

MOKARA HOTEL & SPA

# WEDDING BROCHURE



A romantic wedding photograph of a bride and groom kissing under a white canopy. The bride is wearing a white strapless gown and holding a bouquet of flowers. The groom is in a dark suit. The scene is set outdoors with greenery in the background.

A DAY *UNLIKE* ANY OTHER  
*SHOULD*  
*HAPPEN*

AT A PLACE *UNLIKE* ANY OTHER.

# YOUR STORY STARTS HERE.

Whether we're hosting your wedding reception, rehearsal dinner or celebratory brunch, we'll bring together the best of everything. Distinctive venues. Exceptional cuisine. Luxurious accommodations. Legendary service. It all comes together to ensure your event is truly sensational. Mokara Hotel & Spa's experienced wedding team will be here for you every step of the way — partnering with your wedding coordinator from your first planning meeting to your final toast. So you can focus on what matters most — making memories that last a lifetime.

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# 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.

## 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 1

- ◆ Selection of two hors d'oeuvres, first course salad or soup selection, choice of plated select entrée
- ◆ Two-hour open bar
- ◆ Sparkling wine toast for all guests
- ◆ Cake cutting service
- ◆ Ivory table linens
- ◆ Candle centerpiece
- ◆ Tables and chairs
- ◆ Dance floor
- ◆ Set up and clean up
- ◆ Mokara Spa access for wedding couple
- ◆ China, glassware and flatware

*\$99 per person*

### WEDDING PACKAGE 2

- ◆ Selection of two hors d'oeuvres, first course salad or soup selection, choice of plated select or signature entrée
- ◆ Three-hour open bar
- ◆ Sparkling wine toast for all guests
- ◆ Cake cutting service
- ◆ Ivory table linens
- ◆ Candle centerpiece
- ◆ Table and chairs
- ◆ Dance floor
- ◆ Set up and clean up
- ◆ Mokara Spa access for wedding couple
- ◆ China, glassware and flatware

*\$115 per person*

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



### WEDDING PACKAGE 3

- ◆ Selection of two hors d'oeuvres, selection of plated appetizer, first course salad or soup selection, choice of plated select or signature entrée
- ◆ Four-hour open bar
- ◆ Sparkling wine toast for all guests
- ◆ Cake cutting service
- ◆ Ivory table linens
- ◆ Candle centerpiece
- ◆ Tables and chairs
- ◆ Dance floor
- ◆ Set up and clean up
- ◆ Mokara Spa access for wedding couple
- ◆ China, glassware and flatware

*\$135 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.

## SOUPS AND SALADS

### 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

### ROASTED PEAR SALAD

Watercress and frisée with walnut dressing

### LOBSTER BISQUE

Tarragon, fennel and crème fraîche

### GAZPACHO SOUP

Marinated vegetables, crab and avocado

### CARROT GINGER SOUP

Curry and green apples



## SELECT ENTRÉES

### CHICKEN SUPREME

Chicken breast with mushrooms, leeks and caramelized herb fingerling potatoes

### ROASTED CHICKEN

Roasted chicken with truffle infused celery root purée and honey roasted baby carrots

### GRILLED SALMON

Grilled Verlasso salmon, braised fennel and citrus and olives

## SIGNATURE ENTRÉES

### SEARED REDFISH

Seared redfish with grilled asparagus, salsify purée and huckleberry reduction | *additional \$7 per person*

### NEW YORK STEAK

New York steak, potato purée, sautéed mushrooms and grilled asparagus | *additional \$7 per person*

## PREMIUM ENTRÉES

### BEEF AND CHICKEN DUET

Roasted chicken breast and braised beef short rib, sweet potato purée, spinach and balsamic mushrooms  
*additional \$15 per person*

### BEEF TENDERLOIN

Slow roasted beef tenderloin with sautéed sunchoke, hazelnuts, shallots and haricots verts  
*additional \$15 per person*

## DUET ENTRÉE

### LAND AND SEA DUET

Grilled beef tenderloin and butter poached lobster with mushrooms and baby vegetables  
*additional \$20 per person*









