



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*

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)

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)

All prices subject to 24% service charge and 8.25% tax on food and beverage and service charge.

**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 purchase through the Hotel. Wedding cakes can be brought in from the outside.*

Hors d'oeuvres

(Priced per 50 pieces)

Cold

Asparagus Wrapped with Prosciutto
Smoked Angus Beef Crostini with Horseradish Cream
Deviled Eggs with Applewood Smoked Bacon
Brie Cheese and Fig Jam on Toast Round
Tomato Bruschetta on Toast Round
Mediterranean Antipasto Kabob

Hot

Sesame Chicken Tenders with Teriyaki Dipping Sauce
Chicken Santa Fe wrapped with Bacon and Jalapeños
Swedish, Asian, or Barbeque Cocktail Meatballs
Greek Spinach Spanakopita
Vegetarian Spring Rolls with Teriyaki Dipping Sauce

Displays

Domestic and Imported Cheese with Crackers and French Bread

Seasonal Sliced Fruit with Honey Yogurt Dip

Garden Fresh Crudité and Relishes with Basil Herb Dip

Menu items subject to change without notice

Salads & Entrees

Select One Salad

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

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

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

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*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 Piccata with Tomato Bruere 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

Menu items subject to change without notice

Beverage Selections

Premium Spirits

Tito's Vodka
Crown Royal Whiskey
Makers Mark Bourbon
Dewars Scotch
Blue Chair Rum

House Wines

Sycamore Lane Chardonnay
Sycamore Lane Pinot Grigio
Sycamore Lane Cabernet Sauvignon
Sycamore Lane Merlot

Beer

Bud Light
Shiner Bock
Michelob Ultra
Dos Equis

Domestic Keg Beer

Miller Lite
Bud Light
Budweiser

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

Specialty Beverages

Classic Frozen Margaritas per gallon

Frozen Bellini's per gallon

Mimosas or Champagne Punch per gallon

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 24% 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 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 hotel's 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 minimums will be determined based on room size and guest count.

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.