



# BANQUET MENU

THE SAN LUIS *Resort*  
SPA & CONFERENCE CENTER

# TABLE OF CONTENTS

PLATED BREAKFAST	3
BREAKFAST BUFFETS	4
BREAKFAST ACTION & ENHANCEMENT STATIONS	5
REFRESHMENT BREAKS	6
LUNCH BUFFETS	8
PLATED LUNCH	9
THE LUNCH BAG	10
SMALL BITES	11
ACTION STATIONS	12
RECEPTION ENHANCEMENTS	14
CHARCUTERIE	15
PLATED DINNER	16
DINNER BUFFETS	18
DESSERTS	20
WINE & SPIRITS	21
GUIDELINES & POLICIES	26



# PLATED BREAKFAST

Served with Starbucks® Coffee  
and Iced Tea

## THE AMERICAN 25

Scrambled or Fried Eggs,  
Hash Browns, Country Sausage  
or Bacon

## EGGS BENEDICT 34

(maximum 100 guests)

Toasted English Muffin,  
Canadian Bacon, Hollandaise,  
Poached Eggs

## TEXAN EGG SCRAMBLE 27

Chorizo, Bacon, Scallions, Peppers,  
Monterey Jack Cheese, Skillet  
Potatoes, Flour or Corn Tortillas

## SAN LUIS OMELET 35

Ham, Tomatoes, Peppers,  
Green Onions, Three-Cheese Blend

## BRISKET BENE BISCUIT 36

(maximum 100 guests)

Chopped Smoked Brisket,  
Buttermilk Biscuit, Fried Eggs,  
Spicy Hollandaise

## CHICKEN & WAFFLES 36

Country Fried Chicken Breast,  
Mini Waffle, Raspberries,  
Microgreens, Hot Honey Butter



# VEGETARIAN & VEGAN

## EGGS FLORENTINE GF AND VEGETARIAN 32

Toasted English Muffin, Grilled Tomatoes,  
Sautéed Spinach

## MIGAS 32

Tofu Scramble with Veggies on Top Sautéed  
Spinach, Topped with Fried Tortilla Chips,  
Fire-Roasted Salsa

## AVOCADO TOAST GF 25

Smashed Avocado, Ciabatta Bread, Sliced Grape Tomatoes,  
Slice Red Onions, Sliced Radish, Chopped Basil, Microgreens,  
Candied Pecan, Balsamic Drizzle

## TOFU BENEDICT 35

Pan Fried Tofu on Top of Grilled English Muffin,  
Seared Tomato, Sautéed Spinach, Hot Honey Butter

# BREAKFAST BUFFETS

Breakfast Buffets are Served with Chilled Juices, Starbucks® Coffee and Iced Tea.

Based on Two Hours of Service, a Minimum of 25 Guests.

## THE SOUTHERN BREAKFAST 36

Sliced Fruit and Berry Display, Fluffy Scrambled Eggs, Country Sausage, Crispy Bacon, Home Fried Potatoes, Buttermilk Biscuits, Sausage Gravy, Muffins, Preserves, Whipped Honey Butter

## THE SAN LUIS 42

Sliced Fresh Fruit and Berry Display, Yogurt and Granola, Fluffy Scrambled Eggs with Chives, Chef's Quiche, Belgian Waffles, Country Sausage, Crispy Bacon, Lyonnaise Potatoes, Muffins, Danish, Croissants, Whipped Honey Butter

## ALL-AMERICAN BREAKFAST 40

Sliced Fresh Fruit and Berry Display, Yogurt, Cold Cereals and Granola, Fluffy Scrambled Eggs with Cheese, French Toast, Cheese Blintz with Apple Cinnamon Glaze, Home Fried Potatoes, Sausage Links, Applewood Smoked Bacon, Muffins, Danish, Croissants

## THE BOULEVARD BRUNCH 60

Sliced Fresh Fruit and Berries, Scrambled Eggs, Chicken and Waffles, Smoked Brisket Hash with Fried Eggs, Chicken Francese, Pasta Primavera, Market Vegetables, Lyonnaise Potatoes, Smoked Salmon Display, Mini Croissant Chicken Salad Sandwiches, Shaved Brussels Salad, Cucumber and Tomato Salad, Danish, Muffins





# BREAKFAST ACTION STATIONS & ENHANCEMENT STATIONS

(must be added to a full breakfast menu selection)

## **OMELET STATION 14**

(requires a uniformed chef at \$200)

Eggs To Order, Cheeses, Sausage, Ham, Bacon, Mushrooms, Tomatoes, Onions, Peppers, Spinach

## **BELGIAN WAFFLE STATION 13**

(requires a uniformed chef at \$200)

Regular, Bacon or Candied Pecan Waffle Batter. Toppings: Syrup, Fresh Berries, Whipped Cream

## **BREAKFAST TACO BAR 12**

Scrambled Eggs, Bacon, Diced Sausage, Chorizo, Ham, Tortillas, Cheese, Salsa

## **SMOKED SALMON STATION 15**

Atlantic Smoked Salmon, Sliced Tomatoes, Sliced Onions, Sliced Hard-Boiled Eggs, Capers, Fresh Dill, Lemons, Bagels, Crackers

## **AVOCADO TOAST STATION 15**

(requires a uniformed chef at \$200)

Smashed Avocado, Various Toasted Breads, Sliced Strawberries, Sliced Grape Tomatoes, Microgreens, Nuts, Sliced Radish

# REFRESHMENT BREAKS

Based on Two Hours of Service

## THE EXECUTIVE 34

Chilled Juices, Muffins, Granola Bars, Sliced Fruit and Berry Display, Pretzels, Power Trail Mix, Hummus with Veggie Sticks, Cured Meats and Cheeses, Coffee, Iced Tea, Hot Tea

## THE REFRESHER 30

Protein Bars, Dark Chocolate Almonds, Power Trail Mix, Bananas, Apples, Energy Drinks, Coffee, Iced Tea, Hot Tea

## THE INTERMISSION 22

Mini Candy Bars, Hershey Kisses, Reese's Pieces and M&M's, Cookies, Brownies, Macarons, Popcorn, Coffee, Iced Tea, Soft Drinks

