



*Mario's Italian  
Restaurant*

*Banquet Information*

*628 Seawall Blvd.  
Galveston, Texas 77550*

*409/750-8888*

*Fax 409 / 763-5835*

# **BANQUET FACILITIES INFORMATION**

**MARIO'S NOW OFFERS SEVERAL OPTIONS FOR YOUR BANQUET NEEDS, CASUAL TO "BLACK TIE". OUR NEW BANQUET FACILITIES OFFERS ISLAND ATMOSPHERE WITH TANTALIZING ITALIAN DISHES.**

**UPSTAIRS WILL ACCOMMODATE 120 GUESTS FOR BUFFET OR A SEATED DINNER. A FINE SELECTION OF WINE AND A FULL BAR OFFERING EXPERTLY PREPARED COCKTAILS IS AVAILABLE TO COMPLEMENT YOUR DINING SELECTION.**

**THE BANQUET ROOM CAN ACCOMMODATE COMPANY PARTIES, REUNIONS, BIRTHDAY PARTIES, WEDDING REHEARSALS AND MORE. IT IS PERFECT FOR HIGH ENERGY OR MORE INTIMATE EVENTS. AUDIO AND VISUAL EQUIPMENT ARE AVAILABLE.**

**ENCLOSED YOU WILL FIND MENU SELECTIONS FOR EVERY OCCASION, INCLUDING OUT OF HOUSE CATERING. MARIO'S WILL HELP YOU CHOOSE YOUR MENU AND WORK WITH YOU ON ANY SPECIAL NEEDS. MENU PRICING IS PER PERSON UNLESS OTHERWISE AGREED UPON. SALES TAX OF 8.25% WILL BE ADDED IF NOT TAX-EXEMPT. A 20% GRATUITY WILL BE CHARGED FOR ALL FOOD AND BEVERAGE ITEMS ORDERED. A MINIMUM \$125.00 SET UP FEE WILL BE CHARGED TO ALL PARTIES ON SECOND FLOOR. A \$1,000 MINIMUM IS REQUIRED.**

**A \$250 DEPOSIT WILL BE REQUIRED AT TIME OF BOOKING AND WILL BE APPLIED TO YOUR FINAL BILL. ALL DEPOSITS ARE NON-REFUNDABLE IN THE CASE OF EVENT CANCELLATION. IN CASE OF EVENT CANCELLATION, ONE WEEK NOTICE PRIOR IS NECESSARY. DEPOSIT CAN BE APPLIED TO A RESCHEDULED DATE WITHIN A 6 MONTH PERIOD. WE WILL HOLD THE DEPOSIT UNTIL THAT DATE. PAYMENT IN FULL IS DUE ONE WEEK BEFORE EVENT.**

**Banquet Office: 409) 750-8888 Fax: 409) 763-5835  
Event Coordinator**

# Cocktail Selections

**\$75.00 set up charge for private bar**

**Well Bar \$6.50+**

Gin – McCormick  
Vodka – McCormick  
Bourbon – Sunny Brook  
Rum – Ron Rico  
Scotch – Clan McGregor  
Tequila – Rio Grande

## **Premium Bar \$7.50+**

Gin – Beefeater  
Vodka – Stolli or Absolut  
Bourbon – Crown or Jack Daniels  
Rum – Barcardi  
Scotch – Dewars  
Tequila – Jose Cuevo

Additional Liquors and Liqueurs are available

## **Domestic Beer \$3.50**

Budweiser  
Bud Light  
Coor Light  
Michelob Ultra Light  
Miller Lite  
Shiner Bock

## **Import Beer**

Corona  
Heineken  
Dos XX  
Perroni (Italian)  
Moretti (Italian)

## **Wine**

	<b>Bottle</b>
<b>Chardonnay</b>	
Kendall Jackson "Vinter's"	31.00
La Crema	33.00
Trinity Oaks	27.00
<b>White</b>	
Pinot Grigio Cavit	30.00
Pinot Grigio Tomassi	31.00
Dry Creek Fume Blanc "Sonoma"	22.00
<b>Cabernet</b>	
14 Hands	27.00
M. Trinchero "Selection"	31.00
Calina Reserve	31.00
<b>Red</b>	
14 Hands Merlot	27.00
Calina Reserve Merlot	23.00
Blackstone Merlot	31.00
Villa Antinori Chianti Classico	43.00
Rocca Della Macie Chianti	27.00

