

*making*  
history, together.  
wedding brochure



OMNI  
LA MANSIÓN  
DEL RÍO





# Table of Contents

03. INTRO

04. ABOUT

07. VENUES

12. PACKAGES

13. MENUS

18. BEVERAGES

20. DETAILS

*romantic*  
Nights and  
City Lights

Nestled along the historic River Walk in downtown San Antonio, Omni La Mansión del Rio is a modern hotel at the heart of the nation's second-oldest city. Blending Spanish Colonial architecture and European style, this Four Diamond luxury hotel surrounds you with the romance of a grand hacienda.

Hold your ceremony in our intimate courtyard, where glowing candles and a stone fountain create Old World ambiance. Choose from four elegant ballrooms for your reception, each with their own charms—crystal chandeliers, walls of French doors or beautiful arch details. With historic sites, Riverboat Tours and vibrant nightlife nearby, your wedding at Omni La Mansión is one they won't soon forget.



*about*  
Omni La  
Mansión del Rio.

**OLD WORLD CHARM, CONTEMPORARY  
COMFORTS**

After the completion of a multi-million-dollar renovation in 2020, Omni La Mansión del Rio combines historic architectural features with a clean, modern aesthetic. An Old World courtyard ringed by Spanish Colonial-style archways houses a sleek pool, while guest rooms feature wood beams alongside luxurious marble bathrooms.



