

discover
the magic of a hill
country wedding.



OMNI
BARTON CREEK





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celebrate
Under the Endless
Texas Sky.

Experience the breathtaking panoramic views of the unique Texas Hill Country at Omni Barton Creek Resort & Spa offering an unmatched and picturesque landscape, creating the perfect backdrop for you to exchange your vows at the wedding of your dreams.

With inviting guest rooms and five distinct wedding venues, you can choose from our elegant ballrooms for a more upscale setting or our expansive lawns for an enchanting open-air ceremony and reception.



about
Omni
Barton Creek
Resort & Spa.

GATEWAY TO THE ROMANTIC TEXAS HILL COUNTRY

Omni Barton Creek Resort & Spa offers a tranquil retreat among the gentle slopes and ancient trees of Central Texas. With premium championship golf courses, a serene spa, pools for adults and families and so much more, this engaging resort is a welcomed getaway for couples and their families. Enjoy a slower pace of life amid the abundant sunshine of this urban retreat.





- 493 inviting guest rooms and suites take their design inspiration from the surrounding Texas landscape
- Over 76,000 square feet of flexible, event and pre-function space, including the 14,532-square-foot Brazos Ballroom, 8,200-square-foot Darrell K Royal Ballroom, 15,000 square feet of event lawns and the indoor/outdoor Hill Country Pavilion
- Four distinct 18-hole golf courses, each with stunning Hill Country scenery; courses include top-rated Fazio Canyons and Fazio Foothills designed by the legendary Tom Fazio, Coore Crenshaw designed by golf great Ben Crenshaw, and Palmer Lakeside designed by iconic master Arnold Palmer
- An expansive poolscape including an adults-only infinity pool and hot tub overlooking the hills, and two family-friendly pools plus splash pad
- Nine unique dining experiences, including healthy, seasonal dishes at Blind Salamander; nationally renowned steakhouse Bob's Steak & Chop House; 19th hole Crenshaw's Bar & Eatery; sleek lobby bar Jim Bob's Lobby Lounge; Latin-inspired restaurant Nopales; poolside dining with fruity and frozen drinks from Travis Pool Bar & Grill
- Mokara Spa, a 13,000-square-foot oasis inspired by nearby creeks and springs with private adults-only rooftop pool, sauna, steam room, hot tub and a comprehensive selection of body and facial treatments
- A 33,000-square-foot fitness center offering group fitness classes or individual exercise, free weights, indoor lap pool, running track and much more

Let You
Happily
ever after
Begin.



Unique open-air venues.



TWO SCENIC OUTDOOR EVENT SPACES

Our Hill Country Pavilion and Rock House venues offer breathtaking scenic views that are perfect for wedding celebrations and special events.

The Hill Country Pavilion stands out with its unique architectural design, which seamlessly combines indoor and outdoor spaces. The adjoining courtyard and lawn create an inviting and versatile setting, making it an ideal choice for relaxed receptions throughout the year.

The Rock House is an expansive outdoor venue that spans approximately 12,000 square feet. It is nestled within the natural beauty of the surroundings, with a picturesque small creek, cozy fire pit, and stunning oak trees that enhance the ambiance. This creates a truly magical atmosphere for couples and their guests to enjoy.

Both venues offer a one-of-a-kind experience, allowing couples to celebrate their special day amidst the stunning scenery of the Texas Hill Country.

Ceremony venues.

Omni Barton Creek Resort & Spa offers beautiful indoor and outdoor ceremony sites. These sites are only available in conjunction with your wedding reception. There is a ceremony fee starting at 5,000 plus 25% service charge and 8.25% sales tax for all indoor and outdoor ceremony spaces.

CEREMONY LOCATIONS

HILL COUNTRY LAWN

Guest capacity | 500

Hill Country Lawn may not be booked separately from Hill Country Pavilion.

WILDFLOWER ATRIUM

Guest capacity | 300

Wildflower Atrium may not be booked separately from Darrell K Royal Ballroom.

THE ROCK HOUSE

Guest capacity | 150

Rock House is only available in conjunction with the wedding reception at the same location.

