

your
future begins
here.
wedding brochure

EXPERIENCES MATTER HERE

OMNI
PROVIDENCE

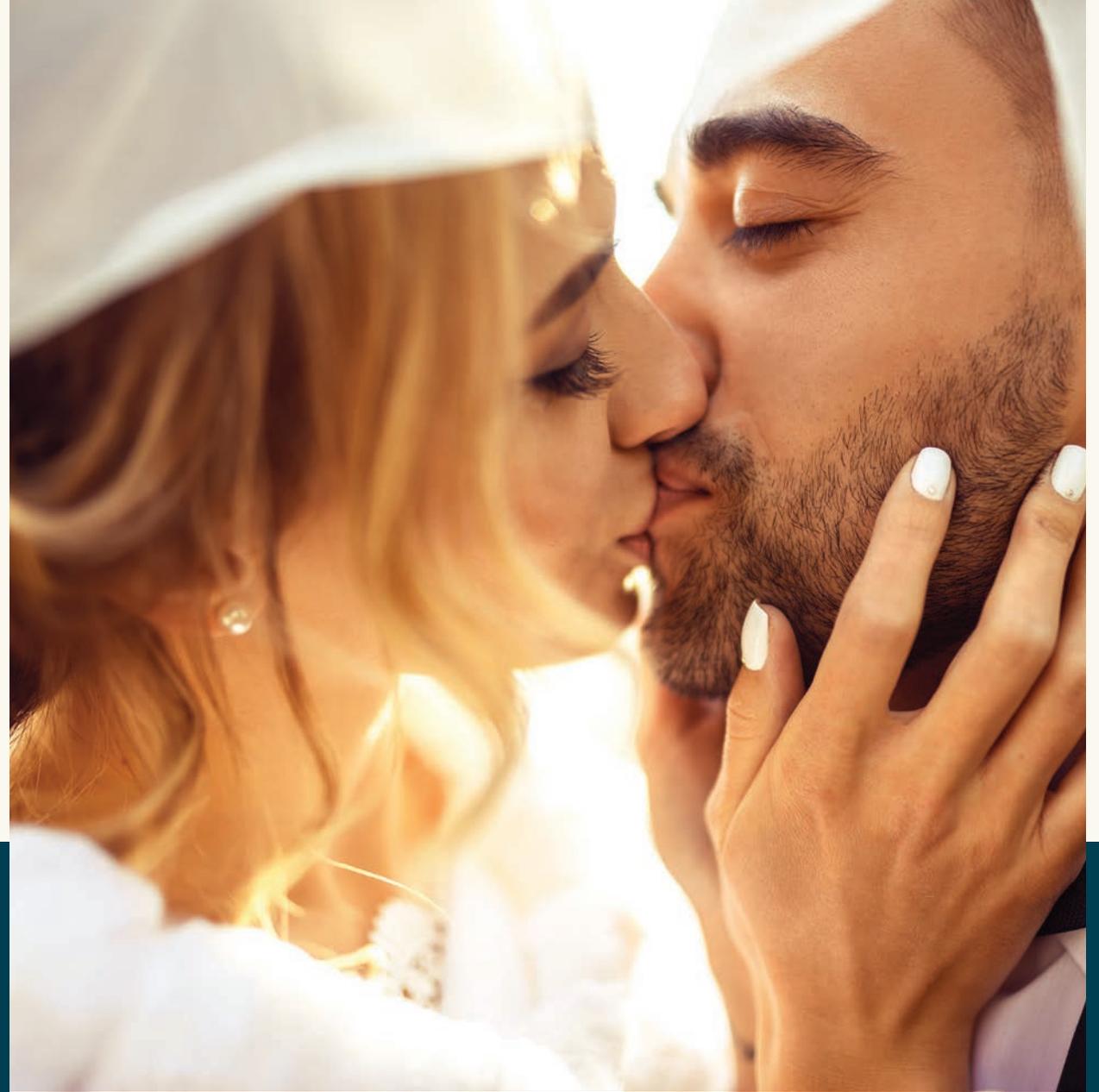




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side by side,
today and
every day.

Step into forever at Omni Providence Hotel, enveloped in the New England charm of downtown Providence. Spacious guest rooms offer views of the downtown skyline, while the beauty of the river and walkable city streets are just outside our doors.

