



OMNI SHOREHAM HOTEL
WEDDING BROCHURE

Image provided by: Audra Wisley Photography

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



HISTORY

The Omni Shoreham, Washington, DC's Grand Dame, has been the venue of choice for weddings since it opened its doors in 1930. As the 'Resort Hotel of the Nation's Capital', a moniker that still holds true today, the 13-acres that make up the hotel, overlooks the historic Rock Creek National Park, ensuring that guests not only have easy access to everything that Washington DC has to offer; but allows our guests to escape the city without having to leave.

The story of the Nation is that of the Omni Shoreham, as we continue today to host Heads of State, Diplomatic delegations, and guests from around the globe. Hosting twelve Presidential Inaugural Balls since 1933, that began with Franklin D. Roosevelt, the birthplace of today's Navy Seals, and from the world of music, artists such as Aretha Franklin, Marlene Dietrich, Judy Garland, Bob Hope, Smothers Brothers, and The Rolling Stones. All who performed at the legendary Blue Room. The history of The Omni Shoreham is a rich and storied one.

As you look to embark on your story, we look forward to being a part of creating your next chapter.



Image provided by: Yodit Gebreyes Endale

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 Shoreham 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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THE CEREMONY

Omni Shoreham Hotel offers multiple venues ranging from a lush garden with an outdoor terrace and cascading fountain, to elegant grand ballrooms. Site fee includes:

GARDEN GAZEBO CEREMONY | \$7,500

- ◆ Outdoor gazebo in our pristine gardens overlooking Rock Creek Park
- ◆ Backup ballroom for inclement weather
- ◆ White garden chairs
- ◆ Pre-ceremony butler passed sparkling and still waters
- ◆ Seasonal post ceremony butler passed chilled towels
- ◆ 2 microphones and sound system with dedicated AV technician

ELEGANT BALLROOM CEREMONY | \$4,500

- ◆ Wedding ceremony in one of our timeless ballrooms
- ◆ Banquet chairs included
- ◆ 2 microphones and sound system with dedicated AV technician



VENUES

THE EMPIRE BALLROOM AND EMPIRE PATIO

With its Art Deco style, dramatic stage and crystal chandeliers, the Empire Ballroom boasts unmatched elegance for your upcoming celebration. Start the evening with a cocktail hour on the connecting terrace providing ambiance under the string lights, overlooking our pristine gardens.

Dinner and dance maximum capacity: 200 guests.



VENUES

THE PALLADIAN BALLROOM & THE DIPLOMAT BALLROOM

A vibrant ballroom in Andrea Palladio's architectural style, which is known for its use of symmetry, columns and domes. Palladio's style is also featured throughout the district in buildings such as the White House and US Capitol. This ballroom features impressive floor to ceiling windows overlooking our magnificent gazebo and lawn. The adjacent Diplomat Ballroom, modeled after the East Wing of the White House, boasting stunning floor to ceiling windows and an attached raised terrace. The Perfect space to welcome your guests to your cocktail hour and Washington D.C.

The Palladian Ballroom: Dinner and dance maximum capacity: 280 guests.

The Diplomat Ballroom: Dinner and dance maximum capacity: 150 guests.





VENUES

THE BLUE BALLROOM

Experience the golden Hollywood-era super club turned elegant ballroom that brought John F. Kennedy and Jacqueline Bouvier together. Have the time of your life in this vintage space where music royalty such as Liza Minnelli and Aretha Franklin have graced the stage, sure to make a memorable backdrop for your special day. Paired with the Blue Room Terrace, this space will offer you an unforgettable event.

Dinner and dance maximum capacity: 350 guests.



A SHOREHAM WEDDING

Our promise is to make your wedding spectacular. From sampling culinary creations during your pre-wedding tasting to a day of pampering for your wedding party, every event leads up to the one you've been dreaming of most—your wedding day. Our wedding package is designed with you in mind. We'll ensure that you enjoy your special day while we take care of the details.

