

OMNI BARTON CREEK RESORT & SPA  
WEDDING MENUS







# YOUR STORY STARTS HERE.

At Omni Barton Creek Resort & Spa, we are fully committed to making sure that your wedding day is nothing short of spectacular – by filling it with love, laughter and those moments that you'll remember and cherish forever. Whether we're playing host to your wedding reception, rehearsal dinner or bridesmaid luncheon, we promise to bring together the absolute best of everything.

Distinctive venues. Exceptional cuisine. Legendary service. Luxurious accommodations.

We'll ensure it all comes together and that your event is truly sensational. Omni's experienced wedding team will be by your side every step of the way, from your first planning meeting to your final toast. That way you can focus on what matters most – making memories that last a lifetime.

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## CEREMONY VENUES

Omni Barton Creek Resort & Spa offers beautiful indoor and outdoor ceremony sites. These sites are only available in conjunction with your wedding reception.

There is a ceremony fee starting at \$3,000 plus 25% service charge and 8.25% sales tax for all indoor and outdoor ceremony spaces.

### CEREMONY LOCATIONS

#### HILL COUNTRY LAWN

Guest capacity | 950

#### LADY BIRD LAWN

Guest capacity | 350

#### THE ROCK HOUSE

Guest capacity | 300

### INCLUDED FOR YOUR CEREMONY

- ♦ White chairs
- ♦ Fruit-infused water station
- ♦ Complimentary indoor backup plan, when available
- ♦ Sign-in and gift table



### AUDIOVISUAL PACKAGES

Additional labor and power charges may be incurred once all power requirements are disclosed. All solutions may be subject to 25% service charge. Rates are subject to applicable sales tax.

#### STANDARD WEDDING AUDIO

One wireless microphone (lapel or handheld)

Audio mixer

Two self-powered speakers on stands

*\$750, includes setup/removal, operator labor and tax*

#### DELUXE WEDDING AUDIO

Two wireless microphones (lapel or handheld)

Audio mixer

Four self-powered speakers on stands

On-site technical assistance

*\$1,450, includes setup/removal, operator labor and tax*

#### ELECTRICAL

Dedicated, clean power for your entertainment and vendor needs

*\$126 per 20 amp circuit*

### REHEARSAL

Rehearsal times may be scheduled Sunday through Friday prior to 6 p.m. for a one-hour duration and booked thirty days prior to your event. Location and times are subject to space and availability. White chairs are included for your ceremony rehearsal.

# RECEPTION

## VENUES

### HILL COUNTRY PAVILION AND COURTYARD

Guest capacity | 300

### BRAZOS BALLROOM AND ATRIUM

Guest capacity | 1,050

### DARRELL K ROYAL BALLROOM AND WILDFLOWER ATRIUM

Guest capacity | 450

### BARTON CREEK

Guest capacity | 160

### THE ROCK HOUSE

Guest capacity | 350

## INCLUDED WITH YOUR RECEPTION

- ♦ Complimentary use of the resort grounds for your portrait or engagement photos
- ♦ Complimentary tasting for the couple and up to four additional guests three months prior to wedding date
- ♦ Welcome amenity for the parents of the couple
- ♦ Room amenity for the couple on wedding night
- ♦ Complimentary changing rooms for the couple on the wedding day (space to be determined 30 days out and subject to change)
- ♦ Complimentary self-parking/discounted hosted valet parking

## ADDITIONAL EVENT NEEDS

### STAGING

Price is per 6' x 8' riser

Stairs included (some bands require risers)

*\$95 plus 25% service charge and 8.25% tax*

### DANCE FLOOR

Up to 24' x 24' dance floor

*\$525 plus 25% service charge and 8.25% tax*

### AMENITIES AND WELCOME GIFT BAGS

A \$34 fee will apply for non-name specific gift bags to be distributed at front desk. A \$6 fee will apply for name-specific gift bags.

### ELECTRICAL DROP

Additional charges may be incurred for band's power requirements.

*\$325 plus 25% service charge and 8.25% tax*





## COCKTAIL HOUR AND RECEPTION

Whether you are interested in stations, buffet or plated meals, Omni Barton Creek's culinary team is prepared to create a menu that is a direct reflection of your unique style. See menus for food and beverage options.

*Pricing does not include service fees or taxes which are a 25% service charge and 8.25% sales tax for all indoor and outdoor spaces.*

### THE HILL COUNTRY PACKAGE

Two butler passed hors d'oeuvres

Three course plated meal of chicken, fish or Celebration buffet

*140 per person*

### THE BARTON CREEK PACKAGE

Two butler passed hors d'oeuvres

Three course plated meal of chicken, beef, fish, Signature buffet or choice of four stations

*160 per person*

### THE BRAZOS PACKAGE

Three butler passed hors d'oeuvres

Three course duet plated meal, Excellence buffet or choice of five stations

*175 per person*

### COCKTAIL HOUR AND RECEPTION INCLUDE

- ♦ 72" round dining tables
- ♦ 6' long tables
- ♦ Banquet chairs or white garden chairs
- ♦ Standing and seated cocktail tables
- ♦ Sign-in, gift and place card tables
- ♦ Cake table(s)
- ♦ White floor length linens and napkins
- ♦ Flatware, glassware, table numbers, stanchions and votive candles
- ♦ Dedicated banquet captain
- ♦ Dedicated butler for the couple









## HORS D'OEUVRES

Select the amount of hors d'oeuvres based on your wedding package. Add one additional hors d'oeuvre at \$9 per piece.

