



OMNI MOUNT WASHINGTON
WEDDINGS

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



YOUR STORY STARTS HERE.

Your wedding day is one of the most important days of your life. It's a day you'll never forget. A day to be shared with family and friends. A day that begins the amazing journey between you and someone you love. At Omni Mount Washington Resort, we're committed to making sure your wedding day is nothing short of spectacular — by filling it with love, laughter and magical memories. That's our promise to you.

Whether we're playing host to your wedding reception, rehearsal dinner or bridal party brunch, we'll bring together the best of everything. Distinctive venues. Exceptional cuisine. Luxurious accommodations. Legendary service. It all comes together to ensure your event is truly sensational.

Plus, Omni's experienced wedding team will be by your side every step of the way — 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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PACKAGES

Whether you are planning a traditional wedding ceremony or a more informal celebration, Omni Mount Washington Resort's beautiful landscaping, stately design and grand setting will create an elegant atmosphere for all of your wedding festivities. The Victorian ambiance, outstanding cuisine and courteous staff of the Omni Mount Washington Resort set the tone for a celebration that will exceed all expectations!

THE CEREMONY

Omni Mount Washington Resort offers multiple venues ranging from a sun-soaked veranda with majestic mountain views to elegant ballrooms sure to inspire memories to last a lifetime.

THE RECEPTION

Omni Mount Washington Resort also has several beautiful venue options for your cocktail hour and reception. Your Catering Sales Manager will assist in selecting the spaces that best suit your ultimate wedding desires. Whether it's outdoors under the stars for 50 people or dancing in a Grand Ballroom for 400, we have the perfect spot for your special day filled with family, friends and endless memories.







WEDDING PACKAGE INCLUSIONS:

- ◆ Professional coordination prior to the day of your special event
- ◆ A selection of passed hors d'oeuvres for the cocktail hour along with displayed items
- ◆ Superior multi-course sit-down dinner or buffet
- ◆ Traditional Champagne wedding toast
- ◆ Wedding cake with cake-cutting service
- ◆ Classic white wedding linens on tables
- ◆ White wedding chairs with padded seats for your wedding ceremony
- ◆ Complimentary deluxe accommodations and special gift for the bridal couple on the night of your wedding (subject to \$10k minimum spend)
- ◆ Preferred guest room rates for overnight guests

Wedding package rates do not include function room rental fees, beverage arrangements, flowers and other items not specifically stated herein. All rates are quoted per person and are subject to a 23% taxable service charge and a 8.5% New Hampshire rooms and meals tax. All prices are subject to change. Please deduct \$30 from package price for children ages 5 through 12 years. No fee for children age 4 years or younger. Special dietary considerations will be accommodated with advance notice. When booking a venue, a rental fee plus food and beverage minimum are required.





MENUS

Our culinary options elevate Omni weddings to a class all their own. Ask your Catering Sales Manager about our customized menus from buffet to plated — we offer packages personalized to suit your style, taste and budget.

CRYSTAL CASCADE PACKAGE

TRAY-PASSED HORS D'OEUVRES | CHOICE OF FOUR

HOT APPETIZERS

- Vegetable spring rolls with sweet and sour sauce
- Fried artichoke goat cheese fritters
- Wild mushrooms and goat cheese in puff pastry
- Herb marinated chicken satay and peanut sauce
- Mushroom caps stuffed with artichoke and spinach
- Black pepper bacon wrapped Georges Bank scallops
- Miniature beef Wellingtons
- Crab cakes and chive crème

COLD APPETIZERS

- Watermelon with feta cheese, aged balsamic vinegar and smoked sea salt
- Mango-fig phyllo cups
- Brie crostini, raspberry and toasted almonds
- Balsamic roasted vegetable tarts
- Thinly sliced tenderloin, baby arugula, capers, shaved Parmesan and Dijon mustard on toast
- Sesame ahi tuna with seaweed salad and orange-wasabi aioli
- Bruschetta with balsamic strawberries and feta cheese
- Crab salad and guacamole tarts

