



OMNI BEDFORD SPRINGS RESORT  
WEDDING BROCHURE



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

## YOUR STORY STARTS HERE.

At Omni Bedford Springs Resort, we are fully committed to making sure that your wedding day is nothing short of spectacular- by filling it with love, laughter and those moments that you'll remember and cherish forever. Whether playing host to your wedding reception, rehearsal dinner or bridesmaid luncheon, we promise to bring together the absolute best of everything. Distinctive venues. Exceptional cuisine. Legendary service. Luxurious accommodations. We ensure that your event is truly sensational.

### TABLE OF CONTENTS

[PACKAGES | 4](#)

[MENUS | 7](#)

[CAKES | 19](#)

[REHEARSAL DINNERS | 22](#)

[FAREWELL BREAKFAST | 24](#)

[BEVERAGES | 27](#)

[DETAILS | 31](#)

[SPA | 34](#)

[GOLF | 35](#)

## PACKAGES

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

### CREATIVE CUISINE

Inspired by local flavors, our culinary options elevate Omni weddings to a class all their own. Whether you envision a buffet style dinner or a three-course plated meal, we offer packages personalized to suit your style, taste and budget. And each comes with a customizable wedding cake, one less thing to worry about.

### SPA & SALON SERVICES

Our spa and salon make wedding day preparation a leisurely escape. Enjoy the convenience of having everything in one place and a team that will ensure you look and feel your absolute best. Pamper your entire party with a full range of luxurious services. Wedding day salon treatments with on-site makeup options are available upon request.

### CUSTOMIZED OFFERINGS

Once you've chosen your wedding package, there are so many ways to customize your experience. With our compliments, you'll receive amenities including table linens, accommodations for the couple and more. We also offer enhancements to make your day unique, such as sound and ambient lighting packages. Plus, we'll suggest trusted vendors, ensuring you'll receive the service only the best in the industry can provide.

#### WEDDING PACKAGE INCLUSIONS:

- ◆ Menu Tasting for Four
- ◆ Cocktail Reception  
Choice of Six Butler Passed Hors D'oeuvres  
Featuring Hot & Cold Selection
- ◆ Dinner Reception
- ◆ Four Hour Package Bar  
Including Bartenders
- ◆ Floor-Length Classic Table Linens
- ◆ Champagne Toast for all Guests
- ◆ Banquet Chairs
- ◆ Set Up/Tear Down
- ◆ Complimentary Overnight Accommodations for the Married Couple
- ◆ On-Site Wedding Coordination with One of Our Wedding Professionals
- ◆ Custom Wedding Cake Complete with Cake-Cutting Service





## MENUS

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

### RECEPTION

#### COLD HORS D'OEUVRES

Grilled Rare Beef, Blue Cheese Aioli, Sourdough Toast Point  
Manchego Cheese, Local Honey, Cornichon, Grilled Bread  
Ahi Tuna, Wonton Crisp, Sriracha Aioli  
Chicken and Pecan, Phyllo Cup  
Charred Corn, Crab, Brioche Toast

Ham Mousse, Mini Bouche  
Smoked Salmon Rose, Rye Toast  
Antipasto Brochette  
Grilled Chicken and Avocado Bruschetta

#### HOT HORS D'OEUVRES

Kalamata and Artichoke Tart  
Dragon Shrimp, Sweet Chili  
Vegetable Samosa  
Tandoori Chicken  
Boursin Stuffed Mushroom  
Bacon Wrapped Scallop, Maple Glaze

Mini Beef Bourguignon  
Crispy Duck Goyza, Citrus Ponzu  
Spicy Pakora  
Gruyère and Leek Tart  
Mediterranean Lamb Kabob

#### ENHANCEMENTS

Olive and Artichoke Display | *\$14 per person*  
Assorted Marinated Olives, Artichoke Hearts, Roasted Peppers, Hearts of Palm, Feta Cheese

Roasted Mushroom and Asparagus Display | *\$12 per person*  
Fire Roasted Tomatoes, Squash, Zucchini, Eggplant, Carrots, Onion, Balsamic Reduction

Local Cheese Display | *\$14 per person*  
Featuring Van Grouw Farms and Hidden Hills  
Cheddar, Cheese Curds, Ivory Lace, Old Gold, Artisanal Bread and Crackers

Baked Brie en Croûte | *\$285 (serves up to 40 people)*  
Wild Berry Sauce

Charcuterie and Cheese | *\$20 per person*  
Assortment of Salami's and Cheese, Artisanal Breads

Crudite Display | *\$10 per person*  
Fresh Seasonal Vegetables, Grilled Naan, Roasted Red Pepper Hummus

*Menu prices subject to a 23% taxable service charge and 6% sales tax.*

## SALADS, SOUPS AND ENHANCEMENTS

A selection of soups and salads is included with the Eternal Plated Dinner and the Magnesia Buffet Dinner. Please see below for specific selections included with each. Enhancements can be added to any selection.