A 25% service charge and 8.25% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.

### COLD

Heirloom tomato skewer with ciliegine mozzarella

Blue cheese and green chili stuffed sweet pepper (GF)

Apricot and goat cheese truffle with pistachio and truffle honey (GF)

San Danielle prosciutto canape with melon and manchego

Deviled egg with pickled mustard seeds and crispy bacon (GF, DF)

Honey-smoked salmon with boursin, black pepper and toast

Smoked trout dip with chive, lemon and grilled bread

Orange poached shrimp with citrus cocktail sauce (DF)

Crab salad with creole mustard, chive and crostini (DF)

Peppered beef tenderloin carpaccio, blue cheese aioli and candied walnuts

Balsamic marinated Roma tomato, smoked mozzarella, extra virgin olive oil and basil chiffonade

Texas pecan crusted brie cheese, berry compote

Red chilean sea bass seared nachos, avocado salad and sticky soy glaze

Smoke hamachi spoon grapefruit and jalapeños

### HOT

Boursin-stuffed artichoke beignet with herb sour cream

Adult grilled cheese with brie, green apple and fig puree

Black bean empanadas with avocado-cilantro cream

Beef empanadas with roasted poblano cheese fondue

Brisket mac and cheese croquette with green chili and bbq sauce

Braised chicken mole with tart cilantro, avocado cream and queso fresco

Beef wellington with Bearnaise

Duck confit croquette with Point Reyes blue and raspberry chipotle jam

Maple-braised pork belly, apple and cabbage slaw, brioche toast

Southern fried chicken bites with a chili honey glaze

Bacon jalapeño chicken with peach jam

Bacon-wrapped shrimp with roasted garlic aioli (GF, DF)

Fried crab cake with cajun remoulade (DF)

Lobster corn dogs with Sriracha and ketchup

Fried crab cake with cajun remoulade (DF)

Beef satay with spicy coconut sauce

Applewood bacon wrapped quail leg with red chile maple syrup

Japanese fried chicken bite with sriracha mayo

Shrimp corn dog with smoked tomato ketchup









## PLATED

*A 25% service charge and 8.25% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.*

### SOUP OR SALAD

*Choice of one soup or salad*

#### SOUP

Roasted red pepper, tomato, fennel bisque

Butternut squash bisque

Sweet corn bisque

Traditional lobster bisque

Cream of wild mushroom soup

#### SALAD

Classic romaine Caesar | Shaved Parmesan cheese, crostini and garlic dressing

Wedge salad | Baby tomatoes, candied pink peppercorn bacon, blue cheese crumble and blue cheese dressing

Varietal tomato and arugula salad | Smoked ricotta and basil pine nut dressing

Kale salad | Port poached pear, dried cherries, freeze-dried grapes, blue cheese and maple balsamic dressing

Spinach salad | strawberries, red onion, feta cheese, champagne vinaigrette (GF)

### STARCH | CHOICE OF ONE

White truffle and manchego potato gratin

Boursin smashed potatoes

Herb roasted fingerling potatoes

Mushroom barley risotto

Green chile mac 'n cheese cake

### VEGETABLES | CHOICE OF ONE

Crispy honey brussels sprouts

Charred broccolini with heirloom tomatoes

Grilled asparagus with wild mushrooms

Glazed baby carrots

Herb-roasted green beans with heirloom tomatoes



## PLATED

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### DUET ENTRÉES

DUET OF SEARED FILET MIGNON AND  
CRAB CAKE (GF, DF)  
Served on sweet corn sauce and red pepper coulis

DUET OF SEARED FILET MIGNON AND  
HERB CRUSTED SALMON (GF)  
Served with cafe au lait green peppercorn sauce

DUET OF HORSERADISH THYME GRILLED  
FLATIRON AND GRILLED CHICKEN  
BREAST (GF)  
Blue cheese cream

DUET OF BEEF TENDERLOIN AND JUMBO  
SHRIMP (GF, DF)  
Puttanesca

DUET OF SEARED CHICKEN BREAST AND  
SEARED SALMON (GF, DF)  
Cippollini

### ENTRÉES

BUTTERNUT SQUASH GNOCCHI (V)  
Served with chanterelle mushrooms, chard, pecorino  
cheese and black pepper

WILD MUSHROOMS, SPINACH, RICOTTA,  
EGGPLANT CANNELONI (V)  
Served with braised Swiss cheese, chard and roasted  
tomato cream

PAN ROASTED CHICKEN BREAST (GF, DF)  
Cipollini marsala

HERB CRUSTED SALMON (GF, DF)  
Puttanesca

GRILLED SWORDFISH (GF, DF)  
Arugula, lemon and sunflower pesto

HORSERADISH AND THYME GRILLED  
FLATIRON STEAK IRON STEAK  
Blue cheese crust and pink peppercorn demiglace

