

Event Menus



OMNI LA MANSION DEL RIO
EVENTS MENU



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vg Vegan

gf Gluten-friendly

n Contains nuts/peanuts

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



PLATED BREAKFAST

All plated breakfasts are served with choice of regular and decaffeinated coffee, an assortment of hot teas and freshly squeezed orange, grapefruit or apple juices.

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

CLASSIC FARMERS BREAKFAST

- scrambled eggs *gf*
 - applewood-smoked bacon *gf*
 - herbed breakfast potatoes *gf vg*
 - fruit parfait *gf*
 - basket of pastries *n*
- 46 per person

TEX-MEX MORNING

- huevos rancheros *gf*
 - refried beans, cotija cheese, sour cream, salsa *gf*
 - breakfast potatoes *gf*
 - tortillas *vg*
- 46 per person

FRENCH TOAST

- brioche french toast, berry compote, warm maple syrup
 - sausage links *gf*
 - breakfast potatoes *gf vg*
- 45 per person

HEALTHY BOWL

- quinoa, spinach, caramelized onions, bell peppers, scrambled egg whites, fresh herbs *gf*
- 48 per person

LIGHT START

- frittata | spinach, tomatoes, goat cheese *gf*
 - herbed breakfast potatoes *gf*
 - fruit parfait *n gf*
- 48 per person

STEAK & EGGS

- flat iron steak, scrambled eggs *gf*
 - breakfast potatoes, garlic butter
- 52 per person



CONTINENTAL BREAKFAST & ENHANCEMENTS

Chef attendant required for Omelet and Egg Stations at 150 per chef, with one chef per 50 people. Omelet Station sold as enhancement to breakfast menus.

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

CLASSIC CONTINENTAL

sliced fresh fruit, berries *gf vg*
vanilla yogurt, granola, berries *gf*
steel-cut oatmeal, brown sugar, berries, raisins *vg*
assorted breakfast pastries
freshly brewed regular and decaffeinated coffee,
assorted hot teas
47 per person

ENHANCEMENTS

STEEL-CUT IRISH OATMEAL

raisins, brown sugar, maple syrup, berries *vg*
12 per person

VANILLA YOGURT PARFAITS

yogurt, fresh berries, granola *n*
10 per person

CREATE YOUR OWN BREAKFAST TACOS

potato & egg
applewood-smoked bacon & egg
sausage & egg
chorizo & egg
flour tortillas, cheddar cheese, salsa
(corn tortilla gluten-friendly option upon request) *vg*
20 per person | choose two

BREAKFAST SANDWICHES

ham, egg & cheese croissant
sausage, egg & cheese biscuit
applewood-smoked bacon, egg & cheese
english muffin
egg, spring onion & cheddar cheese biscuit
120 per dozen

ENHANCE CONTINENTAL WITH OMELET STATION

egg & egg whites *gf*
swiss, cheddar & monterey jack cheeses
ham, applewood-smoked bacon, sausage,
mushrooms, onions, peppers, spinach, tomatoes *gf*
30 per person | attendant required

SMOKED SALMON

sliced smoked salmon *gf*
assorted bagels
cream cheese, capers, red onions, sliced tomatoes *gf*
22 per person



BREAKFAST BUFFETS

All breakfast buffets include freshly brewed regular and decaffeinated coffee, assorted hot teas and orange, grapefruit or apple juices. Daily menu price of 54 per person on designated day of the week based on 90 minutes of continuous service. If you wish to select any other day-of-the-week breakfast buffet, 6 per person surcharge will apply to provide menu of choice. Requires minimum of 20 guests.

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

FARMHOUSE

MONDAY & THURSDAY

sliced fruits, berries *gf vg*
breakfast pastries, butter, jams
butter, assorted jams
scrambled eggs, cheddar cheese, salsa *gf*
french toast, warm maple syrup
applewood-smoked bacon, sausage links *gf*
breakfast potatoes | onions, bell peppers *gf vg*
54 per person | monday or thursday
60 per person | any other day

SOUTH TEXAS

TUESDAY & FRIDAY

sliced fruits, berries *gf vg*
breakfast breads, butter, jams
BUILD YOUR OWN TACOS
scrambled eggs *gf*
bacon *gf*
refried beans *gf*
cheddar cheese, salsa roja *gf*
local flour tortillas
breakfast potatoes | bell peppers, jalapeños,
onions *gf vg*
54 per person | tuesday or friday
60 per person | any other day

NOURISH

WEDNESDAY & SATURDAY

sliced fruits, berries *gf vg*
assorted muffins, butter, jams
quiche | tomatoes, garden herbs, goat cheese *gf*
apple chicken sausage *gf*
breakfast potatoes *gf vg*
BUILD YOUR OWN PARFAIT
greek yogurt
granola *n*
mixed berries
54 per person | wednesday or saturday
60 per person | any other day

