



Event Menu

OMNI MOUNT WASHINGTON RESORT
EVENTS MENU



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v Vegetarian

vg Vegan

gf Gluten-Friendly

df Dairy-Free

n Contains Nuts

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially for those with certain medical conditions. Please notify us of any allergies.
02/21/2024



PLATED BREAKFAST

All plated breakfasts are served with freshly brewed Stance regular and decaffeinated coffee, Numi tea selection, assorted juices including orange, apple and cranberry, assorted breakfast breads and pastries. All breakfast enhancements require minimum guarantee of 85% of total attendance for each selection. All plated breakfast pricing is per person and is based on up to 90 minutes of service, unless noted otherwise.

Prices are subject to 26% taxable service charge and 8.5% NH state meals and room tax. All menus and pricing are subject to change.

SCRAMBLED EGGS

Applewood-smoked bacon or pork sausage, roasted Maine potatoes *df gf*

33 per person

GRIDDLED FRENCH TOAST

New Hampshire maple syrup, house-made blueberry sausage, roasted Maine potatoes

33 per person

CORNED BEEF & SWEET POTATO HASH

Poached egg, mulato chile aioli, bell pepper, caramelized onion *df gf*

33 per person

SHORT RIB & EGGS

Fried eggs, slow-braised beef short rib, caramelized onion, skillet potatoes *df gf*

33 per person





BREAKFAST BUFFETS

All buffet breakfasts are served with freshly brewed Stance regular and decaffeinated coffee, Numi tea selection and assorted juices including orange, apple and cranberry. All breakfast enhancements require minimum guarantee of 85% of total attendance for each selection. All breakfast buffet pricing is per person, based on up to 90 minutes of service, unless noted otherwise.

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MORNING WELCOME

Fresh sliced seasonal fruit *gf vg*

Assorted flavored yogurts *gf v*

House-made granola *vg*

Mount Washington selection of house-made muffins, danish, breakfast breads, croissants *v*

Cranberry and maple butters, assorted preserves *v*

30 per person

NEW HAMPSHIRE STANDARD

Fresh sliced seasonal fruit *vg*

Mount Washington selection of house-made muffins, danish, breakfast breads, croissants *v*

Cranberry and maple butters, assorted preserves *v*

Fluffy scrambled eggs, chives *df gf*

Brioche French toast, New Hampshire maple syrup *df v*

Applewood-smoked bacon and pork sausage *df gf*

Roasted breakfast potatoes, parsley, caramelized onion *df gf v*

40 per person



BREAKFAST ENHANCEMENTS

Breakfast enhancements require minimum guarantee of 85% of total attendance for each selection. All breakfast enhancement pricing is per person, based on up to 90 minutes of service, unless noted otherwise.

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EGGS | CHOOSE ONE

Scrambled | Feta, green bell peppers, parsley *gf v*

Scrambled | North Country ham, caramelized onion, Cabot cheddar *gf*

Scrambled | North Country smoked bacon, potato, mushroom, pepper jack cheese *gf*

Baked shakshuka | Feta, harissa, tomatoes, peppers, smoked paprika *gf*

Eggs Benedict | Rosemary biscuits, charred tomatoes, arugula, poached eggs, black pepper hollandaise

8 per person

ARTISAN MEATS | CHOOSE ONE

Applewood-smoked bacon *df gf*

Turkey bacon *df gf*

Turkey sausage *df gf*

Grilled North Country ham *df gf*

8 per person

BREAKFAST POTATOES | CHOOSE ONE

Sweet potato casserole, caramelized onion, sumac, ham, apples *df gf*

Roasted fingerlings, peppers, sweet onion, dill *gf vg*

Baked hash brown casserole, pepper jack, onion, smoked ham, ranch sour cream *gf*

6 per person

HOT HANDHELDS | CHOOSE ONE

Applewood-smoked bacon, Cabot cheddar, egg, biscuit

Shaved turkey, Swiss, egg, butter croissant

Shaved ham, egg scramble, Jasper Hill Whitney cheese, brioche

10 per person

ADDITIONAL ENHANCEMENTS

Fresh seasonal berries, crème fraîche | 8 per person

Assorted breakfast cereals, milk, 2% milk, skim milk, oat milk *v* | 5 per person

Steel-cut oats, milk, 2% milk, skim milk, oat milk, raisins, brown sugar, maple syrup *v* | 7 per person

Individual yogurt, granola and fruit parfaits *v* | 8 per person

Hard-boiled eggs *v* | 36 per dozen

Individual assorted Dannon yogurts *v* | 4 each



BREAKFAST ON THE RUN

Each box breakfast is served in a keepsake Omni Mount Washington Resort bag with orange juice.

Prices are subject to 26% taxable service charge and 8.5% NH state meals and room tax.
All menus and pricing are subject to change.

BOX BREAKFAST TO GO

HOT

Fluffy scrambled egg, Cabot cheddar, maple
bacon wrap

Fresh whole fruit, individual yogurt, breakfast bar
28 per person

COLD

House-made muffin, butter and preserves v

Fresh whole fruit, individual yogurt, breakfast bar
25 per person





À LA CARTE

All items are based on 30 minutes of service, unless noted otherwise.

Prices are subject to 26% taxable service charge and 8.5% NH state meals and room tax. All menus and pricing are subject to change.

SNACKS

BY THE DOZEN

Freshly baked muffins *v* | 64 per dozen

Assorted pastry and Danish *v* | 68 per dozen

Fresh croissants, Vermont butter, assorted jams *v* | 62 per dozen

Assorted breakfast scones, Vermont butter, assorted jams *v* | 66 per dozen

House-made sticky buns *nv* | 64 per dozen

Assorted bagels, cream cheese variety | 72 per dozen

Assorted fudge, blondies, brownies *v* | 62 per dozen

Fresh baked assorted cookies (chocolate chip, M&M's, oatmeal raisin) *nv* | 62 per dozen

Assorted Whoopie Pies (traditional, maple) *v* | 64 per dozen

BY THE PIECE

Selection of assorted bagged potato chips, pretzels, popcorn, nacho chips *v* | 6 each

Assorted bag mixed nuts, chocolate trail mix, tropical trail mix *v* | 6 each

Whole fresh seasonal fruit *gf vg* | 4 each

Candy bars *v* | 5 each

Protein bars | 6 each

Assorted flavored Kind bars *v* | 6 each



BREAKS

All items are based on 30 minutes of service, unless noted otherwise.

