

Event Menu



OMNI BARTON CREEK RESORT & SPA
EVENTS MENU



TABLE OF CONTENTS

Click on link below to be directed to that section of the menu

[BREAKFAST](#)

[BREAKS](#)

[LUNCH](#)

[RECEPTION](#)

[DINNER](#)

[BEVERAGES](#)

[DETAILS](#)

[CONTACT INFORMATION](#)

v Vegetarian

vg Vegan

gf Gluten-Friendly

df Dairy-Free

n Contains Nuts

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



PLATED

All plated breakfasts include freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot tea and freshly squeezed orange juice. Plated breakfast requires a minimum of 25 people.

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OMNI BREAKFAST PLATE

shared sliced fruit plate and basket of assorted breakfast pastries

scrambled eggs, potato gratin, blistered tomato *gf*

choice of one breakfast meat

applewood-smoked bacon

old-style blueberry sausage

turkey sausage

chicken sausage

46 per person

FRITTATA PLATE

shared sliced fruit plate and basket of assorted breakfast pastries

florentine frittata with gruyère *gf*

potato gratin, blistered tomato *gf*

choice of one breakfast meat

applewood-smoked bacon

old-style blueberry sausage

turkey sausage

chicken sausage

49 per person

STEAK AND EGGS

shared sliced fruit plate and basket of assorted breakfast pastries

scrambled eggs, flat iron steak, potato gratin, blistered tomato, crimini mushroom sauce *gf*

58 per person



CONTINENTAL

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CONTINENTAL

- sliced fruits and berries *df gf*
- assorted cereals and granola *df*
- assorted breakfast pastries
- steel-cut oatmeal with brown sugar and dried fruit *df gf*
- 46 per person

HILL COUNTRY SUNRISE

- sliced fruits and berries *df gf*
- greek yoghurt *gf*
- berries, granola, dried fruits *df gf*
- smoked salmon display with herb-grilled vegetables *df gf*
- assorted bagels, onions, tomatoes, capers *df*
- steel-cut oatmeal served with sliced bananas, brown sugar and dried fruit
- 49 per person

SOUTHWEST CONTINENTAL

- applewood-smoked bacon, egg and cheese tacos
- potato, egg and cheese tacos
- fire-roasted salsa *df gf*
- spinach frittata, baby tomato, queso fresco *gf*
- marinated strawberries *df gf*
- pecan sugar biscuits
- steel-cut oatmeal served with sliced bananas, brown sugar and dried fruit
- 52 per person



BUFFETS

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BARTON CREEK CLASSIC

- assorted breakfast pastries
 - sliced fruits and berries *df gf*
 - scrambled eggs with chives *gf*
 - applewood-smoked bacon, old-style blueberry sausage *gf*
 - roasted potatoes *df gf*
 - brioche french toast, maple syrup, berry compote and whipped butter
 - steel-cut oatmeal with brown sugar and dried fruit *df gf*
 - tomatillo salsa, fire-roasted salsa *df gf*
 - assorted cereals with milk
- 64 per person

SOUTH CONGRESS

- assorted breakfast pastries
 - sliced fruits and berries *df gf*
 - cornbread muffins, whipped honey butter
 - smoked brisket migas *gf*
 - corn tortillas *df gf*
 - borracho beans *df gf*
 - bbq green chile potatoes *df*
 - chorizo sausage, applewood-smoked bacon *df gf*
 - queso fresco, salsa, shaved lettuce, sour cream
- 73 per person

EXECUTIVE

- assorted breakfast pastries
 - sliced fruits and berries *df gf*
 - scrambled eggs with chives *gf*
 - applewood-smoked bacon, old-style blueberry sausage *df gf*
 - roasted potatoes with caramelized onions *df gf*
 - brioche french toast, maple syrup, berry compote and whipped butter
 - cheddar biscuits with chorizo gravy
 - house-made muesli with strawberries *gf*
- 69 per person



BREAKFAST ENHANCEMENTS

All breakfast buffets include freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot tea and freshly squeezed orange juice. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 people. Chef attendant required on Omelet Station at 200 per chef, with one chef per 75 people.

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OMELET STATION

made-to-order farm-fresh eggs and egg whites
applewood-smoked bacon, pork sausage, ham and assorted vegetables
25 per person

WAFFLE STATION

assorted sweet toppings, fresh berries, whipped cream, maple syrup
22 per person

ENHANCEMENT

add bananas foster with chef attendant
14 per person

BREAKFAST SAMMYS

HAM, EGG AND CHEESE CROISSANTS

canadian bacon, scrambled eggs, cheddar cheese
12 per person

ENGLISH MUFFIN SANDWICHES

canadian bacon, scrambled eggs, muenster cheese
12 per person

BREAKFAST TACOS

flour tortillas served with fire-roasted salsa and salsa verde

POTATO, EGG AND CHEESE

roasted potatoes, eggs, cheddar cheese
10 each

BACON, EGG AND CHEESE

applewood-smoked bacon, eggs, cheddar cheese
12 each

SAUSAGE, EGG AND CHEESE

pork sausage, eggs, cheddar cheese
12 each



MORNING

All A.M. breaks include freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot tea. Prices are based on 30 minutes of service. Morning break service requires a minimum of 25 people.

