

OMNI LA MANSIÓN DEL RIO/ MOKARA HOTEL & SPA

2021 BANQUET MENUS

BREAKFAST

BREAKFAST PLATED

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

Groups under 20 will be charged at 20 people

Prices are subject to a 25% service charge and an 8.25% sales tax.

All menus and prices are subject to change.

SAN ANTONIO CONTINENTAL

Fruit and berries & French butter croissant

18 per person

CLASSIC FARMERS BREAKFAST

Farm fresh scrambled eggs with chives

Pecanwood smoked bacon

Herbed breakfast potatoes

32 per person

TEX MEX MORNING

Huevos rancheros

Refried beans with cotija cheese, sour cream, salsa and guacamole

36 per person

SAN ANTONIO BOWL

House chorizo, poblano peppers, roasted potatoes, red onion, fried eggs,

Queso fresco and salsa roja

40 per person

HEALTHY BOWL

Quinoa with spinach, caramelized onion, bell peppers, scrambled egg whites and fresh herbs

46 per person

LIGHT START

Egg white frittata

Spinach, tomatoes and goat cheese

40 per person

FRENCH TOAST

Brioche French toast with local berry compote Warm maple syrup

Country Sausage Links

46 per person

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BREAKFAST BUFFETS

All breakfast buffets are served with your choice of freshly brewed regular coffee, decaffeinated coffee, assortment of hot teas, freshly squeezed orange, grapefruit and apple juices

Prices based on one hour of service. Prices require a minimum of 25 guests

Groups less than 25 will be charged at 25 people.

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CLASSIC CONTINENTAL

Seasonal sliced fresh fruits and berries Individual yogurt parfaits

Steel-cut Irish oatmeal, brown sugar, raisins and skim milk

Assorted breakfast pastries

40 per person

FARMHOUSE

Seasonal fresh fruits and berries

Assorted breakfast pastries

Assorted New York-style bagels

Fresh creamery butter, whipped cream cheese and assorted jams

Scrambled eggs with cheddar and chives

Brioche French toast with warm maple syrup

Smoked bacon and sausage links

Breakfast potatoes with onions and bell peppers

44 per person

NOURISH

Seasonal fresh fruits and berries

Selection of cold cereals with whole and skim milk

House made muesli

Individual yogurt parfaits

Assorted house made muffins with fresh creamery butter and assorted jams

Egg whites scramble, tomatoes, garden herbs and goat cheese

Chicken apple sausage

Breakfast potatoes

45 per person

SOUTH TEXAS

Seasonal fresh fruits and berries

Assorted breakfast pastries

Abuelitas Mexican chocolate French toast, cinnamon whipped cream and maple syrup

Scrambled eggs and queso fresco

Mesquite bacon refried beans

Jamón ranchero

Local flour tortillas

Fajita breakfast potatoes with bell peppers, jalapeños and onions

46 per person

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BREAKFAST ENHANCEMENTS

Chef attendant required for Omelets and Eggs Station at 150 per chef, with one chef per 75 people

Prices are subject to a 25% service charge and an 8.25% sales tax

All menus and prices are subject to change

STEEL-CUT OATMEAL

Steel-cut Irish oatmeal

Raisins, brown sugar and maple syrup, fresh berries and two percent milk

10 per person

VANILLA YOGURT PARAFAIT

House made berry sauce, fresh berries and granola

14 per person

BREAKFAST TACOS | Choice of Two Proteins

Bacon | Sausage | Ham | Chorizo

Includes: pico de gallo, cheddar cheese and house made salsa

15 per person - (2) Tacos

SMOKED SALMON

Sliced smoked salmon and gravlax

Assorted New York style bagels

Cream cheese, capers, red onions and sliced tomatoes

16 per person

OMELETS AND EGGS STATION

Farm fresh eggs any style

Omelet toppings: ham, bacon and sausage

mushrooms, green onions, peppers, spinach, tomatoes, herbs, red onions

Swiss, cheddar and Monterrey jack cheese

24 per person

BREAKFAST SANDWICHES

Ham, egg and cheese croissant

Country sausage, egg and cheese biscuit

Bacon, egg and cheese on an English muffin

84 per dozen

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BRUNCH

Brunch is served with your choice of freshly brewed regular coffee, decaffeinated coffee, assortment of hot teas, freshly squeezed orange, grapefruit and apple juices

