

A photograph of a long table set for an event, likely a wedding or formal dinner. The table is covered with white linens and set with glassware, plates, and folded napkins. Several large, colorful floral centerpieces are placed along the table, featuring a mix of orange, pink, and purple flowers. The background is softly blurred, showing more of the event space and greenery.

# Event Menus

OMNI BEDFORD SPRINGS RESORT & SPA  
EVENT MENUS



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-  Vegetarian
-  Vegan
-  Gluten-Friendly
-  Dairy-Free
-  Contains Nuts

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change without notice.





# CONTINENTAL BREAKFAST

Continental breakfasts are served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and assorted juices. Prices are based on a minimum of 10 guests and a maximum service time of 1 hour.

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change without notice.

## FARMHOUSE CONTINENTAL

medley of seasonal fruits and berries df gf vg

low-fat yogurt and house-made granola nv

assorted cereals and milk v

assorted breakfast pastries v

pennsylvania dutch caramel pecan sticky buns nv

30 per person

## CLASSIC CONTINENTAL

assorted breakfast cereals and milk v

low-fat yogurt and house-made granola nv

fresh seasonal fruit and berries df gf vg

oatmeal, dried cranberries, cherries, blueberries,  
toasted walnuts, pecans, brown sugar ndf vg

assorted breakfast pastries v

new york-style bagels, everything bagels, assorted  
cream cheeses, whipped butter and preserves v

34 per person



# BREAKFAST HANDHELDS

Sandwiches are priced individually. Minimum order of five of each type.

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change without notice.

## BREAKFAST HANDHELDS

### SPIRAL HAM AND CHEDDAR BISCUIT

herbed whipped butter

10 each | minimum five

### STEAK AND EGG WRAP

grilled sirloin, steakhouse cheddar, cage-free eggs

10 each | minimum five

### APPALACHIAN BREAKFAST SANDWICH

scrambled egg, applewood-smoked bacon, van grouw  
cheddar, coal cracker sauce on english muffin

10 each | minimum five

### CROISSANT BREAKFAST SANDWICH

scrambled eggs, sausage, cheddar

10 each | minimum five



# BOXED BREAKFAST

Boxed breakfasts include a bottle of orange juice, a cup of fruit and berries, a breakfast muffin and freshly brewed Stance regular and decaffeinated coffee to go. Pricing is based on a minimum of 10 boxed breakfasts. Minimum order of 5 per sandwich.

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change without notice.

## BOXED BREAKFASTS

all items are wrapped individually

choose one | 38 per person

choose two | 40 per person

choose three | 42 per person

### SPIRAL HAM & CHEDDAR BISCUIT

herbed whipped butter

### STEAK & EGG WRAP

grilled sirloin, steakhouse cheddar, cage-free eggs

### APPALACHIAN BREAKFAST SANDWICH

scrambled eggs, applewood-smoked bacon, van grouw cheddar cheese, coal cracker sauce on english muffin

### CROISSANT BREAKFAST SANDWICH

scrambled eggs, sausage, cheddar





# PLATED BREAKFAST

Plated breakfasts are based on a minimum of 10 guests and are served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas, freshly squeezed orange juice and shared a plate of breakfast pastries. Groups may order up to three entrées. Counts for each entrée are required 72 hours (not including weekends and holidays) prior to the function. Clients to provide entrée cards. All meals charged at the highest entrée price.

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## PLATED BREAKFAST

### STARTERS | CHOOSE ONE

seasonal fruits & berries, toasted coconut

panna cotta 🍷

fresh berries & yogurt, passion fruit sauce 🍷 🍷

grapefruit sections, anise sabayon 🍷 🍷

### ENTRÉES | CHOOSE ONE

scrambled eggs, maple sausage,  
cheddar | 33 per person

steak & eggs, petite hotel tenderloins, scrambled  
eggs | 38 per person

avocado toast, gravlax, poached egg, tomato, red  
onion, capers on brioche 🍷 | 38 per person

### ACCOMPANIMENTS CHOOSE ONE

skillet breakfast potatoes, tomatoes,  
asparagus 🍷 🍷 🍷

roasted fingerling potatoes 🍷 🍷 🍷

crispy hashbrowns 🍷 🍷 🍷



# BREAKFAST BUFFET

Buffet breakfasts are served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and assorted juices. Prices are based on a minimum of 25 guests and a maximum service time of 1.5 hours.

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change without notice.

## TRADITIONAL BREAKFAST

seasonal fruit and berries **df gf vg**

low-fat yogurt **gf v**

oatmeal, dried cranberries, cherries, blueberries,  
toasted walnuts, pecans, brown sugar **n df vg**

home-fried potatoes **df vg**

scrambled cage-free eggs **df v**

pan-seared country sausage **df gf**

applewood-smoked bacon **df gf**

assorted breakfast pastries **v**

## ACCOMPANIMENTS CHOOSE ONE

pancakes, warm pennsylvania maple syrup **v**

french toast, warm pennsylvania maple syrup **v**

ricotta-stuffed crêpes, mixed berry sauce **v**

waffles, berries, warm pennsylvania maple syrup **v**

40 per person

## BEDFORD BREAKFAST

seasonal fruit and berries **df gf vg**

low-fat yogurt **gf v**

smoked salmon, bagels, cream cheese, chopped  
eggs, red onions, tomatoes, capers

spinach frittatas | swiss cheese **gf v**

cinnamon brioche french toast, apple & raisin  
compote, warm pennsylvania maple syrup,  
whipped butter **v**

applewood-smoked bacon **df gf**

country link sausage **df gf**

home-fried potatoes **df vg**

assorted breakfast pastries, house-made muffins,  
whipped butter, preserves

45 per person





# BRUNCH BUFFET

Brunch is served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and assorted juices. Prices are based on a minimum of 35 guests and a maximum service time of 1.5 hours.