CRYSTAL CASCADE PACKAGE

DISPLAYS

TRADITIONAL AMERICAN SEAFOOD BAR

Chilled shrimp, oysters and clams on the half shell and Jonah crab claws

Served with fresh lemon wedges, cocktail sauce, mignonette sauce and Tabasco

BAKED BRIE EN CROUTE

Baked brie with brown sugar and almonds

Served with French baguettes

LOCAL CHEESE DISPLAY

An array of locally sourced cheeses with seasonal berries, grapes and local honey

Served with artisan breads and assorted crackers

PLATED

FIRST COURSE | CHOICE OF ONE

Barbecue short rib, mashed potatoes, roasted onions and coleslaw

Chilled shrimp cocktail and house made pineapple cocktail sauce

Shrimp and Jonah crab tower, mango, avocado, tomato and spicy gazpacho emulsion

Lobster ravioli, butter poached lobster meat and lemon cream

Wild mushroom ravioli, mushroom ragout and Parmesan cream

Seared jumbo lump crab cake and Sriracha remoulade

Duck confit, smoked Gouda avocado grits and Cajun coulis





CRYSTAL CASCADE PACKAGE

PLATED

SECOND COURSE | CHOICE OF ONE

Asparagus bisque with double cream brie and crispy fried onions

Crab-coconut corn chowder

Lobster bisque and mandarin napoleon cream

New England clam chowder and oyster crackers

Oven roasted cauliflower bisque, smoked Gouda and lemon crème fraîche

Wild mushroom soup and cognac thyme cream

Carrot soup and coconut milk

THIRD COURSE | CHOICE OF ONE

Arugula salad, roasted baby beets, goat cheese and walnut-sherry vinaigrette

Boston bibb salad, tomatoes, Jarlsberg, sugared walnuts and blackberry vinaigrette

Watercress, endive, caramelized peaches, candied pecans and citrus vinaigrette

Kale salad, oven roasted grapes, feta cheese, sunflower seeds, fresh blueberries and honey-walnut vinaigrette

Field greens, Belgian endive, grape tomato, Boursin crostini and balsamic vinaigrette

FOURTH COURSE

Fruit sorbet and fruit compote



CRYSTAL CASCADE PACKAGE

FIFTH COURSE | CHOICE OF TWO

Roast statler chicken breast, fontina cheese, prosciutto, arugula, herb roasted red potato and garlic cream

Chilean sea bass, red pepper smashed potatoes and sauce beurre blanc

Grilled swordfish, sundried cranberry-orzo pilaf and herb butter

Grilled filet mignon, sun-dried tomato potato gratin and shiraz jus

Pan seared rack of lamb, mushroom ragout, duchesse potato and Dijon mustard sauce

Duo of grilled filet mignon, mustard demi-glace and salmon, arugula beurre blanc and spinach risotto purée

Ancho-bourbon rubbed rib eye, Gruyere potato gratin and red wine-shallot butter

Vegetarian options available

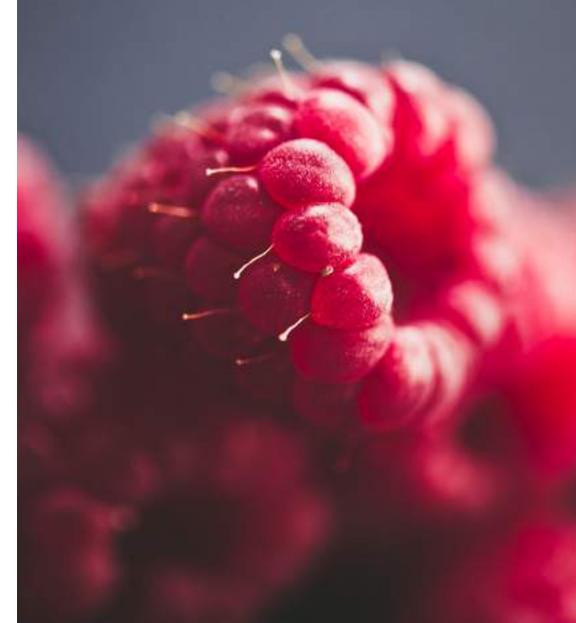
FINALE

ELEGANT TIERED WEDDING CAKE

Gold cake, white cake or chocolate cake, hand decorated with fresh butter cream frosting

\$175 per person

Entrée counts needed five business days in advance. Entrées are accompanied by seasonal vegetables. Menu prices subject to a 23% taxable service charge and 8.5% New Hampshire rooms and meals tax.





