

celebrate
your season
of romance.
wedding brochure



OMNI
LAS COLINAS





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A lifetime of love begins by the lake.

Bring the urban energy and waterfront calm of Omni Las Colinas Hotel to your wedding. On the bank of Lake Carolyn, this relaxing retreat features spacious guest rooms and expansive ceremony and reception space, at the heart of a vibrant urban district. Treat yourself and your guests to this welcoming escape just steps away from innovative dining, culture and entertainment.

Choose from two elegant ballrooms and a spacious event lawn for your wedding at Omni Las Colinas. The lawn fronts Lake Carolyn, creating a charming natural backdrop for your ceremony. Move to the Las Colinas Ballroom for a lavish reception, or set up a tent on the lawn to enjoy the Texas weather all evening long. For a more intimate event, smaller spaces can host micro-weddings with just your nearest and dearest.



about Omni Las Colinas Hotel.

AN URBAN LAKESIDE RETREAT

Omni Las Colinas has been refreshed and reinvigorated. A sparkling pool overlooks the beautiful waters of Lake Carolyn. Four updated restaurants offer fresh Texas flavors from early morning through late night. A light-filled fitness center and serene spa ensure guests feel their best. For brides and bridal parties, hair, nail and makeup services are conveniently available onsite. At the heart of the spirited Las Colinas neighborhood, you'll discover Texas hospitality alongside the beauty of the lake.





- 421 sophisticated and spacious guest rooms including 98 suites; some with balconies and sweeping views of Lake Carolyn
- Approximately 50,000 square feet of recently renovated meeting, event and pre-function space; includes 23 meeting rooms, two spacious ballrooms and 16,700 square feet of outdoor event space
- On-site audiovisual equipment services offering the latest technology and Wi-Fi internet access provided by Pinnacle Live
- A sparkling pool overlooking Lake Carolyn with comfortable lounge chairs, yard games and private cabanas available for rent
- Four unique dining experiences including Flossie's, offering breakfast classics and a weekend brunch buffet, upscale Texas cuisine at LRH Restaurant & Bar; Over the Counter, an all-day coffee bar, featuring Stance Coffee, sandwiches and fresh pastries and The Lakehouse Waterfront Lounge for poolside bites and cocktails (seasonal)
- Mokara Salon & Spa offering relaxing massages, luxurious skin treatments and salon services in a serene environment
- 24-hour fitness center equipped with Peloton® bikes, Cybex weight machines, StairMaster equipment, treadmills and ellipticals, as well as access to jogging and biking trails along Lake Carolyn



Let Your Happily
ever after Begin

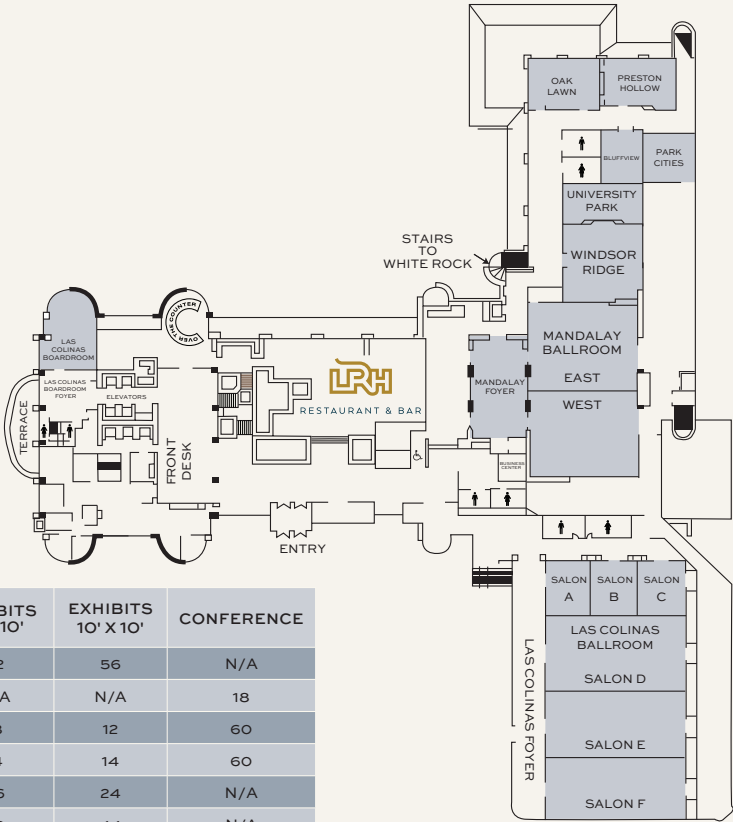
Unique open-air venues.

OUTDOOR SPACES

- EVENT LAWN
- GAME LAWN



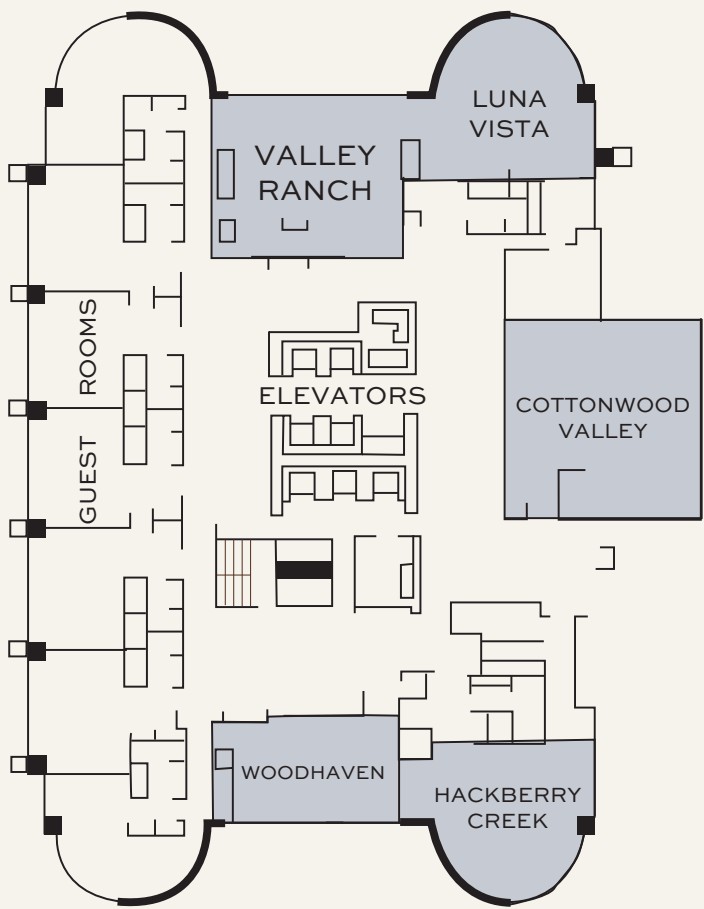
Lobby level.



