

OMNI AUSTIN HOTEL DOWNTOWN  
EVENT MENUS





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## BUFFETS

All breakfast buffets are served with your choice of freshly brewed Shade Grown regular coffee, decaffeinated coffee, assorted hot teas and chilled orange and grapefruit juices. Prices are based on one hour of service. Buffets require a minimum of 25 people. Groups less than 25 people must order plated or from the small group menus.

Prices are subject to a 24% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

### AMERICAN CONTINENTAL

Breakfast breads, muffins and assorted pastries

Seasonal fruits and berries

Individual yogurts

32 per person

### TRADITIONAL TABLE

Breakfast breads, muffins and assorted pastries

Seasonal fruits and berries

Assorted cereals with chilled skim, 2% and whole milk

Scrambled eggs with cheddar

Applewood smoked bacon and sausage links

Skillet potatoes with sautéed peppers, onions and fresh herbs

Individual yogurts

38 per person

### HEALTHY START

Seven grain whole wheat breads, English muffins and whole wheat bagels

Cream cheese, agave nectar, Bonne Maman preserves and peanut butter

Individual yogurt parfaits with seasonal berries and granola topping

Hard boiled eggs

Avocado toast

36 per person

### TASTE OF THE SOUTHWEST

Seasonal fruits and berries

Jalapeño cheese biscuits

Chile dusted potatoes with sautéed peppers and onions

Make your own breakfast taco or chalupa | Scrambled eggs, pulled chicken tinga, refried black beans, chorizo and bacon

Flour tortillas, crispy corn tortillas, house made salsa and mixed cheese

39 per person

### AUSTIN BREAKFAST

Seasonal fruits and berries

Whole wheat bagels with cream cheese, peanut butter and assorted preserves

Individual yogurt parfaits with seasonal berries and granola topping

Assorted cereals with chilled skim, 2% and whole milk

Egg white frittata with fresh vegetables

Applewood smoked bacon and sausage links

House made breakfast potatoes

CKC Farm goat cheese grits with poblanos torreados

38 per person



## PLATED

*All plated breakfasts are served with your choice of freshly brewed Shade Grown regular coffee, decaffeinated coffee, assorted hot teas, fresh juice, fresh fruit and berries cup and a basket of breakfast breads.*

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## TRADITIONAL

Scrambled eggs, applewood smoked bacon and sausage links, house made breakfast potatoes and herb roasted tomatoes

*34 per person*

## STEAK AND EGGS

Grilled 7 oz New York strip with scrambled eggs, grilled asparagus and house made breakfast potatoes

*42 per person*

## FRENCH TOAST

Vanilla cinnamon French toast, seasonal berries and maple syrup served with applewood smoked bacon and sausage links

*32 per person*

## SCRAMBLED EGGS AND SMOKED BRISKET HASH

Served with sautéed mushrooms and sweet potatoes

*38 per person*





## ENHANCEMENTS

*All enhancements must accompany a purchased buffet selection at the same quantity of people. Please speak with your catering professional for à la carte pricing. All à la carte pricing requires a minimum guarantee to accommodate at least 75% of total expected attendance. Prices are based on one hour of service. Chef attendant required on breakfast stations at 150 per chef, with one chef per 35 people.*

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### ADDITIONAL ITEMS

Turkey sausage links or turkey bacon | 5.5 per person

Freshly baked cinnamon rolls | 60 per dozen

Smoked salmon and bagels with traditional accompaniments | 12 per person

McCann's Irish oatmeal with brown sugar and golden raisins | 6 per person

Southern style cheddar grits | 5 per person

Assorted bagels with a selection of cream cheese, peanut butter and preserves | 70 per dozen

Breakfast sandwiches | English muffins, bagels, biscuits, scrambled eggs, cheese and sausage  
70 per dozen

Breakfast tacos | 60 per dozen

Sliced seasonal fruits and berries | 15 per person

Yogurt parfait with yogurt, honey, granola and fruit  
7 each



## BREAKFAST STATIONS

### OMELETTES MADE-TO-ORDER

Eggs or egg whites

American, cheddar or Jack cheese

Diced ham, bacon, sausage or chorizo, onions, spinach, tomatoes, green peppers and mushrooms

15 per person

### BELGIAN WAFFLES

Chantilly cream, chocolate sauce, maple syrup, marinated mixed berries and candied pecans

12 per person



## BEVERAGES

*Prices for a full day package are based on nine hours of service. Prices for a half day package are based on four hours of service. Each additional hour for packages are 4 per person.*

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### PACKAGES

Medium blend Shade Grown regular coffee, decaffeinated coffee, hot tea, iced tea and soft drinks

