



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)

Let Us Help Plan Your

Bridal Shower
Rehearsal Dinner
Farewell Brunch

"It's Your Choice"

(Choose one of the three tiers)

Tier 1

Domestic and Imported Cheese and Cracker Display
Salad, Entrée, Vegetable & Starch
Rolls & Butter
Coffee and Iced Tea
\$45.00++ per person

Tier 2

Choice of Two Hors d'oeuvres*
Salad, Entrée, Vegetable & Starch
Rolls & Butter
Coffee and Iced Tea
One hour hosted 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 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**

All food and beverage must be purchased through the Hotel. Wedding cakes are allowed to be brought in from the outside.

All prices subject to 23% service charge and 8.25% tax on food and beverage and service charge.

Hors d'oeuvres

(Priced per 50 pieces)

Cold

Gulf Shrimp on Ice with Brandy Herb Cocktail Sauce	\$260
Smoked Angus Beef Roulade with Horseradish Cream	\$175
Traditional Deviled Eggs	\$155
Brie Cheese and Red Currant on Toast Round	\$155
Tomato Caprese on Toast Round	\$155
Mediterranean Antipasto Kebab	\$175

Hot

Sesame Chicken Tenders with Teriyaki Dipping Sauce	\$155
Chicken Santa Fe wrapped with Bacon and Jalapeños	\$155
BBQ Cocktail Meatballs	\$155
Greek Spinach Spanakopita	\$175
Vegetarian Spring Rolls with Teriyaki Dipping Sauce	\$175
Stuffed Jalapeno Popper with Cream Cheese	\$155

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 Mesculun 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 Tier Selected

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 Bruere Blanc

Tier 3

Chicken Picatta with Artichoke, Tomatoes and Lemon Caper Butter
8oz. Filet Mignon with Truffle Mushroom Sauce
Pan Roasted Red Fish 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 \$55.00++ per person

All prices subject to 23% service charge and 8.25% tax on food and beverage and service charge.

Beverage Selections

Hosted Bar

Spirits	\$8.50++
House Wine	\$7.50++
Domestic Beer	\$5.50++
Imported Beer	\$5.50++
Soft Drinks/Bottled Water	\$3.00++

Cash Bar

Spirits	\$9.00
House Wine	\$8.00
Domestic Beer	\$6.00
Domestic Beer	\$6.00
Soft Drinks/Bottled Water	\$3.00

Host Bar Package

(Pricing excludes sales tax and service charge)

One Hour	\$25.00++/person
Two Hours	\$40.00++/person
Three Hours	\$45.00++/person

Hosted Keg Beer

(Serves 165-12 oz glasses)

Miller Lite	\$295.00
Bud Lite	\$295.00
Budweiser	\$295.00

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

House Wines

Silver Gate Vineyards Chardonnay
Canyon Road Moscato
Silver Gate Cabernet Sauvignon

Spirits

Tito's Vodka, Crown Royal Whiskey, Chivas Regal Scotch, Makers Mark Bourbon, Blue Chair Rum

Special Orders

When requesting a certain brand not noted on the list, the Hotel needs a minimum of three (3) weeks' 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

Canyon Rose Moscato	\$ 26.00
Robert Mondavi Chardonnay, California	\$ 30.00
Silver Gate Vineyards Chardonnay, California	\$ 28.00
Silver Gate Vineyards Sauvignon Blanc, California	\$ 28.00
Silver Gate Vineyards Pinot Grigio, California	\$ 28.00
Hess Collection, Shirltail Chardonnay, Napa Valley	\$ 34.00
Caymus "Conundrum" White Blend, California	\$ 34.00

Red Wines

Robert Mondavi "Private Select" Pinot Noir	\$ 30.00
14 Hands Merlot, Washington	\$ 30.00
Columbia Crest "Grand Estates" Cabernet Sauvignon	\$ 30.00
Achaval Ferrer "AF" Malbec, Argentina	\$ 30.00
Silver Gate Cabernet Sauvignon, California	\$ 28.00

Sparkling Wines

Wycliff Brut, California	\$ 24.00
Cantine Maschio Prosecco, Italy	\$ 30.00
Cantine Mashcio, Rose, Italy (187ml)	\$ 14.00
Dom Perignon Brut, Champagne	\$300.00

All prices subject to 23% service charge and 8.25% tax on food and beverage and service charge.

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 8.25% state sales 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: 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 two 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 Tuesdays or Thursday's between 11:00 am-1:00pm.

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, Encore Global, 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 Encore 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.