

Event Menus



MOKARA HOTEL & SPA
EVENTS MENU



TABLE OF CONTENTS

Click on link below to be directed to that section of the menu

[BREAKFAST](#)

[BREAKS](#)

[LUNCH](#)

[RECEPTION](#)

[DINNER](#)

[BEVERAGES](#)

[SPECIAL EVENTS](#)

[DETAILS](#)

[CONTACT
INFORMATION](#)

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. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.



PLATED BREAKFAST

All plated breakfasts are served with your choice of Stance regular and decaffeinated coffee, Numi hot tea and orange, grapefruit or apple juices.

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

CLASSIC BREAKFAST

scrambled eggs *gf*
applewood-smoked bacon *gf*
herbed breakfast potatoes *gf vg*
yogurt parfait *gf*
assorted morning pastries
40 per person

MIGAS

scrambled eggs, corn tortilla strips, poblano peppers, tomatoes, onions, queso fresco, serrano peppers *gf*
refried beans *gf vg*
sausage *gf*
tortillas
42 per person

FRENCH TOAST

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

SAN ANTONIO BOWL

house chorizo, poblano peppers, roasted potatoes, red onions, fried eggs, queso fresco, salsa roja *gf*
47 per person

VEGETABLE BOWL

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

HEALTHY START

egg white frittata | spinach, tomatoes, goat cheese *gf*
herb potatoes *gf vg*
turkey bacon
48 per person



CONTINENTAL BREAKFAST & ENHANCEMENTS

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

CLASSIC CONTINENTAL

sliced fresh fruits, berries *gf vg*

individual yogurt parfaits *n gf*

steel-cut irish oatmeal, brown sugar, raisins, milk

assorted breakfast pastries

stance regular & decaffeinated coffee,
numi assorted hot teas

45 per person

BREAKFAST ENHANCEMENTS

STEEL-CUT IRISH OATMEAL

raisins, brown sugar, maple syrup, berries

12 per person

VANILLA YOGURT PARFAITS

berries, granola *n*

10 per person

SMOKED SALMON

sliced smoked salmon *gf*

assorted bagels

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

24 per person

BREAKFAST SANDWICHES

ham, egg & cheese croissant

country sausage, egg & cheese biscuit

applewood-smoked bacon, egg & cheese

english muffin

108 per dozen

BREAKFAST TACOS

applewood-smoked bacon & egg

sausage & egg

potato & egg

chorizo & egg

toppings | pico de gallo, cheddar cheese, salsa

108 per dozen



BREAKFAST BUFFETS

All breakfast buffets include freshly brewed Stance regular and decaffeinated coffee, assortment of Numi hot teas and freshly squeezed orange, grapefruit and apple juices. 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.

MOKARA BREAKFAST

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

NOURISH

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

RIVERWALK BREAKFAST

seasonal sliced fruits, berries *gf vg*
pan dulce

BUILD-YOUR-OWN TACOS

scrambled eggs *gf*
refried beans *gf*
bacon, mexican chorizo *gf*
flour tortillas
breakfast potatoes | bell peppers, jalapeños, onions *gf vg*
52 per person

FOUR BROTHERS BREAKFAST

seasonal sliced fruits, berries *gf vg*
cinnamon rolls
steel-cut oatmeal, canela, raisins, brown sugar
scrambled eggs à la mexicana | sofrito onion, peppers, tomato *gf*
sausage *gf*
hash browns *gf vg*
crumbled queso fresco & salsa verde *gf*
52 per person



BRUNCH BUFFET

Brunch includes Stance regular coffee and decaffeinated coffee, assortment of Numi hot teas and orange, grapefruit or apple juices. Prices based on one hour of service. Buffets require a minimum guarantee of 25 people.

Carving stations requires uniformed chef attendant at 150 fee with one chef per 50 guests required. 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.