Juice | Choice of two | Orange, grapefruit or cranberry

Full day | 34 per person

Half day | 20 per person

### BY THE GALLON

Freshly brewed Shade Grown regular coffee and decaffeinated coffee | 85

Fresh brewed Shade Grown iced coffee | 85

Freshly brewed iced tea with lemon wedges | 60

Hot herbal tea | 45

Chilled lemonade | 44

Fruit punch | 44

Fresh juice | 44

### INDIVIDUAL PRICES

Sweet Leaf iced tea | 4.5 per bottle

San Pellegrino sparkling water | 6 per bottle

Acqua Panna still water | 6 per bottle

Regular and diet soft drinks (Coca-Cola products) 5 per drink

Regular and sugar-free Red Bull | 7 per drink

Assorted Naked brand juices | 6 per bottle

Sports drinks | 6 per bottle





## SNACKS

Prices are subject to a 24% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

### SWEET

Fresh baked jumbo cookies | 54 per dozen

Fresh baked gourmet brownies | 54 per dozen

Assorted miniature desserts | 45 per dozen

Decorated cupcakes | 52 per dozen

House made almond bars | 42 per dozen

Fresh baked lemon bars | 42 per dozen

Häagen-Dazs ice cream and assorted frozen treats  
60 per dozen, minimum order of two dozen

Assorted movie treats | Candy bars, licorice and  
boxed candies | 48 per dozen, minimum order of two dozen

Whole fresh fruits | 36 per dozen, minimum order of two dozen

Fresh fruit skewers with honey yogurt dipping sauce  
8 per person, minimum 25 people

Display of sliced seasonal fresh fruit and berries  
15 per person, minimum 25 people

### SAVORY

Freshly baked croissants | 42 per dozen

Freshly baked Texas sized muffins | 42 per dozen

Warm giant soft pretzels with Grey Poupon and  
yellow mustard | 38 per dozen, minimum order of two dozen

Fresh popcorn | 6 per person

House made granola bars | 5 each

Assorted individual bags of chips and pretzels | 5 each



## THEME BREAKS

*Prices are based on one hour of service. Breaks require a minimum of 15 people.*

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### BAKE SHOP

Freshly baked cookies

Mini cupcakes

Fudge brownies

Ice-cold soy, whole and 2% milk

*16 per person*

### TEX-MEX BREAK

Fresh tortilla chips with salsa and house made guacamole

Apple empanadas with cinnamon sugar

Assorted Mexican sodas

*17 per person*

### SPA SENSATIONS

Hummus with grilled pita

Assorted finger sandwiches

Red grape clusters

Fruit infused waters and vitaminwater

*20 per person*

### SELF-SERVE YOGURT BAR

Strawberry and plain yogurt

Toppings | Chopped nuts, granola, fresh berries and coconut shavings

*11 per person*

### BAGEL BAR

Assorted fresh bagels | Plain, everything and blueberry with a variety of cream cheese

Sliced tomato, capers, thinly sliced cucumbers, thinly sliced red onions and smoked salmon

*12 per person*

### SWEET AND SAVORY

Whole strawberries, apple slices, pretzels and cubed pound cake with choice of chocolate or caramel dipping sauce

Crisp fresh vegetables with choice of two dips | Sun-dried tomato, blue cheese, ranch or spinach

Fresh lemonade and peach tea

*20 per person*

### BUILD-YOUR-OWN TRAIL MIX

Sweet toasted granola, coconut, toasted almonds, sunflower seeds, dried papaya, dried cherries, pecans, raisins, banana chips, mini marshmallows, pistachios and chocolate chips

*17 per person*

### POPCORN BREAK

Freshly popped popcorn

Mix-ins | Chocolate candies, honey roasted peanuts, peanut butter candies, mini pretzels, mini marshmallows and dried fruits

Soft drinks - Coke Cola products

*18 per person*

### HEALTH NUT BREAK

String cheese, whole fresh fruit, sliced apples with peanut butter, mixed nuts and hard boiled eggs

*15 per person*





## LUNCH

All boxed lunches are served with your choice of potato chips, whole fruit, cookie and soda or bottled water. Gluten free bread available.

