

CATERING PERFECTED BY US, INSPIRED BY YOU.



OMAHA MARRIOTT® DOWNTOWN AT THE CAPITOL DISTRICT

222 NORTH 10TH STREET OMAHA, NE 68102 4 0 2 . 8 0 7 . 8 0 0 0 D O W N T O W N O MA H A MA R R IO T T . C O M



BREAKFAST BUFFETS

CONTINENTAL

selection of chilled juices | locally and seasonally inspired fruit presentation | daily bakery specialties | coffee and teas

EXECUTIVE

*minimum 25 guests

selection of freshly baked pastries I seasonally inspired fruit presentation I selection of chilled juices, coffee and tea savory frittata I crisp bacon I onion I roasted pear I chard

maple glazed pork sausage links I pan roasted red potatoes with peppers and onions

ALA CARTE

*add to a continental breakfast for a full culinary experience or select one of the following as a stand-alone station *attendant fee of \$125 per station for a 2 hour service*

OMAHA MORNING

farm fresh vegetable hash | smoked pastrami | farm fresh scrambled eggs | charred corn salsa I cheddar cheese

EGGS AND TOAST

individual goat cheese and egg tarts | crunchy brioche french toast | seasonal compote | warm maple syrup

APRICOTS AND CREAM PARFAIT

cider poached dried apricots | cranberry-pistachio biscotti | vanilla infused organic yogurt | house made gluten free granola

EGG STATION

farm fresh eggs and omelets | selection of seasonal ingredients | regional cheeses | cheeses and local tomato salsa *attendant required

BREAKFAST SANDWICH SELECTIONS PER DOZEN

fried cage free egg | bacon jam | provolone cheese | english muffin scrambled farmer's egg | pulled pork | mozzarella | baby arugula I warm croissant fried cage free egg | maple sausage patty | blueberry slider roll

OATMEAL AND GRANOLA

steel cut oatmeal | dried fruits | coconut milk | honey | brown sugar | house made gluten free granola | toasted nuts | greek low-fat and non-fat yogurt

THE FARM

scrambled organic eggs I cheddar cheese I chives roasted breakfast potatoes peppered bacon | maple pork sausage

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PLATED BREAKFAST

all plated breakfast are served with chilled juice, a bakery selection, coffee and teas

CROQUE MADAME

cage free fried egg | shaved ham | swiss cheese | dijon spread I brioche I crispy potato hash | farm fresh vegetables I Caramelized Pear I honey

CAGE FREE SCRAMBLED EGGS

fontina cheese with fresh herbs | hickory smoked bacon | potato hash | farm fresh vegetables

FRENCH TOAST

whole wheat french toast I warm blackberry citrus compote maple pork sausage I roasted pear I honey

SAVORY EGG CUSTARD

sundried tomato I local mushroom I cheese curd potato hash I farm fresh vegetables roasted pears I honey

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CRUNCH

yucca, tarro and pita chips | cannellini bean dip | spinach dip with white cheddar | broccoli florets | baby carrots | cucumber sticks | almond crusted goat cheese | black pepper crackers | blackberry iced tea

LOCAL TREATS

cured meats | sliced cheeses | grilled bread | house made trail mix | jones bros mini cupcakes beansmith signature coffee blend - regular or decaf

SUPER FOODS

orange chai low-fat yogurt shooter individual maple poached pear with walnut cream goji berry trail mix | peanut butter, flax and honey bars pomegranate limeade with agave nectar

POP CULTURE

just pop'd assorted flavors to include hollywood, people's choice, butter, nutty professor | assortment of nostalgic theater candy | IBC root beer

*minimum 25 people

ORCHARD

aged white cheddar I cherry chutney I assorted crackers I roasted honey crisp apple I local comb honey greek yogurt I tree ripened whole fruit I granola bars with dried apricots and almonds I cherry cider

BERRY

house made strawberry muffins I bowls of fresh mixed berries I raspberry bars I dark chocolate cranberry bark blackberry lemonade

