FOREVER DESERVES A WORTHY DESTINATION.
YOUR STORY STARTS HERE.

Surrounded by gently rolling hills and lush gardens, Omni Barton Creek welcomes visitors to experience our legendary tradition of Texas-sized hospitality. Every aspect of Omni Barton Creek, located just outside Austin, Texas, embodies the spirit of the Hill Country, from our friendly staff and warm spaces to our gorgeous property and exciting things to do.
FUNCTION SPACES

Whether your wedding celebration takes place in one of our elaborate ballrooms or on our outdoor pavilion, the breathtaking views of the Texas Hill Country will be sure to enhance your elegant affair.

**The Darrell K Royal Ballroom**
Seating for up to 400 guests

**The Governors Ballroom**
Seating for up to 200 guests

**The Pavilion**
Seating for up to 250 guests

**The Barton Creek Room**
Seating for up to 130 guests

**The Palm Court**
Seating for up to 60 guests

**The Rock House**
Seating for up to 400 guests

*Special food & beverage minimums apply to Friday night, Saturday afternoon and Sunday events. Prices are exclusive of 24% service charge and 8.25% sales tax.*
EVENT INFORMATION

CEREMONY FEES
Omni Barton Creek offers beautiful indoor and outdoor ceremony sites. These sites are only available in conjunction with your wedding reception. Please consult your catering manager for ceremony options.

Dark wood ceremony chairs are included with ceremony rental fee. Your catering sales manager will be happy to recommend wedding planners to coordinate your ceremony.

AUDIO/VISUAL PACKAGES

STANDARD WEDDING AUDIO | $400
- 1 wireless microphone (lapel or hand held)
- Audio mixer
- 2 self powered speakers on stands
- On-site technical assistance

DELUXE WEDDING AUDIO | $600
- 3 wireless microphones
- Audio mixer
- Audio patch (for client’s ipod/mp3 devices)
- 4 self powered speakers on stands
- On-site technical assistance

CEREMONY REHEARSALS
Rehearsal times may be scheduled Sunday through Friday prior to 6:00 p.m. for a (1) hour duration. Rehearsal times may be booked thirty (30) days prior to your event. Location and times are subject to space and availability.
ADDITIONAL SERVICES AND AMENITIES

- Complimentary use of the resort grounds and changing room for your bridal portrait or engagement photos.
- Complimentary tasting for the bride and groom and four additional guests.
- Welcome amenity for the parents-of-the-bride and parents-of-the-groom.
- Room amenity for the bride and groom on wedding night.
- Complimentary “changing rooms” for the bride & groom on the wedding day.
- Dedicated wedding butler to pamper bride and groom at reception.
- Complimentary self parking/discounted hosted valet parking.

ACCOMMODATIONS

WEDDING NIGHT

- Begin your life together in a complimentary suite on your wedding night (subject to a minimum spend of $10,000.00).
- Complimentary breakfast for two in our Hill Country Dining Room the next morning.

WEDDING GUEST ACCOMMODATIONS

Discounted sleeping room rates for guests with a minimum room block of 10 contracted room nights, per night.

COMPLIMENTARY DÉCOR

Complimentary decor includes 66” round dining tables, white cotton floor length linens, overlays and napkins, base plates, table numbers, stanchions and votive candles.
EVENT INFORMATION

VENDOR POLICY
Barton Creek is not responsible for any items brought on property by an outside vendor. Please be aware of the following requirements:

♦ All deliveries must be made through our loading docks.
♦ Delivery and pick-up times must be approved through your catering manager.
♦ Barton Creek is not responsible for setting up, breaking down or moving items from outside vendors.
♦ Please see your catering sales agreement for further details.

ADDITIONAL EVENT FEES

STAGING | $62
Price is per 4’ x 8’ riser, stairs included (some bands require risers). Additional charges may be incurred for bands’ power requirements.

DANCE FLOOR | $400
Up to 24’ x 24’ of dance floor.

AMENITIES/WELCOME GIFT BAGS | $3
A $3 fee will apply for gift bags that are delivered to guest rooms.

ELECTRICAL DROP | $250

ADDITIONAL EVENT SERVICES
Our staff can arrange for flower arrangements, entertainment, ice carvings, personalized cakes, photography, specialty linens, lighting and other décor. It is our pleasure to assist you.

Listed prices subject to 24% service charge and 8.25% sales tax.
HORS D’OEUVRES

Two butler passed hors d’oeuvres included with menu selection.

