OMNI MANDALAY HOTEL AT LAS COLINAS

WEDDING MENUS

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

YOUR STORY STARTS HERE.

Surrounded by the waters of Lake Carolyn, Omni Mandalay Hotel at Las Colinas is a private world of escape perfect to create the event of your dreams. Whether we're hosting your wedding reception, rehearsal dinner, bridal tea or celebratory brunch, we'll bring together the best of everything.

Explore a world of options with our selection of event facilities, including the 10,650-square-foot Las Colinas Ballroom, or the 5,115-square-foot Mandalay Ballroom. Or perhaps you'd prefer an outdoor ceremony with a private gondola waiting to whisk you away. In addition, we have 23 more rooms available for parties, dinners, brunches and other festivities.

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Á LA CARTE

Minimum of 25 pieces per selection. 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.

HOT HORS D'OEUVRES

Vegetable samosa served with yogurt dipping sauce

Pork potstickers served with ginger teriyaki sauce

Piquillo pepper spring rolls served with chipotle cream

5 per piece

Pears, almonds and Brie phyllo pouch

Mini chicken Wellington

Skewered chicken, pickled jalapeños wrapped in bacon

Vegan spring rolls *(vegan option)*

Vegan samosa *(vegan option)*

Spicy vegetable pakora *(vegan option)*

Black bean and oaxaca cheese quesadillas with roasted poblano sour cream

Mini Peking duck spring rolls with spicy orange sauce

Roasted tomatoes, basil and mascarpone cheese arancini

Chicken and waffle beignets with black pepper maple sauce

6 per piece

Corn and jalapeño jack cake topped with braised short rib and horseradish cream

Lobster and sweet corn empanada with tarragon mayonnaise

Spicy shrimp and andouille sausage skewer with Creole mustard sauce

Crab cake with rémoulade sauce

Coconut shrimp with Thai chili sauce

Mini beef Wellington

7 per piece

COLD HORS D'OEUVRES

Prosciutto antipasto, sun-dried tomato basil cream cheese and Kalamata olives on polenta

Salami cornet with cream cheese and green olives

Hummus, Kalamata olives and red pepper bouchée

Whipped goat cheese and candied fig tart

Grilled cajun chicken and paprika cream cheese on pumpernickel

5 per piece

Smoked salmon, cream cheese and dill on pumpernickel

Beef tenderloin and peppered boursin on polenta

Seared ahi tuna and wasabi cream canapés

House made chicken salad in a phyllo cup

6 per piece

Ahi poke spoons

Smoked duck BLT

Bresaola and boursin canapés

Ceviche shooter with tequila

Smoked salmon bruschetta with Brie and dill

Seared beef tenderloin and candied onions on a potato round

7 per piece

GLUTEN FREE

Mini chicken verde tamales

Smoked chicken with bacon jam tart

Mini cheese and jalapeño arepas

Wild mushroom tart

7 per piece

DISPLAYS

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.

MANDALAY CHEESE DISPLAY

Assorted chef specialty selected cheeses

Served with French baguettes, bagel chips and water crackers

20 per person

TEXAS-STYLE CHEESE DISPLAY

Assorted Texas and international cheeses, candied pecans, assorted dried fruits and Texas honey

Served with toasted baguettes, bagel chips and water crackers

22 per person

FRUIT DISPLAY

A grand display of seasonal sliced fruits and berries

14 per person

CRUDITÉS AND DIPS

Assorted fresh vegetables served with green goddess dressing and caramelized onion dip

14 per person

MEDITERRANEAN VEGETABLE DISPLAY

Marinated baby artichokes, sun-dried tomatoes, grilled eggplant, roasted bell peppers, marinated mushrooms, balsamic glazed pearl onions, capers, berries and assorted olives

Served with traditional hummus, red pepper hummus and crispy pita chips

16 per person

SEAFOOD

Poached jumbo prawn display with cocktail sauce, remoulade and lemons

18 per person

PLATED

Plated dinners are served with your choice of freshly brewed regular coffee, decaffeinated coffee, hot tea, water and assorted rolls. Design your own menu by selecting a salad and intermezzo course from the options below to complement your chosen entrée. Price of salad and intermezzo course is included in the price of the plated dinner.

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.

