



SOUTH SHORE HARBOUR
resort & conference center



2019 WEDDING PACKAGES

2500 South Shore Boulevard, League City, Texas 77573 • Contact Kim Keen (281) 334-3332 • kkeen@sshr.com • sshr.com



SOUTH SHORE HARBOUR
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Wedding, Catering and Banquet Standards

FOOD AND BEVERAGE

All food and beverage must be purchased through the Resort and consumed on the premises. A 22% service charge and applicable sales tax will be added to all food and beverage and audio visual items. The service charge is subject to the current state sales tax. All prices, service charge and sales tax are subject to change. All pricing will be confirmed 1 year prior to your event. Total costs vary according to the menu selection and type of event.

ALCOHOLIC BEVERAGE POLICY

The sale of alcoholic beverages is regulated by the Texas Alcohol and Beverage Commission (TABC). South Shore Harbour Resort is responsible for the administration of the regulations. Therefore, it is our policy that no alcoholic beverage(s) may be brought into your private event. If evidence of outside liquor is found, the hotel reserves the right to confiscate said liquor. Our standard is one bar and one bartender for up to 100 guests. If the client chooses to increase the number of bartenders above the standard, a \$75 bartender fee will be assessed for each additional bar/bartender provided. If cash bar, a cashier fee of \$75 will apply.

TASTINGS

One complimentary tasting is provided for wedding receptions of a minimum of 100 guests or more at no charge. Menu tasting selections must be provided by the guests no later than 30 days prior to your scheduled tasting date. Tastings are conducted in the hotels Paradise Reef Restaurant during lunch hours of 11-2pm. Tastings are complimentary for up to two guests. Additional charges may apply.

WEDDING AND CEREMONY COORDINATION

To ensure a memorable event, South Shore Harbour Resort suggests our wedding guests hire the services of a wedding coordinator or at minimum a "Day of" contact to assist during the wedding day and any ceremony rehearsal needs. Your catering manager is not responsible for coordination.

Wedding Packages

Minimum of 75 guests

Resort Wedding Package

Domestic and imported cheese and cracker display
Two-course plated dinner (up to \$27 value)
Complimentary coffee/tea and iced tea service
Cash Bar
Dance floor
Cake cutting
Setup, bartender and cashier fees

40.00 per person ++

Deluxe Wedding Package

Domestic and imported cheese and cracker display
Two-course plated dinner (up to \$38 Value)
Complimentary coffee/tea and iced tea service
1 hour hosted bar (cocktail hour)
Dance floor
Cake cutting
Setup, bartender and cashier fees

65.00 per person ++

Crystal Wedding Package

Selection of 2 hot and 2 cold hors d'oeuvres
Two course plated dinner or dinner buffet (up to a \$50 value)
Complimentary coffee/tea and ice tea service
House Champagne toast (1 glass/person)
2 hour hosted deluxe bar
Dance floor
Cake cutting
Setup, bartender and cashier fees

95.00 per person ++

ALL packages include hotel white or navy linens and napkins, mirror rounds & (2) Votive candles per table for centerpiece (optional), and a complimentary 1-night stay in a deluxe guest room

Bridal changing rooms are available upon request. Rates may vary.

Pricing can be customized with add-on items. All subject to 23% service charge and applicable sales tax.

Pre-Dinner Reception

8.00 ++ (per person)

Domestic and Imported Cheese with Crackers and French Bread

Hors D'oeuvres

(Priced per 50 pieces)

Hot Appetizers

Mini Gulf Crab Cakes/Roaster Red Pepper Rémooulade.....	250
Bacon Wrapped Shrimp with Barbeque Garlic Butter.....	250
Sesame Chicken Tenders with Teriyaki Dipping Sauce.....	150
Chicken Santa Fe wrapped with Bacon and Jalapeños.....	150
Southern Fried Chicken Tenders with Honey Mustard.....	150
Boneless Hot Wings with Bleu Cheese	150
Mini Beef Wellington.....	250
Swedish, Asian, or Barbeque Cocktail Meatballs.....	150
Greek Spinach Spanakopita.....	175
Vegetarian Spring Rolls with Teriyaki Dipping Sauce	175
Assorted Mini Quiches	150

