



BANQUET & EVENT MENUS

OMNI  HOTELS & RESORTS
corpus christi | texas

OMNI CORPUS CHRISTI HOTEL

BANQUET & EVENT MENUS

Corpus Christi offers plenty of activities and attractions along the Texas coast for the outdoorsman and tourist alike. From touring the USS Lexington, taking a walk under the sea at the Texas State Aquarium, windsurfing on Corpus Christi Bay to some of the best fishing in the state, Corpus Christi offers a little something for everyone.

900 N. Shoreline Blvd
Corpus Christi, TX 78401
Phone: (361) 887-1600
omnihotels.com



BREAKFAST

Continental

Service Offered for One Hour



Custom Continental \$20

Choice of Two Juices:

Orange, Grapefruit, Cranberry, Pineapple, Tomato, Apple

Choice of Two Breakfast Breads:

Flaky Croissant, Danish, Assorted Muffins

Medium Roast Shade Grown Coffee
and Assorted Forté Hot Teas



Suggested Additions if Continental is Ordered

Hot Steel Cut Oatmeal \$3 / person

Cheddar Grits \$3 / person

Assorted Kellogg's Cereals with Milk \$5 / person

Bottled Water \$4 / person

Assorted Granola Bars \$3 / person

Pancakes with Syrup \$4 / person

Buttermilk Biscuits with Sausage Gravy \$4 / person

Individual Yogurts \$3.75 / person

Assorted Milk \$4 / person

Crisp Pecanwood Smoked Bacon \$4 / person

Hard Boiled Eggs \$3 / each

Assorted Donuts \$4 / person

Assorted Breakfast Tacos with Salsa \$4.50 / each

Croissant Sammie \$5.50 / each

Link Sausage \$4 / person

Yogurt Parfaits \$4.50 / each

Additional Juices \$34 / gallon

Bagels with Assorted Flavored Cream Cheese
\$48 / dozen

Display of Sliced Seasonal Fresh Fruit and Berries

Small (25 people) \$200

Medium (50 people) \$300

Large (100 people) \$400

(GF) Gluten Free
24% Taxable Service Charge and
8.25% Sales Tax will be added to all
Charges. All Menus and Prices are
Subject to Change

BREAKFAST

Breakfast Options Include: Fresh Fruit Juice, Medium Roast Shade Grown Coffee and Assorted Hot Forté Tea



Plated Selections

Corpus Christi Classic \$27

Two Fluffy Scrambled Eggs, Seasoned Breakfast Potatoes, Crisp Pecanwood Smoked Bacon and Link Sausage, Flaky Buttermilk Biscuits with Butter and Jellies

Farmers Market \$30

Two Fluffy Scrambled Eggs, Seasoned Breakfast Potatoes, (5oz) Grilled Pork Chop, Flaky Buttermilk Biscuits with Butter and Jellies

Buffet Selections

Additional Fees required for less than 25 people
Service Offered for One Hour

Corpus Christi Classic Buffet \$37

Scrambled Eggs, Breakfast Potatoes, Biscuits and Sausage Gravy, Crisp Pecanwood Smoked Bacon, Link Sausage, Salsa and Fresh Fruit

The Texan \$37

Classic Migas Style Eggs Scrambled with Corn Tortillas, Green Chilis and Chorizo Sausage, Breakfast Potatoes, Flour Tortillas and Salsa, Pecan Bread Pudding and Sliced Fresh Fruit

Old Mexico \$37

Corn Tortilla Cups filled with Chipotle Scrambled Eggs and Topped with Poblano Peppers, Red Onions, Pepper Jack Cheese, Bacon, Sausage, Salsa, Sliced Fresh Fruit and Assorted Breakfast Pastries

B.Y.O.T. \$37

Build Your Own Taco with the Following Fillings: Scrambled Eggs, Bacon, Sausage, Chorizo, Hashbrown Potatoes, Cheddar Cheese, Pico De Gallo, House made Salsa, Flour Tortillas and Sliced Fresh Fruit

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BREAKS

All Breaks Include Bottled Water and Iced Tea or Medium Roast Shade Grown Coffee
All Breaks Service Offered for Half Hour