HERB & SEA SALT RUBBED 8 OZ. BEEF  
TENDERLOIN (GF, DF)  
Brandy peppercorn

SHERRY BRAISED SHORT RIB (GF, DF)  
Maple demiglace

BOURBON BRINED 14 OZ. BONE-IN PORK  
CHOP (DF)  
Green tomato and cider jam

STUFFED CHICKEN  
Mushrooms, prosciutto, spinach, fontina cheese with  
Madeira wine sauce and smoked tomato butter

PAN ROASTED SALMON  
Parsley caper butter and saffron chardonnay cream





## BUFFETS

*A 25% service charge and 8.25% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.*

### SIGNATURE AUSTIN

#### DISPLAYED

Champagne poached gulf shrimp, Tito's cocktail sauce, remoulade, lemons

Broiled gulf oysters, garlic butter, herbed breadcrumbs

Wagyu beef carpaccio, local greens, jalapeño oil capers, focaccia

#### SALAD

Rio Grande grapefruit, arugula, Texas goat cheese, baby heirloom tomato, candied pecans, cornbread croutons

Heirloom tomato, basil, prosciutto, fresh mozzarella, mixed greens, balsamic pearls

#### MAIN

Espresso crusted rack of pork, TX bourbon demiglace

Oak smoked beef tenderloin, shishito salsa verde, Deep Ellum blue cheese crumbles

Stuffed Brazos Valley quail, ancho maple glaze

#### ACCOMPANIMENTS

Honey Brussels sprouts with Elgin sausage

White cheddar mashed potatoes

Heirloom cauliflower, Parmesan, raisins, pecans

Quinoa risotto, arugula, roasted peppers, wild mushrooms

### CELEBRATION

#### DISPLAYED

Farmer's market display, dips, spreads, local bread, cheese, oils

#### SALAD

Lentil and greens salad with pickled vegetables, eggplant, fresh peas, vinaigrette

Farmer's salad with radish, shredded carrot, heirloom tomato, pickled red onion, cucumber

Farro salad with grilled local vegetables, arugula, pecans, Texas goat cheese

#### COMPOSED

Pan-roasted salmon, fennel slaw, tomatillo and avocado vinaigrette

Herb-grilled lamb, blackberry mint demiglace, roasted marble potatoes, wilted greens

Citrus-brined chicken, wild rice, roasted mushrooms, beets, pecans, horseradish cream

#### ACCOMPANIMENTS

Acorn, zucchini, butternut squash trio, local honey, herbs, chili flake

Grilled vegetables, radicchio, endive, Hill Country oil, vinegar

Barley risotto, charred tomato, greens, roasted peppers, goat cheese, lemon



## BUFFETS

*A 25% service charge and 8.25% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.*

### EXCELLENCE

#### SALAD

Wedge salad with hard boiled egg, tomato, bacon, scallion, blue cheese dressing, balsamic vinaigrette

Fried potato salad with red pepper, scallion, cheddar, sour cream

#### DUTCH OVER CHILI BAR

Beef chili, green chili, white chicken chili, chips, white queso, chorizo queso, salsa, guacamole, jalapeno, onions, sour cream

#### CENTRAL TEXAS SMOKED MEATS

Brisket

Beer-brined chicken

Pork ribs

#### SIDES

BBQ beans, ham hock

Corn on the cobb, chili-lime butter, sea salt

Green chile mac 'n cheese





## STATIONS

*A 25% service charge and 8.25% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.*

### MASHED POTATO BAR

Truffle, mascarpone cheese and roasted garlic mashed potatoes

Toppings | Applewood bacon bits, chives, sour cream, cheddar, sautéed mushrooms, crumbled blue cheese and country gravy

### BAKED MAC 'N CHEESE BAR

Baked chipotle cheddar macaroni and cheese

Toppings | Applewood bacon bits, oven-roasted mushrooms and smoked Elgin sausage

### CHOPHOUSE SALAD BAR

Classic Caesar salad | Anchovy garlic dressing, Parmesan cheese and herb croutons

Kale salad | Grapes, dried cherries, blue cheese and apples

Mini wedge salad | Blue cheese, tomatoes, bacon and onions

Strawberry salad | Goat cheese, pistachios, organic greens, white balsamic and strawberry dressing

### SLIDERS

Angus beef, pulled pork, portabellini

Toppings | Jalapeño mustard, miso mayo, wasabi mayo, Sriracha, barbecue and chipotle barbecue

Sides | Truffle, sweet potato and skinny fries

### QUESO BAR

Traditional queso, chorizo queso, roasted poblano queso and queso blanco

Seasoned ground beef, smoked pulled pork and ancho roasted chicken

Pico de gallo, smashed avocado guacamole, olives and sour cream

Shredded lettuce, diced tomatoes, scallions and fried tortilla chips

### STREET TACO BAR

Tacos | Flour tortillas, shredded lettuce, cilantro sour cream, pickled jalapeño, queso fresco, shredded cheddar, salsa roja, salsa verde