FOUR BROTHERS BREAKFAST

SUNDAY

sliced fruits, berries *gf vg*
cinnamon rolls
steel-cut oatmeal, canela, raisins, brown sugar *vg*
scrambled eggs a la mexicana | sofrito onion,
peppers, tomato *gf*
smoked pork & quail sausage
hash browns *gf vg*
crumbled queso fresco, salsa verde *gf*
54 per person | sunday
60 per person | any other day



BRUNCH BUFFET

Brunch includes freshly brewed regular and decaffeinated coffee, assorted hot teas and orange, grapefruit or apple juices. Prices based on 90 minutes of continuous service. Brunch buffet requires a minimum guarantee of 25 people. Chef attendant required for Omelet and Carving Stations at 150 per chef with one chef per 50 people. Bartender required for Bloody Mary and Mimosa Bars at 150 per bartender.

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

LA MANSIÓN BRUNCH BREAKFAST ITEMS

- seasonal fruits, berries *gf vg*
- assorted breakfast pastries
- individual yogurt parfaits *n*
- smoked salmon, capers, tomatoes, onions, herb cream cheese *gf*
- assorted bagels
- scrambled eggs *gf*
- applewood-smoked bacon *gf*
- breakfast potatoes *gf vg*

EUROPEAN TABLE

- artisan cured salami & charcuterie *gf*
- international & domestic cheeses
- dried fruits, toasted nuts *n*
- pickles, mustards, olives
- assorted artisan breads

MARKET-STYLE SALAD STATION

- lettuce, field greens, spinach *gf vg*
- proteins | chilled shrimp, chicken, marinated tofu, chopped eggs *gf*
- toppings | avocados, sliced cucumbers, tomatoes, croutons *vg*
- dressings | ranch, blue cheese, sherry vinaigrette *gf*

SWEETS

- chef-selected desserts
- 85 per person

ENHANCEMENTS

OMELET STATION

- eggs & egg whites *gf*
- toppings | ham, applewood-smoked bacon, sausage, mushrooms, onions, peppers, spinach, tomatoes, herbs *gf*
- cheeses | swiss, cheddar, monterey jack
- 30 per person | attendant required

RIB CARVING STATION

- slow-roasted prime rib, horseradish, au jus *gf*
- selection of artisan bread & rolls
- 60 per person | attendant required

TURKEY CARVING STATION

- herb-rubbed turkey breast, mushroom jus *gf*
- selection of artisan bread & rolls
- 40 per person | attendant required

BLOODY MARY BAR

- mild to spicy mixes
- pickled okra, spicy pickled green beans, pepperoncini, cherry peppers, green olives, applewood-smoked bacon, celery, horseradish
- 24 per person per hour | bartender required

MIMOSA BAR

- our preferred sparkling wine, housemade purées, fresh berries
- 20 per person per hour | bartender required



À LA CARTE

Prices will be charged based on consumption of items.

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

SNACKS

assorted individual yogurts *gf* | 6 each

whole fruit | 60 per dozen

cup of assorted fruits & berries *gf vg* | 12 each

muffins | blueberry, banana nut, bran | 70 per dozen

butter & chocolate croissants | 70 per dozen

coffee cakes | 70 per dozen

assorted energy & low-carb bars | 6 each

granola & candy bars | 6 each

assorted 100 calorie packs | 6 each

assorted cookies | chocolate chip, oatmeal,
sugar | 70 per dozen

fudge brownies, blondies | 70 per dozen

assorted bags of chips & pretzels | 6 each

individual bags of trail mix & dried fruit *n* | 7 each

assorted bags of popcorn | butter, caramel,
white cheddar | 14 per person

ice cream novelties, frozen fruit bars | 7 each

ENHANCEMENTS

minimum 20 guests

LOCAL & IMPORTED CHEESES

dried fruits, grapes, nuts, fig marmalade *n gf*

assorted crackers, sliced baguettes

28 per person

SEASONAL GARDEN VEGETABLES

classic hummus, roasted pepper hummus,
buttermilk ranch *gf*

24 per person





BREAKS

Prices are based on 30 minutes of service.

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

VITALITY

fruit & berry skewers, honey yogurt dip **gf**

energy & granola bars **n**

build your own trail mix | mixed nuts, m&m's,
dried fruits, yogurt raisins **n gf**

