

OMNI OKLAHOMA CITY HOTEL

WEDDING BROCHURE



A bride and groom are captured in a romantic moment, kissing under a white, draped canopy. The bride is wearing a white, strapless wedding dress and holding a large bouquet of flowers, including roses and hydrangeas. The groom is wearing a dark blue suit. The background is a bright, slightly blurred outdoor setting with greenery.

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

YOUR STORY STARTS HERE.

Whether we're hosting your wedding reception, rehearsal dinner or celebratory brunch, we'll bring together the best of everything. From distinctive venues and exceptional cuisine to luxurious accommodations and legendary service, it all comes together to ensure your event is truly sensational. Omni Oklahoma City Hotel's experienced wedding team will be here for you every step of the way — partnering with your wedding coordinator from your first planning meeting to your final toast. So you can focus on what matters most — making memories that last a lifetime.

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VENUES

FIVE MOONS BALLROOM

With exquisite leaf shaped crystal chandeliers and intricate wall treatments, Five Moons Ballroom creates the perfect backdrop to your perfect day. It is located on the second floor and ideal for expected guest counts from 200 to 350.

OKLAHOMA STATION BALLROOM

The possibilities are endless in this grand ballroom, located on the second floor, including a covered terrace, the Oklahoma Station Ballroom offers space that can accommodate guest counts up to 800.

SCISSORTAIL TERRACE

Located on the second floor, Scissortail Terrace is an outdoor setting offering a covered space to hold your event along with scenic views of Scissortail Park. From ceremonies to receptions, this space will showcase the views of Oklahoma City in a way your guests will never forget.

AUTOMOBILE ALLEY

Automobile Alley offers floor to ceiling windows, has a stunning mixed metal color scheme and is ideal for guest counts from 70 to 150.

ROUTE 66

With floor to ceiling windows overlooking Scissortail Park and Downtown Oklahoma City, Route 66 is the perfect space for a smaller, intimate wedding of 70 guests.

PACKAGES

MARQUISE

Four-hour call bar
Three tray passed hors d'oeuvres
Two course plated dinner
135 per person

EMERALD

Four-hour call bar
Three tray passed hors d'oeuvres
Two course plated dinner
Late night snack
Wedding day mimosas and light brunch, up to 10
145 per person

RADIANT

Five-hour premium bar
Three tray passed hors d'oeuvres
Two course duo entrée plated dinner
Late night snack
Two nights in luxury seventeenth floor suite
Wedding day mimosas and light brunch, up to 10
175 per person

Pricing is subject to 24% service charge, 8.625% sales tax and 13.5% beverage tax.

ALL PACKAGES INCLUDE

Hotel tables, chairs, grey or white linen, china, glassware, silverware, votive candles, dance floor and stage
Complimentary suite for wedding night
Wedding menu tasting for four
Wedding party ready room
Tray passed sparkling wine during cocktail hour
One bartender per 75 guests
Wedding cake cutting and service
Dedicated banquet captain





MENUS

Prices are subject to a 24% service charge and 8.625% state sales tax. All menus and prices are subject to change.

HORS'DOEUVRES | CHOICE OF THREE

COLD

Pimento cheese gougeres

Okra and country ham deviled egg, bourbon smoked paprika

Heirloom tomato, burrata, roasted fennel

Bison tartar, egg yolk, crispy cracker, pickled radish

Grilled shrimp ceviche, salsa verde, cucumber, avocado, plantain chip

Sweet corn crab salad, cast iron corn bread crumble, guajillo oil

Living garden jar, pickled carrot, white bean hummus, micro greens

HOT

Crab cake, remoulade and micro celery

Southern tomato petite pie, basil, ricotta, Parmesan cheese and goat cheese

Mini slider, local Oklahoma City Farms beef, smoked bacon tomato jam and pimento cheese

Shrimp and grit Mason jar, country ham, peppers, preserved lemon

Pork belly beignet, bacon powder, bacon chive cream and honey

Carolina Gold rice arancini, aged cheese and Pistou

DISPLAY STATIONS

IMPORTED AND DOMESTIC CHEESE

Chef's selection of soft, semi soft, and hard cheeses, dry fruits, jams, assorted nuts, gourmet cracker

