



NORTHSHORE COUNTRY CLUB

2025



NorthShore Country Club
801 East Broadway Portland TX 78374
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www.northshoretx.com
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NorthShore Country Club
801 E. Broadway
Portland, TX 78374
(361) 643-1546
www.northshoretx.com



NorthShore Country Club Has Much To Offer!

- ⇒ *Event & Meeting Rooms*
- ⇒ *Golf Outings*
- ⇒ *Fitness Center*
- ⇒ *Catering Services*
- ⇒ *Weddings*
- ⇒ *Social Events*
- ⇒ *Pool Parties*
- ⇒ *Baby & Bridal Showers*
- ⇒ *Sports Bar & Lounge*
- ⇒ *To—Go Menu Orders*
- ⇒ *Champagne Sunday Brunch*
- ⇒ *Friday Night Dining Features*
- ⇒ *Tennis & Pickleball*



NORTHSHORE COUNTRY CLUB

**Pricing and Menu Items may be Subject to Change Without Notice.*

CONTACTS

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HOURS OF OPERATION

Golf Course:

Monday—Closed (except for holidays)
Tuesday—Sunday 7 AM—Dusk

Starter House Snack Shop:

Tuesday—Sunday 7 AM—Dusk

Swimming Pool:

CLOSED ON MONDAYS
Tuesday-Sunday 10AM-8 PM.
Swim at Your Own Risk.
*Pool is not heated.

Fitness Center:

Tuesday—Sunday 6 AM—Dark
*24/7 with Access Key.

Tennis Shop & Courts:

September-April
Variable hours with programs.

Sports Lounge:

Tuesday—Saturday 11 AM—Close
Sunday 11 AM—Close

*Feature Night Dining—Friday Nights.
See newsletter for menus.

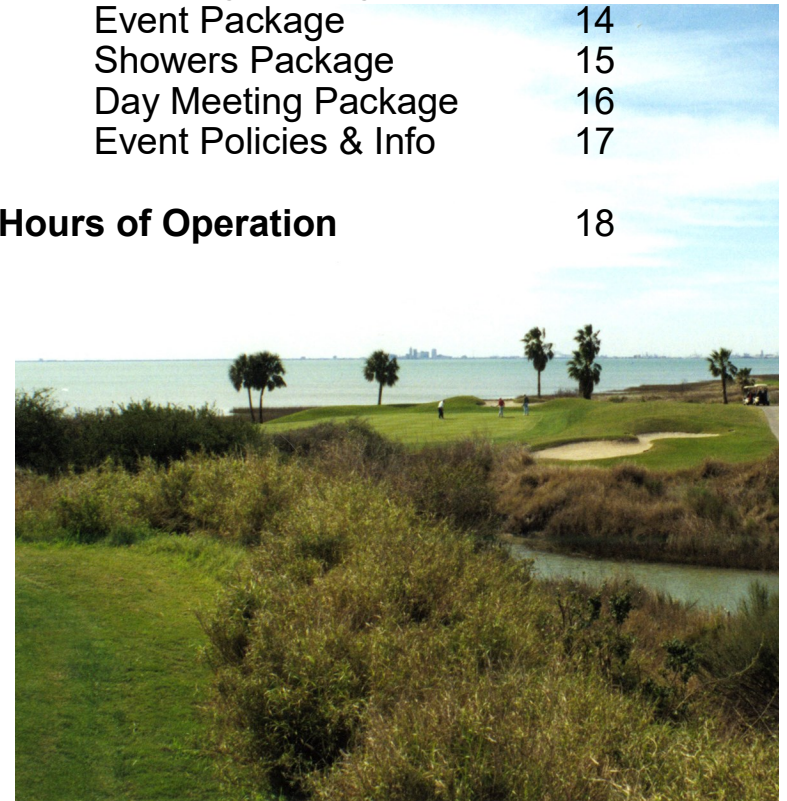
*Sunday Brunch—Every Sunday 10:30
am—2:00 pm.



^^*Golf course, Starter House, Sports Lounge, and Tennis Courts are all subject to close during inclement weather.

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MEMBERSHIP

Please refer to the chart on the next page for privileges included with each category of membership.



Platinum Golf Membership

Single \$299 Family \$399

Gold Golf Membership

Family \$205

Silver Membership

Family \$90

Business Membership

5 Designees \$725

**All Memberships are Subject to a \$25 Monthly purchases minimum in Food & Beverages.*



Winter Texan

Weekly Program

Single \$175

Couple \$250

Winter Texan Monthly Program

Single \$325

Couple \$429



Banquet Policies & Information

General Information and policies listed below.

