

MOKARA HOTEL & SPA

EVENT MENUS





TABLE OF CONTENTS

BREAKFAST | 3

BREAKS | 8

LUNCH | 9

DINNER | 16

BEVERAGES | 19

DETAILS | 22

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



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.

A surcharge of 15 per person will be added to groups less than 25 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 with French butter croissant
22 per person

CLASSIC FARMERS BREAKFAST

Farm fresh scrambled eggs with chives
Pecanwood smoked bacon
Herbed breakfast potatoes
35 per person

TEX-MEX MORNING

Huevos rancheros
Refried beans with cotija cheese, sour cream, salsa and guacamole
38 per person

SAN ANTONIO BOWL

House chorizo, poblano peppers, roasted potatoes, red onions, fried eggs, queso fresco and salsa roja
44 per person

HEALTHY BOWL

Quinoa with spinach, caramelized onions, bell peppers, scrambled egg whites and fresh herbs
46 per person

LIGHT START

Egg white frittata
Spinach, tomatoes and goat cheese
42 per person

FRENCH TOAST

Brioche French toast with local berry compote and warm maple syrup
Country sausage links
46 per person



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. Buffets require a minimum guarantee of 25 people.

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

CLASSIC CONTINENTAL

Seasonal sliced fresh fruits and berries

Individual yogurt parfaits

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

Assorted breakfast pastries

43 *per person*

FARMHOUSE

Seasonal fresh fruits and berries

Assorted breakfast pastries

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

46 *per person*

NOURISH

Seasonal fresh fruits and berries

Selection of cold cereals with whole and skim milk

House made muesli

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

48 *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

50 *per person*



ENHANCEMENTS

Chef attendant required for Omelets and Eggs 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.

ADDITIONS

STEEL-CUT OATMEAL

Steel-cut Irish oatmeal

Raisins, brown sugar, maple syrup, fresh berries and warm milk

12 per person

VANILLA YOGURT PARFAITS

House made berry sauce, fresh berries and granola

16 per person

BREAKFAST TACOS

Choice of two proteins | Bacon, sausage, ham or chorizo

Toppings | Pico de gallo, Cheddar and house made salsa

17 per person | for two tacos

SMOKED SALMON

Sliced smoked salmon and gravlax

Assorted New York style bagels

Cream cheese, capers, red onions and sliced tomatoes

20 per person

OMELETS AND EGGS STATION

Farm fresh eggs any style

Toppings | Ham, bacon, sausage, mushrooms, green onions, peppers, spinach, tomatoes, herbs and red onions

Cheeses | Swiss, Cheddar and Monterrey Jack

26 per person

BREAKFAST SANDWICHES

Ham, egg and cheese croissant

Country sausage, egg and cheese biscuit

Bacon, egg and cheese on an English muffin

100 per dozen



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. Prices based on one hour of service. Buffets require a minimum guarantee of 25 people.

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

LA MANSIÓN 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



BRUNCH ENHANCEMENTS

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

Carving Station requires a minimum of 30 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 and au jus

Served with a selection of artisan bread and rolls

54 per person

Herb rubbed turkey breast with mushroom jus

Served with a selection of artisan bread and rolls

38 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

38 per person | two hours of service with select brands

12 per person each additional hour

MIMOSA BAR

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

27 per person | two hours of service

12 per person each additional hour



À LA CARTE

Prices are based on 30 minutes of service. A surcharge of 15 per person will be added to groups less than 25 people.

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

BEVERAGES

Bottled juices | 5 each

Regular and diet soft drinks | 5 each

Nestle Pure Life | 5 each

Aqua Panna | 6 each

San Pellegrino sparkling water | 6 each

Stance coffee and hot tea selection, regular and decaffeinated | 95 per gallon

Iced tea | 80 per gallon

ALL DAY BEVERAGE SERVICE

Regular and decaffeinated coffee, assorted hot teas, bottled waters and soft drinks

36 per person

À LA CARTE SNACKS

Granola and candy bars | 5 each

Assorted bags of chips and pretzels | 5 each

Assorted energy and low carb bars | 6 each

Assorted 100 calorie packs | 6 each

Individual bags of trail mix and dried fruit | 7 each

Assorted ice cream novelties and frozen fruit bars
7 each

Assorted individual yogurts | 5.5 each

Whole fruit | 6 per piece | 50 per dozen

Sliced fresh fruit and berries | 14 per person

Bags of popcorn | Butter, caramel and white Cheddar | 14 per person

Cookies | Chocolate chip, oatmeal and sugar
68 per dozen

Butter and chocolate croissants | 65 per dozen

House made coffee cakes | 65 per dozen slices

House made muffins | Blueberry, banana nut and bran | 65 per dozen

Fudge brownies and blondies | 65 per dozen



BREAKS

Prices are based on 30 minutes of service. A surcharge of 15 per person will be added to groups less than 25 people.