ADD 1 ADDITIONAL HORS D’ŒUVRES | $5 PER GUEST
ADD 2 ADDITIONAL HORS D’ŒUVRES | $8 PER GUEST

LAND

PROSCIUTTO AND FIG PINWHEEL | Arugula, whipped goat cheese, candied almonds
BUTTERNUT SQUASH SOUP SHOOTER | Spanish chorizo, smoked olive oil
PEPPERED BEEF TENDERLOIN CARPACCIO | Bleu cheese aioli, candied walnuts
GRILLED BABY LAMB CHOP | Cracked pepper, mint julep mignonette
BEEF SATE | Spicy coconut sauce
PORK BELLY LOLLIPOP | Crispy rice, cilantro
STEAK CROSTINI | Red wine onions, blue cheese

SKY

APPLEWOOD BACON WRAPPED QUAIL LEG | Red chile maple syrup
JAPANESE FRIED CHICKEN BITE | Sriracha mayo
HOISIN AND DUCK CONFIT CREPE
CILANTRO SPICED CHICKEN WRAP | Avocado, tomato, chipotle mayo
GRILLED CHICKEN CAESAR ENDIVE SPEAR | Cracked pepper, parmesan cheese
BACON, JALAPEÑO, GOAT CHEESE CHICKEN BITE | Amaretto peach jam
CHICKEN SATE | Coconut peanut sauce
CHICKEN & ROASTED POBLANO CHIMICHANGA | Fresh tomatillo sauce

Listed prices subject to 24% service charge and 8.25% sales tax.
HORS D’ŒUVRES

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ADD 2 ADDITIONAL HORS D’ŒUVRES | $8 PER GUEST

EARTH

BALSAMIC MARINATED ROMA TOMATO | Smoked mozzarella, extra virgin olive oil, basil chiffonade
FIG, CAMBAZOLA, HONEY, ROSEMARY
TEXAS PECAN CRUSTED BRIE CHEESE | Warm berry compote
PARMESAN CUP | Goat cheese mousse
BURRETTA, BUTTERNUT SQUASH, ARUGULA CROSTINI
ADULT GRILLED CHEESE | Brie, green apple, fig puree
BLACK BEAN EMPANADA | Avocado cilantro cream

OCEAN (RAW)

RED CHILE SEARED NACHO | Avocado salad, sticky soy glaze
SMOKED HAMACHI ‘SPOON’ | Grapefruit, jalapeño
OYSTER SHOOTER | Yuzu soy mignonette, tobikko caviar
SALMON TARTARE | Crème fraiche, caviar, preserved lemon
AHİ SPOON | Yuzu ponzu, pickled grapes, carrots
SPICY TUNA ROLL | Miso mayo, bonito

Listed prices subject to 24% service charge and 8.25% sales tax.
HORS D’OEUVRES

Two butler passed hors d’oeuvres included with menu selection.

ADD 1 ADDITIONAL HORS D’OEUVRES | $5 PER GUEST
ADD 2 ADDITIONAL HORS D’OEUVRES | $8 PER GUEST

OCEAN (COOKED)

SHRIMP CORN DOG | Smoked tomato ketchup
CHILLED CUCUMBER, AVOCADO SHOOTER | Crab miso salad
‘LOBSTER ROLL’ ON MINI BRIOCHÉ
CORNBREAD CRAB STUFFED MUSHROOM | Roasted poblano cream
MEXICAN SHRIMP COCKTAIL SHOOTER
PAN SEARED ROASTED PEPPER SWEET AND SOUR GLAZED SHRIMP
MINI GULF COAST CRAB CAKE | Chipotle chili lime aioli

Listed prices subject to 24% service charge and 8.25% sales tax.
COCKTAIL HOUR ENHANCEMENTS

MOZZARELLA BAR | $12 PER GUEST
Burrata, mozzarella di buffalo, cow’s milk mozzarella, roasted cherry tomatoes, marinated heirloom tomatoes, basil pesto, walnut pesto, Italian olive oils with artisan bread

ONLY SALUMI | $14 PER GUEST
Prosciutto di parma, prosciutto san danielle, soppressatta, coppa, porchetta, speck, mostarda, marinated figs, melon, artisan bread

SPREADS AND TAPENADES | $8 PER GUEST
Olive tapenade, marinated assorted olives, hummus, white bean hummus, roasted eggplant spread, artichoke & spinach, spicy roasted tomato & carrot, pita and artisan bread

SEASONAL FRUITS | $9 PER GUEST
Honey dew, cantaloupe, pineapple, oranges, fresh berries, grapes

ARTISAN CHEESES | $14 PER GUEST
Gorgonzola, parmesan, soft goat cheese, brie, aged cheddar, brandied apricots, red wine poached figs, whole grain mustard, honey comb and artisan bread

JBG FARMS CRUDITE | $9 PER GUEST
Crisp farmers market raw vegetables with green goddess, hummus, eggplant dip

CAVIAR STATION | A.Q.
Blini, garlic potato pancakes, chopped onions, crème fraiche, capers, citrus vodka shooters served on ice

Listed prices subject to 24% service charge and 8.25% sales tax.
RECEPTION: ACTION STATIONS

Includes a selection of two passed hors d’oeuvres for a one-hour cocktail reception, four action stations, iced tea, freshly brewed coffee and an assortment of hot teas. À la carte and/or additional stations may be added to the menu. Please see your Catering Manager for pricing.