## THE FIESTA BREAK 25

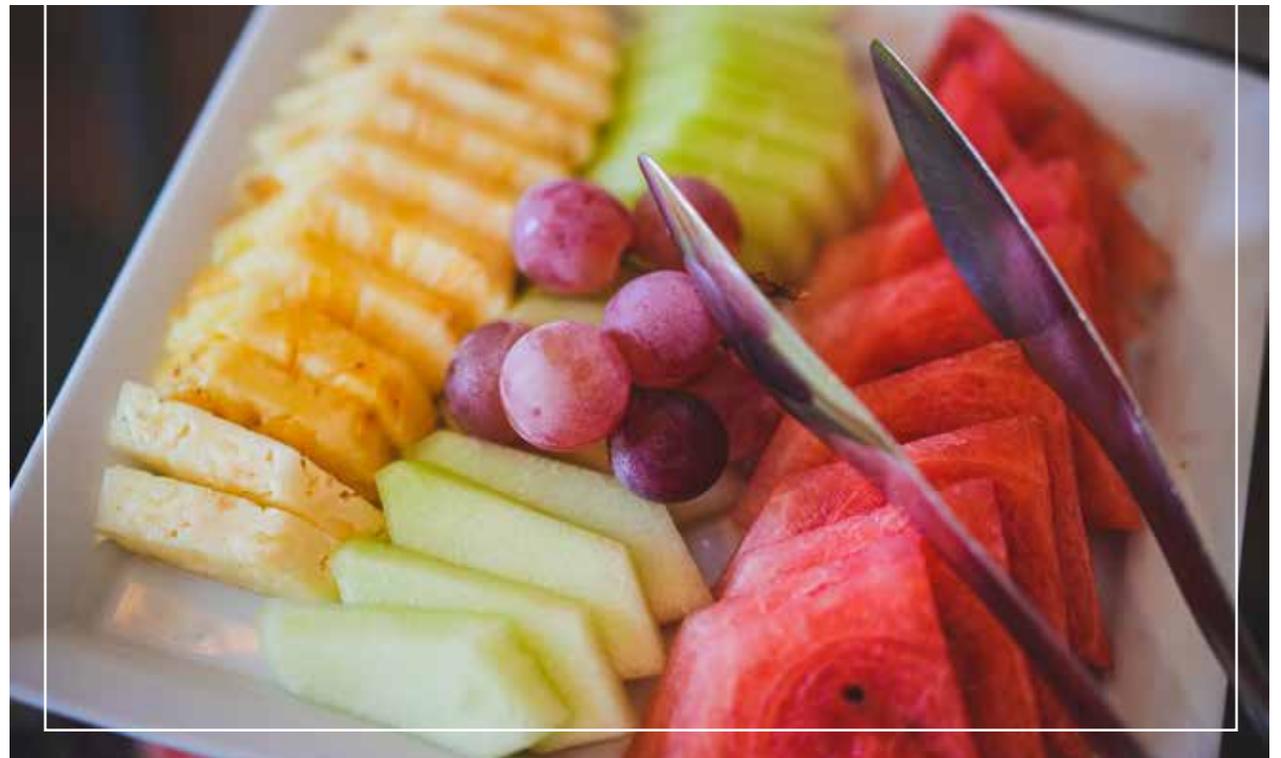
Corn Tortilla Chips, Chili Con Queso, Artichoke Spinach Dip, Chicken Flautas, Roasted Tomato Salsa, Water, Soft Drinks

## THE COFFEE STAND 20

Based on Four Hours of Service  
Starbucks® Coffee, Iced Tea, Soft Drinks, Bottled Water

## THE SURFSIDE 24

Sliced Fruit Display, Assorted Muffins, Danish, Bagels with Cream Cheese, Granola, Coffee, Iced Tea and Hot Tea



# DRINK

Coffee/Tea Service	60 per gallon
Starbucks®	85 per gallon
Fresh Squeezed Orange or Grapefruit Juice	18 per quart
Apple, Tomato or Cranberry Juice	18 per quart
Iced Tea with Lemon	45 per gallon
Old Fashioned Lemonade	45 per gallon
San Luis Fruit Punch	45 per gallon
Whole, 2% or Skim Milk	14 per quart
Soy, Almond or Oat Milk	18 per quart
Bottled Water	5 per bottle
Red Bull, 5-Hour Energy	7 per bottle
Soft Drinks	5 per can



# EAT

Old Fashioned Cinnamon Buns	48 per dozen
Bagels with Cream Cheese	42 per dozen
Breakfast Pastries	42 per dozen
Whole Fresh Fruit	3 per piece
Individual Yogurts	5 each
Hard-Boiled Eggs	24 per dozen
Scrambled Eggs	5 per person
Eggs, Bacon, Cheese Tacos	54 per dozen
Eggs, Ham, Cheese Croissants	72 per dozen
Buttermilk Biscuits & Gravy	48 per dozen
Trail Mix or Mediterranean Snack Mix	25 per pound
Peanuts	3 per bag
Chips	3 per bag
Freshly Popped Popcorn	5 per box
Granola Bars	4 per bar
Freshly Baked Cookies and Brownies	48 per dozen
Ice Cream Bars	4 each

# LUNCH BUFFETS

Lunch Buffets are Served with Choice of Dessert, Starbucks® Coffee and Iced Tea.  
Based on Two Hours of Service, a Minimum of 25 Guests.

## THE GRAZING TABLE 43

Sliced Honey Roasted Ham, Sliced Smoked Turkey Breast, Housemade Chicken Salad, Sliced Grilled Chicken Breast, Pasta Salad, Potato Salad, Artisan Breads, Sliced Cheeses, Lettuce, Sliced Tomatoes, Sliced Onions, Pickle Spears, Tomato Basil Soup, Salad Bar, Ranch Dressing, Herb Vinaigrette

## SALAD BRASSERIE 36

Mixed Greens, Cucumbers, Carrots, Olives, Mushrooms, Tomatoes, Onions, Pepperoncini, Bacon, Diced Boiled Eggs, Diced Grilled Chicken, Diced Avocados, Ranch Dressing, Strawberry Vinaigrette, Herb Vinaigrette, Blue Cheese Dressing

## PASTA DE ITALIANO 45

Italian Salad Bar with Housemade Dressings, Cavatappi Pasta, Ravioli, Alfredo, and Suga Rosa Sauce, Garlic Sticks, Parmesan, with Choice of: Meatballs, Sautéed Mushrooms, Bay Shrimp, Grilled Chicken, Roasted Peppers, Mixed Veggies,

## FROM THE GRILL 48

Charbroiled Sirloin with Demi Au Jus, Grilled Salmon with Charred Lemon Beurre Blanc, Charbroiled Chicken Breast with Honey BBQ Sauce, Roasted Potatoes, Grilled Jalapeño and Pineapple Cole Slaw, Charbroiled Marinated Veggies

## THE BAJA 43

Tortilla Vegetable Soup, Chili Con Queso and Tortilla Chips, Blackened Shrimp, Shredded Tinga Chicken, Guacamole, Cheddar, Shredded Cabbage, Jalapeños, Salsas, Chipotle Sour Cream, Flour Tortillas, Spanish Rice, Charro Beans



# PLATED LUNCH

Please Choose a Salad, Entrée and Dessert to Complete your Three-Course Lunch Menu. Served with Starbucks® Coffee and Iced Tea.

