

# CATERING MENU



**PORT ROYAL**

OCEAN RESORT & CONFERENCE CENTER

**361.749.5011**

**SALES@PORT-ROYAL.COM**

**WWW.PORT-ROYAL.COM**

**6317 STATE HWY 361 PORT ARANSAS, TX 78373**

DELICIOUS MEALS





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PREPARED FOR EVERY OCCASION

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# SIT BACK, RELAX & LET US TAKE CARE OF THE REST.

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## OUR ROLE

Port Royal Ocean Resort & Conference Center features a great team of sales and catering experts ready to help make your day fantastic. Port Royal has the staff and resources to service your every need – let us help you design your event!

### **Our Ballroom, Conference Rooms & Poolside Platform**

Our Sales Team is available daily to show you what Port Royal has to offer for meetings and receptions in Port Aransas. Please stop by or call to make an appointment for a tour of the different meeting space and reception options we have to offer.

### **Catering & Beverage Services**

The dedicated catering team at Port Royal can help make your event a success. Our experienced staff is here to assist you with customized menus, audio visual, recommended photographers, DJs, florists and all aspects of your event. Whether you're saying "I do" or planning your next business retreat Port Royal Ocean Resort provides the ultimate setting for memories that last a lifetime.

Our beverage service is spectacular here at Port Royal Ocean Resort. We have many different champagnes, wines and liquors to choose from – not to mention a wide variety of beers available for serving during your event.

### **Guest Room Rentals**

Looking for a place for your guests to stay? We can help – and at a great rate too! While planning your events, allow our sales department to explain all the great deals they can provide on guest rooms for your attendees. No matter how many people you have at your event, we can help you make the best for your stay in Port Aransas. We look forward to seeing you soon!

No matter if you're a month away or a year – we can help. Please give our sales department a call today at 361.749.5011 and ask for more information.

## **Food & Beverage Service**

Port Royal Ocean Resort & Conference Center is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at Port Royal Ocean Resort must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. Please note that alcoholic beverage sales and service are regulated by the state.

## **Function Room Assignments**

Function rooms are assigned according to the anticipated guaranteed number of guests. We reserve the right to change room reservations to best accommodate either decreasing or increasing attendance figures.

## **Guarantee**

The catering office should be notified of your expected attendance 14 business days prior to your function. If the catering office is not advised by this time, the estimated figure will automatically become the guarantee. We will be prepared to serve 5% over the guarantee for groups below 400 people and 3% for 400 and above.

## **Menu Pricing**

There will be an applicable service charge of 20% and state sales tax of 8.25% on all food and beverage services. Prices are subject to change with guaranteed pricing sixty days prior to the date of the event. Menu and bar selections are due 30 days before event date.

## **Room & Rentals**

Room rental is based on actual guest room pick up as well as food and beverage functions, which accompany your meeting. Additional room rental charges will be applicable if your group does not meet the required minimum as indicated in your contract.

## **Labor / Reset Fees**

For items requiring a Chef or Attendant, a \$75 fee will apply. For events requiring a Bar Cashier or Bartender, a \$25 per hour fee will apply, with a minimum of 3 hours required. An additional re-set fee of \$250 will be charged if the room set up changes within 24 hours of the event.

## **Discounted Group Rooms**

Discounted Condominium Rates for overnight stays are based upon a 5-room minimum and seasonal policies. Contractual agreement is required for group discount stays.

## **Security & Liability**

Port Royal Ocean Resort & Conference Center shall not assume responsibility for damages or loss of any merchandise or articles brought into the hotel or any items left unattended. For events of 100 people or more you are required to provide (1) security guard for every 100 people. You will be responsible for any damages done to the facility during your event. The hotel reserves the right to control the volume level of all music. All amplified music outdoors must conclude by 10:00PM and indoors by 11:00PM.

## **Shipping & Handling**

Packages for meetings may be delivered to the hotel no more than three working days prior to your meeting date with prior notification. The following information should be included on all packages:

1. Event Name
2. Hotel Contact
3. Client's Name
4. Function

Any alternative arrangements are to be approved by the hotel. Guests are responsible for return shipping all packages.

