

# *Omni San Antonio Weddings*

## **Wedding Packages Include**

*Deluxe King Room for the Bridal Couple for their Wedding Night Including a  
Bottle of Chilled Champagne and Fresh Strawberries  
Champagne Toast  
Service of Couple's Wedding Cake  
Wedding Specialist with Planning Coordination of the Evening Schedule of Events  
Complimentary Self Parking  
Preferred Room Rates for Out of Town Guests  
Complete Table Set Up with China, Silver and Glassware  
Floor Length Table Cloths & Overlays*

## **Centerpieces**

*The Hotel will provide a centerpiece for each round table consisting of  
a hurricane candle on a mirrored round with four votive candles*

## **Enhancements**

*Ask your Wedding Specialist for prices and information about florist, Chair Covers  
And Specialty Lines*

## **Custom Menus**

*Please ask your Wedding Specialist for Customized Menu  
Action Chef Stations & Carved Stations require a \$75.00 fee per chef*

*The following are required food and liquor minimums*

**Grand Ballroom:** Maximum Capacity 650  
\$10,000 food Minimum & \$2,000 Bar Minimum

**Grand ABCD or DEFG:** Maximum Capacity 300  
\$8,000 food Minimum & \$1,000 Bar Minimum

**Grand ABC or EFG:** Maximum Capacity 225  
\$6,000 food Minimum & \$1,000 Bar Minimum

**La Joya Ballroom:** Maximum Capacity 175  
\$4,500 food Minimum & \$1,000 Bar Minimum

**Colonnade Ballroom:** Maximum Capacity 120  
\$5,000 food Minimum & \$1,000 Bar Minimum

*All Prices are Subject to 21% Service Charge and 8.125% Sales Tax*

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## **Cocktail Hour Hors d'Oeuvres**

### **Reception Displays**

*Vegetable Crudités*  
*An Array of Crisp Vegetable Crudités*  
*Served with Ranch & Bleu Cheese Dip*

*\$4.25 Per Person*

*Fruit & Cheese Display*  
*A Display of Imported & Domestic Cheeses*  
*Garnished with Fresh Fruit &*  
*Fancy Crackers*

*\$5.50 Per Person*

### **Cold Selections**

*Asparagus Wrapped in Prociutto*  
*Tomato & Basil Bruschetta*  
*Peppered Boursin Tartlettes*  
*Mini Puff Pastry with Jalapeno Cream Cheese*

*\$350.00 Per 100 Pieces*

### **Hot Selections**

*Shrimp Diablo's Hand Wrapped in Smoked Bacon Stuffed*  
*With Jalapenos, Grilled and Served with Fire Roasted Salsa*

*Baby Lamb Chops with Mint Jelly*

*Grilled Jumbo Gulf Shrimp on Pesto Skewers*

*Assorted Miniature Quiches (Spinach & Loraine)*

*\$425.00 Per 100 Pieces*

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*2009 Wedding Packages\*Omni San Antonio Hotel\*9821 Colonnade Boulevard\*San Antonio, Texas 78230\*(210) 691-8888*  
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# *Omni San Antonio Weddings*

## **Dinner Menus**

### **Dinner Salads**

*(Please Choose One)*

*Tossed Garden Salad with Shredded Cabbage and Carrots, Black Olives, Cucumber and Roma Tomatoes served with Ranch and Basil Vinaigrette Dressings*

*Or*

*Fresh Spinach Leaves, Mushrooms, Crumbles Goat Cheese, Candied Pecans and Julienne of Jicama with an Applewood Smoked Bacon Dressing*

*Or*

*Texas Field Mix with Baby Lettuce, Texas Pecans, Roma Tomatoes and Mandarin Orange Segments with Raspberry Vinaigrette*

### **Dinner Entrées**

*(Please Choose One)*

#### **Chicken**

*Chicken Wellington Topped with a Wild Mushroom Duxelle Wrapped in Puff Pastry, Served with Madeira Sauce and Potato Dauphinoise*