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MAKE-YOUR-OWN TRAIL MIX STATION

House-made granola, mixed nuts, sunflower seeds, sun-dried cherries, banana chips, golden raisins, chocolate-covered Craisins, M&M's, mini marshmallows *n v*

22 per person

ICE CREAM PARLOR

Ice cream | Vanilla, chocolate, strawberry, vanilla frozen yogurt *n gf v*

Toppings | M&M's, Oreos, chocolate and rainbow sprinkles, chopped nuts, bananas, Maraschino cherries, chocolate syrup, raspberry sauce, caramel sauce, pineapple sauce, whipped cream *n gf v*

26 per person | Attendant fee of 150 will apply per 50 guests

MEDITERRANEAN SENSATION

Pita chips, roasted beet hummus, cucumber & mint labneh, creamy roasted eggplant dip, tomato pie *v*

20 per person

BUILD-YOUR-OWN SANDWICH BITES

Pulled pork, Black Angus burger patties, vegetable & black bean burger patties on mini buns

Ketchup, mustard, caramelized onion jam, chipotle mayonnaise, apple cider barbecue sauce, pickles, coleslaw, lettuce, tomato, cheddar, and house-made potato chips

26 per person

CHIPS AND PRETZELS

Tricolor tortilla chips, soft pretzel bites *v*

Nacho cheese, chipotle salsa, jalapeño peppers, stone-ground mustard *v*

20 per person

SMOOTHIE BAR

Orange & mango, strawberry & banana, kiwi & pineapple, blueberry & maple smoothies *gf v*

18 per person



PLATED LUNCH

All plated lunches are served with choice of starter, entrée and dessert, house-made rolls with butter, freshly brewed Stance regular or decaffeinated coffee and assorted hot Numi teas. All plated lunch pricing is per person, based on up to 90 minutes of service, unless noted otherwise. Add 10 per person for each additional starter. Add 4 per person for 2-4 entrée options. All lunch menus are available and serviced up until 3pm.

Prices are subject to 26% taxable service charge and 8.5% NH state meals and room tax. All menus and pricing are subject to change.

STARTERS | CHOOSE ONE

- Tomato basil bisque, parmesan toast
- Lobster bisque, tarragon crème fraîche
- New England clam chowder, oyster crackers
- Seasonal greens, dried cranberries, almonds, goat cheese, pear vinaigrette crunch *n gf v*
- Crunchy greens blend, quinoa, oat granola, blueberries, feta cheese, red wine vinaigrette *gf v*
- Caesar salad | Parmesan cheese, shredded romaine, croutons, Caesar dressing

DESSERTS | CHOOSE ONE

- Flourless chocolate torte, raspberry sauce *gf v*
- Tiramisu *gf v*
- Strawberry shortcake *v*
- Mascarpone cheesecake, coffee cream sauce *v*
- Banana cream pie *v*
- Boston cream pie *v*
- Maine blueberry pie *v*
- Apple crumble *gf v*

ENTRÉES | CHOOSE ONE

- Certified Angus Beef sirloin* | Red wine bordelaise, cipollini onion & mushroom ragout, herb smashed Yukon potato | 50 per person
- Pistachio-crusted chicken breast | Tarragon blueberry chutney, caramelized carrot, roasted red bliss potato *n gf* | 48 per person
- Seared chicken breast | Oregano citrus sauce, sun-dried cranberry jasmine rice, haricots vert *df gf* | 48 per person
- Cider honey pork loin | Pear butter sauce, fennel-dusted roasted broccoli, sweet potato *gf* | 46 per person
- Saffron & chili-dusted salmon* | Sauce vert, roasted asparagus, creamy polenta *gf* | 48 per person
- Blackened haddock | Sweet corn fennel emulsion, caramelized baby carrot, whipped potatoes *gf* | 48 per person
- Wild mushroom & leek gnocchi | Lemon mascarpone, grilled asparagus, confit tomatoes *v* | 46 per person
- Grilled tofu vegetable skewers | House-made curry sauce, jasmine rice, blistered tomato *gf vg* | 46 per person



LUNCH BUFFETS

All buffet lunches are served with freshly brewed Stance regular and decaffeinated coffee and assorted hot Numi teas. If less than 25 people, a surcharge of 5 dollars per person will apply. All buffet lunch pricing is per person, based on up to 90 minutes of service, unless noted otherwise. All lunch menus are available and serviced up until 3pm.

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NEW ENGLAND DELI SOUPS | CHOOSE TWO

Tomato basil bisque *gf v*

Chicken & corn chowder *gf*

Minestrone *vg*

New England clam chowder, oyster crackers

DELI MEAT PLATTER

Roast beef *df gf*

Turkey *df gf*

Ham *df gf*

Tuna salad *df gf*

Toppings | Lettuce, tomatoes, onions, assorted cheeses, pickles, assorted sandwich breads, other complementing condiments

ACCOMPANIMENTS

Field greens salad, shredded carrots, cucumbers, grape tomatoes, shaved red onion, ranch dressing and Italian dressings *gf*

Creamy coleslaw *gf v*

New England potato salad *gf v*

House-made chips *vg*

DESSERTS

Freshly baked assorted cookies, brownies, blondies
50 per person

THE NEW ENGLANDER SOUPS

New England clam chowder, oyster crackers

Tomato basil bisque *gf v*

SALADS

Farmer's market salad | Cucumbers, tomatoes, carrots, maple balsamic vinaigrette or ranch dressing *gf v*

Green bean salad | Green beans, sun-dried tomato, shaved red onion, balsamic Dijon dressing *gf vg*

Spinach salad | Hard-boiled egg, bacon, red onion, cranberry vinaigrette *gf*

ENTRÉES

Chicken pot pie, crispy puff pastry crust

Roasted haddock, thyme, caper & tomato relish *df gf*

Beef stew | Wild mushrooms, carrot, potatoes *df gf*

ACCOMPANIMENTS

Baked Maine potato | Cheddar, applewood-smoked bacon, sour cream, chives, broccoli florets *gf*

New England baked beans *gf*

Maple-glazed carrots *gf v*

DESSERTS

Apple pie, Boston cream pie, strawberry shortcake
54 per person



LUNCH BUFFETS

All buffet lunches are served with freshly brewed Stance regular or decaffeinated coffee and assorted Numi hot teas. If less than 25 people, a surcharge of 5 per person will apply. All buffet lunch pricing is per person, based on up to 90 minutes of service, unless noted otherwise. All lunch menus are available and serviced up until 3pm.