Groups under 25 will be charged at 25 people

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LA MANSIÓN BRUNCH

Seasonal fresh fruits and berries

Assorted breakfast pastries

Individual yogurt parfaits

Smoked salmon, capers, tomatoes, onions and herb cream cheese

Assorted New York style bagels

Farm fresh scrambled eggs

Double smoked bacon

Breakfast potatoes

Market Style Salad Station:

Chilled shrimp, pecan wood bacon, chicken, blue cheese, avocado, sliced cucumbers, tomatoes, croutons, chopped eggs, field greens, spinach and romaine lettuce with ranch dressing and sherry vinaigrette

European Table:

Dry cured meats

International and domestic cheeses

Dried fruits and toasted nuts

Pickles, mustards and olives assorted
artisan breads

Sweets:

Chef selected desserts

68 per person

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2021 BANQUET MENUS

BRUNCH ENHANCEMENTS

Chef attendant required on the Carving Station at 150 per chef, with one chef per 50 people.

Prices are subject to a 25% service charge and an 8.25% sales tax.

All menus and prices are subject to change.

CARVING STATION

Slow roasted prime rib with horseradish & au jus

45 per person

Herb rubbed turkey breast with mushroom jus

30 per person

BLOODY MARY BAR

Mild to spicy mixes are accompanied with pickled okra, spicy pickled green beans, pepperoncini, cherry peppers, yellow hot peppers, bacon, celery, green olives and horseradish

36 per person (two hours of service with select brands)

10 per person each additional hour

MIMOSA BAR

Enjoy our preferred sparkling wine complimented with a selection of house made purées and fresh berries

22 per person (two hours of service)

10 per person each additional hour

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2021 BANQUET MENUS

BREAKS

Prices are based on 30 minutes of service. Groups under 20 will be charged at 20 people.
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AM or PM Break Package

Served with Bottled Water and Assorted Soft Drinks
and

Choice of Two of the Following Items:

Granola Candy Bars

Assorted Bags of Chips and Pretzels

Assorted Energy and Low Carb Bars

Assorted 100 Calorie Packs

Individual Bags of Trail Mix and Dried Fruit

Assorted Ice Cream Novelties and Frozen Fruit Bars

Assorted Individual Yogurts

Wrapped Whole Fruit

Assorted Bags of Popcorn: Butter, Caramel and White Cheddar

Assortment of Cookies: Chocolate Chip | Oatmeal | Sugar

20 per person

A La Carte Snacks

Granola and Candy Bars | *4 each*

Assorted Bags of Chips and Pretzels | *4 each*

Assorted Energy and Low Carb Bars | *5 each*

Assorted 100 Calorie Packs | *5 each*

Individual Bags of Trail Mix and Dried Fruit | *6 each*

Assorted Ice Cream Novelties and Frozen Fruit Bars | *6 each*

Assorted Individual Yogurts | *4.5 each*

Wrapped Whole Fruit | *46 per dozen/ 6 per piece*

Assorted Bags of Popcorn: Butter, Caramel and White Cheddar | *10 per person*

Assortment of Cookies: Chocolate Chip | Oatmeal | Sugar | *56 per dozen*

Butter and chocolate croissants | *58 per dozen*

House made coffee cakes | *58 per dozen slices*

Assorted house made blueberry, banana and bran muffins | *58 per dozen*

Fudge brownies and blondies | *58 per dozen*

Texas pecan bars | *58 per dozen*

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2021 BANQUET MENUS

Beverages

Assorted Bottled Juices | *5 each*

Assorted Regular and Diet Soft Drinks | *5 each*

Nestle Pure Life | *5 each*

Aqua Panna | *6 each*

San Pellegrino Sparkling Water | *6 each*

Stance Coffee & Hot Tea Selection

Regular & Decaffeinated | *92 per gallon*

Iced Tea | *80 per gallon*

All Day Beverage Service

Regular & Decaffeinated Coffee | Assorted Hot Teas | Bottled Waters and Soft Drinks

