



THE SAN LUIS *Resort*
SPA & CONFERENCE CENTER



information and policies

The San Luis Hotel is nestled on the 32-acre beachfront San Luis Resort and showcases Galveston Island's most elegant meeting 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 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 50 or more guests. A surcharge of \$4 per person on lunch buffet and \$6 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

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 \$1,000 non-refundable deposit 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. 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 \$35 per hour at The San Luis Hotel and at the Galveston Island Convention Center at The San Luis Resort with a minimum of two hours. The time period will include 30 minutes prior and 30 minutes 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, and 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 Hotel

Grand Ballroom \$10,000
Mainsail Salon \$5,000
Windjammer/Elissa \$3,000

Galveston Island Convention Center at the San Luis Resort

Grand Ballroom \$10,000
Galleon \$5,000

set-up and 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.

photographer

Upon request, your catering representative can recommend a professional photographer for your event.

decorations and signage

Table Decorations: We provide complimentary fresh floral in a bud vase, mirrored squares 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 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.

plated breakfast selections

All Breakfasts served with Fresh Orange Juice, Assorted Breakfast Breads, Starbucks Coffee and Iced Tea.

THE AMERICAN 16
Fluffy Scrambled Eggs, Home-Fried Potatoes, Country Sausage or Bacon

EGGS BENEDICT 24
English Muffin, Canadian Bacon, Classic Hollandaise Sauce, Lyonnaise Potatoes
(Maximum of 75 guests)

WESTERN SCRAMBLED EGGS 17
Diced Ham, Scallions, Peppers, Monterey Jack Cheese, Skillet Potatoes and Flour Tortillas

HUEVOS RANCHEROS 18
Sonoran Potatoes, Refried Beans, Flour Tortillas, Roasted Tomato Salsa



breakfast buffets

All Breakfast Buffets served with Starbucks Coffee and Iced Tea. Based on two hours of service, minimum of 25 guests.

THE SOUTHERN BREAKFAST 23
Chilled Juices, Sliced Fresh Fruit and Berry Display, Cold Cereals and Granola, Fluffy Scrambled Eggs, Country Sausage, Crisp Bacon, Home-Fried Potatoes, Buttermilk Biscuits and Sausage Gravy, Muffins, Danish, Croissants Whipped Honey Butter and Preserves

THE SAN LUIS BREAKFAST 24
Chilled Juices, Sliced Fresh Fruit and Berry Display, Low-Fat Yogurt, Cold Cereals, Granola, Fluffy Scrambled Eggs with Cheese and Chives, Apple Crêpes with Cinnamon Cream, Belgian Waffles, Country Sausage, Crisp Bacon, Lyonnaise Potatoes, Muffins, Danish, Croissants, Whipped Honey Butter and Preserves

ALL-AMERICAN BREAKFAST 26
Chilled Juices, Sliced Fresh Fruit and Berry Display, Low-Fat Yogurt, Granola, Cold Cereal Display, Quiche Lorraine, Blueberry Cheese Blintzes, Scrambled Eggs with Cheese, Lyonnaise Potatoes, Southern Grits, Link Sausages, Smoked Bacon, Muffins, Danish and Croissants

BREAKFAST BUFFET ENHANCEMENTS 295
Display of Smoked Salmon with Chopped Eggs, Diced Onion, Capers, Sliced Tomato and New York Style Bagels



Serves 25 Guests

San Luis style brunch buffets

All Brunches served with Starbucks Coffee and Iced Tea.
Based on two hours of service, minimum of 25 guests.

