

Event Menus



MOKARA HOTEL & SPA
EVENTS MENU



TABLE OF CONTENTS

Click on link below to be directed to that section of the menu

[BREAKFAST](#)

[BREAKS](#)

[LUNCH](#)

[RECEPTION](#)

[DINNER](#)

[BEVERAGES](#)

[SPECIAL EVENTS](#)

[DETAILS](#)

[CONTACT INFORMATION](#)

Prices are subject to 25% service charge and 8.25% sales tax. All menus and prices are subject to change. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. please notify us of any food allergy.



PLATED

All plated breakfasts are served with your choice of freshly brewed Stance regular coffee, Stance decaffeinated coffee, or Numi hot tea and freshly squeezed orange, grapefruit or apple juice.

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

CLASSIC BREAKFAST

Scrambled farm-fresh eggs | Chives

Applewood-smoked bacon

Herbed breakfast potatoes

Yogurt Parfait

Assorted morning pastries

38 per person

MIGAS

Scrambled eggs, corn tortilla strips, poblano peppers, tomatoes, onions, queso fresco and serrano peppers

Refried beans

Sausage

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

VEGETABLE BOWL

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

46 per person

HEALTHY START

Egg white frittata | Spinach, tomatoes and goat cheese

Herb Potatoes

Turkey Bacon

45 per person



CONTINENTAL BREAKFAST & ENHANCEMENTS

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

Freshly brewed Stance regular and decaffeinated coffee & Numi assorted hot teas

43 per person

BREAKFAST 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

SMOKED SALMON

Sliced smoked salmon and gravlax

Assorted New York-style bagels

Cream cheese, capers, red onions and sliced tomatoes

22 per person

BREAKFAST SANDWICHES

Ham, egg and cheese croissant

Country sausage, egg and cheese biscuit

Applewood-smoked bacon, egg and cheese english muffin

100 per dozen

BREAKFAST TACOS

Applewood-smoked bacon & egg

Sausage & egg

Potato & egg

Chorizo and egg

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

17 per person for choice of two tacos



BUFFETS

All breakfast buffets include freshly brewed Stance regular coffee, Stance 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 20 people.

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

MOKARA BREAKFAST

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

NOURISH

- Seasonal fresh fruits and berries
 - Yogurt parfaits
 - Assorted house-made muffins, fresh creamy butter and assorted jams
 - Scrambled egg whites with tomatoes, garden herbs, and goat cheese
 - Chicken-apple sausage or turkey bacon
 - Breakfast potatoes
- 49 per person

RIVERWALK BREAKFAST

- Assorted local fruits
 - Pan dulce
 - Abuelita's Mexican chocolate French toast with cinnamon whipped cream and maple syrup
 - Scrambled eggs and queso fresco
 - Refried beans
 - Jamón ranchero
 - Local flour tortillas
 - Breakfast potatoes with bell peppers, jalapeños and onions
- 50 per person

FOUR BROTHERS BREAKFAST

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



BRUNCH

Brunch includes freshly brewed Stance regular coffee & 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.

MOKARA BRUNCH BREAKFAST ITEMS

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

Scrambled farm-fresh eggs

Applewood-smoked bacon

Breakfast potatoes

EUROPEAN TABLE

Artisan cured salami and charcuterie, international & domestic cheeses with dried fruits and 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

80 per person

ENHANCEMENTS

PRIME RIB CARVING STATION

Slow-roasted prime rib with horseradish and au jus served with a selection of artisan bread and rolls

58 per person

BEEF TENDERLOIN CARVING STATION

Beef Roasted Tenderloin with red demi-glace sauce and artisan breads with butter

65 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

MIMOSA BAR

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

27 per person



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.

À LA CARTE SNACKS

Assorted individual yogurts | 5 each

Whole fruit | 6 each | 50 per dozen

Sliced fresh fruit and 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 slices

Assorted energy and low-carb bars | 6 each

Granola and candy bars | 5 each

Assorted 100 calorie packs | 6 each

Cookies | Chocolate chip, oatmeal and sugar | 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 each

Assorted ice cream novelties and frozen fruit bars | 7 each

ENHANCEMENTS

minimum of 12 guests

LOCAL & IMPORTED CHEESE

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.

