



SOUTH SHORE HARBOUR  
RESORT & CONFERENCE CENTER

# WEDDING PACKAGES

ALL-INCLUSIVE PACKAGES TO MAKE YOUR CELEBRATION  
EFFORTLESS AND MEMORABLE!

281.334.1000  
[WWW.SSHR.COM](http://WWW.SSHR.COM)



# PEARL

\$139 PER GUEST

MINIMUM GUEST COUNT OF 100

TWO COURSE PLATED DINNER  
FIVE HOUR FULL BAR SERVICE  
ROUND TABLES  
HOTEL BANQUET CHAIRS  
HOUSE LINENS (WHITE, NAVY, BLACK)  
HOUSE NAPKINS (WHITE, NAVY, BLACK)  
PERSONALIZED MENU CARDS  
VOTIVE CANDLES + MIRRORS  
CUSTOM WEDDING CAKE  
CAKE CUTTING  
PARQUET DANCE FLOOR  
GUEST BOOK TABLE  
GIFT TABLE  
CAKE TABLE  
CHAMPAGNE TOAST FOR ALL GUESTS  
MENU TASTING FOR WEDDING COUPLE  
UNIFORMED BANQUET STAFF  
ONE DELUXE KING FOR NIGHT OF EVENT

PRICING SUBJECT TO CUSTOMARY SERVICE CHARGE AND APPLICABLE TAXES



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# SAPPHIRE

\$159 PER GUEST

MINIMUM GUEST COUNT OF 100

TWO COURSE PLATED DINNER  
FIVE HOUR FULL BAR SERVICE  
ROUND TABLES  
CHIVARI CHAIRS  
UPGRADED POLYESTER LINENS  
UPGRADED POLYESTER NAPKINS  
CHARGER PLATES  
PERSONALIZED MENU CARDS  
VOTIVE CANDLES + MIRRORS  
CUSTOM WEDDING CAKE  
CAKE CUTTING  
PARQUET DANCE FLOOR  
GUEST BOOK TABLE  
GIFT TABLE  
CAKE TABLE  
CHAMPAGNE TOAST FOR ALL GUESTS  
MENU TASTING FOR WEDDING COUPLE  
UNIFORMED BANQUET STAFF  
ONE DELUXE KING FOR NIGHT OF EVENT

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# DIAMOND

\$179 PER GUEST

MINIMUM GUEST COUNT OF 100

CHARCUTERIE BOARD  
TWO COURSE PLATED DINNER  
FIVE HOUR FULL BAR SERVICE  
CUSTOM SIGNATURE COCKTAIL  
ROUND TABLES  
CHIVARI CHAIRS  
PREMIUM LINENS  
UPGRADED POLYESTER NAPKINS  
PREMIUM CHARGER PLATES  
PERSONALIZED MENU CARDS  
VOTIVE CANDLES + MIRRORS  
CUSTOM WEDDING CAKE  
CAKE CUTTING  
PARQUET DANCE FLOOR  
GUEST BOOK TABLE  
GIFT TABLE  
CAKE TABLE  
CHAMPAGNE TOAST FOR ALL GUESTS  
MENU TASTING FOR WEDDING COUPLE  
UNIFORMED BANQUET STAFF  
ONE DELUXE KING FOR NIGHT OF EVENT  
WEDDING WELCOME DIGITAL DISPLAY IN LOBBY  
FAREWELL BUFFET BREAKFAST FOR TWO THE FOLLOWING MORNING  
ONE YEAR ANNIVERSARY ONE NIGHT STAY