	SQUARE FT	DIMENSIONS	CEILING HEIGHT	AIR- WALLS	THEATER	CLASSROOM 3 PER 6'	CLASSROOM 2 PER 6'	ROUNDS OF 10	RECEPTION	U-SHAPE	HOLLOW SQUARE	EXHIBITS 8' X 10'	EXHIBITS 10' X 10'	CONFERENCE
LAS COLINAS BALLROOM	10650	75' X 142'	14'	Y	1152	684	456	600	864	N/A	N/A	62	56	N/A
SALONS A, B & C (EACH)	825	25' X 33'	14'	Y	60	45	30	40	45	24	30	N/A	N/A	18
SALONS D & E (EACH)	2850	75' X 38'	14'	Y	306	180	120	150	230	66	78	18	12	60
SALON F OR A-C	2400	75' X 32'	14'	Y	255	144	96	150	191	63	78	14	14	60
SALONS A-D OR SALONS E-F	5250	75' X 70'	14'	Y	576	324	216	300	432	N/A	N/A	36	24	N/A
SALONS A-E OR SALONS D-F	8100	75' X 108'	14'	Y	912	504	336	450	684	N/A	N/A	50	44	N/A
SALONS D-E	5700	75' X 76'	14'	Y	612	360	240	350	459	N/A	N/A	38	32	N/A
MANDALAY BALLROOM	5115	55' X 93'	14'	Y	451	288	192	320	338	N/A	N/A	30	26	N/A
MANDALAY EAST	2475	55' X 45'	14'	Y	284	144	96	160	213	51	66	18	13	42
MANDALAY WEST	2475	55' X 45'	14'	Y	284	144	96	160	213	51	66	18	13	42
MANDALAY FOYER	2035	37' X 55'	14'	N	154	N/A	N/A	N/A	116	N/A	N/A	N/A	N/A	N/A
LAS COLINAS BOARDROOM	1160	29' X 40'	10'	N	N/A	N/A	N/A	N/A	30	N/A	N/A	N/A	N/A	16
LAS COLINAS BOARDROOM FOYER	483	23' X 21'	10'	N	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
LAS COLINAS BOARDROOM BALCONY	830	IRREGULAR	OUTDOOR	N	N/A	N/A	N/A	30	45	N/A	N/A	N/A	N/A	N/A
BREAKOUT ROOMS - LOBBY LEVEL														
WINDSOR RIDGE	1476	36' X 41'	10'	N	144	84	56	90	108	36	48	N/A	N/A	30
UNIVERSITY PARK	588	28' X 21'	10'	N	40	18	12	30	30	15	18	N/A	N/A	12
BLUFFVIEW	414	18' X 23'	10'	N	30	18	12	20	23	15	18	N/A	N/A	12
PARK CITIES	500	20' X 25'	10'	N	40	24	16	20	30	15	24	N/A	N/A	12
OAK LAWN	840	35' X 24'	10'	N	60	45	30	50	45	24	30	N/A	N/A	24
PRESTON HOLLOW	880	36' X 24'	10'	N	76	45	30	50	57	24	36	N/A	N/A	28

Meeting room capacities were determined using 72" rounds of 10 (rounds capacity), three chairs per 6'x30" table (u-shape capacity) and three chairs per 6'x18" table (classroom capacity) allowing for minimal audiovisual equipment. Las Colinas ballroom and Mandalay ballroom chandelier clearance is 14'. Outdoor space requires indoor backup space for inclement weather. Non-refundable fee applies.

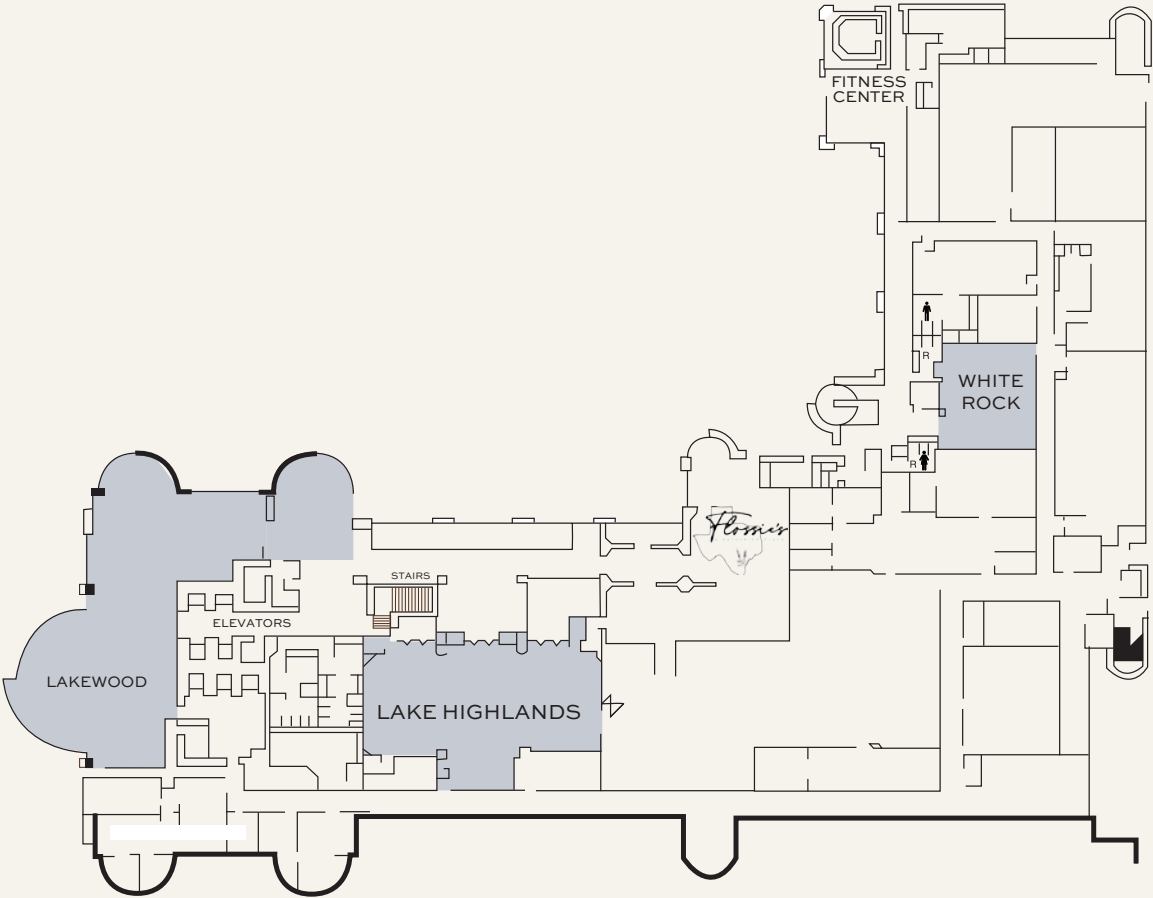
Mezzanine level.



