INSPIRED WEDDING MENU







HOTEL GALVEZ & SPA®

2024 Seawall Blvd. Galveston, TX 77550 409.765.7721 | HotelGalvez.com



THE TREMONT HOUSE

2300 Ship's Mechanic Row Galveston, TX 77550 409.763.0300 | TheTremontHouse.com









THE TREMONT HOUSE AND HOTEL GALVEZ & SPA ARE THRILLED TO HELP YOU AND YOUR GUESTS CELEBRATE!

We are pleased to offer you the following complimentary items on your special day: Bridal linens, hotel centerpieces, dance floor, staging, guest book table, gift table, cake tables and any additional table needs.

We offer special room rates for your guests' overnight accommodations, with a minimum of (10) rooms blocked, based upon availability.

(A (2) night minimum will apply on weekend dates.)

Our hotels establish a food & beverage minimum for the event area that is best suited for your celebration.

A set-up fee of \$350.00 will be assessed for the wedding ceremony and reception. If you wish to hold your wedding reception only, the set-up fee will be \$250.00. To host your

wedding ceremony in our garden or ballroom areas, the fee is \$500.00.

We require a 25% deposit of the food & beverage minimum to secure your event area(s). All deposits received will be credited to the final balance of the event. Final payment and guest count guarantees are due (10) business days prior to your event. Deposit payments can be made via credit card, cashier's check, or cash.

A 21% service charge will be applied to all food & beverage. An 8.25% state sales tax will be applied to all food and non-alcoholic beverages. An 8.25% mixed beverage sales tax will be applied to all alcoholic beverage events in lieu of 8.25% sales tax.









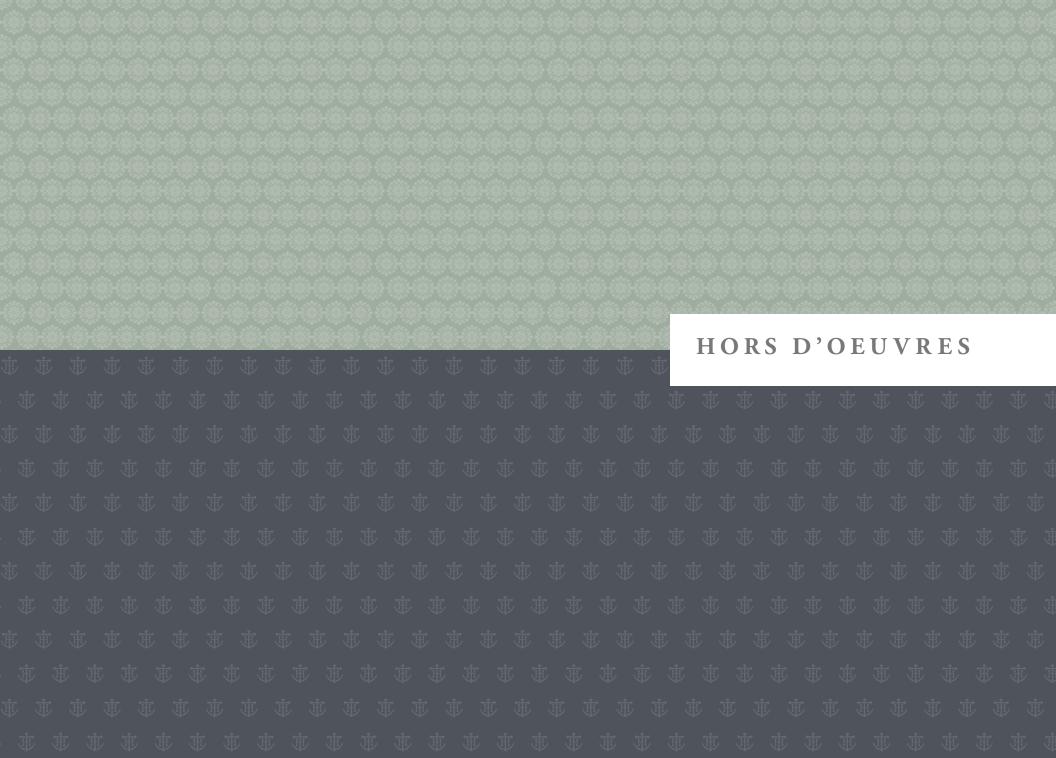






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COLD HORS D'OEUVRES

Cold Hors d'Oeuvres \$3 Per Item

Spiced Duck Canapé with Sweet Corn Hummus and Micro Greens Hazelnut Crusted Goat Cheese Lollipops Belgium Endive with Smokey Bleu Cheese and Candied Pecans Crostini Bruschetta

Cold Hors d'Oeuvres \$4 Per Item

Chilled Champagne Poached Gulf Shrimp with Traditional Cocktail Sauce Ceviche Cups

Fresh Strawberries Stuffed with Boursin Cheese Grape Tomato and Mozzarella Ball on Toasted Brioche, Balsamic Reduction and Chiffonade Basil Smoked Salmon and Dill Cream Cheese on Toasted Pumpernickel Beef Tenderloin Spoons with Bleu Cheese and Balsamic Cremini Mushrooms Seared Beef Tenderloin with Caramelized Onions, Horseradish Sour Cream, Fried Parsley on a Garlic Crouton Brie Cheese and Apricot Jam on Toasted Rye Bread Shredded Short Rib Spoons with Tomato Polenta and Red Wine Reduction



Served in Multiples of 50.