SALADS | CHOICE OF ONE

MANDALAY BLT
Crisp romaine, diced Roma tomatoes, applewood smoked bacon and seasoned croutons served with buttermilk ranch dressing

GRILLED CAESAR
Chargrilled hearts of romaine, torn baguette croutons and shaved Parmesan cheese served with sun-dried tomato Caesar dressing

MIXED GREENS
Fresh field greens, shredded carrots, cherry tomatoes and sliced cucumbers served with white balsamic vinaigrette

CAPRESE
Sliced fresh red and yellow heirloom tomatoes, microgreens, sliced fresh mozzarella, basil pesto and cracked black pepper

BABY ICEBERG
Wedged baby iceberg, poached baby pears, medjool dates, sliced red onions and blue cheese served with avocado dressing

INTERMEZZO | CHOICE OF ONE

Raspberry sorbet

Prosecco sorbet

Passion fruit sorbet

Limoncello sorbet

Cactus pear sorbet

PLATED

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SOLO ENTRÉES

HERB GRILLED CHICKEN
Trumpet royal risotto, sautéed spinach and wild mushroom jus

62 per person

HONEY GLAZED CHICKEN
Caramelized onion mashed potatoes, haricot verts and roasted garlic jus

65 per person

DOUBLE BONE PORK CHOP
Mashed sweet potatoes, jumbo asparagus and a Creole mustard demi-glace

68 per person

HERB SEARED STRIP STEAK
Cauliflower potato gratin, grilled asparagus, wild mushrooms and a port wine demi-glace

78 per person

RACK OF LAMB
Garlic roasted fingerling potatoes, caramelized shallots, seasonal vegetables and rosemary jus

82 per person

BACON WRAPPED FILET
Rosemary garlic potatoes, broccolini and a blue cheese demi-glace

86 per person

PAN-SEARED SALMON
Haricot verts, roasted fingerling potatoes and sun-dried tomato beurre blanc

68 per person

SEARED SEA BASS
White cheddar whipped Yukon Gold potatoes, sautéed haricot verts, wild mushrooms and a pinot gastrique

88 per person

VEGETARIAN SELECTIONS
Stuffed Southwest pepper with roasted yellow tomato coulis *(dairy free, gluten free, vegan)*

Vegetable biryani with roasted cauliflower, grilled eggplant, paneer and spicy tomato purée *(gluten free)*

Quinoa fried rice, barbecue tofu, bean sprouts, peas, corn, scallions and avocado emulsion *(dairy free, vegan)*

Spinach and ricotta manicotti with pomodoro sauce

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DUET ENTRÉES

SALMON AND CHICKEN
Blackened salmon and jerk lime chicken breast with a mango salsa

Coconut rice and seasonal vegetables

78 per person

TENDERLOIN AND CHICKEN
Grilled filet and seared rosemary marinated chicken breast with a mushroom and herb demi-glace

Roasted fingerling potatoes and seared broccolini

88 per person

SHRIMP AND CHICKEN
Grilled breast of chicken and bacon wrapped shrimp with a citrus buerre blanc

Caramelized onion potatoes gratin and haricot verts

82 per person

TENDERLOIN AND SHRIMP
Grilled filet of beef with cognac demi-glace and marinated shrimp with a Meyer lemon buerre blanc

Saffron risotto and roasted asparagus

95 per person

TENDERLOIN AND SEABASS
Grilled filet and seared sea bass with a pinot gastrique

Whipped potatoes with parsnips and roasted beets

105 per person

PLATED

Available for children 12 years of age or younger and served with your choice of lemonade and water.

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CHILDREN'S MENU

ENTRÉES

Chicken tenders

Macaroni and cheese

ACCOMPANIMENTS | CHOICE OF TWO

Fresh fruit cup

Carrot sticks with ranch

Mashed potatoes

Applesauce

Cookie

25 per child

BUFFET

Dinner buffets are served with your choice of freshly brewed regular coffee, decaffeinated coffee, hot tea and water. Pricing is per person and based on two hours of service. Minimum of 30 people required for buffet service. If under 30 people, a small group service fee of 125 will apply, plus a per person menu surcharge. Hot buffets are not available for groups less than 10.

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ITALIAN

SALADS

Mixed greens, roasted tomatoes, pine nuts and goat cheese served with a balsamic vinaigrette

Hearts of romaine, sun-dried tomatoes and garlic croutons served with a classic Caesar dressing

ENTRÉES

Chicken saltimbocca with Marsala sauce

Baked penne with Italian sausage, peppers, onions and mushrooms with marinara

Orecchiette pasta, crispy pancetta, pearl onions and peas with a fontina cheese cream sauce

ACCOMPANIMENTS

Garlic bread sticks

70 per person

TEXAN

SALADS

Mixed greens, jicama, corn, black beans, green onions and jack cheese served with a smoked tomato dressing

