



SOUTH SHORE HARBOUR
resort & conference center



Memories Made Here

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Wedding Details

Ceremony

Gift table
Guest book table
Banquet chairs
Water station for your guests
Ceremony space
Getting ready room day of wedding

Wedding Package Includes

Complimentary menu tasting for four with a booked wedding of over 150 guests
Cheese and cracker display or two Butler passed hors d'oeuvres for cocktail reception (30 minutes)
Indoor hardwood dance floor
Two Glass votive candles and one round mirror per table for reception
Standard white or navy linens and napkins
Glassware, flatware and dinnerware
Banquet chairs*
Complimentary cake cutting and service
Dedicated Banquet Captain
Complimentary deluxe accommodations for the wedding couple for one night
Group room rate for your guests (minimum block of 10 rooms)

*White spandex chair covers available for \$2.00 each

Let Us Help Plan Your

Bridal Shower
Rehearsal Dinner
Farewell Brunch

Wedding Packages

Tier 1

Domestic and Imported Cheese and Cracker Display
Salad, Entrée, Vegetable & Starch
Rolls & Butter
Coffee and Iced Tea
\$50.00++ per person

Tier 2

Choice of Two Hors d'oeuvres*
Salad, Entrée, Vegetable & Starch
Rolls & Butter
Coffee and Iced Tea
One hour hosted premium bar (cocktail reception)
\$70.00++ per person

Tier 3

Domestic and Imported Cheese and Cracker Display
Choice of Two Hors d'oeuvres*
Salad, Entrée, Vegetable & Starch
Rolls & Butter
Coffee and Iced Tea
Two hour hosted premium bar (First two hours of event)
Complimentary Champagne Toast (1/2 glass per guest)
\$90.00++ per person

***If wedding reception has a bar, water will be pre-set at each place setting. Iced Tea & coffee are available upon request**

***Choice of Two Hors d'oeuvres- 2 pieces per person**

Hors d'oeuvres

(Priced per 50 pieces)

Cold

| | |
|--|-------|
| Belgian Endive with Crabmeat Salad | \$175 |
| 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 |

Hot

| | |
|---|-------|
| Sesame Chicken Tenders with Teriyaki Dipping Sauce | \$150 |
| Chicken Santa Fe wrapped with Bacon and Jalapeños | \$150 |
| Swedish, Asian, or Barbeque Cocktail Meatballs | \$150 |
| Greek Spinach Spanakopita | \$175 |
| Vegetarian Spring Rolls with Teriyaki Dipping Sauce | \$175 |
| Assorted Mini Quiches | \$150 |

Displays

Domestic and Imported Cheese with Crackers and French Bread
\$8.00++ per person

Crudités

Crisp Vegetable and Relish Tray with Ranch Dip and Hummus
\$8.00++ per person

Salads & Entrees

Select One Salad

Seasonal Mesclun Greens, Roma Tomato Wedges, Sliced Cucumber,
Carrot Julienne with Italian Dressing

Crisp Romaine Lettuce, Focaccia Croutons, Roma Tomato with Caesar Dressing

Texas Caesar Salad with Crisp Romaine, Paprika Croutons, Tomato, Corn
Salsa, with Chipotle Dressing

Sliced Red Vine Tomatoes, Gorgonzola Cheese on Spinach with Walnut
Balsamic Vinaigrette

Select One Entrée from Package Tier

Tier 1

Chicken Monterrey with Cilantro Cream Sauce, Jack Cheese and Crispy Tortilla Strips