ENERGIZE

Fruit & berry skewers | 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

FIESTA BREAK

Assorted candies

Tortilla chips

Fire-roasted red and green salsas

Queso

Cinnamon churros | Chocolate sauce

Agua fresca

27 per person

REFRESH

Raw almond and walnuts

Sliced seasoned fruits

Vegetable crudité

Hummus with warm pita bread

Coffee cakes

Chef's choice of infused water and mineral waters

29 per person

INDULGE

Guayaba fried cheese

Assorted nuts

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



PLATED | THREE-COURSE

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

Pickled onions, goat cheese, candied pecan with balsamic vinaigrette

SHRIMP TORTILLA SOUP OR VEGETARIAN

Diced avocado and tomato relish

DESSERTS | 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 and fried capers
56 per person

GRILLED CHICKEN BREAST

Whipped potatoes, roasted Brussels sprouts and 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 and salsa roja
62 per person

BRAISED SHORT RIB

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

TENDERLOIN FILET

Asparagus roasted tri-color potatoes and 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 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

ORGANIC 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

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 person



BOXED LUNCH

Boxed lunches include pasta salad, chips, whole fruit, cookie and bottled water. Gluten-friendly and vegan bread available on request. Boxed salads include 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.

SANDWICHES

SMOKED TURKEY BREAST

Sprouts, pickles, Gruyère, honey grain mustard baguette

ITALIAN

Mortadella, capicollo, prosciutto, roasted peppers, balsamic and extra virgin olive oil on ciabatta

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.

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

EL MERCADO

STARTERS

Chicken tortilla or Vegetarian tortilla soup

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

Tortilla chips | Guacamole and house-made salsa

ENTRÉES

Marinated beef fajita skirt steak

Shredded chicken

Sautéed vegetables

Flour tortillas

ACCOMPANIMENTS

Mexican rice

Refried bean

Pico de gallo, cheddar, shredded lettuce and sour cream

DESSERTS

Tres leches

Cinnamon churros | Chocolate sauce

65 per person

TASTE OF ITALY

STARTERS

Vegetarian minestrone soup

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

DESSERT

Tiramisu

Classic cannoli

64 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.

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

MEDITERRANEAN STARTERS

Classic Caesar salad | Shaved parmesan cheese and brioche croutons

Baby kale and mixed greens with cucumbers, Roma tomatoes, feta cheese, kalamata olives, red onion and oregano vinaigrette.

ENTRÉES

Mushroom ravioli | Gorgonzola cream sauce

Baked striped bass | Lemon and thyme

Herb grilled chicken breast | 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

Pistachio cake

66 per person

TEXAS BACKYARD BBQ STARTERS

Baby greens | Shaved vegetables, parmesan cheese, brown butter croutons and assorted dressings

Coleslaw | Golden raisins and carrots

ENTRÉES

Smoked beef brisket with barbecue sauce

Herb & garlic grilled chicken breasts

ACCOMPANIMENTS

Sliced yellow onions and pickles

Texas toast

Crushed roasted red potatoes | Sour cream, chives

Sweet corn on the cob

DESSERTS

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. Agar blue cheese wrapped in prosciutto

Crudit  shooter with hummus & seasonal vegetables

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

Heirloom tomato & balsamic bruschetta

Bay shrimp ceviche tortilla crisp

10 PER PIECE

Saffron shrimp cocktail with brioche crouton and Spanish aioli

Shrimp gazpacho shooter

Ahi tuna tartare, sesame and cucumbers

Tenderloin crostini with caramelized onion and Boursin cheese

Seasonal oyster on a half-shell with red wine mignonette

HOT

9 PER PIECE

Teque o ~ breaded queso blanco with cilantro ailo

Wild mushroom tart truffle essence

Croque monsieur with rosemary ham and Gruy re

Sweet onions & goat cheese tart

Chicken empanadas with salsa verde

Beef empanadas with salsa roja

Brisket tostones with chimichurri sauce

10 PER PIECE

Brie melt with fig jam and pecans

Vegetarian spring roll 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 ailo

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 guests required.

