

Forever
starts here.
wedding brochure



MOKARA
HOTEL ✿ SPA





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Romantic nights on the River Walk.

Say your vows in the relaxed elegance of Mokara Hotel & Spa, where you and your guests will leave the wedding weekend feeling relaxed and refreshed. From the warm and stylish Saddlery Ballroom to the breezy Rooftop Terrace, your San Antonio wedding will welcome your guests with Texas-sized hospitality.

Schedule a spa treatment at four-star Mokara Spa before making your final preparations. Everyone will look and feel their best with bridal party styling at our on-site salon. After the wedding celebration, arrange a special send-off with a romantic boat for two on the San Antonio River.



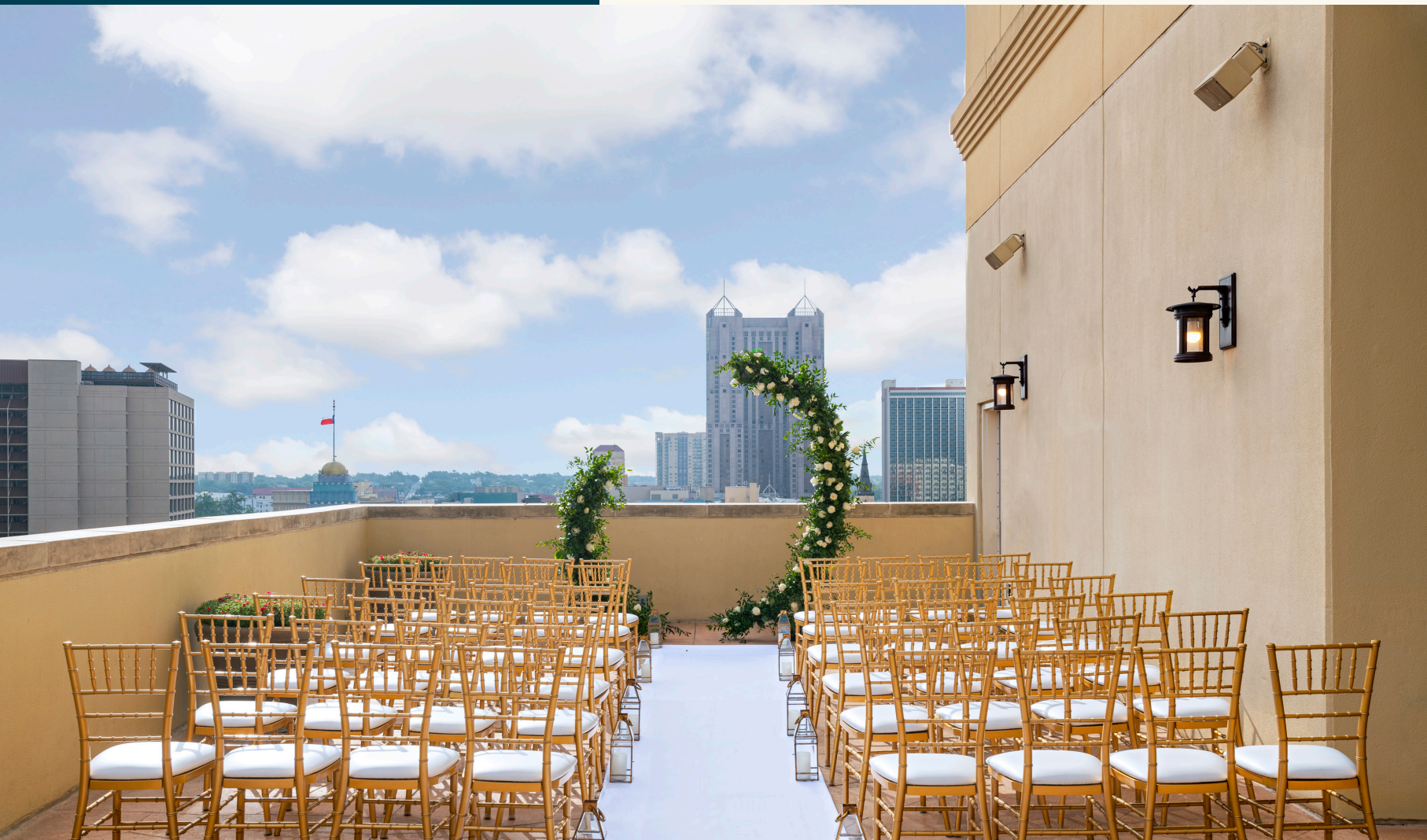
about Mokara Hotel & Spa.

