Thank You

Thank you for considering South Shore Harbour Country Club for your event venue! It would be our pleasure to assist you throughout the planning process and we appreciate the opportunity to serve you.

South Shore Harbour Country Club provides the ideal spot for hosting your event. The Club offers a beautiful selection of full-service private party and event rooms, which will accommodate up to 220 quests, as well as a variety of amenities to make your event complete.

Our location inspires a grand occasion and creates memories to treasure for a lifetime! Our beautiful golf course surroundings combined with our outstanding service and staff will ensure that your celebration will be exceptional. Our events team will assist with the planning, our culinary team will provide a unique flair on all cuisine, and our service team will ensure amazing execution.

South Shore Harbour Country Club offers an unparalleled combination of quality and value. From breathtaking views to fantastic cuisine, our experienced event planner and service staff stand ready to provide all the information you need to design a special event that's sure to please. Our staff will create magic moments for you and your guests by placing emphasis on wonderful food with service and creativity.

Enclosed you will find more information about South Shore Harbour Country Club's pricing, amenities, capabilities and more. Feel free to contact our Private Event professionals at 281-334-0521, extension 2806, with any questions you may have. We are happy to help!

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Amenities

Each and every event hosted at South Shore Harbour Country Club receives personalized service and outstanding food and beverage, along with a number of services and complimentary amenities including:

- · Customizable menu options
- Setup and breakdown of the event space
- On-site Service Manager and/or Private Event Director
- Setup and vendor access at least 2 hours prior to event
- · Complimentary on-site parking
- Linens in your choice of white, black, or ivory Additional color options available
- Centerpiece of white silk floral arrangement atop a mirror tile with votive candles
- China, glassware and silverware
- Upgraded Chiavari chairs
- · All standard tables needed for your event
- Dance Floor
- Cake cutting and service
- Use of our Ladies and Men's Locker Rooms
- Stunning photography sites for portraits on our lush Golf course



Testimonials

"The gala was absolutely wonderful! We could not have been more pleased with everything. The set-up, the staff, the food, the accommodations – just great! We had such a good time! And we were so happy that the gala turned out to be such a huge success. We always like to commend those for a job well done!!" Chalita, Annual Gala

"What can I say, other than thank you. Taylor's wedding was perfect. You and the staff at the Country Club were superb and the food was awesome. On a scale of stars 1 to 5 I would have to give you 10 STARS. I spent a lot of money, which might not be a lot to others, and I am pleased to say that it was money well spent. If I had to do it over again I wouldn't change a thing. Taylor's day was awesome and it couldn't have been accomplished without you. My nerves were at wits end, even if no one noticed, and your caring personal professional personality reassured me that everything was ok and not to worry. You were so right."

Randy, Father of the Bride

"I would just like to thank you and your staff for all your help throughout the whole process and especially on my wedding day. Everything came out so wonderfully." Thank you!

Amanda and Carlos, Bride & Groom

"I just wanted to send a quick little note letting you know how much we all enjoyed the party on Saturday night. Your staff did a truly outstanding job, the bar was a perfect place to mingle. The staff helped so much and were very accommodating when I needed to move times around. It all just seemed to fall into place better than I could have ever imagined. From the feedback I've gotten so far, I believe we have found our new spot to do our annual Christmas parties. So far, we haven't been able to settle on a place; but with the level of service and attention to detail we received from you and your staff, I'm sure I'll be calling you again for our next party. Thank you so much for all your help, planning, decorating, keeping on me about getting numbers, etc. I look forward to working with you again!"

Nicole, Company Holiday Party



PLATED

All plated Breakfasts are served with Seasonal Fruit Cup and Fresh Bakery Selection Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Teas service included

All American | 18

Scrambled Eggs, Two strips of Crispy Bacon, Two Sausage Patties, and Country Fried Potatoes

Toast of the Town | 9

Banana Walnut French Toast, Maple Syrup, Sugar Dust and Crispy Bacon

Saint Benedict | 17

Two Poached Eggs, Shaved Canadian Bacon, Toasted English Muffin, Citrus Hollandaise, Asparagus, Pear Tomatoes and Roasted Fingerling Potatoes

Right Start | 9

Greek yogurt, Seasonal Berry Compote and Toasted Granola with Assorted Toppings

Steak & Eggs | 18

Two Farm Fresh Eggs, Pan Seared Beef Sirloin, Roasted Fingerling Potatoes and Willed Spinach

Sunrise Sandwich | 18

Flaky Buttered Croissant filled with Scrambled Eggs, Grilled Ham and Swiss Cheese Served with Country Fried Potatoes

CLUB TABLE

Minimum of twenty five guests required

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Teas service included

CONTINENTAL BREAKFAST

West Side | 12

Selection of Seasonal Fresh Fruit & Berries

Fresh Bakeries of House Baked Muffins and Croissants

Berry Jam and Whipped Butter

East Side | 18

Selection of Seasonal Fresh Fruit & Berries

Fresh Bakeries of House Baked Muffins, Croissants,

Assorted Fruit Pastries, and Toasted Bagels

Whipped Butter, Cream Cheese, Berry Jam,

Cheesey Scrambled Eggs

Crispy Bacon, Sage Sausage

Assorted Juices

CONTINENTAL BREAKFAST ENHANCEMENTS

Assorted Greek Yogurts - Granola Crunch | 3

Assorted Bagels- Cream Cheese | 3

Oatmeal Station with Toppings | 3

Hard Boiled Eggs | 1.50

Smoked Salmon & Bagels | 5

Fruit & Berry Smoothie Shooters | 2

CHEF'S TABLE

Minimum of twenty five guests required Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Teas service included

