

Event Menus



OMNI PGA FRISCO RESORT & SPA
WEDDING MENU



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vg Vegan

gf Gluten-friendly

df Dairy-free

n Contains nuts/peanuts



WEDDING PACKAGES

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

Custom menus are available with advance notice. Consult with your Event Manager for options and pricing. Pre-selected choice available with up to 3 plated entrée selections; client-provided place cards required. Entrée counts due at least 72 business hours prior to dinner service.

PACKAGE ONE

3 butler-passed hors d'oeuvres
(based on 2.5 per person)

choice of plated dinner or celebration buffet dinner
(see page 6)

plated dinner includes starter, entrée, &
wedding cake

plated entrée options:

pan-roasted chicken breast | goat cheese & herb
polenta cake, roasted baby carrots, balsamic pearl
onions, au jus *gf*

herb crusted salmon | roasted garlic smashed
potatoes, lemon roasted asparagus, blistered
heirloom cherry tomatoes, yuzu beurre blanc *gf*

merlot braised short rib | buttermilk mashed
potatoes, roasted heirloom baby carrots,
french green beans, veal reduction *gf*

210 per person

PACKAGE THREE

three butler-passed hors d'oeuvres
(based on 2.5 per person)

choose four signature small plate stations

265 per person

PACKAGE TWO

three butler-passed hors d'oeuvres
(based on 2.5 per person)

choice of plated dinner or excellence stations dinner
(see page 7)

plated dinner includes starter, entrée &
wedding cake

plated entrée options:

seared chicken breast, loaded potatoes delmonico,
heirloom baby carrots, merlot-demi-glace *gf*

roasted sea bass, peruvian sweet potato mash,
braised bok choy, heirloom baby carrots,
citrus beurre blanc *gf*

herb & sea salt-rubbed beef tenderloin,
manchego & leek potato cake,
roasted turnips, heirloom cherry tomatoes,
peppercorn brandy sauce *gf*

230 per person

ALL PACKAGES INCLUDE:

custom wedding cake provided by fancy cakes by
lauren | buttercream icing, size appropriate

four-hour call brand bar

champagne toast | house sparkling wine

assorted soft drinks

stance regular or decaffeinated coffee

assorted numi hot teas



HORS D'OEUVRES

All packages include three passed hors d'oeuvres. Additional items may be added on for an additional cost, based on the item selected.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

COLD

antipasto skewer | cherry tomato, artichoke, mozzarella, sweet pepper, balsamic glaze *gf*

apricot & goat cheese truffle, pistachio, lavender honey *ngf*

deviled egg, pickled mustard seeds, applewood-smoked bacon *df gf*

smoked salmon, whipped boursin, smoked trout caviar, chives, toast

orange-poached jumbo shrimp, citrus cocktail sauce *df gf*

crab & mango salad, cucumber boat *df gf*

peppered beef tenderloin carpaccio, blue cheese aioli, candied walnuts *ngf*

ahi tuna tartare taco, avocado, sesame yuzu aioli, togarashi *df gf*

mini lobster roll profiterole, pickled celery hearts

HOT

adult grilled cheese, brie, green apples, fig

baked spinach & feta, phyllo

crispy chicken potsticker, sticky soy glaze

jerk chicken satay, pineapple satay *df gf*

bacon-wrapped shrimp, roasted garlic aioli *gf*

fried crab cake, cajun remoulade *df*

twice-baked marble potato, short rib, smoked gouda, green onion *gf*

bacon wrapped quail bite, red chili maple syrup *df gf*

boursin-stuffed artichoke, lemon aioli

mac and cheese croquette, green chile

lamb chop, harissa, salsa verde *df gf*

quinoa-stuffed mushroom *gf vg*



PLATED DINNER OPTIONS

All plated dinners are served with rolls and butter, freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and iced tea. Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

Custom menus are available with advance notice. Consult with your Event Manager for options and pricing. Up to 3 entrée selections offered with client-provided placecards, due at least 72 business hours prior to dinner service.

