

# Event Menus



OMNI LA MANSION DEL RIO  
EVENTS MENU



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**vg** Vegan

**gf** Gluten-friendly

**n** Contains nuts/peanuts

Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change.





# PLATED BREAKFAST

All plated breakfasts are served with choice of Stance regular and decaffeinated coffee, an assortment of Numi hot teas and freshly squeezed orange, grapefruit or apple juices.

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## CLASSIC FARMERS BREAKFAST

scrambled eggs *gf*  
applewood-smoked bacon *gf*  
herbed breakfast potatoes *gf vg*  
fruit parfait *gf*  
basket of pastries *n*  
40 per person

## TEX-MEX MORNING

huevos rancheros *gf*  
refried beans, cotija cheese, sour cream, salsa *gf*  
breakfast potatoes *gf*  
tortillas *vg*  
42 per person

## FRENCH TOAST

brioche french toast, berry compote,  
warm maple syrup  
sausage links *gf*  
breakfast potatoes *gf vg*  
44 per person

## HEALTHY BOWL

quinoa, spinach, caramelized onions, bell peppers,  
scrambled egg whites, fresh herbs *gf*  
48 per person

## LIGHT START

frittata | spinach, tomatoes, goat cheese *gf*  
herb breakfast potatoes *gf*  
fruit parfait *n gf*  
48 per person

## STEAK & EGGS

flat iron steak, scrambled eggs *gf*  
breakfast potatoes, garlic butter  
50 per person



# CONTINENTAL BREAKFAST & ENHANCEMENTS

Chef attendant required for Omelet and Egg Stations at 150 per chef, with one chef per 50 people.

Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change

## CLASSIC CONTINENTAL

sliced fresh fruit, berries *gf vg*

yogurt parfaits *gf*

steel-cut oatmeal, brown sugar, berries, raisins *vg*

assorted breakfast pastries

45 per person

## ENHANCEMENTS

### STEEL-CUT IRISH OATMEAL

raisins, brown sugar, maple syrup, berries *vg*

12 per person

### VANILLA YOGURT PARFAITS

yogurt, fresh berries, granola *n*

10 per person

### BREAKFAST TACOS TO GO

potato & egg

applewood-smoked bacon & egg

sausage & egg

chorizo & egg

toppings | pico de gallo, cheddar cheese, salsa

flour tortilla (corn tortilla for gluten-friendly option upon request) *vg*

108 per dozen

## BREAKFAST SANDWICHES

ham, egg & cheese croissant

sausage, egg & cheese biscuit

applewood-smoked bacon, egg & cheese

english muffin

egg, spring onion & cheddar cheese biscuit

105 per dozen

## OMELETS & EGGS STATION

egg & egg whites *gf*

swiss, cheddar & monterey jack cheeses

ham, applewood-smoked bacon, sausage, mushrooms, onions, peppers, spinach, tomatoes *gf*

28 per person | chef required

## SMOKED SALMON

sliced smoked salmon *gf*

assorted bagels

cream cheese, capers, red onions, sliced tomatoes *gf*

22 per person





# BREAKFAST BUFFETS

All breakfast buffets include freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and orange, grapefruit or apple juices. Daily menu price of 50 per person on designated day of the week based on 90 minutes of continuous service. If you wish to select any other Breakfast of the Day, 6 per person surcharge will apply to provide menu of choice. Requires minimum of 20 guests.

Prices are subject to 25% service fee charge and 8.25% state sales tax. All menus and prices are subject to change.

## FARMHOUSE

### MONDAY & THURSDAY

sliced fruits, berries *gf vg*  
 breakfast pastries  
 butter & assorted jams  
 scrambled eggs, cheddar cheese, salsa *gf*  
 french toast, warm maple syrup  
 applewood-smoked bacon, sausage links *gf*  
 breakfast potatoes | onions, bell peppers *gf vg*  
 50 per person | monday or thursday  
 56 per person | any other day

## SOUTH TEXAS

### TUESDAY & FRIDAY

sliced fruits, berries *gf vg*  
 assorted pan dulce, butter & jams

### BUILD-YOUR-OWN TACOS

scrambled eggs *gf*  
 bacon, mexican chorizo *gf*  
 refried beans *gf*  
 cheddar cheese, salsa roja *gf*  
 local flour tortillas  
 breakfast potatoes | bell peppers, jalapeños, onions *gf vg*  
 50 per person | tuesday or friday  
 56 per person | any other day