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SMOOTHIE STATION

strawberry & banana, açai & blueberry, peach & pineapple, house granola bites

30 per person

BUILD YOUR OWN TRAIL MIX

toasted sweet granola, toasted oats, toasted coconut, toasted almonds, sunflower seeds, dried papaya, dried cherries, pecans, raisins, banana chips, mini marshmallows, pistachios, chocolate chips

32 per person

SELF-SERVE YOGURT BAR

strawberry and plain yogurt, nuts, granola, fresh berries and coconut shavings

20 per person

TEXAS TOAST DISPLAY

blue cheese and apple toast with cured meats, walnuts and mascarpone

fresh tomato & burrata toast, basil & avocado toast with radishes and microgreens

30 per person

WEST TEXAS CZECH STOP

assorted kolaches, danishes, scones

32 per person





AFTERNOON

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AN AFTERNOON DIP

house-made potato chips with onion dip
pretzels with beer cheese dip
pimento cheese and grilled bread
vegetable crudité's with green goddess dressing
pita bread with hummus
29 per person

LONGHORN TAILGATE

mini hot dogs, corn dogs with relish, ketchup, mustard and diced onion
chips and queso blanco with black beans, jalapeños, pico and shredded cheese
36 per person



LOW-CARB UPGRADE

house-made nutty trail mix, imported and domestic cheeses, baked artichoke and parmesan cheese dip with fresh vegetable sticks
27 per person

QUESO BAR

queso blanco, chorizo queso, roasted poblano queso
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
39 per person



À LA CARTE

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FRUIT AND YOGURT

sliced seasonal fresh fruits | 17 per person

whole fruit | 4 each

assorted non-fat yogurts with berries | 6 each

yogurt parfait | yogurt, honey, granola
and fruit | 9 each

SNACKS

granola bars | 5 each

candy bars | 5 each

assorted bags of chips and pretzels | 5 each

individual bags of trail mix and dried fruit | 5 each

cracker jacks | 5 each

assorted bags of local beef jerky | 5 each

vegetable crudité cups with hummus | 12 each

häagen-dazs ice cream cups | 9 per piece

house-made popsicles | 12 per piece

house-made cookies and brownies | 68 per dozen

house-made cinnamon rolls | 79 per dozen

muffins, croissants and danishes
(gluten-friendly muffins available) | 79 per dozen

tortilla chips with salsa and
guacamole | 15 per person

assorted domestic and import cheese with seasonal
accoutrements, rosemary and sea salt-spiced nuts
and artisan bread | 38 per person





PLATED

All plated lunches are served with freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and assorted rolls and butter. Lunches have been designed and priced as three courses. The three course lunch is served with choice of salad, entrée and dessert.

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SALADS | CHOOSE ONE

WEDGE

scallion, hard-boiled egg, applewood-smoked bacon, grape tomato, blue cheese dressing *gf*

ARUGULA

frisée, roasted beet, toasted pecan, goat cheese, sherry vinaigrette *gf*

SPINACH & MESCULIN

strawberries, red onion, feta cheese, vinaigrette *gf*

VEGETABLES & STARCHES | CHOOSE ONE

buttermilk and scallion whipped potato, sautéed green beans, roasted baby carrots *gf*

herb-roasted fingerling potato, grilled asparagus, balsamic, onion *df gf*

goat cheese and herb polenta cake, grilled broccolini, blistered heirloom cherry tomato *gf*

wild rice pilaf, roasted cauliflower, grilled broccolini *df gf*

cheddar grits, sweet baby pepper, sautéed green beans *gf*

DESSERTS | CHOOSE ONE

red berry opera, gluten-friendly vanilla sponge with a mixed berry gel *gf*

chocolate banana tart with candied pecans and caramel cream

carrot mousse cake, cream cheese mousse, candied walnuts

s'mores bomb with hazelnut powder and fresh strawberries *gf*



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HOT ENTRÉES | CHOOSE ONE

SEARED CHICKEN BREAST

herb chicken jus *df gf*

66 per person

PAN-ROASTED SALMON

beurre blanc *gf*

72 per person

ROASTED SEA BASS

puttanesca *df gf*

74 per person

RED WINE-BRAISED SHORT RIB

au jus *df gf*

78 per person

HOESRADISH & THYME-GRILLED 6 OZ FLAT IRON STEAK

mushroom demi-glace *df gf*

79 per person

FARRO MUSHROOM RISOTTO

49 per person

CAULIFLOWER WEDGE

chimichurri *df gf v*

50 per person

VEGETABLE WELLINGTON

red bell pepper cream *v*

52 per person



BOXED

All boxed lunches are served with chips, couscous & roasted vegetable salad, whole fruit, a chocolate chip cookie and bottled water. Prices based on a minimum of 25 people.