Room Setup Fees

Room setup include the use of the room for the designated event for a maximum of 5 hours, which must conclude by midnight. Fees include all set up of tables, chairs, service tables, side tables, and any other agreed upon service provided by the Club. Fees do not include decorations or centerpieces for the guest tables.

****Club members in good standings get a 50% Discount off Room Setup Fees.***

For events requiring more than the allotted 5 hour service time-frame, an additional hour may be purchased for a maximum of 6 hours of event time. In no case will an event last longer than 6 hours. Events must end at 12 a.m.

Security Services

In the event that NorthShore requires Security Services for your event, your Manager will advise you of such requirements and make arrangements for such services. Security Services by the Portland Police Department \$50/hour per officer.

Setup Fees & Audio Visual Rentals

Main Ballroom Dining Room	\$1,000
*Additional Hour	\$1,000
Pebble Beach Room	\$250
Bar & Grill Room	\$500
Tee Room	\$50
Projector Screen Rental	\$25
Projector Rental	\$75
Panaboard Rental	\$75
Bartender Service Fee	\$100

Sales Tax & Service Charges

Texas Sales Tax 8.25%

Member Banquet Service Charge 16%

Guest Banquet Service Charge 20%

Day Meeting Package

Minimum 16 people
All Items are Subject to Tax & Service Charge

Day Meeting Package

Breakfast: NorthShore Breakfast

Mid Morning Break: Bottled Water, Soda, Tea & Coffee

Lunch: Choice of 1 Plated Menu Item

Afternoon Break: Packaged Snacks, Popcorn, Water, Soda, Tea & Coffee

\$42 ++ per guest

* All Meeting Packages include set up and use of the room, Panasonic Smartboard screen with projector, podium, and other side tables

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MEMBERSHIP



	Winter-Texan Monthly Membership	Winter-Texan Weekly Membership	Silver Membership	Business Membership	Gold Golf Membership (5 families)	Platinum Single Golf Membership	Platinum Family Golf Membership
Greens Fees Included	X	X				X	X
Cart Fees Included	X	X					X
Advanced tee time bookings	X	X	X			X	X
Charging Privileges				X		X	X
\$25 Food Minimum				X		X	X
Golf Merchandise Discounts	X	X				X	X
Complimentary Range Use	X	X				X	X
BOGO free dining coupon				X		X	X
\$0 Fee Walking Rounds	X	X				X	X
50% Discount off Green Fees/Range				X			
Access to the Pool	X	X	X			X	X
Member Only Dining & Events	X	X	X			X	X
Access to Tennis/Pickleball Courts	X	X	X			X	X
Access to the Fitness Center	X	X	X			X	X

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GOLF OUTINGS

Golf Rates:

Red Rates include: Green Fee, Cart Fee, Range Balls, Tournament Scoring, room set up and 1 Buffet option - NorthShore Breakfast Buffet, Deli Buffet, Classic Burger Buffet, Fiesta Buffet, or Country Buffet

Blue Rates include: Green Fee, Cart Fee, Range Balls, Tournament Scoring, Room Rental & Set Up, Outside Provider for food and/or non Alcoholic Beverages.

Monday (72 player minimum)

\$60+ \$65+

Tuesday—Thursday

\$65+ \$70+

Friday

\$70+ \$75+



Shotgun Start Times:

Monday Outings: ANY TIME
Tuesday—Thursday: 8 am or 1 pm
Friday: 7:30 am Only

** Maximum of 120 players per shotgun **



Beverages & Beverage Carts:

NOTE: One beverage cart requires 45-60 minutes to service 9 holes. Two beverage carts are highly recommended for 18 hole tournaments. Beverage carts must be driven by NSCC personnel.

Beverage Cart Service: \$75
Includes Beer, Liquor & Non-Alcoholic Beverages

Non-Alcoholic Beverages \$3
Beer \$4
Premium & Import beer \$5
Liquor \$7

** All beverage prices are inclusive **

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SHOWER PACKAGE

Minimum 25 Guests

\$25 per person + sales tax & service fees

- 3 Hour Room Rental
- Basic Black Linens
- Fresh Fruit Display
- Charcuterie Board
- Ice Tea, Coffee, & Water Service
- Custom Made Cake



Choice of 4 of the Following:

- Chicken Salad Tea Sandwiches.
- Creamy Cucumber Tea Sandwiches.
- Hot Artichoke Spinach Dip with Crackers, Crustinis, & Tortilla Chips.
- Taco Dip with Tortilla Chips
- Deviled Eggs.
- Assorted Pinwheels.
- Fried Pickle Cups.
- Assorted Quiche Bites.
- Chocolate Dipped Strawberries.
- Cowboy Dip with Tortilla Chips.
- Baked Potato Bar with Assorted Toppings.
- Swedish Style Meatballs

• Choice of One of the Following Bars:

Mimosa & Juice Bar

(Champagne, Orange Juice, Cranberry Juice, etc.)

