

OMNI AUSTIN HOTEL DOWNTOWN
WEDDING MENUS





A DAY *UNLIKE* ANY OTHER
SHOULD
HAPPEN
AT A PLACE *UNLIKE* ANY OTHER.

YOUR STORY STARTS HERE.

Omni Austin Hotel Downtown blends the excitement of downtown with personalized service and unique function space including a soaring glass atrium and glimmering chandelier. Explore a world of options with our vast selection of menu items that will leave your guests wanting more. Customize your special day with one of our planned menus or create something unique.

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HORS D'OEUVRES

Choice of two butler passed hors d'oeuvres included with menu selection. Add an additional hors d'oeuvre at 5 per person. Add two additional hors d'oeuvres at 8 per person.

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

LAND

Prosciutto wrapped asparagus with rémoulade

Deviled eggs with applewood smoked bacon

Blue cheese and beef albondigas with caramelized shallots and figs

Thai marinated beef satay with curry yogurt sauce

Mini barbecue pulled pork sliders with marinated red onions and cilantro

Smoked brisket empanadas with tomato and garlic mojo

SKY

Southern chicken salad in a spinach pastry shell

Bacon-wrapped Bandera quail bites

Marinated chicken satay with peanut sauce

Chicken empanadas with lime crema

Pecan crusted chicken tenders with honey mustard

EARTH

Heirloom tomato bruschetta with buffalo mozzarella and balsamic

Charred mushroom hummus with a red beet pastry shell

Spinach and feta triangles

Brie walnut pear pouch

Artichoke beignets with tomato saffron aioli

OCEAN

House smoked salmon mousse cone with a citrus schmear

Asian crab cup with cucumber and seaweed salad

Texas shrimp avocado salad and corn aioli served on Texas toast

Ahi tuna poke served in a sesame cone

Crab cakes with brandy mayonnaise

RECEPTION ENHANCEMENTS

Reception Enhancements require a minimum of 25 people.

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

WHEEL OF BAKED BRIE

Served with toasted pecans, brown sugar, wild berry sauce, gingersnaps and toasted French bread

8 per person

HOUSE MADE SALSA BAR

Chili charred salsa, tomatillo salsa verde, Carramole mango salsa and chili con queso with crispy tortilla chips

12 per person

SLICED SEASONAL BERRIES AND FRUIT

Fresh seasonal fruits and berries

15 per person (minimum 25 people)

INTERNATIONAL AND DOMESTIC CHEESE

Garnished with fresh fruits and served with assorted gourmet crackers and toasted French bread

16 per person

VEGETABLE CRUIDITÉ

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

13 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

18 per person





CLASSIC BUFFET

Classic buffet is served with your choice of freshly brewed regular coffee, decaffeinated coffee, hot herbal tea, fresh baked rolls and butter. Choice of two hors d'oeuvres from selections on the hors d'oeuvres page for your one hour cocktail reception.

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

SALADS AND SOUPS | CHOICE OF THREE

CAESAR SALAD

Served with garlic croutons and grated Parmesan cheese

SPINACH SALAD

Served with spiced pecans, crumbled feta, sweet onion and brown sugar vinaigrette

MARINATED MUSHROOM SALAD

Served with balsamic onions and teardrop tomatoes

FRESH FIELD GREENS

Served with cucumber ribbons, Roma tomatoes, blue cheese crumbles and white balsamic vinaigrette

APPLE AND BLUE CHEESE SALAD

Served with candied walnuts, dried cherries and port wine dressing

TOMATO CACTUS BISQUE

Served with oregano croutons

SOUTHWESTERN TORTILLA SOUP

SWEET CORN BISQUE

WILD MUSHROOM AND AGED SHERRY POTAGE

ENTRÉES | CHOICE OF TWO

BEEF TENDERLOIN MEDALLIONS

Served with bourbon peppercorn sauce

GRILLED HERB-RUBBED, SLICED BEEF TENDERLOIN

Served with caramelized shallot demi-glace and cippolini relish

PAN SEARED BREAST OF CHICKEN

Served with apple chutney and poblano cream

MESQUITE GRILLED BREAST OF CHICKEN

Served with tomatillo sauce and heirloom tomato pico

HERB RUBBED BREAST OF CHICKEN PICATTA

Served with lemon butter, Italian parsley and popped capers

STRIPED BASS

Served with lobster butter sauce, fresh tarragon and grilled vegetables

PAN SEARED SALMON

Served with mango pepper chutney, warm beets and artichoke salad

CLASSIC BUFFET

Classic buffet is served with your choice of freshly brewed regular coffee, decaffeinated coffee, hot herbal tea, fresh baked rolls and butter. Chef attendant required on Carvery at 150 per chef, with one chef per 100 people.

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

STARCH | CHOICE OF ONE

Gorgonzola whipped potatoes

Roasted Yukon potatoes with caramelized onions and fresh thyme

Roasted fingerling potatoes with feta cheese and fresh lemon

Orecchiette pasta with goat cheese cream and herbs

Wild rice pilaf

VEGETABLES | CHOICE OF ONE

Roasted root vegetables

Asparagus spears with sweet balsamic plum tomatoes and crimini mushrooms

Creamed spinach

Charred oak broccolini

Baby heirloom carrots with ginger and thyme

Braised Brussels sprouts and garlic

Sea salt green beans and creamed corn

75 per person

CARVERY

SLOW ROASTED PRIME RIB

Sea salt and herb rubbed and served with au jus, horseradish and silver dollar rolls

add 10 per person

APPLE CIDER AND MAPLE-GLAZED PORK LOIN

Served with corn and roasted tomato chutney and jalapeño corn bread

add 8 per person

SAGE RUBBED ROASTED TURKEY BREAST

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

add 8 per person

BLACK GARLIC AND CHILI RUBBED LEG OF LAMB

Served with grilled flatbread and mint chimichurri

add 8 per person





PLATED

All plated dinners are served with your choice of freshly brewed regular coffee, decaffeinated coffee, hot herbal tea, fresh baked rolls and butter. Choice of two hors d'oeuvres from selections on the hors d'oeuvres page for your one hour cocktail reception. Plated entrées are accompanied by an appropriate starch and seasonal vegetable.