BUILD YOUR OWN AMERICAN | 23

Selection of Seasonal Fresh Fruit & Berries Assorted Fruit Yogurts & Granola Crunch Fresh Bakery Selection

Your Choice of One Item per Category:

Farm Fresh Eggs

Trio of Cheese Scrambled / Egg White & Veggie Frittata / Ham & Cheese Quiche / Chorizo & Egg Wraps / Huevos Rancheros / Chilaquiles / Assorted Breakfast Tacos (Bacon, Sausage, Potato)

Meats

Applewood Bacon / Pork Sausage / Ham Steak / Buttermilk Fried Chicken Tenders

Potatoes

Pan Fries with Peppers & Onions / Hash browns / BBQ Spiced Red Skins / Skillet Potatoes

BREAKFAST ENHANCEMENT STATIONS

*Attendant Fee required at \$75

Omelets Made to Order* | 12

Farm Fresh Eggs / Applewood Bacon / Country Ham / Trio of Cheese / Tomato / Mushrooms / Onion / Bell Pepper / Spinach / Jalapenos

Griddle Bar* | 12

Buttermilk & Whole Wheat Pancakes / Belgian Waffles Warm Maple / Toasted Pecan / Blueberry Syrups Vanilla Cream / Shaved Chocolate / Fresh Berries / Local Jam

French Toast Bar | 10

Warm Maple / Toasted Pecan / Blueberry Syrups
Vanilla Cream / Shaved Chocolate / Fresh Berries / Local Jam

Breakfast Tacos | 12

Farm Fresh Scrambled Eggs / Crispy Bacon / Sausage / Ham / Sautéed Mushrooms / Crispy Potatoes / Jalapenos / Black Beans / Pico de Gallo / Trio of Cheese / Salsa



Breakfast Cont.

BRUNCH CHEF'S TABLE | 29

Minimum of thirty five guests required Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Teas service included *Attendant Fee required at \$75

Seasonal Fresh Fruit With Yogurt

Classic Cobb Salad Seasonal Greens, Boiled Egg, Avocado, Blue Cheese, Bacon, Grilled Chicken, Tomato

Wine Country Salad Mixed Greens, Crispy Wontons, Candied Walnuts, Brie Cheese, Roasted Grapes

Local & Imported Cheeses
Toasted Lavosh, Seasonal Berries

Scrambled Farm Fresh Eggs

Applewood Bacon & Sausage

Seafood Crostini Assorted Market Fresh Seafood, Smoked Salmon

Mushroom Rice

Roasted Cauliflower & Broccoli- Garlic Butter Sauce

Boneless Country Spiral Ham - Buttermilk Biscuits, Local Honey, Sweet Chili & Brown Sugar Glaze

Assortment of Miniature Pastries

Artisan Breads



Plated Lunch - Lite

TWO SELECTION | 16

Select One Soup, One Half Sandwich or Salad & One Side

THREE SELECTION | 19

Select One Soup, One Half Sandwich or Salad, One Side & One Dessert

FOUR SELECTIONS | 22

Select One Soup, One Half Sandwich, One Half Salad, One Side & One Dessert

Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea service included

SOUPS

Smoked Chicken Tortilla- Queso Fresco & Crispy Tortilla Strips

Roasted Poblano Cream Soup - Crispy Wonton Strips

Tomato Basil- Fresh Mozzarella & Herb Croutons

Chicken & Sausage Gumbo- Crispy Okra and White Rice

Three Onion & Cheese- Garlic Croutons & Swiss Cheese

Chicken & Wild Rice- Roasted Root Vegetables

SALADS

Blackened Salmon- Baby Spinach, Mandarin Orange, Toasted Almonds, Tomato, Crispy Onion

Classic Cobb- Seasonal Greens, Boiled Egg, Avocado, Blue Cheese, Bacon, Grilled Chicken

Wine Country- Mixed Greens, Crispy Wontons, Candied Walnuts, Herb Chicken, Brie Cheese, Roasted Grapes

Filet & Wedge- Crisp Iceberg, Bacon, Blue Cheese, Beef Tenderloin, Tomato, Crispy Onion

Sunburst Salad- Baby Greens, Seasonal Berries, Mandarin Orange, Tomato, Candied Pecans, Blue Cheese

Asian Chicken- Napa Cabbage, Pulled Chicken, Bean Sprouts, Macadamia Nuts, Sesame, Mandarin Orange

Buttermilk Fried Chicken- Seasonal Greens, Black Beans, Jack Cheese, Crispy Tortillas, Avocado, Tomato



Plated Lunch - Lite

SANDWICHES

Grilled Heirloom Tomato & Mozzarella- Arugula, Basil Butter, Ciabatta Bread

The South Shore Harbour Club- Double Decker of Smoked Turkey, Bacon, Lettuce, Tomato, and American Cheese on White Toast.

Southwest Jack Chicken- Horseradish Mustard Spread, Jalapeno Jack, Fire Grilled Chicken

Nutty Chicken Salad Croissant- Vine Ripened Tomato, Seasonal Greens, Local Honey Aioli

Hot Reuben - Corned Beef, Marble Rye Bread, Sauerkraut, and 1000 Island Dressing

Smoked Turkey & Boursin Wrap- Avocado, Roasted Pepper, Tomato, Alfalfa

SIDES

Club-Made Chips / French Fries / Crispy Onions / Country Slaw / Vegetable Crudités
Fruit Salad / Roasted Corn Salad / Grilled Vegetables