## Bar Options

**Open Bar-** Your guest may order any drink that they wish and it will be charged to the host final bill

**Limited Bar-** The host sets a monetary limit for the bar and once reached the guest will be charged on separate checks

**Cash Bar-** Your guest will be charged their individual checks

**Bar Tickets-** The host will purchase tickets through Mario's in advance and distribute to their guest

## Audio/Video Equipment

Sharp LCD Data/Video Projector with screen \$150.00

100" diagonal pull down screen \$50.00

Single DVD Player with progressive scan and photo CD capabilities  
\$20.00

S-VHS VCR Player/Recorder \$20.00

Stereo Power Amplifier \$30.00

Marantz CD Changer \$25.00

## Other Equipment

Wedding Arch \$60.00

Additional tables \$10.00

(gift, sign in, cake)

## ALA CARTE APPETIZERS

### COLD APPETIZERS

Italian Antipasto: 100 people \$363

**Mirror displayed**

(Marinated Grilled Eggplant, Roasted Red Peppers, Italian Cold Cuts, Olives, Herbed Fresh Mozzarella and Roma Tomatoes and Marinated Artichoke Hearts)

Shrimp Cocktail: 100pc \$Market

Crab Claws: per pound \$Market

Oyster on the Half Shell: 100pc \$Market

Assorted Cheese Squares: 100pc \$90

Fresh Fruit and Cheeses: 100pc \$90

Fresh Vegetables with Dip: 100pc \$55

Fresh Vegetables and Asst. Cheeses: 100pc \$80

Marinated Artichoke Hearts: 100pc \$55

Marinated Roasted Peppers: 100pc \$55

Fresh Herbed Mini Mozzarella Balls: 100pc \$80

Proscuitto Wrapped Melon: 100pc \$182

Mini Muffaletta: 100pc \$150

Bruschetta: 100pc \$55

Marinated Grilled Eggplant: 100pc \$60

Roasted Peppers & Parmesan Cheese Crostini: 100pc \$80

Mozzarella Tomato & Basil Crostini 100pc \$90

Olive Pesto & Asego Cheese Crostini: 100pc \$66

Pasta Salad: 100 people

(Plain, Shrimp, Tuna or Chicken)

Prices are subject to change

## **HOT APPETIZERS**

Fried Mushrooms: 100pc \$55  
Italian Stuffed Mushrooms: 100pc \$122  
Seafood Stuffed Mushrooms: 100pc \$142  
Jalapeno Poppers: 100pc \$105  
Mozzarella Sticks: 100pc \$105  
Toasted Ravioli: 100pc \$66  
Parmesan Crusted Artichoke Hearts: 100pc \$80  
Hot & Spicy Chicken Wings: 100pc \$90  
Chicken Tenders with Parmigiano Ranch Dip: 100pc \$215  
Bacon Wrapped Shrimp: 100pc \$182  
Crispy Calamari: 100pc \$49  
Mini Crab Cakes: 100pc \$115  
Spicy Crab Claws: 100pc \$115  
Baked Clams Casino: 100pc \$105  
Mussels Spicy Tomato Sauce: 100pc \$80  
Roasted Mini Sausage with Peppers and Onions: 100pc \$105  
Mini Meatballs in Tomato Sauce: 100pc \$60  
Roasted Vegetable Pizza: 100pc \$90  
Assorted Hand Tossed Pizza: 100pc \$90  
Sicilian Style Pan Pizza: 100pc \$90

Prices are subject to change

# Pricing for Buffets

## Lunch

11:00am – 3:00pm

**Buffet #1 \$16.95**

Choice of:

- 1 Salad
- 1 Pasta Entrée
- 1 Main Entrée
- 1 Side

**Buffet #2 \$18.95**

Choice of:

- 2 Salads
- 1 Pasta Entrée
- 1 Main Entrée
- 1 Side

**Buffet #3 \$20.95**

Choice of:

- 2 Salads
- 1 Pasta Entrée
- 2 Main Entrees
- 1 Side

## Dinner

3:00pm – 9:00pm

**Buffet #1 \$28.95**

Choice of:

- 2 Salads
- 1 Pasta Entrée
- 1 Main Entrée
- 2 Sides

**Buffet #2 \$30.95**

Choice of:

- 2 Salads
- 1 Pasta Entrée
- 2 Main Entrees
- 2 Sides

**Buffet #3 \$32.95**

Choice of:

