

Event Menus



OMNI LA MANSION DEL RIO
EVENTS MENU



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



PLATED BREAKFAST

All plated breakfasts include choice of freshly brewed Stance regular and decaffeinated coffee or assortment of Numi hot teas and freshly squeezed orange, grapefruit or apple juices.

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

CLASSIC FARMERS BREAKFAST

Scrambled farm-fresh eggs with chives

Applewood-smoked bacon

Herbed breakfast potatoes

Fruit Parfait

Basket of Pastries

38 per person

TEX-MEX MORNING

Huevos rancheros

Refried beans | Cotija cheese, sour cream, salsa and guacamole

Tortillas

39 per person

FRENCH TOAST

Brioche French toast, local berry compote and warm maple syrup

Country sausage links

Breakfast potatoes

42 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, spinach, caramelized onions, bell peppers, scrambled egg whites and fresh herbs

46 per person

LIGHT START

Egg white frittata with spinach, tomatoes and goat cheese

Herb breakfast potatoes

Fruit parfait

45 per person



CONTINENTAL BREAKFAST & ENHANCEMENTS

Chef attendant required for Omelet and Egg Stations at 150 per chef, with one chef per 50 people.

Prices are subject to 25% service charge and 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 milk

Assorted breakfast pastries

43 per person

ENHANCEMENTS

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

10 per person

BREAKFAST TACOS

Potato & egg

Applewood-smoked bacon & egg

Sausage & egg

Chorizo & egg

Toppings on the side to include pico de gallo, cheddar and house-made salsa

17 per person for choice two tacos

BREAKFAST SANDWICH

Ham, egg and cheese croissant

Country sausage, egg and cheese biscuit

Applewood-smoked bacon, egg and cheese English muffin

100 per dozen

OMELETS & EGGS STATION

Farm-fresh eggs | any style

Cheeses | Swiss, cheddar and Monterey Jack

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

26 per person | attendant required

SMOKED SALMON

Sliced smoked salmon and gravlax

Assorted New York-style bagels

Cream cheese, capers, red onions and sliced tomatoes

20 per person



BUFFETS

All breakfast buffets include freshly brewed Stance regular & decaffeinated coffee, assorted Numi hot tea and freshly squeezed orange juice, grapefruit and apple juice. Prices are subject to 25% service fee charge and 8.25% state sales tax. All menus and prices are subject to change.

Daily Menu Price of 48 per person on designated day of the week based on 90 minutes of continuous service. If you wish to select any other Breakfast of the Day, a 6 per person surcharge will apply to provide menu of choice. Requires minimum of 20 guests.

FARMHOUSE | MONDAY & THURSDAY BUFFET

- Seasonal fresh fruits & berries
- Assorted breakfast pastries
- Fresh creamery butter and assorted jams
- Scrambled eggs with cheddar & chives
- Brioche French toast with warm maple syrup
- Applewood-smoked bacon and sausage links
- Breakfast potatoes with onions and bell peppers

SOUTH TEXAS | TUESDAY & FRIDAY BUFFET

- Seasonal fresh fruits & berries
- Assorted breakfast pastries with butter & assorted jams
- Abuelita's Mexican chocolate French toast, cinnamon whipped cream and maple syrup
- Scrambled eggs and queso fresco
- Refried beans
- Jamón ranchero
- Local flour tortillas
- Fajita breakfast potatoes, bell peppers, jalapeños and onions

NOURISH | WEDNESDAY & SATURDAY BUFFET

- Seasonal fresh fruits & berries
- Selection of cold cereals with whole and skim milk
- Assorted house-made muffins with fresh creamery butter and assorted jams
- Egg whites scramble with tomatoes, garden herbs and goat cheese
- Chicken-apple sausage
- Breakfast potatoes

FOUR BROTHERS BREAKFAST | SUNDAY BUFFET

- Texas fresh local seasonal fruits and berries
- Cinnamon Rolls
- Steel-cut oatmeal with canela, raisins and brown sugar
- Scrambled eggs a la Mexicana, sofrito onion, peppers, and tomato
- Chistorras (chorizo links)
- Hash browns
- Yellow corn tortillas
- Crumbled queso fresco and salsa verde



BRUNCH

Brunch includes freshly brewed Stance regular and decaffeinated coffee, assortment of Numi 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 25% service charge and 8.25% sales tax. All menus and prices are subject to change

