



EVENT PRICING

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www.palmroyalvilla.com

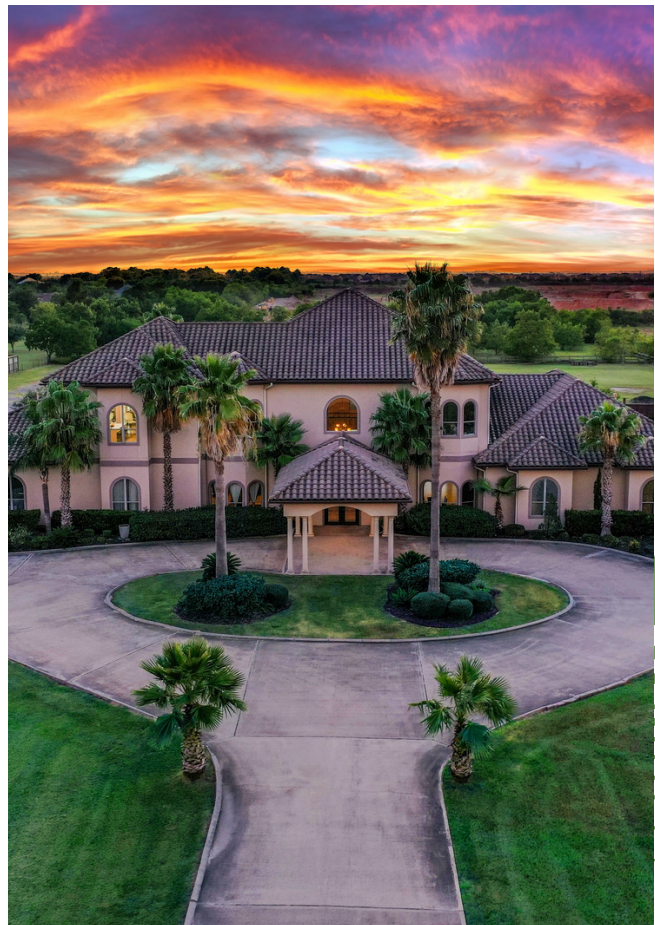
YOUR DREAM WEDDING AWAITS AT PALM ROYAL VILLA!

Our experienced event professionals are here to assist you through the entire process, so you can enjoy your event/wedding day.

An extraordinary venue, delicious food and amazing service makes Palm Royal Villa the perfect venue for you!

Our luxurious venue sits on 8 acres of land, 12,000 sq. ft of inside event space for up to 300 guests.

We are truly an all inclusive experience you will love!



OFFICE HOURS:
MONDAY-FRIDAY 9AM-6PM

ALL INCLUSIVE PACKAGE

Based upon guest count
Additional Guest \$95

75 GUESTS - \$15,500

100 GUESTS - \$17,500

150 GUESTS - \$19,500

200-300 GUESTS - INQUIRE

Includes:

12hr venue rental, In house caterer:
(2 butler passed appetizers, 2 entrees, 2 sides, 1 salad),
4hr open bar of beer, wine, + champagne, valet, staff, tables, chairs,
linens, bar staff, security

VENUE RENTAL ONLY

for up to 150 Guests*

Additional charges after 150 guests

FRIDAY OR SUNDAY: \$8,500

SATURDAY: \$9,850

WEEKDAY: \$6,500

Includes:

12hr venue rental, valet, tables, reception chairs, water/iced tea or
lemonade

***Please note items listed below are REQUIRED through Palm Royal Villa
and NOT included in the pricing above:**

staffing, bar packages, security.
Prices are subject to a 20% service fee

**The service fee covers the following venue costs:
TABC liability, staff, cleaning service, property maintenances, kitchen
facility equipment, and venue manager.**

Holiday dates are subject to a price increase.

