



THE TREMONT HOUSE

A TRIBUTE PORTFOLIO HOTEL

BANQUET MENU



THE TREMONT HOUSE

A TRIBUTE PORTFOLIO HOTEL



AT A GLANCE MENU GUIDE

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THE TREMONT HOUSE

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BREAKFAST BUFFETS

Minimum of 20 Guests. A Surcharge of \$5 per Person Will Apply to Groups Below 20 Attendees.

Priced per Person for 1 Hour of Service Time.

Includes: Chilled Orange Juice, Fresh Brewed Illy Coffee, and Assorted Tazo Teas.

Galveston Continental | \$24

Sliced Seasonal Fruit & Berries, Assorted Danishes, Assorted Individual Yogurts, Fresh Baked Muffins, Assorted Buffet Marmalades and Jams

Rise & Shine | \$28

Sliced Seasonal Fruit & Berries, Egg Whites, Spinach, Crumbled Feta, Spinach Tortilla Wraps, Chicken Sausage, Mushrooms, Tomatoes, Steel Cut Oatmeal with Honey, Golden Raisins & Brown Sugar, Yogurt Parfaits with Fresh Berries & Crunchy Granola, Fresh Baked Assorted Pastries

The Tremont | \$31

Farm Fresh Scrambled Eggs, Waffles with Syrup Sliced Seasonal Fresh Fruit & Berries, Applewood Smoked Bacon, Link Sausage, Roasted Yukon Gold Breakfast Potatoes, Fresh Baked Assorted Pastries

South of the Border | \$33

Sliced Season Fresh Fruit & Berries, Chorizo, Southwest Scrambled Eggs, Applewood Smoked Bacon, Poblano Hash, Refried Beans, Shredded Cheese, Roasted Salsa, Flour or Corn Tortillas

Something Southern | \$34

Farm Fresh Scrambled Eggs, Smoked Cheddar and Scallion Grits, Sliced Seasonal Fresh Fruit & Berries, Applewood Smoked Bacon, Sausage Links, Roasted Yukon Gold Potatoes, Garlic Cheddar Biscuits & Sausage Gravy

All Food and Beverage Prices are Subject to
24% Service Charge and 8.25% Sales Tax.



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PLATED BREAKFAST

Minimum of 10 Guests. Maximum of 2 Selections. \$5 per Person Upgrade Charge for a Third Entrée.

Includes: Chilled Orange Juice, Fresh Brewed Illy Coffee, and Assorted Tazo Teas.

Back to Basics | \$23

Fresh Farm Scrambled Eggs, Applewood Smoked Bacon, Link Sausage, Yukon Gold Breakfast Potatoes & Scallions

Traditional Eggs Benedict | \$24

Poached Eggs, Canadian Bacon, Hollandaise, Buttered English Muffin, Yukon Gold Breakfast Potatoes & Scallions

Cajun Breakfast Bowl | \$24

Southern Style Grits, Andouille Sausage, Poached Eggs with Chipotle Hollandaise & Scallions

Texas Eggs Benedict | \$26

Poached Eggs, Chopped Brisket, Chipotle Hollandaise, Smoked Cheddar & Garlic Biscuit, Yukon Gold Breakfast Potatoes & Scallions

Southern Plate | \$27

Biscuits & Pepper Gravy, Farm Fresh Scrambled Eggs, Ham Steak, Yukon Gold Breakfast Potatoes & Scallions

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BRUNCH MENU

Minimum of 10 Guests. Maximum of 2 Selections. \$5 per Person Upgrade Charge for a Third Entrée.

Includes: Chilled Orange Juice, Fresh Brewed Illy Coffee, and Assorted Tazo Teas.

*Attendant Required for Food Stations and Cocktail Bars: \$125

The Classics | \$50

Farm Fresh Scrambled Eggs, Link Sausage, Applewood Smoked Bacon, Breakfast Potatoes, Cheese Blintz with Berry Compote, Chicken & Waffles with Syrup, Fresh Baked Pastries

Choice of 1 Station to Accompany The Classics:

- | Omelet
- | Roasted Strip Loin
- | Sliced Ham
- | Smoked Salmon

Mimosa Bar | \$25

Choice of 3 Juices: Orange, Cranberry, Mango, Grapefruit, Pineapple, Pomegranate
House Champagne, Garnishes

Bloody Mary Bar | \$25

House Vodka, Tomato & V-8 Juices, Lime Juice, Horseradish, Tabasco & Fresh Ground Pepper Spices, Garnished with Gulf Shrimp

Single Classic Cocktails

Mimosa | \$8

Bloody Mary | \$10

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DAY CONFERENCE PACKAGE

\$90 per Person. Lunch Buffets are Available with a \$5.00 per Person Surcharge.

Includes: Coffee, Hot Tea, Soft Drinks and Bottled Water, Refreshed Throughout the Day.

Galveston Continental Breakfast

Sliced Seasonal Fruit & Berries
Assorted Individual Yogurt
Assorted Danishes & Fresh Baked Muffins
Marmalades & Jams
Freshly Brewed Illy Coffee & Tazo Teas
Fresh Orange Juice

Mid-Morning Break

Beverage Refresh
Choice of: Assorted Granola Bars,
Whole Fruit, Mini Parfaits

Afternoon Break

Beverage Refresh
Choice of: Pita Chips & Hummus Duo,
Chips with Salsa & Guacamole,
Trail Mix, Brownies,
Warm Assorted Cookies

20 Guests & Under

Preorder 1 Entrée from Blum & Co.
Additional Entrées at Listed Price
*Menu Provided by Sales Manager

21+ Attendees

Choice of: Buffet or Plated Entrée (Up to \$45 Value)
Served with Iced Tea
*Lunch Selection Applies to the Entire Group

Dietary Restrictions Will be Accommodated with Advance Notice.
Additional Charges for Breakout Rooms May Apply.

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THEMED BREAKS

Prices are Per Person for 30 Minutes of Service.

Includes: Bottled Water, Illy Coffees, and Assorted Tazo Teas.

Farmers Market | \$14

Broccoli, Carrots, Celery, Cucumber, Cauliflower,
Jalapeño Ranch

Poppin' | \$15

Three Flavors of Assorted Popcorn
Chef's Selection of Seasonings & Butter

Candy Jar | \$15

Choice of 5: Regular & Peanut M&Ms, Skittles,
Jolly Ranchers, Starburst, Reese's Pieces,
Mini Hershey Bars

*Minimum of 30 Attendees

Kick Start | \$15

Kashi and Granola Bars, Overnight Oats, Fresh Berries,
Vegetable Crudit , Hummus

*Single Bottled Fruit Smoothies

Ice Cream Truck | \$15

Assorted Ice Cream Bars, Oreo Sandwiches,
Ice Cream Drumsticks, Coca-Cola Ice Cream Floats

*Ice Cream Attendant Included

The Home Run | \$16

Cracker Jacks, Peanuts, Tortilla Chips & Salsa,
Bavarian Pretzel with Craft Beer Queso

Fiesta | \$17

Tortilla Chips, Salsa, Guacamole, Raspberry
Chimichanga Cheesecake, Mini Taquitos with Queso,
Assorted Jarrito Sodas

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BREAKS & BEVERAGES

Buffets Include: Assorted Warm Breakfast Breads, Chilled Orange Juice & Cranberry Juice, Fresh Brewed Illy Coffee, and Assorted Tazo Teas.