COMFORT

creamy spinach dip I grilled pita I parmesan pretzel I beer cheese dip I fresh baked cookies I marble brownies I vanilla, orange and root beer soda

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A LA CARTE

BAGELS

assortment of fresh bagels I regular and light cream cheese

DAILY PASTRY DISPLAY

daily pastry selections I fruit preserves

GREEK YOGURT

assorted greek yogurts I whole milk, low-fat, vanilla

WHOLE MARKET FRUITS

seasonal selection

SLICED FRUIT

seasonal selection of sliced fruit

JUMBO HOMESTYLE COOKIES

chocolate chunk I sugar I oatmeal

ASSORTED DESSERT BARS

white chocolate-pecan blondies I lemon bars I cream cheese brownies

KIND BARS

JONES BRO CUPCAKES

BAGS OF MIXED NUTS

HOUSEMADE CHIPS

serves 10

GOURMET MIXED NUTS

serves 10

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MARRIOTT

OMAHA MARRIOTT® DOWNTOWN AT THE CAPITOL DISTRICT

ALL DAY BEVERAGE SERVICE

continuously refreshed up to 9 hours | regular and decaffeinated coffee | assorted teas | assorted soft drinks | bottled water

HALF DAY BEVERAGE SERVICE

continuously refreshed up to 5 hours | regular and decaffeinated coffee | assorted teas | assorted soft drinks | bottled water

SEATTLES BEST COFFEE AND TAZO TEAS

ENHANCED COFFEE STATION

regular and decaffeinated coffee | seasonal biscotti | flavored syrups | whipped cream | cinnamon sticks | chocolate shavings

BEANSMITH COFFEE ROASTERS SIGNATURE BLEND

BOTTLED ICED TEA AND LEMONADE

NAKED JUICES, SMOOTHIES AND PROTEIN DRINKS

CHILLED JUICES cranberry | apple | orange

SOFT DRINKS AND SPARKLING WATER

pepsi products | regular, diet and decaffeinated still and sparkling waters

BOTTLED WATER

SEASONAL ADES

orange-pomegranate I grapefruit I kiwi-lime

STARBUCKS REFRESHERS

sparkling green coffee energy beverage | strawberry lemonade | orange-melon | raspberry pomegranate

ENHANCED WATER STATION

filtered water station to include rosemary-citrus, cucumber-mint and strawberry *selection of one flavor is required

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OMAHA MARRIOTT® DOWNTOWN AT THE CAPITOL DISTRICT

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MARRIOTT

PLATED LUNCH

all plated lunches are served with fresh bread selection and coffee and teas multiple meal selections will all be priced at the highest cost entree

STARTERS | Select One Item

WHITE BEAN AND BACON SOUP Charred Escarole I Crispy Shallot

CHILLED PUMPKIN BISQUE roasted pistachio I walnut oil

ROASTED TOMATO BASIL SOUP grilled bread I balsamic reduction

COMPRESSED APPLE SALAD shaved celery I winter greens I almonds I creamy cider dressing

ROASTED BEET AND SPINACH SALAD candied pecans I onion I creamy gorgonzola I cabernet vinaigrette

ROASTED TOMATO AND RED LEAF pecorino I endive I dried cherry I balsamic glaze

CRISP ROMAINE SALAD romaine leaves | shaved parmesan | herbed garlic crouton | caesar dressing