Fillings | Mojo pork (GF, DF), chicken tinga (GF, DF), vegetarian black bean and corn (GF, DF), blackened mahi-mahi (GF, DF)

### FOCACCIA PIZZA BREAD

BBQ pork with cheddar, grilled pineapple, red onion and pepperoncini

Deluxe with pepperoni, sausage, olive, onion, mushroom, pepper and red sauce

Smoked salmon, cream cheese, dill, red onion, capers and everything spice

Mushroom with arugula pesto, brie, shallot and lemon zest

Toppings | Crushed red pepper, Parmesan cheese and ranch



# CARVING

*A 25% service charge and 8.25% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.*

## GARLIC RUBBED PRIME RIB OF BEEF

Herb rubbed served with whole grain mustard, horseradish cream, herb roasted marble potatoes

## SMOKED BEEF BRISKET

Kitchen barbecue sauce and coffee barbecue sauce served with jalapeño cheddar cornbread

## CARVED PEPPER CRUSTED ROAST BEEF TENDERLOIN

Peppercorn and béarnaise sauce served with silver dollar rolls

## THYME AND BUTTER ROASTED TURKEY BREAST

Citrus-lavender brined, served with cornbread, cranberry marmalade, giblet gravy and buttermilk scallion whipped potatoes with silver dollar rolls

## PEPPER ROAST PORK LOIN

Apple onion relish and roasted shallot demiglace sauce served with silver dollar rolls

## CARVED HONEY BOURBON GLAZED COUNTRY HAM

Orange horseradish sauce served with biscuits and rolls

## SIDE OF SMOKED SALMON

Capers, eggs and onions served with cream cheese and bagels

## SALT BAKED FISH

Tortillas and house made salsas





## DESSERTS

*A 25% service charge and 8.25% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.*

### MINI DESSERT DISPLAY

Assorted mini fruit tarts, mini cheesecakes, mini chocolate raspberry Parisian tortes and mini key lime pies

*19 per person*

### CRÈME BRÛLÉE STATION

Classic caramelized sweet custard served with fresh seasonal berries

*25 per person*

### SUNDAE STATION

Vanilla ice cream, marshmallows, graham crackers, cherries, freeze dried strawberries, compressed pineapples, chocolate and caramel sauce

*19 per person*

### BANANAS FOSTER FLAMBÉ STATION

Bananas, butter brown sugar, cinnamon, rum and vanilla ice cream

*29 per person*

### S'MORES STATION

Marshmallows, graham crackers and assorted chocolates

*25 per person*

### HOUSE MADE CUPCAKES AND TWINKIES

With vanilla cream filling

*19 per person*

### FRUIT AND ARTISAN CHEESE DISPLAY

Melons, pineapples, berries, tropical fruits, assorted domestic and imported cheese, mustard, fruits, honey, brandied apricots, house made jam, rosemary and sea salt spiced nuts and artisan bread

*18 per person*

### FRENCH MACARON STATION

Pistachio, raspberry and chocolate

*20 per person*

### CUSTOM PRINTED COOKIES

Share a special message with your wedding guests or plan a special surprise with custom printed cookies featuring your pet, monogram, family and more.

*Starting at \$120 per dozen*







## LATE NIGHT BITES

*A 25% service charge and 8.25% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.*

### FRENCH FRY STATION

Truffle, sweet potato and skinny fries served with smoked curry and chipotle ketchups

*20 per person*

### SLIDERS STATION

Beef, pulled pork, portabellini sliders and shoestring French fries served with jalapeño mustard, miso mayo, wasabi mayo, Sriracha, barbecue and chipotle barbecue

*32 per person*

### CHICKEN AND WAFFLES

Buttermilk brined fried chicken with a sea salt and pepper crust, cheddar and chive waffles served with smoked and traditional maple syrup

*26 per person*

### PIZZA STATION

Tomato and mozzarella

Prosciutto, truffle oil and arugula

Pear and Gorgonzola cheese

Barbecue brisket, roasted onions and pickles

*26 per person*

### BREAKFAST TACOS

Bacon and egg

Chorizo and egg

Potato and egg

*12 per person*

### ARTISAN GRILLED CHEESE STATION

Brie and fig

Redneck cheddar

Bacon and blue cheese

*26 per person*



## ADDITIONAL MENUS

*A 25% service charge and 8.25% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.*

### BRIDAL DRESSING ROOM SNACKS

Chilled fresh vegetable crudité, green goddess dressing and hummus

Frozen grapes and fresh seasonal fruit

Domestic and imported cheese, assorted crackers and sliced baguettes

Assorted tea sandwiches | Cucumber, chicken salad, egg salad and pimento cheese

Strawberry and chocolate macaroons

Fresh brewed iced tea, coffee and iced water

*42 per person*

### GROOM PRE-WEDDING SNACKS

Fried chicken bites, Sriracha mayo

Onion rings, smoked barbecue ketchup

Old Bay potato chips and onion dip

Mini smoked brisket sliders, Shiner Bock barbecue sauce and caramelized onions

Gourmet chocolate chip cookies

Fresh brewed iced tea, coffee and iced water

*49 per person*

### CHILDREN'S MENUS | CHOICE OF ONE

Chicken tenders, French fries and fresh fruit salad

Individual cheese pizza, fresh fruit salad

*32 per child*

### VENDORS

Chef's selection of salad and hot entrée

Chef's selection of starch and vegetable

*39 per person*





## FAREWELL BRUNCH

*A 25% service charge and 8.25% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.*

