

OMNI LA MANSION DEL RIO

# WEDDING BROCHURE



A romantic wedding photograph of a couple kissing under a white canopy. The bride is on the left, wearing a white strapless gown and holding a bouquet of flowers. The groom is on the right, wearing a dark suit. The background is a bright, slightly blurred outdoor setting with greenery.

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



# YOUR STORY STARTS HERE.

Whether we're hosting your wedding reception, rehearsal dinner or celebratory brunch, we'll bring together the best of everything. Distinctive venues. Exceptional cuisine. Luxurious accommodations. Legendary service. It all comes together to ensure your event is truly sensational. Omni La Mansión del Río's experienced wedding team will be here for you every step of the way — partnering with your wedding coordinator from your first planning meeting to your final toast. So you can focus on what matters most — making memories that last a lifetime.

## TABLE OF CONTENTS

[PACKAGES | 7](#)

[MENUS | 8](#)

[BEVERAGES | 14](#)

[DETAILS | 16](#)





## PACKAGES

Our promise is to make your wedding spectacular. From sampling culinary creations during your pre-wedding tasting to pampering your entire party with a spa day, every event leads up to the one you've been dreaming of most — your wedding day. Our wedding packages are designed with you in mind. We'll ensure that you enjoy your special day while we take care of the details.

Taxable service charge of 25% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

### THE RECEPTION

Start with the essentials and build from there to create your own signature wedding. Your wedding specialist can assist you with the perfect enhancements and custom details to create a wedding that is truly yours.

#### WEDDING PACKAGE I

- ♦ Selection of two hors d'oeuvres, first course salad or soup selection, choice of plated entrée
  - ♦ Three-hour open bar, select brands
  - ♦ Cake cutting service
  - ♦ Ivory table linens
  - ♦ Candle centerpiece
  - ♦ Tables and chairs
  - ♦ Dance floor
  - ♦ Set up and clean up
  - ♦ Mokara Spa access for wedding couple
  - ♦ China, glassware and flatware
- 127 *per person*

#### WEDDING PACKAGE II

- ♦ Selection of two hors d'oeuvres, first course salad or soup selection, choice of plated entrée
  - ♦ Four-hour open bar, premium brands
  - ♦ Sparkling wine toast for all guests
  - ♦ Cake cutting service
  - ♦ Ivory table linens
  - ♦ Candle centerpiece
  - ♦ Table and chairs
  - ♦ Dance floor
  - ♦ Set up and clean up
  - ♦ Mokara Spa access for wedding couple
  - ♦ China, glassware and flatware
- 145 *per person*

#### WEDDING PACKAGE III

- ♦ Selection of two hors d'oeuvres, first course salad or soup selection, choice of plated entrée
  - ♦ Four-hour open bar, top shelf brands
  - ♦ Sparkling wine toast for all guests
  - ♦ Cake cutting service
  - ♦ Ivory table linens
  - ♦ Candle centerpiece
  - ♦ Tables and chairs
  - ♦ Dance floor
  - ♦ Set up and clean up
  - ♦ Mokara Spa access for wedding couple
  - ♦ China, glassware and flatware
- 150 *per person*



## MENUS

*Our culinary options elevate Omni weddings to a class all their own. Ask your wedding specialist about our customized menus from buffet to plated — we offer packages personalized to suit your style, taste and budget.*

*Taxable service charge of 25% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.*

### HORS D'OEUVRES

#### COLD

Saffron shrimp cocktail with brioche crouton and Spanish aioli

Tomato and baby mozzarella skewers with balsamic and basil pesto

Heirloom tomato bruschetta with balsamic on a ciabatta crostini

#### HOT

Brie melt with fig jam and pecans

Beef skewer with chimichurri sauce

Thai chicken satay with a coconut peanut dipping sauce

### SALADS AND SOUPS

Baby lettuce with watermelon radish | Carrot curls, diced marinated tomato and sherry vinaigrette

Classic Caesar | Parmesan cheese and croutons

Baby wedge with bacon | Tomatoes, pickled red onions and spiced pecans and blue cheese dressing

Spinach and arugula salad | Olives, goat cheese, oven-dried tomatoes and shaved red onions with oregano vinaigrette

Butter lettuce salad | Candied walnuts, cucumbers, baby tomatoes and crumbled blue cheese with citrus dressing

Roasted pear salad | Watercress and frisée with walnut dressing

Lobster bisque | Tarragon, fennel and crème fraîche

Gazpacho soup | Marinated vegetables, crab and avocado

Carrot ginger soup | Curry and green apples





## ENTRÉES

*All Entrées are served with warm rolls and whipped butter, water, iced tea and coffee.*

*Taxable service charge of 25% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.*