FIRST COURSE SELECT ONE

farmer's salad | radishes, shredded carrots, heirloom tomatoes, pickled red onions, cucumber, herb vinaigrette *df gf vg*

wedge salad | baby iceberg, hard-boiled eggs, tomatoes, applewood-smoked bacon, scallions, blue cheese dressing *gf*

spinach & strawberry salad | endive, feta cheese, candied pecans, balsamic vinaigrette *n gf*

beet & arugula salad | whipped ricotta cheese, shaved fennel, citrus segments, pomegranate dressing *gf*

caesar salad | baby kale & romaine, grilled corn & tomatoes, herb croutons, shaved parmesan, miso & anchovy dressing *gf*

burrata salad | fig preserves, seasonal berries, quinoa granola, lemon oil *n gf*

fire-roasted plum tomato bisque | spiced croutons, basil cream

roasted sweet corn bisque | ancho chile cream, toasted pumpkin seeds

ENTRÉE VEGETARIAN

sumac-spiced cauliflower steak, roasted root vegetable & bean ragout *gf vg*

grilled balsamic-glazed seasonal vegetables, creamy polenta, fried leeks *gf vg*

yukon potato gnocchi, charred red pepper sauce, marinated artichokes, torn basil, wilted spinach *vg*

DUET ENTRÉE ENHANCEMENTS

five-spiced airline chicken breast & red miso salmon, cauliflower & potato purée, soy-glazed baby bok choy, yuzu beurre blanc *gf* | 15 per person

grilled jumbo prawns & pepper encrusted filet mignon, smoked gouda dauphinoise potatoes, charred broccolini, glazed shallots, green peppercorn demi-glace *gf* | 25 per person

braised beef short ribs & seared sea bass, boursin whipped yukon potatoes, lemon-scented buttered asparagus *gf* | 20 per person



CELEBRATION BUFFET DINNER

All buffets are designed for up to two hours of service and based on a minimum of 25 guests. All dinner buffets are served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and iced tea. Custom menus are available with advance notice. Consult with your Event Manager for options and pricing.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

SALADS

arugula salad | shaved fennel, parmesan, radicchio,
oregano lemon vinaigrette *gf*

cucumber salad | grape tomatoes, red onion,
garbanzo beans, kalamata olives, dill,
red wine vinegar *gf vg*

ACCOMPANIMENTS

linguine aglio e olio, parsley, chile flake,
parmesan, olive oil *n*

grilled vegetables & radicchio, torn herbs,
aged vinegar *df gf*

barley risotto, charred tomatoes, greens,
roasted peppers, goat cheese, lemon

ENTRÉES

herb & horseradish flat iron steak, arugula,
parsley, caper pesto *df gf*

roasted striped bass, artichoke, tomato,
olive relish *df gf*

chicken saltimbocca, crispy sage, prosciutto,
balsamic onion, marsala glacé *df gf*

DESSERT

wedding cake



EXCELLENCE STATIONS

Select up to three stations. Additional station may be added for 40 per person. All stations include freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and iced tea. Chef attendants are required, with one attendant per 75 guests at 200 per attendant.

All stations are designed for up to two hours of service and based on a minimum of 50 guests. Custom menus are available with advance notice. Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

CHOOSE THREE

INDIAN SPICE

paneer tikki masala | marinated fresh cheese, roasted peppers & onions *gf*

butter chicken | roasted yogurt-marinated chicken, tomato sauce *gf*

basmati rice, cashew, apricot, cardamom *n gf*

cucumber raita *gf*

garlic naan

NOLA

bbq shrimp, worcestershire butter sauce *gf*

voodoo chicken | slow-cooked in spicy cajun tomato sauce *gf*

red beans & rice | andouille sausage, beans, gravy, long grain rice *df gf*

KOREAN

japchae | sweet potato noodles, sesame, mushrooms, sautéed peppers & onions *gf vg*

mushroom bulgogi | wild mushrooms braised in gochujang chile, soy sauce *gf vg*

korean-style brisket burnt ends | scallions, ginger, soy, sesame seed *df gf*

DESSERT

wedding cake

PASTA BAR

three-cheese tortilla, wild mushroom mornay

penne, crushed tomatoes, torn basil, asparagus tips, artichokes, english peas *df vg*

rigatoni, basil pesto, roasted tomatoes, baby peppers

toppings | applewood-smoked bacon, pine nuts, olives, parmesan cheese, crushed red pepper flakes *n*

add grilled chicken *df gf* | 8 per person

add sautéed shrimp *df gf* | 10 per person

add barolo-braised short ribs *df gf* | 12 per person

STREET TACOS

fillings | choose three

mojo pork *df gf*

chicken tinga *df gf*

blackened mahi-mahi *df gf*

black bean & corn *gf vg*

toppings | flour tortillas, corn tortillas, cilantro, shredded lettuce, sour cream, pickled jalapeño, queso fresca, shredded cheddar cheese, salsa rojo, salsa verde