## SOUPS

Additional 8 per person, Substitute soup for salad 6 per person

### AWARD-WINNING SHRIMP AND CRAB GUMBO

### CRAB BISQUE

### STREET CORN SOUP

### TOMATO BASIL SOUP

## SALADS

### THE SAN LUIS

Baby Greens, Shredded Carrots, Grape Tomatoes, Cucumbers, Garlic Croutons, Shredded Parmesan, Ranch Dressing or Herb Vinaigrette

### CAESAR SALAD

Romaine, Garlic Croutons, Housemade Caesar Dressing, Shaved Parmesan

### SPINACH SALAD

Baby Spinach, Grape Tomatoes, Strawberries, Bacon Lardons, Candied Pecans, Roasted Beets, Strawberry Vinaigrette

### CAPRESE SALAD

Sliced Heirloom Tomatoes, Fresh Mozzarella, Basil, Balsamic Glaze

### ICEBERG WEDGE

Diced Tomatoes, Diced Cucumbers, Sliced Onions, Shredded Cheddar, Bacon, Ranch Dressing or Blue Cheese Dressing



## ENTRÉES

PESTO CRUSTED SALMON, LEMON GARLIC BEURRE BLANC SAUCE	51
GRILLED CHICKEN BREAST, ESPAGNOLE SAUCE	40
ROASTED STUFFED PORK LOIN, SWEET DEMI-GLACE	44
CHARBROILED FLAT IRON STEAK, DIANE SAUCE	53
FILET MIGNON, DEMI-PORT REDUCTION	65
CLASSIC MEATLOAF, BROWN SUGAR TOMATO CHILI SAUCE	40
FRIED CHICKEN BREAST, COUNTRY GRAVY	42
BLACKENED SALMON, CAJUN CREAM SAUCE	51
BOURSIN-STUFFED CHICKEN BREAST, HERBED CREAM SAUCE	43



# THE LUNCH BAG

All Lunch Bags are Served with a Choice of Sandwiches, Featuring Boar's Head Meats, Bottled Beverage, and Choice of Three from Pickle Spear, Whole Fruit, Chips, Potato Salad, and Freshly Baked Cookie

**35**

## **HOMEMADE CHICKEN OR TUNA SALAD**

On a Croissant, Lettuce, Tomato

## **TURKEY AND SWISS**

Pitcraft Smoked Turkey on a Ciabatta Roll, Lettuce, Tomato, Bacon, Herb Dijonnaise

## **HAM AND CHEDDAR**

SmokeMaster Black Forest Ham on Seasoned Bun, Lettuce, Tomato, Sweet Mustard

## **COLD CUT SUB**

Peppenero Garlic Ham, Salami, Capocollo, Provolone Cheese, Lettuce, Tomato, Pepperoncini, Italian Dressing

## **VEGGIE HUMMUS**

Roasted Veggies, Hummus, Lettuce, Spicy Avocado Salsa, in a Tomato Tortilla wrap

## **GRILLED CHICKEN WRAP**

FireSmith Flame-Grilled Chicken, Lettuce, Tomato, Shredded Parmesan Cheese, Pesto Aioli



# SMALL BITES

Minimum 100 pieces

## COLD BITES AT 4 PER ITEM

Smoked Salmon on Cucumber, Caper Mayonnaise

Tomato Basil Bruschetta, Balsamic Glaze

Curried Chicken Salad on Toasted Baguette

## COLD BITES AT 5 PER ITEM

Antipasto Kabob

Rare Beef on Garlic Crouton, Herbed Mayonnaise

Seafood Ceviche, Tortilla Chip, Avocado

Seared Tuna, Wonton Crisp, Pineapple Jam

Freshly Shucked Oysters on Half Shell, Tabasco, Crackers, Lemon

Shrimp Cocktail

Sushi Bites

## COLD BITES AT 6 PER ITEM

Ahi Tuna Poke on Asian Spoon

Snow Crab Claws

Charcuterie Cups

## COLD BITES AT 7 PER ITEM

Mini Lobster Rolls



## HOT BITES AT 4 PER ITEM

Beef or Chicken Empanada, Cilantro Cream

Black Bean Empanada, Cilantro Cream

Spanakopita

Jack Fruit Cake

## HOT BITES AT 5 PER ITEM

Pecan Chicken Fingers, Sriracha Peach

Bacon Wrapped Quail, Raspberry Chipotle

Coconut Fried Shrimp, Sweet & Sour Sauce

Chicken Wellington

Beef Wellington

Vegetable Wellington

Vegetable Samosa

Pokora Fritter

Firecracker Shrimp

Korean Street Beef Taco, Gochujang Aioli

## HOT BITES AT 6 PER ITEM

Philly Cheesesteak Spring Roll, Sweet Chili Sauce

Crab Stuffed Mushroom Caps, Tartar Sauce

Crab Cake, Remoulade

Shrimp Kisses

Pork Belly Bites

Candied Bacon Lollipops

# ACTION STATIONS

(requires uniformed attendant at \$200)

## GOURMET MAC AND CHEESE STATION

Classic Mac & Cheese or Truffle Mac 14

Lobster 24

Short Rib 23

Brisket 19

Fried Chicken Bites 19

Bacon, Mushrooms, Scallions, Various Cheeses,

Bread Crumbs

## WOK/STIR FRY STATION 20

Create a custom stir fry dish for a fun and fast experience

Selections of Beef, Chicken, Shrimp,

Vegetables, Noodles, Rice, Sauces

## RAMEN STATION 19

Selections of Broth, Noodles, Chicken, Beef, Shrimp, Tofu,

Boiled Eggs, Nori, Green Onions, Mushrooms, Sauces

## POKE BOWL STATION 30

Marinated Ahi Tuna and Salmon, Sticky Rice, Jalapeños,

Radish, Carrots, Cabbage, Jimica, Avocados, Sauces, Aiolis

## MASHED POTATO STATION 12

Whipped Yukon and /or Whipped Sweet Potato, Cheddar,

Blue Cheese, Parmesan, Sour Cream, Garlic Butter,

Steamed Broccoli, Sautéed Mushrooms, Caramelized Onions,

Roasted Red Peppers, Green Onions, Brown Cream Gravy,

Bacon, Truffle Oil

Brisket 17

Short Rib 21

Beef Tips 19

Fried Chicken Bites 17

## NACHO AND TACO BAR 21

Tortilla Chips, Flour and Corn Tortillas, Cheese, Queso, Guacamole, Pico de Gallo, Jalapeños,