ENTRÉES | Select One Item

GARLIC GINGER GRILLED CHICKEN THIGHS

napa and bok choy I pickled carrots I cucumber I rice noodle I ponzu vinaigrette

GRILLED PORK LOIN

braised winter greens I bacon-leek risotto I sweet pepper sofrito

BLACKENED PACIFIC SALMON

butterbeans I charred tomato and kale I parmesan anglaise

AGAVE BRAISED SHORT RIBS

serrano grits I baby carrots I honey stout glaze

SKILLET ROASTED CHICKEN BREAST

roasted fingerling hash I grilled broccolini I rosemary jus

DESSERTS | Select One Item

BANANA MOUSSE vanilla pound cake I brown sugar cookie

APPLE CRANBERRY COBBLER vanilla-anise cream

PUMPKIN CHEESECAKE pralines I caramel

CHOCOLATE POT DE CRÈME espresso whipped cream

SEASONAL SORBET shortbread cookie

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OMAHA MARRIOTT® DOWNTOWN AT THE CAPITOL DISTRICT

LUNCH BUFFETS

minimum 25 guests for a 2 hour service \$100 fee under 25 guests

OLD MARKET DISTRICT DELI

tomato soup | wild arugula pesto | rustic garlic crouton warm potato salad | caramelized onions | pancetta | grain mustard quinoa salad | cranberry | feta | pecan | honey balsamic dressing reuben sandwich on rye | smoked pastrami | sauerkraut | thousand island dressing roasted eggplant focaccia | goat cheese-olive spread | pickled beet | arugula apple, ham and cheddar melt on toasted ciabatta | smoked ham | aged cheddar | spicy mustard | onion jam individual bags of assorted chips pumpkin shortcake bar with whipped cream | apple chutney | bourbon caramel cinnamon whipped cream IBC root beer | coffee and teas

COMFORT

roasted potato soup I crisp bacon I chive oil pasta salad I pearl onions I crisp pancetta I roasted peppers I balsamic dressing smashed red potatoes I scallions I crème fraiche oven roasted meatloaf I beef demi I brown sugar bacon pan roasted chicken I gnocchi I sweet pea cream rustic polenta bake I local mushrooms I swiss chard fresh baked croissants I salted butter warm apple cobbler I vanilla whipped cream coffee and teas

CONSCIOUS LIFESTYLE

red bean gumbo I braised mustard greens mixed greens I tomato I red onion I cucumber I herb dressing roasted squash salad I zucchini I red onion I butternut I kale I herb vinaigrette chicken breast I herb millet I crumbled feta cheese I tarragon pesto oven roasted cod I charred caulilini I orange chipotle chutney

pappardelle puttanesca I tomatoes I capers I olives I garlic I parmesan honey greek yogurt I granola cluster I cinnamon apples cucumber-mint infused water coffee and teas

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OMAHA MARRIOTT® DOWNTOWN AT THE CAPITOL DISTRICT



LUNCH BUFFETS cont.

minimum 25 guests for a 2 hour service

SOUTH OF OMAHA

cilantro lime soup I braised chicken thigh I sour cream I crispy tortilla strips chopped romaine salad I black beans I roasted sweet corn I chipotle-chili dressing skillet roasted corn I cotija cheese I lime I cilantro I cayenne brown rice I charred peppers I roasted garlic pork tamales I red chili salsa braised chicken mole I spicy marinated onions tres leches I vanilla cream sauce I toasted coconut horchata coffee and teas

LITTLE ITALY

root vegetable minestrone I tomato broth I navy beans I pasta I baby kale I shaved asiago winter panzanella salad I toasted bread I winter greens I brussel sprouts I walnut I maple vinaigrette charred broccolini I pecorino I roasted garlic I pine nuts creamy risotto I rosemary I lemon I cipollini onion oven braised eight way chicken I mushrooms I stewed tomato I parsley I cabernet reduction penne pasta bolognese I beef I veal I pork I onion I carrot I celery I tomato cream assorted cannolis coffee and tea selections

EAST MEETS WEST

hot and sour soup I braised chicken thigh I cilantro I bamboo ponzu pasta salad I baby spinach I carrot I scallion I sweet soy dressing traditional fried rice I soy I sweet onion I peas I organic egg ginger marinated flank steak I sesame I roasted garlic green beans hoisin marinated chicken thigh I warm napa slaw mango pound cake I 5-spice whipped cream iced green teas coffee and tea selections

