

OMNI HOTEL AT INDEPENDENCE PARK

For the Most Memorable Day of Your Life, Choose an Equally Memorable Place

It's the day you've dreamed about since childhood. Your wedding should be everything you've ever wanted and more. At Omni Hotels, it can be. Our only purpose is to make sure your wedding day is as magical as you imagined.

From grand receptions to intimate rehearsal dinners or bridal brunches, we offer elegant event spaces, beautiful accommodations and exceptional food and beverages. Our wedding consultants provide extraordinary personal service and an attention to detail that ensures everything goes as planned.

So you can relax and enjoy your big day from "Dearly Beloved" to "Bon Voyage."

- ❧ Five Hour Wedding Reception
- ❧ Five Hour Premium Open Bar
- ❧ Selection of Eight Butlered Hors D'oeuvres
- ❧ Display of Imported & Domestic Cheeses and Crudités
Complemented by assorted dips and crackers
- ❧ Champagne Toast
- ❧ Elegant Three Course Dinner prepared by our award winning Chef
- ❧ Wedding Cake Served with Raspberry Coulis
- ❧ Mini Dessert Station to compliment your Wedding Cake
- ❧ Experienced Omni Event Coordinator to assist you with menu selection and floor plan
- ❧ Professional Courteous Staff
- ❧ Recommendations of local photographers, florists and djs
- ❧ Complimentary Guest Accommodations for Bride and Groom

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The Azalea Wedding Package

First Course

Select One

- Frisee Salad with Dried Fruit, Maytag Blue Cheese and Maple Sherry Vinaigrette
- Belgian Endive, Granny Smith Apples, Goat Cheese and Hazelnut Vinaigrette
- Red Oak leaf with candied walnuts, Poached Pears, Sundried Tomatoes and Blue Cheese Vinaigrette
- Boston Bibb and Romaine with Cucumbers, Carrots, Cherry Tomatoes and Raspberry Vinaigrette
- Butternut Squash and Ginger
- Lobster Bisque (an additional 2 dollars per person)
- Chicken Pastina
- Freshly Baked Assorted Rolls

Entrées

Select one Duet or Two Single Entrees with entrée counts provided seven days prior to event

Single Entrées

Parmesan Herb Crusted Alaskan King Salmon	\$110
Apple and Walnut Stuffed Chicken	\$107
Filet Mignon with Chanterelle Mushroom Sauce	\$135
Aged Sirloin Steak with Perigord Truffle Sauce	\$135
Seared Sea Bass Served with Mango Wasabi Coulis	\$124
Pan Seared Hawaiian Swordfish with Sauce Provençal	\$118
Chicken Stuffed with Spinach and Goat Cheese	\$108
Pan Seared Halibut with Lentil Vinaigrette	\$120
Mustard Crusted Rack of Lamb	\$125
Roasted Duck Breast with Black Mission Figs Gastrique	\$115
Vegetarian Wellington with Roasted Red Pepper Coulis	\$105

Duet Entrées

Petit Filet Mignon with Lemongrass Scented Prawns	\$139
Mustard Crusted Rack of Lamb & Jumbo Lump Crab Cake	\$137
Petit Filet Mignon & Goat Pan Seared Halibut with Lentil Vinaigrette	\$139

Chef's Selection of Starch and Seasonal Vegetable

Pricing is exclusive of 7% Tax and 20 %Gratuity