



THE SAN LUIS *Resort*
SPA & CONFERENCE CENTER



information and policies

The San Luis Hotel is nestled on the 32-acre beachfront San Luis Resort and showcases Galveston Island's most elegant wedding venue. Honored recipient of the prestigious AAA Four Diamond Award since 1999, The San Luis Hotel is recognized for outstanding ambiance, flawless execution of service and personalized attention to detail time and time again.

The San Luis Resort offers a selection of venues including the lavishly furnished and elegantly designed Grand Ballroom, which can accommodate up to 400 guests and the Promenade Lawn, featuring our wedding gazebo with a view of the Gulf of Mexico. The resort also offers the grand-scale Galveston Island Convention Center at The San Luis Resort featuring the picturesque backdrop of the Gulf, open air balcony and grandly appointed Ballroom which seats up to 1,000 guests.

menu selections

All listed prices are per person unless otherwise noted. Please limit your selection to one menu per function. A buffet can offer a wider entrée selection but must be for 50 or more guests. A surcharge of \$6 per person on dinner buffet will be added to the buffet prices for less than 50 guests.

It is possible for you to provide your guests with a choice of entrée in advance. The following stipulations apply:

- Multiple entrées are limited to a choice of two published entrées
- The hotel will provide a limited number of vegetarian entrées appropriate to the menu
- If there is a price difference between entrées, the higher priced entrée will prevail for all entrées
- Guarantee of attendance with the breakdown for each entrée is required four business days prior to the event
- A form of entrée identification is required at the guest table - marked place cards, colored ticketing or coded nametag

food and beverage policy

All food and beverage served at events within The San Luis Resort must be provided by The San Luis Resort. The removal of food served at catered functions from hotel premises is not allowed. No outside food or beverage is permitted in any meeting rooms, lounges or suites. Cakes for weddings and birthdays may be provided from an outside source; however, a \$1 per person service fee will be charged. The Texas Alcoholic Beverage Commission regulates the sale and service of all alcoholic beverages. The San Luis Resort, as a licensee, must be responsible for administration of these regulations. We will not serve alcohol to minors (under age of 21) and reserve the right to check I.D. We also reserve the right to refuse service to anyone we deem intoxicated.

guarantees

Providing an accurate guarantee assists us in making your function a success. The exact number of guests attending each event must be provided by noon three business days prior to the first scheduled event. Guarantees for Wednesday events must be confirmed on the preceding Friday. If updated information is not received, the last number given will be considered the guarantee to represent the minimum billing. If fewer than the guaranteed number of guests attend the function, the client is charged the original guaranteed number. We will be prepared to serve up to 5% over the guaranteed number of attendees, up to a maximum of 10 additional guests. An increase in attendees of more than 5% (up to maximum of 10 guests) after the due date will be subject to an additional 25% increase to the price of that item or menu and is subject to substitution of other items.

billing and deposits

Payment in advance is required for all events. A non-refundable deposit of 25% of the food and beverage minimum is required when booking your event (this will hold the space for you and will be applied to the total bill); a payment schedule for the balance due can be arranged. All taxes and service charges are in addition to the menu prices quoted. Tax-exempt organizations must provide a certificate prior to the event. Any additional charges or adjustments will be made after the event. A completed credit card authorization form is required for bridal parties reserving space at The San Luis Resort.

security policy

We may require extra security for certain events. Requirements will be based upon the number of attendees and can be arranged through your catering representative. For every 100 guests, one security officer will be required at \$40 per hour at The San Luis Hotel and at The Galveston Island Convention Center at The San Luis Resort with a minimum of two hours. The time period will include 30 minutes prior and 30 minutes after the event.

banquet room minimums

There is a minimum charge established for each banquet room. Food and beverage revenue must equal or exceed that amount or the difference will be charged in room rental. Food and beverage minimums represent what must be spent in food and beverage before service charge, sales tax and any additional labor or miscellaneous fees.

