



OMNI GROVE PARK INN & SPA
EVENT MENUS



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v Vegetarian

vg Vegan

gf Gluten-Friendly

df Dairy-Free

n Contains Nuts

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.



PLATED BREAKFAST

All plated breakfasts are served with orange juice, Stance regular & decaffeinated coffee and Numi Organic hot teas. For groups under 25 people there will be an additional 5 per person charge.

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STARTERS | CHOOSE ONE

fruit cup *df gf*

parfait, pecan & almond granola, berries, yogurt *n*

overnight oats, almond milk, served chilled *n*

ENTRÉES | CHOOSE ONE

THE GROVE PARK

scrambled cage-free eggs *df gf*

roasted roma tomato *df gf*

applewood-smoked bacon or sage sausage *df gf*

lyonnaise potatoes *df gf*

biscuit

36 per person

FRENCH BREAD FRENCH TOAST

challah bread dipped in egg, vanilla, cinnamon *v*

powdered sugar, warm vermont maple syrup,
fresh berries *v*

applewood-smoked bacon or sage sausage *df gf*

36 per person

CINNAMON APPLE PANCAKES

sweet cream mix, local apples, powdered sugar,
warm vermont maple syrup

chicken sausage links *df gf*

32 per person

VEGAN BREAKFAST SANDWICH

vegan egg, sliced avocado, roasted red pepper,
spinach, herbs, vegan cheese,
open-faced gluten-friendly bagel *gf vg*

potato hash *gf vg*

34 per person

BLUE RIDGE BREAKFAST BOWL

charred butternut squash, puffed quinoa, cheese,
bean sprouts, avocado fruit relish, fried egg* *gf v*

36 per person

MOUNTAIN QUICHE

cheddar, applewood-smoked bacon, spinach,
peppers

breakfast potatoes *v*

croissant *v*

34 per person

BISCUITS & GRAVY

hickory nut gap breakfast sausage

sautéed greens

buttermilk biscuits

32 per person



CONTINENTAL BREAKFAST

All continental breakfast prices are based on 1 hour of service and do not include seating or table service. For groups under 25 people there will be an additional 5 per person charge. There is 150 re-plating fee for pastries and baked goods. Enhancements are only available when accompanying full buffet or continental breakfast menus.

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EXECUTIVE CONTINENTAL

orange juice

stance regular & decaffeinated coffee, numi hot tea, milks

seasonal melon, berries, pineapple

greek yogurt parfait, pecans, almonds, sunflower seeds, granola, berries n

steel-cut oatmeal, brown sugar, raisins, cinnamon df

baked breakfast pastries & muffins, fruit preserves, honey, butter

35 per person

CLASSIC CONTINENTAL

orange juice

stance regular & decaffeinated coffee, numi hot tea, milks

seasonal melon, berries, pineapple

chia pudding, almond milk, dried fruits, served chilled n gf

baked breakfast pastries & muffins, fruit preserves, honey, butter

32 per person

ENHANCEMENTS

scrambled eggs df gf | 6 per person

applewood-smoked bacon df gf | 8 per person

sausage links df gf | 8 per person

breakfast potatoes df gf | 6 per person

ENHANCEMENTS

SANDWICHES

pork sausage patty, scrambled cage-free eggs, monterey jack, biscuit

applewood-smoked bacon, scrambled cage-free eggs, cheddar, croissant

breakfast burrito, chorizo, scrambled cage-free eggs, sharp cheddar, potato, tortilla

vegan egg, avocado spread, arugula, red onion, gluten-friendly bagel

ham, egg, sharp cheddar, english muffin

10 per sandwich

QUICHE

applewood-smoked bacon, ham, gruyère

chicken sausage, tomato, peppers, smoked gouda

spinach, onion, swiss

10 per slice

GREEK YOGURT PARFAITS

local honey, fresh fruit, pecans, almonds, sunflower seeds, granola n

9 each



BREAKFAST BUFFET

All breakfast buffets include orange juice, Stance regular & decaffeinated coffee, Numi Organic hot teas served tableside. Prices are based on a maximum of 1.5 hours of service. For groups under 25 people, add 5 per person. There is a 150 re-plating fee for pastries and baked goods.

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SUNSET TRAIL BREAKFAST

açaí cups, chia seeds, berries, vegan yogurt *gf vg*

seasonal whole fruit

deconstructed parfait bar | mixed berries, granola, greek yogurt, sweetened yogurt, chia seeds, dried fruit, pecans, almonds, sunflower seeds *n*

mediterranean egg scramble, tomato, peppers, onion *df gf*

rosemary hash browns *df gf*

steel-cut oats, walnuts, blueberries, flax seeds, pumpkin seeds *n*

maple & blueberry sausage

apple chicken sausage

47 per person

AMERICAN CLASSIC

seasonal melon, berries, pineapple

greek yogurt sweetened with local honey

strawberry smoothie *gf*

baked muffins & biscuits, fruit preserves, honey butter

scrambled cage-free eggs *df gf*

steel-cut oatmeal or cheddar grits

daily potato selection

applewood-smoked bacon or sage sausage

40 per person

COUNTRY BREAKFAST

seasonal melon, berries, pineapple

greek yogurt sweetened with local honey

baked breakfast pastries & muffins, fruit preserves, honey butter

buttermilk biscuits, sausage gravy

scrambled cage-free eggs *df gf*

cheddar grits

daily potato selection

petite sweet potato pancakes, honey butter, warm vermont maple syrup

country sausage links

44 per person

BAGEL SHOP

sliced seasonal fruit

assorted bagels & spreads | plain, honey walnut, dill citrus, avocado smears

honey ham, applewood-smoked bacon, smoked salmon*

scrambled cage-free eggs *df gf*

sliced cucumbers, sprouts, shredded cabbage, sliced tomato, red onion, shaved radish *df gf*

tofu scramble *df gf vg*

strawberry jam, peach jam, apple butter

cajun seasoning, everything seasoning, cinnamon sugar

grovewood breakfast potatoes, scallions, paprika

47 per person



BREAKFAST STATIONS

Stations are to be added to breakfast buffet menus and are not available on their own. Prices are based on 1.5 hours of service. Chef attendant required as indicated at 150 per chef, with one chef per 100 people.

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STEEL-CUT OATMEAL

butter, milk, brown sugar, raisins, cinnamon, walnuts, fresh berries n

10 per person

QUINOA PORRIDGE

pumpkin seeds, dried cranberries, pecans, almond milk n

10 per person

PANCAKE STATION

buttermilk pancakes, sweet potato pancakes

warm vermont maple syrup, butter, whipped cream, honey butter, fruit compote

17 per person | attendant required

CHALLAH FRENCH TOAST STATION

fresh challah bread dipped in egg, vanilla, cinnamon

warm vermont maple syrup, sweet butter, whipped cream, jams, fresh berries

17 per person | attendant required

OMELET & CAGE-FREE EGG STATION

minimum 25 people required

ham, applewood-smoked bacon, smoked salmon*, chorizo

tomato, green pepper, spinach, onion, mushroom

assorted cheeses, salsa

scrambled or fried cage-free eggs*, egg whites

22 per person | attendant required



GRAB & GO BREAKFAST

Grab & Go breakfast includes bottled orange juice, Stance regular & decaffeinated coffee and Numi Organic hot tea. Grab & Go items are individually prepared and wrapped.

