



WEDDING MENU

THE SAN LUIS *Resort*
SPA & CONFERENCE CENTER

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Plated Wedding Menus

APPETIZERS

**Iced Spicy Jumbo
Shrimp Cocktail 14**
Cocktail Sauce

Elegant Deviled Eggs 10

Crab Cake 3oz 16

SOUPS

**Award Winning
Shrimp & Crab Gumbo 10**

Blue Crab & Corn Chowder 10

Lobster Bisque 14



Salad Selections

GALVESTON ISLAND CAESAR

Romano Cheese, Garlic Croutons, Grape Tomatoes, Zesty Homemade Caesar Dressing

SAN LUIS SALAD

Baby Greens, Carrots, Grape Tomatoes, Cucumber, Parmesan, Champagne Vinaigrette

GREEK SALAD

Romaine Hearts, Tomatoes, Olives, Cucumbers, Pepperoncini, Feta Cheese, Red Wine Vinaigrette

ARTISAN SALAD

Baby Field Greens, Pistachio Crusted Goat Cheese, Wild Berries, Sun-Dried Cranberries, Crispy Lardons, Raspberry Pink Peppercorn Vinaigrette

BABY LETTUCE WEDGE

Applewood Smoked Bacon, Heirloom Pear Tomatoes, Roquefort Dressing



Dinner Entrées

Entrées include salad, chef's selection of accompaniments, freshly baked rolls with sweet cream butter, Starbucks® Coffee and iced tea.

GRILLED CHICKEN BREAST 49

Artichoke Hearts, Mushrooms, Beurre Blanc

SPINACH & PARMESAN STUFFED CHICKEN BREAST 51

Portobello Cognac Cream

FLAT IRON STEAK 60

Red Wine Port Reduction

FILET MIGNON 67

Burgundy Demi-Glace

GULF RED SNAPPER 64

Pan Seared, Lemon Butter



Duet Entrées

FILET MIGNON & GULF RED SNAPPER 72

Burgundy Demi-Glace, Lemon Butter

FILET MIGNON & GULF SHRIMP 68

Roasted Tomato Butter

FILET MIGNON & GULF CRAB CAKE 74

Stone Ground Mustard Cream

FILET MIGNON & SPINACH AND PARMESAN STUFFED CHICKEN 67

Cognac Cream

GRILLED CHICKEN BREAST & PESTO CRUSTED SALMON 64

Lemon Dill Cream

The Palm 80

Minimum 50 guests

CHARCUTERIE BOARD

Mosaic presentation of Cured Meats, Imported Cheeses, Grilled Vegetables, Infused Oils, Flatbread Crackers. .

HAND-PASSED

Choose three of the following: (one piece of each)

Pot Stickers, Plum Sauce

Feta and Sun-Dried Tomato Phyllo

Spring Rolls, Sweet & Sour Sauce

Spanakopita

Scallops in Bacon

Brie, Raspberry and Almond en Croûte

Beef or Chicken Empanadas, Cilantro Cream

Chicken Saté, Peanut Dipping Sauce

Chicken Wellington

Coconut Fried Shrimp, Sweet & Sour Sauce

Panko Crusted Portobello Mushrooms

Jackfruit Cake

Bacon Wrapped Quail



Action Stations

Each require uniformed chef at \$200

Choose three of the following:

AVOCADO STATION

Hass Avocados, Seafood Ceviche, Cilantro Chicken, Fried Plantains and Chimichurri Sauce

SUSHI BOARD

One piece each per person

Spicy Tuna Rolls, California Rolls, Rock & Rolls

PASTA STATION

Please choose two pastas and two sauces

Pasta: Penne, Farfalle, Tortellini, Rigatoni, Cavatappi, Risotto

Sauces: Marinara, Alfredo, Basil and Roasted Garlic, Bolognese, Vodka Cream, Italian Sausage, Grilled Chicken, Sun-Dried Tomatoes, Mushrooms

THE CARVERY

Prime Rib of Beef, Au Jus or

Roast Pork Loin, Chimichurri Sauce

SCAMPI STATION

Three pieces per person

Sautéed Jumbo Shrimp, Garlic, Tomato, Basil Cheddar Scallion Grits

MARTINI MASHED POTATO STATION

Yukon Gold Potatoes, Cheddar Cheese, Crisp Bacon, Sautéed Mushrooms, Chives, Sour Cream



Weddings by the Sea 65

Minimum 50 guests

DINNER BUFFET

Lobster Bisque

Baby Field Greens, Grape Tomatoes, Candied Pecans, Cucumbers, Crumbled Feta Cheese, Herb Croutons, House Raspberry Vinaigrette and Ranch Dressing

Orecchiette & Blackened Shrimp Salad, Smoked Tomato Basil Dressing

Grilled Asparagus & Mushrooms, Artichokes, Olive Tapenade, Extra Virgin Olive Oil