Salsa, Shredded Lettuce, Cabbage, Fajita Beef, Chicken, Ground Beef, Refried Beans

## PASTA STATION 25

Penne, Fettuccine, Cavatelli, Ravioli, Marinara, Alfredo, Suga Rosa, Sun-Dried Tomatoes,

Broccoli, Asparagus Tips, Garlic, Roasted Red Peppers, Chicken, Shrimp, Meatballs

## GUMBO STATION 17

Classic Gumbo with Dark Roux

White Rice, Okra, Andouille Sausage, Shrimp, Chicken, Crab, Crawfish



# ACTION STATIONS

(Requires uniformed attendant at \$200)

## TRADITIONAL ROAST BEEF 450

Slow Roasted Inside Round of Beef with Horseradish Cream Sauce, Demi Glace, Mustard, Au Jus, Yorkshire Pudding  
(50 servings)

## ROASTED TURKEY BREAST 350

Roasted Turkey Breast Brined, Seasoned Cranberry Sauce, Gravy  
(30 servings)



[RETURN TO TABLE OF CONTENTS](#)

## HONEY GLAZED HAM 350

Ham Glazed with Honey and Spices. Pineapple Chutney, Dijon Mustard, Biscuits  
(30 servings)

## HERB CRUSTED PORK LOIN 400

Roasted Pork Loin with Herbs or Stuffed with Sweet Potatoes and Spinach, Grainy Mustard Cream Sauce, Roasted Apples  
(30 Servings)

## LEG OF LAMB 350

Bone-In Leg of Lamb Marinated with Garlic and Rosemary, Tzatziki Sauce, Mint Jelly, Pita Bread  
(25 servings)

## WHOLE ROASTED SALMON 350

Side of Salmon, Seasoned and Roasted with Lemon, Garlic and Dill, Caper Sauce, Lemon Wedges, Cream Cheese Spread  
(25 Servings)

## BEEF TENDERLOIN 525

Whole Roasted Beef Tenderloin Served with Béarnaise Sauce, Roasted Garlic Aioli, Demi-Glace, Mini Rolls  
(20 Servings)

## WELLINGTON

Beef 525

Chicken 350

Salmon Wellington 400

Demi-Glace, Dill Cream Sauce, Mushroom Cream Sauce  
(25 servings)

PLEASE ADD 25% SERVICE CHARGE AND 8.25% SALES TAX | MARCH 2025 | PG. 13

# RECEPTION ENHANCEMENTS

## **SMOKED SALMON DISPLAY 19**

Display of Smoked Salmon and Salmon Mousse  
Capers, Onions, Dill, Tomatoes, Cream Cheese Spread,  
Toast Points, Crackers, Mini Croissants

## **SLIDER BAR 18**

Smash Burger Patty, Chicken, Pulled Pork or Veggie Patty  
Lettuce, Tomato, Caramelized Onions, Cheese, Sauces

## **GLOBAL STREET FOOD 17**

**Cuisine from around the world to enhance any event or party!**

Empanadas, Falafel, Mini Banh Mi Sandwiches, Egg Rolls, Meatballs, Gyros

## **DIM SUM BAR 16**

Dumplings, Spring Rolls, Steamed Bao Buns, Shrimp Shumai  
Sweet Chili, Soy, Soy Ginger, Crispy Garlic, Sriracha Sauces

## **GRILLED CHEESE AND SOUP BAR 13**

A Selection of Gourmet Grilled Cheese Sandwiches

**Complimented with your favorite soups:**

Tomato Basil, Broccoli Cheddar, Baked Potato, Vegetable

## **GULF COAST FRIED FEAST 23**

Fried Fish & Chips, Battered Chicken Strips, Battered Shrimp, Hush Puppies  
Cocktail Sauce, Remoulade, Tartar Sauce, Lemons

## **BURRITO BOWL BAR 20**

Grilled Beef and Chicken Fajita, Ground Beef, Blackened Shrimp  
Shredded Lettuce, Cilantro Rice, Pico de Gallo, Salsa, Guacamole, Jalapeños,  
Black Beans, Pinto Beans, Fried Tortilla Bowls

## **SLICED FRUIT DISPLAY 11**

Honey Yogurt, Chocolate Fondue, Seasonal Display of Fruit and Berries



# CHARCUTERIE BOARD

## VEGETABLE CRUDITÉ 10

Vegetables, Hummus, Ranch Dip

## TUSCAN TABLE 18

Grilled Marinated Vegetables,  
Imported Cheeses, Cured Meats,  
Infused Oil, Crackers, Flat Bread

## MOSAIC CHEESE BOARD 18

Domestic and Imported Cheeses,  
Dried Fruits, Nuts, Crackers, Flat Bread

## VEGAN BOARD 22

Mushroom Ceviche, Olives, Hummus,  
Crispy Flat Bread, Tortilla Chips,  
Cucumber Slices

## TEXAS BOARD 27

Thinly Sliced Rib Eye, Smoked Sausage,  
Brisket, Smoked Ribs, Deviled Eggs,  
Pickled Veggies

## SAN LUIS BOARD 35

Shrimp Kisses, Bar Trash, Seafood Dip,  
Grilled Shrimp, Crispy Flat Bread,  
Tortilla Chips



# PLATED DINNER

Please Choose a Salad, Entrée and Dessert to Complete Your Three-Course Dinner Menu. We Recommend Adding an Appetizer or Soup to Enhance Your Dinner.