### BARTON CREEK CLASSIC

Assorted breakfast pastries

Sliced fruits and berries (GF, DF)

Scrambled eggs (GF)

Hickory smoked bacon and old style sausage links (GF)

Skillet fried potatoes (GF, DF)

Brioche French toast, maple syrup, jam and whipped butter

Steel-cut oatmeal served with brown sugar, raisins (GF, DF)

Tomatillo salsa, fire roasted salsa (GF, DF)

Assorted cereals with milk

*53 per person*

### SOUTH CONGRESS

Sliced fruits and berries (GF, DF)

Cornbread muffins, whipped butter

Smoked brisket migas (GF)

Corn tortillas (GF, DF)

Borracho beans (GF, DF)

BBQ green chili potatoes (DF)

Chorizo sausage, old style blueberry sausage (GF, DF)

Hickory smoked bacon (GF)

Queso fresco, salsa, shaved lettuce, sour cream (GF)

*57 per person*



# FAREWELL BRUNCH

*A 25% service charge and 8.25% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.*

## CHAMPAGNE BRUNCH BUFFET

### FRENCH TOAST STATION

Cinnamon Texas toast with pure maple syrup, spiced apple compote, powdered sugar and whipped cream

### CREATE-YOUR-OWN PARFAIT STATION

Assorted fruits and berries, vanilla, honey and strawberry yogurts served with raisin granola

### SMOKED SALMON DISPLAY

Mini bagels, diced onions, capers, sliced cucumbers and assorted cream cheeses

### ACCOMPANIMENTS

Glass of Champagne

Croissants, Danishes and muffins

Assorted quiches

Smoked bacon

Sausage links

*68 per person*





## BAR MIXOLOGY

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

### BRANDS BY CATEGORY

#### HOUSE

Vodka | Svedka

Gin | Seagrams

Bourbon | Evan Williams

Scotch | J&B

Rum | Castillo

Tequila | Sauza Blanco

Cognac | Hennessy VS

#### PREMIUM

Vodka | Absolut

Gin | Beefeater

Bourbon | Jim Beam

American whiskey | Jack Daniel's

Scotch | Johnnie Walker Red

Rum | Bacardi

Tequila | Hornitos Anejo

#### CRAFT

Vodka | Tito's Handmade

Gin | Aviation

Bourbon | Elijah Craig

Scotch | Monkey Shoulder

Blended whiskey | Crown Royal

Rum | Sailor Jerry

Tequila | Patron Silver

Cognac | Hennessy VSOP

### WINE BY THE GLASS

#### TIER ONE

MAN Family Wines | South, Africa | Chardonnay, cabernet sauvignon and merlot

Kris pinot grigio

Saint M riesling

Campo Viejo Cava sparkling

#### TIER TWO

Wente Hayes Ranch | California | Chardonnay, cabernet sauvignon

Carneros Highway pinot noir

Joel Gott sauvignon blanc

Saint M riesling

Camp Viejo Cava sparkling

#### TIER THREE

Decoy by Duckhorn | California | Chardonnay, merlot, cabernet sauvignon

Whitehaven sauvignon blanc

Saint M riesling

Campo Viejo Cava prosecco



## BEVERAGES

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

Bartender Fee | 250 for four hours, per 100 guests

Cashier Fee | 250 for four hours, per 100 guests

### BEERS

Maximum six brand choices total on bars.

#### DOMESTIC

Budweiser

Bud Light

Coors Light

Samuel Adams Boston Lager

#### IMPORT

Corona Light

Stella

Heineken

Heineken 0.0

#### LOCAL CRAFT

Thirsty Goat American-style Amber Ale

Zilker Marco IPA

Firemans #4 Blond Ale

Shiner Bock American-style Dark Lager

### HOSTED BAR SELECTIONS

#### HOUSE BRANDS

House wines, domestic beer, soft drinks and bottled water

First hour | 34 per person

Additional hours | 12 per person, per hour

#### PREMIUM BRANDS

House wines, imported, craft and domestic beer, soft drinks and bottled water

First hour | 38 per person

Additional hours | 14 per person, per hour

#### CRAFT BRANDS

House wines, imported, craft and domestic beer, soft drinks and bottled water

First hour | 42 per person

Additional hours | 16 per person, per hour

#### TIER ONE BEER AND WINE

First hour | 34 per person

Additional hours | 12 per person, per hour

#### HOSTED BARS | ON CONSUMPTION

House brand cocktails | 13 per drink

Premium brand cocktails | 15 per drink

Craft brand cocktails | 16 per drink

Domestic beer | 8 per drink

Imported beer | 9 per drink

Local/craft beer | 10 per drink

Tier one wine selection | 12 per drink

Tier two wine selection | 14 per drink

Tier three wine selection | 16 per drink

Soft drinks | 6 per drink

Bottled water | 6 per drink





## BAR MIXOLOGY

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

*Bartender Fee | 250 for four hours, per 100 guests*

*Cashier Fee | 250 for four hours, per 100 guests*

## SPECIALTY DRINK STATIONS

### BARTON CREEK COCKTAILS

7 Miles West | Tito's Handmade, blood orange, cranberry, grapefruit

Cherry Pepper | TX bourbon, black cherry, basil, grapefruit, egg white

Crenshaw Manhattan | Maker's Mark bourbon, Carpano antica sweet vermouth, Angostura bitters