Per Gallon

Freshly Brewed Illy Coffee	\$70
Selection of Hot Teas	\$60
Freshly Brewed Iced Tea	\$60
Juices by the Gallon	\$55
Fresh Lemonade or Fruit Punch	\$55
Infused Water	\$35

Per Item

Assorted Energy Drinks	\$7
Assorted Bottled Juices	\$7
V8 Juices	\$6
Assorted Regular & Diet Soft Drinks	\$4
Bottled Water	\$4
Tortilla Chips with Salsa	\$7
Pita, Cheese & Hummus	\$7
Salted Mix Nuts	\$7
Sliced Seasonal Fruit & Berries	\$8
Assorted Breakfast Tacos	\$6
Build Your Own Parfait	\$12
Fresh Seasonal Whole Fruit	\$5
Individual Low-Fat & Flavored Yogurts	\$4
Individual Dry Cereals with Milk	\$4

Continuous Beverage Package

Freshly Brewed Illy Coffee, Hot Tea, Bottled Waters, Soft Drinks, Assorted Sparkling Waters	\$17
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Per Dozen

Assorted Freshly Baked Breakfast Pastries	\$48
Fresh Baked Muffins with Sweet Butter	\$48
Assorted Bagels with Cream Cheese	\$48
Cinnamon Rolls	\$60
Freshly Housed Baked Cookies	\$48
Assorted Cupcakes	\$60
Brownies & Blondies	\$48
Assorted Kashi Bars	\$48
Assorted Whole Fruit	\$36

*After First Dozen, Items are Sold per Piece.

Mason Jar

Shrimp & Grits	\$10
Banana Pudding	\$8
Charcuterie	\$12
BBQ Pulled Pork	\$8
Cajun Grits, Andouille, Poached Egg	\$10
Southern Style Biscuit, Sausage Gravy Poached Egg	\$10
Fruit & Tajin	\$8
Chili & Cornbread	\$9
Strawberry Shortcakes	\$8
Cinnamon Rolls	\$6
Chicken & Waffles with Maple Syrup	\$8

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BUILD YOUR OWN LUNCH BUFFET

Minimum of 20 Guests. A Surcharge of \$5 per Person Will Apply to Groups Below 20 Attendees.

Includes: 1 Soup, 1 Salad, 2 Sides, and 1 Dessert.

Priced per Number of Entrées Selected: 1 Entrée: \$42 | 2 Entrées: \$46 | 3 Entrées: \$50

SOUPS

Tomato Basil Bisque
Italian Wedding Soup
Cream of Roasted Asparagus
Garden Vegetable Soup

SALADS

Caesar Salad
Garden Salad
Greek Salad
Bowtie Pasta Salad
Galveston Breeze Salad
Spinach Salad

ENTRÉES

Braised Short Ribs *Per Person Fee of + \$3
Tuscan Style Salmon
Roasted Pork Loin with Chimichurri Sauce
Blackened Redfish, Crawfish Etouffee
Herb Marinated Grilled Chicken
Romano Crusted Chicken
Pasta Primavera v
Chicken Marsala & Wild Mushroom

SIDES

Boursin Whipped Yukon Mashed Potato
Rice Pilaf
Roasted Fingerling Potato
Bacon Balsamic Brussel Sprouts
Farmers Market Vegetable
Parmesan Risotto
Broccolini
Baby Carrots & Asparagus

DESSERTS

Chocolate Toffee Cheesecake
Seasonal Cobblers
Ice Cream Bar *Attendant Required: \$125
Assorted Mini Dessert
Chocolate Torte
Lemon Torte

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THEMED LUNCH BUFFETS

Minimum of 20 Guests. A Surcharge of \$5 per Person Will Apply to Groups Below 20 Attendees.

Priced per Person for 1 Hour of Service Time.

Includes: Fresh Brewed Illy Coffee and Assorted Tazo Teas.

Deli Buffet | \$35

Fresh Baked Turkey, Ham,
Spicy Capicola & Calabrese Salami,
Selection of Epicurean Breads,
Composed Seasonal Mixed Green Salad,
Tomato Basil Soup, Assorted Kettle Chips,
House Made Mayo, Dijon, Chipotle Aioli,
Sliced Cheese, Condiments,
Blondies

Amore' Italiano | \$38

Italian Wedding Soup
Traditional Caesar Salad
Caprese Salad with Aged Balsamic Reduction
and Basil Chiffonade
Lasagna Bolognese
Chicken Pesto
Tuscany Vegetables
Garlic Toast
Tiramisu

Tastefully Composed | \$40

Loaded Baked Potato Salad with Sour Cream
Mediterranean Pasta Salad
Blondies

***SELECT: 3 SANDWICHES & MELTS**

Muffaletta, Salami, Ham, Mortadella, Provolone and
Olive Salad, Sicilian Bread

Cajun Rubbed Turkey, Melted Swiss, Peppered
Bacon, Basil Cheddar Focaccia

Italian Cold Cuts, Salami, Capicola, Provolone,
Pepperoni, Pepperjack, Shaved Iceberg Lettuce,
Roma Tomato

Savory Grilled Aged Cheddar Cheese, Gruyere,
Caramelized Onion, Bacon Jam

Crispy Chicken with Buttermilk Batter, House Pimento,
Applewood Smoked Bacon, Brioche Bun

Chicken or Tuna Salad Croissant

Pear & Brie Grilled Cheese

Chicken or Shrimp Caesar Wrap

Balsamic & Pesto Caprese, Ciabatta

BBQ Pulled Pork with Coconut Rum Slaw, Brioche Bun

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THEMED LUNCH BUFFETS

Minimum of 20 Guests. A Surcharge of \$5 per Person Will Apply to Groups Below 20 Attendees.

Priced per Person for 1 Hour of Service Time.

Includes: Fresh Brewed Illy Coffee and Assorted Tazo Teas.

Southwestern Fare | \$44

Chicken Tortilla Soup, Composed Mixed Greens Salad, Red Onions, Queso Fresco, Black Beans, Roasted Corn, Borracho Beans, Crispy Tortilla Strips, Southwestern Ranch, Carne Asada & Chicken Fajitas, Warm Flour Tortillas, Spanish Rice, Fire Roasted Peppers, Onions, Pico de Gallo, Guacamole, Sour Cream, Shredded Cheddar Cheese, Roasted Red Tomato Salsa, Raspberry Cheesecake, Chimichangas

Smokehouse | \$48

Mesquite Smoked Brisket, Southern Coleslaw, Ancho Glazed Chicken, Kielbasa Sausage, Bourbon Bacon Baked Beans, Sliced Pickles & Onions, Loaded Baked Potato Salad, Jalapeño Corn Muffins, Brown Sugar & Cinnamon Peach Cobbler & Ice Cream

Little Havana | \$46

Crab & Corn Chowder, Spicy Shrimp & Mango Salad with Cilantro & Lime, Mixed Greens with Assorted Toppings, Bacon Wrapped Mojo Pork Tenderloin & Chimichurri Sauce, Grilled Jerk Chicken Breast with Caramelized Plantains, Cilantro Lime Rice, Black Beans, Cuban Bomboloni with Toasted Cream & Tropical Rum Glaze

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PLATED SALADS & HANDHELDS

Minimum of 10 Guests. Maximum of 2 Selections. \$5 per Person Upgrade Charge for a Third Entrée.