## **Billing & Deposits**

Port Royal Ocean Resort & Conference Center requires that proper credit be established prior to any function. For corporate events, 25% of the Food & Beverage minimum is required at the time of the booking. Final payments are due 14 days prior to the function. For social events, a non-refundable \$1,000 deposit plus 25% of the Food & Beverage minimum is required. Final payments are due 14 days prior to the function. Payment can be made by credit card, cashier's check, or cash. All payments are due prior to the start of the function, unless prior credit approval has been established.

## **Parking**

Port Royal Ocean Resort & Conference Center offers complimentary self parking for hotel guests.

## **Beach Ceremonies**

Port Royal Ocean Resort & Conference Center does not provide Ceremonial Services on Mustang Island Beach. All events on the beach must be privately arranged. Please see our preferred vendors list for suggested companies.

# BREAKFAST

**A little breakfast goes a long way! Breakfast is a great way to kick off your group's energy, mood, & intellect.**



# À LA CARTE

## BEVERAGES

Coffee and Decaf	\$30/gallon
Chilled Juices (Orange, Cranberry or Apple)	\$27/gallon
Lemonade or Fruit Punch	\$26/gallon
Iced Tea	\$26/gallon
Individual Bottled Juices (Assorted Varieties)	\$3.5 each
Assorted Canned Soda	\$3 each
Bottled Water	\$2.5 each
Mimosas (2 per person)	\$8/person

## FROM THE BAKERY

Bagels w/ Cream Cheese and Whipped Butter	\$30/dozen
Fresh Baked Danish	\$30/dozen
Fresh Baked Croissants	\$30/dozen
Fresh Baked Muffins	\$30/dozen
Fresh Baked Cookies	\$27/dozen
Double Fudge Brownies	\$27/dozen

## FROM THE KITCHEN

Hot Steel Cut Oatmeal (w/ chopped pecans & brown sugar)	\$4/person
Texas Smoked Bacon	\$4/person
Belgian Waffles (whipped cream, fruit topping, maple syrup)	\$4/person
Assorted Breakfast Cereals & Milk	\$3/person
Individual Yogurts (assorted varieties)	\$3/person
Chef Prepared Omelets (min of 20 people + \$75 Chef fee)	\$12/person

## SNACK TIME

Whole Fresh Fruit	\$2/piece
Assorted Granola Bars	\$26/dozen
Sliced Fresh Fruit and Berries	\$7/person
Potato Chips and Dip	\$35/quart
Tortilla Chips and Salsa	\$35/quart
Tortilla Chips with Guacamole	\$40/quart
Tortilla Chips with Queso	\$40/quart

## CONTINENTAL BREAKFAST

### SIMPLE **\$15/person**

Assorted Muffins and Croissants with Sweet Cream Butter, Jams, Jellies  
Assorted Juices  
Freshly Brewed Regular and Decaffeinated Coffee.

### CLASSIC **\$17/person**

Sliced Seasonal Fruit Display with Honey Yogurt Dip  
Assorted Cold Cereals  
Assorted Muffins and Croissants with Sweet Cream Butter, Jams, Jellies  
Chilled Juices  
Milk and Skim Milk  
Assorted Hot Teas  
Freshly Brewed Regular and Decaffeinated Coffee

### DELUXE **\$20/person**

Sliced Seasonal Fruit with Honey Yogurt Dip  
Assorted Granola Bars  
Breakfast Croissants with either egg, bacon, cheese or egg, ham, cheese  
Assorted Chilled Juices  
Milk and Skim Milk  
Assorted Hot Teas  
Freshly Brewed Regular and Decaffeinated Coffee



# PLATED BREAKFAST

*served with freshly brewed regular & decaffeinated coffee and water*

## **ALL-AMERICAN** **\$18/person**

Fresh Fruit Garnish  
Fresh Scrambled Eggs  
Country style Breakfast Potatoes  
Wheat Toast w/ Sweet Cream Butter and Preserves

## **SOUTH OF THE BORDER** **\$23/person**

Scrambled Eggs, Onion, Jalapeño, Tomato and Tortilla Strips  
Flour Tortillas  
Refried Beans  
Country Style Breakfast Potatoes

## **MUSTANG MORNING** **\$24/person**

Two Poached Eggs and Canadian Bacon on Toasted English Muffin  
Topped with Hollandaise Sauce  
Sliced Seasonal Fruit  
Country Style Breakfast Potatoes