Food and beverage minimums on a Friday or Saturday are as follows:

THE SAN LUIS HOTEL

Grand Ballroom \$15,000
Mainsail Salon \$7,500
Windjammer/Elissa \$3,000

GALVESTON ISLAND CONVENTION CENTER AT THE SAN LUIS RESORT

Grand Ballroom \$20,000
Galleon \$5,000

room selections

We will work with you to provide the best possible location and room for your event; however, The San Luis Resort reserves the right to change locations due to fluctuations in the number of guests or prevailing weather conditions if the function is scheduled to be outside. Should weather conditions clear, the Banquet Manager reserves the right to utilize the back-up space due to set-up time, labor, etc. Once the decision has been made, it is final. In consideration of our other guests, any live entertainment outdoors must end at 9:30pm Sunday through Thursday and 10:00pm on Friday and Saturday.

your wedding ceremony

The San Luis Resort offers beautiful indoor and outdoor ceremony sites. These sites are only available in conjunction with your wedding reception. Site rental is based on a two hour usage time, which includes décor set-up/breakdown, ceremony and photographs. Should your ceremony run late you will still have your set time which may reduce the amount of time available for you to take pictures. The ceremony site usage fee is \$350. In addition, there is a set-up fee of \$3 per person which includes white garden chairs. A ceremony sound package may be provided for \$525, which includes: wireless microphone, sound system and mixer. These prices are subject to 24% service charge and 8.25% sales tax.

menu tastings

A menu tasting may be conducted for any wedding expecting more than 75 guests. Tastings are conducted Monday through Friday between 2:00pm and 4:00pm and must be scheduled one month prior to the actual event date.

decorations and signage

Table Decorations: We provide complimentary fresh floral in a bud vase and votive candles at each table. Any additional room decorations must be supplied by the client. We are happy to suggest a variety of vendors to assist you with your needs.

All decorations, displays or exhibits brought into the hotel must be approved in advance by your catering representative. Items may not be attached to any wall, floor or ceiling with nails, staples, tape or any substance that will damage fixtures and furnishings. You must remove the decorations immediately following the event unless otherwise arranged. There may be an additional charge for major set-ups involving hotel labor. Please note: the hotel will not assume any responsibility for damaged or lost articles left in the hotel prior to, during or following the function.

offsite catering

The San Luis Resort is noted for its offsite catering. Ask your catering manager for suggestions and special menus. Galveston Island has a variety of historical locations that may be reserved for your event. An offsite catering fee varies depending upon location and estimated attendance. All rentals of equipment including but not limited to linens, glassware, china, etc. will be billed separately.

music and entertainment

Music and entertainment can be arranged through your catering representative. There are some instances when additional electricity is required for entertainment set-ups. These requirements should be communicated to your catering representative prior to the event. The charges will be based upon the specific requirements. In consideration of hotel guests we request outdoor entertainment to end at 9:30pm Sunday through Thursday and 10:00pm on Friday and Saturday.

miscellaneous

No rice, birdseed, sparklers or confetti may be used either inside or outside The San Luis Resort. Usage of the aforementioned items will result in a cleaning fee of \$200.



plated wedding menus

APPETIZERS

Iced Spicy Jumbo Shrimp Cocktail
Spicy Cocktail Sauce
14

Mango Crab Martini
Avocado Mousse
16

SOUPS

Award Winning Shrimp & Crab Gumbo
8

Blue Crab & Corn Chowder
8

Lobster Bisque
9

SALAD SELECTIONS

Galveston Island Caesar
Romano Cheese, Garlic Croutons, Grape Tomatoes,
Zesty Homemade Caesar Dressing

San Luis Salad
Baby Greens, Carrots, Grape Tomatoes, Cucumber,
Parmesan, Champagne Vinaigrette

Greek Salad
Romaine Hearts, Tomatoes, Olives, Feta Cheese,
Red Wine Vinaigrette

Artisan Salad
Baby Field Greens, Pistachio Crusted Goat Cheese,
Wild Berries, Sun-Dried Cranberries,
Raspberry Pink Peppercorn Vinaigrette

Baby Lettuce Wedge
Applewood Smoked Bacon, Roquefort Dressing

DINNER ENTRÉES

*Entrées include salad, chef's selection of accompaniments,
freshly baked rolls with sweet cream butter, Starbucks coffee
and iced tea.*