Grilled Flat Iron Steak with Sweet Pepper Demi

Baked Salmon with Bay Shrimp, Mushrooms and Aged Marsala Wine Sauce

Tier 2

Stuffed Chicken Florentine with Supreme Sauce

Pork Tenderloin Medallions with Shiitake Mushroom Au Jus

12 oz. Strip Steak with Caramelized Onion Jam and Au Jus

Pistachio Crusted Salmon and Sautéed Chicken Picatta with Tomato Beurre Blanc

Tier 3

Chicken Picatta with Artichoke, Tomatoes and Lemon Caper Butter

8oz. Filet Mignon with Truffle Mushroom Sauce

Pan Roasted Grouper topped with Gulf Shrimp and Lemon Chive Butter

Petite Filet with wild Mushroom Sauce and Crab Cake with Tomato Bacon Compote

Petite Filet with Béarnaise Sauce and Grilled Shrimp with Lemon Butter

Buffet menus available upon request starting at \$62.00++ per person

All prices subject to 23% service charge and 8.00% tax on food and beverage and service charge. Sales Tax Effective October 1, 2019-8.25%

Beverage Selections

Hosted Bar

| | |
|---------------------------|------------------|
| Call Brand Cocktails | \$8.00++/glass |
| Premium Brand Cocktails | \$9.00++/glass |
| House Wines | \$8.00++ /glass |
| Premium Wines | \$9.00++/glass |
| Imported Beer | \$6.00++ /bottle |
| Domestic Beer | \$6.00++ /bottle |
| Soft Drinks/Bottled Water | \$3.00++ /each |

Cash Bar

| | |
|---------------------------|---------------|
| Call Brand Cocktails | \$8.50/glass |
| Premium Brand Cocktails | \$9.50/glass |
| House Wines | \$8.00/glass |
| Premium Wines | \$9.00/glass |
| Imported Beer | \$6.00/bottle |
| Bottled Beer | \$6.00/bottle |
| Soft Drinks/Bottled Water | \$3.00/each |

Host Premium Bar Package

(Pricing excludes sales tax and service charge)

| | |
|-------------|------------------|
| One Hour | \$25.00++/person |
| Two Hours | \$35.00++/person |
| Three Hours | \$45.00++/person |
| Four Hours | \$50.00++/person |

House Wines

Copper Ridge Chardonnay
Canyon Road Moscato
Copper Ridge Cabernet Sauvignon

Premium Wines

Robert Mondavi Chardonnay
Robert Mondavi Cabernet Sauvignon

Call Brands

Nue Vodka, Bombay Gin, Bacardi Light Rum, Dewars Scotch, Jim Beam Bourbon, Jack Daniels Whiskey,
Lunazul Tequila

Premium Brands

Absolut Vodka, Crown Royal Whiskey, Chivas Regal Scotch, Jim Beam Bourbon, Jack Daniels Whiskey, Patron
Silver Tequila

Non-Alcoholic Beverages

| | |
|--|--------------------|
| Tea, Regular and Decaffeinated Coffee | \$42.00 per gallon |
| Tropical Fruit Punch and Lemonade | \$42.00 per gallon |
| Fruit Juices (Orange, Tomato, Grapefruit, Cranberry and Apple) | \$22.00 per liter |
| Soft Drinks (Coke, Diet Coke, Sprite & Dr. Pepper) | \$3.00 each |
| Bottle Water | \$3.00 each |

Beverage Selections

Hosted Domestic Keg Beer

(Serves 165- 12oz glasses)

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|-------------|----------|
| Miller Lite | \$395.00 |
| Bud Light | \$395.00 |
| Budweiser | \$395.00 |

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

Specialty Beverages

Classic Frozen Margaritas*
\$89.00++ per gallon

Frozen Bellini's*
\$89.00++ per gallon

Mimosas or Champagne Punch
\$89.00++ Per Gallon

Serves approximately 10 people per gallon
**Requires Drink Machine, Rental fees will apply*

Special Orders

When requesting a certain brand not noted on the list, the Hotel needs a minimum of three (3) week's notice in order to see if the brand is available. The cost for the brand will be quoted at that time.