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SANDWICHES | CHOOSE TWO

smoked ham, cheddar, croissant

fried chicken, biscuit

scrambled cage-free eggs, cheddar, chives,
whole wheat wrap, salsa

vegan egg, avocado spread, arugula,
shaved red onion, gluten-friendly bagel *gf vg*

FRUIT | CHOOSE ONE

seasonal fruit salad

seasonal whole fruit

BAKERY | CHOOSE ONE

blueberry muffin

chocolate croissant

banana & pecan crumb muffin *n*

doughnut

SIDES | CHOOSE ONE

yogurt *gf*

peanut granola bar *n*

high energy trail mix, peanuts, almonds *n*

40 per person



BRUNCH

All brunch buffets include orange juice, Stance regular & decaffeinated coffee, Numi Organic hot teas or iced tea served tableside. Prices are based on 1.5 hours of service. For groups under 25 people there will be an additional 5 per person charge. Chef attendant required at 150 per chef, with one chef per 100 people.

Brunch buffets require a minimum of 25 guests. For small groups add 4 per person.

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MACON AVENUE

STARTERS

fruit salad, honey, mint *df gf*

assorted bagels, cream cheese, smoked salmon*, chopped egg, tomato, red onion, capers, lemon

biscuits, fruit preserves, honey, butter

field greens, garnishes, dressings *gf vg*

marinated cucumber, tomato, red onion, arugula, feta *gf*

CLASSICS

french toast, butter, warm vermont maple syrup

vegetable & cage-free egg scramble | asparagus, tomato, mushroom *df gf*

applewood-smoked bacon

country sausage links

nana's hash brown casserole *gf*

seared mountain trout, lemon beurre blanc *gf*

DESSERT

bread pudding, caramel sauce, crème anglaise
62 per person

CHARLOTTE STREET

STARTERS

seasonal melons, berries, pineapple *gf vg*

assorted bagels, cream cheese, smoked salmon*, chopped egg, tomato, red onion, capers, lemon

biscuits, fruit preserves, honey, butter

field greens, garnishes, dressings *gf vg*

tomato salad, fresh basil, balsamic vinegar, olive oil *gf*

CLASSICS

sweet cream pancakes, warm vermont maple syrup

cage-free egg omelets

applewood-smoked bacon

country sausage links

rosemary hash browns *df gf*

butternut squash ravioli, sun-dried tomatoes, corn, fava beans

DESSERT

seasonal cobbler à la mode
62 per person



BRUNCH BEVERAGES

Bartender required at 150 per bartender for 2 hours and 50 for each additional hour, with one bartender per 75 people. Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays.

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BLOODY MARY BAR

bloody mary mix, celery sticks, pepperoncini, green olives, pickled onion, horseradish, applewood-smoked bacon, hot sauces

silver vodka | 16 per drink | bartender required

gold vodka | 18 per drink | bartender required

MIMOSA BAR

sparkling wine, orange juice, peach nectar, cranberry juice

silver sparkling | 15 per drink | bartender required

gold sparkling | 17 per drink | bartender required

SANGRIA STATION

white or red sangria, wine, fresh fruit

14 per drink | bartender required





BREAKS

Prices based on 30 minutes of service.

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NITRO COFFEE BREAK SNACKS

assorted biscotti
chocolate bark
chocolate espresso cookies

BEVERAGE

nitro coffee
cold brew coffee
energy drinks, regular & sugar-free
flavored syrups, shaved white & dark chocolate,
whipped cream
32 per person

BUILD YOUR OWN TRAIL MIX

SNACKS

raw almonds, raw cashews, walnuts, roasted pecans,
honey roasted peanuts n
yogurt-covered raisins, yogurt-covered pretzels
chocolate chips, m&m's
dried apple, dried apricot, dried pineapple, dried kiwi
wasabi peas, sesame sticks

BEVERAGE

local craft soda
28 per person

CAROLINA BREAK SNACKS

assorted flavors of local beef jerky *gf*
seasonal fruit tartlet
warm pimento cheese dip, sesame crackers
smoked almonds

BEVERAGE

local craft sodas
28 per person

ENHANCEMENT

local hard ciders
10 per person

HENDERSONVILLE APPLE ORCHARD

SNACKS

spiced apple muffins, apple butter
apple danish
apple pie trail mix | dried apples,
yogurt-covered raisins, pecans, almonds,
sunflower seeds, granola n
a bushel of seasonal apples

BEVERAGE

cold-pressed apple cider, served hot or cold
28 per person



BREAKS

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BALLPARK BREAK

SNACKS

jumbo soft pretzels, honey mustard, beer cheese

freshly popped popcorn

mini kosher hot dogs, traditional condiments

assorted candy bars

BEVERAGE

lemonade, sweet tea sweetened with agave nectar

30 per person

ENERGY BREAK

SNACKS

candied ginger

seasonal berry skewers, brown sugar yogurt sauce

open-faced apple sandwiches, nut butter, fruit n

avocado hummus, toasted pita

BEVERAGE

cucumber & honeydew melon refresher

28 per person

GARDEN GRAZER

SNACKS

hummus, crudités, individual cups *gf vg*

energy bites, peanut butter, chia, dried fruit *vg*

keto bombs, cream cheese, cheddar,
applewood-smoked bacon *gf*

BEVERAGE

watermelon punch, lime, lemon, mint

26 per person

CHIPS & DIPS

SNACKS

kettle chips, vegetable chips, pita chips, crackers *gf*

seasonal crudités

avocado hummus, spinach & artichoke dip,
applewood-smoked bacon french onion dip *gf*

BEVERAGE

iced tea, sweet or unsweetened

26 per person

JUICE BAR

SNACKS

dried fruit mix

california trail mix, macademia, cashew & brazil nuts n

DRINKS

green drink | celery, apple, cucumber

purple passion | beet, kale, ginger

orange crush | carrot, lemon, orange

26 per person



À LA CARTE

Pastries and sweets require a minimum order of one dozen.