Spring Salad  
Heirloom Tomato, Cucumber, Julienne Carrots, House Made Croutons, Champagne Vinaigrette

1796 Wedge Salad  
Bacon, Tomato, Pickled Red Onion, Bleu Cheese Dressing

Sweet Gem Lettuce  
Strawberries, Watermelon Radish, Bolton Feta Cheese, Balsamic Vinaigrette

Spinach and Red Oak Salad  
Candied Pecans, Dried Apricots, Shaved Fennel, Sherry Vinaigrette

Traditional Caesar Salad  
House Made Croutons, Shaved Parmesan, Caesar Dressing

Chop Salad  
Heirloom Tomatoes, Watermelon Radish, Cucumbers, Carrots, Blue Cheese, Tarragon Vinaigrette

Baby Spinach and Grilled Endive  
Toasted Almond Slivers, Pickled Onion, Goat Cheese, Dried Cherries, Bedford Lemon Honey Vinaigrette

Potato Leek Soup  
Grana Padano, Herb Oil

Lobster Bisque  
Puff Pastry Straw

Chilled Gazpacho  
Smoked Paprika Oil

### ENHANCEMENTS

Maryland Crab Cake | \$8 per person  
Smoked Onion Remoulade, Micro Chive

Shiraz Poached Pear | \$8 per person  
Goat Cheese, Red Belgian Endive, Toasted Almonds, Bedford Lemon Honey Vinaigrette

Crispy Duck Salad | \$8 per person  
Citrus Segments, Grapes, Pistachio, Mache, Port Wine Reduction

Chilled Shrimp Cocktail | \$8 per person  
House Made Cocktail Sauce, Crispy Lemon Wheel

*Menu prices subject to a 23% taxable service charge and 6% sales tax.*





## PLATED ENTREES

Includes standard wedding package along with a selection of one soup or salad, one entree accompanied by Chef's choice of seasonal starch and vegetable with rolls and butter, fresh brewed coffee and tea. Pre-select up to the three entrees. Entree choice guarantee and indicators required. Paired menu option is available (subject to additional charge).

### ENTREE

*Choice of Three*

Pan Seared Prime 8 oz Filet  
Bordelaise Sauce

Center Cut Pork Chop  
Cider Brined, Apple Brandy Demi Glace

Grouper  
Lightly Blackened, Parsnip Morel Cream

Frenched Chicken Breast  
Tarragon Demi Glace

Sweet Potato Gnocchi  
Artichokes, Swiss Chard, Tomatoes, Alfredo Sauce

Maple Glazed Salmon  
Grain Mustard Dill Cream

Seared Maple Leaf Farms Duck Breast  
Citrus Glaze

Macadamia Crusted Seabass  
Pasilla Beurre Blanc

Roasted Pheasant Perigueux

### PAIRED ENTREES

*Additional \$18 per person to Base Price*

Prime Filet and Lobster Tail  
Roasted Cipollini Demi Glace

NY Strip "A La Beanaise"  
Crab Meat, Asparagus, Hollandaise

Macadamia Crusted Seabass and Herb Crusted Rack of Lamb  
Mustard Emulsion

Roasted Veal Loin and Grilled Salmon  
Tarragon Brandy Cream

*\$169 per person*

*Menu prices subject to a 23% taxable service charge and 6% sales tax.*

## BUFFET ENTREES

Includes standard wedding package along with a selection of three salads, three entrees accompanied by Chef's choice of seasonal starch and vegetable with rolls and butter, fresh brewed coffee and tea. Pre-select up to three entrees. Guarantee guest count is required.