SAN ANTONIO'S WELLNESS DESTINATION

As the only Forbes four-star hotel in San Antonio, Mokara Hotel & Spa is the ultimate wellness destination right on the world-famous River Walk. Each sophisticated guest room at our hotel in San Antonio, TX includes access to the spa's dry cedar sauna, eucalyptus-infused steam room and whirlpool. Book a rejuvenating massage or body treatment at the 17,000 square foot Mokara Spa. Then relax poolside on the roof deck, with views of the surrounding city. Finish your day at one of the three delicious restaurants at our San Antonio hotel, including romantic riverfront Ostra with its famed Oyster Bar.

Just outside, wander the San Antonio River Walk to explore boutique shopping and diverse dining. Our River Walk hotel is a short stroll from The Alamo, Historic Market Square, Tower of the Americas, The Alamodome and more San Antonio attractions.



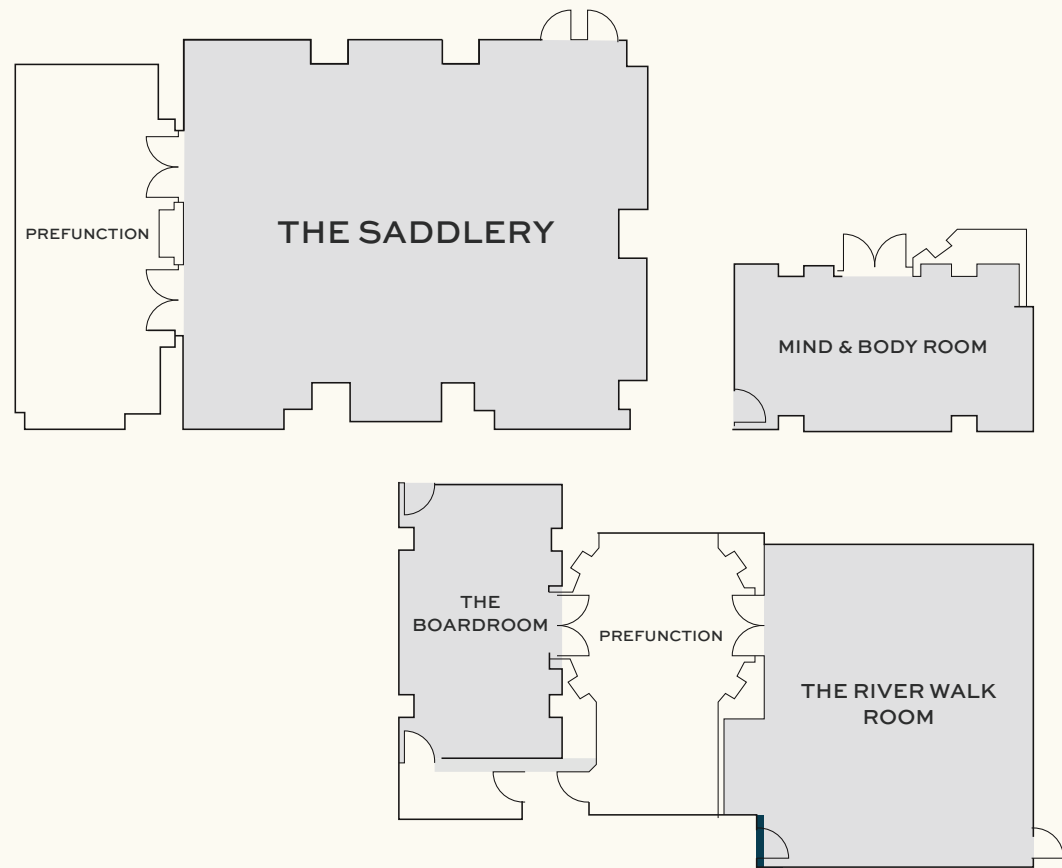


- 99 spacious guest rooms with 12-foot ceilings, four-poster beds and fine furnishings crafted by Texas artisans
- Two elegant wedding venues including the 1339 square foot Saddlery ballroom and a rooftop terrace with city views
- Heated rooftop swimming pool with seasonal poolside food and beverage service and hot tub
- Three unique restaurants including Ostra with oyster bar and downtown's best selection of tequilas and mezcals, Four Brothers with South Texas, Latin and French cuisine influences and Rooftop Café offering sandwiches, salads and cocktails with views of downtown San Antonio
- Mokara Spa, San Antonio's only Forbes Four-Star spa offering massage and facial treatments, body treatments, and bridal/wedding party hair and makeup services
- State-of-the-art fitness center equipped with Peloton® bikes, Cybex machines, Lifecycles, treadmills, free weights and weight machines



Let your happily
ever after begin.

1st floor / 8th floor / River Walk level.



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.

	DIMENSIONS	USABLE SQUARE FEET	THEATER	CLASSROOM	CONFERENCE	BANQUET	HOLLOW SQUARE	U-SHAPE
THE SADDLERY	36’8” X 46’7”	1,692	130	65	30	90	38	34
THE RIVER WALK ROOM	25’6” X 32’	816	80	32	20	60	28	24
THE BOARDROOM	13’ X 27’10”	360	N/A	N/A	16	N/A	N/A	N/A
MIND & BODY	13’1” X 26’6”	878	40	N/A	12	50	16	14

Wedding packages.