MOKARA BRUNCH BREAKFAST ITEMS

seasonal sliced fruits, berries *gf vg*

assorted breakfast pastries

individual yogurt parfaits *gf*

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, dried fruits,
international & domestic cheeses, nuts *n gf*

pickles, mustards, olives *gf*

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

84 per person

ENHANCEMENTS

PRIME RIB CARVING STATION

slow-roasted prime rib, horseradish, au jus,
artisan bread & rolls *gf*

60 per person | chef attendant required

BEEF TENDERLOIN CARVING STATION

beef roasted tenderloin, red demi-glace sauce,
artisan breads, butter *gf*

68 per person | chef attendant required

BLOODY MARY BAR

mild to spicy mixes

pickled okra, spicy pickled green beans, celery,
pepperoncini, cherry peppers, horseradish,
applewood-smoked bacon, green olives

40 per person | bartender required

MIMOSA BAR

enjoy our preferred sparkling wine complemented
with a selection of purées & berries

28 per person | bartender required



À LA CARTE

Prices will be charged based on consumption of items or by the dozen.

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À LA CARTE SNACKS

assorted individual yogurts **gf** | 6 each

whole fruit | 6 each | 50 per dozen

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

assorted muffins | blueberry, banana nut,
bran **n** | 68 per dozen

butter & chocolate croissants | 68 per dozen

coffee cakes | 68 per dozen slices

assorted energy & low-carb bars **n** | 7 each

granola & candy bars **n** | 6 each

assorted 100 calorie packs **n** | 7 each

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

fudge brownies, blondies | 69 per dozen

assorted bags of chips & pretzels **vg** | 6 each

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

assorted bags of popcorn | butter, caramel,
white cheddar | 14 each

ice cream novelties, frozen fruit bars | 7 each

ENHANCEMENTS

minimum of 12 guests

LOCAL & IMPORTED CHEESE

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

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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ENERGIZE

fruit & berry skewers, honey yogurt dip

energy & granola bars

build-your-own-trail mix | peanuts, almonds, cashews, m&m's, dried fruits, yogurt raisins **n**

tropicana, v8 & fruit juices

27 per person

FIESTA BREAK

assorted candies **n**

tortilla chips **gf**

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

queso **gf**

cinnamon churros & chocolate sauce

agua fresca

28 per person

REFRESH

raw almonds & walnuts **n**

sliced fruits **gf vg**

vegetable crudité **vg**

hummus, warm pita bread

coffee cakes

chef's choice of infused water & mineral waters

30 per person

INDULGE

assorted nuts **n**

fudge brownies

chocolate chip cookies

assorted bottled coffees

29 per person

SWEET & SAVORY

donut holes | cinnamon, glazed, powder sugar

sausage kolache

whole fruit

assorted bottled coffees

28 per person

CRUNCH TIME

bavarian pretzel sticks, mustard dip

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

pesto popcorn, churro popcorn

pita chips, hummus **vg**

29 per person

MOKARA

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

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

strawberry & banana smoothies **gf**

acai & blueberry smoothies **gf**

breakfast tart | blueberries, granola

32 per person



PLATED LUNCHES

All plated lunches are served with water, iced tea and freshly baked rolls with butter. Plated lunches also include freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. 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 radishes salad |
shaved carrots, diced marinated tomatoes,
sherry vinaigrette **gf vg**

classic caesar salad | parmesan cheese, croutons

baby spinach salad | pickled onions, goat cheese,
candied pecans, balsamic vinaigrette **n gf**

shrimp tortilla soup | diced avocado, tomato relish

vegetarian tortilla soup | diced avocado, tomato relish

ENTRÉES | CHOOSE ONE

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

grilled chicken breast | roasted brussels sprouts,
whipped potatoes, rosemary jus **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** | **70 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 | **45 per person**

with salmon | **50 per person**

ENTRÉE

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



COLD BUFFET

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

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SALAD & SANDWICH BAR

SOUPS & SALADS

tomato basil soup

pasta salad

local field greens, crisp romaine hearts *gf vg*

seasonal salad vegetables *gf vg*

crumbled blue cheese, shredded cheddar

sherry vinaigrette, ranch dressing *gf*

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 person



BOXED LUNCH

Boxed lunches include pasta salad, chips, whole fruit, cookie and bottled water. Gluten-friendly and vegan bread available on request. Boxed salads include 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, honey grain mustard baguette, gruyère *n*

ITALIAN

mortadella, capicollo, roasted peppers, prosciutto, balsamic & extra virgin olive oil, provolone cheese, ciabatta

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, anchovy 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 time. Buffets require a minimum guarantee of 20 people.

