



Event Menus

OMNI AUSTIN HOTEL DOWNTOWN
EVENTS MENU



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gf Gluten-Friendly

df Dairy-Free

Please provide allergy and special diet requirements to the Hotel for additional accommodations

Prices are subject to 24% service charge and 8.25% state sales tax. All menus and prices are subject to change.



BREAKFAST BUFFETS

All breakfast buffets are served with freshly brewed Stance regular coffee, decaffeinated coffee, assorted Numi hot teas and chilled orange juice. Prices are based on one hour of service. Buffets require a minimum of 25 people. Groups less than 25 people must order plated or from the small group menus.

Prices are subject to 24% service charge and 8.25% state sales tax. All menus and prices are subject to change.

AMERICAN CONTINENTAL

Breakfast breads, muffins and assorted pastries
Seasonal fruits and berries
Individual yogurts
Oatmeal *df gf*
Hemp granola *df*
Milks | Dairy and almond
36 per person

TRADITIONAL TABLE

Breakfast breads, muffins and assorted pastries
Seasonal fruits and berries
Hemp granola & vanilla oats with almond milk *df gf*
Scrambled eggs with cheddar cheese
Applewood-smoked bacon and sausage links
Skillet potatoes with sautéed peppers, onions and fresh herbs
Individual yogurts
45 per person

TASTE OF AUSTIN

Seasonal fruits and berries
Breakfast breads
Chile-dusted potatoes with sautéed peppers and onions
Chilaquiles verde with stewed nopales
Make your own breakfast tacos | Scrambled eggs, refried beans, chorizo, applewood-smoked bacon, flour tortillas, queso fresco, pepper jack blend, and house-made salsa
49 per person

LADY BIRD BREAKFAST

Seasonal fruits and berries
Local breads with butter and toaster
Individual yogurt parfaits with seasonal berries and granola topping
Hemp granola with dairy and almond milks *df gf*
Egg white frittata with fresh vegetables
Turkey bacon and chicken sausage
House-made breakfast potatoes
Steel-cut oatmeal | Brown sugar, dried cherries and toasted almonds
46 per person



BREAKFAST PLATED

All plated breakfasts are served with your choice of freshly brewed Stance regular coffee, decaffeinated coffee or assorted Numi hot teas, fresh orange juice, berries and a basket of breakfast pastries.

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FRENCH TOAST

Vanilla cinnamon French toast, seasonal berries and maple syrup, applewood-smoked bacon and sausage links

34 per person



TRADITIONAL

Scrambled eggs, applewood-smoked bacon and sausage links, house-made breakfast potatoes and herb-roasted tomatoes

38 per person

SCRAMBLED EGGS AND SMOKED BRISKET HASH

Served with sautéed mushrooms and sweet potatoes

42 per person

STEAK AND EGGS

Grilled 7oz New York strip with scrambled eggs, grilled asparagus and house-made breakfast potatoes

44 per person



BUFFET ENHANCEMENTS

All enhancements must accompany a buffet selection in the same quantity of people. Please speak with your catering professional for à la carte pricing. Prices are based on one hour of service. Chef attendant required on made-to-order breakfast stations at 150 per chef, with one chef per 50 people.

Prices are subject to 24% service charge and 8.25% state sales tax. All menus and prices are subject to change.

ADDITIONAL ITEMS

Sliced seasonal fruits and berries | 15 per person

Yogurt parfait with yogurt, honey, granola and fruit | 8 per person

Steel-cut oatmeal with brown sugar and golden raisins | 7 per person

Freshly baked cinnamon rolls | 63 per dozen

Smoked salmon and bagel with traditional accompaniments | 13 per person

Turkey sausage links or turkey bacon | 7 per person

Breakfast sandwiches | English muffins, bagels, biscuits, scrambled eggs, cheese and sausage | 84 per dozen

Breakfast tacos | 72 per dozen

Gluten-friendly breakfast pastries | 60 per dozen

Scrambled eggs | 8 per person

BREAKFAST STATIONS

OMELETTES MADE-TO-ORDER

Eggs or egg whites

American, cheddar or Jack cheese

Diced ham, applewood-smoked bacon, sausage, chorizo, onions, spinach, tomatoes, green peppers, mushrooms

18 per person

SMOOTHIE STATION

Seasonal fresh fruits and berries, Greek yogurt, organic greens, ginger, local honey

10 per person



SNACKS

Prices are subject to 24% service charge and 8.25% state sales tax. All menus and prices are subject to change.