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SNACKS

seasonal whole fruit | 48 per dozen

seasonal fruit skewers, yogurt honey dipping sauce,
white chocolate glaze *gf* | 60 per dozen

individual bags of chips, pretzels, popcorn | 6 each

candy bars | 8 each

kind bars | peanuts, almonds, pecans,
walnuts *n* | 9 each

assorted energy bars | peanuts, almonds,
pecans *n* | 10 each

warm jumbo pretzels, honey mustard,
beer cheese | 60 per dozen

mini hot dogs, ketchup, mustard,
relish *df* | 70 per dozen

bagged fresh popcorn *gf* | 8 each

mixed nuts *n* | 40 per pound
9 per individual bag

savory or sweet trail mix | almonds, pecans,
brazil nuts *n* | 42 per pound | 9 per individual bag

energy bombs | peanut butter, agave, chia seeds,
oats, dried fruit *nvg* | 70 per dozen

traveling crudités box | red pepper hummus,
seasonal vegetables, pita chips | 14 each

assorted flavors of local beef jerky | 49 per pound
11 per individual bag

PASTRIES & SWEETS

doughnuts | 70 per dozen

peanut granola bars *n* | 60 per dozen

bagels, cream cheese | 70 per dozen

seasonal almond coffee crumb bars *n* | 70 per dozen

hiker's delight | golden cake, dried fruit clusters, nuts,
soaked in local spirits *n* | 70 per dozen

lemon squares | 70 per dozen

baked cookies | 60 per dozen

chocolate moelleux *gf* | 70 per dozen

coconut moelleux *gf* | 70 per dozen

chocolate-dipped puffed rice treats | 70 per dozen

marshmallow fluff cereal bars | puffed rice,
cocoa puffs | 70 per dozen

marshmallow fluff cereal bars | puffed rice,
froot loops | 70 per dozen

novelty ice creams & italian ice | 72 per dozen

blondie | white chocolate | 70 per dozen

brownie | double-fudge | 70 per dozen

brownie | chocolate hazelnut *n* | 70 per dozen



PLATED LUNCH

Two-course plated lunches are served with choice of starter OR dessert, entrée and baked rolls with butter. Stance coffee and iced tea service available upon request. Add a 3rd course, 10 additional per person.

For additional entrée selections (maximum is 2), 15 for each will be added to the highest-priced entrée, with chef selection of sides. A final count for each selection is required 3 business days before your event and a seating chart with name and entrée selection is required to ensure seamless service.

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ENTRÉE | CHOOSE ONE

CHICKEN CARBONARA

smoked chicken, applewood-smoked bacon, bell peppers, garlic cream sauce, fettuccine *gf*

46 per person

SHRIMP & GRITS

red-eye gravy, stone-ground grits, crispy broccoli rabe *gf*

48 per person

CHIMICHURRI CHICKEN

carolina rice blend, sautéed greens *df gf*

46 per person

BAKED MOUNTAIN TROUT

lentil pilaf, citrus slaw, crisped rice *gf*

48 per person

CAULIFLOWER STEAK

beet purée, appalachian greens, puffed quinoa *gf vg*

40 per person

TWICE-BAKED SWEET POTATO

vegetable hash, corn cream *gf*

40 per person

CHOOSE ONE

STARTER

mixed greens, cucumber, cherry tomato, pickled carrots, champagne vinaigrette *df*

smoked blueberry & greens | mixed greens, shaved radish, local goat cheese, blueberry vinaigrette *gf*

caesar | baby romaine, heirloom baby tomatoes, shaved parmesan, lemon dressing, focaccia croutons

beet & fennel, baby watercress, toasted almonds, champagne dressing *ndf gf vg*

SOUP

chilled yellow tomato gazpacho, pickled jalapeño, radish *gf vg*

corn chowder | potato, corn, poblanos *gf*

heirloom tomato bisque, cream, garden basil *gf*

DESSERT

panna cotta, seasonal berries, crumble *gf*

cream puff | cocoa crumble, chocolate cream, caramel center, passion sauce

flourless chocolate cake, chocolate mousse, raspberry compote

key lime pie, tropical chutney



LUNCH BUFFET

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GARDEN PARTY

SALAD STATION

gazpacho *gf vg*

romaine, mixed greens, arugula *gf vg*

english cucumbers, carrots, chickpeas,
roasted beets, tomato *gf vg*

croutons, shredded cheese, feta

toasted pecans, sunflower seeds *n*

herb buttermilk dressing, red wine vinaigrette *gf*

ENTRÉES

marinated flank steak* *df gf*

grilled chicken with garlic *df gf*

citrus-poached shrimp* *df gf*

ACCOMPANIMENTS

local vegetable hash *gf vg*

quinoa corn cakes, red pepper coulis *gf vg*

naan, garlic, herbs

DESSERT

strawberry shortcake

62 per person

PEACE, LOVE, VEGGIES

STARTERS

energy shooter | celery, spinach, apple *vg*

chilled beet salad, vegan cheese,
champagne vinaigrette *gf vg*

charred green bean salad, toasted sesame seeds,
maple vinaigrette *gf vg*

roasted mushroom & fennel salad, local greens,
herb dressing *gf vg*

ENTRÉES

corn quinoa cakes, red pepper coulis,
charred greens *gf vg*

impossible bratwurst, caramelized onions,
peppers *gf vg*

white bean cassoulet, creamy polenta *gf vg*

vegetable power skillet | farro, cauliflower,
cherry tomatoes, vegan pesto, fried chickpeas *vg*

ACCOMPANIMENTS

roasted spaghetti squash, fresh herbs, olive oil *gf vg*

DESSERT

vegan chocolate mousse verrine *vg*

50 per person

ENHANCEMENTS

grilled chicken *df gf* | 8 per person

seared salmon* *df gf* | 8 per person



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SEELEY'S PICNIC

STARTERS

coconut kale soup, peppers, garbanzo beans *gf vg*

broccoli salad, cranberry, cheddar, tarragon dressing *gf*

sweet & sour slaw | cabbage, carrot, red wine vinegar *gf vg*

quinoa salad, avocado, cucumber, red onion, tomato, olives, citrus dressing *gf vg*

charred corn salad, mixed greens, peppers, tomato *gf vg*

ENTRÉES

pressed cajun turkey sandwich | sourdough, cheddar

caprese sandwich | basil pesto, fresh mozzarella, spinach, heirloom tomato, balsamic reduction

classic ryebe | sauerkraut, thousand island, swiss, marbled rye

jalapeño popper grilled cheese | cheese, jalapeño, parsley *gf vg*

ACCOMPANIMENTS

kettle chips | paprika, peppercorn

veggie chips | beet, sweet potato, rutabaga

DESSERT

lemon poppy seed cake, chantilly cream

60 per person

MOUNTAIN MARKET

STARTERS

vegetable minestrone | orzo, zucchini, beans, squash, tomato *v*

tomato bisque | heirloom tomato, cream, garlic, basil *gf*

SALADS

traditional caesar | romaine, shaved parmesan, focaccia croutons

mixed greens, seasonal berries, beets, carrot, tomato, red wine vinaigrette *gf vg*

pasta salad | peas, carrots, tomato, olives, pesto *gf vg*

FLATBREADS

grilled squash, artichoke, tomato, lemon cream *v*

prosciutto, arugula, fig

cauliflower crust, chickpeas, mushroom, eggplant *vg*

DESSERT

key lime tart *gf*

60 per person



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BUDDHA POWER BOWL

STARTERS

black bean & vegetable chili, cilantro cream *gf vg*
grilled pita, red pepper hummus

