



HOTEL GALVEZ & SPA
A Wyndham Grand Hotel



THE TREMONT HOUSE
A Wyndham Grand Hotel

**The Tremont House & Hotel Galvez are thrilled to help you & your guests celebrate!
We are pleased to offer you the following complimentary items on your special day:
Bridal linens, centerpieces of mirrored tiles and votive candles,
dance floor, guest book table, gift table, and cake tables.**

**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 & 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 tax will be applied to all alcoholic beverage events.**

GENERAL EVENT INFORMATION

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.

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 & Groom (or 1 guest of your choice). 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 & 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 & 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 representative or 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 provide all tables, white or ivory napkins and floor length linens, and a green banquet chair with gold piping. We offer complimentary centerpieces of 12x12 mirror tiles and votive candles.

Hotel Galvez offers 60 inch rounds for seating of 6, 8 or 10 guests,
and 72 inch rounds for seating of 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.

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 & 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 & 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 the evening Weddings, 4:00PM-6:00PM 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 your 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 \$17.00 plus tax, and is charged to the guests' room.
There is a charge for street parking at The Tremont House.
Complimentary self-parking is available at the Hotel Galvez.

Hotel Galvez & The Tremont House

Afternoon Wedding Reception

Fresh Seasonal Fruit Display

Served with Honey-Lime Yogurt

Crisp Tossed Garden Greens

Served with Buttermilk Ranch & Balsamic Vinaigrette Dressings

Quiche Lorraine

Select Harvest Wild Rice Blend

Green Beans with Toasted Almond Butter

Assorted Hearth Baked Rolls

With Sweet Cream Butter

At Your Service

Choice of:

Carved Top Round of Beef †

Slow Roasted with Five Pepper Seasoning

Presented with Creole Mustard & Horseradish Cream

Silver Dollar Rolls

Or

Pasta Station †

Chef's Selection of Fresh Pastas, Sauces & Vegetables

Paired with Grilled Chicken & Rock Shrimp

Freshly Brewed Tazo Iced Tea & Starbucks Coffee Service

\$35.00 per person

*† \$100.00 Attendant Fee per Station for Chef to Prepare Items to Order
All Wedding Packages Available for 50 guests or more
Please add 21% Service Charge & 8.25% Sales Tax*

Hotel Galvez & The Tremont House

Afternoon Wedding Buffet

Marinated Cucumber, Tomato & Onion Salad

Ambrosia Fruit Salad

*Herb Marinated Chicken Breast
Served Over Citrus Cream Sauce*

*Grilled Mahi Mahi
Served with Fruit Salsa*

Select Harvest Rice Pilaf or Herb Roasted Potatoes

Fresh Seasonal Vegetable Medley

*Assorted Hearth Baked Rolls
With Sweet Cream Butter*

At Your Service

*Pasta Station †
Chef's Selection of Fresh Pastas, Sauces & Vegetables
Paired with Grilled Chicken & Rock Shrimp*

Freshly Brewed Tazo Iced Tea & Starbucks Coffee Service

\$42.00 per person

*†\$100.00 Attendant Fee per Station for Chef to Prepare Items to Order
All Wedding Packages Available for 50 guests or more
Please add 21% Service Charge & 8.25% Sales Tax*

Hotel Galvez & The Tremont House

Cold Hors d'oeuvres

(Priced per 100 pieces)

Smoked Salmon Roulade
On English Cucumber
\$315.00

Ahi Tuna Tartar
On Wonton Chip
\$325.00

Pistachio Crusted Beef
On Garlic Crouton
\$325.00

Spiced Duck Canapé with Micro Greens
With Sweet Corn Hummus
\$325.00

Chilled Champagne Poached Gulf Shrimp
With Traditional Cocktail
\$400.00

Ceviche Cups
\$315.00

Crostini Bruschetta
\$275.00

Hazelnut Crusted Goat Cheese Lolli-pops
\$275.00

Smoked Chicken & Sweet Onion
On Asiago Toast Points
\$295.00

Please add 21% Service Charge & 8.25% Sales Tax

Hotel Galvez & The Tremont House

Hot Hors d'oeuvres

(Priced per 100 pieces)