LIGHT AND FRESH

Whole fresh fruits | 38 per dozen

Fresh fruit skewers with honey yogurt dipping sauce | 10 per person, minimum 25 people

Crudité cups with celery, carrots and hummus dip | 9 per person, minimum 25 people

SWEET INDULGENCE

Jumbo cookies | 56 per dozen

Gourmet brownies | 56 per dozen

Assorted miniature desserts | 56 per dozen

Decorated cupcakes | 58 per dozen

Lemon bars | 44 per dozen

HEARTY AND SAVORY

Croissants | 44 per dozen

Texas-sized muffins | 48 per dozen

Warmed giant soft pretzels with Grey Poupon and yellow mustard | 40 per dozen, minimum 2 dozen

Fresh popcorn | 7 per person, minimum 25 people

BY CONSUMPTION

Chips, pretzels and trail mix | 6 each

Assortment of granola bars | Nutri-Grain, Nature Valley and Chewy | 5 each

Assortment of energy bars | Kashi, Kind and Clif | 7 each

Assorted movie treats | Candy bars, licorice and boxed candies | 6 each



BREAK PACKAGES

Prices are based on one hour of service. Breaks require a minimum of 15 people and must serve the full group.

Prices are subject to 24% service charge and 8.25% state sales tax. All menus and prices are subject to change.

BAKE SHOP

Baked cookies

Mini cupcakes

Fudge brownies

Milks | Chocolate and almond

18 per person

TEX-MEX BREAK

Fresh tortilla chips, salsa and house-made guacamole

Taquitos with lime crema

20 per person

SPA SENSATIONS

Spiced hummus pepper dip with toasted pita chips, marinated olives, spicy relish

Fresh vegetable crudités

21 per person

SELF-SERVE YOGURT BAR

Assorted yogurts

Toppings | chopped nuts, granola, fresh berries, coconut shavings and dried fruit

20 per person

BUILD-YOUR-OWN TRAIL MIX

Sweet toasted granola, coconut, toasted almonds, pistachios, sunflower seeds, dried papaya, dried cherries, pecans, raisins, banana chips, mini marshmallows and chocolate chips

22 per person

POPCORN BREAK

Freshly made popcorn

Mix-Ins | Chocolate candies, honey-roasted peanuts, peanut butter candies, mini pretzels, mini marshmallows and dried fruits

19 per person





LUNCH BOX

All boxed lunches are served with your choice of sandwich, potato chips, whole fruit, cookie and soda or bottled water.

Prices are subject to 24% service charge and 8.25% state sales tax. All menus and prices are subject to change.

SANDWICHES CHOOSE THREE

SMOKED HAM

Leaf lettuce, ripe tomatoes, grain mustard and Swiss cheese on rustic bread

44 per person

ROSEMARY-ROASTED CHICKEN BREAST SANDWICH

Arugula, fresh basil, Roma tomatoes, red pepper pesto and fresh mozzarella on a ciabatta bun

44 per person

VEGAN WRAP

Roasted squash, peppers, red onions, baby lettuce, vine-ripened tomatoes and red pepper hummus on a sun-dried tomato tortilla *vg*

44 per person

BLACK GARLIC ROAST BEEF

Romaine lettuce, caramelized sweet onions, horseradish cream and smoked Gouda on sourdough bread

44 per person

ENHANCEMENTS

SIDE OPTIONS

Caprese pasta salad with basil, tomatoes and fresh mozzarella

Hill Country potato salad with Yukon Gold potatoes, applewood-smoked bacon, celery and apple cider grain & mustard dressing

Southern coleslaw with poppy seed dressing

Vine-ripened tomatoes and cucumber salad with champagne vinaigrette

add 6 per person

GLUTEN-FRIENDLY BOX

add 8 per person



LUNCH BUFFETS - COLD

All lunch buffets are served with your choice of freshly brewed Stance regular coffee, decaffeinated coffee, iced tea and assorted Numi hot teas. Prices are based on one hour of service. Buffets require a minimum of 25 people. Groups less than 25 people must order plated or from the small group menus.