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

ANTIPASTI BAR

Olives, spreads, cured meats, international & domestic cheeses

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

40 per person

SALAD STATION

Baby spinach, hearts of romaine, baby field greens

Bay shrimp, grilled chicken and applewood-smoked bacon

Cheddar, parmesan 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 arrabiata sauce

Chef's choice of seasonal vegetables

Grilled chicken, shrimp and sweet Italian sausage

Roasted garlic bread

46 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 with sautéed onions and peppers

Chicken tinga with cilantro and tomatoes

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

Local flour tortillas

42 per person

SHELLFISH BAR & CHILLED SEAFOOD

Poached shrimp, snow crab claws, oysters on the half-shell

House-made cocktail sauce, mignonette, lemon wedges and horseradish

80 per person

PETITE DESSERT DISPLAY

Eclairs & Truffles

Macarons

Mini tartlets

30 per person



CARVING STATIONS

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

BEEF ROASTED TENDERLOIN

Tenderloin with red demi-glace

Artisan breads and rolls with butter

65 per person



ENHANCEMENTS

Minimum of 12 guests

LOCAL AND IMPORTED CHEESES

Dried fruits, grapes, and nuts with fig marmalade

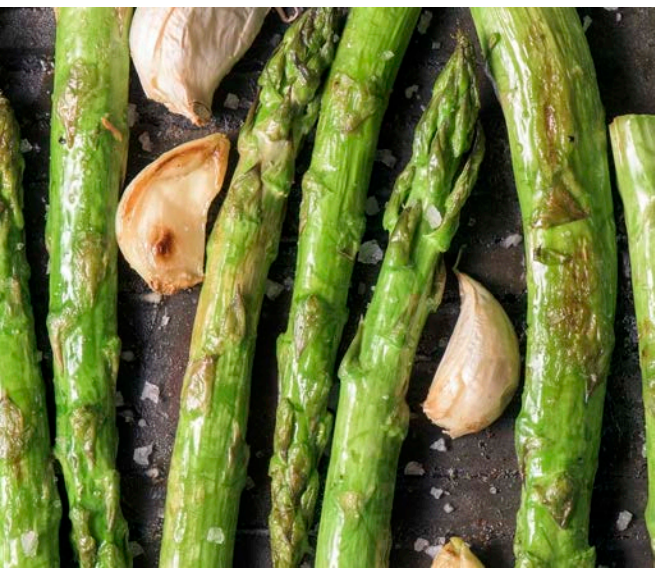
Assorted crackers and sliced baguettes

26 per person

SEASONAL GARDEN VEGETABLES

Classic hummus, roasted pepper hummus and buttermilk ranch

22 per person



PLATED

All plated dinners are served with your choice of freshly brewed Stance coffee or iced tea and freshly baked rolls with 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 SPINACH SALAD

Goat cheese, cherry tomatoes, candied pecans and balsamic vinaigrette

SHRIMP TORTILLA SOUP

DESSERTS | CHOOSE ONE

FRESH FRUIT TART

Berries and agave glaze

CHOCOLATE HAZELNUT OPERA CAKE

Feuilletine and chocolate sauce

RED VELVET CAKE

Strawberry coulis

CRÈME BRÛLÉE CHEESECAKE

Berry compote

ENHANCEMENTS CHOOSE ONE

Shrimp (3)

Seared scallops (2)

ENTRÉES | CHOOSE ONE

BROWN BUTTER MUSHROOM RAVIOLIS

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

RED SNAPPER

Cilantro rice, tri-colored baby peppers, with veracruz sauce

76 per person

BONELESS BEEF SHORT RIB

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

82 per person

BEEF TENDERLOIN

Potato Au Gratin, grilled asparagus and red wine jus

85 per person

SEA BASS

Converse gristmill grits, spring peas and mushroom ragout with lemon beurre blanc

90 per person

BEEF TENDERLOIN & SCALLOPS

Parsnip puree, baby seasonal vegetables, au jus

110 per person



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.

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

TEXAS HILL COUNTRY

STARTERS

Baby arugula & spinach salad | Toasted hazelnuts, sun-dried cranberries, goat cheese, balsamic dressing

Beet salad with citrus marinade, blue cheese, walnuts

ENTRÉES

Beef sausage with sautéed onions

Smoked chicken

Slow-smoked brisket with Dr Pepper barbecue sauce

ACCOMPANIMENTS

Roasted red potatoes

Shiner Bock slow-braised borracho beans

Jalapeño cornbread | 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

Chicken or vegetable tortilla soup

ENTRÉES

Slow-roasted pork loin, braised kale

Sautéed Texas shrimp, Spanish chorizo and 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 | Chocolate sauce

Tres leches cake

Caramel flan

92 per person



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.