tropicana, v8, fruit juices

27 per person

SWEET & SAVORY

donut holes | cinnamon, glazed, powder sugar

sausage kolache, mustard dip

yogurt-covered pretzels

assorted bottled coffees

29 per person

REFRESH

raw almonds & walnuts **n**

sliced seasoned fruits **gf vg**

vegetable crudités **gf vg**

hummus, warm pita bread

coffee cakes

chef's choice of infused waters, mineral water

30 per person

INDULGE

chocolate chip cookies, fudge brownies, blondies **n**

assorted bottled coffees **gf**

28 per person

MOKARA

immunity shots | turmeric, ginger, orange **gf vg**

fruit charcuterie | seasonal fruits, berries **gf vg**

smoothies | strawberry & banana, açai & blueberry **gf**

breakfast tart | blueberries, granola

34 per person

CRUNCH TIME

bavarian pretzel sticks, mustard dip **vg**

truffle potato chips, sweet onion dip **gf**

pesto popcorn, churro popcorn

pita chips, hummus **vg**

29 per person

FIESTA BREAK

tortilla chips **gf vg**

fire-roasted red & green salsas **gf vg**

warm queso **gf**

cinnamon churros, chocolate sauce **vg**

agua fresca

28 per person

TEA TIME

tea sandwiches | cucumber, ham, smoked salmon,
cheese

assorted nuts **n**

whole fruit **gf vg**

iced tea, assorted hot teas

28 per person



PLATED LUNCHES

All plated lunches are served with rolls with butter, freshly brewed regular and decaffeinated coffee, assorted hot teas and iced tea. Available for groups with 15 or less attendees. A surcharge of 10 per person will be added to groups with more than 15 guests for two-course plated lunches.

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

THREE-COURSE LUNCH

STARTERS | CHOOSE ONE

baby lettuce & watermelon radish salad
shaved carrots, diced marinated tomatoes,
sherry vinaigrette **gf vg**

classic caesar salad | parmesan cheese, croutons

baby wedge salad | applewood-smoked bacon,
tomatoes, pickled red onions, blue cheese dressing **gf**

loaded baked potato soup | green onions, cheddar,
applewood-smoked bacon, sour cream **gf**

smoked chicken & tortilla soup | diced avocado,
tomato relish **gf**

ENTRÉES | CHOOSE ONE

brown butter mushroom ravioli, garlic broccolini,
tomato chutney, fried capers | 60 per person

grilled chicken, whipped potatoes, rosemary jus,
roasted brussels sprouts **gf** | 60 per person

herb-roasted chicken, seasonal vegetables,
creamy mushroom sauce,
potato au gratin **gf** | 62 per person

atlantic salmon, roasted garlic broccolini,
pommes purée, chimichurri **gf** | 64 per person

red snapper, baby tricolor peppers, salsa roja,
verde cilantro rice **gf** | 65 per person

braised short rib, sour cream mashed potatoes,
baby carrots, french green beans,
natural jus **gf** | 65 per person

tenderloin filet, asparagus, roasted tricolor potatoes,
rosemary jus **gf** | 70 per person

DESSERTS | CHOOSE ONE

new york-style cheesecake, fruit compote

dark chocolate layer cake

classic tiramisu

lemon meringue pie

TWO-COURSE LUNCH

select one cold or hot entrée for all guests
accompanied with platter of assorted desserts

COLD ENTRÉE

southwest cobb salad | marinated tomatoes,
pickled onions, applewood-smoked bacon,
hard-boiled eggs, avocado ranch dressing **gf**

classic caesar salad | romaine hearts,
shaved parmesan cheese, sourdough croutons,
caesar dressing

with chicken **gf** | 46 per person

with salmon **gf** | 49 per person

HOT ENTRÉE

brisket melt & soup | caramelized onions,
aged white cheddar & brisket melt,
potato & corn chowder | 49 per person



COLD BUFFET

Cold lunch buffet includes freshly brewed regular and decaffeinated coffee, assorted hot teas and iced tea.

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

SALAD & SANDWICH BAR

STARTERS

basil tomato soup **gf vg**

deli-style pasta salad

local field greens, crisp romaine hearts **gf vg**

seasonal salad vegetables **vg**

crumbled blue cheese, shredded cheddar

sherry vinaigrette, ranch dressing

SANDWICHES & KETTLE CHIPS

chicken caesar club

rosemary grilled free-range chicken breast,
farm house tomatoes, crisp romaine,
applewood-smoked bacon, shaved parmesan,
white anchovy aioli, herbed focaccia

shaved roasted turkey, farm house tomatoes,
aged white cheddar, hydroponic butter lettuce,
bread & butter pickles, confit garlic aioli,
thick cut challah

la mansion grinder | pepperoni, salami, pit ham,
mortadella, shaved red onion, tomatoes,
shaved romaine, pepperoncini, black olives,
mozzarella, olive oil, sherry vinegar,
roasted red pepper aioli, oregano, ciabatta

DESSERTS

assorted miniature pastries

cookies, brownies

65 per person

ENHANCEMENTS

falafel | tomatoes, shaved english cucumbers,
red onions, alfalfa sprouts, greek olives, sumac,
lemon & dill aioli, pita pocket **vg**

smoked salmon blt | hydroponic butter lettuce,
tomatoes, applewood-smoked bacon,
shaved red onion, fried caper aioli, marbled rye
12 per person per option



BOXED LUNCH

Boxed lunches include pasta salad, chips, whole fruit, cookie and bottled water. Gluten-friendly and vegan bread available on request. Boxed salads are served with whole fruit, cookie and bottled water. Limit two varieties per group of 25 or more. If you wish to select three options, 5 per person surcharge will apply.