Bloody Mary Bar

(Tomato Juice, Spicy Bloody Mary Mix, Vodka, Olives, Carrot Sticks, Celery Sticks, Cocktail Onions, & Lime Wedges)



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Event Package #1

25 Person Minimum Guarantee
\$25++ Per Guest Including:

Your Choice of Buffet:

Country Buffet

Tossed Garden Salad Bar, Country Style Green Beans, Mashed Potatoes with Gravy, Chicken Fried Steak, Fried Catfish, Cocktail & Tartar Sauce, Rolls & Butter, Ice Tea, Water, & Coffee Service.

Fiesta Buffet

Chili con Queso with Tortilla Chips, Spanish Rice, Charro Beans, Lettuce, Pico de Gallo, Cheddar Cheese, Jalapenos, & Salsa with choice of 3 entrées: Carne Guisada, Enchiladas with Chile con Carne, Chicken Fajitas, Beef Fajitas

**Add Guacamole for an additional \$1 Per Guest

Classic Burger Buffet

Burger Buns, Hand-crafted Burger Patties, Grilled Onions, Grilled Mushrooms, Baked Beans, Potato Salad, Potato Chips, Fresh Fruit, Condiments & Relish Tray, Ice Tea & Water Service.

Gourmet Pizza Buffet

Fresh Garden Salad Bar with Dressings, Chef's Variety of Assorted Pizzas

- Custom Cake OR Assorted Dessert Table
- Iced Tea, Water, & Fountain Soda Service

Room Fees Apply

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Golf Outings Club Policy

1. It is necessary to turn in pairing sheets with the names of players 3 days in advance. Fees will be based on the pairing sheet. Golf Outing Fees will not be adjusted downward for no shows.
2. Dress code is strictly enforced. Collared shirts are required.
3. Golf carts are mandatory for all players. Each player must have their own set of clubs.
4. Damages to the golf course, cart fleet and/or property by participants must be paid for by the event.
5. NorthShore does not consider weather forecasts. Your tournament is based on the day and time of your event. In the event that the course is closed due to unplayable conditions, your event will either be rescheduled on a mutually agreeable date or given certificates for the number of guaranteed players. **NO REFUNDS!**
6. Exclusive use of the course requires a minimum of 72 paid players. Outings less than 72 players will not have exclusive use of the course.

FOOD & BEVERAGE:

1. **All ALCOHOLIC BEVERAGES MUST BE PURCHASED THROUGH NORTHSHORE COUNTRY CLUB.** Donated alcoholic beverages are not allowed by TABC law to be consumed or served on a licensed premises.
2. BBQ Pits and cook stations are allowed for on course consumption only and must be coordinated with the sales manager and golf shop. Due to TDHHS Regulations, food from BBQ Pits and Cook stations may NOT be brought into the clubhouse.
3. Head count guarantees for food provided by the club must be turned in days in advance.

Bonus Gifts

- 2 - \$25 Gift Cards for Outings up to 80 players
- 2 - \$50 Gift Cards for Outings over 80 players



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PLATED MENUS

All Include: House Salad with Ranch Dressing, Choice of Vegetable, Choice of Starch, Rolls with Butter, Iced Tea, Coffee, & Water Station

\$22++ per person

- NorthShore Chicken—Panko Breaded with Artichoke Spinach Cream
- Chicken with Bacon Cheddar Jalapeno Cream
- Chicken Monterey—Breaded Chicken Breast topped with Tomato & Avocado relish, Cheese, & Southwest Sauce
- Creamy Tuscan Chicken—Breaded Chicken Breast topped with a Garlic, Tomato, Spinach, Bacon, Parmesan Cream
- Balsamic Chicken—Breaded Chicken Breast topped with Tomato, Onion, Basil, Mozzarella Cheese, and a Balsamic Glaze
- Cowboy Chicken—Breaded Chicken Breast topped with Tomato, Green Chile, Corn, Black Beans, Cheddar Cheese, and a Southwest Sauce

All of the above entrees may be served as Grilled Chicken breast as well.

