OMNI LA MANSIÓN DEL RIO

WEDDING BROCHURE

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 Rio'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.

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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.

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 1

- Selection of two hors d'oeuvres, first course salad or soup selection, choice of plated select entrée
- Two-hour open bar
- 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

$99 per person

WEDDING PACKAGE 2

- Selection of two hors d'oeuvres, first course salad or soup selection, choice of plated select or signature entrée
- Three-hour open bar
- 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

$115 per person

Subject to a 25% taxable service charge and an 8.25% sales tax.

WEDDING PACKAGE 3

- Selection of two hors d'oeuvres, selection of plated appetizer, first course salad or soup selection, choice of plated select or signature entrée
- Four-hour open bar
- 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

$135 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.

SOUPS AND SALADS

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

SELECT ENTRÉES

CHICKEN SUPREME

Chicken breast with mushrooms, leeks and caramelized herb fingerling potatoes

ROASTED CHICKEN

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

GRILLED SALMON

Grilled Verlasso salmon, braised fennel and citrus and olives

SIGNATURE ENTRÉES

SEARED REDFISH

Seared redfish with grilled asparagus, salsify purée and huckleberry reduction | *additional $7 per person*

NEW YORK STEAK

New York steak, potato purée, sautéed mushrooms and grilled asparagus | *additional $7 per person*

PREMIUM ENTRÉES

BEEF AND CHICKEN DUET

Roasted chicken breast and braised beef short rib, sweet potato purée, spinach and balsamic mushrooms
additional $15 per person

BEEF TENDERLOIN

Slow roasted beef tenderloin with sautéed sunchokes, hazelnuts, shallots and haricots verts
additional $15 per person

DUET ENTRÉE

LAND AND SEA DUET

Grilled beef tenderloin and butter poached lobster with mushrooms and baby vegetables
additional $20 per person

HORS D'OEUVRES SELECTION

COLD

Saffron shrimp cocktail with brioche crouton and Spanish aïoli

Smoked salmon tartare with crème fraîche on a potato crisp

Chilled gazpacho shooter with avocado parfait

Heirloom tomato bruschetta with balsamic on a ciabatta crostini

HOT

Sweet onion and goat cheese tart

Brie melt with fig jam and pecans

Beef skewer with chimichurri sauce

Thai chicken satay with a coconut peanut dipping sauce

APPETIZER ENHANCEMENT

Tagliatelle, shaved radicchio, prosciutto, grapefruit supremes and Parmesan cheese

Smoked beef carpaccio, capers, olive oil and lemon

Mushroom ravioli and creamed leeks

Shrimp cocktail with celery root rémoulade

Saffron risotto and shaved Parmesan cheese

additional $10 per person, prior to the first course

RECEPTIONS

Create a more relaxed atmosphere for your wedding guests by hosting a reception-style event or buffet dinner.

BUFFET-STYLE WEDDING RECEPTION

STARTERS

Forest mushroom soup | Truffle crème fraîche

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

Caprese salad | Heirloom tomatoes, mozzarella, basil leaves, shaved red onions, balsamic vinegar and olive oil

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

Slow roasted chicken supreme with ratatouille in a 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

Add $25 per person to your selected wedding package.

Chef attendant required. Menu prices subject to a 25% taxable service charge and an 8.25% sales tax.

STATIONED WEDDING RECEPTION

ANTIPASTO BAR

Selection of olives, spreads, international and local cheeses, cured meats, crudité, grilled vegetables, mustards, sliced baguette and bread sticks

SALAD STATION

Greens | Baby spinach, hearts of romaine and baby field greens

Meats | Grilled shrimp, grilled chicken and bacon

Cheeses | Cheddar, Parmesan cheese, crumbled blue cheese and feta cheese

Vegetables | Baby heirloom tomatoes, cucumbers and chickpeas

Fruits | Pineapples, mangos, roasted pears, strawberries, dried fruits, cranberries, raisins and cherries

Nuts | Almonds, pecans, cashews, pine nuts and sunflower seeds

Brioche croutons

Dressings | Balsamic, ranch, Caesar and citrus

SKEWER STATION

Shrimp with Marie Rose sauce

Beef with teriyaki sauce

Lamb with tzatziki sauce

Pork with pomegranate barbecue sauce

BALSAMIC ROASTED PRIME RIB

Served with wild mushroom jus and brioche rolls

RISOTTO STATION

Sweet pea and tarragon risotto

Grilled chicken and wild mushroom risotto

Smoked onion risotto

Garnishes | Smoked ham, chorizo, chives and Parmesan cheese

Add $35 per person to your selected wedding package.

Chef attendant required on Balsamic Roasted Prime Rib and Risotto station. Menu prices subject to a 25% taxable service charge and an 8.25% sales tax.

BRUNCH

Whether hosting a brunch wedding or bidding farewell to your guests, a private brunch has a special intimacy your guests will love.