DESSERTS

Double Chocolate Brownies

Fresh Baked Cookies

Key Lime Bars

Assorted Cheesecake Bites

Assorted Fruit Tartlets

*Note: All Lite Lunch options based upon Half portions of Salad or Sandwich



Plated Lunch

TWO COURSE LUNCH I 26

Select One Soup or Side Salad & One Entrée

THREE COURSE LUNCH / 30

Select One Soup or Side Salad, One Entrée & One Dessert

Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea service included

SOUPS

Smoked Chicken Tortilla- Queso Fresco & Crispy Tortilla Strips

Roasted Poblano Cream- Crispy Wonton Strips

Tomato Basil- Fresh Mozzarella & Herb Croutons

Chicken & Sausage Gumbo- Crispy Okra and White Rice

Three Onion & Cheese- Garlic Croutons & Swiss Cheese

Chicken & Wild Rice- Roasted Root Vegetables

SIDE SALADS

Three Sixty- Seasonal Greens, Spiced Pecans, Sun-Dried Cranberry, Feta Cheese, Honey Balsamic

Chopped Caesar- Crisp Romaine, Garlic Croutons, Parmesan Dressing

Butter Lettuce & Apple-Toasted Walnuts, Brie Dressing

Panzanella Salad- Fresh Mozzarella, Focaccia Croutons, Tear Drop Tomaloes, Fresh Basil

Seasonal Greens- Sun-dried Cranberry, Apricot, Grape Tomatoes, White Balsamic

Strawberry & Toasted Almond- Seasonal Greens, Vanilla Bean Vinaigrette

Stacked Tomato & Mozzarella- Basil Oil, Balsamic Reduction, Micro Greens



Plated Lunch

ENTRÉE

Prices include One Soup or One Side Salad with Entrée, Chef's Choice of Seasonal Accompaniment, and Artisan Breads Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea service included

ENTRÉE SALADS

Blackened Salmon- Baby Spinach, Mandarin Orange, Toasted Almonds, Tomato, Crispy Onion | 15

Classic Cobb- Seasonal Greens, Boiled Egg, Avocado, Blue Cheese, Bacon, Grilled Chicken | 15

Filet & Wedge- Crisp Iceberg, Bacon, Blue Cheese, Beef Tenderloin, Tomato, Crispy Onion | 17

Sunburst Salad- Baby Greens, Seasonal Berries, Mandarin Orange, Tomato, Candied Pecans, Blue Cheese | 13

Asian Chicken- Napa Cabbage, Pulled Chicken, Bean Sprouts, Macadamia Nuts, Sesame, Mandarin Orange | 15

Buttermilk Fried Chicken- Seasonal Greens, Jack Cheese, Crispy Chicken, Avocado, Tomato | 13

POULTRY

Chicken Caprese- Fresh Mozzarella, Roasted Tomato, Basil Oil, Balsamic Reduction | 16

Crispy Buttermilk Chicken Breast- Honey, Toasted Pecans, Sweet Potato Mash | 15

Jack Daniel's® Chicken Breast- Bourbon Reduction, Wild Mushrooms, Garlic Mash Potatoes | 18

Tuscan Spiced Chicken- Fingerling Potatoes, Citrus Pan Jus, Grilled Asparagus | 17

Whole Wheat Linguini- Roasted Free Range Chicken, Pesto Cream, Sun-Dried Tomato | 14

PORK / BEEF / VEAL

Applewood Smoked Pork Tenderloin- Sweet Potato Mash, Swiss Chard, Pomegranate Reduction | 17

Flat Iron Steak Chimichurri- Roasted Fingerling Potatoes, Haricot Verts | 18

Red Wine Braised Sirloin Tips- Rice Pilaf, Roasted Carrots | 18

Fire Grilled Bistro Beef Tenderloin- Roasted Veggies, Sour Cream Whipped Potatoes, Roasted Shallot Bordelaise | 23



Plated Lunch cont.

SEAFOOD

Roasted Salmon Fillet- Cabernet Risotto, Asparagus, Lemon Butter Sauce | 19

Shrimp & Andouille Sausage- Penne Pasta, Creole Mustard Sauce | 17

Creole Shrimp & Grits- Peppers and Onions, Creole Sauce | 16

Beer Battered Fish & Chips- Napa Slaw, Tartar Sauce, Potato Frites | 16

Teriyaki Salmon-Sweet Potato Frites, Roasted Asparagus, Ginger Butter Sauce | 19

VEGETARIAN

Grilled Sliced Tofu- Julienne Vegetable and Broccoli Slaw, Sweet Chili Vinaigrette | 15

Roasted Eggplant Stack- Fresh Mozzarella, Quinoa, Roasted Tomato | 15

Mediterranean Penne Pasta- Wild Mushrooms, Toasted Pine Nuts, Crispy Onion | 14

Marinated Portobello-Wilted Spinach, Lintel Vinaigrette [13

DESSERTS | 3

Chocolate Pecan Tart Vanil

German Chocolate Mousse

Caramel Apple Tart

Turtle Pecan Cheesecake

Vanilla Bean Crème Brulee

Lemon Curd Meringue Tart

Seasonal Berry Custard

Chocolate Ganache Cake



Plated Dinner

TWO COURSE DINNER / 31

Select One Soup or Salad & One Entrée

THREE COURSE DINNER / 37

Select One Soup or Salad, One Entrée & One Dessert

Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea service included

SOUPS

Shrimp Bisque- Brandy Cream

Tomato & Roasted Fennel- Garlic Butter Croutons

Roasted Poblano Cream- Cilantro Cheese Crisp

Wild Mushroom Cream- Brie Cheese, Crispy Shallots

Roasted Sweet Potato- Fresh Cream, Chive, Cornbread Crouton

SALADS

Spinach Salad- Tear Drop Tomatoes, Grilled Mushrooms, Bacon Vinaigrette

The "Wedge"- Iceberg Lettuce, Bacon, Tomato, Blue Cheese

Farmers Market- Seasonal Greens, Shaved Radish, Tear Drop Tomato

Sunset Caesar- Asiago Crisp, Sun-Dried Tomato, Classic Caesar Dressing

Butter Lettuce & Apple- Toasted Walnuts, Creamy Brie Dressing

Oven Roasted Beet- Orange, Toasted Walnut, Citrus Vinaigrette

Emerald Kale- Wilted Kale, Bell Peppers, Sesame Vinaigrette

Three Sixty- Seasonal Greens, Spiced Pecans, Sun-Dried Cranberry, Feta Cheese, Honey Balsamic

Strawberry & Toasted Almond- Seasonal Greens, Vanilla Bean Vinaigrette

Stacked Tomato & Mozzarella- Basil Oil, Balsamic Reduction, Micro Greens



Plated Dinner cont.

