



*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. SALES TAX OF 8.25% WILL BE ADDED TO ALL MIXED BEVERAGES. 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 Cuervo

Additional Liquors and Liqueurs are available

Domestic Beer \$3.50

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

Import Beer

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

Wine

Chardonnay

	Bottle
Kendall Jackson "Vinter's"	31.00
La Crema	33.00
Trinity Oaks	27.00

White

Pinot Grigio Cavit	30.00
Pinot Grigio Tomassi	31.00

Dry Creek Fume Blanc "Sonoma"	22.00
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Cabernet

14 Hands	27.00
M. Trinchero "Selection"	31.00
Calina Reserve	31.00

Red

14 Hands Merlot	27.00
Calina Reserve Merlot	23.00
Blackstone Merlot	31.00

Villa Antinori Chiati 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 \$435

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 \$108

Fresh Fruit and Cheeses: 100pc \$108

Fresh Vegetables with Dip: 100pc \$66

Fresh Vegetables and Asst. Cheeses: 100pc \$96

Marinated Artichoke Hearts: 100pc \$66

Marinated Roasted Peppers: 100pc \$66

Fresh Herbed Mini Mozzarella Balls: 100pc \$96

Prosciutto Wrapped Melon: 100pc \$222

Mini Muffaletta: 100pc \$180

Bruschetta: 100pc \$66

Marinated Grilled Eggplant: 100pc \$72

Roasted Peppers & Parmesan Cheese Crostini: 100pc \$96

Mozzarella Tomato & Basil Crostini 100pc \$108

Olive Pesto & Asego Cheese Crostini: 100pc \$80

Pasta Salad: 100 people

(Plain \$395, Shrimp \$695, Tuna \$495 or Chicken \$595)

Prices are subject to change

HOT APPETIZERS

Fried Mushrooms: 100pc \$66
Italian Stuffed Mushrooms: 100pc \$146
Seafood Stuffed Mushrooms: 100pc \$170
Jalapeno Poppers: 100pc \$126
Mozzarella Sticks: 100pc \$126
Toasted Ravioli: 100pc \$80
Parmesan Crusted Artichoke Hearts: 100pc \$96
Hot & Spicy Chicken Wings: 100pc \$108
Chicken Tenders with Parmigiano Ranch Dip: 100pc \$258
Bacon Wrapped Shrimp: 100pc \$218
Crispy Calamari: 100pc \$59
Mini Crab Cakes: 100pc \$138
Spicy Crab Claws: 100pc \$138
Baked Clams Casino: 100pc \$126
Mussels Spicy Tomato Sauce: 100pc \$96
Roasted Mini Sausage with Peppers and Onions: 100pc \$126
Mini Meatballs in Tomato Sauce: 100pc \$72
Roasted Vegetable Pizza: 100pc \$108
Assorted Hand Tossed Pizza: 100pc \$108
Sicilian Style Pan Pizza: 100pc \$108

Prices are subject to change

Pricing for Buffets

Lunch

11:00am – 3:00pm

Buffet #1 \$20.50

Choice of:

1 Salad

1 Pasta Entrée

1 Main Entrée

1 Side

Buffet #2 \$22.75

Choice of:

2 Salads

1 Pasta Entrée

1 Main Entrée

1 Side

Buffet #3 \$25.25

Choice of:

2 Salads

1 Pasta Entrée

2 Main Entrees

1 Side

Dinner

3:00pm – 9:00pm

Buffet #1 \$34.75

Choice of:

2 Salads

1 Pasta Entrée

1 Main Entrée

2 Sides

Buffet #2 \$37.25

Choice of:

2 Salads

1 Pasta Entrée

2 Main Entrees

2 Sides

Buffet #3 \$39.50

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: \$3.00
- Artichoke Heart Salad: \$1.35
- Grilled Chicken Caesar Salad with Garlic Croutons: \$2.10
- Shrimp & Penne Pasta Salad: \$2.10
- Roasted Peppers and Grilled Chicken Penne Pasta Salad: \$1.35
- Cheese Tortellini Pasta and Veggie Salad: \$1.35
- Sicilian Green Olives & Vegetable Salad: \$2.10

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: \$1.35
- Chicken Pasta Prima Donna: \$1.80
- Penne with Grilled Chicken, Artichoke and Red Peppers: \$1.80
- Penne Pasta, Sausage and Peppers: \$1.80
- Lasagna: \$1.35
- Chicken Pasta Cacciatore: \$1.80

SEAFOOD PASTA ENTREES

- Seafood Linguini Marinara: \$3.00
- Seafood Pasta Alfredo: \$3.00
- Penne pasta with Grilled Shrimp marinara sauce: \$3.00
- Ravioli with Crawfish tomato cream sauce: \$3.00
- Linguine with Clams: \$3.00

ENTREES

Eggplant Parmigiana
Chicken Parmigiana
Italian Sausage with Peppers & Onions
Jumbo Meatballs and Sauce
Chicken Rollatini Marasala: \$2.10
Grilled Chicken ala Rosa: \$2.10
Stuffed Chicken ala Rosa: \$3.00
(Feta Cheese and Spinach)
Grilled Pork Chop: \$3.00
Chicken Cacciatore: \$3.00
Chicken Picata: \$2.10
Rib eye Steak Pizzaiola: \$5.10
Grilled Salmon with Caper Butter Sauce: \$3.00
Stuffed Shrimp with Lemon butter Sauce: \$5.10
Parmesan Crusted Shrimp Baked with Pomodoro Sauce
and Mozzarella Cheese: \$3.00
Shrimp Francese: (Batter Shrimp with Lemon Butter Sauce) \$3.00

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 \$2.50 plate charge per person will be added
Some items are seasonal and subject to availability

Children's Menu

3 -11 years old

\$7.95

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 \$5.40

Roasted Turkey Breast \$3.30

Rosemary Roasted Pork Loin (Priced per pound)

Glazed Ham \$3.90

Roasted Beef Tenderloin (Priced per pound)

Baked Whole Fish \$5.40

Mario's Family Style Dinner

\$60.95 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.