All prices subject to change at anytime

INTIMATE EVENT

Rental : \$5,500



UP TO 75 GUESTS

ACCESS TO DOWNSTAIRS ONLY
INSIDE/OUTSIDE
EXCLUDES BRIDAL AND GROOM'S SUITE

PERFECT FOR ANY SPECIAL EVENT

12 HOUR RENTAL - 4 HOUR EVENT TIME

TABLES AND CHIAVARI CHAIRS

VARIOUS MENU AND BAR OPTIONS

SUBJECT TO AVAILABILITY

*EXCLUDES SATURDAY DATES

**Staffing is not included and will be based upon guest count.
Valet not included/required but can be added.**

Prices are subject to a 20% service fee
All prices subject to change at anytime

SERVICES + AMENITIES



Ceremony Rehearsal

Based on weekday availability
must conclude by 6pm

In House Catering

provides 2 appetizers, 2 entrees, 2 sides, and 1
salad options
Includes china, glassware, flatware,
and serving dishes

Complimentary food tasting with
in house caterer
up to 4 people

Various Bar Packages

served for 4 hours during event time

2 Hour Photo session on location
(photographer not included)

Capacity

Seated 300 Guests
Standing 450

Exclusivity We only book one event a day
so you and your guests have exclusive
access to our indoor and outdoor space.

Tables round tables,
banquet tables, cocktail tables

Basic Linens white or black
(included in all inclusive package)
Rentable \$15/ea

Clear Chiavari Chairs with or without
white cushions for reception
(only all inclusive includes ceremony chairs)

Bridal + Groom Suites prior to and
throughout your event
(not included in intimate event package)

Venue Representative to oversee in
catering services and venue staff to ensure
all venue details are taken care off

Valet Service for your event time to greet
your guests
(Based on package)

Cake Cutting Service
(included in all inclusive)

12 Hour Rental Period

Setup
Ceremony
4 Hour Event Time
1 Hour Breakdown
up to 12am midnight

*Additional hours/ after hours can be
added to the event - **\$575/hr extended up
to 2am
Before 12pm - \$375/hr**



**Palm Royal Villa will take care of all the set up and break down, cleaning
before and after the event upon the usage of our tables and chairs.**

YOUR NEXT STEPS

First Things First: Review our package to learn about our amenities, services, and preferred vendors

Schedule a Private Tour: Let us show you the royal experience yourself. We guarantee you'll fall in love! Call 832.855.5520, text 346.326.7256. or email us to schedule your tour.

Reserve Your Date: With a signed contract and 50% of your total as an initial deposit. Once you reserve your date we will be able to create a customized invoice and a payment schedule.

PAYMENT SCHEDULE

First Payment (Initial Deposit) 50% of estimated total

Second Payment Equal to 25% of the estimated event total

Final Payment
(Due 30 days before your event) 100% of the remaining balance

Refundable Damage Deposit: \$2,500

Due 30 days before event

Released 14 days after event and inspection.

Preferred Payment Method:

Check, Cashier's Check and Zelle

ADD ONS



FIREWORKS

Starting \$800+

*does not include permit fee
Must come from PRV approved vendor

COLD SPARKLERS

\$900

*does not include permit fee
Must come from PRV approved vendor

HAND HELD SPARKLERS

\$75 per 50 count

20' sparklers
for grand exit

Outside Heater

\$175/ea

Must come from PRV

PRE CEREMONY SUITE DRINKS

\$250

Includes alcoholic drinks,
refreshments, brunch



All prices are subject to 20% service fee
All prices subject to change at anytime

FOUR (4) HOUR UNLIMITED BAR PACKAGES

BEER, WINE, AND CHAMPAGNE	\$28.00/pp	\$7/ADD'L HOUR
CALL BAR	\$32.00/pp	\$8/ADD'L HOUR
PREMIUM BAR	\$35.00/pp	\$9/ADD'L HOUR
ROYAL BAR	\$45.00/pp	\$13/ADD'L HOUR
MOCKTAIL	\$16.00/pp	\$7/ADD'L HOUR

All packages include non-alcoholic beverages and mixers.

For non-alcoholic events, soda package is required for purchase at \$10 per guest.

BEER, WINE & CHAMPAGNE

House Chardonnay, Pinot Grigio,
Cabernet Sauvignon, Merlot, Champagne

Your choice of 2 domestic/1 imported beers:
Domestic: Bud Light, Miller Lite, Shiner Bock
Imported: Corona, Dos Equis, Heineken

Mocktail

(2) Mocktail drink choices
Sodas, juices, and sparkling water

MOST POPULAR

Premium Bar

House Chardonnay, Pinot Grigio,
Cabernet Sauvignon, Merlot & Champagne

Your choice of 2 domestic/1 imported beers:
Domestic: Bud Light, Miller Lite, Shiner Bock
Imported: Corona, Dos Equis, Heineken