	SQUARE FT	DIMENSIONS	CEILING HEIGHT	AIRWALLS	THEATER	CLASSROOM 3 PER 6'	CLASSROOM 2 PER 6'	ROUNDS OF 10	RECEPTION	U-SHAPE	HOLLOW SQUARE	EXHIBITS 8' X 10'	EXHIBITS 10' X 10'	CONFERENCE
BREAKOUT ROOMS - MEZZANINE LEVEL														
LUNA VISTA	576	24' X 24'	9'	N	40	18	12	30	30	18	24	N/A	N/A	12
HACKBERRY CREEK	576	24' X 24'	9'	N	30	18	12	20	23	12	18	N/A	N/A	12
COTTONWOOD VALLEY	486	24' X 18'	9'	N	40	18	12	20	30	18	24	N/A	N/A	18
WOODHAVEN	425	25' X 18'	9'	N	24	18	12	20	18	15	18	N/A	N/A	18
VALLEY RANCH	425	25' X 18'	9'	N	24	18	12	20	18	18	18	N/A	N/A	18

Meeting room capacities were determined using 72” rounds of 10 (rounds capacity), three chairs per 6’x30” table (u–shape capacity) and three chairs per 6’x18” table (classroom capacity) allowing for minimal audiovisual equipment. Las Colinas ballroom and Mandalay ballroom chandelier clearance is 14’. Outdoor space requires indoor backup space for inclement weather. Non-refundable fee applies.

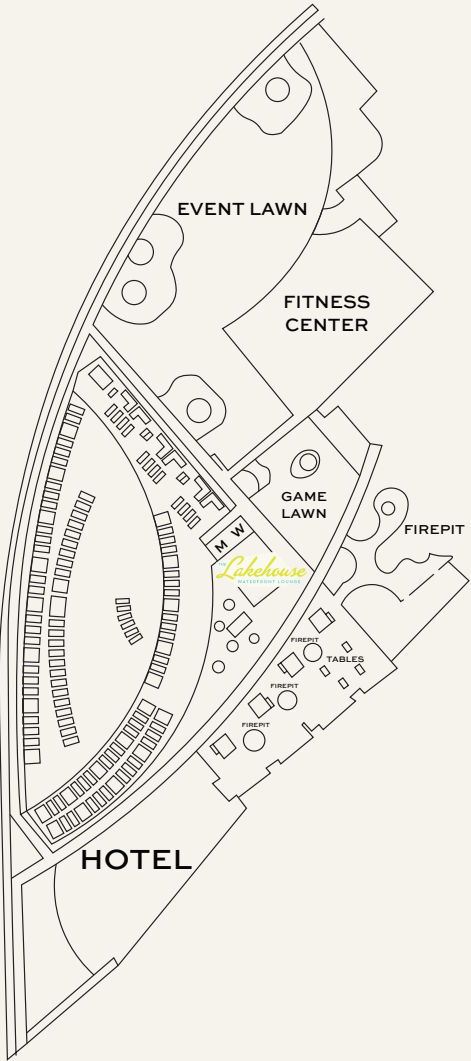
Lake level.



	SQUARE FT	DIMENSIONS	CEILING HEIGHT	AIRWALLS	THEATER	CLASSROOM 3 PER 6'	CLASSROOM 2 PER 6'	ROUNDS OF 10	RECEPTION	U-SHAPE	HOLLOW SQUARE	EXHIBITS 8' X 10'	EXHIBITS 10' X 10'	CONFERENCE
LAKE LEVEL														
LAKE HIGHLANDS	2736	IRREGULAR	9' 2"	N	96	54	36	60 / 140	72	30	42	N/A	N/A	58
WHITE ROCK	1050	30' X 35'	10'	N	96	45	30	50	72	27	42	N/A	N/A	28
LAKEWOOD	4518	IRREGULAR	8' 10" - 10'	N	180	99	66	80 / 150	135	57	66	14	10	64

Meeting room capacities were determined using 72" rounds of 10 (rounds capacity), three chairs per 6'x30" table (u-shape capacity) and three chairs per 6'x18" table (classroom capacity) allowing for minimal audiovisual equipment. Las Colinas ballroom and Mandalay ballroom chandelier clearance is 14'. Outdoor space requires indoor backup space for inclement weather. Non-refundable fee applies.

Outdoor space.



	SQUARE FT	DIMENSIONS	CEILING HEIGHT	AIRWALLS	THEATER	CLASSROOM 3 PER 6'	CLASSROOM 2 PER 6'	ROUNDS OF 10	RECEPTION	U-SHAPE	HOLLOW SQUARE	EXHIBITS 8' X 10'	EXHIBITS 10' X 10'	CONFERENCE
OUTDOOR SPACE	16,700	IRREGULAR												
EVENT LAWN	13700	IRREGULAR	OUTDOOR	N	VARIES	N/A	N/A	VARIES	VARIES	N/A	N/A	N/A	N/A	N/A
GAME LAWN	3000	IRREGULAR	OUTDOOR	N	VARIES	N/A	N/A	VARIES	VARIES	N/A	N/A	N/A	N/A	N/A

Meeting room capacities were determined using 72” rounds of 10 (rounds capacity), three chairs per 6’x30” table (u-shape capacity) and three chairs per 6’x18” table (classroom capacity) allowing for minimal audiovisual equipment. Las Colinas ballroom and Mandalay ballroom chandelier clearance is 14’. Outdoor space requires indoor backup space for inclement weather. Non-refundable fee applies.

Plated packages.

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.

PACKAGE ONE

- Three passed appetizers
- Choice of one salad
- Herb grilled chicken breast with red pepper cream sauce
- Braised short rib
- Pan seared salmon with sun-dried tomato beurre blanc
- Choice of two sides

\$180 per person

PACKAGE TWO

- Four passed appetizers
- Choice of one salad
- Rosemary marinated chicken breast with mushrooms
- Grilled filet mignon with brown sugar demi-glace
- Seared amberjack with peppered tamarind gastrique
- Choice of two sides

\$200 per person

SALAD CHOICES

SPINACH

Pecans, goat cheese, red onions, brown sugar vinaigrette dressing

CAESAR

Hearts of romaine, torn baguette croutons, shaved Parmesan cheese served with sun-dried tomato Caesar dressing

ARUGULA

Red oak lettuce, mint, basil, tarragon, parsley, peaches, pickled red onion and vinaigrette dressing

ASIAN NAPA

Napa cabbage, red cabbage, pickled ginger, edamame, carrots, green onions, mandarin oranges, cashews, crispy wontons and toasted sesame dressing

VANILLA-ROASTED BEET

Pecans, orange segments, blueberry goat cheese, cilantro, arugula, shaved fennel, lemon oil, pickled shallots and balsamic glaze

SIDE CHOICES

Broccolini

Asparagus

Honey roasted carrots

Maple bacon brussels sprouts

Haricot verts

Roasted seasonal vegetables

Potato purée

Whipped parsnips

Mashed sweet potatoes

Whipped garlic potatoes

PACKAGE INCLUDES

- House wine service during dinner, one red and one white
- Four-hour call brand bar package. Premium or craft may be chosen for an increased price per person.
 - Upgrade to Premium Tier | add 5 per person
 - Upgrade to Craft Tier | add 10 per person
- House champagne toast (based on one glass per person)





Buffet packages.