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SANDWICHES | CHOOSE THREE

THE ITALIAN

soppressata, capicola, genoa salami, lettuce, tomato, onion, provolone, pepperoncini, ciabatta

HAM AND SWISS

granny smith apple, red onion, arugula, heirloom tomato, grain mustard, marble rye

CHICKEN CAESAR WRAP

avocado, baby tomato, shaved parmesan

HOUSE ROAST BEEF

arugula, white cheddar, heirloom tomato, red onion, horseradish, romesco, herb focaccia

TURKEY CLUB

avocado, brie, applewood-smoked bacon, lettuce, tomato, red onion, multigrain bread

PIMENTO BLT

pimento cheese, applewood-smoked bacon, lettuce and tomato on ciabatta bread

HIPPIE WRAP

goat cheese, roasted beets, quinoa, baby kale, grapefruit, heirloom tomato, citrus vinaigrette

GREEK VEGGIE

peppers, spinach, cucumber, tomato, fresh mozzarella, herb focaccia

56 per person



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CHEF'S SANDWICH BOARD

SOUP & SALADS

soup du jour (df upon request) *gf*

mixed greens salad with cucumber, tomato, carrot, radish, crouton, red wine vinaigrette, ranch

farro salad with sun-dried tomato, artichoke, red onion, olive, garbanzo bean, vinaigrette *df gf*

SANDWICHES

turkey blt wrap with avocado and pepper jack

roast beef sandwich with blue cheese and caramelized onion aioli, sun-dried tomato, arugula, focaccia

caprese sandwich with sliced fresh mozzarella, tomato, pesto, arugula, ciabatta

assorted bagged chips

sliced pickles, dijon mustard, mayonnaise

DESSERTS

assorted cookies

strawberry shortcake bars

double-chocolate brownies (gf available)

69 per person

ITALIAN TABLE SOUP & SALADS

tomato, garlic, red pepper and basil soup *gf*

caesar salad with romaine, shaved parmesan, croutons, grape tomato, caesar dressing

tossed antipasto with ciliegine mozzarella, red onion, roasted red pepper, pepperoncini, grape tomato, olive, pepperoni, pesto, balsamic reduction *gf*

ENTRÉES

pesto-crusted salmon with orecchiette pasta

meat lover's stromboli

vegetable stromboli

meatballs with polenta, san marzano tomatoes, marinara *gf*

DESSERTS

tiramisu trifle

goat cheese and chocolate chip cannoli

italian wedding cookies

74 per person



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HILL COUNTRY TEX-MEX SOUP & SALADS

smoked chicken tortilla soup *gf*

shaved iceberg salad with black beans, pico de gallo, shredded cheese, red onion, tortilla strips, cilantro-lime vinaigrette *gf*

ENTRÉES

pork tamales, smoked poblano verde

braised chicken tinga *df gf*

carne asada *df*

black beans *df gf*

hatch green chile rice *df gf*

flour tortillas and corn tostadas

chips, salsa, queso blanco, sour cream, pico, shredded lettuce

DESSERTS

churros

kahlúa flan *gf*

tres leches trifle

78 per person

SOUTHERN HOSPITALITY SOUP & SALADS

smoked chicken and sausage gumbo

potato salad with onion, celery, bell pepper, hard-boiled egg, mayo and mustard *df gf*

spinach and endive salad with pecans, pickled red onion, peach & brown sugar vinaigrette *df gf*

ENTRÉES

fried chicken with green tomato jam, honey biscuits

roasted bourbon-brined pork loin with peach & guajillo chutney *df gf*

ACCOMPANIMENTS

cheddar and white corn grits *gf*

braised greens, andouille sausage *gf*

DESSERTS

red velvet brownies (gf available)

butter milk pie

chocolate pecan tart

74 per person



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ON THE RANGE

SALADS

mixed greens salad with cucumber, red onion, tomato, garbanzo bean, carrot, red wine vinaigrette, ranch *df gf*

texas caviar, charred corn, black beans, scallion, red onion, queso fresco, cilantro *gf*

ENTRÉES

horseradish-thyme grilled flatiron with chimichurri *df gf*

bbq-spiced chicken with chow-chow *df gf*

ACCOMPANIMENTS

grilled seasonal vegetables with lemon and sea salt *df gf*

herb roasted yukon potatoes *df gf*

DESSERTS

cowboy blondies (contains pecans) *n*

peach-blackberry cobbler (gf and df available)