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OMNI WRAPS

STARTERS

Tortellini pasta salad

Heirloom tomatoes with fresh mozzarella, basil oil and freshly cracked pepper

ENTRÉES

Asian chicken wrap | Grilled chicken wrapped in a spinach tortilla with organic greens, sliced almonds, wonton strips, crisp vegetables and sesame ginger vinaigrette

Beef fajita wrap | Lettuce, fresh bell peppers, pico de gallo, avocado, cheddar, lime & cilantro sour cream wrapped in a tomato & jalapeño tortilla

Vegan wrap | Roasted squash, peppers, red onions, baby lettuce, vine-ripened tomatoes and red pepper hummus in a sun-dried tomato tortilla *vg*

ACCOMPANIMENTS

House-made potato chips

DESSERTS

Brownies

54 per person

ENHANCEMENTS

Choice of soup | Shiner Bock cheddar broccoli, potato leek, beef barley or mushroom broth
add 5 per person

THE DELI ON 8TH STREET

STARTERS

Baby greens tossed with grape tomatoes, cucumbers, red onions, shredded carrots and croutons, ranch and white balsamic dressing

DELI MEATS

Smoked turkey, ham, roast beef, Genoa salami and chicken salad

SLICED CHEESE

Texas cheddar, pepper jack and Swiss

ACCOMPANIMENTS

Butter lettuce, sliced ripe tomatoes, red onions and pickles

Mayonnaise and Dijonnaise aioli

Mustard | Grain, Dijon and American

Rustic bread and sandwich rolls

SIDES

Southern coleslaw with poppy seed dressing

Chef-crafted pasta salad

House-made potato chips and barbecue potato chips

DESSERTS

Lemon bars

Assorted cookies

Double chocolate brownies

42 per person



LUNCH BUFFETS - HOT

All lunch buffets are served with your choice of freshly brewed Stance regular coffee, decaffeinated coffee, iced tea and assorted hot teas. Prices are based on one hour of service. Buffets require a minimum of 25 people. Groups less than 25 people must order plated or from the small group menus.

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THE TEX-MEX

STARTERS

- Sonoran chicken tortilla soup
- Bibb and iceberg lettuce with spiced tomato vinaigrette, crispy shallots and queso fresco

ENTRÉES

- Marinated beef flank and chicken fajitas tossed with peppers and onions

ACCOMPANIMENTS

- Gathered greens with fried plantains, peppers and guajillo blossom honey vinaigrette
- Slowly stewed pinto beans, local amber chilies, queso fresco
- Spanish rice
- Achiote-marinated vegetables
- Guacamole, sour cream and grated cheddar
- Warm flour tortillas, tortillas chips and trio of house-made salsas

DESSERTS

- Cinnamon & Sugar Churros
- Caramel flan
- 58 per person

ENHANCEMENTS

- Grilled shrimp | 8 per person
- Cheese enchiladas | 5 per person
- Vegan succotash enchiladas | 7 per person
- Vegan chicken fajitas | 8 per person



LUNCH BUFFETS - HOT

All lunch buffets are served with your choice of freshly brewed Stance regular coffee, decaffeinated coffee, iced tea and assorted Numi hot teas. Prices are based on one hour of service. Buffets require a minimum of 25 people. Groups less than 25 people must order plated or from the small group menus.

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HILL COUNTRY BARBECUE

STARTERS

Mixed garden greens, tomatoes, cucumbers, carrots, red onions, croutons and white balsamic vinaigrette

Heirloom tomatoes, watermelon, mozzarella with cracked pepper and extra virgin olive oil

ENTRÉES

Mesquite-grilled chicken breast with tomato pico

Sliced slow-roasted barbecue brisket, caramelized onions

ACCOMPANIMENTS

Creamed street corn, poblanos, squash, lime, queso fresco

Brazos Valley cheddar & applewood-smoked bacon mac and cheese

Ranch beans with smoked tomatoes and jalapeños

Jalapeño cheddar cornbread with sweet butter

DESSERTS

Banana pudding

Texas pecan pie

58 per person

ITALIAN

STARTERS

Minestrone | Cannellini beans, ditalini, basil

Caprese | Heirloom tomato, Galbani mozzarella, aged balsamic, oregano, basil

Tuscan kale salad | Apple, pistachio, white balsamic vinaigrette

ENTRÉES

Chicken Parmigiana

Beef Bolognese

Roasted salmon

DESSERTS

Panna cotta | Chocolate torte

58 per person



PLATED

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

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THREE COURSES

STARTERS | CHOICE OF ONE

House salad | Organic field greens, cucumber ribbons, pear & vinegar-marinated tomatoes, Maytag blue cheese and white balsamic vinaigrette

Caesar salad | Focaccia croutons and freshly grated Parmesan cheese

Boston bibb salad | Tossed pecans, crispy prosciutto and lemon-herb dressing

Baby iceberg wedges | Julienned red onions, cherry tomatoes, Maytag blue cheese and blue cheese dressing

ACCOMPANIMENTS

Chef's choice vegetables and starch

ENTRÉES | CHOICE OF ONE

Grilled chicken breast | 55 per person

Parmesan-crust chicken breast | 55 per person

Grilled filet mignon | 60 per person

Pan-seared salmon fillet | 59 per person

Quinoa, roasted mushrooms and sweet potatoes with braised kale, spinach and roasted carrots vg | 55 per person

DESSERTS | CHOICE OF THREE

Chocolate cake

Coconut pana cotta *gf v*

Pecan pie with bourbon sauce

New York cheesecake with raspberry sauce and whipped cream

TWO COURSES

Entrée portion of any Starter Salad with chicken

Chef's selection of desserts

50 per person



HORS D'OEUVRES

Prices are based on two hours of service. Minimum of two dozen per selection.