## MAIN COURSE

### WILD RICE STUFFED BELL PEPPER

Roasted vegetables and rustic tomato chutney

### BROWN BUTTER MUSHROOM RAVIOLI

Garlic broccolini, tomato chutney and fried capers

### ORGANIC ROASTED CHICKEN

Whipped potatoes, roasted Brussels sprouts and rosemary jus

### BONELESS BEEF SHORT RIB

Smoked whipped potatoes, crisp onion strings, French beans and natural jus

### CRISPY-SKINNED RED SNAPPER

Lemon thyme sauce and tomato-mushroom risotto

### MANHATTAN CUT NEW YORK STRIP

Asparagus roasted tricolor potatoes and rosemary jus

*15 additional per person*

### TENDERLOIN OF BEEF AND LOBSTER TAIL

Potato gratin and baby organic seasonal vegetables and jus

*35 additional per person*



# BRUNCH

*Taxable service charge of 25% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.*

## LA MANSIÓN WEDDING BRUNCH

### SIDES

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

Lettuce | Field greens, spinach and romaine lettuce

Protein | Chilled shrimp, chicken, pecanwood bacon and chopped eggs

Toppings | Avocados, sliced cucumbers, tomatoes and croutons

Dressings | Ranch, blue cheese and sherry vinaigrette

### EUROPEAN TABLE

Artisan cured salami and charcuterie

International and domestic cheeses

Dried fruits and toasted nuts

Pickles, mustards and olives assorted artisan breads

### SWEETS

Chef selected desserts

85 *per person*





## BEVERAGE BARS

*Unlimited beverage service has a maximum of four hours. Bartender fees required for bar service at 150. Cashier required for cash bar service at 150.*

*Taxable service charge of 25% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.*

### 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 fresh horseradish

First two hours | 32 *per person*

Each additional hour | 12 *per person*

### MIMOSA BAR

Our house Champagne with freshly squeezed orange juice or cranberry juice to create a mimosa or poinsettia

First two hours | 35 *per person*

Each additional hour | 12 *per person*







## AFTER DINNER

*Taxable service charge of 25% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.*

Complete the wedding experience for your guests by bringing surprise and delight to the evening with savory and sweet selections.

### SWEET SELECTION STATIONS

#### BUBBLES AND POPS

A delicious confection that brings together childhood favorites with a grown-up twist.

*36 per person*

#### VIENNESE DESSERT DISPLAY AND COFFEE PRESENTATION

Our pastry chef's selection of miniature cakes, tarts, macarons and cookies paired with a full coffee presentation.

*34 per person*

#### COOKIES AND MILK

Just like mom used to make! Selection of house baked cookies served with ice cold whole, 2% and skim milk.

*24 per person*

### LATE NIGHT SAVORY SNACKS

#### GUACAMOLE BAR

Nothing says local like a house made guacamole bar with warm tortilla chips.

The spread is completed with pico de gallo, spicy queso and fire roasted salsa.

*30 per person*

### LATE NIGHT FIESTA

Chicken on a stick with house made pickled jalapeños

Street corn in a cup

Churros with chocolate dipping sauce

*25 per person*



## CEREMONY | REHEARSAL DINNERS

Your wedding specialist can assist you in selecting the perfect location to fit your style of rehearsal dinner within the Omni family.

### OSTRA

An upscale seafood destination at our sister hotel Mokara Hotel & Spa, the Ostra restaurant boasts signature cocktails, an extensive wine list and river views for your rehearsal dinner.

### FOUR BROTHERS

A refined and elegant choice on the San Antonio River Walk, Four Brothers is the ideal location for your rehearsal dinner. Our balcony features a separate space to host your rehearsal dinner.

### BARGE DINNER

Relish the leisure of a dinner barge on the River Walk for a true San Antonio experience. Your wedding specialist can design a special catered rehearsal dinner on one of Go Rio's signature barges.

### PRIVATE EVENT SPACE

Whether at Omni La Mansion del Rio or our sister hotel Mokara Hotel & Spa, a unique rehearsal dinner can be designed in one of our many banquet event spaces or outdoor locations.

### COURTYARD CEREMONY | EVENTS ONLY

#### TWO HOUR RENTAL INCLUDES:

- ♦ Padded gold banquet chairs
- ♦ Hurricane candles for fountain
- ♦ Guest book and gift tables
- ♦ Event linens
- ♦ Infused water station

2,000+







## BEVERAGES

*Labor charge of 150 per bartender and cashier.*

*Taxable service charge of 25% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.*

### BRANDS

#### SELECT

Vodka | Svedka

Gin | Seagrams

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 Añejo

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

### BEERS

#### DOMESTIC

Budweiser, Bud Light, Coors Light and Miller Lite

#### IMPORT/PREMIUM

Heineken, Corona, Dos Equis and Shiner Bock

### WINE RACK

MAN | chardonnay | 44 per bottle

MAN | sauvignon blanc | 44 per bottle

MAN | merlot | 44 per bottle

MAN | cabernet sauvignon | 44 per bottle

Campo Viejo Cava Brut | sparkling wine | 44 per bottle

*Included in all select bar packages*

### PREMIUM

Wente Hayes Ranch | chardonnay | 49 per bottle

Wente Hayes Ranch | rosé | 49 per bottle

Wente Hayes Ranch | merlot | 49 per bottle

Wente Hayes Ranch | cabernet sauvignon | 49 per bottle

*Included in all premium and top shelf bar packages*

### TOP SHELF

Decoy by Duckhorn | chardonnay | 65 per bottle

Decoy by Duckhorn | sauvignon blanc | 65 per bottle

Decoy by Duckhorn | merlot | 65 per bottle

Decoy by Duckhorn | pinot noir | 65 per bottle

Decoy by Duckhorn | cabernet sauvignon | 65 per bottle



## BEVERAGES

*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 and more. Craft cocktails may be added to your premium or top shelf bar packages at 3 per person for package bars and 16 for cash bars. (select two)*

