

OMNI LA MANSIÓN DEL RÍO

HOLIDAY EVENT MENUS





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



PLATED

All plated dinners are served with your choice of freshly brewed coffee and iced tea. Prices are subject to a 25% service charge and an 8.25% sales tax

FIRST COURSE | CHOICE OF ONE

SOUPS

Wild mushroom with truffle crème fraîche

French onion with Swiss cheese crouton

SALADS

Roasted pears, watercress, frisée and walnut dressing

Baby green salad | Texas chèvre, dried cranberries, pecans and caramelized apple dressing

ENTRÉES | CHOICE OF ONE

CHICKEN SUPREME

Chicken breast with mushrooms, leeks and caramelized herb fingerling potatoes

65 *per person*

ROASTED CHICKEN

Roasted chicken with truffle infused celery root purée and honey roasted baby carrots

65 *per person*

SEARED REDFISH

Seared redfish with grilled asparagus, salsify purée and huckleberry reduction

72 *per person*

BEEF SHORT RIB

Red wine braised beef short rib with parsnip purée, garlic broccolini and red wine jus

72 *per person*

BEEF SHORT RIB AND CHICKEN

Roasted chicken breast and braised beef short rib with sweet potato purée, spinach and balsamic mushrooms

72 *per person*

DESSERTS | CHOICE OF ONE

Eggnog crème brûlée

Dark chocolate mousse cake with peppermint crème anglaise

Traditional pumpkin pie



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

TRADITIONAL HOLIDAY

STARTERS

Roasted pumpkin soup with clover honey

Winter green salad | Roasted hazelnuts, shaved vegetables and tangerine vinaigrette

ENTRÉES

Bourbon and maple roasted ham

Slow roasted turkey with sage gravy

Herb roasted sliced turkey

ACCOMPANIMENTS

Rustic red skin mashed potatoes

Dried cherry brioche dressing

Creamy French green beans with wild mushrooms and crispy onions

Honey glazed carrots

DESSERTS

Traditional pumpkin pie

Texas pecan pie

Eggnog bread pudding

74 per person

RIVERSIDE

STARTERS

Forest mushroom soup | Truffle crème fraîche

Roasted fingerling potato salad | Caramelized onions, tarragon and Dijon mustard

Baby green salad | Texas chèvre, dried cranberries pecans and caramelized apple dressing

ENTRÉES

Pan seared Verlasso salmon with roasted corn and sweet pepper ragout in a fennel broth

Whole roasted beef tenderloin with mushrooms and pearl onions in a red wine jus

Herb roasted sliced turkey

ACCOMPANIMENTS

Potato gnocchi with wild mushrooms, brown butter and lemon

Herb and garlic grilled seasonal vegetables

French baguettes with butter

DESSERTS

Assortment of miniature holiday tarts, cheesecakes and chocolates

85 per person



BEVERAGES

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BAR SELECTIONS

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

BAR OPTIONS

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



BEVERAGES

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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*

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*





WINES

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

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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



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 house made Omni sour

GRAPEFRUIT WHISKEY SOUR

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

LA MANSION PALOMA

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

RUBY RED MARGARITA

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



EVENT INFORMATION

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.





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