



SOUTH SHORE HARBOUR

resort & conference center



CATERING MENU



Continental Breakfasts

Fresh Brewed Coffee, Herbal Tea & Chilled Fruit Juices
Beverages not included with Continental Enhancements

Continental | 16

Assorted Breakfast Pastries, Fresh Sliced Fruits,
Fruit Preserves and Butter

Executive | 17

Sliced Fruits and Berries, Assorted Danish, Muffins and
Banana Bread, Bagels with Cream Cheese and Butter,
Assorted Cereals and Granola, Whole Milk

Healthy Start | 18

Fresh Granola, Yogurt, Berries and Raisins,
Assorted Bran Muffins, Wheat Bread, Bagels and Cream
Cheese, Whole Milk

Continental Enhancements

Bagels and Cream Cheese | 37 Dozen
Breakfast Tacos with Egg, Sausage and Salsa | 44 Dozen
Sausage, Egg and Cheese Biscuits | 44 Dozen
Ham, Pepper Jack Cheese and Egg Croissants | 44 Dozen
Assorted Pastries, Muffins and Danish | 35 Dozen
Warm Homemade Cinnamon Buns | 35 Dozen
Individual 4 oz. Yogurts | 27 Dozen
Assorted Granola Bars | 29 Dozen
Seasonal Sliced Fruit with Honey Yogurt Dip | 9 per person
Seasonal Sliced Fruit Tray (serves 30) | 90
Seasonal Sliced Fruit Tray (serves 50) | 125
Fruit, Granola, Yogurt Parfait | 9 per person
Hot Oatmeal Bar with Cinnamon & Sugar | 9 per person
Scrambled Eggs (serves 20) | 58
Grilled Sausage Links or Bacon (serves 40) | 62

Breakfast

Fresh Brewed Coffee, Hot Tea & Assortment of Juices
Minimum of 30 Guests is Required for All Buffets

Buffets

Country Morning | 26

Fresh Season Sliced Fruit & Berries

Assorted Cereal with Whole Milk

Fluffy Scrambled Eggs

Crisp Bacon and Grilled Sausage Links

Country Fried Potatoes

Buttermilk Biscuits and Gravy

South of the Border | 25

Fresh Tropical Fruit Display

Fluffy Scrambled Eggs with Chorizo Sausage

Pico de Gallo and Salsa

Queso Blanco and Flour Tortillas

Fried Potatoes and Crisp Bacon

Conchas and Sweet Bread

Plated

All American | 19

Fluffy Scrambled Eggs served with a choice of
Crisp Bacon or Sausage, Home Fried Potatoes,
Fruit Cup

The Fiesta | 19

Two Flour Tortillas filled with Fluffy Scrambled
Eggs, Chorizo Sausage, Jack Cheese, Pico &
Salsa, Home Fried Potatoes, Fruit Garnish

Refreshment Breaks

All Day Beverage Break | 19

(8 hours unlimited onsite consumption)

Half Day Beverage Break | 11

(4 hours unlimited onsite consumption)

Fresh Brewed Coffee, Hot Herbal Teas, Iced Tea,
Assorted Soft Drinks, Bottled Water and
Assorted Fruit Juices

Progressive Beverage Break | 28

Morning

Fresh Brewed Coffee, Hot Herbal Teas, Soft Drinks,
Bottled Water, Fruit Juices and Assorted Pastries

Mid-Morning Refresh

Fresh Brewed Coffee, Hot Herbal Teas, Soft Drinks,
Bottled Water, Fruit Juices

Afternoon

Fresh Brewed Coffee, Hot Herbal Teas, Soft Drinks,
Bottled Water, Fruit Juices, Assorted Cookies and
Brownies

A La Carte Beverages

Assorted Soft Drinks | 3

Bottled Water | 3

Individual Juices | 4

Iced Tea, Fruit Punch, Lemonade | 44 (per gallon)

Fresh Brewed Coffee | 44 (per gallon)

Hot Herbal Tea | 44 (per gallon)

All Day Package | 50

Morning

Fresh Brewed Coffee, Hot Herbal Teas,
Soft Drinks, Bottled Water, Fruit Juices and
Assorted Pastries

Mid-Morning Refresh

Fresh Brewed Coffee, Hot Herbal Teas,
Soft Drinks, Bottled Water, Fruit Juices

Working Lunch

Pre-Made Sandwiches

(select up to two - one sandwich per
person)