STARCH

farro, quinoa, charred sweet potatoes

VEGETABLES

cucumber, carrot, cabbage, spinach, tomato,
charred mushrooms, roasted cauliflower,
brussels sprouts

PROTEIN

chickpeas, chicken, shrimp

ACCOMPANIMENTS

avocado, cheddar, feta, thai barbecue,
herb & citrus vinaigrette, cilantro & lime cream

DESSERT

key lime pie crumb bar
62 per person

FROM THE WOK

STARTERS

tempura-fried nori, spicy aioli
baby bok choy, glass noodles, carrot, cilantro *gf vg*
raw vegetable salad | beans, carrot, cabbage, citrus
vinaigrette *gf vg*

ENTRÉES

thai chicken, citrus soy sauce, red onion,
red bell pepper, scallion, cilantro, mint *df gf*
korean steak*, korean red chili sauce, carrot,
bean sprouts, red onion, green beans, scallion,
toasted sesame seeds *df*
spicy tofu, ginger & lemongrass sauce, carrot,
green onion, chopped peanuts *n vg*

ACCOMPANIMENTS

brown fried rice, egg, carrot, peas, mushroom *gf*
vegetable stir-fry, soy, chili, edamame *gf vg*
bao buns
shishito peppers, toasted cashews *n*

DESSERT

berry & matcha swiss roll, vanilla chantilly
62 per person



BOXED LUNCH

All boxed lunches include soda and bottled water. Boxed lunches require a minimum of 10 people. If more than 3 entrée selections are requested, add 2 per person, per selection.

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ENTRÉES | CHOOSE THREE

smoked turkey, smoked gouda, arugula, tomato, apple & pepper jelly, grilled ciabatta

italian hoagie | ham, turkey, salami, mozzarella, provolone, basil pesto, traditional sub roll

roast beef, swiss, watercress, tomato, pickled red onion, horseradish aioli, grilled kaiser roll

grilled chicken breast, sun-dried tomato pesto, pine nuts, mozzarella, crisp romaine, flour wrap *n*

mixed greens, cherry tomatoes, red onion, banana peppers, feta, sunflower seeds, garbanzo beans, balsamic vinaigrette *gf*

vegan cold cut wrap | shredded carrot, pea tendrils, spinach, tomato, peppers, radish, red cabbage, avocado, green goddess cream, grilled gluten-friendly tortilla *gf vg*

SIDES | CHOOSE ONE

fresh fruit salad

southern potato salad | red bliss, mayo, mustard, relish *df gf*

garbanzo beans, tomato, olive, pepper, herbs *gf vg*

chilled quinoa, corn, onion, peppers *gf vg*

ACCOMPANIMENTS | CHOOSE ONE

kettle chips

trail mix, pecans, almonds, cashews *n*

fresh whole fruit

DESSERTS | CHOOSE ONE

double-fudge brownie

chocolate chip

puffed rice square *gf*

52 per person

ENHANCEMENTS

grilled chicken for mixed salad

3 per person



HORS D'OEUVRES

Hors d'oeuvres require a minimum order of 25 pieces per item.

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HOT APPETIZERS

phyllo stuffed with spinach, feta *v*
chicken satay, ginger tomato jam *df gf*
breaded artichoke, boursin cheese *v*
sun-dried tomato & basil phyllo *v*
tempura-fried okra, smoked aioli
9 per piece

duck spring roll, sriracha hoisin sauce *df*
beef satay*, thai peanut sauce *n df gf*
mushroom cap, vegetable ratatouille, parmesan *gf*
vegetable spring roll *df*
pork potsticker *df*
10 per piece

beef wellington*, horseradish cream
caramelized brie, almonds & pear in phyllo *n v*
lamb lollipop*, jalapeño & mint reduction *df gf*
mini crab cake, remoulade
coconut shrimp, sweet chili hoisin
11 per piece

CANAPÉS

heirloom tomato bruschetta, toasted garlic, basil,
pecorino, balsamic reduction, olive oil *v*
skewered blue cheese-stuffed medjool dates
wrapped in bacon *gf*
mushroom pâté, toast points, pickled red onion *vg*
9 per piece

cantaloupe kebab, prosciutto, whipped chèvre *gf*
togarashi seared tuna*, thai barbecue sauce *df gf*
smoked shrimp, tropical fruit salsa,
honey rum glaze *df gf*
roasted beet stack, local cheese, mustard seeds *gf*
10 per piece

steak tartare pushpop*, blue cheese aioli, parsley,
fennel *gf*
lobster & watermelon gazpacho *df gf*
smoked duck breast pipette, cracklins,
blackberry jam *df gf*
11 per piece



STATIONS

Stations-only receptions require a three-station minimum.

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SOUTH OF THE BORDER

MAIN

pork carnitas, shaved radish, cilantro
blackened mahi-mahi, jalapeño, lime, red onion
queso dip, jalapeño, chorizo
sofrito, peppers, onion

ACCOMPANIMENTS

salsa, salsa verde, lime, sour cream
corn tortilla chips, soft flour tortillas
1 hour | 38 per person
2 hours | 57 per person

MEAT & GREET

CHARCUTERIE

imported meats, fresh mozzarella, pesto,
marinated & pickled vegetables, rustic breads, lavash

HUMMUS & VEGETABLE CRUDITÉS

roasted red pepper, black bean, sweet pea & mint,
chef-selected seasonal vegetables, buttermilk dip

GRILLED WHEEL OF BRIE

caramelized sugar, pecans, fig compote,
seasonal fruit, berries, baguette crostini

1 hour | 36 per person
2 hours | 54 per person

SEAFOOD ON ICE

MAIN

citrus-poached shrimp *df*
garlic steamed clams *df gf*
steamed mussels *df gf*

ACCOMPANIMENTS

cocktail sauce, remoulade, lemon wedges
60 per person



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LIVING GARDEN

mixed greens, arugula, romaine lettuce
carrots, cherry tomatoes, english cucumbers,
roasted beets, chickpeas, feta, croutons, pecans n
herb buttermilk dressing, champagne vinaigrette
1 hour | 22 per person
2 hours | 33 per person

POTATO BAR

POTATOES

garlic smashed red bliss
herb cracked fingerlings
maple jerk mashed sweet potatoes

ACCOMPANIMENTS

cheddar, boursin, butter, sour cream, chives, cilantro,
sautéed mushrooms, applewood-smoked bacon,
pulled pork, brown sugar, marshmallows
1 hour | 32 per person
2 hours | 45 per person

VEGETABLE BAR

roasted rainbow carrots, maple citrus glaze *df gf*
jumbo asparagus, cracked pepper
seasonal vegetable medley
1 hour | 30 per person
2 hours | 45 per person