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.

PACKAGE ONE

THREE PASSED APPETIZERS

CLASSIC BUFFET

SALADS

Mixed greens, crumbled blue cheese, applewood smoked bacon and diced tomatoes served with ranch dressing

Baby romaine, spinach, frisée, red onions, candied walnuts, roasted beets and goat cheese served with a white balsamic vinaigrette

ENTRÉES

Herb seared chicken with a citrus and thyme cream sauce

Marinated and grilled flat iron steak with roasted garlic jus

Charbroiled salmon with an avocado crab cream sauce

ACCOMPANIMENTS

Garlic mashed potatoes, Seasonal roasted vegetable, Assorted dinner rolls

175 per person

PACKAGE TWO

FOUR PASSED APPETIZERS

PRESTON HOLLOW BUFFET

SALADS

Spinach, pecans, feta and red onions served with a brown sugar vinaigrette

Marinated mushrooms and tomatoes served with a pear vinaigrette

ENTRÉES

Beef tenderloin medallions with a bourbon peppercorn demi

Grilled breast of chicken with a thyme beurre blanc and apple chutney

Seared redfish with a tarragon butter sauce

ACCOMPANIMENTS

Gorgonzola cheese and roasted garlic mashed potatoes

Seasonal roasted vegetables

Assorted dinner rolls

200 per person

PACKAGE INCLUDES

- House wine service during dinner, one red and one white
- Four-hour call brand bar package. Premium or craft may be chosen for an increased price per person.
 - Upgrade to Premium Tier | add 5 per person
 - Upgrade to Craft Tier | add 10 per person
- Champagne toast (based on one glass per person)

À la carte.

Minimum of 25 pieces per selection. 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.

HOT HORS D'OEUVRES

6 PER PIECE

Chicken satay with spicy honey-peanut sauce
Spicy maple-glazed beef skewer
Pomodoro Arancini
Wild mushroom cone tart
Black bean empanada

7 PER PIECE

Potato Samosa
Chicken and waffle-battered skewer
Crab cakes with grilled corn poblano aioli
Nashville hot maitake mushroom slider

8 PER PIECE

Philly cheesesteak tart
Candied chicken lollipop

9 PER PIECE

Shrimp beignet with sesame honey Dijon
Smoked brisket and grits cup
Mini pork belly bao bun
Paella on the half shell with black garlic aioli
Wagyu sliders with mustard onion confit, thousand island and American cheese
Hawaiian chorizo slider with grilled pineapple, jicama slaw and watermelon bbq sauce

COLD HORS D'OEUVRES

6 PER PIECE

Shrimp ceviche cups
Watermelon ceviche
Grape caprese skewers with lemon basil aioli and balsamic glaze
Apricot brie crostini with rosemary oil
Carrot tartare

7 PER PIECE

Spicy tuna tacos
Smoked duck crostini with fig jam, burrata mozzarella and balsamic glaze

8 PER PIECE

Smoked trout caviar lox tacos

9 PER PIECE

Lobster roll





Displays.

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.

MANDALAY CHEESE DISPLAY

Assorted chef specialty selected cheeses

Served with French baguettes, bagel chips and water crackers

20 per person

CRUDITÉS AND DIPS

Assorted fresh vegetables served with green goddess dressing and caramelized onion dip

15 per person

MEZZA PLATTER

Assorted roasted and pickled vegetables, roasted garlic hummus, smoked baba ghanoush, tzatziki and pita

14 per person

CHARCUTERIE

Bresaola, prosciutto, salami, Spanish chorizo, caper berries, artichokes, roasted peppers, crostini

28 per person

MEDITERRANEAN VEGETABLE DISPLAY

Marinated baby artichokes, sun-dried tomatoes, grilled eggplant, roasted bell peppers, marinated mushrooms, balsamic glazed pearl onions, capers, berries and assorted olives

Served with traditional hummus, red pepper hummus and crispy pita chips

16 per person

SEAFOOD

Poached prawns, mussels, and crab claw display

Served with fresh lime wedges, bloody mary cocktail sauce and champagne mignonette

45 per person

Plated.

Plated dinners are served with your choice of freshly brewed regular coffee, decaffeinated coffee, hot tea, water and assorted rolls.

Design your own menu by selecting a salad from the options below to complement your chosen entrée. Price of salad course is included in the price of the plated dinner.

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.

SALADS | CHOICE OF ONE

SPINACH

Pecans, goat cheese, red onions, and brown sugar vinaigrette dressing

CAESAR

Hearts of romaine, torn baguette croutons and shaved Parmesan cheese served with sun-dried tomato Caesar dressing

ARUGULA

Red oak lettuce, mint, basil, tarragon, parsley, peaches, pickled red onion and vinaigrette dressing

ASIAN NAPA

Napa cabbage, red cabbage, pickled ginger, edamame, carrots, green onions, mandarin oranges, cashews, crispy wontons and toasted sesame dressing

VANILLA-ROASTED BEET

Pecans, orange segments, blueberry goat cheese, cilantro, arugula, shaved fennel, lemon oil, pickled shallots and balsamic glaze





Plated.

Plated dinners are served with your choice of freshly brewed regular coffee, decaffeinated coffee, hot tea, water and assorted rolls.

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ENTRÉES

HERB-GRILLED CHICKEN

Wild rice, broccolini and roasted red pepper cream sauce

65 per person

JAMAICAN JERK CHICKEN

Red beans, coconut rice, and plantains with coconut jerk sauce

62 per person

GRILLED FILET MIGNON

Brown sugar demi-glace, potato puree, asparagus, and fried onions

86 per person

GUAJILLO PESTO SALMON

Elote and farro succotash, chef's selection of vegetable and pickled red onions

70 per person

RED MISO KAMPACHI

White rice, Chinese broccoli and sesame seeds

80 per person

GRILLED SHRIMP

Grilled shrimp with maple bacon jam, green beans, green onions, and polenta cake

75 per person

CHICKEN A LA FRANÇAISE

Egg fried chicken breast, mushrooms, chef's selection of vegetable with artichoke-lemon-caper sauce

80 per person

BRAISED SHORT RIB

Whipped parsnips and honey-roasted carrots

82 per person

BOURBON-GLAZED PORK CHOP

Mashed sweet potatoes and maple bacon brussels sprouts

70 per person

STUFFED SOUTHWEST PEPPER

Impossible meat, rice, onions, beans, corn, mushrooms, and salsa verde

65 per person

FRIED MAITAKE MUSHROOM

Fried chicken-style maitake mushroom, whipped potatoes, roasted carrots, roasted garlic mushroom gravy

65 per person

BRAISED PORK BELLY

Whipped parsnips, broccolini, green onions and fried onions

76 per person

Plated.