Coffee & Donuts \$14

- Coffee Flavorings
- Chocolate Shavings
- Whipped Cream
- Cinnamon Sticks
- Assorted Donuts
- Assorted Hot Forté Tea



Health Minded \$18

- Assorted Granola Bars
- Smoked Almonds
- Individual Bags of Trail Mix
- Whole Fruit

Giant Soft Pretzels \$18

- Honey Mustard
- Spicy Mustard
- Cheese Sauce
- Individual Bags of Popcorn
- Assorted Candy Bars

In the Stadium \$20

- Individual Bags of Popcorn
- Dill Pickles
- Ballpark Nachos
- Cracker Jacks
- Hot Dogs with Condiments
- Pizza

Root Beer Float \$15

- A&W Root Beer
- Cream Soda
- Whipped Cream
- Vanilla Ice Cream

Ice Cream Sundae \$17

- Chocolate, Caramel and Strawberry Toppings
- Whipped Cream
- Maraschino Cherries
- Chopped Nuts
- Vanilla Ice Cream

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BREAKS

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All Breaks Service Offered for Half Hour



Texas Pecan Party \$18

- Pecan Pie
- Candied Pecans
- Caramel and Pecan Clusters
- Butter Pecan Ice Cream



Bake Shop \$20

- Freshly Baked Gourmet Cookies
- Gourmet Brownies
- Fruit Tartlets
- Cake Pops

Morning Beverage Service (Priced per person)

- \$7 (30 Minute Service)
- \$12 (1 Hour Service)
- Assorted Bottled Juice
- Assorted Hot Forté Tea

Afternoon Beverage Service (Priced per person)

- \$7 (30 Minute Service)
- \$12 (1 Hour Service)
- Assorted Soft Drinks
- Iced Tea

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BREAKS



Snacks & Refreshments

Snacks

- Whole Fresh Fruit \$2 / each
- Individual Bags of Popcorn \$4 / each (min. 25 ppl)
- Assorted Granola Bars \$4 / each
- Assorted Frozen Treats \$4.50 / each
- Candy Bars and Boxed Candy \$4.50 / each
- Cupcakes \$50 / dozen
- Assorted Breakfast Pastries \$50 / dozen
- Freshly Baked Gourmet Cookies \$50 / dozen
- Gourmet Brownies and Blondies \$50 / dozen
- Party Mix or Mini Pretzels \$10 / pound
- Potato Chips \$9 / pound
- Tri-Colored Tortilla Chips \$9 / pound
- Dry Roasted Peanuts \$10 / pound
- Gourmet Mixed Nuts \$16 / pound
- Salsa Picante \$30 / quart
- French Onion Dip \$32 / quart
- Chili con Queso \$38 / quart
- Pico de Gallo \$40 / quart
- Guacamole \$45 / quart

Display of Sliced Seasonal Fresh Fruit and Berries

- Small (25 people) \$200
- Medium (50 people) \$300
- Large (100 people) \$400

Refreshments

- Hot Water with Assorted Forté Teas \$2.50 / each
- Bottled Water \$4 / each
- Soft Drinks (Coca Cola Products, Diet and Regular) \$4.50 / each
- Red Bull (Regular and Diet) \$6 / each
- Chilled Orange, Tomato, Cranberry, Grapefruit or Apple Juice \$35 / gallon
- Ice Cold Lemonade \$40 / gallon
- Freshly Brewed Iced Tea with Lemon Wedges \$50 / gallon
- Medium Roast Shade Grown Coffee (Regular and Decaffeinated) \$70 / gallon

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ALL DAY

Premiere All Day Affair \$95

Additional buffet fee required for less than 25 people
Service Offered for One Hour



Breakfast Options (Please Select One)

Continental Breakfast
Includes Medium Roast Shade Grown Coffee
and Assorted Forté Hot Teas

Choice of Two Juices:
Orange, Grapefruit, Cranberry,
Pineapple, Tomato, Apple

Choice of Two Breakfast Breads:
Flaky Croissant, Danish, Assorted Muffins

OR

Corpus Christi Classic
Includes Medium Roast Shade Grown Coffee
and Assorted Forté Hot Teas
(Choice of Plated or Buffet)

Scrambled Eggs, Breakfast Potatoes,
Flaky Buttermilk Biscuits,
Crisp Pecanwood Smoked Bacon,
Link Sausage, Salsa and Sliced Fresh Fruit

*Fresh Fruit not included on plated option.