Three potato salad served with a mustard vinaigrette

Mandalay coleslaw

ENTRÉES

Barbecue brisket

Smoked pork ribs

Mesquite grilled chicken

ACCOMPANIMENTS

Mac and cheese

Baked beans

Jalapeño cheddar corn bread

76 per person

BUFFET

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CLASSIC

SALADS

Mixed greens, crumbled blue cheese, applewood smoked bacon and diced tomatoes served with ranch dressing

Baby romaine, spinach, frisée, red onions, candied walnuts, roasted beets and goat cheese served with a white balsamic vinaigrette

ENTRÉES

Herb seared chicken with a citrus and thyme cream sauce

Marinated and grilled flat iron steak with roasted garlic jus

Charbroiled salmon with an avocado crab cream sauce

ACCOMPANIMENTS

Garlic mashed potatoes

Seasonal roasted vegetable

Assorted dinner rolls

72 per person

MANDALAY

SALADS

Spinach, pecans, feta and red onions served with a brown sugar vinaigrette

Marinated mushrooms and tomatoes served with a pear vinaigrette

ENTRÉES

Beef tenderloin medallions with a bourbon peppercorn demi

Grilled breast of chicken with a thyme buerre blanc and apple chutney

Seared redfish with a tarragon lobster butter sauce

ACCOMPANIMENTS

Gorgonzola cheese and roasted garlic mashed potatoes

Seasonal roasted vegetables

Assorted dinner rolls

96 per person

ACTION STATIONS

Stations are designed for up to two hours of service and are to be served with a complete menu. Minimum of 50 guests. Chef attendant required for Reception Stations at 125 per attendant. Carving Stations include silver dollar rolls and a carver is required at 125 per attendant.

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RECEPTION STATIONS

SMALL PLATES

Barbecue short ribs and smoked cheddar grits with an apple, jicama and fennel slaw | *19 per person*

Braised pork and white cheddar mac topped with arugula and pickled red onions | *19 per person*

Seared sea scallops with wild mushrooms, leek stew and micro Dijon greens | *28 per person*

Roasted chicken, Spanish chorizo and brioche with a fontina cheese herb cream | *18 per person*

Carnitas and Yukon Gold mashed potatoes with queso fresco and crispy plantains | *19 per person*

Grilled lamb chops with herbed farro and shaved Parmesan cheese | *28 per person*

Blackened steak tips with sautéed mushrooms and gnocchi with Saga blue cheese cream | *18 per person*

Artichoke hearts, sun-dried tomatoes, Kalamata olives and herbed goat cheese risotto | *18 per person*

Chicken breast, broccoli, caramelized onion mash and smoked cheddar cream | *18 per person*

Poached lobster, pancetta, fire-roasted tomatoes, tarragon mascarpone and a Parmesan cheese cream with grilled rustic bread | *28 per person*

CARVING STATIONS

WHOLE TOM TURKEY

Whole grain mustard, cranberry relish and herb mayonnaise

375 per station (serves 30)

TENDERLOIN OF BEEF

Peppered horseradish cream and cabernet mayo

475 per station (serves 20)

BONE-IN HAM

Honey mustard and rum raisin aïoli

360 per station (serves 20)

NEW YORK STRIP

Peppered horseradish cream and cabernet mayo

495 per station (serves 30)

LAMB CHOPS

Eight bones per rack with mint aïoli and stone ground mustard

100 per station

BRISKET

Honey barbecue and mustard barbecue

400 per station (serves 20)

ACTION STATIONS

Stations are designed for up to two hours of service and are to be served with a complete menu. Minimum of 50 guests. With the exception of the Salad Station, a chef attendant is required at 125 per attendant.

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PASTA STATION

PASTAS AND SAUCES
Fusilli and cheese tortellini pasta with marinara, Alfredo and pesto cream sauce

ACCOMPANIMENTS
Diced chicken, sautéed mushrooms, sautéed shrimp, Italian sausage, peas, onions, bell peppers, diced artichokes, shaved Parmesan cheese and red pepper flakes

21 per person

STREET TACO STATION

MAIN | CHOICE OF THREE
Slow braised beef, carnitas, rock shrimp, blackened Mahi Mahi or chicken tinga

ACCOMPANIMENTS
Served in guest's choice of a corn or flour tortilla with tomatoes, chipotle, pico de gallo, red onions, queso fresco, crema roja and verde salsas

25 per person

TEXAS SHRIMP & GRITS STATION

MAIN
Spicy Texas gulf shrimp

ACCOMPANIMENTS
Parmesan cheese and corn butter grits

20 per person

MASHED POTATO BAR

POTATOES
Garlic mashed potatoes and butter chive mashed potatoes

ACCOMPANIMENTS
Pancetta, sour cream, shredded cheddar, crumbled blue cheese, scallions, black olives, sautéed mushrooms, chives and crispy onions