ENTRÉE

POULTRY

Cognac & Wild Mushroom Chicken - Penne Pasta, Garlic, Parmesan, Light Herb Cream

Pecan Crusted Chicken Breast - Garlic Potato Puree, Preserved Lemon Butter Sauce, Stir Fried Haricot Verts

Oven Roasted Chicken - Morel Mushrooms, Fuji Apples, Sage, Cider Braised Onions

Honey Mustard Chicken Breast - Boursin Potato Puree, Citrus Vinaigrette, Herb Salad

Sage & Porcini Stuffed Chicken - Parmesan Risotto, Grilled Asparagus, Madeira Demi-Glace

Whole Wheat Linguini - Fire Grilled Chicken, Pesto Cream, Roasted Beets, Sun-Dried Tomato

PORK / BEEF / LAMB

Roasted Apple & Fennel Stuffed Pork Chop - Cheddar Mash, Grilled Squash, Orange Infused Demi-Glace

Bourbon Flat Iron - Truffle Frites, Garlic Aioli, Roasted Tomato, Peppercorn Jus

Cider Brined Pork Tenderloin - Creamy Parmesan Polenta, Roasted Wild Mushrooms, Wilted Arugula

Garlic & Herb Beef Tenderloin - Wild Mushroom Mashed Potatoes, Caramelized Brussel Sprouts, Masala Reduction

Salt & Herb Crusted Prime Rib - Stuffed Red Skin Potato, Haricot Verts, Horseradish Cream

Classic Steak Diane - Scalloped Potato, Brandy Dijon Demi, Roasted Asparagus

Pecan Crusted Rack of Lamb - Risotto Cake, Grilled Asparagus, Mint Pesto Demi

Fire Grilled Petite Filet - Roasted Fingerling Potatoes, Romesco Demi-Glace



Plated Dinner cont.

SEAFOOD

Almond Crusted Salmon - Roasted Vegetable Pilaf, Citrus Lobster Fumet

Creole Shrimp & Andouille Pasta - Penne Pasta, Pan Seared Shrimp, Cajun Sausage, Mustard Sauce

Fire Grilled Shrimp & Crab Cake - Creamy Caper Butter Sauce, Feta Cheese, Micro Greens

Sesame Seared Ahi Tuna - Wasabi Mash, Baby Bok Choy, Lemon Grass Jus

Cedar Planked Salmon - Asparagus Noodles, Dill Shallot Vinaigrette

Char-Grilled Mahi Mahi - Wild Mushroom Risotto, Julienne Vegetables, Citrus Butter

COMBINATION PLATES

Fire Grilled Beef Tenderloin & Crab Cake "Oscar Style" - Crispy Onions, Red Wine Demi-Glace

Herb Roasted Chicken Breast & Truffle Lobster Bread Pudding - Citrus Pearl Onion Sauce, Roasted Asparagus

Pan Seared Salmon & Horseradish Crusted Beef Tenderloin - Cabernet Risotto, Grilled Squash

VEGETARIAN

Grilled Sliced Tofu - Julienne Vegetables and Broccoli Slaw, Sweet Chili Vinaigrette

Roasted Eggplant Stack - Fresh Mozzarella, Quinoa, Roasted Tomato

Mediterranean Penne Pasta - Wild Mushrooms, Toasted Pine Nuts, Crispy Onion

Marinated Portobello - Wilted Spinach, Lintel Vinaigrette

DESSERTS

Chocolate Peanut Butter Tart- Peanut Brittle, Fudge Sauce

Pina Colada Trifle- White Chocolate, Coconut Cake, Pineapple Chutney Cream

Lemon Meringue Tart- Basil Syrup, Citrus Cream

Chocolate Crunch Cake- Fermented Berries, Caramel Sauce

Grand Marnier Strawberries- Toasted Almonds, Mascarpone Custard, Orange Syrup

White Chocolate Cheesecake- Toffee Crunch, Toasted Almond Chantilly

Lunch and Dinner Chef's Table

LUNCH CHEF'S TABLE | 33

Select One Soup, Three Salads, Two Entrées, Two Sides & Two Desserts

DINNER CHEF'S TABLE | 47

Select One Soup, Three Salads, Three Entrées, Two Sides & Three Desserts

Minimum of thirty five guests required Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea service included

SOUPS

Shrimp Bisque-Brandy Cream

Tomato & Roasted Fennel- Garlic Butter Croutons

Roasted Poblano Cream- Cilantro Cheese Crisp

Wild Mushroom Cream- Brie Cheese, Crispy Shallots

Mediterranean Seafood Stew- Puffed Wild Rice

Roasted Butternut Squash- Spiced Pecans, Maple Drizzle

SALADS

Spinach Salad- Tear Drop Tomatoes, Grilled Mushrooms, Bacon Vinaigrette

The "Wedge"- Iceberg Lettuce, Bacon, Tomato, Blue Cheese

Farmers Market- Seasonal Greens, Shaved Radish, Tear Drop Tomato

Sunset Caesar- Asiago Crisp, Sun-Dried Tomato, Classic Caesar Dressing

Butter Lettuce & Apple- Toasted Walnuts, Creamy Brie Dressing

Oven Roasted Beet- Orange, Toasted Walnut, Citrus Vinaigrette

Emerald Kale- Wilted Kale, Bell Pepper, Sesame Vinaigrette

Three Sixty- Seasonal Greens, Spiced Pecans, Sun-Dried Cranberry, Feta Cheese, Honey Balsamic

Strawberry & Toasted Almond- Seasonal Greens, Vanilla Bean Vinaigrette

Stacked Tomato & Mozzarella- Basil Oil, Balsamic Reduction, Micro Greens

Lunch and Dinner Chef's Table cont.