Chipotle Chicken Skewers

With Cilantro Cream

\$295.00

Vegetable Spring Rolls

With Sweet Thai Chili Sauce

\$275.00

Spanakopita

\$275.00

Rock Shrimp & Smoked Bacon Fritters

With Orange Horseradish Cream

\$315.00

Petite Crab Cakes

With Tomato Remoulade Sauce

\$375.00

Baby Lamb Chops

With Tomato Chutney

\$425.00

Mini Quiche Bites

\$275.00

Braised Beef Mini Tostada

With Jack Cheese & Scallions

\$295.00

Please Add 21% Service Charge & 8.25% State Sales Tax

Hotel Galvez & The Tremont House

Wedding Buffet

SALADS

Choose (3) three

Mixed Greens

With Assorted Topping & Dressings

Tortellini Pasta Salad

With Basil Pesto

Caesar Salad

With Garlic Croutons & Parmesan Cheese

Greek Style Salad

Marinated Cucumber, Tomato & Onion Salad

Marinated Mushroom Salad

ENTRÉE SELECTIONS

Garlic Chicken

With Feta & Fresh Herbs

Roasted Breast of Chicken Florentine

Spinach & Garlic Cream Stuffing

Paired with White Wine Cream

Grilled Chicken Foresteire

Grilled Chicken Breast

Over Wild Mushroom Ragout

Stuffed Atlantic Salmon

With Crab - Mushroom - Brie

Paired with a Citrus Cream Sauce

Seared Fresh Catch

Based on Market Availability

Paired with Garlic Scampi Sauce

Grilled Atlantic Salmon

Paired with Basil Honey-Mustard Cream

Carved Top Round of Beef ✦

Slow Roasted with Five Pepper Seasoning

Paired with Creole Mustard & Horseradish Cream

Carved Prime Rib of Beef ✦

Slow Roasted with Montreal Seasoning

Paired with Horseradish Cream & Au Jus

Grilled Top Sirloin

Paired with Mushroom Bordelaise

Fresh Tossed Pasta ✦

Chef's Selection of Fresh Pastas, Sauces & Vegetables

Paired with Grilled Chicken & Rock Shrimp

*All Entrées Accompanied by
Chef's Choice of Appropriate Accoutrements*

Dinner Rolls & Butter

Freshly Brewed Tazo Iced Tea & Starbucks Coffee Service

Two (2) Entrées @ \$48.00 per person

Three (3) Entrées @ \$53.00 per person

✦ \$100.00 Attendant Fee per Station for Chef to Prepare Items to Order

All Wedding Packages Available for 50 guests or more

Please add 21% Service Charge & 8.25% Sales Tax

Hotel Galvez & The Tremont House

Reception Presentations & Buffet Enhancements

Seafood Displays

Snow Crab Claws

Market Price

Gulf Shrimp Cocktail on Ice

\$400.00 per 100 shrimp

Side of Smoked Salmon

With Traditional Garnishes & Petite Bagels

\$275.00

Serves 25 guests

Whole Poached Salmon

With Dill Mayonnaise & Toast Points

\$275.00

Serves 25 guests

Chilled Poached Mussels or Oysters On the Half Shell

Spicy Mayonnaise & Cucumber Relish

Market Price

Display Platters

Antipasto

Grilled Vegetables, Roma Tomatoes, Marinated Mushrooms,

Artichokes, Prosciutto & Fresh Mozzarella

\$7.00 per person ✦

International Cheese Display

Selection of 4 types to include Cheddar, Imported Swiss,

Pepper Jack, Imported Smoked Gouda, Brie, or Boursin

With English Crackers & French Bread

\$7.00 per person ✦

Fresh Crudité Display

Garden Harvest Vegetables Fresh from the Market

With Creamy Dipping Sauces

\$4.00 per person ✦

Seasonal Fresh Fruits & Berries Display

With Honey Yogurt

\$5.00 per person ✦

Please add 21% Service Charge & 8.25% Sales Tax

Hotel Galvez & The Tremont House

Reception Presentations & Buffet Enhancements

(Continued)