## NOURISH

### WEDNESDAY & SATURDAY

sliced fruits, berries *gf vg*  
 assorted muffins, butter & jams  
 quiche | tomatoes, garden herbs, goat cheese *gf*  
 apple chicken sausage *gf*  
 breakfast potatoes *gf vg*

### BUILD-YOUR-OWN PARFAIT

greek yogurt  
 granola *n*  
 mixed berries  
 50 per person | wednesday or saturday  
 56 per person | any other day

## FOUR BROTHERS BREAKFAST

### SUNDAY

sliced fruits, berries *gf vg*  
 cinnamon rolls  
 steel-cut oatmeal | canela, raisins, brown sugar *vg*  
 scrambled eggs a la mexicana | sofrito onion, peppers, tomato *gf*  
 smoked pork & quail sausage  
 hash browns *gf vg*  
 crumbled queso fresco, salsa verde *gf*  
 50 per person | sunday  
 56 per person | any other day



# BRUNCH BUFFET

Brunch includes freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and orange, grapefruit or apple juices. Prices based on 90 minutes of continuous service. Brunch buffet requires a minimum guarantee of 25 people. Chef attendant required for Omelet and Carving Stations at 150 per chef with one chef per 50 people. Bartender required for Bloody Mary and Mimosa Bars at 150 per bartender.

Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

## LA MANSIÓN BRUNCH

### BREAKFAST ITEMS

seasonal fruits, berries *gf vg*  
 assorted breakfast pastries  
 individual yogurt parfaits *n*  
 smoked salmon, capers, tomatoes, onions,  
 herb cream cheese *gf*  
 assorted bagels  
 scrambled eggs *gf*  
 applewood-smoked bacon *gf*  
 breakfast potatoes *gf vg*

### EUROPEAN TABLE

artisan cured salami & charcuterie *gf*  
 international & domestic cheeses  
 dried fruits, toasted nuts *n*  
 pickles, mustards, olives  
 assorted artisan breads

### MARKET-STYLE SALAD STATION

lettuce, field greens, spinach *gf vg*  
 proteins | chilled shrimp, chicken, marinated tofu,  
 chopped eggs *gf*  
 toppings | avocados, sliced cucumbers, tomatoes,  
 croutons *vg*  
 dressings | ranch, blue cheese, sherry vinaigrette *gf*

### SWEETS

chef-selected desserts  
 80 per person

## ENHANCEMENTS

### OMELET STATION

eggs & egg whites *gf*  
 toppings | ham, applewood-smoked bacon,  
 sausage, mushrooms, onions, peppers,  
 spinach, tomatoes, herbs *gf*  
 cheeses | swiss, cheddar, monterrey jack  
 29 per person | attendant required

### CARVING STATION

slow roasted prime rib, horseradish, au jus *gf*  
 selection of artisan bread & rolls  
 60 per person | attendant required

herb-rubbed turkey breast, mushroom jus *gf*  
 selection of artisan bread & rolls  
 40 per person | attendant required

### BLOODY MARY BAR

mild to spicy mixes  
 pickled okra, spicy pickled green beans,  
 pepperoncini, cherry peppers, green olives,  
 applewood-smoked bacon, celery, horseradish  
 40 per person | 2 hours of service  
 bartender required

### MIMOSA BAR

our preferred sparkling wine,  
 housemade purées, fresh berries  
 28 per person | 2 hours of service





# À LA CARTE

Prices will be charged based on consumption of items.

Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

## SNACKS

assorted individual yogurts *gf* | 6 each

whole fruit | 6 per piece | 50 per dozen

sliced fresh fruit, berries *gf vg* | 14 per person

muffins | blueberry, banana nut, bran | 68 per dozen

butter & chocolate croissants | 68 per dozen

coffee cakes | 68 per dozen

assorted energy & low-carb bars | 6 each

granola & candy bars | 6 each

assorted 100 calorie packs | 6 each

assorted cookies | chocolate chip, oatmeal, sugar | 69 per dozen

fudge brownies, blondies | 69 per dozen

assorted bags of chips & pretzels | 6 each

individual bags of trail mix & dried fruit *n* | 7 each

assorted bags of popcorn | butter, caramel, white cheddar | 14 per person

ice cream novelties, frozen fruit bars | 7 each

## ENHANCEMENTS

minimum of 20 guests required

### LOCAL & IMPORTED CHEESES

dried fruits, grapes, nuts, fig marmalade *n gf*

assorted crackers, sliced baguettes

28 per person

### SEASONAL GARDEN VEGETABLES

classic hummus, roasted pepper hummus, buttermilk ranch *gf*

24 per person



# BREAKS

Prices are based on 30 minutes of service.