SIGNATURE STATIONS

Select up to four stations. Additional station may be added for 40 per person. All stations are designed for up to two hours of service and based on a minimum of 50 guests. All stations include freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas and iced tea. Chef attendant required with one attendant per 75 guests at 200 per attendant.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change. Custom menus are available with advance notice. Consult with your Event Manager for options and pricing.

SMALL PLATES STATIONS SELECT FOUR

red wine-braised short ribs,
boursin whipped potatoes,
horseradish pickled mushrooms *gf*

carved prime beef tenderloin,
smoked cheddar potato gratin,
asparagus, peppercorn demi-glace *gf*

cedar-roasted salmon, celery root purée,
green apple & radish salad *gf*

blackened texas redfish, fresh corn polenta,
lump crab pico *gf*

miso-glazed sea bass, baby bok choy,
heirloom carrots, citrus & ginger soy vinaigrette *gf*

sweet potato ravioli, sage cream, wild mushrooms

roasted organic chicken, bravas fingerling potatoes,
garlic aioli, broccolini, herb chimichurri *gf*

chef tossed caesar salad & mini charcuterie boards,
marinated vegetables, olives & artisan bread

DESSERT

wedding cake



CARVING ENHANCEMENTS

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

Chef attendant required with one attendant per 75 people at 200 per attendant.

PEPPER-CRUSTED ROASTED BEEF TENDERLOIN

peppercorn demi-glace, silver dollar rolls
475 | serves 15 | attendant required

COUNTRY HAM

grilled pineapple, whole-grain mustard, silver dollar rolls
475 | serves 40 | attendant required

PEPPERED ROAST PORK LOIN

apple & onion relish, roasted shallot demi-glace, silver dollar rolls
425 | serves 30 | attendant required

GARLIC-RUBBED PRIME RIB OF BEEF

beef au jus, horseradish cream, dinner rolls
550 | serves 30 | attendant required

SIDE DISHES

smoked gouda dauphinoise potatoes *gf*
boursin whipped potatoes *gf*
bacon & jalapeño mac n cheese
hot honey roasted baby red potatoes *df gf vg*
glazed baby carrots *df gf vg*
roasted broccolini *df gf vg*
lemon-scented buttered asparagus & shallots *gf*
9 each

THYME & BUTTER-BASTED ROASTED TURKEY BREAST

cornbread, cranberry marmalade, giblet gravy, silver dollar rolls
525 | serves 30 | attendant required

BBQ ST. LOUIS-STYLE RIBS

house bbq sauce, mustard mop sauce, jalapeño & cheddar cornbread
450 | serves 40 | attendant required

SMOKED BEEF BRISKET

house bbq sauce, jalapeño & cheddar cornbread
525 | serves 20 | attendant required



STATION ENHANCEMENTS

All stations are designed for up to 2 hours of service and based on a minimum of 50 guests.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

CHEESE & CHARCUTERIE

assorted imported & domestic cheese

selection of sliced cured meats *gf*

mustard, dried fruits, honeycomb, housemade jam,
toasted bread, crackers

45 per person

UNDER THE SEA

blood orange cocktail sauce, horseradish,
tabasco sauce, lemon wedges,
red wine & peppercorn mignonette

