



SOUTH SHORE HARBOUR
resort & conference center

Memories

Made Here

South Shore Harbour Resort
2500 South Shore Blvd. League City, TX 77573
281.334.1000

South Shore Harbour Resort
is pleased to include the following:

Five Hour Event Time with ample time for set up

Banquet Round tables for 8 or 10

Banquet chairs

Indoor hardwood dance floor

Standard white, black or navy linens and napkins

Two Glass votive candles and one round mirror per table for reception

Glassware, flatware and dinnerware

Complimentary cake cutting and service

Dedicated Banquet Captain

Complimentary menu tasting for four with a booked wedding of over 150 guests

Complimentary deluxe accommodations for the wedding couple
for night of the Event

Group room rate for your guests (minimum block of 10 rooms)

Let Us Help Plan Your

Bridal Shower

Rehearsal Dinner

Farewell Brunch

Plated Dinner

\$68 per person

Cocktail/Social Hour

Domestic and Imported Cheese and Cracker Display

Choice of Soup or Salad

Soup | Select One

Butternut Squash Soup with Candied Bacon

Roasted Sweet Corn Chowder with Poblano Peppers

Salad | Select One

Wedge Salad with Bleu Cheese, Bacon, Tomatoes, Red Onions and Ranch

Seasonal Greens with Candied Pecans, Strawberries, Crumbled Goat Cheese, Bermuda Onions and Vanilla Bean Vinaigrette

Classic Caesar, Crisp Romaine Lettuce, Focaccia Croutons, Parmesan Cheese and Creamy Caesar Dressing

Entrée | Select One

8oz Tenderloin with Roasted Cipollini Onions and Green Peppercorn Sauce

Duet of Grilled Tenderloin with Stilton Bleu Cheese, Red Wine Reduction and Jumbo Prawns with Lemon Capers Butter

Duet of Grilled Tenderloin of Beef with Wild Mushrooms Au Jus and Pan Seared Snapper Almondine

Iced Tea and Coffee

Champagne Toast

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

Reception Buffet

\$78 per person

Cocktail/Social Hour | Select Two

Cheese Display with Toasted French Bread and Crackers | Charcuterie Board
Bruschetta Bar with Sundried Tomatoes and Relish | Seasonal Fruit Display with Honey Yogurt

Carving Station / Select One

\$150 Carver Fee required for every 100 guests

Brown Sugar Pit Ham
Tuscan Herbed Turkey Breast

Carving Enhancement

Garlic and Herb Prime Rib with Rosemary au Jus - *Add \$8 per person*

Pasta Station

Penne Pasta and Cheese Tortellini
Alfredo, Marinara, Pesto Cream - *Choice of Two Sauces*
Focaccia Garlic Bread and Fresh Parmesan Cheese

Hors d'Oeuvres Station | Choice of Five

Bacon Wrapped Shrimp with Garlic Chive Butter | Cheese Steak Spring Rolls
Mini Beef Wellington and Mushrooms in Pastry Crust | Wild Mushroom Tartlets
Crab Balls with Tartar and Cocktail Sauces | Greek Spinach Spanakopita
Wild Mushroom Tartlets | Bacon Wrapped Dates with Maple Balsamic
Tandoori Chicken Skewers with Thai Peanut Sauce | Beef Empanadas with Cilantro Sauce

Iced Tea and Coffee

Champagne Toast

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

Dinner Buffet

\$88 per person
(50 person minimum)

Cocktail/Social Hour | Select Two

Cheese Display with Toasted French Bread and Crackers | Charcuterie Board
Bruschetta Bar with Sundried Tomatoes and Relish | Seasonal Fruit Display with Honey Yogurt

Salads | Select Two

Basil and Balsamic Marinated Tomato Salad with Mozzarella
Seasonal Greens with Strawberries, Red Onions, Candied Pecans, Crumbled Goat Cheese and Balsamic Vinaigrette
Classic Caesar, Crisp Romaine Lettuce, Focaccia Croutons, Parmesan Cheese and Creamy Caesar Dressing
Gulf Shrimp Louie Orchetti Pasta Salad
Grilled Vegetable and Herbed Cous Cous

Proteins | Select Two

Medallion of Beef with Caramelized Onions and Bacon Au Jus
Marinated Flank Steak with Sweet Peppers and Mushroom Demi Glace
Grilled Breast of Chicken Saltimbocca with Crispy Prosciutto, Sage, Mozzarella and Marsala
Pecan Crusted Chicken Breast with Maple Beurre Blanc
Pan Sautéed Red Fish Almondine with Citrus Butter
BBQ Salmon with Blackened Bay Shrimp and Lemon Caper Butter