Prices are subject to a 24% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

### BOXED | CHOICE OF THREE

#### SMOKED TURKEY SANDWICH

Butter leaf lettuce, ripe tomatoes and provolone on multi-grain bread

*37 per person*

#### SMOKED HAM SANDWICH

Leaf lettuce, ripe tomatoes, grain mustard and Swiss cheese on Texas toast

*37 per person*

#### ROSEMARY ROASTED CHICKEN BREAST SANDWICH

Arugula, basil, Roma tomatoes and fresh mozzarella on a ciabatta bun

*37 per person*

#### VEGGIE WRAP

Roasted squash, peppers, red onions, baby lettuce, vine ripened tomatoes and red pepper spread on a sun-dried tomato tortilla

*37 per person*

#### BLACK GARLIC ROAST BEEF

Romaine lettuce, caramelized sweet onions, horseradish cream and smoked Gouda on sourdough bread

*37 per person*

## ENHANCEMENTS

### SIDE OPTIONS

Caprese pasta salad with basil, tomatoes and fresh mozzarella

Hill Country potato salad with Yukon Gold potatoes, bacon, celery and apple cider grain mustard dressing

Southern coleslaw with poppyseed dressing

Vine ripened tomatoes and cucumber salad with Champagne vinaigrette

*add 5 per person*



## COLD BUFFETS

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### OMNI WRAPS

#### STARTERS

Tortellini pasta salad

Heirloom tomatoes with fresh mozzarella, basil oil and freshly cracked pepper

#### ENTRÉES

Asian chicken | Grilled chicken wrapped in a spinach tortilla with organic greens, sliced almonds, wonton strips, crisp vegetables and sesame ginger vinaigrette

Beef fajita | Lettuce, fresh bell peppers, pico de gallo, avocado, cheddar and lime cilantro soft cream wrapped in a tomato jalapeño tortilla

Vegetarian cobb | Field greens, tomatoes, crumbled blue cheese, avocados, chives, cucumbers and pear vinaigrette wrapped in a whole wheat tortilla

#### ACCOMPANIMENTS

House made potato chips

#### DESSERTS

Freshly baked raspberry cheesecake bars

Chocolate cake

44 per person

## THE DELI ON 8TH STREET

#### STARTERS

Tossed baby greens with grape tomatoes, cucumbers, red onions, shredded carrots, croutons, ranch and white balsamic dressing

#### DELI MEATS

Smoked turkey, ham, roast beef, Genoa salami and tuna salad

#### SLICED CHEESE

Texas cheddar, pepper jack, Swiss and provolone

#### ACCOMPANIMENTS

Butter lettuce, sliced ripe tomatoes, red onions and pickles

Mayonnaise and tarragon aioli

Mustard | Grain, Dijon and American mustard

Bread | Sourdough, multi-grain, marble rye and Texas toast

#### SIDES

Southern coleslaw with poppyseed dressing

Yukon Gold potato salad with bacon, cheddar and chives

House made potato chips and barbecue potato chips

#### DESSERTS

Apple crunch bars

Lemon bars

Chocolate cake

48 per person



## HOT BUFFETS

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### THE TEX-MEX

#### STARTERS

Sonoran tortilla soup

Bibb and iceberg lettuce topped with spicy tomato vinaigrette, crispy shallots and queso fresco

#### ENTRÉES

Marinated beef flank and chicken fajitas tossed with peppers and onions

#### ACCOMPANIMENTS

Gathered greens with fried plantains, peppers and guajillo blossom honey vinaigrette

Black beans with cilantro

Spanish rice

Achiote marinated vegetables

Guacamole, sour cream and grated cheddar

Warm flour tortillas, tortillas chips and house made trio of salsas

#### DESSERTS

Apple empanadas

Caramel flan

50 per person

## HILL COUNTRY BARBECUE

#### STARTERS

Mixed garden greens, tomatoes, cucumbers, carrots, red onions, croutons and white balsamic vinaigrette

Heirloom tomatoes, watermelon, mozzarella with cracked pepper and extra virgin olive oil

#### ENTRÉES

Mesquite grilled chicken breast with tomato pico

Slow roasted, sliced barbecue brisket with caramelized onions

#### ACCOMPANIMENTS

Creamed street corn with poblanos, squash, limes and queso fresco

Brazos Valley cheddar bacon mac and cheese

Ranch beans with smoked tomatoes and jalapeños

Jalapeño cheddar cornbread with sweet butter

#### DESSERTS

Fresh fruit cobbler served warm

Texas pecan pie

50 per person



## DELUXE DELI BUFFETS

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### EXECUTIVE

#### SALAD BAR

Tossed greens | Shredded carrots, cucumbers, grape tomatoes and croutons with ranch and white balsamic dressing

#### HOT SANDWICHES

House smoked turkey and pepper crusted pork tenderloin

Potato buns, biscuits and warm cornbread pickles and sweet relish slaw

#### CHILLED SANDWICHES

Chicken salad wrap with vine ripened tomatoes, shredded lettuce, sprouts and chipotle mayonnaise

#### ACCOMPANIMENTS

House made potato chips

Southern coleslaw with poppyseed dressing

#### DESSERTS

Strawberry sponge cake

Chocolate layer cake

58 per person



## PLATED

All plated lunches are served with your choice of freshly brewed Shade Grown regular coffee, decaffeinated coffee, iced tea and assorted hot teas with fresh baked lunch rolls and butter.