LA MANSIÓN BRUNCH BREAKFAST ITEMS

Fresh seasonal fruits & berries

Assorted breakfast pastries

Individual yogurt parfaits

Smoked salmon, capers, tomatoes, onions and herb cream cheese

Assorted New York-style bagels

Scrambled farm-fresh eggs

Applewood-smoked bacon

Breakfast potatoes

EUROPEAN TABLE

Artisan cured salami & charcuterie

International & domestic cheeses

Dried fruits and toasted nuts

Pickles, mustards and olives

Assorted artisan breads

MARKET-STYLE SALAD STATION

Lettuce | Field greens, spinach and romaine lettuce

Protein | Chilled shrimp, chicken, applewood-smoked bacon and chopped eggs

Toppings | Avocados, sliced cucumbers, tomatoes and croutons

Dressings | Ranch, blue cheese and sherry vinaigrette

SWEETS

Chef-selected desserts

75 per person

ENHANCEMENTS

chef attendant required for Omelet and Carving stations at 150 per chef with one chef per 50 people

OMELET STATION

Farm-Fresh Eggs any style

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

Cheeses | Swiss, Cheddar and Monterrey Jack

26 per person

CARVING STATION

Slow roasted prime rib with horseradish and au jus

Selection of artisan bread and rolls

58 per person

Herb-rubbed turkey breast with mushroom jus

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, applewood-smoked bacon, celery, green olives and horseradish

38 per person (2 hours of service)

MIMOSA BAR

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

27 per person (2 hours of service)



À LA CARTE

Prices will be charged based on consumption of items. Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change

SNACKS

- Assorted individual yogurts | 5 each
- Whole fruit | 6 per piece | 50 per dozen
- Sliced fresh fruit & berries | 14 per person
- House-made muffins | Blueberry, banana nut and bran | 65 per dozen
- Butter and chocolate croissants | 65 per dozen
- House-made coffee cakes | 65 per dozen
- Assorted energy and low-carb bars | 6 each
- Granola and candy bars | 5 each
- Assorted 100 calorie packs | 6 each
- Chocolate chip, oatmeal and sugar cookies | 68 per dozen
- Fudge brownies and blondies | 68 per dozen
- Assorted bags of chips and pretzels | 5 each
- Individual bags of trail mix and dried fruit | 7 each
- Bags of popcorn | Butter, caramel and white cheddar | 14 per person
- Assorted ice cream novelties and frozen fruit bars | 7 each

ENHANCEMENTS

minimum of 20 guests required

LOCAL & IMPORTED CHEESES

- Dried fruits, grapes, nuts with fig marmalade
- Assorted crackers and sliced baguettes
26 per person

SEASONAL GARDEN VEGETABLES

- Classic hummus, roasted pepper hummus & buttermilk ranch
22 per person





BREAKS

Prices are based on 30 minutes of service.

Prices are subject to 25% service charge and 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 with Mixed Nuts, M&M's, dried fruits and yogurt raisins

Tropicana, V8 and fruit juices

26 per person

FIESTA BREAK

Chef's choice of assorted candies

Tortilla chips

Fire-roasted red and green salsas

Warm queso

Cinnamon churros | Chocolate sauce

Aguas Frescas

27 per person

REFRESH

Raw almonds and walnuts

Sliced seasoned fruits

Vegetable crudité

Hummus and warm pita bread

Coffee cakes

Chef's choice of infused waters & mineral water

29 per person

DULCE TEMPTATIONS

Guayaba fried cheese

Double-fudge brownies

Double-chocolate chip cookies

Assorted bottled coffees

28 per person

ENHANCEMENT

Cordial-filled cookie shooter featuring your company logo

16 per person | addition to breaks only (minimum 50)