Ahi Tuna Taco with Spicy Slaw

HOT HORS D'OEUVRES

Hot Hors d'Oeuvres \$3 Per Item

Chipotle Chicken Skewers with Cilantro Cream Vegetable Spring Rolls with Sweet Thai Chili Sauce Mini Quiche Bites Chicken Satays with Coconut Peanut Sauce

Hot Hors d'Oeuvres \$4 Per Item

Petite Crab Cakes with Tomato Remoulade Sauce Chicken Dijon in Puff Pastry Spanakopita with Spinach and Feta Cheese Shrimp Empanadas with Tomatillo Sauce Breaded Stuffed Artichoke Hearts

Hot Hors d'Oeuvres \$5 Per Item

Baby Lamb Chops with Tomato Chutney Buttered Pecan Shrimp with Lemon Aioli Churrasco Steak Skewers with Chimichurri Sauce Mini Beef Wellingtons with Rosemary Demi-Glace Seared Diver Scallops Wrapped in Bacon with Parsley Garlic Butter Drizzle Open Face BBQ Pork Biscuit Braised Beef Taco with Sweet Ginger Glaze Seafood Gumbo Shooter



Served in Multiples of 50.

VEGETARIAN, VEGAN & GLUTEN FREE



Gluten Free Hors d'Oeuvres \$5

Antipasto Skewers of Mozzarella, Artichoke and Tomato Chili Lime Chicken Skewers Chicken Satay with Coconut Peanut Sauce Bacon-Wrapped Shrimp Mediterranean Chicken, Fig and Tomato Kabobs Churrasco Steak Skewers with Chimichurri Sauce

Vegan Hors d'Oeuvres \$4

Vegetable Potsticker Sweet Soy Reduction Vegetable Samosas with Tzatziki Dipping Sauce

Vegetarian Hors d'Oeuvres \$4

Breaded and Stuffed Artichoke Hearts Wild Mushroom Tartlet

Served in Multiples of 50.

LUNCH

PLATED LUNCH

All Entrées Accompanied by Field Greens Salad, Freshly Baked Bread and Sweet Cream Butter, Freshly Brewed Starbucks Regular & Decaffeinated Coffee and Tazo Iced Tea



Appetizers

Baked Shrimp Scampi \$9Served atop Toasted Crostini

Wild Mushroom Strudel \$6

Petite Beef or Chicken Wellington \$7With Roasted Garlic Demi-Glace

Traditional Shrimp Cocktail \$13With Horseradish Cocktail Sauce

Pan Seared Lump Crab Cakes \$10 With Creole Mustard

Soups (Please Add \$7)

Corn Crab Chowder

Cream of Wild Mushroom Soup

Seafood GumboWith Steamed Rice

Tomato Basil Bisque

Lobster Bisque

Salads (Please Add \$2)

Bouquetière Salad

Baby Greens, Cherry Tomatoes, Crumbled Feta, Mandarin Oranges and Raspberry Basil Vinaigrette

Caesar Salad

Crisp Romaine Hearts, Garlic Baguette Chip, Parmesan and Classic Caesar Dressing

Tomato & Bocochini

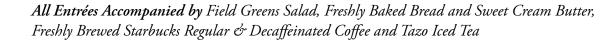
Ripe Tomatoes, Mozzarella Cheese, Fresh Basil, Cracked Black Pepper and Virgin Olive Oil

Galveston Salad

Young Greens, Dried Cranberries, Candied Pecans, Sliced Strawberries, Crumbled Roquefort Cheese, Orange Honey Blossom Vinaigrette

Prices are Per Person.

PLATED LUNCH



Chicken Forestière \$26

Seared Breast of Chicken with Caramelized Onions, Artichoke and Shiitake Mushroom Relish

Pan Seared Salmon \$34

Pan Seared Salmon with Dill Cream Sauce

Dr. Pepper Braised Short Ribs \$37

Beef Short Ribs with Dr. Pepper Demi-Glace

Lightly Blackened Fresh Catch and Jerk Shrimp \$39

With Mango Chili Salsa

Panko Crusted Chicken Breast \$28

With Grain Mustard Cream

Prices are Per Person.

