



Luxury packages





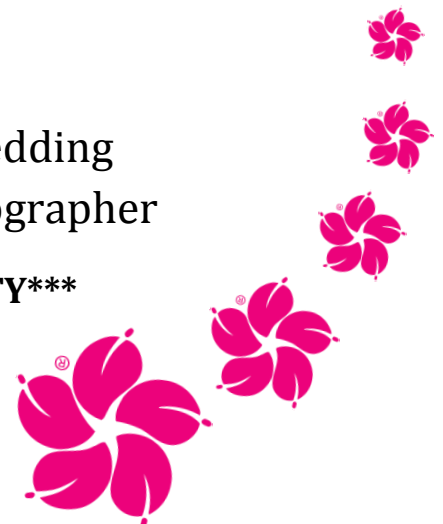
Listed prices include all the following items:

- ❖ Butler-passed hot and cold appetizers for your cocktail hour (2 items or Fruit and Cheese Display)
- ❖ Four Hour Deluxe Bar Package
- ❖ Reception Venue
- ❖ Choice of Buffet or Plated Dinner
- ❖ Signature cocktail
- ❖ 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*
- ❖ White Imperial Stripe Chair Covers
- ❖ Rose Gold Sequin linen for gift, sign-in book and/or cake tables
- ❖ Seating chart poster
- ❖ Special hotel room rates for overnight guests
- ❖ Staging and beautiful cherry wood dancefloor
- ❖ Champagne Toast
- ❖ Cake cutting
- ❖ Menu Tasting for up to 4 people
- ❖ Access to Aquarium, Rainforest or Colonel Paddlewheel Boat for bridal portraits or wedding day pictures for bride, groom and the photographer

***** PRICES INCLUDE ALL TAXES AND GRATUITY*****

50 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
Wanton Crisp

Shrimp and Crab Soufflé with
Pesto lemon Butter

Beef Tartare Crostini with
Spicy Aioli

Seared Scallop with
Citrus Relish on 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: \$135

STUFFED CHICKEN

With Lobster, Mushroom,
Roasted Corn and Fresh Spinach
Package price per person: \$141

GRILLED ATLANTIC SALMON

With Sweet Corn, Tomato and
Avocado Relish
Package price per person: \$139

JUMBO SHRIMP SCAMPI

Sautéed with Butter, Herbs, Garlic
and White Wine
Package price per person: \$141

GRILLED NEW YORK STRIP

With Onion Jam Confit and Pinot
Noir Demi
Package price per person: \$152

CENTER CUT FILET

With Classic Béarnaise
Package price per person: \$154

GRILLED GULF RED SNAPPER AND BEEF FILET MIGNON BEARNAISE

Package price per person: \$157

BEEF FILET AND BACON WRAPPED CHICKEN COMBO

Onion Jam Confit, Au Gratin Potatoes
and Young Vegetables

Package price per person: \$154

SURF and TURF

Pan Roasted Gulf Grouper and
Filet Mignon Béarnaise
Package price per person: \$162





BUFFETS

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

EL MERCADO

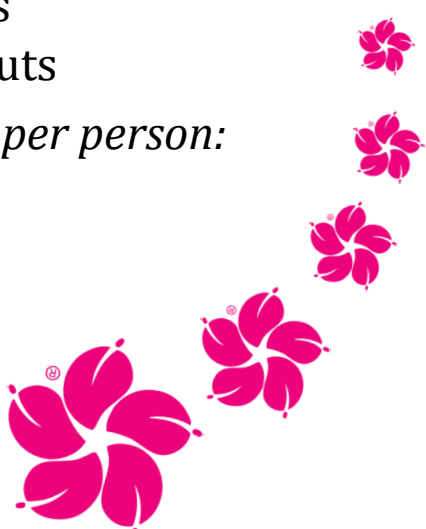
- Fresh Mixed Greens with Jicama, Black Beans, Corn, Red Onions and Tomatoes with Jalapeno Ranch
- Charred Corn Guacamole and Mexican Salsa served with Tortilla Chips
- Home Made Tamale Pie
- Grilled Beef and Chicken Fajitas with Grilled Onions and Poblano Peppers served with Warm Flour Tortillas, Sour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

Package price per person:
\$135

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:
\$146





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:
\$152*

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:
\$158*

****Additional \$125.00 Charge for Carver****





DELUXE BRANDS BAR
(included in the package price)

Deluxe Brands

Chivas Regal 12 Years
Scotch
Jack Daniel's Bourbon
Absolut Vodka
Beefeater London Dry Gin
Blue Chair Bay White Rum
Milagro Silver Tequila
Crown Royal Whiskey

Mixers

Orange, Cranberry,
Pineapple Juices,
Margarita Mix,
Bloody Mary Mix,
Club Soda, Ginger Ale,
Tonic Water,
Rockstar Energy drink
(regular and sugar-free
watermelon)

House Wine
"LANGETWINS"

Moscato
Chardonnay
Cabernet Sauvignon
Zinfandel

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)

Garnish Tray

Green Olives, Lemons,
Limes, Maraschino Cherries

Soft Drinks