THE CRESCENT CITY BRUNCH 36
Chilled Juices, Sliced Fruit with Yogurt Dip, Seasonal Berries with Whipped Cream, Bagels with Cream Cheese and Lox Spread, Eggs Benedict, Fluffy Scrambled Eggs, Cheese Blintzes, Home-Fried Potatoes, Grilled Chicken in Sweet Basil Cream, Pasta Primavera, Danish, Muffins and Croissants

THE BOULEVARD BRUNCH 42
Chilled Juices, International Cheese Display, Sliced Fresh Fruit and Berry Display, Farmers Market Greens, Cucumber Dill Salad, Insalata Caprese, Artichoke and Wild Mushroom Salad, Display of Smoked Salmon with Bagels, Chopped Eggs, Diced Onion, Capers, Sliced Tomato, New York Style Bagels, Eggs Benedict, Pasta Primavera, Romano-Crusted Chicken in Tomato Cream, Danish, Muffins and Croissants, Dessert Display of Tiramisu, Cheesecake, Pecan Pie and Southern Chocolate Cake

ACTION STATIONS 150 Chef fee
Stations are breakfast enhancements to existing buffets and may not be purchased as a meal replacement.

OMELET STATION 10 per person
Fresh Cracked Eggs or Egg Beaters, Cheddar, Parmesan, Bacon, Ham, Mushrooms, Onion, Tomatoes, Spinach, Salsa

BELGIAN WAFFLE STATION 9 per person
Maple Syrup, Fresh Berries, Whipped Cream, Toasted Pecans

Please add 22% Service Charge and 8.25% Sales Tax

refreshment breaks

Based on two hours of service.

THE SEASIDE 16
Chilled Orange, Grapefruit and Tomato Juices, Tropical Fruit Display, Bagels with Cream Cheese, Croissants, Danish and Muffins, Whipped Honey Butter and Preserves, Starbucks Coffee and Iced Tea

THE EXECUTIVE 17
Chilled Orange, Grapefruit and Tomato Juices, Low-Fat Yogurt with Fresh Berries, Assortment of Fresh Fruit, Muffins, Build-Your-Own Granola, Cold Cereals, Starbucks Coffee and Iced Tea

THE ICE CREAM SHOPPE 13
French Vanilla, Strawberry and Chocolate Ice Creams.
Toppings: Oreo Cookies, M&M's, Toasted Coconut, Chopped Walnuts, Colored Sprinkles, Chocolate, Strawberry and Butterscotch Syrup; Fresh Whipped Cream and Maraschino Cherries; Starbucks Coffee and Iced Tea

THE COFFEE STAND 10
Starbucks Coffee, Iced Tea, Soft Drinks, Bottled Water
(Based on four hours)

THE INTERMISSION 13
Fresh Popcorn, Jelly Beans, Mini Candy Bars, Hershey Kisses, Reese's Pieces and M&M's with Starbucks Coffee, Iced Tea and Soft Drinks

THE VERANDA 11
Freshly Baked Cookies and Brownies, Old Fashioned Lemonade, Iced Tea with Lemon and Starbucks Coffee

FIESTA BREAK 13
Red, Blue and Yellow Corn Tortilla Chips, Chili con Queso, Guacamole and Salsa with Soft Drinks and Bottled Water



drink

Starbucks Coffee	55 per gallon
Fresh Squeezed Orange or Grapefruit Juice	15 per quart
Apple, Tomato or Cranberry Juice	15 per quart
Iced Tea with Lemon	42 per gallon
Old Fashioned Lemonade	42 per gallon
San Luis Fruit Punch	42 per gallon
Whole, 2% or Skim Milk	11 per quart
Bottled Water	3.5 per bottle
Red Bull, 5-Hour Energy	5 per bottle



eat

Old Fashioned Cinnamon Buns	30 per dozen
Bagels with Cream Cheese	30 per dozen
Breakfast Pastries	30 per dozen
Freshly Baked Cookies and Brownies	30 per dozen
Whole Fresh Fruit	3 per piece
Frozen Candy Bars	3.5 each
Individual Yogurts	3.5 each
Trail Mix or Mediterranean Snack Mix	22 per pound



We Proudly Serve Starbucks

Please add 22% Service Charge and 8.25% Sales Tax

lunch buffets

Lunch Buffets served with Starbucks Coffee and Iced Tea. Based on one hour of service, minimum 25 guests.