Grilled Chicken Breast
Artichoke Hearts, Mushrooms, Beurre Blanc
47

Spinach & Parmesan Stuffed Chicken Breast
Portobello Cognac Cream
49

Prime Rib Au Jus
Horseradish Cream
59

Filet Mignon
Burgundy Demi-Glace
64

Gulf Red Snapper
Pan Seared, Lemon Butter
62

DUET ENTRÉES

Filet Mignon & Gulf Red Snapper
Burgundy Demi-Glace, Lemon Butter
70

Filet Mignon & Gulf Shrimp
Roasted Tomato Butter
66

Filet Mignon & Gulf Crab Cake
Stone Ground Mustard Cream
71

Filet Mignon & Spinach and Parmesan Stuffed Chicken
Cognac Cream
64

Grilled Chicken Breast & Pesto Crusted Salmon
Lemon Dill Cream
61

the palm

Minimum 50 guests

MOSAIC CHEESE BOARD

Mosaic presentation of imported and domestic cheeses served with tropical fruits and berries, gourmet crackers.

HAND-PASSED

Choose three of the following: (one piece of each hors d'oeuvre per person)

Pot Stickers, Plum Sauce

Feta and Sun-Dried Tomato Phyllo

Spring Rolls, Sweet and Sour Sauce

Spanakopita

Scallops in Bacon

Brie, Raspberry and Almond en Croûte

Beef or Chicken Empanadas, Cilantro Cream

Chicken Saté, Peanut Dipping Sauce

Chicken Wellington

Coconut Fried Shrimp, Sweet and Sour Sauce

Panko Crusted Portobello Mushrooms

ACTION STATIONS

Each require uniformed chef at \$175

Choose three of the following:

AVOCADO STATION

Hass Avocados, Seafood Ceviche, Cilantro

Chicken, Fried Plantains and Chimichurri Sauce

SUSHI BOARD

Spicy Tuna Rolls, California Rolls, Rock and Rolls
One piece each per person

PASTA STATION

Pasta: Penne, Farfalle, Tortellini, Rigatoni, Cavatappi or Risotto

Sauce: Marinara, Alfredo, Basil and Roasted Garlic, Bolognese, Vodka Cream, Italian Sausage, Grilled Chicken, Mushrooms, Sun-Dried Tomatoes
Please choose two pastas and two sauces

THE CARVERY

Prime Rib of Beef Au Jus

or

Roast Pork Loin, Chimichurri Sauce

SCAMPI STATION

Sautéed Jumbo Shrimp, Garlic, Tomato, Basil
Cheddar Scallion Grits
Three pieces per person

MARTINI MASHED POTATO STATION

Yukon Gold Potatoes, Sautéed Mushrooms, Cheddar, Crisp Bacon, Chives, Sour Cream

75



weddings by the sea

Minimum 50 guests

DINNER BUFFET

Roasted Sweet Corn & Crab Chowder

Baby Field Greens, Grape Tomatoes, Candied Pecans, Cucumbers, Crumbled Feta Cheese, Herb Croutons, House Raspberry Vinaigrette and Ranch Dressing

Orecchiette & Blackened Shrimp Salad, Smoked Tomato Basil Dressing

Grilled Asparagus & Mushrooms, Artichokes, Olive Tapenade, Extra Virgin Olive Oil

Pan Seared Redfish, Lea & Perrins, BBQ Beurre Blanc

Jerk Chicken, Mango Salsa

Shrimp Creole

THE CARVERY

Requires uniformed chef at \$175

Slow Roast Beef Au Jus

Roasted Garlic Mashed Potatoes

Green Beans, Bacon, Bermuda Onions

Rolls, Sweet Cream Butter

Starbucks Coffee

Iced Tea

62

the pearl

Minimum 50 guests

HAND-PASSED HORS D'OEUVRES

Choose three of the following: (one piece of each hors d'oeuvre per person)

Sun-Dried Tomato and Chèvre in Phyllo

Beef Empanadas, Cilantro Cream

Bacon Wrapped Scallops

Spanakopita

Smoked Salmon, Dill Cream Cheese Pin Wheels

Brie and Strawberry Canapés

Curried Chicken Canapés

Goat Cheese and Pesto Canapés

Chicken Wellington

Fried Portobello Mushroom

Asparagus with Prosciutto

Brie and Raspberry en Croûte

DINNER BUFFET

Baby Field Greens, Cherry Tomatoes, Marinated Olives, Cucumbers, Crumbled Blue Cheese, Roasted Mushrooms, Herb Croutons, Balsamic Vinaigrette, Ranch Dressing

Grilled Vegetable Ratatouille Pearl Pasta Salad

Roma Tomato & Mozzarella Salad, Extra Virgin Olive Oil, Cracked Pepper, Fresh Basil