SILVER CASCADE PACKAGE

TRAY-PASSED HORS D'OEUVRES | CHOICE OF FOUR

HOT APPETIZERS

- Vegetable spring rolls with sweet and sour sauce
- Fried artichoke goat cheese fritters
- Wild mushrooms and goat cheese in puff pastry
- Herb marinated chicken satay and peanut sauce
- Mushroom caps stuffed with artichoke and spinach
- Black pepper bacon wrapped Georges Bank scallops
- Miniature beef Wellingtons
- Crab cakes and chive crème

COLD APPETIZERS

- Watermelon with feta cheese, aged balsamic vinegar and smoked sea salt
- Mango-fig phyllo cups
- Brie crostini, raspberry and toasted almonds
- Balsamic roasted vegetable tarts
- Thinly sliced tenderloin, baby arugula, capers, shaved Parmesan and Dijon mustard on toast
- Sesame ahi tuna with seaweed salad and orange-wasabi aioli
- Bruschetta with balsamic strawberries and feta cheese
- Crab salad and guacamole tarts



SILVER CASCADE PACKAGE

DISPLAYS

TAPENADE DISPLAY

A creation of sun-dried tomatoes, eggplant hummus, artichokes, black olives and apple spiced walnut goat cheese
Served with bread sticks, lavosh and flat bread

LOCAL CHEESE DISPLAY

An array of locally sourced cheeses with seasonal berries, grapes and local honey
Served with artisan breads and assorted crackers

CRUDITÉS DISPLAY

Fresh assorted raw vegetables, hummus, dill cucumber yogurt dip and red pepper spread

PLATED

FIRST COURSE | CHOICE OF ONE

Asparagus bisque with double cream brie and crispy fried onions

New England clam chowder and oyster crackers

Wild mushroom soup and cognac thyme cream

Barbecue short rib, mashed potatoes, roasted onions and coleslaw

Chilled shrimp cocktail and house made pineapple cocktail sauce

Wild mushroom ravioli, mushroom ragout and Parmesan cream

Seared jumbo lump crab cake and Sriracha remoulade





SILVER CASCADE PACKAGE

SECOND COURSE | CHOICE OF ONE

Layered tomato, mozzarella, pesto and herb olive oil

Mixed greens, dates, goat cheese, toasted pistachios and honey-walnut vinaigrette

Traditional Caesar salad, Parmesan cheese, croutons and Caesar dressing

Field greens, Belgian endive, grape tomato, Boursin crostini and balsamic vinaigrette

THIRD COURSE

Fruit sorbet and fruit compote

FOURTH COURSE | CHOICE OF TWO

Roast statler chicken breast, fontina cheese, prosciutto, arugula, herb roasted red potato and garlic cream

Pan seared Atlantic salmon, cranberry chevre crust, arugula risotto purée and port reduction

Grilled filet mignon, sun-dried tomato potato gratin and shiraz jus

Oven roasted haddock, poached cucumber, Yukon Gold smashed potatoes and tomato beurre blanc

Pan seared rack of lamb, mushroom ragout, duchesse potato and Dijon mustard sauce

Duo of grilled filet mignon with demi-glace and filled chicken breast, wild mushroom, brioche, rosemary jus and maple glazed fingerling potato

Ancho-bourbon rubbed rib eye, Gruyere potato gratin and red wine-shallot butter

Vegetarian options available

FINALE

ELEGANT TIERED WEDDING CAKE

Gold cake, white cake or chocolate cake, hand decorated with fresh butter cream frosting

\$160 per person

Entrée counts are needed five business days in advance. Entrées are accompanied by seasonal vegetables. Menu prices subject to a 23% taxable service charge and 8.5% New Hampshire rooms and meals tax.

