

# Event Menus



OMNI MOUNT WASHINGTON RESORT  
WEDDING MENU





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*v* Vegetarian

*vg* Vegan

*gf* Gluten-Friendly

*df* Dairy-Free

*n* Contains Nuts

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially for those with certain medical conditions. please notify us of any allergies.





# YOUR STORY STARTS HERE.

your wedding day is one of the most important days of your life. it's a day you'll never forget. a day to be shared with family and friends. a day that begins the amazing journey between you and someone you love. at omni mount washington resort, we're committed to making sure your wedding day is nothing short of spectacular — by filling it with love, laughter and magical memories. that's our promise to you.

whether we're playing host to your wedding reception or rehearsal dinner, 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.

plus, omni's experienced wedding team will be by your side every step of the way — from your first planning meeting until the day of your event. so you can focus on what matters most; making memories that last a lifetime.





# PACKAGES

whether you are planning a traditional wedding ceremony or a more informal celebration, omni mount washington resort's beautiful landscaping, stately design and grand setting will create an elegant atmosphere for all of your wedding festivities. the victorian ambiance, outstanding cuisine and courteous staff of the omni mount washington resort set the tone for a celebration that will exceed all expectations!

wedding package rates do not include function room rental fees, beverage arrangements, flowers and other items not specifically stated herein.

all rates are quoted per person and are subject to 26% taxable service charge and 8.5% nh state meals and room tax. all prices are subject to change.

please deduct 30 from package price for children ages 5 through 12 years. no fee for children age 4 years or younger.

special dietary considerations will be accommodated with advance notice.

when booking a venue, a rental fee plus food and beverage minimum are required.

## THE CEREMONY

omni mount washington resort offers multiple venues ranging from a sun-soaked veranda with majestic mountain views to elegant ballrooms and crystal hills at rosebrook lodge, sure to inspire memories to last a lifetime.

## THE RECEPTION

omni mount washington resort also has several beautiful venue options for your cocktail hour and reception. your catering sales manager will assist in selecting the spaces that best suit your ultimate wedding desires. whether it's outdoors under the stars for 50 people or dancing in a grand ballroom for 400, we have the perfect spot for your special day filled with family, friends and endless memories.

## WEDDING PACKAGE INCLUSIONS:

professional coordination prior to the day of your special event

a selection of passed hors d'oeuvres for the cocktail hour along with displayed items

superior multi-course sit-down dinner

champagne wedding toast

traditional wedding cake with cake-cutting service

classic white linens for your tables

white wedding chairs with padded seats for your wedding ceremony

complimentary deluxe accommodations for the bridal couple on the night of your wedding (subject to 10k minimum spend)

preferred guest room rates for overnight guests





# THE BRIDAL VEIL FALLS PACKAGE

our hors d'oeuvres are served butler-style with the highest integrity and quality, and pricing is based on up to 60 minutes of continuous service.

wedding package pricing is subject to a 26% taxable service charge and 8.5% nh state meals and room tax. all menus and pricing are subject to change.

## BUTLER-PASSED HORS D'OEUVRES | SELECT SIX

### HOT APPETIZERS

vegetable spring rolls, sweet & sour sauce *df vg*

lamb chop lollipops, caper & raisin chutney *df gf*

chicken satay, orange peanut sauce *n df gf*

beef tenderloin tip skewer, béarnaise *gf*

crab cakes, chive cream

bacon-wrapped scallop, pineapple sambal *df gf*

miniature beef wellingtons *df*

stuffed mushroom | plant-based sausage,  
cured tomato, crispy quinoa *gf vg*

### CHILLED APPETIZERS

ricotta toast, maitake mushrooms, pesto *v*

b.l.t. | heirloom tomato, applewood-smoked bacon,  
paprika aioli, grilled brioche

beef tartare, potato crisp, truffel oil, capers *gf*

brie crostini, raspberry, toasted almonds *n v*

tenderloin, horseradish, baguette crisp,  
parsley sauce *df*

xo tuna, seaweed salad, naan chip *df*

cranberry, brie, prosciutto, crostini

watermelon on a spoon, feta, pickled fresno, balsamic  
*df gf*

lobster & crab ceviche, grilled corn, mulato chili,  
tomato *df gf*

cucumber, lox, crème fraîche, dill *gf*





# THE BRIDAL VEIL FALLS PACKAGE

wedding package pricing is subject to 26% taxable service charge and 8.5% nh state meals and room tax.  
all menus and pricing are subject to change.