Plated dinners are served with your choice of freshly brewed regular coffee, decaffeinated coffee, hot tea, water and assorted rolls.

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DUO ENTRÉES

SALMON AND CHICKEN

Blackened salmon and jerk lime chicken breast topped with jerk-lime cream sauce

Red beans and coconut rice and seasonal vegetables

82 per person

TENDERLOIN AND CHICKEN

Grilled filet and seared rosemary marinated chicken breast with a mushroom and herb demi-glace

Roasted fingerling potatoes and seared broccolini

88 per person

SHRIMP AND CHICKEN

Applewood-smoked bacon-wrapped shrimp and grilled breast of chicken with citrus beurre blanc

Caramelized onion potatoes gratin and haricot verts

84 per person

TENDERLOIN AND SHRIMP

Grilled filet of beef and marinated shrimp with cognac demi-glace

Saffron risotto and roasted asparagus

95 per person

TENDERLOIN AND AMBERJACK

Grilled filet of beef and seared amberjack with peppered tamarind gastrique

Whipped potatoes with parsnips and roasted beets

105 per person

NEW YORK STRIP AND SCALLOPS

Grilled New York strip steak and seared sea scallops with bordelaise sauce and southwest corn salsa

Truffle Yukon gold potatoes and grilled asparagus

92 per person





Plated.

Available for children 12 years of age or younger and served with your choice of lemonade and water.

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.

CHILDREN'S MENU

ENTRÉES

Chicken tenders

ACCOMPANIMENTS

Fresh Fruit Cup

French Fries

Cookie

22 per child

Buffet.

Dinner buffets are served with your choice of freshly brewed regular coffee, decaffeinated coffee, hot tea and water. Pricing is per person and based on two hours of service. Minimum of 30 people required for buffet service. If under 30 people, a small group service fee of 125 will apply, plus a per person menu surcharge.

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.

ITALIAN STARTERS

Caesar salad | Romaine lettuce, parmesan, croutons with classic Caesar dressing

Caprese salad | Tomato, mozzarella, basil, lemon oil and balsamic glaze

ENTRÉES

Mamma's meatballs (pork, beef and veal) in marinara sauce with provolone, parmesan and fresh basil

Chicken marsala | Roasted garlic and mushrooms

Cacciucco seafood stew | Mussels, clams, shrimp, whitefish, roasted red peppers and olives

ACCOMPANIMENTS

Tuscan vegetable medley

Penne arrabbiata

Garlic bread

74 per person

MEDITERRANEAN HALAL

HALAL STARTERS

Greek salad | Tomato, red onion, olives, cucumber and feta

Couscous salad | Feta, dates, red onion, tomato, parsley and lemon

HALAL ENTRÉES

Garlic toum chicken breast and thighs

Beef kofta

Koosa stew

HALAL ACCOMPANIMENTS

Basmati Rice

Roasted zucchini and eggplant

Grilled tomatoes

Side sauces | Hummus, raita and harissa

Pita

72 per person

TEX-INDIAN FUSION STARTERS

Curried couscous salad | carrots, peas, celery and creamy curry dressing

Kachumber salad | Cucumber, tomato, hatch green chile and corn

ENTREES

Saag paneer enchiladas

Lamb vindaloo chimichanga | Potato, peas, tomato and garbanzo beans

Chicken tikka al pastor | Grilled pineapple, pickled onions and crumbled paneer

ACCOMPANIMENTS

Dal

Carnitas spiced basmati rice

Warm flour tortillas

Cowboy chutneys | peach chutney, jalapeno chutney and tamarind chutney

70 per person





Buffet.

Dinner buffets are served with your choice of freshly brewed regular coffee, decaffeinated coffee, hot tea and water. Pricing is per person and based on two hours of service. Minimum of 30 people required for buffet service. If under 30 people, a small group service fee of 125 will apply, plus a per person menu surcharge.

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.

CLASSIC

SALADS

Mixed greens, crumbled blue cheese, applewood smoked bacon and diced tomatoes served with ranch dressing

Baby romaine, spinach, frisée, red onions, candied walnuts, roasted beets and goat cheese served with a white balsamic vinaigrette

ENTRÉES

Herb seared chicken with a citrus and thyme cream sauce

Marinated and grilled flat iron steak with roasted garlic jus

Charbroiled salmon with an avocado crab cream sauce

ACCOMPANIMENTS

Garlic mashed potatoes Seasonal roasted vegetable Assorted dinner rolls

80 per person

PRESTON HOLLOW

SALADS

Spinach, pecans, feta and red onions served with a brown sugar vinaigrette

Marinated mushrooms and tomatoes served with a pear vinaigrette

ENTRÉES

Beef tenderloin medallions with a bourbon peppercorn demi

Grilled breast of chicken with a thyme beurre blanc and apple chutney

Seared redfish with a tarragon butter sauce

ACCOMPANIMENTS

Gorgonzola cheese and roasted garlic mashed potatoes

Seasonal roasted vegetables Assorted dinner rolls

96 per person

LAS COLINAS

STARTERS

Vanilla-roasted beet salad | Pecans, orange segments, blueberry goat cheese, cilantro, arugula, shaved fennel, lemon oil, pickled shallots and balsamic glaze

Hatch green chile potato salad | Marble potatoes, red onion, and lime vinaigrette

ENTREES

Carnitas spiced maple-pecan glazed tenderloin

Guajillo pesto salmon

Whole leaf chimichurri chicken

ACCOMPANIMENTS

Elote and farro succotash

Season Latin-inspired vegetables | Chayote squash, peppers, and onions

90 per person

Action stations.

Stations are designed for up to two hours of service and are to be served with a complete menu. Minimum of 50 guests. Chef attendant required for Reception Stations at 125 per attendant.

Carving Stations include silver dollar rolls and a carver is required at 125 per attendant.

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.