Includes: Chef's Soup and Dessert, Iced Tea, and Illy Coffee.

Vegetable Wrap | \$25

Mediterranean Grilled Vegetables, Crumbled Feta, Roasted Red Pepper Hummus, Fresh Spinach, Tomato Basil Tortilla Wrap

Tremont Club | \$27

Roasted Turkey, Ham, Bacon, Smoked Cheddar, Lettuce, Tomato, Onion, Everything Seasoned Brioche Bun

Tenderloin Ciabatta | \$28

Roasted Tenderloin with Gouda Cheese, Burgundy Onion Marmalade, Whole Grain Mustard, Mayo

Grilled Chicken Caesar Salad | \$26

Crisp Romaine Hearts, Parmesan Cheese, Brioche Croutons, Caesar Dressing

Greek Chicken Salad | \$26

English Cucumbers, Red Onions, Pepperoncini Peppers, Cherry Tomatoes, Roasted Red Peppers, Feta Dressing

Southwest Chicken Salad | \$27

Crisp Mixed Greens, Lightly Blackened Chicken, Black Beans, Tomatoes, Shredded Cheddar Cheese, Tortilla Chips, Charred Corn, Jalapeño Ranch

Grilled Chicken or Shrimp Cobb Salad | \$28

Smoked Bacon, Bleu Cheese, Red Onions, Tomatoes, Avocado, Romaine Hearts, House Made Buttermilk Dressing

Seaside Ahi Tuna Salad | \$30

Seared Ahi Tuna on a Vibrant Bed of Lettuce, Edamame, Shaved Brussel Sprouts, Ginger-soy Dressing, Napa & Red Cabbage, Radicchio, Shredded Carrots

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PLATED LUNCH ACCOUTREMENTS

Minimum of 10 Guests. Maximum of 2 Selections. \$5 per Person Upgrade Charge for a Third Entrée.

Select: Soup or Salad, Up to 2 Entrées, and Up to 2 Desserts.

Includes: Baked Rolls, Iced Tea, and Fresh Brewed Illy Coffee.

SOUPS

Tomato Basil Bisque

Creamy Chicken & Wild Rice

Crab & Corn Chowder

Italian Wedding Soup

Tuscan Chicken & Potato Gnocchi

Cream of Roasted Asparagus

SALADS

Traditional Caesar

Crisp Romaine Hearts, Brioche Croutons, Shaved Parmesan, House Made Caesar Dressing

Spinach Salad

Baby Spinach, Dried Cranberries, Goat Cheese, Pepitas, Raspberry Vinaigrette

Galveston Breeze Salad

Crisp Blend of Baby Greens, Red Onions, Strawberries, Raspberries, Blueberries, Texas Goat Cheese, Toasted Almonds, Blood Orange Vinaigrette

The Tremont Garden Salad

Mixed Greens, English Cucumbers, Red Onions, Cherry Tomatoes, Balsamic Dressing or Ranch Dressing

DESSERTS

Chocolate Torte

Lemon Torte

Tiramisu

Cheesecake

Red Velvet Cake

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PLATED LUNCH ENTRÉES

Minimum of 10 Guests. Maximum of 2 Selections. \$5 per Person Upgrade Charge for a Third Entrée.

Select: Soup or Salad, Up to 2 Entrées, and Up to 2 Desserts.

Includes: Baked Rolls, Iced Tea, and Fresh Brewed Illy Coffee.

POULTRY

Chicken Picatta | \$40

Caper Berry Cream, Wild Mushroom & Leek Risotto, Green Beans

Herb Marinated Chicken Breast | \$41

Wild Mushroom & Leek Bordelaise, Grilled Farmers Market Vegetables, Smoked Gouda Mash

Romano Crusted Chicken | \$42

Sundried Tomato Cream, Garlic Oil Linguine, Grilled Zucchini & Squash Medley

Tuscan Baked Chicken | \$43

Seared Chicken Breast, Spinach, Mushrooms, Artichokes, Sun Dried Tomatoes, Creamy Parmesan Garlic Whipped Potatoes, Baby Carrots & Asparagus

SEAFOOD

Pan Seared Salmon | \$46

Lemon Beurre Blanc, Parmesan Risotto, Asparagus, Baby Carrots

Cajun Catch of the Day | \$48

Topped with Andouille Sausage, Mushrooms, Cajun Cream, Dirty Rice, Corn Maque Choux

BEEF

Cabernet Braised Short Ribs | \$48

Whipped Yukon Gold Potatoes, Carrots, Asparagus, Red Wine Demi

Beef Medallions | \$50

Black Garlic Demi Glaze, Garlic & Herb Boursin Mash, Asparagus

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BOXED LUNCHES

Prices are per Person for 30 Minutes of Service: Maximum of 3 Selections.

Includes: Whole Fruit, Chips, Cookie, Bottled Water, or Soft Drink.

Caesar Salad | \$20

Crisp Romaine Hearts, Brioche Croutons,
Parmesan Cheese, House Made Caesar Dressing

*Add Chicken + \$5 or Shrimp + \$8

Chipotle Chicken Salad or Tuna Salad

Croissant Sandwich | \$28

Lettuce, Tomato, Onion, Chipotle Aioli

Mediterranean Wrap | \$28

Chilled Mediterranean Grilled Vegetables, Roasted
Red Peppers, Kalamata Olives, Hummus Spread,
Fresh Spinach, Tortilla Wrap

Italian Hoagie | \$28

Salami, Capicola, Sliced Ham, Pepperoncini, Provolone,
Olive Tapenade, Lettuce, Tomato, Onion

The Tremont Club | \$28

Roasted Turkey, Ham, Bacon, Smoked Cheddar,
Lettuce, Tomato, Onion, Everything Seasoned
Brioche Bun

Ham & Gouda Sandwich | \$28

Lettuce, Tomato, Onion, Dijon Spread,
Whole Wheat Bread

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HORS D'OEUVRES

\$5 per Piece. Served in Batches of 50 Pieces.

