



800 Mariners Dr. | Kemah, Texas 77565
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Sundance Grill is proud to assist you in planning your next banquet, reception, or company meeting. As a professional management staff with decades of first class service experience, we take pride in our work and will treat your event as if it were our own.

Combining this team of professionals with a fine facility and amenities will make a difference between just another ordinary catering event, and a function your guests will be raving about well into the future.

We are eager to help and assist you in both the planning and service of your event. Should the menu selections presented not fulfill your requirements, please let us know as we welcome the challenge to custom tailor menus to your specifications.

Room Rentals

Mariner's Salon, includes Fireside Room ~ \$500

Pool Patio, includes Fireside Room ~ \$500

Member's Room ~ \$250

Palapa Patio ~ \$500

Marina Outdoor Deck ~ \$500

*Initial room rental is 4 hours. Additional hours \$175 per hour per room.
Room set-up fees may apply to events requiring additional set-up for wedding ceremonies.*

General Information

Food & Beverage

All food and beverage items served on the Sundance Grill property must be supplied and prepared by our culinary team. All alcoholic beverages to be served on the Sundance Grill property must be dispensed by our beverage server and bartenders. Alcoholic beverage service may be denied to guests that appear to be intoxicated or under-age. Any and all prices are subject to change. We offer private bar service with a bartender dedicated to your event only for an additional \$60.00 for the evening. All food and beverage will be charged 20% service charge and applicable taxes.

Billing & Deposits

We accept checks and all major credit cards for your convenience. Non-refundable advanced deposits of \$500 are required 60 days in advance of your event (unless otherwise specified).

The final guest count and remainder of the money balance for food is due 1 week prior to your event. Any additional charges or overages are payable at the conclusion of the event.

All prices are subject to change. For your convenience, you may leave payment/credit card number with us for alcohol charges and other incidental charges.

Guarantee Agreement

We require a confirmation of guaranteed attendance at least 7 business days prior to your event.

Your bill will be based upon the guaranteed number, plus any extra charges or overages. In the event that you do not confirm your guaranteed number of guests, we will consider your number of guests indicated as an estimate on the catering contract as the guarantee. In the event that you have additional guests, our culinary team will be prepared to service up to 5% over your guaranteed number of attendees. Your buffet dinner will be served for 2 consecutive hours at which time the buffet will be closed. The Galveston County Health Department prohibits any leftover foods that have been displayed for 2 hours from being removed from the site; therefore to-go containers will not be available. No food or beverage may be removed from the Sundance Grill premises.

Liability & Insurance

Sundance Grill reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. Sundance Grill cannot assume responsibility for personal property and equipment brought onto the property. Guests shall indemnify and hold Sundance Grill and its affiliates harmless from any and all claims, suits, losses and damages due to destruction by or the actions of any attendee of your event.

Cancellation Policy

Should it become necessary to cancel these arrangements after this contract is signed, a cancellation fee equal to 75% of the total anticipated revenue from the event will be due immediately (unless otherwise specified).

Please review this document carefully before signing.

Guest Signature _____ Date _____

Sundance Grill
Representative _____ Date _____

Food Selection

Hors d' Oeuvres

Hot Hors d' Oeuvres

Coconut Fried Shrimp	\$2.75 per piece
Shrimp au Brochette	\$3.99 per piece
Smoked Salmon Quesadillas	\$2.50 per piece
Mini Crab Cakes	\$3.00 per piece
Crabmeat Stuffed Mushrooms	\$3.00 per piece
Beef Tenderloin Kabobs	\$3.75 per piece
Chicken & Pineapple Kabobs	\$3.75 per piece
Asian Egg Rolls	\$2.00 per piece
Buffalo Chicken Wings	\$2.00 per piece
Petite Quiche	\$2.00 per piece
Swedish Meatballs	\$2.00 per piece
Chile Con Queso w/Chips	\$2.00 per person
Crabmeat Stuffed Jalapenos	\$2.50 per piece
Baked Brie	\$3.75 per person

Cold Hors d' Oeuvres

Gulf Shrimp on Ice	\$2.50 per piece
Assorted Deluxe Canapés	\$2.50 per piece
Prosciutto-Wrapped Asparagus	\$3.50 per piece
Fresh Garden Crudités	\$3.75 per piece
Prosciutto Wrapped Melon	\$3.50 per piece
Antipasto Platter	\$4.00 per person
Fresh Fruit Mirror Display	\$4.00 per piece
Domestic & Imported Cheese Display	\$4.00 per piece
Smoked Salmon Display	\$90.00 per side



*We suggest ordering 2 pieces per person
for most of the hors d' oeuvres*

Captain's Appetizer Package ~ \$17 / person

Mini Crabcakes, Fruit/Cheese Display and Swedish Meatballs

Commodore's Appetizer Package ~ \$20 / person

Mini Crabcakes, Fruit/Cheese Display, Swedish Meatballs and Crabmeat Stuffed Mushrooms

Admiral's Appetizer Package ~ \$23 / person

*Gulf Shrimp on Ice, Mini Crabcakes, Fruit/Cheese Display, Swedish Meatballs
and Smoked Salmon Quesadillas*

