



BANQUET MENU



5002 SEAWALL BLVD • GALVESTON, TX 77551 • GALVESTONHOLIDAYINN.COM • 409-740-5300



Information and Policies

Holiday Inn Resort Galveston-On the Beach is nestled on the 32-acre beachfront San Luis Resort and showcases Galveston Island's most elegant wedding venue. Our Resort is recognized for outstanding ambiance, flawless execution of service and personalized attention to detail time and time again.

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 less 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 for all entrées
- 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 Holiday Inn Resort Galveston-On the Beach must be provided by Holiday Inn Resort Galveston-On the Beach. The removal of food served at catered functions from hotel premises is not allowed. No outside food or beverage is permitted in any meeting rooms, lounges or suites. 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. Holiday Inn Resort Galveston-On the Beach, as a licensee, must be responsible for administration of these regulations. We will not serve alcohol to minors (under age of 21) and reserve the right to check I.D. We also reserve the right to refuse service to anyone we deem intoxicated.



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 \$500 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 due 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. A completed credit card authorization form is required to reserve space at Holiday Inn Resort Galveston-On the Beach.

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 catering representative.

BANQUET ROOM MINIMUMS

There is a minimum charge established for each banquet room. Food and beverage revenue must equal or exceed that amount or the difference will be charged in room rental. 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 are \$2,000 on Friday and \$2,500 on Saturday.

ROOM SELECTIONS

We will work with you to provide the best possible location and room for your event; however, Holiday Inn Resort Galveston-On the Beach 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.



MENU TASTINGS

A menu tasting may be conducted for any wedding expecting more than 50 guests. Tastings are conducted Monday through Friday between 2:00pm and 4:00pm and must be scheduled one month prior to the actual event date.

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 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.

MUSIC AND ENTERTAINMENT

Music and entertainment can be arranged through your catering representative. There are some instances when additional electricity is required for entertainment set-ups. These requirements should be communicated to your catering representative prior to the event. The charges will be based upon the specific requirements. In consideration of hotel guests, we request outdoor entertainment end by 9:00pm.

MISCELLANEOUS

No rice, birdseed, sparklers or confetti may be used either inside or outside Holiday Inn Resort Galveston-On the Beach. Usage of the aforementioned items will result in a cleaning fee of \$200.



Plated Breakfast Selections

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

THE AMERICAN 11

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

WESTERN SCRAMBLED EGGS 12

Diced Ham, Scallions, Peppers, Monterey Jack Cheese, Skillet Potatoes and Flour Tortillas

Breakfast Buffets

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

THE SOUTHERN BREAKFAST 14

Chilled Juices, Sliced Fresh Fruit, 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

ALL-AMERICAN BREAKFAST 15

Chilled Juices, Sliced Fresh Fruit, Low-Fat Yogurt, Granola, Cold Cereal Display, Blueberry Cheese Blintzes, Scrambled Eggs with Cheese, Southern Grits, Sausage Patties, Smoked Bacon, Muffins, Danish, Croissants

Brunch Buffet

Brunch served with Bread Basket, Whipped Honey Butter, Preserves, Coffee and Iced Tea. Based on two hours of service, minimum of 25 guests.

THE CRESCENT CITY BRUNCH 26

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, Croissants



Refreshment Breaks

Based on two hours of service.

THE SEASIDE

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

11

THE EXECUTIVE

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

12

THE ICE CREAM SHOPPE

French Vanilla, Strawberry and Chocolate Ice Creams. Toppings: Oreo Cookies, M&Ms, Toasted Coconut, Chopped Walnuts, Colored Sprinkles, Chocolate, Strawberry and Caramel Syrup; Fresh Whipped Cream and Maraschino Cherries; Coffee and Iced Tea

10

THE COFFEE STAND

Coffee, Iced Tea, Soft Drinks, Bottled Water (Based on four hours)

8

THE INTERMISSION

Fresh Popcorn, Jelly Beans, Mini Candy Bars, Hershey's Kisses, and M&M's with Rainforest Coffee, Iced Tea and Soft Drinks

11

THE VERANDA

Freshly Baked Cookies and Brownies, Old Fashioned Lemonade, Iced Tea with Lemon and Coffee

8

FIESTA BREAK

Corn Tortilla Chips, Chili con Queso, Guacamole and Salsa with Soft Drinks and Bottled Water

14



Drink

Coffee	35 per gallon
Orange, Grapefruit or Cranberry Juice	12 per quart
Iced Tea with Lemon	30 per gallon
Old Fashioned Lemonade	30 per gallon
Whole, 2% or Skim Milk	8 per quart
Bottled Water	3 per bottle
Red Bull	4.50 per can