Cold Hors D'Oeuvres

- Goat Cheese Stuffed Strawberries **v GF**
- Grape Tomato and Mozzarella Ball **v**
- Smoked Salmon and Dill Cream Cheese on Cucumber Roulade **GF**
- Shrimp Campechana Shooter
- Antipasto Skewers **GF**
- Herb Shrimp, Avocado Jam, Cucumber **GF**
- Seared Beef Tenderloin with Deep Ellum Blue & Balsamic Cremini Mushrooms
- Brie Cheese & Fig Jam on Toasted Roulade **v**
- Mini Ahi Tuna Taco with Asian Slaw
- Mango Chili Shrimp Shooters **GF**

Hot Hors D'Oeuvres

- Chicken Spring Rolls with Sweet Chili Sauce
- Stuffed Artichoke Hearts **v**
- Petit Crab Cakes with Creolaïse
- Spinach & Cheese Stuffed Mushroom **v**
- Rueben Spring Roll
- Braised Short Rib, Creamy Polenta, Red Wine Reduction
- Chili Lime Glazed Chicken Kabobs
- Korean Chicken Satays with BBQ Bulgogi Sauce
- Churrasco Steak Skewers with Chimichurri Sauce **GF**
- Chili Lime Chicken Skewers
- Fingerling Potatoes with Truffle Aioli
- Smoked Chicken Empanada, Chipotle Hollandaise
- Mini Boudin Eggrolls
- Bacon & Jalapeño Deviled Eggs
- Lemongrass Chicken Spring Rolls

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VEGETARIAN & GLUTEN-FREE HORS D'OEUVRES

\$5 per Piece. Served in Batches of 50 Pieces.

Vegetarian Hot Hors D'oeuvres

Spinach & Cheese Stuffed Mushrooms
Breaded & Stuffed Artichoke Hearts
Wild Mushroom Tartlet

Cold Gluten Free Hors D'oeuvres

Antipasto Skewers with Mozzarella, Artichoke & Tomato
Tomato & Mozzarella Ball
Mediterranean Chicken Kabobs with Fig & Tomato

Hot Gluten Free Hors D'oeuvres

Chili Lime Chicken Skewers
Churrasco Steak Skewers with Chimichurri Sauce
Bacon-Wrapped Scallop

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RECEPTION PACKAGES

Minimum of 25 Guests.

Priced per Person. Substitutions Will Result in a Price Increase.

Best Suited for Reception-Style Events Under 2 Hours.

Fiesta Reception | \$46

Guacamole, Queso, Salsa, & Tortilla Chips

Shrimp Campechana

Mini Elote Cups

Carnitas Street Tacos

Smoked Chicken Empanadas

Carne Asada Quesadillas

Backyard BBQ Bliss | \$48

Beef & Cheddar Sliders

Crispy Chicken & Swiss Sliders

Buffalo Chicken Wings

Loaded Potato Skins

BBQ Pulled Pork Mason Jars

Brisket & White Cheddar Mac & Cheese Bites

S'mores Station

The Tremont | \$48

Charcuterie Skewer

Mini Crab Cakes

Shrimp Cocktail Shooters

Smoked Salmon Mousse Crostini

Spinach & Ricotta Stuffed Mushroom

Churrasco Skewers with Chimichurri

Toujouse | \$52

Wild Mushroom & Leek Arancini

Savory Tomato Basil Shooter and Mini Grilled Cheddar Cheese with Caramelized Onion & Bacon Jam

Mini Beef Wellington Bites

Mini Bagels with Lox

Braised Short Rib Croquettes

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RECEPTION DISPLAYS & CARVING STATIONS

Minimum of 25 Guests.

Priced per Person.

Must Be Added to a Full Breakfast, Lunch, or Dinner Menu Selection, Unless 3 or More Stations are Chosen.

Farmers Market | \$10

Garden Harvest Vegetables, Market Fresh
Hummus, Jalapeño Ranch

Island Fruit Orchard | \$10

Seasonal Sliced Fruits and Berries,
Chef Selection of Dipping Sauces

Smoked Salmon Presentation | \$18

Cold Smoked Alaskan Salmon with Caper Berries, Eggs,
Red Onions, and Cream Cheese, Crisp Bagel Chips

Poached Shrimp Cocktail | \$15

Cocktail Sauce and Lemon (3 Pieces per Person)

Hand-Crafted Charcuterie Boards | \$15

Per Person

Chef Curated Display of Local & International Cheeses,
Cured Meats Crusty Breads, Crackers,
Honeycomb Dried Fruits, Nuts

Farm to Table | \$30

Serves 25

Chef Selection of Grilled & Roasted Vegetables

Seared Ahi Tuna | \$35

Serves 25

Ponzu, Wasabi Aioli, Wakame

Peppercorn Crusted Tenderloin | \$60

Serves 25

Madagascar Sauce, Whole Grain Mustard,
Petit Rolls

Prime Rib of Beef | \$60

Serves 40

Slow Roasted with Horseradish Cream,
Whole Grain Mustard, Petit Rolls, Natural Jus

Adobo Rubbed Pork Loin | \$38

Serves 30

Bacon Wrapped, Chimichurri Sauce

Texas Smoked Rope Sausage | \$30

Serves 25

Mesquite Smoked & Jalapeños Sausage,
Petite Hoagies, Creole Mustard

Rack of Lamb | \$MP

Serves 16

Mint Jelly, Dijon Mustard

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RECEPTION ACTION STATIONS

Minimum of 25 Guests.

Quantity Ordered Must Match Guest Count or Station Tickets will be Required. 1.5 Hours of Service Time.

*Chef Attendant Required: \$125

Whipped Potation Bar | \$15

Scallion-Whipped Potatoes

Toppings: Bacon, Cheddar Cheese, Chives,
Sour Cream, Butter, BBQ Pulled Pork

Mac and Cheese Station | \$20

Cream Sauce, Bleu Cheese, Smoked Gouda, Cheddar,
Parmesan and Pepperjack Cheeses, Scallions,
Steamed Chopped Broccoli, Chorizo Crumbles,
Roasted Mushrooms, Shrimp, Chicken, Bacon

Pasta Station | \$20

Cheese Tortellini, Penne and Gemelli Pastas with Marinara,
Alfredo, or Pesto Cream, Chef Assorted Vegetables,
Paired with Chicken & Rock Shrimp

Quesadilla Station | \$20

Chicken Portobello and Brie, Cuban Pulled Pork with
Queso Fresco, Carne Asada, Roasted Peppers
and Onions, Cheddar Cheese, Tomatillo and Roasted
Tomato Salsa Bar

Nacho Bar | \$20

Tortilla Chips, Seasoned Ground Beef, Queso Blanco,
Nacho Cheese, Roasted Corn, Black Beans, Pico de
Gallo, Jalapeños, Guacamole

Street Tacos | \$25

Choice of 3 Proteins: Blackened Shrimp, Carne Asada,
Slow Braised Carnitas, Chicken Fajitas, Redfish,
Portabella & Poblano Rajas

Flour or Corn Tortillas, Shredded Lettuce, Cilantro,
Cheddar Cheese, Red Cabbage, Queso Fresco,
Pico de Gallo, Guacamole, Jalapeños, Baja Sauce,
Roasted Tomato Salsa

**Chef Attended Required*

Risotto Station | \$20

Andouille Sausage, Chicken, Rock Shrimp, Chorizo,
Wild Mushrooms, Peas, Red Peppers, Spinach,
Parmesan, Smoked Cheddar, Goat Cheese

**Chef Attendant Required*

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DESSERT STATIONS

Minimum of 25 Guests.