Our grand Narragansett Ballroom is lit by sparkling chandeliers suspended from 22' foot ceilings. This flexible space can easily be split in two for separate ceremony and reception spaces. Stunning sites like the grand Rotunda and a sweeping staircase offer beautiful backdrops for photography and first looks.



about
Omni
Providence Hotel.

**EXPERIENCE THE CHARM OF
PROVIDENCE**

Omni Providence Hotel is the ideal retreat for your wedding guests. Comfortable guest rooms offer sweeping views of the downtown skyline. An inviting coffee shop will help energize your days, while our signature restaurant, Fleur, and Fleming's Steakhouse offer prime steaks and award-winning wines for memorable meals.



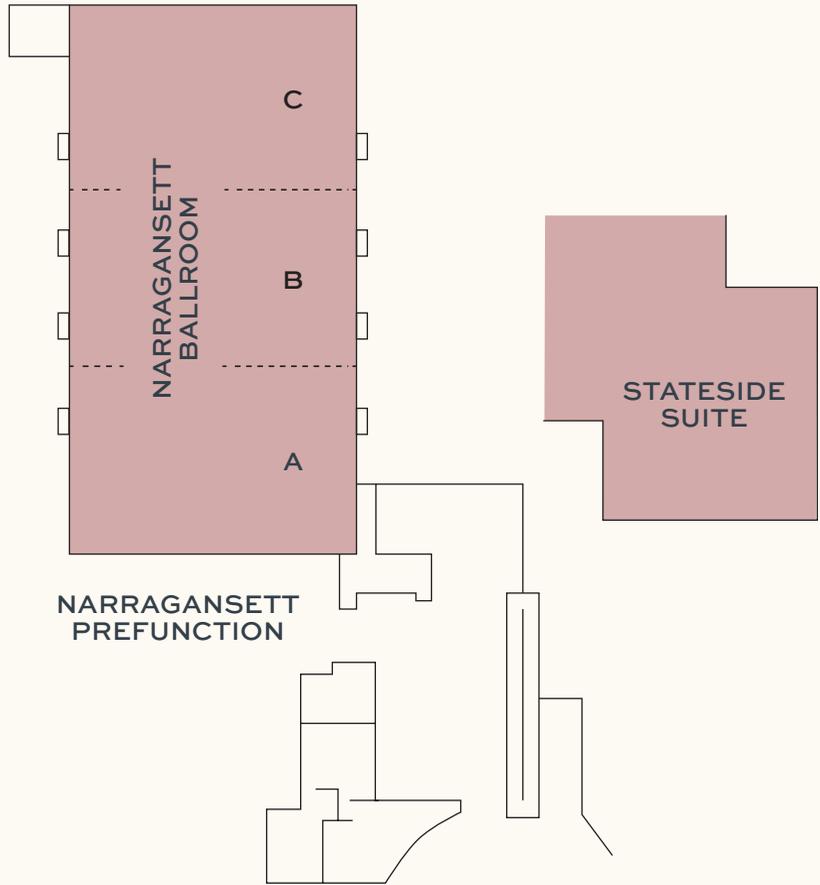


- 564 spacious guest rooms and suites with views of downtown Providence
- The 8,098 square foot Narragansett Ballroom with 22-foot ceilings and crystal chandeliers, plus a beautiful columned Rotunda for elegant wedding photos
- Four unique restaurants and bars including our elegant signature restaurant, Fleur, Fleming's Steakhouse, Marcelino's boutique bar and Morsel's, offering fresh Stance Coffee, tea, breakfast pastries and more, as well as in-room dining
- State-of-the-art, fully equipped fitness center open 24/7, with fabulous views of the State House
- Connected to Amica Mutual Pavilion for easy access to live music, conventions, and Providence Bruins games