CARVING STATIONS

ROASTED TURKEY

Cranberry sauce, herb aioli and silver dollar rolls

400 each (serves 20)

TENDERLOIN OF BEEF

Peppered horseradish cream and cabernet mayo

600 each (serves 15)

SPIRAL HAM

Honey bourbon glaze, silver dollar rolls

450 each (serves 20)

PRIME RIB

Peppered horseradish cream, cabernet mayonnaise and silver dollar rolls

575 each (serves 30)

PORCHETTA

Herbed Dijon, spiced applesauce, toasted baguette

225 each (serves 15)

BRISKET

Honey barbecue and mustard barbecue

750 per brisket (serves 20)





Action stations.

Stations are designed for up to two hours of service and are to be served with a complete menu. Minimum of 50 guests. A chef attendant is required at 125 per attendant.

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.

PASTA STATION

PASTAS AND SAUCES

Fusilli and cheese tortellini pasta with marinara, Alfredo and pesto cream sauce

ACCOMPANIMENTS

Diced chicken, sautéed mushrooms, sautéed shrimp, Italian sausage, peas, onions, bell peppers, diced artichokes, shaved Parmesan cheese and red pepper flakes

30 per person

STREET TACO STATION

Slow braised beef

Rock shrimp

Chicken Tinga

ACCOMPANIMENTS

Served in guest's choice of a corn or flour tortilla with tomatoes, chipotle, pico de gallo, red onions, queso fresco, crema roja and verde salsas

30 per person

INDIAN CREPE STATION

Chicken tikka masala, lamb vindaloo, saag paneer, turmeric rice, garam masala crepe

35 per person

POTATO BAR

POTATOES

Garlic mashed potatoes and butter chive mashed potatoes

ACCOMPANIMENTS

Pancetta, sour cream, shredded cheddar, crumbled blue cheese, scallions, black olives, sautéed mushrooms, chives and crispy onions

20 per person

MAC AND CHEESE BAR

PASTA AND SAUCES

Elbow pasta with traditional and white cheddar sauce

ACCOMPANIMENTS

Crispy pancetta, shredded cheddar, shaved Parmesan cheese, diced tomatoes, red onions, bell peppers, green onions and sautéed mushrooms

20 per person

WING STATION

Traditional Chicken Wings | Buffalo, Chipotle Honey and Barbeque

Chicken Tenders | Lemon Pepper and Sweet & Spicy Chili

Ranch and Blue Cheese Dressings

Carrots and Celery Sticks

35 per person

After dinner.

Chef attendant required at Sundaes and Floats Station, Cannoli Station and Crème Brûlée Station at 125 per attendant. Late Night requires a minimum of 50 pieces per selection

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.

DESSERT STATIONS

VIENNESE DESSERTS STATION

Fruit tarts, crème brûlées, chocolate bombs, brownies, blondies, lemon squares, cheesecakes, chocolate mousse cups, Key lime tarts and chocolate truffles

20 per person

SUNDAES AND FLOATS STATION

Vanilla and chocolate ice cream with root beer and Dr Pepper sodas, hot fudge, caramel, whipped cream, toasted coconut, sprinkles, Oreo cookies, chocolate chips, chopped peanuts, maraschino cherries, Reese's Pieces, M&M's, sliced bananas and chopped pineapples

20 per person

GROUMET CAKE POPS

Assorted cake pops

8 each

CRÈME BRÛLÉE STATION

Chocolate, vanilla bean and raspberry

18 per person

DOUGHNUT DISPLAY

Assorted variety of mini doughnuts

14 per person

ICE CREAM SANDWICH STATION

Cookies | Chocolate chip, double chocolate and peanut butter

Ice Cream | Vanilla & chocolate

Toppings | Caramel & Hot Fudge

22 per person

LATE NIGHT

SLIDERS

Kobe beef and cheddar

Chicken fried steak

Grilled chicken, mushrooms and boursin

Nashville hot maitake mushroom

9 each

GRILLED CHEESE STATION

Brie & fig-smoked

Cheddar and caramelized onion

Cheddar and applewood-smoked bacon on sourdough

26 per person

FRENCH FRY STATION

Sweet potato fries

Parmesan cheese tater tots

Truffled sea salt french fries

Smoked curry, chipotle ketchup

20 per person

PIZZA STATION

Tomato and mozzarella with basil

Pepperoni and three-cheese

Pear, prosciutto, and gorgonzola

28 per person

CHIP DISPLAY

Tri-color tortilla chips with fresh salsa, guacamole, jalapeños and queso

12 per person

PRETZEL DISPLAY

Warm German pretzels served with queso and yellow mustard

48 per dozen





Dressing room.

All Day Beverage Service is not to exceed eight hours of service. Half Day Beverage Service is not to exceed four hours of service.
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.

REFRESHMENTS

COFFEE AND HOT TEA SERVICE

Freshly brewed coffee and assorted hot teas

100 per gallon

COLD DRINKS

Iced tea, lemonade or non-alcoholic sparkling fruit punch

100 per gallon

INDIVIDUAL DRINKS

Bottled spring water | 6 per drink

San Pellegrino sparkling water | 7 per drink

Assorted flavored teas | 7 per drink

Red Bull energy drinks | 8 per drink

Assorted soft drinks | 6 per drink

BEVERAGE SERVICE

Unlimited beverage service includes assorted sodas, bottled water, regular and decaffeinated coffees and selection of hot teas

All day | 35 per person

Half day | 25 per person

SNACKS

FRUIT AND CHEESE DISPLAY

30 per person

INDIVIDUAL ASSORTED YOGURTS

5 each

BREAKFAST PASTRIES

House made muffins, Danishes and breads

65 per dozen

PARFAITS

Fresh fruit, yogurt and granola parfaits

8 each

WHOLE FRUIT

Red apples, green apples, oranges and bananas

40 per dozen

DELUXE MIXED NUTS

36 per pound

PRETZELS

Warm German pretzels served with queso and yellow mustard

48 per dozen

INDIVIDUAL BAGS

Potato chips, pretzels and roasted peanuts

5 per bag

CHIPS AND DIP

Tri-colored tortilla chips with salsa, guacamole and queso

12 per person

COOKIES

Freshly baked oatmeal raisin, chocolate chip, sugar, white chocolate macadamia and peanut butter cookies

65 per dozen

DESSERTS

Brownies or Lemon Bars

65 per dozen

Farewell brunch.

All brunch buffets are served with your choice of freshly brewed coffee, selection of hot teas, chilled juices and milk. Pricing is per person and based on two hours of service. Minimum of 30 people required for buffet service. If under 30 people, a small group service fee of 125 will apply plus a 20% per person menu surcharge. Hot buffets are not available for groups less than 10.

