OMNI Creates YOUR BIG DAY
CONGRATULATIONS

Your wedding day is one of the most important days of your life; it is a day that you’ll never forget. A day to be shared with family and friends; a day that begins your amazing journey.

Whether you’re planning your wedding reception, rehearsal dinner or bridesmaid luncheon, we’ll bring together the best of everything. Our distinctive ballrooms, savory cuisine, legendary service, and incomparable attention to detail turns every occasion into a sensational event.

Our experienced wedding team will be by your side every step of the way – from your first planning meeting to your final toast so you can focus on making memories that last a lifetime.
EVENT INFORMATION

ACCOMMODATIONS

Wedding Night
Begin your life together in a complimentary premier king room on your wedding night with a bottle of champagne and chocolate dipped strawberries. Complimentary breakfast for two through room service or in Bolo’s Dining Room the next morning.

Family Accommodations
Complimentary room upgrade for the parents-of-the-bride and parents-of-the-groom for the wedding weekend.
(subject to availability)

Wedding Guest Accommodations
We offer a preferred sleeping room rate for less than 10 rooms, single or double occupancy, based on availability.

For a block of 10 or more rooms, we would be happy to provide you with your very own room block to ensure availability and rate.
WEDDING PACKAGES INCLUDE

- 72" round dining tables accommodating 10 people with white, ivory or black floor length linens
- Specialty overlays in your choice of colors
- White, ivory or black napkins, white china, stemware and place settings
- White, ivory or black chaircovers (fitted or spandex) with your choice of colored sash
- Specialty linen for sweetheart table, cake table and sign in table in your choice of colors
- Floating candle centerpiece with mirror and votive candles
- Staging and Dance floor set up
- Champagne Toast for all of your Guests
- Complimentary Menu Tasting (based on menu selection)
- Complimentary “Changing/Ready” Room for the Bride on Wedding Day (based upon availability)
- Onsite Wedding Specialist to Coordinate Reception
- Complimentary Event Space
- Complimentary Four Hour Beverage Station with Coffee, Tea and Fruit Infused Water during Reception
- Complimentary Self Parking/Discounted Hosted Valet Parking
- 10% Food and Beverage Discount on future Social Catering Events (ex. Baby Showers, Birthday Celebrations, Anniversary Parties, etc.)
EVENT INFORMATION

AMENITIES / WELCOME GIFT BAGS
A $2 fee will apply for gift bags that are handed out at guests’ check-in.
A $3 fee will apply for gift bags that are delivered to guest rooms.

ADDITIONAL EVENT SERVICES
Our staff can arrange for flower arrangements, entertainment, ice carvings,
personalized cakes, photography, lighting and other décor.
It is our pleasure to assist you

VENDOR POLICY
Omni Colonnade is not responsible for any items brought on property by an outside vendor.
Please be aware of the following requirements:
• All deliveries must be made through our loading docks.
• Delivery and pick-up times must be approved through your Catering Manager.
• Omni Colonnade is not responsible for setting up, breaking down
  or moving items from outside vendors.
• Omni Colonnade reserve the right to approve all outside vendors. Certificates of insurance and
  a liability release will be required at a minimum to perform services.
• Electrical fees may apply based on entertainment and lighting requirements
• Please see your Catering Sales Agreement for further details.
WEDDING CEREMONIES

PACKAGE I  $1,000
Ceremony location to take place in section of ballroom and includes:

• 100 Banquet chairs set with side and center aisles. Each additional chair is $5.00 each
• 12x8 Stage with black skirting
• 1 Wireless lapel microphone
• Ceremony rehearsal (please consult with your catering manager on time availability)

PACKAGE II  $1,500
Ceremony location to take place in section of ballroom and includes:

• 100 Chairs set with side and center aisles (your choice of white garden chair or banquet chair with white or ivory chaircovers and your choice of colored sash). Each additional chair is $5.00 each
• 12x8 Stage with neutral carpeting and black skirting
• 20 Feet pipe and drape behind stage in your choice of colors
• 1 Wireless lapel microphone
• Fruit infused water station
• Ceremony rehearsal (please consult with your catering manager on time availability)