76 per person

TACO BAR

PROTEINS | CHOOSE TWO

chicken tinga

mojo pork

blackened mahi-mahi

sweet potato mole *v*

beef picadillo

ACCOMPANIMENTS

guacamole with borracho tortilla chips *df gf*

romaine and radicchio salad with black bean, red onion, charred corn, tomato, queso fresco, cilantro-lime vinaigrette, ranch *gf*

flour & corn tortillas, pico de gallo, cotija, shredded cheddar, shaved lettuce, sour cream

hominy, queso fresco, tomato, chorizo, green chile *gf*

arroz rojo *df gf*

DESSERT

sopapillas *gf*

coconut flan

69 per person

UPGRADED TACO BAR PROTEINS

beef barbacoa, lamb al pastor & tequila-lime

shrimp *df gf*

18 per person



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SUNDAY SUPPER SOUP & SALADS

roasted tomato, red pepper, fennel bisque

antipasto salad with romaine and radicchio, olives, soppressata, shaved fennel, red onion, pepperoncini, provolone, balsamic, vinaigrette, ranch *gf*

caprese with ciliegine mozzarella, heirloom tomato, pesto *gf*

ENTRÉES

grilled italian sausage, tomato sauce, peppers, onions *df gf*

orecchiette, broccoli rabe, radicchio, crème fraîche, basil pesto

swordfish piccata with lemon butter sauce, fried caper *gf*

ratatouille with eggplant, squash, tomato, herbs *df gf*

DESSERTS

chocolate flourless torte *gf*

buttermilk panna cotta with lemon curd *gf*

dutch apple pie bars

72 per person

THE GOURMET BURGER BAR

MAIN

golden potato and egg salad *df gf*

applewood-smoked bacon-cabbage slaw *gf*

poblano cheddar mac and cheese

grilled chicken breasts *df gf*

charbroiled angus beef burgers *df gf*

(beyond burgers available) *vg*

TOPPINGS

lettuce, tomatoes and sliced red onions *df gf*

maple-cured bacon, cheddar, swiss cheese, jack cheese and crumbled blue cheese *gf*

mayonnaise, sriracha ketchup, barbecue sauce, barton sauce, assorted mustards

DESSERTS

watermelon wedges *df gf*

cookies and brownies

68 per person



HORS D'OEUVRES

All hors d'oeuvres require a minimum order of 25 pieces of each.

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COLD

apricot and goat cheese truffle with pistachio and truffle honey *gf* | 8 per piece

san danielle prosciutto canape with melon and manchego | 8 per piece

deviled egg with pickled mustard seeds and crispy applewood-smoked bacon *df gf* | 8

honey-smoked salmon with boursin, black pepper and toast | 8 per piece

orange-poached shrimp with citrus cocktail sauce *df* | 10 per piece

crab salad with creole mustard, chive and crostini *df* | 10 per piece

balsamic-marinated roma tomato, smoked mozzarella, extra virgin olive oil and basil chiffonade | 9 per piece

texas pecan-crusted brie cheese, berry compote | 8 per piece

seared red chilean sea bass nachos, avocado salad and sticky soy glaze | 10 per piece

smoke hamachi, grapefruit & jalapeños spoon | 9 per piece

HOT

boursin-stuffed artichoke beignet with her sour cream | 8 per piece

adult grilled cheese with brie, green apples and fig purée | 8 per piece

black bean empanadas with avocado-cilantro sauce | 9 per piece

brisket mac and cheese croquette with green chile and bbq sauce | 8 per piece

beef wellington with béarnaise | 12 per piece

maple-braised pork belly, apple and cabbage slaw, brioche toast | 8 per piece

southern fried chicken bites with a chile honey glaze | 8 per piece

applewood-smoked bacon-wrapped shrimp with roasted garlic aioli *df gf* | 10 per piece

crab cake with cajun remoulade *df* | 13 per piece

beef satay with spicy coconut sauce | 10 per piece

applewood-smoked bacon-wrapped quail leg with red chile maple syrup | 10 per piece



COCKTAIL HOUR

Reception requires a minimum of 25 people.

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DISPLAYS

CRUDITÉ

crisp raw vegetables with green goddess dressing, hummus and eggplant dip

26 per person

ASSORTED DOMESTIC AND IMPORTED CHEESE

seasonal accouttraments, rosemary and sea salt spiced nuts with assorted artisan bread

38 per person

ANTIPASTO PLATTER

italian-cured salami, marinated tomatoes, marinated mozzarella, gorgonzola, parmesan cheese, artichokes, olives and peppers with assorted artisan breads

40 per person



CHIPS & DIPS

ARTICHOKE AND SPINACH DIP

assorted chips

18 per person

BEAN, RANCH AND CARAMELIZED ONION DIPS

assorted chips

18 per person

GUACAMOLE, QUESO BLANCO AND SALSA

tortilla chips

20 per person

ASSORTED MEDITERRANEAN DIPS

bagel crisps and pita chips

hummus, babaganoush and tzatziki

19 per person



RECEPTION STATIONS

Prices based on 90 minutes of service. Buffet Enhancement Packages require a minimum of 25 people.