# BUFFET BREAKFAST

## **CLASSIC SOUTHERN** **\$24/person**

Sliced seasonal Fruit  
Cheesy Scrambled Eggs  
Texas Smoked Bacon OR Sausage Links  
Country Style Breakfast Potatoes  
Biscuits with Black Pepper Gravy  
Assorted Juices  
Freshly Brewed Regular and Decaffeinated Coffee

## **SAN JUAN SUNRISE** **\$26/person**

Sliced Seasonal Fruit Served with Honey Yogurt Dip  
Chorizo con Huevos with Onions and Tomatoes  
Texas Smoked Bacon  
Country Style Breakfast Potatoes  
Fresh Salsa  
Warm Tortillas  
Assorted Juices  
Freshly Brewed Regular & Decaffeinated Coffee

# BREAKS

## **COOKIE BREAK** **\$13/person**

Assorted Cookies  
Ice Cold Milk  
Freshly Brewed Regular and Decaffeinated Coffee

## **TEXAN** **\$15/person**

Tortilla Chips with Salsa Fresca and House Guacamole  
Barbecue Spice Roasted Peanuts  
Chili Dusted Popcorn  
Freshly Brewed Iced Tea

## **FARMER'S MARKET** **\$17/person**

Vegetable Cuidtes with Assorted Dips  
Freshly Sliced Seasonal Fruit and Berries with Honey Yogurt Dip  
Freshly Brewed Iced Tea

## **CHOCOLATE HEAVEN** **\$20/person**

Double Chocolate Fudge Brownies  
Chocolate Covered Pretzels  
Chocolate Mousse Martinis  
Ice Cold Milk  
Freshly Brewed Iced Tea



# LUNCH

**It's lunch time! No matter how you slice it, we prepare the freshest lunches to energize and refocus your group.**



# BOXED LUNCHES

*served with a piece of whole fruit, bag of chips, and a cookie*

## **PORT A DELI** **\$18/person**

Roasted Turkey with Texas Smoked Bacon, Swiss Cheese, Lettuce and Tomato served on a Slice Whole Bread OR Croissant

## **HAM AND CHEDDAR SUB** **\$18/person**

Virginia Baked Ham and Sharp Cheddar Cheese with Lettuce and Tomato served on a Wheat Hoagie Bun

## **CHIPOTLE CHICKEN WRAP** **\$20/person**

Marinated Grilled Chicken with Chopped Romaine Lettuce, Sliced Tomato, Monterey Jack Cheese and Chipotle Aioli Wrapped in a Flour Tortilla

## **VEGETARIAN WRAP** **\$20/person**

Fresh Avocado, Lettuce, Cucumbers, Sundried Tomatoes and Roasted Red Peppers with Basil Aioli wrapped in a Flour Tortilla



# LUNCH BUFFETS

*served with Freshly Brewed Iced Tea*

## **SALAD TRIO**

**\$25/person**

Fresh Made Tuna Salad  
Spinach and Strawberry Salad  
Classic Grilled Chicken Caesar Salad  
Assorted Dressings and Condiments  
Assorted Breads and Rolls

## **PORT A DELI**

**\$25/person**

Assorted Breads and Rolls  
Mixed Green Salad with Assorted Dressings  
Roasted TomatoBasil Soup  
Display of Sliced Meats and Cheeses  
Lettuce, Tomato, Pickles, Red Onions, Mayonnaise and Mustard  
Mustard Potato Salad  
Homemade Potato Chips  
New York Style Cheesecake

## **ISLAND ITALIAN**

**\$28/person**

Grilled Breadsticks  
Caesar Salad  
Parmesan Crusted Chicken with Garlic Cream Sauce  
Baked Penne Pomodoro  
Seasonal Grilled Vegetables  
Tiramisu

## **CORPUS CHRISTI TEX-MEX**

**\$27/person**

Mixed Field Greens Salad with Chipotle Ranch  
Marinated Beef OR Chicken Fajitas  
Cheese Enchiladas with Ranchero Sauce  
Spicy Spanish Rice  
Charro Beans  
Flour Tortillas  
Fresh Salsa and Sour Cream  
Chocolate Banana Empanadas