### ENTREE

*Choice of Three*

Slow Roasted Jubilee Farm Striploin  
Pinot Noir Demi Glace

Penne Pasta  
Roasted Tomatoes, Caramelized Onions, Spinach, Basil Garlic Cream

Striped Bass  
Lemon Caper Butter Sauce

Roasted Chicken  
Shiitake Mushroom Jus

Garlic Rosemary Roasted Prime Rib  
Bordelaise Sauce

Herb Crusted Salmon  
Citrus Beurre Blanc

Cider Brined Pork Loin  
Roasted Apples, Sage Demi

Veal Scaloppini  
Saffron Cream Sauce

Butternut Squash Ravioli  
Kale Pesto

*\$179 per person*

*Menu prices subject to a 23% taxable service charge and 6% sales tax.*





## STATIONS

CULINARY ATTENDANT REQUIRED | \$150 per attendant per two hours

One per 65 Guests

### ACTION STATIONS

The First Ladies Stations Reception includes standard wedding package along with a four station selections. Contact your Wedding Planner for more information.

Stir Fry | \$24 per person

Shrimp, Beef, Pork, Broccoli, Carrots, Water Chestnuts, Snow Peas, Fried Rice

Mac and Cheese | \$26 per person

Orecchiette, Cheese Sauce, Crab, Truffles, Bleu Cheese, Ham, Bacon, Broccoli, Mushrooms

Charred Corn Crab Cakes | \$28 per person

Remoulade Sauce, Warm Grain Mustard Sauce

Mashed Potato Bar | \$22 per person

Choice of Sweet Potato or Yukon Gold

Bacon, Sour Cream, Cheddar Cheese, Smoked Gouda, Scallions, Toasted Walnuts, Brown Sugar, Maple Syrup

Caesar Salad | \$19 per person

Green and Red Romaine, Housemade Croutons, White Anchovy Fillets, Grana Padano, Caesar Dressing

### CARVING STATIONS

Baron of Beef | \$300

Serves 50

Horseradish Cream, Whole Grain Mustard, Silver Dollar Rolls

Prime Tenderloin | \$350

Serves 20

Brandy Peppercorn Demi Glace, Brioche Rolls

Leg of Lamb | \$300

Serves 20

Roasted Red Pepper and Goat Cheese Stuffed, Brioche Rolls

Thyme Rubbed Turkey Breast | \$400

Serves 40

Dijon Mustard, Silver Dollar Rolls

Apple Cider Glazed Ham | \$400

Serves 40

Bourbon Grain Mustard, Brioche Rolls

Menu prices subject to a 23% taxable service charge and 6% sales tax.

## INTIMATE PLATED WEDDINGS

50 People or Less

- TWO HOUR OPEN BAR OR WINE SERVICE
- CHAMPAGNE TOAST
- 30 MINUTE HORS D'OEUVRE RECEPTION
- THREE COURSE PLATED DINNER, INCLUDING WEDDING CAKE

### HORS D'OEUVRES

*Choice of Three*

COLD

Grilled Rare Beef, Blue Cheese Aioli, Sourdough Toast Point

Manchego Cheese, Local Honey, Cornichon, Grilled Bread

Ahi Tuna, Wonton Crisp, Sriracha Aioli

Chicken and Pecan, Phyllo Cup

Charred Corn, Crab, Brioche Toast

### SALADS

*Choice of One*

Spring Salad, Heirloom Tomato, Cucumber, Julienne Carrots, House Made Croutons, Champagne Vinaigrette

1796 Wedge Salad, Bacon, Tomato, Pickled Red Onion, Bleu Cheese Dressing

Sweet Gem Lettuce, Strawberries, Watermelon Radish, Bolton Feta Cheese, Balsamic Vinaigrette

Traditional Caesar Salad, House Made Croutons, Shaved Parmesan, Caesar Dressing

### ENTREES

*Select Two Dishes to Pair*

Pan Seared 8 oz Filet, Bordelaise Sauce

Center Cut Pork Chop, Cider Brined, Apple Brandy Demi Glace

Frenched Chicken Breast, Tarragon Demi

Seared Maple Leaf Farms Duck Breast, Citrus Glaze

Macadamia Crusted Sea Bass, Pasilla Beurre Blanc

### DESSERTS

Customized Wedding Cake, Flavors and Style Created by Omni Bedford Springs Resort

*\$150 per person*

*Menu prices subject to a 23% taxable service charge and 6% sales tax.*

16





## WEDDING CAKES

Your cake is included in the cost of the menu and prepared by our passionate Pastry Chef. Cutting and service of your cake are also included. Additional charges may apply based on detail, design, and size of cake selected.