Our promise is to make your wedding spectacular. From sampling culinary creations during your pre - wedding tasting to pampering your entire party with a spa day, every event leads up to the one you've been dreaming of most - your wedding day. Our wedding packages are designed with you in mind. We'll ensure that you enjoy your special day while we take care of the details.

COURTYARD CEREMONY

Events only. Subject to a 25% taxable service charge and an 8.25% sales tax.

2 hour rental includes:

- Courtyard to Rooftop
- 50 gold chivari chairs (more available at discounted rate)
- Hurricane candles for courtyard or rooftop space
- Tables & Easels as needed
- Infused Water Station

\$2000+

THE RECEPTION

Start with the essentials and build from there to create your own signature wedding. Your wedding specialist can assist you with the perfect enhancements and custom details to create a wedding that is truly yours.

WEDDING PACKAGE I

Subject to a 25% taxable service charge and an 8.25% sales tax.

- Selection of two hors d'oeuvres
- First course salad or soup
- Second course of plated Select entree
- Two-hour open bar (Select Brands)
- Cake cutting service
- Ivory table linens
- Dance floor
- Complimentary Bridal Suite for night of wedding
- Mokara Spa access for wedding couple

\$130 per person

WEDDING PACKAGE II

Subject to a 25% taxable service charge and an 8.25% sales tax.

- Selection of two hors d'oeuvres
- First course salad or soup
- Second course of plated Select entree
- Three-hour open bar (Select Brands)
- Sparkline Wine Toast
- Cake cutting service
- Ivory table linens
- Dance floor
- Complimentary Bridal Suite for night of wedding
- Mokara Spa access for wedding couple

\$145 per person

WEDDING PACKAGE III

Subject to a 25% taxable service charge and an 8.25% sales tax.

- Selection of two hors d'oeuvres
- First course salad or soup
- Second course of plated Select or Signature entrée
- Four – hour open bar (Premium Brands)
- Sparkling Wine Toast
- Cake cutting service
- Ivory table linens
- Dance floor
- Complimentary Bridal Suite for night of wedding
- Mokara Spa access for wedding couple

\$165 per person





Menus.

Our culinary options elevate Omni weddings to a class all their own. Ask your wedding specialist about our customized menus from buffet to plated – we offer packages personalized to suit your style, taste and budget.