PACKAGE III  $2,000
Ceremony location to take place outdoors in northwest corridor of hotel and includes:

• 100 Chairs set with side and center aisles (your choice of white garden chair or banquet chair with chaircovers and your choice of colored sash). Each additional chair is $5.00 each
• 12x8 Stage with neutral carpeting and white, ivory or black skirting
• 20 Feet pipe and drape behind stage in your choice of colors
• Aisle runner
• Sound system with two speakers and wireless lapel microphone
• Fruit infused water station
• Use of hotel Lincoln Navigator for bride’s grand entrance
• Ceremony rehearsal (please consult with your catering manager on time availability)
• Alternate location included in case of inclement weather
WEDDING RECEPTION: PLATED

BRONZE PACKAGE  $45

First Course (select one)

Boston Bibb Wedge, Applewood Smoked Bacon, Bleu Cheese, Roma Tomato, Red Onion and Buttermilk Chive Dressing

Hearts of Romaine, Fresh Parmesan, Roma Tomato, Garlic Croutons and Classic Caesar Dressing

Field Greens, Tiny Tomatoes, Carrot Curls, Cucumber Batonnet and Ancho Honey Vinaigrette

ENTRÉE (SELECT ONE)

Parmesan Chicken
Pesto Cream
Orzo Pasta with Fresh Herbs

Tortilla Chicken
Chipotle Cream
Cilantro Rice

Chicken Wellington
Wild Mushroom Duxelle and Puff Pastry
Madeira Wine Sauce
Classic Rice Pilaf

Grilled Chicken Bruschetta
Tomato Basil Relish
Herbed Mashed Potatoes

Served with Seasonal Fresh Vegetables, Freshly Baked Roll Assortment, Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea
WEDDING RECEPTION: PLATED

SILVER PACKAGE  $55

Hors d’œuvres
Your Choice of Two Butler Passed Hors d’œuvres

First Course (select one)
Boston Bibb Wedge, Applewood Smoked Bacon, Bleu Cheese, Roma Tomato, Red Onion and Buttermilk Chive Dressing

Hearts of Romaine, Fresh Parmesan, Roma Tomato, Garlic Croutons and Classic Caesar Dressing

Field Greens, Mandarin Oranges, Batonnet of Vegetables, Sweet Peppers and Sesame Balsamic Vinaigrette

ENTRÉE (SELECT ONE)

Seared Salmon Filet
Citrus Ginger Cream
Jasmine Rice

Sliced Tenderloin of Beef
Green Peppercorn Sauce
Smoked Gouda Mashed Potatoes

Chicken Wellington
Wild Mushroom Duxelle and Puff Pastry
Madeira Wine Sauce
Classic Rice Pilaf

French Cut Seared Chicken
Tomato and Lemon Caper Cream
Basil Asiago Potatoes

Served with Seasonal Fresh Vegetables, Freshly Baked Roll Assortment, Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea
GOLD PACKAGE   $60

Your Choice of Two Butler Passed Hors d’oeuvres for One Hour Cocktail Reception
Three (3) Action Stations with One Hour of Service
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

Salad Bar
Spinach Leaves, Chopped Romaine, Kale, Tomatoes, Artichokes, Black Olives, Cucumber, Red Onions, Toasted Pecans, Feta Cheese, Dried Cranberries, Parmesan Cheese, Herb Croutons, Cheddar Cheese and Choice of Hot Bacon, Classic Caesar and Ancho Honey Vinaigrette Dressings

Mashed Potato Bar
Shaved Parmesan, Sweet Potato and Roasted Garlic Mashed Potatoes. Toppings to include Applewood Bacon Bits, Chives, Sour Cream, Cheddar Cheese, Crumble Bleu Cheese, Honey Butter, Pecans and Marshmallows