### CAKE FLAVORS

Chocolate Sponge  
Vanilla Sponge  
Almond Sponge  
Red Velvet  
Pumpkin  
Carrot  
Coconut  
Lemon Chiffon

### CAKE FILLINGS

White Chocolate Mousse  
Chocolate Mousse  
Raspberry Marmalade  
Strawberry Marmalade  
Dulce De Leche  
Cream Cheese Filling  
Peanut Butter Filling  
Chocolate Ganache  
Lemon Curd

### SPECIALTY CAKES

White Chocolate Raspberry  
Vanilla Sponge, Raspberry Marmalade, White Chocolate Mousse  
Chocolate Truffle  
Chocolate Sponge, Chocolate Mousse, Chocolate Ganache  
Classic Vanilla  
Vanilla Sponge, Vanilla Diplomat Cream  
Tropical  
Coconut Cake, Mango Preserves, Passion Fruit Mousse

### BUFFET DESSERT ENHANCEMENTS

Buffet Dessert Enhancements | \$24 per person  
Choice of Four

Eclairs, Cream Puffs, Macarons, Cheesecake Bites, Chocolate Tartlets, Raspberry Tartlets, Opera Cake, Flourless Chocolate Cake, Selection of Petite Fours, Baklava, Chocolate Covered Strawberries

Plated Dessert Enhancements | \$9 per person  
Choice of One

Chocolate Bombe, Strawberry Shortcake, Vanilla Bean Cheesecake with Fruit Topping, Tiramisu, Black Forest Marquise

*Menu prices subject to a 23% taxable service charge and 6% sales tax.*

## LATE NIGHT

### FLAT BREAD STATION

Buffalo Chicken, Bleu Cheese

Tomato, Basil, Olive Oil, Fresh Mozzarella

Prosciutto, Grapes, Goat Cheese

\$18 *per person*

### TATER TOTS

Chili, Cheese, Bacon, Green Onion, Sour Cream

\$12 *per person*

### BUFFALO CHICKEN BITES

Blue Cheese, Ranch Dressing, Carrots, Celery

\$15 *per person*

### MINI GRILLED CHEESE AND TOMATO SOUP SHOOTER

\$18 *per person*

### MINI CORNDOGS AND SLIDERS

House Made Beef Sliders, Cheddar Cheese Pickle, Garlic Aioli, Brown Mustard

\$19 *per person*

*Menu prices subject to a 23% taxable service charge and 6% sales tax.*





## REHEARSAL DINNER

There is no better backdrop for your occasion than the Omni Bedford Springs Resort. This incredible destination entices the senses, from rehearsal dinner and reception to the farewell breakfast. The resort's experienced event coordinators will take you through every step in the process and assure no detail is overlooked.

The rehearsal dinner is an intimate opportunity for the bride, groom, wedding party and family members to meet and mingle before the wedding day begins. All dinner buffets are served with freshly baked rolls, whipped butter, freshly brewed regular and decaffeinated coffee, and selection of premium teas. Plated dinner options are also available upon request.

### EISENHOWER BUFFET | \$68 per person

Minimum of 25 Guests

Local Field Greens, Lemon-Honey Dressing

Asparagus and Wild Mushroom Display

Spring Vegetable Pasta Salad

Local Cheese Display

Herb Roasted Rib Eye, Garlic Demi Glace

Roasted Chicken, Artichoke and Tomato Sauce

Striped Bass, Fry Salsa

Yukon Gold Roasted Potato

Seasonal Vegetable

Chocolate Truffle Cake, Maple Walnut Tart

Menu prices subject to a 23% taxable service charge and 6% sales tax. Surcharge of \$150 for groups under 25 guests.



### BUCHANAN | \$73 per person

Minimum of 25 Guests

Tossed Salad of Red Oak, Bibb, Curly Endive, Lemon-Thyme Vinaigrette

Antipasto Salad

Caprese Display

Basil-Pesto Hummus, Pita Chips

Herbes De Provence Roasted Tenderloin of Beef

Branzino

Picatta Chicken

Roasted Fingerling Potatoes

Ratatouille

Baklava, Mini Eclairs, Mini Cannoli

### BEDFORD FIRE PIT BBQ | \$70 per person

Minimum of 25 Guests

Tossed Salad of Red Romaine, Bibb, Frisee, Peppercorn Ranch, Citrus Vinaigrette

Macaroni Salad

Broccoli Slaw

Baked Potato Bar

Yuengling BBQ Beef Brisket

Mustard Honey Glazed Chicken

Molasses Baked Beans

Braised Tomato Collard Greens

Honey Cayenne Glazed Carrots

Cheddar Biscuits

Warm Apple Crisp, S'mores Tartlets

Menu prices subject to a 23% taxable service charge and 6% sales tax. Surcharge of \$150 for groups under 25 guests.