BRIDAL VEIL FALLS PACKAGE

TRAY-PASSED HORS D'OEUVRES | CHOICE OF THREE

HOT APPETIZERS

Vegetable spring rolls with sweet and sour sauce

Fried artichoke goat cheese fritters

Wild mushrooms and goat cheese in puff pastry

Herb marinated chicken satay and peanut sauce

Mushroom caps stuffed with artichoke and spinach

Black pepper bacon wrapped Georges Bank scallops

Miniature beef Wellingtons

Crab cakes and chive crème

COLD APPETIZERS

Watermelon with feta cheese, aged balsamic vinegar and smoked sea salt

Mango-fig phyllo cups

Brie crostini, raspberry and toasted almonds

Balsamic roasted vegetable tarts

Thinly sliced tenderloin, baby arugula, capers, shaved Parmesan and Dijon mustard on toast

Sesame ahi tuna with seaweed salad and orange-wasabi aioli

Bruschetta with balsamic strawberries and feta cheese

Crab salad and guacamole tarts





BRIDAL VEIL FALLS PACKAGE

DISPLAYS

LOCAL CHEESE DISPLAY

An array of locally sourced cheeses with seasonal berries, grapes and local honey

Served with artisan breads and assorted crackers

CRUDITÉS DISPLAY

Fresh assorted raw vegetables, hummus, dill cucumber yogurt dip and red pepper spread

PLATED

FIRST COURSE | CHOICE OF ONE

New England clam chowder and oyster crackers

Oven roasted cauliflower bisque, smoked Gouda and lemon crème fraîche

Wild mushroom soup and cognac thyme cream

Italian wedding soup and shaved Parmesan

Tomato basil bisque and herb croutons

SECOND COURSE | CHOICE OF ONE

Arugula salad, roasted baby beets, goat cheese and walnut-sherry vinaigrette

Mixed greens, dates, goat cheese, toasted pistachios and honey-walnut vinaigrette

Watercress, endive, caramelized peaches, candied pecans and citrus vinaigrette

Traditional Caesar salad, Parmesan cheese, croutons and Caesar dressing

BRIDAL VEIL FALLS PACKAGE

THIRD COURSE | CHOICE OF TWO

Roast statler chicken breast, fontina cheese, prosciutto, arugula, herb roasted red potato and garlic cream

Pan seared Atlantic salmon, cranberry chevre crust, arugula risotto purée and port reduction

Grilled swordfish, sun-dried cranberry-orzo pilaf and herb butter

Grilled filet mignon, sun-dried tomato potato gratin and shiraz jus

Oven roasted haddock, poached cucumber, Yukon Gold smashed potatoes, tomato beurre blanc

Grilled New York strip loin, mushrooms, caramelized onions, gorgonzola potato gratin and burgundy demi-glace

Oven roasted pork loin, maple brown sugar sweet potato purée and caramelized apple chutney

Vegetarian options available

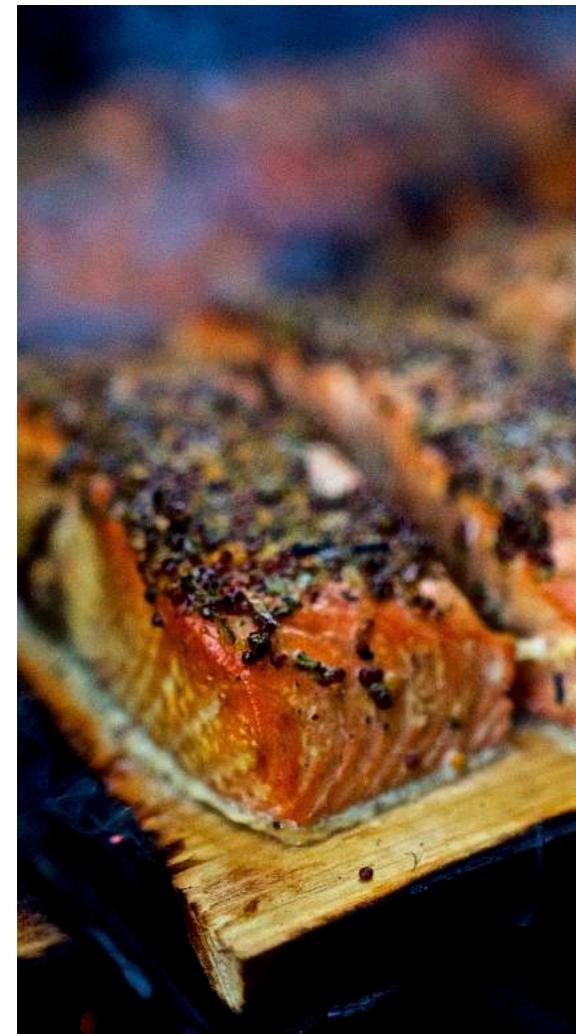
FINALE

ELEGANT TIERED WEDDING CAKE

Gold cake, white cake or chocolate cake, hand decorated with fresh butter cream frosting

\$130 per person

Entrée counts are needed five business days in advance. Entrées are accompanied by seasonal vegetables. Menu prices subject to a 23% taxable service charge and 8.5% New Hampshire rooms and meals tax.