LUNCH BUFFET

MINIMUM OF 30 GUESTS

All Lunch Buffets Include: Freshly Baked Bread and Sweet Cream Butter, Freshly Brewed Starbucks Regular & Decaffeinated Coffee and Tazo Iced Tea

Afternoon Delight \$35

Crisp Tossed Garden Greens

Served with Buttermilk Ranch & Balsamic Vinaigrette Dressings

Fresh Seasonal Fruit Display

Served with Cinnamon Cream

Quiche Lorraine

Select Harvest Wild Rice Blend

Green Beans with Toasted Almond Butter

At Your Service, Choice Of:

Carved Top Round of Beef

Slow Roasted with Five Pepper Seasoning Presented with Creole Mustard and Horseradish Cream Silver Dollar Rolls

Or

Pasta Station

Chef's Selection of Fresh Pastas, Sauces and Vegetables Paired with Grilled Chicken and Rock Shrimp

Prices are Per Person for 60 Minutes of Service.

Uniformed Chef/Attendant Required for Each Action Station at \$100 each.



LUNCH BUFFET

MINIMUM OF 30 GUESTS

All Lunch Buffets Include: Freshly Baked Bread and Sweet Cream Butter, Freshly Brewed Starbucks Regular & Decaffeinated Coffee and Tazo Iced Tea



Marinated Cucumber, Tomato and Onion Salad

With Feta Cheese

Seasonal Chopped Fruit Salad

Tossed with Sweet Orange Vanilla Dressing

Herb Marinated Chicken Breast

Topped with Lemon Cream Sauce

Grilled Fresh Catch

Paired with Garlic Scampi Cream

Select Harvest Rice Pilaf or Herb Roasted Potatoes

Fresh Seasonal Vegetable Medley

At Your Service

Pasta Station

Chef's Selection of Fresh Pastas, Sauces and Vegetables Paired with Grilled Chicken and Rock Shrimp

Prices are Per Person for 60 Minutes of Service.

Uniformed Chef/Attendant Required for Each Action Station at \$100 each.



DINNER

PLATED DINNER

All Entrées Accompanied by Field Greens Salad, Freshly Baked Bread and Sweet Cream Butter, Freshly Brewed Starbucks Regular & Decaffeinated Coffee and Tazo Iced Tea



Appetizers

Baked Shrimp Scampi \$9 Served atop Toasted Crostini

Wild Mushroom Strudel \$6

Petite Beef or Chicken Wellington \$7 With Roasted Garlic Demi-Glace

Traditional Shrimp Cocktail \$13 With Horseradish Cocktail Sauce

Pan Seared Lump Crab Cakes \$10 With Creole Mustard

Soups (Please Add \$7)

Corn Crab Chowder

Cream of Wild Mushroom Soup

Seafood Gumbo With Steamed Rice

Tomato Basil Bisque

Lobster Bisque

Salads (Please Add \$2)

Bouquetière Salad

Baby Greens, Cherry Tomatoes, Crumbled Feta, Mandarin Oranges and Raspberry Basil Vinaigrette

Caesar Salad

Crisp Romaine Hearts, Garlic Baguette Chip, Parmesan and Classic Caesar Dressing

Tomato & Bocochini

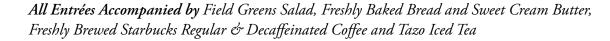
Ripe Tomatoes, Mozzarella Cheese, Fresh Basil, Cracked Black Pepper and Virgin Olive Oil

Galveston Salad

Young Greens, Dried Cranberries, Candied Pecans, Sliced Strawberries, Crumbled Roquefort Cheese, Orange Honey Blossom Vinaigrette

Prices are Per Person.

PLATED DINNER



Chicken Saltimbocca \$42

Chardonnay Roasted Chicken Topped with Prosciutto and Melted Provolone Cheese

Chicken Picatta \$39

Seared Breast of Chicken with Caper Berry Cream and Basil Oil

Roasted Chicken Florentine \$41

Spinach and Garlic Cream Stuffing Paired with White Wine Cream

Grilled Fresh Catch \$45

With Garlic Butter Glaze

Maple Grilled Salmon \$41

With Ancho-Mustard Glaze

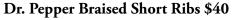
Lafayette Fresh Catch \$45

Blackened Fresh Catch with Shrimp and Crawfish Creole



PLATED DINNER (CONTINUED)

All Entrées Accompanied by Field Greens Salad, Freshly Baked Bread and Sweet Cream Butter, Freshly Brewed Starbucks Regular & Decaffeinated Coffee and Tazo Iced Tea



Beef Short Ribs Braised in Texas Dr. Pepper

Grilled Filet Mignon \$55

With Veal Demi-Glace

Crab Royale Filet Mignon \$58

Filet Mignon Paired with a Creamy Crab Topping

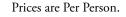
Mixed Grills

Petite Filet Mignon & Gulf Crab Cake \$56

With Veal Demi-Glace and Creole Mustard Cream

Petite Filet Mignon & Grilled Gulf Shrimp \$56

With Veal Demi-Glace and Herbed Garlic Cream





BUFFET DINNER

A SURCHARGE OF \$4 PER PERSON WILL APPLY TO GROUPS BELOW 30

All Dinner Buffets Include: Chef's Choice of Accoutrements, Assorted Hearth Baked Rolls with Butter, Freshly Brewed Tazo Iced Tea & Starbucks Coffee Service

Salad Selections (Choice of Three)

Balsamic Marinated Mushroom Salad

Hearts of Romaine With Garlic Croustades and Caesar Dressing

Bowtie Pasta Salad 🚕 With Roasted Peppers Dressing

Greek Style Salad

Tomato Mozzarella

Fresh Mixed Greens With Assorted Toppings and Dressings



Prices are for 90 Minutes of Service.