Let your happily
ever after begin,

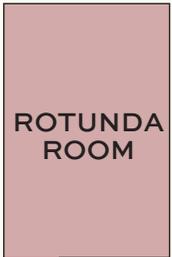
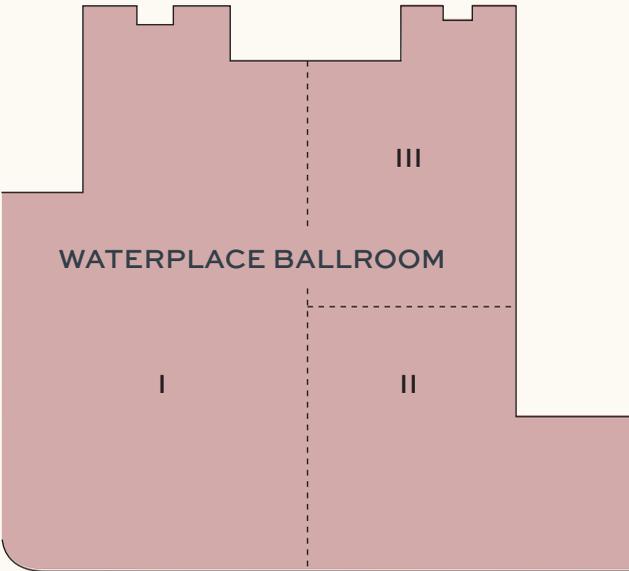
Ground floor.



	SQUARE FOOTAGE	DIMENSIONS L x W	CEILING HEIGHT	PORTABLE WALLS	THEATER	CLASSROOM	BANQUET	RECEPTION	CONFERENCE	U-SHAPE	HOLLOW SQUARE	DINNER DANCE
GROUND FLOOR												
NARRAGANSETT BALLROOM	8,098	66' x 122'	22'	YES	850	460	660	800	—	—	—	550
NARRAGANSETT BALLROOM A	2,977	66' x 45'	22'	YES	275	165	240	300	55	50	60	140
NARRAGANSETT BALLROOM B	2,204	66' x 33'	22'	YES	200	130	180	235	50	40	55	120
NARRAGANSETT BALLROOM C	2,917	66' x 44'	22'	YES	275	165	240	300	55	50	60	140
NARRAGANSETT PREFUNCTION AREA	2,370	79' x 30'	14'	NO	—	—	—	300	—	—	—	—
STATESIDE SUITE	259	14'8" x 17'	10'	NO	—	—	—	—	6	—	—	—

Meeting room capacities were determined using 72" rounds of 10 (rounds capacity), three chairs per 6'X30" table (u-shape capacity) and three chairs per 6'X18" table (classroom capacity) allowing for minimal audiovisual equipment.

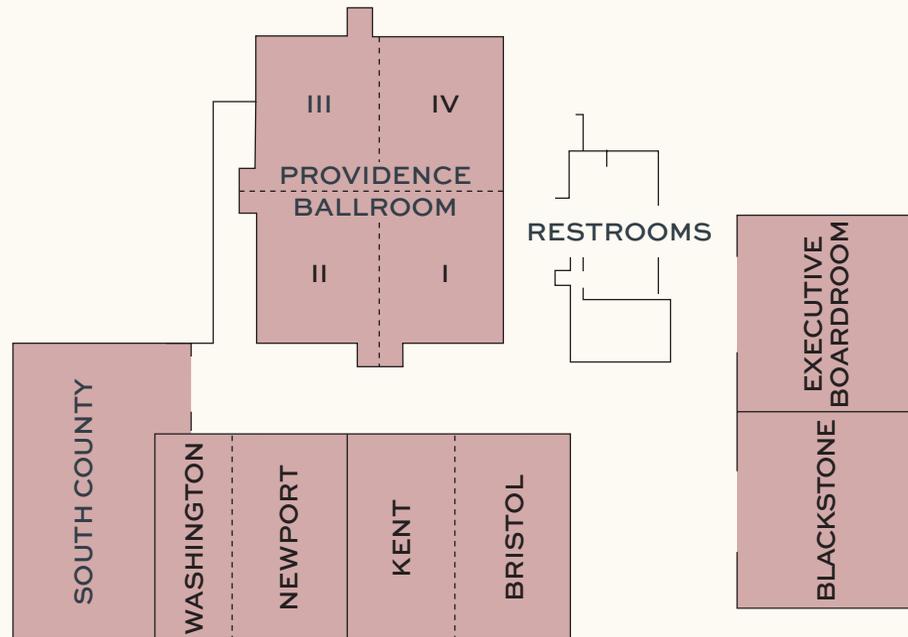
Second floor.