RICE BAR

STIR-FRIED

egg, soy, carrot, baby corn, peas *df gf*

SAFFRON

saffron, coconut milk, celery, carrot, onion *gf vg*

RISOTTO

parmesan, parsley, cream, vegetable stock
1 hour | 32 per person
2 hours | 45 per person



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GRITS STATION

MAIN

stone-ground grits, corn stock, cream *gf*

ACCOMPANIMENTS

herb shrimp, pulled pork, tasso ham,
smoked chicken, charred vegetables

tomato, scallion, roasted peppers, peas,
charred corn, herbs, cajun butter

cheddar, parmesan, goat cheese

BREADS

biscuits, cornbread muffins

1 hour | 34 per person

2 hours | 48 per person

SLIDER TRIO

MAIN

smoked pork belly, citrus slaw, cajun cream,
brioche roll

black bean patty, green goddess sauce, wheat roll *vg*

american wagyu beef*, caramelized onion,
blue cheese, brioche roll

ACCOMPANIMENTS

kettle chips, onion rings *gf vg*

mayo, ketchup, mustard

1 hour | 34 per person

2 hours | 51 per person

BAMBOO STEAMER

MAIN

brisket bao buns, chili cucumber,
sriracha aioli

vegetable spring rolls

ACCOMPANIMENTS

cucumber, carrot, sesame salad, rice wine vinaigrette,
soy *gf vg*

steamed edamame, sea salt *gf vg*

sweet chili, ponzu, spicy aioli, thai peanut sauce *n*

1 hour | 38 per person

2 hours | 57 per person

CHICKEN WINGS

BONE-IN

traditional hot, thai barbecue, garlic & parmesan

ACCOMPANIMENTS

celery, carrots

herb blue cheese, buttermilk dressings

1 hour | 34 per person

2 hours | 51 per person



CARVING STATIONS

Pricing based on a maximum service time of 2 hours. Chef attendant required at 150 per chef, with one chef per 100 people.

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PORK

ROASTED PORK LOIN

lusty monk jus, arugula, orange fennel relish, buttermilk biscuits

20 per person | minimum 15 people | attendant required

SMOKED WHOLE PIG

low 'n slow, hoppin' john rice & beans, north carolina barbecue & mustard sauces
dinner rolls

18 per person | minimum 50 people | attendant required

POULTRY

BEER CAN CHICKEN

five-bean salad, lusty monk mustard, cornbread muffins

15 per person | minimum 10 people | attendant required

SMOKED TURKEY BREAST

citrus aioli, apple stuffing, turkey jus
silver dollar rolls

15 per person | minimum 10 people | attendant required

BEEF

GARLIC-RUBBED STEAMSHIP*

creamy horseradish, peppercorn aioli, rustic bread
20 per person | minimum 15 people | attendant required

BEEF TENDERLOIN*

roasted whole, pearl onion jus, gremolata, rosemary sourdough

55 per person | minimum 10 people | attendant required

BONE-IN PRIME RIB*

garlic-crusted, pearl onion jus, horseradish cream, raw horseradish, pretzel rolls

50 per person | minimum 20 people | attendant required

SEAFOOD

VERLASSO SALMON*

skin-on fillet, grilled pita point, pickled watermelon salsa, guava barbecue sauce

40 per person | minimum 10 people | attendant required

ROASTED WHOLE FISH

salt-crusted, flour tortillas, mango & pepper slaw, cilantro sour cream, lime wedges

45 per person | minimum 10 people | attendant required



DESSERT STATIONS

All dessert stations require a minimum of 15 people. Prices are based on a maximum of one hour of service. S'Mores display ordered for outdoor venues includes firepit and lighting. Chef attendant required for bananas foster sundae station at 150 per chef, with one chef per 100 people.

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CAROLINA MINI PIE BAR

southern bourbon pecan
key lime, toasted meringue
apple tart
vanilla bean ice cream, whipped cream
30 per person

CHOCOLATE STATION

milk chocolate pecan clusters n
mini almond butter cookies dipped in dark chocolate n
omni almond & hazelnut chocolate bark n
assorted truffles
assorted french almond macarons n
30 per person

S'MORES

vanilla & chocolate gourmet marshmallows,
graham crackers
milk chocolate bars, peanut butter cups,
peppermint patties n
toasted coconut
caramel sauce, strawberry preserves
30 per person

TREATS BAR

cream puffs, custard, powdered sugar
mini crème brûlées
cupcakes, buttercream
34 per person

FONDUE STATION

warm caramel sauce
milk chocolate fondue
pound cake, puffed rice squares, assorted cookies
seasonal berries, fruit
30 per person

BANANAS FOSTER SUNDAE FLAMBÉ

fresh bananas flambéed with dark rum, brown sugar
vanilla bean ice cream, whipped cream
30 per person | attendant required



PLATED DINNER

All plated dinners include your choice of starter, entrée and dessert, baked rolls with butter, Stance regular & decaffeinated coffee and Numi Organic hot teas served tableside.

For additional entrée selections (maximum is 2), 25 for each will be added to the highest-priced entrée, with chef selection of sides. A final count for each selection is required 3 business days before your event and a seating chart with name and entrée selection is required to ensure seamless service.

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MEATS

SEARED BEEF FILET*

garlic smashed potatoes, sautéed asparagus,
red wine pearl onion confit *gf*

110 per person

BRAISED SHORT RIB

parsnip purée, radish & apple slaw,
charred broccoli rabe *gf*

92 per person

BEEF SPINALIS*

ribeye cap roulade, spinach, tomato, mozzarella,
beef demi-glace, twice-baked potato, greens *gf*

95 per person

BACON-WRAPPED PORK LOIN

parmesan grits, vegetable ragout,
apple mustard sauce *gf*

88 per person

SEAFOOD

VERLASSO SALMON FILLET*

lemon beurre blanc, creamy polenta, wilted greens *gf*

88 per person

SEARED MARKET FISH

beluga lentils, charred corn cream,
vegetable mélange *df gf*

98 per person

POULTRY

BRINED CHICKEN BREAST

citrus-brined, chimichurri sauce,
herbed fingerling potatoes *df gf*

84 per person

STUFFED CHICKEN

mushroom, spinach, artichoke, charred tomato sauce,
herbed risotto, broccolini

84 per person



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DUO

BLACKENED SALMON* & SHORT RIB

lemon beurre blanc, baby carrots, parsnip purée *gf*

122 per person

ROSEMARY BEEF FILET* & BRINED CHICKEN BREAST

smashed potatoes, broccolini, chimichurri *gf*

122 per person

BEEF FILET* & JUMBO LUMP CRAB CAKE

mascarpone whipped potatoes, roasted brussels, tomato chutney, dijon beurre blanc

132 per person

SEARED BEEF FILET* & BUTTER-POACHED MAINE LOBSTER TAIL

roasted tomato risotto, grilled asparagus, lemon beurre blanc, demi-glace

155 per person

MOUNTAIN TROUT & CRAB

baked north carolina trout, crab, fennel, asparagus, brown butter, sweet potato hash, corn & kale sauté *gf*

