



*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 \$5.50+

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

Premium Bar \$6.50+

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)

House Wine (By the Glass)

	Glass	Bottle
Chardonnay		
Kendall Jackson "Vinter's Reserve"	8.00	31.00
La Crema		33.00
Trinity Oaks	6.00	27.00
White		
Pinot Grigio Cavit	7.00	30.00
Pinot Grigio Tomassi	8.00	31.00
Oyster Creek Fume Blanc	7.00	22.00
Dry Creek Fume Blanc "Sonoma"	6.25	22.00
Cabernet		
14 Hands	7.00	27.00
M. Trincherro "Selection"	8.00	31.00
Calina Reserve	6.00	31.00
Red		
14 Hands Merlot	7.00	27.00
Calina Reserve Merlot	6.00	23.00
Blackstone Merlot	8.00	31.00
Villa Antinori Chiati Classico		43.00
Rocca Della Macie Chianti Classico	8.75	27.00
Straccali Wicker Chianti	6.75	26.00
Kenwood "Old VINES" Red Zinfandel	6.75	25.00
Dry Creek Meritage		40.00
Ruffino Ducale		49.00
Jewel Pinot Noir	6.50	25.00

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

All Bar beverages will be charged a 20% gratuity

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 with 300 Discs \$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
Prosciutto 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)

HOT APPETIZERS

Fried Mushrooms: 100pc \$55
Italian Stuffed Mushrooms: 100pc \$122
Seafood Stuffed Mushrooms: 100pc \$122
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

Fettuccine Alfredo

Single Topping Pizza

Kids Lasagna

**Macaroni and Cheese
with a Corn Dog**

Fried Shrimp with Fries

Spaghetti with One Meatball

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

Off-Premise Catering Costs

Servers: 20% gratuity based on total of food & beverage sales

Bartender: \$ 17.50 per hour, plus 1 hour set up and 1 hour breakdown

Rentals: Dinner Plates: \$1.50 each

Dessert / Salad plates: \$1.00 each

Silver: (fork, spoon, knife) \$1.25 per setting

Dessert / Appetizer Silver: \$.95 each

Glassware: Wine \$1.10 each

Water/Tea \$1.00 each

Coffee Cup with Saucer: \$1.50 each

Linen: We will provide linen tablecloths & napkins – cost according to guest count and color choice, white napkins: \$.25 each

tablecloths: \$5.00-15.00 depending on table size

Liquor: We need one week notice to supply bar due to license requirements

Table and chairs: \$15.00+ Set up fee according to guest count and table size

Security – Each location is different, please check with their guidelines