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change without notice.

## RENOWNED BRUNCH

asparagus salad | tomatoes, eggs and capers   



spinach & goat cheese salad | strawberries, pecans, berry vinaigrette  

display of fruit, antipasti, local & imported cheeses

yogurt parfaits  

rosemary roasted fingerling potatoes   

scrambled cage-free eggs  

pan-seared country sausage  

applewood-smoked bacon  

assorted breakfast pastries 

petite breakfast steaks  

frittata | potato, spinach, artichoke, feta  


smoked salmon, bagels, cream cheese, chopped eggs, red onions, tomatoes, capers

seasonal vegetables   

pastry chef's selection of assorted desserts

## ACCOMPANIMENTS CHOOSE ONE

pancakes, warm pennsylvania maple syrup 

waffles berries, warm pennsylvania maple syrup 

french toast, warm pennsylvania maple syrup 

ricotta-stuffed crêpes, mixed berry sauce 

56 per person





# BREAKFAST ENHANCEMENTS

Only available in conjunction with breakfast or brunch buffets. Prepared-to-Order Omelet Station requires attendant at 195 per 75 guests.

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## BREAKFAST MEATS

turkey bacon 

apple chicken sausage 

maple & blueberry sausage 

as substitution | 5 per person

as addition | 8 per person

## EGGS

egg whites 

vegan eggs 

as substitution | 3 per person

as addition | 5 per person

## HOT CEREALS

steel-cut oats 

cheddar grits 

cream of wheat 

as substitution | 5 per person

as addition | 8 per person

## FRESHLY BAKED APPALACHIAN BISCUITS

sausage gravy

7 per person

## FRITTATA

roasted tomatoes, spinach, chèvre, italian parsley 


9 per person

## CINNAMON BRIOCHE FRENCH TOAST

apple & raisin compote, warm pennsylvania  
maple syrup 

9 per person

## BELGIAN WAFFLE BAR

fruit, berries, maple syrup, assorted compotes,  
flavored whipped butters, crème chantilly 

14 per person

## EGGS BENEDICT

english muffin, canadian bacon, poached egg,  
hollandaise sauce

17 per person

## PREPARED-TO-ORDER OMELET STATION

applewood-smoked bacon, pennsylvania ham,  
country sausage, caramelized onions, peppers, local  
mushrooms, vine-ripened tomatoes, baby spinach,  
feta, chèvre & cheddar cheeses





















17 per person | attendant required



# TREATS AND CRAVINGS

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change.

## MORNING MUNCHIES

- whole fresh fruit    | 3 each
- house-made granola  | 20 per pound
- seasonal sliced fruit & berries    | 9 per person
- assorted breakfast pastries  | 45 per dozen
- assorted mini muffins  | 29 per dozen
- pennsylvania dutch caramel & pecan sticky buns  | 49 per dozen
- assorted scones  | 39 per dozen
- assorted bagels and cream cheese  | 45 per dozen
- smoked salmon, bagels, red onions, chopped egg, tomatoes, capers, cream cheese | 19 per person  
10 guests minimum
- assorted croissants  | 49 per dozen
- chef's selection of banana or zucchini breakfast bread  | 32 per loaf
- hard-boiled eggs    | 26 per dozen
- cheese blintzes, assorted fruit toppings  | 42 per dozen
- individual fruit yogurts   | 5 each

## AFTERNOON DELIGHTS

- assorted cookies  | 44 per dozen
- brownies and lemon bars  | 37 per dozen
- assorted mini cupcakes  | 36 per dozen
- dark chocolate-dipped strawberries   | 48 per dozen
- assorted candy bars | 3.5 each
- granola bars | 3.5 each
- single-serve bags of chips or pretzels  | 3.5 each
- kate's real food® bars   | 6.5 each
- single-serve bags of gourmet popcorn  | 4.5 each
- warm soft pretzels, assortment of gourmet mustards   | 54 per dozen
- fancy mixed nuts    | 38 per pound
- onion dip, potato chips  | 22 per quart
- salsa, tortilla chips   | 22 per quart
- buffalo chicken dip, tortilla chips and carrots  | 120 per pan | serves up to 35
- chesapeake bay blue crab dip, pita chips | 250 per pan | serves up to 35








# THEMED BREAKS



Breaks are served with freshly brewed Stance regular and decaffeinated coffee, and assorted Numi hot teas. Prices are based on a minimum of 10 guests and a maximum service time of 30 minutes.

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## ETERNAL SPRING BREAK

fresh whole apples   

mini pretzel twists 

build-your-own trail mix | mixed nuts, sun-dried apricots, cranberries, cherries, granola, banana chips, m&ms® , raisins, pumpkin seeds  

24 per person

## SULPHUR SPRING BREAK

mediterranean marinated olives, hummus, marinated artichokes, brie cheese-stuffed peppadews, grilled pita chips, cured meats, assorted cheeses

29 per person

## SWEET SPRING BREAK

house-popped popcorn, jelly belly® jelly beans, assorted cookies, bagged pretzels

20 per person

## IRON SPRING BREAK

fresh fruit, yogurt sauce  


house-made granola  

yogurt-covered raisins  

blueberry smoothies  


22 per person

## MAGNESIA SPRING BREAK

double-chocolate chunk cookies, rockslide brownies, assorted chocolate truffles, chocolate-covered strawberries, chocolate chip banana bread 

29 per person

## BLACK SPRING BREAK

donut holes, cinnamon sugar, caramel sauce and chocolate fudge sauce 

mini cupcakes 

22 per person







# PLATED LUNCHES

Plated lunches are based on a minimum of 10 guests and are served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and freshly brewed iced tea. Groups may order up to three entrées. Counts for each entrée are required 72 hours (not including weekends and holidays) prior to the function. Client to provide entrée cards. All meals charged at the highest entrée price.