	SQUARE FOOTAGE	DIMENSIONS L x W	CEILING HEIGHT	PORTABLE WALLS	THEATER	CLASS-ROOM	BANQUET	RECEPTION	CONFERENCE	U-SHAPE	HOLLOW SQUARE	DINNER DANCE
SECOND FLOOR												
WATERPLACE BALLROOM	4,411	56'6" x 83'	8'9"	YES	300	120	260	200	—	54	64	130
WATERPLACE I (4 PILLARS)	2,237	56'6" x 45'	8'9"	YES	110	50	100	100	30	29	38	—
WATERPLACE II (2 PILLARS)	1,270	33' x 38'	8'9"	YES	70	35	70	65	23	26	32	—
WATERPLACE III	904	23'6" x 38'	8'9"	YES	70	35	60	50	23	26	32	—
WATERPLACE II & III	2,175	56'6" x 38'	8'9"	YES	160	72	130	100	40	40	50	—
ROTUNDA ROOM	285	19' x 15'	8'	NO	20	12	16	—	10	—	—	—

Meeting room capacities were determined using 72" rounds of 10 (rounds capacity), three chairs per 6'X30" table (u-shape capacity) and three chairs per 6'X18" table (classroom capacity) allowing for minimal audiovisual equipment.

Third floor.



	SQUARE FOOTAGE	DIMENSIONS L x W	CEILING HEIGHT	PORTABLE WALLS	THEATER	CLASSROOM	BANQUET	RECEPTION	CONFERENCE	U-SHAPE	HOLLOW SQUARE	DINNER DANCE
THIRD FLOOR												
PROVIDENCE BALLROOM	3,192	57' x 56'	14'	YES	300	160	250	325	—	—	—	180
PROVIDENCE BALLROOM I	798	28'6" x 28'	14'	YES	75	40	50	60	24	24	32	—
PROVIDENCE BALLROOM II	798	28'6" x 28'	14'	YES	75	40	50	60	24	24	32	—
PROVIDENCE BALLROOM III	798	28'6" x 28'	14'	YES	75	40	50	60	24	24	32	—
PROVIDENCE BALLROOM IV	798	28'6" x 28'	14'	YES	75	40	50	60	24	24	32	—
PROVIDENCE BALLROOM I & IV	1,596	28'6" x 56'	14'	YES	150	80	125	150	48	48	48	60
PROVIDENCE BALLROOM II & III	1,596	28'6" x 56'	14'	YES	150	80	125	150	48	48	48	60
WASHINGTON ROOM	693	33' x 21'	13'	YES	70	32	50	60	30	22	34	—
NEWPORT ROOM	778	33' x 23'	13'	YES	70	32	50	60	30	22	34	—
NEWPORT/WASHINGTON	1,452	33' x 44'	13'	YES	140	60	100	100	40	40	—	50
KENT ROOM	726	33' x 22'	13'	YES	70	32	50	60	30	22	34	—
BRISTOL ROOM	693	33' x 21'	13'	YES	70	32	50	60	30	22	34	—
BRISTOL/KENT	1,419	33' x 43'	13'	YES	140	65	100	100	40	40	—	50
BLACKSTONE ROOM	868	31' x 28'	8'9"	NO	75	40	60	75	30	27	34	—
EXECUTIVE BOARDROOM	756	28' x 27'	13'	NO	—	—	—	—	14	—	—	—
SOUTH COUNTY	812	58' x 14'	10'	NO	130	60	90	100	36	36	42	—

Meeting room capacities were determined using 72" rounds of 10 (rounds capacity), three chairs per 6'X30" table (u-shape capacity) and three chairs per 6'X18" table (classroom capacity) allowing for minimal audiovisual equipment.

Wedding packages.

Our on-site wedding consultants will assist you with coordinating all the details of your reception by personalizing our classic wedding package to create your ideal day.

THE RECEPTION

WEDDING PACKAGE INCLUSIONS:

- Personal and professional coordination prior to and on the day of your special event
- Hospitality Room with Champagne for the wedding party
- White glove service by our experienced professional staff
- Distinctive menu tasting with our executive chef (up to four guests)
- All tables for dinner, cocktail hour, cake, sign-in and gifts
- Three votive candles per dinner table
- Dance floor and stage
- Coat check service (November – March)
- Preferred rates for your guest's overnight accommodations based upon availability
- Complimentary bridal suite on the evening of your reception





Menus.

Our culinary options elevate weddings to a class all their own. Ask your wedding specialist about our customized menus from buffet to plated – we offer packages personalized to suit your style, taste and budget.