LA MANSIÓN WEDDING BRUNCH

SIDES

Seasonal fresh fruits and berries
Assorted breakfast bakeries
Individual fruit parfaits, granola and vanilla yogurt
Smoked salmon, capers, tomatoes, onions and herb cream cheese
Assorted New York-style bagels and mini bagel chips
Double-smoked bacon
Breakfast potatoes

MARKET STYLE SALAD STATION

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

EUROPEAN TABLE

Dry cured meats
International and local cheeses
Dried fruits and toasted nuts
Pickles, mustards and olives
Assorted artisan breads

OMELETS AND EGGS

Farm fresh eggs any style | Spinach, ham, bacon, sausage, mushrooms, green onions, peppers, chives, avocados, tomatoes, herbs, red onions, Swiss, cheddar and goat cheeses

SWEETS

Chef selected desserts
$55 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 fresh horseradish

First two hours | *$18 per person*

Each additional hour | *$9 per person*

MIMOSA BAR

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

First two hours | *$18 per person*

Each additional hour | *$9 per person*

AFTER DINNER

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.
$22 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.
$19 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.
$18 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.
$18 per person

SLIDERS STATION

A taste of Texas that can't be beat! Treat your guests to savory Angus beef sliders served on soft sweet rolls paired with horseradish mayo and candied onion relish. Ask your catering manager about a craft beer pairing.
$22 per person

BREAKFAST TACOS

Send your guests home full of the flavor of San Antonio. Select your assortment of house made breakfast tacos to finish out the night.
$60 per dozen

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.

LAS CANARIAS

A refined and elegant choice on the San Antonio River Walk, Las Canarias is the ideal location for your rehearsal dinner. Our balcony features a separate space to host your rehearsal dinner of up to 40 guests.

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
- Cake cutting service
- Guest book and gift tables
- Event linens
- Infused water station
- Champagne toast for wedding guests

$1,500+, maximum of 50 people

Menu prices subject to a 25% taxable service charge and an 8.25% sales tax.

BEVERAGE SELECTIONS

Elevate your guests' experience with custom cocktails and elegant displays perfectly suited to your wedding reception vision.

BUBBLE BAR

Sparkling white and rosé wines make an elegant addition to your reception. Our custom Bubble Bar comes complete with a selection of fruity cocktail mixers and fresh berry toppers for each guest to create a drink that fits their style.

First two hours | *$18 per person*

Each additional hour | *$9 per person*

TEXAS CRAFT BEER PUB

Enjoy a selection of locally sourced craft beers to give your reception a true Texas twist in a unique presentation.

First two hours | *$16 per person*

Each additional hour | *$9 per person*

COFFEE AND CREAM LIQUEUR STATION

Robust coffees paired with creamy liqueurs and cordials finish the perfect night for you and your guests.

First two hours | *$18 per person*

Each additional hour | *$9 per person*

BEVERAGES

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

BAR SELECTIONS

SELECT
Vodka | Svedka

Gin | Seagram's

Rum | Cruzan

Bourbon | Jim Beam

Scotch | J&B

Tequila | Sauza Blanco

Cognac | Hennessy VS

PREMIUM
Vodka | Grey Goose

Gin | Bombay Sapphire

Rum | Bacardí 8

Bourbon | Chivas

Scotch | Woodford Reserve

Tequila | Patrón

Cognac | Rémy Martin VSOP

BAR OPTIONS

IMPORTED BEERS
Hosted | *$7.5 per drink*

Cash | *$8 per drink*

DOMESTIC BEERS
Hosted | *$6.5 per drink*

Cash | *$7 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*

CORDIALS AND COGNAC
Hosted | *$12 per drink*

Cash | *$14 per drink*

SOFT DRINKS
Hosted | *$5 per drink*

Cash | *$5 per drink*

BOTTLED WATER
Hosted | *$5 per drink*

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 | *$9 per person*

PREMIUM
Beer, wine and premium cocktails

First hour | *$24 per person*

Two hours | *$38 per person*

Additional hours | *$10 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*

CHAMPAGNE AND SPARKLING WINE
Kenwood Yalupa | sparkling wine | *$40 per bottle*

Chandon | Rosé | *$62 per bottle*

Ruffino | prosecco | *$45 per bottle*

Veuve Clicquot Ponsardin | brut | *$98 per bottle*

WHITE WINE
MAN wines | chardonnay | *$40 per bottle*

Wente Hayes Ranch | chardonnay | *$48 per bottle*

Carneros Highway | chardonnay | *$58 per bottle*

Franciscan Oakville Estate | chardonnay | *$62 per bottle*

Kim Crawford | sauvignon blanc | *$58 per bottle*

Erath Vineyards | pinot grigio | *$48 per bottle*

Miner Family Vineyards | viognier | *$62 per bottle*

RED WINE
MAN wines | merlot | *$40 per bottle*

MAN wines | cabernet sauvignon | *$40 per bottle*

Wente Hayes Ranch | merlot | *$48 per bottle*

Wente Hayes Ranch | cabernet sauvignon
$48 per bottle

Carneros Highway | pinot noir | *$58 per bottle*

Highway 12 | cabernet sauvignon | *$58 per bottle*

Robert Mondavi Napa Valley | merlot | *$62 per bottle*

Franciscan Oakville Estate | cabernet sauvignon
$62 per bottle

Terrazas de los Andes | malbec | *$58 per bottle*

CALL TODAY TO SPEAK WITH A WEDDING SPECIALIST.

Omni La Mansión del Rio • 210-518-1141

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