36 per person

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2021 BANQUET MENUS

LUNCH

Plated Three-Course Lunch

All Plated Meals Served with Water, Iced Tea and Freshly Baked Rolls and Butter

Groups under 20 will be charged at 20 people

Prices are subject to a 25% service charge and an 8.25% sales tax.

All menus and prices are subject to change

First | Choice of One

Baby lettuce with watermelon radish, shaved carrot, diced marinated tomato and sherry vinaigrette

Classic Caesar with parmesan and croutons

Baby wedge with bacon, tomato, pickled red onion and blue cheese dressing

Loaded baked potato soup with bacon, green onion, cheddar cheese, sour cream

Smoked chicken tortilla soup, diced avocado and tomato relish

Entrées | Choice of One

Brown butter mushroom raviolis with garlic broccolini, tomato chutney and fried capers

50 per person

Roasted chicken supreme with whipped potatoes, roasted Brussel sprouts and rosemary jus

50 per person

Herb & garlic grilled chicken breast with baby vegetables, celery root puree and roasted bell pepper sauce

50 per person

Braised short rib with sour cream mashed potatoes, baby carrots, French green beans & natural jus

54 per person

Seared salmon with red quinoa stir fry, Asian salad and spicy sweet & sour

54 per person

Dessert | Choice of One

New York style cheesecake, fruit compote

Dark chocolate layer cake

Classic tiramisu

Lemon meringue pie

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2021 BANQUET MENUS

LUNCH BUFFETS

All lunch buffets are served with your choice of freshly brewed coffee and iced tea
Prices are based on one hour of service time. Buffets require a minimum of 25 people

Groups less than 25 will be charged at 25 people.

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SALAD AND SANDWICH BAR

STARTERS

French onion soup

Deli style pasta salad

Local field greens, crisp romaine hearts and salad vegetables

Crumbled blue cheese and shredded cheddar

Sherry vinaigrette and ranch dressing

ENTRÉES

Achiote chicken breast wrap on local tortilla, guacamole, bacon, pepper jack cheese and chipotle aioli

Herb-roasted beef with basil mayonnaise on a French baguette

Smoked turkey and cheddar on whole grain bread with apricot mustard with sweet dill mustard,
tomato and arugula

Kettle chips

DESSERTS

Assorted miniature pastries

House baked cookies

Brownies

53 per person

EL MERCADO

STARTERS

Tortilla soup with sour cream, avocado and tortilla strips

Fiesta salad with Romaine, black beans, grilled corn and avocado & chipotle dressing

Seafood ceviche

Tortilla chips, guacamole and salsa

ENTRÉES

Marinated beef skirt steak, shredded chicken and sautéed vegetables

Flour tortillas

Green chile & cheese enchiladas

ACCOMPANIMENTS

Mexican rice

Borracho beans

Pico de gallo, cheddar cheese, shredded lettuce and sour cream

DESSERTS

Tres leches

Cinnamon churros

55 per person

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2021 BANQUET MENUS

MEDITERRANEAN

STARTERS

Potato and leek soup

Caesar salad with shaved parmesan cheese and brioche croutons

Baby spinach salad with goat cheese, cherry tomatoes, toasted hazelnuts & balsamic vinaigrette