## HORS D'OEUVRES SELECTION

### COLD

Saffron shrimp cocktail with brioche crouton and Spanish aioli

Smoked salmon tartare with crème fraîche on a potato crisp

Chilled gazpacho shooter with avocado parfait

Heirloom tomato bruschetta with balsamic on a ciabatta crostini

### HOT

Sweet onion and goat cheese tart

Brie melt with fig jam and pecans

Beef skewer with chimichurri sauce

Thai chicken satay with a coconut peanut dipping sauce

## APPETIZER ENHANCEMENT

Tagliatelle, shaved radicchio, prosciutto, grapefruit supremes and Parmesan cheese

Smoked beef carpaccio, capers, olive oil and lemon

Mushroom ravioli and creamed leeks

Shrimp cocktail with celery root rémoulade

Saffron risotto and shaved Parmesan cheese

*additional \$10 per person, prior to the first course*



## RECEPTIONS

Create a more relaxed atmosphere for your wedding guests by hosting a reception-style event or buffet dinner.

### BUFFET-STYLE WEDDING RECEPTION

#### STARTERS

Forest mushroom soup | Truffle crème fraîche

Roasted fingerling potato salad | Caramelized onions, tarragon and Dijon mustard

Caprese salad | Heirloom tomatoes, mozzarella, basil leaves, shaved red onions, balsamic vinegar and olive oil

#### ENTRÉES

Pan seared Verlasso salmon with roasted corn and sweet pepper ragout in a fennel broth

Whole roasted beef tenderloin with mushrooms and pearl onions in a red wine jus

Slow roasted chicken supreme with ratatouille in a natural jus

#### ACCOMPANIMENTS

Potato gnocchi with wild mushrooms, brown butter and lemon

Herb and garlic grilled seasonal vegetables

French baguettes with butter

#### DESSERTS

Assortment of miniature tarts, cheesecakes and chocolates



*Add \$25 per person to your selected wedding package.*

*Chef attendant required. Menu prices subject to a 25% taxable service charge and an 8.25% sales tax.*



## STATIONED WEDDING RECEPTION

### ANTIPASTO BAR

Selection of olives, spreads, international and local cheeses, cured meats, crudité, grilled vegetables, mustards, sliced baguette and bread sticks

### SALAD STATION

Greens | Baby spinach, hearts of romaine and baby field greens

Meats | Grilled shrimp, grilled chicken and bacon

Cheeses | Cheddar, Parmesan cheese, crumbled blue cheese and feta cheese

Vegetables | Baby heirloom tomatoes, cucumbers and chickpeas

Fruits | Pineapples, mangos, roasted pears, strawberries, dried fruits, cranberries, raisins and cherries

Nuts | Almonds, pecans, cashews, pine nuts and sunflower seeds

Brioche croutons

Dressings | Balsamic, ranch, Caesar and citrus

### SKEWER STATION

Shrimp with Marie Rose sauce

Beef with teriyaki sauce

Lamb with tzatziki sauce

Pork with pomegranate barbecue sauce

### BALSAMIC ROASTED PRIME RIB

Served with wild mushroom jus and brioche rolls

### RISOTTO STATION

Sweet pea and tarragon risotto

Grilled chicken and wild mushroom risotto

Smoked onion risotto

Garnishes | Smoked ham, chorizo, chives and Parmesan cheese

*Add \$35 per person to your selected wedding package.*

*Chef attendant required on Balsamic Roasted Prime Rib and Risotto station. Menu prices subject to a 25% taxable service charge and an 8.25% sales tax.*





## BRUNCH

Whether hosting a brunch wedding or bidding farewell to your guests, a private brunch has a special intimacy your guests will love.