Cold Appetizers

Gulf Shrimp on Ice with Brady Herb Cocktail Sauce	250
Smoked Salmon on Herb Toast Round	250
Seared Tuna with Wasabi Cream on Toast Round.....	250
Belgian Endive with Crabmeat Salad.....	175
Mini Croissants filled with Pecan Chicken Salad.....	150
Array of Assorted Finger Sandwiches	150
Smoked Angus Beef Roulade with Horseradish Cream.....	175
Traditional Deviled Eggs	150
Brie Cheese and Red Currant on Toast Round	150
Tomato Caprese on Toast Round	150
Mediterranean Antipasto Kebab	175



Plated Dinner Entrées

Plated dinners include salad, accompaniment of starch, vegetable, warm rolls and butter and fresh brewed coffee and iced tea.

Salad (Choice of one)

Seasonal Mesclun Greens, Roma Tomato Wedges, Sliced Cucumber, Carrot Julienne and choice of dressing
Crisp Romaine Lettuce, Focaccia Croutons, Roma Tomato and house Caesar Dressing
Texas Caesar Salad with Crisp Romaine, Paprika Croutons, Tomato, Corn Salsa, and Chipotle Dressing
Sliced Red Vine Tomatoes, Gorgonzola Cheese, Walnut Balsamic Vinaigrette on Mesclun Greens

Entrees

Grilled Breast of Chicken, Forest Mushrooms, Plum Tomato, and Aged Marsala Wine Sauce -27
Mediterranean Breast of Chicken Baked with Olive, Onion, Roma Tomato, Feta Cheese, and Lemon Butter-27
South of the Border Chicken Monterrey with Zesty Cilantro Cream, Jack Cheese, and Crisp Corn Tortillas -27
Grilled Breast of Chicken topped with Braised Apples and Calvados Brandy Cream -27

Blackened Red Fish with Sautéed Crayfish, Tomato and Lemon Herb Butter – 28
Herb Roasted Pork Loin with Sautéed Shiitake Mushrooms and Natural Au Jus– 28
Basil Pesto Crusted Salmon with Lemongrass Butter Sauce– 28
Grilled Angus Ribeye Steak (12oz.) with Fire Roasted Red Pepper Sauce –
36 Tenderloin of Beef (8oz.) with Glazed Shallots & Pinot Noir Sauce – 40

Dual Entrée Combinations

Pistachio Crusted Salmon and Sautéed Chicken Piccata with Lemon Caper Butter Sauce – 32
Artichoke stuffed Chicken Breast and Pesto Crusted Salmon with a Fresh Chive Beurre Blanc – 32
Grilled Tenderloin of Beef (6 oz) and Red Fish Provencal with Shiitake Mushroom Sauce and Lemon Caper Butter – 38
Grilled Tenderloin of Beef and Herb Crusted Salmon with Stilton Demi Glace and Fresh Chive Beurre Blanc – 38
Grilled Tenderloin of Beef with Truffle Mushroom Sauce and Grilled Gulf Shrimp with Lemon-grass Butter Sauce – 38

Special Dietary Meal (Vegan--Gluten, Dairy, Shell-fish, Nut Free) available upon request, in advance of event.

Grilled Portobello Mushroom, Assorted Vegetable, Asparagus and Steamed Rice with Black Beans – 21

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Dinner Buffets

Includes warm rolls and butter, Fresh brewed coffee and iced tea. Prices are per person.

Mariner Buffet- 41

Starters (Choice of 3)

Tossed field greens with peppercorn ranch and balsamic vinaigrette
Caesar salad with croutons, parmesan cheese and Caesar dressing
Shrimp, corn tomato and black bean salad with chipotle dressing
Mediterranean artichoke and tortellini pasta salad
Creamy fingerling potato salad with Dijon mustard and bacon
Cous-Cous salad and over roasted vegetable salad

Entrees (Choice of 3)