## FAREWELL BREAKFAST

Rise and shine! The morning after “i Do’s” is a great time to celebrate with your family and friends. All breakfasts are served with chilled fruit juices, freshly brewed regular and decaffeinated coffee, and selection of premium teas.

### THE SPRINGS | \$18 per person

Fresh Whole Fruit

Assorted Bagels, Cream Cheese, Butter, Local Preserves

Mini Croissants, Banana Bread, Blueberry Muffins

### FIRST LADIES | \$22 per person

Seasonal Sliced Fruit and Berries

Oatmeal Presentation with Dried Fruits, Nuts, Brown Sugar and PA Maple Syrup

Assorted Bagels, Cream Cheese, Butter, Preserves

Mini Croissants, Assorted Danish, Banana Bread

Breakfast Parfait with Granola, Small Diced Fruits and Berries

### THE HARDING | \$28 per person

Assortment of Whole Apples and Bananas

Sliced Cantaloupe, Honeydew, Season Berries

Assorted Bagels, Cream Cheese, Butter, Preserves

Mini Muffins, Danish

Assorted Cereals, Milk

Oatmeal, Raisins, Walnuts

Scrambled Eggs, Bacon, Sausage, Breakfast Potatoes

*Menu prices subject to a 23% taxable service charge and 6% sales tax. Surcharge of \$150 for groups under 25 guests.*

### THE POLK | \$27 per person

Assortment of Whole Apples and Pears

Sliced Pineapple, Citrus Supremes

Assorted Breakfast Breads

Assorted Mini Yogurts

Waffles and PA Maple Syrup

Scrambled Eggs, Tomato, Chive

Bacon, Sausage

Breakfast Potatoes

### THE TAFT | \$30 per person

Assortment of Whole Apples, Bananas, Oranges

Sliced Cantaloupe, Pineapple, Honeydew, Seasonal Berries

Assorted Danish, Banana Bread

Breakfast Parfait with Granola, Small Diced Fruits and Berries

Egg Scramble with Onions, Peppers, Spinach

Turkey Bacon, Chicken Apple Sausage

Breakfast Potatoes

Assorted Cereals, Milk

*Menu prices subject to a 23% taxable service charge and 6% sales tax. Surcharge of \$150 for groups under 25 guests.*





## BEVERAGES

The hosted bar package includes assorted domestic and specialty beers, house wines, soft drinks, fruit juices and bottled water.

### HOSTED PACKAGE BAR PRICING

Enhancement to rehearsal dinners or farewell breakfast.

	FIRST HOUR	SECOND HOUR	EACH ADDITIONAL HOUR
Bedford Springs Brands	\$20 per guest	\$16 per guest	\$14 per guest
Premium Brands	\$24 per guest	\$18 per guest	\$16 per guest
Super Premium Brands	\$30 per guest	\$20 per guest	\$18 per guest

*Package Bar is priced per person and includes assorted domestic & imported beer, house featured wine, cocktails, soft drinks, fruit juices and bottled water. Package Bar does not include tableside wine service. Package bar subject to 23% taxable service charge and 8% tax bartender charge "complimentary" for Package Bar.*



## BEVERAGE ENHANCEMENT ADD ONS

### BUILD YOUR OWN BLOODY MARY BAR

First 2 Hours | \$20 *per person*

Each Additional Hour | \$16 *per person*

Bartender Required | \$170 *per 2 hours*

#### Alcohol

Ketel One, Bulleit, Maker's Mark, Botanist Gin, Patron, Mezcal, Beer, Bacardi 8, Johnni Walker Black, Big Springs Infused-Vodka

#### Condiments

Celery, Bacon Strips, Pickle Spears, Lemons, Limes, Pearl Onions, Stuffed Olives (Blue Cheese, Pimento), Pitted Black Olives, Pepperoncini, Gherkins, Horseradish, Beef Jerky, Pickled Beans, Pickled Asparagus, Pickled Okra, Pickled Carrots, Jalapenos, Habaneros, Cucumber Slices, Cooked Shrimp, Cheese Squares, Pepperoni Sticks