Carving Station (select one)*
Roast Prime Rib with Rosemary Jus
Pepper Crusted Tenderloin with Caramelized Onion Jus
Ancho Rubbed Turkey Breast with Cilantro Chimichurri
Dijon Crusted Leg of Lamb with Jalapeño Mint Jam
Gourmet Rolls, Flavored Mustards, Horseradish and Mayonnaise (additional $8.00 per person)

Slider Station
Angus Beef Sliders, Pulled Pork Sliders, Vegetarian Black Bean Sliders
Jalapeño Mustard, Honey Smoked Barbecue Sauce
Roasted Potato Wedges and Sweet Potato Fries
Sriracha Ketchup and Garlic Aioli Dipping Sauce

Street Taco Bar*
Grilled Beef “Asada”, Pulled Pork al Pastor and Blackened Fish
Cilantro, Queso Fresco, Pickled Red Cabbage, Warm Flour and Corn Tortillas, Crispy Tostadas, Fire Roasted Salsa and Tomatillo Salsa

Mac and Cheese Bar (select three)
Chipotle Cheddar
White Cheddar and Tasso Ham
Spinach and Feta
Smoked Chicken and Monterrey Jack
Crab and Gouda
Heirloom Tomato and Buffalo Mozzarella

Raw Bar
Poached Gulf Shrimp, Crab Claws, Oysters on the Half Shell and New Zealand Mussels
Cocktail Sauce, Fresh Horseradish, Mignonette and Citrus Wedges (additional $15.00 per person)

Lettuce Wrap Station
Boston Bibb and Iceberg Lettuce
Sliced Ginger Beef, Minced Sesame Chicken and Grilled Tofu, Bok Choy, Shiitake Mushrooms, Peppers and Onions, Water Chestnuts, Sugar Snap Peas, Sweet Chile Sauce, Sriracha Sauce, Asian Glass Noodles, and Crispy Rice Sticks

Artisan Pasta Bar
Orecchiette Pasta with Fresh Spinach, Artichokes and Olives in Pomodoro Sauce
Ricotta Cheese Ravioli with Sautéed Peppers and Onions in Citrus Pesto
Cavatappi with Grilled Chicken, Pancetta and Peas in Parmesan Cream Garlic Breadsticks, Pepper Flakes and Parmesan Cheese

*$100.00 Chef’s Fee per Action Station
WEDDING RECEPTION: PLATED

PLATINUM PACKAGE  $62

30 Minute Reception
Hand Passed House Wines and Champagne
Your Choice of Two Butler Passed Hors d’oeuvres

First Course (select one)
Hearts of Romaine, Fresh Parmesan, Roma Tomato, Garlic Croutons and Classic Caesar Dressing
Spinach, Arugula, Orange Wedges, Feta Cheese, Toasted Pecans and Raspberry Vinaigrette
Texas Field Greens, Baby Lettuce, Roma Tomato, Red Onion and Aged Balsamic Vinaigrette

ENTRÉE (SELECT ONE)

Salmon Florentine
Spinach and Brie in Puff Pastry
Dill Cream
Saffron Cous Cous

Grilled Filet of Beef
Merlot Demi
Duchess Potatoes

Grilled Center Cut Bone-in Pork Chop
Sweet Apricot Chutney
Sweet Potato Mash

Chicken Wellington
Wild Mushroom Duxelle and Puff Pastry
Madeira Wine Sauce
Wild Rice Pilaf

Chicken Positano Roulade
Spinach, Sundried Tomatoes, Pinenuts, Feta and Fontina Cheese
Pomodoro Sauce
Orzo Pasta with Fresh Herbs

Served with Seasonal Fresh Vegetables, Freshly Baked Roll Assortment,
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea
WEDDING RECEPTION: BUFFET