THE CARVERY

Requires uniformed chef at \$200

Roast Beef Au Jus

Blackened Snapper, Beurre Blanc

Grilled Chicken, Crawfish Etouffee

Shrimp & Sausage Jambalaya

Roasted Garlic Mashed Potatoes

Green Beans, Bacon, Bermuda Onions

Rolls, Sweet Cream Butter

Starbucks® Coffee

Iced Tea



The Pearl 68

Minimum 50 guests

HAND-PASSED HORS D'OEUVRES

Choose three of the following:
(one piece of each hors d'oeuvre per person)

Sun-Dried Tomato and Chèvre in Phyllo

Beef Empanadas, Cilantro Cream

Bacon Wrapped Scallops

Spanakopita

Smoked Salmon, Dill Cream Cheese

Pin Wheels

Brie and Strawberry Canapés

Curried Chicken Canapés

Jackfruit Cake,

Roasted Red Pepper Coulis

Goat Cheese and Pesto Canapés

Chicken Wellington

Fried Portobello Mushroom

Asparagus with Prosciutto

Brie and Raspberry en Croûte

Yukon Gold Potatoes, Sautéed
Mushrooms, Cheddar, Crisp Bacon,
Chives, Sour Cream

Crab Balls, Remoulade



DINNER BUFFET

Baby Field Greens, Cherry Tomatoes, Marinated Olives, Cucumbers,
Crumbled Blue Cheese, Roasted Mushrooms, Herb Croutons,
Balsamic Vinaigrette, Ranch Dressing

Grilled Vegetable Ratatouille Pearl Pasta Salad

Roma Tomato & Mozzarella Salad, Extra Virgin Olive Oil,
Cracked Pepper, Fresh Basil

Pesto Rubbed Salmon

Chicken Francese, Beurre Blanc

Roasted Loin of Pork, Marsala Sauce

Oven Roasted Fingerling Potatoes

Roasted Asparagus, Cherry Tomatoes, Baby Carrots,
Cremini Mushrooms

Freshly Baked Rolls, Sweet Cream Butter

Starbucks® Coffee

Iced Tea



The Coral 59

Minimum 50 guests

DINNER BUFFET

Antipasto Table

Marinated Vegetables, Imported and Domestic Cheeses,
Rustic Bread Assortment

ATTENDED SALAD STATION (optional)

Requires uniformed attendant at \$200

Galveston Island Caesar

Romano Cheese, Garlic Croutons, Grape Tomatoes, Caesar Dressing

Broccolini Salad, Sun Dried Cranberries, Pine Nuts, Feta Cheese,
Honey Balsamic Vinaigrette

Sliced Tomato Caprese, Roma Tomatoes, Mozzarella,
Extra Virgin Olive Oil, Balsamic Syrup

Oven Roasted King Salmon, Niçoise Olives, Capers, Cherry Tomatoes

Penne Pasta Bolognese

Charbroiled Chicken, Roasted Mushrooms, Marsala Cream

Sautéed French Green Beans, Zucchini, Yellow Squash,
Roasted Peppers

Smoked Gouda Potato Au Gratin

Freshly Baked Rolls, Sweet Cream Butter

Starbucks® Coffee

Iced Tea

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
Jack Fruit Cake, Roasted Red Pepper Aioli
Spanakopita

HOT BITES AT 5 PER ITEM

Pecan Chicken Fingers, Sriracha Peach Syrup
Bacon Wrapped Quail, Raspberry Chipotle
Coconut Fried Shrimp, Sweet & Sour Sauce
Chicken Wellington
Beef Wellington
Vegetable Wellington
Vegetable Samosa, Mint Chutney
Pokora Fritter
Firecracker Shrimp, Sweet Chili Sauce
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





Reception Enhancements

(to add to an existing Buffet)

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 Beef Patty, Chicken, Pulled Pork and 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 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



Action Stations

(Requires uniformed attendant at \$200)
(Must be added to a Buffet)

GOURMET MAC & CHEESE STATION

Bacon, Mushrooms, Scallions, Various Cheeses, Bread Crumbs
Classic Mac & Cheese or Truffle Mac 14
Lobster 24
Short Rib 23
Brisket 19
Fried Chicken Bites 19

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

MARTINI 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

TACO BAR 16

Al Pastor, Blackened Fish, Carne Asada,
Cabbage, Fresh Lime, Cilantro, Onion,
Queso Fresco, Red and Green Salsa,
Flour Tortillas

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, Garlic,
Asparagus Tips, Sun-Dried Tomatoes,
Broccoli, Roasted Red Peppers, Chicken,
Shrimp, Meatballs, Focaccia Bread

GUMBO STATION 17

Classic Gumbo with Dark Roux
White Rice, Okra, Andouille Sausage,
Shrimp, Chicken, Crab, Crawfish

AVOCADO STATION 16

Hass Avocados, Seafood Ceviche,
Cilantro Chicken, Fried Plantains,
Chimichurri

SUSHI STATION 18

Spicy Tuna Rolls, California Rolls,
Rock & Rolls

SHRIMP & GRIT BAR 16

Sauteed Shrimp & Cheese Grits,
Mushrooms, Tasso Ham, Scallions,
Old Bay Flatbread Crackers,
Lea & Perrins Butter



Carving Stations

(Requires uniformed attendant at \$200)
(to be added to an existing Buffet)