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SANDWICHES

SMOKED TURKEY BREAST

shaved roasted turkey, farm house tomatoes, aged white cheddar, hydroponic butter lettuce, bread & butter pickles, confit garlic aioli, thick cut challah

LA MANSION GRINDER

pepperoni, salami, pit ham, mortadella, shaved red onion, farm-fresh tomatoes, shaved romaine, pepperoncini, black olives, olive oil, sherry vinegar, mozzarella, confit garlic aioli, oregano, ciabatta

CHICKEN CAESAR CLUB

rosemary grilled free-range chicken breast, farm house tomatoes, crispy romaine, applewood-smoked bacon, shaved parmesan, white anchovy aioli, herbed focaccia

SMOKED SALMON BLT

farm-fresh tomatoes, hydroponic butter lettuce, shaved red onion, applewood-smoked bacon, fried caper aioli, marble rye

FALAFEL PITA

farm-fresh tomatoes, shaved english cucumbers, red onions, alfalfa sprouts, greek olives, sumac, lemon & dill aioli, pita pocket **vg**

52 per box

SALADS

SOUTHWESTERN COBB SALAD

ancho grilled chicken, marinated tomatoes, pickled onions, applewood-smoked bacon, hard-boiled egg, avocado ranch dressing **gf**
48 per person

CLASSIC CHICKEN CAESAR

romaine hearts, grilled chicken, sourdough croutons, shaved parmesan cheese, caesar dressing
48 per person

GREEK SALAD

flat iron steak, crisp greens, english cucumbers, roma tomatoes, feta cheese, kalamata olives, oregano vinaigrette **gf**
50 per salad



LUNCH BUFFETS

All lunch buffets include freshly brewed regular and decaffeinated coffee, assorted hot teas and iced tea. Prices are based on one hour of service. Buffets require a minimum guarantee of 20 people.

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EL MERCADO

STARTERS

chicken tortilla soup

fiesta salad | romaine lettuce, black beans, grilled corn, avocado, chipotle dressing *gf*

tortilla chips, guacamole, housemade salsa *gf vg*

ENTRÉES

fajita beef skirt steak *gf*

shredded chicken *gf*

sautéed vegetables *gf vg*

flour tortillas

ACCOMPANIMENTS

mexican rice *gf vg*

vegetarian borracho beans *gf*

pico de gallo, cheddar cheese, shredded lettuce, sour cream *gf*

DESSERTS

tres leches

cinnamon churros, chocolate sauce

70 per person

TASTE OF ITALY

STARTERS

vegetarian minestrone soup

caprese salad | baby tomatoes, bocconcini, pesto basil, balsamic glaze

baby spinach salad | goat cheese, cherry tomatoes, candied pecans, balsamic vinaigrette *n*

ENTRÉES

mushroom ravioli,
sun-dried tomato pesto cream sauce

rigatoni bolognese

chicken marsala

ACCOMPANIMENTS

herb seasonal vegetables *gf vg*

garlic toast

DESSERTS

classic cannoli

tiramisu

70 per person



LUNCH BUFFETS

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MEDITERRANEAN STARTERS

classic caesar salad | shaved parmesan cheese,
brioche croutons

mixed greens, cucumbers, roma tomatoes,
feta cheese, kalamata olives, red onion,
oregano vinaigrette **vg**

ENTRÉES

mushroom ravioli, gorgonzola cream sauce

baked redfish, olive tapenade butter

herb-grilled chicken breast, natural jus **gf**

ACCOMPANIMENTS

wild rice, dried fruits, moroccan spices **gf**

grilled asparagus, aged sherry vinegar,
truffle-scented roasted mushrooms **gf vg**

freshly baked rolls

DESSERTS

flaky baklava

pistachio cake

72 per person

HILL COUNTRY COOKOUT STARTERS

german potato salad | bacon vinaigrette

coleslaw **gf vg**

baby greens, shaved vegetables, parmesan cheese,
brown butter croutons, assorted dressings

ENTRÉES

smoked beef brisket, barbecue sauce **gf**

beef sausage, sautéed onions **gf**

herb & garlic grilled chicken breasts **gf**

ACCOMPANIMENTS

sliced yellow onions, pickles **gf vg**

sweet corn on the cob **gf vg**

ranch-style beans **gf**

butter krust sliced bread

DESSERTS

mini s'mores tarts

pecan pie **n**

strawberry shortcake

74 per person



HORS D'OEUVRES

Minimum of 20 pieces per selection required. Butler-passed hors d'oeuvres require attendant at 150 fee with one attendant per 50 guests required.