Prices are subject to 24% service charge and 8.25% state sales tax. All menus and prices are subject to change.

LAND

Prosciutto-wrapped asparagus with rémoulade | 77 per dozen

Deviled eggs with applewood-smoked bacon | 77 per dozen

Blue cheese and beef albondigas with caramelized shallots and figs | 75 per dozen

Thai marinated beef satay with curry yogurt sauce | 75 per dozen

Mini barbecue pulled pork sliders with marinated red onions and cilantro | 80 per dozen

Smoked brisket empanadas with tomato and garlic mojo | 87 per dozen

SKY

Southern chicken salad in a spinach pastry shell | 90 per dozen

Applewood-smoked bacon-wrapped Bandera quail bites | 98 per dozen

Marinated chicken satay with peanut sauce | 90 per dozen

Chicken empanadas and lime crema | 86 per dozen

Pecan-crusted chicken tenders with honey mustard | 90 per dozen

EARTH

Heirloom tomato bruschetta with buffalo mozzarella and balsamic | 77 per dozen

Charred mushroom hummus in pastry shells | 77 per dozen

Spinach and feta triangles | 77 per dozen

Brie and almond pouches | 75 per dozen

Vegan spring rolls **vg** | 75 per dozen

Black bean empanadas with corn, tomatoes and peppers | 75 per dozen

Artichoke beignets with tomato saffron aioli | 90 per dozen

OCEAN

House-smoked salmon cup with horseradish crema | 77 per dozen

Asian crab cup with cucumber and seaweed salad | 77 per dozen

Shrimp avocado salad and corn aioli on Texas toast | 96 per dozen

Ahi tuna poke in sesame cones | 96 per dozen

Crab cakes with brandy mayonnaise | 96 per dozen

Iced jumbo shrimp with vodka cocktail sauce | 102 per dozen



DISPLAYS

Enhancements require a minimum of 25 people.

Prices are subject to 24% service charge and 8.25% state sales tax. All menus and prices are subject to change.

HOUSE-MADE SALSA

Charred chile salsa, tomatillo salsa verde, Caramel mango salsa and chile con queso with crispy tortilla chips

15 per person

SLICED SEASONAL FRUITS AND BERRIES

15 per person

INTERNATIONAL AND DOMESTIC CHEESE

Fresh fruits, assorted gourmet crackers and toasted French bread

20 per person

VEGETABLE CRUDITÉ

Crisp farmer's market raw vegetables with ranch and pepper cream dips

18 per person

ANTIPASTO DISPLAY

Kalamata olives, marinated sun-dried tomatoes, imported and artisanal cheeses, Parma ham, salami, capicola, mortadella and grilled and pickled vegetables served with rustic breads and extra virgin Tuscan olive oil

23 per person

CLASSIC CHIPS AND DIPS

Spinach and artichoke dip

White cheddar dip

Caramelized onion baguettes, lavash, water crackers and tortilla chips

20 per person

CHURRO STATION

Cinnamon sugar churros

Hot chocolate sauce, caramel sauce

20 per person





CARVING STATIONS

Carving Stations are designed to accompany your reception menu selections. Prices are based on one hour of service. Chef attendant required at 150 per chef, with one chef per 75 people.

Prices are subject to 24% service charge and 8.25% state sales tax. All menus and prices are subject to change.

SAGE-RUBBED ROASTED TURKEY BREAST

Served with fresh sage gravy, apple and cranberry chutney and silver dollar rolls

475 per station | serves 25-30

SLOW-ROASTED PRIME RIB OF BEEF

Sea salt and herb rub

Served with Jus, horseradish and potato rolls

650 per station | serves 25-30

APPLE CIDER AND MAPLE-GLAZED PORK LOIN

Garlic, fig and cinnamon chutney and jalapeño cornbread

450 per station | serves 20-25

PEPPERCORN-CRUSTED TENDERLOIN OF BEEF

Served with Red wine truffle demi-glace and onion rolls

650 per station | serves 15-20

BOURBON-GLAZED HAM

Served with roasted pineapple and raisin chutney and sourdough rolls

525 per station | serves 40-50

CITRUS BUTTER-ROASTED SALMON

Fennel aioli, olive tapenade and breads

475 per station | serves 25-30



CULINARY STATIONS

Culinary Stations are designed to accompany your reception menu selections. Prices are based on one hour of service. Stations require a minimum of 25 people.