Eat

Old Fashioned Cinnamon Buns	25 per dozen
Bagels with Cream Cheese	24 per dozen
Breakfast Pastries	24 per dozen
Freshly Baked Cookies and Brownies	24 per dozen
Whole Fresh Fruit	2 per piece
Individual Yogurts	2.50 each
Trail Mix or Snack Mix	15 per pound



Lunch Buffets

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

BROOKLYN DELI

Chef's Soup of the Day, 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

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

Specialty Breads with Complementary Condiments

Freshly Baked Chocolate Chip Cookies and Fudge Brownies

21

CAFE ROMA PASTA BAR

23

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

Choice of 2 Sauces

Served with Caesar Salad, Garlic Bread Sticks and Italian Cream Cake



Lunch Buffets

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

SLIDER BAR (maximum 50 guest)

Chef's Soup of the Day, Basket of Fresh Garden Greens, Shredded Cheese, Tomatoes, Black Olives, Cucumbers, Croutons, Served with Ranch or Balsamic Vinaigrette

USDA Select Beef Burgers, Texas Barbecue Pulled Pork and Grilled Chicken, Served on Burger Buns with Choice of Cheese, Pickles, Jalapeños and Bermuda Onion Marmalade

French Fries, Onion Rings

Lemon Bars, Fudge Brownies

23

BAJA TACO BAR

Black Bean Soup, Chile con Queso, Tortilla Chips

Blackened Market Fresh Fish and Grilled Chicken Breast, Guacamole, Cheddar, Red Cabbage Slaw, Jalapeños, Salsa, Sour Cream, Corn and Flour Tortillas

Fresh Baked Cookies and Fudge Brownies

22



Plated Lunch

Choose a Salad, Entrée and Dessert to complete your three-course lunch menu. Served with Coffee and Iced Tea.

Soups

Substitute Soup for Salad: 2 per person

Add Soup Course: 4 per person

Shrimp Gumbo

Chicken Tortilla Soup

Tomato Basil Bisque

Salad

HOUSE

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

CAESAR

Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Zesty Homemade Caesar

GREEK

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

Entrées

PAN SEARED CATCH OF THE DAY

22

Lemon Caper Sauce

GRILLED CHICKEN BREAST

21

Cilantro Cream

PESTO CRUSTED CHICKEN BREAST

23

Lemon Beurre Blanc

ROASTED PORK LOIN

22

Marsala Sauce

BUTCHER CUT SIRLOIN BEEF

23

Red Wine Mushroom Sauce

MEATLOAF

22

Marinara

Desserts

Cheesecake with Fresh Strawberries

Florida Key Lime Pie

Bourbon Pecan Pie

Southern Chocolate Cake



The Lunch Bag

All lunch bags served with choice of Sandwich, Pickle, Freshly Baked Cookie, Piece of Whole Fruit, Chips and Bottled Beverage.

HAM & CHEESE

Honey Ham with Cheddar Cheese, Seven-Grain Bread

15

TURKEY & PROVOLONE

Smoked Turkey Breast, Provolone Cheese, Applewood Smoked Bacon, Pesto Aioli, Seven-Grain Bread

15

ROAST BEEF & SWISS

Slow Roasted Roast Beef with Swiss Cheese, Horseradish Aioli, Kaiser Roll

15

SMALL BITES

Minimum 100 pieces

Mini Crab Cake, Remoulade	3
Crab-Stuffed Mushroom Caps	3
Beef or Chicken Empanadas, Cilantro Cream	2.75
Chicken Satay, Peanut Sauce	2.75
Chicken Fingers, Ranch	2.75
Coconut Fried Shrimp, Sweet & Sour Sauce	3
Pot Stickers, Plum Sauce	2.75
Buffalo Wings, Bleu Cheese	2.75
Mini Quiches	2.50
Spring Rolls, Sweet & Sour Sauce	2.50
Barbecue Andouille Sausage	2.50
Petite Sandwiches	2.50
Cucumber, Ham or Turkey Salad	
Bacon Wrapped Scallops	3

ICED SEAFOOD DISPLAY

Minimum 200 pieces • 300 per 100 pieces

Chilled Display of Jumbo Shrimp & Crab Claws, Cocktail Sauce, Horseradish, Tabasco, Crackers, Lemons

300 per 100 pieces



Action Stations

Stations are reception enhancements to existing buffets or reception menus and may not be purchased as a meal replacement. Stations require a \$125 chef fee based on two hours.