Texas Socialite | Balcones rye, Campari, sweet vermouth, creme de mure, Peychaud's bitters

*16 per cocktail*

### MARTINIS

Cosmopolitan | Vodka, triple sec, cranberry, sour mix

Blue Sky | Vodka, Blue Curacao, sour mix

Apple Sour | Vodka, pucker apple sour, sour mix

*16 per cocktail*

### CORDIALS

Amaretto disaronno, Baileys, Benedictine, B&B, Chambord, Cointreau, Drambuie, Frangelico, Galliano, Godiva Dark and White, Grand Marnier, Kahlua, Sambuca, Tuaca

*16 per drink*

### MARGARITAS

Classic | Sauza tequila, triple sec, sour mix, lime juice

Spicy | Sauza tequila, jalapeño, triple sec, sour mix, lime juice

Blue | Sauza tequila, Blue Curacao, sour mix, lime juice

*16 per drink*

### SANGRIA STATION

Rosé sangria | Fresh strawberries and cointreau

White sangria | Fresh apples, berries, Domaine de Canton ginger, St. Germain elderflower liqueur, sauvignon blanc

Sangria de vino tinto | Apples, oranges, merlot, brandy, lemon-lime soda

*16 per drink*

### MOJITOS

Muddled lime wedges with fruit, mint, sugar syrup, Bacardi flavored rums and soda water

*16 per drink*

## OMNI SIGNATURE

Add to any bar a selection of Barmalade cocktails and mocktails using craft, premium or house brands.

### OMNI SIGNATURE COCKTAILS

Grapefruit Paloma | Rum, vodka or tequila, grapefruit-elderflower Barmalade, pineapple juice and Omni sour

Blood Orange Whiskey Sour | Whiskey, blood orange-guava Barmalade and Omni sour

Spicy Mango Smash | Vodka, rum or gin, mango-habanero Barmalade, pineapple juice and Omni sour

Apple-Pear Crush | Vodka or gin, apple-pear Barmalade, orange liqueur and Omni sour

*16 per drink*

### OMNI SIGNATURE MOCKTAILS

Cinnamon apple sour | Apple-pear Barmalade, Monin cinnamon, Omni sour and Angostura bitters

Blood orange madras | Blood orange-guava Barmalade, cranberry juice and lime

*12 per drink*



## WINE RACK

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

Bartender Fee | 250 for four hours, per 100 guests

Cashier Fee | 250 for four hours, per 100 guests

### WINES

The wines on the progressive wine menu are grouped in flavor categories. Wines with similar flavor 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.

#### SPARKLING

Campo Viejo | La Rioja, Spain | cava | 59 *per bottle*

Ruffino | Veneto, Italy, NV | prosecco | 64 *per bottle*

Chandon | California, NV | rosé | 68 *per bottle*

Veuve Clicquot | France | brut | 200 *per bottle*

#### WHITE AND BLUSH

Kris | delle Venezie, Italy | pinot grigio | 69 *per bottle*

Decoy by Duckhorn | Sonoma County, California  
sauvignon blanc | 72 *per bottle*

Hayes Ranch | California | rosé | 65 *per bottle*

MAN Vintners | Coastal Region, South Africa  
sauvignon blanc | 64 *per bottle*

MAN Vintners | Coastal Region, South Africa  
chardonnay | 64 *per bottle*

Hayes Ranch | California | chardonnay | 65 *per bottle*

Decoy by Duckhorn | Sonoma County, California  
chardonnay | 72 *per bottle*

#### RED

Decoy by Duckhorn | Sonoma County, California  
pinot noir | 72 *per bottle*

Hayes Ranch | California | merlot | 65 *per bottle*

MAN Vintners | Coastal Region, South Africa  
merlot | 64 *per bottle*

Charles Smith Wines | Columbia Valley, Washington  
syrah | 65 *per bottle*

MAN Vintners | Coastal Region, South Africa  
cabernet sauvignon | 64 *per bottle*

Terrazas de los Andes | Mendoza, Argentina  
malbec | 65 *per bottle*

Decoy by Duckhorn | Sonoma County, California  
merlot | 72 *per bottle*

Hayes Ranch | California | cabernet sauvignon  
65 *per bottle*

Decoy by Duckhorn | Sonoma County, California  
cabernet sauvignon | 72 *per bottle*





## DETAILS

## ACCOMMODATIONS

Discover the true meaning of Texas hospitality at our modern Hill Country resort. Each of our well-appointed guest rooms provide a personal, residential ambiance with distinct connections to surrounding nature. Mixed furniture styles and finishes will provide a sophisticated experience reminiscent of the second home getaway of your dreams.