Continental Breakfast ~ \$10.95 / person

Coffee, Orange Juice, Fruit Tray and Assorted Pastries

Carving Stations

Minimum 40 persons

Roasted Tenderloin of Beef ~ \$24.00/person

with fresh rolls & béarnaise sauce

Roasted Barron of Beef ~ \$650.00

with fresh rolls and horseradish cream sauce

Baked Honey Glazed Ham ~ \$12.50/per person

with fresh rolls & honey mustard

Turkey Breast ~ \$12.50/per person

with fresh rolls & chipotle cream sauce

Beef & Chicken Fajitas ~ \$22.95/per person

with tortillas, rice & beans, chips & salsa sauce

Pasta Station ~ \$12.50/per person

with fettuccine, penne pasta, tomato & alfredo

Food Selection continued

Plated Entrées

All plated entrées are served with Sundance house salad, fresh baked rolls and butter choice of: Pasta, rice pilaf, mashed or roasted potatoes, mixed vegetables, or fresh green beans

Tilapia Vera Cruz ~ \$30.00

*Grilled Tilapia filet topped with grilled tomatoes, onions and sweet peppers.
Served with avocado-citrus salsa.*

Pecan-Crusted Tilapia Filet ~ \$30.00

Lightly dusted with crumbs of pecans and sautéed in virgin olive oil.

Shrimp Bimini ~ \$30.00

Stuffed with white crabmeat, salmon, and herbs. Topped with a light lobster sauce.

Snapper Pontchartrain ~ \$34.00

Sautéed and topped with a delicious mix of shrimp and crabmeat in a creamy wine sauce.

Stuffed Mahi-Mahi ~ \$30.00

Stuffed with white crabmeat and peppers and baked to perfection

Chicken Marsala ~ \$30.00

Sautéed breast of chicken with marsala wine sauce.

Chicken Florentine ~ \$29.00

*Chicken breast stuffed with fresh spinach and mozzarella cheese,
lightly breaded and sautéed, topped with a delicious mushroom sauce.*

Pork Loin with Grilled Peaches ~ \$29.00

Pork loin roasted to perfection with grilled peaches.

Salmon Florentine ~ \$29.00

Grilled Salmon atop a bed of fresh sautéed spinach and served with rice pilaf.

New York Sirloin Strip Steak ~ Market Price

Grilled Angus Sirloin, served with garlic mashed potatoes and fresh green beans.

Filet Mignon ~ Market Price

Surf & Turf ~ Market Price

Lobster Tails ~ Market Price

~ Special food requests or items on our regular menu available upon request ~

Food Selection continued

Buffet Dinners

*All buffet dinners are served with garden salad, fresh baked rolls and butter, and choice of (2) side dishes:
Pasta, rice pilaf, mashed potatoes, roasted potatoes, mixed vegetable medley, or fresh green beans*

Chicken Entrees

Chicken Marsala ~ *Sauteed and topped with delicious marsala wine sauce*

Chicken Florentine ~ *Stuffed with mozzarella and spinach*

Chicken Cordon Bleu ~ *Stuffed with Swiss cheese and black forest ham*

Chicken Piccata ~ *Lightly breaded sautéed and topped with lemon butter caper sauce*

Chicken New Orleans ~ *Grilled and topped with sautéed red and green peppers, tomatoes, and sweet onions*

Seafood Entrées ~ *additional \$2 per person*

Tilapia Vera Cruz ~ *Sautéed and topped with julienne of peppers, tomatoes, onions*

Hazelnut Crusted Tilapia Filet ~ *Lightly dusted with crumbs of hazelnut and sautéed in olive oil*

Snapper Pontchartrain ~ *Sautéed and topped with shrimp and crabmeat in a creamy white wine sauce*

Shrimp Bimini ~ *Stuffed with white crabmeat, salmon, and herbs. Topped with a light lobster sauce*

Honey-Glazed Salmon Filet Florentine ~ *Grilled to perfection and served on a bed of fresh spinach*

Poached Salmon Filet ~ *Topped with a fresh dill sauce*

Stuffed Mahi-Mahi ~ *Baked to perfection, stuffed with white crabmeat and peppers*

Beef and Pork Entrées

Filet Mignon ~ *Market Price*

Rib Eye ~ *Market Price*

New York Strip ~ *Market Price*

Roasted Pork Loin ~ *With peach or plum sauce*

Grilled Top Sirloin Steak ~ *With pepper corn sauce*

Beef Tenderloin Kabobs ~ *Topped with a fresh mushroom sauce ~ additional \$3 per person*

~ Special food requests or items on our regular menu available upon request ~

Two Entrée Buffet ~ **\$30.00** per person

Three Entrée Buffet ~ **\$34.00** per person

Dessert Choice ~ *additional \$7 per person*

Apple Strudel ~ **Crème Brulee**

Key Lime Cheesecake ~ **Tiramisu Torte**

Rum Bread Pudding ~ **Chocolate Mousse**

~ You may bring in your own cake; however, a \$1.75/person cake cutting fee will be applied ~

Beverage Service

Hosted Bar ~ \$60.00 *Bar set-up fee*

House Wine <i>per glass</i>	\$6.50 each
Premium Wine <i>per glass</i>	priced by selection*
Super Premium Wine <i>per glass</i>	priced by selection*
Domestic Beer	\$5.00 each (16 oz)
Imported Beer	\$5.50 each
Well Liquor	\$6.00 each
Call Liquor	\$7.50 each
Premium Liquor	\$8.50 each
Super Premium	priced by selection
Soft Drinks	\$3.00 each
Bottled House Champagne	\$21.00 each
Bottled House Wine	\$26.00 each
Bottled Premium Wine	priced by selection*
Bottled Super Premium Wine	priced by selection*
Iced Tea Station	\$25.00/gallon
Coffee Station	\$30.00/gallon

**We offer an extensive wine list featuring select wines from all over the world.*