CHAMPAGNE-POACHED U-12 PRAWNS

144 per dozen

ALASKAN KING CRAB

mkt price

SHUCKED OYSTERS ON THE HALF-SHELL

108 per dozen

CHILLED LOBSTER MEDALLIONS

remoulade, whole-grain mustard cream sauce and
warm drawn butter *gf*

168 per dozen

SUSHI DISPLAY

approx. 8 pieces per person | chopsticks, soy sauce,
wasabi, pickled ginger

ROLLS | SELECT FIVE

california roll | snow crab, avocado, cucumber *df gf*

philadelphia roll | smoked salmon, cream cheese,
avocado, cucumber *gf*

spicy tuna roll | spicy mayo, avocado, cucumber *df gf*

spicy salmon roll | spicy mayo, cucumber *df gf*

hamachi roll | avocado, cucumber, scallion *df gf*

veggie roll | jalapeño, avocado, marinated carrot,
cucumber, sprouts *df vg*

eel roll | baked eel, cucumber, avocado, eel sauce *df*

75 per person

MEZZE

roasted garlic hummus, baba ghanoush,
cauliflower tabbouleh, tzatziki *gf*

marinated feta, haloumi *gf*

marcona almonds, olives, crisp vegetables, lavosh *n*
34 per person

CHEF'S SWEET TOOTH

assorted mini cakes, tarts, truffles, french macarons
30 per person



LATE-NIGHT BITES

All late-night bites are designed for up to 90 minutes of service. Chef Attendant Fees are 200 each.

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

PASSED BITES | SELECT TWO

chopped brisket sliders, bread & butter pickles,
hawaiian roll *df gf*

chicken taquitos, avocado ranch *df gf*

grilled cheese bite, tomato soup shooter

teriyaki sesame chicken bite *df gf*

truffle fries in cone, garlic aioli

pretzel bites, smoked cheddar cheese

crispy veggies spring rolls, sweet chile sauce

24 per person

DESSERT BITES

cookies n' milk | 60 per dozen

churros, cinnamon sugar,
chocolate sauce | 55 per dozen

mini donuts | nutella, raspberry donuts,
cinnamon sugar | 60 per dozen

BREAKFAST TACOS

pico de gallo, salsa roja, salsa verde
bacon, egg, cheese | 96 per dozen

chorizo, egg, cheese | 96 per dozen

chopped brisket, potato, egg, cheese | 110 per dozen

sweet potato, egg, cheese | 84 per dozen

PIZZA STATION

tomato, mozzarella, torn basil

pepperoni, three-cheese blend

veggie supreme

38 per person

GOIN' BANANAS

fresh bananas flambéed in dark rum, butter,
brown sugar *df gf*

glazed doughnuts *df gf*

vanilla ice cream, whipped cream *df gf*

34 per person | attendant required

MARGARET'S ICE CREAM

ice cream | vanilla, chocolate, tx praline *n*

sauces | chocolate, raspberry, sea salt caramel

toppings | crushed pretzels, crushed oreo, gummy
bears, pecans, sprinkles, fruity pebbles, cherries *n*

cones | sugar, waffle

floats | root beer, cream soda, dr pepper

(dairy-free alternative available upon advance
request)

32 per person | attendant required

STATE FAIR ACTION STATION

cotton candy

deep fried cheesecake

chocolate-dipped oreo lollipop

cinnamon-sugar churros with chocolate sauce

45 per person | attendant required

GIVE ME S'MORES STATION

graham crackers, jumbo flavored marshmallows,
reese's peanut butter cups, kit kat bars, hershey's
cookies 'n' cream bars, housemade chocolate bars *n*

32 per person | attendant required



GETTING READY

Prices are based on 90 minutes of continuous service. Buffets require a minimum of 12 people; a charge of 250 will be applied for groups with less than 12 guaranteed, per meal period. Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

THE GREEN ROOM

sliced fruit cups *gf vg*
turkey, bacon, lettuce, tomato & avocado sandwich bites
chicken caesar wrap
egg salad on pumpernickel
hummus & crudites *gf vg*
fruit-infused sparkling water
40 per person

MORNING BITES

BREAKFAST TREATS

muffins, croissants, danishes | 70 dozen
assorted scones | 65 per dozen
yogurt parfait | yogurt, honey, granola, fruit | 8 each
sliced seasonal fresh fruit *gf vg* | 16 per person
gluten-friendly muffins,
sweet loaves *gf* | 84 per person
stance regular or decaffeinated
coffee | 120 per gallon

BREAKFAST TACOS

pico de gallo, salsa roja, salsa verde
chorizo, egg, cheese | 96 per dozen
sweet potato, egg, cheese | 84 per dozen
bacon, egg, cheese | 96 per dozen