*Taxable service charge of 25% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.*

### CASH BAR

Imported beers | 10 per drink

Domestic beers | 9 per drink

House wine by the glass | 13 per glass

House wine by the bottle | 50 per bottle

Selected cocktails | 13 per drink

Premium cocktails | 15 per drink

Top shelf cocktails | 17 per drink

Cordials and cognac | 15 per drink

Soft drinks | 7 per drink

### PACKAGED BAR

#### SELECT

Beer, wine and select cocktails

Additional hours | 12 per person

#### PREMIUM

Beer, wine and premium cocktails

Additional hours | 14 per person

#### TOP SHELF

Beer, wine and top shelf cocktails

Additional hours | 16 per person

#### TASTE OF TEXAS

Local Texas craft beers, wine and top tier

Texas cocktails

Additional hours | 16 per person

### OMNI CRAFT COCKTAILS

#### 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

#### 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





## DETAILS

### WEDDING COORDINATION

All weddings hosted at Omni La Mansion del Rio Hotel are encouraged to hire a Hotel approved, professional, wedding coordinator to assist you with the planning and details leading up to the wedding, conduct the rehearsal and be on premise the day of the wedding to coordinate your celebration. We are pleased to recommend a professional wedding consultant to coordinate your special day.

### BILLING

All social events must be prepaid 14 business days in advance. A credit card authorization must remain on file for any additional charges through the duration of the event.

### SERVICE CHARGES

A taxable 25% service charge will be added to all food and beverage charges. Current Texas sales tax 8.25% will be added to the total.

### DEPOSITS AND CANCELLATIONS

Any requested deposits will be credited toward the total cost of the event. Should the event be canceled, please note that these deposits are nonrefundable. Cancellation of any event will be subject to a contractual cancellation fee.

### BANQUET EVENT ORDERS AND BANQUET CHECKS

You will be asked to sign your banquet event orders no later than 10 business days prior to the function date and banquet event checks the evening of your event.

### FINAL GUARANTEES

The exact number of guests attending a function is due by noon 72 hours prior to the event. This number will be charged even if fewer guests attend. We will charge actual attendance if the group exceeds the guarantee. 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.

### FOOD AND BEVERAGE

No food or beverage will be permitted to be brought into Omni La Mansion del Rio Hotel by the host or invitees without advance written notice from the hotel. Texas law requires all alcohol to be purchased and supplied by the hotel and all service of alcohol.



## DETAILS

### MENU TASTINGS

Once an agreement has been signed, we will be delighted to set up a complimentary menu tasting for (2) guests with a food and beverage spend of \$8,000 or more. Additional guests are welcome to attend with advance notice at a charge of \$50.00++ per person. For parties with a food and beverage spend less than \$8,000, tastings are \$75.00++ per person. Your Catering Manager will assist you with menu items and guidelines. No credits, transfers or financial reductions will be given in place of a tasting.

### LABOR CHARGES

Bartender Fee | \$150 per bartender for up to four hours. Minimum requirement is (1) bartender per 75 guests

Chef Attendant Fee | \$150 per chef attendant for up to two hours. Minimum requirement is (1) attendant per 75 guests.

### LINEN, SEATING AND EQUIPMENT

Omni La Mansion del Rio Hotel provides standard cream or brown linens for all tables with floor-length covers as well as cream napkins. Also included is the dance floor, 60" or 66" round tables, banquet chairs, cocktail tables, head table, bars and bar backs, china, flatware and stemware. Additional items available on request are easels, table numbers and stanchions, house hurricane candle centerpieces, (3) votive candles per tables, cake table, gift table and guest book table. Please consult your Catering Manager for more details.

### AMENITIES AND WELCOME GIFT BAGS

A room drop fee will apply for each gift bag delivered to guest rooms. | \$5 non-personalized, \$7 personalized.

### PARKING

Omni La Mansion del Rio Hotel is a valet only property. Guests can valet during the event at the cost of \$35++ per car. There is an overnight parking charge for guests staying at the hotel at the cost of \$49++. There is self-parking available at the Houston Street city parking garage at a cost of \$15.

### ROOM BLOCK

Contract a minimum of (10) guest rooms for a single night and receive a set discounted rate for your guests. With a guest room block you will be responsible for 90% of the contracted rooms to book. Subject to availability.





CALL TODAY TO SPEAK WITH A CATERING SPECIALIST.

OMNI LA MANSION DEL RIO • 210-518-1155

[OMNIHOTELS.COM/HOTELS/SAN-ANTONIO-LA-MANSION-DEL-RIO/WEDDINGS](http://OMNIHOTELS.COM/HOTELS/SAN-ANTONIO-LA-MANSION-DEL-RIO/WEDDINGS)

OMNI  HOTELS & RESORTS  
la mansión | san antonio