Quantity Ordered Must Match Guest Count or Station Tickets will be Required. 1.5 Hours of Service Time.

*Chef Attendant Required: \$125

Flambeed Donut Holes | \$12

Chef's Selection of Assorted Flavors,
Sauces, Toppings

**Chef Attendant Required*

Coffee & Hot Chocolate Bar | \$18

Illy Regular and Decaf Coffee, Hot Chocolate,
Cinnamon Sticks, Marshmallows, Chocolate Shavings,
Chocolate Covered Espresso Beans, Assorted Spices,
Holiday Flavored Syrups, Whipped Cream,
Assorted Syrups

Ice Cream Sundaes | \$14

Assorted Flavors of Ice Cream & Sherbert,
Assorted Toppings & Sauces

**Chef Attendant Required*

S'mores | \$13

Chocolate Ganache atop Graham Crackers

**Chef Attendant Required*

Bananas Foster | \$14

Bananas Sautéed in Butter and Brown Sugar, Flambeed
with Grand Marnier, Vanilla Bean Ice Cream

**Chef Attendant Required*

Bourbon Flambeed Peaches | \$16

Served atop Brown Butter Cake and Whipped Cream

**Chef Attendant Required*

Viennese Pastry Station | \$25

Array of Viennese Pastries and Petit Fours,
Chocolates, Tarts, Candies

All Food and Beverage Prices are Subject to
24% Service Charge and 8.25% Sales Tax.



THE TREMONT HOUSE

A TRIBUTE PORTFOLIO HOTEL



THEMED DINNER BUFFETS

Minimum of 20 Guests. A Surcharge of \$5 per Person Will Apply to Groups Below 20 Attendees.

Priced per Person for 1 Hour of Service Time.

Includes: Fresh Brewed Illy Coffee and Assorted Tazo Teas.

Cajun Cravings | \$65

Baby Arugula & Fennel Salad, Shaved Parmesan,
Brioche Croutons, Heirloom Tomatoes, Red Onions,
Pine Nuts, Lemon Vinaigrette

Creamy Cajun Corn Salad

Pan Seared Snapper with Shrimp Etouffee

Lightly Blackened Chicken Breast, Spinach &
Tasso Bechamel

Dirty Rice

Stewed Okra

Bananas Foster with Caramel & Sea Salt Gelato

Galveston Experience | \$65

Lobster Bisque

Crisp Baby Greens with Smoked Bacon,
Candied Pecans

Gorgonzola and Creamy Buttermilk Dressing

Coastal Shrimp & Grits

Crabcake & Creolaise over Cajun Rice

Ancho Glazed Chicken, Pineapple Mango Chutney

Roasted Brussel Sprouts

Bourbon Bread Pudding

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THE TREMONT HOUSE

A TRIBUTE PORTFOLIO HOTEL

THEMED DINNER BUFFETS

Minimum of 20 Guests. A Surcharge of \$5 per Person Will Apply to Groups Below 20 Attendees.

Priced per Person for 1 Hour of Service Time.

Includes: Fresh Brewed Illy Coffee and Assorted Tazo Teas.

That's Amore | \$55

Italian Wedding Soup with Meatballs
Caesar Salad with Garlic Croutons, Parmesan Cheese
Ciliegine Mozzarella with Cherry Tomatoes, Balsamic Reduction, Chiffonade Basil Antipasto,
Grilled Vegetables, Marinated Olives, Pepperoncini
Basil Pesto Chicken & Snapper Florentine
Sautéed Tuscan Vegetables
Tiramisu with Espresso-Soaked Lady Fingers

Southwestern Buffet | \$60

Chicken Tortilla Soup
Jicama and Black Bean Slaw with Cilantro Lime Vinaigrette
Composed Mixed Greens Salad
Red Onions, Queso Fresco, Black Beans, Roasted Corn, Crispy Tortilla Strips
Southwestern Chipotle Ranch
Slow Roasted Cumin and Chili Marinated Pork Tenderloin
Chili Marinated Beef & Chicken Fajitas, Peppers, Onions, Pico de Gallo
Fresh Made Condiment Bar with Charred Tomato Salsa, Tomatillo Salsa, Guacamole
Sour Cream, Shredded Cheddar Cheese
Spicy Mexican Jalapeño Lime Rice, Borracho Beans
Cilantro, Cumin Scented Sautéed Vegetables
Apple, Cinnamon, & Brown Sugar Empanadas

Taste Of Asia | \$55

Crisp Kale, Shaved Brussels, Napa Cabbage, Radicchio, Red Cabbage, Shredded Carrots
Sesame Ginger Dressing
Spicy Asian Noodle Salad, Edamame, Scallions
Mongolian Chicken, Wild Mushrooms
Thai Ginger Glazed Salmon, Wasabi Sesame Seeds
Teriyaki Vegetable Stir Fry
White Rice
Mini Cantonese Custard Buns

The Texas Buffet | \$60

Lone Star Chili
Southern Potato Salad, Hard Boiled Eggs, Sour Cream Dressing
Mixed Greens, Seasonal Condiments, Ranch and Balsamic Dressing
Mesquite Smoked Brisket. Smokey Texas BBQ Sauce
Grilled Chicken Breast with Grilled Kielbasa Sausage
Caramelized Onions, Carolina Mustard Sauce
Bacon & Bourbon Style Baked Beans
Herb Roasted Fingerling Potatoes
Peach Cobbler & Vanilla Ice Cream
Jalapeño Corn Muffins



THE TREMONT HOUSE

A TRIBUTE PORTFOLIO HOTEL

THEMED DINNER BUFFETS

Minimum of 20 Guests. A Surcharge of \$5 per Person Will Apply to Groups Below 20 Attendees.

Priced per Person for 1 Hour of Service Time.

Includes: Fresh Brewed Illy Coffee and Assorted Tazo Teas.

The French Quarter | \$60

Kale Color Crunch Salad, Napa & Red Cabbage,
Radicchio, Cherry Tomatoes, Crumbled Blue Cheese,
Creole Ranch

Blackened Redfish with Andouille Sausage, Old Bay
Shrimp, Cajun Cream

Boudin Stuffed Chicken with Cajun White Cheddar
Mornay

Old Bay New Potatoes and Corn on the Cob

Beignets

The Island Festival | \$60

Corn & Crab Chowder

Shrimp Campechana, Mixed Tortilla Chips

Garden Mixed Greens, Assorted Accoutrements,
Citrus Vinaigrette

Jamaican Jerk Chicken, Sweet & Spicy Mango Salsa

Pork Loin, Chimichurri Sauce, Caramelized Plantains

Caribbean Style Black Beans & Cilantro Rice

Key Lime Pie

Big Italy | \$60

Italian Wedding Soup

Artichoke, Tomato, Cucumber Salad

Quattro Formagi Ravioli, Baby Spinach Champagne
Basil Cream

Zesty Marinated Chicken, Marsala Wine Sauce,
Wild Mushrooms

Italian Sausage & Red Pepper Risotto

Balsamic Roasted Asparagus

Garlic Butter Knots, Grated Parmesan

Bomboloni Custard Donuts

All Food and Beverage Prices are Subject to
24% Service Charge and 8.25% Sales Tax.