BUFFET DINNER (CONTINUED)

A SURCHARGE OF \$4 PER PERSON WILL APPLY TO GROUPS BELOW 30

All Dinner Buffets Include: Chef's Choice of Accoutrements, Assorted Hearth Baked Rolls with Butter, Freshly Brewed Tazo Iced Tea & Starbucks Coffee Service



Entrée Selections

Roasted Chicken Florentine

Spinach and Garlic Cream Stuffing Paired with White Wine Cream

Chicken Saltimbocca

Chardonnay Roasted Chicken Topped with Prosciutto and Melted Provolone Cheese

Chicken Picatta

Seared Breast of Chicken with Caper Berry Cream and Basil Oil

Stuffed Atlantic Salmon

With Crab, Mushroom and Brie Paired with a Citrus Cream

Seared Fresh Catch

Based on Market Availability Paired with Garlic Butter Glaze

Maple Grilled Salmon

With Ancho Mustard Glace

Grilled Top Sirloin

With Mushroom Bordelaise

Carved Top Round of Beef

Slow Roasted with Five Pepper Seasoning Paired with Creole Mustard and Horseradish Cream

Carved Prime Rib of Beef

Slow Roasted with Montreal Seasoning Paired with Horseradish Cream and Au Jus

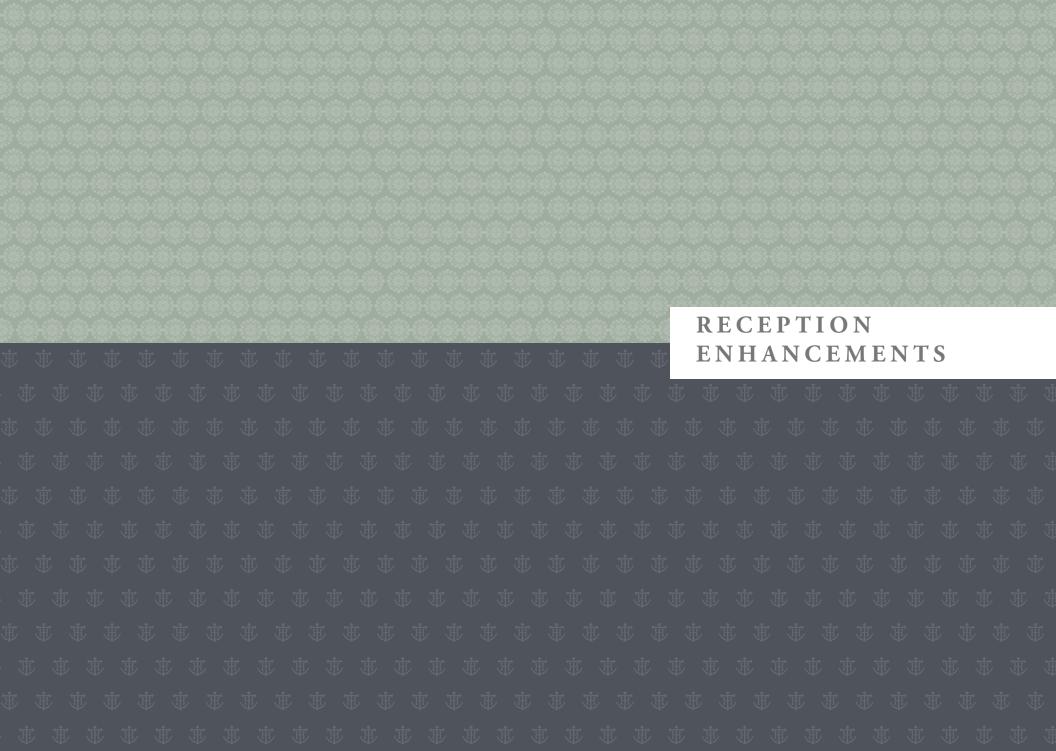
Fresh Tossed Pasta

Chef's Selection of Fresh Pastas. Sauces and Vegetables Paired with Grilled Chicken and Rock Shrimp

2 Entrées \$49 Per Person 3 Entrées \$55 Per Person



Uniformed Chef/Attendant Required for Each Action Station at \$100 Each for 90 Minutes of Service.