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

AMERICAN BREAKFAST BUFFET

Sliced seasonal fresh fruit assorted yogurts with granola
Steel-cut oatmeal with brown sugar, Texas pecans and raisins
Freshly baked banana bread
Scrambled eggs
Smoked bacon
Sausage links
Hash browns
45 per person

MODERN HIGH TEA

Smoked trout caviar cones
Striped cucumber toast points
Mini lox tacos
Rosemary brie and apricot crostini
Caprese-stuffed cherry tomatoes
Assorted mini scones
Assorted petit fours
20 per person

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 fruit, berries, vanilla, raisin granola, honey and strawberry yogurt

SMOKED SALMON DISPLAY

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

ACCOMPANIMENTS

Champagne Toast (one glass per person)
Croissants, Danishes and muffins
Assorted quiches
Smoked bacon
Sausage links
60 per person

ENHANCEMENTS

Mimosa Bar| orange, pineapple and grapefruit juices, orange and grapefruit garnishes, edible glitter
22 per person
Bloody Mary Bar | spicy and traditional mixes, olives, limes, cheese cubes, pepperoncini, celery and hot sauces
24 per person





Farewell brunch.

*Pricing is per person and based on two hours of service.
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.*

CONTINENTAL BREAKFAST

Sliced seasonal fruit selection, assorted yogurts, breakfast cereals and granola
Croissants, Danishes and muffins
Freshly brewed coffee, assorted hot tea, milk, orange juice, grapefruit juice and cranberry juice
35 per person

CONTINENTAL ENHANCEMENTS

BREAKFAST BURRITO
Chorizo and egg breakfast burrito with fresh salsa
8 each

BREAKFAST MUFFIN
Ham and cheddar on an English muffin
8 each

BREAKFAST BISCUIT
Country style sausage and egg on a smoked cheddar biscuit
8 each

QUICHE
Sausage and cheese quiche
8 each

FRITTATA
Smoked apple bacon and cheese frittata
or
Spinach & mushroom frittata
8 each

EGG SALAD
Egg salad and smoked salmon, red onion, cucumber and served on a toast point
6 each

BAGELS
Assorted bagels, low-fat and regular cream cheese served with preserves
70 per dozen

ENGLISH MUFFINS
Served with sweet butter and preserves
54 per dozen

GLUTEN FREE ENGLISH MUFFINS
65 per dozen

Bar mixology.

Cashier is 150 per cashier for up to five hours. Bartenders are 150 per bartender for up to five hours, with one bartender per 100 people. 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.

BRANDS

CRAFT

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

PREMIUM

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

CALL

Vodka | Svedka Gin
Seagrams Rum | Castillo
Bourbon | Jim Beam
Scotch | J&B
Tequila | Sauza Blanco
Cognac | Hennessy VS

BEERS

DOMESTIC

Bud Light, Coors Light, Miller Lite, Budweiser, Michelob Ultra, Shiner Bock

IMPORT/ CRAFT

Corona, Blue Moon, Community Mosaic IPA, Dallas Blonde, New Belgium, Juice Haze IPA

BAR

Craft brands | 18 per drink
Premium brands | 14 per drink
Signature brands | 12 per drink
Domestic beers | 7 per drink
Imported beers | 9 per drink
Bulletin wine | 14 per drink, 52 per bottle
Sparkling | 12 per drink, 48 per bottle
Cordials | 16 per drink
Soft drinks | 6 per drink
Bottled spring waters | 6 each
San Pellegrino sparkling waters | 7 each
Tropical fruit punch | 100 per gallon
Sparkling fruit punch | 100 per gallon
Bottled fruit juices | 7 each





Bar mixology.

Bartenders are 150 per bartender for up to five hours, with one bartender per 100 people. All package bars include domestic and imported/craft beers, house wines, cordials, juices and soft drinks. Packages require minimum of 50 people. Bar packages are only sold to the entire event attendance and cannot be sold by individual attendees. Bar package pricing is sold per person, per hour and will not be permitted to be closed and re-opened.

PACKAGES

CRAFT SPIRITS

Four Hour | 66 per person

Five Hour | 76 per person

PREMIUM

Four Hour | 62 per person

Five Hour | 72 per person

CALL

Four Hour | 58 per person

Five Hour | 68 per person

BEER AND WINE

Four Hour | 35 per person

Five Hour | 45 per person

OMNI SIGNATURE COCKTAILS

Add to any bar a selection of signature inspired cocktails using craft, premium or call brands.

LAS COLINAS ESPRESSO MARTINI

Vodka | Bourghetti espresso liqueur, Bailey's Irish cream, Kahlua cream

CALL US OLD FASHIONED

Bourbon | Angostura & orange bitters, agave and orange zest

SPICY PINEAPPLE MARGARITA

Tequila | pineapple juice, lime juice, jalapeno, and Hellfire bitters

THE QUEEN REIGNS

Empress Gin | Aperol, lemon juice, lemon-lime soda, and soda water

OMNI SIGNATURE MOCKTAILS

Add to any bar a selection of Barmalade inspired mocktails.

MANGO MADNESS

Mango-habanero Barmalade, pineapple juice, lemon-lime soda

LIGHT AND BRIGHT

Seedlip Grove 43, grapefruit-elderflower Barmalade, lemon and tonic

Wine rack.

Cashier is 150 per cashier for up to five hours. Bartenders are 150 per bartender for up to five hours, with one bartender per 100 people. 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.

WINES

The wines on this progressive wine menu are grouped in 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.

SPARKLING WINES

- Campo Viejo | Catalonia, Spain | Brut | 48 per bottle
- Chandon | California | Rose | 72 per bottle
- Chandon | California | Brut | 72 per bottle

WHITE AND BLUSH

- Hayes Ranch | California | Rose | 60 per bottle
- Decoy by Duckhorn | California | Rose | 68 per bottle
- Decoy by Duckhorn | California | Sauvignon Blanc | 68 per bottle
- Bulletin Place | Australia | Sauvignon Blanc | 52 per bottle
- Bulletin Place | Australia | Chardonnay | 52 per bottle
- Hayes Ranch | California | Chardonnay | 60 per bottle
- Decoy by Duckhorn | California | Chardonnay | 68 per bottle

RED

- Decoy by Duckhorn | California | Pinot Noir | 68 per bottle
- Hayes Ranch | California | Merlot | 52 per bottle
- Bulletin Place | Australia | Merlot | 52 per bottle
- Bulletin Place | Australia | Cabernet | 52 per bottle
- Decoy by Duckhorn | California | Cabernet Sauvignon | 68 per bottle
- Hayes Ranch | California | Cabernet Sauvignon | 52 per bottle
- Decoy by Duckhorn | California Cabernet Sauvignon | 68 per bottle





Details.

WEDDING CEREMONY

Omni Las Colinas Hotel offers beautiful indoor and outdoor ceremony sites. These sites are only available in conjunction with your wedding reception.

EVENT LAWN CEREMONY FEE

Starting at \$3,000

INDOOR CEREMONY FEE

Starting at \$2,500

CEREMONY FEES

Includes two bridal party changing rooms.