Blackened Snapper, Pesto Beurre Blanc

Pistachio Crusted Chicken, Raspberry Chipotle Sauce

Roasted Loin of Pork, Marsala Sauce

Oven Roasted Fingerling Potatoes

Roasted Asparagus, Cherry Tomatoes, Baby Carrots, Cremini Mushrooms

Freshly Baked Rolls, Sweet Cream Butter

Starbucks Coffee

Iced Tea

66

the coral

Minimum 50 guests

DINNER BUFFET

Antipasto Table

Marinated Vegetables, Imported and Domestic Cheeses,

Rustic Bread Assortment

ATTENDED SALAD STATION (optional)

Requires uniformed attendant at \$175

Galveston Island Caesar

Romano Cheese, Garlic Croutons, Grape Tomatoes,
Caesar Dressing

Broccoli Salad, Sun Dried Cranberries, Pine Nuts,
Feta Cheese, Sweet Balsamic Dressing

Sliced Tomato Caprese, Roma Tomatoes, Mozzarella,
Extra Virgin Olive Oil, Balsamic Syrup

Oven Roasted King Salmon, Niçoise Olives, Capers,
Cherry Tomatoes

Penne Pasta Bolognese

Charbroiled Chicken, Roasted Mushrooms, Marsala Cream

Sautéed French Green Beans, Zucchini, Yellow Squash,
Roasted Peppers

Smoked Gouda Potato Risotto

Freshly Baked Rolls, Sweet Cream Butter

Starbucks Coffee

Iced Tea

57



small bites

Minimum 100 pieces

COLD

4 Per Item

Antipasto Kabob

Prosciutto di Parma Wrapped Asparagus, Basil Aioli

Smoked Salmon On Cucumber Caper Mayonnaise

Tomato Basil Bruchetta with Balsamic Glaze

St. Germaine Pickled Watermelon, Crumbled Feta, Fresh Mint

Curried Chicken Salad with Toasted Baguette

Shrimp Cocktail

5 Per Item

Rare Beef on Garlic Crouton, Herb Mayonnaise

Ahi Tuna Poke in Asian Soup Spoon

Seafood Gazpacho Shot

Seafood Campechana, Tortilla Chip, Avocado

Seared Tuna, Wonton Crisp, Pineapple Jam

Freshly Shucked Oysters and/or Clams on the Half Shell
with Tabasco, Crackers, and Lemon

Snow Crab Claws

6 Per Item

Lobster and Lemon Grass, Aioli in Artichoke Bottoms

HOT

4 Per Item

Fried Chicken Fingers, Siracha Peach Syrup

Beef or Chicken Empanadas with Cilantro Cream

Brie, Raspberry and Almond en Croûte

Chicken Sate with Peanut Dipping Sauce

Spanakopita

Spring Rolls with Sweet and Sour Sauce

5 Per Item

Bacon-Wrapped Quail with Raspberry Chipotle

Coconut Fried Shrimp with Sweet and Sour Sauce

Chicken Wellington

Beef Wellington

Baked Stuffed Fingerling Potato with Chorizo,
Black Bean Puree, and Lime Crema

Short Rib, Pop Over Gorgonzola and Lemon

Vegetable Samosa

6 Per Item

Herb Crusted Baby Lamb Chops with Mint Jus

Crab Stuffed Mushroom Caps

Crab Cake with Remoulade

buffet stations

Minimum 100 guests

Stations are enhancements to existing buffets or reception menus and may not be purchased as a meal replacement. Stations require a \$175 chef fee based on two hours.

MOO SHU STATION

Moo Shu Pancakes, Glass Noodles, Stir-Fry Chicken, Marinated Cucumbers, Bean Sprouts, Shredded Carrots and Peanuts served with Hoisin, Teriyaki, Soy and Spicy Peanut Sauces
15

AVOCADO STATION

Hass Avocados, Seafood Ceviche, Cilantro Chicken, Fried Plantains and Chimichurri Sauce
16

MARTINI MASHED POTATO STATION

Yukon Gold Potatoes, Sautéed Mushrooms, Cheddar, Crisp Bacon, Chives, Sour Cream
8