### MOKARA WEDDING BRUNCH

#### SIDES

Seasonal fresh fruits and berries

Assorted breakfast bakeries

Individual fruit parfaits, granola and vanilla yogurt

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

Assorted New York-style bagels and mini bagel chips

Double-smoked bacon

Breakfast potatoes

#### MARKET STYLE SALAD STATION

Chilled shrimp, applewood bacon, chicken, blue cheese, avocado, sliced cucumbers, tomatoes, croutons, chopped eggs, field greens, baby lettuce and romaine lettuce with ranch dressing and sherry vinaigrette

#### EUROPEAN TABLE

Dry cured meats

International and local cheeses

Dried fruits and toasted nuts

Pickles, mustards and olives

Assorted artisan breads



## OMELETS AND EGGS

Farm fresh eggs any style | Spinach, ham, bacon, sausage, mushrooms, green onions, peppers, chives, avocados, tomatoes, herbs, red onions, Swiss, cheddar and goat cheeses

## SWEETS

Chef selected desserts  
\$55 *per person*

## BLOODY MARY BAR

Mild to spicy mixes are accompanied with pickled okra, spicy pickled green beans, pepperoncini, cherry peppers, yellow hot peppers, bacon, celery, green olives and fresh horseradish

First two hours | \$18 *per person*

Each additional hour | \$9 *per person*

## MIMOSA BAR

Our house Champagne with freshly squeezed orange juice or cranberry juice to create a mimosa or poinsettia

First two hours | \$18 *per person*

Each additional hour | \$9 *per person*









## AFTER DINNER

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

### SWEET SELECTION STATIONS

#### BUBBLES AND POPS

A delicious confection that brings together childhood favorites with a grown-up twist.

*\$22 per person*

#### VIENNESE DESSERT DISPLAY AND COFFEE PRESENTATION

Our pastry chef's selection of miniature cakes, tarts, macarons and cookies paired with a full coffee presentation.

*\$19 per person*

#### COOKIES AND MILK

Just like mom used to make! Selection of house baked cookies served with ice cold whole, 2% and skim milk.

*\$18 per person*

### LATE NIGHT SAVORY SNACKS

#### 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.

*\$18 per person*

#### SLIDERS STATION

A taste of Texas that can't be beat! Treat your guests to savory Angus beef sliders served on soft sweet rolls paired with horseradish mayo and candied onion relish. Ask your catering manager about a craft beer pairing.

*\$22 per person*

#### BREAKFAST TACOS

Send your guests home full of the flavor of San Antonio. Select your assortment of house made breakfast tacos to finish out the night.

*\$60 per dozen*



# REHEARSAL DINNERS

Your wedding specialist can assist you in selecting the perfect location to fit your style of rehearsal dinner within the Omni family.

## OSTRA

The Ostra restaurant boasts signature cocktails, an extensive wine list and river views for your rehearsal dinner.

## LAS CANARIAS

A refined and elegant choice on the San Antonio River Walk, Las Canarias is the ideal location for your rehearsal dinner. Our balcony features a separate space to host your rehearsal dinner of up to 40 guests.

## BARGE DINNER

Relish the leisure of a dinner barge on the River Walk for a true San Antonio experience.

Your wedding specialist can design a special catered rehearsal dinner on one of Go Rio's signature barges.

## PRIVATE EVENT SPACE

Whether at Mokara Hotel & Spa or our sister hotel, Omni La Mansión del Rio, a unique rehearsal dinner can be designed in one of our many banquet event spaces or outdoor locations.

## COURTYARD CEREMONY - EVENTS ONLY

### TWO HOUR RENTAL INCLUDES:

- ♦ Padded gold banquet chairs
- ♦ Cake cutting service
- ♦ Guest book and gift tables
- ♦ Event linens
- ♦ Infused water station
- ♦ Champagne toast for wedding guests

**\$1,500+, maximum of 50 people**

*Menu prices subject to a 25% taxable service charge and an 8.25% sales tax.*





## BEVERAGE SELECTIONS

Elevate your guests' experience with custom cocktails and elegant displays perfectly suited to your wedding reception vision.

### **BUBBLE BAR**

Sparkling white and rosé wines make an elegant addition to your reception. Our custom Bubble Bar comes complete with a selection of fruity cocktail mixers and fresh berry toppers for each guest to create a drink that fits their style.