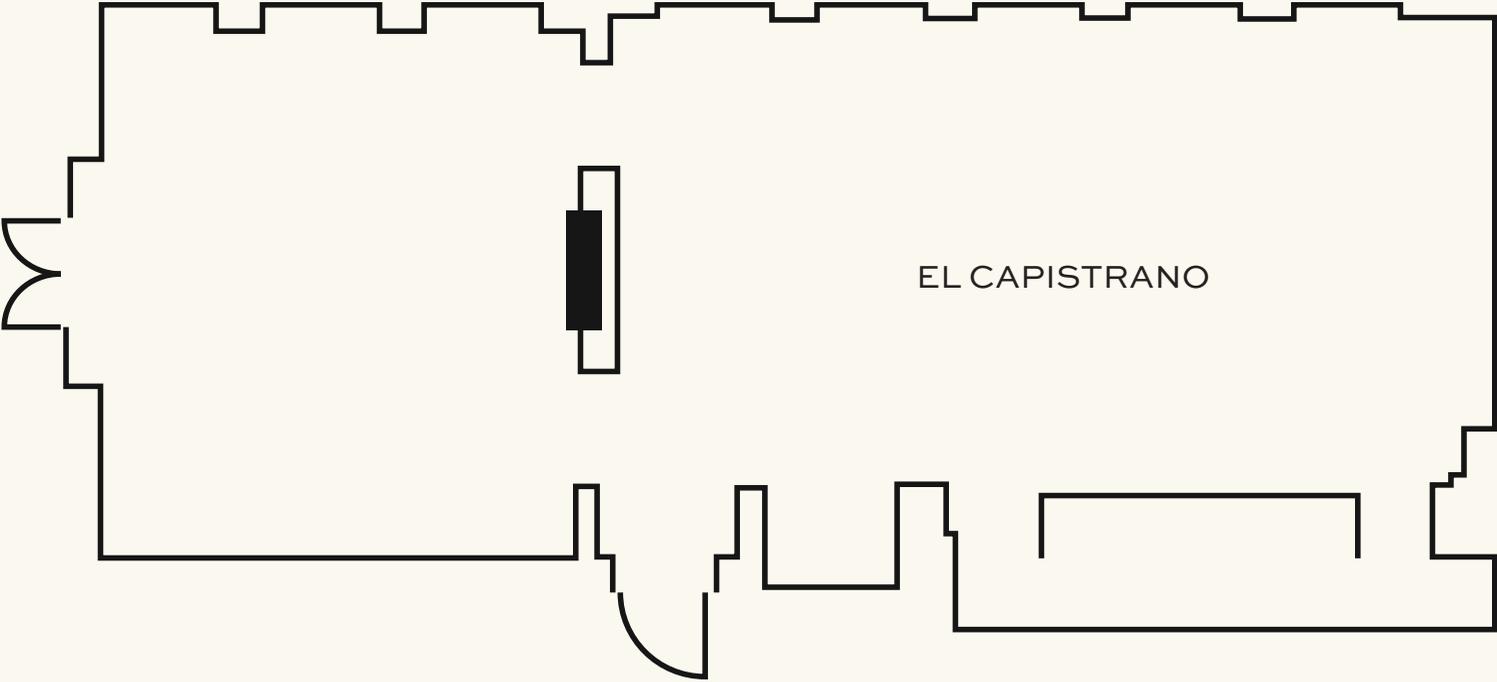


- 338 airy guest rooms with wood beam ceilings and River Walk or lush courtyard views
- Five indoor and outdoor ceremony and reception spaces, including the 3,913 square foot Iberian Ballroom and a romantic outdoor courtyard
- Heated courtyard swimming pool with seasonal poolside food and beverage service
- Four unique bars and restaurants include Four Brothers with South Texas, Latin and French cuisine influences, romantic Ostra with oyster bar and downtown's best selection of tequilas and mezcals, El Colegio for icy margaritas and elevated, approachable pub fare and a poolside bar with refreshing drinks and light bites
- Mokara Spa, a 17,000 square foot oasis located just across the river; offering skin care and facial treatments, massages and salon services plus private pool, relaxation lounges, steam rooms, dry saunas and whirlpools
- Fully equipped fitness center with Cybex equipment, treadmills, free weights and stationary bicycles, open 24/7



Let Your Happily  
*ever after* Begin

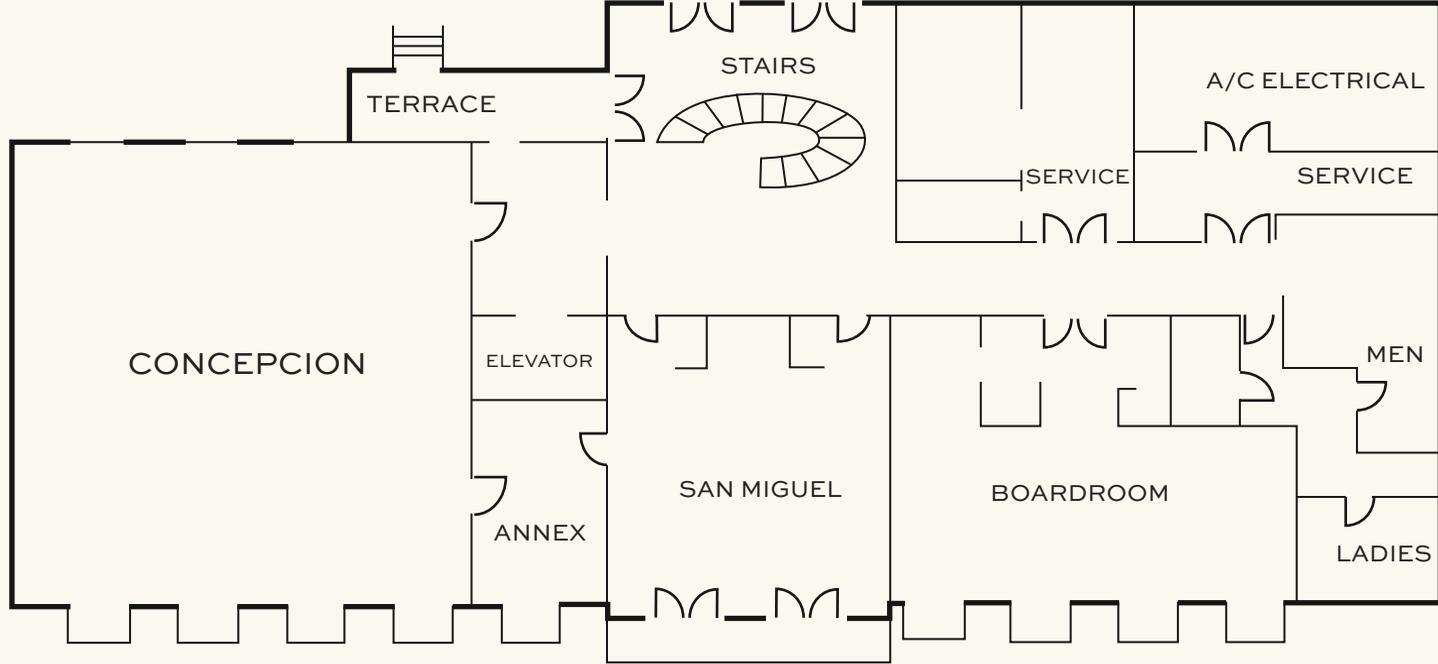
# First level.



Meeting Room Capacities Were Determined Using 72" Rounds Of 10 (Rounds Capacity), Three Chairs Per 6'X30" Table (U-Shape Capacity) And Three Chairs Per 6'X18" Table (Classroom Capacity) Allowing For Minimal Audiovisual Equipment.