## **COASTAL BEND BBQ**

**\$32/person**

Sliced Classic White Bread  
Country Style Potato Salad  
Mixed Greens Salad with Choice of Dressing  
Grilled Chicken with Zesty BBQ Sauce  
BBQ Beef Brisket  
Homestyle Baked Beans  
Double Chocolate Brownies



# PLATED LUNCH

*served with Mixed Greens Salad with choice of Dressing, Gourmet Rolls, Choice of Dessert, and Iced Tea*

## CHICKEN PARMIGIANO

**\$26/person**

Served with Spaghetti Pomodoro  
Fresh Seasonal Vegetables  
Garlic Breadstick

## CHICKEN BREAST ROULADE

**\$28/person**

Stuffed with Ham and Gruyere Cheese topped with White Wine Sauce  
Fresh Seasonal Vegetables  
Baby New Potatoes

## GRILLED MAHI MAHI

**\$32/person**

Topped with Mango Pico de Gallo  
Island Coconut Rice  
Fresh Seasonal Vegetables

## BEEF TENDERLOIN MEDALLIONS

**\$36/person**

Topped with Madeira Wine Reduction  
Garlic Mashed Potatoes  
Fresh Seasonal Vegetables



# LIGHTER LUNCH

*served with Soup du Jour, Choice of Dessert, and Freshly Brewed Iced Tea*

## GRILLED CHICKEN CAESAR

**\$20/person**

Grilled Chicken Breast on a bed of Tender Romaine Leaves and Freshly Grated Parmesan Cheese Tossed in Classic Caesar Dressing garnished with Herb Croutons

## CLUB ROYAL

**\$19/person**

Roasted Turkey Breast, Virginia Ham, and Texas Smoked Bacon layered with Lettuce, Tomato, Swiss and American Cheese dressed with Honey Mustard accompanied by Homemade Kettle Chips and Kosher Dill Pickle Spear