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### STARTERS | CHOICE OF ONE

Mixed baby greens | Fresh mozzarella, pear tomatoes and creamy basil dressing

Anchos salad | Organic field greens, cucumber ribbons, pear vinegar marinated tomatoes, Maytag blue cheese and white balsamic vinaigrette

Caesar salad | Focaccia croutons and freshly grated Parmesan cheese

Boston bibb salad | Tossed pecans, crispy prosciutto and lemon herb dressing

Baby spinach | Spiced walnuts, shaved red onions, feta cheese and brown sugar vinaigrette

Baby iceberg wedges | Julienne red onions, cherry tomatoes, Maytag blue cheese and blue cheese dressing

### ACCOMPANIMENTS

Chef's choice vegetables and starch

### ENTRÉES | CHOICE OF ONE

GRILLED CHICKEN BREAST  
46 per person

PARMESAN CRUSTED CHICKEN BREAST  
46 per person

GRILLED FILET MIGNON  
50 per person

PAN SEARED SALMON FILET  
50 per person

MACADAMIA CRUSTED STRIPED BASS  
50 per person

BLACKED MAHI-MAHI  
46 per person

### VEGAN OPTION

Quinoa roasted mushrooms and sweet potatoes with braised kale, spinach and roasted carrots  
40 per person

### DESSERTS | CHOICE OF ONE

Chocolate cup with white and dark chocolate mousse with caramel sauce

Key lime pie with whipped cream and raspberry sauce

Mint cheesecake with chocolate sauce and fresh cream

Pecan pie with bourbon sauce

Mixed berry shortcake with lemon anglaise (seasonal)

Panna cotta with apricot gelée

New York cheesecake with raspberry sauce and fresh cream



# HORS D'OEUVRES

Prices are based on two hours of service.

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## LAND

Prosciutto wrapped asparagus with rémoulade  
72 per dozen

Deviled eggs with applewood smoked bacon  
72 per dozen

Blue cheese and beef albondigas with caramelized shallots and figs | 70 per dozen

Thai marinated beef satay with curry yogurt sauce  
70 per dozen

Mini barbecue pulled pork sliders with marinated red onions and cilantro | 72 per dozen

Smoked brisket empanadas with tomatoes and garlic mojo | 72 per dozen

## SKY

Southern chicken salad in a spinach pastry shell  
84 per dozen

Bacon wrapped Bandera quail bites | 96 per dozen

Marinated chicken satay with peanut sauce  
84 per dozen

Chicken empanadas and lime crema | 84 per dozen

Pecan crusted chicken tenders with honey mustard  
84 per dozen

## EARTH

Heirloom tomato bruschetta with buffalo mozzarella and balsamic | 72 per dozen

Charred mushroom hummus in a red beet pastry shell | 72 per dozen

Spinach and feta triangles | 72 per dozen

Brie, walnut and pear pouches | 72 per dozen

Artichoke beignets with tomato saffron aioli  
84 per dozen

## OCEAN

House smoked salmon mousse cone with a citrus schmear | 72 per dozen

Asian crab cup with cucumber and seaweed salad  
72 per dozen

Texas shrimp avocado salad and corn aioli on Texas toast | 90 per dozen

Ahi tuna poke in a sesame cone | 90 per dozen

Crab cakes with brandy mayonnaise | 90 per dozen

Iced jumbo shrimp with vodka cocktail sauce  
96 per dozen



## ENHANCEMENTS

*Enhancements require a minimum of 25 people.*

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### WHEEL OF BAKED BRIE

Served with toasted pecans, brown sugar, wild berry sauce, gingersnaps and toasted French bread

*8 per person*

### HOUSE MADE SALSA

Chili charred salsa, tomatillo salsa verde, Caramole mango salsa and chile con queso with crispy tortilla chips

*12 per person*

### SLICED SEASONAL BERRIES AND FRUITS

*15 per person*

### INTERNATIONAL AND DOMESTIC CHEESE

Garnished with fresh fruits and served with assorted gourmet crackers and toasted French bread

*18 per person*

### VEGETABLE CRUDITÉ

Crisp farmer's market raw vegetables with ranch and pepper cream dips

*14 per person*

### ANTIPASTO DISPLAY

Kalamata olives, marinated sun-dried tomatoes, imported and artisanal cheeses, Parma ham, salami, capicola, mortadella and grilled and pickled vegetables served with rustic breads and extra virgin Tuscan olive oil

*20 per person*

### CLASSIC CHIPS AND DIPS

Spinach and artichoke dip

Crab dip

White cheddar dip

Served with caramelized onion baguettes, lavosh and water crackers

*10 per person*

### DOUGHNUT HOLE STATION

Cinnamon coconut doughnut holes

Bacon maple doughnut holes

White chocolate candy cane dough holes

*12 per person*



## CARVING STATIONS

*Carving Stations are designed to accompany your additional reception menu selections. Not available alone or as lunch or dinner buffets. Prices are based on one hour of service. Stations require a minimum of 50 people. Chef requires at 150 per chef, with one chef per 75 people.*