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EL MERCADO

STARTERS

chicken tortilla soup

vegetarian tortilla soup **vg**

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

tortilla chips, guacamole, housemade salsa **gf vg**

ENTRÉES

beef fajita skirt steak **gf**

shredded chicken **gf**

sautéed vegetables **gf vg**

flour tortillas

ACCOMPANIMENTS

mexican rice **gf vg**

refried bean **gf vg**

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

DESSERTS

tres leches

cinnamon churros, chocolate sauce

68 per person

TASTE OF ITALY

STARTERS

vegetarian minestrone soup **vg**

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

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

ENTRÉES

mushroom ravioli, sun-dried tomato pesto cream sauce

rigatoni bolognese

chicken marsala

ACCOMPANIMENTS

herb seasonal vegetables **gf vg**

garlic toast

DESSERT

tiramisu

classic cannoli

66 per person



LUNCH BUFFETS

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MEDITERRANEAN STARTERS

classic caesar salad | shaved parmesan cheese, brioche croutons

baby kale, 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 vg**

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

freshly baked rolls

DESSERTS

flaky baklava

pistachio cake **n**

68 per person

TEXAS BACKYARD BBQ STARTERS

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

coleslaw | golden raisins, carrots **gf**

ENTRÉES

beef brisket, barbecue sauce **gf**

herb & garlic grilled chicken breasts **gf**

ACCOMPANIMENTS

sliced yellow onions, pickles **gf vg**

texas toast

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

sweet corn on the cob **gf vg**

DESSERTS

pecan pie **n**

strawberry shortcake

70 per person



HORS D'OEUVRES

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

10 PER PIECE

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

crudités shooter | hummus,
seasonal vegetables **gf vg**

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

heirloom tomato & balsamic bruschetta **vg**

12 PER PIECE

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

crabmeat ceviche spoon **gf**

yellowfin tuna tartare in cone, wasabi mayo **gf**

steak tartare taco, guacamole, pico de gallo

saffron shrimp cocktail, brioche crouton,
spanish aioli **gf**

seasonal oyster on a half-shell, red wine mignonette

HOT

10 PER PIECE

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

mushroom arancini, truffle aioli **vg**

vegetable potstickers, ginger soy sauce **vg**

chorizo-stuffed date wrapped in bacon **gf**

chicken empanadas, salsa verde

beef empanadas, salsa roja

brisket melt | caramelized onion, aged white cheddar

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

12 PER PIECE

brie melt | fig jam, pecans **n**

bacon-wrapped jalapeño chicken skewer **gf**

thai chicken satay,
coconut & peanut dipping sauce **n gf**

beef skewer, chimichurri sauce **gf**

lump crab cake, fennel cream

mini beef wellington, horseradish cream

14 PER PIECE

dry-aged beef slider | 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 guests required.

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

ANTIPASTO BAR

olives, spreads, cured meats,
international & domestic cheeses *gf*
crudités, grilled vegetables, mustards,
sliced baguette & assorted crackers *vg*
42 per person

SALAD STATION

baby spinach, hearts of romaine,
baby field greens *gf vg*
bay shrimp, grilled chicken,
applewood-smoked bacon *gf*
cheddar, parmesan, crumbled blue cheeses *gf*
baby heirloom tomatoes, cucumbers, chickpeas *gf vg*
almonds, pecans, sunflower seeds, croutons *n vg*
caesar, balsamic, ranch dressings *gf*
28 per person

PASTA CREATIONS

rigatoni, penne, farfalle
bolognese sauce, alfredo sauce,
arrabbiata sauce *gf*
chef's choice of seasonal vegetables *gf vg*
grilled chicken, shrimp, sweet italian sausage *gf*
roasted garlic bread
48 per person | attendant required