WEDDING PACKAGE INCLUSIONS:

- ◆ Complimentary wedding night stay in one of our luxury suites.
- ◆ Preferred Partner Vendor Discounting.
- ◆ Custom gift from Marigold & Grey for the newlyweds.
- ◆ Enrollment in Omni's Select Guest rewards program.
- ◆ One hour cocktail reception.
- ◆ Choice of five butler passed hors d'oeuvres, featuring hot and cold selections.
- ◆ Butler passed wine, signature cocktail and sparkling water during cocktail hour.
- ◆ Five consecutive hours open bar, featuring name brand spirits. (Bartenders included)
- ◆ Two course dinner of starter and entrée.
- ◆ House Wine service during dinner.
- ◆ Sparkling Wine toast.
- ◆ Complimentary cake cutting service.
- ◆ Votive candles , china, glassware, silverware, white floor length cotton banquet linen , tables and banquet chairs provided.
- ◆ Dance floor and staging for entertainment.
- ◆ Wedding menu tasting for up to four guests.

From \$232.00 per person

Subject to a 25% taxable service charge and 10% sales tax.

ENHANCEMENTS

The Omni Shoreham Hotel is pleased to offer our couples with upgraded rental pricing from Select Event Group as a preferred partner. Please contact your Catering Wedding Specialist for details.



RECEPTION

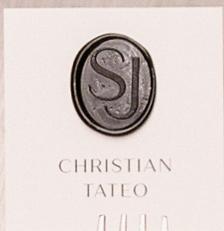
BUTLER PASSED HORS D'OEUVRES | *Selection of five hors d'oeuvres*

COLD

- ◆ Pimento cheese on pumpernickel
- ◆ Heirloom tomato, goat cheese spread on sourdough
- ◆ Prosciutto, seasonal melons, white balsamic
- ◆ Charred ahi tuna and watermelon
- ◆ Gulf shrimp, guajillo pepper, corn cream on tortilla crisp
- ◆ Mini lobster rolls, lemon, micro herbs
- ◆ Beef tataki, pickled onion, soy glaze
- ◆ “Bacon and Eggs” | deviled eggs with apple wood bacon
- ◆ “Black 'n Blue” | Blue Cheese Mousse on marble rye bread crisp
- ◆ Prime beef tartare, horseradish-tomato jam on house-made potato chip
- ◆ Ahi tuna poke, wakami seaweed, sesame crisp
- ◆ Maryland crab and avocado salad | Old Bay Crisp
- ◆ Savory Cannoli | Boursin Cheese| Fig | Pistachio | Pink Peppercorn Dust
- ◆ Miniature Shoreham Signature Chicken Salad Profiterole

HOT

- ◆ Artichoke-boursin fritter with roasted garlic sauce
- ◆ Mini beef wellington with horseradish sauce
- ◆ Signature mini prosciutto and fresh mozzarella panini
- ◆ Mushroom arancini with puttanesca sauce
- ◆ Shoreham's signature mini crab cakes with remoulade
- ◆ Balsamic glazed pork belly bites
- ◆ Lobster fritters and pineapple cream
- ◆ Beef satay, candied cashews, soy-ginger sauce
- ◆ Virginia farm raised lamb lollipops with barolo sauce
- ◆ Fried Chicken and Waffle Skewer | Virginia Willdflower Honey and Moonshine Glaze
- ◆ Three cheese miniature Pierogies
- ◆ Tomato basil bisque shooters | Miniature grilled cheese
- ◆ Duck Confit Meatballs
- ◆ Crispy coconut shrimp with sweet chili dipping sauce
- ◆ Brie and almond in a puff pastry with cherry compote




First Course
HEBLOOM TOMATO AND BURRATA CHEESE
local greens, sun dried cherries, balsamic vinaigrette

Course
PRIME FILET WITH CANDIED
SHALLOT SHERRY SAUCE
herb roasted potato, mushrooms, asparagus,
butternut squash puree

Image provided by: Audra Wisley Photography

DINNER MENU

STARTERS | *Selection of one starter*

SOUPS AND SALADS

Roasted vidalia onion soup with jumbo lump crab meat

Creamy wild mushroom soup, crispy pork cracklings

Cold sweet pea soup, fresh mint oil, smoked paprika

Heirloom tomato, burrata cheese, petite local greens, sherry vinaigrette

Artisan baby greens, blue cheese crisp, tomatoes, croutons, cabernet vinaigrette

Little gem lettuce, bacon crisp, heirloom tomato, rustic croutons, apple cider vinaigrette

Baby green and red romaine, goat cheese, almond brittle, sun dried cherries, julienne radish, champagne vinaigrette

INTERMEZZO | *Selection of one intermezzo*

Raspberry, lemon or champagne sorbet | *additional \$9 per person*

Pricing subject to a 25% taxable service charge and 10% sales tax.