ENTRÉES

Mushroom ravioli with Gorgonzola cream sauce

Baked Mediterranean sea bass with lemon and thyme

Herb Grilled Chicken breast with natural jus

ACCOMPANIMENTS

Wild rice prepared with dried fruits & Moroccan spices

Grilled asparagus with truffle scented roasted mushrooms and aged sherry vinegar

Freshly baked rolls

DESSERTS

Flaky baklava

Classic cannoli

58 per person

HILL COUNTRY COOKOUT

STARTERS

Pasta salad with honey baked ham, cheddar and peas

Coleslaw with golden raisins and carrots

Baby greens with shaved vegetables, Parmesan cheese, brown butter croutons & assorted dressings

ENTRÉES

Smoked beef brisket

Fredericksburg Beef Sausage

Trio of barbecue sauces

Herb and garlic grilled chicken breasts

ACCOMPANIMENTS

Sliced yellow onions and pickles

Texas Toast

Loaded twice baked potatoes with bacon, cheddar and chives

Sweet corn on the cob

DESSERTS

Mini smores tarts

Pecan pie

Strawberry shortcake

63 per person

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2021 BANQUET MENUS

Boxed Lunch

Boxed lunches are served with pasta salad, chips, whole fruit, cookie and bottled water
gluten-free and vegan bread available on request

Groups under 20 will be charged at 20 people.

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Sandwiches

Smoked Turkey Breast Served on Multi-Grain Bread with Sprouts, Grain Honey Mustard, Pickles and Gruyere

Italian Served on Ciabatta with Mortadella, Coppa, Prosciutto, Roasted Peppers, Balsamic & Extra Virgin Olive Oil

Smoked Ham and Cheese, Lettuce, Tomato on Potato Bread with Sweet Onion Jam

Roasted Chicken Salad Served on Nine Grain with Sprouts, Tomatoes and Butter Lettuce

Charred Eggplant Wrap Hummus with Tahini, Cucumber and Peppers

43 per box

Entree Salad Lunch

All Plated Meals Served with Water, Iced Tea and Freshly Baked Rolls and Butter

Groups under 20 will be charged at 20 people

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Southwestern Cobb Salad

Ancho grilled chicken with marinated tomatoes, pickled onion, smoked bacon, hardboiled egg and avocado ranch

32 per person

Classic Chicken Caesar

Romaine hearts with grilled chicken, shaved parmesan, sourdough croutons and anchovy dressing

32 per person

Greek Salad

Poached & chilled salmon with crisp greens, English cucumber, roma tomato, feta cheese, kalamata olives and oregano vinaigrette

32 per person

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2021 BANQUET MENUS

HORS D'OEURVES

Prices are subject to a 25% service charge and an 8.25% sales tax.
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COLD HORS D'OEURVES

Saffron shrimp cocktail with brioche crouton and Spanish aioli
Smoked salmon tartare, crème fraîche, potato crisp
Chilled gazpacho shooter with avocado parfait
Heirloom tomato bruschetta, balsamic, ciabatta crostini
7.5 per piece

Bay shrimp ceviche, tortilla crisp
Ahi tuna tartare with sesame and cucumbers
Chilled sweet pea and ginger shooter with lemon crème
Port glazed fig stuffed with St. Agar blue cheese and wrapped with prosciutto
9 per piece

Seasonal oyster on a half shell with red wine mignonette
Tuna Niçoise with tarragon aioli and organic hen's egg, confit potato
Anise scented lobster salad, toasted brioche
11 per piece

HOT HORS D'OEURVES

Wild mushroom tart with truffle essence
Mini croque monsieur with rosemary ham and Gruyère
Sweet onion and goat cheese tart
Brie melt with fig jam and pecans
7.5 per piece

Braised short rib tart with mascarpone and red wine
Smoked pork croquettes with truffle aioli
Lump crab cake with fennel crème
Thai chicken satay with a coconut peanut dipping sauce
9 per piece

Lobster risotto fritters
Beef skewer with chimichurri sauce
Herb rubbed lamb lollipop with pepper coulis
11 per piece