Mid-Morning Beverage Service

Freshly Brewed Regular and Decaf Medium Roast
Shade Grown Coffee Refreshed.
Service Offered for Half Hour.

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Lunch Options (Please Select One)

Express Deli Buffet
Smoked Turkey Breast, Honey Cured Ham,
Swiss Cheese, Cheddar Cheese, Fresh Lettuce, Pickles,
Onions, Pasta Salad, Assorted Bread, Potato Chips
and Assorted Cookies

The American Picnic Buffet
Rosemary Baked Chicken, Hamburgers, Hot Dogs with
Appropriate Condiments, Chopped Iceberg Salad,
Coleslaw, Mustard Potato Salad, Black-Eyed Peas and
Fresh Fruit Cobbler

Chicken Piccata
Pan Seared Breast of Chicken Topped with a Classic
Lemon Caper Supreme Sauce

Maple Blueberry Pork Loin Plate (GF)
Sliced Oven Roasted Pork Loin Topped with Maple
Blueberry Glaze, Chef's choice of Seasonal Vegetables,
Starch and Dessert

Coriander Crusted Mahi Plate
Tender Pan Seared Filet of Mahi Finished with a Curried
Pineapple Salsa, Chef's choice of Seasonal Vegetables,
Starch and Dessert

Afternoon Break

All Breaks Include Bottled Water & Iced Tea
or Freshly Brewed Coffee

Please Select One of Our Breaks from Pages 5-6
Service Offered for Half Hour.

LUNCH

Deli Selections

Additional fees required for less than 25 people
All Buffets to Include Iced Tea and Medium Roast Shade Grown Coffee
Service Offered for One Hour



Express \$37

Rotini Pasta Salad Primavera and Fresh Garden Salad with Ranch Dressing, Display of Cured Ham, Mesquite Smoked Turkey, Cheddar and Swiss Cheese, Fresh Lettuce, Tomatoes, Onions, Pickles, Gourmet Deli Mustard, Mayonnaise, Assorted Breads, Potato Chips, Fudge Brownies or Baked Blondies

Chef's Composed Salad & Potato Bar \$38

(Group of 50 or less)

A Selection of Assorted Salads to Include Tomato and Mozzarella, Spinach and Orzo Salad, Turkey Curry Salad, Baked Potato Bar with Traditional Garnishes Including Sour Cream, Bacon Bits, Chives, Cheddar Cheese, Beef Chili, Chef's Choice of Soup, Assorted Cookies or Brownies

Classic Deli \$42

Garden Salad with Fresh Greens, Cherry Tomatoes, Sliced Mushrooms, Onions, Black Olives, Ranch and Balsamic Vinaigrette Dressings, Deli Platter to Include Smoked Turkey Breast, Cured Ham, Roast Beef, Sliced Cheddar, Provolone, Swiss, Pepper Jack, Sliced Tomatoes, Onions, Fresh Lettuce, Potato Chips, Pickles, Assorted Breads, New York Style Cheesecake and Fresh Fruit Cobbler

Box Lunch \$28

(GF and Vegan Bread on Request)

(Vegetarian Option Available)

Choice of Two:

Smoked Turkey, Honey Cured Ham or Roast Beef
Hoagie Roll, Croissant or Kaiser

Sandwich Includes Lettuce, Tomatoes, Cheese and Accompanied with Pasta Salad, Individual Bag of Chips, Whole Fruit, Cookie and Bottled Water

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LUNCH

Plated Selections

All Entrées Include Chef's Choice of Seasonal Vegetable, Iced Tea and Medium Roast Shade Grown Coffee, along with Salad, Starch, and Dessert Selected from Page 13



Chicken Piccata \$36

Pan Seared Breast of Chicken Topped with a Classic Lemon Caper Supreme Sauce

Lemon Thyme Glazed Chicken (GF) \$36

Seared Chicken Breast with Tangy Lemon Herb Glaze

Chicken Monterey \$36

Grilled Breast of Chicken Topped with Fresh Diced Tomatoes, Apple Wood Smoked Bacon and Monterey Jack Cheese Sauce