DINNER MENU

ENTRÉES

FROM THE RANCH

Herb roasted free range chicken with Virginia wildflower honey sauce

Stuffed chicken breast roulade with herb cream sauce

Slow cooked short rib with bordelaise sauce

Double cut duroc pork chop with local beer mustard sauce

Prime filet mignon with candied shallot sherry sauce | *additional \$12 per person*

Grilled New York strip with our signature steak sauce | *additional \$10 per person*

Colorado rack of lamb with mustard gremolata | *additional \$15 per person*

OFF THE HOOK

Pan seared Faroe Island salmon with lemon herb sauce

Mahi Mahi saffron beurre blanc

Guajillo marinated roasted jumbo shrimp with escabeche sauce

Seared applewood smoked bacon wrapped scallops | local uncle nernest honey bourbon glaze | *additional \$15 per person*

Citrus glazed rockfish with herb butter sauce | *additional \$10 per person*

VEGETARIAN ENTRÉE

FROM THE GARDEN | SELECTION OF ONE

Eggplant cannelloni, roasted seasonal vegetable ratatouille, Shoreham's signature pomodoro sauce

Wok fried seasonal vegetables, crispy tofu, jasmine rice, humam sauce

Roasted red pepper stuffed with quinoa and black beans with red pepper coulis

Seasonal local roasted vegetable en croute

Selection of two entrées, Vegetarian option included

DUO ENTRÉES | *inquire with catering manager*

Pricing subject to a 25% taxable service charge and 10% sales tax.



ACCOMPANIMENTS

SELECTION OF ONE

- Creamy Parmesan Reggiano polenta
- Four Cheese potato gallette
- Herb roasted petite potato medley
- Garlic honey roasted sweet potatoes
- Truffle Whipped potatoes
- Crispy vegetable risotto cake
- Creamy brown butter orzo
- Lobster Macaroni and Cheese

SELECTION OF TWO

- Local seasonal vegetables succotash
- Roasted baby zucchini and yellow squash
- Candied garlic sautéed kale
- Herb roasted heirloom carrots
- Thyme and honey roasted baby beets
- Grilled green and white asparagus
- Sauteed lemon haricot vert with crispy shallots
- Roasted tri-color cauliflower

DINNER MENU

CHILDREN'S MENU

Reception children's meal includes a three course dinner featuring a fruit cup, entrée, juice and house-made chocolate chip cookie. Available for children under 12 years of age.

ENTRÉES | SELECTION OF ONE

House-made Bell & Evans chicken tenders and seasoned fries

Rigatoni pasta tossed with house-made herb pesto sauce

Spaghetti Bolognese

Wild haddock "fish & chips"

Local Farms vegetable risotto

Bell & Evans chicken breast sliders and our signature mac-n-cheese

Seared beef sliders and seasoned fries

Grilled local cheddar cheese sandwich and house-made potato chips

\$45 per child

Pricing subject to a 25% taxable service charge and 10% sales tax.





DINNER MENU

SWEET ENDINGS

A HOLE LOTTA LOVE

Assorted doughnut display from local bakery, District Doughnut

Minimum order | 24 people

\$10 per person

SWEET TREATS

Assorted mini cupcakes

Macarons

Mini mousse shooters

\$18 per person

PERFECT MATCH

Made-to-order sundae bar:

Vanilla and chocolate ice cream

Toppings include:

Dark and white chocolate chunks

| almonds | salted caramel sauce

| chocolate sauce | fresh berries |

marshmallows | whipped cream

\$24 per person | *Chef attendant required*

- not included at \$225.00 per attendant;

\$75.00 per additional hour

S'MORE LOVE

Inside out s'mores cake pops

Assorted cake pops

Mini whoopie pies

S'mores bars

\$18 per person

SCRUMPTIOUS SNACKS

Nibbles, morsels and tidbits

LATE NIGHT BITES

Mini beef and vegetable empanadas |
\$10 each

Mini kobe sliders | \$10 each

Mini grilled cheese | \$10 each

Mini cheese quesadillas | \$10 each

Pretzel bites with spicy queso | \$10 each

Pricing subject to a 25% taxable service charge and 10% sales tax.