Vodka: Tito's

Gin: Tanqueray

Rum: Bacardi

Scotch: Dewar's

Tequila: El Jimador

Whiskey: Jack Daniel's & Crown Royal

CALL BAR

House Chardonnay, Pinot Grigio,
Cabernet Sauvignon, Merlot, Champagne

Your choice of 2 domestic/1 imported beers:
Domestic: Bud Light, Miller Lite, Shiner Bock
Imported: Corona, Dos Equis, Heineken

Vodka: Smirnoff

Gin: Bombay

Rum: Bacardi

Bourbon: Jim Beam

Scotch: Grant's

Tequila: El Jimador

Royal Bar

House Chardonnay, Pinot Grigio,
Cabernet Sauvignon, Merlot & Champagne

Your choice of 2 domestic/1 imported beers:
Domestic: Bud Light, Miller Lite, Shiner Bock
Imported: Corona, Dos Equis, Heineken

Vodka: Kettle One

Gin: Tanqueray

Rum: Bacardi

Scotch: Chivas 12

Tequila: Patron

Whiskey: Maker's Mark & Jameson

Cognac: Hennessy

Prices are subject to 8.25% sales tax + 20% service fee

Outside alcohol is prohibited onsite

All prices subject to change at anytime

BAR INFORMATION

\$55.00

PER BARTENDER PER HOUR

ALL BAR PACKAGES ARE HOSTED BAR
FOR 4 HOURS FOR
ALL GUESTS OVER THE AGE OF 21 YEARS
OF AGE.

BAR SET-UP AND GARNISHES
ARE INCLUDED IN PACKAGES

STAFF FOR A 4 HOUR EVENT HAS A TOTAL
CHARGE OF 6 HOURS
(4 HOUR EVENT,
2 HR SETUP/BREAKDOWN)

Bar service starts at 4 HOURS and can be extended upon request.

All bar information/orders and remaining balances must be
finalized 30 days out.

Outside liquor and alcohol is STRICTLY PROHIBITED.

\$2,500 fine will be assessed for a violation.

T.A.B.C requires that all alcohol beverages are to be
poured and served exclusively by Palm Royal Villa staff.

Prices are subject to a 20% service fee.
All prices subject to change at anytime

GOOD TO KNOW INFO

Below are all of our tables and chair quantities for use during your event and guest count.

Clear Chiavari Chairs - (350)

Cocktail 30" - (10)

Round 72" - (40)

Rectangle 8" - (8)

Rectangle 6" - (14)

Chairs for ceremonies may be rented through Palm Royal Villa
*included in All Inclusive Package

Garden Chairs \$2.50/ea.

Clear Chiavari \$3.50/ea

Gold chargers available for rent
\$1.00/ea.

Palm Royal Villa does not have a sound system available.
Selected entertainment vendor must provide equipment.

Allow live animals.

Valet only property.

Security officers required if alcohol is present
\$325 per officer

1 officer per 100 guests

Must be present for the duration of the event.

All vendors must have event liability insurance covering up to
\$1 million as well a signed vendor agreement.

Booked clients/events are required to obtain event insurance through eventhelper.com
30 days before the event.

Price range \$75-\$150 for full day coverage.

IN-HOUSE CATERER

All Flavors Catering

(All Inclusive Package)

www.allflavorscatering.com

Churrasco's

(All Inclusive Package)

+\$5/pp

www.churrascoscatering.com

PREFERRED CATERERS

Cafe Natalie

www.cafenataliecatering.com

Fadis' Mediterranean Grill

www.fadiscuisine.com

Nirvana

www.nirvanahouston.com

Maharaja Bohg

www.maharajabhog.com

(Vegetarian)

Tempura Grill

www.tempurahalal.com

Reza Persian Grill

www.rezagrill.com

Aga's Restaurant

www.agasrestaurant.com

Glorious Feast

www.thegloriousfeast.com

Nirmanz

www.nirmanz.com

Kaye's Gourmet

order@kayesgourmet.com

Kim Son Restaurant

www.kimson.com

Third party wait staff companies are not allowed at anytime.

Flatware/dish ware are available - \$7/pp
Includes 6 pieces: Dinner plate, salad/cake plate,
dinner fork, knife, spoon,
and water goblet.