Host & Cash Bars

\$100.00 per bartender
\$100.00 per cashier

One bartender/cashier for every 100 guests

Less than 100 guests, there is an additional \$50.00 set up fee for the bar

Wine List

White Wines

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|---|---------|
| Cupcake Moscato d'Asti, Italy | \$40.00 |
| Joel Gott Sauvignon Blanc, California | \$40.00 |
| Joe Dobbies Pinot Gris, Oregon | \$40.00 |
| Caymus "Conundrum" White Blend, California | \$50.00 |
| Karl Erbes Riesling, Mosel, Germany | \$40.00 |
| Jamieson Ranch "Light Horse" Chardonnay, California | \$40.00 |
| Diora Chardonnay, Monterey | \$50.00 |

Red Wines

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|---|---------|
| Robert Mondavi "Private Select" Pinot Noir, California | \$30.00 |
| 14 Hands Merlot, Washington | \$40.00 |
| St. Hallet "Black Clay" Shiraz | \$50.00 |
| Columbia Crest "Grand Estates" Cabernet Sauvignon, Washington | \$40.00 |
| Decoy (by Duckhorn) Red Blend, Sonoma County | \$50.00 |
| Avalon Cabernet Sauvignon, Napa Valley | \$50.00 |
| Achaval Ferrer "AF" Malbec, Argentina | \$40.00 |

Sparkling Wines

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|--|----------|
| Wycliff Brut, California | \$24.00 |
| Ruffino Prosecco | \$40.00 |
| Veuve Cliquot "Yellow Label" Brut, Champagne, France | \$120.00 |
| Dom Perignon Brut, Champagne, France | \$300.00 |

General Event & Resort Information

Food and Beverage Service: South Shore Harbour Resort is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. Therefore, all food and beverage must be supplied by the Resort. This includes hospitality suites and food amenity deliveries.

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 \$100 bartender fee will be assessed for each additional bar/bartender provided. If cash bar, a cashier fee of \$100 will apply.

Taxes and Services Charges: The Resort will add a 23% taxable service charge and 8.00% state sales tax (8.25% effective October 1, 2019) on food and beverage in addition to the prices stated in this guide. Such taxes and service charges are subject to change without notice and are distributed at the discretion of the Hotel. Based on menu selections, service charges may apply for carving stations, cashiers, and bar setups.

Menu Selection and Tastings: To ensure that every detail is handled in a timely manner, the Hotel requests that the menu selections and specific details be finalized four (4) weeks prior to the function. When the Banquet Event Order is finalized, please sign and return ten (10) working days prior to the first scheduled event. The Banquet Event Order will serve as the food and beverage contract.

One complimentary tasting for up to four guests is provided for wedding receptions of 150 guests or more at no charge for plated entrees only. Menu tasting selections must be provided by the clients no later than 30 days prior to your scheduled tasting date. Tastings are conducted in the hotels Paradise Reef Restaurant on Tuesday, Wednesday or Thursday between 1:00pm-3:00pm.

Guarantee: We need your assistance in making all of your events a success. South Shore Harbour Resort requires that clients notify the Catering Department with the exact number of guests attending the function seventy-two (72) business hours prior to the function (not counting weekends). Food and beverage minimum for Crystal Ballroom is \$12,000.00++ and \$5,000.00++ for Marina Plaza.

Audio Visual Equipment: The Hotel has a fully equipped audio-visual company on property, PSAV, who can handle any range of audio-visual requirements. Additional electrical power is also available for most function rooms. Please contact your Conference or Catering Manager or PSAV directly for rates and information.

Room Deliveries: To ensure that the guest check in is handled in a timely manner, the Resort requires that any Welcome Gifts, Gift Bags, Letters, etc. have a guest name on them. A \$3.00 per room delivery fee will apply. Please notify your Catering Manager two weeks in advance of any deliveries.

Noise Curfew: We have a curfew of 10:00 p.m. for all outdoor functions. All indoor events must conclude by midnight.

Security: Evening events utilizing a 3 hour or more hosted bar service with over 150 people are required to have a Police Officer contracted thru the Hotel (Fee).

Wedding and Ceremony Coordination: To arrange for a memorable and stress free event, South Shore Harbour Resort encourages our wedding clients to hire a Wedding Planner to assist at minimum with Day of Coordination. Your Catering Manager is not responsible for coordination, set up of décor or other wedding related items. There will be a dedicated Banquet Captain for your food and beverage services.