# DESSERTS

## NEW YORK CHEESECAKE

Choice of Topping: Raspberry, Strawberry, Blueberry, Caramel, Chocolate

## STRAWBERRY SHORTCAKE

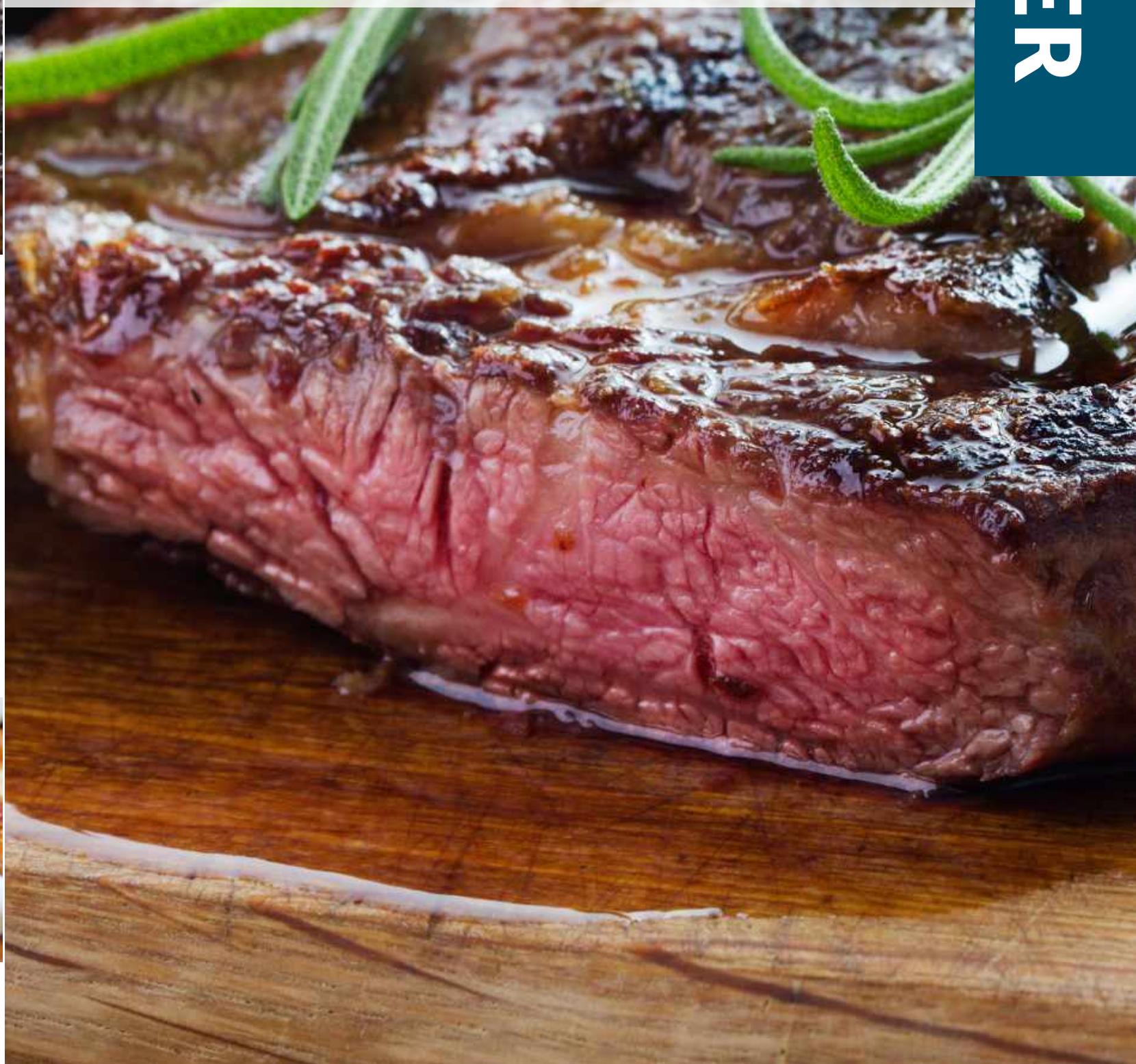
## PECAN PIE TARTS

With Cinnamon Whipped Cream



# DINNER

**Keep your party going with our freshly prepared dinner options. We make it; you take all the credit!**



# DINNER BUFFETS

*served with Freshly Brewed Iced Tea and Water; Coffee Upon Request*

## ISLAND ITALIAN

**\$32/person**

Garlic Bread Sticks  
Caesar Salad  
Parmesan Crusted Chicken with Garlic Cream  
Freshly Baked Lasagna  
Baked Penne Pomodoro  
Seasonal Grilled Vegetables  
Tiramisu (*corporate only*)

## CORPUS CHRISTI TEX-MEX

**\$35/person**

Mixed Field Greens Salad with Chipotle Ranch  
Marinated Chicken and Beef Fajitas  
Cheese Enchiladas with Ranchero Sauce  
Spicy Spanish Rice and Charro Beans  
Flour Tortillas with Chocolate Banana Empanadas (*corporate only*)

## COASTAL BEND BBQ

**\$36/person**

Assorted Sliced Breads and Rolls  
Country Style Potato Salad and Cole Slaw  
Mixed Greens Salad with Choice of Dressing (Two)  
BBQ Beef Brisket  
Grilled Chicken with Zesty BBQ Sauce  
Home Style Baked Beans  
Double Chocolate Brownies (*corporate only*)

## CARIBBEAN PORT

**\$38/person**

Fried Sweet Plantains  
Jerk Chicken  
Lechon (Puerto Rican Roasted Pork)  
Island Lime Shrimp  
Seasonal Mixed Vegetable Stir Fry  
Cuban Congri Rice  
Coconut Cream Cake (*corporate only*)

## MUSTANG ISLAND LUAU

**\$42/person**

Tropical Fruit Display  
Mixed Field Greens Salad  
Citrus Orzo Pasta Salad  
Papaya Ginger Roast Chicken  
Grilled Mahi Mahi with Mango Salsa  
Shredded Roasted Pork with Pineapple  
Wild Rice Blend  
Seasonal Mixed Vegetable Stir Fry  
Lemon Cream Cheesecake (*corporate only*)

## DESSERTS

### NEW YORK CHEESECAKE

Choice of Topping: Raspberry, Strawberry, Blueberry, Caramel, Chocolate

### STRAWBERRY SHORTCAKE

### KEY LIME PIE

### COLOSSAL CHOCOLATE CAKE

### PECAN PIE TARTS

With Cinnamon Whipped Cream



## PLATED DINNERS

*served with Mixed Green Salad with Assorted Dressings, Assorted Dinner Rolls, Choice of Dessert for corporate only and Freshly Brewed Iced Tea*