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

VITALITY

Fruit and berry skewers with honey yogurt dip Energy and granola bars

Build-your-own trail mix | Peanuts, almonds, cashews, M&M's, dried fruits and yogurt raisins

Tropicana, V8 and fruit juices

26 per person

PIÑATA PARTY

Piñata filled with candies

Tortilla chips

Fire roasted red and green salsas

Queso

Cinnamon churros with chocolate sauce

Agua fresca

27 per person

REFRESH

Raw almond and walnuts

Seasoned sliced fruits

Vegetable crudités

Hummus with warm pita bread

Coffee cakes

Topo Chico

28 per person



DULCE TEMPTATIONS

Assorted nuts

Double fudge brownies

Double chocolate chip cookies

Variety of milk

27 per person

Enhance any break with a cordial filled cookie shooter featuring your company logo

16 per person | addition to breaks only



PLATED

All plated lunches are served with water, iced tea and freshly baked rolls and butter.

A surcharge of 15 per person will be added to groups less than 25 people.

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

THREE-COURSE

STARTERS | CHOICE OF ONE

Baby lettuce with watermelon radishes, shaved carrots, diced marinated tomatoes and sherry vinaigrette

Classic Caesar with Parmesan cheese and croutons

Baby wedge with bacon, tomatoes, pickled red onions and blue cheese dressing

Loaded baked potato soup with bacon, green onions, Cheddar and sour cream

Smoked chicken tortilla soup, diced avocado and tomato relish

ENTRÉES | CHOICE OF ONE

Brown butter mushroom raviolis | Garlic broccolini, tomato chutney and fried capers

66 per person

Organic roasted chicken | Whipped potatoes, roasted Brussels sprouts and rosemary jus

58 per person

Organic roasted chicken | Baby vegetables, celery root purée and roasted bell pepper sauce

58 per person

Braised short rib | Sour cream mashed potatoes, baby carrots, French green beans and natural jus

61 per person

Crispy-skinned red snapper | Baby tricolor peppers, cilantro rice and salsa roja

60 per person

Manhattan cut New York strip | Asparagus roasted tricolor potatoes and rosemary jus

63 per person

DESSERT | CHOICE OF ONE

New York style cheesecake and fruit compote

Dark chocolate layer cake

Classic tiramisu

Lemon meringue pie



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 guarantee of 25 people.

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

SALAD AND SANDWICH BAR

STARTERS

French onion soup

Deli style pasta salad

Local field greens and crisp romaine hearts

Seasonal salad vegetables

Crumbled blue cheese and shredded Cheddar

Sherry vinaigrette and ranch dressing

SANDWICHES AND KETTLE CHIPS

Chipotle chicken wrap, local tortilla with guacamole, bacon, Pepper Jack cheese and chipotle aioli

Herb roasted beef, basil mayonnaise on a French baguette with Swiss cheese and baby arugula

Smoked turkey and Cheddar, sweet dill mustard, tomato and arugula on whole grain bread

DESSERTS

Assorted miniature pastries

House baked cookies

Brownies

57 per person

EL MERCADO

STARTERS

Fiesta salad | Romaine lettuce, black beans, grilled corn, avocado and chipotle dressing

Gulf fish and shrimp ceviche

Tortilla chips | Guacamole and house made salsa

ENTRÉES

Marinated beef fajita skirt steak

Shredded chicken

Sautéed vegetables

Flour tortillas

Green chile and cheese enchiladas

ACCOMPANIMENTS

Mexican rice

Borracho beans

Pico de gallo, Cheddar, shredded lettuce and sour cream

DESSERTS

Tres leches

Cinnamon churros with chocolate sauce

62 per person



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 guarantee of 25 people.