**ACTION STATIONS* | $92 PER GUEST**

**PLEASE SELECT FOUR**

**MASHED POTATO BAR |** Truffle, mascarpone and roasted garlic mashed potatoes
Toppings to include: applewood bacon bits, chives, sour cream, cheddar cheese, sautéed mushrooms, crumbled blue cheese, country gravy

**RAW BAR |** Poached Gulf shrimp, crab claws, fresh oysters on the half shell, mussels and little neck clams, cocktail sauce, mignonette, ponzu, green goddess and citrus wedges with seaweed salad
ADDITIONAL $22 PER GUEST FOR 2 ITEMS OR $30 PER GUEST FOR 3 ITEMS

**BAKED MAC & CHEESE BAR |** Baked chipotle cheddar macaroni & cheese
Toppings to include: applewood bacon bits, oven roasted mushrooms, smoked elgin sausage
ENHANCEMENTS (SELECT ONE): SOUTHERN FRIED POPCORN CHICKEN, SHREDDED PULLED PORK, SLOW COOKED BEEF SHORT RIB.
ADDITIONAL ENHANCEMENTS $5 PER GUEST

**CHOP HOUSE SALAD BAR**
Classic caesar salad: anchovy garlic dressing, parmesan and herb croutons
Kale salad: grapes, dried cherries, bleu cheese, and apple
Mini wedge salad: bleu cheese, tomatoes, bacon and onions
Strawberry salad: goat cheese, pistachios, organic greens and strawberry-white balsamic dressing

*A $150 chef’s fee per action/carving station may be required.
Listed prices subject to 24% service charge and 8.25% sales tax.*
RECEPTION: ACTION STATIONS

Includes a selection of two passed hors d’oeuvres for a one-hour cocktail reception, four action stations, iced tea, freshly brewed coffee and an assortment of hot teas. À la carte and/or additional stations may be added to the menu. Please see your Catering Manager for pricing.

ARTISAN TOAST STATION | Crab & avocado toast, blue cheese & apple toast with speck ham, walnuts & mascarpone, fresh tomato & burrata toast with basil, salmon toast with caviar, capers, pickled onion and egg

STREET TACO BAR | Carved grilled beef tenderloin “asada”, pulled pork al pastor, blackened baha fish tacos Pickled red cabbage, carrot slaw, pineapple relish, cilantro, queso fresco, lime wedges, red chili chipotle salsa, tomatillo poblano salsa, warm flour & corn tortillas, crispy tostadas

SLIDER STATION | Kobe beef sliders, pulled pork sliders, portabellini sliders, jalapeño mustard, miso mayo, wasabi mayo, sriracha, barbecue and chipotle BBQ, truffle, sweet potato and skinny fries with smoked, curry and chipotle ketchups

CHICKEN & WAFFLES | Traditional fried chicken tenders with Belgian waffles, candied bacon, traditional maple syrup, smoked syrup and jalapeño syrup

*A $150 chef’s fee per action/carving station may be required.
Listed prices subject to 24% service charge and 8.25% sales tax.
RECEPTION: ACTION STATIONS

Includes a selection of two passed hors d’oeuvres for a one-hour cocktail reception, four action stations, iced tea, freshly brewed coffee and an assortment of hot teas. À la carte and/or additional stations may be added to the menu. Please see your Catering Manager for pricing.

CARVING STATION*
PLEASE SELECT ONE

ROASTED PRIME RIB | Yorkshire pudding, au jus, rosemary horseradish
SHINER BOCK BRINED AND SMOKED PORK LOIN | Smoked pepper barbecue sauce
ANCHO RUBBED TURKEY BREAST | Cilantro chimichurri sauce, cranberry demi-glace
SMOKED BEEF TENDERLOIN | Smoked cherry mostarda and chipotle demi-glace
(ADDITIONAL $5 PER GUEST)
DIJON PINE NUT CRUSTED RACK OF LAMB | Roasted garlic rosemary jus, jalapeño mint jam
(ADDITIONAL $8 PER GUEST)
ROSEMARY AND SEA SALT SMOKED SALMON
(ADDITIONAL $8 PER GUEST)

PASTA STATION*

LOBSTER RAVIOLI Sherry saffron cream
CHEESE TORTELLINI | Pesto cream
GARLIC FOCCACIA BREAD
RED CHILI FLAKES
PARMESAN CHEESE

*A $150 chef’s fee per action/carving station may be required. Listed prices subject to 24% service charge and 8.25% sales tax.
RECEPTION: CLASSIC BUFFET

Please select two hors d’oeuvres from the cold or hot hors d’oeuvre selections on the previous page for your 1-hour cocktail reception. Includes iced tea, freshly brewed coffee and an assortment of hot teas.

CLASSIC BUFFET* | $94 PER GUEST

SALAD/SOUPS
PLEASE SELECT THREE

SMOKED BEET SALAD | Local goat cheese, candied pecans, sherry vinaigrette
MEXICAN WEDGE SALAD | Baby iceberg, corn, tomato, cotija, jicama, pumpkin seeds, cilantro-ancho dressing
CAESAR SALAD | Romaine hearts, parmesan cheese, croutons, garlic caesar dressing
COMPRESSED MELON SALAD | Local feta cheese, herb garden mint, artisan greens, white balsamic vinaigrette
APPLE AND BLEU CHEESE SALAD | Candied walnuts, dried cherries and port wine dressing
GREEN BEAN AND HAZELNUT SALAD | Confit tomatoes, parmesan and lemon oregano vinaigrette
ORECCHIETTE PASTA SALAD | Macadamia nut cilantro pesto
CAPRESE SALAD | Heirloom tomatoes, mozzarella cheese, basil, extra virgin olive oil
SMOKED TOMATO BISQUE
SOUTHWESTERN TORTILLA SOUP
SWEET CORN BISQUE
CREAM OF WILD MUSHROOM

* A $150 chef’s fee per action/carving station may be required.
Listed prices subject to 24% service charge and 8.25% sales tax.
RECEPTION: CLASSIC BUFFET

Please select two hors d’oeuvres from the cold or hot hors d’oeuvre selections on the previous page for your 1-hour cocktail reception. Includes iced tea, freshly brewed coffee and an assortment of hot teas.

