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CHRISTMAS DAY BRUNCH AT THE SAN LUIS

Galveston Island Hotel to Offer Chef-Inspired Holiday Brunch

GALVESTON, TX – Celebrate Christmas on Galveston Island! On Sunday, December 25, The San Luis Hotel will host their annual Christmas Day Brunch for Galveston residents and visitors alike.

The hotel's elegant Grand Ballroom will be transformed into a winter wonderland, complete with festive decorations, where guests can enjoy a curated collection of chef-inspired dishes, traditional holiday favorites, bottomless mimosas and Bloody Marys!

The buffet is priced at \$65 for adults, \$60 for seniors and \$30 for children ages four to 12. Seating times are available between 11 a.m. – 2 p.m. Find the complete Christmas Day Brunch menu listed below. Seating is limited! For reservations, please book online at sanluisresort.com.

2016 San Luis Christmas Day Brunch Menu

Soup & Salads

- Seafood Bouillabaisse with Medley of Shellfish & Seafood
- Tomato Leek Saffron Broth and Red Pepper Crostini
- Baby Gem Lettuce Heads with Poached Burgundy Pears, Crumbled Feta Cheese, Toasted Pistachios and Raspberry Champagne Dressing
- Warm Baby Spinach Salad with Hard Boiled Eggs
- Roasted Cremini Mushrooms, Lemon Pine Nuts and Hot Balsamic Bacon Vinaigrette
- Marinated Beefsteak Tomatoes with Roasted Peppers, Manchego Cheese and Cilantro Dressing

Seafoods, Meats & Cheeses

- Orecchiette Pasta with Blackened Rock Shrimp and Sundried Tomato Basil Vinaigrette
- Jumbo Shrimp & Snow Crab Claws
- Baked Oysters "Rockefeller" Style
- Smoked Scottish Salmon
- Smoked Rainbow Trout
- Roasted Rainbow Cauliflower with Toasted Garlic Oil and Shaved Pecorino
- Antipasti Presentation
- Artisanal Cheeses

(more)

Action Station

- Honey Cured Ham with Chipotle Bing Cherry Glaze
- Garlic Dijon Crusted Prime Rib of Beef
- Sautéed Gulf Coast Shrimp & Cheese Tortellini with Pesto Cream, Parmesan Cheese and Balsamic Jam

Hot Selections

- Pan Roasted Chicken Breast with Marsala Cream, Porcini Mushrooms and Onions
- Gulf Coast Red Snapper with Lemon Garlic Brown Butter
- Goat Cheese Potato Gratin
- Green Beans and Wild Mushroom Casserole
- Orange Glazed Yams with Marshmallows and Candied Pecans
- Winter Vegetable Medley with Parsnips, Baby Carrots, Brussel Sprouts and Purple Top Turnips

Breakfast Specialties

- Seasonal Fruits & Berries, Assorted House Made Pastries, Yogurt Parfaits, Granola and Warm Apple Cinnamon Wassail
- Pecan Crusted Chicken & Waffles
- Made-to-Order Omelets
- Country Sausage Patties
- Applewood Smoked Bacon
- Corn Beef Potato Hash

Kids Buffet

- Pizza Bagel Bites, Crispy Fried Chicken Tenders, Steamed Broccoli & Tater Barrels, Baked Macaroni Cheese, Gingerbread Cookies

Desserts

- Bananas Flambé with Vanilla Bean Ice Cream, Wild Berry Cobbler, English Trifle, Assorted Cakes, Pies, Miniature Pastries, Willy Wonka Chocolates, Cheesecake, Crème Brûlée and Yule Logs

About The San Luis Resort, Spa & Conference Center:

The 16-story San Luis Resort, Spa & Conference Center offers 250 luxurious guestrooms, a 40,000-square-foot conference center and magnificent views of the Gulf of Mexico. The AAA Four Diamond rated resort offers outstanding overnight accommodations, first-class personalized service, an indulgent spa, luxurious pool and waterslide, designer boutique, and more. Additionally, the resort boasts award-winning dining options, including the top rated steakhouse in Texas, The Steakhouse and Grotto Ristorante. Guests can also enjoy the nightlife of H2o Pool + Bar featuring specialty cocktails and thirst-quenching martinis. The San Luis Resort complex is owned by Fertitta Hospitality, LLC. For more information please call, 409.744.1500.