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BANQUET MENU

THE SAN LUIS *Resort*
SPA & CONFERENCE CENTER

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PLATED BREAKFAST

Served with Starbucks® Coffee
and Iced Tea

THE AMERICAN 26

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 39

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 45

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 42

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 15

(requires a uniformed chef at \$200.

One chef per 100 guests)

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

BELGIAN WAFFLE STATION 15

(requires a uniformed chef at \$200)

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

BREAKFAST TACO BAR 15

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

SMOKED SALMON STATION 17

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

AVOCADO TOAST STATION 17

(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 36

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 32

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

THE INTERMISSION 24

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

THE FIESTA BREAK 26

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 27

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	8 per bottle
Soft Drinks	5 per can



EAT

Old Fashioned Cinnamon Buns	52 per dozen
Bagels with Cream Cheese	44 per dozen
Breakfast Pastries	44 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	60 per dozen
Eggs, Ham, Cheese Croissants	76 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 45

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 38

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 47

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 56

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 47

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	57
FILET MIGNON, DEMI-PORT REDUCTION	75
CLASSIC MEATLOAF, BROWN SUGAR TOMATO CHILI SAUCE	42
FRIED CHICKEN BREAST, COUNTRY GRAVY	44
BLACKENED SALMON, CAJUN CREAM SAUCE	51
BOURSIN-STUFFED CHICKEN BREAST, HERBED CREAM SAUCE	44



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

37

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 4.50 PER ITEM

Tomato Basil Bruschetta, Balsamic Glaze
Curried Chicken Salad on Toasted Baguette

COLD BITES AT 5.50 PER ITEM

Antipasto Kabob
Rare Beef on Garlic Crouton, Herbed Mayonnaise
Seared Tuna, Wonton Crisp, Pineapple Jam
Freshly Shucked Oysters on Half Shell, Tabasco, Crackers, Lemon
Shrimp Cocktail
Smoked Salmon on Cucumber, Caper Mayonnaise

COLD BITES AT 6.50 PER ITEM

Ahi Tuna Poke on Asian Spoon
Snow Crab Claws
Charcuterie Cups
Seafood Ceviche, Tortilla Chip, Avocado
Sushi Bites

COLD BITES AT 8.50 PER ITEM

Mini Lobster Rolls



HOT BITES AT 5 PER ITEM

Beef or Chicken Empanada, Cilantro Cream
Black Bean Empanada, Cilantro Cream
Spanakopita
Jack Fruit Cake

HOT BITES AT 6 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 7 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. Prices are based per person. Minimum 25 guests. Stations are enhancements to existing buffets or reception menus and may not be purchased as a meal replacement. Stations require a \$200 chef fee based on two hours.

GOURMET MAC AND CHEESE STATION

Classic Mac & Cheese or Truffle Mac 15
Bacon, Mushrooms, Scallions, Various Cheeses,
Bread Crumbs
Lobster 36
Short Rib 31
Brisket 25
Fried Chicken Bites 24

WOK/STIR FRY STATION 22

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

Selections of Beef, Chicken, Shrimp,
Vegetables, Noodles, Rice, Sauces

RAMEN STATION 22

Selections of Broth, Noodles, Chicken, Beef, Shrimp, Tofu,
Boiled Eggs, Nori, Green Onions, Mushrooms, Sauces

POKE BOWL STATION 34

Marinated Ahi Tuna and Salmon, Sticky Rice, Jalapeños,
Radish, Carrots, Cabbage, Jimica, Avocados, Sauces, Aiolis

MASHED POTATO STATION 14

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 23
Short Rib 29
Beef Tips 26
Fried Chicken Bites 22

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 19

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



ACTION STATIONS

(Requires uniformed attendant at \$200)

TRADITIONAL ROAST BEEF 495

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

ROASTED TURKEY BREAST 375

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 450

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

LEG OF LAMB 425

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

WHOLE ROASTED SALMON 395

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

BEEF TENDERLOIN 650

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

WELLINGTON

Beef 675

Chicken 400

Salmon Wellington 450

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

RECEPTION ENHANCEMENTS

Prices are based per person. Minimum 25 guests. Enhancements can be added to existing buffets or reception menus and may not be purchased as a meal replacement.