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## ENTRÉES | CHOOSE ONE

### CHICKEN COBB

romaine, eggs, tomatoes, applewood-smoked bacon, avocado, blue cheese, crispy shallots, creamy lemon vinaigrette


45 per person

### NINE-SPICE PORK TENDERLOIN

creamy grits, mustard greens, roasted mushrooms, barbecue pork jus 

49 per person

### PAN-ROASTED BRANZINO

marinated artichokes, roasted tomatoes, potato confit, grilled broccolini, caper & lemon butter 


54 per person

### MAPLE & SHALLOT ROASTED SALMON

roasted sweet potatoes, seasonal vegetables  



59 per person

### PORTER-BRAISED SHORT RIB

parmesan & herb polenta, olive oil-poached tomatoes, seasonal vegetables 

57 per person

### PETITE FILET OF ANGUS BEEF

cooked a la plancha, mushroom sauce, rosemary roasted potatoes, seasonal vegetable  


89 per person

### ROASTED AIRLINE BREAST OF CHICKEN

saffron butter sauce, orzo, seasonal vegetable

46 per person

### VEGETABLE NAPOLEON

sauce pomodoro  

45 per person





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## STARTERS | CHOOSE ONE



### BABY ICEBERG WEDGE SALAD

tomatoes, shaved red onions, chives, point Reyes blue cheese dressing  


### GARDEN GREENS

black beans, corn, sharp cheddar, cornmeal croutons, lemon & honey vinaigrette  

### HOUSE SALAD

carrot curls, radish, tomato, cucumber, house balsamic vinaigrette  


### GOAT CHEESE SALAD

baby greens, crumbled chèvre, strawberries, pumpkin seeds, grilled baguette, sherry vinaigrette 

### POTATO LEEK SOUP


spiced pumpkin seeds  

### BURRATA PANZANELLA

wild arugula, frisée, peppadews, cherry tomatoes, cucumber, focaccia croutons, fresh mozzarella, basil pesto, sherry vinaigrette 

5 additional per person

### SWEET CORN & BLUE CRAB CHOWDER

herb oil 

6 additional per person

## DESSERTS | CHOOSE ONE



### CHEESECAKE

fruit compote, chantilly cream  

### STRAWBERRY SHORTCAKE

vanilla chantilly 

### CARAMEL PEANUT TART

salted peanuts, caramel sauce, chocolate ganache  

### CHOCOLATE MOUSSE CAKE

fresh seasonal berries 

### TIRAMISU

coffee, mascarpone, cocoa, ladyfingers 

### BEDFORD COUNTY APPLE TART

crème fraîche 




# LUNCH BUFFETS



All buffets are served with freshly brewed Stance regular and decaffeinated coffee, assorted hot Numi teas and freshly brewed iced tea. Prices are based on 1.5 hours of continuous service. All lunch buffets, excluding daily lunch buffet, are based on a minimum of 25 guests.

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## SPRING DELI BUFFET

mixed greens salad, two house-made dressings 

creamy pasta salad 

display of deli meats | sliced ham, turkey,  
roast beef, salami  

deli cheese tray | sliced cheddar, swiss, provolone 

garnish tray | leaf lettuce, tomatoes, red onion,  
pickles, pepperoncini  

basket of assorted deli breads 

assorted condiments

freshly fried potato chips  

house-baked cookies

## COMPOSED SALAD CHOOSE ONE

egg salad  

chicken salad 

tuna salad 

44 per person

## ALLEGHENY MOUNTAIN BUFFET



mixed greens salad, two house-made dressings 

dutch-style potato salad  

chicken breast marinated with thyme & lemon  

quarter-pound all-beef hot dogs, sirloin burger  
patties, sautéed mushrooms & onions

deli cheese tray | sliced cheddar, swiss, provolone  

garnish tray | leaf lettuce, tomatoes, red onion,  
pickles, pepperoncini  

assortment of buns and condiments

freshly fried potato chips  

house-baked cookies & brownies

47 per person





# LUNCH BUFFETS

All buffets are served with freshly brewed Stance regular and decaffeinated coffee, assorted hot Numi teas and classic iced tea. Prices are based on up to 1.5 hours of continuous service. All lunch buffets, excluding daily lunch buffet, are based on a minimum of 25 guests.

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## MASON-DIXON

### SOUTHERN-STYLE

country-style potato salad, grain mustard **gf** **v**  
mixed greens salad | mint & watermelon salad **gf** **v**  
fried chicken **df**  
sliced smoked brisket **df**  
pimento mac & cheese **v**  
slow-cooked baked beans **df** **gf** **v**  
corn on the cob **df** **gf** **vg**  
mango mousse | lemon cream cake **v**  
57 per person

### NORTHERN-STYLE

maple potato salad | coleslaw **gf** **v**  
mixed greens salad **df** **gf** **vg**  
yankee pot roast **df** **gf**  
salmon with peas **df** **gf**  
savory noodle kugel **df**  
boston baked beans **vg**  
succotash **df** **gf** **vg**  
berry cobbler | bedford county apple pie **v**  
57 per person






# LUNCH BUFFETS

All buffets are served with freshly brewed Stance regular and decaffeinated coffee, assorted hot Numi teas and classic iced tea. Prices are based on up to 1.5 hours of continuous service. All lunch buffets, excluding daily lunch buffet, are based on a minimum of 25 guests.