20 per person

ANTIPASTO BOARD

Vegetable antipasto, cured meats, baba ghanoush, whipped pimento cheese, hummus, charred bread

18 per person

CHARCUTERIE BOARD

Cured sausage, smoked meats, country pâté, local jams, pickled vegetables, grain mustard

Rustic breads

22 per person

CHILLED SEAFOOD ON ICE

Seasonal crab claws, oysters and jumbo shrimp, spiced cocktail sauce, seafood salad

Seasonal mignonette, lemons, Tabasco, horseradish and drawn butter

Market price per person

MENUS

Prices are subject to a 24% service charge and 8.625% state sales tax. All menus and prices are subject to change.

SALADS | CHOICE OF ONE

PETITE LEAVES

Heirloom tomato, cucumber, radish, local dairy goat cheese and dill buttermilk or apple vinegar dressing

BABY GEM CAESAR

Parmesan cheese, heirloom tomato, brioche croutons and black garlic dressing

CHARRED BITTER GREENS

Radicchio, endive, arugula, white bean hummus, olives, pickled onion, smoked blue cheese, piquillo pepper and mustard seed vinaigrette

HEIRLOOM TOMATO

Soft greens, cucumber, radish, basil whipped goat cheese, arugula pistou and honey white balsamic vinaigrette

ANCIENT GRAIN SALAD

Hydro bibb lettuce, fromage-blanc, dried fruit, toasted seeds and blood orange vinaigrette





MENUS

Prices are subject to a 24% service charge and 8.625% state sales tax. All menus and prices are subject to change.

ENTRÉES | CHOICE OF ONE

CITRUS SALMON

STRIPE BASS
Champagne butter sauce

BEEF SHORT RIB
Tamarind barbecue demi-glace

FRENCH CUT CHICKEN BREAST
Charred tomato-saffron sauce

CHICKEN ROULADE
Truffle mousse

PORK CHOP
Apple compôte

BEEF TENDERLOIN
Red wine sauce

CHEF'S SEASONAL VEGAN ENTRÉE
SELECTION

ACCOMPANIMENTS

VEGETABLES | CHOICE OF TWO

Crispy Brussels sprouts

Grilled asparagus with charred lemon

Roasted baby carrots with herbs

Chimichurri-cauliflower

Grilled fennel

Roasted parsnips and carrots

Braised greens

Sauteed wild mushrooms

STARCH | CHOICE OF ONE

Cauliflower purée

Roasted garlic whipped potatoes

Sweet potato purée

Fingerling potatoes roasted with confit duck

Gnocchi

Ancient grains

Potato gratin

upgrade to a duo entrée, add 15 per person to the highest price entrée

MENUS

Selection of one with Emerald or Radiant Package. 8 each, per person.

Prices are subject to a 24% service charge and 8.625% state sales tax. All menus and prices are subject to change.

LATE NIGHT SNACKS | CHOICE OF ONE

BREAKFAST TACOS

SLIDERS

TATER TOT CONES

HONEY BUTTER CHICKEN BISCUITS





BEVERAGES

Prices are subject to a 24% service charge and 8.625% state sales tax and a 13.5% alcoholic beverage tax. Cash bars include all service charges and tax. All menus and prices are subject to change.

BRANDS

PREMIUM

Vodka | Absolut

Gin | Beefeater

Rum | Bacardi

Bourbon | Jim Beam

Scotch | Johnnie Walker Red

Tequila | Hornitos Añejo

Cognac | Hennessy VS

CALL

Vodka | Svedka

Gin | Seagrams

Rum | Castillo

Bourbon | Evans Williams

Scotch | J&B

Tequila | Sauza Blanco

Cognac | Hennessy VS

BEERS

DOMESTIC | CHOICE OF TWO

Budweiser, Bud Light, Coors Light, Michelob Ultra and Miller Lite

IMPORT/CRAFT | CHOICE OF THREE

Heineken, Corona, Dos Equis, Blue Moon Belgian White, Samuel Adams Boston Lager, Coop F5 IPA and Stonecloud Neon Sunshine

