




Premium packages





Listed prices include all the following items:

- ❖ Butler-passed appetizers for the cocktail hour
(2 items or Fruit and Cheese Display)
- ❖ Four Hour Beer and Wine Package
- ❖ Reception Venue
- ❖ Choice of Buffet or Plated Dinner
- ❖ Luxury hotel accommodations for newlyweds on
their wedding night
- ❖ China, glassware and silverware
- ❖ Tables and rounded top banquet chairs
- ❖ White linen, white napkins, votive candles and
complimentary hotel centerpieces*
- ❖ Seating chart poster
- ❖ Special hotel room rates for overnight guests
- ❖ Staging and beautiful cherry wood dancefloor
- ❖ Menu Tasting for up to 4 people
- ❖ Champagne Toast
- ❖ Access to Aquarium, Rainforest or Colonel
Paddlewheel Boat for bridal portraits or wedding
day pictures for bride, groom and the photographer

***** PRICES DO NOT INCLUDE 20% GRATUITY AND 8.25% TAX*****

90 Guests Minimum

Complimentary hotel centerpieces include silver
or gold bowl with greenery and
fresh white hydrangeas





Select your appetizers:

(2 options)

Shrimp Dejonge

Beef Carpaccio Crostini
with Marinated Tomatoes
and Chimichurri

Roasted Fingerling Potato
With Smoked Salmon and
Crème Fraiche

Ahi Tuna Tartare on
Wonton Crisp

Shrimp and Crab Scuffle
with Pesto lemon Butter

Beef Tartare Crostini with
Spicy Aioli

Seared Scallop with
Citrus Relish on a Spoon

Gulf Snapper Ceviche with
Plantain Chip

Beef Carpaccio with
Caramelized Onions on
Gorgonzola Crostini

Caramelized Endive
Crostini with Goat Cheese
and Toasted Pine Nuts

Smoked Duck Breast with
Fresh Pear and Blackberry
Preserves on Endive

Roasted Roman Artichoke
with Marinated Goat
Cheese and Olive Tapenade

Seared Ahi Tuna on
Cucumber with Wasabi
Caviar and Ponzu

Or substitute 2 appetizers for:

Seasonal Display of Fresh Fruit with
an array of Imported and Domestic Cheeses
served with
Gourmet Crackers and Baguettes






PLATED DINNERS

(All dinners include Soup or Salad,
Chefs Vegetable and Starch,
Freshly Baked Bread,
Fruit Punch and Coffee Service)



TRUFFLED CHICKEN



Truffle Scented Breast of
Chicken with Parmesan Herb
Polenta and Local Vegetables

Package price per person: \$82.00++

STUFFED CHICKEN

With Lobster, Mushroom,
Roasted Corn and Fresh Spinach
Package price per person: \$87.00++

GRILLED ATLANTIC SALMON

With Sweet Corn, Tomato and
Avocado Relish
Package price per person: \$85.00++

JUMBO SHRIMP SCAMPI

Sautéed with Butter, Herbs, Garlic
and White Wine
Package price per person: \$85.00++

GRILLED NEW YORK STRIP

With Onion Jam Confit and Pinot
Noir Demi
Package price per person: \$95.00++

CENTER CUT FILET

With Classic Béarnaise
Package price per person: \$97.00++

GRILLED GULF RED SNAPPER AND BEEF FILET MIGNON BEARNAISE

Package price per person: \$99.00++

BEEF FILET AND BACON WRAPPED CHICKEN COMBO

Onion Jam Confit, Au Gratin Potatoes
and Young Vegetables

Package price per person: \$97.00++

SURF and TURF

Pan Roasted Gulf Grouper and
Filet Mignon Béarnaise
Package price per person: \$103.00++



BUFFETS

(All buffets include Iced Tea,
Tropical Fruit Punch and Coffee)

EL MERCADO

- Fresh Mixed Greens with Jicama, Black Beans, Corn, Red Onions and Tomatoes with Jalapeno Ranch
- Charred Corn Guacamole and Mexican Salsa served with Tortilla Chips
- Home Made Tamale Pie
- Grilled Beef and Chicken Fajitas with Grilled Onions and Poblano Peppers served with Warm Flour Tortillas, Sour Cream and Pico De Gallo
- Spanish Rice
- Vegetarian Borracho Beans
- Mexican Sugar Cookies

*Package price per person:
\$81.00++*

THE JASMINE

- Green Garden Salad with choice of Dressings
- Cold Boiled Shrimp with Cocktail and Remoulade sauces
- Mushrooms Stuffed with spinach and ham
- Blackened Chicken Alfredo with Pasta
- Parmesan Encrusted Eggplant with Marinara sauce and Mozzarella cheese
- Crab Cakes with Spicy Tomato Coulis
- Chef's Choice of Vegetable
- Warm Breads and Butter
- Chocolate Dipped strawberries
- Mints and Nuts

*Package price per person:
\$89.00++*



THE GINGER

- Mixed Field Greens with Strawberries, Apples, Pears and Hearts of Palm
- Pasta Salad Primavera
- Shrimp Scampi
- Grilled Chicken Breast Florentine
- Roast Sirloin Au Jus Carving Station**
- Roasted New Potatoes
- Chef's Choice of Vegetables
- Warm Breads and Butter
- Chocolate Dipped Strawberries
- Mints and Nuts

Package price per person:
\$94.00++

THE ORCHID

- Mixed Baby Greens with Orange, Grapefruit, Pecans and Citrus Vinaigrette
- Tuxedo Orzo Salad with Tomato Mozzarella Basil Vinaigrette
- Classic Caesar Salad
- Spice Rubed Chicken Breast with Thyme
- Tri-Colored Tortilla Crusted Tilapia with White Wine Cream Sauce
- Prime Rib Au Jus Carving Station**
- Roasted Garlic Mashed Potatoes
- Chef's Seasonal Grilled Vegetables
- Warm Breads and Butter
- Chocolate Dipped Strawberries
- Mints and Nuts

Package price per person:
\$99.00++

Additional \$125.00 Charge for Carver





BEER AND WINE BAR
(included in the package price)

Premium Beer

Galveston Island Brewery:

TIKI Wheat
and
Citra Mellow

Michelob Ultra

DOS XX

Shiner Bock

Corona (upon request)

Domestic Beer

Bud Light

Miller Lite

Coors Light (upon request)

Budweiser (upon request)

House Wine

Merlot

Chardonnay

Pinot Noir

Cabernet Sauvignon

Sauvignon Blanc

White Zinfandel

Sparkling Wine

Assorted Soft Drinks

and

Bottled Water