Fried Catfish \$37

Lightly Breaded Catfish; Tartar Sauce Available



Chicken Fried Chicken \$36

Seasoned and Breaded Breast of Chicken, Fried and Topped with Country Gravy

Chicken Alfredo \$36

Angel Hair Pasta Topped with Grilled Breast of Chicken

Chicken Fried Steak \$36

Seasoned and Breaded Tender Round Steak, Fried and Topped with Country Gravy

Grilled Flank Steak "Bourguignon" (GF) \$38

Seasoned and Sliced Choice Flank Steak Finished with a Mushroom and Red Wine Demi-Glace

Balsamic Glazed Petite Filet Mignon \$49

Cast Iron Grilled Filet Mignon, Gorgonzola Gratin

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DINNER



Plated Selections

All Entrées Include Chef's Choice of Seasonal Vegetable, Iced Tea and Medium Roast Shade Grown Coffee, along with Salad, Starch, and Dessert Selected from Page 13

Chicken Matagorda (GF) \$40

Lightly Marinated Breast of Chicken, Seasoned with Ancho Peppers, Topped with Jicama Relish, Finished with a Roast Poblano Pepper Demi-Glace

Chicken Romana (GF) \$40

Grilled Breast of Chicken, Topped with a Seasoned Tomato and Red Onion Relish, Finished with a Sundried Tomato Pesto, Balsamic Reduction and Basil Oil

Chicken Del Rio \$42

Lightly Breaded Chicken Breast Stuffed with Black Bean Corn Relish, Cilantro Pesto, Roast Red Pepper Sauce

Maple Blueberry Pork Loin (GF) \$38

Sliced Oven Roasted Pork Loin Topped with Maple Blueberry Glaze

Poblano Stuffed Pork Loin \$40

Oven Roast Pork Loin, Sundried Apricots and Pistachios, Finished with a Pink Peppercorn and Apple Demi-Glace

Grilled Salmon with Pecan Butter \$44

Grilled Filet of Atlantic Salmon, Finished with a Brown Sugar and Molasses Glaze and a Texas Pecan Butter Sauce

Coriander Pork Tenderloin Medallions (GF) \$42

Coriander Seared Tenderloin of Pork, Sliced and Served over Maple Pecan Sweet Potato Relish with Cranberry Orange Jus

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DINNER

Plated Selections

All Entrées Include Chef's Choice of Seasonal Vegetable, Iced Tea and Medium Roast Shade Grown Coffee, along with Salad, Starch, and Dessert Selected from Page 13



South Texas "Cordon Bleu" \$44

Herb Breaded Chicken, Stuffed with Chorizo, Jalapenos and Fresh Mozzarella Cheese with Roast Red Pepper Coulis and Cilantro Oil

Chili Cured Pork Tenderloin \$40

Pan Seared with a Roast Poblano Demi-Glace

Lemon Thyme Pork Tenderloin Medallions \$39

Served Oven Roasted with Sour Apple and Cider Braised Red Cabbage

Grilled 12oz Strip \$58

Hand Cut Seasoned New York Strip, Topped with Seasoned Steak Butter and Crispy Onions

Steak Au Poivre \$62

Pan Seared Center Cut New York Steak Finished with Green Peppercorn and Brandy Cream Sauce

8oz Filet \$64

Cast Iron Seared Filet Mignon Served with Crispy Onion Rings and Sauce Bordelaise

Cowboy Cut Ribeye \$65

14oz Ribeye Steak Served Medium Rare



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Entrée Sides



Starch (Please select one)

Whipped Potato:

- Classic
- Black Pepper Truffle
- Buttermilk Chive
- Roast Red Pepper
- Roast Garlic
- Roast Poblano
- Saffron

Rice

- Classic Pilaf
- Wild Rice Blend
- Brown Rice Pilaf
- Couscous

Vegetable

- Chef's Seasonal Vegetable

Salad (Please select One)

Additional Charge for Second Dressing

Dressings: Buttermilk Ranch or Balsamic Vinaigrette
(unless noted otherwise)