THE TREMONT HOUSE

A TRIBUTE PORTFOLIO HOTEL



BUILD YOUR OWN DINNER BUFFET

Minimum of 20 Guests. A Surcharge of \$5 per Person Will Apply to Groups Below 20 Attendees.

Includes: 1 Soup, 1 Salad, 2 Sides, and 1 Dessert.

Priced per Number of Entrées Selected: 1 Entrée: \$48 | 2 Entrées: \$54 | 3 Entrées: \$60

Includes: Warm Rolls & Butter, Fresh Brewed Illy Coffee and Assorted Tazo Teas.

*Chef Attendant Required: \$125

SOUPS

Tomato Basil Bisque	Chicken & Wild Rice
Lobster Bisque	Cream of Poblano
Tuscan Chicken	Potato Gnocchi

SALADS

Caesar	Garden
Berry	Iceberg
Galveston Breeze	Spinach

ENTRÉES

Roasted Chicken Florentine
Garlic & Herb Creole Chicken Breast
Seared Chicken Breast
Champagne Basil Cream
Texas Grilled Sirloin
Green Peppercorn Demi
Seared Snapper
Andouille Sausage
Cabernet Braised Short Ribs
Red Wine Reduction
Salmon Rockefeller

SIDES

Wild Mushroom & Leek Risotto
Smoked Gouda Whipped Yukon Mash
Dirty Rice
Roasted Asparagus & Baby Carrots
Farmers Market Vegetables
Roasted Fingerlings
Brussel Sprouts
Celeriac Puree

DESSERTS

Bread Pudding
Cinnamon Rolls
Seasonal Cobblers
Ice Cream Bar
**Chef Attendant Required*
Assorted Mini Desserts
Chocolate Tortes
Lemon Tortes
Cheesecake
Chocolate Toffee Crunch

All Food and Beverage Prices are Subject to
24% Service Charge and 8.25% Sales Tax.



THE TREMONT HOUSE

A TRIBUTE PORTFOLIO HOTEL



PLATED DINNER

Minimum of 10 Guests. Maximum of 2 Selections. \$5 per Person Upgrade Charge for a Third Entrée.

Select: Soup or Salad, Up to 2 Entrées, and Up to 2 Desserts.

Includes: Baked Rolls, Iced Tea, and Fresh Brewed Illy Coffee.

POULTRY

Herb Marinated Chicken Breast | \$48

Wild Mushroom Ragu, Farmers Market Vegetables,
Basil Pesto Whipped Yukon Gold Potatoes

Blackened Chicken | \$48

Caribbean Mango Salsa, Caramelized Plantains,
White Rice

Bayonne Chicken | \$48

Airline Breast of Chicken, Crispy Prosciutto,
Chardonnay, Melted Triple Brie Cream, Risotto,
Asparagus

Roasted Chicken Breast | \$50

Stuffed with Kale, Spinach, and Rice Pilaf,
Boursin Cheese & Sun-Dried Tomatoes,
Cream Chardonnay Sauce, Farmers Market Vegetables

SEAFOOD

Grilled Snapper | \$50

Lemon Beurre Blanc, Quinoa and Couscous Medley,
Sautéed Spinach, Blistered Cherry Tomatoes

Salmon Rockefeller | \$52

Creamy Wilted Spinach, Sherry White Wine Cream,
Shallots, Atlantic Salmon with Broiled Bacon,
Au Gratin Potatoes, Broccolini

Pan Seared Snapper | \$52

Shrimp Étouffée, Dirty Rice Risotto,
Zucchini & Yellow Squash

Lafayette Catch | \$56

Blackened Redfish, Crawfish Tails, Andouille Sausage,
Cremeni Mushrooms, Cajun Cream Sauce, Dirty Rice,
Corn Maque Choy

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THE TREMONT HOUSE

A TRIBUTE PORTFOLIO HOTEL



PLATED DINNER

Minimum of 10 Guests. Maximum of 2 Selections. \$5 per Person Upgrade Charge for a Third Entrée.

Select: Soup or Salad, Up to 2 Entrées, and Up to 2 Desserts.

Includes: Baked Rolls, Iced Tea, and Fresh Brewed Illy Coffee.

BEEF

Ancho Glazed Pork Tenderloins | \$40

Pork Tenderloins, Caramelized Plantains, Arroz Congri

The Tremont Sirloin | \$55

Bearnaise Sauce, Asparagus,
Smoked Gouda Mash

Cabernet Braised Short Ribs | \$58

Wilted Spinach, Baby Carrots,
Horseradish Whipped Yukon Gold Potatoes,
Cippolini Onions & Wild Mushroom Demi-Glace

Grilled Beef Medallions | \$60

Celeriac Puree, Roasted Brussels,
Blistered Cherry Tomatoes, Balsamic Reduction,
Horseradish Peppercorn Sauce

Filet Mignon | \$70

8oz Char-Grilled Tenderloin Filet, Madagascar
Peppercorn Sauce, Broccolini, Baby Carrots,
Boursin Whipped Potatoes

DUAL ENTRÉES

Petite Dual Entrées | \$60

Select 2 Proteins. Chef will Pair the Accoutrements.

Chicken Florentine

Short Rib

Crab Cake

Gulf Shrimp

Roasted Salmon

Petite Filet

FEATURED DUAL ENTRÉES

Petite Filet & Lobster Tail | \$85

Dauphinoise Potatoes & Haricot Verts

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THE TREMONT HOUSE

A TRIBUTE PORTFOLIO HOTEL

PLATED DINNER ACCOUTREMENTS

Minimum of 10 Guests. Maximum of 2 Selections. \$5 per Person Upgrade Charge for a Third Entrée.

Select: Soup or Salad, Up to 2 Entrées, and Up to 2 Desserts.

Includes: Baked Rolls, Iced Tea, and Fresh Brewed Illy Coffee.