WINE | SELECT FOUR

Kenwood Brut, Mann Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon

CRAFT

Vodka | Tito's

Gin | Aviation

Rum | Sailor Jerry

Bourbon | Elijah Craig

Scotch | Monkey Shoulder

Tequila | Patron Silver

Cognac | Hennessy VSOP

12 per person | 4 hours



REHEARSAL BUFFETS

Prices are subject to a 24% service charge and 8.625% state sales tax. All menus and prices are subject to change.

MEDITERRANEAN TABLE

ANTIPASTO

Imported cheeses, vegetables, cured meats, olives and artisan bread

CHARRED LEAVES

Broccolini, pickled red onions, toy box heirloom tomato, crushed red pepper, shaved Parmigiano, lemon and olive oil

CAPRESE

Burrata heirloom tomato, roasted red pepper, basil, oregano and olive oil

HARISSA SPICED GRILLED CHICKEN

Labneh, honey, clementine and pomegranate

FENNEL SCENTED SALMON

Yogurt dill sauce

SEA SALT AND RED WINE CURED ROAST PRIME RIB OF BEEF

Pan jus, piquillo pepper aioli

CAMPANELLA WITH SAN MARZANO TOMATOES

Pepperoncini, Arugula and Asiago

ROASTED ASPARAGUS WITH HEIRLOOM TOMATO

Sherry vinegar and olive oil

LEMON ROSEMARY ROASTED POTATO

SWEETS

Orange pistachio baklava

Greek yogurt panna cotta, mandarin gelée

Apple raisin torte

78 per person

MESA TABLE

PULLED PORK POSOLE

Radish, cabbage and lime

Mesclun greens

Tomato, jicama, pickled peppers, sliced radish and coriander vinaigrette

Pickled shrimp

Sweet onion, avocado, cilantro and roasted chili sauce

CHILI LIME CHICKEN

Salsa verde

Striped Bass Veracruz

Tomatoes, capers, olives and peppers

New Mexico red chile spice beef tenderloin

Roasted poblano chimichurri

CALABACITAS

Stewed zucchini, chile, corn and cream

Roasted baby potatoes

Sautéed sofrito

SWEETS

Mexican wedding cookie

Abuelita chocolate mousse tart

Cinnamon sugar churros

75 per person





FAREWELL BRUNCH

Farewell Brunch is served with your choice of chilled fresh orange juice and apple juice, freshly brewed regular coffee, decaffeinated coffee and assorted organic herbal teas. For alcoholic beverages a bartender is required. Bartenders are 150 per bartender for up to four hours, with one bartender per 75 people.

Prices are subject to a 24% service charge and 8.625% state sales tax and a 13.5% alcoholic beverage tax. All menus and prices are subject to change.

THE BIG FRIENDLY FAREWELL

Seasonal fruit and berries
House made granola trifle, dried fruit and local honey
Chef's assorted breakfast pastries
Scrambled eggs
Omni signature breakfast sausage links
Pecan wood smoked bacon
Skillet roasted potatoes with sauteed onions and fresh herbs
Biscuits and gravy
Buttermilk pancakes, fruit compôte and whipped cream

OMELET STATION

Farm fresh whole eggs and egg whites
Ham, bacon, sausage, Cheddar and Monterey Jack cheese blend
Crimini mushrooms, onions, bell peppers, tomatoes, spinach and fresh green chiles
Salsa roja
50 per person

Mimosa | 10 per drink

Bloody Mary | 10 per drink



ENHANCEMENTS

Assorted individual cereals | Two percent, skim and soy milks

5 per person

Bagel bar | Assorted bagels, plain cream cheese, seasonal flavored cream cheese and smoked salmon schmear

10 per person

Steel cut oats | Dry fruits, brown sugar, pecans, mixed dried fruits and assorted milks

6 per person

Breakfast burrito | Farm fresh scrambled eggs, roasted green chiles, chorizo, roasted potatoes, cheddar cheese and salsa

7 per person

DETAILS

FOOD AND BEVERAGE POLICIES

We ask that menu selections and set-up arrangements be finalized at least four weeks prior to the scheduled event. A detailed Banquet Event Order will be completed at that time. Your signature is required on each Banquet Event Order two weeks prior to the event.