### ROASTED ROSEMARY CHICKEN **\$28/person**

A Fresh Airline Breast of Chicken Slow Roasted accompanied by Garlic Mashed Potatoes and Fresh Seasonal Vegetables

### CHICKEN BREAST ROULADE **\$32/person**

Tender Chicken Breast Stuffed with Virginia Ham and Gruyere Cheese topped with a White Wine Sauce paired with Mushroom and Herb Risotto and Fresh Seasonal Vegetables

### SEARED SALMON FILET **\$35/person**

Seared Atlantic Salmon served on a Bed of Wild Rice topped with our Homemade Lemon Dill Cream Sauce with Fresh Seasonal Vegetables

### PRIME HAND-CUT RIB EYE **\$45/person**

A Beautifully Marbled 10oz Steak Topped with Julienne Crispy Fried Shallots Served with Garlic Mashed Potatoes and Fresh Seasonal Vegetables

**2nd Entrée add \$6/person**

# RECEPTION

**Give your reception a little more flavor with our Reception Selection items. Our stations complement any of our buffet options.**



# A LITTLE BIT OF ACTION

Stations are designed to complement existing buffets. Station only receptions require a minimum of 3 selections.

## CAESAR SALAD STATION

Tender Romaine Lettuce Leaves  
Herb Croutons  
Freshly Grated Parmesan Cheese  
Classic Caesar Dressing

**\$16/person**

### Add Chicken and Shrimp

**\$3/person**

## PASTA STATION

Choice Selection of Pasta  
Choice Selection of Sauce  
Grilled Vegetables  
Grilled Chicken

**\$22/person**

## FAJITA STATION

Chicken and Beef Fajitas with Flour Tortillas  
Shredded Cheddar Cheese  
Sour Cream, Guacamole and Pico de Gallo

**\$18/person**

## MASHTINI BAR

Mashed Yukon Gold OR Sweet Potatoes  
Sour Cream  
Bacon, Chives, Cheese, Butter  
Candid Pecans  
Cinnamon Sugar  
Mini Marshmallows

**\$20/person**

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## PRESENTATION STATIONS

### INTERNATIONAL CHEESE STATION

**\$15/person**

Cheddar, Imported Swiss, Pepper Jack, Smoked Gouda and Brie  
Served with Assorted Breads and Crackers

### ANTIPASTO DISPLAY

**\$15/person**

Grilled and Roasted Vegetables, Grape Tomatoes, Marinated  
Mushrooms, Artichokes, Prosciutto with Balsamic Vinaigrette

### FRESH VEGETABLE CRUDITE

**\$12/person**

Garden Harvest Vegetable Selection Fresh from the Market  
Served with Assorted Dipping Sauces

### SEASONAL FRUITS AND BERRIES

**\$13/person**

Fresh In-Season Fruits selected by our Chef and Served with  
Homemade Honey Yogurt Dip

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## ON THE BLOCK

### MAPLE GLAZED COUNTRY HAM

Accompanied by Whole Grain Mustard Sauce and Assorted Rolls

**\$250 (serves 30 guests)**

### CHICKEN ROULADE

Stuffed with Virginia Ham and Gruyere Cheese

**\$250 (serves 30 guests)**

### STUFFED PORK LOIN

Pork Loin stuffed with Apples, Cranberries and Golden Raisins with Balsamic Reduction