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2021 BANQUET MENUS

STATIONS

Reception stations require a minimum of 25 people.
Prices are subject to a 25% service charge and an 8.25% sales tax.
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ANTIPASTO BAR

Selection of olives, spreads, Cured Meats, international and domestic cheeses
Crudit  and grilled vegetables, mustards, sliced baguette and bread sticks
36 per person

SALAD STATION

Baby spinach, hearts of romaine and baby field greens
Grilled shrimp, grilled chicken, bacon
Cheddar, Parmesan cheese, crumbled blue cheese
Baby heirloom tomatoes, cucumbers and chickpeas
Almonds, pecans, sunflower seeds and croutons
Balsamic, Ranch, Caesar dressings
22 per person

PETIT DESSERT DISPLAY

Petit eclairs
Truffles
Macarons
Mini tartlets
26 per person

GUACAMOLE BAR

House made tortilla chips
Housemade guacamole, lime and pico de gallo
Spicy queso
Salsa verde and fire roasted salsa
18 per person

STREET TACO STATION

Beef picadillo, sweet corn and peppers
Chicken, cilantro and tomatoes
Chipotle salsa, pico de gallo, sour cream, jalapeno & cotija cheese
36 per person

SHELLFISH BAR CHILLED SEAFOOD

Poached shrimp cocktail
Oysters on the half shell
Snow crab claws
Accompaniments:
House made cocktail sauce, Mignonette, Lemon Wedges, Horseradish
75 per person

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2021 BANQUET MENUS

CARVING STATIONS

Carving stations are served with a selection of artisan breads and rolls. Reception stations require a minimum of 25 people. Chef attendant required at 150 per chef, with one chef per 75 people.

Prices are subject to a 25% service charge and an 8.25% sales tax.

All menus and prices are subject to change.

BALSAMIC ROASTED PRIME RIB

Served with wild mushroom jus

45 per person

WHOLE HERB ROASTED TURKEY

Served with classic turkey gravy

30 per person

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2021 BANQUET MENUS

DINNER

PLATED DINNER

All plated dinners are served with your choice of freshly brewed coffee and iced tea with freshly baked rolls and butter.

Groups under 20 will be charged at 20 people.

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

First | Choice of One

Baby lettuce with watermelon radish, shaved carrot, diced marinated tomato and sherry vinaigrette

Classic Caesar with parmesan and croutons

Baby wedge with bacon, tomato, pickled red onion, blue cheese dressing

Tomato caprese salad, mozzarella, basil & balsamic

Roasted butternut squash soup with smoked bacon and cinnamon crème fraiche

Entrée | Choice of One

Wild rice stuffed bell pepper with roasted vegetables, rustic tomato chutney

65 per person

Petite tenderloin of beef, crushed red potatoes, crème fraiche, grilled asparagus and red wine bordelaise

85 per person

Three peppercorn crusted pork loin, herbed fingerling potatoes, roasted baby vegetables & merlot sauce

72 per person

Applewood roasted salmon with tomato & mushroom risotto and lemon thyme sauce

72 per person

Boneless beef short rib, smoked whipped potatoes, crispy onions, French green beans and natural jus

68 per person

Sea bass, gremolata, spring pea & mushroom ragout, saffron-tomato broth

85 per person

Dessert | Choice of One

Fresh fruit tart, butter shell, fresh berries, agave glaze

Chocolate hazelnut opera cake, feuilletine, chocolate sauce

Red velvet cake, strawberry coulis

Vanilla cheesecake, blackberry compote

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2021 BANQUET MENUS

DINNER BUFFETS

All dinner buffets are served with your choice of freshly brewed coffee and iced tea.
Prices are based on one hour of service time. Buffets require a minimum of 25 people.

Groups less than 25 will be charged at 25 people.