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MARRIOTT

OMAHA MARRIOTT® DOWNTOWN AT THE CAPITOL DISTRICT

HORS D' OEUVRES

priced per dozen

COLD

smoked salmon blini with charred onion cream and fresh picked dill smoked beef crostini with asparagus and bacon cream avocado shrimp toast with cilantro and lime on toasted sourdough caponata caprese with micro herbs on grilled bread mediterranean antipasto kabob with marinated artichokes, olives, roasted tomatoes and mozzarella honey ricotta bruschetta with pistachio and lavender lobster mango bouchee with peppers, scallions and cilantro crème creamy blue crab crostini with cucumber, arugula, mint and lemon essence deviled egg with fresh picked basil and sundried tomato tapenade pumpkin bruschetta with ricotta, kale and local honey

HOT

skewered crispy pork belly with charred corn crème paella arancini with spiced tomato cream chicken lemon potsticker with ponzu dipping sauce crispy buffalo chicken spring roll with blue cheese dipping sauce crispy mac and cheese bites with tomato jam baked brie en croute with raspberry sauce skewered crisp parmesan artichoke hearts with pink peppercorn aioli smoked brisket empanada with serrano-honey glaze tempura shrimp with roasted fig-ginger sauce petite beef wellington with port-demi reduction

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OMAHAMARRIOTT® DOWNTOWN AT THE CAPITOL DISTRICT

PRESENTATION STATIONS

*attendant fee of \$125 per station for a 2 hour service

GARDEN FRESH BITES

sweet baby peppers | roasted cauliflower I broccoli florets I baby carrots I radish sesame peanut dip savory labneh | charred herbs roasted eggplant spread assorted crackers and grilled breads

ARTISANAL CHEESE SELECTION

assortment of artisan cheeses I goat I sheep I cow candied nuts | local comb honey | seasonal jam | dried fruits I assorted rustic loaves

FROM THE SEA

cajun shrimp cocktail I andouille sausage I spiced tomato sauce baked pacific coast oysters | caramelized leek | bacon tuna tartare | lime | avocado aioli tempura shrimp I sweet thai chili dipping sauce *4 pieces per guest*

SALUMERIA

selection of artisan cured meats house marinated olives | gherkins | stone ground mustard | grilled bread

RISOTTO FRESCA

carnaroli rice pancetta | braised chicken thighs | baby shrimp | roasted seasonal vegetables oven baked focaccia *attendant required

GREEK PITA GRILL

shaved chicken, beef, and lamb pickled red onion | chopped tomatoes | tzatziki | fresh pita *attendant required

HARVEST SHORTCAKES

selection of orchard fruits freshly baked pumpkin shortcakes bourbon caramel I cinnamon whipped cream

SWEET TOOTH

vanilla custard cream puffs I miniature chocolate whoopee pies peanut butter pies I raspberry jam lemon meringue pies chocolate hazelnut cupcakes

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CARVING STATIONS

carving stations serve approximately 25 guests per station attendant fee of \$125 per station for a 2 hour service

PORK LOIN

apple bourbon pork loin I tomato onion jam quinoa I winter squash I maple pomegranate vinaigrette haricot verts I local mushroom I crispy onion cornbread I blackberry butter

TURKEY

sage rubbed turkey breast I citrus cranberry chutney roasted baby carrots I brown butter I fennel toasted orzo I dried fruits I candied pecans warm croissants I whipped butter

BEEF

garlic rubbed strip loin I horseradish cream I beef jus baby ice berg lettuce I cucumbers I pickled onion I gorgonzola I tangy balsamic dressing smashed red potatoes I smoked gouda roasted brussel sprouts I lemon bacon dressing

SALMON

Artichoke & goat cheese salmon en croute citrus buerre blanc I walnut pesto cassoulet I white bean I baby spinach I thyme broccolini I pinenut I tomatoes I garlic oil

BRAISED BEEF BRISKET

ancho marinated and braised brisket roasted red potatoes | tarragon garlic oil kale slaw | jalapeno dressing aged gouda mac and cheese