SAPPHIRE PACKAGE $65

Displays and Salads (choice of two)
Display of Imported and Domestic Cheeses, Fruit Garnish and Assorted Gourmet Crackers
Baby Lettuce, Texas Pecans, Roma Tomatoes, Mandarin Wedges and Raspberry Vinaigrette
Hearts of Romaine, Fresh Parmesan, Garlic Croutons and Classic Caesar Dressing
Orecchiette Pasta Salad with Cilantro Pesto
Beets, Arugula, Goat Cheese, Candied Pecans and Sherry Vinaigrette
Green Beans, Toasted Walnuts, Tomatoes, Parmesan and Lemon Oregano Vinaigrette

Entrées (choice of two)
Pan Seared Chicken with Roma Tomatoes, Prosciutto and Shredded Asiago Cheese with Madeira Demi
Seared Salmon Filet with Rooftop Honey Butter
Roasted Pork Tenderloin with Apricot Chutney
Medallions of Chicken with Pesto Cream
Macadamia Crusted Chicken with Raspberry Chipotle Cream

Carving (choice of one)
Roasted Prime Rib of Beef with Herb Jus and Creamy Horseradish
Pepper Crusted Tenderloin of Beef with Caramelized Onion Jus
Ancho Rubbed Turkey Breast with Cilantro Chimichurri
Honey Glazed Spiral Ham with Cranberry Compote

Starch and Vegetables (choice of two)
White Cheddar Mashed Potatoes
Green Chile Au Gratin Potatoes
Wild Rice with Fresh Herbs
Fresh Sauté of Seasonal Vegetables
Honey Roasted Broccoli and Carrots
Roasted Root Vegetables

Freshly Baked Roll Assortment
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

Minimum of 50 guests required
DIAMOND PACKAGE  $70
(Includes floor length specialty cloths for all tables)

45 Minute Reception
Hand Passed House Wines and Champagne
Your Choice of Two Butler Passed Hors d’oeuvres*

First Course (select one)
Hearts of Romaine, Fresh Parmesan, Roma Tomato, Garlic
Croutons and Classic Caesar Dressing
Baby Spinach, Fig, Candied Walnuts, Feta Cheese
and Aged Balsamic Vinaigrette
Boston Bibb, Radicchio, Bleu Cheese, Texas Dried Fruit, and
Whole Grain Mustard Vinaigrette
Heirloom Tomatoes, Fresh Mozzarella and Basil on Micro Greens

Intermezzo
Lemon Sorbet with Mint Essence

Grilled New York Strip
Merlot Demi
Goat Cheese Duchess Potatoes

Salmon Florentine
Spinach and Brie in Puff Pastry
Dill Cream
Saffron Cous Cous

Chicken Positano Roulade
Spinach, Sundried Tomatoes, Pine nuts,
Feta and Fontina Cheese
Pomodoro Sauce
Orzo Pasta with Fresh Herbs

Pistachio Chicken and Garlic Shrimp
Boursin Cream
Wild Mushroom Risotto

Petite Filet of Beef and Herb Seared Chicken
Bourbon Jus
Gorgonzola Mashed Potatoes

Served with Seasonal Fresh Vegetables, Freshly Baked Roll Assortment
Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Teas, Iced
Tea and Water Service
HORS D’OEUVRES

CHILLED HORS D’OEUVRES
Smoked Salmon Rose with Cream Cheese and Dill on Pumpernickel $7
Tomato, Basil and Olive Oil Bruschetta $5
Seared Ahi Tuna with Wasabi Caviar and Red Pimiento on Baguette $7
Sesame Chicken Pinwheel $6
Herbed Goat Cheese with Tomato and Olive on Polenta $7
Gorgonzola and Pinenuts on Endive with Apricot Preserves $6
Fresh Fruit and Cheese Kabob $7
Goat Cheese and Roasted Pepper Crostini $5
Smoked Chicken with Papaya Salsa on Baguette $7