AFTERNOON SNACKS

tortilla chips, salsa, guacamole,
queso | 14 per person
brownies, blondies or lemon bars | 60 per dozen
assorted cookies | 60 per dozen
gluten-friendly cookies & brownies *gf* | 70 per dozen
individually bagged potato chips *vg* | 5 each
individually bagged pretzels *vg* | 5 each
individually bagged smart pop *gf vg* | 6 each
bloody marys | 14 per drink
mimosas | 14 per drink

QUESO BAR

traditional queso blanco *gf v*
chorizo cheddar queso *gf*
roasted poblano queso *gf*
pico de gallo, guacamole, olives, sour cream,
diced tomatoes, scallions, corn tortilla chips
24 per person



POST-WEDDING BRUNCH

All breakfast buffets include freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas, and freshly squeezed orange juice. Prices are designed for up to 90 minutes of continuous service and require a minimum of 25 guests.

Prices are subject to a 26% service charge and an 8.25% state sales tax. All menus and prices are subject to change.

BREAKFAST BUFFETS

NORTH TEXAS SUNRISE

sliced fruit and berries *gf vg*

greek yogurt, berries, granola, dried fruits

steel-cut oatmeal, fresh berries, brown sugar, raisins *vg*

frittata | tomato, mozzarella, basil *gf*

sliced smoked salmon *df gf*

assorted bagels, cream cheese, onions, tomatoes, capers

herb grilled asparagus *gf vg*

52 per person

LEGACY DRIVE

sliced fruits and berries *gf vg*

assorted breakfast pastries

steel-cut oatmeal, fresh berries, brown sugar, raisins *vg*

scrambled eggs *gf*

roasted marble potatoes o'brien *gf vg*

applewood-smoked bacon and old-style blueberry sausage *df gf*

cinnamon french toast, bourbon maple syrup

cheddar biscuits with chorizo gravy, salsa roja, salsa verde

60 per person

ENHANCEMENTS

BELGIAN WAFFLES

vanilla whipped cream, marinated strawberries, sliced bananas, barrel aged maple syrup, powdered sugar

10 per person

add flambéed bananas foster, cherries jubilee *gf* | 8 per person | attendant required

OMELET STATION

farm-fresh eggs, egg whites made to order *df gf*

onions, tomatoes, chives, bell pepper, mushrooms, spinach, jalapeños

applewood-smoked bacon, sausage, black forest ham, chorizo *df gf*

cheddar cheese, feta, queso fresco

24 per person | attendant required

BREAKFAST TACOS

pico de gallo, salsa roja, salsa verde

chorizo, egg, cheese | 96 per dozen

chopped brisket, potato, egg, cheese | 110 per dozen

sweet potato, egg, cheese | 84 per dozen

bacon, egg, cheese | 96 per dozen

ALCOHOLIC BEVERAGES

mimosas | 14 per drink

bloody marys | 14 per drink



LIBATIONS

Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change. Each additional hour or bar upgrade incur 15 per person plus tax/service. Charges billed in full-hour increments.

Bartenders are 200 per bartender for up to four hours with one bartender per 75 people.

PACKAGES

bar packages are in full-hour increments

CALL | INCLUDED

4-hour bar included in wedding package

vodka | svedka

gin | seagram's

rum | castillo

bourbon | jim beam

scotch | j&b

tequila | sauza blanco

cognac | hennessy vs

PREMIUM | +15 PER GUEST

vodka | absolut

gin | beefeater

rum | bacardi

bourbon | old forester

scotch | johnnie walker red label

tequila | milagro silver

cognac | hennessy vs

CRAFT | +30 PER GUEST

vodka | tito's handmade

gin | the botanist

rum | sailor jerry

bourbon | elijah craig

scotch | monkey shoulder

tequila | patrón silver

cognac | hennessy vsop

BEER, WINE & SELTZER

one hour | 16 per person

two hours | 27 per person

three hours | 34 per person

four hours | 39 per person

BEERS

domestic | choose three
budweiser, bud light, coors light, miller lite

import | craft | hard seltzer | choose four
heineken, corona, dos equis, modelo, shiner bock,
blue moon belgian white, samuel adams boston lager,
voodoo ranger juicy haze ipa, white claw lime seltzer,
white claw black cherry seltzer, white claw mango
seltzer

