole milk and chocolate milk

\$32 per person

CANDY SHOPPE STATION

House made milk chocolate bark, chef's choice of house made truffles, chocolate covered almonds, M&M's, Sour Patch Gummies and assorted flavored marshmallows

\$35 per person

KICKSTARTER

Muffalata | sourdough bread, Italian charcuterie, mozzarella, provolone cheese with a spicy Creole olive salad, pressed together, served cold

Grilled Burrito | chorizo sausage, smoked cheddar, scrambled eggs, diced potatoes and house made salsa, served hot

Tater tots and kettle chips

Doughnut holes, chocolate sauce, salted whiskey caramel, vanilla anglaise and cinnamon sugar

\$33 per person

SALTY AND SWEET

Local beef jerky seasoned with the finest rubs

Lusty Monk scones with sea salt, raspberry jam and clotted cream

House made truffles and caramels

Candied almonds and hazelnuts with sea salt

Local sodas

\$32 per person

DESSERT TABLE

French macarons, chocolate almond cake, sable ganache cookies, dark chocolate hazelnut marshmallow bark, mini seasonal cheesecakes

\$32 per person



BON VOYAGE BRUNCH

All brunch buffets are served with choice of Mimosa or Sangria station, orange juice, Stance regular coffee, decaffeinated coffee, either Numi hot teas or iced tea served tableside. Prices based on 1.5 hours of service. Chef attendant required at \$150 per chef, with one chef per 75 people. Buffets require a minimum of 30 people.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Prices are subject to a 25% service charge and 7% state sales tax. All menus and prices are subject to change. Due to North Carolina law, alcohol will not be served prior to 10am on Sundays.

MACON AVENUE

STARTERS

Fresh fruit salad, clover honey and mint
Assorted bagels, cream cheese, smoked salmon, chopped egg, tomato, red onion, capers and lemon
Biscuits with preserves, honey and sweet butter
Chef selected field greens, garnishes and dressings
Marinated cucumbers, tomatoes, red onions, arugula and feta cheese crumbles

CLASSICS

Petit sweet potato pancakes, honey butter and warm Vermont maple syrup
Huevos rancheros station served with cage-free eggs
Pecan wood smoked bacon
Country sausage links
Nana's hash brown casserole
Pan seared mountain trout served with lemon beurre blanc

DESSERTS

Bread pudding, caramel sauce, crème anglaise
60 per person



CHARLOTTE STREET

STARTERS

Seasonal melons, berries, pineapples and Greek yogurt sweetened with local honey
Assorted bagels, cream cheese, smoked salmon, chopped egg, tomato, red onion, capers and lemon
Biscuits, preserves, honey and sweet butter
Chef selected field greens, garnishes and dressings
Tomato salad, fresh basil, balsamic vinegar, olive oil

CLASSICS

Challah bread French toast served with warm Vermont maple syrup
Omelets served with cage-free eggs
Pecan wood smoked bacon
Country sausage links
Rosemary hash browns
Butternut squash ravioli, sun-dried tomatoes, corn and fava beans

DESSERTS

Chef seasonal cobbler à la mode
60 per person

MIMOSA STATION

House Champagne, orange juice, peach nectar and cranberry juice

SANGRIA STATION

House made white or red sangria with wine and fresh fruit



BON VOYAGE BRUNCH

All brunch buffets are served with choice of Mimosa or Sangria station, orange juice, Stance regular coffee, decaffeinated coffee, either Numi hot teas or iced tea served tableside. Prices based on 1.5 hours of service. Chef attendant required at \$150 per chef, with one chef per 75 people. Buffets require a minimum of 30 people.

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COUNTRY BREAKFAST

Seasonal melon, fresh berries, pineapple and Greek yogurt sweetened with local honey

House baked breakfast pastries and muffins served with fruit preserves, honey and butter

Assorted dry cereals served with milk

Free-range scrambled eggs with cheddar cheese grits or chef selected potatoes

Pecan wood smoked bacon

Biscuits served with country sausage gravy

Petit sweet potato pancakes served with honey butter and warm Vermont maple syrup

\$52 per person

MIMOSA STATION

House Champagne, orange juice, peach nectar and cranberry juice

SANGRIA STATION

House made white or red sangria with wine and fresh fruit





BRUNCH ENHANCEMENTS

Chef attendant required on Omelet and Cage-Free Egg Station, Huevos Rancheros and Belgian Waffle Station at \$150 per chef, with one chef per 75 people, per station. Bartender required for Bloody Mary Bar and Champagne Bar. Bartender fee of \$150 per bartender, plus tax for up to three hours; \$50 each additional hour. Due to North Carolina law, alcohol will not be served prior to 10am on Sundays.