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## SPANISH COLONIAL

mixed greens salad | roasted jalapeño ranch  

caesar salad 

carne asada  

chicken fajitas | bell pepper, red onion  

spanish rice | refried beans   

calabacitas   

yellow corn tortilla chips | flour tortillas  



condiments | shredded lettuce, diced tomatoes, onions, jalapeños, cheddar, queso blanco, housemade salsa, lime crema



tres leches cake | churros with chocolate & caramel sauces



57 per person

## TRANSATLANTIC

seasonally inspired soup of the day

roasted butternut squash salad | fresh mozzarella, arugula, watercress, olive oil, balsamic, basil leaves  


cavatappi pasta salad | sun-dried tomatoes, kalamata olives, peppadews, herbed red wine viniagrette  

chilled beef tenderloin, imported prosciutto, soppressata, capicola, roasted turkey breast  

cheddar, provolone & gruyère cheeses  

condiments | leaf lettuce, sliced tomatoes, dill pickles, sliced red onions, dijon mustard, horseradish, mayonnaise

rustic baguettes and yeast rolls | kettle chips  

bedford county apple crumble cake | dark chocolate mousse 

67 per person



# BOXED LUNCHES

All boxed lunches include entrée, side, bottle of Pure Life water, whole fruit, potato chips and freshly baked cookies. Prices are based on a minimum of 10 boxed lunches. Minimum order of 5 of each entrée.

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## SANDWICHES & SALADS

### HAM & CHEESE

shaved virginia ham, five-year cheddar, bibb lettuce, tomatoes on a brioche

### TURKEY CLUB

gruyère, applewood-smoked bacon, chive mayonnaise, bibb lettuce, tomato on wheat berry bread

### PHILLY HOAGIE

capicola, prosciutto, salami, provolone, hot pepper relish on baguette

### VEGETABLE PITA

grilled vegetables, brie, green apple, honey mustard mayonnaise on a pita

### ROASTED BEEF

gruyère, bibb lettuce, tomato, creamy horseradish, on a kaiser roll

### GARDENER WRAP

herbed boursin, roasted garlic, grilled vegetables, arugula, shaved parmesan, balsamic reduction

### CHEF'S SALAD

grilled chicken, baby greens, carrots, tomatoes, cucumbers, egg, applewood-smoked bacon, shredded cheese, herbed vinaigrette

## SIDES | CHOOSE ONE

### PENNSYLVANIA POTATO SALAD

maple & cider vinaigrette dressing

### CAVATAPPI PASTA SALAD

sun-dried tomatoes, kalamata olives, peppadews, herbed red wine vinaigrette

### CREAMY MACARONI SALAD

peppadews, red onion, chervil

### RED PEPPER HUMMUS

grilled pita chips

choose one | 41 per person

choose two | 43 per person

choose three | 45 per person

choose four or more | 46 per person






# DAILY LUNCH BUFFET

The daily lunch buffet is based on a minimum of 10 guests for up to 1.5 hours of service. Served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and iced tea.

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## MONDAY & THURSDAY

seasonally inspired soup of the day

caesar salad 

roast beef sliders, provolone cheese

focaccia pizza | bbq brisket, smoked gouda, scallions, cilantro

italian cold-cut sliders | shaved parma ham, capicola, genoa salami, rustic baguette 



lemon cream cake 

chocolate mousse  

40 per person

## TUESDAY, FRIDAY & SUNDAY

seasonally inspired soup of the day


mixed greens salad, tomato, cucumber, carrots, red onion, ranch & vinaigrette dressings  

vegetable quiche  

focaccia pizza | tomato, basil, mozzarella 

hawaiian roll-ups | ham, swiss cheese, pineapple, hoisin


bourbon pecan tartlets  

mini strawberry cream pies 


40 per person


## WEDNESDAY & SATURDAY

seasonally inspired soup of the day

un-wedge salad | iceberg lettuce, candied pecans, blue cheese, applewood-smoked bacon bits and peppercorn ranch dressing 

assorted gourmet grilled cheese sandwiches 

grilled chicken breast, baby lettuce, pesto aioli on focaccia 

gardener wrap | herbed boursin, roasted garlic, grilled vegetables, arugula, shaved parmesan, balsamic reduction 

house-baked cookies & brownies 

40 per person



# PLATED DINNERS

Plated dinners are based on a minimum of 10 guests and are served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and iced tea. Entrées are accompanied by Chef's choice appropriate starch and seasonal vegetables. Groups may order up to three entrées. Counts for each entrée are required 72 hours (not including weekends and holidays) prior to the function. Client to provide entrée cards. All meals charged at the highest entrée price.

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## STARTERS | CHOOSE ONE


### BUTTERNUT SQUASH BISQUE

toasted pumpkin seeds  



### LOCAL WILD MUSHROOM CREAM

sherry, chives 

### HOUSE SALAD

carrot curls, radish, tomato, cucumber, croutons,  
house balsamic vinaigrette  


### MIXED GREEN SALAD

shaved fennel, julienned green apples, candied  
pecans, crumbled blue cheese, lemon champagne  
vinaigrette  



### CAESAR SALAD

romaine hearts, parmesan cheese, house-made  
herbed croutons, lemon wedge, classic caesar  
dressing

### CLASSIC STEAKHOUSE WEDGE

applewood-smoked bacon crumble, tomato, blue  
cheese dressing 

### BABY SPINACH SALAD

herbed chèvre, toasted pumpkin seeds, strawberries,  
raspberry champagne vinaigrette  