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

MEDITERRANEAN

STARTERS

Classic Caesar salad | Shaved Parmesan cheese and brioche croutons

Baby spinach salad | Goat cheese, cherry tomatoes, toasted hazelnuts and balsamic vinaigrette

ENTRÉES

Mushroom ravioli and gorgonzola cream sauce

Baked striped bass, lemon and thyme

Herb grilled chicken breast and natural jus

ACCOMPANIMENTS

Wild rice, dried fruits and Moroccan spices

Grilled asparagus truffle scented roasted mushrooms and aged sherry vinegar

Freshly baked rolls

DESSERTS

Flaky baklava

Classic cannoli

62 *per person*

HILL COUNTRY COOKOUT

STARTERS

Pasta salad | Honey baked ham, Cheddar and peas

Coleslaw | Golden raisins and carrots

Baby greens | Shaved vegetables, Parmesan cheese, brown butter croutons and 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

Crushed roasted red potatoes, sour cream and chives

Sweet corn on the cob

DESSERTS

Mini s'mores tarts

Pecan pie

Strawberry shortcake

68 *per person*



BOXED

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

Limit two varieties per group of 25 or more. A surcharge of 15 per person will be added to groups 25 or less.

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

SANDWICHES

Smoked turkey breast, sprouts, grain honey mustard, pickles and Gruyère on baguette

Italian, mortadella, coppa, prosciutto, roasted peppers, balsamic and extra virgin olive oil on ciabatta

Smoked ham and cheese, lettuce and tomato with Dijonnaise sauce a pretzel bun

Roasted chicken salad, sprouts, tomatoes and butter lettuce served on nine grain bread

Charred eggplant wrap, hummus with tahini, cucumbers and peppers

50 per box

BOXED SALAD LUNCH

SOUTHWESTERN COBB SALAD

Ancho grilled chicken, marinated tomatoes, pickled onions, smoked bacon, hardboiled eggs and avocado ranch dressing

34 per person

CLASSIC CHICKEN CAESAR

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

34 per person

GREEK SALAD

Flat iron steak with crisp greens, English cucumbers, Roma tomatoes, feta cheese, Kalamata olives and oregano vinaigrette

36 per person



HORS D'OEUVRES

Attendant required for butler passed hors d'oeuvres at 150 per attendant.

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

COLD

Saffron shrimp cocktail with brioche crouton and Spanish aioli

Smoked salmon tartare, crème fraîche with potato crisps

Chilled gazpacho shooter with avocado parfait

Heirloom tomato and balsamic bruschetta

9 per piece

Bay shrimp ceviche with 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, organic hen eggs and confit potatoes

Anise scented lobster salad with toasted brioche

12 per piece

HOT

Wild mushroom tart with truffle essence

Mini croque monsieur with rosemary ham and Gruyère

Sweet onions and goat cheese tart

Brie melt with fig jam and pecans

8.5 per piece

Braised short rib tart with mascarpone and red wine

Lump crab cake with fennel crème

Thai chicken satay with a coconut peanut dipping sauce

Chorizo queso fundido crostini

Brisket tostones cup with chimichurri

Mini beef Wellington with horseradish cream

10 per piece

Lobster arancini with saffron aioli

Beef skewer with chimichurri sauce

Herb rubbed lamb lollipop with pepper coulis

12 per piece



STATIONS

Reception stations require a minimum of 30 people.

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

ANTIPASTO BAR

Olives, spreads, cured meats, international and domestic cheeses

Crudit  and grilled vegetables, mustards, sliced baguette and assorted crackers

40 per person

SALAD STATION

Baby spinach, hearts of romaine and baby field greens

Bay shrimp, grilled chicken and bacon

Cheddar, Parmesan cheese and crumbled blue cheese

Baby heirloom tomatoes, cucumbers and chickpeas

Almonds, pecans, sunflower seeds and croutons

Caesar, balsamic and ranch dressings

26 per person

PETIT DESSERT DISPLAY

Petit eclairs

Truffles

Macarons

Mini tartlets

30 per person

GUACAMOLE BAR

House made tortilla chips

House made guacamole, lime and pico de gallo

Spicy queso

Salsa verde and fire roasted salsa

30 per person

STREET TACO STATION

Beef picadillo, sweet corn and peppers

Chicken, cilantro and tomatoes

Chipotle salsa, pico de gallo, sour cream, jalape o and cotija cheese

Local flour tortillas

40 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 and horseradish

90 per person



CARVING STATIONS

Carving stations require a minimum of 30 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.

SLOW ROASTED PRIME RIB

Horseradish and au jus

Served with a selection of artisan breads and rolls

58 per person

HERB RUBBED TURKEY BREAST

Mushroom Jus

Served with a selection of artisan breads and rolls

38 per person





PLATED

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

A surcharge of 15 per person will be added to groups less than 25 people.