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)



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, Yeast Rolls
(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)

Contracted Service Menu 35

Designed for vendors to include Band, Photographers, etc.
Cold cut presentation of:

TURKEY AND HAM

CHEDDAR, SWISS AND PROVOLONE CHEESE

GOURMET BREAD SELECTION

FRESH SLICED FRUIT

POTATO CHIPS

ASSORTED COOKIES AND BROWNIES

STARBUCKS® COFFEE

ICED TEA

BOTTLED WATER



Children's Menu Selection 30

Available for children 12 years of age or younger

ENTRÉES

Select One:

MINI PIZZA

CHICKEN FINGERS WITH FRENCH FRIES

CHEESEBURGER WITH FRENCH FRIES

SPAGHETTI MARINARA & MEATBALLS

GRILLED CHICKEN BREAST WITH MAC & CHEESE

SODA OR PUNCH

SAN LUIS

CHOCOLATE CHIP COOKIE

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

Bartender Charge - \$200

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 Whiskey



WINE AND SPIRITS CONTINUED

Hosted Deluxe Beverage Package

\$51 for four hours

Additional Hours - \$7 per person per hour

Bartender Charge - \$200

Bar includes:

Champagne

Deluxe Brand Mixed Drinks

Premium 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 Whiskey

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



Wedding Beverage Enhancements

All enhancements must be ordered in conjunction with a hosted bar package.

BUBBLES BAR 5

Served with Chambord, Peach Schnapps, Sliced Strawberries, Chilled Orange Juice, Peach Nectar, Fresh Raspberries

MARGARITA BAR 6

Lime, Strawberry, Raspberry, Melon or Peach Margarita prepared frozen or on the rocks

Frozen beverages require a machine rental charge of \$150 per event

MARTINI BAR 8

Two Premium Vodkas and two Premium Gins

TABLE SIDE WINE SERVICE 5

House Wines passed at tables during dinner

Champagne & Sparkling Wines

Chandon Brut Rosé Carneros NV	67
Dom Perignon, Cuvee Épernay	295
Domaine Ste. Michelle Brut NV	35
Madame Zero, 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 "Fiddlestix", 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

The San Luis Special Touches

Complimentary elegantly appointed ocean view king guest room with met minimum food and beverage requirement

White linens, complimentary centerpiece of mirrored tile, bud vase with floral, votive candles

Powder room attendants offering specialty toiletries for Grand Ballroom

Complimentary upgraded tablecloths and chair covers, available only in the Mainsail Salon





Information and Policies

The San Luis Hotel is nestled on the 32-acre beachfront San Luis Resort and showcases Galveston Island's most elegant wedding venue. Honored recipient of the prestigious AAA Four Diamond Award since 1999, The San Luis Hotel 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 venues 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.

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.

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 50 or more guests. A surcharge of \$6 per person on lunch buffet and \$10 per person on dinner buffet will be added to the buffet prices for fewer than 50 guests.

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

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 can be arranged. All taxes and service charges are in addition to the menu prices quoted. 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.

Your Wedding Ceremony

The San Luis Resort offers beautiful indoor and outdoor ceremony sites. These sites are only available in conjunction with your wedding reception. Site rental is based on a two hour usage time, which includes décor set-up/breakdown, ceremony and photographs. Should your ceremony run late you will still have your set time which may reduce the amount of time available for you to take pictures. The ceremony site usage fee is \$350. In addition, there is a set-up fee of \$3 per person which includes white garden chairs. A ceremony sound package may be provided for \$525, which includes: wireless microphone, sound system and mixer. These prices are subject to 25% service charge and 8.25% sales tax.



Menu Tastings

A menu tasting may be conducted for any wedding expecting more than 75 guests. Tastings are conducted Monday through Friday between 2:00pm and 4:00pm and must be scheduled one month prior to the actual event date.

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 at 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 \$7,500

Windjammer/Elissa \$3,000

Galveston Island Convention Center at The San Luis Resort

Grand Ballroom \$20,000

Galleon \$5,000



Decorations & Signage

Table Decorations: We provide complimentary fresh floral in a bud vase and votive candles at each table.

Any additional room decorations must be supplied by the client. We are happy to suggest a variety of vendors to assist you with your needs.

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

Offsite Catering

The San Luis Resort is noted for its offsite catering. Ask your catering manager for suggestions and special menus.

Galveston Island has a variety of historical locations that may be reserved for your event. An offsite catering fee varies depending upon location and estimated attendance. All rentals of equipment including but not limited to linens, glassware, china, etc. will be billed separately.

Music and Entertainment

Music and entertainment can be arranged through your catering representative. There are some instances when additional electricity is required for entertainment set-ups. These requirements should be communicated to your catering representative prior to the event. The charges will be based upon the specific requirements. In consideration of hotel guests we request outdoor entertainment to end at 9:30pm Sunday through Thursday and 10:00pm on Friday and Saturday.

Miscellaneous

No rice, birdseed, sparklers or confetti may be used either inside or outside The San Luis Resort. Usage of the aforementioned items will result in a cleaning fee of \$200.