BAJA STATION **10 per person**

Guests make delicious Fish Tacos with Galveston Island Market-Fresh Blackened Fish, Red Cabbage Slaw, Chipotle Sour Cream, Corn Tortillas

BAKED POTATO STATION **8 per person**

Russet Potatoes, Sautéed Mushrooms, Cheddar, Crisp Bacon, Pico de Gallo, Chives, Sour Cream

Add Chopped Beef **3 per person**

Add Garlic Chicken Cream **4 per person**

PASTA STATION **14 per person**

Please choose two pastas & two sauces per pasta

Station includes Crushed Red Pepper Flakes, Imported Parmesan Cheese and Garlic Bread Sticks

Pasta: Penne, Farfalle, Tortellini, Rigatoni, Risotto

Sauce: Marinara, Alfredo, Basil Pesto, Roasted Garlic, Vodka Cream

Toppings: Italian Sausage, Grilled Chicken, Sliced Mushrooms, Sun-Dried Tomatoes

The Carvery

Served with petite rolls and complementary condiments. Requires a \$125 chef fee.

ROAST BEEF AU JUS (serves 100 guests) 275

Horseradish Cream

HONEY BAKED GLAZED HAM (serves 50 guests) 225

Whole Grain Mustard Cream Sauce

WHOLE ROASTED TURKEY (serves 25 guests) 125

Cider Gravy

BANANA LEAF WRAPPED PORK LOIN (serves 50 guests) 250

Garlic Aioli



Reception Enhancement Displays

Enhancements to existing buffets only.

BAKED BRIE EN CROÛTE (serves 50) 125
Apple and Almonds

**FRESH AND MARINATED VEGETABLE CRUDITÉ
PRESENTATION** 3 per person
Bleu Cheese, Ranch Dressing

MOSAIC CHEESE BOARD 5 per person
Domestic Farmstead and Select Worldly Cheeses, Dried Apricots,
Almonds, French Baguettes, Crackers and Flatbreads

TROPICAL SLICED FRESH FRUIT 5 per person
Honey Yogurt

TUSCAN TABLE 8 per person
Marinated Vegetables & Artichokes, Roasted Peppers, Imported Cured Meats
and Cheeses, Crisp Flatbread, Country Bread, Infused Olive Oil

Chips and Dips

All Dips served with Potato, Tortilla or Pita Chips.

French Onion, Ranch or Salsa 30 per quart
Guacamole, Chile con Queso or Spinach Dip 37 per quart

Dry Snacks

Potato Chips, Pretzels or Tortilla Chips 15 per pound
Trail Mix, Mixed Nuts or Peanuts 18 per pound

Ice Carvings

All ice carvings are hand carved and begin at \$350 per single block.

Our award-winning chefs will be delighted to create a beautiful ice carving that will put your personal signature on any special event.



Plated Dinner

Choose a Salad, Entrée and Dessert to complete your three-course dinner menu.
We recommend adding an Appetizer or Soup.

SHRIMP COCKTAIL	9 per person
Spicy Cocktail Sauce	
TOMATO BASIL BISQUE	4 per person
SHRIMP BISQUE	6 per person
SHRIMP GUMBO	6 per person

Salads

CAESAR

Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Grape Tomatoes,
Zesty Homemade Caesar

HOUSE

Baby Greens, Carrots, Grape Tomatoes, Cucumbers, Parmesan Cheese, Ranch

GREEK

Romaine Hearts, Tomatoes, Olives, Pepperoncini, Feta Cheese, Vinaigrette

Entrées

PESTO CRUSTED FRESH CATCH	29
Lemon Butter	
GRILLED CHICKEN BREAST	25
Sweet Basil Cream Sauce	
ROASTED PORK LOIN	27
Herb Bernaise	
BUTCHER CUT SIRLOIN OF BEEF	32
Peppercorn Demi-Glace	

Duets

GRILLED CHICKEN BREAST & FILET MIGNON	37
Portabello Brandy Cream	
SAUTÉED SHRIMP & GRILLED FILET MIGNON	39
Lemon Butter	