*Or*

*Pan Seared Breast of Chicken Topped with Plum Roma Tomatoes, Cured Proscutto Ham and Shredded Asiago Cheese and Madeira Wine Sauce*

*Or*

*Breast of Chicken of Chicken Stuffed with Roasted Red Pepper and Goat Cheese Served with Scalloped Potatoes*

*\$36.00 Per Person*

*All Entrées are Accompanied by Freshly Baked Rolls & Sweet Creamery Butter  
Freshly Brewed Starbucks Organic Regular & Decaffeinated Coffee and Ice Tea with Lemon Wedges*

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## **Dinner Entrées Continued**

*(Please Choose One)*

### **Fish**

*Pan Seared Pacific Halibut with a Warm Cucumber, Fennel and Paper Salad*

*Penne Pasta Al Fresco*

*Or*

*Grilled Salmon Filet Topped with Sautéed Spinach and Brie, Wrapped in Puff Pastry*

*Served with Fresh Dill Sauce and Saffron Cous Cous*

*Or*

*Grilled Gulf Snapper Vera Cruz Topped with a Tomato, Pepper & Olive Sauce*

*Served with Saffron Rice*

*\$37.00 Per Person*

### **Beef**

*Grilled Chili Rubbed Center Cut New York Steak with Tequila Orange Butter, Crispy Onions*

*White Cheddar Mashed Potatoes*

*\$40.00 Per Person*

*Roasted Prime Rib of Beef Au Jus with Creamy Horseradish*

*Twice Baked Potato*

*\$42.00 Per Person*

*Filet of Beef Served with a Cracked Peppercorn Sauce*

*Potato Dauphinoise*

*\$44.00 Per Person*

### **Mixed Grill**

*Pistachio Crusted Breast of Chicken with a Fontina Cream and a Petite Filet of Beef with a Red Wine*

*Reduction Served with Garlic Mashed Potatoes*

*\$47.00 Per Person*

*Bacon Wrapped Petit Filet of Beef with a Cabernet Sauce Accompanied by Grilled Salmon with a*

*Fresh Lime Cilantro Sauce Served with Classic Rice Pilaf*

*\$49.00 Per Person*

*Petit Filet of Beef with Perigourdine Sauce and Three Bacon Wrapped Shrimp*

*Anna Potatoes*

*\$49.00 Per Person*

*All Entrées are Accompanied by Freshly Baked Rolls & Sweet Creamery Butter  
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# *Omni San Antonio Weddings*

## **Dinner Buffet**

(Minimum of 50 Guests)

### **Fiesta Dinner Buffet**

#### **Salads**

*Mixed Salad with Roasted Corn and Black Bean Relish, Roma Tomatoes and Julienne of Jicama Served with Cilantro Chipotle Buttermilk Dressing*

*Fresh Fruit Tray*

*Multi-Colored Tortilla Chips served with Chili con Queso and Alamo Salsa*

#### **Entrées**

*Cheese Enchiladas*

*Marinated Beef and Chicken Strips Grilled with Fresh Peppers and Onions, Shredded Cheddar and Jack Cheese, Pico de Gallo, Sour Cream and Guacamole*

#### **Accompanied By**

*Spanish Rice*

*Refried beans*

*Flour Tortillas and Butter*

*Freshly Brewed Starbucks Regular & Decaffeinated Coffee*

*Ice Tea with Lemon Wedge*

*\$35.00 Per Person*

### **Little Italy**

#### **Salads**

*Antipasto Display Featuring: Artichoke Hearts, Roma Tomato, Tri-Colored Bell Peppers, Green and Black Olives, Italian Sausage, Prosciutto, Salami, Marinated Mozzarella, Sliced Provolone and Pepperoni with*