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BUILD-YOUR-OWN MAC 'N CHEESE

baked three cheese macaroni and cheese
pulled pork, merguez, grilled chicken
caramelized onion, tomato, bell pepper, broccolini
42 per person

MASHED POTATO BAR

yukon gold potato purée
white truffle oil, rosemary and parmesan, roasted
garlic purée
toppings | applewood-smoked bacon, chives,
sour cream, cheddar, caramelized onions and
roasted mushrooms
34 per person

UPGRADES

barolo-braised short ribs | 11 per person
slow-cooked pulled pork | 11 per person
barbecue chicken legs | 9 per person

CEVICHE BAR

spicy shrimp
tuna and avocado
wild mushroom
tortilla chips and yucca chips
hot sauces and house salsas
45 per person

THE CHEF'S SALAD BAR GREENS

chopped romaine leaves and local field greens

DRESSINGS

spicy thai peanut, chipotle raspberry and classic
caesar vinaigrette

TOPPINGS

roasted corn, black beans, peppers, parmesan
cheese, blue cheese, feta cheese, grape tomatoes,
applewood-smoked bacon, chopped eggs, olives,
avocados, grissini sticks and crostini

PROTEINS

seared pepper shrimp, mesquite-smoked beef
tenderloin tips, pulled charbroiled chicken
38 per person



RECEPTION STATIONS

Prices based on 90 minutes of service. Displayed Stations require a minimum of 25 people. Chef attendant required 200 per chef, with one chef per 100 people.

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BUILD YOUR OWN STREET TACOS

TACOS

flour & corn tortillas, shredded lettuce, cilantro sour cream, pickled jalapeño, queso fresco, shredded cheddar, salsa roja, salsa verde and pico de gallo

FILLINGS | CHOOSE THREE

mojo pork *df gf*

chicken tinga *df gf*

vegetarian black bean and corn *df gf*

blackened mahi-mahi *df gf*

58 per person

GOURMET SLIDER BAR

classic beef with cheese, pickle, thousand island | 98 per dozen

bbq pulled pork, smoked cheddar | 98 per dozen

smoked chicken, hatch chile | 98 per dozen

beyond burger, arugula chimichurri | 98 per dozen

FOCACCIA PIZZA BREAD

bbq pork | cheddar, grilled pineapple, red onion and pepperoncini

deluxe | pepperoni, sausage, olive, onion, mushroom, pepper, red sauce

mushroom | arugula pesto, brie, shallot and lemon zest

included toppings | crushed red pepper, parmesan cheese and ranch

52 per person



PLATED

All plated dinners are served with freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and assorted rolls and butter. Dinners have been designed and priced as three courses. The three course dinner is served with choice of soup or salad, entrée and dessert.

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SOUPS OR SALAD CHOOSE ONE

SOUPS

- classic maine lobster bisque | brandy and cream
- roasted sweet corn bisque | ancho chili cream and toasted pumpkin seeds
- fire-roasted plum tomato bisque | spiced croutons and basil cream
- shiner bock cheese | pretzel bread croutons
- southwestern tortilla | monterey jack cheese and crispy tortillas

SALAD

- wedge salad | scallion, hard-boiled egg, applewood-smoked bacon, grape tomato, blue cheese dressing *gf*
- arugula salad | frisée, roasted beet, toasted pecan, goat cheese, sherry vinaigrette *gf*
- spinach salad | strawberries, red onion, feta cheese, champagne vinaigrette *gf*
- mixed greens salad | pickled red onion, cucumber, carrot, grape tomato, balsamic vinaigrette *df gf*
- caprese salad | arugula, buffalo mozzarella, heirloom tomato, roasted cherry tomato bruschetta, balsamic syrup

STARCH & VEGETABLES CHOOSE ONE

- roasted garlic and red bliss potato mash, lemon-roasted asparagus and blistered heirloom cherry tomatoes *gf*
- loaded potatoes delmonico, honey-chile glazed brussels sprouts and roasted cauliflower
- goat cheese and herb polenta cake, roasted baby carrots and balsamic pearl onions
- baked mac 'n cheese, sweet baby peppers and charred green beans with alder-smoked salt
- cheddar grits, pimiento, honey-chile glazed brussels sprouts and blistered cherry heirloom tomatoes