Garden Greens

Seasonal Mix of Greens, Vine Ripe
Tomatoes with English Cucumbers

Caesar

Hearts of Romaine, Traditional Caesar
Dressing, Toasted Croutons and Fresh
Grated Parmesan Cheese

Wedge

Iceberg Wedge with Crumbled Danish
Blue Cheese, Bacon, Served with Blue
Cheese Dressing

Dessert (Please Select One)

Additional Charge for Second Dessert

- Key Lime Pie
- New York Style Cheesecake
- Chocolate Confusion

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DINNER

Buffet Selections

Additional fee added for less than 25 people
All Buffets to Include Iced Tea and Medium Roast Shade Grown Coffee
Service Offered for One Hour.



The American Picnic \$42
Chopped Iceberg Salad with Choice of Two Dressings, Coleslaw and Mustard Potato Salad; Rosemary Baked Chicken, Hamburgers and Hot Dogs with Traditional Sides to Include Fresh Lettuce, Tomatoes, Onions, Pickles, Sliced Cheddar Cheese, Mayonnaise, Mustard, Ketchup, Relish and Fresh Fruit Cobbler

Texas BBQ \$51

Homemade Mustard Potato Salad, Creamy Coleslaw, Baked Chicken, Sliced Smoked Brisket, Corn on the Cob, Green Beans, Roasted Seasoned Potatoes, Texas Toast and Apple Cobbler

Caribbean \$48

Black Bean Calypso Salad, Mixed Green Salad with Ranch and Vinaigrette Dressings, Black Beans and Rice, Jerk Chicken, Snapper Verde, Rum Raisin Bread Pudding, Dinner Rolls with Butter and Key Lime Pie



Island BBQ \$47
Spinach Salad with Ranch and Vinaigrette Dressings, Hearts of Palm Salad, Baked Chicken with BBQ Sauce, Smothered Pork Chops, Bacon and Cheddar Mashed Potatoes, Ancho Roasted Corn on the Cob, Dinner Rolls with Butter and Chef's Selection of Desserts

Mexican \$50

Fiesta Salad, Roasted Corn Salad, Tortilla Soup, Guajillo Pork Loin with Tomatillo Sauce, Beef and Chicken Fajitas, Spanish Rice, Borracho Beans with Regional Condiments to Include Shredded Cheese, Sour Cream, Pico de Gallo, Guacamole, Salsa and Chef's Selection of Desserts

Coastal Bend \$49
Black Eyed Pea Salad, Coleslaw, Chicken and Sausage Jambalaya, Blackened Red Fish with Creole Sauce, Dirty Rice, Fried Okra, Cornbread and Pecan Pie

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RECEPTION



Hors d'oeuvres

Must be ordered in Increments of 50

Served Chilled (Per 100 Pieces)

- Smoked Salmon Canapé \$300
- Chicken Salad Bouchée \$300
- Tomato Basil Bruschetta \$275
- Prosciutto Wrapped Asparagus \$325
- Prosciutto and Melon Canapé \$325
- Shrimp Cocktail \$600

Fresh Fruit Display

- Regular (25 people) \$200
- Medium (50 people) \$300
- Large (100 people) \$400

Served Hot (Per 100 Pieces)

- Sausage Stuffed Mushroom \$300
- Mushroom Florentine \$300
- Bacon Wrapped Dates \$375
- Cheese Stuffed Jalapeno \$300
- Chicken Satay \$350
- Coconut Chicken \$325
- Mini Crab Cake Poppers \$450
- Three Cheese Quesadilla \$325
- Mini Beef Wellington \$400
- Shrimp Quesadilla \$450
- Bacon Wrapped Scallop \$600
- Bacon Wrapped Shrimp \$650
- Rosemary Lollipop Lamb Chops \$550

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RECEPTION



Buffet Enhancements

Priced per person, unless noted otherwise

Displays (Priced Per Person)

Antipasti \$18

Grilled Marinated Vegetables with Sliced Cured and Smoked Meats

Smoked Salmon \$22

Smoked Scottish Salmon with Traditional Accompaniments, Mini Bagels and Crackers

Vegetable Crudité

Display of Fresh Seasonal Vegetables with Blue Cheese and Ranch

Regular (25 people) \$200

Medium (50 people) \$300

Large (100 people) \$400

Cheese Display

Display of Imported Cheeses

Regular (25 people) \$250

Medium (50 people) \$400

Large (100 people) \$550

Action Stations (Requires Attendant)