Add Chopped Beef 4

Add Beef Bourguignon 6

Add Lobster Thermidor 10

SUSHI STATION

Spicy Tuna Rolls, California Rolls, Rock and Rolls
18

SHRIMP & GRIT BAR

Sauteed Shrimp & Cheese grits, Mushrooms, Tasso Ham, Scallions, Lea & Perrins Butter, Old Bay Flatbread Crackers
16

MACARONI AND CHEESE STATION

Roasted Wild Mushrooms, Roasted Peppers, Artichokes, Oven Dried Tomatoes, Caramelized Balsamic Pearl Onions, Grilled Asparagus
13

Add Slow Cooked Brandy Short Rib 8

Add Chopped BBQ Brisket 4

Add Sauteed Baby Garlic Shrimp 9

TACO BAR

Al Pastor, Blackened Fish, Carne Asada, Cabbage, Fresh Lime, Cilantro, Onion, Queso Fresco, Red and Green Salsa, Flour Tortillas
16

NOODLE BAR

Glass Noodles, Mung Beans, Cucumber, Jalapeno, Cilantro, Sriracha, Shaved Beef and Chicken, Shrimp, Basil
15

reception enhancements

DOLCE VITA STATION

Chocolate, Vanilla, Strawberry Ice Cream
Chocolate, Caramel or Strawberry Sauce
Please select two ice cream flavors and two sauces
10

SORBETTO STAND

Mango, Raspberry, Peach, Champagne, Lemon, Tangerine Sorbetto
Please select three flavors of sorbetto
10

APPLEWOOD SMOKED FISH DISPLAY

Dill Cream Sauce, Capers, Diced Onions, Crostini, Crackers
serves 25 guests
250

BAKED BRIE WRAPPED IN PASTRY

Apple and Almond Spread
serves 50 guests
200

MARINATED VEGETABLE CRUDITÉ

Blue Cheese and Ranch Dressing
7

MOSAIC CHEESE BOARD

Domestic Farmstead & International Cheeses, Dried Apricots, Almonds, French Baguettes, Crackers, Flatbreads
10

FAJITA BAR

Grilled Beef and Chicken, Shredded Lettuce, Guacamole, Pico de Gallo, Shredded Cheddar Cheese, Salsa, Sliced Jalapeños
15

TUSCAN TABLE

Marinated Vegetables and Artichokes, Roasted Peppers, Imported Cured Meats and Cheeses, Crisp Flatbread, Crusty Country Bread, Infused Olive Oil
14

TROPICAL SLICED FRESH FRUIT DISPLAY

Honey Yogurt
7

SMALL BITE DESSERT BAR

Whoopie Pies, Macaroons, Snickerdoodles, Cake Balls, Cookies, Pot de Crème and More!
15

the carvery

*Served with petite rolls and appropriate condiments.
Carving stations require a \$175 chef fee based on
two hours.*

Round of Beef Au Jus
serves 50 guests
350

Herb Roasted Strip Sirloin
Béarnaise Sauce
serves 40 guests
450

Honey Bourbon Glazed Ham
Whole Grain Mustard Cream Sauce
serves 50 guests
475

Applewood Smoked Turkey Breast
Cider Gravy Apple Jack Brandy Cream
serves 50 guests
350

Three Pepper Crusted Tenderloin of Beef
Horseradish Cream
serves 20 guests
500

Cuban Pulled Pork
Plantains, Salsa, Ciabatta Bread
serves 50 guests
350

Italian Porchetta
Parma Ham, Salami, Roasted Peppers,
Kalamata & Basil Aioli, Ciabatta Bread
serves 50 guests
400

Roasted Leg of Lamb
Pine Nut Crusted, Mint Au Jus, Focaccia Bread
serves 30 guests
350

Prime Rib of Beef Au Poivre
Horseradish Cream
serves 40 guests
450

Smoked BBQ Brisket
Bread & Butter Pickles, Jalapeño Corn Bread,
Honey BBQ Sauce
serves 20 guests
300

contracted service menu

Designed for vendors to include Band, Photographers, etc.