ROOM	FLOOR (LEVEL)	DIMENSIONS W X L	SQUARE FOOTAGE	CEILING HEIGHT	CONFERENCE	U-SHAPE	HOLLOW SQUARE	CLASSROOM 4 PER 8 FT.	THEATER STYLE	ROUND (OF 10)	ROUNDS W/ BUFFET	CRESCENT ROUNDS OF 7
EI COLEGIO	1	32'X12'	384	-	26	NO	NO	24	40	50	50	-
EI CAPISTRANO	1	68'X26'	1522	9'	26	26	30	34	40	40	40	28

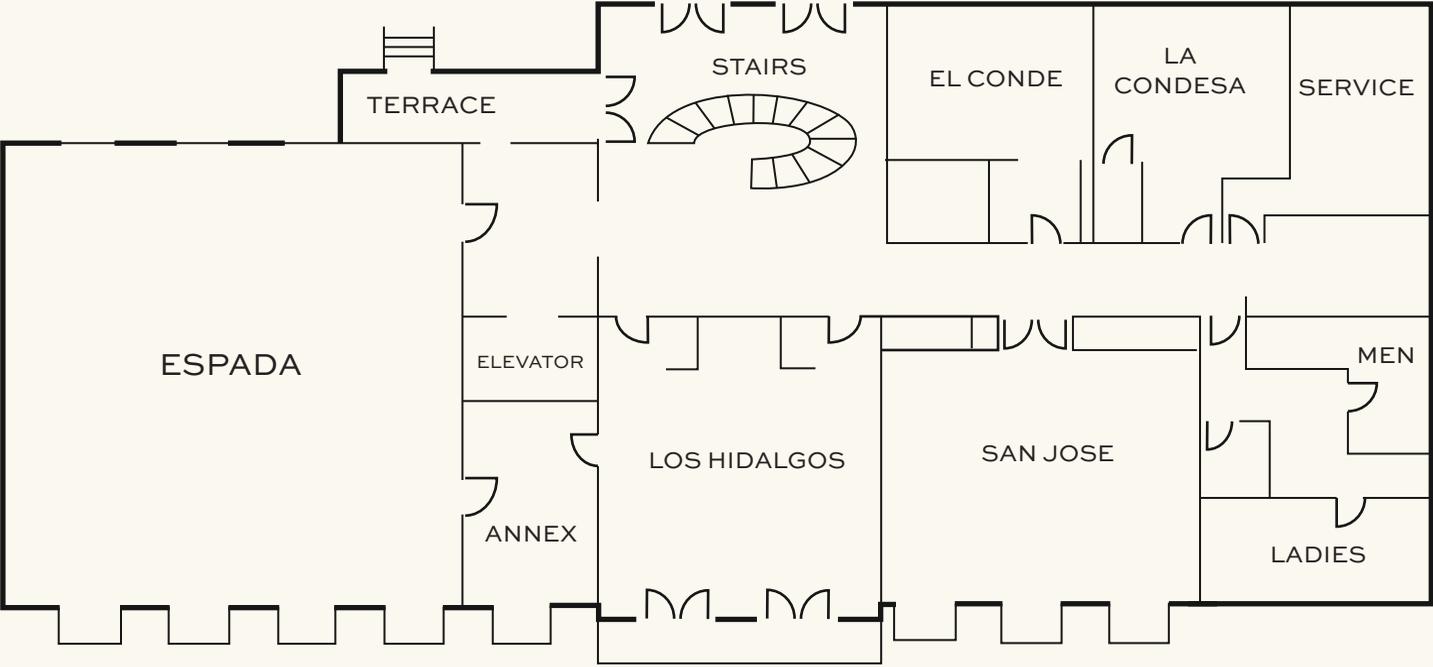
# Second level.



Meeting Room Capacities Were Determined Using 72" Rounds Of 10 (Rounds Capacity), Three Chairs Per 6'X30" Table (U-Shape Capacity) And Three Chairs Per 6'X18" Table (Classroom Capacity) Allowing For Minimal Audiovisual Equipment.