## STARTER ENHANCEMENTS

### JUMBO PRAWNS

mango horseradish  

19 per person

### CHESAPEAKE BAY CRAB CAKES

remoulade sauce

19 per person

### SMOKED DUCK QUESADILLAS

tomato salsa, buttermilk chive sauce

16 per person

### HOUSE-CURED GRAVLAX

dill crème fraîche 

16 per person

### GARDEN GAZPACHO

ancho crostini  


12 per person

### CAPRESE SALAD

heirloom tomato, fresh mozzarella, mixed greens,  
basil balsamic vinaigrette 

9 additional per person

### BABY FRISÉE SALAD

marinated artichoke, feta, peppadews, cured olives,  
banyuls vinaigrette 

5 additional per person





# PLATED DINNERS

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## ENTRÉES

### ROASTED HALF CHICKEN

charred scallion pan jus  

69 per person

### PAN-SEARED FRENCHED CHICKEN BREAST

sundreams farms mushroom ragout 



66 per person

### CABERNET-BRAISED BEEF SHORT RIBS

smoked cheddar, hominy grits, market vegetables 

94 per person

### GRILLED FILET OF BEEF

sauce chasseur  

99 per person

### PRIME RIB OF BEEF

jus lié  

90 per person

### CENTER-CUT PORK CHOP

honeycrisp apple, tait farms shrub gastrique  

74 per person

### PAN-SEARED ATLANTIC SALMON

carrot & ginger sauce  

84 per person

### ROASTED BREAST OF DUCK

tait farms tart cherry compote  

84 per person

### RACK OF LAMB

mint & balsamic demi-glace  

86 per person

### ROASTED PHEASANT

rosemary pan jus  




99 per person

### CHEESE TORTELLINI

mushrooms, asparagus, spinach, preserved lemon, 




62 per person

### CURRIED VEGETABLES

basmati rice, nuts, dried fruit   


63 per person

### BAKED ZUCCHINI

stuffed with plant-based italian sausage, garlic confit, roasted tomatoes, basil, vegan mozzarella   

66 per person

### GNOCCHI

roasted tomatoes, artichoke hearts, olives, feta, garlic, lemon olive oil 

66 per person





# PLATED DINNERS

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## DUO ENTRÉES | CHOOSE TWO TO PAIR


### ROASTED CHICKEN BREAST

rosemary & lemon pan jus  

### SHRIMP

citrus butter 

### SLICED ROASTED TENDERLOIN OF BEEF

truffle demi-glaze  

### SALMON FILLET

orange & saffron butter 

106 per person

## DESSERTS | CHOOSE ONE

### STRAWBERRY SHORTCAKE

strawberry coulis, crème chantilly 

### BEDFORD COUNTY APPLE TART

crème fraîche 

### VANILLA BEAN CHEESECAKE

raspberry coulis  

### TIRAMISU

chocolate sauce, crème chantilly 

### PASSION FRUIT TART

white chocolate mousse 

### CHOCOLATE MOUSSE CAKE

crème chantilly, blackberry compote 

### CARROT CAKE

cream cheese frosting 

### OPERA TORTE

almond sponge cake, coffee syrup, ganache, french buttercream  

6 additional per person

### RASPBERRY MILLE-FEUILLE

puff pastry, raspberry mousse 

6 additional per person

### CRÈME BRÛLÉE

vanilla bean custard  

6 additional per person

### FLOURLESS CHOCOLATE CAKE

berry coulis  

6 additional per person



# DINNER BUFFETS

All buffet dinners are based on a minimum of 25 guests and are served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and freshly brewed iced tea. Prices are based on 1.5 hours of continuous service.

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change without notice.


## OLDHAM'S BARBECUE

mixed greens | ranch & vinaigrette dressings 

creamy dill potato salad 

grilled ny strip steaks, beef au jus  

pan-seared redfish | fried green tomatoes,  
creole mustard sauce

grilled chicken breast, tomato beurre blanc 

appalachian baked beans  

seasonal vegetables   

baked cheddar cornbread 

assorted seasonal pies

**88 per person**



## TILLINGHAST'S BANQUET


mixed greens salad | ranch & vinaigrette  
dressings 

creamy penne pasta salad 

sliced fruit & seasonal berries   

pan-seared salmon | herb crust, saffron & orange  
beurre blanc

roasted cornish game hen | local mushrooms,  
pan jus  

sliced london broil | braised cipollini onions, 1796  
steak sauce 


rosemary red potatoes | seasonal vegetables   

strawberry shortcake | cheesecake 


**81 per person**

## ROSS'S FEAST

mixed greens | ranch & vinaigrette dressings 

imported & domestic cheese tray | gourmet crackers,  
tait farms preserves 

grilled salmon, braeburn apple chutney  

roasted chicken breast | roasted butternut squash &  
heirloom cherry tomato jubilee 

sliced pork loin, tarragon & mustard cream 

wild & white rice pilaf   

seasonal vegetables   

apple & hazelnut spice cake 

flourless chocolate cake

**91 per person**






















# DINNER BUFFETS













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## PACIFIC JOURNEY

vegetable spring rolls    
fruit salad, mango dressing    
thai noodle & vegetable salad, peanut dressing     
baby green salad, miso vinaigrette     
char siu ribs    
malaysian chicken, spicy coconut sauce    
garlic honey prawns    
steamed basmati rice | stir-fried vegetables     
assorted fruit tarts | coconut pineapple cake  
83 per person

## ITALIAN TRAVELER

caesar salad   
caprese salad | heirloom tomatoes, mozzarella, basil, balsamic reduction    
antipasti platter | olives, marinated vegetables, cured meats, assorted condiments  
chicken marsala   
pork saltimbocca | prosciutto, sage, provolone   
penne marinara     
seasonal vegetables     
tiramisu   
cannoli  
72 per person






# HORS D'OEUVRES



Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change.