PEARL CASCADE BUFFET PACKAGE

TRAY-PASSED HORS D'OEUVRES | CHOICE OF THREE

HOT APPETIZERS

- Vegetable spring rolls with sweet and sour sauce
- Fried artichoke goat cheese fritters
- Wild mushrooms and goat cheese in puff pastry
- Herb marinated chicken satay and peanut sauce
- Mushroom caps stuffed with artichoke and spinach
- Black pepper bacon wrapped Georges Bank scallops
- Miniature beef Wellingtons
- Crab cakes and chive crème

COLD APPETIZERS

- Watermelon with feta cheese, aged balsamic vinegar and smoked sea salt
- Mango-fig phyllo cups
- Brie crostini, raspberry and toasted almonds
- Balsamic roasted vegetable tarts
- Thinly sliced tenderloin, baby arugula, capers, shaved Parmesan and Dijon mustard on toast
- Sesame ahi tuna with seaweed salad and orange-wasabi aioli
- Bruschetta with balsamic strawberries and feta cheese
- Crab salad and guacamole tarts

DISPLAYS

LOCAL CHEESE DISPLAY

- An array of locally sourced cheeses with seasonal berries, grapes and local honey
- Served with artisan breads and assorted crackers



PEARL CASCADE BUFFET PACKAGE

CRUDITÉS DISPLAY

Fresh assorted raw vegetables, hummus, dill cucumber yogurt dip and red pepper spread

BUFFET

Mount Washington salad bar of assorted lettuces, sliced tomatoes, cucumbers, onions, croutons and variety of dressings

Baby lettuces, balsamic marinated tomatoes, onions, marinated olives, Parmesan cheese and olive oil crostini

Spinach and arugula salad, hard boiled eggs, pickled onions, bacon and raspberry vinaigrette

Chef-carved prime rib of beef au jus

Pan seared salmon and herb hollandaise

Pan seared chicken breast and savory tomato ragout

Risotto and green beans and braised leeks

Butter-poached cauliflower

Roasted red potatoes

FINALE

ELEGANT TIERED WEDDING CAKE

Gold cake, white cake or chocolate cake, hand decorated with fresh butter cream frosting

\$130 per person

Menu prices subject to a 23% taxable service charge and 8.5% New Hampshire rooms and meals tax.





ARETHUSA FALLS BRUNCH BUFFET

TRAY-PASSED HORS D'OEUVRES | CHOICE OF THREE

HOT APPETIZERS

- Vegetable spring rolls and sweet and sour sauce
- Fried artichoke goat cheese fritters
- Wild mushrooms and goat cheese in puff pastry
- Herb marinated chicken satay and peanut sauce
- Mushroom caps stuffed with artichoke and spinach
- Black pepper bacon wrapped Georges Bank scallops
- Miniature beef Wellingtons
- Crab cakes and chive crème

COLD APPETIZERS

- Watermelon with feta cheese, aged balsamic vinegar and smoked sea salt
- Mango-fig phyllo cups
- Brie crostini, raspberry and toasted almonds
- Balsamic roasted vegetable tarts
- Thinly sliced tenderloin, baby arugula, capers, shaved Parmesan cheese and Dijon mustard on toast
- Sesame ahi tuna with seaweed salad and orange-wasabi aioli
- Bruschetta with balsamic strawberries and feta cheese
- Crab salad and guacamole tarts



ARETHUSA FALLS BRUNCH BUFFET

DISPLAYS

TAPENADE DISPLAY

A creation of sun-dried tomatoes, eggplant hummus, artichokes, black olives and apple spiced walnut goat cheese
Served with bread sticks, lavosh and flat bread