## APPETIZERS

**JUMBO SHRIMP COCKTAIL 14**

**ELEGANT DEVEILED EGGS 10**

**CRAB CAKE 3 OZ 16**

## SOUPS

**ELOTE CORN SOUP 8**

**LOBSTER BISQUE 14**

**TOMATO BASIL BISQUE 9**

**AWARD WINNING GUMBO 10**

**GULF CRAB CHOWDER 10**



## SALADS

### **GALVESTON ISLAND CAESAR SALAD**

Chopped Romaine, Romano Cheese, Grape Tomatoes, Watermelon Radish, Garlic Croutons, Housemade Caesar Dressing

### **SPINACH SALAD**

Spinach, Bacon Lardons, Walnuts, Strawberries, Feta, Strawberry Vinaigrette

### **BOSTON BIBB**

Baby Greens, Heirloom Tomatoes, Diced Beets, Citrus Segments, Feta Cheese, Honey Chipotle Vinaigrette

### **WEDGE**

Baby Iceberg, Grape Tomatoes, Green Onions, Diced Bacon, Fresh Dill, Blue Cheese, Ranch Dressing

### **SAN LUIS SALAD**

Baby Greens, Parmesan Cheese, Carrots, Grape Tomatoes, Garlic Croutons, Champagne Vinaigrette, Ranch Dressing

### **COUNTRY SALAD**

Chopped Greens, Grape Tomatoes, Carrots, Olives, Pepperoncini, Goat Cheese, Herb Vinaigrette

# ENTRÉES

## GRILLED CHICKEN BREAST 55

Cognac Sauce

## ROASTED PORK LOIN STUFFED WITH SPINACH & SWEET POTATO 57

Mustard Cream Sauce

## PESTO RUBBED SALMON 60

Citrus Beurre Blanc

## SEARED FILET 75

Peppercorn Demi-Glace

## FLAT IRON STEAK 65

Red Wine Port Reduction

## BOURSIN-STUFFED CHICKEN BREAST 56

Black Garlic Beurre Blanc

## CRAB STUFFED CHICKEN BREAST 60

Creole Cream Sauce

## BRAISED SHORT RIB 65

Red Wine Demi-Glace



# DUETS

Please choose cut of steak: Flat Iron Steak / Filet

## CRAB STUFFED CHICKEN BREAST & SEARED STEAK OF CHOICE 70/80

Brandy Cream Sauce, Demi-Glace

## GULF CRAB CAKE & SEARED STEAK OF CHOICE 70/80

Lemon Beurre Blanc, Peppercorn Demi-Glace

## GRILLED SHRIMP & SEARED SNAPPER 72

Chipotle Sauce, Citrus Beurre Blanc

## LOBSTER TAIL & SEARED STEAK OF CHOICE 78/88

Lemon Grass Butter Sauce, Red Wine Demi-Glace

## GRILLED SHRIMP & SEARED STEAK OF CHOICE 68/78

Lemon Butter Sauce, Demi-Glace

## BRAISED SHORT RIB & GRILLED SHRIMP 70

Bordeaux Demi-Glace, Roasted Garlic Beurre Blanc

# DINNER BUFFETS

Buffets Include Choice of One Salad Bar, One Composed Salad, Three Desserts, Freshly Baked Rolls with Sweet Cream Butter, Coffee, Iced Tea  
Minimum 50 guests

## SALAD BARS

### SPINACH

Fresh Spinach, Parmesan, Crispy Bacon, Boiled Eggs, Radishes, Anjou Pears, Walnuts, Lemon Honey Vinaigrette, Warm Bacon Vinaigrette

### NAPA

Baby Greens, Caramelized Pecans, Feta Cheese, Dried Cranberries, Grapes, Sangria Tomatoes, Champagne Vinaigrette, Ranch Dressing

### CAESAR

Romaine Lettuce, Parmesan Cheese, Pear Tomatoes, Garlic Croutons, Housemade Caesar Dressing, Herb Vinaigrette, Ranch Dressing

### GARDEN SALAD

Fresh Greens, Shaved Parmesan, Tomato, Sliced Cucumber, Julienne Carrots, Radishes, Black Olives, Sliced Mushroom, Garlic Croutons, Ranch Dressing, Blue Cheese Dressing, Balsamic Vinaigrette

### WEDGE SALAD

Baby Iceberg Wedge, Crispy Bacon, Tomatoes, Pickled Red Onions, Cheddar Cheese, Parmesan, Ranch Dressing, Balsamic Vinaigrette, Blue Cheese Dressing



## COMPOSED SALADS

### TOMATO CUCUMBER

Red Wine Vinaigrette

### TOMATO BOCCONCINI SALAD

Balsamic Reduction

### FRESH FRUIT

Poppy Seed Vinaigrette

### COLESLAW

Dijon Lime Vinaigrette

### SEAFOOD PASTA SALAD

Red Wine Vinaigrette

### BAKED POTATO SALAD

Cheddar, Bacon, Sour Cream

### BLACK BEAN & CORN SALAD

Cilantro Vinaigrette

### SHAVED ASPARAGUS

Citrus Vinaigrette

*DINNER BUFFETS CONTINUED*

## **THE OLD GALVESTON 80**

**(requires a uniformed chef at \$200 each)**

Carvery - Prime Rib with Brown Sugar Onion Marmalade

Grilled Chicken Breast - Oscar Topping

Seared Snapper - Garlic Beurre Blanc

Scallop Potatoes

Roasted Broccoli and Baby Carrots Tossed in a Garlic Oil

Rainbow Twirl Salad, Olive Tapenade, Diced Tomatoes

## **THE ISLAND 65**

Tropical Fruit Salad Bar - Mango, Pineapple, Papaya, Kiwi, Strawberry, Lime, Mint