Smoked Ham and Cheddar Cheese

Smoked Turkey and Swiss Cheese

Chicken Pecan Salad Croissant

BLT (Bacon, Lettuce, Tomato)

Grilled Vegetable Wrap

Served with Lettuce, Tomato, House

Relish, Pickle and Potato Chips

Fruit Platter

Afternoon

Fresh Brewed Coffee, Hot Herbal Teas,
Soft Drinks, Bottled Water, Fruit Juices,
Assorted Cookies and Brownies



Refreshment Breaks

Iced Tea, Fresh Brewed Coffee, Hot Tea
Assorted Soft Drinks, Bottled Water
(Beverages not included with A La Carte Items)
Priced Per Person

Half Time Break | 15

Warm Soft Pretzels with Honey Mustard, Miniature Corn Dogs with French Mustard and Cracker Jacks

Cookie Break | 14

Chocolate Chip, White Macadamia, Oatmeal Raisin, and Sugar

Tres Amigos | 15

Crisp Corn Tortilla Chips, Roasted Tomato Salsa, Queso, Guacamole, Churros and Sopapillas With Honey

Healthy | 19

Cascading Display of Fresh Vegetables, Classic Garlic and Herb Hummus, Individual Bags of Trail Mix, Granola Bars, and Fresh Yogurt Parfait Shooters

A La Carte Items (per dozen)

Assorted Cookies | 30

Brownies, Blondies or Lemon Bars | 30

Small Bags of Potato Chips or Pretzels | 29

Small Bags of Trail Mix or Peanuts | 33

Soft Pretzels with Mustard | 33

Assorted Ice Cream Bars | 49

Assorted Mini Candy Bars | 19 (per pound)

Bowl of Popcorn | 8(per bowl)

Seasonal Sliced Fruit with Honey Yogurt Dip | 9(per person)

Seasonal Sliced Fruit Tray (serves 30) | 90

Seasonal Sliced Fruit Tray (serves 50) | 125

Boxed Lunches

Please Select Up To Two (2) Sandwich Choices
Accompanied with Potato Chips, Whole Fruit,
Chocolate Chip Cookie, and a Bottled Water
Note: Not for lunch service inside meeting spaces, only
for groups traveling off-site or needing lunch to-go

Turkey and Swiss | 23

Mesquite Smoked Turkey & Baby Swiss Cheese
on Texas Ciabatta Roll with Cucumber Relish

Ham and Cheddar | 23

Lean Smoked Black Forest Ham, Fontina Cheese
and Tomato Relish on Texas Ciabatta Roll

Italian and Mozzarella | 23

Sliced Italian Cold Cuts and Smoked Mozzarella
Cheese with Olive Herb on Baked Hoagie Roll

Chicken Pecan Salad | 24

Flaky Croissant filled with Tender Chicken Pecan
Salad with Sliced Roma Tomato & Baby Greens



Light Lunch Fare

Iced Tea, Fresh Brewed Coffee

Plated Salads | 26

Grilled Chicken Caesar Salad

Marinated Chicken Strips over Crisp Romaine Lettuce with Focaccia Croutons, Parmesan Cheese and Caesar Dressing

Southwestern Chicken Salad

Grilled Fajita Chicken with Black Bean and Corn Relish, Tomato, Crisp Tortilla Strips and Jalapeno Ranch Dressing

Maple Pecan Crusted Chicken Salad

Maple Pecan Crusted Chicken over Hill Country Greens with Poached Pear, Grapes, Teardrop Tomatoes, Goat Cheese and Pure Maple Balsamic Vinaigrette Dressing

Desserts | 6

Strawberry Shortcake Cake

Chocolate Ganache Cake

Texas Pecan Pie with Cinnamon Whipped Cream

Gourmet New York Cheesecake with Fresh Fruit Coulis

Working Lunch | 28

Pre-Made Sandwiches

(select up to two - one sandwich per person)