HOT HORS D’OEUVRES
Macadamia Crusted Chicken Filets with Apricot Dipping Sauce $7
Balsamic Onion and Feta Cheese in Filo Cup $5
Beef Wellington with Mushroom Duxelle $7
Chicken Potstickers with Sirracha Sauce $5
Spinach and Feta in Filo Triangle $5
Coconut Shrimp with Piña Colada Sauce $7
Beef Empanadas with Chipotle Cream $5
Bacon Wrapped Scallops $6
Beef Brochette with Bell Pepper and Onion $6
Brie and Raspberry in Filo Triangle $7
Assorted Miniature Quiche $5
Brie Cheese Turnover with Pear Chutney $6
Diablo Shrimp with Fire Roasted Salsa $6
**RECEPTION STATIONS AND ENHANCEMENTS**

**Artisan Cheeses**  $12  
Gorgonzola, Soft Goat Cheese, Brie, Aged Cheddar, Brandied Apricots, Whole Grain Mustard, Rooftop Honey Comb and Artisan Bread

**Seasonal Fruits and Berries**  $6  
Raspberry Yogurt and Chocolate Dipping Sauce

**Mozzarella Bar**  $12  
Buratta, Mozzarella Picante and Mozzarella di Buffalo  
Marinated Heirloom Tomatoes, Basil Pesto and Artisan Bread

**Farm to Market Crudité**  $9  
Carrots, Squash, Cucumbers, Fennel, Green Beans, Cherry Tomatoes, Bleu Cheese Walnut Dip and Roasted Garlic Hummus

**Mediterranean Mezze**  $13  
Feta Cheese, Greek Olives, Red Pepper Hummus and Pesto Hummus  
Pita Crisps, Baguette Slices, Pistachios and Grapes

**Seafood Display**  $22  
Shrimp, Crab Claws, Oysters and New Zealand Mussels with Fresh Horseradish and Spicy Cocktail Sauce

**Antipasto Display**  $14  
Assorted Cured Meats and Cheeses with Grilled and Roasted Vegetables  
Artisan Bread

*Reception Stations and Enhancements are designed to be accompanied by 1 hour cocktail reception. All prices per person.*
SWEET TREATS

Chocolate Tray $11
Tray of Delectable Chocolates Served to each of your Guest’s Tables after Dinner to include Chocolate Covered Strawberries, Milk and Dark Chocolate Truffles and Petit Fours

Dessert Table $10
Decadent Dessert Bars, Miniature French Pastries, Petit Fours, and Miniature Fruit Tartlets

Java Gourmet $10
Freshly Brewed Regular and Decaffeinated Coffee
Chocolate Covered Coffee Beans, Citrus Zest, Whipped Cream, Chocolate Shavings and Flavored Creamers

Sundae Station $13
Häagen Dazs Vanilla Bean and Chocolate Ice Cream
Chocolate Chips, Sprinkles, Chopped Nuts, Cookie Crumbles, Cherries and Whipped Cream
Chocolate, Caramel and Strawberry Sauces
Waffle Bowls

S’mores Station $12
Marshmallows, Graham Crackers and Assorted Chocolates

Dessert and Candy Table $15
Elevated Display of Gourmet Chocolates and Candy in Decorative Glass Containers with Scoops and Individual Bags
Chocolate Covered Strawberries, Miniature French Pastries and Miniature Fruit Tartlets

Cordial Cart
May we suggest after Dinner Drinks and Apéritifs to Complement your Reception. Contact your Catering Manager for more details
AFTER GLOW

Minimum of 50

Slider Bar   $15
Choice of 2:
Angus Beef Patties with Smoky Cheddar and Sautéed Onions
Ground Turkey with Spinach and Feta
French Dip with Sautéed Onions and Provolone
Grilled Chicken with Pepper Jack
Spicy Buffalo Chicken
Vegetarian Black Bean
All Served with Pickles, Lettuce, Tomato, Mustard and Mayonnaise

Tostada Bar   $12
Pulled Rotisserie Chicken, Pork Carnitas and
Refried Beans with Fresh Tostada Shells
Monterrey Jack Cheese, Guacamole, Shredded Lettuce, Diced
Tomatoes, Fire Roasted Salsa and Tomatillo Sauce