Grilled Mahi - Tropical Salsa

Jerk Pork Loin - Marinated and Roasted in Jerk Spice

Huli Huli Chicken - Grilled Chicken Breast Marinated in Pineapple and Soy Sauce

Rice and Peas - Jasmin Rice, Kidney Beans, Coconut Milk, Green Onions

Vegetable Stir Fry - Snap Peas, Peppers, Onions, Shredded Carrots,

Zucchini, Squash

## **THE TEXAN 70**

Grilled Chicken Breast - Honey Mustard Cream Sauce

Brisket Sliders - Brioche Buns, Sliced Brisket, Pickle, BBQ Sauce

Smoked Sliced Sausage

Baked Beans with Bacon and Brown Sugar

Creamy Baked Mac & Cheese

Green Beans with Bacon and Onion

Jalapeño Corn Bread

Add: BBQ Spiced Shrimp at \$5 each min 200pcs

Add: "Fall Off the Bone" Baby Back Ribs at \$8 each min 200pcs

## **SOUTH OF THE BORDER 60**

Chip Trio - Tortilla Chips, White Cheddar Green Chile Queso, Guacamole, Salsa

Chicken Enchiladas - Green Sauce, Crema

Carne Asada - Grilled Sliced Flank Steak, Marinated Chicken, Chimichurri Sauce

Roasted Chili Relleno - Roasted Poblano Peppers Stuffed with Oaxaca Cheese,

Ranchero Sauce

Spanish Rice

Refried Beans

Warm Flour and Corn Tortillas



## **THE NOLA 75**

### **Gumbo Bar**

**(requires a uniformed chef at \$200 each)**

Dark Roux with choice of Shrimp, Crab, Crawfish,

Chicken, and Andouille Sausage served with White Rice

Grilled Chicken Breast, Crawfish Etouffee

Blackened Snapper, Creole Sauce

Shrimp and Andouille Jambalaya

Maque Choux - Braised Corn, Peppers, Onions, Tomatoes, Garlic

Au Gratin Potatoes

Stewed Okra

Red Beans and Rice

# DESSERTS

Choose Three Desserts to Accommodate  
Your Lunch or Dinner Buffet

**HAZELNUT CAPPUCCINO TORTE**

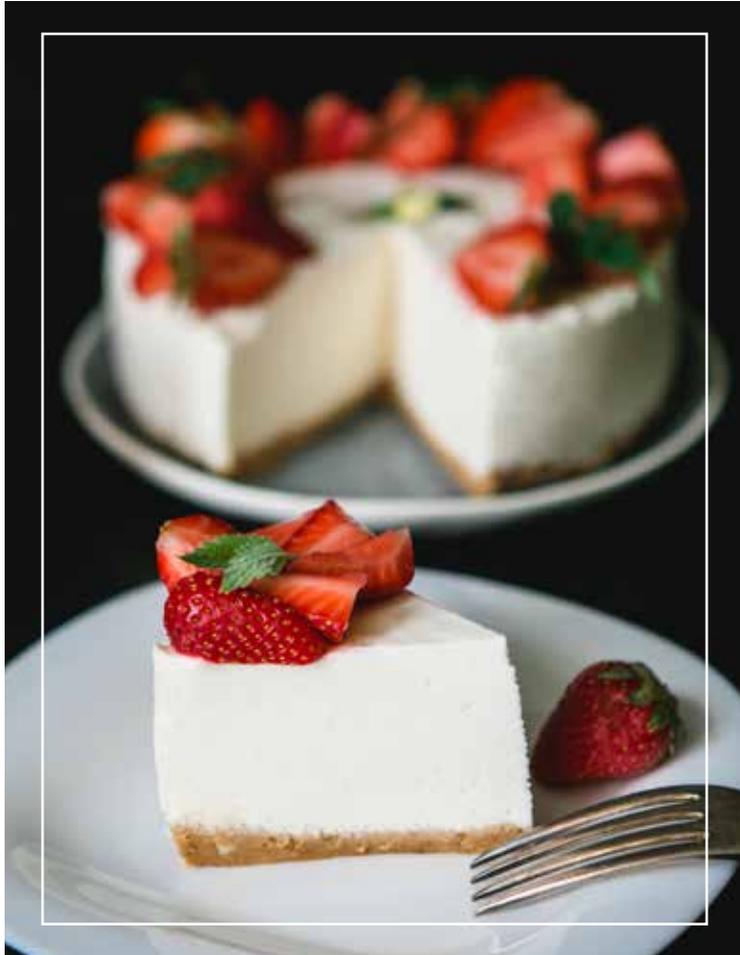
**SUMPTUOUS CHOCOLATE CAKE**

**TRIPLE CHOCOLATE CHEESECAKE**

**BOURBON PECAN PIE**

**FLORIDA KEY LIME PIE**

**THREE BERRY TART**



**APPLE TART**

**WHITE AND DARK CHOCOLATE MOUSSE CAKE**

**NEW YORK CHEESECAKE WITH FRESH STRAWBERRIES**

**RED VELVET CAKE**

**GLUTEN-FREE FLOURLESS CHOCOLATE TART**

**GLUTEN-FREE VANILLA POT DE CRÉMÉ WITH FRESH BERRIES**

# WINE AND SPIRITS

## HOSTED BAR

Deluxe Selections	11
Premium Selections	10
Cordials and Cognac	12
Domestic Beer	6
Imported Beer	7
Sodas	5
House Champagne	35 per bottle
Bloody Mary	90 per gallon
Mimosa	90 per gallon
Margarita Rocks	90 per gallon
House Wine	32 per bottle
Wine by the Glass	
House, Premium, Deluxe	9, 11, 12

## KEG BEER

Budweiser	375
Bud Light	375
Coors Light	375
Miller Lite	375
Shiner Bock	425

## CASH BAR PRICING

For Cash Bar Prices, Add \$1.00 to Above Drink  
Prices, Cash Bar Charge (Up to four hour bar) \$150  
Bartender Charge \$200



## PREMIUM BRANDS

J & B Scotch  
Jack Daniel's Whiskey  
Tito's Handmade Vodka  
Beefeater Gin  
Bacardi Superior Rum  
Sauza Gold Tequila  
Canadian Club Whisky

## DELUXE BRANDS

Dewar's White Label Scotch  
Maker's Mark Bourbon  
Tito's Handmade Vodka and Grey Goose Vodka  
Tanqueray Gin  
Mount Gay Eclipse Rum  
1800 Reposado Tequila  
Crown Royal Whisky

## FROZEN MARGARITA

\$450 for five gallons

Frozen Beverages Require a Machine Rental Charge of \$200 per event

WINE AND SPIRITS CONTINUED

## HOSTED PREMIUM BEVERAGE PACKAGE

\$43 for four hours

Additional Hours - \$6 per person per hour

### Bar includes:

Champagne

Premium Brand Mixed Drinks

House Wines

Imported Beers (Heineken, Corona Extra)

Domestic Beers (Budweiser, Bud Light, Miller Lite)

Soft Drinks (Coke, Diet Coke, Sprite, Club Soda, Tonic Water)

### Premium brands include:

J & B Scotch, Jack Daniel's Whiskey,

Tito's Handmade Vodka, Beefeater Gin,

Bacardi Superior Rum, Sauza Gold Tequila,

Canadian Club Whisky





## WINE AND SPIRITS CONTINUED

### HOSTED DELUXE BEVERAGE PACKAGE

\$51 for four hours

Additional Hours - \$7 per person per hour

**Bar includes:**

Champagne

Deluxe Brand Mixed Drinks

House Wines

Imported Beers (Heineken, Corona Extra)

Domestic Beers (Budweiser, Bud Light, Miller Lite)

Soft Drinks (Coke, Diet Coke, Sprite, Club Soda, Tonic Water)

**Deluxe brands include:**

Dewar's White Label Scotch, Maker's Mark Bourbon,

Tito's Handmade Vodka, Grey Goose Vodka, Tanqueray Gin,

Mount Gay Eclipse Rum, 1800 Reposado Tequila,

Crown Royal Whisky

### HOSTED BEER, WINE AND CHAMPAGNE PACKAGE

\$40 for four hours

Additional Hours - \$5 per person per hour

**Bar Includes:**

House Wines and Champagne

Imported Beers (Heineken, Corona Extra)