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SANDWICH SHOP BUFFET

SOUPS | CHOOSE TWO

Tomato basil bisque *gf v*

Minestrone *df v*

New England clam chowder, oyster crackers

Beef & vegetable *df gf*

FARMER'S MARKET SALAD

Assorted greens, cucumbers, tomatoes, carrots, maple balsamic vinaigrette or ranch dressing *gf v*

Green beans, sun-dried tomato, shaved red onion, balsamic Dijon dressing *gf vg*

House-made potato chips

HOT SANDWICH | CHOOSE ONE

Smoky beef | Roast beef, smoked Gouda, roasted red peppers, caramelized onions, roasted garlic mayo, ciabatta, dill pickle

Mediterranean mixto | Balsamic grilled vegetables, feta, hummus spread, baguette *v*

California turkey | Roasted turkey, goat cheese, garden tomatoes, arugula, guacamole, focaccia

Chopped pork | Pimento cheese, chow chow, hickory barbecue sauce, brioche

COLD SANDWICH | CHOOSE TWO

Roasted turkey | Thinly sliced roasted turkey, brie, applewood-smoked bacon, tomato, frisée, focaccia

Grilled chicken | Boursin cheese, roasted red pepper, arugula, asparagus

Roast beef | Boursin spread, pickled red onion, frisée, baguette

Roasted portobello | Herb-marinated portobello, arugula aioli, goat cheese, roasted peppers, grilled onion, tomatoes, whole wheat roll *v*

Ham & jam | Shaved ham, creamy brie, arugula, grilled red onion, brown mustard, ciabatta

DESSERTS

Freshly baked assorted cookies, brownies, Whoopie Pies

52 per person



LUNCH BUFFETS

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SWEET SOUTH

SOUTHERN MARKET SALAD

Applewood-smoked bacon, roasted corn, fresh garden greens, julienned carrots, cucumbers, radishes, tomatoes, scallions, chopped eggs, croutons, shredded sharp cheddar, buttermilk ranch dressing and balsamic vinaigrette

ENTRÉES

Marinated chicken breast, bourbon glaze *df gf*

Blackened catfish, Creole tomato fondue *gf*

Flat iron steak*, whiskey & black pepper rub *df gf*

Sweet potato & apple casserole *gf*

ACCOMPANIMENTS

Buttermilk mashed potatoes *gf v*

Baked macaroni & cheese *v*

Southern-style green beans *gf vg*

Sweet corn & fava succotash *gf vg*

Savory yeast rolls, corn muffins, butter, clover honey

DESSERTS

Bourbon pecan pie

Hummingbird cake

Peach cobbler

56 per person

COOKOUT LUNCH

GARDEN SALAD

Julienned carrots, cucumbers, radishes, tomatoes, red onion, croutons, shredded sharp cheddar, buttermilk ranch dressing and balsamic vinaigrette *v*

ENTRÉES

Grilled hamburgers* *df gf*

Black bean burgers *df vg*

Hot dogs *df gf*

Balsamic-glazed chicken *df gf*

Barbecue pulled pork *df gf*

Bulky rolls, hot dog buns

Toppings | Ketchup, deli mustard, mayonnaise, barbecue sauce, relish, lettuce, tomatoes, onions, pickles

ACCOMPANIMENTS

Corn on the cob (seasonal) *gf v*

New England potato salad *gf v*

Creamy coleslaw *gf v*

Baked beans *df gf*

DESSERTS

Seasonal cream pie

Watermelon wedges *v*

Assorted cookies, brownies, blondies

56 per person

ENHANCEMENTS

Barbecue baby back ribs | 12 per person

Marinated grilled sirloin steak | 14 per person



LUNCH BUFFETS

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ITALIAN LUNCH

SOUP

Minestrone *df v*

SALADS

Field greens, parmesan cheese, artichokes, olives, tomatoes, chianti & grape seed oil vinaigrette *gf v*

Panzanella salad *df vg*

Heirloom tomato caprese *gf v*

ENTRÉES

Rosemary chicken marsala *gf*

Rigatoni & Italian sausage bolognese, roasted red peppers, Parmigiano Reggiano cheese

Lobster ravioli, vanilla & rosemary-scented cream

Potato gnocchi, artichoke, spinach, white wine butter sauce *v*

ACCOMPANIMENTS

Cannellini beans, kale, mushroom *gf vg*

Roasted balsamic vegetables *gf vg*

Warm focaccia, olive oil *vg*

DESSERTS

Tiramisu *gf v*

Strawberry panna cotta *gf v*

Cannoli *v*

Chocolate coffee torte *v*

58 per person



LUNCH ON THE RUN

Each box lunch is served in a keepsake Omni Mount Washington Resort bag and is accompanied by whole fruit, Kind bar, potato chips, cookie and bottled spring water. Customized box lunches also available. All lunch menus are available and serviced up until 3pm.

Prices are subject to 26% taxable service charge and 8.5% NH state meals and room tax. All menus and pricing are subject to change.

CHOOSE UP TO THREE

ROAST BEEF

Bibb lettuce, Boursin spread, tomato, baguette

CHICKEN CAESAR WRAP

Grilled chicken breast, shaved parmesan cheese, shredded romaine, Caesar dressing

ROASTED TURKEY

Sliced turkey breast, cheddar, bibb lettuce, vine-ripened tomatoes, bulky roll

HONEY BAKED HAM

Shaved ham, Swiss cheese, romaine, vine-ripened tomatoes, honey, ciabatta roll

SOUTHWEST SALAD

Chopped romaine, grilled chicken, roasted corn, cucumbers, cheddar jack cheese, fire-roasted peppers, chipotle ranch dressing *gf*

BUDDAH BOWL

Quinoa, hard-boiled egg, shredded carrots, hummus, fire-roasted peppers, cucumber, pickled onion, balsamic vinaigrette *gf v*

ROASTED BALSAMIC VEGETABLE WRAP

Zucchini, squash, onions, tomatoes, hummus, herb wrap *vg*

38 per person





HORS D'OEUVRES

Minimum order of 25 pieces. Pricing based on butler-passed hors d'oeuvres for 60 minutes of continuous service.

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HOT

8 per piece

- Melted leek & Boursin tart *v*
- Chicken gougères, spicy tomato sauce
- Fried artichoke & goat cheese fritter *v*
- Wild mushroom & goat cheese Wellingtons *v*
- Herb-marinated chicken satay, orange ginger sauce *df gf*
- Spanakopita | Spinach and feta wrapped in phyllo dough *v*
- Brie & raspberry in pastry *v*
- Korean barbecue-glazed meatball

HOT

9 per piece

- Stuffed mushroom cap | Artichokes, spinach *gf vg*
- Buffalo chicken phyllo cup
- Coconut-crusted shrimp, ginger rum sauce
- Chicken potstickers, ponzu sauce
- Vegetable spring rolls, blueberry chipotle sauce *v*
- Truffle tenderloin phyllo cup, horseradish
- Bacon-wrapped diver sea scallops *df gf*
- Baby lamb chop, pomegranate apricot glaze *df gf*
- Miniature beef Wellingtons
- Crab cakes, lemon remoulade
- Grilled shrimp scampi skewer *df gf*

