

OMNI BARTON CREEK RESORT & SPA

ROCK HOUSE MENUS





EVENT INFORMATION

ABOUT THE ROCK HOUSE

Secluded in the rolling hills of the Fazio Canyons golf course, the Rock House offers an opportunity to host your event off the beaten path surrounded by nature. Enjoy an evening under the Texas stars, or host a midday event where sweeping oak trees and bubbling streams greet your guests as they arrive.

EVENT CAPACITY

Minimum: 50 guests

Maximum: 200 guests

ROCK HOUSE AMENITIES

Games – two horseshoe pits, two washer pits, two bean bag games

Poker table

Pool table

Darts

Fire pit

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 resort 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.

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 resort will prepare food for 1% over the guaranteed number. Meal functions 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.

FOOD AND BEVERAGE SERVICE POLICIES

All food and beverages at Omni Barton Creek Resort & Spa must be provided by the resort. The sale and service of all alcoholic beverages is regulated by the state of Texas, and Omni Barton Creek Resort & Spa is responsible for the administration of these regulations. All food and beverage menu planning should be arranged at least 21 days in advance. Any individual food and beverage functions canceled within 96 hours of the event are subject to a cancellation charge of 50% of the total charges even if the food and beverage minimum is met. Cancellations within 72 hours will be charged in full regardless of the group's ability to meet the food and beverage minimum without the event. The contract terms will prevail for cancellation of the entire event.

TRANSPORTATION

The Rock House is located five minutes from the resort and transportation is included with the specialty Rock House menus. Some restrictions may apply.



COCKTAIL HOUR PACKAGES

In addition to your chosen menu, you may also select hors d'oeuvres. Cocktail hour packages require a minimum of 50 people and are only available as an addition to your dinner menu selection.

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

COCKTAIL HOUR INCLUDES

- 72" round dining tables
- 6' long tables
- White garden chairs
- Standing and seated cocktail tables
- White floor length linens and napkins
- Flatware, glassware, table numbers, stanchions and votive candles
- Dedicated banquet captain

COLD

Whipped brie and raspberry on toast

Heirloom tomato skewer with ciliegine mozzarella

Apricot and goat cheese truffle with pistachio and truffle honey (GF)

San Danielle prosciutto canape with melon and manchego

Deviled egg with mustard seeds (GF, DF)

Honey smoked salmon with boursin and black pepper on toast

Smoked trout dip with chive, lemon and grilled bread

Orange poached shrimp with Tito's cocktail sauce (DF)

Crab salad with toasted brioche (DF)

HOT

Boursin stuffed artichoke beignet with herb sour cream

Adult grilled cheese with brie, green apple and fig puree

Black bean empanadas with avocado cilantro cream

Beef empanadas with roasted poblano cheese fondue

Brisket mac and cheese croquette with green chile and bbq sauce

Beef wellington with béarnaise

Duck confit croquette with Point Reyes blue cheese and raspberry chipotle jam

Maple braised pork belly and apple-cabbage slaw on brioche toast

Braised chicken mole with cilantro, avocado cream and queso fresco

Southern fried chicken bites with a chili honey glaze

Bacon, jalapeño and goat cheese bites with amaretto peach jam

Bacon-wrapped shrimp with roasted garlic aioli (GF, DF)

Fried crab cake with cajun remoulade (DF)

COCKTAIL HOUR PACKAGES

RIVER ROCK COCKTAIL HOUR PACKAGE

Three butler passed hors d'oeuvres and cocktail hour setup.

29 per person

LIVE OAK COCKTAIL HOUR PACKAGE

Five butler passed hors d'oeuvres and cocktail hour setup.

45 per person



RECEPTION

In addition to your chosen menu, you may also add cold display and dry snack items.

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COLD DISPLAYS

CRUDITÉ

Crisp raw vegetables with green goddess dressing, hummus and eggplant dip

26 *per person*

ASSORTED DOMESTIC AND IMPORTED CHEESE

Mustard, fruits, honey, brandied apricots, house-made jam, rosemary and sea salt spiced nuts, and assorted artisan bread

30 *per person*

ANTIPASTO PLATTER

Italian cured salami, marinated tomatoes, marinated mozzarella, gorgonzola, Parmesan cheese, artichokes, olives, peppers and assorted artisan breads