#### Sauces/Salts and Powders

Old Bay, Garlic Powder, Celery Salt, Smoked Paprika, Pickle Juice, Freshly Ground Pepper, Himalayan Salt, Olive Juice, Clam Juice, Tabasco, Chaluhla, Frank's Red Hot, Louisiana Hot Sauce, Sriracha, Worcestershire, A-1, Demetri's, Season Salt, Dry Mustard, Green Tabasco

### BUILD YOUR OWN MIMOSA BAR

First 2 Hours | \$25 *per person*

Each Additional Hour | \$19 *per person*

Bartender Required | \$170 *per 2 hours*

#### Alcohol

Champagne, Prosecco, Patron, Chambord, Cognac, Coconut Rum

#### Condiments/Juices

Grapefruit Soda, Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice, Pomegranate Juice, Pink Lemonade, Raspberry, Blackberry Juice, Fresh Mint, Mango Puree, Pineapple Juice, Sorbet, Thyme, Maraschino Cherries, Pineapple Slices, Lemon, Coarse Salt

### CONSUMPTION BASED ADDITIONS

Bloody Mary with Celery, Tobasco, Pepper, Olives | \$14 *per person*

Mimosa with Raspberry Garnish | \$12 *per person*

Bellini | \$12 *per person*

*Menu prices subject to a 23% taxable service charge and 6% sales tax.*



### BUILD YOUR OWN MARGARITA BAR

First 2 Hours | \$30 *per person*

Each Additional Hour | \$20 *per person*

Bartender Required | \$170 *per 2 hours*

#### Alcohol

Patron/Silver, Casa Noble, Cuervo, 1800, Hornitos Black Barrel, Avion, Tantejo Jalapeno, Grand Marnier, Triple Sec, Pomegranate Liqueur, Maker's Mark, Chambord, Moonshine, Mezcal

#### Condiments/Salts/Juices

Agave Syrup, Lime Juice, Mango Puree, Prickly Pear Syrup, Jalapeno, Pomegranate Juice, Charred Oranges, Pink Salt, Coarse Salt, Sime Powder, Serrano Pepper, Lavender Simple Syrup, Dried Lavender, Cucumbers, Chipotle Powder, Jalapeno, Watermelon

### BUILD YOUR OWN MANHATTAN / OLD FASHIONED BAR

First 2 Hours | \$35 *per person*

Each Additional Hour | \$25 *per person*

Bartender Required | \$170 *per 2 hours*

#### Alcohol

Maker's Mark, Jim Beam, Woodford Reserve, Basil Hayden, Jameson, Red Breast 12, Johnnie Walker Black, Wagle Rye, Wagle Bourbon, Baker's, Whistle Pig Rye, Dickel Rye, Sour Apple

#### Condiments

Simple Syrup, Sugar Cube, Brown Sugar Cube, Orange Wheels, Luxardo Cherries, Club Soda, Angostura Bitters, Cherry Bitters, Peychaud's Bitters, Dolin Rouge

### BUILD YOUR OWN MARTINI / RICKEY BAR

First 2 Hours | \$35 *per person*

Each Additional Hour | \$25 *per person*

Bartender Required | \$170 *per 2 hours*

#### Alcohol

Absolut Lime, Absolut Vanilla, Grey Goose La Poire, Grey Goose La Vanilla, Godiva, Creme de Cacao, Bombay, Knob Creek, Woodford Reserve, Patron Silver, Avion Silver, Bacardi 8, Captain Morgan, Cruzan Light, Johnnie Walker Black

#### Condiments

Pear, Lime Juice, Sugar, Angostura Bitters, Mineral Water, Half and Half, Chocolate Shavings, Chocolate Syrup, Dolin Dry Vermouth, Lemon Twists, Olives, Olive Brine, Club Soda, Lime Wedges, Salt for Rim

*Menu prices subject to a 23% taxable service charge and 6% sales tax.*





## DETAILS

### MENU TASTING

Once an agreement has been signed, we will be delighted to set up a complimentary menu tastings for four guests. Additional guests or food items are welcome at a charge of \$50.00 per person or the cost of additional food tasted. Your special events manager will assist with menu items and guidelines. No credits, transfers or financial reductions will be given in place of a tasting.