15% Damage Waiver will be added on to the total

Prices are subject to a 20% service fee.
All prices subject to change at anytime



ALL FLAVORS

Catering

BUTLER PASSED APPETIZERS

CHOOSE 2 COMBINED

COLD:

Ceviche Cocktail Cups
Smoked Salmon Crostini
Prosciutto Wrapped Asparagus
Caprese Skewers
Herbed Boursin & prosciutto crostini
Bruchetta on Toast Point (V)

HOT:

Pork Empanadas w/h Bechamel
Beef Empanadas w/h Creamy cilantro
Chicken Pesto Empanadas
Baked Brie w/h cherry compote - crostini
Maple bacon deviled eggs
Parmesan Encrusted Chicken Bites
Plantain chips & chimichurri
Vegetable Empanadas
Poblano soup shooter

SALAD

CHOOSE 1

AFC SALAD:

Mixed greens, cucumber, cherry tomato, shaved red onion.

Choice of dressing: creamy cilantro, ranch or balsamic vinaigrette.

CESAR SALAD:

Romaine, fresh Parmesan, croutons, Cesar dressing.

ENTREES

CHOOSE 2

GRILLED CHICKEN PICATTA:

Capers, artichokes & lemon butter

BLACKENED SALMON:

With capers & beurre blanc

PECAN ENCRUSTED FISH

Lemon-lime zest cream

JALAPENO CHICKEN:

Mild mozzarella blend

CHICKEN D'VINE:

Mushroom sundried tomato

PARMESAN CHICKEN:

Parmesan Chicken

ARGENTINIAN GRILL:

Season chicken breast & sausage w/h chimichurri

TROPICAL CHICKEN:

Fresh pineapple pico & bianco

CORDON BLEU:

Mushrooms, spinach, & bianco

TEQUILA SHRIMP:

Tequila infused shrimp scampi

CHICKEN MARSALA:

Wine mushroom cream

CHICKEN FLORENTINE:

Creamed spinach lemon butter cream

BEEF FAJITAS:

Onions & Peppers

CHICKEN FAJITAS:

Onions & Peppers

PREMIUM ENTREES

(Addtl. fees apply)

TENDERLOIN TIPS

With Mushroom Demi

SURF N'TURF

Grilled Tenderloin tips with Grilled Shrimp

CARVING STATION

Pork Tenderloin with Mushroom Demi

CARVING STATION

Grilled Prime Beef Tenderloin with Wine Mushrooms

DINNER SIDE

CHOOSE 2

Hericot Verts (V)
Garlic Mashers
Caribbean Rice
Mixed Seasonal Vegetables (V)
Bacon Mac N'Cheese
Merlot Mushrooms (V)
Spinach Risotto
Parmesan Mashed Potatoes
Parsley & Organic Potatoes (V)
Cilantro Rice
Pinto Beans
Mushroom Risotto
Penne Pasta Primavera
Penne Pasta Suga Rosa
Veggie Cous-Cous (V)
Sweet Plantains (V)

VEGETARIAN DISHES

OPTIONS

GRILLED VEGGIE TOWER

Zuchinni, Yellow Squash, Bell Pepper, Carrots, Mushrooms over Polenta & Chimichurri Drizzle

PENNE PASTA MARINARA

zucchini, yellow squash, mushrooms with Fresh Parmesan & shaved basil

D'VINE PASTA

Penne Pasta tossed in Alfredo, Mushrooms, Sundried tomatoes & Fresh Parmesan

EGGPLANT BURRATA

Sauteed Veggies & Marinara

KIDS MEALS

OPTIONS

- Popcorn Chicken: Breaded Chicken Breast Strips, Pop Corn & Mac & Cheese

Additional appetizers, sides, and entrees will have additional per person costs.

Churrascos

WORLD TO TABLE • CATERING

BUTLER PASSED APPETIZERS CHOOSE 2

Spinach Feta Empanadas
Wild Mushroom Tartlet
Chicken & Basil Empanadas
Green Apple & Blue Cheese Brulee
Caprese Salad Pipette
Baby Romaine & Goat Cheese Spears
Beef Empanadas
Bacon Wrapped Shrimp Tostada
Angel Wings
Carnita Blue Corn Sopes
Plantain & Coconut Shrimp
Lobster Corndogs
Melon Prosciutto & Truffle Honey Pipette
Martini Olive Shrimp
Crab & Avocado Profiterole

Foie Gras Puffs
Ceasar Salad Pipette
Greek Salad Pipett
Ceviche Cups
Mini Gulf Crab Cake
Duck Quesadilla
Fried Oyster Nachos
Beef Tenderloin & Stilton Fondue Crostini
Mini Beef Churrasco
Smoked Lamb Lollichops
Tuna Watermelon Carpaccio
Corn Smoke Crab Fingers
Pisco Cured Salmon
Oyster Half Shell with Jalapeno Mignonette