BROOKLYN DELI 25

Chef's Soup of the Day, Fruit Display, Basket of Fresh Garden Greens, Cherry Tomatoes, Mushrooms, Cucumbers, Grated Cheese, Crumbled Bacon, Chopped Eggs, Garlic Croutons and a Selection of Housemade Dressings

Pasta Salad, Potato Salad and Tomato Bocconcini Salad

Cold Cut Display: Honey Glazed Ham, Smoked Turkey, Roast Beef, Salami, Aged Cheddar and Swiss Cheeses, Green Leaf Lettuce, Sliced Vine-Ripened Tomatoes, Kosher Pickles, Cherry Peppers and Peppercorn Peppers

Specialty Breads and Croissants with Complementary Condiments

Freshly Baked Chocolate Chip Cookies and Fudge Brownies

CAFE ROMA PASTA BAR 28

Penne Pasta and Tortellini with Alfredo and Marinara Sauces with choice of four of the following items: Sweet Italian Sausage, Pepperoni, Mushrooms, Bay Shrimp, Grilled Chicken, Roasted Peppers, Mixed Vegetables and Sun-Dried Tomatoes. Served with Caesar Salad, Garlic Bread Sticks and Italian Cream Cake

HILL COUNTRY GRILL 29

Yellow Mustard Potato Salad
Jalapeño Pineapple Coleslaw
Green Chile Macaroni and Cheese

Charbroiled Angus Burgers
Lettuce, Tomato, Pickles, Red Onions
Cheddar & Jalapeño Jack
Grilled Elgin Smoked Sausage Links
Peppers, Onions, Warm Flour Tortillas
Charbroiled Chicken Breast, Honey Ancho BBQ Sauce
Lemon Bars
Fudge Brownies

BAJA TACO BAR 27

Black Bean Soup, Chile con Queso, Tortilla Chips

Blackened Market Fresh Fish and Grilled Chicken Fajita, Guacamole, Cheddar, Red Cabbage Slaw, Jalapeños, Salsa, Chipotle Sour Cream, Flour Tortillas, Spanish Rice and Beans

Fresh Baked Cookies and Fudge Brownies

Please add 22% Service Charge and 8.25% Sales Tax



plated lunch

Choose a salad, entrée and dessert to complete your three-course lunch menu. Served with Starbucks Coffee and Iced Tea.

soup

Substitute Soup for Salad: 3 per person
add soup course: 6.5 per person

AWARD-WINNING SHRIMP & CRAB GUMBO

CHICKEN TORTILLA SOUP

SEAFOOD GAZPACHO

BAKED POTATO SOUP

ROASTED SWEET CORN AND CRAB CHOWDER

TOMATO BASIL BISQUE

salad

SAN LUIS SALAD

Baby Greens, Carrots, Grape Tomatoes, Cucumber, Parmesan,
Ranch Dressing

GALVESTON ISLAND CAESAR SALAD

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

BABY SPINACH SALAD

Grape Tomatoes, Bacon, Artichokes, Lemon Thyme Vinaigrette

GREEK SALAD

Chopped Romaine, Tomatoes, Olives, Pepperoncini, Feta Cheese,
Red Wine Vinaigrette

CAPRESE SALAD

Beefsteak Tomato, Fresh Mozzarella, Basil, Balsamic Reduction

ICEBERG WEDGE

Applewood Smoked Bacon, Tomatoes, Roquefort
or Ranch Dressing

entrées

PAN-SEARED CATCH OF THE DAY 28
Lemon Caper Sauce

GRILLED CHICKEN BREAST 27
Cremini Mushroom Cream

PESTO-CRUSTED CHICKEN BREAST 29
Lemon Beurre Blanc

ROASTED PORK LOIN 28
Marsala Sauce

CHARBROILED FLANK STEAK 29
Red Wine Mushroom Sauce

PETITE FILET MIGNON 40
Port Reduction

SAN LUIS MEATLOAF 29
Roasted Pearl Onion and Bacon Compote

desserts

CHEESECAKE WITH FRESH STRAWBERRIES

FLORIDA KEY LIME PIE

BOURBON PECAN PIE

SOUTHERN CHOCOLATE CAKE

ITALIAN CREAM CAKE

FRESH BERRIES WITH WHIPPED CREAM

BERRY DELIGHT TART

the lunch bag

All lunch bags served with choice of sandwich, pickle, piece of whole fruit, chips or pasta salad, freshly baked cookie and bottled beverage.