Smoked Ham and Cheddar Cheese

Smoked Turkey and Swiss Cheese

Chicken Pecan Salad Croissant

Albacore Tuna Salad Croissant

Grilled Vegetable Wrap

Grilled Chicken Breast, Apple Smoked Bacon, Avocado & Pepper Jack Cheese

Turkey, Crisp Bacon, Cucumber Herb Relish with Reduced Carb Tortilla Wrap

Served with Lettuce, Tomato, House Relish, Pickle and Potato Chips

Cookies and Brownies

Enhancements

Smoked Roma Tomato Soup | 7

Poblano Cream Soup with Queso Fresco | 7

Seasonal Fruit Cup | 7

Lunch Buffets

Iced Tea
Fresh Brewed Coffee
Minimum of 30 Guests is
Required for All Buffets

Italian | 37

Crisp Romaine Lettuce, Focaccia
Croutons, Parmesan, Creamy Caesar
Dressing
Tuscan Garden Pasta Salad
Baked Chicken with Creamy Alfredo
Sauce
Fennel Sausage and Meatballs with
Sweet Pepper Marinara
Buttered Pasta
Sautee Squash with Plum Tomato
Fresh Baked Garlic Bread
Strawberry Shortcake Cake and Biscotti

South of the Border | 36

Ensalada Verde with Zesty Ranchero
Dressing
Jicama Vegetable Slaw
Chicken and Beef Fajitas with Sweet
Peppers and Onions
Baked Enchiladas with Jack Cheese and
Chipotle
Spanish Style Rice and Refried Black
Beans
Flour Tortillas, Guacamole, Salsa, Pico
de Gallo, Cheese
Tortilla Chips with Queso
Tres Leches and Sopapillas

Texas Roundup | 37

Hill Country Greens with Buttermilk Ranch
Dressing
Creamy Red Jacket Potato Salad
Smoked BBQ Brisket with Honey BBQ Sauce
Oven Roasted BBQ Chicken and Smoked
Sausage
Macaroni and Cheese
Chuck Wagon Corn
Jalapeno Corn Bread Biscuits and Rolls
Texas Pecan Pie and Brownie Bites

Lighthouse | 36

Tossed Field Greens with Dressing
Mediterranean Pasta Salad
Parmesan Crusted Chicken with Lemon
Caper Butter
Red Wine Braised Short Ribs
Country Green Beans with Apple Smoked
Bacon
Herb Fingerling Potatoes
Chocolate Ganache Cake and Assorted
Cookies



Plated Luncheons

Chefs choice of Starch & Vegetable
Warm Rolls and Butter
Iced Tea
Fresh Brewed Coffee

Entrees- Select One

2 Course Lunch with Choice of Salad or Dessert | 27

3 Course Lunch with Choice of Salad & Dessert | 30

Mediterranean Chicken with Olives, Onions, Roma Tomatoes, Feta Cheese and Lemon Butter
Seared Chicken Breast with Shitake Thyme Cream Sauce
Parmesan Crusted Chicken Breast w/ Lemon Caper Butter
Vegetarian Four Cheese Manicotti with Basil Marinara
Chicken Carbonara Lasagna with Creamy Alfredo Sauce

Salad

Seasonal Greens, Roma Tomato Wedges, Sliced Cucumber, Carrot Julienne and Choice of Dressing

Crisp Romaine Lettuce, Focaccia Croutons, Roma Tomato and Creamy Caesar Dressing

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

Dessert

Chocolate Ganache Cake

Strawberry Shortcake Cake

Texas Pecan Pie with Cinnamon Whipped Cream

Gourmet New York Cheesecake with Fresh Fruit Coulis

Plated Luncheons

Chefs choice of Starch & Vegetable
Warm Rolls and Butter
Iced Tea
Fresh Brewed Coffee

Entrees – Select One

2 Course Lunch with Choice of Salad or Dessert | 29

3 Course Lunch with Choice of a Salad and a Dessert | 33

Herb Roasted Pork Loin with Sautee Forest Mushrooms
and Natural Rosemary Au Jus

BBQ Platter with Smoked Brisket, Grilled Sausage,
Sautee Corn and Chili Roasted Potatoes

Blackened Cajun Catfish with Shrimp Etouffee

Pesto Crusted Salmon with Lemon Butter Sauce

Salad

Seasonal Greens, Roma Tomato Wedges, Sliced Cucumber,
Carrot Julienne and Choice of Dressing