CHILLED CANAPÉS

8 per piece

- Bruschetta | Goat cheese, roasted apple, maple marmalade *v*
- Flatbread | Local Alsace cheese, spicy smoked blueberry chutney *v*
- Watermelon | Feta, aged balsamic, smoked sea salt *gf v*
- Mango & fig phyllo cup *vg*
- Brie crostini, raspberry, toasted almonds *n v*
- Balsamic roasted vegetable tart *vg*
- Sweet pea pesto, crispy toast, roasted tomato, tarragon, feta *v*
- Sliced duck, house-made blueberry jam, crispy parmesan, crostini

CHILLED CANAPÉS

9 per piece

- Thinly sliced tenderloin, baby arugula, capers, shaved parmesan cheese, Dijon mustard on toast
- Crab salad, guacamole tart *df*
- Lobster & scallop ceviche *df gf*
- Shrimp shooter, cocktail sauce *df gf*

RECEPTION

| OMNI MOUNT WASHINGTON RESORT

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RECEPTION

Minimum of 10 people required on all reception displays. Pricing based on 60 minutes of continuous service. Chef attendant fee of 150 per attendant with one attendant per 50 guests. Maximum of four attendants.

Prices are subject to 26% taxable service charge and 8.5% NH meals and rooms tax. All menus and pricing are subject to change.

DIP STATION

Red pepper hummus, Southwestern black bean dip, citrus & mint ricotta, guacamole, house salsa, warm cheddar dip, grilled pita, tortilla chips, toasted baguette slices *gf vg*

20 per person

LOCAL CHEESE

Locally sourced cheeses, Jasper Hills, Cabot, Vermont Creamery and Mt. Alice, seasonal berries, grapes, local honey, jams, artisan breads, assorted crackers *v*

24 per person

CRUDITÉS

Mini garden of fresh vegetables, carrots, asparagus, cucumber, celery, broccoli, peppers, ranch dip, smoky hummus *gf v*

18 per person

SLICED SEASONAL FRUIT

Fresh seasonal fruit, maple yogurt dip, chocolate dip *gf v*

18 per person

CHARCUTERIE BOARD

Assorted cured meats, sausages and house-smoked pork belly, pickled vegetables, chutney, mustards, artisan breads, assorted crackers

24 per person

ANTIPASTO AL TOSCANO

Assorted Italian meats, mozzarella, parmesan, grilled marinated vegetables, crusty breads, chilled farro & olive salad, roasted and pickled vegetables, mustards, crackers

24 per person

PASTRY CHEF-CRAFTED PASTRIES

Assorted house-made miniature pastries and gourmet cookies, seasonal fruit tarts, lemon squares, Opera cake, tiramisu, cookies & cream shooters, Paris-Brest, Baklava, molasses cookies, raspberry Linzer cookies, celebration cookies, salted caramel bars *nv*

22 per person

CRÊPERIE

Crêpes with your choice of flavor combination, whipped cream, fresh berries, banana slices, vanilla cream, chocolate, caramel and strawberry sauces, Heath crumble *ngf vgv*

24 per person | attendant required



CHILLED STATIONS

Minimum of 25 people required. Pricing based on 60 minutes of continuous service. Chef attendant fee of 150 per attendant with one attendant per 50 guests. Maximum of four attendants.

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MEDITERRANEAN

Prosciutto-wrapped marinated asparagus *gf*

Shrimp & orange fennel salad *gf*

Artichokes, cherry tomatoes, assorted olives, roasted red peppers *gf vg*

Tabbouleh, hummus, baba ghanoush, pita, lavash *vg*

Extra virgin olive oil and balsamic vinegar *gf vg*

27 per person

SEAFOOD BAR

Shucked oysters, Gulf shrimp and Jonah crab claws, chilled mussels *gf*

Cocktail and mignonette sauces, horseradish, Tabasco, lemon *gf vg*

45 per person

HAND-TOSSED SALAD

Romaine, Arcadian mix *gf vg*

Bell peppers, Bermuda onions, grape tomatoes, chickpeas, green beans, black beans, corn, assorted olives, artichokes, fresh jalapeños *gf vg*

Feta, Gorgonzola, shredded cheddar, pistachios, pecans, pine nuts *gf v*

Raspberry and balsamic vinaigrettes, ranch, lemon honey vinaigrette *gf v*

20 per person | attendant required





HOT STATIONS

Minimum of 25 people required. Pricing based on 60 minutes of continuous service. Chef attendant fee of 150 per attendant with one attendant per 50 guests. Maximum of four attendants.

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MINIATURE COMFORT FOOD

Mini Reuben sandwiches, Thousand Island dressing

Mini grilled cheese, tomato soup shooters *v*

Grilled cheddar & tomato *v*

Grilled ham & Swiss

Onion rings *v*

House-made fried potato chips *gf vg*

Dill pickles

34 per person

RAVIOLI

Ricotta cheese ravioli, classic tomato basil marinara *v*

Frutti di mare | Seafood ravioli, roasted garlic
beurre blanc

Braised short rib ravioli, parmesan cream, sautéed
greens, mushrooms

Butternut squash ravioli, sage brown butter, toasted
walnuts *nv*

32 per person | attendant required

MASHED POTATO BAR

Yukon Gold potatoes, maple sweet potatoes *gf v*

Toppings | Caramelized onions, sautéed mushrooms,
spinach, grilled asparagus, cheddar, Maytag blue
cheese, goat cheese, applewood-smoked bacon,
sour cream, chives, whipped butter *gf v*

26 per person

Pulled pork *df gf* | 10 per person

Smoked brisket *df gf* | 12 per person

PAN PIZZA

Large tray pizza crafted with house-made dough and
regionally sourced ingredients

Traditional | Red sauce, mozzarella, parmesan
cheese *v* | 82 per pan

Vegetable | Parmesan ranch cream sauce, grilled
vegetables, arugula, provolone *v* | 86 per pan

White pie | Vine-ripened tomatoes, garlic, olive
oil *v* | 84 per pan

Pepperoni | Red sauce, mozzarella,
pepperoni | 88 per pan

PUB GRUB

Breaded chicken fingers, honey mustard, barbecue
sauce *df*

Carrot and celery sticks, blue cheese *gf v*

Tortilla chips, salsa, guacamole *gf vg*

Mozzarella sticks, spicy tomato sauce *v*

Loaded potato skins | Bacon, cheese, sour cream,
scallions

32 per person

RECEPTION

| OMNI MOUNT WASHINGTON RESORT

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CARVING STATIONS

Serving minimum 25 people. Pricing based on 60 minutes of continuous service. Chef attendant fee of 150 per attendant with one attendant per 50 guests. Maximum of four attendants.