## COLD

fire-roasted corn & chèvre tartine  | 65 per dozen

fresh pesto ricotta, peppadew & caperberry  
bruschetta  | 60 per dozen

rare beef canapé | roasted shallot aioli, manchego  
cheese | 60 per dozen


prosciutto-wrapped  
hearts of palm   | 70 per dozen

smoked trout éclair with horseradish | 80 per dozen

lobster deviled eggs, caviar,  
tarragon  | 80 per dozen

mini shrimp cocktail   | 75 per dozen

blue crab & brie-stuffed peppadew  | 80 per dozen

ahi tuna poke, wonton crisp, wakame,  
wasabi  | 75 per person



smoked salmon & caviar,  
pumpnickel  | 80 per dozen

## SLIDERS

16-hour brisket, texas bbq sauce  | 72 per dozen

angus beef, balsamic-pickled onions,  
applewood-smoked bacon aioli | 72 per dozen

carolina pulled pork, golden bbq sauce,  
coleslaw | 72 per dozen



portabella mushroom, oven-dried roma tomatoes,  
lemon   | 72 per dozen



cuban, garlic aioli | 72 per dozen

## HOT



fontina arancini, tomato basil sauce  | 60 per dozen


beef meatballs, chipotle bbq sauce  | 84 per dozen

applewood-smoked bacon-wrapped sea  
scallops   | 80 per dozen

curry chicken skewer, thai peanut  
sauce   | 65 per dozen

beef wellington, béarnaise | 80 per dozen

vegan potstickers,  
miso chili paste   | 72 per dozen

vegetable samosa, mint yogurt  
sauce  | 72 per dozen

lamb kofta, yogurt dill sauce  | 72 per dozen

shrimp tempura, dragon sauce  | 80 per dozen

roasted lamb chop, tarragon   | 80 per dozen

zucchini-wrapped crab cake,  
citrus aioli | 80 per dozen




# RECEPTION DISPLAYS & STATIONS

All reception displays are based on a minimum of 10 guests. Per guest items cannot be ordered in quantities less than the guaranteed count for the function. Receptions intended to serve as a meal require at least four displays and/or stations. Carving and action stations require a culinary attendant at 195 per attendant with one attendant per 75 guests.

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change without notice.



## DISPLAYS

### ARTISANAL CHEESE BOARD

local & international cheeses, dried fruits, toasted nuts, olives, honeycomb, local preserves, baguette, grissini, water crackers 


25 per person

### CRUDITÉS

buttermilk chive, spinach & dill  

15 per person

### CURED MEATS PLATTER

hams, salami, beef, saucisson  

25 per person

### BAKED BRIE EN CROUTE

berry sauce, toasted baguette, water crackers 

120 each | serves up to 40

### ANTIPASTI

cured meats, cheeses, marinated vegetables, accoutrements

25 per person

### SALMON


cold-smoked scottish salmon, capers, red onion, sieved egg, extra virgin olive oil, potato pancakes, pumpernickel toast, lemon crème fraîche

24 per person

## CARVING STATIONS

silver dollar rolls | attendant required

### ROAST BEEF TENDERLOIN

traditional béarnaise 

380 each | serves 20

### ROASTED PRIME RIB

au jus, creamy horseradish 

375 each | serves 30

### ROAST ANGUS BEEF STRIP LOIN

roasted cipollini onions, 1796 steak sauce 

300 each | serves 25

### APPLE CIDER-BRINED TURKEY BREAST

cranberry & ginger relish  

250 each | serves 20

### GLAZED HAM

bourbon apricot glaze, mustard cream sauce 

200 each | serves 30



# RECEPTION STATIONS

All reception stations are based on 1.5 hours of service and a minimum of 25 guests. Per-guest items cannot be ordered in quantities less than the guaranteed count for the function. Receptions intended to serve as a meal require at least four displays and/or stations. Carving and action stations require a culinary attendant at 195 per attendant with one attendant per 75 guests.

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change without notice,

## ACTION STATIONS

### MASHED POTATOES CHOOSE TWO

yukon gold | applewood-smoked bacon, cheddar, chives, sour cream

ricotta-whipped russet | roasted wild mushrooms, red wine sauce 🍷

smashed baby reds | sun-dried tomatoes, gulf shrimp, roasted corn, basil pesto 🍷

butter milk idahos | andouille sausage, succotash

mashed yams | short rib ragout, cajun crispy onions 🍷

24 per person

### MACARONI & CHEESE CHOOSE TWO

traditional mac & cheese 🍷

asiago, roasted mushrooms, truffle butter 🍷

carbonara-style | pecorino romano

pecorino romano | roma tomato, grilled prawns, basil

25 per person

lobster | maine lobster with classic mac & cheese

6 additional per person

### SALAD

carved chicken breast and salmon fillet 🍷 🍷

focaccia croutons, garbanzo beans, eggs, red onions, tomatoes, cucumbers, fontina, olives, parmesan

romaine & arcadian lettuces 🍷 🍷 🍷

blackberry vinaigrette, ranch, caesar, bedford honey lemon

24 per person

### STREET TACOS

carne asada 🍷 🍷

red chili chicken 🍷 🍷

grilled whitefish 🍷 🍷

accompaniments | pico de gallo, guacamole, queso blanco, cilantro & lime slaw 🍷

corn and flour tortillas 🍷

26 per person

### PASTA | CHOOSE TWO

artisan focaccia, shaved parmesan, flaked red pepper

chicken margherita | fresh basil, radiatore, pomodoro sauce 🍷

gnocchi, ricotta, wilted greens 🍷

gemelli, short rib & mushroom ragout 🍷

cheese tortellini, grilled prawns, olives, roasted tomatoes, pesto cream

24 per person





# DESSERT STATIONS

All reception stations are based on 1.5 hours of service and a minimum of 25 guests unless otherwise noted. Per-guest items cannot be ordered in quantities less than the guaranteed count for the function. Receptions intended to serve as a meal require at least four displays and/or stations. Carving and action stations require a culinary attendant at 195 per attendant with one attendant per 75 guests.