16 per person

MAC AND CHEESE BAR

PASTA AND SAUCES
Elbow pasta with traditional and white cheddar sauce

ACCOMPANIMENTS
Crispy pancetta, shredded cheddar, shaved Parmesan cheese, diced tomatoes, red onions, bell peppers, green onions and sautéed mushrooms

16 per person

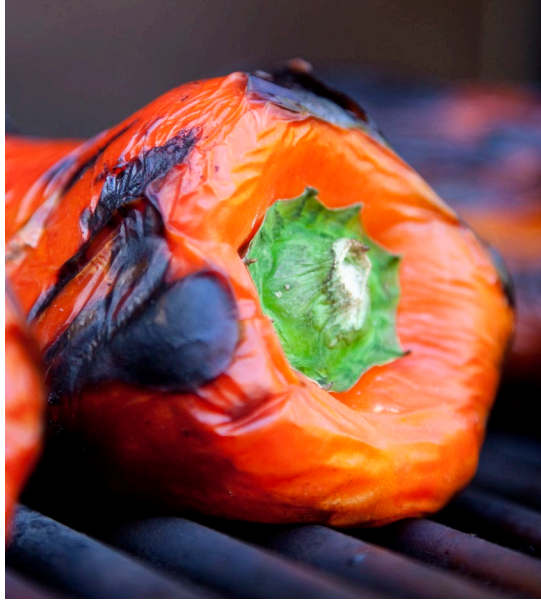
SALAD STATION

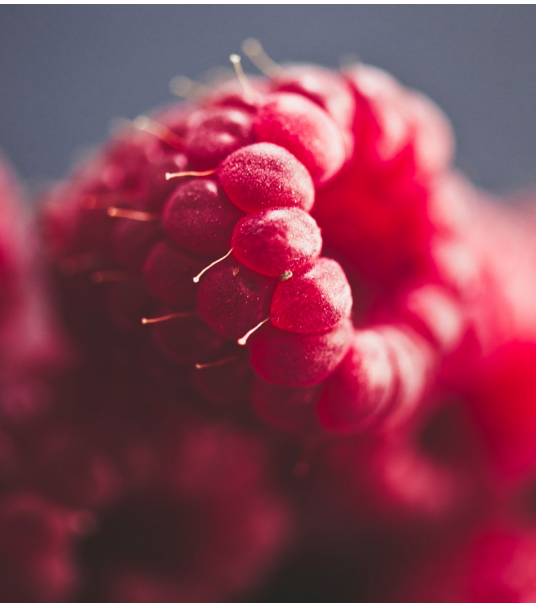
LETTUCES
Mixed greens and romaine

DRESSING
Buttermilk ranch, white balsamic and garlic dressings

ACCOMPANIMENTS
Red onions, tomatoes, carrots, bacon, sunflower seeds, walnuts, slivered pecans, olives, sun-dried tomatoes, Parmesan cheese, cheddar, feta, cucumbers and garlic croutons

17 per person





AFTER DINNER

Chef attendant required at Sundaes and Floats Station, Cannoli Station and Crème Brûlée Station at 125 per attendant. Late Night requires a minimum of 50 pieces per selection

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DESSERT STATIONS

VIENNESE DESSERTS STATION
Fruit tarts, crème brûlées, chocolate bombs, brownies, blondies, lemon squares, cheesecakes, chocolate mousse cups, Key lime tarts and chocolate truffles

14 per person

SUNDAES AND FLOATS STATION
Vanilla and chocolate ice cream with root beer and Dr Pepper sodas, hot fudge, caramel, whipped cream, toasted coconut, sprinkles, Oreo cookies, chocolate chips, chopped peanuts, maraschino cherries, Reese's Pieces, M&M's, sliced bananas and chopped pineapples

12 per person

CANNOLI STATION
Plain, chocolate and white chocolate shells with vanilla, cinnamon and chocolate fillings, chocolate shavings, pistachios, white chocolate, toasted coconut and chopped nuts

10 per person

CRÈME BRÛLÉE STATION
Chocolate, vanilla bean and raspberry

16 per person

ASSORTED FRENCH MACARONS
60 per dozen

SIGNATURE CHOCOLATE COVERED STRAWBERRIES
60 per dozen

LATE NIGHT

SLIDERS
Kobe beef and cheddar

Chicken fried steak

Grilled chicken, mushrooms and boursin

7 each

BREAKFAST TACOS
Chorizo, egg and cheese

Bacon, potato, egg and cheese

Diced ham, potato, egg and cheese

Vegetable scramble

Served with fresh roja and verde salsas

6 each

COMFORT
Mini hot dogs with relish, onions, ketchup and mustard

Parmesan cheese tater tots *(per person)*

Truffled sea salt french fries *(per person)*

Parmesan cheese crostini with tomato soup shooters

6 each

CHIP DISPLAY
Tri-color tortilla chips with fresh salsa, guacamole, jalapeños and queso

10 per person

PRETZEL DISPLAY
Warm German pretzels served with queso and yellow mustard

48 per dozen

DRESSING ROOM

All Day Beverage Service is not to exceed eight hours of service.
Half Day Beverage Service is not to exceed four hours of service.