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SOUPS | CHOICE OF ONE

Tomato napales bisque served with oregano croutons

Southwestern tortilla soup

Sweet corn bisque

Wild mushroom and aged sherry potage

SALADS | CHOICE OF ONE

CAESAR SALAD

Served with garlic croutons and grated Parmesan cheese

SPINACH SALAD

Served with spiced pecans, crumbled feta, sweet onion and brown sugar vinaigrette

MARINATED MUSHROOM SALAD

Served with balsamic onions and teardrop tomatoes

FRESH FIELD GREENS

Served with cucumber ribbons, Roma tomatoes, blue cheese crumbles and white balsamic vinaigrette

APPLE AND BLUE CHEESE SALAD

Served with candied walnuts, dried cherries and port wine dressing

ENTRÉES | CHOICE OF ONE

BLACKENED SALMON

Served with mango pepper chutney

70 per person

CRISPY PAN SEARED TEXAS STRIPED BASS

Served with sweet peas and tomatillo cream

76 per person

PEACH AND GOAT CHEESE STUFFED CHICKEN BREAST

Served with natural jus

73 per person

GRILLED BONE-IN CHICKEN BREAST

Served with garlic roasted wild mushrooms

73 per person

HONEY-THYME GLAZED LAMB CHOPS

Served with mint parsley chimichurri

75 per person

GRILLED FILET MIGNON

Served with beurre rouge and chive tomato relish

85 per person

DUET OF FILET OF BEEF AND PAN SEARED BREAST OF CHICKEN

Served with port wine reduction and garlic herb butter

87 per person





BEVERAGES

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

CALL BRANDS

Vodka | Tito's and Svedka
Rum | Bacardi and Captain Morgan Spiced
Gin | Tanqueray
Whiskey | Jack Daniel's, Canadian Club and Dewar's White Label
Bourbon | Jim Beam
Tequila | Sauza Blanco

PREMIUM BRANDS

Vodka | Absolut and Grey Goose
Rum | Bacardi Silver and Myers's Dark
Gin | Bombay Sapphire
Scotch | Chivas Regal
Whiskey | Crown Royal
Bourbon | Knob Creek
Tequila | Jose Cuervo Gold
Triple sec | Cointreau

TEXAS BRANDS

Vodka | Dripping Springs and Deep Eddy Ruby Red
Gin | Moody June American Dry
Rum | Treaty Oak Dry
Whisky | Balcones Brimstone
Tequila | Republic
Chardonnay | Sister Creek
Cabernet | Becker Iconoclast
Blanc de Noirs | Gruet

BEERS

DOMESTIC

Miller Lite
Coors Light
Budweiser

SPECIALTY

Heineken
Dos Equis

LOCAL MICRO BREWED

Independence Brewing Co. Freestyle Wheat
Independence Brewing Co. Austin Amber
Real Ale Brewing Firemans #4 Blonde Ale
Real Ale Brewing Full Moon Pale Rye Ale

BEVERAGES

A fully stocked bar including liquor, imported and domestic beers, current house wines by the glass, juices, sodas and bottled waters will be provided with a per guest charge based on a guarantee of attendance. Bartenders are required at 150 per bartender, with one bartender per 100 people. Cash bar options available upon request. Cash bar requires a cashier at 175 per cashier, with one cashier for 100 people.

Table side wine service and Champagne toasts are not included with these packages. Table side wine service is priced by the bottle and Champagne toasts by the person.

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BAR PACKAGES

FOUR HOURS

Beer, wine and Champagne | 39 per person

Call brands | 45 per person

Premium brands | 49 per person

Texas brands | 53 per person

Underage | 19 per person

FIVE HOURS

Beer, wine and Champagne | 45 per person

Call brands | 52 per person

Premium brands | 57 per person

Texas brands | 61 per person

Underage | 21 per person

HOSTED BAR

Call brand | 9 per drink

Premium brand | 12 per drink

Texas brand | 12 per drink

House wine | 45 per bottle

House Champagne | 50 per bottle

Domestic beer | 7 per bottle

Specialty or local brewery beer | 8 per bottle

Soft drinks and juices | 5 per drink

Still or sparkling bottled water | 6 per bottle

Martinis and specialty cocktails | 13 per drink





BEVERAGE ENHANCEMENTS

Beverage Enhancements require a minimum of 25 people.

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CHAMPAGNE TOAST

10 per person

CHAMPAGNE BAR

Four selections of sparkling wines and Champagne served with Chambord, peach Schnapps, chilled orange juice and peach nectar

Sliced strawberries and fresh raspberries at a separate station

12 per person

MARTINI BAR

Three premium vodkas and three premium gins

Martinis are served at a separate station

12 per person

MARGARITA BAR

Selection of lime, strawberry, raspberry, melon or peach

Frozen or on the rocks at a separate station

12 per person



COFFEE LOVERS

An array of delicious blends including hazelnut crème, vanilla hazelnut decaf, irish crème and Swiss chocolate

Almond, vanilla hazelnut, cinnfully nutty and chocolate raspberry

9 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 and conference services staff is available to assist you in recommending floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. As always, 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 Catering Sales Manager for a complete list.

FOOD AND BEVERAGE SERVICE POLICIES

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. All food and beverage menu planning should be arranged at least 21 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 Catering Sales Manager 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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