SOUTHWEST GRILLED CHICKEN WRAP 22
Grilled Chicken, Romaine, Jalapeño
Jack Cheese, Guacamole,
Spinach Tortilla Wrap

ROAST BEEF & SWISS 22
Slow Roasted Roast Beef with Swiss
Cheese, Horseradish Aioli,
French Baguette

TURKEY & PROVOLONE 21
Smoked Turkey Breast, Provolone
Cheese, Applewood Smoked Bacon,
Pesto Aioli, Egg Kaiser Roll

small bites

Minimum 100 pieces

COLD

Lobster and Lemon Grass Aioli in Artichoke Bottoms	5
Rare Beef on Garlic Crouton, Herb Mayonnaise	4.5
Tartlet of Smoked Duck and Papaya Cilantro Relish	4.5
Ahi Tuna Poke in Asian Soup Spoon	4
Chilled Display of Jumbo Shrimp and Crab Claws, Cocktail Sauce, Horseradish, Lemons	4
Freshly Shucked Oysters and/or Clams on the Half Shell Tabasco, Crackers, Lemon	4
Antipasto Kabob	3.5
Prosciutto di Parma Wrapped Asparagus, Basil Aioli	3.5
Seafood Gazpacho Shot	4
Smoked Salmon on Cucumber Caper Mayonnaise	3.5
Tomato Basil Bruchetta Balsamic Syrup	3
St Germain Pickled Watermelon Crumbled Feta & Fresh Mint	3
Curried Chicken Salad Toasted Baguette	3.5
Seafood Campechana Tortilla Chip, Avocado	4

HOT

Herb Crusted Baby Lamb Chops with Mint Jus	4.5
Bacon Wrapped Quail Raspberry Chipotle	4
Coconut Fried Shrimp Sweet and Sour Sauce	4
Crab Stuffed Mushroom Caps	4
Chicken Wellington	4
Crab Cake with Remoulade	4
Beef Wellington	4
Almond Crusted Chicken Fingers Sesame Garlic Dip	3.5
Beef or Chicken Empanadas with Cilantro Cream	3.5
Brie, Raspberry and Almond en Croûte	3.5
Chicken Sate with Peanut Dipping Sauce	3.5
Feta and Sun-Dried Tomato Phyllo	3.5
Pot Stickers with Plum Sauce	3.5
Spanakopita	3.5
Spring Rolls with Sweet and Sour Sauce	3.5
Baked Stuffed Fingerling Potato Chorizo, Black Bean Puree, Lime Cream	4
Lobster Shiitake Pot Pie Sherry Cream	4.5
Short Rib Pop Over Gorgonzola and Lemon	4.5
Goat Cheese and Butternut Squash Arancini, Vanilla Honey	4

action stations

Minimum 100 guests

Stations are enhancements to existing buffets or reception menus and may not be purchased as a meal replacement.

Stations require a \$150 chef fee based on two hours.

MOOSHU STATION 15

Moo Shu Pancakes, Stir-Fry Chicken, Glass Noodles, Marinated Cucumbers, Bean Sprouts, Shredded Carrots and Peanuts served with Hoisin Sauce, Teriyaki, Soy and Spicy Peanut Sauce

AVOCADO STATION 15

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

MARTINI MASHED POTATO STATION 8

Yukon Gold Potatoes with Sauteed Mushrooms, Cheddar, Crisp Bacon, Chives, Sour Cream

Add Chopped Beef 4

Add Beef Bourguignonne 6

Add Lobster Thermidor 10

SUSHI STATION 18

Spicy Tuna Rolls, California Rolls, Rock and Rolls

SHRIMP & GRIT BAR 16

Sauteed Shrimp & Cheese grits, Mushrooms, Tasso Ham, Scallions, Lee & Perrin Butter, Old Bay Flatbread Crackers