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REFRESHMENTS

COFFEE AND HOT TEA SERVICE
Freshly brewed coffee and assorted hot teas served with chocolate covered coffee beans, biscotti and flavored syrups

85 per gallon

COLD DRINKS
Iced tea, lemonade or non-alcoholic sparkling fruit punch

85 per gallon

INDIVIDUAL DRINKS
Bottled spring water | *6 per drink*

San Pellegrino sparkling water | *6 per drink*

Assorted flavored teas | *6 per drink*

Red Bull energy drinks | *7 per drink*

Assorted soft drinks | *6 per drink*

BEVERAGE SERVICE
Unlimited beverage service includes assorted sodas, bottled water, regular and decaffeinated coffees and selection of hot teas

All day | *25 per person*

Half day | *18 per person*

SNACKS

FRUIT AND CHEESE DISPLAY
28 per person

INDIVIDUAL ASSORTED YOGURTS
5 each

BREAKFAST PASTRIES
House made muffins, Danishes and breads

60 per dozen

PARFAITS
Fresh fruit, yogurt and granola parfaits

6 each

WHOLE FRUIT
Red apples, green apples, oranges and bananas

24 per dozen

DELUXE MIXED NUTS
36 per pound

PRETZELS
Hot German pretzels with whole-grain and yellow mustard

48 per dozen

INDIVIDUAL BAGS
Potato chips, pretzels and roasted peanuts

5 per bag

CHIPS AND DIP
Tri-colored tortilla chips with salsa, guacamole and queso

10 per person

COOKIES
Freshly baked oatmeal raisin, chocolate chip, sugar, white chocolate macadamia and peanut butter cookies

60 per dozen

DESSERTS
Brownies, lemon bars and Washington squares

60 per dozen

FAREWELL BRUNCH

All brunch buffets are served with your choice of freshly brewed coffee, selection of hot teas, chilled juices and milk. Pricing is per person and based on two hours of service. Minimum of 30 people required for buffet service. If under 30 people, a small group service fee of 125 will apply plus a 20% per person menu surcharge. Hot buffets are not available for groups less than 10.

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AMERICAN BREAKFAST BUFFET

Sliced seasonal fresh fruit

Assorted yogurts with granola

Steel-cut oatmeal with brown sugar,
Texas pecans and raisins

Freshly baked raisin bread

Scrambled eggs

Smoked bacon

Sausage links

Hash browns

43 per person

TEXAS BREAKFAST BUFFET

Grits with butter, brown sugar and cheddar

Assorted breakfast pastries

Texas grapefruit and blueberry salad

Chorizo, bean and cheese breakfast quesadillas

Jalapeño and cheddar sausage links

Scrambled egg chilaquiles

Spiced red potatoes

Smoked bacon

45 per person

CHAMPAGNE BRUNCH BUFFET

FRENCH TOAST STATION

Cinnamon Texas toast with pure maple syrup, spiced apple compote, powdered sugar and whipped cream

CREATE YOUR OWN PARFAIT STATION

Assorted fruit, berries, vanilla, raisin granola, honey and strawberry yogurt

SMOKED SALMON DISPLAY

Mini bagels, diced onions, capers, sliced cucumbers and assorted cream cheese

ACCOMPANIMENTS

Champagne toast

Croissants, Danishes and muffins

Assorted quiches

Smoked bacon

Sausage links

55 per person

ENHANCEMENTS

Mimosa | *11 each*

Bloody Mary | *11 each*

FAREWELL BRUNCH

Pricing is per person and based on two hours of service.

