

South Shore Harbour Resort
Beloved Wedding Package



Included in Your Package:

- Rental and Set-Up Fees*
- Skirted Gift, Cake, and Guest Book Tables*
- Skirted Head Table*
- Satin Chair Covers with Sashes and Floor-Length Linen*
- Centerpiece Foundation of Mirror Tiles and Two Votives*
- Dance Floor*
- Select House Champagne Toast for every Guest*
- Cutting and service of your Wedding Cake*
- Standard Electrical for and One Riser for DJ/Band*
- Bartender Fee Host Bars Only*
- List of our Preferred Vendors*
- Free Parking*
- Complimentary Guestroom Accommodations for Bride and Groom*
(Night of Event)
- Special rates on room blocks for your guests*
(Based on availability)

Plated Dinner

(Minimum of 75 people)

\$72.00 inclusive, per person (One Entrée)

\$82.00 inclusive, per person (Dual Entrée)

Pre-Reception

*Imported and Domestic Cheese Display
Grapes, Crackers and Toasted French Bread*

Starter

(Select One)

*Tuscan Roasted Tomato Basil Soup with Orzo Pasta Parmesan Cheese and Basil Pesto Crostini
Seasonal Mesculun Greens, Roma Tomato Wedges, Sliced Cucumber, Carrot Julienne and Choice of Dressing
Crisp Romaine Lettuce, Focaccia Croutons, Roma Tomato, and House Caesar Dressing
Crisp Wedge of Ice Berg Lettuce with Roma Tomato and Gorgonzola Bleu Cheese Dressing*

Entrees

(Select One)

*Mediterranean Breast of Chicken Baked with Olive, Onion, Roma Tomato, Feta Cheese, and Lemon Butter
Grilled Breast of Chicken Topped with Braised Apples and Calvados Brandy Cream
Parmesan Crusted Breast of Chicken with Lemon Caper Butter
Pan Seared Pork Tenderloin with Shitake and Porcini Mushroom Sauce
Pistachio Crusted Salmon with Pineapple Salsa and Citrus Butter*

Dual Entrees

(Select one)

*Artichoke Stuffed Chicken Breast and Pesto Crusted Salmon with a Fresh Chive Beurre
Blanc Petite Filet of Beef with Grain Mustard Sauce and Mediterranean Breast of Chicken with Lemon Butter
Grilled Petite Filet of Beef with Truffle Mushroom Sauce and Grilled Gulf Shrimp with Pernod Butter Sauce
Grilled Medallion of Beef with Madeira Sauce and Sauteed Chicken Piccata with Lemon Caper Butter Sauce*

*Plated Dinners are served with Appropriate Starch and Vegetable,
Warm Rolls and Butter,
Freshly Brewed Regular and Decaffeinated Coffee,
and Iced Tea*

Prices are effective through January of 2016

Dinner Buffet

*(Minimum of 75 people)
\$85.00 inclusive, per person*

Pre-Reception

*Imported and Domestic Cheese Display
Grapes, Crackers, and Toasted French Bread*

Starters

(Choice of Two)

*Baked Potato Soup with Onion and Cheddar Cheese
Tossed Field Greens and Choice of Dressing
Crisp Romaine Lettuce with Caesar Dressing
Mediterranean Pasta and Vegetable Salad
Basil Marinated Roma Tomato Salad*

Entrees

(Choice of Two)

*Seared London Broil with Dijon Mustard Sauce
Grilled Breast of Chicken with Roasted Almond and Lemon Garlic Butter
Grilled Breast of Chicken, Forest Mushrooms, Plum Tomato, and Aged Marsala Cream Sauce
Mediterranean Chicken with Olives, Onions, Roma Tomatoes, Feta Cheese, and Lemon Butter
Parmesan Crusted Breast of Chicken with Lemon Caper Butter
Herb Roasted Loin of Pork with Forest Mushroom and Natural Rosemary Au Jus
Baked Salmon with Artichoke and Texas Pecan Butter
Baked Tilapia with Bay Shrimp
Baked Ricotta Cheese Manicotti Baked with Zesty Marinara, Mozzarella, and Parmesan Cheese
Tortellini Primavera tossed with Creamy Alfredo Sauce*

Sides

(Choice of Three)

*Seasonal Vegetable Medley
Country Green Beans with Apple Smoked Bacon
Chuck Wagon Corn,
Sautéed Carrots and Sweet Peas
Roasted Garlic Mashed Potatoes,
Oven Roasted Red Jacket Potatoes,
Basmati Rice Pilaf
Tossed Fusilli Pasta*

*Buffets are served with Warm Rolls and Butter,
Freshly Brewed Regular and Decaffeinated Coffee,
and Iced Tea*