MACARONI AND CHEESE STATION 11

Roasted Wild Mushrooms, Roasted Peppers, Artichokes, Oven Dried Tomatoes, Caramelized Balsamic Pearl Onions, Grilled Asparagus

Add Slow Cooked Brandy Short Rib 8

Add Chopped BBQ Brisket 4

Add Sauteed Baby Garlic Shrimp 9

TACO BAR 16

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

NOODLE BAR 15

Glass Noodles, Mung Beans, Cucumber, Basil, Jalapeno, Cilantro, Siracha, Shaved Beef and Chicken, Shrimp, Basil

the carvery

Served with petite rolls and complementary condiments. Requires a \$150 chef fee.

ROAST OF BEEF AU JUS (serves 100 guests) 325

HERB ROASTED SIRLOIN STRIP 450

Bearnaise Sauce (serves 40 guests)

HONEY BOURBON GLAZED HAM 300

Whole Grain Mustard Cream Sauce (serves 50 guests)

APPLEWOOD SMOKED TURKEY BREAST 275

Cider Gravy Apple Jack Brandy Cream (serves 50 guests)

THREE PEPPER CRUSTED TENDERLOIN OF BEEF 375

Horseradish Cream (serves 20 guests)

CUBAN PULLED PORK 325

Plantains, Salsa, Ciabatta Bread (serves 50 guests)

ITALIAN PORCHETTA 325

Parma Ham, Salami, Roasted Peppers, Kalamata Basil Aioli, Ciabatta Bread (serves 50 guests)

ROASTED LEG OF LAMB 325

Pine Nut Crusted, Mint Au Jus, Focaccia Bread (serves 30 guests)

PRIME RIB OF BEEF AU POIVRE 400

Horseradish Cream (serves 40 guests)

BBQ SMOKED BRISKET 200

Bread and Butter Pickles, Jalapeno Corn Bread, Honey BBQ Sauce (serves 20 guests)



reception enhancement displays

Enhancements to existing buffets only.

DOLCE VITA STATION 10

Chocolate, Vanilla, Strawberry Ice Cream, Chocolate, Caramel or Strawberry Sauce. Please select two ice cream flavors and two sauces.

SORBETTO STAND 10

Mango, Raspberry, Peach, Champagne, Lemon, Tangerine Sorbetto. Please select three flavors of sorbetto.

APPLEWOOD SMOKED FISH DISPLAY 250

Served with Dill Cream Sauce, Capers, Diced Onions, Crostini, Crackers (serves 25 guests).

BAKED BRIE WRAPPED IN PASTRY WITH APPLE AND ALMOND SPREAD (serves 50 guests) 200

MARINATED VEGETABLE CRUDITE PRESENTATION 7

Bleu Cheese and Ranch Dressing

MOSAIC CHEESE BOARD 10

Domestic Farmstead and Select Worldly Cheeses with Dried Apricots and Almonds, French Baguettes, Crackers, Flatbreads

FAJITA BAR 15

Grilled Beef and Chicken, Shredded Lettuce, Guacamole, Pico de Gallo, Shredded Cheddar Cheese, Salsa, Sliced Jalapeños

TUSCAN TABLE 14

Marinated Vegetables and Artichokes, Roasted Peppers, Imported Cured Meats and Cheeses, Crisp Flatbread, Crusty Country Bread, Infused Olive Oil

TROPICAL SLICED FRESH FRUIT DISPLAY 7

Honey Yogurt

SMALL BITE DESSERT BAR 15

Bite Sized Desserts to include Whoopie Pies, Macaroons, Snickerdoodles, Cake Balls, Cookies, Pot de Crème and More! An Explosion of Color, Tastes and Shapes to entice and excite your senses!

chips and dips

All Dips served with Potato, Tortilla or Pita Chips.