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ENTRÉES | CHOOSE ONE

POTATO & PARMESAN GNOCCHI

chanterelle mushrooms, chard, pecorino cheese and black pepper

95 per person

WILD MUSHROOMS, SPINACH, RICOTTA, EGGPLANT CANNELLONI

braised swiss chard and roasted tomato cream

84 per person

PAN-ROASTED CHICKEN BREAST

cipollini marsala *df gf*

105 per person

HERB-CRUSTED SALMON

puttanesca *df gf*

110 per person

GRILLED SWORDFISH

arugula, lemon and sunflower pesto *df gf*

115 per person

HORSERADISH & THYME GRILLED 10 OZ. FLAT IRON STEAK

blue cheese cream

115 per person

HERB & SEA SALT-RUBBED 8 OZ. FILET MIGNON

brandy peppercorn *df gf*

125 per person

SHERRY-BRAISED SHORT RIB

maple demi-glace *df gf*

110 per person



PLATED

All plated dinners are served with freshly brewed Stance regular coffee, Stance decaffeinated coffee, assorted Numi hot teas and assorted rolls and butter. Dinners have been designed and priced as three courses. The three course dinner is served with choice of soup or salad, entrée and dessert.

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

DUET ENTRÉES

DUET OF SEARED FILET MIGNON & CRAB CAKE

sweet corn sauce and red pepper coulis *df gf*

140 per person

DUET OF SEARED FILET MIGNON AND HERB-CRUSTED SALMON

cafe au lait green peppercorn sauce *gf*

150 per person

DUET OF HORSERADISH & THYME GRILLED FLAT IRON AND GRILLED CHICKEN BREAST

blue cheese cream

130 per person

DUET OF SEARED FILET MIGNON AND JUMBO SHRIMP

puttanesca *df gf*

135 per person

DUET OF SEARED CHICKEN BREAST & SEARED SALMON

cipollini *df gf*

125 per person





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DESSERTS | CHOOSE ONE

red berry opera, gluten-friendly vanilla sponge with a mixed berry gel *gf*

chocolate banana tart with candied pecans and caramel cream

carrot mousse cake, cream cheese mousse, candied walnuts

s'mores bomb with hazelnut powder and fresh strawberries (*gf* available)

chocolate & salted caramel tart

ENHANCEMENTS

chocolate passion fruit bomb (*gf* available)

manjeri raspberry tart

peach and huckleberry upside-down cake

10 per person



BUFFETS

All dinner buffets include freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot teas. Buffets require a minimum of 50 people.

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CENTRAL TEXAS BBQ STARTERS

wedge salad with hard-boiled egg, tomato, applewood-smoked bacon, scallions, blue cheese dressing, vinaigrette *gf*

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

summer seasonal salad (may – october) with watermelon, cucumber, red onion, grilled ricotta salata *gf*

winter seasonal salad (november – april) with butternut squash, pecan, bell pepper, lemon, brown butter and sage vinaigrette *gf*

SMOKED MEATS | CHOOSE THREE

oak-smoked brisket *df gf*

elgin smoked sausage *df gf*

beer-brined chicken *df gf*

pork ribs *df gf*

honey smoked salmon *df gf*

ACCOMPANIMENTS

maple and bourbon mop sauce *df*

bbq beans with applewood-smoked bacon *df gf*

corn elote with chili-lime butter, queso fresco and cilantro *gf*

green chile mac 'n cheese

garlic toast & texas toast

DESSERTS

pecan pie, peach cobbler (df available), chocolate caramel tarts *gf*

145 per person

DINNER

| OMNI BARTON CREEK RESORT & SPA

WILD GAME GRILL STARTERS

mixed greens salad with sunflower seeds, dried cherries, pickled onions, blue cheese, honey and champagne vinaigrette

texas peach panzanella with cornbread, heirloom tomato, charred corn and italian dressing

pork green chile with sour cream and tortilla chips

FRESH OFF THE GRILL

herb-grilled redfish with honey-chili glaze *df gf*

smoked bison rib-eye, herb and salt-crust with cilantro gremolata *df*

venison rack with wild berry demi-glace

SIDES

cast iron mac 'n cheese

hatch chile roasted potatoes

charred broccolini, onion, garlic and tomatoes

creamy polenta, smoked tomato ragu

assorted dinner rolls

DESSERTS

peach cobbler (df available) *gf*

chocolate donut bread pudding

blondies (gf available)

160 per person

[CLICK TO RETURN TO TABLE OF CONTENTS](#) 25



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STEAKHOUSE STARTERS

wedge salad with hard-boiled egg, tomato, applewood-smoked bacon, scallions and blue cheese dressing *gf*

spinach and romaine chop salad with red onion, garbanzo bean and feta *df gf*

tomato, cucumber crouton, horseradish and mustard vinaigrette

ENTRÉES

herb and sea-salt crusted rib-eye *df gf*

bourbon-glazed salmon *df*

ACCOMPANIMENTS

caramelized onion and mushrooms *gf*

twice-baked potato, sour cream, scallion, cheddar

creamed corn *gf*

broccoli and cauliflower *df gf*

assorted dinner rolls

DESSERTS

carrot cupcakes (gf available)

chocolate & caramel tart

cheesecake bars

165 per person

MEDITERRANEAN SALADS

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

cucumber salad with grape tomato, red onion, garbanzo bean, kalamata olive, ricotta salata, dill and red wine vinegar *gf*

