

OMNI LA MANSION DEL RIO 2020-2021 BANQUET MENUS

THOUGHTFULLY PREPARED | SAFELY SERVED

BREAKFAST

Hot Plated Breakfast

All Plated Breakfasts are Served with Your Choice of Freshly Brewed Regular Coffee, Decaffeinated Coffee and Freshly Squeezed Orange Juice, Fresh Fruit and a Croissant

Groups Under 20 will be Charged at 20 People

Prices are Subject to a 25% Service Charge and an 8.25% Sales Tax. All Menus and Prices are Subject to Change.

The Classic

Scrambled Eggs, Bacon or Sausage, Breakfast Potatoes
44 per person

San Antonio Bowl

House Chorizo, Poblano Peppers, Roasted Potatoes, Red Onion, Fried Eggs,
Queso Fresco and Salsa Rojo
40 per person

Healthy Bowl

Quinoa with Spinach, Caramelized Onion, Bell Peppers, Scrambled Egg Whites and Fresh Herbs
40 per person

Cold Plated Breakfast

Overnight Oats with Fresh Berries
12 per person

Vanilla Yogurt Parfait with House Berry Sauce, Fresh Berries and Granola
14 per person

San Antonio Continental Fruit and Berries with Yogurt and a Croissant
18 per person

Breakfast Tacos | Choice of Two Proteins

Bacon | Sausage | Ham | Chorizo

Includes: Pico De Gallo, Cheddar Cheese and Crispy Potatoes

15 per person – (2) Tacos

Attendant required at 75 per attendant with one attendant per 50 people | 1-hour service

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BREAKS

*Prices are based on 30 minutes of service. Groups under 20 will be charged at 20 people.
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AM or PM Break Package

Served with Bottled Water and Assorted Soft Drinks
and

Choice of Two of the Following Items:

Granola Candy Bars

Assorted Bags of Chips and Pretzels

Assorted Energy and Low Carb Bars

Assorted 100 Calorie Packs

Individual Bags of Trail Mix and Dried Fruit

Assorted Ice Cream Novelties and Frozen Fruit Bars

Assorted Individual Yogurts

Wrapped Whole Fruit

Assorted Bags of Popcorn: Butter, Caramel and White Cheddar

Assortment of Cookies: Chocolate Chip | Oatmeal | Sugar

20 per person

A La Carte Snacks

Granola and Candy Bars | 4 each Assorted Bags of Chips and Pretzels | 4 each

Assorted Energy and Low Carb Bars | 5 each

Assorted 100 Calorie Packs | 5 each

Individual Bags of Trail Mix and Dried Fruit | 6 each

Assorted Ice Cream Novelties and Frozen Fruit Bars | 6 each

Assorted Individual Yogurts | 4.5 each

Wrapped Whole Fruit | 46 per dozen

Assorted Bags of Popcorn: Butter, Caramel and White Cheddar | 10 per person

Assortment of Cookies: Chocolate Chip | Oatmeal | Sugar | 56 per dozen

Beverages

Assorted Bottled Juices | 5 each

Assorted Regular and Diet Soft Drinks | 5 each

Nestle Pure Life | 5 each

Aqua Panna | 6 each

San Pellegrino Sparkling Water | 6 each

Westrock Regular Coffee, Decaffeinated Coffee and Hot Tea Selection | 92 per gallon

Iced Tea | 80 per gallon

Coffee and Tea - Attendant required at 75 per attendant with one attendant per 50 people | 1-hour service

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LUNCH

Boxed Lunch

Boxed Lunches are Served with Quinoa Salad, Chips, Whole Fruit, Cookie and Bottled Water
Gluten-free and vegan bread available on request

Groups under 20 will be charged at 20 people.