32 *per person*

DRY SNACKS

ASSORTED CHIPS AND PRETZELS

8 *per person*

ARTICHOKE SPINACH DIP

Served with assorted chips

14 *per person*

BEAN, RANCH AND CARAMELIZED ONION DIPS

Served with assorted chips

14 *per person*

GUACAMOLE, QUESO AND SALSA

Served with tortilla chips

15 *per person*

ASSORTED MEDITERRANEAN DIPS

Served with bagel crisps and pita chips

16 *per person*



ROCK HOUSE LUNCH

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

HILL COUNTRY GARDEN

SALADS

Heirloom tomato salad with burrata, cucumber, walnuts, pickled red onion, arugula

Tender greens, beets, shaved heirloom carrots, goat cheese, pumpkin seeds

Grilled local vegetables, herb vinaigrette, balsamic glaze

SANDWICHES

Roasted portobello, fresh mozzarella, pesto, arugula, heirloom tomato, pickled red onion

Shaved cucumber, turkey, boursin, sprouts, avocado, heirloom tomato, whole grain bread

Fresh melon, prosciutto, manchego, endive, ciabatta, whole grain mustard

SIDES

Pickled cucumber, carrots, cauliflower, onions

Hummus, eggplant dip, pimento cheese, fire roasted salsa

Fresh potato chips and tortilla chips

DESSERTS

Assorted cookies, double chocolate chip brownies, oatmeal cream pies

78 per person

BACKYARD PICNIC

SALADS

Chopped salad with eggs, bacon, black beans, grilled corn, avocado, blue cheese, cheddar, diced tomato

Watermelon salad with cucumber, mint, feta, arugula

Pasta salad with onions, olives, provolone, baby tomato, vinaigrette

DISPLAYED

Seven layer dip, tortilla chips

Caramelized onion dip, potato chips

MAIN

Southern fried chicken wings, ranch, blue cheese, hot sauce, carrots, celery

Grilled Angus burgers, chicken breasts, Elgin smoked sausage, grilled Beyond Burgers

Buns, rolls, mustard, mayo, ketchup

Boston lettuce, tomato, onion, pickles

Sliced cheeses

SIDES

Herb roasted potatoes

Grilled asparagus, broccolini, baby tomatoes

DESSERTS

S'mores tart, cheesecake tarts, chocolate whoopie pies

90 per person



ROCKHOUSE RECEPTION & DINNER

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BARTON CREEK CHURRASCO

SALAD AND CHARCUTERIE DISPLAY

Roasted and grilled vegetables, cured meats and cheese with artisan breads

Romaine, kale and lentil salad, tomato, olives, croutons, cheese, cucumber, beets, onions, chopped bacon

Caesar, vinaigrette

GRILLED MEATS

Beef ancho (rib eye)

Lombo (pork loin)

Frango (chicken thigh)

SIDES

Cheddar cheese polenta

Papas al ajo (garlic mashed potatoes)

Herbed asparagus

SAUCES

Chimichurri

House hot sauce

SPECIALTY BREAD

Cheddar rolls

DESSERT

Cajeta churros, chocolate snickerdoodle, spiced flourless chocolate cake

148 *per person*

KICKED UP TEXAS TAILGATE

SALAD

Wedge salad with hard boiled egg, tomato, bacon, scallion, blue cheese dressing, balsamic vinaigrette

Fried potato salad with red pepper, scallion, cheddar, sour cream

DUTCH OVEN CHILI BAR

Beef chili, green chili, white chicken chili, chips, white queso, chorizo queso, salsa, guacamole, jalapeno, onions, sour cream

CENTRAL TEXAS SMOKED MEATS

Brisket

Beer-brined chicken

Pork ribs

SIDES

BBQ beans, ham hock

Corn on the cobb, chili-lime butter, sea salt

Green chili mac 'n cheese

DESSERTS

Peanut butter and jelly bars, chocolate bacon brownies, banana pudding verrine

145 *per person*



ROCK HOUSE RECEPTION & DINNER

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TASTE OF BARTON CREEK

CRENSHAW'S DIPS

Pimiento cheese, French onion, hummus, warm spinach dip, pork cracklins, tortilla chips, potato chips

BLIND SALAMANDER

Burrata salad with spring mix, baby tomatoes, beets

Caesar salad, malted potato chips anchovy dressing, picked herbs

NOPALES TACO BAR

Skirt steak, pork pastor

Soft corn tortillas

Salsa, pico, shredded lettuce, queso fresco

BOB'S

Cracked pepper and sea salt crusted rib eye, sliced potatoes and onions, peppercorn gravy

Broiled rack of pork, roasted brussels sprouts, glazed carrots

DESSERT

Lemon meringue bars with sugared blueberries, coconut panna cotta, chocolate pecan pie