## DISPLAYS | SELECT TWO

### LOCAL CHEESE

locally sourced cheeses *v*  
seasonal berries and grapes *vg*  
local honey and jams *vg*  
artisan breads and assorted crackers

### CRUDITÉS

mini garden of fresh vegetables | carrots, asparagus,  
cucumber, celery, broccoli, peppers *gf vg*  
ranch dip *vg*  
hummus *gf vg*

### SLICED SEASONAL FRUIT

fresh seasonal fruit *vg*  
maple yogurt and chocolate dip *v*

### CHARCUTERIE BOARD

assorted cured meats and sausage,  
smoked pork belly  
pickled vegetables *gf vg*  
chutney and mustards *gf vg*  
artisan breads and assorted crackers

### ANTIPASTO AL TOSCANO

assorted italian meats *gf*  
mozzarella and parmesan *v*  
marinated grilled vegetables *gf vg*  
crusty breads *vg*  
chilled farro and olive salad *vg*  
roasted and pickled vegetables *gf vg*  
mustards *gf vg*  
crackers

### DIP STATION

red pepper hummus *gf vg*  
southwestern black bean dip *gf vg*  
citrus mint ricotta *gf*  
guacamole *gf vg*  
salsa *gf vg*  
spinach dip *v*  
warm cheddar dip *v*  
grilled pita, tortilla chips, toasted  
baguette slices *df gf*

### SEAFOOD BAR

oysters, gulf shrimp cocktail, jonah crab claws, maine  
lobster salad *df gf*  
cocktail, mignonette and tabasco sauces *df gf*  
lemons, pita crisps  
14 additional per person





# THE BRIDAL VEIL FALLS PACKAGE

all wedding package dinners are served with housemade rolls with butter, freshly brewed stance regular or decaffeinated coffee and assorted numi hot teas. entrée counts are required five days prior to the event. all dinner pricing is per person, based on up to 90 minutes of service, unless noted otherwise.

wedding package pricing is subject to 26% taxable service charge and 8.5% nh state meals and room tax. all menus and pricing are subject to change.

## FIRST COURSE SELECT ONE

burrata, marcona almonds, strawberries,  
tomato jam, aged balsamic, arugula *gf v*

short rib bolognese, pappardelle pasta, tomato,  
pancetta

jumbo lump crab cake, shaved asparagus salad,  
smoked paprika corn sauce *df*

roasted scallop, truffle cauliflower velvet,  
charred blueberry, frisée *gf*

chilled lobster cocktail, roasted poblano salsa verde,  
sour orange aioli, crispy sweet corn, cilantro *gf*

chilled shrimp cocktail, grilled lemon,  
tomato horseradish sauce, smoked paprika mayo *gf*

tamarind soy-glazed pork belly, radish slaw,  
maple sweet potato purée *gf*

## SECOND COURSE SELECT ONE

chilled vichyssoise | potato, truffle *gf v*

lobster bisque | cognac, butter braised lobster

corn & mushroom soup, smoked olive oil,  
saffron *gf vg*

new england clam chowder, oyster crackers,  
oregano oil

## THIRD COURSE SELECT ONE

little gem caesar, fennel breadcrumbs,  
aged parmesan, anchovy dressing

arugula, frisée, radicchio,  
sun-dried cherries, watermelon radish, pinenuts,  
creamy oregano dressing *nv*

the wedge, baby iceberg lettuce, braised  
applewood-smoked bacon lardon,  
balely hazen blue cheese, vine tomatoes,  
buttermilk dressing *gf*

spinach, granny smith apples, caramelized endive,  
rosemary polenta croutons, goat cheese,  
blueberry vinaigrette *gf v*