ROOM	FLOOR (LEVEL)	DIMENSIONS W X L	SQUARE FOOTAGE	CEILING HEIGHT	CONFERENCE	U-SHAPE	HOLLOW SQUARE	CLASSROOM 4 PER 8 FT.	THEATER STYLE	ROUND (OF 10)	ROUNDS W/ BUFFET	CRESCENT ROUNDS OF 7
SAN MIGUEL	2	21'3"X20' 9"	455	7'8"	18 DIAG.	18	20	24	34	30	20	14
CONCEPCION	2	36'5"X36' 5"	1332	8'9'2"	30	36	40	80	130	90	70	56
BOARDROOM	2	33'X13'	429	8'11"	16	-	-	-	-	-	-	-

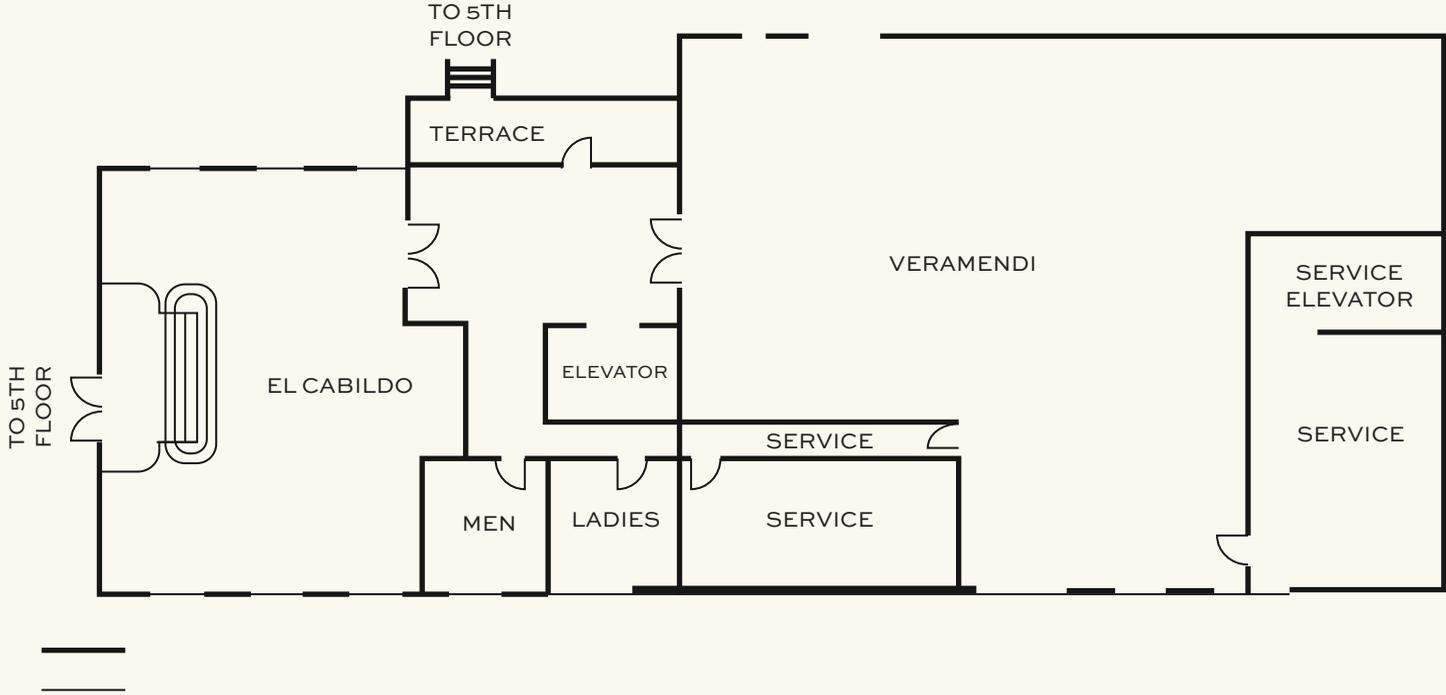
# Third level.



Meeting Room Capacities Were Determined Using 72" Rounds Of 10 (Rounds Capacity), Three Chairs Per 6'X30" Table (U-Shape Capacity) And Three Chairs Per 6'X18" Table (Classroom Capacity) Allowing For Minimal Audiovisual Equipment.

ROOM	FLOOR (LEVEL)	DIMENSIONS W X L	SQUARE FOOTAGE	CEILING HEIGHT	CONFERENCE	U-SHAPE	HOLLOW SQUARE	CLASSROOM 4 PER 8 FT.	THEATER STYLE	ROUND (OF 10)	ROUNDS W/ BUFFET	CRESCENT ROUNDS OF 7
LOS HIDALGOS	3	21'3"X20' 9"	445	7'7"	19 DIAG.	18	20	24	34	30	20	14
ESPANDA	3	36'X36'	1296	8'9'2"	30	36	40	90	130	90	70	56
SAN JOSE	3	27'7"X19' 3"	523	7'8"	24	20	24	32	50	40	30	21
EI CONDE	3	18'2"X11' 5"	209	7'9"	12	NO	NO	8	20	10	-	-
LA CONDESA	3	13'8"X11' 5"	158	7'9"	10 RNDS	NO	NO	8	10	10	-	-
LA CONDE/CONDESA	3	31'10"X11' 5"	357	7'9"	20	NO	NO	16	35	30	20	14