CRUDITÉS DISPLAY

Fresh assorted raw vegetables, hummus, dill cucumber yogurt dip and red pepper spread

BUFFET

Pastry chef's selection of house made muffins, Danish and breakfast breads

Smoked salmon display, diced red onions, chopped eggs, capers, cream cheese and mini bagels

Assorted apple wood smoked bacon, link sausage and turkey sausage

Oven roasted breakfast potatoes

House made brioche French toast and New Hampshire maple syrup

Maple glazed carrots

Haricot verts

Oven roasted red potatoes

Marinated chicken breast and bourbon glaze

Oven roasted haddock, tomato and cucumber salsa

Omelet station | prepared to order with assorted toppings of peppers, onions, tomatoes, spinach, jalapeños, mushrooms, olives, ham, linguça sausage, bacon, feta cheese, Swiss cheese and cheddar





ARETHUSA FALLS BRUNCH BUFFET

CARVING STATIONS | CHOICE OF ONE

CARAMELIZED BONE-IN HAM

Served with sherry-Dijon mustard glaze and jalapeño mini muffins

PRIME RIB

Roasted and accompanied by assorted mustards, house rolls and creamy horseradish

WHOLE TURKEY

Oven roasted and served with cranberry sauce and whole wheat rolls

FINALE

ELEGANT TIERED WEDDING CAKE

Gold cake, white cake or chocolate cake, hand decorated with fresh butter cream frosting

\$100 per person

Menu prices subject to a 23% taxable service charge and 8.5% New Hampshire rooms and meals tax.







BAR MIXOLOGY

BRANDS

CRAFT

Vodka | Tito's

Gin | Aviation

Rum | Sailor Jerry

Bourbon | Elijah Craig

Scotch | Monkey Shoulder

Tequila | Patrón Silver

Cognac | Hennessy VSOP

PREMIUM

Vodka | Absolut

Gin | Beefeater

Rum | Bacardi

Bourbon | Jim Beam

Scotch | Johnnie Walker Red

Tequila | Hornitos Añejo

Cognac | Hennessy VS

CALL

Vodka | Svedka

Gin | Seagrams

Rum | Castillo

Bourbon | Evans Williams

Scotch | J&B

Tequila | Sauza Blanco

Cognac | Hennessy VS

BEERS

DOMESTIC | CHOICE OF THREE

Budweiser, Bud Light, Coors Light and Miller Lite

IMPORT/CRAFT | CHOICE OF THREE

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

BAR

Craft brands | 14 *per drink*

Premium brands | 12 *per drink*

Call brands | 11 *per drink*

Domestic beer | 7 *per drink*

Imported beer | 8 *per drink*

House wine MAN Vitners | 11 *per glass*

Soft drinks | 4 *per drink*

Cordials | 14 *per drink*

ADDITIONAL ENHANCEMENTS

Scotch | Dalwhinnie, 15 year | Tailsker, 10 year
The Macallan, 12 year | 18 *per glass*

Scotch | Glenlivet, 16 year | Laphroaig, 18 year
Macallan Fine Oak, 15 year | 25 *per glass*

Bourbon | Blanton' Single Barrel | Rock Hills Farm
Woodford Reserve Double | 17 *per glass*

Bourbon | Angel's Envy | Hudson Baby
Wiggly Bridge | 21 *per glass*

Wine Hayes Ranch | 12 *per glass*

Wine Decoy by Duckhorn | 14 *per glass*

BAR MIXOLOGY

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

PACKAGES

CRAFT | LUXURY

First hour | 24 per person

Second hour | 21 per person

Add hour | 14 per person

PREMIUM

First hour | 22 per person

Second hour | 19 per person

Add hour | 12 per person

CALL

First hour | 20 per person

Second hour | 17 per person

Add hour | 10 per person

In addition to preferred pricing, when the hourly pricing is chosen, bar set up fees are waived.

Hosted | 1 bar per 100 people

Cash | 1 bar per 125 people

FEES

Setup fee | 100 per bar

Bar minimum | 500

Beverage server | 35 per hour

If bar minimum is not met, the difference between consumption and minimum is charged.