GUACAMOLE BAR

tortilla chips *gf*
guacamole, lime, pico de gallo *vg*
spicy queso *gf*
salsa verde, fire-roasted salsa *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*
flour tortillas
44 per person

SHELLFISH BAR & CHILLED SEAFOOD

poached shrimp, snow crab claws,
oysters on the half-shell *gf*
cocktail sauce, mignonette, lemon wedges,
horseradish *gf*
85 per person

PETITE DESSERT DISPLAY

eclairs & truffles
macarons
mini tartlets
32 per person



CARVING STATIONS

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

ROASTED BEEF TENDERLOIN

red demi-glace, artisan breads & rolls, butter *gf*

68 per person | attendant required



ENHANCEMENTS

minimum of 12 guests

LOCAL & IMPORTED CHEESES

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

assorted crackers, sliced baguettes

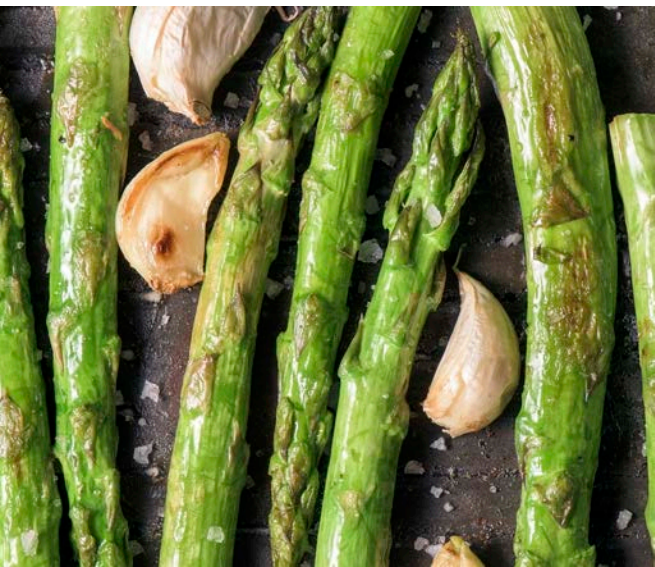
28 per person

SEASONAL GARDEN VEGETABLES

classic hummus, roasted pepper hummus,

buttermilk ranch *gf vg*

24 per person



PLATED DINNERS

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

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

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

classic caesar salad | parmesan cheese, croutons

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

shrimp tortilla soup

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**

red snapper | cilantro rice, tricolor baby peppers,
veracruz sauce **gf** | **80 per person**

boneless beef short rib | whipped smoked potatoes,
crispy onions, french green beans,
natural jus **gf** | **84 per person**

beef tenderloin | potato au gratin, grilled asparagus,
red wine jus **gf** | **90 per person**

sea bass | converse gristmill grits,
spring pea, mushroom ragout,
lemon beurre blanc **gf** | **92 per person**

beef tenderloin & scallops | parsnip purée,
baby seasonal vegetables,
au jus **gf** | **115 per person**

DESSERTS | CHOOSE ONE

fresh fruit tart | berries, agave glaze

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

red velvet cake, strawberry coulis

crème brûlée cheesecake, berry compote

ENTRÉE ENHANCEMENTS CHOOSE ONE

shrimp (3) **gf** | 25 additional per person

seared scallops (2) | 25 additional 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 time. Buffets require a minimum guarantee of 20 people.

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TEXAS HILL COUNTRY STARTERS

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

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

ENTRÉES

beef sausage, sautéed onions **gf**

barbecue smoked chicken breast **gf**

slow-smoked brisket, dr pepper barbecue sauce **gf**

ACCOMPANIMENTS

roasted red potatoes **gf vg**

slow-braised borracho beans

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**

chicken or vegetable tortilla soup **gf vg**

ENTRÉES

pork loin, braised kale **gf**

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

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

ACCOMPANIMENTS

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

grilled seasonal vegetables **gf vg**

assorted artisan rolls

DESSERTS

warm churros, chocolate sauce

tres leches cake

caramel flan

96 per person



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RIVERSIDE STARTERS

baby kale salad | pickled red onion,
compressed pears, pepitas, shaved pecorino,
pecan vinaigrette **ngf**

mixed greens | shaved vegetables, goat cheese,
brown butter croutons, champagne vinaigrette **gf**