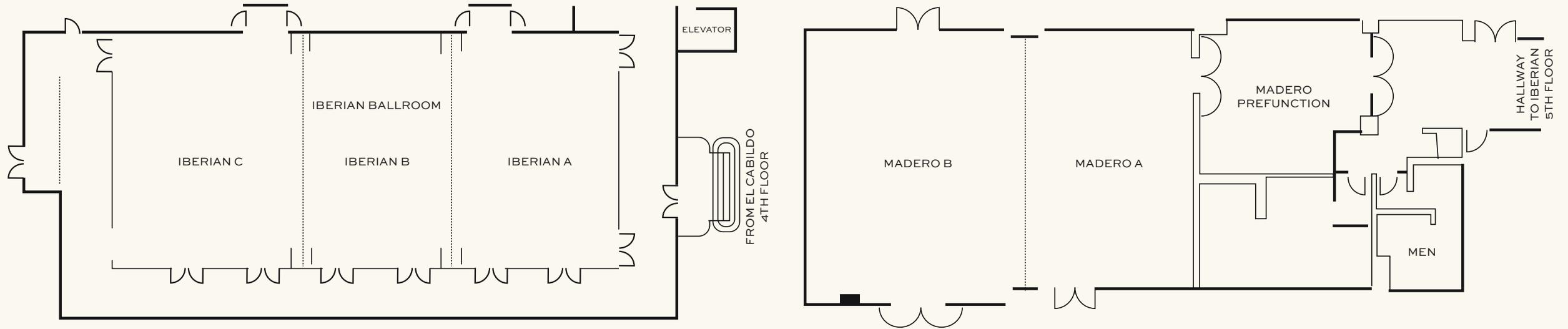
# Fourth level.



Meeting Room Capacities  
Were Determined Using  
72" Rounds Of 10 (Rounds  
Capacity), Three Chairs Per  
6'X30" Table (U-Shape  
Capacity) And Three Chairs  
Per 6'X18" Table (Classroom  
Capacity) Allowing For  
Minimal Audiovisual  
Equipment.

ROOM	FLOOR (LEVEL)	DIMENSIONS W X L	SQUARE FOOTAGE	CEILING HEIGHT	CONFERENCE	U-SHAPE	HOLLOW SQUARE	CLASSROOM 4 PER 8 FT.	THEATER STYLE	ROUND (OF 10)	ROUNDS W/ BUFFET	CRESCENT ROUNDS OF 7
VERAMENDI	4	27'X50'	1350	8'8"	30	40	46	70/90*	180	150	120	70

# Fifth level.



ROOM	FLOOR (LEVEL)	DIMENSIONS W X L	SQUARE FOOTAGE	CEILING HEIGHT	CONFERENCE	U-SHAPE	HOLLOW SQUARE	CLASSROOM 4 PER 8 FT.	THEATER STYLE	ROUND (OF 10)	ROUNDS W/ BUFFET	CRESCENT ROUNDS OF 7
IBERIAN	5	91'X43'	3913	11'/13'6"	-	74	96	240	500	300	280	175
IBERIAN AB	5	58'X43'	2494	11'/13'6"	45	54	70	120	280	210	170	120
IBERIAN BC	5	59'X43'	2537	11'/13'6"	40	54	70	120	280	210	170	120
IBERIAN A	5	31'X43'	1333	11'/7'8"	30	40	50	60	140	90	70	48
IBERIAN B	5	27'X43'	1161	11'/13'6"	30	40	50	48	110	60	50	35
IBERIAN C	5	33'X43'	1419	11'/13'6"	30	40	50	68	125	90	70	48
MADERO	5	58'3"X41'6"	2425	11'/13'6"	54	45	60	118	190	200	160	112
MADERO A	5	25'X39'	975	11'/13'6"	30	30	36	34	70	60	50	35
MADERO B	5	33'X42'	1386	11'/13'6"	30	30	42	60	126	80	60	42

Meeting Room Capacities Were Determined Using 72" Rounds Of 10 (Rounds Capacity), Three Chairs Per 6'X30" Table (U-Shape Capacity) And Three Chairs Per 6'X18" Table (Classroom Capacity) Allowing For Minimal Audiovisual Equipment.

# Wedding packages.

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

## THE RECEPTION

Start with the essentials and build from there to create your own signature wedding. Your wedding specialist can assist you with the perfect enhancements and custom details to create a wedding that is truly yours.