*Prices are subject to a 24% service charge and an 8.25% state sales tax. All menus and prices are subject to change.*

### SAGE RUBBED ROASTED TURKEY BREAST

Served with fresh sage gravy, apple cranberry chutney and silver dollar rolls

460 per station (serves 25-30)

### CITRUS BUTTER ROASTED SALMON

Served with fennel aioli, olive tapenade and breads

460 per person (serves 25-30)

### BOURBON GLAZED HAM

Served with roasted pineapple and raisin chutney and sourdough rolls

500 per station (serves 40-50)



### SLOW ROASTED PRIME RIB OF BEEF AU JUS

Sea salt and herb rub

Served with au jus, horseradish and Martin potato rolls

580 per station (serves 25-30)

### APPLE CIDER AND MAPLE GLAZED PORK LOIN

Served with garlic, fig and cinnamon chutney and jalapeño cornbread

430 per station (serves 20-25)

### PEPPERCORN CRUSTED TENDERLOIN OF BEEF

Served with red wine truffle demi glace and onion rolls

580 per station (serves 15-20)





## CULINARY STATIONS

*Culinary Stations are designed to accompany your additional reception menu selections. Not available alone or as lunch or dinner buffets. Prices are based on one hour of service. Stations require a minimum of 25 people.*

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### STREET TACO STATION

Mini corn and flour tortillas with seasoned ground beef and roasted chicken

Served with cheddar, house made salsa, fresh pico de gallo, jalapeños, fresh guacamole, sour cream, shredded lettuce, diced onions and tomatoes

*24 per person*

### SHRIMP AND GRITS STATION

Ground Southern-style hominy grits with your choice of sautéed wild mushrooms, confetti of peppers, shredded cheese, bacon, spiced pulled pork and sautéed rock shrimp

*21 per person*

### CHOPPED SALAD STATION

Chopped iceberg and romaine lettuce with grilled chicken, nicoise tuna, garbonzo beans, bacon, chopped eggs, blue cheese crumbles and red onions with ranch, blue cheese or Italian dressing

*18 per person*

### TASTE OF TEXAS

Mini barbecue beef sandwiches and pickle spears

Chips, queso, fresh salsa, sliced jalapeños and guacamole

Churros dusted with cinnamon and sugar

*26 per person*



### SLIDER STATION

Charbroiled all-beef patties, house chili rub turkey patties and honey-balsamic roasted portobello mushrooms

Brazos Vally cheddar, Maytag blue cheese and Texas goat cheese

Served with lettuce, sliced Roma tomatoes, Bermuda onions, caramelized onions, sautéed button mushrooms, bacon bits, poblano rojas, pickled jalapeños, mayonnaise, grain mustard, Dijon mustard, relish slaw and whisky barbecue sauce

*22 per person*



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### S'MORES STATION

Roasted jumbo marshmallows served with HERSHEY'S bars and graham crackers over a modern campfire

*16 per person*

### GRILLED POUND CAKE STATION

Grilled lemon pound cake and white chocolate pound cake

Toppings | Shortbread, berry compote, strawberry sauce, warm chocolate sauce, peach compote, marmalade and whipped cream

*15 per person*

### FROM OUR PASTRY CHEF

Mini fruit tarts, mini pecan pies, espresso brownie bites and white and dark chocolate dipped strawberries

*16 per person (three pieces per person)*

### CHEESECAKE STATION

Cheesecake | Mini New York cheesecake, white chocolate cheesecake, strawberry swirl cheesecake and chocolate-mint cheesecake

Toppings | Pecan praline sauce, berry compote, chopped Oreos, chopped Butterfingers, chocolate sauce, cherries, whipped cream, chopped Heath bars, peanut chips, chocolate chips and toasted coconut

*18 per person*





## BUFFETS

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### TEX-MEX

#### STARTERS

Sonoran tortilla soup

Bibb lettuce topped with spicy tomato vinaigrette, crispy shallots and queso fresco

Gathered greens with fried plantains, peppers and guajillo blossom honey vinaigrette

#### ENTRÉES

Marinated beef flank steak and chicken fajitas tossed with peppers and onions

Hand rolled cheese enchiladas with ranchero sauce

#### ACCOMPANIMENTS

Black beans with cilantro

Spanish rice

Achiote marinated vegetables

Guacamole, sour cream, house made salsa, tortilla chips and warm flour tortillas

#### DESSERTS

Apple empanadas

Caramel flan

72 per person

## AUSTIN

### STARTERS

Fresh field greens with cucumber ribbons, Roma tomatoes, blue cheese crumbles and white balsamic vinaigrette