### LINEN AND SEATING

Omni Bedford Springs Resort and Spa provides standard white floor length linens for all tables, white napkins, and a variety of overlay options. Also included is the dance floor, 60" round tables, banquet chairs, a resort bar, china, flatware and stemware. Upgraded linens and napkins are available at an additional cost. Please consult your catering manager for details

### AMENITIES AND WELCOME GIFT BAGS

A \$1 fee will apply for each gift bag handed out at guest check-in. A \$3.50 fee will apply for each gift bag delivered to guest rooms.

## PARKING

Valet is complimentary for day guests. There is an overnight parking charge for guests staying at the resort already included in their individual guest room reservations through the resort service charge.

## ROOM BLOCK

Contract a minimum of (10) guest rooms for a single night and receive a set discounted rate for your guests. With a guest room block you will be responsible for 90% of the contracted rooms to book. Or, receive a percentage off of the best available room rate at the time of booking. Rate is subject to availability. No contract required and no minimum number of guest rooms.

## SERVICE CHARGES

A taxable 23% service charge will be added to all food and beverage charges. Current Pennsylvania sales tax (6%) will be added to the total.

## LABOR CHARGES

Bartender fee | 100 per bartender, per hour

Chef attendant fee | 150 per chef attendant for up to three hours





## SPRINGS ETERNAL SPA SPA PACKAGES

### ULTIMATE NUPTIAL PACKAGE

Prepare your mind and body for a sensational array of services that will leave you feeling pampered and relaxed before you walk down the aisle. Includes: a 50 minute Sugar Maple Glow, 80 minute Springs Eternal Therapeutic Massage, Springs Eternal Luxury Spa Pedicure, Springs Eternal Luxury Spa Manicure

### COUNTDOWN TO “I DO” PACKAGE

This package is perfect for the soon-to-be married couple who needs some quick pampering before the big day. Includes: a 30 minute Springs Eternal Express Manicure, 30 minute Springs Eternal Express Pedicure, 20 minute Customized Massage

### GENTLEMEN’S PACKAGE

The Spa’s most popular services for men are offered in one package, beginning with a healing therapeutic massage followed by a deep pore cleansing facial and pedicure. Includes: a 50 minute Eternal Therapeutic Massage, 50 minute Gentleman’s Cure Facial and 50 minute Gentlemen’s Pedicure

### HAIR AND MAKEUP SERVICES

#### Ladies Cut and Style

Sit back and relax while your locks are lathered by our stylists in a rich shampoo and conditioner. Followed by a professional cut and style, you’re sure to feel renewed.

#### Gentleman’s Cut and Style

Whether you’re looking for a new style or just a trim, you’ll be in good hands.

#### Blow Dry and Style

Enjoy a refreshing wash followed by a professional styling using our top of the line hair care products.

#### Up-Do

Perfect for bridal parties or special events, allow our experts to interpret your style.

Whether your bridal party is large or small, treat yourselves to a day of pampering and relaxation in our Salon as our professional stylists tend to your hair and makeup needs.

- Bridal Offerings:
  - Bridal Hair Consultation
  - Bridal Hair
  - Bridal Makeup Consultation

Please refer to spa menu for pricing.

## THE OLD COURSE

Our remarkable Old Course spans the work of three golf architectural masters—Donald Ross, Spencer Oldham, and A.W. Tillinghast. A round of golf on these historically significant tees is a must-play for golf enthusiasts of all levels.

### TEE TIMES

Your wedding planner may assist you with reserving tee times for a golf outing on the weekend of your wedding. Discounted rates for golf outings are based off of availability, dates, and number of tee times reserved.

### PRO SHOP

The Pro Shop offers a complete line of men’s and women’s golf attire as well as all the equipment you need. We offer Taylor Made Golf Clubs for sale as well as daily rental.

### RESORT GOLF ATTIRE

We ask that all our players adhere to our golf attire guidelines. Gentlemen must wear long slacks or knee-length shorts and a collared or mock neck golf shirt. Ladies may wear slacks, skirts, skorts or shorts. Please no shorter than just above the knee. Ladies’ shirts must have a collar or sleeves, but may not lack both. Please, no T-shirts, tank tops, denim, bathing suits or tube tops permitted. We appreciate your cooperation.





CALL TODAY TO SPEAK WITH A WEDDING SPECIALIST.

OMNI BEDFORD SPRINGS RESORT • 814-623-8100

[OMNIHOTELS.COM/BEDFORD](https://www.omnihotels.com/bedford)

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