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

COLD

10 PER PIECE

port-glazed fig, saint agur blue cheese, prosciutto wrap *gf*

caprese skewer | baby tomato, bocconcini, balsamic glaze, basil *gf vg*

heirloom tomato & balsamic bruschetta *vg*

12 PER PIECE

charcuterie cone | prosciutto, pickled okra, tomato, salami, manchego cheese *gf*

yellowfin tuna tartare cone, wasabi mayo

crabmeat ceviche spoon *gf*

pastrami salmon, potato chip, crème fraîche

saffron shrimp cocktail, brioche crouton, spanish aioli

steak tartare taco, guacamole, pico de gallo

DESSERTS

deep-fried oreos

mini crème brûlées

cinnamon sugar mini donuts

6 per piece (minimum 20 per selection)

HOT

10 PER PIECE

green chile arepas | green chiles, fresh cilantro, pepper jack cheese

mushroom arancini, truffle aioli

vegetable potstickers, ginger soy sauce *vg*

applewood-smoked bacon-wrapped chorizo-stuffed date *gf*

beef barbacoa taquito | onions, fresh lime, cilantro, mexican spices

chicken empanadas, salsa verde

beef empanadas, salsa roja

brisket melt | caramelized onion, aged white cheddar

12 PER PIECE

brie melt | fig jam, pecans *n*

beef skewer, chimichurri sauce *gf*

applewood-smoked bacon-wrapped jalapeño & chicken skewer *gf*

lump crab cake, fennel cream

mini beef wellington, horseradish cream

tenderloin crostini | caramelized onion, boursin cheese

14 PER PIECE

dry-aged beef sliders | cheddar, potato bun

lobster arancini, saffron aioli

herb-rubbed lamb lollipop, pepper coulis *gf*

peach bbq brisket, applewood-smoked pork belly, jalapeño, skewered *gf*



STATIONS

Reception stations require a minimum of 25 people. Pasta station requires uniformed chef attendant at 150 fee, with one chef per 50 people.

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

ANTIPASTI BAR

olives, spreads, cured meats,
international & domestic cheeses *gf vg*
crudités, grilled vegetables, mustards,
sliced baguette, assorted crackers *vg*
42 per person

SALAD

baby spinach, hearts of romaine, baby field greens *vg*
bay shrimp, grilled chicken,
applewood-smoked bacon *gf*
cheddar, parmesan, crumbled blue cheeses
baby heirloom tomatoes, cucumbers, chickpeas *vg*
almonds, pecans, sunflower seeds, croutons *n*
caesar, balsamic, ranch dressings *vg*
30 per person

PASTA CREATIONS

rigatoni, penne, farfalle
bolognese sauce, alfredo sauce, arrabbiata sauce *gf*
chef's choice seasonal vegetables *vg*
grilled chicken, shrimp, sweet italian sausage *gf*
roasted garlic bread
46 per person | attendant required

GUACAMOLE BAR

tortilla chips *gf vg*
guacamole, lime, pico de gallo *gf vg*
spicy queso *gf*
salsa verde, fire-roasted salsa *gf vg*
32 per person

STREET TACO

beef fajita, sautéed onions, peppers *gf*
chicken tinga, cilantro, tomatoes *gf*
chipotle salsa, pico de gallo, sour cream, jalapeños,
cotija cheese *gf vg*
local flour tortillas
44 per person

PETITE DESSERT DISPLAY

petite eclairs
truffles
macarons
mini tartlets
32 per person



CARVING STATION

Carving stations require a minimum of 30 people. Chef attendant required at 150 per chef, with one chef per 50 people.

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

HERB-RUBBED TURKEY BREAST

mushroom jus *gf*

artisan breads & rolls

40 per person | attendant required

SMOKED BEEF BRISKET

trio of barbecue sauces *gf*

cornbread, butter

42 per person | attendant required

SLOW-ROASTED PRIME RIB

horseradish, au jus *gf*

artisan breads & rolls

60 per person | attendant required

ROASTED BEEF TENDERLOIN

red demi-glace sauce, horseradish *gf*

artisan breads & rolls, butter

68 per person | attendant required

ENHANCEMENTS

minimum 20 guests

LOCAL & IMPORTED CHEESES

dried fruits, grapes, nuts, fig marmalade *n vg*

assorted crackers, sliced baguettes

28 per person

SEASONAL GARDEN VEGETABLES

classic hummus, roasted pepper hummus,

buttermilk ranch *gf vg*

24 per person





PLATED DINNERS

All plated dinners are served with rolls and butter, freshly brewed regular and decaffeinated coffee, assorted hot teas and iced tea.