Grilled Breast of chicken with forest mushrooms, plum tomatoes and aged marsala cream sauce
Chicken Piccata with artichoke, tomato and lemon caper butter
Maple roasted chicken with Texas pecan butter sauce
Pan seared pork tenderloin with shiitake mushrooms and natural rosemary au jus
Char broiled flat iron steaks with Cajun sweet pepper and mushroom tomato demi
Pan seared London broil with burgundy red wine sauce and bleu cheese
Baked Salmon with bay shrimp mushroom and white marsala sauce
Pistachio crusted Salmon with citrus lime butter
Blackened Red Fish with Crayfish etouffee

Vegetable (Choice of One)

Sautéed seasonal vegetable medley
Country green beans with apple smoked bacon
Steamed broccoli with herb butter
Sautéed baby carrots with perl onion and sweet peppers

Starch (Choice of One)

Roasted garlic and chive mashed potatoes
Oven herb roasted fingerling potatoes
Garden Basmati rice pilaf
Butter and chive tossed Gavatappi Pilaf

Texas Roundup Buffet – 38

Hill Country Greens with Buttermilk Ranch Dressing
Red Jacket Potato Salad with Apple Smoked Bacon
Creamy Cole Slaw
Slow Smoked Barbeque Brisket with Honey Barbeque Sauce
Roast Barbeque Rubbed Chicken Breast and Grilled Smoked Sausage
Yellow Corn Fried Catfish with Fire Roasted Red Pepper Rémoulade
Baby Baked Potato with Condiments
Ranch Style Beans & Chuck Wagon Corn
Jalapeno Corn Bread, Biscuits and Rolls

Italian Buffet - 38

Romaine Lettuce with Focaccia Croutons, Parmesan and Caesar Dressing
Antipasto Salad tossed with Mushrooms, Artichoke, Fusilli Pasta and Olives
Sliced Buffalo Tomato with Fresh Mozzarella Cheese and Oregano Vinaigrette
Basil Pesto Crusted Salmon with Tomato Basil Butter Seared
Pork Tenderloin with Porcini Mushroom Sauce
Baked Chicken Piccata with Lemon Caper Butter

South of the Border Buffer-38

Ensalada verde with mango cilantro dressing
Jicama vegetable slaw with cilantro lime vinaigrette
Potato roasted corn and pinto bean salad
Beef & Chicken fajita with sautéed sweet peppers and Bermuda onions
Baked Red Fish Veracruz with olive, onion and tomatoes
Oven baked Chicken breast with cilantro cream jack cheese, flour tortillas,
Pico de gallo, guacamole, cheese, sour cream, lettuce,
Refried black beans and Spanish rice

Optional add-on Dessert (Choice of one) – 8

Florida Key Lime Pie with Citrus Cream
Texas Pecan Pie with Cinnamon Whipped Cream
Gourmet New York Cheesecake with Fresh Fruit Couli
Turtle Cheesecake with Grand Marnier Chocolate Sauce
Double Chocolate Cake with Fresh Berries and Chambord Sauce
Italian Cream Cake with Fresh Berries and Frangelico Cream

Viennese Dessert Station- 14

Seasonal Cakes, Pies, French Pastries, Petit Fours. Cookies and Biscotti
Fresh brewed coffee, decaffeinated coffee, cinnamon, whipped cream and

Chocolate Fondue (50pp minimum) - 10
10lbs of Chocolate with cubed pineapple, Cherries, Strawberries,
Banana Bread, Marshmallows, Sugar Cookies and Pretzels

Banquet Beverage Service

HOST BAR

Call Brands	7.50/drink
Premium Brands	8.50/drink
House Wines	7.50/glass
Premium Wines	8.00/glass
Imported Beer	6.00/bottle
Domestic Beer	6.00/bottle
Soft Drink/Bottled Water	3.00 each

HOSTED CALL BAR PACKAGES

One Hour	15.00/person
Two Hours	20.00/person
Three Hours	30.00/person
Four Hours	40.00/person

CASH BAR

Call Brands	8.50/drink
Premium Brands	9.00/drink
House Wines	8.00/glass
Premium Wines	9.00/glass
Imported Beer	6.00/bottle
Domestic Beer	6.00/bottle
Soft Drink/Bottled Water	3.00 each

HOSTED PREMIUM BAR PACKAGES

One Hour	20.00/person
Two Hours	30.00/person
Three Hours	40.00/person
Four Hours	50.00/person