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CONTINENTAL BREAKFAST

Sliced seasonal fruit selection, assorted yogurts, breakfast cereals and granola

Croissants, Danishes and muffins

Freshly brewed coffee, assorted hot tea, milk, orange juice, grapefruit juice and cranberry juice

32 per person

CONTINENTAL ENHANCEMENTS

BREAKFAST BURRITO
Chorizo and egg breakfast burrito with fresh salsa

6 per piece

BREAKFAST MUFFIN
Ham and cheddar on an English muffin

6 per piece

BREAKFAST BISCUIT
Country style sausage and egg on a smoked cheddar biscuit

6 per piece

QUICHE
Sausage and cheese quiche

7 per piece

FRITTATA
Smoked apple bacon and cheese frittata

7 per piece

BRIOCHE CUP
Scrambled eggs and asparagus in a brioche cup

8 per piece

BAGELS
Assorted bagels, low-fat and regular cream cheese served with preserves

70 per dozen

ENGLISH MUFFINS
Served with sweet butter and preserves

54 per dozen

GLUTEN FREE ENGLISH MUFFINS
65 per dozen

BAR MIXOLOGY

Cashier is 125 per cashier for up to four hours. Bartenders are 125 per bartender for up to four hours, with one bartender per 100 people.

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.

BRANDS

CRAFT
Vodka | Tito's

Gin | Aviation

Rum | Sailor Jerry

Bourbon | Elijah Craig

Scotch | Monkey Shoulder

Tequila | Patrón Silver

Cognac | Hennessy VSOP

PREMIUM
Vodka | Absolut

Gin | Beefeater

Rum | Bacardi

Bourbon | Jim Beam

Scotch | Johnnie Walker Red

Tequila | Hornitos Añejo

Cognac | Hennessy VS

SIGNATURE
Vodka | Svedka

Gin | Seagrams

Rum | Castillo

Bourbon | Evans Williams

Scotch | J&B

Tequila | Sauza Blanco

Cognac | Hennessy VS

BEERS

DOMESTIC | CHOICE OF THREE
Budweiser,
Bud Light, Coors Light and Miller Lite

IMPORT/CRAFT | CHOICE OF THREE
Heineken, Corona, Dos Equis, Blue Moon Belgian White, Samuel Adams Boston Lager,Voodoo Ranger American Haze

BAR

Craft brands | *15 per drink*

Premium brands | *13 per drink*

Signature brands | *11 per drink*

Domestic beers | *7 per drink*

Imported beers | *8 per drink*

House wine | *11 per drink, 44 per bottle*

House Champagne | *11 per drink, 44 per bottle*

Cordials | *13 per drink*

Soft drinks | *6 per drink*

Bottled spring waters | *6 each*

San Pellegrino sparkling waters | *6 each*

Tropical fruit punch | *85 per gallon*

Sparkling Champagne fruit punch | *85 per gallon*

Bottled fruit juices | *6 each*

BAR MIXOLOGY

Bartenders are 125 per bartender for up to four hours, with one bartender per 100 people. All package bars include domestic and imported/craft beers, house wines, cordials, juices and soft drinks. Packages require minimum of 50 people. Bar packages are only sold to the entire event attendance and cannot be sold by individual attendees. Bar package pricing is sold per person, per hour and will not be permitted to be closed and re-opened at the additional per hour price.

PACKAGES

CRAFT SPIRITS
First hour | *33 per person*

Each additional hour | *14 per person*

PREMIUM
First hour | *29 per person*

Each additional hour | *12 per person*

SIGNATURE
First hour | *25 per person*

Each additional hour | *10 per person*

BEER AND WINE
First hour | *20 per person*

Each additional hour | *8 per person*

OMNI SIGNATURE COCKTAILS

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

add 1 per drink to tier price

GRAPEFRUIT PALOMA
Rum, vodka or tequila
Grapefruit-elderflower barmalade, pineapple juice and Omni sour

BLOOD ORANGE WHISKEY SOUR
Whiskey
Blood orange-guava barmalade and Omni sour

SPICY MANGO SMASH
Vodka, rum or gin
Mango-habanero barmalade, pineapple juice and Omni sour

APPLE-PEAR CRUSH
Vodka or gin
Apple-pear barmalade, orange liqueur and Omni sour

OMNI SIGNATURE MOCKTAILS

Add to any bar a selection of Barmalade inspired mocktails.

BLOOD ORANGE MADRAS
Blood orange-guava barmalade, cranberry juice and lime

8 per drink

CINNAMON APPLE SOUR
Apple-pear barmalade, Monin Cinnamon, Omni sour and Angostura Bitters

8 per drink

WINE RACK

Cashier is 125 per cashier for up to four hours. Bartenders are 125 per bartender for up to four hours, with one bartender per 100 people.