Taxable service charge of 25% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

HORS D’OEUVRES

COLD

Port-glazed fig stuffed with St. Agur blue cheese and wrapped in prosciutto

Antipasto skewer with baby tomato, bocconcini, balsamic glaze and basil

Crudité shooter with hummus & seasonal vegetables

Heirloom tomato and balsamic bruschetta

HOT

Stuffed bread spears with queso blanco & cilantro aioli (Tequeño)

Pigs in a blanket with honey mustard dipping sauce

Chicken empanadas with salsa verde

Beef empanadas with salsa roja

PREMIUM HORS D’OEUVRES (\$3 PER PERON)

COLD

Saffron shrimp cocktail with brioche crouton and Spanish aioli

Ahi tuna tartare with sesame and cucumbers

Shrimp gazpacho shooter

Tenderloin crostini with caramelized onion and Boursin cheese

HOT:

Brie melt with fig jam and pecans

Vegetarian spring rolls with sweet and sour sauce

Thai chicken satay with coconut & peanut dipping sauce

Beef skewer with chimichurri sauce

Lump crab cake with fennel crème

SALADS AND SOUPS

Baby lettuce with watermelon radish | Carrot curls, diced marinated tomato and sherry vinaigrette

Classic Caesar | Parmesan cheese and croutons

Baby wedge with bacon | Tomatoes, pickled red onions and spiced pecans and blue cheese dressing

Spinach and arugula salad | Olives, goat cheese, oven-dried tomatoes and shaved red onions with oregano vinaigrette

Butter lettuce salad | Candied walnuts, cucumbers, baby tomatoes and crumbled blue cheese with citrus dressing

Lobster bisque | Tarragon, fennel and crème fraîche

Roasted Butternut Squash Soup | Applewood-smoked bacon and cinnamon crème fraîche

Entrées.

All Entrées are served with warm rolls and whipped butter, water, iced tea and coffee.

Taxable service charge of 25% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

SELECT

BROWN BUTTER MUSHROOM RAVIOLI

Garlic broccolini, tomato chutney and fried capers

GRILLED CHICKEN

Whipped potatoes, roasted Brussels sprouts and rosemary jus

HERB-ROASTED CHICKEN

Seasonal vegetables, potato au gratin, creamy mushroom sauce

ATLANTIC SALMON

Roasted garlic broccolini, pomme purée, chimichurri

SIGNATURE (+\$7 PER PERSON)

BONELESS BEEF SHORT RIB

Smoked whipped potatoes, crispy onions, French green beans and natural jus

SEA BASS

Gristmill grits, spring pea, mushroom ragout, saffron & ginger lemon beurre blanc

PREMIUM (+\$15 PER PERSON)

BEEF TENDERLOIN

Roasted tri-color potatoes, asparagus and rosemary jus

14OZ NEW YORK STRIP

Roasted tri-color potatoes, asparagus and jus





Wedding reception station package.

LOCAL & IMPORTED CHEESES

Dried fruits, grapes and nuts with fig marmalade Assorted crackers and sliced baguettes

SALAD

Baby spinach, hearts of romaine, and baby field greens

Grilled chicken and applewood-smoked bacon

Cheddar, parmesan cheese, and crumbled blue cheese

Baby heirloom tomatoes, cucumbers, pecans, sunflower seeds, and croutons

Caesar, balsamic, and ranch dressings

SLOW-ROASTED PRIME RIB

Horseradish and au jus, Artisan breads and rolls

PASTA CREATIONS*

Rigatoni, penne, and farfalle

Bolognese sauce, alfredo sauce, and arrabiata sauce

Chef's choice of seasonal vegetables

Grilled chicken, shrimp, and sweet Italian sausage

Roasted garlic bread

\$115 per person (includes sparkling wine toast)

**Chef Fee - \$150 each per 75 people*

After dinner.

Taxable service charge of 25% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

Complete the wedding experience for your guests by bringing surprise and delight to the evening with savory and sweet selections.

CHURROS

Warm Churros lightly dusted with cinnamon sugar, accompanied by a chocolate sauce

\$10 per person

CORDIAL-FILLED COOKIE SHOOTER

Featuring your initials or photo

\$16 per person

BOOZY BITES

Cocktail inspired gelatin shooter;

Assorted flavors available

\$9 each (min 30)

GUACAMOLE BAR

Nothing says local like a house made guacamole bar with warm tortilla chips.

The spread is completed with pico de gallo, spicy queso and fire roasted salsa.