Dessert Presentations

Strawberries & Cream

Fresh Strawberries – Chantilly Cream – Short Cake

\$6.50 per person †

Chocolate Fondue

Warm Chocolate Sauce Served with Cubed Pineapple, Honeydew, Cantaloupe & Marshmallows

\$5.50 per person †

Cheese Cake Lovers Table

Mini Cheese Cakes – Assorted Cheese Cake Lollipops – Cheese Cake Bite

\$7.50 per person †

Viennese Table

Assorted Individual Desserts & Petite Fours

\$9.50 per person †

†Minimum of 50 people

Please add 21% Service Charge & 8.25% Sales Tax

Hotel Galvez & The Tremont House

Action and Carvery Stations

Action Stations

Caesar Salad Station

With Grilled Chicken & Shrimp

\$13.95 per person

Mac N Cheese Station

*Chef's Choice of Pasta tossed with Assorted Vegetables, Bacon & Shrimp
with selections of cheese to include Bleu, Sharp Cheddar and Gouda*

\$13.95 per person

Fajita Station

Grilled Chicken & Beef Fajitas

*Flour Tortillas, Shredded Cheddar Cheese,
Sour Cream, Guacamole and Pico de Gallo*

\$15.95 per person

Shrimp Sautee Station

*Jumbo Shrimp (three per person) Sautéed Scampi or Cajun Style
Served atop your Choice of Stone Ground Cheese Grits or a Crostini*

\$19.95 per person

Raw Bar Station

Ceviche, Crab, Oysters and Shrimp

Served with Cocktail Sauce, Remoulade & Lemons

Market price

(Ice Bar may be added for an additional fee)

✦ \$100.00 Attendant/Carver Fee

Please add 21% Service Charge & 8.25% Sales Tax

Hotel Galvez & The Tremont House

Action and Carvery Stations

(Continued)

The Carvery

*All Carved items serve 25 guests Reception-style
Accompanied by an Assortment of Silver Dollar Rolls*

Sirloin of Beef

*Horseradish Cream & Creole Mustard
\$295.00*

Five-Pepper Tenderloin of Beef

*Basil Mayonnaise, Tarragon Mustard, and a Horseradish Cream
\$395.00*

Roasted Semi-Boneless Turkey Breast

*Honey-Mustard Cream & Cranberry Marmalade
\$245.00*

Honey Glazed Ham

*Creole Mustard & Honey Mustard
\$235.00*

Garlic Spiked Leg of Lamb

*Garlic-Cucumber Yogurt & Minted Au Jus
\$315.00*

Roasted Pork loin

*Roasted Corn Cream & Pineapple Chutney
\$215.00*

Chile Rubbed Swordfish Loin

*Ancho Mayonnaise & Sun-Dried Tomato Relish
Market Price
Serves 50 guests*

✦ \$100.00 Attendant/Carver Fee

Please add 21% Service Charge & 8.25% Sales Tax

Hotel Galvez & The Tremont House

Additional Station Options

Ice Cream Sundae Bar

(3) Ice cream flavors of Vanilla, Strawberry, and Chocolate

Hot Fudge sauce

Strawberry sauce

Whipped cream

*Toppings to include Crushed Oreo's, M&M's, Reese's Pieces,
Chocolate Chips, Chopped Nuts, Sprinkles, and Cherries*