PLATED | THREE-COURSE

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

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

STARTERS | CHOOSE ONE

BABY LETTUCE & WATERMELON RADISHES

Shaved carrots, diced marinated tomatoes and sherry vinaigrette

CLASSIC CAESAR

Parmesan cheese and croutons

BABY WEDGE

Applewood-smoked bacon, tomatoes, pickled red onions and blue cheese dressing

LOADED BAKED POTATO SOUP

Applewood-smoked bacon, green onions, cheddar and sour cream

SMOKED CHICKEN & TORTILLA SOUP

Diced avocado and tomato relish

DESSERT | CHOOSE ONE

NEW YORK-STYLE CHEESECAKE

Fruit compote

DARK CHOCOLATE LAYER CAKE

CLASSIC TIRAMISU

LEMON MERINGUE PIE

ENTRÉES | CHOOSE ONE

BROWN BUTTER MUSHROOM RAVIOLI

Garlic broccolini, tomato chutney, fried capers
56 per person

GRILLED CHICKEN

Whipped potatoes, roasted brussels sprouts, rosemary jus
58 per person

HERB-ROASTED CHICKEN

Seasonal vegetables, potato au gratin, creamy mushroom sauce
60 per person

ATLANTIC SALMON

Roasted garlic broccolini, pomme purée, chimichurri
60 per person

RED SNAPPER

Baby tri-color peppers, verde cilantro rice with salsa roja
62 per person

BRAISED SHORT RIB

Sour cream mashed potatoes, baby carrots, French green beans, natural jus
62 per person

TENDERLOIN FILET

Asparagus, roasted tri-color potatoes, rosemary jus
65 per person



TWO-COURSE PLATED & COLD BUFFET

Two-Course Plated lunches are served with iced tea. Cold lunch buffet to include iced tea and freshly brewed Stance Coffee.

Available for groups with 15 or less attendees. A surcharge of 10 per person will be added to groups with more than 15 guests for two-course plated lunches. Prices are subject to a 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

TWO-COURSE PLATED LUNCH

Accompanied with plater of assorted desserts

SOUTHWEST COBB SALAD

marinated tomatoes, pickled onions, applewood-smoked bacon, hard-boiled eggs and avocado ranch dressing

Add chicken | 42 per person

Add salmon | 48 per person

CLASSIC CAESAR SALAD

Romaine hearts, shaved parmesan cheese, sourdough croutons and Caesar dressing

Add chicken | 42 per person

add salmon | 48 per person

MIXED GREENS

Seasonal salad vegetables and balsamic vinaigrette

Add chicken | 42 per person

Add salmon | 48 per person

WARM RAVIOLI WITH ARRABBIATA SAUCE

Add chicken | 44 per person

Add shrimp | 49 per person

SALAD AND SANDWICH BAR

STARTERS

Tomato basil 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 lettuce, guacamole, applewood-smoked bacon, Pepper Jack cheese and chipotle aioli

Italian Salami, Coppa & Prosciutto with Provolone cheese, pesto aioli, roasted peppers on ciabatta

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

DESSERTS

Assorted miniature pastries

House-baked cookies

Brownies

58 per dozen



BOXED LUNCH

Boxed lunches include pasta salad, chips, whole fruit, cookie and bottled water. Gluten-friendly 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. If you wish to select three options, a 5 per person surcharge will apply. Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change

BOXED SANDWICHES

SMOKED TURKEY BREAST

Sprouts, pickles, Gruyère, grain honey mustard, baguette

ITALIAN

Mortadella, cappocollo, prosciutto, roasted peppers, balsamic, extra virgin olive oil, ciabatta bread

SMOKED HAM & CHEESE

Lettuce, tomato, Dijonnaise sauce, pretzel bun

ROASTED CHICKEN SALAD

Sprouts, tomatoes, butter lettuce, nine-grain bread

CHARRED EGGPLANT WRAP

Hummus, tahini, cucumbers and peppers
50 per box

BOXED SALAD LUNCH

SOUTHWESTERN COBB SALAD

Ancho grilled chicken, marinated tomatoes, pickled onions, applewood-smoked bacon, hard-boiled egg and avocado ranch dressing
40 per person

CLASSIC CHICKEN CAESAR

Romaine hearts, grilled chicken, shaved parmesan cheese, sourdough croutons and anchovy dressing
40 per person

GREEK SALAD

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





BUFFETS

All lunch buffets include freshly brewed Stance coffee and iced tea. Prices are based on one hour of service time. Buffets require a minimum guarantee of 20 people.