Assorted crudités and pickled vegetables with domestic artisanal cheese

Charred shrimp salad with roasted corn, peppers and fresh jicama

### ENTRÉES

Mesquite grilled breast of chicken with tomatillo sauce and heirloom tomato pico

Grilled Texas beef medallions with whiskey sauce

### ACCOMPANIMENTS

Roasted Yukon Gold potatoes with caramelized onions and fresh thyme

Medley of seasonal vegetables

Jalapeño cornbread

### DESSERTS

Caramel cheesecake with chocolate crust

Texas pecan pie

75 per person



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## GOVERNOR'S

### STARTERS

Domestic cheese with sliced seasonal fruits and berries

Caesar salad with garlic croutons and grated Parmesan cheese

Spinach salad with spiced pecans, crumbled feta, sweet onions and brown sugar vinaigrette

### ENTRÉES

Beef tenderloin medallions with bourbon peppercorn sauce

Rainbow trout with lobster butter sauce, fresh tarragon and grilled vegetables

Pan seared breast of chicken with wild mushroom sauce and apple chutney

### ACCOMPANIMENTS

Gorgonzola cheese whipped potatoes

Baby vegetable medley

### DESSERTS

Pastry chef's selections of cakes and pies

82 per person





## PLATED

All plated dinners are served with your choice of freshly brewed Shade Grown regular coffee, decaffeinated coffee, iced tea and assorted hot teas with freshly baked dinner rolls and butter. Plated dinners require a three course minimum. Four course option add 8 per person.

Prices are subject to a 24% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

### STARTERS | CHOICE OF ONE

Ancho's salad with organic field greens, marinated pear tomatoes, cucumber ribbons, Maytag blue cheese and white balsamic vinaigrette

Baby spinach salad with spiced pecans, crumbled feta, shaved sweet onions and passion fruit dressing

Caesar salad with garlic croutons and grated Parmesan cheese

Romaine hearts with sourdough crostini, red onions and black pepper dressing

Classic Maine lobster bisque with brandy and cream

Shiner Bock cheese soup with broccoli bits and bacon

### ACCOMPANIMENTS

Chef's choice vegetables and starch



### ENTRÉES | CHOICE OF ONE

#### GRILLED ORGANIC BONE-IN CHICKEN BREAST

Served with garlic roasted wild mushrooms  
66 per person

#### BLACKENED SALMON

Served with mango pepper chutney  
67 per person

#### ROASTED CHICKEN BONE-IN

Served with peach and bourbon glaze  
67 per person

#### HONEY THYME GLAZED LAMB CHOPS

Served with mint jus and orange chutney  
68 per person

#### 10 OZ NEW YORK STRIP STEAK

Served with red wine molasses drizzle  
74 per person

#### GRILLED FILET MIGNON

Served with beurre rouge and tomatoes  
78 per person

#### DUET OF GRILLED FILET OF BEEF AND PAN SEARED BREAST OF CHICKEN

Served with a port wine reduction sauce  
81 per person



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### DESSERT | CHOICE OF ONE

Chocolate cup with white and dark chocolate mousse with caramel sauce

Texas ice box lemon pie with bourbon sauce

Old fashioned chocolate layer cake with rich triple chocolate filling

Pecan pie cheesecake

Caramelized banana cake with pralines

Chocolate trio featuring espresso shooter, mini chocolate cake and truffle | *add 5 per person*





## BEVERAGES

A fully stocked bar served with your choice of liquor, imported and domestic beers, current house wines by the glass, juices, sodas and bottled waters will be provided with a per guest charge based on the guarantee of attendance. Bartenders are required at 200 per bartender, with one bartender per 100 people. Reception prices are based on four hours of service; additional hours at 75 per hour. Cash bar options available upon request. Cash bar requires a cashier at 175 per cashier, with one cashier per 100 people.

Prices are subject to a 24% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

### COCKTAIL RECEPTION

#### CALL

One hour | 22 per person

Two hours | 34 per person

Each additional hour | 9 per person

#### PREMIUM

One hour | 24 per person

Two hours | 36 per person

Each additional hour | 10 per person

#### BEER AND WINE ONLY

One hour | 17 per person

Two hours | 24 per person

Each additional hour | 8 per person

#### AUTHENTIC AUSTIN

Austin Beerworks, Hill Country wines, Deep Eddy vodka, Tito's vodka, Salado whiskey and mixers