SEATING

Hotel banquet chairs are included for all indoor ceremonies. Up to 225 white garden ceremony chairs are included for event lawn ceremonies.

Additional chairs may be rented at \$8 per chair

WEDDING PLANNERS

A preferred list of wedding planners is available upon request. Wedding planners will be required for on-site ceremonies.

AUDIOVISUAL

PINNACLE LIVE

We maintain a well-trained and professional on-site staff and expansive inventory of the most technically advanced equipment and services to support your audiovisual, sound, lighting, video, rigging and power needs.

OUR WEDDINGS

ENJOY THE FOLLOWING CONCESSIONS:

- Personal and professional catering manager prior to and the day of your special event, alongside a dedicated banquet team.
- Complimentary Mandalay Suite for the bride and groom on the night of the wedding with signature amenity.
- Complimentary overnight self-parking parking for the bride and groom.
- Place settings include table linens, napkins and china.
- Votive candles and strike centerpieces for each reception table.
- Dance floor appropriate for the size of your ballroom. (Dance floors can not be outside on event lawn.)
- Banquet tables and chairs, as well as staging and tables for your band or DJ, cake and gifts.
- Use of the hotel grounds for your engagement and bridal portraits. Appointment required and must be approved by hotel. Photo release must be submitted with contract for the hotel to use the photographs in the future.

Details.

WEDDING CAKES

All wedding cakes must come from a licensed baker. The planner will assume responsibility in coordinating the cake drop off and storage with the catering sales manager.

CUTTING FEE

A cake cutting fee of \$7.00 per person will be applied to your final bill.

MENU TASTINGS & GUIDELINES

Once an agreement has been signed, we will be delighted to set up a complimentary menu tasting for up to four (4) guests with a minimum contracted food and beverage spend of \$10,000 or more. Additional guests are welcome to attend with advance notice at a charge of \$65 plus tax and service charge per person. Your catering manager will assist you with menu items and guidelines. No credits, transfers or financial reductions will be given in place of tastings.

Tasting will be offered on specific days of the week at specific times, based on levels of business and culinary schedules. Tasting can be scheduled no more than 60 days prior to the date of the event and will be no longer than 90 minutes in duration. If you are within 30 days of your event date, we will not provide a tasting. Tastings will take place at the hotel's breakfast restaurant, Flossie's. Tastings are not for details and planning of the event. You will need to schedule a separate meeting with your catering manager to go over any questions and details of your event.

OUR VENUES

LAS COLINAS BALLROOM

Our largest event space is the perfect location for your lavish affair. With 10,650 square feet, you can use the entire ballroom or divide it into six sections. The ballroom features a private entrance from the hotel's front drive, separated foyer space with private restrooms and gorgeous chandeliers in the foyer and main ballroom.

Capacity | 600 guests

MANDALAY BALLROOM

This intimate ballroom is a spectacular backdrop for your event. Featuring 5,515 square feet of space, chandeliers and a private foyer, the Mandalay Ballroom boasts an elegant atmosphere.

Capacity | 250 guests

LAKEWOOD

This perfectly sized banquet room features canal views and is located adjacent to the outdoor courtyard.

Capacity | 100 guests

OUTDOOR EVENT LAWN

Nestled on the edge of the brand new pool deck and surrounded by scenic Lake Carolyn, the event lawn offers an elegant backdrop for your wedding ceremony and/or reception under the Texas sky. The 13,700 square foot event lawn can accommodate a beautiful outdoor lighting design.

Capacity | 600 guests

ACCOMMODATIONS

WEDDING GUEST ACCOMMODATIONS

Discounted guestroom rates may be made available with a minimum room block of 10 guestrooms. Eleven (11) guestrooms or more will require a contracted room block to include cancellation and attrition.





Details.

GUARANTEES OF ATTENDANCE PRICING AND DEPOSITS

In order to ensure the success of your function, the catering team requires notification of the exact number of guests by 12 p.m., 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.

Final charges will be based on the guarantee or the actual attendance, whichever is greater.

The hotel will prepare food based on the guaranteed amount plus 3%. Room assignments are made by the hotel staff to accommodate the expected attendance.

The hotel reserves the right to reassign space, if attendance changes from the expected count or as deemed necessary.

DECORATIONS AND VENDORS

Your catering manager will be pleased to provide you with a list of the hotel's preferred vendors for your wedding needs.

All vendors are required to contact the hotel for our guidelines on delivery, teardown, dock usage and clean-up. All decorations, layouts and electrical requirements must meet the approval of the city and county fire department along with the Omni Las Colinas Hotel. All vendors must provide a valid certificate of insurance to the catering sales manager.

The hotel will not permit the affixing of anything to the walls, floors or ceiling of rooms with nails, staples, tape or any other substance unless approval is given by the hotel. No signs, banners or decorations may be utilized without prior approval from your hotel representative.

Food, beverage and audio-visual prices are subject to a 25% service charge and 8.25% sales tax. Service charge is taxable in the State of Texas. Room rental, ceremony fee, occupancy fees are subject to a 25% service charge and 6% state occupancy tax. The hotel requires that an authorized credit card be placed on file at the time of booking.

Deposits are based on ceremony rental, room rentals, food and beverage minimum, taxes, and service charges. Missing a deposit will result in a default and is subject to cancellation.

To secure your event, an initial deposit is due with the signed agreement. The remaining deposits are scheduled over the time between the signing of the contract and 30 days prior to your event date.

The event must be paid in full prior to the scheduled functions.

Pricing is guaranteed within 90 days of the function and is subject at any time to tax increases based on the city and county sales tax laws. The hotel reserves the right to change pricing at any time outside of the 90-day function date.

Details.

FOOD AND BEVERAGE

We ask that menu selections and setup arrangements be finalized a minimum of 45 days 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.

We require that all arrangements for the serving of food and/or beverage in public rooms, meeting/banquet rooms.

MENU CUSTOMIZATIONS

Menu customizations will need to be approved by the hotel a minimum of 90 days in advance of the contracted event. Discounts will not be applied to customized menus. Plated lunch and dinner menus are designed and priced based on the selection of one salad selection, one entrée selection for an entire event. Should the hotel agree to allow a customer to deviate from this, the following must apply. Only one salad may be selected to be served for the entire event. Entrée selections may be made for the following options: beef, chicken, fish and/or vegetarian.

All entrée selections must be cooked to the same temperature. Customer agrees to pay the highest price plate for all meal selections. The vegetable and starch selection are required to be the same for each of the entrées served. Hotel reserves the right to require the customer to preassign seating with color coded name cards and to report food guarantees by table to help expedite service of multiple entrées.

If desserts are served, only one dessert option may be selected. If desserts are preset on the tables, a maximum of two dessert options may be selected and will be placed at every other place setting.



Delight
in every moment.





forever
starts here.

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CONNECT WITH A WEDDING SPECIALIST

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