INCLUDED FOR YOUR CEREMONY

Each detail is thoughtfully provided to ensure your ceremony feels polished, welcoming, and worry-free.

White garden chairs
Fruit-infused water station
Sign-in and gift table

AUDIOVISUAL PACKAGES

Additional labor and power charges may apply based on requirements. All services are subject to a 25% service charge and applicable sales tax.

STANDARD WEDDING AUDIO

One wireless microphone (lapel or handheld)
Audio mixer
Two self-powered speakers on stands

1200 per event

AUDIO TECHNICIAN

Five hour minimum

820 per technician

LIGHTING

LED uplight kit (includes six fixtures)

535 each

LED balloon light

760 each

ELECTRICAL

Dedicated, clean power for your entertainment and vendor needs (up to 60 amps)

500 per service

REHEARSAL

Ceremony rehearsals may be scheduled Sunday through Friday before 6 p.m. for a one-hour duration. Rehearsals can be booked no more than 30 days prior to the event and are subject to space and availability. White garden chairs are provided for your ceremony rehearsal.



Reception.

VENUES

HILL COUNTRY PAVILION

Guest capacity | 260

BRAZOS BALLROOM

Guest capacity | 700

DARRELL K ROYAL BALLROOM

Guest capacity | 350

BARTON CREEK

Guest capacity | 100

THE ROCK HOUSE

Guest capacity | 150

INCLUDED WITH YOUR RECEPTION

To make your celebration seamless from start to finish, we've included a thoughtful collection of enhancements designed to elevate your experience and care for every detail.

- Use of the resort grounds for portrait or engagement photography (based on availability)
- Tasting experience up to three months prior to your wedding day (based on food and beverage minimum)
- Two changing rooms on your wedding day (assigned 30 days prior; subject to availability)
- Self-parking for guests and discounted valet event parking (based on availability)
- White folding garden chairs for guest seating
- Infused water station to refresh your celebration
- Couple's suite on the night of the ceremony
- Celebratory in-room amenity for the couple on wedding night



Packages.

Whether you are interested in stations, buffet or plated meals, Omni Barton Creek's culinary team is prepared to create a menu that is a direct reflection of your unique style. See menus for food and beverage options. Pricing does not include service fees or taxes which are a 25% service charge and 8.25% sales tax and are subject to change.

THE HILL COUNTRY PACKAGE

Two butler-passed hors d'oeuvres

Two course plated meal of chicken, fish or Excellence Buffet

Cake cutting service

Coffee | tea | water service

160 per person

THE BARTON CREEK PACKAGE

Two butler-passed hors d'oeuvres

Two course plated meal of chicken, beef, fish, Wild Game Buffet or choice of four stations

Cake cutting service

Coffee | tea | water service

180 per person

THE BRAZOS PACKAGE

Three butler-passed hors d'oeuvres

Two course duet plated meal, Texas Forever Buffet or choice of five stations

Cake cutting service

Coffee | tea | water service

195 per person



Hors d'oeuvres.

Select the amount of hors d'oeuvres based on your wedding package. Add additional hors d'oeuvres at 10 per person. A 25% service charge and 8.25% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.

COLD

Buffalo Mozzarella | heirloom tomato | saba | crostini | focaccia (V)

Latke | crème fraiche | caviar | fennel fronds

Deviled Egg | pickled mustard seeds | fresh dill (V, GF, DF)

Tostones | blackened shrimp | avocado puree | mango relish (GF)

Pickled Peach | prosciutto | mozzarella | pesto skewer (GF)

Lobster Roll | kewpie mayo | lemon | fresh herbs | hot sauce | Hawaiian Roll

Tenderloin | sliced rare | horseradish blue cheese | tomato chutney | crostini

Gazpacho | roasted tomato | cucumber | focaccia crouton (VN)

Tuna Poke | soy sauce | sesame seeds | rice paper (GF)

Babaganoush | crispy naan | tomato caponata | chives (VN)

Honey-Smoked Salmon | boursin | black pepper | toast

HOT

Tomato Soup Shooter | mini grilled cheese (V)