140 *per person*



TEXAS-SIZED DINNER

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UNDER THE TEXAS STARS

DISPLAYED

Champagne poached gulf shrimp, Tito's cocktail sauce, remoulade, lemons

Broiled gulf oysters, garlic butter, herbed breadcrumbs

Wagyu beef carpaccio, local greens, jalapeno oil capers, focaccia

SALAD

Rio Grande grapefruit, arugula, Texas goat cheese, baby heirloom tomato, candied pecans, cornbread croutons

Heirloom tomato, basil, prosciutto, fresh mozzarella, mixed greens, balsamic pearls

MAIN

Espresso crusted rack of pork, TX bourbon demiglace

Oak smoked beef tenderloin, shishito salsa verde, Deep Ellum blue crumbles

Stuffed Brazos Valley quail, ancho maple glaze

ACCOMPANIMENTS

Honey brussels sprouts with Elgin sausage

White cheddar mashed potatoes

Heirloom cauliflower, parmesan, golden raisins, pecans

Quinoa risotto, arugula, roasted peppers, wild mushrooms

DESSERTS

Cheesecake fruit tart, white chocolate mousse profiteroles, assorted macarons

160 per person

SUSTAINABLE PLATE

DISPLAYED

Farmer's market display, dips, spreads, local bread, cheese, oils

SALAD

Lentil and greens salad with pickled vegetables, eggplant, fresh peas, vinaigrette

Farmer's salad with radish, shredded carrot, heirloom tomato, pickled red onion, cucumber

Farro salad with grilled local vegetables, arugula, pecans, Texas goat cheese

COMPOSED

Pan-roasted salmon, fennel slaw, tomatillo and avocado vinaigrette

Herb-grilled lamb, blackberry mint demiglace, roasted marble potatoes, wilted greens

Citrus-brined chicken, wild rice, roasted mushrooms, beets, pecans, horseradish cream

ACCOMPANIMENTS

Acorn, zucchini and butternut squash trio, local honey, herbs, chili flake

Grilled vegetables, radicchio, endive, Hill Country oil, vinegar

Barley risotto, charred tomato, greens, roasted peppers, goat cheese, lemon

DESSERTS

Single Origin chocolate custard with minted berries, carrot zucchini cupcakes with cream cheese frosting, coconut panna cotta with passion fruit curd

155 per person



BAR MIXOLOGY

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

BRANDS BY CATEGORY

HOUSE

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

PREMIUM

Vodka | Absolut
Gin | Beefeater
Bourbon | Jim Beam
American whiskey | Jack Daniel's
Scotch | Johnnie Walker Red
Rum | Bacardi
Tequila | Hornitos Anejo

CRAFT

Vodka | Tito's Handmade
Gin | Aviation
Bourbon | Elijah Craig
Scotch | Monkey Shoulder
Blended whiskey | Crown Royal
Rum | Sailor Jerry
Tequila | Patron Silver
Cognac | Hennessy VSOP

WINE BY THE GLASS

TIER ONE

MAN Family Wines | South, Africa | Chardonnay, cabernet sauvignon and merlot

Kris pinot grigio

Saint M riesling

Campo Viejo Cava sparkling

TIER TWO

Wente Hayes Ranch | California | Chardonnay, cabernet sauvignon

Carneros Highway pinot noir

Joel Gott sauvignon blanc

Saint M riesling

Camp Viejo Cava sparkling

TIER THREE

Decoy by Duckhorn | California | Chardonnay, merlot, cabernet sauvignon

Whitehaven sauvignon blanc

Saint M riesling

Campo Viejo Cava prosecco



BEVERAGES

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

Bartender Fee | 250 for four hours, per 100 guests

Cashier Fee | 250 for four hours, per 100 guests

BEERS

Maximum six brand choices total on bars.

DOMESTIC

Budweiser

Bud Light

Coors Light

Samuel Adams Boston Lager

IMPORT

Corona Light

Stella

Heineken

Heineken 0.0

LOCAL CRAFT

Thirsty Goat American-style Amber Ale

Zilker Marco IPA

Firemans #4 Blond Ale

Shiner Bock American-style Dark Lager

HOSTED BAR SELECTIONS

HOUSE BRANDS

House wines, domestic beer, soft drinks and bottled water

First hour | 34 per person

Additional hours | 12 per person, per hour

PREMIUM BRANDS

House wines, imported, craft and domestic beer, soft drinks and bottled water

First hour | 38 per person

Additional hours | 14 per person, per hour

CRAFT BRANDS

House wines, imported, craft and domestic beer, soft drinks and bottled water

First hour | 42 per person

Additional hours | 16 per person, per hour

TIER ONE BEER AND WINE

First hour | 34 per person

Additional hours | 12 per person, per hour

HOSTED BARS | ON CONSUMPTION

House brand cocktails | 13 per drink

Premium brand cocktails | 15 per drink

Craft brand cocktails | 16 per drink

Domestic beer | 8 per drink

Imported beer | 9 per drink

Local/craft beer | 10 per drink

Tier one wine selection | 12 per drink

Tier two wine selection | 14 per drink

Tier three wine selection | 16 per drink

Soft drinks | 6 per drink

Bottled water | 6 per drink



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Cashier Fee | 250 for four hours, per 100 guests