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PLATED DINNER

multiple meal selections will all be priced at the highest cost entrée

STARTERS | Select One Item

CELERIAC SOUP crème fraiche | crispy leeks | chive oil BLUE CRAB BISQUE parmesan crisp | lemon herb oil SMOKED SALMON CARPACCIO shaved radish I micro greens I horseradish cream PAN FRIED SCALLOPS apple-bacon salad I butternut puree GRILLED JUMBO SHRIMP roasted endive | fennel tomato jam

SALADS | Select One Item

RADICCHIO AND ARUGULA roasted winter squash I candied pecan I creamy goat cheese I balsamic vinaigrette MIXED ORGANIC GREENS toasted almonds | red grapefruit I kale I avocado mousse I citrus dressing BABY SPINACH cranberries I cinnamon roasted pepitas I pears I creamy clove dressing WINTER CAPRESE SALAD arugula I roasted beets I buffalo mozzarella I grilled onion I balsamic glaze BABY GREEN AND RED ROMAINE shaved parmesan I roasted tomato I toasted croutons I creamy garlic dressing

ENTRÉES | Select One Item

GRILLED FILET MIGNON

*best paired with Storypoint Cabernet whipped yukon gold potatoes I roasted baby carrots I cabernet pan jus

PECAN CRUSTED PACIFIC SALMON

*best paired with William Hill Chardonnay bacon apple pumpkin hash | braised kale I maple buerre blanc

GRILLED SWORDFISH

*best paired with Mazzoni Pinot Grigio toasted jasmine rice | roasted asparagus I cilantro lime crème

GRILLED FLANK STEAK

*best paired with Storypoint Cabernet sweet potato souffle I grilled asparagus I cider-herb jus

GARLIC MARINATED RACK OF LAMB

*best paired with Amado Sur Malbec creamy herb polenta I charred broccolini I rosemary-cherry gastrique

ROASTED ALL NATURAL CHICKEN BREAST

*best paired with MacMurray Pinot Noir smashed red potatoes I braised baby kale I bacon-onion chutney I blackberry reduction

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OMAHA MARRIOTT® DOWNTOWN AT THE CAPITOL DISTRICT



PLATED DINNER cont.

multiple meal selections will all be priced at the highest cost entree

ENTRÉES cont. | Select One Item

SEARED PORK TENDERLOIN

*best paired with Amado Sur Malbec roasted cauliflower puree | herb fingerling potatoes | cranberry-apple jam

SEARED ALL NATURAL CHICKEN BREAST

*best paired with MacMurray Pinot Noir or William Hill Chardonnay wild mushroom risotto I tomato jam I natural jus

PAN SEARED SALMON AND GRILLED SIRLOIN

*best paired with MacMurray Pinot Noir charred broccolini I smashed marble potatoes I mushroom ragout

GRILLED SIRLOIN AND CITRUS MARINATED CHICKEN BREAST

**best paired with Storypont Cabernet garlic whipped potatoes I jumbo asparagus I bordelaise

DESSERTS | Select One Item APPLE TART TARTIN vanilla whipped cream I cranberry glaze BANANA PUDDING CAKE maple cream I vanilla wafer PUMPKIN CHEESECAKE praline I white chocolate mousse DOLCE DE LECHE PANNA COTTA candied hazelnut I whipped cream CHOCOLATE MOUSSE CAKE blackberry sauce

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OMAHA MARRIOTT® DOWNTOWN AT THE CAPITOL DISTRICT





BAR PACKAGES

WINE, BEER & SODA BAR

Two hour minimum. \$18/person for first two hours. \$5/person for each additional hour.

PREMIUM BAR PACKAGE

Two hour minimum. \$22/person for first two hours. \$6/person for each additional hour.

SUPER PREMIUM BAR PACKAGE

Two hour minimum. \$26/person for first two hours. \$8/person for each additional hour.