Spanakopita | feta | spinach | phyllo dough (V)

Meatball | pickled grape | fig marmalade

Vegetable Gyoza | hoisin sweet chili sauce (V)

Baked brie | pepper jelly | filo cup (V)

Coconut Chicken | sambal aioli | satay

Smoked Brisket | sweet corn hushpuppy | Texas barbecue sauce

Cheese Curds | beer battered | chipotle ranch (V)

Crab Arancini | charred poblano hollandaise

Bacon Wrapped Shrimp | roasted garlic aioli

Roasted Eggplant Relish | tahini | chickpeas | fresh herbs | crostini (VN)

Southern Fried Chicken Bites | chili honey glaze

Adult Grilled Cheese | brie | green apple | fig puree

Beef Wellington | bearnaise

Fried Crab Cake | cajun remoulade (DF)



Soups and salads.

A 25% service charge and 8.25% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change. All plated dinners include coffee, herbal tea and water service.

SOUPS

Wild Mushroom | sherry | thyme **(GF)**

Butternut Squash | pepitas | herb oil **(GF)**

French Onion | gruyere crostini

Red Pozole | radish | avocado | cotija **(GF)**

SALADS

Wedge Salad | baby tomatoes | bacon | blue cheese crumble | blue cheese dressing **(GF)**

Heirloom Tomato | stracciatella | herb salad | balsamic **(GF, V)**

Classic Romaine Caesar | shaved parmesan cheese | crostini | garlic dressing

Honey Crisp Apple | dried cranberries | feta | candied pecans | mesclun mix | maple balsamic **(GF, V)**

Butter Lettuce | dill | chives | tarragon | radish | champagne vinaigrette **(GF, DF, V)**

Grilled Peach | blueberry | spiced walnuts | goat cheese | cider vinaigrette **(GF, V)**





Plated.

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ENTRÉES

BUTTERNUT SQUASH RAVIOLI (V)

sage beurre blanc | golden raisins | spinach | ricotta

RISOTTO (GF, VN)

celeriac puree | coconut milk | dried tomatoes | shitakes | chimichurri

GNOCCHI (V)

spinach | san marzano's | ricotta | olives | basil

VEGAN CASSOULET (VN)

northern beans | mushrooms | herbs | tomatoes

RATATOUILLE (VN, GF)

jasmine rice | tomato broth

ROASTED SALMON (GF)

miso butter sauce | black rice | baby carrots | broccolini

SEARED HALIBUT (GF)

herbed risotto | roasted patty pan | zucchini | beurre blanc

FILET MIGNON (GF)

bordelaise | smashed fingerling potatoes | asparagus | carrots

BRAISED SHORT RIB (GF)

roasted mushrooms | truffle potato gratin | demi-glace | charred broccolini

PAN ROASTED CHICKEN (GF)

barley risotto | asparagus | brussel sprout leaves | natural jus

CHICKEN ROULADE

cremini mushroom | sundried tomato | potato puree | wilted spinach | white wine butter sauce

DUET ENTRÉES

DUET OF FILET & SALMON (GF)

truffle potato gratin | baby vegetables | broccolini | wild mushroom demi-glace

DUET OF FILET & SHRIMP (GF)

smashed fingerlings | asparagus | bordelaise | baby carrots

DUET OF FILET & PETITE LOBSTER TAIL (GF)

green peppercorn sauce | roasted patty pans | saffron risotto

DUET OF CHICKEN & SALMON (GF)

white wine butter sauce | boursin potato puree | broccolini | roasted carrots

Buffets.

A 25% service charge and 8.25% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change. All buffets include coffee, herbal tea and water service.