- 2 Salads
- 2 Pasta Entrees
- 2 Main Entrees
- 3 Sides

Prices are subject to change

## Mario's Buffet Menu

### SALAD

- Mixed Green Salad
- Caesar Salad with Garlic Croutons
- Marinated Ripe Tomatoes, Cucumbers and Onions
- Veggie Pasta Salad
- Italian Antipasto: \$2.50
- Artichoke Heart Salad: \$1.10
- Grilled Chicken Caesar Salad with Garlic Croutons: \$1.75
- Shrimp & Penne Pasta Salad: \$1.75
- Roasted Peppers and Grilled Chicken Penne Pasta Salad: \$2.50
- Cheese Tortellini Pasta and Veggie Salad: \$1.10
- Sicilian Green Olives & Vegetable Salad: \$1.75

### PASTA ENTREES (choice of Penne, Bowtie, Rigatoni, Spiral)

- Penne Pasta and Meat Balls with meat sauce
- Cheese Tortellini with meat sauce
- Cheese Tortellini in a Sun-dried Tomato Basil Cream Sauce
- Penne Del Sol (seasonal vegetables)
- Pasta Primavera
- Classic Cheese Ravioli
- Baked Rigatoni
- Veggie Lasagna: \$1.10
- Chicken Pasta Prima Donna: \$1.50
- Penne with Grilled Chicken, Artichoke and Red Peppers: \$1.50
- Penne Pasta, Sausage and Peppers: \$1.50
- Lasagna: \$1.10
- Chicken Pasta Cacciatore: \$1.50

### SEAFOOD PASTA ENTREES

- Seafood Linguini Marinara: \$2.50
- Seafood Pasta Alfredo: \$2.50
- Penne pasta with Grilled Shrimp marinara sauce: \$2.50
- Ravioli with Crawfish tomato cream sauce: \$2.50
- Linguine with Clams: \$2.50

## ENTREES

Eggplant Parmigiana  
Chicken Parmigiana  
Italian Sausage with Peppers & Onions  
Jumbo Meatballs and Sauce  
Chicken Rollatini Marasala: \$1.75  
Grilled Chicken ala Rosa: \$1.75  
Stuffed Chicken ala Rosa: \$2.50  
(Feta Cheese and Spinach)  
Grilled Pork Chop: \$2.50  
Chicken Cacciatore: \$2.50  
Chicken Picata: \$1.75  
Rib eye Steak Pizzaiola: \$4.25  
Grilled Salmon with Caper Butter Sauce: \$2.50  
Stuffed Shrimp with Lemon butter Sauce: \$4.25  
Parmesan Crusted Shrimp Baked with Pomodoro Sauce  
and Mozzarella Cheese: \$2.50  
Shrimp Francese: (Batter Shrimp with Lemon Butter Sauce) 2.50

## SIDES

Italian Baked Broccoli  
Garlic Spinach  
Fresh-cut Green Beans  
Risotto (Italian Rice)  
Rosemary Roasted Potatoes  
Spaghetti with Tomato Sauce  
Pasta Alfredo  
Spaghetti and Meat Sauce

## DESSERTS

We can provide specialty cakes upon request, if you choose to bring in a dessert a \$2.25 plate charge per person will be added  
Some items are seasonal and subject to availability

## **Children's Menu**

3 -11 years old

**\$6.95**

Choice of one:

Chicken Strips with Fries

Single Topping Pizza

Macaroni and Cheese with a Corn Dog

Spaghetti with One Meatball

Fettuccine Alfredo

Kids Lasagna

Fried Shrimp with Fries

Ravioli

## **Carving Station**

**Hand carved tableside**

Served with dollar roll and condiments

Minimum 35 persons

Steamship Round \$4.50

Roasted Turkey Breast \$2.75

Rosemary Roasted Pork Loin (Priced per pound)

Glazed Ham \$3.25

Roasted Beef Tenderloin (Priced per pound)

Baked Whole Fish \$4.50

# Mario's Family Style Dinner

\$50.95 Per Person

## Choice of 3 Appetizers (Displayed)

Assorted Grilled Vegetables  
Simmered Mussels in Spicy Tomato Sauce  
Sausage, and Peppers in Marinara Sauce  
Seafood Stuffed Mushrooms  
Parmesan Crusted Artichoke Hearts with Parmesan Cream Sauce  
Gulf Crab Cakes with Creamy Tomato Sauce  
Pizza Margherita  
Pizza Four Seasons  
Assorted Hand-Tossed Pizza

## Choice of 1 Salad

Caesar Salad  
Mixed Green Salad

## Choice of 1 Pasta

Fettuccine Alfredo  
Cannelloni with Meat Sauce  
Angel Hair with Marinara Sauce  
Lasagna with Little Meatballs and Meat Sauce  
Seafood Linguini with Marinara Sauce  
Seafood Fettuccine with Alfredo Sauce

## Entree Choice Of 1

Parmesan Crusted Snapper  
served with garlic spinach and  
roasted rosemary potatoes.