Attendant Fee \$100

Pasta \$25

Made to order Pasta Station with Choice of Bowtie or Penne Pasta, Alfredo or Marinara, Chicken or Shrimp and an Assortment of Vegetables with Parmesan and Pesto

Fajita \$24

Marinated Beef and Chicken Fajitas, Sautéed Peppers and Onions Served with Regional Condiments to Include Shredded Cheese, Sour Cream, Salsa and Warm Flour Tortillas

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RECEPTION

Carving Stations

(Requires Attendant)

Attendant Fee \$100



Whole Roasted Turkey \$325 (Serves 30)

Slow Roasted Turkey Served with House made Cranberry Sauce and Spiced Orange Marmalade and Dinner Rolls

Maple Glazed Whole Ham \$475 (Serves 40)

Slow Roasted Seasoned Ham Served with Pineapple Chutney and Ginger Maple Seasoned Mustard and Dinner Rolls

Rosemary Prime Rib \$600 (Serves 40)

Choice Cut Rosemary Rubbed Ribeye with Au Jus and Horseradish Cream and Dinner Rolls

Steamship \$1000 (Serves 150)

Served with Horseradish Sauce and Au Jus and Dinner Rolls



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BEVERAGES

Cash Bar

Bartender Fee \$100



Omni House Brands \$8.00

Jim Beam Kentucky Bourbon, Canadian Club Whiskey, J&B Scotch, Svedka Vodka, Beefeater Gin, Bacardi Silver Rum, Sauza Blanco Tequila

Call Brands \$8.50

Absolute Vodka, Cruzan Rum, Dewar's White Label Scotch, Crown Royal Whiskey, Sauza Hornitos Tequila, Jack Daniels Bourbon, Tanqueray Gin

Premium Brands \$9.25

Mount Gay Rum, Bombay Sapphire Gin, Crown Royal Reserve Whisky, Chivas Regal Scotch, Grey Goose Vodka, Patron Silver

Cordials \$11.00

Amaretto Disaronno, Bailey's Irish Cream, Chambord, Grand Marnier, Kahlua, Remy Martin VSOP

Domestic Bottled Beer \$5.50

Budweiser, Bud Light, Miller Light, Coors Light

Imported Bottle \$6.25

Corona Extra, Heineken

Wine Glass \$9.50 Bottle \$38.00

Man, Columbia Valley, Washington Chardonnay, Cabernet Sauvignon, Merlot

Wine List Available



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BEVERAGES

Host Bar

Bartender Fee \$100



Omni House Brands \$7.75

Jim Beam Kentucky Bourbon, Canadian Club Whiskey, J&B Scotch, Svedka Vodka, Beefeater Gin, Bacardi Silver Rum, Sauza Blanco Tequila

Call Brands \$8.25

Absolute Vodka, Cruzan Rum, Dewar's White Label Scotch, Crown Royal Whiskey, Sauza Hornitos Tequila, Jack Daniels Bourbon, Tanqueray Gin

Premium Brands \$9.00

Mount Gay Rum, Bombay Sapphire Gin, Crown Royal Reserve Whisky, Chivas Regal Scotch, Grey Goose Vodka, Patron Silver

Cordials \$10.75

Amaretto Disaronno, Bailey's Irish Cream, Chambord, Grand Marnier, Kahlua, Remy Martin VSOP

Domestic Bottled Beer \$5.25

Budweiser, Bud Light, Miller Light, Coors Light

Imported Bottle \$6.00

Corona Extra, Heineken

Wine Glass \$9.25 Bottle \$37.00

Man, Columbia Valley, Washington Chardonnay, Cabernet Sauvignon, Merlot

Wine List Available



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WINE LIST

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.