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RANCH HAND

STARTERS

Spicy Pork Pozole | Radish, Cabbage, and Cilantro
Fiesta salad | Romaine, cotija cheese, roasted peppers, grilled corn & chipotle ranch dressing
Chilled seafood ceviche | Lime, cilantro, tequila and avocado parfait

ENTRÉES

Sautéed Texas shrimp with Spanish chorizo and local stone ground polenta
Smoked pork carnitas with charred scallions and roasted corn purée
Slow Smoked Brisket with Dr. Pepper barbecue sauce

ACCOMPANIMENTS

Cilantro Mexican rice, chilis and roasted tomatoes
Shiner Bock slow braised borracho beans
Jalapeño cornbread with whipped butter

DESSERTS

Warm churros with chocolate sauce
Tres leches cake
Caramel flan
83 per person

ALAMO

STARTERS

Baby arugula and spinach salad | Toasted hazelnuts, sun-dried cranberries and goat cheese with balsamic dressing
Beet salad | Citrus marinade, blue cheese and walnuts
Pasta salad | Basil pesto, roasted peppers, grilled artichokes and Parmigiano-Reggiano cheese

ENTRÉES

Slow roasted pork loin with braised kale
Roasted swordfish with pea tendrils and sauce vierge
Roasted chicken with butternut squash and toasted pumpkin seeds

ACCOMPANIMENTS

Grilled seasonal vegetable platter
Assorted artisan rolls

DESSERTS

Opera torte Red velvet cake
Blackberry cheesecake
87 per person

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2021 BANQUET MENUS

RIVERSIDE

STARTERS

Forest mushroom soup | Truffle crème fraîche
Roasted fingerling potato salad | Caramelized onions, tarragon and Dijon
Caprese salad | Heirloom tomatoes, mozzarella, basil leaves, balsamic vinegar and olive oil

ENTRÉES

Pan seared Scottish salmon with roasted corn, sweet pepper ragout & fennel broth
Whole roasted beef tenderloin, mushrooms, pearl onions & red wine jus
Slow roasted chicken supreme with ratatouille & natural jus

ACCOMPANIMENTS

Potato gnocchi with wild mushrooms, brown butter and lemon
Herb and garlic grilled seasonal vegetables
French baguettes with butter

DESSERTS

Assortment of miniature tarts, cheesecakes and chocolates

92 per person

THIRD COAST

STARTERS

Hothouse field green salad | Carrots, cucumbers, croutons, olives, local tomatoes and Gorgonzola
Heirloom tomato Caprese | Fresh mozzarella, shredded basil balsamic and Estate olive oil
Toasted pearl pasta salad | Blue crab, lemon, crème fraîche and arugula

ENTRÉES

Signature crab cakes with red pepper aioli
Texas striped bass with fingerling potatoes, fennel and yellow romesco
Smoked beef tenderloin

ACCOMPANIMENTS

Clove spiced sweet potato purée
Mélange of market vegetables

CHEFS DECADENT DESSERT DISPLAY

Classic tres leches cake
Bananas foster bread pudding with crème Anglaise
Valrhona chocolate cake

120 per person

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2021 BANQUET MENUS

BEVERAGES

Prices are subject to a 25% service charge and an 8.25% sales tax.
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PACKAGED BAR

SELECT

Beer, wine and select cocktails
First hour | 22 per person
Two hours | 36 per person
Additional hours | 10 per person

PREMIUM

Beer, wine and premium cocktails
First hour | 24 per person
Two hours | 38 per person
Additional hours | 12 per person

TOP SHELF

Beer, wine and top shelf cocktails
First hour | 26 per person
Two hours | 40 per person
Additional hours | 13 per person

SELECT

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

PREMIUM

Vodka | Absolut Gin | Beefeater Rum | Bacardi
Bourbon | Jim Beam
Scotch | Johnnie Walker Red Tequila | Hornitos
Anejo Cognac | Hennessy VS

TOP SHELF

Vodka | Ketel One Gin | Aviation Rum | Sailor
Jerry
Bourbon | Elijah Craig Scotch | Monkey
Shoulder Tequila | Patrón Silver Cognac |
Hennessy VSOP