ENTRÉE

POULTRY

Chicken Marsala- Creamy Mushroom Sauce, Crispy Polenta

Monterey Chicken- Sauteed Peppers and Onions, Melted Jack Cheese, Cilantro Lime Rice
Chicken Caprese- Fresh Mozzarella, Roasted Tomato, Basil Oil, Balsamic Reduction
Crispy Buttermilk Chicken Breast- Honey, Toasted Pecans

Jack Daniel's® Chicken Breast- Bourbon Reduction, Wild Mushrooms
Tuscan Spiced Chicken- Spiced Potato Frites, Citrus Pan Jus, Grilled Asparagus
Whole Wheat Linguini- Roasted Free Range Chicken, Pesto Cream, Sun-Dried Tomato

PORK / BEEF / LAMB

Crispy Asian Beef Tips- Vegetable Stir Fry, Hoisin
Braised Pork Roast- Roasted Apples, Garlic, Leeks, Cider Pan Gravy
House Smoked Beef Brisket- Gulf Shrimp Butter Sauce
Grilled Flank Steak- Chimichurri, Roasted Tear Drop Tomatoes
Moho Pork- Tropical Rice and Bean Salad, Plantains
Roasted Pork Loin- Sweet Tomato Jam, Crispy Tabasco Onions
Grilled Skirt Steak- Fajita Style Roasted Peppers & Onions



Lunch and Dinner Chef's Table cont.

SEAFOOD

Roasted BBQ Spiced Salmon- Creamy Black Bean Puree, Queso Fresco

Crab Stuffed Flounder- Basil Citrus Aioli, Roasted Artichoke Hearts

Almond Crusted Salmon- Ginger Butter Sauce, Crispy Sweet Potato

Classic Fish & Chips- Grilled Pickle Tartar, Malted Vinegar

Blackened Salmon-Roasted Pineapple Chutney

Carolina Shrimp & Grits- Garlic Butter Drizzle

Whole Wheat Linguini- Fire Grilled Bay Scallops, Pesto Cream, Roasted Beets, Sun-Dried Tomato

Grilled Rock Shrimp Creole- Garlic Infused Rice, Crispy Hushpuppy Garnish

VEGETARIAN

Grilled Sliced Tofu- Julienne Vegetable and Broccoli Slaw, Sweet Chili Vinaigrette

Roasted Eggplant Stack- Fresh Mozzarella, Quinoa, Roasted Tomato

Mediterranean Penne Pasta- Wild Mushrooms, Toasted Pine Nuts, Crispy Onion

Marinated Portobello - Wilted Spinach, Lintel Vinaigrette



Lunch and Dinner Chef's Table cont.

SIDES

Three Cheese Mashed Potatoes

Au Gratin Potatoes

Quinoa Pilaf

Creamy Parmesan Risotto

Sweet Potato Mash

Roasted Cauliflower

Pan Roasted Mushrooms

Ginger Lime Basmati Rice

Crispy Fingerling Potatoes

Skillet Potatoes

Brussel Sprouts

Pommes Frites

Fire Grilled Vegetable Medley

Stir Fried Green Beans

DESSERTS

Chocolate Pecan Tart

German Chocolate Mousse

Blondie Brownies

Assorted Cheesecake Bites

Seasonal Berry Custard

White Chocolate Mousse Shooters

Vanilla Bean Crème Brulee

Lemon Curd Meringue Tart

Strawberry Panna Cotta

Caramel Apple Tart

Turtle Pecan Cheesecake



Specialty Chef's Tables

Minimum of thirty five guests required

TEXAS TAILGATE | 30

Roasted Poblano Cream Soup- Cilantro Cornbread Croutons

Chopped BBQ Chicken Salad

Grilled Watermelon & Queso Fresco Salad

Sour Cream Fingerling Potato Salad

House Smoked Brisket- Maple BBQ Sauce

Fire Grilled Country Sausage-Roasted Peppers & Onions

Cornmeal Fried Chicken Breast- Creamy Chorizo Pan Gravy

BBQ Spiced Rattlesnake Beans

Roasted Potato Wedges- Molasses Butter

Jalapeno Corn Bread & Honey Butter Rolls

Strawberry Short Cake Trifle & Triple Chocolate Brownies

SOUTH OF THE BORDER | 27

Chicken Tortilla Soup- Jalapeno Jack Cheese & Crispy Tortilla Strips

Chili Spiced Crispy Tortilla Chips & House-Made Salsa

Roasted Corn & Black Bean Salad

Fajita Style Chop Salad-Ranchero Dressing

Smoked Brisket Enchiladas- White Queso Sauce, Roasted Jalapenos

Cilantro Roasted Pulled Chicken Tacos- Mango Avocado Relish, Grilled Flour Tortillas

Tortilla Crusted Catfish Fingers- Cilantro Tartar

Green Chili Pico Rice

Stewed Black Beans & Chorizo

Cinnamon Churros- Warm Brown Sugar Sauce

Peach Cobbler- Vanilla Bean Ice Cream

Specialty Chef's Tables cont.