ENTRÉES

PLEASE SELECT TWO

MAPLE SUGAR SEARED SALMON | Hazelnut brown butter emulsion, wilted greens
SEARED SEA BASS | Charred blackened, tomato horseradish sauce
SEARED SNAPPER | Tarragon jus, caramelized fennel and artichokes
MAPLE PECAN CRUSTED CHICKEN BREAST | Red pepper coulis
STUFFED CHICKEN | Mushrooms, prosciutto, spinach, fontina with madeira wine sauce
ALMOND CRUSTED CHICKEN BREAST | Habanero chutney
CUMIN HONEY GLAZED PORK MEDALLIONS | Raspberry chipotle sauce

CARVERY*

PLEASE SELECT ONE

ROASTED PRIME RIB | Yorkshire pudding, au jus, rosemary horseradish
SHINER BOCK BRINED AND SMOKED PORK LOIN | Smoked pepper barbecue sauce
ANCHO RUBBED TURKEY BREAST | Cilantro chimichurri sauce, cranberry demi-glace
SMOKED BEEF TENDERLOIN | Smoked cherry mostarda and chipotle demi-glace
($5 PER GUEST SURCHARGE)

*A $150 chef’s fee per action/carving station may be required. Listed prices subject to 24% service charge and 8.25% sales tax.
RECEPTION: CLASSIC BUFFET

Please select two hors d’oeuvres from the cold or hot hors d’oeuvre selections on the previous page for your 1-hour cocktail reception. Includes iced tea, freshly brewed coffee and an assortment of hot teas.

STARCH
PLEASE SELECT ONE

**SPICY 3 CHEESE MAC & CHEESE**

**ROSEMARY AND PARMESAN MASHED POTATOES**

**OLIVE OIL ROASTED FINGERLING POTATOES** | Rosemary and charred onions

**CHEF ANDRE’S MUSHROOM RISOTTO** | Parmesan and mascarpone cheese

**WILD RICE PILAF**

VEGETABLES
PLEASE SELECT ONE

**ROASTED ROOT VEGETABLES** | Omni Barton Creek honey and garden herbs

**ASPARAGUS SPEARS** | Sweet balsamic plum tomatoes, crimini mushrooms

**CREAMED SPINACH** | Crispy ranch seasoned fried onions, roasted garlic, asiago cheese mornay sauce

**CHARRED OAK BROCCOLINI AND BROCCOLI** | Sweet and spicy dressing, toasted garlic

**SMOKED CHARRED CARROTS** | Honey and chipotle

*A $150 chef’s fee per action/carving station may be required. Listed prices subject to 24% service charge and 8.25% sales tax.*
SIGNATURE AUSTIN BUFFET | $100 PER GUEST

LOCAL AUSTIN GREENS | JBG vegetables and pickles with assorted dressings

SMOKED CARROT SALAD | Charred onions, goat cheese, greens

TOMATO, MOZZARELLA SALAD | Sliced beef steak tomatoes, Texas mozzarella, roasted peppers, balsamic vinegar, basil oil

TEXAS FRIED QUAIL | Southern chicken fried

WILD BOAR RIBS | Chipotle BBQ glaze

SEARED GULF COAST SNAPPER | Hatch green chili lime butter, lump crab pico de gallo

SHRIMP & GRITS

SAUTÉED GREEN BEANS | Tomato, caramelized onion

CORN BREAD AND WHOLE WHEAT BREAD

Listed prices subject to 24% service charge and 8.25% sales tax.
RECEPTION: PLATED

Please select two hors d'oeuvres from the cold or hot hors d'oeuvre selections on the previous page for your 1-hour cocktail reception. Entrées are accompanied by an appropriate starch and seasonal vegetable. Includes iced tea, freshly brewed coffee and an assortment of hot teas.

SOUPS
PLEASE SELECT ONE

SMOKED TOMATO BISQUE | Mini gruyere grilled cheese
CHILLED HEIRLOOM TOMATO GAZPACHO | Jumbo shrimp
BUTTERNUT SQUASH BISQUE
SWEET CORN BISQUE
TRADITIONAL LOBSTER BISQUE
CREAM OF WILD MUSHROOM SOUP
(EN CROUTE OPTION $2 PER GUEST)

SALADS
PLEASE SELECT ONE

CLASSIC ROMAINE CAESAR | Shaved parmesan, crostini, garlic dressing
WEDGE SALAD | Baby tomatoes, candied pink peppercorn bacon, bleu cheese and bleu cheese dressing
STRAWBERRY 3 WAYS | Grilled, compressed and freeze dried, local goat cheese, pistachios, greens, white balsamic vinaigrette
ST. GERMAINE COMPRESSED MELON SALAD | Feta cheese, mint, arugula, sherry dressing
VARIETAL TOMATO AND ARUGULA SALAD | Smoked ricotta, basil pinenut dressing
KALE SALAD | Port poached pear, dried cherries, freeze dried grapes, bleu cheese, maple balsamic dressing

Listed prices subject to 24% service charge and 8.25% sales tax.
RECEPTION: PLATED

Please select two hors d’oeuvres from the cold or hot hors d’oeuvre selections on the previous page for your 1-hour cocktail reception. Entrées are accompanied by an appropriate starch and seasonal vegetable. Includes iced tea, freshly brewed coffee and an assortment of hot teas.