French Onion, Ranch or Salsa 48 per quart

Guacamole, Chile con Queso or Spinach Dip 49 per quart

Queso con Fajita or Crab & Artichoke Dip 58 per quart

dry snacks

Potato Chips, Pretzels or Tortilla Chips 22 per pound
Trail Mix, Mixed Nuts or Peanuts 22 per pound

ice carvings

Our award-winning chefs will be delighted to create a beautiful ice carving that will put your personal signature on any special event. All ice carvings are hand carved and begin at 425 per single block.



plated dinner

Choose a salad, entrée and dessert to complete your three-course dinner menu. We recommend adding an appetizer or soup.

JUMBO SHRIMP COCKTAIL Spicy Cocktail Sauce	13 per person
MANGO CRAB MARTINI Avocado Mousse	16 per person
POTATO GRUYÈRE SOUP	7 per person
SWEET CORN & GULF CRAB CHOWDER	8 per person
TOMATO BASIL BISQUE	7 per person
LOBSTER BISQUE	9 per person
AWARD-WINNING SHRIMP & CRAB GUMBO	8 per person

salads

GALVESTON ISLAND CAESAR

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

SAN LUIS SALAD

Baby Greens, Carrots, Grape Tomatoes, Cucumbers, Parmesan Cheese, Champagne Vinaigrette

BABY SPINACH SALAD

Imported Prosciutto, Shaved Parmesan, Grape Tomatoes, Artichokes, Sun-Dried Tomato Vinaigrette

GREEK SALAD

Romaine Hearts, Tomatoes, Olives, Feta Cheese, Pepperocini, Red Wine Vinaigrette

BOSTON BIBB CROWN

Baby Greens, Strawberries, Candied Pecans, Honey Balsamic Vinaigrette

RED OAK LEAF SALAD

Baby Greens, Candied Walnuts, Chèvre Cheese, Honey-Lime Vinaigrette

ROMAINE LETTUCE WEDGE

Romaine, Applewood Smoked Bacon, Roquefort Dressing

entrées

PAN ROASTED GULF RED SNAPPER	51
Cilantro Corn Sauce, Crab Pico	
GRILLED CHICKEN BREAST	39
Cognac Cremini Mushroom Sauce	
CIDER-BRINED PORK LOIN	39
Tasso Cream Sauce	
CHICKEN SALTIMBOCCA	41
Prosciutto di Parma, Sage, Lemon Butter Sauce	

PESTO RUBBED SALMON	43
Charred Plum Tomato Beurre Blanc	

GARLIC-ROASTED PRIME RIB AU JUS	48
Cracked Pepper Horseradish Cream	

FILET MIGNON	51
Peppercorn Demi-Glace, Roasted Cipollini Onions	

BLACKENED MAHI MAHI	48
Mango Salsa	

BONE-IN PORK CHOP	42
Calvados Glaze	

duets

SPINACH & PARMESAN-STUFFED CHICKEN BREAST & GRILLED FILET MIGNON	53
Portabello Brandy Cream	

GULF CRAB CAKE & GRILLED FILET MIGNON	60
Stone Ground Mustard Cream	

CHIPOTLE-GLAZED FIRE-GRILLED SHRIMP & GRILLED FILET MIGNON	55
Tomatillo Cream Sauce	

LOBSTER TAIL & FILET MIGNON	62
Lemon Thyme Butter Sauce	

CRAB STUFFED CHICKEN BREAST & BLACKENED SHRIMP	52
Lobster Cream Sauce	

GULF SNAPPER & FILET MIGNON	58
Burgundy Demi-Glace, Lemon Butter	

desserts

Choose one dessert to accommodate your plated dinner. Choose three desserts to accommodate your dinner buffet.

