



32nd & Seawall
Galveston Island, Texas

(409) 621-5237 Phone
(409) 762-8271 Fax
www.thespotgalveston.com

Banquet Information

Banquet Facilities - From small groups to restaurant buy-outs we are here to make your event memorable.

The **Yellow Room** will accommodate up to 44 guests for buffet dining or can be arranged for a plated dinner. This room is ideal for luncheons, mixers, and meetings. It includes private restrooms to better serve you.

The **Blue Room** will accommodate up to 16 guests. This room is great for small luncheons, birthdays or just a night to be with friends.

Upstairs will accommodate up to 140 guests for a seated dinner or buffet. It has its own private balcony for patio seating and we can arrange a bar set up to better serve you. This room is ideal for company parties, birthdays, and reunions.

Restaurant Buy-Outs are always an option. For large groups that wish to go that extra mile to please their invitees we offer restaurant buy-outs. A minimum is required and varies depending on the time of year. We will close the restaurant to the public and transform it into your private function for the evening. From the décor you desire to the menu you wish, we will transform our restaurant into your private party.

Menu Selections - Enclosed you will find complete menu selections to fit your party needs. The Spot is happy to work with you on any special menu requests you may have. We ask that you finalize your menu selections at least one week in advance of your event. This will ensure that the quantities needed for your event will be available.

Pricing - Pricing varies depending on your event. Basic pricing is included in this literature however, finalized pricing will be determined per event. Sales tax of 8.25% will be added to all events not presenting a tax exempt certificate. An 18% gratuity will be added to all food and beverage items purchased. Additional charges may be added for miscellaneous items such as equipment rental and linen.

Deposits - A deposit may be required at the time of booking. Should a deposit be required, it will be applied to your final bill or refunded. All deposits are non-refundable in the case of events cancellation.

Guarantees - The Spot requires a guaranteed number of guests four days prior to the event. This number represents the minimum billing and may not be adjusted after that date.

Responsibilities - The Spot does not assume responsibility for damage or loss of items left unattended.

Payment - Unless prior arrangements have been made, payment in full is due the day of the function. The Spot accepts cash, company checks, and credit cards.

If you have any questions or would like to discuss menu options, please

Feel free to call Dennis Byrd, Owner

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Beverage Selections

Domestic Beer - \$ 2.75

Bud Light
Budweiser
Budweiser Select
Miller Lite
Coors Light
Michelob Ultra

Import/Premium Beer - \$ 3.25

Corona
Dos XX
Heineken
Amstel Light
Bass
Shiner Bock

Keg Beer \$265.00 (Your Beer Preference)

Other beers are available from our extensive beer list upon your request.

House Wine - \$ 4.50

Stony Hollow Chardonnay, Cabernet Sauvignon, Merlot
Sutter Home White Zinfandel

Other wines are available from our wine list at a per bottle price.

Frozen Favorites

Margarita - \$ 4.75
Pina Colada - \$ 5.75

Our Pina Colada is a Spot Signature Drink served in a coconut shell with fresh fruit.

Non-alcoholic Beverage Selections

Fountain Beverages & Iced Tea - \$1.99

Hot Tea & Coffee - \$1.99

Panna Bottled Water - \$2.00

A la Carte Appetizers
House Specialties

- **Shrimp Kisses (50 each)** \$ 70
With ranch dressing
- **Crab Stuffed Jalapenos (50 each)** \$ 70
With ranch dressing
- **Quesadillas (50 pieces)** \$ 70
Chicken, Shrimp, or Cheese
- **Fried Baby Crab Cakes (25 each)** \$ 70
With remoulade
- **Mini Cheeseburgers (25 each)** \$ 75
Topped with cheddar cheese, pickle, diced onion and ranch dressing

Hot Hors d' Oeuvres
Serves 20

- **Fried Mushrooms** \$ 45
- **Fried Calamari** \$ 75
- **Hot Wings** \$ 75
- **Fried Oysters** \$ 75
- **Fried Pickles** \$55
- **Fried Catfish Pieces** \$75
- **Fried Chicken Strips** \$75
- **Fried Crawfish Tails** \$75

Cold Hors d' Oeuvres

- **Oysters on the Half Shell (50 each)** \$ 40
- **Peel & Eat Shrimp (50 each)** \$ 45
- **Cocktail Shrimp (50 each)** \$ 45
- **Fruit & Cheese Assortment (Serves 20)** \$ 50
- **Vegetable Assortment (Serves 20)** \$ 40
- **Chips & Salsa** \$ 50
- **Shrimp Ceviche with Chips (Serves 20)** \$ 50

Buffet Selections

Salads

- Caesar
- Garden Salad
- Spring Mix
- Coleslaw

Entrees

- Lemon Pepper Chicken Breast
- Coconut Shrimp
- Romano Crusted Tilapia
- Crab Stuffed Shrimp
- Butterfly Fried Shrimp
- Fried Catfish Pieces
- Grilled Shrimp
- Grilled Catfish Fillets
- Blackened Catfish Etouffee
- Crawfish Etouffee (With White Rice)

Sides

- Rice Pilaf
- New Potatoes
- Green Beans
- Mashed Potatoes
- Mixed Vegetables

Desserts

- Homemade Cheese Cake
- Pecan Pie with Belgian Chocolate
- Bread Pudding
- Key Lime Pie
- White & Dark Chocolate Mousse Cake

Buffet Prices

Option 1 \$19.99

Choice of

2 Entrees

2 Salads

2 Sides

Dessert

Option 2 \$22.99

Choice of

3 Entrees

2 Salads

2 Sides

2 Desserts

Option 3 \$25.99

Choice of

4 Entrees

3 Salads

3 Sides

3 Desserts