## INTERMEZZO SELECT ONE

apple & pear sorbet, apple jelly *gf vg*

lime sorbet, berry compote *gf vg*

cucumber sorbet, seasonal melon salsa *gf vg*





# THE BRIDAL VEIL FALLS PACKAGE

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## FOURTH COURSE SELECT UP TO THREE

beef tenderloin filet, whipped cabot cheddar & potato gratin, caramelized carrot, demi-glaze *gf*

braised beef short rib, parmesan mashed potatoes, brussels sprouts, pan reduction *gf*

grilled new york strip, wild mushrooms, smashed olive oil potatoes, grilled asparagus, merlot demi-glaze *df gf*

citrus & herb chicken breast, lemon thyme jus, parmesan risotto with baby vegetables *gf*

cider-brined chicken breast, braised kale, carrot purée, crispy pancetta, maple cider sauce *df gf*

sautéed salmon, baby potatoes, seasonal vegetable, tarragon butter sauce *gf*

baked halibut, saffron polenta, roasted tomatoes, parsley beurre noisette sauce *gf*

grilled pork chop, apple & sweet potato hash, charred broccoli, blueberry syrup sauce *gf*

gnocchi, sage, pine nuts, spinach, fried capers, preserved lemon butter sauce *nv*

crispy polenta cake, lentil & tomato ragout, spinach, curry sauce *gf vg*

harvest vegetable, smoky pea purée, local mushrooms, grilled sweet potato, seasonally sourced vegetables *gf vg*

## ELEGANT TIERED WEDDING CAKE

created by our pastry team, gold, white or chocolate cake, simply decorated with fresh buttercream frosting

enhancements are available and additional fees will apply

195 per person





# THE ARETHUSA FALLS PACKAGE

our hors d'oeuvres are served butler-style with the highest integrity and quality and pricing is based on up to 60 minutes of continuous service.

wedding package pricing is subject to 26% taxable service charge and 8.5% nh state meals and room tax.  
all menus and pricing are subject to change.

## BUTLER-PASSED HORS D'OEUVRES | SELECT FOUR

### HOT APPETIZERS

fried goat cheese, grilled peach relish *v*

spinach, feta & filo cigars *v*

potato samosas, mango chutney *v*

arancini prosciutto, mozzarella, pomodoro sauce

bacon-wrapped scallop, pineapple sambal *df gf*

italian meatball, pomodoro sauce

skewered achiote flank steak, chimichurri *gf*

maple & sriracha chicken kabobs *df gf*

chicken satay, orange peanut sauce *n df gf*

### CHILLED APPETIZERS

watermelon on a spoon, feta, pickled fresno, balsamic  
*gf v*

cranberry, brie, prosciutto, crostini

cucumber, lox, crème fraîche, dill *gf*

xo tuna, seaweed salad, naan chip *df*

brie crostini, raspberry, toasted almonds *n v*

bruschetta, balsamic strawberries, feta cheese *v*

balsamic roasted vegetable tarts *vg*

tenderloin, horseradish, baguette crisp, parsley





# THE ARETHUSA FALLS PACKAGE

wedding package pricing is subject to 26% taxable service charge and 8.5% nh state meals and room tax.  
all menus and pricing are subject to change.

## DISPLAYS | SELECT TWO

### LOCAL CHEESE

locally sourced cheeses *v*  
seasonal berries and grapes *vg*  
local honey and jams *vg*  
artisan breads and assorted crackers

### CRUDITÉS

mini garden of fresh vegetables, carrots, asparagus,  
cucumber, celery, broccoli, peppers *gf vg*  
ranch dip *gf*  
smoky hummus *gf vg*

### SLICED SEASONAL FRUIT

fresh seasonal fruit *vg*  
maple yogurt and chocolate dip

### CHARCUTERIE BOARD

assorted pâtés, cured meats and sausage,  
smoked pork belly  
pickled vegetables *gf vg*  
chutney and mustard *gf vg*  
artisan breads and assorted crackers

### ANTIPASTO AL TOSCANO

assorted italian meats *gf*  
mozzarella and parmesan *v*  
marinated grilled vegetables *gf vg*  
crusty breads *vg*  
chilled farro & olive salad *vg*  
roasted and pickled vegetables *gf vg*  
mustards *gf vg*  
crackers