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BEEF TENDERLOIN*

Oven roasted and served with mustard, black pepper demi glace and warm artisan rolls *df gf*

30 per person | attendant required

NEW YORK STRIP LOIN*

Roasted New York sirloin served with blueberry demi-glace and warm artisan rolls *df gf*

24 per person | attendant required

PRIME RIB*

Oven roasted and served with assorted mustards, creamy horseradish, herb au jus and warm artisan rolls *df gf*

24 per person | attendant required

ROASTED TURKEY BREAST

Cranberry aioli, tarragon poultry jus and warm artisan rolls *df gf*

18 per person | attendant required

SLOW-ROASTED MAPLE HAM

Tuckerman's mustard, apple chutney, warm artisan rolls *gf*

16 per person | attendant required

WHOLE ROASTED SALMON EN CROÛTE

Stuffed with crab and arugula, champagne sauce

22 per person | attendant required

SPICED PORK LOIN

Bourbon barbecue sauce, grainy mustard, warm artisan rolls *df gf*

16 per person | attendant required



DINNER PLATED

All plated dinners are served with your choice of starter, entrée and dessert, house-made rolls with butter, freshly brewed Stance regular or decaffeinated coffee and assorted Numi hot teas. Add 10 per person for each additional starter. Add 4 per person for 2-4 entrée options.

Prices are subject to 26% taxable service charge and 8.5% NH meals and rooms tax. All menus and pricing are subject to change.

STARTERS | CHOOSE ONE

New England clam chowder, oyster crackers

Chicken & corn chowder, chive oil *gf*

Wild mushroom bisque | Olive oil, black pepper
crème fraîche *gf v*

Caesar salad | Parmesan cheese, croutons, Caesar
dressing

Arugula salad | Roasted baby beets, goat cheese,
sun-dried cranberries, sherry vinaigrette *gf v*

Kale salad | Roasted grapes, feta, sunflower seeds,
blueberries, honey lemon vinaigrette *gf v*

Wedge salad | Crumbled bacon, chopped tomatoes,
blue cheese dressing *gf*

Layered tomato & mozzarella, sumac pesto, basil
olive oil, heirloom tomato, crab salad *gf*

DESSERTS | CHOOSE ONE

Apple strudel, salted caramel sauce *v*

Chocolate mousse bomb *gf v*

Mascarpone cheesecake with seasonal berries *v*

Mango & passion fruit mousse *gf v*

Pineapple upside-down cake *v*

Dulce de leche cheesecake, seasonal berries *v*

DUO DESSERTS

Lemon ricotta cheesecake, chocolate marquise *gf*

Dark chocolate flourless torte, raspberry sauce, white
chocolate strawberry mousse *gf*



DINNER PLATED

All plated dinners are served with your choice of starter, entrée and dessert, house-made rolls with butter, freshly brewed Stance regular or decaffeinated coffee and assorted Numi hot teas. Add 10 per person for each additional starter. Add 4 per person for 2-4 entrée options.

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ENTRÉES | CHOOSE ONE

Herb-marinated sirloin steak* | Bordelaise, black garlic butter charred leeks, roasted baby carrots, whipped potatoes *gf* | 94 per person

Grilled New York strip loin* | Truffle demi-glace, mushrooms, caramelized onions, lobster whipped potatoes *gf* | 96 per person

Grilled filet mignon* | Blueberry shiraz demi-glace, roasted carrot, herb & garlic fingerling potatoes *df gf* | 98 per person

Roasted Statler chicken breast | Garlic cream, fontina cheese, prosciutto and arugula-stuffed asparagus | 92 per person

Porcini-dusted Statler chicken | Mushroom chicken demi, truffle-scented macaroni & cheese, grilled broccolini | 92 per person

Grilled swordfish* | Orange & oregano butter, honey soy-glazed, roasted bok choy, savory lime rice pudding *gf* | 92 per person

Fennel-dusted Atlantic salmon* | Cranberry port sauce, grilled carrot, toasted quinoa, farro *df* | 94 per person

Seared halibut* | Golden beet emulsion, ginger-glazed parsnip, grilled potato *gf* | 96 per person

Rosemary & oat-crust lamb loin | Coriander lamb demi-glace, chive polenta cake, confit blueberries, charred greens | 100 per person

Roasted pork loin | Caramelized apple chutney, grilled asparagus, roasted potato *df gf* | 90 per person

Stuffed eggplant | Portobello mushroom, raisins, sun-dried tomatoes, onion, jasmine rice, harissa aioli *gf vg* | 84 per person

Potato gnocchi | Goat cheese sauce, English peas, fava beans, tomatoes, pine nuts *nv* | 84 per person

DUO ENTRÉES

Port braised beef short rib and jumbo shrimp scampi, port demi-glace reduction, roasted broccoli, whipped potatoes *gf* | 100 per person

Grilled filet mignon* with porcini demi-glace, grilled local mushrooms and Maryland crab cake with grilled leek aioli | 108 per person

Grilled New York strip loin* and Maine lobster tail, chive lemon butter, confit tomato *gf* | 118 per person



DINNER BUFFETS

All buffet dinners are served with freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Minimum of 25 people required. If less than 25 people a surcharge of 8 dollars per person will apply. All buffet dinners pricing is per person, based on up to 90 minutes of service, unless noted otherwise. Prices are subject to 26% taxable service charge and 8.5% NH meals and rooms tax. All menus and pricing are subject to change.

JOSEPH STICKNEY STARTERS

Wild mushroom & brie bisque *gf v*

Split pea & ham soup *gf*

Mixed greens | Grape tomatoes, toasted almonds, croutons, cucumbers, crumbled blue cheese, ranch dressing and balsamic vinaigrette

Caesar salad | Parmesan cheese, croutons, Caesar dressing

Tri-color tortellini salad | Orange honey vinaigrette

Caprese salad | Pesto vinaigrette

ENTRÉES

Roasted Atlantic salmon*, baby leeks, wild mushrooms, beurre rouge *gf*

Maple pecan-crust chicken, bourbon cream *n gf*

Porcini-dusted New York strip*, mushroom marsala sauce *gf*

Goat cheese gnocchi, English peas, crushed tomatoes, pine nuts *v*

ACCOMPANIMENTS

Roasted red potatoes *gf vg*

Yukon Gold smashed potatoes *gf v*

Grilled asparagus, red pepper *gf vg*

Honey-glazed carrots *gf v*

DESSERTS

Dulce de leche cheesecake *v*

Assorted mousses | Key lime, white chocolate, strawberry *df gf v*

Flourless dark chocolate torte *gf v*

Almond financier *n v*

90 per person

BRETTON WOODS STARTERS

Seafood chowder

Salad bar | Romaine lettuce, baby greens, tomatoes, cucumbers, red onion, black olives, carrots, crumbled local blue cheese, ranch dressing and balsamic vinaigrette