Crisp Romaine Lettuce, Focaccia Croutons, Roma Tomato
and Creamy Caesar Dressing

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

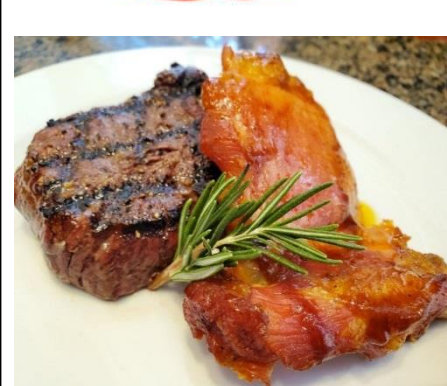
Dessert

Chocolate Ganache Cake

Strawberry Shortcake Cake

Texas Pecan Pie with Cinnamon Whipped Cream

Gourmet New York Cheesecake with Fresh Fruit Coulis



Plated Dinners

Salad
Chefs Choice of Starch and Vegetable
Warm Rolls and Butter
Dessert
Iced Tea and Fresh Brewed Coffee

Entrees

Seared Breast of Chicken with Shitake Thyme Cream Sauce | 39
Pecan Crusted Chicken with Maple Beurre Blanc | 39
Chicken Monterrey with Cilantro Cream, Jack Cheese and Tortillas | 39
Blackened Red Fish, Sautee Shrimp, Tomato & Lemon Herb Butter | 41
Basil Pesto Crusted Salmon with Lemon Butter Sauce | 41
Braised Boneless Beef Short Rib with a Dr. Pepper Glaze and Thinly Sliced Fried Onions | 43
Tenderloin of Beef (8oz) with Glazed Shallots and Pinot Noir Sauce | 48

Dual Entrees

Pistachio Crusted Salmon and Sautee Chicken Piccata with Lemon Caper Butter Sauce | 44
Artichoke Stuffed Chicken Breast and Pesto Crusted Salmon with Fresh Chive Beurre Blanc | 44
Grilled Tenderloin of Beef (6oz) with Stilton Demi Glaze and Herb Crusted Salmon with Fresh Chive Beurre Blanc | 50
Grilled Tenderloin of Beef (6 oz) with Red Onion Jam and Grilled Gulf Shrimp with Lemon Butter Sauce | 50

Special Dietary Meal (Vegetarian, Vegan, Gluten Free) | 29
Grilled Portobello Mushrooms, Assorted Vegetables, Asparagus and Roasted Potatoes

Plated Salad and Dessert Options

Design Your Own Menu by Selecting One Salad and One Dessert to Pair with Your Plated Dinner Entrée

Salad Options

Seasonal Garden

Seasonal Mesclun Greens, Roma Tomato Wedges, Sliced Cucumber, Carrot Julienne and Choice of One Dressing

Classic Caesar

Crisp Romaine Lettuce, Focaccia Croutons, Parmesan, Roma Tomatoes and Caesar Dressing

Mixed Greens

Mesclun Greens, Sliced Red Vine Tomatoes, Gorgonzola Cheese, Walnuts and Balsamic Vinaigrette Dressing

Dessert Options

Strawberry Shortcake Cake with Fresh Fruit Coulis

Texas Pecan Pie with Cinnamon Whipped Cream

Gourmet New York Style Cheesecake with Fresh Fruit Coulis

Turtle Sauce Cheesecake with Grand Marnier Chocolate Sauce

Chocolate Ganache Cake with Chambord Chocolate Sauce



Dinner Buffets

Iced Tea
Fresh Brewed Coffee
Minimum of 30 Guests

Ole | 50

Mixed Greens with Mango Cilantro Dressing
Jicama Vegetable Slaw with Cilantro Lime Vinaigrette
Potato Roast Corn and Pinto Bean Salad

Beef and Chicken Fajitas with Sautee Sweet Peppers and Bermuda Onion
Baked Red Fish Veracruz with Olive, Onion and Tomato
Oven Baked Chicken Breast with Cilantro Cream Jack Cheese

Refried Black Beans
Spanish Style Rice
Crispy Tortilla Chips with Queso
Flour Tortillas, Pico de Gallo, Guacamole, Cheese, Sour Cream, Lettuce

Tequila Cheesecake
Tres Leches Cake
Sopapillas with Honey

Italiano | 50

Romaine Lettuce with Focaccia Croutons, Parmesan and Caesar Dressing
Antipasto Salad tossed with Mushrooms and Artichoke, Pasta and Olives
Sliced Buffalo Tomato with Fresh Mozzarella Cheese and Oregano Vinaigrette

Basil Pesto Crusted Salmon, Tomato Basil Butter
Italian Sausage and Grilled Peppers
Baked Chicken Piccata with Lemon Caper Butter
Penne Pasta Alfredo