## WEDDING COUPLE SUITE

Begin your life together in a complimentary suite on your wedding night with complimentary breakfast for two in Texas Spice the next morning. Honeymoon suite subject to a minimum spend of \$10,000 in food and beverage. See your catering sales manager for additional details.

## WEDDING ROOM BLOCK

Discounted sleeping room rates for guests with a minimum room block of 10 contracted room nights, per night, are available. The discounted room rate is dependent on the weekend chosen and occupancy levels. Sales tax and a resort fee of \$39 per room, per night, will apply. King bed and double queen bed guest rooms are available.

## SELECT GUEST®

Select Guest is our loyalty program, which features three membership levels, offering complimentary Wi-Fi and the opportunity to earn free nights from your very first stay. Starting on your second stay, you will be rewarded with even more exclusive benefits including complimentary morning beverage, express check-in and out, complimentary pressing, shoeshine and more! Plus, you can update your profile with preferences so we can customize your stay.

## RESORT POOLS AND CABANAS

Omni Barton Creek Resort & Spa's multi-tiered pool deck features an adult-only infinity pool overlooking the 18th green of the Fazio Foothills golf course, two family-friendly pools and a splash pad. At this Austin oasis, guests can relax poolside in lounge chairs or private cabanas.

MOKARA SPA

This 13,000-square-foot sanctuary draws inspiration from nearby waterways, creeks, springs and features 17 treatment rooms, three couples' treatment rooms and a variety of services. The exclusive, adult-only, rooftop pool and garden is an oasis for spa patrons overlooking the expansive Texas Hill Country.

## RECREATION AND ACTIVITIES

Omni Barton Creek Resort & Spa offers a wide variety of family activities and unique kid-friendly and adult-only diversions that are ideal for your getaway. The moderate climate of the Texas Hill Country provides a pleasing backdrop to explore the many options available at our popular Austin, Texas resort.

## FITNESS CENTER

The fitness center at Omni Barton Creek Resort & Spa is an 33,000-square-foot state-of-the-art facility with something for everyone, including group exercise classes, personal training, free weights, assisted weight machines, punching bags, indoor running track and stretching areas.



# DETAILS

## ON SITE DINING

Omni Barton Creek Resort & Spa features seven restaurants and lounges on property to satisfy guests' hunger any time of day. Choose between casual snacks perfect for grab-and-go moments before tee times or formal sit down affairs in trendy and sophisticated environments. Our Hill Country resort features a diverse range of cuisines and styles, as big as the state of Texas itself.

### BLIND SALAMANDER KITCHEN & BAR

Serving seafood and Texas-inspired fare rooted in quality, garden-to-table ingredients.

### BOB'S STEAK & CHOP HOUSE

Nationally renowned steakhouse specializing in the finest corn-fed Midwestern prime beef.

### CRENSHAW'S BAR & EATERY

This hideaway is perfect for golfers and guests alike looking to catch a game indoors or grab a drink on the outdoor deck.

### JIM BOB'S LOBBY LOUNGE

The perfect gathering spot to quench your thirst, grab a light bite and enjoy the sunset.

### NOPALES

Inspired by the prickly pear cactus, Nopales is a Latin-American restaurant with creative cocktails and authentic dishes.

### CANYONS GRILL

Located down the street at the Fazio Canyons golf course, this restaurant serves traditional Clubhouse dishes for lunch and dinner on select evenings.

### TEXAS SPICE

Redefine all that you imagined breakfast could be at Texas Spice — our daily Art of Breakfast showcase.

## VELVET JOE'S COFFEE HOUSE & ARTISAN WARES

Offering assorted snacks, coffee, tea and a variety of gifts, Velvet Joe's is located adjacent to the resort lobby.

## GUEST ROOM DINING

Enjoy a sumptuous meal, light snacks and exquisite desserts in the privacy of your room. Our chef will be delighted to accommodate your specific dining needs. Breakfast 6 a.m. – 11 a.m.





## DETAILS

### GOLF

Recognized as one of the best golf resorts in the Southwest by GOLF Magazine and featuring top-ranked courses by Golf Digest, Omni Barton Creek Resort & Spa is one of the most sought-after golf destinations in Texas. Play like the pros on four championship courses designed around the tranquility of our scenic setting. Let us help you choose which of our Barton Creek courses is ideal for your wedding weekend.

#### FAZIO CANYONS

Scenic views line this 7,153-yard, par-72 course that boasts the signature of Tom Fazio, the legendary golf designer.

#### FAZIO FOOTHILLS

Newly renovated, Fazio Foothills offers a challenging but fair layout that places a premium on shot-making. The course offers five different sets of tee boxes, rendering the course both rewarding to beginners and high handicappers, yet challenging to avid golfers.

#### COORE CRENSHAW

The natural beauty of the Texas Hill Country — rolling hills, natural plateaus, soft contours and native vegetation — is the setting for this championship layout.