EXCELLENCE

SALAD

Wedge Salad | hard boiled egg | tomato | bacon | scallion | blue cheese dressing | balsamic vinaigrette (V)

Fried Potato Salad | red pepper | scallion | cheddar | sour cream (V, GF)

MAIN

Brisket

Beer-brined chicken

Pork ribs

ACCOMPANIMENTS

Barbecue beans | ham hock (GF)

Corn on the cob | chili-lime butter | sea salt

Green chile | mac and cheese

WILD GAME

DISPLAYED

Antelope Chili Rojo | smoked cheddar | scallions | saltines

SALAD

Texas Peach Panzanella | cornbread croutons | hot honey | heirloom tomato | corn | champagne vinaigrette (V)

Mixed Greens and endive | duck prosciutto | cherries | spiced walnuts | pickled shallots | pomegranate molasses (DF)

MAIN

Smoked Bison Ribeye | salt | herb crust | dried tomato chimichurri (GF)

Charred Cornish Game Hen | bourbon maple glaze | natural jus (GF)

Pan Seared Trout | wild sage beurre blanc (GF)

ACCOMPANIMENTS

Cast iron mac and cheese (V)

Charred broccolini | confit garlic (V, GF)

White cheddar mashed potatoes (V, GF)

Pull-apart rolls (V)





Buffets.

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TEXAS FOREVER

DISPLAYED

Champagne-Poached Gulf Shrimp | tito's cocktail sauce | remoulade | lemons **(GF, DF)**

Broiled Gulf Oysters | garlic butter | herbed breadcrumbs

Wagyu Beef Carpaccio | local greens | jalapeño oil | capers | focaccia

SALAD

Rio Grande Grapefruit | arugula | Texas goat cheese | baby heirloom tomato | candied pecans | cornbread croutons **(V)**

Heirloom Tomato | basil | prosciutto | fresh mozzarella | mixed greens | balsamic pearls **(V, GF)**

MAIN

Espresso-Crusted Rack of Pork | Texas bourbon demiglace **(GF)**

Oak-smoked Beef Tenderloin | shishito salsa verde **(GF)**

Pan-Roasted Red Fish | ancho maple glaze **(GF)**

ACCOMPANIMENTS

Honey Brussels Sprouts | elgin sausage **(GF)**

Heirloom Cauliflower | parmesan | raisins | pecans **(GF, V)**

Risotto | arugula | roasted peppers | wild mushrooms **(GF, V)**

Carving and stations.

A 25% service charge and 8.25% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.

PRIME RIB

herb-rubbed | roasted | horseradish cream | natural jus | Hawaiian Rolls

BEEF TENDERLOIN

herb-cruste | bearnaise | peppercorn demi | silver dollar rolls

SMOKED BEEF BRISKET

Texas barbecue | salt | pepper bark | jalapeño cheddar cornbread

ROASTED TURKEY BREAST

thyme | butter basted | herb | citrus brine | pan gravy | cranberry sauce | buttermilk scones

SMOKED PULLED PORK SHOULDER

12-hour slow-smoked | ancho chili rubbed | salsa verde | salsa roja | queso fresco | tortillas

SPUD BAR

mashed potatoes | tater tots | potato skins

chopped brisket | pulled pork

sour cream | butter | bacon | chives | queso | blue cheese | sautéed mushrooms | brown gravy

STREET TACO BAR

tacos | flour tortillas | shredded lettuce | pico de gallo | cilantro | sour cream | pickled jalapeño | queso fresco | corn | salsa roja | salsa verde | shredded cheddar

PROTEINS | CHOOSE THREE

All options are gluten and dairy-free

mojo pork | chicken tinga | vegetarian black bean | blackened mahi-mahi

FOCACCIA PIZZA STATION

barbecue pork | cheddar | grilled pineapple | red onion | pepperoncini

deluxe | pepperoni | sausage | olive | onion | mushroom | pepper | red sauce

mushroom | arugula pesto | brie | shallot | lemon zest (v)

included toppings | crushed red pepper | parmesan cheese | ranch





Carving and stations.