Prices are subject to a 24% service charge and 6% sales tax. All menus are subject to change without notice.

## DESSERT TABLES

minimum 35 guests

### VIENNESE TABLE

select two from each category

includes chantilly cream, chocolate, caramel and raspberry sauces and chocolate chips

35 per person

### BRATISLAVA TABLE

select one from each category

25 per person

### TARTLETS

double chocolate

lemon cream

berry

chocolate caramel

tropical mango & passion fruit

peanut butter

### VERRINES

lemon cheesecake

raspberry mascarpone

triple chocolate

vegan raspberry chocolate

### CAKES

coconut cake

lemon cake

vanilla bean cheesecake

cannoli

tiramisu

chocolate cake

strawberry shortcake

### BITES

assorted cookies

assorted petit fours

assorted bonbons and truffles

brownies

baklava

donut holes | powdered sugar or cinnamon sugar

macarons

## ICE CREAM SUNDAE BAR

vanilla & chocolate ice cream

raspberry, caramel & chocolate sauces

whipped cream

fresh berries

chocolate chips, chopped peanuts, sprinkles, mini marshmallows, brownie bits, chocolate cookie crumbs, maraschino cherries

23 per person



# REFRESHMENTS

Consumption-based beverage breaks are subject to a 45 per hour attendant fee.

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change.

## BEVERAGES

assorted numi hot teas | 95 per gallon

stance regular or decaffeinated  
coffee | 110 per gallon

assorted monin flavored syrups | 10 each

fresh juice | orange, apple, grapefruit, cranberry,  
pineapple, tomato | 90 per gallon

lemonade and fruit punch | 65 per gallon

classic black iced tea | 65 per gallon

milk | whole, 2%, non-fat single servings | 4 each

assorted soft drinks | 6 each

pure life water | 5.5 each

assorted pa sodas | root beer, birch beer,  
cream soda | 6.5 each

bottled fruit juices | 6 each

enroot cold brew tea | 6 each

evian™ water | 7 each

s.pellegrino sparkling mineral water | 7 each

s.pellegrino essenza flavored  
sparkling mineral water | 7 each

acqua panna natural spring water | 6 each

red bull | energy drink or sugarfree | 8 each

gatorade and powerade sports drinks | g2 grape,  
fruit punch, zero glacier, zero  
lemon-lime | 7 each

assorted kohana canned coffee drinks | 10 each

naked fruit juice & smoothies | 8 each

coconut water | 8 each

## BEVERAGE PACKAGE À LA CARTE

### HALF DAY

stance regular & decaffeinated coffee, assorted numi  
hot teas, iced tea, soft drinks, bottled still water,  
sparkling water

22 per person

### FULL DAY

stance regular & decaffeinated coffee, assorted numi  
hot teas, iced tea, soft drinks, bottled still water,  
sparkling water

44 per person



# HOSTED AND CASH BARS

125 bartender charge per bartender, per hour with one bartender per 75 guests. One cashier per 100 guests is required for cash bars at 175 per cashier per event. A minimum spend of 750 is required for cash bars or the difference will be charged as a room rental.

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change without notice.

## BRANDS

### CRAFT

vodka | tito's handmade  
gin | the botanist  
rum | sailor jerry  
bourbon | maker's mark  
scotch | monkey shoulder  
tequila | patrón silver  
cognac | hennessy vsop

### PREMIUM

vodka | absolut  
gin | beefeater  
rum | bacardí  
bourbon | old forester  
scotch | johnnie walker red label  
tequila | milagro silver  
cognac | hennessy vs

### CALL

vodka | svedka  
gin | seagram's  
rum | castillo  
bourbon | jim beam  
scotch | j&b  
tequila | sauza blanco  
cognac | hennessy vs

## HOSTED BAR

craft brands | 16 per drink  
premium brands | 14 per drink  
call brands | 12 per drink  
domestic beer | 7 per drink  
imported/craft beer | 8 per drink  
house wine | 12 per drink  
premium wine | 14 per drink  
decoy wine | 18 per drink  
soft drinks | 6 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/craft beer | 10 per drink  
house wine | 13 per drink  
premium wine | 15 per drink  
decoy wine | 19 per drink  
soft drinks | 7 per drink

## BEERS

### DOMESTIC | CHOOSE THREE

yuengling lager, miller lite, coors light,  
michelob ultra

### IMPORTED & CRAFT CHOOSE THREE

heineken, corona, dos equis, blue moon belgian white,  
stella artois, tröegs perpetual ipa





# WINE RACK

We will gladly accommodate special requests of wine that are not featured on this list. Special wine requests are sold by the case only. Please allow at least 30 days advance notice to confirm request, pricing and availability. For tableside wine service a wine server fee of 50 per server per hour will be assessed with one server per 50 guests.

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change without notice.