### DIP STATION

red pepper hummus *gf vg*  
southwestern black bean dip *gf vg*  
citrus mint ricotta *gf*  
guacamole *gf vg*  
salsa *gf vg*  
spinach dip *v*  
warm cheddar dip *v*  
grilled pita, tortilla chips, toasted  
baguette slices *df gf*

### SEAFOOD BAR

oysters, gulf shrimp cocktail, jonah crab claws,  
maine lobster salad *df gf*  
cocktail, mignonette and tabasco sauces *df gf*  
lemons, pita crisps  
14 additional per person





# THE ARETHUSA FALLS PACKAGE

all wedding package dinners are served with housemade rolls with butter, freshly brewed stance regular or decaffeinated coffee and assorted numi hot teas. entrée counts are required five days prior to the event. all dinner pricing is per person, based on up to 90 minutes of service, unless noted otherwise.

wedding package pricing is subject to 26% taxable service charge and 8.5% nh state meals and room tax.  
all menus and pricing are subject to change.

## FIRST COURSE SELECT ONE

lobster bisque | tarragon, cognac, maine lobster

new england clam chowder, oyster crackers,  
oregano oil

grilled mushroom cream soup, jasmine rice,  
truffle essence *gf v*

roasted tomato, olive oil, basil *vg*

smoked corn & bacon soup, rosemary crema

## SECOND COURSE SELECT ONE

bosc pear salad, baby greens, toasted walnuts,  
bayley hazen blue cheese, cider vinaigrette *nv*

little gem caesar, fennel breadcrumbs,  
aged parmesan, anchovy dressing

citrus & fennel salad, beets, oranges,  
mixed greens, goat cheese, citrus vinaigrette *gf v*

mixed baby lettuce, cucumbers, radishes,  
grape tomatoes, bacon, garlic croutons,  
merlot vinaigrette *df*

kale salad, roasted grapes, feta cheese,  
sunflower seeds, fresh blueberries,  
maple & walnut vinaigrette *gf*

spinach salad, granny smith apples,  
rosemary polenta croutons, caramelized endive,  
goat cheese, blueberry vinaigrette *gf v*







# THE ARETHUSA FALLS PACKAGE

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wedding package pricing is subject to 26% taxable service charge and 8.5% nh state meals and room tax.  
all menus and pricing are subject to change.

## THIRD COURSE SELECT UP TO THREE

beef tenderloin filet, whipped cabot cheddar & potato gratin, caramelized carrot, demi-glaze *gf*

braised beef short rib, parmesan mashed potatoes, brussels sprouts, pan reduction *gf*

grilled new york strip, wild mushrooms, smashed olive oil red potatoes, grilled asparagus, merlot demi-glaze *df gf*

citrus & herb chicken breast, lemon thyme jus, parmesan risotto with baby vegetables *gf*

cider-brined chicken breast, braised kale, carrot purée, crispy pancetta, maple cider sauce *df gf*

sautéed salmon, baby potatoes, seasonal vegetable, tarragon butter sauce *gf*

seared red snapper, mango fruit salsa, sesame jasmine rice *df gf*

polenta-crusting trout, wild rice pilaf, pomegranate & orange beurre blanc, roasted vegetable *gf*

grilled pork chop, apple & sweet potato hash, charred broccoli, blueberry syrup sauce *gf*

gnocchi, sage, pine nuts, spinach, fried capers, preserved lemon butter sauce *nv*

crispy polenta cake, lentil & tomato ragout, spinach curry sauce *gf vg*

harvest vegetable, smoky pea purée, local mushrooms, grilled sweet potato, seasonally sourced vegetables *gf vg*

## ELEGANT TIERED WEDDING CAKE

created by our pastry team, gold, white or chocolate cake, simply decorated with fresh buttercream frosting

enhancements are available and additional fees will apply

165 per person





# NON-ALCOHOLIC

all items are based on 30 minutes of service, unless noted otherwise. prices are subject to 26% taxable service charge and 8.5% nh state meals and room tax. all menus and pricing are subject to change.