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# PLATED DINNER

## **SELECT ONE SALAD**

CLASSIC CAESAR

CRISP ROMAINE LETTUCE, FOCACCIA CROUTONS, PARMESAN CHEESE  
AND CREAMY CAESAR DRESSING

MIXED GREENS

MESCLUN GREENS, SLICED RED VINE TOMATOES, FETA CHEESE, WALNUTS  
AND BALSAMIC VINAIGRETTE DRESSING

## **DUAL ENTRÉE: SELECT TWO**

GRILLED BEEF TENDERLOIN WITH HERB BUTTER

BACON WRAPPED CHICKEN BREAST WITH ROASTED POBLANO CREAM  
SAUCE

GULF SHRIMP WITH LEMON CAPER BUTTER SAUCE

LEMON HERB BAKED SALMON

HERB ROASTED PORK TENDERLOIN WITH SHITAKE MUSHROOMS AND  
NATURAL ROSEMARY AU JUS

## **SELECT ONE STARCH**

GARLIC MASHED POTATOES

AU GRATIN POTATOES

CONFETTI RICE

PARMESAN & MUSHROOM RISOTTO

## **SELECT ONE VEGETABLE**

SEASONAL VEGETABLE MEDLEY

GREEN BEANS WITH RED PEPPERS

ASPARAGUS WITH BROILED PARMESAN TOMATO

ROASTED PARMESAN BROCCOLINI

PLATED MEALS INCLUDE WARM ROLLS AND BUTTER, ICE WATER, ICED  
TEA AND COFFEE UPON REQUEST





# RECEPTION ENHANCEMENTS

APPETIZERS - 50 PIECES PER ORDER

## HOT

MINI GULF CRAB CAKES WITH LEMON BUTTER - \$300

BACON WRAPPED SHRIMP WITH BBQ GARLIC BUTTER - \$300

TANDOORI CHICKEN SKEWERS WITH THAI PEANUT SAUCE - \$200

CHICKEN SANTA FE WRAPPED WITH BACON AND JALAPEÑOS - \$200

SOUTHERN FRIED CHICKEN TENDERS WITH HONEY MUSTARD - \$200

CHICKEN TENDERS WITH TERIYAKI SAUCE - \$200

WILD MUSHROOM TARTLETS - \$200

CHEESE STEAK SPRING ROLLS WITH RANCH DRESSING - \$200

BEEF EMPANADAS WITH CILANTRO SAUCE - \$350

GREEK SPINACH SPANAKOPITA - \$200 MINI BEEF WELLINGTONS - \$300

## COLD

GULF SHRIMP ON ICE WITH BRANDY HERB COCKTAIL SAUCE - \$300

SMOKED SALMON ON HERB TOASTED ROUND - \$300

SEARED TUNA WITH WASABI CREAM ON TOASTED ROUND - \$300

MINI CROISSANT SANDWICHES - \$200

SMOKED ANGUS BEEF CROSTINI WITH HORSERADISH CREAM - \$300

DEVILED EGGS WITH APPLEWOOD SMOKED BACON - \$200

BRIE CHEESE AND FIG JAM ON TOASTED ROUND - \$200

TOMATO BRUSCHETTA ON TOASTED ROUND - \$200

MEDITERRANEAN ANTIPASTO KABOB - \$250

ASPARAGUS WRAPPED IN PROSCIUTTO - \$250

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# BAR SERVICE

## **LIQUOR**

TITOS VODKA, CROWN ROYAL WHISKEY, DEWARS SCOTCH, BLUE CHAIR BAY RUM, LUNAZUL TEQUILA AND MAKERS MARK BOURBON

## **WINE**

SYCAMORE LANE CHARDONNAY AND PINOT GRIGIO SYCAMORE LANE CABERNET SAUVIGNON AND MERLOT

## **BEER**

MILLER LITE, BUD LIGHT, SHINER BOCK, MICHELOB ULTRA AND DOS EQUIS

## **SOFT DRINKS**

SODAS, WATER, JUICES





# VENDORS

## **WEDDING CAKE**

PLEASE CONNECT WITH **CAKES BY JULA** TO CUSTOMIZE YOUR CAKE DESIGN, COLOR AND FLAVOR

CAKES@CAKESBYJULA.COM

832-932-1353

WWW.CAKESBYJULA.COM

THE CAKE AND CAKE STAND WILL BE DELIVERED DIRECTLY TO THE HOTEL

## **TABLESCAPE**

PLEASE CONNECT WITH **ONE STOP TENTS AND EVENTS** TO SELECT YOUR LINENS, NAPKINS, CHARGER PLATES, AND CHIVARI CHAIRS (SAPPHIRE AND DIAMOND)

INFO@ONESTOPPARTY.COM

281-338-9898

ONESTOPPARTY.COM

TABLESCAPE ITEMS WILL BE DELIVERED DIRECTLY TO THE HOTEL



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# 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.

## 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 SERVICE CHARGE OR STATE SALES TAX.

## MENU SELECTION AND TASTINGS

MENU SELECTIONS SHOULD BE MADE AT LEAST 30 DAYS PRIOR TO THE EVENT DATE.

ONE COMPLIMENTARY TASTING FOR UP TO TWO GUESTS IS PROVIDED FOR WEDDING RECEPTIONS OF 100 GUESTS OR MORE AT NO CHARGE FOR PLATED ENTREES ONLY. MENU TASTING SELECTIONS MUST BE PROVIDED BY THE CLIENT NO LATER THAN 30 DAYS PRIOR TO YOUR SCHEDULED TASTING DATE. TASTINGS ARE CONDUCTED IN THE HOTEL'S PARADISE REEF RESTAURANT ON TUESDAYS OR THURSDAYS BETWEEN 11:00 AM-1:00 PM.

## SERVICE CHARGE, TAXES AND FEES

CURRENTLY A TAXABLE SERVICE CHARGE IS APPLIED TO ALL FOOD AND BEVERAGE 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 FEES ARE \$150 EACH PER 125 GUESTS. BAR SERVICE FOR GROUPS 50 AND UNDER REQUIRE A BAR SETUP FEE OF \$75. ALL BARTENDER AND BAR SETUP FEES ARE SUBJECT TO TABC TAX.





# GENERAL EVENT & RESORT INFORMATION

## GUARANTEE

WE NEED YOUR ASSISTANCE IN MAKING YOUR EVENT A SUCCESS. SOUTH SHORE HARBOUR RESORT REQUIRES THAT CLIENTS NOTIFY THE CATERING DEPARTMENT WITH THE EXACT NUMBER OF GUESTS ATTENDING THE EVENT FIVE (5) 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 11:00 P.M.

## 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.



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