PALATE REFRESHERS
ADDITIONAL $5 PER GUEST

MEYER LEMON & GINGER SORBET
BLACKBERRY YUZU SORBET
MIDORI MELON & AQUAVIT GRANITE SORBET
CINNAMON SPICED RIESLING SORBET WITH FRESH BERRIES

ENTRÉES

LAND

ROASTED LONG BONE PORK CHOP | $80 PER GUEST
Cracked mustard demi-glace, crispy fried onions

ROASTED LAMB CHOP | $88 PER GUEST
Chimichurri, smoked mushrooms, lamb cardamom jus

NEW YORK STRIP | $95 PER GUEST
Pepper crust, Oscar style with crab and hollandaise

BRAISED SHORT RIBS OSSO BUCCO STYLE | $86 PER GUEST
Lemon, garlic and parsley

PETITE FILET MIGNON | $96 PER GUEST
Bordelaise sauce

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Please select two hors d'oeuvres from the cold or hot hors d'oeuvre selections on the previous page for your 1-hour cocktail reception. Entrées are accompanied by an appropriate starch and seasonal vegetable. Includes iced tea, freshly brewed coffee and an assortment of hot teas.

**SKY**

**PARMESAN CRUSTED CHICKEN BREAST | $82 PER GUEST**
Wild mushroom pearl pasta, tomato basil beurre blanc

**STUFFED CHICKEN | $84 PER GUEST**
Mushrooms, prosciutto, spinach, fontina with madeira wine sauce, smoked tomato butter

**TUSCAN ROASTED FREE RANGE CHICKEN | $80 PER GUEST**
Rosemary and prosciutto sauce

**SMOKED CHICKEN BREAST | $80 PER GUEST**
Roasted chicken jus, quinoa, grapes

**HALF ROASTED ORGANIC CHICKEN | $80 PER GUEST**
Tarragon jus

**SPICED DUCK BREAST | $85 PER GUEST**
Orange cinnamon glaze

**OCEAN**

**PAN ROASTED SALMON | $80 PER GUEST**
Parsley caper butter, saffron chardonnay cream

**ROASTED SEA BASS | $84 PER GUEST**
Tomato caper relish

**SEARED SNAPPER | $82 PER GUEST**
Wasabi pea emulsion, crispy shiitake mushrooms

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RECEPTION: PLATED

Please select two hors d’oeuvres from the cold or hot hors d’oeuvre selections on the previous page for your 1-hour cocktail reception. Entrées are accompanied by an appropriate starch and seasonal vegetable. Includes iced tea, freshly brewed coffee and an assortment of hot teas.

EARTH

GNOCCHI | $78 PER GUEST
Braised oyster mushrooms, asparagus tips, cippolini onions

RICOTTA DUMPLINGS AND PARMESAN | $78 PER GUEST
Asparagus and morel mushroom sauté

BUTTERNUT SQUASH RAVIOLI | $78 PER GUEST
Mushrooms, chard, pecorino and black pepper

CREAMY PARMESAN RISOTTO | $78 PER GUEST
Grilled portabella carpaccio, wilted garlic baby spinach, roasted sweet corn, sautéed cherry tomatoes, basil oil

COMBINATION SELECTIONS

CLASSIC FILET MIGNON WITH JUMBO LUMP CRAB CAKE | $96 PER GUEST
Tarragon hollandaise

SMOKED BEEF FILET AND ROSEMARY CHARRED SHRIMP | $94 PER GUEST
Charred mushrooms, chipotle demi-glace

BLEU CHEESE CRUSTED FILET MIGNON AND HERB CRUSTED HALIBUT | $98 PER GUEST
Cabernet thyme jus, charred cippolini

BEEF TENDERLOIN AND BASIL CRUSTED SEA BASS | $98 PER GUEST
Caramelized shallot bordelaise, lemon saffron cream

Listed prices subject to 24% service charge and 8.25% sales tax.
SWEET PAIRINGS

Enhance your wedding cake with any of the following.