\$23++ per person

- Smothered Roast Beef—Roasted Round in a Savory Beef Gravy with Onions & Mushrooms, topped with Mozzarella Cheese
- Stuffed Pork Chop with Savory Brown Sauce
- Parmesan Crusted Snapper with Garlic Cream
- Snapper Vera Cruz

8 oz. New York Strip Steak \$25 ++

Cooked to a Medium-Medium Well Temperature for all Guests.

Surf & Turf \$32++

6 oz Tenderloin & 3 Grilled Shrimp

Tenderloin cooked to a Medium-Medium Well Temperature for all Guests.

Vegetable Selections:

Chef's Vegetable Blend, Broccoli & Carrots, Green Beans Almondine, Country Style Green Beans with Bacon & Onion, Herb Seasoned Squash Blend.

Starch Selections:

Garlic Mashed Potatoes, Rice Pilaf, Roasted Red Potatoes, Au Gratin Potatoes

**All Plated Entrees are Identical.*

Requests for mixed plates or dual entrees will require additional fees.

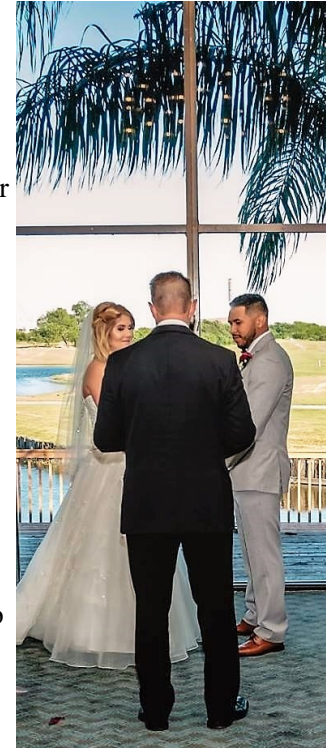
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WEDDING PACKAGE

Minimum 100 Guests

\$56 per Guest

- Room Setup fees for Ballroom
- 2 Butlered Hors D'oeuvres
- Your Choice of One Buffet Menu
- Beverage Station with Tea, Coffee, Water
 - Custom Made Wedding Cake
 - Champagne Toast
 - Bar Setup
 - Bartender Service Fee Included
- Frozen Drink Machine - Margaritas or Daiquiris
- Black Table Cloths, Napkins, & Chair Covers
 - Optional Gold Charger Plates
- Accent Uplighting Around the Room
 - Outdoor Patio Area
 - Staging Area for Entertainment
- All Day Access for decorating and set up by DJ, Photographer, or other Providers
 - Professional Service Staff
 - Tax & Service charges included



*Security Fee not included. \$50 per hour per officer.

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CATERING ORDERS

\$50 delivery fee
72 hours notice.

\$18 + tax per person (minimum 25 people)
All Menu Options include a House Salad with Ranch Dressing.
Delivered in disposable catering containers.
Includes disposable flat wear, plates, & napkins

MENU OPTIONS:

*Enchiladas & Chile con Carne, Rice and Beans, Salsa

*Meatloaf with Mashed Potatoes, Vegetables, & Rolls

*Lasagna with Garlic Sticks and Vegetables

*Chicken Fried Steak, Mashed Potatoes, Vegetables, & Rolls

*Beef Tips with Rice, Vegetables, Rolls

*Chicken Alfredo with Bowtie Pasta and Garlic Sticks

*Fried Fish & Hushpuppies, Coleslaw, Wedge Fries, Tartar Sauce, & Rolls.

Beverages, Desserts and other Items, as well as Service Staffing are available for additional fees.



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BUFFETS ****25 person minimum** 1 Hour all you can eat.**

Country Buffet \$22 ++

Tossed Garden Salad Bar, Country Style Green Beans, Mashed Potatoes & Gravy, Chicken Fried Steak, Fried Catfish, Cocktail & Tartar Sauce, Rolls & Butter.

Fiesta Buffet \$23 ++

Chili con Queso with Tortilla Chips, Spanish Rice, Charro Beans, Lettuce, Pico de Gallo, Cheddar Cheese, Jalapenos, & Salsa with choice of 3 entrées:
Carne Guisada, Enchiladas with Chile con Carne, Chicken Fajitas, Beef Fajitas
**Add Guacamole for an additional \$1 Per Guest

NorthShore Buffet \$28 ++

Tossed Garden Salad Bar, Choice of Vegetable and Starch, Hot Rolls and Your Choice of 3 of the following Entrees:

- **NorthShore Chicken**—Panko Breaded with Artichoke Spinach Cream
 - **Chicken with Bacon Cheddar Jalapeno Cream**
 - **Chicken Monterey**—Breaded Chicken Breast topped with Tomato & Avocado relish, Cheese, & Southwest Sauce
 - **Creamy Tuscan Chicken**—Breaded Chicken Breast topped with a Garlic, Tomato, Spinach, Bacon, Parmesan Cream
 - **Cowboy Chicken**—Breaded Chicken Breast topped with Tomato, Green Chile, Corn, Black Beans, Cheddar Cheese, and a Southwest Sauce.
 - **Smothered Roast Beef**—Roasted Round in a Savory Beef Gravy with Onions & Mushrooms, topped with Mozzarella Cheese
 - **Stuffed Pork Chop**
 - **Fried Shrimp**
 - **Parmesan Crusted Snapper with Garlic Cream**
 - **Snapper Vera Cruz**
 - **Carving Station**— your choice of Ham, Turkey or Prime Rib
- **Prime Rib selection is available only to guarantees of 50+ guests

Classic Burger Buffet \$20 ++

Burger Buns, Hand-crafted Burger Patties, Grilled Onions, Grilled Mushrooms, Baked Beans, Potato Salad, Potato Chips, Fresh Fruit, Condiments & Relish Tray

Deli Buffet \$20++

Potato Salad, Fresh Fruit, Assorted Breads, Smoked Turkey, Sliced Roast beef, Smoked Ham, American & Swiss Cheese, Potato Chips, Condiments & Relish Tray

Gourmet Pizza Buffet \$20++

Fresh Garden Salad Bar with Dressings, Chef's Variety of Assorted Pizzas

BREAKFAST OPTIONS

NorthShore Breakfast Buffet \$15++

Scrambled Eggs, Breakfast Potatoes, Bacon, Sausage, Biscuits & Gravy, Fresh Fruit, Folgers Roast Regular & Decaffeinated Coffee, Orange Juice, and Water.

Omelet & Waffle Station \$18++

(Minimum of 10 people up to 30 people maximum) Omelets are made to order by one of our Chefs; items include ham, onion, mushroom, bell peppers, bacon, diced tomato, jalapenos, cheddar cheese, & picante sauce. Waffles are also made to order & served with assorted toppings.

Plated Options:

Classic Breakfast \$13++

Scrambled Eggs, Bacon, Sausage, Biscuits & Gravy, Fresh Fruit, Folgers Roast Regular & Decaffeinated Coffee, Orange Juice, and Water.

Waffle Breakfast \$13++

Scrambled Eggs, Bacon, Sausage, 1/2 Belgium Waffle with Syrup and toppings, Fresh Fruit, Folgers Roast Regular & Decaffeinated Coffee, Orange Juice, and Water.

A La Carte Services

Folgers Roast Regular of Decaffeinated Coffee \$25++ per Pot
Orange Juice \$25++ per Pitcher

Breakfast Tacos \$3++ each (2 dozen minimum)

Served with Cheddar Cheese & Picante Sauce.

Choice of:

Bacon & Egg

Sausage & Egg

Chorizo & Egg

Assorted Pastries \$25++ per dozen

Fresh Fruit Display \$3.75++ per person



DESSERTS & CUSTOM CAKES

Cheesecake Selections \$4.50 per slice

Old Fashion, Strawberry Swirl, Turtle Cheesecake, Chocolate Velvet, Apple Crisp, White Chocolate Raspberry

Pie Selections \$3.50 per slice

Pecan, Apple, Cherry, Buttermilk Chess, Rita Lime, Coconut Meringue, Chocolate Meringue, Brandy Alexander, Pumpkin, Chocolate Silk Pecan, Chocolate Oreo Cream.

Cake Selections \$3.50 per slice

Vanilla Cake, Chocolate Cake, Black Forrest Cake, or German Chocolate Cake. Fillings available for Vanilla Cakes.

Soft Serve Sundae Bar \$4 per person

Soft Serve Vanilla, Chocolate, and Swirl with assorted toppings: Sprinkles, Assorted Nuts, Chocolate Chips, Crushed Oreos, Coconut, Caramel Sauce, & Chocolate Sauce



Other Dessert Options

**Plain Cupcakes \$2.00 each

**Special Designed Cupcakes \$3.50 and up

**Assorted Cookies \$24 per dozen

(Minimum order of 2 dozen of the same flavor/kind)

**Decorated Sugar Cookies—\$3 each loose or \$3.50 each bagged with ribbon

Wedding Cakes & Party Cakes \$3.50 and Up per serving

This service is only available for On-Site events. Cakes from the Club will be displayed on our decorative gold or silver cake stands and receive complimentary cake cutting and service during your event!