non-alcoholic | choose one
heineken O.O, athletic brewing run wild ipa

WINES

wine by the bottle pricing is only permitted when
serving wine tableside

bulletin place | australia | chardonnay, sauvignon
blanc, merlot, cabernet sauvignon | included in pkg |
48 per bottle

campo viejo | spain | cava brut | included in pkg | 48
per bottle

haynes ranch | california | chardonnay, rosé, merlot,
cabernet sauvignon | 3 per person | 58 per bottle

decoy by duckhorn | california | chardonnay,
sauvignon blanc, rosé, pinot noir, merlot, cabernet
sauvignon | 5 per person | 68 per bottle



BAR MIXOLOGY

Bartenders are 200 per bartender for up to 4 hours with one bartender per 75 guests. Additional hours are 100 per bartender per hour. Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

The minimum quantity order per cocktail or mocktail is 30 drinks; shortages will be charged to the group's master.

OMNI SIGNATURE COCKTAILS

add a selection of barmalade-inspired cocktails to any bar. signature cocktails are made with craft brands.

GRAPEFRUIT WHISKEY SOUR

elijah craig bourbon, grapefruit-elderflower barmalade, omni sour

17 per drink

SPICY MANGO MARGARITA

patrón silver tequila, mango-habanero barmalade, orange liqueur, omni sour

17 per drink

APPLE-PEAR CRUSH

tito's handmade vodka, apple-pear barmalade, orange liqueur, omni sour

17 per drink

BLOOD ORANGE PALOMA

patrón silver tequila, blood orange-guava barmalade, grapefruit juice, omni sour

17 per drink

MOCKTAILS

add a selection of barmalade-inspired mocktails to any bar.

BLOOD ORANGE MADRAS

blood orange-guava barmalade, cranberry juice, lime

12 per drink

CINNAMON APPLE SOUR

apple-pear barmalade, monin cinnamon, omni sour, angostura bitters

12 per drink



BAR STATIONS

Bartenders are 200 per bartender for up to four hours, with one bartender per 75 people. Additional hours are 100 per bartender, per hour. Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

The minimum quantity order per bar station is 30 drinks; shortages will be charged to the group's master.

MIMOSA AND BELLINI

campo viejo, spain, cava brut

juices | orange, cranberry, pineapple, grapefruit

peach purée

toppings | pomegranate seeds, blueberries, blackberries, raspberries, strawberry slices, fresh mint, fresh basil

16 per drink

BLOODY MARY & MARIA

tito's handmade vodka (bloody mary)

patrón silver tequila (bloody maria)

omni's bloody mary mix

toppings | lemon & lime wedges, tabasco, worcestershire sauce, celery salt, kosher salt, ground pepper, pickled green beans, celery stalks, pimento-stuffed olives, green olives, dill pickle spears, applewood-smoked bacon

18 per drink

MICHELADA AND CHELADA

corona, dos equis, modelo

clamato juice (michelada)

toppings | lime wedges, tajín, cholula hot sauce, tapatio hot sauce, soy sauce, worcestershire sauce, pimento-stuffed olives, green olives, celery stalks, carrot sticks

16 per drink

RANCH WATER

patrón silver tequila

topo chico sparkling mineral water

lime juice

toppings | lime wedges, mint, cilantro, basil, sliced jalapeños, orange slices, grapefruit slices, cucumber slices, tajín

18 per drink

MARGARITAS

spicy jalapeño cucumber margarita

watermelon & mint margarita

lime margarita

all margaritas are served on the rocks. frozen margaritas are available at an additional cost, with advance request.

18 per drink



WINE RACK

Bartenders are 200 per bartender for up to four hours with one bartender per 75 people. Wine stewards are required for tableside wine service. Stewards are 200 per wine steward for up to three hours with one wine steward per 40 people. Additional hours are 100 per bartender or wine steward, per hour. Prices are subject to 26% service charge and 8.25% state sales tax. All menus and prices are subject to change.