MORNING SPECIALTIES

FAREWELL BRUNCH

Seasonal local cheeses and Olli
Cured meats, honey comb, seasonal
mostardas and artisan bread

Individual baby vegetables with
Shoreham's signature green goddess
dip

Sliced fresh seasonal fruits and berries
with local honey yogurt cream

Assortment of juices to include:

Freshly squeezed Florida orange juice |
apple juice | cranberry juice

Freshly brewed regular and
decaffeinated coffee | assorted hot teas

FRESH FROM OUR BAKERY

Assorted freshly-baked breakfast
pastries and bagels

Butter, preserves, marmalade and
cream cheese

THE ART OF BREAKFAST

Cage-free scrambled eggs

Orange-vanilla french toast with maple
syrup

Crispy applewood bacon and sausage
links

Chef's selection of breakfast potatoes

\$55 per person

*Pricing subject to a 25% taxable service charge and 10%
sales tax.*

BRUNCH ENHANCEMENTS

OMELET STATION

Made-to-order omelets with fillings to
include:

Goat cheese | mild cheddar cheese | red
peppers | forest mushrooms | vine ripe
tomato | Virginia style ham | egg whites
and egg beaters

**\$20 per person | Chef attendant \$225
(required)**

BELGIAN WAFFLES

Made-to-order waffles served with the
following toppings:

Sliced strawberries | whipped cream |
maple syrup | blueberry compote

**\$20 per person | Chef attendant \$225
(required)**

BLOODY MARY AND MIMOSA BAR

Alcoholic and non-alcoholic Bloody
Mary cocktails and champagne
mimosas

\$18.00 per person for 2 hours of service

*Bartender required, not included at \$225.00,
3 hour minimum, \$75.00 per additional
hour*



A glass of yellow cocktail with a lime wedge on a black napkin.

BEVERAGES

BARS

NAME BRAND BAR | *Included in five hour bar package*

Titos Vodka | Seagram's Gin | Bacardi Superior Rum | Bulleit Bourbon | J&B Scotch | Sauza Blanco Tequila | Hennessy VS Cognac

Domestic and imported beers

M.A.N. wine selections: Chardonnay | Cabernet Sauvignon | Merlot

La Marca Prosecco

Assorted soft drinks, juice and mineral waters

PREMIUM BAR | *additional \$32 per person*

Grey Goose Vodka | Bombay Original Gin | Bacardi Gold Rum | Makers Mark | JW Black | Cuervo 1800 Tequila | Courvosier VSOP Cognac

Domestic, Imported and Local beers

Wente Hayes Ranch wine selections: Chardonnay | Cabernet Sauvignon | Merlot

Chandon Brut Sparkling Wine

Assorted soft drinks, juice and mineral waters

SIGNATURE COCKTAILS | SELECTION OF ONE

Included in five hour bar package, butler passed at cocktail hour

Mint-to-Be Mojito | Classic, Blackberry, Raspberry (Selection of one)

Lucky in Love | Mint Julep

Blushing Bride | Strawberry Lemonade, Prosecco

Dashing Groom | Moscow Mule

Love Struck | Dark 'N Stormy

Say 'I Do' Sangria | Seasonal fruit sangria

Additional Name brand bar hours | \$15 per person per hour

Pricing subject to a 25% taxable service charge and 10% sales tax.

ACCOMMODATIONS

Retreat to one of The Omni Shoreham Hotel's 834 spacious and distinctive guest rooms, which offer modern conveniences and majestic views of Washington D.C. For more spacious accommodations, browse our one-bedroom suites, including suites with balconies and the presidential suite. Discover Washington, D.C., accommodations that blend past and present perfectly at Omni Shoreham Hotel. You don't have to be a famous VIP to be treated like one at our hotel in D.C.

ROOM BLOCK

The Omni Shoreham is pleased to provide a discounted room rate for room blocks.

The couple will receive a complimentary wedding suite available the night of the wedding.

Upon contracting a room block with your group sales manager you will receive a customized landing page for your reservations as well as a dedicated group reservations coordinator to ensure a seamless process from the start.

Additional discounted upgrades can be provided based on availability, please inquire with your sales manager for more details.

