

South Shore Harbour Resort
Sweetheart Wedding Package



Included in Your Package:

Rental and Set-Up Fees

Skirted Gift, Cake, and Guest Book Tables

Skirted Head Table

Centerpiece Foundation of Mirror Tiles & Two Votives

Dance Floor

Select House Champagne Toast for every Guest

Cutting and service of your Wedding Cake

Standard Electrical and Riser for DJ/Band

Bartender Fee for 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)
\$65.00 inclusive, per person*

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*

*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)
\$75.00 inclusive, per person

Pre-Reception

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

Buffets

(Select one)

~Darling~

*Tossed Garden Greens with Chafed Carrots and Purple Cabbage
Parmesan Cheese, Roma Tomato, Focaccia Croutons and Dressings
Spring Vegetable and Gavatappi Pasta Salad
Marinated Roma Tomato Salad with Basil Vinaigrette
Pork Medallions with French Burgundy Red Wine Sauce
Baked Tilapia with Bay Shrimp and Madeira Veloute
Toasted Pecan and Cranberry Rice Pilaf
Sautéed Seasonal Vegetable Medley*



~Precious~

*Tuscan Minestrone with Basil Schiffonade and Fresh Ground Parmesan
Romaine Lettuce with Focaccia Croutons, Parmesan and Caesar Dressing
Antipasto Salad tossed with Mushrooms, Artichoke, Fusilli Pasta and Olives
Sliced Buffalo Tomato with Fresh Mozzarella Cheese and Oregano Vinaigrette
Basil Pesto Crusted Salmon with Tomato Basil Butter
Pan Seared Pork Loin Medallions Marengo
Baked Chicken Milanese with Lemon Caper Butter
Italian Style Risotto Rice and Penne Pasta Alfredo
Steamed Broccoli Bolognese
Fresh Baked Focaccia and Garlic Bread*

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

Prices are effective through January of 2016

Beverage Service

Host Bar

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

Hosted Premium Package

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

<i>One Hour</i>	\$24.00
<i>Two Hours</i>	\$30.00
<i>Three Hours</i>	\$36.00
<i>Four Hours</i>	\$42.00

Cash Bar

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

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

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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One Bartender is required per 100 guests

Preferred Vendors

Entertainment

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

Contact

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

Number

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

Florists

Events N Petals
Haute Flowers and Finds
All That Blooms

Ginger Davenport
Teresa Vencil
Jason Holguin

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

Photographers

Lakewood Photography
Tina Looney Photography
Captured Memories

Greta Mee
Tina Looney
Connie Claypole

281-554-9700
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 Bui

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