**MINI DESSERT DISPLAY | $14 PER GUEST**
Assorted mini fruit tarts, mini cheesecakes, mini chocolate raspberry parisian tortes and mini key lime pies

**CRÈME BRULEE STATION | $18 PER GUEST**

**SUNDAE STATION | $12 PER GUEST**
Vanilla ice cream, marshmallows, graham crackers, cherries, freeze dried strawberries, compressed pineapple, chocolate and caramel sauces

**BANANAS FOSTER FLAMBÉ STATION | $18 PER GUEST**

**S'MORES STATION | $12 PER GUEST**
Marshmallows, graham crackers and assorted chocolates

**HOMEMADE CUPCAKES AND TWINKIES | $4 PER GUEST**
Vanilla cream filling

**FRUIT AND ARTISAN CHEESE DISPLAY | $17 PER GUEST**
Melons, pineapple, berries, tropical fruit, assorted domestic and imported cheese, mustard fruits, honey, brandied apricots, house-made jam, rosemary and sea salt spiced nuts, artisan bread

**MACAROON STATION | $12 PER GUEST**
Pistachio, raspberry, chocolate dipped

Listed prices subject to 24% service charge and 8.25% sales tax.
FRIED PULLED PORK CHIMICHANGAS | $9 PER GUEST
Roasted tomato salsa, chipotle sour cream

TATER TOTS ‘POUTINE’ | $8 PER GUEST
Smoked cheddar Shiner Bock beer sauce, brown gravy, Texas cheese curds

WARM SOFT PRETZELS | $6 PER GUEST
Horseradish, jalapeno and yellow mustards, plain and honey nut, cream cheese, Shiner Bock beer cheese

BREAKFAST TACOS | $7 PER GUEST
Bacon & egg, chorizo & egg, potato & egg

ARTISAN GRILLED CHEESE STATION | $9 PER GUEST
Brie & fig, red neck cheddar, bacon & blue

FRENCH FRY STATION | $8 PER GUEST
Truffle fries, sweet potato and skinny fries, smoked, curry and chipotle ketchups

SLIDERS STATION | $12 PER GUEST
Kobe beef sliders, pulled pork sliders, portabellini sliders, shoestring french fries, jalapeno mustard, miso mayo, wasabi mayo, sriracha, barbecue and chipotle BBQ

CHICKEN AND WAFFLES | $14 PER GUEST
Buttermilk brined fried chicken, sea salt and pepper crust, cheddar and chive waffles, smoked and traditional maple syrup

PIZZA STATION | $12 PER GUEST
Tomato & mozzarella, prosciutto & truffle oil with arugula, pear & gorgonzola, BBQ brisket with roasted onions and pickles

DONUT WALL | $4 EACH
An assortment of donuts on free-standing wall (MINIMUM OF 100)

Listed prices subject to 24% service charge and 8.25% sales tax.
ADDITIONAL MENUS

Children's menus are offered to children 10 years of age or younger.

CHILDREN’S MENUS | $22 PER CHILD

CHOOSE ONE

CHICKEN TENDERS | French fries, fresh fruit salad
INDIVIDUAL CHEESE PIZZA | Fresh fruit salad

VENDOR’S MENUS

CHEF’S SELECTION OF SALAD AND HOT ENTRÉE | $30 PER GUEST
Chef’s selection of starch and vegetable

CHARBROILED OLD FASHIONED CHEESEBURGER | $25 PER GUEST
One half pound black angus beef served on a homemade bun with choice of toppings, sea salt french fries

COACH ROYAL CHICKEN SANDWICH | $25 PER GUEST
Hickory smoked bacon, swiss cheese, sautéed mushrooms, honey dijon sauce, sea salt french fries

GRILLED VEGETABLE SANDWICH | $25 PER GUEST
Spiced roma tomato, avocado, cucumber, and sprout sandwich on 7-grain bread with pickled vegetables, pasta salad

Listed prices subject to 24% service charge and 8.25% sales tax.
BEVERAGES

A service charge of $50 per hour, per server will be charged for bartenders and cocktail staff on “by the drink” bars and beer and wine bars. In addition, a charge of two hours per bar will be applied, to cover bar set up and tear down. Bar labor does not apply to bar packages. Cash bars are not available for wedding receptions or rehearsal dinners. Coffee and iced tea are included in the menu price; soft drinks and mineral water are charged upon consumption.

BAR PACKAGES

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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<th>4 HOURS</th>
<th>5 HOURS</th>
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<tbody>
<tr>
<td>BEER, WINE, CHAMPAGNE</td>
<td>$39</td>
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<td>CALL BRANDS</td>
<td>$45</td>
<td>$52</td>
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<td>PREMIUM BRANDS</td>
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<tr>
<td>LUXURY BRANDS</td>
<td>$58</td>
<td>$66</td>
</tr>
<tr>
<td>CHILDREN</td>
<td>$19</td>
<td>$21</td>
</tr>
</tbody>
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BAR BY THE DRINK

Wine and champagne must be ordered by the bottle.

| CALL BRAND LIQUORS | $9 PER DRINK | HOUSE WINE | $50 PER BOTTLE |
| PREMIUM BRAND LIQUORS | $11 PER DRINK | DOMESTIC BEER | $7 PER BOTTLE |
| TEXAS BRAND LIQUORS  | $11 PER DRINK | SPECIALTY BEER | $8 PER BOTTLE |
| LUXURY BRAND LIQUORS | $12 PER DRINK | BOTTLED WATER | $6 PER BOTTLE |
| HOUSE CHAMPAGNE     | $50 PER BOTTLE | SOFT DRINKS AND JUICES | $5 PER DRINK |

Listed prices subject to 24% service charge and 8.25% sales tax.
BEVERAGES

A service charge of $50 per hour, per server will be charged for bartenders and cocktail staff on “by the drink” bars and beer and wine bars. In addition, a charge of two hours per bar will be applied, to cover bar set up and tear down. Bar labor does not apply to bar packages. Cash bars are not available for wedding receptions or rehearsal dinners. Coffee and iced tea are included in the menu price; soft drinks and mineral water are charged upon consumption.