SPARKLING

chandon | napa valley, california |
brut | 65 per bottle
chandon | napa valley, california |
brut rosé | 65 per bottle
gruet | new mexico | brut | 70 per bottle
gloria ferrer | sonoma county, california |
brut | 75 per bottle
j. vineyards & winery | russian river valley,
california | cuvée 20 brut | 100 per bottle

FULL INTENSITY

ferrari-carano | sonoma county, california |
chardonnay | 70 per bottle
simi | sonoma coast, california |
chardonnay | 70 per bottle
william estate winery | napa valley, california |
chardonnay | 80 per bottle
j. vineyards & winery | russian river valley, california |
chardonnay | 100 per bottle

MEDIUM INTENSITY

chalk hill | california |
sauvignon blanc | 70 per bottle
orin swift | russian river valley, california | blank stare
sauvignon blanc | 105 per bottle

WHITE

LIGHT INTENSITY

rodney strong | sonoma county,
california | charlotte's home
sauvignon blanc | 75 per bottle
girard | napa valley, california |
sauvignon blanc | 75 per bottle

ROSÉ

château d'esclans | france |
whispering angel | 70 per bottle
château miraval | france | 75 per bottle

RED

LIGHT INTENSITY

browne family vineyards | willamette valley, oregon |
heritage pinot noir | 70 per bottle
talbott | monterey, california |
kali hart pinot noir | 75 per bottle
the four graces | willamette valley, oregon |
pinot noir | 75 per bottle
hahn | santa lucia highlands, california |
slh pinot noir | 105 per bottle

MEDIUM INTENSITY

chateau ste. michelle | columbia valley, washington |
indian wells cabernet sauvignon | 70 per bottle
justin | paso robles, california |
cabernet sauvignon | 105 per bottle

FULL INTENSITY

roth | alexander valley, california | cabernet
sauvignon | 70 per bottle
iconoclast | napa valley, california | cabernet
sauvignon | 90 per bottle

NON-ALCOHOLIC WINES

fre | california | sparkling brut | 40 per bottle
fre | california | chardonnay | 40 per bottle
fre | california | cabernet sauvignon | 40 per bottle



BEVERAGES

The minimum order for beverages served by the gallon is 1 gallon each. Beverage package pricing is valid in 1 location. Prices are subject to 26% service fee and 8.25% sales tax. All menus and prices are subject to change.

BEVERAGES À LA CARTE

stance regular or decaffeinated
coffee | 120 per gallon

assorted numi hot teas | 90 per gallon

classic black iced tea | 90 per gallon

fresh juice | orange, apple, grapefruit, cranberry,
pineapple, tomato | 90 per gallon

assorted soft drinks | pepsi, diet pepsi, pepsi zero,
mountain dew, diet mountain dew, starry,
dr pepper, diet dr pepper | 6 per can

pure life water | 6 per bottle

acqua panna natural spring water | 7 per bottle

aquafina aluminum bottle | 8 per bottle

s.pellegrino sparkling mineral water | 6 per bottle

s.pellegrino essenza

flavored sparkling mineral water | 6 per can

assorted bubly sparkling water | 6 per can

topo chico sparkling mineral water | regular, lime,
grapefruit | 7 per bottle

coconut water | 10 per bottle

gatorade and powerade sports drinks | g2 grape, fruit
punch, zero glacier, zero lemon-lime | 7 per bottle

naked fruit juice & smoothies | 8 per bottle

pure leaf tea | 10 per bottle

assorted kohana canned coffee drinks | 10 per can

red bull | energy drink or sugarfree | 7 per can

assorted celsius energy drink | 7 per can

WATER BUBBLER

water bubbler with 5-gallon water jug

250 per location | 75 each refill

INFUSED WATER | SELECT ONE

lemon & blueberry

strawberry & lime

cucumber & mint

grapefruit & basil

70 per gallon

LEMONADE | SELECT ONE

house-squeezed lemonade with agave

lavender & thyme lemonade

ginger lemonade

70 per gallon

AGUA FRESCA | SELECT ONE

prickly pear

watermelon & lime

hibiscus

90 per gallon

BEVERAGE PACKAGE À LA CARTE

FULL DAY

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

60 per person | 8 hours

HALF-DAY

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

35 per person | 4 hours



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