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Sandwiches | Choice of Two

Smoked Turkey Breast Served on Multi-Grain Bread with Sprouts, Grain Honey Mustard, Pickles and Gruyere

Italian Served on Ciabatta with Mortadella, Coppa, Prosciutto, Roasted Peppers, Balsamic & Extra Virgin Olive Oil

Smoked Ham and Cheese, Lettuce, Tomato on Potato Bread with Sweet Onion Jam

Roasted Chicken Salad Served on Nine Grain with Sprouts, Tomatoes and Butter Lettuce

Charred Eggplant Wrap Hummus with Tahini, Cucumber and Peppers

43 per box

Entree Salad Lunch

All Plated Meals Served with Water, Iced Tea and Freshly Baked Rolls and Butter

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Southwestern Cobb Salad

Ancho Grilled Chicken with Marinated Tomatoes, Pickled Onion, Smoked Bacon, Hard Boiled Egg and Avocado Ranch

32 per person

Classic Chicken Caesar

Romaine Hearts with Grilled Chicken, Shaved Parmesan, Sourdough Croutons and Anchovy Dressing

32 per person

Greek Salad

Poached Chilled Salmon with Crisp Greens, English Cucumber, Roma Tomato, Feta Cheese, Kalamata Olives and Oregano Vinaigrette

32 per person

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Plated Three-Course Lunch

*All Plated Meals Served with Water, Iced Tea and Freshly Baked Rolls and Butter
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First | Choice of One

Baby lettuce with Watermelon Radish, Shaved Carrot, Diced Marinated Tomato and Sherry Vinaigrette

Classic Caesar with Parmesan and Croutons

Baby Wedge with Bacon, Tomato, Pickled Red Onion and Blue Cheese Dressing

Loaded Baked Potato Soup with Bacon, Green Onion, Cheddar Cheese, Sour Cream

Smoked Chicken Tortilla Soup, Diced Avocado and Tomato Relish

Entrées | Choice of One

Brown Butter Mushroom Raviolis with Garlic Broccolini, Tomato Chutney and Fried Capers
50 per person

Roasted Chicken Supreme with Whipped Potatoes, Roasted Brussel Sprouts and Rosemary Jus
50 per person

Herb & Garlic Grilled Chicken Breast with Baby Vegetables, Celery Root Puree and Roasted Bell Pepper Sauce
50 per person

Braised Short Rib with Sour Cream Mashed Potatoes, Natural Jus, Baby Carrots and French Beans
54 per person

Seared Salmon with Red Quinoa Stir Fry, Asian Salad and Spicy Sweet & Sour
54 per person

Dessert | Choice of One

Cheesecake

Fresh Fruit Tart

Chocolate Hazelnut Opera Cake

Red Velvet

Tiramisu Lemon Meringue

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Plated Dinner

*All Plated Meals Served with Water, Iced Tea and Freshly Baked Rolls and Butter
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First | Choice of One

Baby lettuce with Watermelon Radish, Carrot Curls, Diced Marinated Tomato and Sherry Vinaigrette

Classic Caesar with Parmesan and Croutons

Baby Wedge with Bacon, Tomato, Pickled Red Onion, Blue Cheese Dressing

Loaded Baked Potato Soup with Bacon, Green Onion, Cheddar Cheese and Sour Cream

Smoked Chicken Tortilla Soup, Diced Avocado and Tomato Relish

Entrée | Choice of One

Wild Rice Stuffed Bell Pepper with Roasted Vegetables, Rustic Tomato Chutney
65 per person

Petite Tenderloin of Beef, Crushed Red Potatoes, Crème Fraiche, Grilled Asparagus and Red Wine Bordelaise
80 per person

Three Peppercorn Crusted Pork Loin with Roasted Fingerlings, Merlot Sauce and Roasted Baby Vegetables
68 per person

Applewood Roasted Salmon with Tomato & Mushroom Risotto and Lemon Thyme Sauce
72 per person

Boneless Beef Short Rib with Smoked Whipped Potatoes, Crispy Onions, French Green Beans and Natural Jus
68 per person

Sea Bass with Gremolata, Spring Pea and Mushroom Ragout, Saffron and Tomato Broth
80 per person