*Basil Vinaigrette Dressing*

*Caesar Salad*

*Marinated Tomato Salad with Fresh Basil*

#### **Entrées**

*Chicken Parmesan with Fettuccini Noodles and Marinara Sauce*

*Bowtie Pasta Primavera*

*Vegetable Ratatouille*

#### **Accompanied By**

*Garlic Parmesan Breadsticks*

*Chef's Choice of Fresh Seasonal Vegetables*

*Freshly Brewed Starbucks Regular & Decaffeinated Coffee*

*Ice Tea with Lemon Wedges*

*\$35.00 Per Person*

*(\$75.00 Per Carver Fee For All Carving Stations)*

# *Omni San Antonio Weddings*

## **Dinner Buffet Continued**

(Minimum of 50 Guests)

### **Omni Grand Buffet**

#### **Salads**

*Tossed Green Salad with Roma Tomatoes and Sliced Cucumber Served with Ranch or Basil Vinaigrette Dressing  
Sliced Fresh Fruit Display  
Traditional Caesar Salad*

#### **Entrées**

*(Please Choose Two Entrees or One Entrée and One Carving Station)*

*Seared Breast of Chicken on a Wild Mushroom and Marsala Sauce  
Grilled Salmon with Lemon Caper Buerre Blanc Sauce  
Roasted Pork Loin Served with a Brandied Apple Sauce  
Sliced Sirloin Steak with a Mushroom Bordelaise Sauce*

#### **Carving Station**

*Prime Rib Au Jus  
Smoked Roasted Turkey Breast  
Double Smoked Ham*

#### **Accompanied By**

*Classic Rice Pilaf  
Garlic Mashed Potatoes  
Fresh Seasonal Vegetables  
Assortment of French White Rolls and Wheat Rolls  
Freshly Brewed Regular and Decaffeinated Coffee  
Ice Tea and Lemon Wedges*

*\$45.00 Per Person*

*(\$75.00 Per Carver Fee For All Carving Stations)*

# *Omni San Antonio Weddings*

## **Beverage Selections**

*Hosted Bar for One Hour Featuring House Brands, Domestic and Imported Beer, Hand Shaken Margaritas, House Red, White and Blush Wine, Assorted Soft Drinks and Mineral Waters*

*\$12.00 Per Person  
(Plus 21% Service Charge and 8.125% Tax)*

*\$6.00 Per Person for each Additional Hour*

*Hosted Bar for One Hour featuring Premium Brands, Domestic and Imported Beer, Hand Shaken Margaritas, House Red, White and Blush Wine, Assorted Soft Drinks and Mineral Waters*

*\$14.00 Per Person  
(Plus 21% Service Charge and 8.125% Tax)*

*\$7.00 Per Person for each Additional Hour*

### **Hosted Bar**

<i>Premium Brands</i>	<i>\$6.50 Each</i>
<i>Call Brands</i>	<i>\$6.00 Each</i>
<i>Cordials</i>	<i>\$6.75 Each</i>
<i>Domestic Beer</i>	<i>\$4.00 Each</i>
<i>Imported Beer</i>	<i>\$5.00 Each</i>
<i>House Wine</i>	<i>\$5.50 Each</i>
<i>Soft Drinks</i>	<i>\$3.25 Each</i>
<i>Bottled Water</i>	<i>\$3.25 Each</i>

### **Cash Bar**

<i>Premium Brands</i>	<i>\$6.75 Each</i>
<i>Call Brands</i>	<i>\$6.25 Each</i>
<i>Cordials</i>	<i>\$7.25 Each</i>
<i>Domestic Beer</i>	<i>\$5.00 Each</i>
<i>Imported Beer</i>	<i>\$5.50 Each</i>
<i>House Wine</i>	<i>\$5.75 Each</i>
<i>Soft Drinks</i>	<i>\$3.50 Each</i>
<i>Bottled Water</i>	<i>\$3.50 Each</i>

### **Cordials**

*Amaretto, Kahlua, Bailey's Irish Cream, Courvoisier V.S. Drambuie,  
Frangellico and B&B*

### **Bartender and Cashiers**

*Bartenders are required for all Bars and Cashiers are required for all Cash Bars*

<i>Bartenders</i>	<i>\$75.00 Per Bartender</i>
<i>Cashiers</i>	<i>\$75.00 Per Cashier</i>

*21% Service Charge Applies to Host Bars and Non Alcoholic Beverages*