## WEDDING PACKAGE I

*Subject to a 25% taxable service charge and an 8.25% sales tax.*

- Selection of two hors d'oeuvres
- First course salad or soup
- Second course of plated Select entree
- Two-hour open bar (Select Brands)
- Cake cutting service
- Ivory table linens
- Dance floor
- Complimentary Bridal Suite for night of wedding
- Mokara Spa access for wedding couple

*\$125 per person*

## WEDDING PACKAGE II

*Subject to a 25% taxable service charge and an 8.25% sales tax.*

- Selection of two hors d'oeuvres
- First course salad or soup
- Second course of plated Select entree
- Three-hour open bar (Select Brands)
- Sparkline Wine Toast
- Cake cutting service
- Ivory table linens
- Dance floor
- Complimentary Bridal Suite for night of wedding
- Mokara Spa access for wedding couple

*\$140 per person*

## WEDDING PACKAGE III

*Subject to a 25% taxable service charge and an 8.25% sales tax.*

- Selection of two hors d'oeuvres
- First course salad or soup
- Second course of plated Select or Signature entrée
- Four - hour open bar (Premium Brands)
- Sparkling Wine Toast
- Cake cutting service
- Ivory table linens
- Dance floor
- Complimentary Bridal Suite for night of wedding
- Mokara Spa access for wedding couple

*\$160 per person*





# Menus.

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

*Taxable service charge of 25% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.*

## HORS D’OEUVRES

### COLD

- Port-glazed fig stuffed with St. Agur blue cheese and wrapped in prosciutto
- Antipasto skewer with baby tomato, bocconcini, balsamic glaze and basil
- Crudité shooter with hummus & seasonal vegetables
- Heirloom tomato and balsamic bruschetta

### HOT

- Stuffed bread spears with queso blanco & cilantro aioli (Tequeño)
- Pigs in a blanket with honey mustard dipping sauce
- Chicken empanadas with salsa verde
- Beef empanadas with salsa roja

## PREMIUM HORS DOEUVRES (\$3 PER PERON)

### COLD

- Saffron shrimp cocktail with brioche crouton and Spanish aioli
- Ahi tuna tartare with sesame and cucumbers
- Shrimp gazpacho shooter
- Tenderloin crostini with caramelized onion and Boursin cheese

### HOT:

- Brie melt with fig jam and pecans
- Vegetarian spring rolls with sweet and sour sauce
- Thai chicken satay with coconut & peanut dipping sauce
- Beef skewer with chimichurri sauce
- Lump crab cake with fennel crème

## SALADS AND SOUPS

- Baby lettuce with watermelon radish | Carrot curls, diced marinated tomato and sherry vinaigrette
- Classic Caesar | Parmesan cheese and croutons
- Baby wedge with bacon | Tomatoes, pickled red onions and spiced pecans and blue cheese dressing
- Spinach and arugula salad | Olives, goat cheese, oven-dried tomatoes and shaved red onions with oregano vinaigrette
- Butter lettuce salad | Candied walnuts, cucumbers, baby tomatoes and crumbled blue cheese with citrus dressing
- Lobster bisque | Tarragon, fennel and crème fraîche
- Roasted Butternut Squash Soup | Applewood-smoked bacon and cinnamon crème fraîche



# Entrées.

All Entrées are served with warm rolls and whipped butter, water, iced tea and coffee.

Taxable service charge of 25% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

## SELECT

### BROWN BUTTER MUSHROOM RAVIOLI

Garlic broccolini, tomato chutney and fried capers

### GRILLED CHICKEN

Whipped potatoes, roasted Brussels sprouts and rosemary jus

### HERB-ROASTED CHICKEN

Seasonal vegetables, potato au gratin, creamy mushroom sauce

### ATLANTIC SALMON

Roasted garlic broccolini, pomme purée, chimichurri

## SIGNATURE (+\$7 PER PERSON)

### BONELESS BEEF SHORT RIB

Smoked whipped potatoes, crispy onions, French green beans and natural jus

### SEA BASS

Gristmill grits, spring pea, mushroom ragout, saffron & ginger lemon beurre blanc

## PREMIUM (+\$15 PER PERSON)

### BEEF TENDERLOIN

Potato au gratin, grilled asparagus red wine jus

### 14OZ NEW YORK STRIP

Roasted tri-color potatoes, asparagus and rosemary jus





# Wedding reception station package.

## **LOCAL & IMPORTED CHEESES**

Dried fruits, grapes and nuts with fig marmalade Assorted crackers and sliced baguettes