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TEXAS QUESO BAR

traditional queso | chorizo queso | hatched green chili queso
chopped brisket | pulled chicken | roasted mushrooms
pico de gallo | cilantro | guacamole | scallions |
shredded lettuce | chopped olives
tortilla chips

CHEF'S SALAD BAR

greens | chopped romaine | local greens

DRESSINGS

spicy Thai peanut | chipotle raspberry | classic Caesar dressing

TOPPINGS

roasted corn | black beans | peppers | parmesan cheese |
blue cheese | feta cheese | grape tomatoes | chopped eggs |
crostini | applewood-smoked bacon | olives | avocados |
grissini sticks

PROTEINS

seared pepper shrimp | charbroiled pulled chicken |
mesquite-smoked beef tenderloin tips

MASHED POTATO BAR (GF)

yukon gold potato puree
white truffle oil | rosemary | parmesan | roasted garlic puree

TOPPINGS

applewood-smoked bacon | chives | sour cream | cheddar |
caramelized onions | roasted mushrooms

UPGRADES

barolo-braised short ribs | slow-cooked pork |
barbecue chicken thighs

20 per person

WOK STATION

steam rice | lo mein noodles
edamame | carrots | bell peppers | scallion | sprouts
sriracha | chili crunch oil | soy

RAMEN STATION

pork broth | chicken broth | miso broth
char siu pork | grilled chicken thighs | marinated tofu
pickled daikon | scallion | sauteed mushrooms | alfalfa
sprouts | corn
udon noodles

POKE STATION

steamed rice

CHOICE OF TWO

raw cuts of tuna | salmon | marinated tofu
scallion | edamame | carrots | pickled daikon | bell peppers
kewpie sriracha mayo | ponzu | chili crunch oil

Late night bites.

A 25% service charge and 8.25% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.

CHICKEN AND A BUTTERMILK BISCUIT

hot honey
Nashville hot
Alabama white

28 per person

PIZZA TWISTS STATION

pizza dough twisted into sticks with assorted dipping sauces

three cheese blend with marinara (V)

three cheese blend | pepperoni with marinara

three cheese blend | sausage with marinara

cheddar cheese | barbecue pulled pork with bourbon mop sauce

28 per person

SLIDER BAR

beef patties | pulled pork | pulled jackfruit

Texas barbecue sauce | mayo | mustards | sriracha | tomato | American cheese | shredded lettuce | Hawaiian Rolls | waffle fries

32 per person

BREAKFAST TACOS

chorizo | potato | egg

potato | egg

tofu | egg

house-made salsas | guacamole | flour tortilla

12 per person

PRETZELS

soft sticks | pretzel bites | hard pretzels

assorted mustards | hatch chili queso dip | beer cheese | pimento cheese | pickled jalapeños

25 per person

CHICKEN AND WAFFLES

buttermilk-brined fried chicken | sea salt and pepper crust | cheddar and chive waffles | smoked and traditional maple syrup

26 per person





Desserts.

A 25% service charge and 8.25% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.

MINI DESSERT STATIONS (CHOOSE FOUR)

key lime | blueberry mousse *(GF)*

lemon berry petit four *(GF)*

hazelnut rochers

peanut butter | chocolate parfait

mango passion fruit panna cotta *(GF)*

cheesecake bites

matcha latte cream puff

walnut | apricot macaron *(GF)*

mini opera cakes *(CONTAINS NUTS)*

piña colada petit Gâteau *(GF)*

mini vegan berry cheesecake *(CONTAINS NUTS, GF, DF, VN)*

mini double chocolate mousse *(GF, DF, VN)*

25 per person

INDIVIDUAL DESSERT STATIONS

OVER THE TOP COOKIES

red velvet cupcake flavor | s'mores flavor | strawberry cheesecake flavor | brookie flavor

24 per person

MINI CONE BITES

cookies and cream | chocolate covered strawberry | brown butter pecan

21 per person

BOOZY CUPCAKES

margarita | baileys chocolate martini

16 per person

Desserts.

A 25% service charge and 8.25% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.

DESSERT ACTION STATIONS (CHEF FEE REQUIRED)

BAKED ALASKA POPS ACTION STATION

strawberry | chocolate | vanilla ice cream | white cake | dipped in marshmallow fluff and torched

24 per person

LIQUID NITROGEN POPS ICE CREAM STATION

peaches and cream | Mexican chocolate | logo can be added on pops for upcharge

23 per person

CRÈME BRÛLÉE

caramelized custard | glazed berries

22 per person

FLAMBÉ DONUT HOLES

molasses rum sauce | vanilla bean ice cream

24 per person

LIQUID NITROGEN ICE CREAM

assorted toppings | brides' cake (almond | cream cheese) | grooms' cake (strawberry | chocolate)

24 per person

FAUX WEDDING CAKE PACKAGE

decorated faux cake with real slice

sheet cake sliced for service

top tier for bride and groom to take home





Additional menus.