\$8.95 per person

(1) attendant per 50 guests at \$100.00 each

Gourmet Popcorn Bar

Freshly Popped Traditional Popcorn

Cheddar Cheese and Kettle Corn Popcorn

Flavor Shakers to include Ranch, Chili Lime, White Cheddar, Nacho, and Garlic Parmesan

Client may choose (8) toppings from the following list:

Hot Fudge Sauce

Melted Butter

Warm Caramel syrup

Cashews

M&M's

Mild Jalapenos

Dried Cranberries

Crushed Red pepper

Tabasco sauce

Bacon Crumbles

Sea Salt

Shredded Parmesan Cheese

\$10.95 per person

(1) attendant per 100 guests at \$100.00 each

✦ Attendant Fee Is Applied

Please add 21% Service Charge & 8.25% Sales Tax

Hotel Galvez & The Tremont House

Additional Station Options

(continued)

Gourmet Coffee Bar

Freshly Brewed Starbucks Coffee and Decaffeinated Coffee presented Hot and Iced

Hot water

Assorted Hot Tea Bags

French Vanilla, Hazelnut, White Chocolate, Sugar-free French Vanilla, Sugar-free Hazelnut Syrups

(4) Creamer flavors of the Chef's choice

Whole milk

Skim milk

Whipped cream

Honey

Rock Sugar on a Stick

Assorted Sugar Substitute packets

Sugar Cubes

Chocolate Shavings

Cinnamon Powder

Chocolate Covered Espresso Beans

Pirouette Sticks

Starbucks To-Go Paper cups with lid

\$15.95 per person

(1) attendant per 100 guests at \$100.00 each

S'mores Bar

Graham Cracker flavors of Honey, Chocolate, and Cinnamon

Giant Marshmallows

Milk Chocolate Squares

S'mores on a Stick; A toasted marshmallow dipped in chocolate and rolled in graham cracker crumbs

\$10.95 per person

(1) attendant at \$100.00

✦ Attendant Fee Is Applied

Please add 21% Service Charge & 8.25% Sales Tax

Hotel Galvez & The Tremont House

Plated Wedding Menus

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

Appetizers

*Baked Shrimp Scampi
\$7.00*

*Wild Mushroom Strudel
\$6.00*

*Petite Beef or Chicken Wellington
With Roasted Garlic Demi-Glace
\$7.00*

*Traditional Shrimp Cocktail
With Horseradish Cocktail Sauce
\$10.00*

*Pan Seared Lump Crab Cakes
With Creole Mustard
\$10.00*

Soups

(Please add \$7.00)

Seafood Gumbo

Gazpacho

Tomato Basil Bisque

Shrimp Bisque

Spinach & Gorgonzola Cream

Salads

(Please add \$2.00)

*Mediterranean Salad
With Crisp Romaine Lettuce, Kalamata Olives,
Roasted Peppers, Cucumber & Feta Cheese
House Lemon Herb Vinaigrette*

*Beefsteak Tomato & Blue Cheese Salad
With Shaved Onion
Balsamic Drizzle*

*Baby Spinach
With Red Onions, Goat Cheese & Wild Mushrooms
Smoked Bacon Vinaigrette*

Intermezzo

(Please add \$3.00)

Chef's Choice of Fruit Sorbet

Please add 21% Service Charge & 8.25% Sales Tax

Hotel Galvez & The Tremont House

Plated Wedding Menus

(Continued)