## **SALAD**

Baby spinach, hearts of romaine, and baby field greens

Grilled chicken and applewood-smoked bacon

Cheddar, parmesan cheese, and crumbled blue cheese

Baby heirloom tomatoes, cucumbers, pecans, sunflower seeds, and croutons

Caesar, balsamic, and ranch dressings

## **SLOW-ROASTED PRIME RIB**

Horseradish and au jus Artisan breads and rolls

## **PASTA CREATIONS\***

Rigatoni, penne, and farfalle

Bolognese sauce, alfredo sauce, and arrabbiata sauce

Chef's choice of seasonal vegetables

Grilled chicken, shrimp, and sweet Italian sausage

Roasted garlic bread

*\$115 per person (includes sparkling wine toast)*

*\*Chef Fee - \$150 each per 75 people*

# After dinner.

*Taxable service charge of 25% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.*

*Complete the wedding experience for your guests by bringing surprise and delight to the evening with savory and sweet selections.*

## CHURROS

Warm Churros lightly dusted with cinnamon sugar, accompanied by a chocolate sauce

*10 per person*

## CORDIAL-FILLED COOKIE SHOOTER

Featuring your initials or photo

*16 per person*

## BOOZY BITES

Cocktail inspired gelatin shooter; Assorted flavors available

*9 each (min 30)*

## GUACAMOLE BAR

Nothing says local like a house made guacamole bar with warm tortilla chips.

The spread is completed with pico de gallo, spicy queso and fire roasted salsa.

*30 per person*

## LATE NIGHT FIESTA

Chicken on a stick with house made pickled jalapeños

Street corn in a cup

Churros with chocolate dipping sauce

*32 per person*

## BREAKFAST TACOS

Potato & egg

Applewood-smoked bacon & egg

Sausage & egg

Chorizo & egg

Toppings on the side to include pico de gallo, cheddar and house-made salsa

*17 per person for choice two tacos*





# La Mansión wedding brunch.

*Taxable service charge of 25% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.*

## **BREAKFAST ITEMS**

Fresh seasonal fruits & berries, Assorted breakfast pastries

Individual yogurt parfaits

Smoked salmon, capers, tomatoes, onions, and herb cream cheese

Assorted New York-style bagels

Scrambled farm-fresh eggs, Applewood-smoked bacon, Breakfast potatoes

## **EUROPEAN TABLE**

Artisan cured salami, charcuterie, international and domestic cheeses, dried fruits, toasted nuts, pickles, mustards, olives and assorted artisan breads

## **MARKET-STYLE SALAD STATION**

Lettuce | Field greens, spinach and romaine lettuce

Protein | Chilled shrimp, chicken, applewood-smoked bacon and chopped eggs

Toppings | Avocados, sliced cucumbers, tomatoes and croutons

Dressings | Ranch, blue cheese and sherry vinaigrette

## **SWEETS**

Chef-selected desserts

*75 per person*

# Beverages.

Labor charge of 150 per bartender and cashier.

Taxable service charge of 25% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

## BRANDS

### SELECT

Vodka | Svedka  
Gin | Seagrams  
Rum | Castillo  
Bourbon | Jim Beam White Label  
Scotch | J&B  
Tequila | Sauza Silver  
Cognac | Hennessy VS

### PREMIUM

Vodka | Absolut  
Gin | Beefeater  
Rum | Bacardi Light  
Bourbon | Old Forester  
Scotch | Johnnie Walker Red  
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

## BEERS

### DOMESTIC

Budweiser, Bud Light, Coors Light and Miller Lite

### IMPORT/PREMIUM

Heineken, Corona, Dos Equis and Shiner Bock

## WINE RACK

Bulletin Place | chardonnay | 45 per bottle  
Bulletin Place | sauvignon blanc | 45 per bottle  
Bulletin Place | merlot | 45 per bottle  
Bulletin Place | cabernet sauvignon | 45 per bottle  
Campo Viejo Cava Brut | sparkling wine | 45 per bottle  
*Included in all select bar packages*

## PREMIUM

Wente Hayes Ranch | chardonnay | 50 per bottle  
Wente Hayes Ranch | rosé | 50 per bottle  
Wente Hayes Ranch | merlot | 50 per bottle  
Wente Hayes Ranch | cabernet sauvignon | 50 per bottle  
*Included in all premium and top shelf bar packages*

## TOP SHELF

Decoy by Duckhorn | chardonnay | 65 per bottle  
Decoy by Duckhorn | sauvignon blanc | 65 per bottle  
Decoy by Duckhorn | merlot | 65 per bottle  
Decoy by Duckhorn | pinot noir | 65 per bottle  
Decoy by Duckhorn | cabernet sauvignon | 65 per bottle