A 25% service charge and 8.25% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change

DRESSING ROOM SNACKS

fresh chilled vegetable crudité | green goddess dressing | hummus
fresh seasonal fruit
domestic and imported cheese | assorted crackers | sliced baguettes
assorted tea sandwiches | cucumber | chicken salad | egg salad | pimento cheese
strawberry | chocolate macarons
fresh brewed iced tea | coffee | iced water

45 per person
Add prosecco for 59 per bottle
Add orange juice for 80 per gallon

PRE-WEDDING SNACKS

fried chicken bites | beer battered onion rings
old bay potato chips | boursin dip
mini smoked brisket sliders | Shiner Bock barbecue sauce | caramelized onions
ketchup | honey mustard | sriracha mayo
gourmet chocolate chip cookies
fresh brewed iced tea | coffee | iced water

49 per person
Add domestic beer for 8 per bottle
Add imported beer for 9 per bottle
Add craft beer for 10 per bottle

PIZZA PRE-PARTY

panko breaded mozzarella | marinara
garlic bread sticks | queso blanco
mozzarella | basil | crushed tomatoes
sausage | pepperoni | green pepper | onions | mushroom
chicken | white sauce | spinach | mushroom
gourmet chocolate chip cookies
fresh brewed iced tea | coffee | iced water

47 per person
Add domestic beer for 8 per bottle
Add imported beer for 9 per bottle
Add craft beer for 10 per bottle

CHILDREN'S MENUS

CHOICE OF ONE
chicken tenders | french fries | fresh fruit salad
individual cheese pizza | fresh fruit salad

32 per child

VENDORS

chef's selection of salad | hot entrée | starch | vegetable
55 per person

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

Please select up to six beers

DOMESTIC

Budweiser
Bud Light
Coors Light
Samuel Adams Boston Lager

IMPORT

Corona Light
Stella
Heineken
Heineken 0.0

LOCAL CRAFT

Austin Amber Ale
Zilker Marco IPA
Firemans #4 Blond Ale
Shiner Bock American-style Dark Lager
White Claw
High Noon
Nutrl





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.

HOSTED BAR SELECTIONS

HOUSE BRANDS

House liquor and wines, domestic beer, soft drinks and bottled water

First hour **38 per person**

Additional hours **14 per person, per hour**

PREMIUM BRANDS

Premium liquor, house wines, imported, craft and domestic beer, soft drinks and bottled water

First hour **42 per person**

Additional hours **16 per person, per hour**

CRAFT BRANDS

Craft liquor, house wines, imported, craft and domestic beer, soft drinks and bottled water

First hour **46 per person**

Additional hours **18 per person, per hour**

TIER ONE BEER AND WINE

First hour **30 per person**

Additional hours **10 per person, per hour**

HOSTED BARS | ON CONSUMPTION

House brand cocktails **16 per drink**

Premium brand cocktails **17 per drink**

Craft brand cocktails **18 per drink**

Domestic beer **9 per drink**

Imported beer **10 per drink**

Local/craft beer **11 per drink**

Tier one wine selection **15 per drink**

Tier two wine selection **17 per drink**

Tier three wine selection **19 per drink**

Soft drinks **6 per drink**

Bottled water **6 per drink**

Bar mixology.