Sautee Italian Squash with Plum Tomato
Fresh Baked Garlic Bread

Amaretto Cheese Cake
Tiramisu
Biscotti



Dinner Buffets

Iced Tea
Fresh Brewed Coffee
Minimum of 30 Guests

South Shore | 52

Starters (Choice of 2)

Mixed Greens with Peppercorn Ranch
Caesar Salad with Croutons, Parmesan
Cheese and Caesar Dressing
Shrimp, Corn, Tomato, Black Bean Salad
with Chipotle Dressing

Entrees (Choice of 3)

Seared Breast of Chicken with Shitake
Thyme Mushroom Cream Sauce
Chicken Piccata with Artichoke, Mushroom,
Lemon Caper Butter
Pan Seared Pork Tenderloin with Shitake
Mushrooms and Natural Rosemary Au Jus
Red Wine Braised Short Ribs
Pistachio Crusted Salmon with Citrus
Lemon Butter

Vegetable (Choice of 1)

Sautee Seasonal Vegetable Medley
Country Green Beans with Apple Smoked
Bacon
Steamed Broccoli with Herb Butter

Starch (Choice of 1)

Roasted Garlic and Chive Mashed Potatoes
Oven Herb Roasted Fingerling Potatoes
Jasmine Rice Pilaf

Desserts (Choice of 2)

Chocolate Ganache Cake
Texas Pecan Pie
Gourmet New York Cheesecake

Smokin' BBQ | 50

Hill Country Greens with Buttermilk
Ranch Dressing
Red Jacket Potato Salad with Apple Smoked
Bacon
Creamy Cole Slaw

Slow Smoked BBQ Brisket with Honey BBQ
Sauce
Roast BBQ Rubbed Chicken Breast
Grilled Smoked Sausage

Baby Baked Potato with Condiments
Ranch Style Beans
Chuck Wagon Corn
Jalapeno Corn Bread Biscuits and Rolls

Warm Hill Country Wild Berry Cobbler
Texas Pecan Pie with Cinnamon Whipped
Cream

Hors D' Oeuvres

Priced Per Person

Premium Hors

D' Oeuvres Package | 44

(Minimum 30 people)

Appetizers

Seasonal Fruit Display with Honey Yogurt Dip

Domestic Cheeses with Gourmet Crackers

Hot Hors D' Oeuvres (Choice of 3)

(2 pieces per item per person)

Miniature Beef Wellington

Greek Spinach Spanakopita

BBQ Cocktail Meatballs

Southern Fried Chicken Tenders with Honey Mustard

Chicken and Pineapple Kabobs with Thai Peanut Sauce

Carving Station (Choice of One) (Attendant Included)

Roasted Top Round of Beef

French Roasted Turkey Breast

Accompanied with Silver-Dollar Rolls and Condiments

Pasta Station

Buttered Pasta with Herb Cream Sauce and Basil Marinara Sauce, Garlic Bread and Parmesan Cheese

Dessert Station

Cookies, Brownies and Fresh Brewed Coffee

Hors D' Oeuvres Package | 26

(2 pieces per item, per person)

Chicken Tenders with Honey Mustard

BBQ Cocktail Meatballs

Vegetarian Spring Rolls with Teriyaki Sauce

Assorted Finger Sandwiches

Assorted Mini Cookies and Brownie Bites

Hors D' Oeuvre Enhancements

Domestic Cheese with Crackers and French Bread | 9

South Shore Crab Dip with Toasted French Bread | 9

Mediterranean Hummus with Tahini and Toasted Olive-Herb Basted Rounds | 8

Spinach and Artichoke Dip with Toasted French Bread | 8

Chili Con Queso with Tortilla Chips | 8

South of the Border Guacamole with Tortilla Chips | 8

Roasted Tomato Salsa with Tortilla Chips | 8

Seasonal Fruit and Melon Display with Honey Yogurt Dip | 7

Garden Fresh Crudité and Relishes with Basil Herb Dip | 7

Seasonal Sliced Fruit Tray (serves 30) | 90

Seasonal Sliced Fruit Tray (serves 50) | 125

Buffet Enhancements

Minimum of 30 Guests

Fajita Station | 18

Beef and Chicken Fajita Strips with Sweet Peppers and Onion, Flour Tortillas, Sour Cream, Salsa, Pico de Gallo and Guacamole