Domestic Beers (Budweiser, Bud Light, Miller Lite)

Soft Drinks (Coke, Diet Coke, Sprite, Club Soda, Tonic Water)

**Bar packages do not include:**

Passed Wine, Wine Service with Dinner or Cordials

# CHAMPAGNE & SPARKLING WINES

Chandon Brut Rosé Carneros NV	67
Dom Perignon, Cuvee Épernay	295
Domaine Ste. Michelle Brut NV	35
Madame Zéro, France NV	128

Moet & Chandon Imperial Épernay NV	95
Mumm Prestige Napa Valley NV	80
Veuve Clicquot Ponsardin Reims NV	115





## WHITE WINES

Emmolo "By Caymus" Sauvignon Blanc, California	36
Kim Crawford, Sauvignon Blanc, Marlborough	52
Duckhorn, Chardonnay, Napa Valley	67
Jordan, Chardonnay, Alexander Valley	75
Kendall-Jackson Vintner's Reserve, Chardonnay, California	45
PlumpJack, Chardonnay, Napa Valley	120
Rombauer, Chardonnay, Carneros	95
Long Shadow, Poets Leap, Riesling Columbia Valley	45
Santa Margherita, Pinot Grigio Italy	62
Montecampo, Pinot Grigio, Italy	36
Rosé Le Grand Noir, France	40

## RED WINES

Duckhorn, Merlot, Napa Valley	114
Ferrari-Carano, Merlot, Sonoma County	68
14 Hands, Merlot, Washington	36
Frogs Leap, Zinfandel, Napa Valley	75
Stag's Leap Winery, Petite Sirah, Napa Valley	85
Belle Glos, "Clark & Telephone", Pinot Noir, Santa Maria Valley	99
Etude "Fiddlestick", Pinot Noir, Carneros	92
Goldeneye, Pinot Noir, Anderson Valley	119
Patz & Hall, Pinot Noir, Sonoma Coast	95
Banfi Brunello de Montalcino, Tuscany	135
Biscardo Marchesi, Amarone Della Valpolicella, Italy	145
Tommasi Amarone, Veneto	130
Reunion, Malbec, Argentina	40
Castello D' Abola Chianti Classico, Italy	50
Vintners "Guido" Sangiovese, Walla Walla Valley, WA	71
14 Hands, Cabernet Sauvignon, Washington	36
Austin Hope, Cabernet Sauvignon, Paso Robles	79
Cakebread, Cabernet Sauvignon, Napa Valley	165
Caymus Vineyards, Cabernet Sauvignon, Napa Valley	165
Daou "By Caymus", Cabernet Sauvignon, Paso Robles	99
Decoy, Cabernet Sauvignon, Sonoma County	60
Dry Creek Vineyard, Cabernet Sauvignon, Dry Creek	53
Duckhorn, Cabernet Sauvignon, Napa Valley	139
Grgich Hills, Cabernet Sauvignon, Napa Valley	160
Jordan, Cabernet Sauvignon, Alexander Valley	110
Pine Ridge, Cabernet Sauvignon, Napa Valley	125
PlumpJack "Estate", Cabernet Sauvignon, Napa Valley 2019	195
Quilt, Cabernet Sauvignon, Napa Valley	79
Silver Oak, Cabernet Sauvignon, Alexander Valley	158
Stags' Leap Winery, Cabernet Sauvignon, Napa Valley	112
Sterling, Cabernet Sauvignon, Napa Valley	87
Donati "Claret", Central Coast	48
Francis Coppola, Diamond Series, Claret California	58
Francis Coppola, Diamond Series, Claret California	58



# INFORMATION AND POLICIES

The San Luis Hotel is nestled on the 32-acre beachfront San Luis Resort and showcases Galveston Island's most elegant event venue. Honored recipient of the prestigious AAA Four Diamond Award since 1999, The San Luis Resort is recognized for outstanding ambiance, flawless execution of service and personalized attention to detail time and time again.

The San Luis Resort offers a selection of venue facilities; including the lavishly furnished and elegantly designed Grand Ballroom, which can accommodate up to 400 guests and the Promenade Lawn, featuring our Wedding Gazebo with a view of the Gulf of Mexico.

The resort also offers the grand-scale Galveston Island Convention Center at The San Luis Resort, featuring the picturesque backdrop of the Gulf, open air balcony and grandly appointed Ballroom which seats up to 1,000 guests.

# MENU SELECTIONS

All listed prices are per person unless otherwise noted. Please limit your selection to one menu per function. A buffet can offer a wider entrée selection, but must be for a minimum of 25 for lunch buffets and 50 for dinner buffets. A surcharge will apply for buffet counts requested below the minimums.

It is possible for you to provide your guests with a choice of entrée in advance. The following stipulations apply:

- Multiple entrées are limited to a choice of two published entrées
- The hotel will provide a limited number of vegetarian entrées appropriate to the menu
- If there is a price difference between entrées, the higher priced entrée will prevail
- Guarantee of attendance with the breakdown for each entrée is required four business days prior to the event
- A form of entrée identification is required at the guest table
  - marked place cards, colored ticketing or coded nametag

# FOOD AND BEVERAGE POLICY

All food and beverage served at events within The San Luis Resort must be prepared by The San Luis Resort. The removal of food served at catered functions from hotel premises is not allowed. No outside food or beverage is permitted in any meeting room, lounge or suite. Cakes for weddings and birthdays may be provided from an outside source;

however, a \$1 per person service fee will be charged.

The Texas Alcoholic Beverage Commission regulates the sale and service of all alcoholic beverages. The San Luis Resort, as a licensee, must be responsible for administration of these regulations. We will not serve alcohol to minors (under age 21) and reserve

the right to check I.D. We also reserve the right to refuse service to anyone we deem intoxicated.

All alcoholic beverages in public areas and event rooms must be provided by The San Luis Resort. No alcoholic beverages may be brought into event room areas or public floors or carried out from any function.

## GUARANTEES

Providing an accurate guarantee assists us in making your function a success. The exact number of guests attending each event must be provided by noon, three business days prior to the first scheduled event. Guarantees for Wednesday events must be confirmed on the preceding Friday. If updated information is not received, the last number given will be considered the guarantee to represent the minimum billing. If fewer than the guaranteed number of guests attend the function the client is charged the original guaranteed number.