INSPIRED PRESENTATIONS

Gourmet Cheese Presentation \$9 Per Person

European and American Cheese with Crusty Breads and Crackers

Smoked Salmon Presentation \$12 Per Person

Cold Smoked Alaskan Salmon with Caper Berries, Eggs, Red Onions, Cream Cheese and Pumpernickel Toast Points

Fresh Fruit Presentation \$7 Per Person

Seasonal Sliced Fruits and Seasonal Berries with Cinnamon Cream

Antipasto \$6 Per Person

Grilled Vegetables, Roma Tomatoes, Marinated Mushrooms, Artichokes, Prosciutto and Fresh Mozzarella

Fresh Crudité Presentation \$5 Per Person

Garden Harvest Vegetables Fresh From the Market with Creamy Dipping Sauce



STATIONS

STATIONS



Mac and Cheese Station \$13

Pastas, Cream Sauce, Bleu Cheese, Smoked Gouda, Cheddar, Parmesan and Pepperjack Cheeses, Scallions, Caramelized Onions, Roasted Mushrooms with Shrimp and Chicken

Quesadilla Action Station \$15

Chicken Portobello and Brie, Cuban Pulled Pork with Queso Fresco, Fajita Spiced Beef, Roasted Peppers and Onions with Cheddar Cheese, Tomatillo and Roasted Tomato Salsa Bar

Caesar Salad Station \$14

Torn Romaine, Shaved Parmesan, Hard-Boiled Eggs, Grape Tomatoes, Kalamata Olives, Hand-Made Croutons, Grilled Chicken and Poached Shrimp Traditional Caesar Dressing and Chipotle Caesar Dressing Chili Plantain Chips

Shrimp Sautée Station \$20

Jumbo Shrimp (Three Per Person), Sautéed Scampi or Cajun Style Served Atop Your Choice of Stone Ground Cheese Grits or Baked Crostini

Raw Bar Station - Market Price

Ceviche, Crab Claws, Oysters on the Half Shell and Shrimp Served with Traditional Cocktail Sauce, Remoulade and Lemons.

Customized Ice Sculpture May Be Added for an Additional Fee.

Prices are Per Person.

Uniformed Chef/Attendant Required for Each Action Station at \$100 Each.

CARVING STATIONS



Peppercorn Crusted Tenderloin \$475

Madagascar Sauce, Whole Grain Mustard and Petit Rolls Serves 20 Guests

Candied Ham \$325

Pineapple Bourbon Sauce and Hawaiian Sweet Rolls Serves 40 Guests

Prime Rib of Beef \$495

Slow Roasted with Horseradish Cream, Whole Grain Mustard, and Petit Rolls and Natural Jus Serves 40 Guests

Roast Top Round of Beef \$500

Slow Roasted with Horseradish, Whole Grain Mustard, and Petit Rolls Serves 80 Guests

Roasted Turkey \$300

Natural Jus, Cranberry Sauce and Petit Rolls Serves 25 Guests

Adobo Rubbed Pork Loin \$365

Wrapped in Bacon and Served with Chimichurri Sauce Serves 40 Guests

Uniformed Chef Required for Each Carving Station at \$100 Each.

SWEET ADDITIONS

SWEET ADDITIONS MINIMUM OF 30 GUESTS



S'mores Bar \$11

Honey Graham Crackers, Giant Marshmallows, Milk Chocolate Squares Smores on a Stick; A Toasted Marshmallow Dipped in Chocolate and Rolled in Graham Cracker Crumbs

Flambéed Donut Hole Dessert Station \$10

Chef's Selection of Assorted Flavors, Sauces and Toppings to Include But Not Limited to Chocolate Covered Cherry, Key Lime Pie and Caramel Apple

Pop Tart Bar \$10

Chef's Selection of Three Pop Tart Flavors. Three Sauces to Include: Strawberry, Chocolate and Caramel, Whipped Cream and Sweet Cream Butter

Bananas Foster Station \$10

Bananas Sautéed in Butter and Brown Sugar Flambéed with Grand Marnier and Served with Vanilla Bean Ice Cream

Uniformed Chef Required at \$100 Each. Priced Per Person for 60 Minutes of Service.

SWEET ADDITIONS (CONTINUED)

MINIMUM OF 30 GUESTS



Ice Cream Sundae Bar \$10

Three Ice Cream Flavors of Vanilla, Strawberry and Chocolate Fudge Sauce, Strawberry Sauce and Whipped Cream Toppings to Include: Crushed Oreos, M&Ms, Reese's Pieces, Chocolate Chips, Chopped Nuts, Sprinkles and Cherries

Gourmet Popcorn Bar \$10

Freshly Popped Traditional Popcorn

Flavor Shakers to Include: Ranch, Chili Lime, White Cheddar,

Nacho, and Garlic Parmesan

Choose (8) Toppings From the Following List:

Melted Butter Tabasco Sauce Fudge Sauce Warm Caramel Syrup Cashews **Bacon Crumbles**

M&Ms Mild Jalapeños Sea Salt

Dried Cranberries Crushed Red Pepper Shredded Parmesan Cheese

Cheesecake Lovers Table \$8

Mini Cheesecakes, Assorted Cheesecake Lollipops and Cheesecake Bites

Strawberries & Cream \$7

Fresh Strawberries, Chantilly Cream and Short Cake

Uniformed Chef Required at \$100 Each. Priced Per Person for 60 Minutes of Service.