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

THREE-COURSE DINNER

STARTERS | CHOOSE ONE

roasted butternut squash soup
applewood-smoked bacon,
cinnamon crème fraîche *gf*

baby lettuce, watermelon radish, shaved carrots,
diced marinated tomatoes, sherry vinaigrette *gf vg*

classic caesar | parmesan cheese, croutons

baby wedge, applewood-smoked bacon, tomatoes,
pickled red onions, blue cheese dressing *gf*

ENTRÉES | CHOOSE ONE

brown butter mushroom ravioli, garlic broccolini,
rustic tomato chutney, fried capers | 70 per person

herb-grilled chicken, whipped potatoes,
roasted brussels sprouts,
rosemary jus *gf* | 80 per person

boneless beef short rib, whipped smoked potatoes,
crispy onions, french green beans,
natural jus | 86 per person

apple-glazed salmon | salmon,
shaved fennel, potato gratin, haricots verts,
crispy shallots *gf* | 90 per person

14oz new york strip, roasted tricolor potatoes,
asparagus, jus *gf* | 100 per person

beef tenderloin, crushed red potatoes,
crème fraîche, grilled asparagus,
red wine bordelaise *gf* | 115 per person

beef tenderloin & lobster tail, potato gratin,
baby organic seasonal vegetables,
jus *gf* | 120 per person

DESSERTS | CHOOSE ONE

fresh fruit tart | berries, agave glaze *gf vg*

chocolate & hazelnut opera cake | feuilletine,
chocolate sauce *n*

red velvet cake, strawberry coulis

vanilla cheesecake, blackberry compote

ENTRÉE ENHANCEMENTS

seared scallops (2) | 25 per person

shrimp (3) | 25 per person



DINNER BUFFETS

All dinner buffets include freshly brewed regular and decaffeinated coffee, assorted hot teas and iced tea. Prices are based on one hour of service. Buffets require a minimum guarantee of 20 people.

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

RANCH HAND

STARTERS

baby arugula & spinach salad | toasted hazelnuts, sun-dried cranberries, goat cheese, balsamic dressing *ngf*

pasta salad | basil pesto, roasted peppers, grilled artichokes, parmigiano-reggiano cheese

ENTRÉES

barbecue smoked chicken breast, crispy onions

beef sausage, sautéed onions *gf*

brisket, dr pepper barbecue sauce *gf*

ACCOMPANIMENTS

roasted red potatoes *gf vg*

shiner bock slow-braised borracho beans *gf*

jalapeño cornbread, whipped butter

DESSERTS

opera torte

red velvet cake

blackberry cheesecake

100 per person

ALAMO

STARTERS

fiesta salad | romaine lettuce, cotija cheese, roasted peppers, grilled corn, chipotle ranch dressing *gf*

beet salad | citrus marinade, blue cheese, walnuts *ngf*

gulf fish & shrimp ceviche | lime, cilantro, tequila, avocado parfait

ENTRÉES

pork loin, braised kale *gf*

sautéed texas shrimp, spanish chorizo, local stone-ground polenta

grilled chicken, butternut squash, toasted pumpkin seeds *n*

ACCOMPANIMENTS

cilantro mexican rice | chiles, roasted tomatoes *vg*

grilled seasonal vegetables *gf vg*

assorted artisan rolls

DESSERTS

warm churros, chocolate sauce

tres leches cake

caramel flan

100 per person



DINNER BUFFETS

All dinner buffets include freshly brewed regular and decaffeinated coffee, assorted hot teas and iced tea. Prices are based on one hour of service. Buffets require a minimum guarantee of 20 people.

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

RIVERSIDE STARTERS

roasted fingerling potato salad | caramelized onions, tarragon, dijon *gf vg*

caprese salad | heirloom tomatoes, mozzarella, basil leaves, balsamic vinegar, olive oil *gf vg*

ENTRÉES

salmon, roasted corn & sweet pepper ragout, fennel broth *gf*

beef tenderloin, mushrooms, pearl onions, red wine jus *gf*

chicken supreme, ratatouille, natural jus *gf*

ACCOMPANIMENTS

potato gnocchi, wild mushrooms, brown butter, lemon

herb & garlic grilled seasonal vegetables *gf vg*

french baguettes, butter

DESSERTS

assortment of miniature tarts

assortment of cheesecakes

assortment of chocolates

110 per person

OSTRA STARTERS

shrimp tortilla soup

field greens salad | carrots, cucumbers, croutons, olives, local tomatoes, gorgonzola *gf vg*

toasted pearl pasta salad | lemon, crème fraîche, arugula

ENTRÉES

signature crab cakes, red pepper aioli

redfish, fennel, yellow romesco *gf*

beef tenderloin, cabernet reduction *gf*

ACCOMPANIMENTS

baby seasonal vegetables *gf vg*

fingerling potatoes *gf vg*

CHEF'S DECADENT DESSERT DISPLAY

lemon cake

bread pudding, crème anglaise

chocolate cake

125 per person



NON-ALCOHOLIC BEVERAGES

Half-day beverage package includes up to four hours of service and full day beverage package includes up to eight hours of service.