**\$400 (serves 50 guests)**

### WHOLE BAKED SALMON

Accompanied by Capers, Crackers and Assorted Condiments

**\$450 (serves 50 guests)**

### ROAST PRIME RIB OF BEEF

**PRICE IS SUBJECT TO CHANGE DUE TO MARKET FLUCTUATION**

Accompanied by Creamy Horseradish Sauce, Au Jus and Assorted Petite Rolls

**\$550 (serves 30 guests)**

# HORS D'OEUVRES & BAR

**Impress your guests with our  
homemade tasty tidbits and  
refreshing bar options during  
your event!**



# CHILLED SELECTIONS

<b>SHRIMP COCKTAIL</b> 150 Pieces - Served in Tomato Gazpacho Shooters	<b>\$475</b>
<b>COCKTAIL SANDWICHES</b> 100 Pieces - Choice of the following: Egg Salad with Whipped Curried Mayonnaise, Cucumber, Chives and Herbed Cream Cheese Chicken Salad with Shoestring Carrots, Celery and Scallions Albacore Tuna Salad Garnished with Granny Smith Apples	<b>\$300</b>
<b>BEEF TENDERLOIN CANAPÉS</b> 100 Pieces - Thinly Sliced Peppered Beef with Whipped Cream Cheese and Horseradish on a Crostini	<b>\$400</b>
<b>PEEL &amp; EAT SHRIMP</b> 150 Pieces - Served with Homemade Cocktail Sauce	<b>\$450</b>

# HOT SELECTIONS

100 pieces each

<b>HONEY GARLIC CILANTRO WINGS</b> Served with Celery Sticks and Blue Cheese Dressing	<b>\$250</b>	<b>AU POIVRE MEATBALLS</b> Freshly made Meatballs with a Cracked Pepper Sauce	<b>\$250</b>
<b>PETITE CRAB CAKES NUECES</b> Served with our House-made Remoulade Sauce	<b>\$450</b>	<b>CHICKEN TENDERS</b> Crispy Tenders Served with BBQ Dipping Sauce	<b>\$250</b>
<b>BRIE EN CROUTE</b> Baked Brie Served with Raspberry Coulis	<b>\$275</b>	<b>CHICKEN QUESADILLAS</b> Served with Salsa Fresca and Sour Cream	<b>\$250</b>
<b>CREMINI ROCKEFELLER</b> Cremini Mushrooms Filled with Spinach, Garlic and Panko Bread Crumbs	<b>\$300</b>	<b>CHICKEN SATAY</b> Served with Thai Peanut Sauce	<b>\$250</b>
<b>KENTUCKY BOURBON STEAK BITES</b> Served on a Crostini topped with Caramelized Onions	<b>\$350</b>	<b>POTATO SKINS</b>	<b>\$225</b>

# BAR MENU

Alcohol selection is based on availability and seasonality. Speak to your Sales Manager for details. There will be a fee of \$25 per bartender per hour for all bars with a minimum of 3 hours. We will staff you with 1 bartender for each 100 guests.

## CASH BAR

DOMESTIC BEER	\$4
PREMIUM BEER	\$5
CALL LIQUOR	\$7
PREMIUM LIQUOR	\$8
HOUSE WINES BY THE GLASS	\$7
HOUSE WINES BY THE BOTTLE	\$25
SOFT DRINKS	\$3
BOTTLED WATER	\$3
CHAMPAGNE BY THE BOTTLE	\$25
FROZEN DRINK MACHINE (50 Servings)	\$300

## HOSTED BAR

DOMESTIC BEER	\$3.50
PREMIUM BEER	\$4.50
CALL LIQUOR	\$6.50
PREMIUM LIQUOR	\$7.50
HOUSE WINES BY THE GLASS	\$6.50
HOUSE WINES BY THE BOTTLE	\$25
SOFT DRINKS	\$2.50
BOTTLED WATER	\$2.50
CHAMPAGNE BY THE BOTTLE	\$25
FROZEN DRINK MACHINE (50 Servings)	\$300

# BEVERAGE CALL PACKAGE

COCKTAILS, WINE, CHAMPAGNE, DOMESTIC & IMPORT BEER & SODAS	
2 Hour Package	<b>\$26/person</b>
3 Hour Package	<b>\$30/person</b>
4 Hour Package	<b>\$32/person</b>

# **PORT ROYAL OCEAN RESORT CAN HELP YOU:**

**PLAN THE PERFECT EVENT FOR YOUR GUESTS**  
**ANSWER YOUR EVENT PLANNING QUESTIONS**  
**WITH CUSTOM MENU OPTIONS**  
**ARRANGE AUDIO / VISUAL EQUIPMENT**  
**CONNECT WITH OUR PREFERRED VENDORS**  
**ACCOMODATE GUESTS**

**CONTACT US AT 361.749.5011**  
**SALES@PORT-ROYAL.COM**





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