122 per person

VEGETARIAN

PESTO PASTA

spinach, heirloom tomato, artichoke, olives, preserved lemon

ZUCCHINI GRIDDLE

zucchini cakes, red pepper coulis, wilted greens, root vegetable

VEGAN

COCONUT CURRY

baby vegetables, coconut milk, white rice

SMOKED EGGPLANT

quinoa pilaf, herb sauce

SQUASH BOWL

wild rice-stuffed acorn squash, harissa fingerling potatoes



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STARTERS | CHOOSE ONE

SOUPS

potato & leek, crispy applewood-smoked bacon, celery, onion *gf*

she-crab, sherry, cream *gf*

black beans, sofrito, peppers, cilantro, lime *gf vg*

SALADS

roasted beet | red & yellow beets, local apple, wild arugula, goat cheese, pickled mustard seed, champagne vinaigrette *gf*

tomato caprese | heirloom tomato, mozzarella, garden basil, roasted garlic, grilled baguette, balsamic reduction *gf*

bibb wedge | baby bibb lettuce, shaved radish, candied grapes, cranberry vinaigrette *gf*

mixed greens | cucumber roll, cherry tomato, shaved carrots, herb buttermilk dressing, peach vinaigrette *gf vg*

marinated carrot | lemon thyme, frisée, spinach, fennel, birdseed crust, citrus dressing *gf vg*

DESSERTS | CHOOSE ONE

TRADITIONAL CHEESECAKE

raspberry coulis, macerated berries, sweet chantilly cream

HAZELNUT CRUNCH BAR

lemon cream sauce, milk chocolate chantilly *df gf*

SOUTHERN BOURBON PECAN PIE

milk chocolate whipped cream, candied pecans, salted caramel

TRIO CHOCOLATE CAKE

chocolate cake, white chocolate mousse, milk chocolate chantilly *df gf*

VEGAN OPTIONS

VANILLA OR COCONUT PANNA COTTA

vegan whipped cream, berry compote *df gf v*

CHOCOLATE MOUSSE VERRINE

vegan chantilly, seasonal fruit *df gf v*

DECONSTRUCTED VEGAN BROWNIE

tropical chutney, dark chocolate ganache, vegan crumble *df gf*



BUFFET DINNER

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GPI STEAKHOUSE STARTERS

french onion soup | swiss baguette crostini, onion, stock, sherry *gf*

wedge salad, blue cheese, applewood-smoked bacon, tomato, blue cheese dressing

burrata salad | heirloom tomatoes, burrata cheese, basil pesto, balsamic glaze, extra virgin olive oil

classic caesar salad, shaved parmesan, pumpernickel croutons, creamy caesar dressing, white anchovies

jumbo shrimp cocktail, cocktail sauce, lemon, remoulade

ENTRÉES

grilled new york strip*, sherried mushrooms, mustard demi-glaze *df gf*

seared petite filet of beef*, port wine jus *df gf*

seared salmon*, lemon beurre blanc *gf*

seared airline chicken breast, thyme pan jus *df gf*

ENHANCEMENT

lobster tail

20 per person

ACCOMPANIMENTS

macaroni & cheese, chopped applewood-smoked bacon, chives

roasted red bliss potatoes, butter, fresh herbs *gf*

roasted asparagus, glazed carrots *gf vg*

stuffed portobello, peppercorn sauce *vg*

parker house rolls

DESSERTS

cheesecake

brownie mudslide

185 per person

DINNER | OMNI GROVE PARK INN & SPA

BACKYARD BAYOU STARTERS

chicken & sausage gumbo

hoppin' john salad, peppers, onion, jalapeño vinaigrette *gf vg*

deviled eggs, mustard, radish, parsley *df gf*

creamy cucumber salad, sour cream, dill *gf*

ENTRÉES

boiled shell-on shrimp, corn on the cob, andouille sausage, red potatoes, onion *df gf*

cornmeal-dusted buttermilk-soaked catfish, lemon aioli

grilled pork chop, apple mustard glaze *df gf*

SIDES

cocktail sauce, lemon wedges, drawn butter, remoulade, hot sauces

sweet corn succotash | green beans, tomato, corn, green onion, lima beans *df gf vg*

cauliflower & spinach casserole *v*

vegetable rice *gf vg*

buttermilk biscuits, cornbread muffins

DESSERTS

black forest cake bites

milk chocolate & hazelnut crunch cake *n*

150 per person



BUFFET DINNER

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TOUR OF ASHEVILLE

TASTE #1 | COMPOSED SALAD WALL

fennel, zucchini, pickled onion *gf vg*

mushroom, barley, parsley

arugula, cucumber, dill *gf vg*

TASTE #2 | HERB-MARINATED SHRIMP

white cheddar grits, basil crostini

TASTE #3 | SOUTHERN-STYLE CHICKEN

smoked beer can chicken, cornbread

traditional southern fried chicken thighs

thai barbecue cauliflower bites

TASTE #4 | BEER-BRAISED BRATS

pretzel buns, lusty monk mustards

TASTE #5 | WHOLE SUCKLING PIG

carolina sweet & mustard barbecue sauces, rolls, butter *gf*

TASTE #6 | BEYOND THE MEATS

braised mushroom & carrot osso buco, creamy polenta *vg*

impossible meatballs, miso agave glaze

cracked fingerling potatoes, parsley, parmesan, garlic

TASTE #7 | THE SWEET STUFF

chef's seasonal upside-down cake

milk chocolate coffee pot de crème

165 per person | two attendants required



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APPALACHIAN ROOTS

STARTERS

buttermilk cucumber salad, onion, dill cream *gf*

apple & mixed greens salad,
warm applewood-smoked bacon vinaigrette *df gf*

farro & mushroom salad, citrus vinaigrette *df*

ENTRÉES

chicken & dumplings, carrots, celery, peas

grilled chicken sausage, chow-chow relish *df*

lemon pepper mountain trout, charred fennel,
tomato *gf*

braised beef, root vegetables, rosemary pan jus *df gf*

ACCOMPANIMENTS

corn griddle cakes, corn relish

sweet potato mash, thyme, paprika *gf*

baked beans, bacon, onion, celery, carrot,
brown sugar, stock *gf*

cornbread muffins, cheddar biscuits, butter

DESSERTS

sweet potato roulade, pumpkin mousse

blueberry peach cobbler, vanilla ice cream

145 per person

TEX-MEX FIESTA

STARTERS

pork pozole, hominy, poblano, peppers *df gf*

texas caviar, black beans, black-eyed peas, tomato,
red pepper, pico de gallo, cilantro *gf v*

tomato & avocado salad,
jalapeño lime vinaigrette *gf vg*

guacamole, shredded cheddar, queso fresco,
salsa verde, voodoo salsa, jalapeño, sour cream,
mango cabbage slaw, cilantro cream

tortilla chips

ENTRÉES

roasted sweet potato enchiladas, corn,
queso fresco *vg*

cilantro chicken fajitas, bell pepper, onion,
cumin *df gf*

steak fajitas*, bell pepper, onion, cumin *df gf*

fish tacos*, blackened mahi-mahi *df gf*

calabacitas squash, zucchini, tomato, poblano, cumin

ACCOMPANIMENTS

flour tortillas, corn tortillas

cilantro rice *gf vg*

corn on the cob, cotija cheese, paprika *gf*

refried beans *gf*

chili con queso, green chili, lime juice

DESSERTS

tres leches cake, seasonal berries

fried churros, cinnamon sugar

150 per person



BUFFET DINNER

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IL BANCHETTO

STARTERS

tuscan kale & white bean soup *gf vg*

caprese salad *v*

mixed greens, cherry tomatoes, banana peppers, feta, sunflower seeds, balsamic vinaigrette *gf v*