PREMIUM HOST BAR

*priced per drink

Spirit Wine Glass Domestic Bottle Imported/Craft Bottle

SUPER PREMIUM HOST BAR

*priced per drink

Spirit Wine Glass Domestic Bottle Imported/Craft Bottle

PREMIUM

SPIRITS

New Amsterdam Vodka Brokers London Dry Gin Cruzan Rum, Gold Gosling's Black Seal Rum Sauza Signature Blue Silver Tequila Jim Beam, Devil's Cut Johnny Walker Red Blended Scotch Canadian Club Blended Whiskey DeKuyper Cordials

DOMESTIC / IMPORT BEER **premium and super premium Bar offerings Bud Light

Budweiser Coors Light Michelob Ultra Corona Extra

PREMIUM WINE

- Robert Mondavi, Private Selection Cabernet Sauvignon Sauvignon Blanc Merlot Chardonnay J. Roget
- Extra Dry, American Champagne

SUPER PREMIUM

SPIRITS Tito's Vodka Bombay Sapphire East Matusalem Clasico Pueblo Viejo Blanco Buffalo Trace High West Double Rye Crown Royal Singleton of Glendullan 12yr

Varnelli's Caffe Moka Lazzaroni Amaretto

SEASONAL CRAFT BEER **premium and super premium Bar offerings

Lucky Bucket Oktoberfest Nebraska Brewing Company Brunette, Nut Brown Ale Zipline Oatmeal Porter Kros Strain Fairy Nectar IPA

SUPER PREMIUM WINE

William Hill - Chardonnay MacMurray Ranch - Pinot Noir Storypoint - Cabernet Sauvignon Murphy-Goode - Red Blend Trivento - Malbec

Custom Burdock+Bitters craft cocktail options available by the gallon. \$125 bartender fee per tender. Fee waived with Premium or Super Premium Bar Packages.

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> > MARRIOTT

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POLICIES AND PROCEDURES

See your Sales or Event Manager with any additional questions or for more details.

MENU SELECTION

Final menu selection is due at least 30 days prior to your event. Special meals for dietary, health, or religious reasons may be arranged with the Catering Department with proper notice of at least 7 business days. The exact number of special meals must be specified with the guaranteed attendance.

GUEST COUNT AND REVISIONS

You must provide the anticipated number of attendees of your catered functions at the time of booking the event and again (4) business days prior to the scheduled function. If the guarantee is not received, the anticipated attendance will become the guarantee. After guaranteed attendance is received, we can only accept an increase in the number of expected attendees. You will be charged for the Final Count or the Guaranteed Attendance Number, whichever is greater. In an upward adjustment, we cannot guarantee that we can provide the same item as originally selected.

AUDIO VISUAL

We can handle all of your Audio Visual needs through our on-site AV company, PSAV. For additional AV information and pricing see your Event Manager.

PRICING AND TAXES

The taxable service charge in effect at the time of the event will be added to all menu items, beverages, and audio visual equipment selected for your event (currently 22%). As required by State law, the appropriate local occupation fee, entertainment tax and sales tax (currently 10%) will be added to the total cost of the function including service charges. *Fees and services are subject to change at the discretion of the Omaha Marriott Downtown at the Capitol District Hotel.

TAX EXEMPT STATUS

The State of Nebraska requires a completed tax exemption form on file prior to arrival. If this form is not received and verified prior to arrival, the organization will not be put on tax exempt status and must file a return with the State of Nebraska in order to receive a refund.

PARKING

Our 12th Street parking garage is available with direct access to the Capitol District or Marriott Hotel via the 4th floor Skybridge. Valet service is available from the 10th Street entrance.

SHIPPING AND RECEIVING

Shipping and receiving services are available at the Omaha Marriott Downtown at the Capitol District Hotel. See your Event Manager for shipping and receiving pricing and details.

OUTSIDE FOOD & BEVERAGE

All food and beverage served must be purchased from the Omaha Marriott Downtown at the Capitol District Hotel unless otherwise authorized by the Hotel. Corkage fees will apply.

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