HOST AND CASH BARS

\$75.00 per bartender/\$75.00 per cashier
(One bartender for each 100 guests)

Call Brands Include

Smirnoff Vodka, Bombay Gin, Bacardi Light Rum, Dewars Scotch, Seagram's 7 Whiskey, Jack Daniels Bourbon, Cuervo Gold Tequila

Premium Brands Include:

Absolut Vodka, Crown Royal Whiskey, Chivas Regal Scotch, Tanqueray Gin, Captain Morgan Spiced Rum, Wild Turkey, Patron Silver Tequila

SPECIAL ORDERS

When requesting a certain brand not noted on this list, the Hotel needs a minimum of three (3) weeks' notice in order to check availability and pricing.

Banquet Beverage Service

HOSTED DRAFT BEER

Domestic Keg Beer*

(Serves 165 12-oz glasses)

Miller Lite	495.00
Bud Light	495.00
Budweiser	495.00

Imported Keg Beer*

(Serves 165 12-oz glasses)

Dos Equis	560.00
Heineken	560.00

Customers are required to pay for any kegs ordered whether tapped or not

SPECIALTY DRINKS

Frozen Margaritas, Frozen Bellinis, Mimosas or Champagne Punch

*Pricing available upon request

NON-ALCOHOLIC BEVERAGES

Iced Tea, Hot Herbal Teas, Regular and Decaffeinated Coffee	40.00 (per gallon)
Fruit Juices (Orange, Tomato, Grapefruit, Cranberry and Apple)	19.00 (per liter)
Soft Drinks (Coke, Diet Coke, Sprite & Dr. Pepper)	3.00 (each)
Tropical Fruit Punch and Lemonade	40.00 (per gallon)
Bottled Water	3.00 (each)

Please note that for dinner service with bars, the Hotel pre-sets water at each place-setting.

Iced tea and coffee can be available upon request.

Preferred Vendors

Entertainment

DJ Mark	Mark Duverney	281-543-4790
Live Band/Tropical	Kelly McGuire	281-286-3333
PRP Entertainment	Phil Pampolina	281-486-7788
Pianist, Vocalist, Accordionist	Joe Tarantino	713-864-6060
DJ/Harvest Entertainment	Don Campbell	713-542-7621
Sound/DJ Connections	Paul Olson	713-641-6263
PB & DJ Projections	James Holmes	832-233-9281

Florists

Events N Petals	Ginger Davenport	281-337-0863
Haute Flowers and Finds	Teresa Vencil	281-332-1518
Lush Flowers	Rene Johnson	281-486-5874

Photographer

Anna Spins Photography	Anna	940-782-1359
Christopher's Photography	Chris	409-392-0430
Tina Looney Photography	Tina Looney	281-461-8664
Captured Memories	Connie Claypole	409-621-1250

Decorations

One Stop Tents & Events	Karen Keesler	281-338-9898
Gatherings Party & Event Boutique	Laurel Hartman	281-334-6509
House of Hough	Natalie Drummond	281-900-0900
Innovative Linens	Teresa Westberry	281-424-4690

Cakes

The Cake Lady	Grant Guirard	281-482-3072
Cakes by Julia	Julia	832-932-1353

Casino Service

Casino Parties Unlimited	Ron Jackson	713-896-7779
Southwest Casino Productions	William Walker	713-972-1113

Hair and Makeup

Shoshuna Makeup Artistry	Shoshuna Akerman	832-643-9095
Skin Essentials	Andrea	281-487-2828

Minister

Weddings Performed	Lynn Turner & Asso	281-478-6126
Justice of the Peace/Very Special Events	Janice Hallisey	281-554-8374
Your Special Day	Johnny Peden	713-817-2160

Wedding/Party Coordinator

Very Special Events	Janice Hallisey	281-332-0157
Island Weddings	Connie Claypole	409-621-1250
EnVogue Events	Savanna Gray	281-414-0844

Invitations

Gatherings	Laurel Hartman	281-334-6509
The Paper Mill	Jordana Hoffman	832-385-2689

Spa

Bella Vita Day Spa		281-334-7540
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