SOUPS

Lobster Bisque

Whiskey Crab Crowder

Creamy Chicken and Wild Rice

Loaded Baked Potato

Italian Wedding

Turkey Sausage & Kale

Savory Tomato Basil

SALADS

Traditional Caesar

Crips Romaine Hearts, Brioche Croutons, Shaved Parmesan, House Made Caesar Dressing

Greek

Crisp Romain, Pepperoncini, Kalamata Olives, Cucumber, Tomato, Feta Vinaigrette

Mixed Greens

Shredded Carrots, Shaved Red Onion, Heirloom Grape Tomatoes, English Cucumbers, Ranch Dressing, Balsamic Vinaigrette

Baby Spinach & Arugula

Shaved Parmesan, Roasted Chickpeas, Butternut Squash, Pepitas, Lemon Vinaigrette

Galveston Breeze

Crisp Baby Greens, Toasted Almonds, Fresh Berries, Crumbled Goat Cheese, Creamy Poppyseed Dressing

Crisp Baby Greens

Crumbled Feta, Mandarin Oranges, Pomegranate Arils Citrus Vinaigrette

Toujouse

Crumbled Goat Cheese, Candied Walnuts, Dried Cranberries, White Balsamic Vinaigrette

Sunflower

Crisp Baby Greens, Shaved Fennel, Roasted Pear, Crumbled Goat Cheese, Sunflower Seeds, Mimosa Vinaigrette

DESSERTS

Red Velvet Cake

Tiramisu

Cheesecake with Toffee Crunch

Chocolate Torte

Lemon Torte



THE TREMONT HOUSE

A TRIBUTE PORTFOLIO HOTEL



VEGAN & VEGETARIAN

\$40 per Person

Grilled Polenta Medallions

Wild Mushroom, Wilted Spinach,
Sundried Tomato, Pesto, Micro Greens

Tuscan Potato Gnocchi v

Spinach, Sundried Tomatoes, Mushrooms,
Vegan Alfredo

Portabella Mushroom Wellington v

Quinoa & Couscous Medley

Cauliflower Steak v

Roasted Chickpeas Chimichurri, White Bean Mash

Rotini Pasta v

Roasted Red Peppers, Roasted Zucchini in Savory
Garlic & Herb Sauce

Israeli Couscous v

Red & Brown Rice, Bell Peppers, Red Quinoa, Carrots,
Tomatoes, Petite Peas, Shallots, Roasted Garlic

Brown & Red Rice v

Wilted Kale, Portabella Mushrooms,
Black Barely, Red Quinoa, Garlic

Multi Grain Orzo v

Broccoli, Bell Peppers, Carrots, Brown & Red Rice,
Black Barley, Red Quinoa, Brown Lentils

GLUTEN FREE DESSERTS

Carrot Cake v

Chocolate Torte GF

Berries Romanoff GF

Sliced Fruit & Berries GF

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THE TREMONT HOUSE

A TRIBUTE PORTFOLIO HOTEL

LIBATIONS

Priced per Person per Hour. Includes Set-Up. Package Substitutions are an Additional Fee.

Minimum of 1 Bartender and 1 Cashier per Every 100 Guests.

Bartender per Bar: \$125

Cashier per Bar: \$125

BEVERAGE SELECTIONS

DRINK	HOSTED BAR	CASH BAR
Platinum Brands	\$10	\$11
Platinum Brand Martinis	\$12	\$14
Gold Brands	\$9	\$10
Gold Brand Martinis	\$10.50	\$11
Imported & Craft Beer	\$6	\$7
Domestic & Non-Alcoholic	\$5	\$6
House Wine: Line 39	\$8	\$9
Soft Drinks	\$3	\$4
Mineral or Spring Water	\$4	\$5
Cordials	\$4	\$5

Silver Package

Wine, Champagne or Prosecco, Domestic & Imported Beer, Soft Drinks

2 Hours \$29 | 3 Hours \$33 | 4 Hours \$38 | 5 Hours \$42

Gold Package

Cocktails, Wine, Champagne, Domestic & Imported Beer, Soft Drinks

2 Hours \$32 | 3 Hours \$38 | 4 Hours \$42 | 5 Hours \$48

Platinum Package

Cocktails, Wine, Champagne, Domestic & Imported Beer, Kendall Jackson Chardonnay, Educated Guess Cabernet, Soft Drinks

2 Hours \$41 | 3 Hours \$45 | 4 Hours \$51 | 5 Hours \$55

Non-Alcoholic Package

Soft Drinks, Sparkling Cider | \$15

LIQUOR	GOLD PACKAGE	PLATINUM PACKAGE
Vodka	Tito's	Grey Goose
Gin	Bombay	Hendricks
Rum	Cruzan	Bacardi
Tequila	El Jimador	Patron Silver
Whiskey	Jack Daniels	Crown Royal
Bourbon	Jim Beam	Maker's Mark
Rye/Scotch	Johnnie Walker Red	Johnnie Walker Black
Cordials	Baileys Cointreau, Campari, Aperol	Baileys, Cointreau, Campari, Aperol
Local Brews	Galveston Tiki Wheat, Citra Mellow	Galveston Tiki Wheat, Citra Mellow
Beers <i>Select 4 Beers for Bar Packages.</i>	Bud Light, Coors, Michelob Ultra, Miller Lite, Shiner, Guinness, Corona, Dos Equis, Stella	Bud Light, Coors, Michelob Ultra, Miller Lite, Shiner, Guinness, Corona, Dos Equis, Stella

HOUSE WINE | Line 39 Chardonnay & Cabernet

HOUSE CHAMPAGNE | Champagne

HOUSE PROSECCO | La Marca Prosecco

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THE TREMONT HOUSE

A TRIBUTE PORTFOLIO HOTEL



CHAMPAGNE & SPARKLING WINES

Chandon Brut	Caneros	\$73
Chandon Brut Rose	Caneros	\$75
Chandon Garden Spritz	Argentina	\$75
Dom Pérignon, Cuvee	Épernay	\$453
La Marca Prosecco	Veneto	\$55
La Marca Prosecco Rose	Veneto	\$59
Marqués de Cáceres Brut	Catalonia	\$55
Moët Chandon Imperial	Épernay	\$176
Perrier-Jouët Grand Brut	Épernay	\$175
Perrier-Jouët Belle Epoque	Épernay	\$375
Veuve Cliquot Brut Rose	Reims	\$175
Veuve Cliquot Brut	Reims	\$185

CHARDONNAY

Alpasion	Mendoza	\$88
Arrowflite	California	\$49
Cakebread	Napa Valley	\$99
Etude	California	\$60
Far Niente	Napa Valley	\$134
Fisher Mountain Estate Vineyard	Sonoma County	\$150
Kendall-Jackson Vintner's Reserve	California	\$45
Kistler, Les Noisetiers	Sonoma Coast	\$125
Kosta Browne 'One-Sixteen'	Russian River Valley	\$137
Penfolds 311	Adelaide Hills	\$128
PlumpJack	Napa Valley	\$120
Rombauer	Carneros	\$125
Sonoma-Cutrer	Sonoma Coast	\$52
Stags Leap	Napa Valley	\$81

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THE TREMONT HOUSE

A TRIBUTE PORTFOLIO HOTEL



SAUVIGNON BLANC

Comte Lafon	Sancerre	\$128
Edna Valley Vineyard	Central Coast	\$34
Gerard	Napa Valley	\$52
Joel Gott	Napa Valley	\$42
Kim Crawford	Marlborough	\$52
Le Coeur de la Reine	Loire Valley	\$46
Loveblock	Marlborough	\$65
Nobilo	Marlborough	\$40
Petite Sauvage	Loire Valley	\$40
Pouilly Fume	Loire Valley	\$67
St. Olpman	Ballard Canyon	\$55