SELECT GUEST REWARDS PROGRAM

Enroll in Omni Hotels & Resorts complimentary loyalty program, Select Guest. Select Guest offers a simple way to earn free nights plus complimentary on-property benefits that amplify comfort and convenience:

Enjoy these benefits immediately:

- Complimentary Wi-Fi service
- Discounted premium Wi-Fi service
- Express check-out
- Service of Loyalty Ambassador
- Exclusive reservations at (800) FOR-OMNI

Additional benefits start on your second stay:

- Daily Beverage
- Customized room preferences
- Bottled water at check-in
- Complimentary pressing of two items per stay
- Complimentary shoe shine per stay





Image provided by: Erin Keller Photography

DETAILS

All menu prices are subject to the prevailing taxable service charge and sales tax, which are currently 25% service and 10% sales tax. Service charge and sales tax are subject to change without notice. Prices valid through December 31, 2023.

We have assembled the following information in an effort to better assist you with your menu and wedding planning. If you have any questions, please feel free to contact your catering representative.

MINIMUM

A total food and beverage minimum will apply to your wedding. This minimum is determined based on the expected number of guests and may vary based on day of the week and date of interest.

DEPOSIT AND BILLING SCHEDULE

Deposits are based on your contracted food and beverage minimum. Your first deposit will be due along with your catering contract, and is based on 25% of your food and beverage minimum and ceremony fee. Final pre-payment of all estimated charges is due thirty days prior to the wedding via certified or cashiers check or credit card along with the estimated guaranteed attendance. A personal check will be accepted as final payment provided it is received fourteen business days prior to the wedding with a credit card on file as back-up.

WEDDING MENUS

The enclosed wedding menus will provide guidance in planning your event. Our culinary team is available to customize menus to meet your individual taste and needs. All prices are subject to change without notice; however, all contracted prices will be honored. Signed Banquet Event Order's are required seven business days prior to the event.

MENU TASTING

Up to four guests are invited to a complimentary menu tasting two to four months prior to your wedding. Tastings will be scheduled Tuesday through Thursday during non-peak meal hours of 2:00 p.m. - 4:00 p.m., and are based on availability.

FOOD AND BEVERAGE

All food and beverage, with the exception of your wedding cake, must be supplied and prepared by the hotel and consumed in the function room for which it was purchased. No food or beverage may be removed from the premises. Only hotel servers may dispense alcoholic beverages. We are able to cater to special dietary requirements, including vegetarians, gluten-free and vegans. Kosher orders must be submitted fourteen days prior to event. Please inform your Catering Manager with any dietary or customized menu needs.

FOOD AND BEVERAGE GUARANTEE

A final confirmation guarantee of your final number of guests is required by 12:00 p.m., three business days prior to your wedding. It is the sole responsibility of the client to provide the guarantee prior to the deadline. In the event no guarantee number is supplied, the hotel will consider the number of guests on the BEO as the guarantee and charge accordingly. Once the guarantee is established, we are unable to reduce this number. The hotel will prepare food for up to 3% above the final guarantee.

OUTSIDE VENDORS

All vendors contracted by our clients must follow the hotel's procedures at all times. To include: appropriate setup, loading dock hours, fire codes, noise limitations, etc. Vendor names and contact information are to be provided to your Catering Manager for each vendor. All vendors are required to sign the hotel's vendor agreement and provide proof of adequate insurance thirty days prior to event. Hotel is not responsible for any items brought into the hotel by outside contracted vendors.

MISCELLANEOUS CHARGES

Some additional charges may be incurred while planning your wedding. These charges may include, but are not limited to: Vendor meals for your band, DJ, photographer and videographer as well as the necessary power requirements for your band, lighting company, vendor valet parking passes, station attendant fees, delivery of gift bags, etc.



Image provided by: Erin Keller Photography





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.

WEDDING COORDINATOR/DAY OF PLANNER:

Our Catering specialist are delighted to collaborate with Wedding Planners/Day of coordinators to make your wedding day seamless and stress free. Our list of preferred partners provides an array of exceptional options in a variety of budget ranges and aesthetics.





CALL TODAY TO SPEAK WITH A WEDDING SPECIALIST.

OMNI SHOREHAM HOTEL • 202-756-5110

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