TRAY PASSED HORS D'OEUVRES

COLD | 5.00 PER PIECE

Eggplant Caponata spoon

Antipasto skewer | Prosciutto | Sopressata

Fine herb Vermont chèvre | Crostini niçoise olive | Piquillo pepper

House made mozzarella cheese and heirloom tomato lollipop | Balsamic syrup and basil leaves

Brie and strawberry bruschetta

Watermelon Barrel aged feta, mint spoon

Asparagus wrapped in serrano ham

Beef tartare | Crispy Parmesan cheese | Crouton | Capers and chopped parsley

HOT | 5.00 PER PIECE

White truffle and potato croquette

Chicken and lemongrass pot sticker | Soy ginger dipping sauce

Chicken quesadilla

Chicken empanada | Pico di Gallo sour cream

Jumbo lump crab cake | Remoulade sauce

Sea scallop wrapped in applewood smoked bacon

Chorizo stuffed date wrapped in bacon

Braised short rib of beef and whipped potato crispy shallots

minimum order of 50 each

All selections are subject to a 16.75% service charge, 7.25% taxable administrative fee and an 8% Rhode Island sales tax.

Menus.

TRAY PASSED HORS D'OEUVRES

HOT | 8.00 PER PIECE

Roasted spring lamb chops minted mustard seed Jus Lié
Shrimp cocktail with horseradish cocktail sauce and lemon
Lobster and applewood smoked bacon profiterole
Maine lobster and sweet corn fritter | Roasted pepper aioli
Smoked salmon and caviar bruschetta
Crisp shrimp tempura dashi
minimum order of 50 each



All selections are subject to a 16.75% service charge, 7.25% taxable administrative fee and an 8% Rhode Island sales tax.



Reception displays.

BRUSCHETTA AND VEGETABLE CRUDITÉ MARTINIS

Marinated grilled seasonal vegetables, crisp sourdough baguette and chiffonade basil

Feta cheese, Kalamata olives and sun-dried tomatoes on a crisp sourdough baguette

Truffled wild mushroom salad

Shaved Reggiano on a crisp sourdough baguette

Selection of fresh vegetables and assorted dips

14 per person

PREMIER CHEESE BOARD

Baked Brie en croûte, Mahón, queso manchego, Saint Andre, pecorino Toscano, Great Hill blue cheese, Wensleydale with cranberries and Vermont Cheddar

Fresh berries, dried fruits, local honeycomb, flavored mustards and spreads

Grilled breads and crackers

16 per person

CHARCUTERIE

Shaved serrano ham, prosciutto, palacios chorizo bresola, sweet sopressata and fennel salami

Pecorino Toscano, Parmigiano-Reggiano, Idiazabal cheese

House cured olives, whole grain mustard, fig cake, dried apricot and cherry mostarda, herb oil, roasted garlic oil and balsamic syrup

18 per person

All selections are subject to a 16.75% service charge, 7.25% taxable administrative fee and an 8% Rhode Island sales tax.

Stations.

MEZZE

Hummus, smoked paprika, olive oil, baba ganoush, crisp vegetables, pita chips, warm naan, Mediterranean olive medley, Moroccan marinated tri-color carrots, stuffed grape leaves and spanakopita

15 per person

MEATBALLS AND ARANCINI STATION

Italian style meatballs with traditional marinara sauce | buffalo style chicken meatballs with crisp celery sticks and blue cheese | lamb meatballs with sherry wine and chiffonade of mint demi-glace | Butternut squash and Saint André cheese arancini with apple cider syrup drizzle | Prosciutto and fresh mozzarella arancini with arrabiata sauce | Served with Grilled focaccia and Parmesan Reggiano

18 per person

PASTA

Pasta | Gemelli, mushroom ravioli and cheese tortellini

Toppings | Chicken, shrimp, fresh vegetables, mushrooms, sun-dried tomatoes, olives and chopped herbs

Sauce | Marinara, Alfredo and pesto cream

Fresh garlic, grated Parmesan cheese, garlic bread, baked focaccia and thin Italian breadsticks

19 per person



All selections are subject to a 16.75% service charge, 7.25% taxable administrative fee and an 8% Rhode Island sales tax.



First course.