GUARANTEES OF ATTENDANCE AND MINIMUMS

In order to ensure the success of your function, the Catering and convention Services planning team would like to be notified of the exact number of guests by noon three business days prior to your function. If the guarantee is not confirmed three business days in advance, the expected count will be considered the guarantee. Final charges will be based on the guarantee or the actual attendance, whichever is greater.

SPECIAL CONDITIONS

No food and beverage of any kind may be brought into the Hotel by the client or guest. The Hotel reserves the right to charge for the service of such food and beverage. Insurance restrictions and health codes prohibit the Hotel from allowing leftover food and beverage to be removed from the premises. Therefore, no “to go” boxes will be supplied for any meal functions.

CEREMONY FEES

Ceremony fees range from \$1,500 to \$3,000. This fee also includes chairs, staging and fruit infused water station.

REHEARSAL

Omni Oklahoma City will provide a complimentary space for the wedding rehearsal if ceremony is booked onsite. The rehearsal space will be booked 30 days prior to the wedding. The officiant or wedding coordinator would be responsible for conducting the rehearsal.

DEPOSITS AND CANCELLATIONS

All weddings are prepaid. When signing a wedding contract, a \$5,000 deposit is required, additional deposits will be scheduled accordingly. Any requested deposits will be credited toward the total cost of the event. Should the event be cancelled, please note that these deposits are nonrefundable. Cancellation of any event will be subject to a contractual cancellation fee.

BILLING

All social events must be prepaid (10) business days in advance. A credit card authorization must remain on file for any additional charges through the duration of the event.

SERVICE CHARGES

A taxable 24% service charge will be added to all food and beverage charges. Current Oklahoma sales tax (8.625%) will be added to the total. An additional 13.5% tax applies to alcoholic beverages.





DETAILS

VENDORS

Although your designated catering manager will make suggestions for vendors, we do allow you to hire vendors of your choice. Information will be provided to you for your vendors six to eight weeks prior to your wedding date. It is crucial that you forward this information to all of your vendors to ensure the success of your wedding. Violation of Omni Rules and Regulations will result in additional fees. No signs, banners, or decorations may be utilized without prior approval from your catering manager.

ENTERTAINMENT

It is your responsibility to discuss with your vendors and inform Omni Oklahoma City of any special electrical requirements for your band, DJ or entertainment of any kind. Electrical fees will be applicable for your power requirements. Encore Event Technologies is our on-site, full service audiovisual company and available for use.

PARKING

Omni Oklahoma City Hotel offers valet parking at a rate of \$28 for overnight parking and \$20 for event parking. Self-parking is available next to the hotel. Please consult your catering manager for details.

ROOM BLOCK

Contract a minimum of 10 guest rooms for a single night and receive a set discounted rate for your guest.

ON-SITE CATERING MANAGER

Your on-site catering manager will assist with the following:

- ♦ Selection and review of all food and beverage
- ♦ Detailing banquet event orders and outlining event specifics
- ♦ Providing estimate of charges
- ♦ Creating a diagram for placement of tables, chairs, stage, dance floor, bars, etc.
- ♦ Scheduling and attending tasting with our culinary professionals
- ♦ Recommending wedding planners, officiants, photographers, floral, entertainment and other outside vendors
- ♦ Overseeing the setup for the ceremony and reception, food preparation and other hotel specific operations
- ♦ Acting as the on-site liaison between your wedding planner and hotel operation staff
- ♦ Ensuring seamless transition to the hotel's banquet manager
- ♦ Reviewing your banquet checks for accuracy, prior to the completion of the final bill





LET'S START THE PLANNING PROCESS! CONTACT US FOR MORE INFORMATION OR TO SCHEDULE AN APPOINTMENT.

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