Prices are subject to 24% service charge and 8.25% state sales tax. All menus and prices are subject to change.

STREET TACO STATION

Mini corn and flour tortillas with seasoned ground beef and roasted chicken

Cheddar, house-made salsa, pico de gallo, jalapeños, guacamole, sour cream, shredded lettuce, diced onions and tomatoes

32 per person

SHRIMP AND GRITS STATION

Ground Southern-style hominy grits

Sautéed wild mushrooms, confetti of peppers, shredded cheese, applewood-smoked bacon, spiced pulled pork and sautéed rock shrimp

28 per person

CHOPPED SALAD STATION

Chopped iceberg and romaine lettuce with grilled chicken, Niçoise tuna, Garbanzo beans, applewood-smoked bacon, chopped eggs, blue cheese crumbles and red onions with ranch, blue cheese or Italian dressing

24 per person

SLIDER STATION

Charbroiled all-beef patties, house chile rub turkey patties and honey-balsamic roasted portobello mushrooms

Brazos Valley cheddar, Maytag blue cheese and goat cheese

Lettuce, sliced Roma tomatoes, Bermuda onions, caramelized onions, sautéed button mushrooms, applewood-smoked bacon, poblano rojas, pickled jalapeños, mayonnaise, grain mustard, Dijon mustard, relish slaw and whisky barbecue sauce

32 per person

TASTE OF TEXAS

Mini barbecue beef sandwiches and pickles

Chips, queso, fresh salsa, sliced jalapeños and guacamole

Churros dusted with cinnamon and sugar

38 per person





DESSERT STATIONS

Dessert Stations are designed to accompany your reception menu selections. Prices are based on one hour of service. Stations require a minimum of 25 people.

Prices are subject to 24% service charge and 8.25% state sales tax. All menus and prices are subject to change.

S'MORES STATION

Roasted jumbo marshmallows

HERSHEY'S bars and graham crackers over a modern campfire

22 per person

CHEESECAKE STATION

Assorted New York-style cheesecake

Chef-crafted toppings and sauces

25 per person

GRILLED POUND CAKE STATION

Grilled lemon pound cake and white chocolate pound cake

Chef-crafted toppings and sauces

20 per person

FROM OUR PASTRY CHEF

Mini fruit tarts, mini pecan pies, espresso brownie bites and white and dark chocolate-dipped strawberries

20 per person





BUFFETS

All dinner buffets are served with your choice of freshly brewed Stance regular coffee, decaffeinated coffee and assorted hot Numi teas with rolls and butter. Buffets require a minimum of 25 people. Groups less than 25 people must order plated or from the small group menus.

Prices are subject to a 24% service charge and 8.25% state sales tax. All menus and prices are subject to change.

TEX-MEX

STARTERS

Sonoran tortilla soup

Bibb lettuce, spicy tomato vinaigrette, crispy shallots and queso fresco

Gathered greens with fried plantains, peppers and guajillo blossom honey vinaigrette

ENTRÉES

Fajita's | Marinated beef flank steak and chicken tossed with peppers and onions

Hand-rolled cheese enchiladas with ranchero sauce

ACCOMPANIMENTS

Refried beans with cilantro

Spanish rice

Achiote-marinated vegetables

Guacamole, sour cream, house-made salsa, tortilla chips and warm flour tortillas

DESSERTS

Apple empanadas

Caramel flan

86 per person

AUSTIN

STARTERS

Fresh field greens with cucumber ribbons, Roma tomatoes, blue cheese crumbles and white balsamic vinaigrette

Assorted crudités and pickled vegetables with domestic artisanal cheese

Charred shrimp salad with roasted corn, peppers and fresh jicama

ENTRÉES

Mesquite-grilled breast of chicken with tomatillo sauce and heirloom tomato pico

Grilled Texas beef medallions with whiskey sauce

ACCOMPANIMENTS

Roasted Yukon Gold potatoes with caramelized onions and fresh thyme

Medley of seasonal vegetables

Jalapeño cornbread

DESSERTS

Caramel cheesecake with chocolate crust

Texas pecan pie

88 per person



BUFFETS

All dinner buffets are served with freshly brewed Stance regular coffee, decaffeinated coffee and assorted hot Numi teas with rolls and butter. Buffets require a minimum of 25 people. Groups less than 25 people must order plated or from the small group menus.