SALADS | CHOICE OF ONE

Omni salad | Field greens with spiced pecans, sun-dried cranberries, goat cheese, grape tomatoes and balsamic vinaigrette

Arugula salad | Baby arugula, caramelized pears, pancetta and honey Champagne vinaigrette

Caesar salad | Chilled romaine, seasoned croutons, anchovies, aged Parmigiano-Reggiano and traditional Caesar dressing

Panzanella salad | Arugula leaves, vine ripened tomatoes, sliced cucumbers, red onions, seasoned croutons shaved Parmigiano-Reggiano and red wine vinaigrette

ADDITIONAL COURSE

Four cheese manicotti | Tomato basil sauce | *10 per person*

Potato gnocchi | Tossed with pancetta, sun-dried tomatoes, fresh herbs, extra virgin olive oil and garlic | *10 per person*

Forest mushroom ravioli | Manchego cognac cream and balsamic drizzle | *11 per person*

New England crab cakes | Sweet corn succotash and citrus buerre blanc | *15 per person*

All selections are subject to a 16.75% service charge, 7.25% taxable administrative fee and an 8% Rhode Island sales tax.

Main course.

VEGETARIAN

Sweet pea artichoke ravioli | Ricotta salata (spring and summer)

42 per person

Roasted sugar pumpkin ravioli | Brown butter, sage leaves and shaved Reggiano (fall and winter)

42 per person

Grilled vegetable Napoleon | Grilled eggplant, zucchini, summer squash, portobello mushroom cap, roasted red pepper, balsamic vinegar reduction and extra virgin olive oil

45 per person

POULTRY

Pan roasted all natural Statler chicken breast | Parmesan black pepper risotto, house cured pancetta cracklings, brown chicken jus, broccoli and red pepper strip

45 per person

Savory rubbed Statler chicken breast | Vermont maple mustard jus, apple and mushroom compote, oven roasted fingerling potatoes, broccoli and carrots

45 per person

Stuffed herb seared chicken breast | Spinach, artichoke hearts, Vermont chevre, roasted shallot chicken jus, oven roasted fingerling potatoes, grilled vegetable medley

46 per person

SEAFOOD

Asiago Crusted Salmon | Balsamic reduction, whipped Yukon potatoes and grilled asparagus

48 per person

Potato crusted North Atlantic cod fish | Roasted red pepper aioli, oven roasted fingerling potatoes and garlic braised kale

51 per person

Pan seared Chilean Sea Bass | Sauce Americaine, whipped Yukon potatoes and grilled asparagus

76 per person

All selections are subject to a 16.75% service charge, 7.25% taxable administrative fee and an 8% Rhode Island sales tax.





Main course.

BEEF

Burgundy wine braised short rib of beef | Whipped Yukon Gold potatoes and slow roasted root vegetables

65 per person

Pan-roasted tornadoes of beef | Horseradish mashed red bliss potatoes and seasonal vegetables

70 per person

Grilled filet mignon | Red bliss mashed potatoes, grilled asparagus, choice of bearnaise or roasted shallot red wine reduction

76 per person

COMBINATION PLATES

Petite filet of beef and Asiago crusted salmon | Grilled petite filet with a wild mushroom demi-glaze, Asiago Crusted salmon, served with whipped Yukon mashed potatoes and grilled vegetable medley

76 per person

Petite filet of beef and crab stuffed shrimp | Grilled petite filet with a wild mushroom demi-glaze, crab stuffed shrimp with tarragon butter, served with garlic red bliss mashed potatoes and asparagus

80 per person

Filet of beef and lobster | Grilled filet mignon with a wild mushroom demi-glaze, lobster tail with tarragon butter, served with garlic red bliss mashed potatoes and green beans

85 per person

DESSERT

Client to provide wedding cake from a licensed baker | Served with chocolate dipped strawberries

Freshly brewed coffee, decaffeinated coffee and assorted hot teas

4 per person

Milk and honey dome

Freshly brewed coffee, decaffeinated coffee and assorted hot teas

10 per person

Chocolate concorde

Freshly brewed coffee, decaffeinated coffee and assorted hot teas

10 per person

All selections are subject to a 16.75% service charge, 7.25% taxable administrative fee and an 8% Rhode Island sales tax.

Dessert Stations.