SPECIALTY DRINK STATIONS

BARTON CREEK COCKTAILS

7 Miles West | Tito's Handmade, blood orange, cranberry, grapefruit

Cherry Pepper | TX bourbon, black cherry, basil, grapefruit, egg white

Crenshaw Manhattan | Maker's Mark bourbon, Carpano antica sweet vermouth, Angostura bitters

Texas Socialite | Balcones rye, Campari, sweet vermouth, creme de mure, Peychaud's bitters

16 per cocktail

MARTINIS

Cosmopolitan | Vodka, triple sec, cranberry, sour mix

Blue Sky | Vodka, Blue Curacao, sour mix

Apple Sour | Vodka, pucker apple sour, sour mix

16 per cocktail

CORDIALS

Amaretto disaronno, Baileys, Benedictine, B&B, Chambord, Cointreau, Drambuie, Frangelico, Galliano, Godiva Dark and White, Grand Marnier, Kahlua, Sambuca, Tuaca

16 per drink

MARGARITAS

Classic | Sauza tequila, triple sec, sour mix, lime juice

Spicy | Sauza tequila, jalapeño, triple sec, sour mix, lime juice

Blue | Sauza tequila, Blue Curacao, sour mix, lime juice

16 per drink

SANGRIA STATION

Rosé sangria | Fresh strawberries and cointreau

White sangria | Fresh apples, berries, Domaine de Canton ginger, St. Germain elderflower liqueur, sauvignon blanc

Sangria de vino tinto | Apples, oranges, merlot, brandy, lemon-lime soda

16 per drink

MOJITOS

Muddled lime wedges with fruit, mint, sugar syrup, Bacardi flavored rums and soda water

16 per drink

OMNI SIGNATURE

Add to any bar a selection of Barmalade cocktails and mocktails using craft, premium or house brands.

OMNI SIGNATURE COCKTAILS

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

16 per drink

OMNI SIGNATURE MOCKTAILS

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

Blood orange madras | Blood orange-guava Barmalade, cranberry juice and lime

12 per drink



WINE RACK

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

Bartender Fee | 250 for four hours, per 100 guests

Cashier Fee | 250 for four hours, per 100 guests

WINES

The wines on the progressive wine menu are grouped in flavor categories. Wines with similar flavor 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.

SPARKLING

Campo Viejo | La Rioja, Spain | cava | 59 *per bottle*

Ruffino | Veneto, Italy, NV | prosecco | 64 *per bottle*

Chandon | California, NV | rosé | 68 *per bottle*

Veuve Clicquot | France | brut | 200 *per bottle*

WHITE AND BLUSH

Kris | delle Venezie, Italy | pinot grigio | 69 *per bottle*

Decoy by Duckhorn | Sonoma County, California
sauvignon blanc | 72 *per bottle*

Hayes Ranch | California | rosé | 65 *per bottle*

MAN Vintners | Coastal Region, South Africa
sauvignon blanc | 64 *per bottle*

MAN Vintners | Coastal Region, South Africa
chardonnay | 64 *per bottle*

Hayes Ranch | California | chardonnay | 65 *per bottle*

Decoy by Duckhorn | Sonoma County, California
chardonnay | 72 *per bottle*

RED

Decoy by Duckhorn | Sonoma County, California
pinot noir | 72 *per bottle*

Hayes Ranch | California | merlot | 65 *per bottle*

MAN Vintners | Coastal Region, South Africa
merlot | 64 *per bottle*

Charles Smith Wines | Columbia Valley, Washington
syrah | 65 *per bottle*

MAN Vintners | Coastal Region, South Africa
cabernet sauvignon | 64 *per bottle*

Terrazas de los Andes | Mendoza, Argentina
malbec | 65 *per bottle*

Decoy by Duckhorn | Sonoma County, California
merlot | 72 *per bottle*

Hayes Ranch | California | cabernet sauvignon
65 *per bottle*

Decoy by Duckhorn | Sonoma County, California
cabernet sauvignon | 72 *per bottle*



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