HAZELNUT CAPPUCCINO TORTE
SUMPTUOUS CHOCOLATE CAKE
TRIPLE CHOCOLATE CHEESECAKE
BOURBON PECAN PIE
FLORIDA KEY LIME PIE
WHITE AND DARK CHOCOLATE MOUSSE CAKE
THREE BERRY TART
APPLE TART
NEW YORK CHEESECAKE WITH FRESH STRAWBERRIES
RED VELVET CAKE
GLUTEN-FREE FLOURLESS CHOCOLATE TART
GLUTEN-FREE VANILLA POT DE CRÉMÉ WITH FRESH BERRIES

dinner buffets

Buffets include choice of one Salad Bar, one Composed Salad, three Desserts, Freshly Baked Rolls with Sweet Cream Butter, Starbucks Coffee and Iced Tea.
Minimum 50 guests.

salad bars

SPINACH

Fresh Spinach, Crumbled Blue Cheese, Anjou Pears, Walnuts, Lemon Honey Vinaigrette

NAPA

Baby Greens, Caramelized Pecans, Chèvre Cheese, Dried Cranberries, Grapes, Champagne Vinaigrette and Buttermilk Ranch

CAESAR

Romaine Lettuce, Parmesan Cheese, Housemade Croutons, Caesar Dressing

MIXED GREEN

Fresh Greens, Tomato, Sliced Cucumber, Julienne Carrots, Black Olives, Shaved Parmesan, Sliced Mushroom, Croutons, Selection of Dressings

WEDGE SALAD

Baby Iceberg Wedge, Crisp Bacon, Tomatoes, Pickled Red Onions, Bleu Cheese, Parmesan, Balsamic Vinaigrette or Bleu Cheese Dressing

composed salads

TOMATO CUCUMBER

Red Wine Vinaigrette

TOMATO BOCCONCINI SALAD

Balsamic Reduction

FRESH FRUIT

Poppy Seed Vinaigrette

COLESLAW

Apple Thyme Dressing

SEAFOOD PASTA SALAD

Red Wine Vinaigrette

BAKED POTATO SALAD

Cheddar, Bacon, Sour Cream

ASPARAGUS CITRUS SALAD

Herbed Vinaigrette

BLACK BEAN & CORN SALAD

Cilantro Vinaigrette

the campeche buffet

43 per person

PAN-SEARED SALMON

Lemon Caper Beurre Blanc Sauce

GRILLED CHICKEN BREAST ON A RAGOUT OF MUSHROOMS

Cognac Sauce

GARLIC CRUSTED PORK LOIN

Creole Sauce

SMOKED GOUDA ROASTED POTATOES

SAUTÉED ZUCCHINI & SQUASH

GREEN BEANS WITH SHALLOTS

the big island

48 per person

150 chef fee for carver

TROPICAL FRESH FRUIT DISPLAY

THE CARVERY

Roasted Round of Beef with Bermuda onion Marmalade

PINEAPPLE SALSA JERK CHICKEN

SWEET CHILI GLAZED MAHI MAHI

ISLAND RICE PILAF

VEGETABLE STIR-FRY

laissez les bon temps rouler!

54 per person

GUMBO BAR

Requires 150 Chef fee

GRILLED CHICKEN BREAST

Brandy Crawfish Cream

GRITS AND GRILLADES

SHRIMP & ANDOUILLE SAUSAGE CREOLE

BLACKENED GULF SNAPPER PONTCHARTRAIN

GREEN BEANS SAUTÉED IN SWEET RED ONIONS & BACON

DIRTY RICE

ROASTED GARLIC MASHED POTATOES

tejas grill
42 per person

BBQ ROASTED CHICKEN

SMOKED BEEF BRISKET WITH BARBECUE SAUCE

GRILLED TEXAS SMOKED SAUSAGE

BAKED BEANS WITH BACON

JALAPEÑO CREAMED CORN

GREEN CHILE MAC'N CHEESE

JALAPEÑO CHEDDAR CORNBREAD

Add Barbecue Jumbo Shrimp
Minimum 200 pieces
375 per 100 pieces

Add Dr Pepper Baby Back Ribs
Three ribs per guest
7 per person

south of the border
42 per person

TORTILLA CHIPS
Chile con Queso & Salsa

CHICKEN & BEEF FAJITAS
Sautéed Bell Peppers & Onions, Guacamole, Sour Cream,
Pico de Gallo, Salsa, Cheddar Cheese with Flour Tortillas