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EL MERCADO

STARTERS

- Chicken tortilla soup or vegetarian tortilla soup
- Fiesta salad | Romaine lettuce, black beans, grilled corn, avocado and chipotle dressing
- Tortilla chips | Guacamole and house-made salsa

ENTRÉES

- Marinated beef fajita skirt steak
- Shredded chicken
- Sautéed vegetables
- Flour tortillas

ACCOMPANIMENTS

- Mexican rice
- Vegetarian borracho beans v
- Pico de gallo, cheddar cheese, shredded lettuce and sour cream

DESSERTS

- Tres leches
- Cinnamon churros with chocolate sauce
- 65 per person

TASTE OF ITALY

STARTERS

- Vegetarian minestrone soup v
- Caprese salad, baby tomatoes, bocconcini, pesto basil and balsamic glaze
- Baby spinach salad with goat cheese, cherry tomatoes, candied pecans and balsamic vinaigrette

ENTRÉES

- Mushroom ravioli and sun-dried tomato pesto cream sauce
- Rigatoni Bolognese
- Chicken marsala

ACCOMPANIMENTS

- Herb seasonal vegetables
- Garlic toast

DESSERTS

- Classic cannoli
- Tiramisu
- 64 per person



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MEDITERRANEAN STARTERS

Classic Caesar salad, shaved parmesan cheese and brioche croutons

Mixed greens with cucumbers, Roma tomatoes, feta cheese, kalamata olives, red onion and oregano vianigrette

ENTRÉES

Mushroom ravioli with Gorgonzola cream sauce

Baked striped bass with lemon and thyme

Herb-grilled chicken breast with natural jus

ACCOMPANIMENTS

Wild rice, dried fruits and Moroccan spices

Grilled asparagus and truffle-scented roasted mushrooms, aged sherry vinegar

Freshly baked rolls

DESSERTS

Flaky baklava

Pistachio cake

66 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 with barbecue sauce

Beef sausage with sautéed onions

Herb and garlic-grilled chicken breasts

ACCOMPANIMENTS

Sliced yellow onions and pickles

Sweet corn on the cob

Crushed roasted red potatoes, sour cream and chives

Texas toast

DESSERTS

Mini s'mores tarts

Pecan pie

Strawberry shortcake

68 per person



HORS D'OEUVRES

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

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

COLD

9 PER PIECE

Port-glazed fig stuffed with St. Agur blue cheese and wrapped in prosciutto

Antipasto skewer with baby tomato, bocconcini, balsamic glaze and basil

Crudit  shooter with hummus & seasonal vegetables

Heirloom tomato and balsamic bruschetta

10 PER PIECE

Saffron shrimp cocktail with brioche crouton and Spanish aioli

Ahi tuna tartare with sesame and cucumbers

Shrimp gazpacho shooter

Tenderloin crostini with caramelized onion and Boursin cheese

HOT

9 PER PIECE

Stuffed bread spears with queso blanco & cilantro aioli (Teque o)

Wild mushroom tart with truffle essence

Mini croque monsieur | Rosemary ham and Gruy re

Sweet onion and goat cheese tart

Pigs in a blanket with honey mustard dipping sauce

Chicken empanadas with salsa verde

Beef empanadas with salsa roja

Brisket tostones with chimichurri

10 PER PIECE

Brie melt with fig jam and pecans

Vegetarian spring rolls with sweet and sour sauce

Thai chicken satay with coconut & peanut dipping sauce

Beef skewer with chimichurri sauce

Lump crab cake with fennel cr me

Mini beef wellington with horseradish cream

12 PER PIECE

Pulled pork slider with coleslaw, pickles and onions

Lobster arancini with saffron aioli

Herb-rubbed lamb lollipop with pepper coulis



STATIONS

Reception stations require a minimum of 25 people. *Pasta station requires uniformed chef attendant at 150 fee, with one chef per 50 people.

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

ANTIPASTO BAR

Olives, spreads, cured meats, international and domestic cheeses

Crudité and grilled vegetables, mustards, sliced baguette and assorted crackers

40 per person

SALAD

Baby spinach, hearts of romaine and baby field greens

Bay shrimp, grilled chicken and applewood-smoked 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

PASTA CREATIONS*

Rigatoni, penne and farfalle

Bolognese sauce, alfredo sauce and arrabbiata sauce

Chef's choice of seasonal vegetables

Grilled chicken, shrimp and sweet Italian sausage

Roasted garlic bread

44 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

Beef fajita sautéed with onions & peppers

Chicken tinga with cilantro and tomatoes

Chipotle salsa, pico de gallo, sour cream, jalapeño and Cotija cheese

Local flour tortillas

42 per person

PETITE DESSERT DISPLAY

Petit eclairs

Truffles

Macarons

Mini tartlets

30 per person



CARVING STATION

Carving stations require a minimum of 30 people. Chef attendant required at 150 per chef, with one chef per 50 people.