Carving Station

\$150 Carver Fee required for every 100 guests

Garlic and Herb Prime Rib with Rosemary au Jus
with Horseradish Cream and Red Onion Jam

Sides | Select Two

Confetti Rice Pilaf | Roasted Red Potatoes
Roasted Garlic Mashed Potatoes | Holiday Vegetable Medley

Iced Tea and Coffee

Champagne Toast

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

Beverage Selections

FULL HOST BAR PACKAGE

One Hour - \$36 per person
Two Hours - \$42 per person
Three Hours - \$46 per person
Four Hours - \$52 per person

HOST BEER & WINE PACKAGE

One Hour - \$20 per person
Two Hours - \$25 per person
Three Hours - \$30 per person
Four Hours - \$35 per person

LIQUOR

Tito's Vodka, Crown Royal Whiskey, Dewar's Scotch,
Blue Chair Bay Rum and Makers Mark Bourbon

Banquet Bar: \$11 or Host Bar: \$10

WINE

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

Banquet Bar: \$10 or Host Bar: \$9

BEER

Bud Lite, Shiner Bock, Michelob Ultra and Dos Equis

Banquet Bar: \$7 or Host Bar: \$6

BAR STAFFING

Bartender - 1 Bartender per 125 Guests - \$150 each
Cashier (Banquet Bars Only) - 1 Cashier per 125 Guests - \$150 each
Bar Set Up Fee - Groups with 50 Guests or Under - \$75
Wine Attendant - Required for passing Champagne or Wine - \$150 each

Host Bar prices subject to taxable 24% service charge and 8.25% beverage tax

Note: All Banquet Bars are Credit Card Only. No Cash Accepted.

General Event & Resort Information

Food and Beverage Service

The Hotel does not allow outside food and beverage into any of its meeting spaces. The only exceptions to this rule are customized cakes, which can be brought into the hotel. Client will be asked to remove any outside food or beverage items that are brought in during the course of their event. Also, for safety, liability and health issues, the Hotel does not provide “To-Go” boxes to our guests for taking food out of the meeting space.

Alcoholic Beverage Policy

The Hotel also does not allow alcohol to be brought in from the outside. This is according to South Shore Harbour Resort’s liquor license with the Texas Alcohol and Beverage Commission of Texas. If any outside alcohol is found at an event, the Hotel staff has the authority to remove and dispose of the alcohol immediately. The Hotel staff may deny Alcohol Service to those guests who appear to be intoxicated or under age. 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.

Food and Beverage Minimum

You will be required to fulfill the Food and Beverage Minimum as stated in your contract. If the minimum is not achieved, the difference will be charged as a food and beverage attrition to your final bill. This set minimum is not inclusive of the 24% service charge or 8.25% state sales tax.

Menu Selection and Tastings

Menu selections should be made at least three weeks prior to the event date. Please note all buffets selections require a headcount of 30 or higher. In the event your Event requires a split menu, plated entrees are limited to a maximum of two selections. There will be an additional charge of \$4 per person for the two entrée selections. The Hotel requires that the group provide place cards identifying the particular entrée selected by the guests.

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 Tuesdays or Thursday’s between 11:00 am-1:00pm.

Service Charge, Taxes and Fees

Currently a 24% taxable service charge is applied to all food and hosted bar totals. Groups claiming tax exempt status must submit a copy of their signed Texas Sales and Use Tax Exemption Certification at least 10 days prior to their event start date. Bartender and Cashier fees are \$150 each per 125 guests. Bar Service for groups 50 and under require a Bar Setup Fee of \$75. All Bartender, Cashier and Bar Setup fees are subject to 8.25% TABC Tax.

General Event & Resort Information

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 event four (4) business days prior to the event.

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.

Noise Curfew

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

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.

Decorations

Sparklers, pyrotechnics, fog machines and fireworks are not allowed in the hotel under any circumstances. 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. Confetti, silly string and loose glitter are not permitted. A cleaning fee up to \$1,000 will be charged for any use of confetti, loose glitter or silly string before, during or after your event. All items and decorations must be removed from the room at the conclusion of your event.

Property Damage

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

Cancellation

Please refer to your Contract for specific cancellation fees.