TAMALES

CHICKEN ENCHILADA TOMATILLO CASSEROLE

SPANISH RICE

BORRACHO BEANS

SAUTÉED GREEN BEANS WITH RED ONION



beverage selections

HOSTED BAR

Deluxe Selections	10
Premium Selections	9
Cordials and Cognac	11
Domestic Beer	5
Imported Beer	6
Sodas	3.5
House Champagne	35 per bottle
Bloody Mary	80 per gallon
Mimosa	80 per gallon
Margarita Rocks	80 per gallon
House Wine	32 per bottle

KEG BEER

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

PREMIUM BRANDS

J & B Scotch
Jack Daniel's Bourbon
Stolichnaya Vodka
Beefeater Gin
Bacardi Rum
Sauza Gold Tequila
Canadian Club

DELUXE BRANDS

Dewar's Scotch
Maker's Mark
Grey Goose Vodka
Tanqueray Gin
Mount Gay Rum
1800 Tequila
Crown Royal

FROZEN MARGARITA 375 for five gallons
Frozen beverages require a machine rental charge of
150 per event

CASH BAR AVAILABLE

For cash bar prices, add .50 to above drink prices

Cash Bar Charge (Up to four hour bar)	125
Bartender Charge	50



Please add 22% Service Charge and 8.25% Sales Tax

beverage selections

HOSTED PREMIUM BEVERAGE PACKAGE 37 for four hours
Additional Hours - 5 per person per hour

Bar includes:

Champagne
Premium Brand Mixed Drinks
House Wines
Imported Beers (Heineken, Corona)
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 Bourbon, Stolichnaya Vodka,
Beefeater Gin, Bacardi Rum,
Sauza Gold Tequila and Canadian Club

HOSTED DELUXE BEVERAGE PACKAGE 43 for four hours
Additional Hours - 6 per person per hour

Bar includes:

Champagne
Deluxe Brand Mixed Drinks
House Wines
Imported Beers (Heineken, Corona)
Domestic Beers (Budweiser, Bud Light, Miller Lite)
Soft Drinks (Coke, Diet Coke, Sprite, Club Soda, Tonic Water)

Deluxe brands include:

Dewar's Scotch, Maker's Mark, Grey Goose Vodka, Tanqueray Gin,
Mount Gay Rum, 1800 Tequila and Crown Royal

**HOSTED BEER, WINE AND
CHAMPAGNE PACKAGE** 34 for four hours
Additional Hours - 4 per person per hour

Bar Includes:

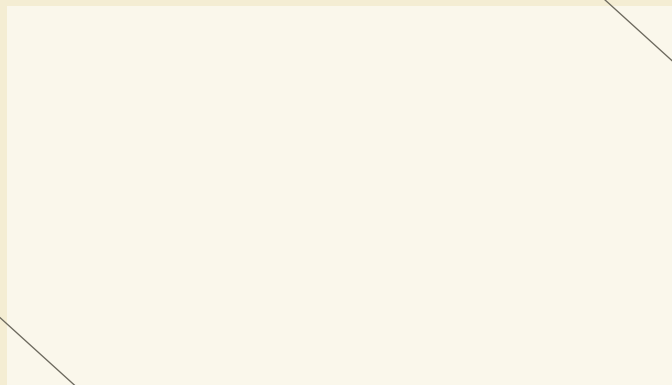
House Wines and Champagne
Imported Beers (Heineken, Corona)
Domestic Beers (Budweiser, Bud Light, Miller Lite)
Soft Drinks (Coke, Diet Coke, Sprite, Club Soda, Tonic Water)

Bar packages do not include:

Passed Wine, Wine Service with Dinner or Cordials







The background of the entire page is a repeating pattern of overlapping fan shapes. Each fan shape is filled with vertical stripes of varying shades of beige and cream. The fans are arranged in a staggered, overlapping grid, creating a complex, textured effect.

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