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

HERB-RUBBED TURKEY BREAST

Mushroom jus
Artisan breads and rolls
38 per person

SMOKED BEEF BRISKET

Trio of barbecue sauces
cornbread with butter
40 per person

SLOW-ROASTED PRIME RIB

Horseradish and au jus
Artisan breads and rolls
58 per person

ROASTED BEEF TENDERLOIN

Tenderloin with Red Demi-glace Sauce & Horseradish
Artisan Breads and Rolls with butter
65 per person

ENHANCEMENTS

LOCAL & IMPORTED CHEESES

Dried fruits, grapes and nuts with fig marmalade
Assorted crackers and sliced baguettes
26 per person (minimum of 20 guests)

SEASONAL GARDEN VEGETABLES

classic hummus, roasted pepper hummus & buttermilk ranch
22 per person (minimum of 20 guests)





BUFFETS

All dinner buffets include freshly brewed Stance coffee and iced tea. Prices are based on one hour of service time. Buffets require a minimum guarantee of 20 people.

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RANCH HAND

STARTERS

Baby arugula and spinach salad, toasted hazelnuts, sun-dried cranberries, goat cheese, balsamic dressing

Pasta salad, basil pesto, roasted peppers, grilled artichokes and Parmigiano-Reggiano cheese

ENTRÉES

Barbecue-smoked chicken breast and crispy onions

Beef sausage with sautéed onions

Slow-smoked brisket, Dr Pepper barbecue sauce

ACCOMPANIMENTS

Roasted red potatoes

Shiner Bock slow-braised borracho beans

Jalapeño cornbread with whipped butter

DESSERTS

Opera torte

Red velvet cake

Blackberry cheesecake

92 per person

ALAMO

STARTERS

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

Beet salad, citrus marinade, blue cheese and walnuts

Gulf fish and shrimp ceviche, Lime, cilantro, tequila and avocado parfait

ENTRÉES

Slow-roasted pork loin, Braised kale

Sautéed Texas shrimp with Spanish chorizo, local stone-ground polenta

Grilled chicken, butternut squash and toasted pumpkin seeds

ACCOMPANIMENTS

Cilantro Mexican rice, chilis and roasted tomatoes

Grilled seasonal vegetable platter

Assorted artisan rolls

DESSERTS

Warm churros with Chocolate sauce

Tres leches cake

Caramel flan

92 per person



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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, roasted corn, sweet pepper ragout and fennel broth

Roasted whole beef tenderloin, mushrooms, pearl onions and red wine jus

Slow-roasted chicken supreme, ratatouille, natural jus

ACCOMPANIMENTS

Potato gnocchi, wild mushrooms, brown butter and lemon

Herb & garlic-grilled seasonal vegetables

French baguettes with butter

DESSERTS

Assortment of miniature tarts, cheesecakes and chocolates

95 per person

OSTRA STARTERS

Shrimp tortilla soup

Field green salad | Carrots, cucumbers, croutons, olives, local tomatoes and Gorgonzola

Toasted pearl pasta salad, lemon, crème fraîche and arugula

ENTRÉES

Signature crab cakes | Red pepper aioli

Texas striped bass, fennel and yellow romesco

Smoked beef tenderloin | Cabernet reduction

ACCOMPANIMENTS

Baby seasonal vegetables

Fingerling potatoes

CHEF'S DECADENT DESSERT DISPLAY

Lemon cake

Bread pudding with crème anglaise

Chocolate cake

105 per person



PLATED

All plated dinners are served with your choice of freshly brewed Stance coffee or iced tea with freshly baked rolls and butter. Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change

STARTERS | CHOOSE ONE

ROASTED BUTTERNUT SQUASH SOUP

Applewood-smoked bacon and cinnamon crème fraîche

BABY LETTUCE & WATERMELON RADISHES

Shaved carrots, diced marinated tomatoes and sherry vinaigrette

CLASSIC CAESAR

Parmesan cheese and croutons

BABY WEDGE

Applewood-smoked bacon, tomatoes, pickled red onions and blue cheese dressing

DESSERTS | CHOOSE ONE

FRESH FRUIT TART

Berries and agave glaze

CHOCOLATE & HAZELNUT OPERA CAKE

Feuilletine with chocolate sauce

RED VELVET CAKE

Strawberry coulis

VANILLA CHEESECAKE

Blackberry compote

ENHANCEMENTS

Seared scallops (2)