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## VITALITY

fruit & berry skewers, honey yogurt dip **gf**

energy & granola bars **n**

build-your-own trail mix | mixed nuts, m&m's,  
dried fruits, yogurt raisins **n gf**

tropicana, v8, fruit juices

27 per person

## SWEET & SAVORY

donut holes | cinnamon, glazed, powder sugar

sausage kolache, mustard dip

yogurt-covered pretzels

assorted bottled coffees

29 per person

## REFRESH

raw almonds & walnuts **n**

sliced seasoned fruits **gf vg**

vegetable crudités **gf vg**

hummus, warm pita bread

coffee cakes

chef's choice of infused waters & mineral water

30 per person

## INDULGE

chocolate chip cookies, fudge brownies, blondies **n**

assorted bottled coffees **gf**

28 per person

## MOKARA

immunity shots | turmeric, ginger, orange **gf vg**

fruit charcuterie | seasonal fruits, berries **gf vg**

smoothies | strawberry & banana, açai & blueberry **gf**

breakfast tart | blueberries, granola

32 per person

## CRUNCH TIME

bavarian pretzel sticks, mustard dip **vg**

truffle potato chips, sweet onion dip **gf**

pesto popcorn, churro popcorn

pita chips, hummus **vg**

29 per person

## FIESTA BREAK

tortilla chips **gf vg**

fire-roasted red & green salsas **gf vg**

warm queso **gf**

cinnamon churros, chocolate sauce **vg**

agua fresca

28 per person

## TEA TIME

tea sandwiches | cucumber, ham, smoked salmon,  
cheese

assorted nuts **n**

whole fruit **gf vg**

iced tea, assorted hot teas

28 per person





# PLATED LUNCHES

All plated lunches are served with rolls with butter, freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and iced tea. Available for groups with 15 or less attendees. A surcharge of 10 per person will be added to groups with more than 15 guests for two-course plated lunches.

Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

## THREE-COURSE LUNCH

### STARTERS | CHOOSE ONE

baby lettuce & watermelon radish salad |  
shaved carrots, diced marinated tomatoes,  
sherry vinaigrette **gf vg**

classic caesar salad | parmesan cheese, croutons

baby wedge salad | applewood-smoked bacon,  
tomatoes, pickled red onions, blue cheese dressing **gf**

loaded baked potato soup | green onions, cheddar,  
applewood-smoked bacon, sour cream **gf**

smoked chicken & tortilla soup | diced avocado,  
tomato relish **gf**

### ENTRÉES | CHOOSE ONE

brown butter mushroom ravioli | garlic broccolini,  
tomato chutney, fried capers | 58 per person

grilled chicken | whipped potatoes, rosemary jus,  
roasted brussels sprouts **gf** | 60 per person

herb roasted chicken | seasonal vegetables,  
creamy mushroom sauce,  
potato au gratin **gf** | 62 per person

atlantic salmon | roasted garlic broccolini,  
pommes purée, chimichurri **gf** | 64 per person

red snapper | baby tricolor peppers, salsa roja,  
verde cilantro rice **gf** | 65 per person

braised short rib | sour cream mashed potatoes,  
baby carrots, french green beans,  
natural jus **gf** | 65 per person

tenderloin filet | asparagus, roasted tricolor potatoes,  
rosemary jus **gf** | 69 per person

## DESSERTS | CHOOSE ONE

new york-style cheesecake, fruit compote

dark chocolate layer cake

classic tiramisu

lemon meringue pie

## TWO-COURSE LUNCH

accompanied with platter of assorted desserts

### STARTERS | CHOOSE ONE

southwest cobb salad | marinated tomatoes,  
pickled onions, applewood-smoked bacon,  
hard-boiled eggs, avocado ranch dressing **gf**

classic caesar salad | romaine hearts,  
shaved parmesan cheese, sourdough croutons,  
caesar dressing

with chicken **gf** | 45 per person

with salmon **gf** | 49 per person

### ENTRÉE

brisket melt & soup | caramelized onions,  
aged white cheddar brisket melt,  
potato corn chowder | 49 per person



# COLD BUFFET

Cold lunch buffet includes freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and iced tea.

Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

## SALAD & SANDWICH BAR

### STARTERS

basil tomato soup *gf vg*

deli-style pasta salad

local field greens, crisp romaine hearts *gf vg*

seasonal salad vegetables *vg*

crumbled blue cheese, shredded cheddar

sherry vinaigrette, ranch dressing

### SANDWICHES & KETTLE CHIPS

chipotle chicken wrap | local tortilla, lettuce,  
guacamole, applewood-smoked bacon,  
pepper jack cheese, chipotle aioli

italian salami, coppa & prosciutto,  
provolone cheese, pesto aioli,  
roasted peppers, ciabatta

smoked turkey, swiss cheese, sweet dill mustard,  
tomato, arugula, whole-grain bread

### DESSERTS

assorted miniature pastries

cookies

brownies

60 per dozen





# BOXED LUNCH

Boxed lunches include pasta salad, chips, whole fruit, cookie and bottled water. Gluten-friendly and vegan bread available on request. Boxed salads are served with whole fruit, cookie and bottled water. Limit two varieties per group of 25 or more. If you wish to select three options, 5 per person surcharge will apply.

Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

## SANDWICHES

### SMOKED TURKEY BREAST

sprouts, pickles, gruyère, grain honey mustard, whole-grain bread **n**

### ITALIAN

mortadella, capocollo, prosciutto, roasted peppers, balsamic, extra virgin olive oil, ciabatta bread

### SMOKED HAM & CHEESE

lettuce, tomato, dijonnaise sauce, pretzel bun

### CHIPOTLE CHICKEN WRAP

tortilla, lettuce, guacamole, pepper jack cheese, applewood-smoked bacon, chicken, chipotle aioli

### CHARRED EGGPLANT WRAP

hummus, tahini, cucumbers, peppers **vg**

52 per box

## SALADS

### SOUTHWESTERN COBB SALAD

ancho grilled chicken, marinated tomatoes, pickled onions, applewood-smoked bacon, hard-boiled egg, avocado ranch dressing **gf**

42 per person

### CLASSIC CHICKEN CAESAR

romaine hearts, grilled chicken, sourdough croutons, shaved parmesan cheese, caesar dressing

42 per person

### GREEK SALAD

flat iron steak, crisp greens, english cucumbers, roma tomatoes, feta cheese, kalamata olives, oregano vinaigrette **gf**

46 per person



# LUNCH BUFFETS

All lunch buffets include freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and iced tea. Prices are based on one hour of service. Buffets require a minimum guarantee of 20 people.

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## EL MERCADO

### STARTERS

chicken tortilla soup or vegetarian tortilla soup

fiesta salad | romaine lettuce, black beans, grilled corn, avocado, chipotle dressing *gf*

tortilla chips, guacamole, housemade salsa *gf vg*

### ENTRÉES

fajita beef skirt steak *gf*

shredded chicken *gf*

sautéed vegetables *gf vg*

flour tortillas

### ACCOMPANIMENTS

mexican rice *gf vg*

vegetarian borracho beans *gf*

pico de gallo, cheddar cheese, shredded lettuce, sour cream *gf*

### DESSERTS

tres leches

cinnamon churros, chocolate sauce

68 per person

## TASTE OF ITALY

### STARTERS

vegetarian minestrone soup

caprese salad | baby tomatoes, bocconcini, pesto basil, balsamic glaze

baby spinach salad | goat cheese, cherry tomatoes, candied pecans, balsamic vinaigrette *n*

### ENTRÉES

mushroom ravioli, sun-dried tomato pesto cream sauce

rigatoni bolognese

chicken marsala

### ACCOMPANIMENTS

herb seasonal vegetables *gf vg*

garlic toast

### DESSERTS

classic cannoli

tiramisu

66 per person





# LUNCH BUFFETS

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## MEDITERRANEAN STARTERS

classic caesar salad | shaved parmesan cheese, brioche croutons

mixed greens | cucumbers, roma tomatoes, feta cheese, kalamata olives, red onion, oregano vinaigrette **vg**

## ENTRÉES

mushroom ravioli, gorgonzola cream sauce

baked striped bass, lemon, thyme **gf**

herb grilled chicken breast, natural jus **gf**

## ACCOMPANIMENTS

wild rice, dried fruits, moroccan spices **gf**

grilled asparagus, aged sherry vinegar, truffle-scented roasted mushrooms **gf vg**

freshly baked rolls

## DESSERTS

flaky baklava

pistachio cake

68 per person

## HILL COUNTRY COOKOUT STARTERS

pasta salad | honey-baked ham, cheddar, peas

coleslaw | golden raisins, carrots **gf vg**

baby greens, shaved vegetables, parmesan cheese, brown butter croutons, assorted dressings

## ENTRÉES

smoked beef brisket, barbecue sauce **gf**

beef sausage, sautéed onions **gf**

herb & garlic grilled chicken breasts **gf**

## ACCOMPANIMENTS

sliced yellow onions, pickles **gf vg**

sweet corn on the cob **gf vg**

crushed roasted red potatoes, sour cream, chives **gf**

texas toast

## DESSERTS

mini s'mores tarts

pecan pie **n**

strawberry shortcake

70 per person



# HORS D'OEUVRES

Minimum of 20 pieces per selection required. Butler-passed hors d'oeuvres require attendant at 150 fee with one attendant per 50 guests required.

Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change

## COLD

### 9 PER PIECE

port-glazed fig, st. agur blue cheese,  
wrapped in prosciutto *gf*

caprese skewer | baby tomato, bocconcini,  
balsamic glaze, basil *gf vg*

heirloom tomato & balsamic bruschetta *vg*

### 10 PER PIECE

charcuterie cone | prosciutto, pickled okra, tomato,  
salami, manchego cheese *gf*

yellowfin tuna tartare in cone, wasabi mayo

crabmeat ceviche spoon *gf*

pastrami salmon on potato chip, crème fraîche

saffron shrimp cocktail, brioche crouton, spanish aioli

steak tartare taco, guacamole, pico de gallo

## DESSERTS

deep-fried oreos

cheesecake lollipops

mini crème brûlées

cinnamon sugar mini donuts

6 per piece (minimum 20 per selection)

## HOT

### 9 PER PIECE

green chile arepas | green chiles,  
fresh cilantro, pepper jack cheese

mushroom arancini, truffle aioli

vegetable potstickers, ginger soy sauce *vg*

chorizo-stuffed date wrapped in bacon *gf*

beef barbacoa taquito | onions, fresh lime, cilantro,  
mexican spices

chicken empanadas, salsa verde

beef empanadas, salsa roja

brisket melt | caramelized onion, aged white cheddar

### 10 PER PIECE

brie melt | fig jam, pecans *n*

beef skewer, chimichurri sauce *gf*

bacon-wrapped jalapeño chicken skewer *gf*

lump crab cake, fennel cream

mini beef wellington, horseradish cream

tenderloin crostini | caramelized onion,  
boursin cheese

### 14 PER PIECE

dry-aged beef sliders | cheddar, potato bun

lobster arancini, saffron aioli

herb-rubbed lamb lollipop, pepper coulis *gf*

peach bbq brisket, applewood-smoked pork belly,  
skewered with a jalapeño *gf*





# STATIONS

Reception stations require a minimum of 25 people. Pasta station requires uniformed chef attendant at 150 fee, with one chef per 50 people.

Prices are per person subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

## ANTIPASTI BAR

olives, spreads, cured meats,  
international & domestic cheeses *gf vg*

crudités, grilled vegetables, mustards,  
sliced baguette, assorted crackers *vg*

42 per person

## SALAD

baby spinach, hearts of romaine, baby field greens *vg*

bay shrimp, grilled chicken,  
applewood-smoked bacon *gf*

cheddar, parmesan, crumbled blue cheeses

baby heirloom tomatoes, cucumbers, chickpeas *vg*

almonds, pecans, sunflower seeds, croutons *n*

caesar, balsamic, ranch dressings *vg*

28 per person

## PASTA CREATIONS

rigatoni, penne, farfalle

bolognese sauce, alfredo sauce, arrabbiata sauce *gf*

chef's choice of seasonal vegetables *vg*

grilled chicken, shrimp, sweet italian sausage *gf*

roasted garlic bread

46 per person | attendant required

## GUACAMOLE BAR

tortilla chips *gf vg*

guacamole, lime, pico de gallo *gf vg*

spicy queso *gf*

salsa verde, fire-roasted salsa *gf vg*

32 per person

## STREET TACO

beef fajita, sautéed onions, peppers *gf*

chicken tinga, cilantro, tomatoes *gf*

chipotle salsa, pico de gallo, sour cream, jalapeños,  
cotija cheese *gf vg*

local flour tortillas

44 per person

## PETITE DESSERT DISPLAY

petite eclairs

truffles

macarons

mini tartlets

32 per person



# CARVING STATION

Carving stations require a minimum of 30 people. Chef attendant required at 150 per chef, with one chef per 50 people.

Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change

## HERB-RUBBED TURKEY BREAST

mushroom jus *gf*

artisan breads & rolls

40 per person | attendant required

## SMOKED BEEF BRISKET

trio of barbecue sauces *gf*

cornbread, butter

42 per person | attendant required

## SLOW-ROASTED PRIME RIB

horseradish, au jus *gf*

artisan breads & rolls

60 per person | attendant required

## ROASTED BEEF TENDERLOIN

red demi-glace sauce, horseradish *gf*

artisan breads & rolls, butter

68 per person | attendant required

## ENHANCEMENTS

minimum 20 guests

## LOCAL & IMPORTED CHEESES

dried fruits, grapes, nuts, fig marmalade *n vg*

assorted crackers, sliced baguettes

28 per person

## SEASONAL GARDEN VEGETABLES

classic hummus, roasted pepper hummus,

buttermilk ranch *gf vg*

24 per person





# PLATED DINNERS

All plated dinners are served with rolls and butter, freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and iced tea.

Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

## THREE-COURSE DINNER

### STARTERS | CHOOSE ONE

roasted butternut squash soup | applewood-smoked bacon, cinnamon crème fraîche **gf**

baby lettuce & watermelon radish | shaved carrots, diced marinated tomatoes, sherry vinaigrette **gf vg**

classic caesar | parmesan cheese, croutons

baby wedge | applewood-smoked bacon, tomatoes, pickled red onions, blue cheese dressing **gf**

### ENTRÉES | CHOOSE ONE

brown butter mushroom ravioli | garlic broccolini, rustic tomato chutney, fried capers | **68 per person**

herb grilled chicken | whipped potatoes, roasted brussels sprouts, rosemary jus **gf** | **74 per person**

boneless beef short rib | whipped smoked potatoes, crispy onions, french green beans, natural jus | **82 per person**

sea bass | spring pea & mushroom ragout, saffron & ginger lemon beurre blanc, gristmill grits **gf** | **90 per person**

14oz new york strip | roasted tricolor potatoes, asparagus, jus **gf** | **92 per person**

beef tenderloin | crushed red potatoes, crème fraîche, grilled asparagus, red wine bordelaise **gf** | **95 per person**

beef tenderloin & lobster tail | potato gratin, baby organic seasonal vegetables, jus **gf** | **115 per person**

### DESSERTS | CHOOSE ONE

fresh fruit tart | berries, agave glaze **gf vg**

chocolate & hazelnut opera cake | feuilletine, chocolate sauce **n**

red velvet cake, strawberry coulis

vanilla cheesecake, blackberry compote

### ENTRÉE ENHANCEMENTS

seared scallops (2) | 25 per person

shrimp (3) | 25 per person



# DINNER BUFFETS

All dinner buffets include freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and iced tea. Prices are based on one hour of service. Buffets require a minimum guarantee of 20 people.

Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

## RANCH HAND STARTERS

baby arugula & spinach salad | toasted hazelnuts, sun-dried cranberries, goat cheese, balsamic dressing **ngf**

pasta salad | basil pesto, roasted peppers, grilled artichokes, parmigiano-reggiano cheese

## ENTRÉES

barbecue smoked chicken breast, crispy onions

beef sausage, sautéed onions **gf**

brisket, dr pepper barbecue sauce **gf**

## ACCOMPANIMENTS

roasted red potatoes **gf vg**

shiner bock slow-braised borracho beans **gf**

jalapeño cornbread, whipped butter

## DESSERTS

opera torte

red velvet cake

blackberry cheesecake

96 per person

## ALAMO STARTERS

fiesta salad | romaine lettuce, cotija cheese, roasted peppers, grilled corn, chipotle ranch dressing **gf**

beet salad | citrus marinade, blue cheese, walnuts **ngf**

gulf fish & shrimp ceviche | lime, cilantro, tequila, avocado parfait

## ENTRÉES

pork loin, braised kale **gf**

sautéed texas shrimp, spanish chorizo, local stone-ground polenta

grilled chicken, butternut squash, toasted pumpkin seeds **n**

## ACCOMPANIMENTS

cilantro mexican rice | chiles, roasted tomatoes **vg**

grilled seasonal vegetables **gf vg**

assorted artisan rolls

## DESSERTS

warm churros, chocolate sauce

tres leches cake

caramel flan

96 per person





# DINNER BUFFETS

All dinner buffets include freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and iced tea. Prices are based on one hour of service. Buffets require a minimum guarantee of 20 people.

Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change

## RIVERSIDE

### STARTERS

roasted fingerling potato salad | caramelized onions, tarragon, dijon **gf vg**

caprese salad | heirloom tomatoes, mozzarella, basil leaves, balsamic vinegar, olive oil **gf vg**

### ENTRÉES

salmon, roasted corn & sweet pepper ragout, fennel broth **gf**

beef tenderloin, mushrooms, pearl onions, red wine jus **gf**

chicken supreme, ratatouille, natural jus **gf**

### ACCOMPANIMENTS

potato gnocchi, wild mushrooms, brown butter, lemon

herb & garlic grilled seasonal vegetables **gf vg**

french baguettes, butter

### DESSERTS

assortment of miniature tarts

assortment of cheesecakes

assortment of chocolates

100 per person

## OSTRA

### STARTERS

shrimp tortilla soup

field greens salad | carrots, cucumbers, croutons, olives, local tomatoes, gorgonzola **gf vg**

toasted pearl pasta salad | lemon, crème fraîche, arugula

### ENTRÉES

signature crab cakes, red pepper aioli

texas striped bass, fennel, yellow romesco **gf**

beef tenderloin, cabernet reduction **gf**

### ACCOMPANIMENTS

baby seasonal vegetables **gf vg**

fingerling potatoes **gf vg**

### CHEF'S DECADENT DESSERT DISPLAY

lemon cake

bread pudding, crème anglaise

chocolate cake

110 per person



# NON-ALCOHOLIC BEVERAGES

Half-day beverage package includes up to four hours of service and full day beverage package includes up to eight hours of service.

Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change.

## BEVERAGES

stance regular & decaffeinated  
coffee | 110 per gallon

assorted numi hot teas | 110 per gallon

fresh juice | orange, apple, grapefruit, cranberry,  
pineapple, tomato | 7 each

naked fruit juice & smoothies | 8 each

classic black iced tea | 90 per gallon

enroot cold brew tea | 8 each

assorted soft drinks | 6 each

pure life water | 6 each

s.pellegrino essenza flavored  
sparkling mineral water | 8 each

s.pellegrino sparkling mineral water | 8 each

acqua panna natural spring water | 8 each

coconut water | 9 each

assorted kohana canned coffee drinks | 8 each

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

red bull | energy drink or sugarfree | 9 each

## BEVERAGE PACKAGE À LA CARTE

### FULL DAY

stance regular & decaffeinated coffee,  
assorted numi hot teas, iced tea, soft drinks,  
bottled still water, sparkling water  
45 per person | 8 hours

### HALF-DAY

stance regular & decaffeinated coffee,  
assorted numi hot teas, iced tea, soft drinks,  
bottled still water, sparkling water  
34 per person | 4 hours





# BAR MIXOLOGY

Labor charge of 150 per bartender or cashier.

Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

## BRANDS

### SELECT

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

### PREMIUM

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

### TOP SHELF

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

## BEER

### DOMESTIC

budweiser, bud light, coors light and miller lite

### IMPORTED | CRAFT

heineken, corona, dos equis and shiner bock

## HOST BAR

domestic beers | 8 per drink  
imported & craft beers | 9 per drink  
house wine | 11 per drink  
house wine | 46 per drink  
selected cocktails | 12 per drink  
premium cocktails | 14 per drink  
top shelf cocktails | 17 per drink  
cordials & cognac | 14 per drink  
soft drinks | 6 per drink

## CASH BAR

domestic beers | 9 per drink  
imported & craft beer | 10 per drink  
house wine | 13 per drink  
house wine | 50 per drink  
selected cocktails | 14 per drink  
premium cocktails | 15 per drink  
top shelf cocktails | 18 per drink  
cordials & cognac | 15 per drink  
soft drinks & bottled waters | 7 per drink



# BAR MIXOLOGY

Elevate your event to the next level with custom cocktails tailored for events both large and small. Bring the craft cocktail experience to your guests at your dinner, reception, gala and more. Craft cocktails may be added to your premium or top shelf bar packages for 2 per person or ordered on consumption for 14 per cocktail for hosted bars and 16 for cash bars.

Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change

## PACKAGED BAR

### SELECT

beer, wine and select cocktails

one hour | 26 per person

two hours | 40 per person

additional hours | 12 per person

### PREMIUM

beer, wine and premium cocktails

one hour | 28 per person

two hours | 42 per person

additional hours | 14 per person

### TOP SHELF

beer, wine and top shelf cocktails

one hour | 30 per person

two hours | 46 per person

additional hours | 16 per person

### TASTE OF TEXAS

local texas craft beers, wine and top tier  
texas cocktails

one hour | 30 per person

two hours | 46 per person

additional hours | 16 per person

## OMNI CRAFT COCKTAILS CHOOSE TWO

### GRAPEFRUIT-ELDERFLOWER PALOMA

ruby red grapefruit, essence of elderflower,  
tequila or gin, omni sour

### APPLE-PEAR CRUSH

vodka or gin, omni sour, orange liqueur

### BLOOD ORANGE-GUAVA WHISKEY SOUR

whiskey, omni sour, blood orange-guava

### SPICY MANGO MARGARITA

tequila, omni sour, orange liqueur,  
mango & habanero mix





# WINE RACK

Additional wine selections and recommended pairings are available through your catering manager.

Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change

## SELECT

campo viejo | sparkling cava brut | 46 per bottle  
included in all select bar packages

bulletin place | sauvignon blanc | 45 per bottle

bulletin place | chardonnay | 46 per bottle

bulletin place | merlot | 46 per bottle

bulletin place | cabernet sauvignon | 46 per bottle

## PREMIUM

wente hayes ranch | chardonnay | 52 per bottle

wente hayes ranch | rosé | 52 per bottle

wente hayes ranch | merlot | 52 per bottle

wente hayes ranch | cabernet

sauvignon | 52 per bottle

included in all premium bar packages

## TOP SHELF

decoy by duckhorn | chardonnay | 69 per bottle

decoy by duckhorn | sauvignon  
blanc | 69 per bottle

decoy by duckhorn | merlot | 69 per bottle

decoy by duckhorn | pinot noir | 69 per bottle

decoy by duckhorn | cabernet

sauvignon | 69 per bottle

included in all top shelf bar packages



# SPECIAL EVENTS

Labor charge of 150 per bartender.

Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

## COCKTAIL OR DINNER BARGES

must be secured by group through go rio cruises

### COCKTAIL BARGE

beer, wine and select cocktails

26 per person | 1 hour bar service

### DINNER BARGE

select three-course dinner menu and enhance the experience with package bar for your guests to enjoy.

40 per person | 2 hour bar service + dinner menu price

## UNWIND RIVERSIDE

enjoy a happy hour in our bridge bar riverside space prior to dinner! ask us about four brothers and ostra restaurant dinner options.

### ONE HOUR BEER & WINE

package bar to include domestic, imported & craft beers, red & white wine

20 per person | up to 50 guests

## COURTYARD CORNHOLE

designed for up to 50 guests

ask us about creating a game-time experience with package bar, reception food and cornhole game

## RELAX & RENEW SPA DAY

allow our team to assist you in designing the perfect spa day curated for each of your attendees.

### ROOFTOP TERRACE

savor lunch al fresco at our rooftop café - ask us about our menu options

### ENHANCEMENT

mimosa bar | sparkling wine, purées, fresh berries

27 per person | 2 hours of service





# SPECIAL EVENTS

Labor charge of 150 per bartender.

Prices are subject to 25% service charge & 8.25% sales tax. All menus and prices are subject to change.

## GUACAMOLE CHALLENGE

minimum of 30 guests

up to 10 guests per team will put their culinary skills to the test and prepare their own customized guacamole delight

### EXPERIENCE INCLUDES:

seasonal ingredients set up market-style to select choices to use for team guacamole

table for food preparation with mixing bowls, utensils, cutting board and serving bowls

housemade tortilla chips

75 per person

### ENHANCEMENT

enhance the experience with chef hat, apron and three unbiased hotel representatives for judging

10 per person

## MARGARITA CHALLENGE

calling all master mixologists to create the best margarita!

choose two tequilas

seasonal ingredients provided at each table, cocktail shaker, ice, glassware

judging will be based on presentation & taste

30 per person | 1 hour experience



## DETAILS

Thank you for selecting Omni La Mansión del Rio 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 is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. As always, we will be pleased to prepare a custom menu 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 hotel for delivery to guest rooms. Please ask your conference services manager for a complete list.

### FOOD & BEVERAGE SERVICE POLICIES

All food and beverages at Omni La Mansión del Rio must be provided by the hotel. The sale and service of all alcoholic beverages is regulated by the State of Texas, and Omni La Mansión del Rio is responsible for the administration of these regulations. All food and beverage menu planning should be arranged at least 30 days in advance.

### GUARANTEES

The exact number of guests attending a function is due 72 hours prior to the event. This number will be charged even if fewer guests attend. The hotel will prepare food for 3% over the guaranteed number. Meal functions and meeting rooms will be set for a maximum of 5% over 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. A 15 per person surcharge will be charged to the master account for an increase in guarantees 24 hours prior to event.

### TIMING OF FUNCTIONS

In order to provide the finest service to your group, it is important that you notify the conference services or banquet departments 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 hotel may have commitments of function space prior to or following the arranged program. Room setups will be complete 30 minutes prior to the event start time.





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CONTACT INFORMATION