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

RIVERSIDE STARTERS

Baby kale salad with pickled red onion, compressed pears, pepitas, shaved pecorino and pecan vinaigrette

Mixed greens with shaved vegetables, goat cheese, brown butter croutons and champagne vinaigrette

ENTRÉES

Pan-seared Scottish salmon

Roasted whole beef tenderloin | Mushrooms, pearl onions and red wine jus

Slow-roasted chicken supreme with asparagus cream jus

ACCOMPANIMENTS

Parmesan mashed potatoes

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

Heirloom tomato caprese with fresh mozzarella, basil, balsamic and extra virgin olive oil

Toasted pearl pasta salad with lemon, crème fraîche and arugula

ENTRÉES

Signature crab cakes | Red pepper aioli

Texas striped bass | Fingerling potatoes, fennel and yellow romesco

Smoked beef tenderloin | Cabernet reduction

ACCOMPANIMENTS

Fingerling potatoes

Baby seasonal vegetables

CHEFS' DECADENT DESSERT DISPLAY

Lemon cake

Bread pudding with crème anglaise

Chocolate cake

105 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.

BEVERAGES

- Stance regular or decaf coffee | 105 per gallon
- Assorted Numi hot teas | 105 per gallon
- Classic black iced tea | 85 per gallon
- Enroot cold brew tea | 8 each
- Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | 6 each
- Naked fruit juice & smoothies | 7 each
- Assorted Soft Drinks | 6 each
- Pure Life water | 6 each
- S.Pellegrino sparkling mineral water | 7 each
- S.Pellegrino Essenza flavored 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 | 6 each
- Red Bull | Energy Drink or Sugarfree | 8 each

BEVERAGE PACKAGES À LA CARTE

HALF DAY

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

35 per person (up to 4 hours)

FULL DAY

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

45 per person (up to 4 hours)



BEVERAGES

Labor charge of 150 per bartender and cashier.

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

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

BEERS

DOMESTIC

Budweiser, Bud Light, Coors Light and Miller Lite

IMPORTED | CRAFT

Heineken, Corona, Dos Equis and Shiner Bock

HOST BAR

Domestic beers | 8 per drink
Imported & craft beers | 9 per drink
House wine by the glass | 11 per glass
House wine by the bottle | 45 per bottle
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 beers | 10 per drink
House wine by the glass | 13 per glass
House wine by the bottle | 50 per bottle
Selected cocktails | 14 per drink
Premium cocktails | 15 per drink
Top shelf cocktails | 17 per drink
Cordials & 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 25% service charge and 8.25% sales tax. All menus and prices are subject to change.

PACKAGED BAR

SELECT

Beer, wine and select cocktails

First hour | 26 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 | 44 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 | 44 per person

Additional hours | 16 per person

OMNI CRAFT COCKTAILS

GRAPEFRUIT & ELDERFLOWER PALOMA

Ruby red grapefruit, floral essence of elderflower mixed with tequila or gin and Omni Sour

APPLE-PEAR CRUSH

Vodka or Gin with Omni sour, orange liqueur

BLOOD ORANGE-GUAVA WHISKEY SOUR

Whiskey, Omni Sour and Blood-Orange Guava

SPICY MANGO MARGARITA

Tequila, Omni sour, orange liqueur, our 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

Included in all select bar packages

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

PREMIUM

Included in all premium and top shelf bar packages

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

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 & 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 RECEPTION COCKTAIL BARGE

Beer, wine, and selected cocktails and enhance with reception menu items

26 per person (1 hour bar service) + reception menu price

TWO HOUR DINNER BARGE

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

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

RELAX & RENEW SPA DAY

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

ROOFTOP TERRACE LUNCH

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

ENHANCEMENTS

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

27 per person (2 hours of service)

ROOFTOP RECEPTION

Enjoy views of Downtown San Antonio Skyline while enjoying signature cocktails

ONE HOUR RECEPTION

Beer, Wine, and selected cocktails and enhance with reception menu items

26 per person (1 hour bar service) + reception menu price

GUACAMOLE CHALLENGE

minimum of 20 guests

Teams 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

ENHANCEMENTS

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

10 per person

MARGARITA CHALLENGE

Calling all master mixologists to create the best margarita!

Choice of two tequilas

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

Judging will be based on presentation and taste

26 per person (1 hour experience)

MARGARITA CHALLENGE

Calling all master mixologist to create the best margarita!

Choice of two tequilas

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

Judging will be based on presentation and taste

26 per person (1 hour experience)



DETAILS

Thank you for selecting Omni Mokara 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 Mokara must be provided by the hotel. The sale and service of all alcoholic beverages is regulated by the State of Texas, and Omni Mokara 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](https://www.omnihotels.com/hotels/san-antonio-mokara/meetings)

MOKARA
HOTEL  SPA

CONTACT INFORMATION