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WINES

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

SPARKLING WINES

Campo Viejo | Catalonia, Spain | brut | 44 *per bottle*

WHITE AND BLUSH

Saint M | Pfalz, Germany | riesling | 49 *per bottle*

Kris | delle Venezie, Italy | pinot grigio | 45 *per bottle*

Whitehaven | Marlborough, New Zealand
sauvignon blanc | 57 *per bottle*

Day Owl | California | rosé | 53 *per bottle*

MAN Vintners | Coastal Region, South Africa
chardonnay | 44 *per bottle*

Hayes Ranch | California | chardonnay | 54 *per bottle*

Kendall Jackson | California | chardonnay
57 *per bottle*

Decoy by Duckhorn | Sonoma County, California
chardonnay | 64 *per bottle*

RED

Decoy by Duckhorn | Sonoma County, California
pinot noir | 64 *per bottle*

Meiomi | Monterey, Santa Barbara, Sonoma Counties, California | pinot noir | 61 *per bottle*

Hayes Ranch | California | merlot | 54 *per bottle*

MAN Vintners | Coastal Region, South Africa
merlot | 44 *per bottle*

Elouan | Oregon| pinot noir | 69 *per bottle*

MAN Vintners | Coastal Region, South Africa
cabernet sauvignon | 44 *per bottle*

Terrazas de los Andes | Mendoza, Argentina
malbec | 53 *per bottle*

Louis M. Martini | California | cabernet sauvignon
57 *per bottle*

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

Decoy by Duckhorn | Sonoma County, California
cabernet sauvignon | 64 *per bottle*

DETAILS

WEDDING CEREMONY

Omni Mandalay Hotel at Las Colinas offers beautiful indoor and outdoor ceremony sites. These sites are only available in conjunction with your wedding reception.

COURTYARD CEREMONY FEE
Starting at 2,500

INDOOR CEREMONY FEE
Starting at 1,500

CEREMONY FEES
Includes two bridal party changing rooms and a complimentary lapel microphone with sound system for the ceremony.

SEATING
Hotel banquet chairs are included for all indoor ceremonies. Up to 280 white garden ceremony chairs are included for courtyard ceremonies.

Additional chairs may be rented.

WEDDING PLANNERS
Your catering manager will be happy to recommend wedding planners to coordinate your on-site ceremony.

AUDIOVISUAL

ENCORE EVENT TECHNOLOGIES
We maintain a well trained and professional on-site staff and expansive inventory of the most technically advanced equipment and services to support your audiovisual, sound, lighting, video, rigging and power needs. For pricing and further information, please contact Encore directly at 972-869-5538.

CEREMONY REHEARSAL

REHEARSAL TIMES
May be scheduled with your catering manager for a one hour duration and may be booked 30 days prior to your event. Location and times are subject to space and availability.

OUR WEDDINGS

ENJOY THE FOLLOWING CONCESSIONS:

- Personal and professional catering manager prior to and the day of your special event, alongside a dedicated banquet team
- Complimentary deluxe guest room for the bride and groom on the night of the wedding with romantic turndown service and a signature amenity
- Complimentary overnight valet parking for the bride and groom (up to two cars)
- One complimentary private menu tasting for up to four guests (appointment required 30 days prior)
- Place settings including hotel table linens, napkins and china
- Votive candle centerpieces for each reception table
- Complimentary Champagne toast for the bride and groom
- Dance floor appropriate for the size of your ballroom
- Banquet tables and chairs, as well as staging and tables for your band or DJ, cake and gifts
- Use of the hotel grounds for your engagement and bridal portraits (appointment required)
- Complimentary self-parking for guests in our hotel garage (based on availability)

DETAILS

WEDDING CAKES

FANCY CAKES BY LAUREN
We partner with owner and award-winning Food Network cake designer, Lauren Kitchens of Fancy Cakes by Lauren. Our couples will receive an exclusive credit of 5 per person towards their wedding cake with Fancy Cakes by Lauren. Prices for cakes vary based on size and design. Exclusions may apply.

TASTINGS
Private cake tastings with Fancy Cakes by Lauren are available by appointment only and may be scheduled by emailing Lauren@FancyCakesbyLauren.com.

CUTTING FEE
Should you decide to purchase your cake from a different bakery, a cake cutting fee of 2.5 per person will be applied to your final bill. All cakes must come from a licensed baker.

OUR VENUES

LAS COLINAS BALLROOM
Our largest event space is the perfect location for your lavish affair. With 10,630 square feet, you can use the entire ballroom or divide it into six sections. The ballroom features a private entrance from the hotel's front drive, separated foyer space with private restrooms and gorgeous chandeliers in the foyer and main ballroom.

Capacity | 650 guests

MANDALAY BALLROOM
This intimate ballroom is a spectacular backdrop for your event. Featuring 5,515 square feet of space, chandeliers and a private foyer, the Mandalay Ballroom boasts an elegant atmosphere.