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ASSORTED QUICHE

Pecan wood smoked bacon, ham and Gruyère cheese

Chicken apple sausage, spinach, tomato and smoked Gouda

Spinach, bacon and Gruyère cheese

\$9 per person

BISCUIT BAR

Classic buttermilk, sweet biscuits, sausage gravy, chocolate gravy, butter, fruit jams, local honey, seasonal fruit butters

\$15 per person

BAGEL BAR WITH SMOKED SALMON

Chopped egg, red onions, tomatoes, capers, lemon and cream cheese

\$18 per person

BELGIAN WAFFLE STATION

Warm Vermont maple syrup, butter, whipped cream, brown sugar, fresh berries, chocolate chips and peach compote

\$15 per person

OMELET AND CAGE-FREE EGG STATION

Ham, pecan wood smoked bacon, smoked salmon, diced tomatoes, green peppers, spinach, mushrooms, onions and assorted cheeses

Egg whites available upon request

\$18 per person

HUEVOS RANCHEROS

Southwestern style eggs, chorizo, Pepper Jack cheese, refried beans, crispy tortillas, queso fresco, sour cream and voodoo salsa

\$18 per person

SPA-INSPIRED SMOOTHIES

Seasonal berries and bananas

Açaí berry and coconut

Mango

\$8 per person

BLOODY MARY BAR

Silver vodka, house made Bloody Mary mixes, celery sticks, pepperoncini, green olives, pickled onion, horseradish and hot sauces

Silver | *\$14 per drink*

Gold | *\$16 per drink*

CHAMPAGNE ENHANCEMENTS

Frozen melon sticks, assorted fruit pipettes, mint, raspberry, blueberry, strawberry, orange, lime, apple and mango

\$6 per person



DETAILS

OUTDOOR FUNCTIONS

For all events scheduled outside with a weather forecast showing 30% or more of precipitation, your Catering Manager will contact you 4 hours prior to the event start time to make a weather call.

For the safety of all guests, the resort reserves the right to make a final decision on whether a function can be held outdoors. Factors that affect this decision are:

- ◆ Doppler radar indicates a 60% chance of rain or more
- ◆ Lightning
- ◆ Wind over 10 mph
- ◆ Temperatures below 55° Fahrenheit

Curfew on music and entertainment:

- ◆ Outdoor locations: 10 p.m. (SP, MVT, VT, CC Patio)

DRONE PHOTOGRAPHY

Drone photography is not permitted.

OFF-SITE VENDORS

Off-site vendors are required to provide a copy of their business license and certificate of insurance thirty (30) days prior to the day of the event. Vendors are required to adhere to a scheduled drop-off and pick-up time and location. Deviation from scheduled appointment times may result in denied access to the property for delivery or pick up. Vendor meals will be offered at \$45 per person, not including tax and service charge.

The Omni Grove Park Inn is not responsible for any additional vendor fees.

Cake vendors must deliver the cake to its final location. All cake is subject to a \$10 per person cutting/serving fee.

DÉCOR & ENTERTAINMENT

Our partners at PRI Productions will be happy to coordinate specialized centerpieces, decorations, music, entertainment and photography services to meet your needs. Please contact Ivan Nazario, at ivanz@priproductions.com or (828) 398-3846.

AUDIOVISUAL

Our partners at Encore Technologies can provide you with the latest in technical equipment and support. Please contact Joey McCurry with ENCORE, at joey.mccurry@encore-us.com.

ADDITIONAL PRICING & BILLING

Food and beverage prices are subject to a 25% service charge and 7% state sales tax. Final guaranteed attendance is due by 11a.m. four (4) business days prior to the function. Payment of the full estimated amount due is required ten (10) days prior to your event. Food and beverage menu selections cannot be changed within ten (10) business days prior to the function. All requested chef attended stations/ buffets require a minimum of one chef per 75 guests and are subject to \$150 per hour charge for a maximum of two hours. Events canceled within 72 hours will be billed at 100%. We reserve the right to change menu items if quality/availability become a concern. The Banquet Chef de Cuisine will make a selection to replace items and will offer a replacement menu item of equal value.

The balance, including a 20% contingency to cover any additional items, such as: increases to guest count, additional bar services, audio visual, parking charges, etc., is due in full via cash, credit card or certified/cashier's check ten (10) business days prior to the function. A credit card is required to be on file to guarantee all charges. Any credit not utilized during the event will be released within three (3) business days of the function. Final copies of receipts will also be supplied within three (3) business days of the function.



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