LATE NIGHT BITES

AND AFTER THE PARTY, THERE'S THE AFTER PARTY!

Pulled Pork Sandwich \$4

Breakfast Burritos \$4

Mac & Cheese Bites \$3

Corn Dog Bites \$4

Sausage & Cheese Biscuits \$5

Beef Sliders with Cheese \$5

Grilled Cheese and Tomato Basil Shooter \$5

Chicken and Waffle Drizzled with Maple Syrup \$5



Priced Per Item.

BEVERAGES

BEVERAGES

THERE WILL BE A CHARGE OF \$100 PER BARTENDER FOR ALL BARS. ALL CASH BARS REQUIRE A \$100 CASHIER FEE PER CASHIER. THE HOTELS REQUIRE A MINIMUM OF ONE BARTENDER/CASHIER PER 100 GUESTS.

	Hosted Bar	Cash Bar
Beverage	Per Drink Price	Per Drink Price
Platinum Brands	\$ 10.00	\$ 10.50
Platinum Brand Martinis	\$ 12.00	\$ 14.00
Gold Brands	\$ 9.00	\$ 9.50
Gold Brand Martinis	\$ 10.50	\$ 11.00
Imported Beer	\$ 6.00	\$ 6.50
Domestic/Non-Alcoholic Beer	\$ 5.00	\$ 5.50
House Wine	\$ 8.00	\$ 8.50
Soft Drinks	\$ 3.00	\$ 3.50
Mineral or Spring Water	\$ 4.00	\$ 4.50
Cordials	\$ 11.00	\$ 11.50



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Pinnacle Vodka Bombay Gin Cruzan Rum Sauza Gold Tequila Jack Daniels Whiskey Jim Beam Bourbon Johnnie Walker Red

Platinum Brands

Grey Goose Vodka Bombay Sapphire Gin Bacardi Patron Silver Tequila Maker's Mark Bourbon Crown Royal Whiskey Johnny Walker Black

Domestic and Imported Beer

Miller Light Bud Light Shiner Bock Stella Artois Dos Equis

House Wine

Flat Rock, Parlier, California

House Sparkling Wine

Kenwood Vineyards, Brut, California

BEVERAGES

THERE WILL BE A CHARGE OF \$100 PER BARTENDER ON ALL BARS. ALL CASH BARS REQUIRE A \$100 CASHIER FEE PER CASHIER. THE HOTELS REQUIRE A MINIMUM OF ONE BARTENDER/CASHIER PER 100 GUESTS.

Beverage Packages

Silver Package

Wine, Champagne, Domestic and Import Beer, and Sodas

Two Hours \$ 24 Three Hours \$ 28 Four Hours \$ 32

Gold Package

Cocktails, Wine, Champagne, Domestic and Import Beer, and Sodas

Two Hours \$ 29 Three Hours \$32 \$ 36 Four Hours

Platinum Package

Cocktails, Wine, Champagne, Domestic and Import Beer, and Sodas

Two Hours \$ 37 Three Hours \$ 42 \$ 46 Four Hours

Martini Service: Add \$3.00 per person to the package price.

Cordials: Add \$3.00 per person to the package price.



BAR STATIONS





Texas Bloody Mary Bar

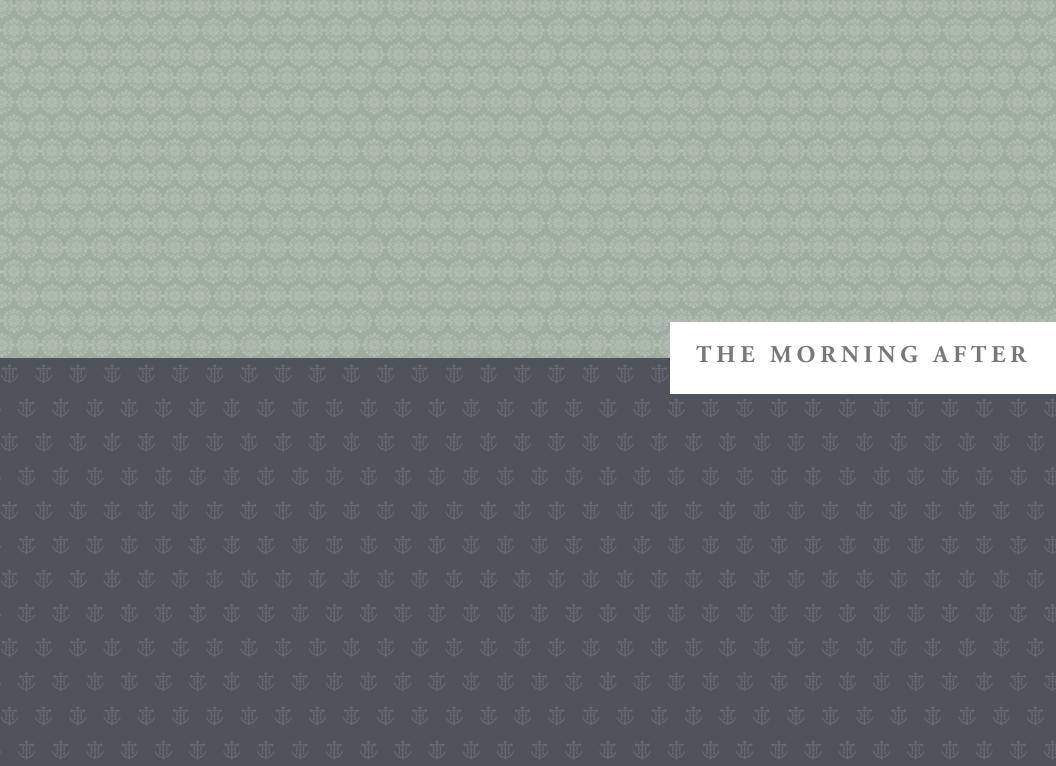
\$12 Per Drink Add Shrimp: \$4 Per Drink Add Chicken Strip: \$3 Per Drink Titos Vodka, Zing Zang and Clamato Mixers Celery Salt and Sea Salt Worcestershire Sauce, Tabasco Sauce and Horseradish Celery Stalk, Dill Pickle Spears and Assorted Stuffed Olives Pickled Asparagus, Green Beans, Jalapeño and Okra Bacon Strip and Mozzarella Cheese Cubes Lemon and Lime Wedges