Entrées

Chicken Foresteire

*Seared & Slow Roasted Semi-Boneless
Chicken Breast*

Over Wild Mushroom Ragout

\$41.00 per person

Bistro Chicken

*Seared & Slow Roasted Semi-Boneless Breast of
Chicken with Roasted Tomatoes,*

Cremini Mushrooms, Onions & Truffle Oil

\$39.00 per person

Roasted Chicken Florentine

Spinach & Garlic Cream Stuffing

Paired with White Wine Cream

\$41.00 per person

Herb Coated Mahi-Mahi

With Citrus Relish

\$45.00 per person

Maple Grilled Salmon

With Ancho-Mustard Glaze

\$41.00 per person

Mediterranean Style Fresh Catch

With a Ragout of Artichokes, Olives & Tomatoes

\$41.00 per person

Grilled Filet Mignon

With Veal Demi-Glace

\$50.00 per person

Crab Royale Filet Mignon

Filet Mignon paired with a Creamy Crab Topping

\$54.00 per person

Mixed Grills

Petite Filet Mignon & Gulf Crab Cake

With Veal Demi-Glace & Creole Mustard Cream

\$54.00 per person

Petite Filet Mignon & Grilled Gulf Shrimp

With Veal Demi-Glace & Herbed Garlic Cream

\$54.00 per person

Grilled Top Sirloin & Fresh Catch

With Sauce Bordelaise & Garlic Scampi Cream

\$52.00 per person

Please add 21% Service Charge & 8.25% Sales Tax

Hotel Galvez & The Tremont House

Beverages

All Bars require a \$100.00 Bartender Fee per Bartender

Cash Bars require a \$100.00 Cashier Fee per Cashier

Minimum (1) Bartender/Cashier per 100 guests

	Hosted Bar Per Drink Price	Cash Bar Per Drink Price
Platinum Brands	\$ 8.50	\$ 10.00
Platinum Brand Martinis	\$ 12.00	\$ 14.00
Gold Brands	\$ 7.00	\$ 8.50
Gold Brand Martinis	\$ 10.50	\$ 12.00
Imported Beer	\$ 5.50	\$ 7.00
Domestic/Non-Alcoholic Beer	\$ 4.50	\$ 6.00
Wine	\$ 6.00	\$ 7.50
Soft Drinks	\$ 2.50	\$ 3.00
Mineral or Spring Water	\$ 3.00	\$ 3.50
Cordials	\$ 8.00	\$ 9.50

BEVERAGE PACKAGES

**Silver Package – Wine, Champagne
Domestic & Import Beer, and Sodas**

2 Hour Package \$20.00 per person

3 Hour Package \$22.00 per person

4 Hour Package \$28.00 per person

**Gold Package – Cocktails, Wine,
Champagne, Domestic & Import
Beer, and Sodas**

2 Hour Package \$27.00 per person

3 Hour Package \$30.00 per person

4 Hour Package \$36.00 per person

**Platinum Package - Cocktails, Wine,
Champagne, Domestic & Import
Beer, and Sodas**

2 Hour Package \$37.00 per person

3 Hour Package \$40.00 per person

4 Hour Package \$46.00 per person

Martini Service
Champagne Toast
House Wines by the Bottle

Please add \$3.00 per person
Please add \$3.50 per person
\$32.00 per bottle

Gold Brands

Pinnacle
Bombay
Cruzan
Sauza Gold
Jack Daniels
Jim Beam
Johnny Walker Red

Platinum Brands

Grey Goose
Bombay Sapphire
Bacardi Silver
Patron Silver
Makers Mark
Crown Royal
Johnny Walker Black

Domestic & Import Beers

Miller Lite
BudLight
Shiner Bock
Stella Artois
Dos Equis

House Wine – Walnut Crest Vintners Reserve

House Sparkling Wine – Kenwood Vineyards, Brut, California

Please add 21% Service Charge & 8.25% Mixed Beverage Tax

Hotel Galvez & The Tremont House

Late Nite Bites

(Priced by the piece)

Shrimp Shooters

\$4.95

Mini Pulled Pork Sandwich

\$3.95

Mini Breakfast Burritos

\$3.95

Mac & Cheese Bites

\$2.95

Sausage Biscuits

\$4.95

Mini Sliders with Cheese

\$4.95

Mini Milkshakes – 4oz.

\$4.95

Mini Grilled Cheese &

Tomato Basil Shooter

\$4.95

Steak & Potato Bites

\$4.95

Please add 21% Service Charge & 8.25% Sales Tax