## NON-ALCOHOLIC

coconut water | 7 per drink  
assorted vitaminwater | 7 per drink  
box water | 7 per drink  
assorted bottled juice | orange, apple, grapefruit, cranberry | 7 per drink  
classic black iced tea | 7 per drink  
naked fruit juice & smoothies | 7 per drink  
pure life water | 7 per drink  
assorted soft drinks | 6 per drink  
s.pellegrino sparkling mineral water | 8 per drink  
red bull | energy drink or sugarfree | 8 per drink  
gatorade and powerade sports drinks  
g2 grape, fruit punch, zero glacier, zero lemon-lime | 8 per drink  
assorted kohana canned coffee drinks | 8 per drink  
topo chico sparkling water | 6 per drink  
local apple cider | hot or cold | 48 per gallon  
hot chocolate | 48 per gallon  
s.pellegrino essenza flavored sparkling mineral water | 8 per drink  
monster energy drinks | 8 per drink  
acqua panna natural spring water | 7 per drink  
enroot cold brew tea | 8 per drink  
lemonade | 48 per gallon  
iced tea | 48 per gallon  
infused water | berry & lime, cucumber or strawberry, lemon & basil | 48 per gallon  
stance regular or decaffeinated coffee | 90 per gallon

## BEVERAGE PACKAGE

### À LA CARTE HALF DAY (4 HOURS)

stance regular & decaffeinated coffee and assorted numi hot teas served with skim milk, almond milk, half & half, sustainable honey and water

iced tea, soft drinks, bottled still water, sparkling water

32 per person

### BEVERAGE PACKAGE À LA CARTE

stance regular & decaffeinated coffee and assorted numi hot teas served with skim milk, almond milk, half & half, sustainable honey and water

iced tea, soft drinks, bottled still water, sparkling water

56 per person





# BAR MIXOLOGY

prices are subject to 26% taxable service charge and 8.5% nh state meals and room tax. all menus and pricing are subject to change. cash bar pricing is inclusive of tax and does not include a service charge or gratuity for staff.

## BRANDS

### CRAFT

vodka | tito's handmade

gin | the botanist

rum | sailor jerry

bourbon | omni mount washington maker's mark

scotch | monkey shoulder

tequila | patrón silver

whiskey | omni mount washington knob creek

cognac | hennessy vsop

### PREMIUM

vodka | absolut

gin | beefeater

rum | bacardi

bourbon | old forester

scotch | johnnie walker red label

tequila | milagro silver

whiskey | omni mount washington woodford reserve

cognac | hennessy vs

### CALL

not available at crystal hills

vodka | svedka

gin | seagram's

rum | castillo

bourbon | jim beam

scotch | j&b

tequila | sauza silver

cognac | hennessy vs

## BEERS

### DOMESTIC | CHOOSE TWO

budweiser, bud light, coors light, miller lite and heineken 0.0

### IMPORT/CRAFT CHOOSE FOUR

heineken, corona, dos equis, blue moon belgian white, samuel adams boston lager, tuckerman trailhead ne ipa and tuckerman pale ale

### HOST BAR

craft brands | 16 per drink

premium brands | 14 per drink

call brands | 13 per drink

domestic beer | 8 per drink

imported beer | 9 per drink

house wine | 12 per drink

house champagne | 12 per drink

craft wine | 15 per drink

soft drinks | 5 per drink

### CASH BAR

craft brands | 18 per drink

premium brands | 16 per drink

call brands | 14 per drink

domestic beer | 9 per drink

imported beer | 10 per drink

house wine | 13 per drink

house champagne | 13 per drink

craft wine | 16 per drink

soft drinks | 5 per drink





# BAR MIXOLOGY

all package bars include domestic and imported/craft beers, house wines, cordials, juices and soft drinks.

prices are subject to 26% taxable service charge and 8.5% nh state meals and room tax.

all menus and pricing are subject to change.