Breakfast Taco Bar   $12
Potato and Egg
Bean and Cheese
Chorizo and Egg
Fire Roasted Salsa and Shredded Cheddar Cheese

Chicken and Waffles   $14
Buttermilk Chicken Strips and Buffalo Chicken Strips
Buttermilk Waffles
Traditional Maple Syrup and Rooftop Honey Butter
CHILDREN’S MENUS & VENDOR MEALS

Children’s Menus $24
(offered to children 12 years of age or younger)

Fresh Fruit Cup

Choice of One:
Chicken Tenders with Macaroni and Cheese
Hamburger or Cheeseburger with French Fries
Individual Cheese Pizza

Lemonade

Vendor Meals (choice of one)

Angus Burger $25
One Half Pound Grilled Angus Beef served on Ciabatta Roll with
Cheddar Cheese, Steak Fries and Soft Drink

Chicken Croissant Club $25
Grilled Chicken Breast, Applewood Smoked Bacon, Swiss Cheese,
Lettuce and Tomato on Freshly Baked Croissant, Steak Fries and
Soft Drink

Roasted Vegetable Wrap $23
Balsamic Roasted Seasonal Vegetables on Spinach Wrap,
Gourmet Chips and Soft Drink
WEDDING BEVERAGE SELECTIONS

An extensive selection of Cocktails, Wines, Beers, Cordials, Soft Drinks, Bottled Mineral and Sparkling Waters are available. Select the type of Beverages you wish to offer and all charges will reflect the number of Cocktails and other beverages actually served on a per drink basis. Please specify Top Shelf, Premium or Call Brands for your bar.

The Omni San Antonio Hotel at the Colonnade is the only licensed authority to sell and serve liquor for consumption on the premises; therefore liquor is not permitted to be brought into meeting facilities. There is a $75 Charge for each Bartender and Cashier. Cash Bars Require a Bartender and Cashier. 24% Service Charge and Beverage Taxes will be added to all Hosted Beverages. Cash Bars are Inclusive of Beverage Taxes.

BAR PACKAGES

Premium Hosted Bar
Premium Brand Liquors, House Wines, Imported and Domestic Beers, Sodas and Mineral Water
One Hour Hosted $16
Four Hour Hosted $40
Each Additional Hour $9

Deluxe Hosted Bar
Call Brand Liquors, House Wines, Imported and Domestic Beers, Sodas and Mineral Water
One Hour Hosted $14
Four Hour Hosted $35
Each Additional Hour $8

House Hosted Bar
House Wines and Champagne, Imported and Domestic Beers, Sodas and Mineral Water
One Hour Hosted $12
Four Hour Hosted $28
Each Additional Hour $7

Texas Hosted Bar
Hand Shaken Margaritas, Imported and Domestic Beers, Sodas and Mineral Water
One Hour Hosted $13
Four Hour Hosted $30
Each Additional Hour $7

BAR BY THE DRINK

Host Bar
Top Shelf Brands $9.00
Premium Brands $8.00
Call Brands $7.00
Cordials $8.00
Domestic Beer $5.00
Imported Beer $5.50
House Wines $7.50
Soft Drinks $4.50
Bottled Water $3.50

Cash Bar
Top Shelf Brands $10.00
Premium Brands $9.00
Call Brands $8.00
Cordials $8.00
Domestic Beer $5.50
Imported Beer $6.00
House Wines $8.00
Soft Drinks $4.50
Bottled Water $4.00

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BRIDAL LUNCHEON

Minimum of 10

Included in all Bridal Luncheons and Bridal Showers
- 72” round dining tables accommodating 10 people with white, ivory or black floor length linens
- Specialty overlays in your choice of colors
- White, ivory or black napkins, white china, stemware and place settings
- White, ivory or black chaircovers (fitted or spandex) with your choice of colored sash
- Hotel centerpiece