Stuffed Chicken ala Rosa with feta cheese and spinach served with roasted rosemary  
potatoes and steamed vegetables medley.

Shrimp Parmigiana with marinara sauce and mozzarella cheese, served with Italian style  
rice and steamed vegetables medley.

Beef Tenderloin with fresh herbs, barolo sauce  
served with roasted potatoes and Italian style broccoli.

Chicken Marsala served with  
seasonal mushrooms and  
garlic sautéed spinach.

Prices are subject to change

**Private Bar Selection**

\_\_\_ Cash Bar      \_\_\_ Open Bar      \_\_\_ Limited bar \$ \_\_\_\_\_  
\_\_\_ Well      \_\_\_ Call      \_\_\_ Premium  
\_\_\_ Domestic Beer      \_\_\_ Imported Beer      \_\_\_ Draft Beer by keg\*  
\_\_\_ House Wine      \_\_\_ Bottle Wine      \_\_\_ Bottle Wine Special Request\*  
\_\_\_ Drink tickets \_\_\_ qty.

**Room Setup**

\_\_\_ Gift Table    \_\_\_ Sign in Table    \_\_\_ Cake Table    \_\_\_ Children table  
\_\_\_ Extra tables needed for dining    \_\_\_ Head Table    \_\_\_ Easel    \_\_\_ Podium

The banquet room setup will be done as Marios deems needed.

Special placing of the room tables must be done in person by appointment at least one week before event.

Decorating the room will be done by Marios unless guest chooses to provide their own. Color, decorating, and themes done by Marios are at our discretion.

Linens provided in the setup are white tablecloths and black napkins. Color request for linens must be made two weeks in advance; color request will incur a fee.

If music is being provided by guest you must bring in your CD one week in advance to insure that the CD is compatible with our equipment. If a laptop is being used for music, this item must be brought in to be tested with our equipment.

I CERTIFY THAT THE ABOVE INFORMATION IS CORRECT.

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Date

\*Special request must be ordered one week before event.

# Mario's Seawall Italian Restaurant Banquet Room Contract

Date \_\_\_\_\_ Event Date \_\_\_\_\_ Event time \_\_\_\_\_ til \_\_\_\_\_

Name \_\_\_\_\_ Phone Number \_\_\_\_\_

Address \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Event time (circle one) 11am-3pm \_\_\_\_\_ initial or 4pm-10pm \_\_\_\_\_ initial Number Of Guest \_\_\_\_\_

1. To hold the date a non refundable deposit of \$500.00 is required. Within seven days a contract with a 50% deposit payment is required. If for any circumstance a menu is not arranged the minimum for the room must be paid. Your menu must be finalized two weeks before your function. Seven days before the event the remaining balance must be paid in full. Reservations will be effective when completed contracts and deposits are received. We accept cash, checks or credit cards. In the event of cancellation the payments made are "not refundable" under any circumstances. You have until the end of the calendar year to reschedule your event, unless other arrangements are made.

2. No furniture may be removed from the building. Mario's will store tables and chairs not used.

3. We do supply basic table linens and tableware. This is included in the minimum \$125.00 set up fee. Refer to banquet information packet. Changes to the room set up (tables, chairs and extra equipment) will not be made the day of the event you have only 24hours before the function to make last minute arrangements.

4. You may not use or throw any small items such as rice, birdseed, confetti, glitter or sand inside or outside. We allow flower petals, potpourri, or blowing bubbles. Bubbles should only be blown outside due to their slippery nature.

5. You may not use any items which will leave a mark in the wood, such as nails, staples, thumb-tacks or screws, or any items which will pull off paint, such as tape, or leave a residue, such as wax or putty. We recommend floral wire or string for hanging decorations. Decorating can be done 2 hours prior to event. If facility is needed 24 hours prior to event an additional room charge will apply (provided that no other party is booked in the facilities). \_\_\_\_\_ initial

6. Candles are permitted only if glass surrounds such as votive cups, globes or hurricane chimneys to protect them. Open flame, sparklers and smoke machines are not permitted inside the building.