Caesar Salad Bar | 10

Mixed Greens, Sliced Cucumbers, Carrot Julienne, Cherry Tomatoes, Focaccia Croutons, Ranch & Italian Dressing

With Chicken | 13

With Grilled Shrimp | 15

Mashed Potato Bar | 12

Yukon Roasted Garlic Potatoes, Mashed with Cream, Spices and Aged Cheddar Cheese

Includes Sour Cream, Chives, Bacon Bits and Butter

Pasta Station | 15

Buttered Pasta, Creamy Alfredo Sauce, Marinara Sauce, Parmesan Cheese and Garlic Bread

With Grilled Chicken | 17

With Grilled Shrimp | 19

Taco Bar | 15

Grilled Chicken, Ground Beef, Shredded Cheese, Olives, Onions, Salsa, Cilantro, Sour Cream, Pico De Gallo, Corn & Flour Tortillas

Dessert Station | 18

Seasonal Cakes, Assorted Pies, Brownies, Cookies, Chocolate Covered Strawberries, Fresh Brewed Coffee, Hot Chocolate, Cinnamon, Whipped Cream and Chocolate Shavings



Hors D' Oeuvres

Minimum Increments of 50 pieces

Hot

Mini Gulf Crab Cakes with Roasted Red Pepper Remoulade | 260
Bacon Wrapped Shrimp with BBQ Garlic Butter | 260
Chicken & Pineapple Kabobs with Thai Peanut Sauce | 165
Chicken Santa Fe wrapped with Bacon and Jalapenos | 165
Southern Fried Chicken Tenders with Honey Mustard | 165
Mini Beef Wellingtons | 240
BBQ Cocktail Meatballs | 165
Greek Spinach Spanakopita | 175
Vegetarian Spring Rolls with Teriyaki Dipping Sauce | 165
Stuffed Jalapeno Popper with Cream Cheese | 165

Cold

Gulf Shrimp on Ice with Brady Herb Cocktail Sauce | 260
Smoked Salmon on Herb Toast Round | 260
Seared Tuna with Wasabi Cream on Toast Round | 260
Mini Croissants filled with Pecan Chicken Salad | 160
Array of Assorted Finger Sandwiches | 160
Smoked Angus Beef Roulade with Horseradish Cream | 175
Traditional Deviled Eggs | 155
Brie Cheese and Red Currant on Toast Round | 155
Tomato Bruschetta on Toast Round | 155
Mediterranean Antipasto Kabob | 210
Asparagus Wrapped in Prosciutto | 170



Carving Stations

All Carving Stations Require a Carving Attendant and
Served with Appropriate Condiments
Carving Attendant Fee | 100 | Minimum 30 Guests Required

Roast Top Round of Beef | 390

Serves 75

Roast Prime Rib of Beef | 520

Au Jus and Horseradish Cream; Serves 30

French Roasted Turkey Breast | 270

Cranberry Relish; Serves 40

Maple Glazed Virginia Ham | 250

Serves 75

Smoked BBQ Brisket | 320

Serves 60

Chipotle Honey Glazed Pork Loin | 320

Serves 50

Beef Tenderloin | 399

Bearnaise Sauce; Serves 25

Bar Service

Cashier Fee | 100 | Per 100 Guests

Bartender Fee | 100 | Per 100 Guests

Bar Set Up Fee | 50 | Under 100 Guests

Banquet Bar is Credit Card Only, No Cash Accepted

Liquor

Titos Vodka
Crown Royal Whiskey
Dewars Scotch
Blue Chair Rum
Makers Mark Bourbon

Host

8.50++

Banquet

9.00

House Wine

Silver Gate Chardonnay
Silver Gate Cabernet Sauvignon
Canyon Road Moscato

Host

7.50++

Banquet

8.00

Beer

Bud Lite
Shiner Bock
Michelob Ultra
Dos Equis

Host

5.50++

Banquet

6.00

Soft Drink

3.00++

3.00

Bottled Water

3.00++

3.00

Full Host Bar Package

One Hour 25++/per person
Two Hour 40++/per person
Three Hour 45++/per person

Hosted Beer & Wine Package

Two Hour 24++/per person
Three Hour 30++/per person

Domestic Keg Beer

Miller Lite, Bud Light, Budweiser 295.00



Wine List

Sparkling Wine

- Cantine Maschio Prosecco | 36
- Cantine Maschio, Rose Italy (187ml) | 14
- Wycliff Brut, California | 24
- Dom Perignon Brut, Champagne, France | 300