HOT COCOA BAR

Fresh sweetened whipped cream, chocolate shavings, mini marshmallows and cinnamon sugar

10 per person

CANNOLI STATION

Cannolis filled-to-order with your choice of ricotta or chocolate cream, chocolate chips, pistachios, chocolate sprinkles and topped off with powdered sugar

14 per person

ICE CREAM BAR

Chocolate, vanilla and strawberry ice cream with a variety of toppings to include nuts, berries, candies, sprinkles, sauces and whipped cream

15 per person

CHEESECAKE MARTINI BAR

Cheesecake | Scoops of plain, marble and praline in sugar rimmed martini glasses

Toppings | Raspberries, blueberries, strawberries, crushed Oreos, graham cracker crumbs, chopped walnuts, chocolate, caramel and raspberry coulis

15 per person

VIENNESE DISPLAY

A decorative display of European cakes and tortes, assorted miniature French pastries, sliced fresh fruit and an assortment of fresh berries and sweetened whipped cream

19 per person



All selections are subject to a 16.75% service charge, 7.25% taxable administrative fee and an 8% Rhode Island sales tax.



Late night station.

PIZZA BASH

An assortment of cheese, pepperoni and sausage pizzas

16 per person

PUB GRUB STATION

Mini Reubens with Thousand Island dressing, mini grilled cheeses, chicken fingers, onion rings and waffle fries

18 per person

SLIDER AND FRENCH FRY STATION

Cheeseburgers and hamburgers accompanied by a selection of sweet potatoes and regular French fries with ketchup and mustard

20 per person

All selections are subject to a 16.75% service charge, 7.25% taxable administrative fee and an 8% Rhode Island sales tax.

Bar mixology.

BRANDS

CRAFT

Vodka | Tito's
Gin | The Botanist
Rum | Sailor Jerry
Bourbon | Maker's Mark
Scotch | Monkey Shoulder
Tequila | Patrón Silver
Cognac | Hennessy VSOP

PREMIUM

Vodka | Absolut
Gin | Beefeater
Rum | Bacardi
Bourbon | Old Forester
Scotch | Johnnie Walker Red
Tequila | Milagro Silver
Cognac | Hennessy VS

CALL

Vodka | Svedka
Gin | Seagrams
Rum | Castillo
Bourbon | Jim Bean White Label
Scotch | J&B
Tequila | Sauza Blanco
Cognac | Hennessy VS

BEERS

DOMESTIC | CHOICE OF TWO

Budweiser, Bud Light and Miller Lite

IMPORT AND CRAFT | CHOICE OF THREE

Samuel Adams Boston Lager, Corona Extra, Harpoon IPA, Modelo Especial, Truly, Heineken 0.0 and Angry Orchard Hard Cider

HOST BAR

Craft brands | 14 per drink
Premium brands | 12 per drink
Call brands | 11 per drink
Domestic beer | 7 per drink
Imported & craft beer | 8 per drink
House wine | 11 per drink
Premium wine | 12 per drink
Super-premium wine | 14 per drink
Cordials | 14 per drink
Soft drinks | 5 per drink

CASH BAR

Craft brands | 15 per drink
Premium brands | 13 per drink
Call brands | 12 per drink
Domestic beer | 8 per drink
Imported beer | 9 per drink
House wine | 12 per drink
Premium wine | 13 per drink
Super premium wine | 15 per drink
Cordials | 15 per drink
Soft drinks | 5 per drink





Bar mixology.

All hosted, cash and package bars require one bartender per 100 people at 125 per bartender. All package bars include liquor, domestic, imported/craft beers, house wines, juices and soft drinks. Martinis are not included in this package. Prices are subject to a 16.75% service charge, 7.25% taxable administrative fee and an 8% sales tax. All menus and prices are subject to change.

PACKAGES

CRAFT

First hour | 25 per person

Each additional hour | 13 per person

PREMIUM

First hour | 23 per person

Each additional hour | 11 per person

CALL

First hour | 22 per person

Each additional hour | 10 per person

BEER AND WINE BAR

First hour | 18 per person

Each additional hour | 9 per person

CHAMPAGNE TOAST

3 per person

SHIRLEY TEMPLE TOAST

3 per person

OMNI SIGNATURE COCKTAILS

Add selection of Barmalade-inspired cocktails using craft, premium or call brands to any bar.

Add 3 per person to tier price

GRAPEFRUIT PALOMA

Tequila | Grapefruit-elderflower Barmalade, pineapple juice and Omni sour

BLOOD ORANGE WHISKEY SOUR

Whiskey | Blood orange-guava Barmalade and Omni Sour

SPICY MANGO SMASH

Rum | Mango-habanero Barmalade, pineapple juice and Omni Sour

APPLE-PEAR CRUSH

Vodka | Apple-pear Barmalade, orange liqueur and Omni Sour

OMNI SIGNATURE MOCKTAILS

Add to any bar a selection of Barmalade inspired cocktails.