Cold cut presentation of:

Turkey and Ham

Cheddar, Swiss and Provolone Cheese

Gourmet Bread Selection

Fresh Sliced Fruit

Potato Chips

Assorted Cookies and Brownies

Starbucks Coffee

Iced Tea

Bottled Water

35

children's menu selection

Available for children 12 years of age or younger

ENTRÉES

Select One:

Chicken Fingers with French Fries

Mini Pizza

Cheeseburger with French Fries

Soda or Punch

San Luis Chocolate Chip Cookie

30

beverage selections

Hosted Bar

- Domestic Beer - 5
- Imported Beer - 6
- Premium Cocktails - 10
- Deluxe Cocktails - 11
- House Wine - 32 per bottle
- Cordials and Cognac - 12
- Bloody Mary - 90 per gallon
- Mimosa - 90 per gallon
- Margarita Rocks - 90 per gallon
- Frozen Margarita - 450 for 5 gallons
- House Bubbles - 35 per bottle
- Keg Beer
- Budweiser, Bud Light, Coors Light, Miller Lite - 375
- Shiner Bock - 425
- Sodas - 3.50

Frozen beverages require a machine rental charge of \$150 per event

PREMIUM BRANDS

- J & B Scotch
- Jack Daniel's
- Titos Vodka
- Beefeater Gin
- Bacardi Rum
- Sauza Gold Tequila
- Canadian Club

DELUXE BRANDS

- Dewar's Scotch
- Maker's Mark
- Grey Goose Vodka
- Tanqueray Gin
- Mount Gay Rum
- 1800 Tequila
- Crown Royal

CASH BAR

For cash bar prices, add .50 to above drink prices.

- Cash Bar Charge
- up to 4 hour bar
- 125

- Bartender Charge
- 50 per bar

beverage packages

HOSTED PREMIUM BEVERAGE PACKAGE

43 for four hours

Additional Hours - 5 per person per hour

Bar includes:

- House Bubbles
- Premium Brand Mixed Drinks
- House Wines
- Imported Beers (Heineken, Corona)
- Domestic Beers (Budweiser, Bud Light, Miller Lite)
- Soft Drinks (Coke, Diet Coke, Sprite, Club Soda, Tonic Water)

Premium brands include:

- J & B Scotch, Jack Daniel's, Titos Vodka, Beefeater Gin, Bacardi Rum, Sauza Gold Tequila and Canadian Club

HOSTED DELUXE BEVERAGE PACKAGE

50 for four hours

Additional Hours - 6 per person per hour

Bar includes:

- House Bubbles
- Deluxe Brand Mixed Drinks
- House Wines
- Imported Beers (Heineken, Corona)
- Domestic Beers (Budweiser, Bud Light, Miller Lite)
- Soft Drinks (Coke, Diet Coke, Sprite, Club Soda, Tonic Water)

Deluxe brands include:

- Dewar's Scotch, Maker's Mark, Grey Goose Vodka, Tanqueray Gin, Mount Gay Rum, 1800 Tequila and Crown Royal

HOSTED BEER, WINE AND BUBBLES PACKAGE

41 for four hours

Additional Hours - 4 per person per hour

Bar includes:

- House Wines and House Bubbles
- Imported Beers (Heineken, Corona)
- Domestic Beers (Budweiser, Bud Light, Miller Lite)
- Soft Drinks (Coke, Diet Coke, Sprite, Club Soda, Tonic Water)

Bar packages do not include:

- Passed Wine, Wine Service with Dinner or Cordials

wedding beverage enhancements

All enhancements must be ordered in conjunction with a hosted bar package.

BUBBLES BAR

Served with Chambord, Peach Schnapps, sliced strawberries, chilled orange juice, peach nectar and fresh raspberries
5

MARGARITA BAR

Lime, strawberry, raspberry, melon or peach margarita prepared frozen or on the rocks
6

Frozen beverages require a machine rental charge of \$150 per event

MARTINI BAR

Two premium vodkas and two premium gins
8

TABLE SIDE WINE SERVICE

House Wines passed at tables during dinner
5

the san luis special touches

Elegantly appointed ocean view king guest room

Minimum food & beverage requirements

Luxury transportation to and from local church for bride and groom (on the Island only)

White linen, complimentary centerpiece of mirrored tile, bud vase with floral, votive candles

Powder room attendants offering specialty toiletries for Grand Ballroom

Complimentary upgraded tablecloths and chair covers
Only available in the Mainsail Salon

Complimentary self-parking/event valet parking \$8 per car







5222 SEAWALL BOULEVARD | GALVESTON ISLAND | 409.744.1500 | 800.445.0090 | SANLUISRESORT.COM