Starters (choice of one)

Chilled Gazpacho
Cilantro Cream

BLT Salad
Romaine, Diced Roma Tomato, Applewood Bacon, Seasoned Croutons and Buttermilk Ranch

Caesar Salad
Hearts of Romaine, Shaved Parmesan, Batard Crouton and House Caesar

Mixed Greens
Field Greens, Shredded Carrots, Cherry Tomato, Sliced Cucumber and Balsamic Vinaigrette

Fruit Salad
Seasonal Melon and Berries with Rooftop Honey Vinaigrette

Entrées (choice of one)

Southwest Caesar Salad
Chicken Breast, Romaine, Tortilla Confetti, Pumpkin Seeds, Parmesan, Tomatoes, Garlic Croutons, and Chipotle Caesar Dressing

Chicken Crepes
Wild Mushroom and Tarragon Cream Sauce
Herb Wild Rice and Seasonal Fresh Vegetables

Trio Salad
Chicken Pecan Salad, Albacore Tuna Salad and Tortellini Pasta Salad

Shrimp Salad
Garden Greens, Cherry Tomato, Red Onion, Black Olives and Hard Boiled Egg

Chicken Piccata
Lemon Caper Butter
Angel Hair Pasta and Seasonal Fresh Vegetables

Selections include Freshly Baked Roll Assortment, Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

$34 per person
BRIDAL SHOWER

Minimum of 30

(Available between the hours of 2:00pm-5:00pm)
One hour of Food Service

Package I

Assorted Tea Sandwiches
Warm Spinach and Artichoke Dip with Toasted Baguette Slices and Pita Crisps
Imported and Domestic Cheese Display Garnished with Fresh Fruit and Served with Gourmet Crackers a
Vegetable Crudité with Buttermilk Chive Dip
Assorted Miniature Desserts
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea
$30.00 per person

Package II

Tricolored Tostada Chips with Fire Roasted Salsa and Chile Con Queso
Tostada Bar with Pulled Rotisserie Chicken, Refried Beans, Monterrey Jack Cheese, Shredded Lettuce, Diced Tomatoes, Guacamole and Crisp Corn Tostadas
Buñuelo Chips with Chocolate Sauce and Honey
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea
$28.00 per person
POST WEDDING/FAREWELL BRUNCH

Minimum of 30

**Colonnade Buffet  $34**
- Granola, Yogurt and Berry Station
- Eggs Benedict with Rooftop Chive Hollandaise
- Applewood Smoked Bacon
- Blueberry Sausage Links
- Fingerling Potatoes
- Mascarpone Cheese Blintz with Berry Compote
- Assorted Breakfast Pastries
- Fruit Juices, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

**San Antonio Buffet  $32**
- Fresh Seasonal Tropical and Citrus Fruits
- Migas Machado (scrambled eggs with tricolored tortilla strips, chopped brisket, pepper, tomato onion and melted cheese)
- Carne Asada with Peppers and Onions
- Home Fried Potatoes
- Capirotada Bread Pudding with Rooftop Honey and Pecans
- Warm Flour Tortillas, Fire Roasted Salsa, Tomatillo Salsa
- Fruit Juices, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

**All American Buffet  $28**
- Sliced Seasonal Fruits and Berries with Honey Yogurt
- Cage-free Scrambled Eggs
- Applewood Smoked Bacon
- Grilled Sausage Links
- Breakfast Potatoes with Peppers and Onions
- Thick Cut French Toast with Warm Maple Syrup
- Assorted Breakfast Pastries
- Cereal Assortment with Milk
- Fruit Juices, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

**Bloody Mary and Mimosa Bar**  $15 per person
**Champagne Toast**  $5 per person
GENERAL WEDDING INFORMATION

Wedding Deposit and Payment Policy
A deposit equal to 20% of your estimated charges will be due with signed contract in order to hold the space/date for your reception. The deposit is non-refundable and is applied to your event. We will accept cash, money order, cashier’s check or credit cards for all payments. Personal checks will be accepted for initial deposit only.