Minimum of thirty five guests required

MEDITERRANEAN | 32

Tomato Basil Soup- Garlic Croutons

Couscous Salad- Roasted Squash & Olive Vinaigrette

Nicoise Salad- Mesclun Greens, Olive Oil Poached Tuna, Tomato, Cucumber, Boiled Egg, Feta Cheese, Oregano Vinaigrette

Antipasti Platter- Fresh Mozzarella, Kalamata Olives, Marinated Artichokes

Grilled Chicken and Veggie Skewers- Rosemary Butter Sauce

Garlic Butter Shrimp Lasagna- Roasted Roma Tomato Cream, Fresh Mozzarella

Creamy Parmesan Risotto- Red Wine Mushrooms

Ratatouille

Rosemary Focaccia Bread- Feta Butter

Tiramisu-Cocoa Dust

Vanilla Bean Panna Cotta- Black Pepper Strawberries

STEAK & CHAMPAGNE | 51

Spinach Salad- Tear Drop Tomatoes, Grilled Mushrooms, Bacon Vinaigrette

The "Wedge"- Iceberg Lettuce, Bacon, Tomato, Blue Cheese

Poached Shrimp Cocktail- Grilled Lemon

Pan Seared Mahi Mahi- Sweet Potato Frites, Roasted Asparagus, Ginger Butter Sauce

Horseradish & Black Pepper Crusted Prime Rib- Natural Pan Jus

Jack Daniel's® Chicken Breast- Bourbon Reduction, Wild Mushrooms

Roasted Asparagus- Garlic Butter

Crispy Fingerling Potatoes- Applewood Bacon, Chive Sour Cream

Artisan Bread Basket- Herb Olive Oil

Classic Cherries Jubilee- Vanilla Bean Ice Cream (Prepared Tableside)

Champagne Toast with Dessert

Mix & Mingle

Heavy Hors d'Oeuvres Service only – recommend 8-10 pieces per person Hors d'Oeuvres before Dinner – recommend 4-6 pieces per person

Priced per piece

COLD HORS D'OEUVRES / 3.25

Club-Made Potato Pancake- Smoked Salmon & Creole Aioli
Chef's Choice Deviled Eggs (2pc) — Chipotle, Pork Belly, Caviar, Bacon Cheddar
Smoked Salmon Crostini- Garlic Cream Cheese & Preserved Lemon
Ahi Tuna "Poke" Wonton Chip
Antipasto Skewer- Balsamic Reduction
Tuna Titaki- Wasabi Aioli & Pickled Ginger
Tuna Tartare Cone
Blackened Shrimp- Mango Chutney
Seared Beef Tenderloin- Garlic Butter Crostini & Onion Jam
Southwest Tortilla Pinwheel- Fajita Steak & Smoked Cheddar
Classic Shrimp Cocktail Shooter- Tortilla Stick
BLT Wrap- Applewood Bacon, Sun-Dried Tomato Aioli & Grilled Romaine
Marinated Mushroom & Artichoke Skewer

HOT HORS D'OEUVRES / 3.25

Coconut Crusted Chicken Tender- Sweet Chili Sauce Wild Mushroom & Boursin Tart Crostini - Ricotta, Pork, Peach Chutney Creole Shrimp- Crispy Polenta Crouton Mozzarella & Applewood Bacon Stuffed Mushroom Crispy Beef Empanada- Salsa Verde Crispy Meatball Lollipop-Tomato Vodka Sauce Mini Crab Cake- Key Lime Aioli Beef Chimichurri Skewer Crispy Vegetable Spring Roll-Thai Dipping Sauce Smoked Brisket Quesadilla-Roasted Jalapeno Sour Cream Crispy Bang Bang Shrimp Shrimp Corn Dog- Beer Infused Mustard Dipping Sauce Spanakopita Beef Satay- Peanut Butter Dipping Sauce Mini Angus Burger Sliders- Caramelized Onion & Bacon Jam Almond Crusted Chicken Skewer- Local Honey Aioli Crab & Cream Cheese Stuffed Mushroom Crispy Parmesan Artichoke Heart- Preserved Lemon Aioli Mini Chicken Tostadas- Chili Spiced Sour Cream



Mix & Mingle cont.

Priced per person

MARKET STANDS

Minimum of twenty five guests required

Antipasti | 6

Italian Charcuterie, Local Cheeses, Grilled Vegetables, Olives, Onion Jam, Toasted Lavosh, Artisan Breads

Artisan Cheese Display | 5

Local and Imported Cheeses, Seasonal Fruit, Sugar Spiked Grapes, Toasted Lavosh, Toasted Bagels, Artisan Breads

Crudités & Dips | 5

Assorted Local Seasonal Vegetables, Olive Oil Hummus, Maytag Bleu Cheese Cream, Roasted Onion Sour Cream, Smokey Bacon Ranch, Toasted Lavosh

Mediterranean | 8

Basil Pesto Hummus, Grilled Pita, Toasted Pine Nuts, Classic Spanakopita, Yogurt-Cucumber Dip, Olive Assortment, Roasted Garlic, Bocconcini Mozzarella, Toasted Lavosh

"Handhelds" Mini Shooter Assortment | 10

Avocado & Lobster Bloody Mary, Creamy Basil Pesto Crudité, Grilled Shrimp Cocktail, Red Curry Chicken Satay

Raw Bar | Market Price

Poached Shrimp Cocktail, Crab Claws, Oysters on the Half Shell, Scallop Ceviche, Grilled Lemons, Cajun Remoulade and Cabernet Mignonette