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GOVERNOR'S

STARTERS

Domestic cheese with sliced seasonal fruits and berries

Caesar salad with garlic croutons and grated parmesan cheese

Spinach salad with spiced pecans, crumbled feta, sweet onions and brown sugar vinaigrette

ENTRÉES

Beef tenderloin medallions with bourbon peppercorn sauce

Rainbow trout with lobster butter sauce, fresh tarragon and grilled vegetables

Pan-seared breast of chicken with wild mushroom sauce and apple chutney

ACCOMPANIMENTS

Gorgonzola cheese whipped potatoes

Baby vegetable medley

DESSERTS

Pastry chef's selection of cakes and pies

105 per person

ENHANCEMENTS

Grilled shrimp | 9 additional per person

Cheese enchiladas | 6 additional per person

Vegan succotash enchiladas | 8 additional per person

Vegan chicken fajitas | 9 additional per person



PLATED

All plated dinners are served with your choice of freshly brewed Stance regular coffee, decaffeinated coffee, iced tea or assorted hot Numi teas with rolls and butter. Plated dinners require a three-course minimum.

Prices are subject to 24% service charge and 8.25% state sales tax. All menus and prices are subject to change.

STARTERS | CHOOSE ONE

House salad with organic field greens, marinated pear tomatoes, cucumber ribbons, Maytag blue cheese and white balsamic vinaigrette

Baby spinach salad with spiced pecans, crumbled feta, shaved sweet onions and passion fruit dressing

Caesar salad with garlic croutons and grated parmesan cheese

Romaine hearts with sourdough crostini, red onions and black pepper dressing

ACCOMPANIMENTS

Chef's choice vegetables and starch

ENHANCEMENT

Seasonal soup | 3 per person

DESSERT | CHOOSE ONE

Chocolate cup with white and dark chocolate mousse with caramel sauce

Texas icebox lemon pie with bourbon sauce

Old fashioned chocolate layer cake with rich triple-chocolate filling

Pecan pie cheesecake

Caramelized banana cake with pralines

Chocolate trio featuring espresso shooter, mini chocolate cake and truffle

ENTRÉES | CHOOSE ONE

GRILLED ORGANIC BONE-IN CHICKEN BREAST

Garlic-roasted wild mushrooms

75 per person

BLACKENED SALMON

Mango-pepper chutney

78 per person

NEW YORK STRIP STEAK

Served with red wine and molasses drizzle

87 per person

GRILLED FILET MIGNON

Served with Beurre rouge and tomatoes

90 per person

DUET OF GRILLED FILET OF BEEF AND PAN-SEARED BREAST OF CHICKEN

Served with a Port wine reduction sauce

95 per person



BEVERAGES

Prices are subject to 24% service charge and 8.25% state sales tax. All menus and prices are subject to change.

BEVERAGE PACKAGE À LA CARTE

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

Half Day (4 hours) | 30 per person

Full Day (8 hours) | 45 per person

BY THE GALLON

Stance regular or decaf coffee | 105 per gallon

Fresh brewed Stance iced coffee | 105 per gallon

Freshly brewed iced tea with lemon
wedges | 75 per gallon

Assorted Numi hot teas | 65 per gallon

Chilled lemonade | 55 per gallon

Fresh juice | Orange, apple, grapefruit, cranberry,
pineapple, tomato | 55 per gallon

BY CONSUMPTION

Nestle bottled water | 6 each

Regular and diet soft drinks
(Coca-Cola products) | 6 each

Coconut water | 8 each

Assorted Kohana canned coffee drinks | 8 each

Assorted Soft Drinks | 6 each

Pure Life water | 7 each

Acqua Panna natural spring water | 7 each

S.Pellegrino Essenza flavored sparkling
mineral water | 7 each

Enroot cold brew tea | 8 each

S.Pellegrino sparkling mineral water | 7 each

Red Bull | Energy Drink or Sugarfree | 7 each

Gatorade and Powerade sports drinks | G2 Grape,
Fruit Punch, Zero Glacier, Zero Lemon-Lime | 8 each

Naked fruit juice & smoothies | 6 each

Classic black iced tea | 8 each





BAR MIXOLOGY

Prices are subject to 24% service charge and 8.25% state sales tax. All menus and prices are subject to change.