All weddings/social events must be pre-paid. Half of your estimated total is due ninety (90) days prior to the scheduled event. Your guaranteed number of guests and final payment will then be due at least three (3) working days prior to your reception.

Guarantees
A specific attendance figure for all functions, not to fall below the contracted minimum, is required by 10:00AM, three business days prior to your reception. This number will be considered a final guarantee and you will then be charged for this number, even if less should attend. If the guarantee is not received in advance, as indicated above by the Catering Department, the highest number of guests on the Banquet Event Order will be considered a guarantee. Our office hours are 8:00AM to 5:00PM, Monday through Friday.

Food and Beverage
Due to our liability and licensing restrictions for all food and beverage served on our premises, we require that only hotel purchased food and beverage be served and no food or beverage be removed from the premises. All food and beverage served in the hotel must be provided by the hotel. We require one menu for all guests. Menu selection and other details should be supplied to your Catering Manager at least six weeks prior to the date of your reception.

Alcoholic Beverage Consumption
If alcoholic beverages are to be served on the Omni San Antonio Hotel at the Colonnade premises, the Omni will require that beverages be dispensed only by its employees and bartenders. The Omni’s alcoholic beverage license requires that Omni San Antonio Hotel at the Colonnade: (a) Request proper identification (photo I.D) of any person of questionable age, and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced; and (b) Refuse alcoholic beverage service to any person who, in the Omni’s sole judgment appears intoxicated.

Meal Functions
Oversized round tables seating 10 to 12 each are used unless otherwise specified. Please advise us if a head table is required and if so, for how many. We have table number stands and cards for your use. No food or beverage is permitted to leave the hotel. In case of overage in guarantees, the food and beverage is the sole property of the hotel.

Service Charge and Taxes
All food and beverage items are subject to a taxable service charge at prevailing rates (currently 24%) and applicable state and local taxes (currently 8.25%).

Rental Charges
Room rental charges apply to all rooms and/or space used for ceremonies and is subject to 24% service charge and 6% state occupancy tax.

Parking
There are 450 uncovered complimentary parking spaces allocated for the hotel. All parking spaces are on a first-come, first-serve basis. Discounted valet parking is available for events; please see your Catering Manager for special rates.
GENERAL WEDDING INFORMATION

Event Space
The Hotel reserves the right to assign another room for your function based upon availability, noise restrictions or fluctuation of group size. There will be reset charges assessed for each request to change the approved set up of an event room once the room has been set. Only pre-approved signage is permitted in any public area of the hotel. The Hotel does not permit the affixing of anything to the walls, floors or ceiling without prior approval from the Catering Office.

Wedding and Event Vendors
We recommend using a preferred vendor for your special occasion. We request that all vendors to deliver flowers, cakes, audio visual, etc., no sooner than two hours prior to your scheduled event. All items must be removed following the event unless arrangements have been made with your Catering Manager. All vendors must provide the hotel with a certificate of insurance in order to perform services. All vendors must supply all their own equipment for set ups. The hotel is unable to loan guests or vendors with equipment and ladders.

Special Meal Requirements
Please contact your Catering Manager for information on special dietary restriction requirements.

Outdoor Ceremonies
In the best interest of our guests, the Hotel reserves the right to move any outdoor event to an inside location due to inclement weather. Events will be moved due to wind, rain or the forecast of rain. The decision to move such events will be made three hours in advance.

Security
The Omni San Antonio Hotel at the Colonnade reserves the right to require security for any group. This security will be hired at the expense of the guest and will be stated in the contracts. Only Texas Peace Officers may carry a weapon on Omni San Antonio grounds.

Audio Visual
The Omni San Antonio Hotel at the Colonnade maintains a complete in-house Audio Visual Service. This equipment is available for rental and will be set-up and tested prior to your function. A price list is available for your reference. No audio visual equipment may be brought into the hotel without prior approval.