Prices are effective through January of 2016

Beverage Service

Host Bar

<i>Premium Brands</i>	<i>\$7.50</i>
Jack Daniels, Crown Royal, Dewers Scotch, Absolut Vodka, Cuervo Gold Tequila, Tanqueray Gin, and Bacardi Run	
<i>House Wines</i>	<i>\$6.50</i>
Chardonnay, Rosé, and Merlot	
<i>Domestic and Imported Beers</i>	<i>\$5.00</i>
Bud Light, Miller Light, Shiner Bock, and Corona	
<i>Domestic Keg Beer (serves 165)</i>	<i>\$495.00</i>
Miller Light, Bud Light, and Budweiser	
<i>Imported Keg Beer (serves 140)</i>	<i>\$560.00</i>
Dos Equis, Heineken	

Hosted Premium Package

To include Premium Brands, House Wines, and Domestic and Imported Beers

<i>One Hour</i>	<i>\$24.00</i>
<i>Two Hours</i>	<i>\$30.00</i>
<i>Three Hours</i>	<i>\$36.00</i>

Cash Bar

<i>Premium Brands</i>	<i>\$8.00</i>
<i>House Wines</i>	<i>\$7.00</i>
<i>Domestic and Imported Beers</i>	<i>\$5.50</i>

Specialty Drinks

All frozen beverage orders of (3) or more gallons
will require a \$100.00 rental fee for the drink machine.
Prices are per gallon (serves 10 people).

<i>Frozen Margaritas</i>	<i>\$79.00</i>
<i>Frozen Bellinis</i>	<i>\$79.00</i>
<i>Mimosas</i>	<i>\$79.00</i>

*22% service charge will be added to all host bar charges with applicable taxes
One Bartender is required per 100 guests*

Banquet Wine List

White Wines

<i>Copper Ridge Chardonnay, California</i>	\$26.00
<i>Girl Go Lightly (Rosé), California</i>	\$26.00
<i>La Terre Chardonnay, California</i>	\$26.00
<i>Banfi "LeRime" Pinot Grigio, Italy</i>	\$32.00
<i>The Naked Grape Moscato, California</i>	\$32.00
<i>B V Coastal Estates Chardonnay, California</i>	\$32.00
<i>New Harbor Sauvignon Blanc, New Zealand</i>	\$36.00

RED WINES

<i>Copper Ridge Merlot, California</i>	\$26.00
<i>Copper Ridge Cabernet Sauvignon, California</i>	\$26.00
<i>La Terre Merlot, France</i>	\$26.00
<i>La Terre Cabernet Sauvignon, Spain</i>	\$26.00
<i>B V Coastal Estates Cabernet, California</i>	\$32.00
<i>B V Coastal Merlot, California</i>	\$32.00
<i>Alamos Malbec, Argentina</i>	\$35.00

Sparkling Wine

<i>Wycliff Brut, California</i>	\$24.00
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Preferred Vendors

Entertainment

DJ Mark
"Southbound"-Live Band/Classic Rock
Live Band/Tropical
PRP Entertainment
Pianist, Vocalist, Accordionist
DJ/Harvest Entertainment
Sound/DJ Connections

Contact

Mark Duverney
Steve Johnson
Kelly McGuire
Phil Pampolina
Joe Tarantino
Don Campbell
Paul Olson

Number

281-543-4790
281-734-6556
281-286-3333
281-486-7788
713-864-6060
713-542-7621
713-641-6263

Florists

Events N Petals
Haute Flowers and Finds
All That Blooms

Ginger Davenport
Teresa Vencil
Jason

281-337-0863
281-332-1518
281-538-0702

Photographers

Lakewood Photography
Christopher's Photography
Tina Looney Photography
Captured Memories

Greta Mee
Chris
Tina Looney
Connie Claypole

281-554-9700
409-392-0430
281-461-8664
409-621-1250

Decorations

One Stop Tents & Events
Gatherings Party & Event Boutique
Over the Top Linens

Karen Keesler
Laurel Hartman
Natalie Drummond

281-338-9898
281-334-6509
281-900-0900

Cakes

The Cake Lady
Jenny's Bakery

Grant Guirrad
Jenny

281-482-3072
281-335-1551

Casino Service

Casino Parties Unlimited
Southwest Casino Productions

Ron Jackson
William Walker

713-896-7779
713-972-1113

Limousine Service

Clear Lake Express

Jim Keller

281-334-3400

Minister

Weddings Performed
Justice of the Peace/Very Special Events

Lynn Turner & Assoc
Janice Hallisey

281-478-6126
281-554-8374

Wedding/Party Coordinator

Very Special Events
Island Weddings
EnVogue Events

Janice Hallisey
Connie Claypole
Savanna Gray

281-332-0157
409-621-1250
281-414-0844

Invitations

Gatherings

Laurel Hartman

281-334-6509

Spa

Bella Vita Day Spa

281-334-7540