



Mario's Banquet Room

618 West Nasa Road Parkway

Webster, Texas 77598

281-332-2202 ~ Restaurant

281-334-5800 ~ Direct Catering Line

281-338-4460 ~ Fax Line

grandfinalecatering@comcast.net

Thank you for your interest in Mario's Full Service Banquet Room. Our mission is to provide personal, professional and friendly service to you in making your event successful. We pride ourselves on catering to each event's individual needs and work to make each party unique and memorable. All of our menus are individually planned and prepared using the freshest ingredients available. We wish to accommodate you and your guests to allow your gathering to be a unique dining experience everyone will remember.

Our fully trained staff will be properly attired and attentive to the needs of your guests and will assist you from the beginning of the planning to the completion of the event.

We also offer full event planning with many references available. We would be pleased to discuss your event, offering ideas and suggestions on any level.

We look forward to working with you.

Sincerely,

Tamara Vogt

President, Mario's Seabrook/Webster and Grand Finale Catering

And The Grand Finale Catering Staff

Mario's Banquet Room

Services, Information, and Policies

Food and Beverage

Due to health regulations, liquor ordinances and liability insurance, it is required that all food and beverage be purchased through Grand Finale Catering. As a licensee, Grand Finale Catering is responsible to abide by regulations enforced by the Texas Alcohol Board Commission, including not serving alcohol to anyone under the age of 21, or to any obviously intoxicated person.

Menu Selections

Menu selections should be submitted to the Event Coordinator or Catering Manager when the event is booked and no later than (1) week prior to the event date to ensure selection availability.

All printed catering menu items and prices are subject to change without notice. Wherever possible we have attempted to account for seasonality of produce, fish and meats. Menu items will be guaranteed thirty days in advance.

Specialty and theme menus may be designed to meet your particular needs.

Event Guarantees

The guaranteed number of guests is due by 12:00 noon at least (3) business days in advance of the event; based on a Monday-Friday workweek calendar. Legal holidays during the workweek are not considered a business day. The guarantee may not be reduced. Grand Finale Catering cannot guarantee the same menu for increases to the guarantee once given.

In the absence of the guarantee, we will use the client's expected number of guests to be the guarantee. Charges will be based on the guaranteed number of guests, or actual attendance / consumption, whichever is greater.

Booking Procedures

The Banquet Room is booked in (3) three-hour increments; each additional hour will be \$75.00. Please let the events coordinator know how many hours needed so that we can reserve the amount of time requested.

A Non-Refundable \$100.00 deposit is required to reserve the date you request for your event in the Banquet Room. The date will not be reserved without this deposit. The deposit is non-refundable in the event your celebration is canceled.

Damages

The client agrees to be responsible for any damage to the premises caused by his/her attendees and any vendors contracted by the client.

Wall, Door, and Mirror Decor

At NO time, are thumbtacks, nails, masking tape allowed on the walls, mirrors or doors. We will allow Scotch on the mirrors only, please remove the tape at the end of the event.

Cleanup

We will add an additional labor charge of \$25.00 to the final bill for clean up of confetti, wall marks, scotch tape, trash, etc...

Linens

Grand Finale Catering provides white linens for our buffet upon agreement of a full service buffet event. Specialty linens, skirting, and other linen colors are available at prevailing rental rates.

Additional Information

The menu supplied by Grand Finale Catering is a compilation of our most popular items. We are certainly not limited to these items. If you have a specific need, please ask for a special quote.

Servers for Event

Each event-taking place in the banquet room will require servers. There is an additional charge of \$25.00 per hour, per server.

Any alcohol served in the banquet room requires a TABC certified bartender. The charge for this service is \$125.00 per bartender, and is available for up to (3) three hours. Anything over (3) three hours is \$25.00 per hour.

Sales Tax and Service Charge

Texas Law adds the applicable local sales tax to food, beverage, and any other applicable fees.

The eighteen percent 18% Service Charge and 8.25% Sales Tax *is not* included on the price per person in our Banquet Room Packet. An eighteen percent 18% Service Charge and 8.25% Sales Tax *is included* with the price quote or final bill. If your organization is Tax Exempt, please email or fax your tax exempt certificate.