MUSSEL & CLAM STATION

sautéed to order, garlic, lemon, white wine sauce or roasted tomato, basil, garlic, lemon sauce *df gf*

ENTRÉES

flank steak roulade*, red pepper, olives, artichoke *gf*

chicken piccata, lemon, capers

seared salmon*, wilted spinach, lemon chutney *gf*

ACCOMPANIMENTS

cheese tortellini, pesto, eggplant, red pepper, asparagus

seared gnocchi, mushrooms, shallots, oven-dried tomatoes, spinach, pine nuts, olive oil, shaved parmesan

stuffed baby peppers, coulis sauce, rice *gf vg*

garlic breadsticks, focaccia bread

DESSERTS

limoncello & raspberry mousse cake

butterscotch biscoff budino

150 per person | attendant required

PLANT-BASED DINNER

STARTERS

tomato & charred pepper farro salad

butterbean salad, herb vinaigrette

arugula salad, spinach, strawberries, toasted almonds, balsamic vinaigrette *n*

MAINS

lentil & sweet potato cottage pie

tofu piccata, capers, vegan butter

wild rice & tempeh-stuffed acorn squash

sautéed kale & mushrooms

DESSERTS

vanilla panna cotta, berries

120 per person

ENHANCEMENT

chicken | 7 per person

steak* | 9 per person

shrimp | 9 per person



À LA CARTE BEVERAGES

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

CONTINUOUS BEVERAGE BREAK

HALF DAY

stance regular & decaffeinated coffee, iced tea, assorted numi hot teas, soft drinks, bottled still water, sparkling water

36 per person | 4 hours of service

FULL DAY

stance regular & decaffeinated coffee, iced tea, assorted numi hot teas, soft drinks, bottled still water, sparkling water

72 per person | 8 hours of service

BEVERAGES BY THE GALLON

infused water | 55 per gallon

stance regular or decaffeinated coffee | 115 per gallon

cold brew coffee | 125 per gallon

cold brew green tea sweetened with local honey | 125 per gallon

assorted numi hot teas | 110 per gallon

numi organic iced tea | sweet or unsweetened | 90 per gallon

classic black iced tea | 90 per gallon

freshly squeezed lemonade or limeade sweetened with agave nectar | 90 per gallon

fresh juice | orange, apple, grapefruit, cranberry, pineapple or tomato | 95 per gallon

cold-pressed apple cider, served hot or cold | 94 per gallon

INDIVIDUAL BEVERAGES

assorted soft drinks | 7.5 each

pure life water | 7.5 each

fiji water | 8.5 each

acqua panna natural spring water | 8.5 each

s.pellegrino sparkling mineral water | 8.5 each

s.pellegrino essenza flavored sparkling mineral water | 8.5 each

topo chico | 8.5 each

coconut water | 8.5 each

bottled iced tea | 8.5 each

bottled green tea | 8.5 each

local bottled soda | 8.5 each

red bull | energy drink or sugarfree | 8.5 each

gatorade and powerade sports drinks | g2 grape, fruit punch, zero glacier, zero lemon-lime | 8.5 each

naked fruit juice & smoothies | 8.5 each

assorted kohana canned coffee drinks | 8.5 each



BAR PACKAGES

Bartender required at 150 per bartender for 2 hours and 50 for each additional hour, with one bartender per 75 people. Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays.

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BLACK PACKAGE

grey goose vodka, bulleit 10 year bourbon, basil
hayden dark rye whiskey, kirk & sweeney 12 year rum,
chemist barrel rested gin, patrón silver tequila, the
macallan 12 year single malt scotch

decoy by duckhorn, sonoma county, california
sauvignon blanc, chardonnay, merlot, pinot noir,
cabernet sauvignon

taittinger, france | champagne

domestic, imported & craft beer

signature, seasonal or personalized cocktail

tablesides wine service

cordial bar during final hour of bar

PLATINUM PACKAGE

tito's handmade vodka, maker's mark bourbon,
uncle nearest premium whiskey,
sailor jerry spiced rum,
the botanist gin, patrón silver tequila,
monkey shoulder single malt scotch,
hennessy vs cognac

carneros highway, sonoma county, california
chardonnay, pinot noir

highway 12, sonoma county, california
sauvignon blanc, rosé, cabernet sauvignon

j vineyards, california | sparkling rosé

domestic, imported & craft beer

signature, seasonal or personalized cocktail

tablesides wine service

GOLD PACKAGE

absolut vodka, old forester bourbon,
crown royal blended whisky, bacardi rum,
beefeater gin, milagro silver tequila, johnnie walker
red label scotch, hennessy vs cognac

wente hayes ranch, livermore valley, california | rosé,
chardonnay, merlot, cabernet sauvignon

kenwood yalupa, california | sparkling

anna de cordorniu, spain | cava rosé

domestic & imported beer

SILVER PACKAGE

svedka vodka, jim beam bourbon,
canadian club blended whisky, castillo rum,
seagram's gin, sauza hacienda silver tequila,
j&b rare scotch, hennessy vs cognac

bulletin place wines, sydney, australia
sauvignon blanc, chardonnay, merlot,
cabernet sauvignon

beringer, st. helena, california | rosé

wycliff, california | sparkling

domestic & imported beer



BAR PACKAGES

Bar packages are priced per person and include assorted domestic and imported beer, house featured wines, cocktails and soft drinks. Bartender required at 150 per bartender for 2 hours and 50 for each additional hour, with one bartender per 75 people. Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays.

All prices subject to 26% taxable service charge and 7% tax. All menus and prices are subject to change.

†Bar package available for 5 hours with purchase of additional food station.