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

BEVERAGES

regular or decaffeinated coffee | 120 per gallon

assorted hot teas | 120 per gallon

fresh juice | orange, apple, grapefruit, cranberry, pineapple, tomato | 7 each

naked fruit juice & smoothies | 8 each

classic black iced tea | 90 per gallon

enroot cold brew tea | 8 each

assorted soft drinks | 7 each

pure life water | 7 each

s.pellegrino essenza flavored sparkling mineral water | 8 each

s.pellegrino sparkling mineral water | 8 each

acqua panna natural spring water | 8 each

coconut water | 9 each

assorted kohana canned coffee drinks | 9 each

gatorade and powerade sports drinks |
g2 grape, fruit punch, zero glacier,
zero lemon-lime | 7 each

red bull | energy drink or sugarfree | 9 each

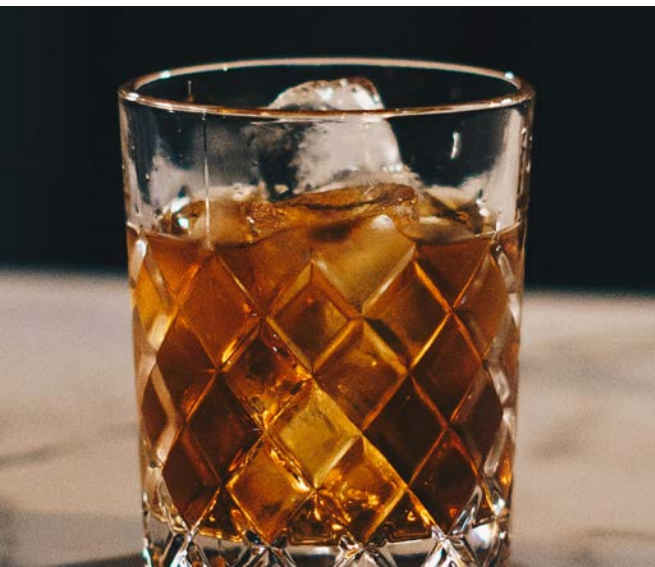
BEVERAGE PACKAGE

FULL DAY

regular & decaffeinated coffee,
assorted hot teas, iced tea, soft drinks,
bottled still water, sparkling water
48 per person | 8 hours

HALF-DAY

regular & decaffeinated coffee,
assorted hot teas, iced tea, soft drinks,
bottled still water, sparkling water
36 per person | 4 hours



BAR MIXOLOGY

Labor charge of 150 per bartender or cashier.

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

BRANDS

SELECT

vodka | svedka
gin | seagram's
rum | castillo
bourbon | jim beam white label
scotch | j&b
tequila | sauza silver
cognac | hennessy vs

PREMIUM

vodka | absolut
gin | beefeater
rum | bacardí light
bourbon | old forester
scotch | johnnie walker red label
tequila | milagro silver
cognac | hennessy vs

TOP SHELF

vodka | tito's handmade
gin | the botanist
rum | sailor jerry
bourbon | maker's mark
scotch | monkey shoulder
tequila | patrón silver
cognac | hennessy vsop

BEER

DOMESTIC

budweiser, bud light, coors light, miller lite

IMPORTED | CRAFT

heineken, corona, dos equis, shiner bock

HOST BAR

domestic beers | 8 per drink
imported & craft beers | 9 per drink
house wine | 12 per drink
house wine | 48 per bottle
selected cocktails | 14 per drink
premium cocktails | 16 per drink
top shelf cocktails | 18 per drink
cordials & cognac | 16 per drink
soft drinks | 7 per drink

CASH BAR

domestic beers | 9 per drink
imported & craft beer | 10 per drink
house wine | 13 per drink
house wine | 50 per bottle
selected cocktails | 15 per drink
premium cocktails | 17 per drink
top shelf cocktails | 19 per drink
cordials & cognac | 17 per drink
soft drinks & bottled waters | 7 per drink



BAR MIXOLOGY

Elevate your event to the next level with custom cocktails tailored for events both large and small. Bring the craft cocktail experience to your guests at your dinner, reception, gala and more. Craft cocktails may be added to your premium or top shelf bar packages or ordered on consumption. 18 per cocktail for cash bars.

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

PACKAGED BAR

SELECT

beer, wine and select cocktails
one hour | 28 per person
two hours | 42 per person
additional hours | 14 per person

PREMIUM

beer, wine and premium cocktails
one hour | 30 per person
two hours | 45 per person
additional hours | 15 per person

TOP SHELF

beer, wine and top shelf cocktails
one hour | 32 per person
two hours | 48 per person
additional hours | 16 per person

TASTE OF TEXAS

local texas craft beers, wine and top tier
texas cocktails
one hour | 32 per person
two hours | 48 per person
additional hours | 16 per person

OMNI CRAFT COCKTAILS CHOOSE TWO

GRAPEFRUIT & ELDERFLOWER PALOMA

ruby red grapefruit, essence of elderflower,
tequila or gin, omni sour

APPLE & PEAR CRUSH

vodka or gin, omni sour, orange liqueur

BLOOD ORANGE & GUAVA WHISKEY SOUR

whiskey, omni sour, blood orange, guava

SPICY MANGO MARGARITA

tequila, omni sour, orange liqueur,
mango & habanero mix

16 per cocktail on consumption

4 per person | *add one to your premium or
top shelf bar packages



WINE RACK

Additional wine selections and recommended pairings are available through your catering manager.