## PACKAGES

### CRAFT

first hour | 24 per person

second hour | 21 per person

additional hour | 14 per person

### PREMIUM

first hour | 22 per person

second hour | 19 per person

additional hour | 12 per person

### CALL

not available at crystal hills

first hour | 20 per person

second hour | 17 per person

additional hour | 10 per person

### FEES

setup | 150 per bar

bar minimum | 500

if bar minimum is not met, the difference between consumption and minimum is charged

beverage server | 50 per hour

## OMNI SIGNATURE COCKTAILS

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

### GRAPEFRUIT PALOMA

rum, vodka or tequila | grapefruit-elderflower barmalade, pineapple juice, omni sour

### BLOOD ORANGE WHISKEY SOUR

whiskey | blood orange-guava barmalade, omni sour

### SPICY MANGO SMASH

vodka, rum or gin | mango-habanero barmalade, pineapple juice, omni sour

### APPLE-PEAR CRUSH

vodka or gin | apple-pear barmalade, orange liqueur, omni sour

## OMNI SIGNATURE MOCKTAILS

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

### BLOOD ORANGE MADRAS

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

### CINNAMON APPLE SOUR

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





# WINE RACK

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

prices are subject to 26% taxable service charge and 8.5% nh state meals and room tax.  
all menus and pricing are subject to change.

## SPARKLING

kenwood yulupa | california | brut | 48 per bottle

ruffino | veneto, italy |  
prosecco, nv | 52 per bottle

chandon | california | rosé, nv | 60 per bottle

moët & chandon | france | imperial | 98 per bottle

veuve clicquot | france | brut | 130 per bottle

## WHITE & BLUSH

hayes ranch | california |  
rosé | 58 per bottle

decoy by duckhorn | california |  
rosé | 68 per bottle

bulletin place | australia |  
sauvignon blanc | 48 per bottle

decoy by duckhorn | california |  
sauvignon blanc | 66 per bottle

bulletin place | australia |  
chardonnay, unoaked | 48 per bottle

hayes ranch | california |  
chardonnay | 58 per bottle

decoy by duckhorn | california |  
chardonnay | 68 per bottle

## RED

meomi | california | pinot noir | 58 per bottle

decoy by duckhorn | california |  
pinot noir | 68 per bottle

hayes ranch | california | merlot | 58 per bottle

bulletin place | australia | merlot | 48 per bottle

decoy by duckhorn | california |  
merlot | 68 per bottle

bulletin place | australia |  
cabernet sauvignon | 48 per bottle

hayes ranch | california |  
cabernet sauvignon | 58 per bottle

decoy by duckhorn | california |  
cabernet sauvignon | 68 per bottle

daou | paso robles, california |  
cabernet sauvignon | 74 per bottle





# LIQUOR POLICIES

in an effort to make your event memorable, as well as safe, we are providing this information to you for the protection and well-being of all our guests. in compliance with state liquor commission (alcohol beverage licensing authorities) and local law enforcement agencies, the following resort policies have been developed and will be enforced.

## PURSUANT TO THE GUIDELINES OF OUR LIQUOR LICENSE:

omni mount washington resort must provide all liquor served and consumed in our function facilities or restaurants.

guests may not bring their own alcohol into a function, restaurant or public space.

guests may not remove or transport liquor from any space. only hotel staff may transport liquor to or from a function space.

all functions must purchase food or dry snacks to be served with any alcoholic beverages.

hosted bars and cash bars are limited to a maximum of five hours. bar service will be closed at certain times during functions to meet this criteria. if beverage services are to be moved from one location to another, banquet bars will reopen 15 minutes after the group is seated. details will be provided within the banquet event order.

the legal drinking age in new hampshire is 21 years of age. per the resort responsible beverage policy, all guests who appear to be under the age of 30 must have their identification checked. the nh state liquor commission (nhslo) requires proof of age upon request by our staff. proof of age requires a picture id that is valid, and meets the requirements of the nhslo.

under no circumstances may an adult provide alcohol for an underage person.

we will not serve anyone who appears intoxicated or serve anyone to that point.

no guest may purchase any alcohol for anyone who has been determined to be without proper identification, intoxicated or at risk in any way. the decision of our staff and management pertaining to the above will be final.

we will limit the quantity of multiple liquor drinks served per person.

we do not allow “shots” of any kind at any of the resort’s bars.

guests may not transport more than two drinks from any bar at one time.

with the exception of dinner wine (by the bottle), no more than one drink shall be in front of a guest at any time.

violation of any of the above policies may result in the discontinuation of alcohol service to any individual, group or the entire function.

open bottles of any liquor are not allowed to be removed from the function room event.

our staff is professionally trained and certified in all situations of alcohol service. please allow them to provide safe and prudent beverage services to you and your guests.