Dessert | Choice of One

Cheesecake

Fresh Fruit Tart

Chocolate Hazelnut Opera

Cake Red Velvet

Tiramisu

Lemon Meringue

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Reception – Thoughtful Small Plate Stations

Minimum of (4) four stations required

Chef attendants required at 125 per attendant with one attendant per 50 people

Individual Salads “On-the-Rocks”

Baby lettuce, Watermelon Radish, Shaved Carrot, Diced Marinated Tomato, Sherry Vinaigrette
&

Classic Caesar, Parmesan, Croutons

12 per person

Small Plates

Blackened Shrimp | Creamy Grits and Spiced Sauce | 14 per person

Angus Beef Slider | Soft Roll, Smoked Cheddar, Red Onion Jam and Horseradish Aioli | 8 per person

Atlantic Smoked Salmon | Cucumber, Pickled Red Onion Salad, Lemon Dill Vinaigrette | 16 per person

Pomegranate BBQ Lamb Chop | Pickled Bean Salad and Roasted Pepper Coulis | 18 per person

Ancho Chile Beef Satay | Roast Fingerling Hash and Chimichurri Sauce | 18 per person

Mashed and Mac Bar

Mashed Yukon Gold Potatoes & Aged Cheddar Mac and Cheese

Accompaniments

Applewood Smoked Bacon, Smoked Chicken, Pica de Gallo, Chives, Sour Cream

Fresh Herbs, Shredded Cheddar, Shredded Pepper Jack and Whipped Butter

22 per person

Sweet Treats Display | Individually wrapped

Mini Assorted Tarts

Rice Crispy Treats

Petit Fours

Truffles

French Macarons

18 per person

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PACKAGED BAR

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Bartender Fee \$150 each*

SELECT

Beer, Wine and Select Cocktails

First hour | 22 per person

Two hours | 36 per person

Additional hours | 10 per person

PREMIUM

Beer, Wine and Premium Cocktails

First hour | 24 per person

Two hours | 38 per person

Additional hours | 12 per person

TOP SHELF

Beer, Wine and Top Shelf Cocktails

First hour | 26 per person

Two hours | 40 per person

Additional hours | 13 per person

TASTE OF TEXAS

Local Texas Craft Beers, Wine and Top Tier Texas cocktails

First hour | 26 per person

Two hours | 41 per person

Additional hours | 10 per person

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BAR SELECTIONS

SELECT

Vodka | Svedka
Gin | Seagrams
Rum | Castillo
Bourbon | Evan Williams
Scotch | J&B
Tequila | Sauza Blanco
Cognac | Hennessy VS

PREMIUM

Vodka | Absolut
Gin | Beefeater
Rum | Bacardi
Bourbon | Jim Beam
Scotch | Johnnie Walker Red
Tequila | Hornitos Anejo
Cognac | Hennessy VS

TOP SHELF

Vodka | Ketel One
Gin | Aviation
Rum | Sailor Jerry
Bourbon | Elijah Craig
Scotch | Monkey Shoulder
Tequila | Patrón Silver
Cognac | Hennessy VSOP

BAR OPTIONS

IMPORTED BEERS

Hosted | \$8 per drink
Cash | \$9 per drink

DOMESTIC BEERS

Hosted | \$7 per drink
Cash | \$8 per drink

HOUSE WINE BY THE GLASS

Hosted | \$10 per glass
Cash | \$12 per glass

HOUSE WINE BY THE BOTTLE

Hosted | \$40 per bottle
Cash | \$45 per bottle

SELECT COCKTAILS

Hosted | \$10 per drink
Cash | \$12 per drink

PREMIUM COCKTAILS

Hosted | \$12 per drink
Cash | \$14 per drink

CORDIALS AND COGNAC

Hosted | \$12 per drink
Cash | \$14 per drink

TOP SHELF COCKTAILS

Hosted | 14 per drink
Cash | 16 per drink

SOFT DRINKS

Hosted | \$5 per drink
Cash | \$5 per drink

BOTTLED WATER

Hosted | \$5 per drink