Island Mimosa Bar

\$10 Per Drink

Kenwood Champagne Chamboard Fresh Squeezed Orange Juice, Grapefruit Juice, Pineapple Juice and Pomegranate Juice Sugar Cubes Assorted Berries Fresh Mint Leaves

Bartender Fee Required for Each Station at \$100 Each.



AND A FOND FAREWELL ... CONTINENTAL BREAKFAST



All Continental Breakfasts Include: Fresh Orange Juice, Cranberry Juice, Starbucks Regular & Decaffeinated Coffee and Tazo Iced Tea

Galveston Continental \$18

Seasonal Fruits and Berries Fresh Pastries, Freshly Baked Muffins and Buttery Croissants Marmalades and Jams

Healthy Continental \$19

Seasonal Fruits and Berries Breakfast Breads with Honey Butter Muesli Station with Dried Fruits and Nuts Steel Cut Oatmeal with Honey, Golden Raisins and Brown Sugar Yogurt Parfaits with Homemade Granola

Grand Continental \$22

Seasonal Fresh Fruit and Berries Toasted Bagels with a Selection of Cream Cheese Assorted Cereals Display of Cured Meats and Cheese with Crusty Fresh Breads Butter, Marmalades and Jams Strawberry Banana Yogurt Smoothie Grand Continental Breakfast Burritos (Vegetable Egg, Bacon Egg and Cheese, and Sausage Egg and Cheese)

Priced Per Person for 60 Minutes of Service.

AND A FOND FAREWELL... BREAKFAST BUFFET

MINIMUM OF 30 PEOPLE





The American \$25

Fresh Cracked Scrambled Eggs Sliced Seasonal Fresh Fruit and Berries. Crisp Applewood Smoked Bacon, Link Sausage, Roasted Yukon Gold Potatoes

The Galvez \$27

Sliced Seasonal Fresh Fruit Display Freshly Cracked Scrambled Eggs Cheese and Scallion Grits Applewood Smoked Bacon Sausage Links Roasted Yukon Gold Potatoes Buttermilk Biscuits and Sausage Gravy

The Islander \$30

Sliced Seasonal Fresh Fruit Display Fruit Yogurt Parfaits Fresh Cracked Scrambled Eggs Crab Cake Eggs Benedict with Meyer Lemon Hollandaise, Smoked Bacon, Sausage Links, Yukon Gold Potatoes, and Orange Pecan French Toast

Tropical Brunch Buffet \$38 with Champagne \$34 without Champagne

Tomato Spinach Scramble International Cheese Display with Sliced Seasonal Fresh Fruit Smoked Salmon with Minced Egg, Sweet Onions, Capers, Cream Cheese and Bagels Carved Ham with Silver Dollar Rolls and Creole Mustard Traditional Eggs Benedict Petite Quiche Lorraine Fresh Seasonal Vegetable Medley Chef's Selection of Desserts

Additional Options \$8 Per Item Per Person

- Belgium Waffles Assorted Toppings
- French Toast with Fruit Toppings

Additional Options \$9 Per Item Per Person

 Smoked Salmon with Pumpernickel Toast Points

Uniformed Chef/Required for Each Station at \$100 Each. Prices Are Per Person. 90 Minutes of Service.

GUIDELINES

CATERING MENU GUIDELINES

Menu Selection

Menu selection, room arrangements, and other details pertinent to your event should be submitted to the Catering Department at least (30) days prior to your event date.

In the event that you select a split menu, entrée selections are limited to a maximum of (2) options. Should you prefer (3) options, there will be an additional surcharge of \$5.00 per person for this service.

Children's plates are available.

