

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 pre-wedding 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 | 500

WILDFLOWER ATRIUM

Guest capacity | 300

THE ROCK HOUSE

Guest capacity | 150

INCLUDED FOR YOUR CEREMONY

- ♦ White garden chairs
- ♦ Fruit-infused water station
- ♦ Sign-in and gift table

Hill Country Lawn may not be booked separately from Hill Country Pavilion.

Wildflower Atrium may not be booked separately from Darrell K Royal Ballroom.

Rock House is only available in conjunction with the wedding reception at the same location.



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 garden chairs are included for your ceremony rehearsal.

RECEPTION

VENUES

HILL COUNTRY PAVILION

Guest capacity | 300

BRAZOS BALLROOM

Guest capacity | 700

DARRELL K ROYAL BALLROOM

Guest capacity | 400

BARTON CREEK

Guest capacity | 120

THE ROCK HOUSE

Guest capacity | 150

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 (based on food and beverage minimum)
- ♦ Congratulatory guest room amenity for the couple on wedding night
- ♦ Two complimentary changing rooms on the wedding day (meeting spaces to be determined 30 days out and subject to change)
- ♦ Complimentary self-parking and discounted event valet parking based upon availability

ADDITIONAL EVENT NEEDS

STAGING

Price is per 6' x 8' or 4' 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 \$5 fee will apply per gift bag delivered to a guest room. An \$8 fee will apply for name-specific gift bags. Gift bags are only delivered to guest rooms after check-in. Gift bags are not given out at the front desk. A 14 day notice is required for all room deliveries.

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.

THE HILL COUNTRY PACKAGE

Two butler passed hors d'oeuvres

Two course plated meal of chicken, fish or Celebration buffet

Cake cutting service

140 per person

THE BARTON CREEK PACKAGE

Two butler passed hors d'oeuvres

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

Cake cutting service

160 per person

THE BRAZOS PACKAGE

Three butler passed hors d'oeuvres

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

Cake cutting service

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 and gift tables
- ♦ Cake table(s)
- ♦ White floor length linens and napkins
- ♦ Flatware, glassware, table numbers, stanchions and votive candles
- ♦ Dedicated banquet captain





HORS D'OEUVRES

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

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. All plated dinners include coffee, herbal tea and water service.

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 cheesecake

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

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. All plated dinners include coffee, herbal tea and water service.

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)

Cipollini

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. All buffets include coffee, herbal tea and water service.

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

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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, portobellini

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. All carving stations require a carving attendant at \$200 plus tax each.

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, portobellini 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.

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*

Add prosecco for \$59 *per bottle*

Add orange juice for \$80 *per gallon*

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*

Add domestic beer for \$8 *per bottle*

Add imported beer for \$9 *per bottle*

Add craft beer for \$10 *per bottle*

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

49 *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. All buffets include coffee, herbal tea and water service.

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. All buffets include coffee, herbal tea and water service.

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

Please select up to six total beers to be available at the bar.

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 liquor and wines, domestic beer, soft drinks and bottled water

First hour | 34 per person

Additional hours | 12 per person, per hour

PREMIUM BRANDS

Premium liquor, 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

Craft liquor, 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 | 30 per person

Additional hours | 10 per person, per hour

HOSTED BARS | ON CONSUMPTION

House brand cocktails | 14 per drink

Premium brand cocktails | 16 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

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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

Tablesides wine is not included in bar packages and is charged by the bottle.

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.

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. A credit card is required to be on file for any additional charges that may arise.

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.

IS A WEDDING PLANNER REQUIRED?

Yes! Omni Barton Creek requires a wedding planner for all weddings to ensure your wedding day is truly spectacular and executed with your vision in mind.

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?

Tastings are held up to three months prior to your wedding date for up to four 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.

Omni Barton Creek requires a wedding planner for all weddings.

- ♦ All deliveries must be made through our loading docks and may not be directed to the front entrance
- ♦ 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 couple with wedding attire 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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