SPIRIT MENU

CALL BRANDS
Svedka Vodka
Seagrams Gin
Bacardi Rum
Jim Beam Bourbon
Seagram’s 7 Whiskey
J & B Scotch
Sauza Blanco Tequila
House Chardonnay
House Cabernet
House Sparkling

TEXAS BRANDS
Dripping Springs Vodka
Moody June Dry Gin
Treaty Oak Rum
TX Blended Whiskey
Balcones Brimstone
Republic of Texas Tequila
Deep Eddy Ruby Red Vodka
Sister Creek Chardonnay
Becker Iconoclast Cabernet
Gruet Blanc de Noir

PREMIUM BRANDS
Absolut Vodka
Bombay Sapphire Gin
Mount Gay Rum
Jack Daniels Bourbon
Crown Royal Whiskey
Chivas Regal Scotch
Sauza Hornitos Reposado Tequila
Wente “Hayes Ranch” Chardonnay
Wente “Hayes Ranch” Cabernet
Cantine Maschio Prosecco

LUXURY BRANDS
Titos Vodka
Tanqueray Ten Gin
Appleton Estate V/X Rum
Knob Creek Small Batch Bourbon
Crown Royal Black Whiskey
Glenlivet 12 yr. Single Malt Scotch
Patron Silver Tequila
Highway 12 “Carneros Highway” Chardonnay
Highway 12 “Carneros Highway” Cabernet
Gruet Blanc de Noir
BEVERAGES

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BEER MENU

DOMESTIC BRANDS
Miller Lite, Bud Light, Miller, Genuine Draft, Michelob Ultra, Budweiser, Coors, Coors Light, O’Doul’s

SPECIALTY BRANDS
Heineken, Corona, Amstel Light, Samuel Adams, Becks, Fat Tire, Shiner Bock, Dos XX Lager

TEXAS BRANDS
Pedernales Lobo Lager, Real Ale Firemans 4, St. Arnold’s Fancy Lawnmower, Pearl Snap Pilsner, Twisted X Lager, Convict Hill Stout
**Beverage Enhancements**

**Enhancements**

**Champagne Toast | $7 per guest**

**Champagne Bar* | $12 per guest**
Four selections of sparkling wines and champagne served with chambord, peach schnapps, chilled orange juice, peach nectar; sliced strawberries and fresh raspberries at a separate station

**Martini Bar* | $12 per guest**
Four premium vodkas and four premium gins frozen in an ice block with its own luge; martinis are served at a separate station

**Margarita Bar* | $12 per guest**
Selection of lime, strawberry, raspberry, melon, or peach; frozen or on the rocks at a separate station

**Coffee Lovers | $9 per guest**
An array of delicious blends including hazelnut crème, vanilla hazelnut decaf, irish crème, swiss chocolate almond, vanilla hazelnut, cinnfully nutty and chocolate raspberry

*Specialty bars are in conjunction with a full bar.
Listed prices subject to 24% service charge and 8.25% sales tax.
BRIDAL LUNCHEON: HIGH TEA

HIGH TEA | $38 PER GUEST

ASSORTED TEA SANDWICHES

SMOKED SALMON CANAPÉ | Cream cheese, caper and red onion on mini-pumpernickel

SCONES | Devonshire cream, jam

MINI QUICHE

GRILLED CHICKEN CAESAR CANAPÉ | Baked parmesan crouton

SLICED SEASONAL FRUIT

VEGETABLE CRUDITÉS | Roasted garlic ranch dip, green goddess dressing

SWEET PETIT FOURS & ASSORTED MINI-TARTS

FRESH BREWED ICED TEA AND COFFEE

ADD: MIMOSAS

(ADDITIONAL $50 PER BOTTLE OF CHAMPAGNE)

Listed prices subject to 24% service charge and 8.25% sales tax.
BRIDAL LUNCHEON: PLATED

Selections include freshly brewed coffee and hot teas, iced tea and assorted Barton Creek rolls with butter.

BRIDAL LUNCHEON | $38 PER GUEST

SOUPS
PLEASE SELECT ONE

CHILLED GAZPACHO | Scented with vodka
CREAM OF BROCCOLI SOUP | Smoked cheddar, bacon crouton
CREAM OF WILD MUSHROOM SOUP
CHARRED TOMATO BISQUE | Pesto crème fraîche
SOUTHWESTERN TORTILLA SOUP | Cheddar jack cheese, crispy tortilla strips, fresh cilantro

ENTRÉES
PLEASE SELECT ONE

PECAN FIRE ROASTED CHICKEN SALAD | Seasonal fruit, garden greens, champagne vinaigrette
ROMAINE HEART SALAD | Grilled chicken breast, parmesan vinaigrette, sourdough croutons
WARM BALSAMIC SOY SALAD | Grilled vegetable salad, Texas greens, honey balsamic vinaigrette
BARTON CREEK TRIO SALAD | Fire roasted chicken salad, albacore tuna, fusilli pasta salad
CHICKEN CREPES | Wild mushroom, tarragon cream sauce

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BRIDAL LUNCHEON: PLATED

Selections include premium coffee and hot teas, iced tea and assorted Barton Creek rolls with butters.