Beverage Service

We offer a complete selection of beverages to complement your event.

Please note that the Texas Alcoholic Beverage Commission regulates alcoholic beverage sales and service. The hotel, as a licensee, is responsible for the administration of these regulations; therefore, it is our policy that no alcoholic beverages may be brought into the hotel.

An 8.25% mixed beverage tax will be applied to all alcoholic beverage events in lieu of 8.25% sales tax.

Guarantee

The Catering Office should be notified of your expected attendance at least (10) business days prior to your event. This will be considered your minimum guarantee, and not subject to reduction.

If a final guarantee is not received, we will consider the number indicated on the original arrangements, or the number in attendance, whichever is higher to be your guarantee.

Pricing

A service charge of 21% and state sales tax of 8.25% will be applied to all food, non-alcoholic beverages, audio visual, service fees and rental services. All alcoholic beverage events will assessed a service charge of 21% and a mixed beverage sales tax of 8.25%.

Prices are subject to change.

Menu Tasting

We offer a complimentary Tasting to the future bride and groom (or 1 guest of your choice), once a contract has been signed. Additional guests will be billed at \$25.00 per person, excluding service charges and taxes.

Additional charges will be added to the wedding reception event check. In order to be successful, Tastings can include no more than (6) guests, including the future bride and groom. Your Catering Representative can elaborate on the parameters of your Tasting once a buffet or plated menu option is selected.

Food Service

For the safety of you and your guests, all food served at Hotel Galvez and The Tremont House, excluding wedding cakes, must be prepared by

our culinary staff. Food may not be taken off the premises after it has been prepared and served.

Wedding Coordinators

Your Catering Representative specializes in the food and beverage details. For your benefit, we strongly encourage that you arrange for a professional Wedding Coordinator to assist with the additional details surrounding your ceremony and/or reception. All Wedding Coordinators must be approved through the Hotel. The Preferred vendor list will be provided by your Catering Manager.

Standard Set Up

We are pleased to offer you the following complimentary items on your special day: Bridal linens, hotel centerpieces, dance floor, staging, guest book table, gift table, cake tables and any additional table needs.

Hotel Galvez offers 72 inch rounds for seating of 8, 10 or 12 guests. The Tremont House offers 66 inch rounds for seating of 6, 8 or 10 guests.

We offer an upgraded Chiavari chair for an additional \$5.00 per chair.

Your Catering Representative is happy to provide you with appropriate times you may visit the hotel.

(continued)

CATERING MENU GUIDELINES (CONTINUED)

Labor / Reset Fees

For menu items requiring a Uniformed Chef, Server Attendant, Bartender, or Bar Cashier, a \$100.00 fee will apply.

An additional Reset Fee will be charged if you require a room set-up change within (48) hours of the event, and will be quoted and charged based upon the change.

Audio / Visual

Our In-house audio/visual company, PSAV, will happily consult, quote, and arrange any equipment needed for your event.

Please consult your Catering Representative for additional information.

Security and Liability

The hotel shall not assume responsibility for damages or loss of any merchandise or items brought into the hotel, or left unattended.

With advance notice we will be delighted to arrange additional security for equipment or merchandise. A surcharge will apply.

You will be responsible for any damages done to the facility during your event.

Hotel Galvez and The Tremont House reserve the right to inspect and control all events.

The hotel reserves the right to control the volume level of all music.

Billing

Hotel Galvez and The Tremont House require that proper credit be established prior to all events. All payments are due at least (10) business days prior to the event.

If final payment is made by check, payment must be received at least (14) business days prior to the event.

Cancellation

Please refer to your Catering Contract for details regarding cancellation fees. All cancellations must be submitted in writing.

Set Up Times

To ensure our events have all the focus they deserve, we offer two time frames. For afternoon weddings, 9:00 AM-11:00 AM is the setup time, and 11:00 AM-3:00 PM is reserved for your event. For evening weddings, 4:00 PM-6:00 PM is the setup time, and 6:00 PM-11:00 PM is reserved for your event.

Any additional set-up time needed can be confirmed (3) business days prior to your event. Should you need to additional time to be guaranteed in advance of your event, a fee may apply. All doors leading outside must be kept closed during set up.

Portraits / Rehearsals

Please schedule all bridal portraits with our Catering Administrative Assistant. Ceremony rehearsal times and location can be confirmed (3) business days prior to your wedding.

Vendors

All vendors must be licensed in their respective area of expertise, and must carry Liability insurance. The vendor should be prepared to provide proof of insurance if requested by the hotel.

All vendors must load and unload at the specified area. Please consult with your Catering Representative for further information.

For your protection, we cannot be responsible for storing flowers, cakes, or other vendor items. In addition, all personal items and décor must be removed from the area at the conclusion of the event.

Parking

For guests attending the event only, valet parking is available at \$7.00 per car. For guests staying at the hotel, overnight parking is \$18.00 plus tax, and is charged to the guests' room. There is metered street parking at The Tremont House. Limited complimentary self-parking is available at the Hotel Galvez.