True Sushi | Market Price

Spicy Tuna, Salmon Sashimi, Wasabi Shrimp, California and Vegetable Rolls, Cucumber Salad, Sweet Soy, Wasabi, Pickled Ginger

Pasta Bar | 10

Classic Linguini Carbonara, Cheese Ravioli & Sausage Ragout, Penne Ala Pesto, Grissini Bread Sticks, Parmesan Cheese, Herb Oil, Cracked Black Pepper, Red Pepper Flakes, Garlic Oil

Mac & Cheese | 9

Classic Mac & Cheese, Penne with Grilled Steak & Bleu Cheese Cream, Rigatoni with Lobster Parmesan Cream, Garlic Bread Sticks, Parmesan Cheese, Herb Oil, Cracked Black Pepper, Red Pepper Flakes, Garlic Oil

Tex-Mex | 9

Smoky Bacon Queso, Steak Fajita Quesadilla, Mini Chicken Tostadas, Smashed Avocado Dipping Sauce, Club-Made Salsa, Chili Spiced Sour Cream, Tri Colored Tortilla Chips

Hillside Sliders | 9

Pulled Pork & Country Slaw, Kobe Burger & Bacon Onion Jam, Blackened Chicken & Chunky Avocado Aioli, Sweet & Spicy Tots

Mix & Mingle

BUTCHER'S BLOCK

*Attendant Fee required at \$75

Bacon & Pepper Crusted Prime Rib (Serves 25-30 Guests) | Market Price Silver Dollar Rolls, Horseradish Cream, Pan Jus

Flame Grilled NY Strip Steak (Serves 25-30 Guests) | 110 Wild Mushroom Sauce, Mashed Potatoes, Silver Dollar Rolls

Fire Grilled Beef Tenderloin (Serves 20 Guests) | 160 Horseradish Cream, Silver Dollar Rolls, Grain Mustard, Red Wine Pan Jus

Garlic Salt Roasted Salmon (Serves 25-30 Guests) | 110 Lemon Dill Sour Cream, Caper Relish, Toasted Lavosh

Apple Cider Brined Pork Loin (Serves 25-30 Guests) | 95 Caramelized Apple Sauce, Port Wine Reduction, Buttermilk Biscuits

Boneless Spiral Country Ham (Serves 50 Guests) | 100 Buttermilk Biscuits, Local Honey, Sweet Chili & Brown Sugar Glaze



Late Night Standouts

SAVORY & SWEET STATIONS

Minimum of twenty five guests required

Chicken and Waffles | 7

Fried Chicken and Buttermilk Waffles, Honey Butter, Spiced Maple Syrup

Funnel Fries | 5

Cone Cups of Funnel Cake "Fries" dusted with Powdered Sugar with Maple Syrup for dipping

Hillside Sliders | 10

Pulled Pork & Country Slaw, Angus Burger & Bacon Onion Jam, Blackened Chicken & Chunky Avocado Aioli, Sweet & Spicy Tots

S'mores Bar | 7

Milk and Dark Chocolate, Assorted Marshmallows, Graham Crackers, Raspberry & Orange Jam

Chocolate Fondue Station | 9

Strawberries, Seasonal Fresh Fruit, Marshmallows, Toasted Pound Cake, Rice Crispy Treats, Pretzels, Graham Crackers

Warm Cookies & Milk | 6

Three flavors of Assorted Cookies served with Strawberry, Chocolate & Regular Milk



LIQUOR

	WELL	PREMIUM	SUPER PREMIUM	ULTRA PREMIUM
Vodka	Conciere	Tito's ABSOLUT ABSOLUT Citron Deep Eddy Ruby Red	Kettle One Stolichnaya	Grey Goose Grey Goose L'Orange Belvedere
Gin	Conciere	Beefeater	Bombay Sapphire Tanqueray	Hendrick's
Bourbon	Conciere		Maker's Mark	Knob Creek Woodford Reserve
Whiskey	Conciere	Jack Daniel's®	Jameson Crown Royal	Crown Royal Reserve
Scotch	Cutty Sark	Cutty Sark	Dewar's White Label Johnnie Walker Red	Chivas 12 Year Johnnie Walker Black
Single Malt				Glenlivet 12 Year Macallan 12 Year Glenfiddich 18 Year
Rum	Conciere, Malibu	Myers's Dark, Capt. Morgan		
Tequila	Conciere	Sauza Blue Reposado	Hornitos Reposado Milagro Silver	Don Julio Anejo Patron Silver
Cognac				Hennessy VS Courvoisier VSOP
Imported Cordial	Southern Comfort	Baileys Kahlua Amaretto Disaronno	Cointreau	Chambord Grand Marnier

BEER

Domestic	Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite, and O'Doul's	
Specialty & Import	Blue Moon, Corona, Corona Light, Sam Adams Boston Lager, Stella Artois, Dos XX, and Canarchy Crafts	
Draft	Miller Lite, Bud Light, Shiner Bock, and Deep Ellum IPA	

From the Bar cont.

WINE

House Wine	La Terre - Chardonnay, Cabernet Sauvignon, Merlot???, Pinot Noir???, and White Zinfandel	
2 nd Tier	Please see Service Director for 2 nd Tier Wine List	
3 rd Tier	Please see Service Director for 3 rd Tier Wine List	
Champagne J Roget Brut Sparkling (See Service Director for Upgrade and Pricing)		



From the Bar cont.

A LA CARTE

Host may select bottles of wine to be added to the master bill. 20% Service Charge and 8.25% Tax to Apply.