## SPARKLING

campo viejo | spain | brut | 54 per bottle  
chandon | california | rosé | 75 per bottle  
chandon | california | brut | 75 per bottle

## WHITE AND BLUSH

hayes ranch | california | rosé | 45 per bottle  
decoy by duckhorn | california |  
rosé | 70 per bottle  
decoy by duckhorn | california |  
sauvignon blanc | 70 per bottle  
bulletin place | australia |  
sauvignon blanc | 55 per bottle  
bulletin place | australia |  
chardonnay, unoaked | 55 per bottle  
hayes ranch | california |  
chardonnay | 45 per bottle  
decoy by duckhorn | california |  
chardonnay | 70 per bottle

## RED

decoy by duckhorn | california |  
pinot noir | 70 per bottle  
hayes ranch | california | merlot | 45 per bottle  
decoy by duckhorn | california |  
merlot | 70 per bottle  
bulletin place | australia | merlot | 55 per bottle  
bulletin place | australia |  
cabernet sauvignon | 55 per bottle  
hayes ranch | california |  
cabernet sauvignon | 45 per bottle  
decoy by duckhorn | california |  
cabernet sauvignon | 70 per bottle



# PACKAGE BARS

125 bartender charge per bartender, per hour with one bartender per 75 guests. All package bars include choice of 3 domestic and 3 imported/craft beers, house wines, juices, soft drinks and bottled water.

Prices are subject to 24% service charge and 6% sales tax. All menus and prices are subject to change without notice.

## PACKAGES

### CRAFT

one hour | 45 per person  
two hours | 70 per person  
three hours | 95 per person  
four hours | 120 per person

### PREMIUM

one hour | 38 per person  
two hours | 57 per person  
three hours | 79 per person  
four hours | 95 per person

### CALL

one hour | 30 per person  
two hours | 46 per person  
three hours | 61 per person  
four hours | 76 per person

### BEER AND WINE

one hour | 18 per person  
two hours | 30 per person  
three hours | 40 per person  
four hours | 50 per person



# EVENT INFORMATION

Thank you for selecting Omni Bedford Springs Resort for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle. Our experienced and professional catering and conference services staff are available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. We are pleased to prepare custom menus for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

## GUEST ROOM AMENITIES

An array of creative specialty gifts is available through the resort for delivery to guest rooms. Please ask your Catering or Conference Services Manager for details.

## FOOD & BEVERAGE SERVICE POLICIES

All food and beverage at Omni Bedford Springs Resort must be provided by the resort. The sale and service of all alcoholic beverages is regulated by the State of Pennsylvania. Omni Bedford Springs Resort is responsible for the administration of these regulations. All food and beverage menu planning should be arranged at least 21 days in advance. Any food and beverage functions canceled within 96 hours of the event are subject to a cancellation charge of 50% of the total charges. Cancellations within 72 hours will be charged in full.

## GUARANTEES

The exact number of guests attending a function is due 72 business hours prior to the event. This number will be charged even if fewer guests attend. The Resort will prepare food for up to 5% over the guaranteed number. Meal functions and meeting rooms will be set based on the food and beverage guarantee. If the guarantee is increased within 72 hours of the event the hotel reserves the right to substitute menu items. Additional charges may apply.

## TIMING OF FUNCTIONS

To provide the finest service to your group, it is important that you notify your Catering or Conference Services Manager with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the resort may have commitments of function space prior to or following the arranged program. Room set-ups will be complete 30 minutes prior to the event start time.

## AUDIOVISUAL SERVICES

Omni Bedford Springs Resort partners with a full-service audio-visual company with an office on the property. If you have any questions regarding these services, your Catering or Conference Services Manager can put you in touch with the Director of Audio Visual Services. Charges will be billed to your master account.





# EVENT INFORMATION

The following standards are provided to assist you in scheduling and budgeting your banquet events:

## SERVICE TIMES

In order to ensure the safety and palatability of the food being served, breakfast, lunch and dinner buffets and stations are offered for up to 1.5 hours. Continental breakfasts are served for up to 60 minutes. Themed breaks are offered for 30 minutes. Food and beverages will be replenished and refreshed as necessary during the service time, after which they will be promptly removed.

## FUNCTION ROOMS & SIGNAGE

Omni Bedford Springs Resort reserves the right to re-allocate event space. Guest signs or decorations displayed in public areas of the resort must be approved prior to arrival. Registration tables and any group signage or banners must be located outside the immediate entrances to their function rooms. Rooms will be set up as outlined on the banquet event orders. A charge of 150 will be assessed if changes are requested after a room has been set.

## OUTDOOR FUNCTIONS

Spend quality time in the great outdoors. Omni Bedford Springs Resort is the ideal setting for sophisticated events with a personalized touch. The stunning landscape of the resort boasts a different backdrop with each season. The end-time for outdoor functions is 10 p.m. for all locations except The Mill which has an end-time of midnight. Weather calls for outdoor functions will be made by Omni Bedford Springs Resort staff. Weather calls will be made at least six hours in advance of all functions except for those at The Mill which will be made at least 24 hours in advance. Any event setup that occurs after a weather call is made, for any reason, will incur a 600 relocation fee and may result in functions starting later than planned. Please discuss rental options and fees with your Catering or Convention Services Manager.

## PRICES & SURCHARGES

A service charge of 24% will be added to all banquet charges. Under Pennsylvania law the service charge is subject to a sales tax of 6%. The following labor charges will apply: 125 bartender charge per bartender per hour (1 bartender per 75 guests), 175 per cashier per event for all cash bars (1 cashier per 100 guests), 45 beverage attendant fee for consumption beverage breaks and 195 culinary attendant charge per station for up to 1.5 hours (1 attendant per 75 guests per station).



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CONTACT INFORMATION