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

STARTERS | CHOICE OF ONE

Baby lettuce with watermelon radishes, shaved carrots, diced marinated tomatoes and sherry vinaigrette

Classic Caesar with Parmesan cheese and croutons

Baby wedge with bacon, tomatoes, pickled red onions and blue cheese dressing

Tomato caprese salad, mozzarella, basil and balsamic

Roasted butternut squash soup with smoked bacon and cinnamon crème fraîche

ENTRÉES | CHOICE OF ONE

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

68 per person

Petite tenderloin of beef, crushed red potatoes, crème fraîche, grilled asparagus and red wine Bordelaise

85 per person

14 oz New York strip with roasted tricolored potatoes, asparagus and jus

85 per person

Crispy skinned red snapper with pea risotto and confit tomatoes and salsa roja

76 per person

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

82 per person

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

90 per person

Tenderloin of beef and lobster tail with potato gratin and baby organic seasonal vegetables and jus

125 per person

DESSERTS | CHOICE OF ONE

Fresh fruit tart, berries and agave glaze

Chocolate hazelnut opera cake, feuilletine with chocolate sauce

Red velvet cake topped with strawberry coulis

Vanilla cheesecake topped with blackberry compote

ENHANCEMENTS

Seared scallops (3)

Butter poached lobster tail

35 per person



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 guarantee of 25 people.

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

RANCH HAND

STARTERS

Fiesta salad, romaine lettuce, cotija cheese, roasted peppers, grilled corn and chipotle ranch dressing

Gulf fish and shrimp 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

90 *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

Pan seared branzino with pea tendrils and sauce vierge

Grilled chicken with butternut squash and toasted pumpkin seeds

ACCOMPANIMENTS

Grilled seasonal vegetable platter

Assorted artisan rolls

DESSERTS

Opera torte

Red velvet cake

Blackberry cheesecake

92 *per person*



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 guarantee of 25 people.

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

RIVERSIDE

STARTERS

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 and fennel broth

Whole roasted beef tenderloin, mushrooms, pearl onions and red wine jus

Slow roasted chicken supreme with ratatouille and 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

95 per person

THIRD COAST

STARTERS

Hothouse field green salad, carrots, cucumbers, croutons, olives, local tomatoes and Gorgonzola cheese

Heirloom tomato caprese, fresh mozzarella, basil, balsamic and extra virgin 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, cabernet reduction

ACCOMPANIMENTS

Clove spiced sweet potato purée

Baby organic seasonal vegetables

CHEFS' DECADENT DESSERT DISPLAY

Classic tres leches cake

Bananas foster bread pudding with crème anglaise

Valrhona chocolate cake

126 per person



BEVERAGES

Labor charge of 150 per bartender and cashier.

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

HOST BAR

Imported beers | 9 *per drink*

Domestic beers | 8 *per drink*

House wine by the glass | 11 *per glass*

House wine by the bottle | 44 *per bottle*

Selected cocktails | 12 *per drink*

Premium cocktails | 14 *per drink*

Top shelf cocktails | 16 *per drink*

Cordials and cognac | 14 *per drink*

Soft drinks | 6 *per drink*

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*



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, gala and more. Craft cocktails may be added to your premium or top shelf bar packages at 2 per person or ordered on consumption at 14 per cocktail for hosted bars and 16 for cash bars. (select two)

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

PACKAGED BAR

SELECT

Beer, wine and select cocktails

First hour | 25 per person

Two hours | 40 per person

Additional hours | 12 per person

PREMIUM

Beer, wine and premium cocktails

First hour | 27 per person

Two hours | 41 per person

Additional hours | 14 per person

TOP SHELF

Beer, wine and top shelf cocktails

First hour | 29 per person

Two hours | 43 per person

Additional hours | 16 per person

TASTE OF TEXAS

Local Texas craft beers, wine and top tier Texas cocktails

First hour | 29 per person

Two hours | 43 per person

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

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



WINE RACK

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.

SELECT

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



DETAILS

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 30 days in advance.

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.



CALL TODAY TO SPEAK WITH A CATERING SPECIALIST.

MOKARA HOTEL & SPA • 210-518-1155

OMNIHOTELS.COM/HOTELS/SAN-ANTONIO-MOKARA/MEETINGS

MOKARA
✿ SPA