Wine & Champagne

Wine by the bottle

House I 30

2nd Tier | 40

3rd Tier | 50

(Serves Approx. 5 glasses)

(Serves approx. 5 glasses)

(Serves approx. 5 glasses)

Champagne by the bottle | 30

Champagne Toast | 4 (per person)

Hosted Bar

Priced Per Drink

Domestic Beer | 4

Imported Beer | 5

House Wine or Champagne | 6 Well Liquor | 6

Premium Liquor | 8

Super Premium Liquor | 10

Soda, Bottled Water or Gatorade | 3

Drink Tickets

Priced Per Ticket

Host purchases and distributes tickets, provided by South Shore Harbour Country Club. Up to four (4) drink tickets per person can be purchased. Host will be charged based upon number of tickets utilized. After the guests' tickets are used, a Cash Bar may be set up based on the Cash Bar guidelines.

Ticket Prices

6.5 per ticket good for well liquor, domestic or imported beer, and house wine

8.5 per ticket good for premium liquors, domestic or imported beer and 2nd tier wines

10 per ticket good for super premium liquors, domestic or imported beer and 3rd tier wine

CASH BAR

Guests are responsible for purchasing drinks. The host is responsible for a Bartender fee at \$100 per bartender. Prices listed below INCLUDE 20% service charge and 8.25% tax.

Priced Per Drink

Domestic Beer | 5

Imported Beer | 6

House Wine or Champagne | 8 Well Liquor | 8

Premium Liquor | 11

Super Premium Liquor | 13

Soda, Bottled Water or Gatorade | 4



Terms and Conditions

FOOD & BEVERAGE

South Shore Harbour Country Club must provide all food & beverage. No outside food and beverages are allowed with the exception of specialty and wedding cakes. Due to health regulations, perishable leftovers may not be removed from the property.

MENUS

Our menus are designed to offer you a selection of quality items, however if you prefer to offer your guests something outside of the offered menus, our Executive Chef is more than happy to tailor a menu to your specifications. Children's menus may be offered to children up to 12 years of age.

GUARANTEES

Your guaranteed number of guests is due to the Private Event Department seven (7) business days prior to the event. In the event the Club does not receive a guarantee, the number of guests previously indicated on your signed contract will serve as the guarantee. Actual charges will depend on the guaranteed number or actual attendance at the event, whichever is greater. If the number in attendance exceeds your guarantee given, the Club may prepare additional meals, if possible, and the host will be charged a higher rate for each additional guest; the same meal cannot always be promised should your attendance be greater than your guarantee.

DEPOSITS & PAYMENT SCHEDULE

When scheduling an event, a signed contract and minimum deposit is required to secure your date. Subsequent deposit of 50% of your estimated remaining balance is required 60 days in advance. Final Balance is due 7 business days prior to your event. All event charges should be paid in full prior to the event. All deposits are non-refundable. Deposits payable by credit card, check or cash. Please note, a credit card is required to be kept on file should additional charges be incurred.

TAXES AND GRATUITY

All food and beverage is subject to a Club service charge at a rate of 20%. The host is also responsible for the payment of sales tax at a rate of 8.25%, Alcoholic beverages are subject to a 8.25% tax. If your group is tax-exempt, a ClubCorp tax-exempt certificate must be completed at the time of booking.

LIABILITY

South Shore Harbour Country Club is not responsible for damage or lass of any merchandise, articles or valuables of the host or of the host's guests or contractors, prior to, during or subsequent to any function. Host is responsible for any damages done to facilities during the period of time the facilities are subject to the host's use or the use of any independent contractor hired by the host or the host's agent. A damage deposit may be required and a cleaning fee may be assessed if extensive cleaning is required in the Club or in any part of the building or its grounds.

Terms and Conditions

FOOD AND BEVERAGE MINIMUMS

All events are required to meet a food and beverage minimum. A food and beverage minimum is the amount a host must spend in food and beverage, prior to service charge and tax, in order for to secure a private space at the Club. For example, if the minimum is \$5,000 and you have 100 guests in attendance, you have a minimum of \$50 per person to spend in your menu and bar selections. If the minimum is not met, the difference may be charged as a room rental.

FACILITY FEES (NON-MEMBERS)

Non-Members are welcome to host events at the Country Club, however a facility fee dependent upon the type of event, will be assessed in order to access the Club. South Shore Harbor Country Club Members in good standing with the Club will be exempt from this fee.

SPECIALTY LINENS

Dress up your room with floor length table linens, chair covers, chair sashes, and napkins or overlays. A wide variety of fabric and colored styles are available for your selection. Delivery and set up are included in price. Ask your Private Event Director for details and pricing.



Terms and Conditions

CANCELLATIONS

In the event of cancellation of the Event by the host for any reason, the non-refundable deposit and any partial payments will not be refunded. In addition, the Club will be entitled to a cancellation fee, as liquidated damages (plus service charges and applicable taxes) at the time of cancellation as follows:

More than 90 business days prior to the event -50% of the estimated cost 90 to 30 business days prior to the event -75% of the estimated cost Less than 30 business days prior to the event -100% of the estimated cost

Given the Club's capacity for events and to prepare and serve food and beverages, the parties acknowledge that it is highly unlikely that the Club would be able to mitigate any losses caused by cancellation of the event. The parties agree that prospectively calculating the damages that the Club would suffer as a result of the cancellation of the event would be exceptionally difficult or impossible. For this reason, the parties have agreed that the calculations set forth above are a reasonable forecast of just compensation in the event of the cancellation of the event. The amounts due for cancellation set forth herein are intended as liquidated damages and not as a penalty. Should the event be postponed by the Club due to an act of God, all payments received will be transferred to an agreed upon rescheduled date.

If a rescheduled date cannot be agreed upon, the nonrefundable deposit will be retained and any partial payments will be refunded. In any event, the Host shall be responsible for all the charges incurred before the event is postponed.