## DETAILS

thank you for selecting the omni mount washington resort for your upcoming event. we look forward to providing you with outstanding hospitality, food and service. our culinary team offers nutritious, balanced choices and our experienced, professional catering services team is here to assist in all of your planning.

### GUARANTEE POLICY

two weeks prior to your scheduled event, final menus must be selected. your final guarantees and counts on multiple choice events are required five days prior to your scheduled function. if no guarantee is provided, the original estimate will be used for billing. we are prepared to serve 5% over the final guaranteed number. all charges will be based on the greater of the final guarantee or the actual number of persons served.

### PRICING

all food and beverage prices are subject to 26% taxable service charge and the current 8.5% nh meals and rooms tax. all prices are subject to change. food and beverage prices will be guarantee 60 days prior to the function.

### DRONE (UAV)

out of safety concerns for guests, employees, and resort property, as well as concerns for individual privacy, omni mount washington resort prohibits the operation or use of unmanned aerial systems, or drones, by the general public – including professional photographers, videographers, recreational users and hobbyists. this prohibition includes drones used for filming or photography, as well as any drone use by media or journalists operating above or within omni mount washington resort boundaries. this prohibition on drone operations or use extends to any drones launched or operated from resort property, as well as drones launched from private, state or federal property outside of the resort boundaries. any violation of this policy may involve the confiscation of any drone equipment, and may subject violators to any damages, including, but not limited to, damages for violations of privacy and/or physical or personal injuries or property damage, as well as regulatory fines and legal fees.

### PACKAGES

please include the following for any deliveries to the resort:

1. organization name and name of the meeting planner
2. date of the event
3. the name of your omni mount washington resort conference or catering services manager
4. boxes, packages and display materials will be accepted no earlier than 48 hours prior to your scheduled event.

please advise your omni mount washington resort catering services manager of any special arrangements or requirements concerning your materials. in addition, a labor charge will be assessed if omni mount washington resort assistance is required in unloading vehicles and/or moving items to storage areas. omni mount washington resort must be advised of any items over 100 lbs. that will be displayed in any function room. the customer is responsible for the arrangements and all expenses of shipping materials, exhibits or any other items to and from omni mount washington resort. a rental fee may be required if items are delivered prior to 48 hours before the function or are left at omni mount washington resort more than 48 hours after the conclusion of the function.





# DETAILS

## DECORATIONS

all items contracted through outside vendors are the sole responsibility of the client and must be removed at the conclusion of the event. setup and movement of said items must be handled through the vendor and/or client. a labor fee will be assessed by the hotel if hotel associates are requested to move said items. prior to your arrival, decorations and equipment brought into the hotel must be approved by your event manager. all decorations must be removed immediately following your event unless prior arrangements have been made. any use of open or enclosed flame in conjunction with decor or floral arrangements is not permitted.

the following items are not permitted for use in event spaces or on hotel property: flamed candles (only led candles allowed on resort), fog machines, smoke machines, sparklers, rice, birdseed, loose glitter and confetti. it is expected that our facility will be left as found; this includes the disposal of props, signage, plastic, trash, etc. any events left with significant clean-up needs above and beyond what is expected will incur an appropriate fee. as a patron, you are responsible for any damage to any part of the hotel during the period of time that you, your attendees, employees, independent contractors, or other agents occupy the property.

## MISCELLANEOUS

all food items must be prepared and served by omni mount washington resort. any excess food may not be removed from the function. omni mount washington resort does not assume liability for any materials or equipment that are damaged or lost when left at our facilities prior to, during or after a function. omni mount washington resort reserves the right to move assigned function rooms. if a change from the original set-up is requested on the day of the function, an additional labor charge may be incurred. the customer is responsible and shall reimburse omni mount washington resort for any damages, loss or liability incurred by the resort by any of the customer's persons or any persons or organizations contracted by the customer to provide any service or goods before, during or after the function.

special fire and safety regulations apply for all customers at omni mount washington resort. no items are allowed to be placed on any meeting room or lobby walls. all signage produced by the customer must be pre-approved by the resort. in addition, the resort must pre-approve any promotional literature that mentions or describes omni mount washington resort services.





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