ENTRÉES

New England pot roast, pan gravy

Baked haddock, lemon tomato relish *df gf*

Braised short rib, tomato & mushroom fondue *gf*

Chicken pot pie | Vegetables, natural gravy, pastry crust

ACCOMPANIMENTS

Traditional baked beans *gf*

Roasted potatoes *gf vg*

Corn pudding *gf v*

Roasted root vegetables and haricots vert *gf vg*

Macaroni & cheese *v*

DESSERTS

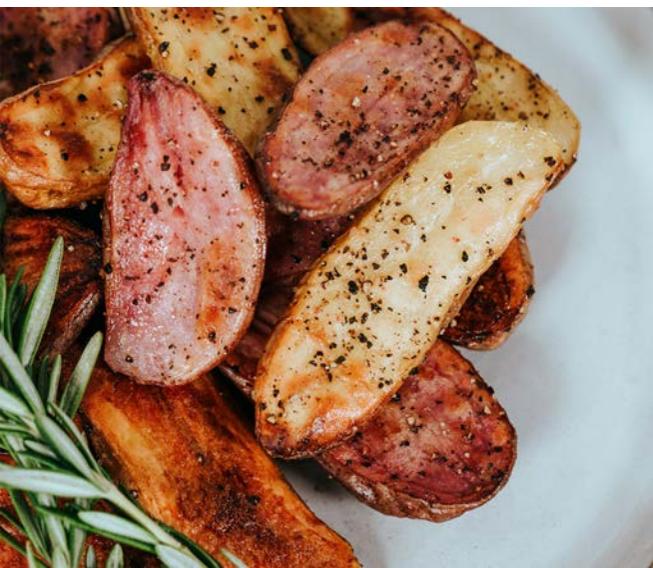
Apple and blueberry cobbler, Chantilly cream *df gf vg*

Pumpkin pie *v*

Bread pudding *v*

Chocolate pecan tart *v*

90 per person



DINNER BUFFETS

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THE CRAWFORD NOTCH

STARTERS

Five-onion soup, Gruyère

Wedge salad | Crumbled bacon, chopped tomatoes, blue cheese dressing *gf*

ENTRÉES

Roasted prime rib* *gf*

Herb-marinated roasted chicken *gf*

Maple-roasted pork loin, pear relish *gf*

Seared swordfish*, parsley lemon butter *gf*

Eggplant zucchini napoleon | Dill & caper cream sauce, wild rice *gf vg*

ACCOMPANIMENTS

Creamy mashed potatoes *gf v*

Herbed quinoa & root vegetable *gf vg*

Haricots vert *gf vg*

Baby carrots *gf vg*

Pepper cream, horseradish, assorted mustards

DESSERTS

Chocolate torte

Banana cream pie

Chocolate profiteroles

Maple walnut cake

100 per person

NEW ENGLAND LOBSTER BAKE

STARTERS

New England clam chowder, oyster crackers

Chilled peeled shrimp, bourbon cocktail sauce *df gf*

Petite lobster rolls

Garden salad | Julienned carrots, cucumbers, radishes, tomatoes, red onion, croutons, shredded sharp cheddar, buttermilk ranch dressing, balsamic vinaigrette *gf v*

ENTRÉES

Boiled Maine lobster | 1.5 pound *gf*

PEI mussels, sausage IPA butter sauce

Marinated grilled flank steak*, Rosemary shallot sauce *gf*

Roasted parsley chicken *df gf*

ACCOMPANIMENTS

Corn on the cob (seasonal) *gf v*

Buttered boiled potatoes *gf v*

Cranberry coleslaw *gf v*

Red potato salad *gf v*

Pasta salad *vg*

Cornbread, butter *v*

DESSERTS

Create-your-own strawberry shortcake *v*

Boston cream pie *v*

Whoopie Pies *v*

Blueberry pie *v*

118 per person



DINNER BUFFETS

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ITALIAN

STARTERS

Rustic tomato minestrone | Hearty vegetables and orzo *df vg*

Italian greens | Fennel, pecorino, hazelnuts, crispy pancetta, roasted red pepper, chianti & grape seed vinaigrette *n gf*

Cannellini bean salad *gf vg*

Basil, tomato and mozzarella salad *gf v*

Charred vegetables | Zucchini, peppers, tomatoes, radicchio, artichokes, lemon olive oil drizzle *gf vg*

ENTRÉES

Sliced New York strip steak tagliata* *df gf*

Pepper-roasted branzino, salmoriglio sauce *gf*

Pork tenderloin, kale, mushroom & white bean ragout *df gf*

Baked penne arrabbiata *vg*

ACCOMPANIMENTS

Sun-dried tomato & kale polenta *v*

Balsamic charred green beans, bell peppers *gf vg*

Roasted potatoes and peas *gf vg*

Warm focaccia, rosemary butter, olive oil, balsamic vinegar *v*

DESSERTS

Mini limoncello Bundt cake *v*

Lemon ricotta cookies *v*

Cannoli *v*

Mini tiramisu *v*

88 per person

MOUNT WASHINGTON BBQ

STARTERS

Garden salad | Julienned carrots, cucumbers, radishes, tomatoes, red onions, croutons, shredded sharp cheddar, buttermilk ranch, balsamic vinaigrette *v*

Five-bean salad | Scallions, champagne vinaigrette *gf vg*

Red bliss potato and bacon salad *gf*

Coleslaw *gf*

ENTRÉES

Smoked beef brisket *df gf*

Grilled chicken *df gf*

Baby back ribs *df gf*

Gourmet veggie burgers with all the fixings *vg*

Roasted shrimp, smoky tomato confit *gf*

ACCOMPANIMENTS

Baked potato, sour cream, shredded cheddar, bacon, butter *gf*

Boston baked beans *gf*

Corn on the cob (seasonal) *gf v*

Griddled vegetables *gf vg*

Biscuits, cornbread, local honey Carolina, Memphis maple blueberry BBQ *df gf*

DESSERTS

Strawberry shortcake *v*

Watermelon wedges *vg*

Boston cream pie *v*

Banana & coconut rum tart *v*

88 per person



NON-ALCOHOLIC BEVERAGES

All items are based on 30 minutes of service, unless noted otherwise.

Prices are subject to 26% taxable service charge and 8.5% NH state meals and room tax.
All menus and pricing are subject to change.