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

SELECT

campo viejo | sparkling cava brut | 48 per bottle
included in all select bar packages

bulletin place | sauvignon blanc | 48 per bottle

bulletin place | chardonnay | 48 per bottle

bulletin place | merlot | 48 per bottle

bulletin place | cabernet sauvignon | 48 per bottle
included in all select bar packages
minimum one white wine, one red wine option

PREMIUM

wente hayes ranch | chardonnay | 54 per bottle

wente hayes ranch | rosé | 54 per bottle

wente hayes ranch | merlot | 54 per bottle

wente hayes ranch |
cabernet sauvignon | 54 per bottle
included in all premium bar packages
minimum one white wine, one red wine option

TOP SHELF

decoy by duckhorn | chardonnay | 72 per bottle

decoy by duckhorn |
sauvignon blanc | 72 per bottle

decoy by duckhorn | merlot | 72 per bottle

decoy by duckhorn | pinot noir | 72 per bottle

decoy by duckhorn |
cabernet sauvignon | 72 per bottle
included in all top shelf bar packages
minimum one white wine, one red wine option



SPECIAL EVENTS

Labor charge of 150 per bartender.

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

COCKTAIL OR DINNER BARGES

must be secured by group through go rio cruises

COCKTAIL BARGE

beer, wine and select cocktails

28 per person | 1-hour bar service

DINNER BARGE

select a three-course dinner menu and enhance the experience with package bar for your guests to enjoy.

42 per person | 2-hour bar service & dinner menu price

UNWIND RIVERSIDE BRIDGE BAR

enjoy a happy hour in our bridge bar riverside space prior to dinner!

ask us about four brothers and ostra restaurant dinner options.

ONE-HOUR BEER, WINE & MARGARITAS

package bar to include domestic, imported & craft beers, red & white wines and margaritas

24 per person | up to 50 guests

COURTYARD CORNHOLE

designed for up to 50 guests

ask us about creating a game-time experience with package bar, reception food and cornhole game

RELAX & RENEW SPA DAY

allow our team to assist you in designing the perfect spa day curated for each of your attendees.

ROOFTOP TERRACE

savor lunch al fresco at our rooftop café - ask us about our menu options

ENHANCEMENT

mimosa bar | sparkling wine, purées, fresh berries

27 per person | 2 hours of service

WELLNESS BREAKS

ask us about creating a wellness-focused experience tailored specifically to your attendees to enhance productivity, mindfulness and add a memorable touch to your meeting break

RELAX & RESTORE

lavender neck wraps

garden of eden hand scrub with chilled towels

zents concreta balms with scrub hydrate station

chair massages

REFRESH & REJUVANTE

lemon toner spritz

cbd lip balm

epigen pollution mist



TEAM-BUILDING SPECIAL EVENTS

Labor charge of 150 per bartender.

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

GUACAMOLE CHALLENGE

minimum 30 guests

up to 10 guests per team will put their culinary skills to the test and prepare their own customized guacamole delight

INCLUSIONS

seasonal ingredients set up market-style to select choices to use for team guacamole

table for food preparation with mixing bowls, utensils, cutting board and serving bowls

housemade tortilla chips

80 per person

ENHANCEMENT

enhance the experience with chef hat, apron and three unbiased hotel representatives for judging

15 per person

MARGARITA CHALLENGE

calling all master mixologists to create the best margarita!

choose two tequilas

seasonal ingredients provided at each table, cocktail shaker, ice, glassware

judging will be based on presentation & taste

40 per person | 1-hour experience





DETAILS

Thank you for selecting Omni La Mansión del Rio for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional catering and conference services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. As always, we will be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

GUEST ROOM AMENITIES

An array of creative specialty gifts is available through the hotel for delivery to guest rooms. Please ask your conference services manager for a complete list.

FOOD & BEVERAGE SERVICE POLICIES

All food and beverages at Omni La Mansión del Rio must be provided by the hotel. The sale and service of all alcoholic beverages is regulated by the State of Texas, and Omni La Mansión del Rio is responsible for the administration of these regulations. All food and beverage menu planning should be arranged at least 30 days in advance.

GUARANTEES

The exact number of guests attending a function is due 72 hours prior to the event. This number will be charged even if fewer guests attend. The hotel will prepare food for 3% over the guaranteed number. Meal functions and meeting rooms will be set for a maximum of 5% over the food and beverage guarantee. If the guarantee is increased within 72 hours of the event, the hotel reserves the right to substitute menu items. A 15 per person surcharge will be charged to the master account for an increase in guarantees 24 hours prior to event.

TIMING OF FUNCTIONS

In order to provide the finest service to your group, it is important that you notify the conference services or banquet departments with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the hotel may have commitments of function space prior to or following the arranged program. Room setups will be complete 30 minutes prior to the event start time.



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CONTACT INFORMATION