DESSERTS
PLEASE SELECT ONE

DOUBLE CHOCOLATE MOUSSE | Topped with chantilly cream
STRAWBERRIES BARTON CREEK | Marinated with grand marnier & sugar, topped with chantilly cream
KEY LIME PIE | Creamy key lime custard topped with whipped cream
PEARS BELLE HELENE | Vanilla poached pears over ice cream, warm chocolate sauce

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DRESSING ROOM ENHANCEMENTS

Minimum order of 10 people required per menu.

BRIDAL DRESSING ROOM SNACKS | $26 PER GUEST

CHILLED JBG FARMS FRESH VEGETABLE CRUDITE | Green goddess, hummus
FROZEN GRAPES AND FRESH SEASONAL FRUIT
DOMESTIC AND IMPORTED CHEESE | Assorted crackers, sliced baguettes
ASSORTED TEA SANDWICHES | Cucumber, chicken salad, egg salad, pimento cheese
STRAWBERRY AND CHOCOLATE MACAROONS
FRESH BREWED ICED TEA, COFFEE AND ICED WATER

GROOM PRE-WEDDING SNACKS | $30 PER GUEST

FRIED CHICKEN BITES | Sriracha mayo
ONIONS RINGS | Smoked BBQ ketchup
OLD BAY POTATO CHIPS AND ONION DIP
MINI SMOKED BRISKET SLIDERS | Shiner BBQ sauce, caramelized onions
GOURMET CHOCOLATE CHIP COOKIES
FRESH BREWED ICED TEA, COFFEE AND ICED WATER

Listed prices subject to 24% service charge and 8.25% sales tax.
POST WEDDING BRUNCH

SIGNATURE AUSTIN | $55 PER GUEST

PIGS IN A BLANKET | Maple mustard
BREAD BASKET | Croissants, scones, coffee cakes, sliced whole grain breads, assorted nut butters
FRUIT BAR | Sliced seasonal fruit, kiwi-honey yogurt
RICOTTA PANCAKES | Blueberries, vanilla bean maple syrup
FRIED CHICKEN BISCUIT SLIDERS | Biscuit, crispy fried chicken, cream gravy, pepper bacon, sausage
EGGS BENEDICT | Poached eggs, Canadian bacon, hollandaise
BLUEBERRY SAUSAGE
HOME FRIED POTATOES
CHICKEN CHILAQUILES | Tortillas, eggs, pulled chicken, tomatillo and poblano sauces, queso fresco, onions and cilantro
SMOKED BRISKET HASH | Poblano peppers, mushrooms, cheddar sauce, poached eggs, smoked jalapeño ketchup
FRUIT JUICES, FRESH BREWED COFFEE, TEA AND MILK

CLASSIC BUFFET | $42 PER GUEST

SLICED SEASONAL FRUIT SELECTION
SOFT SCRAMBLED EGGS | Hickory smoked bacon, old style sausage links, home fried potatoes
CINNAMON RAISIN FRENCH TOAST | Honey pecan butter, maple syrup
HOT OATMEAL | Brown sugar, raisins
MUFFINS, DANISH, BAGELS AND CROISSANTS
CEREAL ASSORTMENT | Milk
FRUIT JUICES, FRESH BREWED COFFEE, TEA AND MILK

Listed prices subject to 24% service charge and 8.25% sales tax.
POST WEDDING BRUNCH

TEX-MEX BREAKFAST BUFFET | $37 PER GUEST
SLICED SEASONAL FRUIT AND BERRIES
SOFT SCRAMBLED MEXICAN MIGAS | Roasted pepper, onion
GREEN CHILI, HOME FRIED POTATOES
SOUTHWESTERN BREAKFAST QUESADILLAS | Warm flour tortillas, tomatillo salsa
FRIED SOPAPILLAS | Cinnamon sugar, honey
FRUIT JUICES, FRESH BREWED COFFEE, TEA AND MILK

RUSTLER’S BUFFET | $42 PER GUEST
SLICED SEASONAL FRUIT SELECTION
SOFT SCRAMBLED EGGS
MINIATURE CHICKEN FRIED STEAKS
HICKORY SMOKED BACON, OLD STYLE SAUSAGE LINKS
RANCH FRIED POTATOES
BISCUITS AND COUNTRY GRAVY
GRIDDLE CAKES | Honey whipped butter, hot maple syrup, cream of wheat, brown sugar, raisins
FRUIT JUICES, FRESH BREWED COFFEE, TEA AND MILK

Listed prices subject to 24% service charge and 8.25% sales tax.
CALL TODAY TO SPEAK WITH A WEDDING SPECIALIST.

Omni Barton Resort & Spa • 512-329-4057 • omnihotels.com/bartoncreek