Shrimp (3)

25 per person

ENTRÉES | CHOOSE ONE

BROWN BUTTER MUSHROOM RAVIOLI

Garlic Broccolini, rustic tomato chutney and fried capers

65 per person

HERB-GRILLED CHICKEN

Whipped potatoes, roasted Brussels sprouts and rosemary jus

70 per person

BONELESS BEEF SHORT RIB

Smoked whipped potatoes, crispy onions, French green beans and natural jus

80 per person

SEA BASS

Gristmill grits, spring pea, mushroom ragout, saffron & ginger lemon beurre blanc

86 per person

14OZ NEW YORK STRIP

Roasted tri-color potatoes, asparagus and jus

85 per person

BEEF TENDERLOIN

Crushed red potatoes, crème fraîche, grilled asparagus and red wine Bordelaise

90 per person

BEEF TENDERLOIN & LOBSTER TAIL

Potato gratin, baby organic seasonal vegetables and jus

110 per person



NON-ALCOHOLIC BEVERAGES

Prices are subject to 25% service charge and 8.25% state sales tax. All menus and prices are subject to change. Half-Day Beverage package includes up to four hours of service and Full-Day Beverage package includes up to eight hours of service.

BEVERAGES

Stance regular or decaf coffee | 105 per gallon

Assorted Numi hot teas | 105 per gallon

Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | 6 each

Naked fruit juice & smoothies | 7 each

Classic black iced tea | 85 per gallon

Enroot cold brew tea | 8 each

Assorted soft drinks | 6 each

Pure Life water | 6 each

S.Pellegrino Essenza flavored sparkling mineral water | 7 each

S.Pellegrino sparkling mineral water | 7 each

Acqua Panna natural spring water | 7 each

Coconut water | 8 each

Assorted Kohana canned coffee drinks | 8 each

Gatorade and Powerade sports drinks |
G2 Grape, Fruit Punch, Zero Glacier,
Zero Lemon-Lime | 7 each

Red Bull | Energy Drink or Sugarfree | 8 each

BEVERAGE PACKAGE À LA CARTE

HALF-DAY

Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water

32 per person

FULL DAY

Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water

42 per person



BEVERAGES

Labor charge of 150 per bartender and cashier.

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BRANDS

SELECT

- Vodka | Svedka
- Gin | Seagram's
- Rum | Castillo
- Bourbon | Jim Beam White Label
- Scotch | J&B
- Tequila | Sauza Silver
- Cognac | Hennessy VS

PREMIUM

- Vodka | Absolut
- Gin | Beefeater
- Rum | Bacardi Light
- Bourbon | Old Forester
- Scotch | Johnnie Walker Red
- Tequila | Milagro Silver
- Cognac | Hennessy VS

TOP SHELF

- Vodka | Tito's Handmade
- Gin | The Botanist
- Rum | Sailor Jerry
- Bourbon | Maker's Mark
- Scotch | Monkey Shoulder
- Tequila | Patrón Silver
- Cognac | Hennessy VSOP

BEER

DOMESTIC

Budweiser, Bud Light, Coors Light and Miller Lite

IMPORT | CRAFT

Heineken, Corona, Dos Equis and Shiner Bock

HOST BAR

Domestic beers | 8 per drink

Imported & craft beers | 9 per drink

House wine | 11 per drink

House wine | 45 per drink

Selected cocktails | 12 per drink

Premium cocktails | 14 per drink

Top shelf cocktails | 16 per drink

Cordials & cognac | 14 per drink

Soft drinks | 6 per drink

CASH BAR

Domestic beers | 9 per drink

Imported & craft beer | 10 per drink

House wine | 13 per drink

House wine | 50 per drink

Selected cocktails | 14 per drink

Premium cocktails | 15 per drink

Top shelf cocktails | 17 per drink

Cordials & cognac | 15 per drink

Soft drinks & Bottled Waters | 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 25% service charge and 8.25% sales tax. All menus and prices are subject to change