	Glass	Bottle
Tier I	\$9.50	\$38.00
Man Cellars, Columbia Valley Washington		
Chardonnay, Merlot, Cabernet Sauvignon		
Tier II	\$11.50	\$48.00
Wente Hayes Ranch, Livermore Valley California, Chardonnay		
Wente Hayes Ranch, Livermore Valley California, Merlot		
Wente Hayes Ranch, Livermore Valley California, Cabernet		
Tier III	\$13.50	\$56.00
Highway 12 Vinery, Sonoma County California		
Carneros Highway Chardonnay, Carneros Highway Pinot Noir,		
Highway 12 Cabernet Sauvignon		
Sparkling Wine		\$42.00
Campo Viejo Cava Brut Reserva		

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POLICIES

Omni Corpus Christi Hotel General Banquet Policies

Guarantees

In arranging for Banquet/Catering functions, an exact guarantee of attendance must be specified no later than three business days (72hrs) in advance of the scheduled event. (Thursday, for Sunday, Monday and Tuesday) If a guarantee is not submitted on time, the contracted "expected attendance" number will become the guarantee (not subject to reduction). The hotel will "set" for 3% more than the guaranteed figure. If, within 24 hours of your function, your numbers should increase more than your "set" number, there will be a \$150.00 labor charge assessed.

Conference Materials

When shipping, please include CONFERENCE NAME, DATE, PERSON CLAIMING SHIPPING, GROUP CONTACT and number of parcels in shipment (i.e. 1 of 3, 2 of 3, etc.). The hotel is not responsible for any materials held in storage and cannot be held liable for damages. The hotel cannot accept responsibility for equipment or personal belongings left in function rooms. Shipments of more than ten (10) cartons may be assessed an additional handling fee of \$25 per box. Note: Exhibitor Shipments are handed differently.

Food And Beverage

Due to Texas Department of Health and Alcoholic Beverage Commission regulations, Omni Hotels as a licensee, cannot allow food or beverage to be brought into the hotel from an outside source, or to be removed from the hotel. A taxable 24% Service Charge and 8.25% State Sales Tax will be added to all food and hotel service fees. Tax exempt organizations must submit a State of Texas tax exemption form prior to their arrival. Please note that State Sales Tax and State Occupancy Tax require separate documentation.

Each meeting/banquet room may be subject to a negotiable rental fee for the function space. The hotel reserves the right to adjust meeting room assignments in relation to fluctuations in attendance based upon a published schedule. It is hotel policy that time schedules on the contract are adhered to, and rooms are vacated promptly according to the schedule.

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POLICIES

Omni Corpus Christi Hotel General Banquet Policies

Decorations And Signage

Arrangements for floral centerpieces and special props may be made through the Catering Department. The hotel reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged to the representative making arrangements through the Sales and/or Catering Office. Please note the following.

- A. Posters or signs may not be located in the Hotel Lobby and/or Foyer without prior consent.
- B. Scotch tape, nails, push pins or potentially damaging fasteners may not be used to hang signs or other materials on any walls in public areas and meeting space. Painter's masking tape is the only acceptable means of posting signage in the hotel, with prior consent.
- C. The Hotel will not assume any responsibility for the damage or loss of merchandise or articles left in the hotel prior to, during, or following a scheduled function.
- D. Guest agrees to be responsible for any damage done to the premises during the period of time they are under guest control, or any independent contractor hired by guest.

Furniture And Equipment

Omni Corpus Christi Hotel will provide, at no charge, a reasonable amount of meeting equipment, i.e., chairs, tables, etc. These complimentary arrangements do not include special setups or extraordinary formats that would deplete Omni Corpus Christi Hotel's present in-house equipment to the point of requiring rental of an additional supply to accommodate group's needs. If such is the case, Omni Corpus Christi Hotel will present two (2) alternatives; the rental cost for additional equipment, or to change the extraordinary set up to a more normal format, avoiding the additional cost.

Audio-Visual Requirements

A Representative of our in-house Audio-Visual Company, Encore Event Technologies is available to arrange for all of your needs. The hotel is not responsible for any equipment brought in by an organization utilizing our facilities. Third party Outside Audio Visual providers must be approved by Omni Corpus Christi Hotel along with a liability certificate prior to contracting. Labor fees will apply for Third party Outside AV during setup and tear down.

(GF) Gluten Free
24% Taxable Service Charge and
8.25% Sales Tax will be added to all
Charges. All Menus and Prices are
Subject to Change

Signature

Date