One hour | 19 per person

Two hours | 30 per person

Each additional hour | 8 per person

#### TEX-MEX

Texas beers, Texas wines and margaritas

One hour | 19 per person

Two hours | 30 per person

Each additional hour | 8 per person

### HOSTED BAR

Call | 10 per drink

Premium | 12 per drink

Texas | 12 per drink

House wine | 40 per bottle

House Champagne | 50 per bottle

Domestic beer | 7 per drink

Specialty or local brewery beers | 8 per drink

Juices | 5 per drink

Soft drinks | 5 per drink

Still or sparkling bottled water | 6 per drink

Martinis and specialty cocktails | 13 per drink



## BEVERAGES

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### CALL BRANDS

Vodka | Svedka and Tito's

Rum | Bacardi Silver and Captain Morgan Spiced

Gin | Tanqueray

Whiskey | Jack Daniel's, Canadian Club and Dewar's White label

Bourbon | Jim Beam

Tequila | Sauza Blanco

### PREMIUM BRANDS

Vodka | Absolut and Grey Goose

Rum | Myers's Dark

Gin | Bombay Sapphire

Whisky | Chivas and Crown Royal

Bourbon | Knob Creek

Tequila | Jose Cuervo

Triple sec | Cointreau

### TEXAS BRANDS

Vodka | Dripping Springs and Deep Eddy Ruby Red

Rum | Treaty Oak Dry

Gin | Moody June American Dry

Whisky | Balcones Brimstone

Tequila | Republic

Chardonnay | Sister Creek

Cabernet | Becker Vineyards Iconoclast

Blanc de Noirs | Gruet

### BEERS

#### DOMESTIC

Miller Lite

Coors Light

Budweiser

#### SPECIALTY

Heineken

Dos Equis

#### LOCAL MICRO BREW

Independence Brewing Co. Freestyle Wheat

Independence Brewing Co. Austin Amber

Real Ale Brewing Firemans #4 Blonde Ale

Real Ale Brewing Full Moon Pale Rye Ale

### STANDARD WINE

M.A.N. Family Wines | Chardonnay, cabernet and merlot

House selected | Blush and sparkling wine





## WINES

*The wines on the progressive wine menu are grouped into flavor categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.*

*Prices are subject to a 24% service charge and an 8.25% state sales tax. All menus and prices are subject to change.*

### SPARKLING WINES

Kenwood Vineyards | California, NV | brut | 40 per bottle

Ruffino | Veneto, Italy, NV | prosecco | 50 per bottle

Chandon | California, NV | rosé | 70 per bottle

Veuve Clicquot | France | brut | 170 per bottle

### WHITE AND BLUSH

Decoy by Duckhorn | Sonoma County, California | sauvignon blanc | 60 per bottle

Hayes Ranch | California | rosé | 48 per bottle

MAN Vintners | Coastal Region, South Africa | chenin blanc | 38 per bottle

Day Owl | California | rosé | 54 per bottle

MAN Vintners | Coastal Region, South Africa | sauvignon blanc | 40 per bottle

MAN Vintners | Coastal Region, South Africa | chardonnay | 40 per bottle

Hayes Ranch | California | chardonnay | 48 per bottle

Decoy by Duckhorn | Sonoma County, California | chardonnay | 60 per bottle

### RED

Decoy by Duckhorn | Sonoma County, California | pinot noir | 60 per bottle

Hayes Ranch | California | merlot | 48 per bottle

MAN Vintners | Coastal Region, South Africa | merlot | 40 per bottle

Charles Smith Wines | Columbia Valley, Washington | syrah | 48 per bottle

MAN Vintners | Coastal Region, South Africa | cabernet sauvignon | 38 per bottle

Terrazas de los Andes | Mendoza, Argentina | malbec | 42 per bottle

Decoy by Duckhorn | Sonoma County, California | merlot | 60 per bottle

Hayes Ranch | California | cabernet sauvignon | 48 per bottle

Decoy by Duckhorn | Sonoma County, California | cabernet sauvignon | 60 per bottle



## HANDCRAFTED COCKTAILS

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### DEEP EDDY VODKA

A truly Austin original, Deep Eddy's five vodkas are handcrafted in smaller batches and distilled 10 times for exceptional purity and smoothness. The hugely popular flavored varieties are infused with the finest premium juices, essential oils and local honey.

#### THE LONGBOARD

Deep Eddy vodka, fresh muddled raspberries, lemonade and club soda garnished with lemon and lime wheels  
*12 per drink*

#### THE MOJITEA

Deep Eddy sweet tea vodka, fresh muddled mint leaves, lime juice and mineral water with a lime garnish  
*12 per drink*

#### AUSTIN COSMO

Deep Eddy cranberry vodka, Paula's orange liqueur and fresh lime juice garnished with an orange twist  
*12 per drink*

#### RUBY PALOMA

Deep Eddy ruby red vodka, silver tequila, agave nectar, club soda and a lime salt rim garnished with a grapefruit wedge  
*12 per drink*

#### LEMON BASIL MARTINI

Deep Eddy lemon vodka, muddled basil leaves and honey shaken with ice garnished with a basil and honey encrusted lemon wheel  
*12 per drink*

### PATRÓN TEQUILA

Owned and operated by Austin icon John Paul DeJoria, Patrón views the production of fine tequila to be an art form. The process begins with the finest estate grown blue weber agave and uses centuries old traditional methods to hand produce a tequila that is considered to be among the world's best.