We will be prepared to serve up to 5% over the guaranteed number of attendees, up to a maximum of 10 additional guests. An increase in attendees of more than 5% (up to maximum of 10 guests) after the due date will be subject to an additional 25% increase to the price of that item or menu and is subject to substitution of other items.

## BILLING AND DEPOSITS

Payment in advance is required for all events. A non-refundable deposit of 25% of the food and beverage minimum is required when booking your event. This will hold the space for you and will be applied to the total bill. A payment schedule for the balance will be included in your contract. All taxes and service charges are in addition to the menu prices quoted. Service charge is currently 25% and tax is 8.25%. Tax exempt organizations must provide a certificate prior to the event. Any additional charges or adjustments will be made after the event.

## SECURITY POLICY

We may require extra security for certain events. Security requirements will be based upon the number of attendees and can be arranged through your conference or catering representative. For every 100 guests, one security officer will be required at \$40 per hour at The San Luis Resort and at the Galveston Island Convention Center. A minimum of two hours is required. The time period will include one hour prior and one hour after the event.

## BANQUET ROOM RENTAL

Your conference or catering representative will discuss room rental charges with you. These prices vary according to food and beverage revenue, as well as any extensive set-ups for meetings and breakouts. There is a minimum charge established for each room. The food and beverage revenue must equal or exceed that amount or the difference will be charged in room rental. If a 24-hour hold is necessary for setting up or decorating a room, a room rental charge will apply.



# ROOM SELECTIONS

We will work with you to provide the best possible location and room for your event, however, The San Luis Resort reserves the right to change locations due to fluctuations in the number of guests or prevailing weather conditions if the function is scheduled to be outside. Should weather conditions clear, the Banquet Manager reserves the right to utilize the back-up space due to set-up time, labor, etc. Once the decision has been made, it is final. In consideration of our other guests, any live entertainment outdoors must end by 9:30pm Sunday through Thursday, and 10:00pm on Friday and Saturday.

# BANQUET ROOM MINIMUMS

Food and beverage minimums represent what must be spent in food and beverage before service charge, sales tax and any additional labor or miscellaneous fees.

Food and beverage minimums on a Friday or Saturday are as follows:

## The San Luis Resort

Grand Ballroom \$15,000

Mainsail Salon \$7,000

Windjammer/Elissa \$5,000

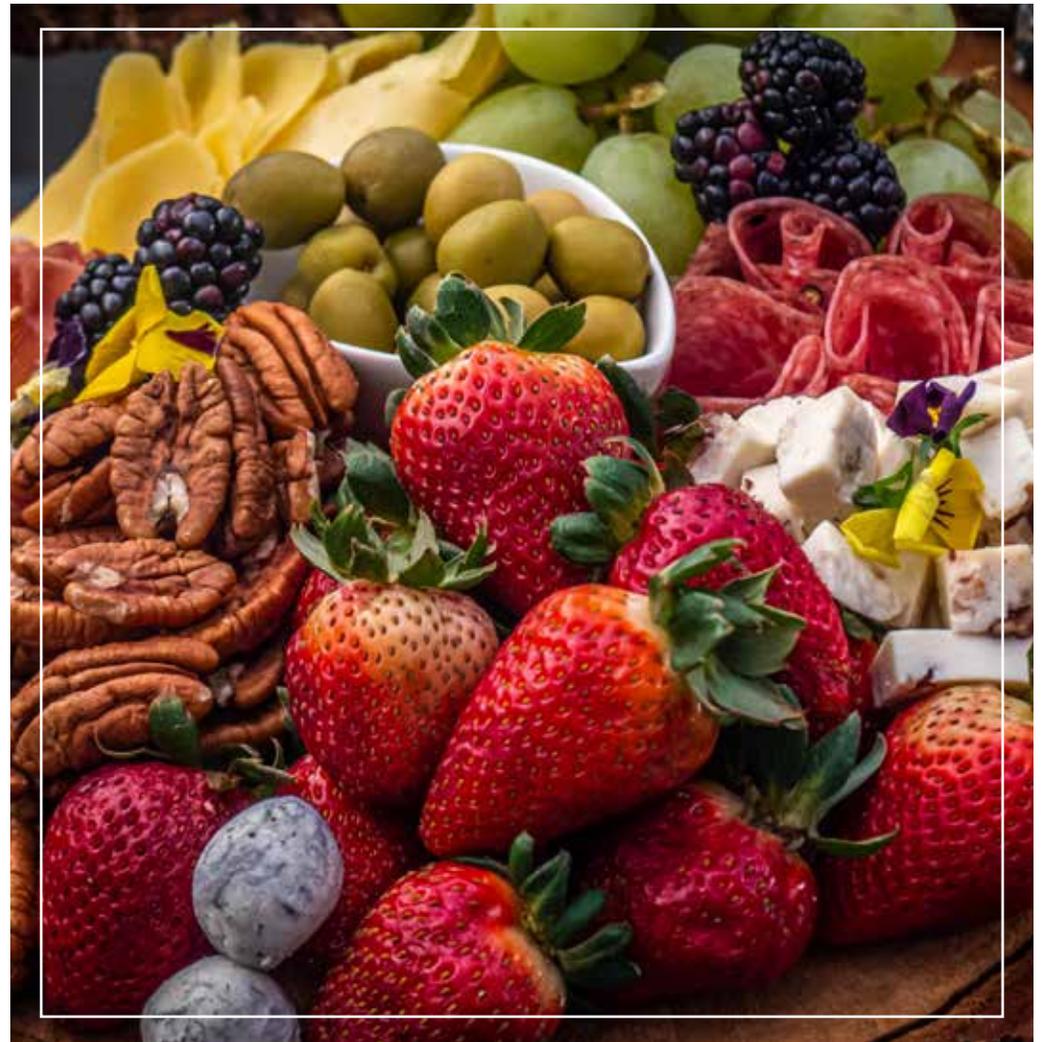
## Galveston Island Convention Center at The San Luis Resort

Grand Ballroom \$20,000

Galleon \$5,000

# SET-UP & LABOR CHARGES

Changes in room set-up made by the client or on-site representative within 24 hours of the function may result in an additional labor charge.



# DECORATIONS & DISPLAYS

All decorations, displays or exhibits brought into the hotel must be approved in advance by your conference or catering representative.

Items may not be attached to any wall, floor or ceiling with nails, staples, tape or any substance that will damage fixtures and furnishings. You must remove the decorations immediately following the event, unless otherwise arranged. There may be an additional charge for major set-ups involving hotel labor. Please note, the hotel will not assume any responsibility for damaged or lost articles left in the hotel prior to, during or following the function.