ADDITIONAL WHITE SELECTIONS

Santa Margarita, Pinot Grigio	Italy	\$62
Poggiobello, Pinot Grigio	Italy	\$45
Chateau Ste. Michelle, Riesling	Columbia Valley	\$36
Demarie Sabbia Bianco, Orange Wine	Piedmont	\$98

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MERLOT

Cakebread Cellars	Napa Valley	\$120
Duckhorn	Napa Valley	\$114
El Tiempo Que Nos Une	Jumilla	\$37
PlumpJack	Napa Valley	\$110
Sterling	Napa Valley	\$55

PINOT NOIR

Argyle	Willamette Valley	\$78
Belle Glos "Clark & Telephone"	Santa Maria Valley	\$99
Belle Glos "Dairy Man"	Russian River Valley	\$163
Belle Glos "Las Alturas"	Santa Lucia Highlands	\$163
Belle Glos "Blade"	Santa Rita Hills	\$55
Four Graces	Willamette Valley	\$55
Golden Eye	Anderson Valley	\$150
La Crema	Sonoma Coast	\$78
MacMurray	Central Coast	\$50
Sanford	Santa Rita Hills	\$127

ZINFANDEL MALBEC & SHIRAZ

Frogs Leap, Zinfandel	Napa Valley	\$75
Old Ghost, Zinfandel	Lodi	\$133
Pascual Toso Estate, Malbec	Mendoza	\$43
Red Schooner Voyager, Malbec	Uco Valley	\$125
Concannon, Petite Syrah	Livermore Valley	\$42
Chateau Tanunda, Shiraz	Barossa Valley	\$220

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THE TREMONT HOUSE

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ADDITIONAL RED SELECTIONS

Banfi Brunello Di Montalcino	Tuscany	\$135
Banfi Chianti Classico	Tuscany	\$39
Mary Taylor Bordeaux Rouge	France	\$50
La Magia Brunello Di Montalcino	Italy	\$137
Poggio Ai Lecci Brunello Di Montalcino	Italy	\$200
Poggio Brigante Morellino Di Sansano	Italy	\$73
Scala Dei Cartoixa Priorat	Spain	\$93
Stefano Farina Barolo	Italy	\$138
Tommasi Amarone	Veneto	\$130

PROPRIETARY BLENDS

Alpasion Grand Petit Verdot	Uco Valley	\$110
Alpasion Private Selection	Uco Valley	\$83
Bodegas Valviadero Arbucala Esencia	Toro	\$53
B. Leighton "Gratitude"	Yakima Valley	\$115
Greg Norman Shiraz-Cabernet	Limestone Coast	\$33
Opus One	Napa Valley	\$395
Orin Swift Machete	Napa Valley	\$177
Penfolds Bin 600	California	\$149
Pessimist "By Daou"	Paso Robles	\$65
The Walking Fool "By Caymus"	Suisun Valley	\$100

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CABERNET SAUVIGNON

Austin Hope	Paso Robles	\$80
Bar Dog	California	\$40
Berringer, Knights Valley	Sonoma County	\$99
Caymus Vineyards	Napa Valley	\$165
Daou	Paso Robles	\$99
Domaine Eden	Santa Cruz Mountains	\$146
Educated Guess	Napa Valley	\$52
Far Niente	Napa Valley	\$295
Joel Gott "815"	California	\$65
Jordan	Alexander Valley	\$110
Kendall Jackson	Sonoma County	\$50
Kunde Family Estate	Sonoma Valley	\$42
Mt. Veeder	Napa Valley	\$89
Orin Swift "Mercury Head"	Napa Valley	\$225
Penfolds 149	Adelaide Hills	\$490
Robert Mandavi	Napa Valley	\$36
Roth Estate	Alexander Valley	\$38
Silver Oak	Alexander Valley	\$158
Silver Palm	California	\$52
Stags' Leap	Napa Valley	\$112
The Prisoner	Napa Valley	\$95
William Hill Estate	Central Coast	\$48

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THE TREMONT HOUSE

A TRIBUTE PORTFOLIO HOTEL

CONDITIONS

INFORMATION

All food and beverage items must be purchased exclusively through The Tremont House and consumed in the designated meeting areas. It is not permitted to bring outside food or beverage onto the hotel property. The hotel prohibits the removal of food and beverage from our premises and events. The Tremont House is the only licensed authority to serve and sell alcoholic beverages on premises. No outside food or alcoholic beverage will be permitted, unless pre-authorized by your Sales Manager. Unauthorized food and beverage will result in a \$500.00 fee. The hotel will require an appropriate ID for anyone who appears to be under the age of 21.

GUARANTEES

Your guaranteed guest count is due by noon, 12:00 PM, five (5) business days prior to your event date. This number shall constitute a guarantee and is not subject to reduction. If the attending number of your guests exceeds your guaranteed count, every effort will be made to serve your guests. In these cases, menu substitutions may be necessary. The Tremont House will prepare 3% above your contacted food amount. The Tremont House is not responsible for any meals exceeding the 3% overage. However, we will accommodate such occurrences to the best of our ability. The Tremont House reserves the right to change menu items as needed to accommodate the additional number of guests.

SERVICE CHARGES

All food and beverage prices are subject to a 24% service charge and 8.25% sales tax. The service charge is taxable. If there is a room set-up change once the room has already been set on the day of the event, there will be a charge of \$350.00.

PARKING

Daily Parking is \$15.00 per vehicle. Overnight parking is \$36.00 per vehicle.. Street parking is available using the app PayByPhone at \$2.25 per hour between the hours of 9:00 AM -6:00 PM. Street parking after 6:00 PM is complimentary. Street parking is subject to availability and not under the control of The Tremont House.

AUDIO VISUAL

The Tremont House uses Inspire as an Audio/Visual Provider. You are welcome to obtain a quote from Inspire or bring in your own A/V equipment.



THE TREMONT HOUSE

A TRIBUTE PORTFOLIO HOTEL

CURIOSITIES

Does The Tremont House provide house sound to plug into?

There is no plug & play option for sound. Any sound equipment either needs to be Brought in by vendors or contracted through Inspired Solutions. We do provide a spider box for a fee of \$300.00.

Is there an ATM on site?

Yes, located in our lobby across from the front desk.

Are you associated with Marriott Bonvoy?

Yes. Please provide your Bonvoy number to your Sales Manager.

Can I bring in outside catering?

The Tremont House will provide all food & beverage for all events. No outside food or beverage is allowed. Please see your Sales Manager for details.

Is security provided?

No. Should you wish to have security at your event, you can contract through the Galveston Police Department.

Do you all have a preferred vendor list?

We do have a preferred vendor list that will be provided to you upon the contract signing. You are also welcome to use your own vendors.

Does The Tremont House have a restaurant?

Blum & Co. is open daily for breakfast, lunch, and dinner and offers barista-style coffees and retail items.

Toujouse Bar is our timeless lobby bar where every pour is an unfolding story and live music happens on Thursday evenings.

Rooftop Bar offers indoor & outdoor seating for sweeping skyline views of the historic Strand District and the bay area harbor.