BAR PACKAGES

BLACK

one hour | 48 per person
two hours | 69 per person
three hours | 92 per person
four hours | 114 per person
five hourst | 136 per person

PLATINUM

one hour | 43 per person
two hours | 61 per person
three hours | 80 per person
four hours | 99 per person
five hourst | 118 per person

GOLD

one hour | 36 per person
two hours | 52 per person
three hours | 68 per person
four hours | 84 per person
five hourst | 100 per person

SILVER

one hour | 32 per person
two hours | 46 per person
three hours | 60 per person
four hours | 74 per person
five hourst | 88 per person



BAR PACKAGES

Consumption bars will be charge per drink consumed. Bartender required at 150 per bartender for 2 hours and 50 for each additional hour, with one bartender per 75 people. Cash bars require one cashier at 100 per cashier for the first 2 hours and 50 for each additional hour, with one cashier per 100 people. Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays.

*With the exception of Platinum Package, J Vineyard Sparkling Brut Rosé at 125 per bottle and Black Package, Taittinger Brut Champagne at 150 per bottle.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change. We reserve the right to substitute brands based on availability.

CONSUMPTION BAR

COCKTAILS

black | 23 per drink
platinum | 20 per drink
gold | 18 per drink
silver | 16 per drink

WINE BY THE GLASS

black | 23 per glass
platinum | 20 per glass
gold | 16 per glass
silver | 14 per glass

WINE BY THE BOTTLE

black* | 82 per bottle
platinum* | 70 per bottle
gold | 60 per bottle
silver | 54 per bottle

BEER BY THE BOTTLE

domestic beer | 9 per bottle
imported beer | 10 per bottle
craft beer | 10 per bottle
hard seltzer | 8 per bottle

ENHANCEMENTS

CRAFT BEER WALL CHOOSE FOUR

highland brewing company
asheville brewing company
french broad brewery
green man brewery
hi-wire brewing
oskar blues brewing
pisgah brewing company
sierra nevada brewing company
120 people | 2150 attendants included
50 per additional hour

TABLESIDE WINE SERVICE

gold | 60 per bottle
silver | 54 per bottle

SIGNATURE COCKTAILS

gold | 20 per drink
silver | 18 per drink

NON-ALCOHOLIC MOCKTAILS

design your own personalized mocktail
with our on-site mixologist
10 per drink

CORDIALS

chemist chocolate orange gin liqueur, grand marnier,
baileys irish cream, kahlúa
22 per drink



BAR ENHANCEMENTS

Specialty cocktails are included with Black or Platinum Bar Packages & Consumption Bars.
For hourly Gold or Silver Bars, add 2 per person, per hour to the hourly rate.
For Gold or Silver Consumption Bars, add 20 per drink for Gold or 18 per drink for Silver.

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OMNI SIGNATURE COCKTAILS

add a selection of barmalade-inspired cocktails using craft, premium or call brands to any bar.

GRAPEFRUIT PALOMA

rum, vodka or tequila

grapefruit-elderflower barmalade, pineapple juice, omni sour

BLOOD ORANGE WHISKEY SOUR

whiskey

blood orange-guava barmalade, omni sour

APPLE-PEAR CRUSH

vodka or gin

apple-pear barmalade, orange liqueur, omni sour

SPICY MANGO SMASH

vodka, rum or gin

mango-habanero barmalade, pineapple juice, omni sour

MOCKTAILS

add a selection of barmalade-inspired mocktails to any bar.

BLOOD ORANGE MADRAS

blood orange-guava barmalade, cranberry juice, lime
10 per drink

CINNAMON APPLE SOUR

apple-pear barmalade, monin cinnamon, omni sour, angostura bitters
10 per drink



WINE RACK

Bartender required at 150 per bartender for 2 hours and 50 for each additional hour, with one bartender per 75 people. Due to North Carolina law, alcohol will not be served prior to 10am on Sundays.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change. We reserve the right to substitute brands based on availability.

SPECIALTY OFFERINGS BY THE BOTTLE

CHAMPAGNE & SPARKLING

ruffino | veneto, ita | prosecco | 60
jean-luc joillot | burgundy, fra |
crémant de bourgogne brut sparkling | 80 per bottle
moët & chandon impérial | fra |
champagne | 115 per bottle
vieve clicquot yellow label | reims, fra |
brut champagne | 170
dom pérignon | épernay, fra |
brut champagne | 420

WHITES & BLUSHES

château d'esclans whispering angel |
côtes de provence, fra | rosé | 82 per bottle
j vineyards | russian river valley, sonoma, ca |
pinot gris | 56
whitehaven | marlborough, nzl |
sauvignon blanc | 72
conundrum | monterey county, ca |
blend | 71 per bottle
rombauer | carneros, ca |
chardonnay | 130 per bottle

RED

elouan | willamette valley, or |
pinot noir | 66 per bottle
belle glos clark & telephone vineyard |
santa maria, ca | pinot noir | 110
domaine de la solitude | bordeaux, fra |
châteauneuf-du-pape | 135
the prisoner | napa valley, ca |
red blend | 125 per bottle
stag's leap wine cellars hands of time |
napa valley, ca | blend | 98
louis m. martini | sonoma county, ca |
cabernet sauvignon | 64 per bottle
robert mondavi winery | napa valley, ca |
cabernet sauvignon | 98 per bottle
pine ridge | napa valley, ca |
cabernet sauvignon | 130 per bottle
jordan | alexander valley, ca |
cabernet sauvignon | 160 per bottle
silver oak | napa valley, ca |
cabernet sauvignon | 350 per bottle
orin swift abstract | napa valley, ca |
blend | 110 per bottle



POLICIES

DRONE PHOTOGRAPHY

Drone photography is not permitted.

OUTDOOR FUNCTIONS

For all events scheduled outside with a weather forecast showing 30% or more of precipitation, your CSM will contact you no less than four (4) hours prior to the event start time to make a weather call.

For the safety of all persons, 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 60% chance or more of rain
- Lightning
- Wind over 10 mph
- Temperatures below 55°

Curfew on music and entertainment is 10 p.m.

INDOOR FUNCTIONS

Curfew on music and entertainment is 10:30 p.m.

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.

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

DECORATIONS, ENTERTAINMENT & OTHER SERVICES

Our partners at PRI Productions will be happy to coordinate specialized centerpieces, decorations, music, entertainment and photography services to meet your needs. Please contact your CSM for contact information.

AUDIO/VISUAL

Our partners at Pinnacle Live can provide you with the latest in technical equipment and support. Please contact your CSM for contact information.

ADDITIONAL PRICING & BILLING

Food and beverage prices are subject to 26% service charge and 7% state sales tax. Final guaranteed attendance is due by 10 a.m. three (3) business days prior to the function. Food and beverage menu selections cannot be changed within five (5) business days prior to the function. Custom menus require a 30-day minimum lead time and will be priced at market value. All requested chef-attended stations or buffets require one chef per 100 people and are subject to 150 per hour charge for a maximum of two hours. Events canceled within 72 business hours will be billed at 100%. We reserve the right to change menu items if quality or 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.

Thank you for choosing The Omni Grove Park Inn.



CALL TODAY TO SPEAK WITH A CATERING SPECIALIST.

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CONTACT INFORMATION