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

WINE BY THE GLASS

TIER ONE

Bulletin Place | Australia | chardonnay |
sauvignon blanc | cabernet sauvignon |
merlot

Campo Viejo | Spain | cava sparkling

TIER TWO

Hayes Ranch | California | chardonnay |
cabernet sauvignon | merlot | rosé

Campo Viejo | Spain | cava sparkling

TIER THREE

Decoy by Duckhorn | California | rosé |
chardonnay | sauvignon blanc | merlot |
pinot noir | cabernet sauvignon |

Campo Viejo | Spain | cava sparkling

BRAND BY CATEGORY

HOUSE

Vodka | Svedka

Gin | Seagram's

Bourbon | Jim Beam White Label

Scotch | J&B

Rum | Castillo

Tequila | Sauza Blanco

Cognac | Hennessy VS

Liqueur | Cointreau

PREMIUM

Vodka | Absolut

Gin | Beefeater

Bourbon | Old Forester

Scotch | Johnnie Walker Red

Red Rum | Bacardí Light

Tequila | Milagro Silver

Cognac | Hennessy VSOP

Liqueur | Cointreau

CRAFT

Vodka | Tito's Handmade

Gin | The Botanist

Bourbon | Maker's Mark

Scotch | Monkey Shoulder

Rum | Sailor Jerry

Tequila | Patrón Silver

Cognac | Hennessy VSOP

Liqueur | Cointreau





Cocktails.

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. Tableside wine is not included in bar packages and is charged by the bottle.

SIGNATURE COCKTAILS

Grapefruit Paloma | tequila | grapefruit-elderflower Barmalade | Omni Sour

Blood Orange Whiskey Sour | whiskey | blood orange-guava Barmalade | Omni Sour

Spicy Mango Smash | vodka | mango-habanero Barmalade | pineapple | Omni Sour

Apple Pear Crush | rum | apple-pear Barmalade | orange liquor | Omni Sour

19 per drink

SIGNATURE MOCKTAILS

Cinnamon Apple Sour | apple-pear Barmalade | Monin cinnamon | angostura bitters | Omni Sour

Blood Orange Madras | rum | apple-pear Barmalade | cranberry juice | lime

SPECIALTY MARGARITAS

Classic | Patron silver tequila | Cointreau | lime juice

Spicy | Patron Silver tequila | jalapeño | Cointreau | lime juice | tajin

Strawberry | Patron silver tequila | strawberry | Cointreau | lime juice

14 per drink

SANGRIA STATIONS

Rose Sangria | fresh strawberries | Cointreau

White Sangria | fresh apple | berries | sauvignon blanc | Domaine de Canton ginger | St Germain elderflower liqueur

Sangria de vinto tinto | apples | oranges | merlot | brandy | lemon | lime

19 per drink

Wine rack.

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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

Francis Coppola | Italy | prosecco **68 per bottle**

Francis Coppola | Italy | prosecco rosé **72 per bottle**

Taittinger | France | brut **145 per bottle**

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

WHITE AND BLUSH

Fall Creek | Texas | sauvignon blanc **72 per bottle**

Daou | California | chardonnay **85 per bottle**

Orin Swift Manniken | California | chardonnay **125 per bottle**

Nickel & Nickel | California | chardonnay **150 per bottle**

Whispering Angel | California | rosé **80 per bottle**

RED

Fall Creek | Texas | cabernet sauvignon **72 per bottle**

Diora | California | pinot noir **72 per bottle**

Daou | California | cabernet sauvignon **85 per bottle**

Belle Glos | California | pinot noir **85 per bottle**

Orin Swift Abstract | California | red blend **110 per bottle**

Red Schooner | Argentina | malbec **155 per bottle**

Frank Family | California | cabernet sauvignon **180 per bottle**

Caymus | California | cabernet sauvignon **180 per bottle**





Additional event needs.

DANCE FLOOR

A portable dance floor is available for rent, up to 24' x 24' in size.

575 per event, plus 25% service charge and 8.25% tax

AMENITIES AND WELCOME GIFT BAGS

Welcome gift bag delivery is available to guest rooms after check-in. Please allow a minimum of 14 days' notice for all deliveries.

5 per standard bag delivered to a guest room

8 per name-specific gift bag

3 per handout (8.5x11) distributed at check-in

ELECTRICAL DROP

Additional charges may be incurred for band's power requirements.

Consult with our onsite audiovisual team for any power or other AV needs.

Delight
in every
Moment.





forever
starts here.

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CONNECT WITH A WEDDING SPECIALIST

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