ENTRÉES

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

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

chicken saltimbocca with crispy sage, prosciutto, balsamic onion and marsala glaze *df*

ACCOMPANIMENTS

cavatappi with parsley, chili flake, parmesan and olive oil

brussels sprouts with rosemary

assorted dinner rolls

DESSERTS

baklava

greek yogurt panna cotta with cinnamon & vanilla-poached pears and raisins *gf*

lemon olive oil cake

150 per person



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TOUR OF TEXAS

HILL COUNTRY BBQ

mixed greens, vegetables and pickles with assorted dressings *df gf*

sliced smoked beef brisket with classic barbecue and vinegar mop sauce

mesquite pulled pork

jalapeños, pickles and red onions

texas coleslaw

ranch-style beans and cornbread muffins

ACROSS THE RIO GRANDE

pork tamales, manchego cheese and adobo sauce

flour and corn tortillas

smoked green chile chicken and ancho-rubbed

beef tacos

shredded lettuce, cheese, pico de gallo, tomatoes, chipotle salsa and salsa verde

FRESH FROM THE GULF COAST

gulf coast shrimp with tito's handmade vodka cocktail sauce, spicy remoulade sauce and fresh lemon wedges

seared gulf coast snapper with hatch green chile, lime butter and lump crab pico de gallo

SOUTHFORK

peach donut bread pudding

oatmeal cream pies

texas sheet cake trifle

175 per person



CARVING

Chef attendant required at 200 per chef, with one chef per 100 people.

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GARLIC-RUBBED PRIME RIB OF BEEF

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

35 per person (minimum 45 people)

SMOKED PORK BUTT

flour & corn tortillas, salsa verde, salsa roja, pico de gallo

27 per person (minimum 25 people)

SMOKED BEEF BRISKET

texas barbecue sauce and vinegar mop sauce, jalapeño-cheddar cornbread

34 per person (minimum 25 people)

CARVED HONEY & BOURBON-GLAZED PIT HAM

seasonal fruit mostarda served with buttermilk biscuits

24 per person (minimum 25 people)

CARVED PEPPER ENCRUSTED ROAST BEEF TENDERLOIN

peppercorn demi-glace and horseradish cream sauce, silver dollar rolls

52 per person (minimum 25 people)

THYME & BUTTER-BASTED ROASTED TURKEY BREAST

cornbread, cranberry marmalade, giblet gravy with silver dollar rolls

26 per person (minimum 25 people)





NON-ALCOHOLIC BEVERAGES

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

BEVERAGES

- assorted soft drinks | 6 each
- acqua panna natural spring water | 6 each
- assorted kohana canned coffee drinks | 10 each
- assorted numi hot teas | 110 per gallon
- classic black iced tea | 110 per gallon
- coconut water | 8 each
- enroot cold brew tea | 8 each
- fresh juice | orange, apple, grapefruit, cranberry, pineapple, tomato | 110 per gallon
- gatorade and powerade sports drinks | g2 grape, fruit punch, zero glacier, zero lemon-lime | 7 each
- naked fruit juice & smoothies | 8 each
- pure life water | 6 each
- red bull | energy drink or sugarfree | 8 each
- s.pellegrino essenza flavored sparkling mineral water | 7 each
- s.pellegrino sparkling mineral water | 7 each
- stance regular or decaffeinated coffee | 150 per gallon

CONTINUOUS BEVERAGE PACKAGES

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
40 per person | 4 hours

INFUSED WATER CHOICE OF ONE

strawberry & lime
cucumber & mint
grapefruit & basil
110 per gallon





BAR MIXOLOGY

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

BRAND BY CATEGORY

HOUSE

vodka | svedka
gin | seagram's
bourbon | jim beam white label
scotch | j&b
rum | castillo
tequila | sauza blanco
cognac | hennessy vs
liqueur | cointreau

PREMIUM

vodka | absolut
gin | beefeater
bourbon | old forester
scotch | johnnie walker red
rum | bacardí light
tequila | milagro silver
cognac | hennessy vs
liqueur | cointreau

CRAFT

vodka | tito's handmade
gin | the botanist
bourbon | maker's mark
scotch | monkey shoulder
rum | sailor jerry
tequila | patrón silver
cognac | hennessy vsop
liqueur | cointreau

WINE BY THE GLASS

TIER ONE

bulletin place | australia | chardonnay |
sauvignon blanc | cabernet sauvignon | merlot
campo viejo | spain | cava sparkling

TIER TWO

hayes ranch | california | chardonnay |
cabernet sauvignon | merlot | rosé
campo viejo | spain | cava sparkling

TIER THREE

decoy by duckhorn | california | chardonnay |
sauvignon blanc | rosé | merlot |
cabernet sauvignon | pinot noir
campo viejo | spain | cava sparkling



BEVERAGES

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

Bartender Fee | 250 for four hours, per 100 guests

Cashier Fee | 250 for four hours, per 100 guests

BEERS

maximum six brand choices total on bars.