Italian Buffet Classic Entrées

Menu Price Includes

*Fresh Garden Salad with Ranch and Italian Dressing
Italian Bread and Butter and Grated Parmesan Cheese
Table Linens, Stainless Utensils, and Cloth Napkins
Dinnerware, Dessert ware, and Glassware
Mirror Tiles, Salt & Pepper, and Sugar Caddy*

One Entrée
\$10.95 per guest

Two Entrées
\$14.95 per guest

Three Entrées
\$18.95 per guest

Lasagna

Homemade pasta layered with rich cheeses and meat sauce topped with fresh basil and mozzarella

Penne Pasta

Served with your choice of zesty tomato sauce, meat sauce or fresh marinara or Alfredo.

Baked Ziti

Large ziti noodles baked with ricotta and mozzarella in tomato sauce.

Manicotti

A pair of large noodles stuffed with ricotta cheese and spices, and then topped with tomato sauce and mozzarella.

Beef Cannelloni

Fresh crepes filled with spinach, beef and a blend of cheeses, topped with mozzarella.

Italian Buffet House Favorites

Menu Price Includes

*Fresh Garden Salad with Ranch and Italian Dressing
Italian Bread and Butter and Grated Parmesan Cheese
Table Linens, Stainless Utensils, and Cloth Napkins
Dinnerware, Dessert ware, and Glassware
Mirror Tiles, Salt & Pepper, and Sugar Caddy*

One Entrée
\$12.95 per guest

Two Entrées
\$16.95 per guest

Three Entrées
\$20.95 per guest

Porcini Ravioli

*Cheese ravioli tossed with olive oil, garlic, basil, and fresh vegetables, sun dried tomatoes and a sprinkle of feta cheese**

Tortellini a la Crème

Beef pasta pockets stuffed with meat sautéed in cream sauce with peas, proscuitto and scallions

Penne Alfredo

Penne pasta sautéed in cream sauce with fresh Gulf shrimp or sliced grilled chicken

Penne with Meatballs

Penne pasta served with homemade Italian meatballs

Penne Alla Puttanesca

Penne pasta with sautéed ham, mushrooms, and scallions in our tangy marinara sauce with tomatoes, fresh garlic and basil

Penne con Gamberi

Fresh Gulf shrimp in olive oil, garlic, basil and fresh diced tomatoes, tossed with penne pasta and garnished with bread crumbs

Penne con Parmigiano

*Penne pasta sautéed with garlic and olive oil. Served under a sauce consisting of diced tomatoes and onion, topped with bread crumbs and parmigiano**

**Sliced grilled chicken added by request at an additional \$1.95 per person*

Italian Chicken Specialty Entrées

Menu Price Includes

*Fresh Garden Salad with Ranch and Italian Dressing
Italian Bread and Butter and Grated Parmesan Cheese
Table Linens, Stainless Utensils, and Cloth Napkins
Dinnerware, Dessert ware, and Glassware
Mirror Tiles, Salt & Pepper, and Sugar Caddy*

One Entrée
\$15.95 per guest

Two Entrées
\$19.95 per guest

Three Entrées
\$22.95 per guest

Pollo Umido

Chicken breast sautéed with olive oil, white wine, garlic, rosemary, sage, basil, thyme, fresh mushrooms, and Roma tomatoes

Chicken Marsala

Chicken breast sautéed in Marsala wine with fresh mushrooms and capers, and artichoke hearts.

Penne con Pollo

Strips of grilled chicken breast sautéed in olive oil with fresh basil, diced tomatoes, garlic and mushrooms served over penne pasta

Chicken Florentine

Chicken Breast sautéed in a lemon butter white wine sauce, with capers and artichoke hearts over penne pasta

Pollo Piccata

Chicken breast lightly battered then served in a butter, wine, caper and artichoke lemon sauce

Chicken Valdostana

Chicken breast topped with ham and provolone cheese; and served in a wine and garlic sauce with diced tomatoes, mushrooms, and artichoke hearts.

Cappellini Con Pollo

Grilled chicken with penne pasta, gently tossed with fresh tomatoes and basil. Topped with a light marinara sauce

Dessert Selections

Round 9”Cakes

\$29.95 each

10, 12 or 14 slices per cake

Your choice of:

Italian Cream Cake

Carrot Cake

Chocolate Chocolate Mousse Cake

Chocolate Raspberry Torte

Cheese Cake

****Individual slices are available at \$2.95 a slice****

Sheet Cakes

Your choice of:

Chocolate Chocolate Mousse Cake

Italian Cream Cake

Quarter Sheet

1 layer \$35.00

2 layers \$70.00

(18-30 servings)

Half Sheet

1 layer \$45.00

2 layers \$95.00

(40-65 servings)

Full Sheet

1 layer \$75.00

2 layers \$150.00

(80-125 servings)