# Beverages.

*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 at 2 per person or ordered on consumption at 14 per cocktail for hosted bars and 16 for cash bars. (select two)*

*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 | 27 per person

Two hours | 41 per person

Additional hours | 14 per person

### **TOP SHELF**

Beer, wine and top shelf cocktails

One hour | 29 per person

Two hours | 44 per person

Additional hours | 16 per person

### **TASTE OF TEXAS**

Local Texas craft beers, wine and top tier Texas cocktails

One hour | 29 per person

Two hours | 44 per person

Additional hours | 16 per person

## **OMNI CRAFT COCKTAILS**

### **GRAPEFRUIT-ELDERFLOWER PALOMA**

Delicious ruby red grapefruit, essence of elderflower mixed with tequila or gin and Omni sour

### **APPLE-PEAR CRUSH**

Vodka or gin, Omni sour, orange liqueur

### **BLOOD ORANGE-GUAVA WHISKEY SOUR**

Whiskey, Omni Sour and Blood-Orange Guava

### **SPICY MANGO MARGARITA**

Tequila, Omni sour, orange liqueur and mango & habanero mix

# Details.

## MENU TASTINGS

Once an agreement has been signed, we will be delighted to set up a complimentary menu tasting for (2) guests with a food and beverage spend of \$7,500 or more. Additional guests (up to 2) are welcome to attend with advance notice at a charge of \$75.00++ per person. For parties with a food and beverage spend less than \$7,500, tastings are \$75.00++ per person (up to 4 guests). Your Catering Manager will assist you with menu items and guidelines. No credits, transfers or financial reductions will be given in place of a tasting

## LABOR CHARGES

Bartender Fee | \$150 per bartender for up to four hours. Minimum requirement is (1) bartender per 75 guests  
Chef Attendant Fee | \$150 per chef attendant for up to two hours. Minimum requirement is (1) attendant per 75 guests.

## LINEN, SEATING AND EQUIPMENT

Omni La Mansion del Rio Hotel provides standard cream or brown linens for all tables with floor-length covers as well as cream napkins. Also included is the dance floor, 60" or 66" round tables, banquet chairs, cocktail tables, head table, bars and bar backs, china, flatware and stemware. Additional items available on request are easels, table numbers and stanchions, house hurricane candle centerpieces, (3) votive candles per tables, cake table, gift table and guest book table. Please consult your Catering Manager for more details

## PARKING

Omni La Mansion del Rio Hotel is a valet only property. Guests can valet during the event at the cost of \$35++ per car. There is an overnight parking charge for guests staying at the hotel at the cost of \$49++. There is self-parking available at the Houston Street city parking garage at a cost of \$15.

## AMENITIES AND WELCOME

GIFT BAGS | A room drop fee will apply for each gift bag delivered to guest rooms.

## ROOM BLOCK

Contract a minimum of (10) guest rooms for a single night and receive a set discounted rate for your guests. With a guest room block you will be responsible for 90% of the contracted rooms to book. Subject to availability.





# Details.

## WEDDING COORDINATION

All weddings hosted at Omni La Mansion del Rio Hotel are encouraged to hire a Hotel approved, professional, wedding coordinator to assist you with the planning and details leading up to the wedding, conduct the rehearsal and be on premise the day of the wedding to coordinate your celebration. We are pleased to recommend a professional wedding consultant to coordinate your special day

## FINAL GUARANTEES

The exact number of guests attending a function is due by noon 72 hours prior to the event. This number will be charged even if fewer guests attend. We will charge actual attendance if the group exceeds the guarantee. 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.

## FOOD AND BEVERAGE

No food or beverage will be permitted to be brought into Omni La Mansion del Rio Hotel by the host or invitees without advance written notice from the hotel. Texas law requires all alcohol to be purchased and supplied by the hotel and all service of alcohol.

## BILLING

All social events must be prepaid 14 business days in advance. A credit card authorization must remain on file for any additional charges through the duration of the event.

## SERVICE CHARGES

A taxable 25% service charge will be added to all food and beverage charges. Current Texas sales tax 8.25% will be added to the total.

## DEPOSITS AND CANCELLATIONS

Any requested deposits will be credited toward the total cost of the event. Should the event be canceled, please note that these deposits are nonrefundable. Cancellation of any event will be subject to a contractual cancellation fee.

## BANQUET EVENT ORDERS AND BANQUET CHECKS

You will be asked to sign your banquet event orders no later than 10 business days prior to the function date and banquet event checks the evening of your event.



Delight  
*in every* moment.





*The day*  
you will always  
remember.

[OMNIHOTELS.COM/LAMANSION](https://omnihotels.com/lamansion)

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