TASTE OF TEXAS

Local Texas craft beers, wine and top tier Texas cocktails
First hour | 26 per person
Two hours | 41 per person
Additional hours | 10 per person

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2021 BANQUET MENUS

IMPORTED BEERS

Hosted | 8 per drink

Cash | 9 per drink

DOMESTIC BEERS

Hosted | 7 per drink

Cash | 8 per drink

HOUSE WINE BY THE GLASS

Hosted | 10 per glass

Cash | 12 per glass

HOUSE WINE BY THE BOTTLE

Hosted | 40 per bottle

Cash | 45 per bottle

SELECT COCKTAILS

Hosted | 10 per drink

Cash | 12 per drink

PREMIUM COCKTAILS

Hosted | 12 per drink

Cash | 14 per drink

TOP SHELF COCKTAILS

Hosted | 14 per drink

Cash | 16 per drink

CORDIALS AND COGNAC

Hosted | 12 per drink

Cash | 14 per drink

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2021 BANQUET MENUS

WINES

Additional wine selections and recommended pairings are available through your catering manager. Prices are subject to a 25% service charge and an 8.25% sales tax.

All menus and prices are subject to change.

TIER ONE

MAN | chardonnay | 42 per bottle

MAN | sauvignon blanc | 42 per bottle

MAN | merlot | 42 per bottle

MAN | cabernet sauvignon | 42 per bottle

Kenwood Yalupa | sparkling wine | 42 per bottle

Included in all select bar packages

TIER TWO

Wente Hayes Ranch | chardonnay | 47 per bottle

Wente Hayes Ranch | rose | 47 per bottle

Wente Hayes Ranch | merlot | 47 per bottle

Wente Hayes Ranch | cabernet sauvignon | 47 per bottle

Included in all premium and top shelf bar packages

TIER THREE

Decoy by Duckhorn | chardonnay | 62 per bottle

Decoy by Duckhorn | sauvignon blanc | 62 per bottle

Decoy by Duckhorn | merlot | 62 per bottle

Decoy by Duckhorn | pinot noir | 62 per bottle

Decoy by Duckhorn | cabernet sauvignon | 62 per bottle

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CRAFT COCKTAILS

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 included in your premium or top shelf bar packages (select two)

or ordered on consumption at 12 per cocktail for hosted bars and 14 for cash bars.

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GRAPEFRUIT- ELDERFLOWER

Delicious ruby red grapefruit meets the sweet, floral essence of elderflower mixed with an array of liquors to create the perfect pairing.

GRAPEFRUIT SMASH

Crafted with vodka or rum, pineapple juice and our custom Omni sour

GRAPEFRUIT WHISKEY SOUR

Essence of our grapefruit elderflower mix paired with whiskey and Omni sour

LA MANSION PALOMA

Served with your choice of tequila or gin, Omni sour and topped with grapefruit juice

RUBY RED MARGARITA

Our mix designed for a local punch, served with tequila, orange liqueur and Omni sour

MANGO- HABANERO

Perfect for that San Antonio flavor. Sweet, juicy and ripe mangos meet the southern kick of spicy habanero in this

south of the border mix

SPICY MANGO MARGARITA

The perfect pairing with tequila, Omni sour, orange liqueur punch with our mango habanero mix

MANGO CHILE WHISKEY SOUR

A traditional sour with whiskey and Omni sour mix elevated with that mango habanero touch

SPICY MANGO SMASH

Your choice of vodka or rum, mixed with pineapple juice and our

Custom Omni sour

OMNI LA MANSIÓN DEL RIO/ MOKARA HOTEL & SPA

2021 BANQUET MENUS

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 would 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 AND 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 21 days in advance. Any food and beverage functions canceled within 96 hours of the event are subject to a cancellation charge of 50% of the total charges. Cancellations within 72 hours will be charged in full.

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.