BLOOD ORANGE MADRAS

Blood orange-guava Barmalade, cranberry juice and lime

CINNAMON APPLE SOUR

Apple-pear Barmalade, Monin cinnamon, Omni Sour and Angostura Bitters

Wine.

We will accommodate special requests of wine that is not featured on this list. Special wine requests to be sold by the case only. Allow at least 30 days advance notice to confirm request, pricing and availability.

WINES

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.

SPARKLING WINES

Kenwood Vineyards | California, NV | brut | 40 per bottle

Ruffino | Veneto, Italy, NV | prosecco | 50 per bottle

Chandon | California, NV | rosé | 60 per bottle

Veuve Clicquot | France | brut | 120 per bottle

WHITE AND BLUSH

Bulletin Place | South Eastern, Australia, chardonnay
40 per bottle

Bulletin Place | South Eastern, Australia, chardonnay
40 per bottle

Hayes Ranch | Monterey, California | pinot grigio
50 per bottle

Hayes Ranch | California | chardonnay | 50 per bottle

Decoy by Duckhorn | Sonoma County, California
pinot grigio | 65 per bottle

Decoy by Duckhorn | Sonoma County, California
chardonnay | 65 per bottle

RED

Bulletin Place | South Eastern, Australia, Merlot
40 per bottle

Bulletin Place | South Eastern, Australia, Cabernet
Sauvignon | 40 per bottle

Decoy by Duckhorn | Sonoma County, California
pinot noir | 65 per bottle

Hayes Ranch | California | merlot | 50 per bottle

Hayes Ranch | California | cabernet sauvignon
50 per bottle

Decoy by Duckhorn | Sonoma County, California
merlot | 65 per bottle

Decoy by Duckhorn | Sonoma County, California
cabernet sauvignon | 65 per bottle





Details.

CEREMONY

Please inquire about the different ceremony location options here at the hotel. Our ceremony fee is \$750. This fee also includes a rehearsal with our catering manager. The hotel will assist you in determining if sound equipment is required for your ceremony. If so, additional fees may apply.

AMENITIES AND SERVICES

The Omni Providence Hotel offers elegant complimentary white table linens, white napkins, and three votive candles per guest table. Specialty chairs, colored napkins or other specialty items may be arranged at an additional charge.

GUARANTEE

An initial guest count is due 10 business days prior to your wedding date. A final guarantee must be received by 10 A.M., 72 business hours prior to the event and is not subject to reduction. Requests to increase guarantees within three working days will be accommodated based on the product availability and cannot be guaranteed.

ENTERTAINMENT

All wedding vendors must provide a certificate of liability insurance prior to your wedding. It is your responsibility to discuss with your vendors and inform Omni Providence Hotel of any special electrical requirements for your band, DJ or entertainment of any kind. Electrical fees may be applicable for special power requirements. Our full service audiovisual company, is located on-site.

PARKING

Event or overnight parking are excellent options for you and your guests. Please inquire with your wedding specialist at Omni Providence Hotel for up-to-date parking options and fees.

PAYMENT

When signing a wedding reception contract, a deposit is required to confirm arrangements. A deposit schedule will be created by the catering manager based upon how far out your date is. All wedding receptions are fully paid ten business days prior to your event.

PERSONAL ITEMS

Personalized items such as monogrammed Champagne flutes, cake cutting knife and server, monogrammed cocktail napkins and any other pre-approved items you would like to enhance your event can be provided to the hotel during the week leading up to your wedding. Centerpieces that include a candle must be enclosed in glass to insure no flame is open. Amenity baskets may be placed in the men's and ladies restrooms. We suggest these be low cost items as our restrooms are open to the general hotel population. A member of your wedding party should be designated to remove and secure gifts and gift envelopes once your guests are seated for dinner. Personal or monogrammed items should be removed from the banquet areas and secured at the conclusion of your event.



forever
starts here.

[OMNIHOTELS.COM/PROVIDENCE](https://omnihotels.com/providence)

CONNECT WITH A WEDDING SPECIALIST

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PROVIDENCE