White

- Robert Mondavi Chardonnay, California | 30
- Silver Gate Vineyards Chardonnay, California | 28
- Hess Collection, Shirltail Chardonnay, Napa Valley | 34
- Caymus “Conundrum” White Blend, California | 42
- Silver Gate Vineyards Sauvignon Blanc, California | 28
- Silver Gate Vineyards, Pinot Grigio, California | 28
- Canyon Road Moscato, California | 28

Red

- Robert Mondavi “Private Selection” Pinot Noir, California | 30
- 14 Hands Merlot, Washington | 30
- Archaval Ferrar “AF” Malbec, Argentina | 34
- Columbia Crest “Grand Estates” Cabernet Sauvignon, Washington | 34
- Silver Gate Vineyards, Cabernet Sauvignon, California | 28

Banquet General Information

Food Service

The Hotel does not allow outside food and/or beverage in the hotel. This pertains to all meeting space in the Hotel. Also, for safety, liability and health issues, the Hotel does not provide “To-Go” Boxes to our guests. It is Hotel policy that no food and beverage can be allowed off hotel premises.

Menu Selection

Menu selections should be made at least three weeks prior to the event date.

Guarantee

A groups final numbers are due at least three business days prior to the event. Dietary restrictions are required when the guarantee is provided. We will be prepared to accommodate 3% over the guarantee. If the food and beverage minimum is not met, the remaining balance will be assessed to meeting room rental.

Beverage Service

All alcohol must be ordered through the Hotel, according to the Texas Alcohol and Beverage Commission of Texas. If any outside alcohol is found at an event at the Hotel, the Hotel staff has the authority to confiscate and dispose of the alcohol. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age. Hosted Drink tickets will be provided by the Hotel upon request. We no longer accept cash at our Banquet Bars. All major credit cards will be accepted. Debit cards will be accepted as a credit transaction only.

Billing

In order to secure space for your event, a signed contract and non-refundable deposit will be required. Pre-payment is to be made in full a minimum of (3) business days prior to the event by credit card, cash or cashier's check. Please ask your Sales or Catering Manager for a Credit Card Authorization Form.

Cancellation

Please refer to your Contract or your Sales or Catering Manager for specific cancellation fees.

Tables, Risers & Dance Floors

There will be a \$150.00 charge for any dance floor set-up. For exhibits, silent auctions and general displays, the Hotel will provide up to twelve complimentary 6-foot tables for your event. Additional 6-foot tables are available for a fee of \$20 per table. The Hotel will provide up to four risers complimentary, additional risers can be provided for \$50.00 each.

Banquet General Information

Service Charge, Taxes and Fees

Currently a 24% taxable service charge will be applied to all food and hosted bar totals. Group claiming tax exempt status must submit a copy of the Organization Texas State tax exemption form when the contract is returned. There is a bartender and or cashier fee of \$100 per bartender and/or cashier for all bars for up to four (4) hours.

Function Room Assignment

We reserve the right to change or assign the appropriate function space based on each group's Individual needs. We will make every effort possible to notify the client should this circumstance arise. Your group is responsible for promptly advising the hotel in writing of any changes in function space requirements. The hotel will make reasonable efforts to accommodate such changes based on availability at the time of the request. It is agreed that the event will begin at the scheduled time and that all guests will vacate the function space at the time designated on the Banquet Event Order. A charge of \$250 for each hour over the confirmed end time will be charged to the Master Account. Additional time for early set or tear down must be arranged in advance through the Sales and Catering Departments.

Decorations

The hotel does not allow the affixing of anything to the walls, floors or ceilings with nails, staples, tape or any other substance. Failure to comply with this policy, may result in repair fees in an amount determined by Management. A fee of \$250 will be charged for any use of confetti or glitter before, during or after your event. Sparklers, pyrotechnics and fireworks are not allowed in the hotel under any circumstances.

Shipping and Packages

The Hotel will accept packages three (3) business days prior to your scheduled event, with the return shipment within three (3) business days. Packages should have the Event name and Hotel contact name noted on them.

Audio Visual

Encore Global is the onsite A/V provider and can be reached at 832-967-6489.

Property or Loss Damage

The Hotel will not assume any responsibility for damage to or loss of any merchandise or article left in the Hotel prior to, during of following Organizations functions. Damaged, lost or theft is sole responsibility of the Client and their guests.