BRANDS

CRAFT

Vodka | Tito's Handmade

Gin | Aviation

Rum | Sailor Jerry

Bourbon | Elijah Craig

Scotch | Monkey Shoulder

Tequila | Patrón Silver

Cognac | Hennessy VSOP

PREMIUM

Vodka | Absolut

Gin | Beefeater

Rum | Bacardí

Bourbon | Jim Beam

Scotch | Johnnie Walker Red

Tequila | Hornitos Añejo

Cognac | Hennessy VS

CALL

Vodka | Svedka

Gin | Seagram's

Rum | Castillo

Bourbon | Evans Williams

Scotch | J&B

Tequila | Sauza Blanco

Cognac | Hennessy VS

BEERS

DOMESTIC | CHOOSE THREE

Budweiser, Bud Light, Coors Light and Miller Lite

IMPORT/CRAFT | CHOOSE THREE

Heineken, Corona, Dos Equis, Blue Moon Belgian White, Samuel Adams Boston Lager and Voodoo Ranger American Haze IPA

HOST BAR

Craft brands | 14 per drink

Premium brands | 13 per drink

Call brands | 12 per drink

Domestic beers | 8 per drink

Imported beers | 9 per drink

House wines | 11 per drink

Soft drinks | 5 per drink

CASH BAR

Cashier is 175 per cashier for up to four hours.
Bartenders are 175 per bartender for up to four hours,
with one bartender per 100 people.

Craft brands | 19 per drink

Premium brands | 17 per drink

Call brands | 16 per drink

Domestic beers | 11 per drink

Imported beers | 12 per drink

House wines | 15 per drink

Soft drinks | 8 per drink



BAR MIXOLOGY

Cashier is 150 per cashier for up to four hours. Bartenders are 175 per bartender for up to four hours, with one bartender per 100 people. Cocktails are listed in progressive order from lightest to boldest.

All package bars include domestic and imported/craft beers, house wines, cordials, juices and soft drinks. Packages require a minimum of 50 people. Prices are subject to 24% service charge and 8.25% state sales tax. All menus and prices are subject to change.

PACKAGES

CRAFT

First hour | 38 per person

Each additional hour | 13 per person

PREMIUM

First hour | 35 per person

Each additional hour | 12 per person

CALL

First hour | 30 per person

Each additional hour | 11 per person

BEER AND WINE

First hour | 23 per person

Each additional hour | 10 per person

OMNI SIGNATURE MOCKTAILS

Add a selection of Barmalade-inspired mocktails to any bar.

BLOOD ORANGE MADRAS

Blood orange-guava Barmalade, cranberry juice and lime

8 per drink

CINNAMON APPLE SOUR

Apple-pear Barmalade, Monin cinnamon, Omni sour and Angostura bitters

8 per drink

BEVERAGES

| OMNI AUSTIN HOTEL DOWNTOWN

OMNI SIGNATURE COCKTAILS

Add a selection of Barmalade-inspired cocktails using craft, premium or call brands to any bar.

add 3 per person to tier price

GRAPEFRUIT PALOMA

Rum, vodka or tequila

Grapefruit-elderflower Barmalade, pineapple juice and Omni sour

BLOOD ORANGE WHISKEY SOUR

Whiskey

Blood orange-guava Barmalade and Omni sour

SPICY MANGO SMASH

Vodka, rum or gin

Mango-habanero Barmalade, pineapple juice and Omni sour

APPLE-PEAR CRUSH

Vodka or gin

Apple-pear Barmalade, orange liqueur and Omni sour

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WINE RACK

Prices are subject to 24% service charge and 8.25% state sales tax. All menus and prices are subject to change.

TIER 1

KENWOOD YALUPA

Sparkling | Cuvée Brut

CAMPO VIEJO

Sparkling | Cava

BULLETIN PLACE

Rosé

Chardonnay

Merlot

Cabernet Sauvignon

TIER 2

KENWOOD YULUPA

Sparkling | Cuvée Brut

CAMPO VIEJO

Sparkling | Cava

HAYES RANCH

Rosé

Chardonnay

Merlot

Cabernet Sauvignon

Sauvignon Blanc

TIER 3

KENWOOD YULUPA

Sparkling | Cuvée Brut

CAMPO VIEJO

Sparkling | Cava

DECOY BY DUCKHORN

Chardonnay

Rosé

Sauvignon Blanc

Pinot Noir

Merlot

Cabernet Sauvignon

WINE TIER PRICING

TIER 1

11 per drink

TIER 2

13 per drink

TIER 3

15 per drink



WINES

The wines on the progressive wine menu are grouped into flavor categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

Prices are subject to 24% service charge and 8.25% state sales tax. All menus and prices are subject to change.