DOMESTIC

- budweiser
- bud light
- coors light
- samuel adams boston lager

IMPORT

- corona light
- stella artois
- heineken
- heineken o.o

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

first hour | 38 per person

additional hours | 14 per person, per hour

PREMIUM BRANDS

premium liquors, house wines, imported, craft and domestic beer, soft drinks and bottled water

first hour | 42 per person

additional hours | 16 per person, per hour

CRAFT BRANDS

craft liquor, house wines, imported, craft and domestic beer, soft drinks and bottled water

first hour | 46 per person

additional hours | 18 per person, per hour

TIER ONE BEER AND WINE

first hour | 38 per person

additional hours | 14 per person, per hour

HOSTED BARS | ON CONSUMPTION

house brand cocktails | 16 per drink

premium brand cocktails | 17 per drink

craft brand cocktails | 18 per drink

domestic beer | 9 per drink

local/craft beer | 11 per drink

tier one wine selection | 15 per drink

tier two wine selection | 17 per drink

tier three wine selection | 19 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

OMNI SIGNATURE

add a selection of barmalade cocktails and mocktails using craft, premium or house brands to any bar

OMNI SIGNATURE COCKTAILS

grapefruit paloma | tequila, grapefruit-elderflower barmalade and omni sour

blood orange whiskey sour | whiskey, blood orange-guava barmalade and omni sour

spicy mango smash | vodka, mango-habanero barmalade, pineapple juice and omni sour

apple-pear crush | rum, apple-pear barmalade, orange liqueur and omni sour

19 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

14 per drink

SPECIALTY COCKTAILS

MARGARITAS

classic | patrón silver tequila, cointreau, lime juice

spicy | patrón silver tequila, jalapeño, cointreau, lime juice, tajín

strawberry | patrón silver tequila, strawberry, cointreau, lime juice

19 per drink

SANGRIA STATION

rosé sangria | fresh strawberries and cointreau

white sangria | fresh apples, berries, sauvignon blanc, domaine de canton ginger, st. germain elderflower liqueur

sangria de vino tinto | apples, oranges, merlot, brandy, lemon and lime

19 per drink



WINE RACK

Prices are subject to 25% service charge and 8.25% statesales 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

SPARKLING

francis coppola | italy | prosecco | 68 per bottle

francis coppola | italy | prosecco

rosé | 72 per bottle

taittinger | france | brut | 145 per bottle

veuve clicquot | france | brut | 200 per bottle

WHITE AND BLUSH

fall creek | texas | sauvignon blanc | 72 per bottle

daou reserve | california |
chardonnay | 85 per bottle

orin swift manniken | california |
chardonnay | 125 per bottle

nickel & nickel | california |
chardonnay | 150 per bottle

whispering angel | california | rosé | 80 per bottle

RED

fall creek | texas | cabernet

sauvignon | 72 per bottle

diora | california | pinot noir | 72 per bottle

daou reserve | california | cabernet

sauvignon | 85 per bottle

belle glos | california | pinot noir | 85 per bottle

orin swift abstract | california | red

blend | 110 per bottle

red schooner | argentina | malbec | 155 per bottle

frank family | california | cabernet

sauvignon | 180 per bottle

caymus | california | cabernet

sauvignon | 180 per bottle





EVENT INFORMATION

Thank you for selecting Omni Barton Creek Resort & Spa for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional Catering and Conference Services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. As always, we would be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

GUEST ROOM AMENITIES

an array of creative, specialty gifts is available through the resort for delivery to guest rooms. please ask your conference services manager for a complete list.

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. all food and beverage menu planning should be arranged at least 21 days in advance. any food and beverage functions canceled within 96 hours of the event are subject to a cancellation charge of 50% of the total charges. cancellations within 72 hours will be charged in full.

ATTENDANCE

the exact number of guests attending a function is due 72 hours prior to the event. this number will be charged even if fewer guests attend. the resort will prepare food for 1% 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. a 15 per person surcharge will be charged to the master account for an increase in guarantees 24 hours prior to event.

TIMING OF FUNCTIONS

in order to provide the finest service to your group, it is important that you notify the conference services or banquet departments with time changes in your agenda. the on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the resort may have commitments of function space prior to or following the arranged program. room setups will be complete 30 minutes prior to the event start time.



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OMNI

BARTON CREEK

CONTACT INFORMATION