SMOKED SALMON DISPLAY 21

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

SLIDER BAR 21

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

GLOBAL STREET FOOD 21

Cuisine from around the world to enhance any event or party!
Empanadas, Falafel, Mini Banh Mi Sandwiches, Egg Rolls, Meatballs, Gyros

DIM SUM BAR 18

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

GRILLED CHEESE AND SOUP BAR 18

A Selection of Gourmet Grilled Cheese Sandwiches
Complimented with your favorite soups:
Tomato Basil, Broccoli Cheddar, Baked Potato, Vegetable

GULF COAST FRIED FEAST 26

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

BURRITO BOWL BAR 23

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 14

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



CHARCUTERIE BOARD

VEGETABLE CRUDITÉ 12

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 24

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

TEXAS BOARD 32

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

SAN LUIS BOARD 39

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 (3 PCS) 14

ELEGANT DEVEILED EGGS (2 PCS) 10

CRAB CAKE 3 OZ (1 EA) 18

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,
Pickled Red Onion, Diced Bacon,
Blue Cheese, Ranch Dressing

SAN LUIS SALAD

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

ITALIAN 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 82

Peppercorn Demi-Glace

FLAT IRON STEAK 68

Red Wine Port Reduction

BOURSIN-STUFFED CHICKEN BREAST 56

Black Garlic Beurre Blanc

CRAB STUFFED CHICKEN BREAST 62

Creole Cream Sauce

BRAISED SHORT RIB 68

Red Wine Demi-Glace



DUETS

Please choose cut of steak: Flat Iron Steak / Filet

CRAB STUFFED CHICKEN BREAST & SEARED 5 OZ STEAK OF CHOICE 80/90

Brandy Cream Sauce, Demi-Glace

GULF CRAB CAKE & SEARED 5 OZ STEAK OF CHOICE 80/90

Lemon Beurre Blanc, Peppercorn Demi-Glace

GRILLED SHRIMP & SEARED SNAPPER 76

Chipotle Sauce, Citrus Beurre Blanc

LOBSTER TAIL & SEARED STEAK OF CHOICE 88/98

Lemon Grass Butter Sauce, Red Wine Demi-Glace

GRILLED SHRIMP & SEARED 5 OZ STEAK OF CHOICE 78/88

Lemon Butter Sauce, Demi-Glace

BRAISED SHORT RIB & GRILLED SHRIMP 76

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 88

(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 Broccolini and Baby Carrots Tossed in a Garlic Oil
Rainbow Twirl Salad, Olive Tapenade, Diced Tomatoes

THE ISLAND 68

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 65

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 CREMÉ WITH FRESH BERRIES

WINE AND SPIRITS

HOSTED BAR

Deluxe Selections	12
Premium Selections	11
Cordials and Cognac	12
Domestic Beer	6
Imported Beer	7
Sodas	5
House Champagne	35 per bottle
Bloody Mary	95 per gallon
Mimosa	90 per gallon
Margarita Rocks	120 per gallon
House Wine	35 per bottle
Wine by the Glass	
House, Premium, Deluxe	10, 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
Jim Beam Bourbon Whiskey

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

\$110 per gallon

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

WINE AND SPIRITS CONTINUED

HOSTED PREMIUM BEVERAGE PACKAGE

\$45 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,

Jim Beam Bourbon Whiskey





WINE AND SPIRITS CONTINUED

HOSTED DELUXE BEVERAGE PACKAGE

\$55 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

\$43 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	Moët & Chandon Imperial Épernay NV	95
Dom Perignon, Cuvee Épernay	395	Mumm Prestige Napa Valley NV	80
Domaine Ste. Michelle Brut NV	43	Veuve Clicquot Ponsardin Reims NV	115
Madame Zéro, France NV	128		





WHITE WINES

Emmolo "By Caymus" Sauvignon Blanc, California	43
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	150
Rombauer, Chardonnay, Carneros	95
Long Shadow, Poets Leap, Riesling Columbia Valley	45
Santa Margherita, Pinot Grigio Italy	62
Torresella, Pinot Grigio, Italy	43
Rosé Le Grand Noir, France	40

RED WINES

Duckhorn, Merlot, Napa Valley	114
Ferrari-Carano, Merlot, Sonoma County	68
14 Hands, Merlot, Washington	43
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	158
Biscardo Marchesi, Amarone Della Valpolicella, Italy	145
Tommasi Amarone, Veneto	130
Reunion, Malbec, Argentina	43
Castello D' Abola Chianti Classico, Italy	50
Vintners "Guido" Sangiovese, Walla Walla Valley, WA	71
14 Hands, Cabernet Sauvignon, Washington	43
Austin Hope, Cabernet Sauvignon, Paso Robles	99
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	159
Stags' Leap Winery, Cabernet Sauvignon, Napa Valley	112
Sterling, Cabernet Sauvignon, Napa Valley	87
Donati "Claret", Central Coast	58
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.