Capacity | 250 guests

RHAPSODY
This perfectly sized banquet room features canal views and is located adjacent to the outdoor courtyard. An adjoining foyer can be used for guests to overlook beautiful Lake Carolyn.

Capacity | 120 guests

ENJOLIE
Overlooking the stunning Lake Carolyn and the outdoor courtyard, this space is the perfect venue for your farewell brunch, intimate wedding ceremony or seated dinner and reception.

Capacity | 100 guests

OUTDOOR EVENT LAWN
Nestled on the edge of the brand new pool deck and surrounded by scenic Lake Carolyn, the event lawn offers an elegant backdrop for your wedding ceremony and/or reception under the Texas sky. The 10,000 square foot event lawn can accommodate a beautiful outdoor lighting design and can also be tented for inclement weather conditions.

Capacity | 650 guests

ACCOMMODATIONS

WEDDING NIGHT
Begin your life together in our signature deluxe accommodations with romantic turndown service and a signature amenity. Upgrades to the Mandalay Suites are subject to availability and a minimum expenditure.

WEDDING GUEST ACCOMMODATIONS
Discounted guest room rates may be made available with a minimum room block of 10 or more guest rooms.

DETAILS

GUARANTEES OF ATTENDANCE

In order to ensure the success of your function, the catering team requires notification of the exact number of guests by 12 p.m., three business days prior to your function. If the guarantee is not confirmed three business days in advance, the expected count will be considered the guarantee.

Final charges will be based on the guarantee or the actual attendance, whichever is greater.

The hotel will prepare food based on the guaranteed amount plus 3%. Room assignments are made by the hotel staff to accommodate the expected attendance.

The hotel reserves the right to reassign space, if attendance changes from the expected count or as deemed necessary.

DECORATIONS AND VENDORS

Your catering manager will be pleased to provide you with a list of the hotel's preferred vendors for your wedding needs.

All vendors are required to contact the hotel for our guidelines on delivery, teardown, dock usage and clean-up. All decorations, layouts and electrical requirements must meet the approval of the city and county fire department along with Omni Mandalay Hotel at Las Colinas.

The hotel will not permit the affixing of anything to the walls, floors or ceiling of rooms with nails, staples, tape or any other substance unless approval is given by the hotel. No signs, banners or decorations may be utilized without prior approval from your hotel representative.

We will be happy to assist you in hanging your approved decorations but labor fees may apply.

PRICING AND DEPOSITS

Food, beverage and audiovisual prices are subject to a 25% service charge and 8.25% sales tax. Service charge is taxable in the State of Texas. Room rental, ceremony fee, occupancy fees are subject to a 25% service charge and 6% state occupancy tax. The hotel requires that an authorized credit card be placed on file at the time of booking.

Deposits are based on ceremony rental, room rentals, food and beverage minimum, taxes and service charges.

To secure your event, an initial deposit is due with the signed agreement. The remaining deposits are scheduled over the time between the signing of the contract and 30 days prior to your event date. The event must be paid in full prior to the scheduled functions.

Pricing is guaranteed within 90 days of the function and is subject at anytime to tax increases based on the city and county sales tax laws. The hotel reserves the right to change pricing at any time outside of the 90-day function date.

DETAILS

FOOD AND BEVERAGE

We ask that menu selections and setup arrangements be finalized a minimum of 30 days prior to the scheduled event.

A detailed banquet event order will be completed at that time. Your signature is required on each banquet event order prior to the event.

We require that all arrangements for the serving of food and/or beverage in public rooms, meeting/ banquet rooms, guest rooms and suites be made with the hotel.

MENU CUSTOMIZATIONS

Menu customizations will need to be approved by the hotel a minimum of 30 days in advance of the contracted event. Discounts will not be applied to customized menus. Plated lunch and dinner menus are designed and priced based on the selection of one salad selection, one entrée selection and one dessert selection for an entire event. Should the hotel agree to allow a customer to deviate from this, the following must apply. Only one salad may be selected to be served for the entire event. Entrée selections may be made for the following options; beef, chicken, fish and/or vegetarian. All entrée selections must be cooked to the same temperature. Customer agrees to pay the highest price plate for all meal selections. The vegetable and starch selection are required to be the same for each of the entrées served. Hotel reserves the right to require the customer to preassign seating with color coded name cards and to report food guarantees by table to help expedite service of multiple entrées. If desserts are served, only one dessert option may be selected. If desserts are preset on the tables, a maximum of two dessert options may be selected and will be placed at every other place setting

CALL TODAY TO SPEAK WITH A WEDDING SPECIALIST.

Omni Mandalay Hotel at Las Colinas • 972-556-0800

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