#### AGAVE SAZARAC

Patrón Anejo tequila with absinthe, cane sugar and bitters garnished with a lemon peel  
*14 per drink*

#### DESERT ROSE MOJITO

Patrón Silver tequila muddled with raspberries, fresh mint and agave nectar topped with club soda and garnished with lime and raspberries  
*14 per drink*

#### CILANTRO JULEP

Patrón Anejo tequila muddled with cilantro leaves, pineapple juice, lime juice and agave nectar garnished with a pineapple wedge  
*14 per drink*

#### BUMBLE ABEJA

Patrón Silver combined with honey syrup, lemon juice and orange flower water served in a roasted almond and sea salt rimmed glass  
*14 per drink*

#### CINCO DE MAYO MARGARITA

Patrón Silver tequila and Patrón citrónge lime with agave nectar and fresh lime juice served on the rocks with a lime wedge  
*14 per drink*



# HANDCRAFTED COCKTAILS

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## TX WHISKEY

Fort Worth's Firestone and Robertson Distillery was founded five years ago with the stated goal of making some of the finest whiskey in not just Texas, but the world. With their recent Double Gold Award and selection as the Best American Craft Whiskey at the renowned World Spirits Competition, it seems they are well on their way to achieving their goal. TX Whiskey has flavor notes of honey butter, banana, caramel and coffee with a long smooth, slightly sweet finish.

### JOURNEY MAN

TX Whiskey, Laird's Applejack brandy, honey, lemon juice and a splash of soda garnished with lemon peel  
*12 per drink*

### SECOND CIRCLE

TX Whiskey, Ruby port wine, maple syrup and Angostura bitters garnished with Luxardo cherries  
*12 per drink*

### TEXAS BLACKBERRY MINT JULEP

TX Whiskey, blackberries, mint and sugar blended with ice until slushy and garnished with mint  
*12 per drink*

### THE BEE CAVE

TX Whiskey with Bärenjäger Honey liqueur, orange bitters and ginger ale garnished with an orange twist  
*12 per drink*

### FORT WORTH OLD FASHIONED

TX Whiskey combined with Paula's Texas orange liqueur, sugar, Angostura bitters and soda garnished with Luxardo cherries  
*12 per drink*



# BEVERAGE ENHANCEMENTS

*Beverage enhancements require a minimum of 25 people.  
Martinis and margaritas are served at a separate station.*

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## SPARKLING WINE TOAST

*10 per person*

## CHAMPAGNE BAR

Four selections of sparkling wines served with Chambord, peach Schnapps, chilled orange juice and peach nectar

Sliced strawberries and fresh raspberries at a separate station  
*12 per person*

## MARTINI BAR

Three premium vodkas and three premium gins  
*12 per person*

## MARGARITA BAR

Selection of lime, strawberry, raspberry, melon or peach

Served frozen or on the rocks  
*12 per person*

## COFFEE LOVERS

An array of delicious blends | Hazelnut crème, vanilla hazelnut decaffeinated, Irish crème and Swiss chocolate

Almond, vanilla hazelnut, cinnfully nutty and chocolate raspberry  
*9 per person*



## EVENT INFORMATION

Thank you for selecting Omni Austin Hotel Downtown 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 are available through the hotel for delivery to guest rooms. Please ask your conference services manager for a complete list.

### FOOD AND BEVERAGE SERVICE POLICIES

We ask that menu selections and set-up arrangements be finalized at least two weeks prior to the scheduled event. A detailed banquet event order will be completed at that time. Your signature is required on each banquet event order prior to the event. All food and beverages at Omni Austin Hotel Downtown must be provided by the hotel. The sale and service of all alcoholic beverages is regulated by the state of Texas, and Omni Austin Hotel Downtown is responsible for the administration of these regulations. Any food and beverage functions canceled within 96 hours of the event are subject to a cancellation charge of 50% of the total charges. Cancellations within 72 hours will be charged in full.

### GUARANTEES OF ATTENDANCE AND MINIMUMS

In order to ensure the success of your function, the catering and convention services planning team would like to be notified of the exact number of guests by noon three business days prior to your function. If the guarantee is not confirmed three business days in advance, the expected count will be considered the guarantee changes from the expected count or as deemed necessary. 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.



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