BEVERAGES

S.Pellegrino sparkling mineral water | 8 per drink

S.Pellegrino Essenza
flavored sparkling mineral water | 8 per drink

Acqua Panna natural spring water | 7 per drink

Coconut water | 7 per drink

VitaminWater (assorted flavors) | 7 per drink

Box Water | 7 per drink

Assorted bottled juice | Orange, apple, grapefruit,
cranberry | 7 per drink

Classic black iced tea | 7 per drink

Naked fruit juice & smoothies | 7 per drink

Pure Life water | 6 per drink

Assorted soft drinks | 6 per drink

AHA assorted flavored sparkling water | 6 per drink

Red Bull | Energy Drink or Sugarfree | 8 per drink

Gatorade and Powerade sports drinks
G2 Grape, Fruit Punch, Zero Glacier, Zero
Lemon-Lime | 8 per drink

Monster Energy drinks | 8 per drink

Assorted Kohana canned coffee drinks | 8 per drink

Enroot cold brew tea | 8 per drink

Local apple cider | hot or cold | 48 per gallon

Hot chocolate | 48 per gallon

Lemonade | 48 per gallon

Infused water | Berry & lime, cucumber or strawberry,
lemon & basil | 48 per gallon

COFFEE & TEA SERVICE

Freshly brewed Stance regular or decaffeinated
coffee, assorted Numi hot teas, skim milk, almond
milk, half & half, sustainable honey, lemon

1 hour | 12 per person

4 hours | 20 per person

8 hours | 28 per person

BEVERAGE PACKAGE À LA CARTE

HALF DAY (4 HOURS)

Stance regular & decaffeinated coffee and assorted
Numi hot teas served with skim milk, almond milk,
half & half, sustainable honey and lemon

Iced tea, soft drinks, bottled still water,
sparkling water

32 per person

FULL DAY (8 HOURS)

Stance regular & decaffeinated coffee and assorted
Numi hot teas served with skim milk, almond milk,
half & half, sustainable honey and lemon

Iced tea, soft drinks, bottled still water,
sparkling water

56 per person



BAR MIXOLOGY

Prices are subject to 26% taxable service charge and 8.5% NH state meals and room tax. All menus and pricing are subject to change. Cash bar pricing is inclusive of tax and does not include a service charge or gratuity for staff.

BRANDS

CRAFT

- Vodka | Tito's Handmade
- Gin | The Botanist
- Rum | Sailor Jerry
- Bourbon | Omni Mount Washington Maker's Mark
- Scotch | Monkey Shoulder
- Tequila | Patrón Silver
- Whiskey | Omni Mount Washington Knob Creek
- Cognac | Hennessy VSOP

PREMIUM

- Vodka | Absolut
- Gin | Beefeater
- Rum | Bacardi
- Bourbon | Old Forester
- Scotch | Johnnie Walker Red Label
- Tequila | Milagro Silver
- Whiskey | Omni Mount Washington Woodford Reserve
- Cognac | Hennessy VS

CALL

- Vodka | Svedka
- Gin | Segrans
- Rum | Castillo
- Bourbon | Jim Beam
- Scotch | J&B
- Tequila | Sauza Silver
- Cognac | Hennessy VS
- Not available at Crystal Hills

BEVERAGES

| OMNI MOUNT WASHINGTON RESORT

BEERS

DOMESTIC | CHOOSE TWO

Budweiser, Bud Light, Coors Light, Miller Lite and Heineken 0.0

IMPORT/CRAFT | CHOOSE FOUR

Heineken, Corona, Dos Equis, Blue Moon Belgian White, Samuel Adams Boston Lager, Tuckerman's Trailhead NE IPA and Tuckerman's Pale Ale

HOST BAR

- Craft brands | 16 per drink
- Premium brands | 14 per drink
- Call brands | 13 per drink
- Domestic beer | 8 per drink
- Imported beer | 9 per drink
- House wine | 12 per drink
- House champagne | 12 per drink
- Craft wine | 15 per drink
- Soft drinks | 5 per drink

CASH BAR

- Craft brands | 18 per drink
- Premium brands | 16 per drink
- Call brands | 14 per drink
- Domestic beer | 9 per drink
- Imported beer | 10 per drink
- House wine | 13 per drink
- House champagne | 13 per drink
- Craft wine | 16 per drink
- Soft drinks | 6 per drink

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BAR MIXOLOGY

All package bars include domestic and imported/craft beers, house wines, juices and soft drinks.

Prices are subject to 26% taxable service charge and 8.5% NH state meals and room tax.
All menus and pricing are subject to change.

PACKAGES

CRAFT

First hour | 24 per person
Second hour | 21 per person
Additional hour | 14 per person

PREMIUM

First hour | 22 per person
Second hour | 19 per person
Additional hour | 12 per person

CALL

Not available at Crystal Hills
First hour | 20 per person
Second hour | 17 per person
Additional hour | 10 per person

FEES

Setup | 150 per bar
Bar minimum | 500
If bar minimum is not met, the difference between consumption and minimum is charged
Beverage Server | 50 per server, per hour

BEVERAGES

| OMNI MOUNT WASHINGTON RESORT

OMNI SIGNATURE COCKTAILS

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

GRAPEFRUIT PALOMA

Rum, vodka or tequila | Grapefruit-elderflower Barmalade, pineapple juice and Omni sour

BLOOD ORANGE WHISKEY SOUR

Whiskey | Blood orange-guava Barmalade and Omni sour

SPICY MANGO SMASH

Vodka, rum or gin | Mango-habanero Barmalade, pineapple juice and Omni sour

APPLE-PEAR CRUSH

Vodka or gin | Apple-pear Barmalade, orange liqueur and Omni sour

OMNI SIGNATURE MOCKTAILS

Add to any bar a selection of Barmalade-inspired mocktails.

BLOOD ORANGE MADRAS

Blood orange-guava Barmalade, cranberry juice and lime

9 per drink

CINNAMON APPLE SOUR

Apple-pear Barmalade, Monin cinnamon, Omni sour and Angostura bitters

9 per drink

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WINE RACK

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.

Prices are subject to 26% taxable service charge and 8.5% NH state meals and room tax.
All menus and pricing are subject to change.

SPARKLING

Kenwood Yulupa | California | Brut | 48 per bottle

Ruffino | Veneto, Italy | Prosecco,
NV | 52 per bottle

Chandon | California | Rosé, NV | 60 per bottle

Moët & Chandon Impérial | France |
Champagne | 98 per bottle

Veuve Clicquot | France | Brut | 130 per bottle

WHITE & BLUSH

Bulletin Place | Australia | Sauvignon
blanc | 48 per bottle

Decoy by Duckhorn | California | Sauvignon
blanc | 66 per bottle

Hayes Ranch | California | Rosé | 58 per bottle

Bulletin Place | Australia | Chardonnay,
unoaked | 48 per bottle

Hayes Ranch | California |
Chardonnay | 58 per bottle

Decoy by Duckhorn | California |
Chardonnay | 68 per bottle

RED

Meiomi | California | Pinot noir | 58 per bottle

Decoy by Duckhorn | California |
Pinot noir | 68 per bottle

Hayes Ranch | California | Merlot | 58 per bottle

Bulletin Place | Australia | Merlot | 48 per bottle

Decoy by Duckhorn | California |
Merlot | 68 per bottle

Bulletin Place | Australia | Cabernet
sauvignon | 48 per bottle

Hayes Ranch | California | Cabernet
sauvignon | 58 per bottle

Decoy by Duckhorn | California | Cabernet
sauvignon | 68 per bottle

Daou | Paso Robles, California | Cabernet
sauvignon | 74 per bottle



LIQUOR POLICIES

In an effort to make your event memorable, as well as SAFE, we are providing this information to you for the protection and well-being of all our guests. In compliance with State Liquor Commission (alcohol beverage licensing authorities) and local law enforcement agencies, the following resort policies have been developed and will be enforced.