OMNI SIGNATURE COCKTAILS

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

add 1 per drink to tier price

GRAPE FRUIT 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





WINE RACK

WINES

The wines on this progressive wine menu are grouped in flavor categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

SPARKLING WINES

Kenwood Vineyards | California, NV | brut
46 *per bottle*

Ruffino | Veneto, Italy, NV | prosecco | 46 *per bottle*

Chandon | California, NV | rosé | 52 *per bottle*

Veuve Clicquot | France | brut | 110 *per bottle*

WHITE AND BLUSH

Kris | delle Venezie, Italy | pinot grigio | 50 *per bottle*

Decoy by Duckhorn | Sonoma County, California
sauvignon blanc | 60 *per bottle*

Hayes Ranch | California | rosé | 50 *per bottle*

MAN Vintners | Coastal Region, South Africa
blanc | 44 *per bottle*

MAN Vintners | Coastal Region, South Africa
sauvignon blanc | 44 *per bottle*

MAN Vintners | Coastal Region, South Africa
chardonnay | 44 *per bottle*

Hayes Ranch | California | chardonnay | 50 *per bottle*

Decoy by Duckhorn | Sonoma County, California
chardonnay | 64 *per bottle*

RED

Decoy by Duckhorn | Sonoma County, California
pinot noir | 60 *per bottle*

Hayes Ranch | California | merlot | 50 *per bottle*

MAN Vintners | Coastal Region, South Africa
merlot | 44 *per bottle*

Charles Smith Wines | Columbia Valley,
Washington syrah | 58 *per bottle*

MAN Vintners | Coastal Region, South Africa
cabernet sauvignon | 44 *per bottle*

Terrazas de los Andes | Mendoza, Argentina
malbec | 44 *per bottle*

Decoy by Duckhorn | Sonoma County,
California merlot | 64 *per bottle*

Hayes Ranch | California | cabernet sauvignon
54 *per bottle*

Decoy by Duckhorn | Sonoma County,
California cabernet sauvignon | 60 *per bottle*





BEVERAGES DETAILS

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:

1. Omni Mount Washington Resort must provide all liquor served and consumed in our function facilities or restaurants.
2. Guests may not bring their own alcohol into a function, restaurant or public space.
3. Guests may not remove or transport liquor from any space. Only hotel staff may transport liquor to or from a function space.
4. All functions must purchase food or dry snacks to be served with any alcoholic beverages.
5. Hosted Bars are limited to a maximum of five hours. Cash bars are limited to a maximum of five hours. Bar service will be closed at certain times during functions to meet these 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.
6. 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.
7. Under no circumstances may an adult provide alcohol for an underage guest.
8. We will not serve anyone who is intoxicated or serve anyone to that point.
9. 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.
10. We will limit the quantity of multiple liquor drinks served per guest.
11. We do not allow “shots” of any kind at any of the Resort’s bars.
12. Guests may not transport more than two drinks from any bar at one time.
13. With the exception of dinner wine (by the bottle), no more than one drink shall be in front of a guest at any time.
14. Violation of any of the above policies may result in the discontinuation of alcohol service to any individual, group or the entire function.

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

GUARANTEE POLICY

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

PRICING

All food and beverage prices are subject to a 23% taxable service charge and the current 9% New Hampshire state room and meals tax. All prices are subject to change. Food and beverage prices will be guaranteed 60 days prior to the function.

MISCELLANEOUS

All food items must be prepared and served at Omni Mount Washington Resort. Any excess food item may not be removed from the 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.

Omni Mount Washington Resort is not responsible for any items brought on property on behalf of the bridal party by an outside vendor. Omni Mount Washington Resort is not responsible for setting up, breaking down or moving items from outside vendors.

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.

The customer is responsible and shall reimburse Omni Mount Washington Resort for any damage, loss or liability incurred by Omni Mount Washington Resort by any of the customer's guests or any persons or organizations contracted by the customer to provide any service or goods before, during or after the function.

DETAILS

MISCELLANEOUS

No items are allowed to be placed on any function room or lobby walls. All signage produced by the customer must be pre-approved by Omni Mount Washington Resort. In addition, Omni Mount Washington Resort must pre-approve any promotional literature that mentions/describes Omni Mount Washington Resort's services.

Special fire and safety regulations apply for all customers at Omni Mount Washington Resort.