First two hours | *\$18 per person*

Each additional hour | *\$9 per person*

### **TEXAS CRAFT BEER PUB**

Enjoy a selection of locally sourced craft beers to give your reception a true Texas twist in a unique presentation.

First two hours | *\$16 per person*

Each additional hour | *\$9 per person*

### **COFFEE AND CREAM LIQUEUR STATION**

Robust coffees paired with creamy liqueurs and cordials finish the perfect night for you and your guests.

First two hours | *\$18 per person*

Each additional hour | *\$9 per person*





# BEVERAGES

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

## BAR SELECTIONS

### SELECT

Vodka | Svedka  
Gin | Seagram's  
Rum | Cruzan  
Bourbon | Jim Beam  
Scotch | J&B  
Tequila | Sauza Blanco  
Cognac | Hennessy VS

### PREMIUM

Vodka | Grey Goose  
Gin | Bombay Sapphire  
Rum | Bacardí 8  
Bourbon | Chivas  
Scotch | Woodford Reserve  
Tequila | Patrón  
Cognac | Rémy Martin VSOP

## BAR OPTIONS

### IMPORTED BEERS

Hosted | \$7.5 *per drink*  
Cash | \$8 *per drink*

### DOMESTIC BEERS

Hosted | \$6.5 *per drink*  
Cash | \$7 *per drink*

### HOUSE WINE BY THE GLASS

Hosted | \$10 *per glass*  
Cash | \$12 *per glass*

### HOUSE WINE BY THE BOTTLE

Hosted | \$40 *per bottle*  
Cash | \$45 *per bottle*

### SELECT COCKTAILS

Hosted | \$10 *per drink*  
Cash | \$12 *per drink*

### PREMIUM COCKTAILS

Hosted | \$12 *per drink*  
Cash | \$14 *per drink*

### CORDIALS AND COGNAC

Hosted | \$12 *per drink*  
Cash | \$14 *per drink*

### SOFT DRINKS

Hosted | \$5 *per drink*  
Cash | \$5 *per drink*

### BOTTLED WATER

Hosted | \$5 *per drink*

# BEVERAGES

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

## PACKAGED BAR

### SELECT

Beer, wine and select cocktails

First hour | \$22 per person

Two hours | \$36 per person

Additional hours | \$9 per person

### PREMIUM

Beer, wine and premium cocktails

First hour | \$24 per person

Two hours | \$38 per person

Additional hours | \$10 per person

### TASTE OF TEXAS

Local Texas craft beers, wine and top tier  
Texas cocktails

First hour | \$26 per person

Two hours | \$41 per person

Additional hours | \$10 per person

### CHAMPAGNE AND SPARKLING WINE

Kenwood Yalupa | sparkling wine | \$40 per bottle

Chandon | Rosé | \$62 per bottle

Ruffino | prosecco | \$45 per bottle

Veuve Clicquot Ponsardin | brut | \$98 per bottle

### WHITE WINE

MAN wines | chardonnay | \$40 per bottle

Wente Hayes Ranch | chardonnay | \$48 per bottle

Carneros Highway | chardonnay | \$58 per bottle

Franciscan Oakville Estate | chardonnay | \$62 per bottle

Kim Crawford | sauvignon blanc | \$58 per bottle

Erath Vineyards | pinot grigio | \$48 per bottle

Miner Family Vineyards | viognier | \$62 per bottle

### RED WINE

MAN wines | merlot | \$40 per bottle

MAN wines | cabernet sauvignon | \$40 per bottle

Wente Hayes Ranch | merlot | \$48 per bottle

Wente Hayes Ranch | cabernet sauvignon  
\$48 per bottle

Carneros Highway | pinot noir | \$58 per bottle

Highway 12 | cabernet sauvignon | \$58 per bottle

Robert Mondavi Napa Valley | merlot | \$62 per bottle

Franciscan Oakville Estate | cabernet sauvignon  
\$62 per bottle

Terrazas de los Andes | malbec | \$58 per bottle







CALL TODAY TO SPEAK WITH A WEDDING SPECIALIST.

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