\$30 per person

LATE NIGHT FIESTA

Chicken on a stick with house made pickled jalapeños

Street corn in a cup

Churros with chocolate dipping sauce

\$32 per person

BREAKFAST TACOS

Potato & egg

Applewood-smoked bacon & egg

Sausage & egg

Chorizo & egg

Toppings on the side to include pico de gallo, cheddar and house-made salsa

\$17 per person for choice two tacos





Mokara wedding brunch.

Taxable service charge of 25% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

BREAKFAST ITEMS

Fresh seasonal fruits & berries, Assorted breakfast pastries

Individual yogurt parfaits

Smoked salmon, capers, tomatoes, onions, and herb cream cheese

Assorted New York-style bagels

Scrambled farm-fresh eggs, Applewood-smoked bacon, Breakfast potatoes

EUROPEAN TABLE

Artisan cured salami, charcuterie, international and domestic cheeses, dried fruits, toasted nuts, pickles, mustards, olives and assorted artisan breads

MARKET-STYLE SALAD STATION

Lettuce | Field greens, spinach and romaine lettuce

Protein | Chilled shrimp, chicken, applewood-smoked bacon and chopped eggs

Toppings | Avocados, sliced cucumbers, tomatoes and croutons

Dressings | Ranch, blue cheese and sherry vinaigrette

SWEETS

Chef-selected desserts

\$75 per person

Beverages.

Labor charge of \$150 per bartender and cashier.
Taxable service charge of 25% and 8.25% sales tax will be added to all charges. All menus and prices are subject to change.

BRANDS

SELECT

- Vodka | Svedka
- Gin | Seagrams
- Rum | Castillo
- Bourbon | Jim Beam White Label
- Scotch | J&B
- Tequila | Sauza Silver
- Cognac | Hennessy VS

PREMIUM

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

TOP SHELF

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

BEERS

DOMESTIC

- Budweiser, Bud Light, Coors Light and Miller Lite

IMPORT/PREMIUM

- Heineken, Corona, Dos Equis and Shiner Bock

WINE RACK

- Bulletin Place | chardonnay | \$45 per bottle
- Bulletin Place | sauvignon blanc | \$45 per bottle
- Bulletin Place | merlot | \$45 per bottle
- Bulletin Place | cabernet sauvignon | \$45 per bottle
- Campo Viejo Cava Brut | sparkling wine | \$45 per bottle
- Included in all select bar packages

PREMIUM

- Wente Hayes Ranch | chardonnay | \$50 per bottle
- Wente Hayes Ranch | rosé | \$50 per bottle
- Wente Hayes Ranch | merlot | \$50 per bottle
- Wente Hayes Ranch | cabernet sauvignon | \$50 per bottle
- Included in all premium and top shelf bar packages

TOP SHELF

- Decoy by Duckhorn | chardonnay | \$65 per bottle
- Decoy by Duckhorn | sauvignon blanc | \$65 per bottle
- Decoy by Duckhorn | merlot | \$65 per bottle
- Decoy by Duckhorn | pinot noir | \$65 per bottle
- Decoy by Duckhorn | cabernet sauvignon | \$65 per bottle





Beverages.

Elevate your event to the next level with custom cocktails tailored for events both large and small. Bring the craft cocktail experience to your guests at your dinner, reception, gala and more. Craft cocktails may be added to your premium or top shelf bar packages at 2 per person or ordered on consumption at 14 per cocktail for hosted bars and 16 for cash bars. (select two)

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

PACKAGED BAR

SELECT

Beer, wine and select cocktails

One hour| \$26 per person

Two hours | \$40 per person

Additional hours | \$12 per person

PREMIUM

Beer, wine and premium cocktails

One hour| \$27 per person

Two hours | \$41 per person

Additional hours | \$14 per person

TOP SHELF

Beer, wine and top shelf cocktails

One hour| \$29 per person

Two hours | \$44 per person

Additional hours | \$16 per person

TASTE OF TEXAS

Local Texas craft beers, wine and top tier Texas cocktails

One hour | \$29 per person

Two hours | \$44 per person

Additional hours | \$16 per person

OMNI CRAFT COCKTAILS

GRAPEFRUIT-ELDERFLOWER PALOMA

Delicious ruby red grapefruit, essence of elderflower mixed with tequila or gin and Omni sour

APPLE-PEAR CRUSH

Vodka or gin, Omni sour, orange liqueur

BLOOD ORANGE-GUAVA WHISKEY SOUR

Whiskey, Omni Sour and Blood-Orange Guava

SPICY MANGO MARGARITA

Tequila, Omni sour, orange liqueur and mango & habanero mix

Details.