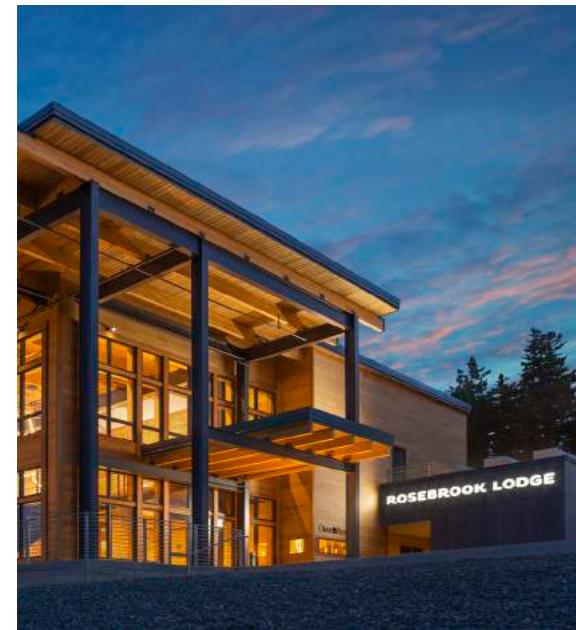
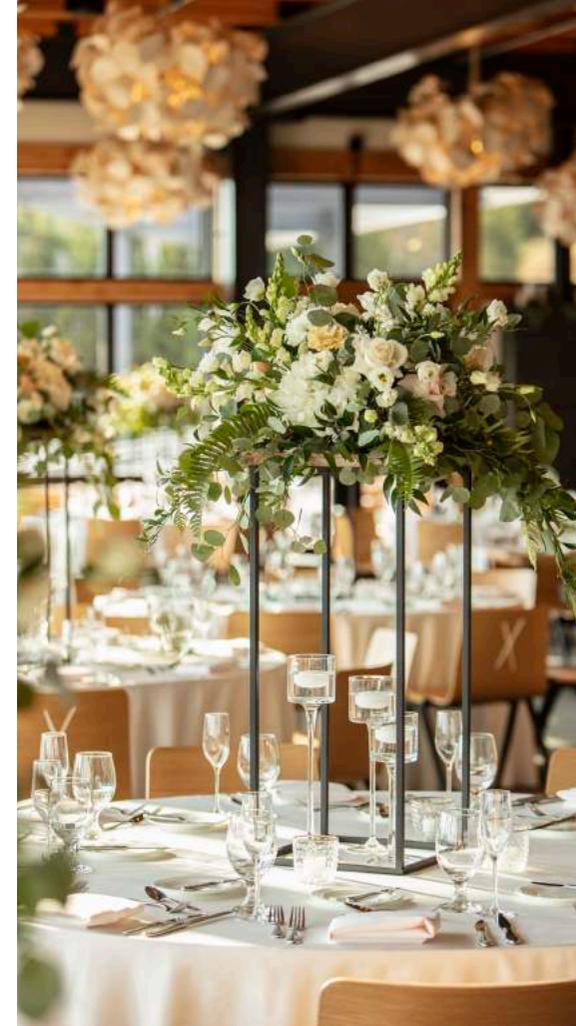
SHIPPING & RECEIVING

If it is necessary for you to ship materials to Omni Mount Washington Resort, it is important that you observe the following instructions to ensure proper handling of your function's materials. Each item should be clearly marked with the following:

1. Name of the event
2. Date of the event
3. The name of your Omni Mount Washington Resort Catering Sales Manager

Boxes, packages and display materials will be accepted no earlier than 72 hours prior to your scheduled event. All deliveries must be made through our loading dock, and delivery and pick-up times must be approved through your Catering Sales Manager. Please advise your Omni Mount Washington Resort Catering Sales Manager of any special arrangements or requirements concerning your materials. In addition, a labor charge will be assessed if Omni Mount Washington Resort's 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 or any other items to and from Omni Mount Washington Resort. A rental fee may be required if items are delivered prior to 72 hours before the function or are left at Omni Mount Washington Resort more than 72 hours after the conclusion of the function.





DETAILS

DRONE (UAV) POLICY

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.



CALL TODAY TO SPEAK WITH A CATERING SALES MANAGER.

OMNI MOUNT WASHINGTON RESORT • 603-278-8813

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