#### PALMER LAKESIDE

Ideally perched on a secluded hilltop overlooking Lake Travis, Palmer Lakeside is a hidden retreat 20 miles from the main resort that rewards guests with striking, panoramic lake views and twilight glimpses of whitetail deer.

### COURSE RATES

Green fee rates vary by date, course and availability. See your catering sales manager for specific dates, offerings and special wedding weekend offers.



# DETAILS

## FREQUENTLY ASKED QUESTIONS

### WHAT IS NEEDED TO SECURE MY DATE AND SPACE?

A signed contract and a non-refundable deposit of 25% of the estimated charges.

### WHAT IS THE PAYMENT POLICY?

Upon signing the contract, 25% of the food and beverage minimum is required. Three additional payments of 25% of the food and beverage minimum will be due according to your deposit schedule. Ten days prior to your wedding date, the final amount is required based on your final guest count, menu and bar selections.

### IS THERE A ROOM RENTAL CHARGE? FOOD AND BEVERAGE MINIMUM?

Omni Barton Creek Resort & Spa does not have a room rental charge for reception spaces. Instead, a food and beverage minimum plus 25% service charge and 8.25% sales tax will apply to the selected reception space. The food and beverage minimum is the minimum expected spend for your event and the cost to hold the space. It is not inclusive of service fees and taxes. Any shortfall to your minimum would be applied as room rental to your final bill. Contact your catering sales manager for more information. There is a ceremony rental fee starting at \$3,000, plus 25% service charge and 8.25% sales tax, for your ceremony space.

### AFTER MY WEDDING IS BOOKED, WHAT'S NEXT?

Now is the time to begin booking other vendors for your wedding day. Your catering sales manager will be in touch with a recommended vendor list.

### DO I BRING MY OWN OFFICIANT, FLOWERS AND ENTERTAINMENT?

Yes! To ensure your wedding day is a true reflection of you as a couple, you are welcome to bring in your own flowers, décor, officiant, entertainment, photographer and videographer.

### WHEN DO I SCHEDULE MY WEDDING MENU TASTING?

Your catering sales manager will touch base three months prior to your wedding date to schedule your tasting. Tastings are held three months prior to your wedding date for up to six guests total, including the wedding couple.

### AM I ALLOWED TO BRING IN OUTSIDE FOOD AND BEVERAGE?

With the exception of your wedding cake, all food and beverage must be provided through the resort.

### FOOD AND BEVERAGE SERVICE POLICIES

All food and beverages at Omni Barton Creek Resort & Spa must be provided by the resort. The sale and service of all alcoholic beverages is regulated by the state of Texas, and Omni Barton Creek Resort & Spa is responsible for the administration of these regulations.

### VENDOR POLICY

Omni Barton Creek Resort & Spa is not responsible for any items brought on property by an outside vendor.

- ◆ All deliveries must be made through our loading docks
- ◆ Delivery and pick-up times must be approved through your catering manager
- ◆ Omni Barton Creek Resort & Spa is not responsible for setting up, breaking down or moving items from outside vendors









## DETAILS

### CATERING MANAGER VS. WEDDING PLANNER

#### YOUR CATERING SALES MANAGER WILL...

Provide a personalized tour of the venue

Recommend special event professionals to provide wedding planning, entertainment, floral decor, photography, etc.

Act as a menu consultant for all food and beverage selections

Detail your banquet event order/catering contract that outlining all of your event specifics

Ensure your event details are communicated flawlessly to the operations team at the venue

Create an estimate of charges outlining your financial commitments to the venue

Create a floor plan of your function space, in order for you to provide seating arrangements

Arrange and conduct your menu tasting

Oversee the ceremony and reception room(s) setup, food preparation and other venue operations

Act as the on-site liaison between your wedding planner and venue operations staff

Ensure a seamless transition to the venue's banquet captain once the grand entrance has occurred

Review your banquet checks for accuracy, prior to the completion of the final bill

#### YOUR WEDDING PLANNER WILL...

Assist with etiquette and protocol for invitations, family matters, ceremony and toasts

Create a comprehensive timeline for your rehearsal and wedding day, including the ceremony and reception

Design the look and feel of your ceremony and reception through décor vendors/florist

Work with you to organize and coordinate your ceremony rehearsal

Remind bridal party of all pertinent call times and "don't forgets" on the wedding day

Confirm call times and details with all vendors several days prior to the wedding day

Act as the liaison between your family, bridal party, band/DJ, florist, photographer and other vendors to create a seamless operation

Ensure that the bridal party members have their corsages and bouquets, etc., and assist with the pinning of boutonnieres

Deliver and arrange ceremony programs, escort cards, place cards, favors and any personal items

Coordinate the ceremony (lineup bridal party, assist bride with dress, etc.)

Coordinate the reception (grand entrance, first dance, toasts and cake cutting, etc.)

Collect any personal items at the conclusion of the reception

Assist with full service coordinating from your engagement to your honeymoon





CALL TODAY TO SPEAK WITH A WEDDING SPECIALIST.

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