7. You may use any florist, band (DJ) and photographer you choose, or you may do it yourself. You will need to provide Mario's Seawall with a list of all persons contracted by you for the event. All items brought in Banquet Room must be removed from Room immediately after the function. Mario's Seawall Restaurant is not responsible for any items left on premises. If electrical equipment is brought in, proof of liability coverage is needed. If coverage is not provided a \$500.00 fee will apply with a \$150.00 non-refundable charge. Refer to additional equipment contract. \_\_\_\_\_ initial

8. Lessee and its representatives understand and agree to abide by the rules and regulations concerning the use of Mario's Banquet Room. Lessee and its representatives further realize that if any damage results to the premises in violations of rules and regulations that they will be billed within seven days after the function and lessee agrees to pay for such damages.

9. Lessee must assume full responsibility for conduct of all persons admitted to the banquet area. Lessee is also responsible for any act of omissions or violation of the law (such as drug or alcohol consumption by a minor)

10. Your function will begin at time indicated on contract and your guest will not be permitted to enter the room any earlier. If you and your guest arrive late your time will not be extended. If additional time is needed a \$100.00 per hour charge will apply with a 15 minute lee way, maximum of 2 hours. Activities will cease at the time agreed upon in the contract and cleaning will begin promptly at that time.

11. There will be a minimum amount of \$1,000.00 in food revenue, 20% gratuity and 8.25% sales tax on food revenue. The minimum does not include alcoholic beverages. If you are tax exempt, a tax-exempt certificate must be attached to contract. The minimum for a holiday weekend would be \$1,500.00.

12. Smoking is not allowed in the banquet room. There is a smoking area provided in the front patio area. There are tables/chairs and cigarette repositories at this location.

13. No one will be allowed to stand or dance on the tables, chairs or other furniture in the banquet room.

14. Mario's Seawall is not responsible for food brought into the restaurant, additional fees may apply. If a cake is brought in a \$2.25 plate charge per person will apply. INITIAL \_\_\_\_\_

# Mario's Seawall Italian Restaurant Banquet Room Contract

## Payment Information

- OUR PAYMENT POLICY REQUIRES PAYMENT IN FULL PRIOR TO RENDERING SERVICES
- PAYMENT FOR ALL ORDERS MUST BE GAURANTEED WITH A CREDIT CARD AUTHORIZATION. HOWEVER OTHER FORMS OF PAYMENT ARE ACCEPTABLE.
- DAMAGES TO THE ROOM AND EQUIPMENT WILL BE CHARGED TO THE CREDIT CARD.

Responsible Individuals: Print Name \_\_\_\_\_

Drivers license # \_\_\_\_\_ State \_\_\_\_\_

Phone (Home) \_\_\_\_\_ (Work) \_\_\_\_\_

(Cell) \_\_\_\_\_

Fax # \_\_\_\_\_ E-mail \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Cash amount \$ \_\_\_\_\_ Check amount \$ \_\_\_\_\_ Check number \_\_\_\_\_

Credit Card Number \_\_\_\_\_ exp. \_\_\_\_\_

Credit Card Type(circle one) Visa Mastercard American Express Discover Diners

\_\_\_\_\_  
Card Holder's Signature

Hold the date amount \$ \_\_\_\_\_ Date Paid \_\_\_\_\_

50% Amount Due \$ \_\_\_\_\_ Date Paid \_\_\_\_\_

Remaining Balance Amount \$ \_\_\_\_\_ Date Paid \_\_\_\_\_

**THE FOLLOWING PEOPLE ARE AUTHORIZED TO MAKE ADDITIONS TO MY CONTRACT ONCE ON SITE:**

Name: \_\_\_\_\_ Title: \_\_\_\_\_

Name: \_\_\_\_\_ Title: \_\_\_\_\_

Name: \_\_\_\_\_ Title: \_\_\_\_\_

**I CERTIFY THAT THE ABOVE INFORMATION IS CORRECT. I HAVE READ AND UNDERSTAND THE POLICIES AND PROCEDURES.**

\_\_\_\_\_  
**AUTHORIZED SIGNATURE**

\_\_\_\_\_  
**TITLE**

\_\_\_\_\_  
**DATE**