ENTRÉES

pan-seared salmon **gf**

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

chicken supreme, asparagus cream jus **gf**

ACCOMPANIMENTS

parmesan mashed potatoes **gf**

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

french baguettes, butter

DESSERTS

assortment of miniature tarts,
cheesecakes & chocolates

100 per person

OSTRA STARTERS

shrimp tortilla soup **gf**

heirloom tomato caprese | fresh mozzarella,
basil, balsamic & extra virgin olive oil **gf**

toasted pearl pasta salad | lemon, crème fraîche,
arugula

ENTRÉES

signature crab cakes, red pepper aioli

texas striped bass, fingerling potatoes,
fennel & yellow romesco **gf**

beef tenderloin, cabernet reduction **gf**

ACCOMPANIMENTS

fingerling potatoes **gf vg**

baby seasonal vegetables **gf vg**

CHEFS' DECADENT DESSERT DISPLAY

lemon cake

bread pudding, crème anglaise

chocolate cake

110 per person



NON-ALCOHOLIC BEVERAGES

The full day beverage package includes up to eight hours of service and the half-day beverage package includes up to four 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

classic black iced tea | 90 per gallon

enroot cold brew tea | 8 each

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

naked fruit juice & smoothies | 8 each

assorted soft drinks | 6 each

pure life water | 6 each

s.pellegrino sparkling mineral water | 8 each

s.pellegrino essenza flavored sparkling mineral
water | 8 each

acqua panna natural spring water | 8 each

coconut water | 9 each

assorted kohana canned coffee drinks | 8 each

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

red bull | energy drink or sugarfree | 9 each

BEVERAGE PACKAGES À LA CARTE

FULL DAY

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

46 per person | 8 hours

HALF-DAY

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

36 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

BEERS

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 by the glass | 11 per glass

house wine by the bottle | 46 per bottle

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 beers | 10 per drink

house wine by the glass | 13 per glass

house wine by the bottle | 50 per bottle

selected cocktails | 14 per drink

premium cocktails | 15 per drink

top shelf cocktails | 18 per drink

cordials & cognac | 15 per drink

soft drinks | 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 at 2 per person or ordered on consumption at 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

first hour | 26 per person

two hours | 40 per person

additional hours | 12 per person

PREMIUM

beer, wine and premium cocktails

first hour | 28 per person

two hours | 42 per person

additional hours | 14 per person

TOP SHELF

beer, wine and top shelf cocktails

first 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

first 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, floral essence of elderflower,
mixed with 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,
housemade 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

included in all select bar packages

- campo viejo | sparkling cava brut | 46 per bottle
- bulletin place | sauvignon blanc | 46 per bottle
- bulletin place | chardonnay | 46 per bottle
- bulletin place | merlot | 46 per bottle
- bulletin place | cabernet sauvignon | 46 per bottle

PREMIUM

included in all premium & top shelf bar packages

- 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

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



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.

COCKTAIL OR DINNER BARGES

must be secured by group through go rio cruises

RECEPTION COCKTAIL BARGE

beer, wine & selected cocktails,
enhance with reception menu items

26 per person
1 hour bar service + reception menu price

DINNER BARGE

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

40 per person
2 hour bar service + dinner menu price

RELAX & RENEW SPA DAY

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

ROOFTOP TERRACE LUNCH

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

ENHANCEMENTS

mimosa bar with sparkling wine complemented with
a selection of housemade purée and fresh berries

27 per person | 2 hours of service

ROOFTOP RECEPTION

enjoy views of downtown san antonio skyline while
enjoying signature cocktails

ONE HOUR RECEPTION

beer, wine & selected cocktails,
enhance with reception menu items

26 per person
1 hour bar service + reception menu price



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 20 guests

teams 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 Mokara 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 Mokara must be provided by the hotel. The sale and service of all alcoholic beverages is regulated by the State of Texas, and Omni Mokara 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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