Dinner Buffets

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

Salad Bars

SPINACH

Fresh Spinach, Hard Boiled Eggs, Mushrooms, Bacon, Warm Bacon Vinaigrette

CAESAR

Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Zesty Homemade Caesar

MIXED GREEN

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

Composed Salads

TOMATO CUCUMBER

Red Wine Vinaigrette

TOMATO MOZZARELLA

Balsamic Reduction

FRESH FRUIT

Poppy Seed Vinaigrette

COLESLAW

Classic Dressing

SEAFOOD PASTA SALAD

Red Wine Vinaigrette

BAKED POTATO SALAD

Cheddar, Bacon, Sour Cream

BLACK BEAN & CORN SALAD

Cilantro Vinaigrette

Desserts

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

SUMPTUOUS CHOCOLATE CAKE

BOURBON PECAN PIE

FLORIDA KEY LIME PIE

WHITE AND DARK CHOCOLATE MOUSSE CAKE

APPLE PIE

NEW YORK CHEESECAKE WITH FRESH STRAWBERRIES

SOUTHERN BREAD PUDDING



The Campeche Buffet

29 per person

PAN SEARED CATCH OF THE DAY

Lemon Caper Beurre Blanc Sauce

GRILLED CHICKEN BREAST ON A RAGOUT OF MUSH-ROOMS

Sweet Basil Cream

GARLIC CRUSTED PORK LOIN

Herb Bernaise

HOME STYLE MASHED POTATOES

GREEN BEANS

Viva Italino

27 per person

LASAGNA

CHICKEN ALFREDO

RIGATONI WITH MARINARA

VEGETABLE MEDLEY

Garlic Bread

Laissez Les Bon Temps Rouler!

32 per person

Choice Of

SEAFOOD GUMBO OR JAMBALAYA

Fluffy Rice

BLACKENED CHICKEN BREAST

ROAST BEEF

Mushroom Demi-Glace

SHRIMP & ANDOUILLE SAUSAGE JAMBALAYA

PAN SEARED CATCH OF THE DAY

GREEN BEANS SAUTÉED IN SWEET RED ONIONS & BACON

ROASTED GARLIC SMASHED RED POTATOES



Tejas Grill

BARBECUE CHICKEN

SMOKED BEEF BRISKET WITH BARBECUE SAUCE

GRILLED TEXAS SMOKED SAUSAGE

BAKED BEANS WITH BACON

JALAPEÑO CREAMED CORN

CORNBREAD

ADD DR PEPPER BABY BACK RIBS

Three ribs per guest

ADD BARBECUED JUMBO SHRIMP

Minimum 200 pieces

34 per person

4 per person

300 per 100 pieces

South of the Border

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

CHEESE ENCHILADAS

SPANISH RICE

REFRIED BEANS

28 per person



Beverage Selections

HOSTED BAR

Deluxe Selections	10	House Champagne	25 per bottle
Premium Selections	8	Bloody Mary	75 per gallon
Domestic Beer	4.50	Mimosa	75 per gallon
Imported Beer	5.00	Margarita Rocks	75 per gallon
Sodas	3	House Wine	26 per bottle

PREMIUM BRANDS

J & B Scotch
 Jack Daniel's Bourbon
 Tito's Vodka
 Beefeater Gin
 DonQ Rum
 Jose Cuervo Tequila
 Canadian Club

DELUXE BRANDS

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

KEG BEER

Budweiser, Bud Light, Coors Light, Miller Lite	350
Shiner Bock	375

CASH BAR

For cash bar prices, add .50 to above drink prices	
Cash Bar Charge	125
Up to four hour bar	
Bartender Charge	50

FROZEN MARGARITA

275 for five gallons

Frozen beverages require a machine rental charge of \$150 per event



Beverage Selections

HOSTED PREMIUM BEVERAGE PACKAGE 34 for four hours

Additional Hours - 5 per person per hour

Bar includes:

Champagne

Premium Brand Mixed Drinks

House Wines

Premium Beers (Shiner, Dos Equis)

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, Tito's Vodka, Beefeater Gin, DonQ Rum, Jose Cuervo Tequila and Canadian Club

HOSTED DELUXE BEVERAGE PACKAGE 40 for four hours

Additional Hours - 6 per person per hour

Bar includes:

Champagne

Deluxe Brand Mixed Drinks

House Wines

Premium Beers (Shiner, Dos Equis)

Domestic Beers (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, Bacardi Rum, 1800 Tequila and Crown Royal

HOSTED BEER, WINE AND CHAMPAGNE PACKAGE 28 for four hours

Additional Hours - 4 per person per hour

Bar Includes:

House Wines and Champagne

Premium Beers (Shiner, Dos Equis)

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



5002 SEAWALL BLVD • GALVESTON, TX 77551 • GALVESTONHOLIDAYINN.COM • 409-740-5300