SPARKLING WINES

Kenwood Yulupa | California |
Cuvée Brut | 45 per bottle

WHITE AND BLUSH

Bulletin Place | Australia |
Sauvignon Blanc | 48 per bottle

Bulletin Place | Australia |
Chardonnay | 48 per bottle

Hayes Ranch | California | Rosé | 55 per bottle

Hayes Ranch | California |
Chardonnay | 55 per bottle

Duckhorn Decoy | Sonoma County, California |
Rosé | 65 per bottle

Duckhorn Decoy | Sonoma County, California |
Sauvignon Blanc | 65 per bottle

Duckhorn Decoy | Sonoma County, California |
Chardonnay | 65 per bottle

RED

Bulletin Place | Australia | Merlot | 48 per bottle

Bulletin Place | Australia |
Cabernet Sauvignon | 48 per bottle

Hayes Ranch | California | Merlot | 55 per bottle

Hayes Ranch | California |
Cabernet Sauvignon | 55 per bottle

Duckhorn Decoy | Sonoma County, California |
Pinot Noir | 55 per bottle

Duckhorn Decoy | Sonoma County, California |
Merlot | 55 per bottle

Duckhorn Decoy | Sonoma County, California |
Cabernet Sauvignon | 55 per bottle



HANDCRAFTED COCKTAILS

Must accompany bar package. Prices are subject to 24% service charge and 8.25% state sales tax. All menus and prices are subject to change.

TX WHISKEY

Fort Worth's Firestone and Robertson Distillery was founded five years ago with the stated goal of making some of the finest whiskey in not just Texas, but the world. With their recent Double Gold Award and selection as the Best American Craft Whiskey at the renowned World Spirits Competition, it seems they are well on their way to achieving their goal. TX Whiskey has flavor notes of honey butter, banana, caramel and coffee with a long, smooth, slightly sweet finish.

JOURNEY MAN

TX Whiskey, Laird's Applejack brandy, honey, lemon juice and a splash of soda garnished with lemon peel
16 per drink

SECOND CIRCLE

TX Whiskey, ruby Port wine, maple syrup and Angostura bitters garnished with Luxardo cherries
16 per drink

TEXAS BLACKBERRY MINT JULEP

TX Whiskey, blackberries, mint and sugar blended with ice until slushy and garnished with mint
16 per drink

THE BEE CAVE

TX Whiskey, with Bärenjäger honey liqueur, orange bitters and ginger ale garnished with an orange twist
16 per drink

FORT WORTH OLD FASHIONED

TX Whiskey combined with Paula's Texas orange liqueur, sugar, Angostura bitters and soda, garnished with Luxardo cherries
16 per drink



BEVERAGE ENHANCEMENTS

Beverage enhancements require a minimum of 25 people.

Martinis and margaritas are served at a separate station. Enhancements are designed to accompany your bar package. Enhancements require attendants or bartenders at 150 per 100 people.

Prices are subject to 24% service charge and 8.25% state sales tax. All menus and prices are subject to change.

SPARKLING WINE TOAST

12 per person

BUBBLY BAR

Sparkling wine served with Chambord, peach schnapps, chilled orange juice and peach nectar

Sliced strawberries and fresh raspberries at a separate station

35 per person

MARGARITA BAR

Selection of lime, strawberry, raspberry, melon and peach

Served frozen or on the rocks

35 per person

RANCH WATER STATION

Selection of tequila, mezcal and sotol

Served with Topo Chico, fresh berries, lemon and lime

40 per person



EVENT INFORMATION

Thank you for selecting Omni Austin Hotel Downtown 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 staff is available to assist you in planning arrangements. We would 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 are available through the hotel for delivery to guest rooms. Please ask your conference services manager for a complete list.

FOOD AND BEVERAGE SERVICE POLICIES

We ask that menu selections and set-up arrangements be finalized at least two weeks prior to the scheduled event. A detailed banquet event order will be completed at that time. Your signature is required on each banquet event order prior to the event. All food and beverages at Omni Austin Hotel Downtown must be provided by the hotel. The sale and service of all alcoholic beverages is regulated by the state of Texas, and Omni Austin Hotel Downtown is responsible for the administration of these regulations.

GUARANTEES OF ATTENDANCE AND MINIMUMS

In order to ensure the success of your function, the catering and convention services planning team must be notified of the exact number of guests by noon, three business days prior to your function. If the guarantee is not confirmed three business days in advance, the expected count will be considered the guarantee. This number will be charged even if fewer guests attend. If the guarantee is increased within 72 hours of the event, the hotel reserves the right to substitute menu items and charge a surcharge.

TIMING OF FUNCTIONS

In order to provide the finest service to your group, it is important that you notify the conference services or banquet department of 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 for function space prior to or following the arranged program. Room set-ups will be complete 30 minutes prior to the event start time.





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