ENTREES CHOOSE 2

Menu Selections:

Choice Two Entrées:

Pork Tenderloin Relleno: Tamale stuffed pork tenderloin, tomato, avocado & habanero beurre blan
Ajillo Chicken: Pan seared chicken breast with garlic scallion and tomato sauce with haricot vert
Pollo Encamisado: Plantain crusted chicken, spicy black bean sauce, tomato & seared panela cheese Tilapia
Andina: Pan seared tilapia with lemon caper butter sauce
Pirana: Pecan crusted tilapia in a creamy maple sauce
Salmon Ahuacatl: Crisp roasted salmon, grilled romaine, ceviche beurre blanc & avocado
Shrimp al Ajillo: Sauteed garlic shrimp with a citrus scallion reduction
Pollo Bahia: Grilled chicken breast with tomato, heart of palm & coconut beurre blanc
Ipanema: Grilled chicken breast with mango and sweet pepper salsita
Brisket Flautas: Tex-Mex married with Texas BBQ brisket, onions, peppers, garlic, cheese wrapped in a tortilla with cranberry chutney
Rollito de Pollo: Bacon wrapped chicken with panela cheese and poblano stuffing
Lomo Saltado: Peruvian stir fried beef tenderloin with peppers, onion, yucca fries & jasmine rice
Carnitas Pibil: tender sous vide pork shoulder & grilled shrimp with lemon guajillo sauce, crisp yucca cake, black beans, queso fresco, orange & red onion salad
Pan Roasted Chicken: Served with rosemary cremini mushroom sauce
Salmon Atlantico: Grilled salmon with jacama and red pepper escabeche

SALAD CHOOSE 1

Choice of One Salad:

Ensalada: Organic greens, heart of palm, tomato, red onion, cotija cheese and cilantro dressing
Goat Cheese: Baby heart of romaine, crumbled goat cheese, raspberry dill vinaigrette and candied pecan
Caesar: Heart of romaine, parmesan, herbed crouton, grilled lemon & caesar dressing
Spinach: With toasted almond, manchego cheese, bacon and a sherry vinaigrette
Chinit: Chinese chicken & jicama salad with mixed greens, asian slaw, crisp glass noodles and sweet chile dressing
Arugula: Baby arugula with candied pecan, green apple, maytag blue cheese and caramel apple vinaigrette
Caprese: Marinated mozzarella, sliced beefsteak tomato & basil
Pita B.A.L.T: Mixed greens with grilled chicken, smoked bacon, tomato and avocado with grilled pita bread and cilantro dressing
Organic Quinoa: Mixed greens, roasted red bell pepper, candied tropical fruit, fresh lime and herb vinaigrette

SIDES CHOOSE 2

Choice of Two Sides:

Cilantro Rice
Caribbean Rice
Corn Polenta Spoon Bread
Jalapeño Risotto

Grilled Seasonal Vegetables
Mascarpone Mashed Potato
Herb Roasted Potato
Glazed Sweet Plantains
Poblano Grits





HOLIDAY RATES

Holiday rates incur a \$1000 flat fee

Sunday of Memorial Day or Labor Day Weekend

Friday after Thanksgiving

December 23rd, 26th, 30th

Saturday of any holiday weekend

Events on actual holidays: Memorial Day, Labor Day, Fourth of July, New Year's Eve, & New Year's Day will have elevated pricing of a **15% rental fee**.

Q + A

Can I add additional time to my event?

- Yes! The additional cost is \$575/per up to 2am.

Please note: staff, bar, valet and security will have to be extended as well.

Can I bring in outside catering?

- Yes! They must be licensed and insured and come with their own food staff to serve and buss along with a supervisor to ensure food quality for your event.

Are your staffing services required?

- Yes! We pride ourselves with excellent service and want you and your guests to walk away from your event with the best and royal experience.

Are fireworks allowed?

- Yes, because we sit in Fort Bend County, we do allow them and it is provided through our fireworks vendor.

Can I bring in my own vendors?

- Absolutely! They will just need their certificate of insurance to work at the venue the day of your event.

Is a wedding planner or coordinator mandatory?

- No, it is not but we highly recommend it! They will ensure all the fine details of your event goes smoothly alongside working with our amazing staff! Ask about our in house coordinating/planner services!