MENU TASTINGS

Once an agreement has been signed, we will be delighted to set up a complimentary menu tasting for (2) guests with a food and beverage spend of \$7,500 or more. Additional guests (up to 2) are welcome to attend with advance notice at a charge of \$75++ per person. For parties with a food and beverage spend less than \$7,500, tastings are \$75++ per person (up to 4 guests). Your Catering Manager will assist you with menu items and guidelines. No credits, transfers or financial reductions will be given in place of a tasting

LABOR CHARGES

Bartender Fee | \$150 per bartender for up to four hours. Minimum requirement is (1) bartender per 75 guests
Chef Attendant Fee | \$150 per chef attendant for up to two hours. Minimum requirement is (1) attendant per 75 guests.

LINEN, SEATING AND EQUIPMENT

Omni La Mansion del Rio Hotel provides standard cream or brown linens for all tables with floor-length covers as well as cream napkins. Also included is the dance floor, 60" or 66" round tables, banquet chairs, cocktail tables, head table, bars and bar backs, china, flatware and stemware. Additional items available on request are easels, table numbers and stanchions, house hurricane candle centerpieces, (3) votive candles per tables, cake table, gift table and guest book table. Please consult your Catering Manager for more details.

PARKING

Omni La Mansion del Rio Hotel is a valet only property. Guests can valet during the event at the cost of \$35++ per car. There is an overnight parking charge for guests staying at the hotel at the cost of \$49++. There is self-parking available at the Houston Street city parking garage at a cost of \$15.

AMENITIES AND WELCOME

Gift Bags | A room drop fee will apply for each bag delivered to guest rooms.

\$5 non-personalized, \$7 personalized.

ROOM BLOCK

Contract a minimum of (10) guest rooms for a single night and receive a set discounted rate for your guests. With a guest room block you will be responsible for 90% of the contracted rooms to book. Subject to availability.





Details.

WEDDING COORDINATION

All weddings hosted at Omni La Mansion del Rio Hotel are encouraged to hire a Hotel approved, professional, wedding coordinator to assist you with the planning and details leading up to the wedding, conduct the rehearsal and be on premise the day of the wedding to coordinate your celebration. We are pleased to recommend a professional wedding consultant to coordinate your special day

FINAL GUARANTEES

The exact number of guests attending a function is due by noon 72 hours prior to the event. This number will be charged even if fewer guests attend. We will charge actual attendance if the group exceeds the guarantee. The hotel will prepare food for 3% over the guaranteed number. Meal functions and meeting rooms will be set for a maximum of 5% over the food and beverage guarantee. If the guarantee is increased within 72 hours of the event the hotel reserves the right to substitute menu items.

FOOD AND BEVERAGE

No food or beverage will be permitted to be brought into Omni La Mansion del Rio Hotel by the host or invitees without advance written notice from the hotel. Texas law requires all alcohol to be purchased and supplied by the hotel and all service of alcohol.

BILLING

All social events must be prepaid 14 business days in advance. A credit card authorization must remain on file for any additional charges through the duration of the event.

SERVICE CHARGES

A taxable 25% service charge will be added to all food and beverage charges. Current Texas sales tax 8.25% will be added to the total.

DEPOSITS AND CANCELLATIONS

Any requested deposits will be credited toward the total cost of the event. Should the event be cancelled, please note that these deposits are non-refundable. Cancellation of any event will be subject to a contractual cancellation fee.

BANQUET EVENT ORDERS AND BANQUET CHECKS

You will be asked to sign your banquet event orders no later than 10 business days prior to the function date and banquet event checks the evening of your event.



Delight
in every moment.





The day
you will always
remember.

[MOKARAHOTEL.COM](https://mokarahotel.com)

CONNECT WITH A WEDDING SPECIALIST

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