PACKAGED BAR

SELECT

Beer, wine and select cocktails

One hour | 26 per person

Two hours | 40 per person

Additional hours | 12 per person

PREMIUM

Beer, wine and premium cocktails

One hour | 27 per person

Two hours | 41 per person

Additional hours | 14 per person

TOP SHELF

Beer, wine and top shelf cocktails

One hour | 29 per person

Two hours | 44 per person

Additional hours | 16 per person

TASTE OF TEXAS

Local Texas craft beers, wine and top tier

Texas cocktails

One hour | 29 per person

Two hours | 44 per person

Additional hours | 16 per person

OMNI CRAFT COCKTAILS

GRAPEFRUIT-ELDERFLOWER PALOMA

Delicious ruby red grapefruit, essence of elderflower mixed with tequila or gin and Omni sour

APPLE-PEAR CRUSH

Vodka or gin, Omni sour, orange liqueur

BLOOD ORANGE-GUAVA WHISKEY SOUR

Whiskey, Omni Sour and Blood-Orange Guava

SPICY MANGO MARGARITA

Tequila, Omni sour, orange liqueur and mango & habanero mix



WINE RACK

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

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

SELECT

Bulletin Place | chardonnay | 45 per bottle

Bulletin Place | sauvignon blanc | 45 per bottle

Bulletin Place | merlot | 45 per bottle

Bulletin Place | cabernet sauvignon | 45 per bottle

Campo Viejo | sparkling cava brut | 45 per bottle

Included in all select bar packages

PREMIUM

Wente Hayes Ranch | chardonnay | 50 per bottle

Wente Hayes Ranch | rosé | 50 per bottle

Wente Hayes Ranch | merlot | 50 per bottle

Wente Hayes Ranch | cabernet
sauvignon | 50 per bottle

Included in all premium and top shelf bar packages

TOP SHELF

Decoy by Duckhorn | chardonnay | 67 per bottle

Decoy by Duckhorn | sauvignon
blanc | 67 per bottle

Decoy by Duckhorn | merlot | 67 per bottle

Decoy by Duckhorn | pinot noir | 67 per bottle

Decoy by Duckhorn | cabernet
sauvignon | 67 per bottle



SPECIAL EVENTS

Labor charge of 150 per bartender. Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

COCKTAIL OR DINNER BARGES

Must be secured by group through Go Rio Cruises

ONE HOUR COCKTAIL BARGE

Beer, Wine and select cocktails

26 per person

TWO HOUR DINNER BARGE

Select three-course dinner menu and enhance the experience with package bar for your guests to enjoy.

40 per person (2 hour bar service) + dinner menu price

UNWIND RIVERSIDE

Enjoy a happy hour in our bridge bar riverside space prior to dinner! Ask us about Four Brothers and Ostra Restaurant dinner options.

ONE HOUR BEER & WINE

Package bar to include domestic, imported, craft beers, red and white wine

20 per person (up to 50 guests)

MARGARITA CHALLENGE

Calling all master mixologists to create the best margarita!

Choice of two tequilas

Seasonal ingredients provided at each table, cocktail shaker, ice, glassware

Judging will be based on presentation & taste

26 per person (1 hour experience)

GUACAMOLE CHALLENGE

Minimum of 30 guests

Up to 10 guests per team will put their culinary skills to the test and prepare their own customized guacamole delight

EXPERIENCE INCLUDES:

Seasonal ingredients setup market-style to select choices to use for team guacamole

Table for food preparation with mixing bowls, utensils, cutting board and serving bowls

House-made tortilla chips

75 per person

ENHANCEMENT

Enhance the experience with chef hat, apron and three unbiased hotel representatives for judging

10 per person

COURTYARD CORNHOLE

Designed for up to 50 guests

Ask us about creating a game time experience with package bar, reception food and cornhole game

RELAX & RENEW SPA DAY

Allow our team to assist you in designing the perfect spa day curated for each of your attendees.

ROOFTOP TERRACE

Savor lunch alfresco at our rooftop café - ask us about our menu options

Add a Mimosa Bar with sparkling wine complimented with selection of house-made purées and fresh berries

27 per person (2 hours of service)

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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 will 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 & 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.

OMNI LA MANSION DEL RIO • 210-518-1155

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CONTACT INFORMATION