PURSUANT TO THE GUIDELINES OF OUR LIQUOR LICENSE:

Omni Mount Washington Resort must provide all liquor served and consumed in our function facilities or restaurants.

Guests may not bring their own alcohol into a function, restaurant or public space.

Guests may not remove or transport liquor from any space. Only hotel staff may transport liquor to and from a function space.

All functions must purchase food or dry snacks to be served with any alcoholic beverages.

Hosted Bars and Cash Bars are limited to a maximum of five hours. Bar Service will be closed at certain times during functions to meet this criteria. If beverage services are to be moved from one location to another, Banquet Bars will reopen 15 minutes after the group is seated. Details will be provided within the Banquet Event Order.

The legal drinking age in New Hampshire is 21 years of age. Per the Resort Responsible Beverage Policy, all guests who appear to be under the age of 30 must have their identification checked. The NH State Liquor Commission (NHSLO) requires proof of age upon request by our staff. Proof of age requires a picture ID that is valid, and meets the requirements of the NHSLC.

Under no circumstances may an adult provide alcohol for an underage person.

We will not serve anyone who appears intoxicated or serve anyone to that point.

No guest may purchase any alcohol for anyone who has been determined to be without proper identification, intoxicated or at risk in any way. The decision of our staff and management pertaining to the above will be final.

We will limit the quantity of multiple liquor drinks served per person.

We do not allow “shots” of any kind at any of the resort’s bars.

Guests may not transport more than two drinks from any bar at one time.

With the exception of dinner wine (by the bottle), no more than one drink shall be in front of a guest at any time.

Violation of any of the above policies may result in the discontinuation of alcohol service to any individual, group or the entire function.

Open bottles of any liquor are not allowed to be removed from the function room event.

Our staff is professionally trained and certified in all situations of alcohol service. Please allow them to provide safe and prudent beverage services to you and your guests.



DETAILS

Thank you for selecting the Omni Mount Washington Resort for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices and our experienced, professional conference and catering services team is here to assist in all of your planning.

GUARANTEE POLICY

Two weeks prior to your scheduled event, final menus must be selected. Your final guarantees and counts on multiple choice events are required five days prior to your scheduled function. If no guarantee is provided, the original estimate will be used for billing. We are prepared to serve 5% over the final guaranteed number. All charges will be based on the greater of the final guarantee or the actual number of persons served.

PRICING

All food and beverage prices are subject to 26% taxable service charge and the current 8.5% NH meals and rooms tax. All prices are subject to change. Food and beverage prices will be guaranteed 60 days prior to the function.

DRONE (UAV)

Out of safety concerns for guests, employees, and resort property, as well as concerns for individual privacy, Omni Mount Washington Resort prohibits the operation or use of unmanned aerial systems, or drones, by the general public – including professional photographers, videographers, recreational users and hobbyists. This prohibition includes drones used for filming or photography, as well as any drone use by media or journalists operating above or within Omni Mount Washington Resort boundaries. This prohibition on drone operations or use extends to any drones launched or operated from resort property, as well as drones launched from private, state or federal property outside of the resort boundaries. Any violation of this policy may involve the confiscation of any drone equipment, and may subject violators to any damages, including, but not limited to, damages for violations of privacy and/or physical or personal injuries or property damage, as well as regulatory fines and legal fees.

PACKAGES

Please include the following for any delivery to the resort.

1. Organization name and name of the meeting planner
2. Date of the event
3. The name of your Omni Mount Washington Resort conference or catering services manager
4. Boxes, packages and display materials will be accepted no earlier than 48 hours prior to your scheduled event.

Please advise your Omni Mount Washington Resort conference or catering services manager of any special arrangements or requirements concerning your materials. In addition, a labor charge will be assessed if Omni Mount Washington Resort assistance is required in unloading vehicles and/or moving items to storage areas. Omni Mount Washington Resort must be advised of any items over 100 lbs. that will be displayed in any function room. The customer is responsible for the arrangements and all expenses of shipping materials, exhibits or any other items to and from Omni Mount Washington Resort. A rental fee may be required if items are delivered prior to 48 hours before the function or are left at Omni Mount Washington Resort more than 48 hours after the conclusion of the function.



DETAILS

DECORATIONS

All items contracted through outside vendors are the sole responsibility of the client and must be removed at the conclusion of the event. Setup and movement of said items must be handled through the vendor and/or client. A labor fee will be assessed by the hotel if hotel associates are requested to move said items. Prior to your arrival, decorations and equipment brought into the hotel must be approved by your event manager. All decorations must be removed immediately following your event unless prior arrangements have been made. Any use of an open flame in conjunction with décor or floral arrangements is not permitted. Only flameless, LED candles are allowed on resort.

The following items are not permitted for use in event spaces or on hotel property: fog machines, smoke machines, sparklers, rice, birdseed, loose glitter and confetti. It is expected that our facility will be left as found; this includes the disposal of props, signage, plastic, trash, etc. Any events left with significant clean-up needs above and beyond what is expected will incur an appropriate fee. As a patron, you are responsible for any damage to any part of the hotel during the period of time that you, your attendees, employees, independent contractors, or other agents occupy the property.

MISCELLANEOUS

All food items must be prepared and served by Omni Mount Washington Resort. Any excess food may not be removed from the function. Omni Mount Washington Resort does not assume liability for any materials or equipment that are damaged or lost when left at our facilities prior to, during or after a function. Omni Mount Washington Resort reserves the right to move assigned function rooms. If a change from the original set-up is requested on the day of the function, an additional labor charge may be incurred. The customer is responsible and shall reimburse Omni Mount Washington Resort for any damages, loss or liability incurred by the resort by any of the customer's persons or any persons or organizations contracted by the customer to provide any service or goods before, during or after the function.

Special fire and safety regulations apply for all customers at Omni Mount Washington Resort. No items are allowed to be placed on any meeting room or lobby walls. All signage produced by the customer must be pre-approved by the resort. In addition, the resort must pre-approve any promotional literature that mentions or describes Omni Mount Washington Resort Services.





CALL TODAY TO SPEAK WITH A CATERING SPECIALIST.

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OMNI

MOUNT WASHINGTON

CONTACT INFORMATION