



**NORTHSHORE COUNTRY CLUB**

**2026**



NorthShore Country Club  
801 E. Broadway  
Portland, TX 78374  
(361) 643-1546  
[www.northshoretx.com](http://www.northshoretx.com)



**NorthShore Country Club**

**801 East Broadway Portland TX 78374**

**361.643.1546**

**[www.northshoretx.com](http://www.northshoretx.com)**

 [@northshorecountryclubtx](https://www.instagram.com/northshorecountryclubtx)

 [@northshoretx](https://www.facebook.com/northshoretx)

# 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*



NORTHSHORE COUNTRY CLUB

*\*Pricing and Menu Items may be Subject to Change*

## CONTACTS

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## HOURS OF OPERATION

### Member Services Office:

Sunday - Monday - Closed

Tuesday - Friday 9 AM - 5 PM

Saturday - 9 AM - 2 PM

### Golf Course:

Monday - Closed (except for select holidays)

Tuesday - Sunday 7 AM - Dusk

### Starter House Snack Shop:

Tuesday - Sunday 7 AM - Dusk

### Swimming Pool:

CLOSED ON MONDAYS

Tuesday - Sunday 10 AM - 8 PM.

Swim at Your Own Risk.

\*Pool is not heated\*

### Fitness Center:

Tuesday - Sunday 6 AM - Dusk

\*24/7 with Access Key.

### Tennis Shop & Courts:

CLOSED ON MONDAYS

Tuesday-Sunday 7 AM - Dusk

### Sports Lounge:

Tuesday - Saturday 11 AM - Close

Sunday 11 AM - Close

\*Feature Night Dining - Select Friday Nights.  
See newsletter for menus.

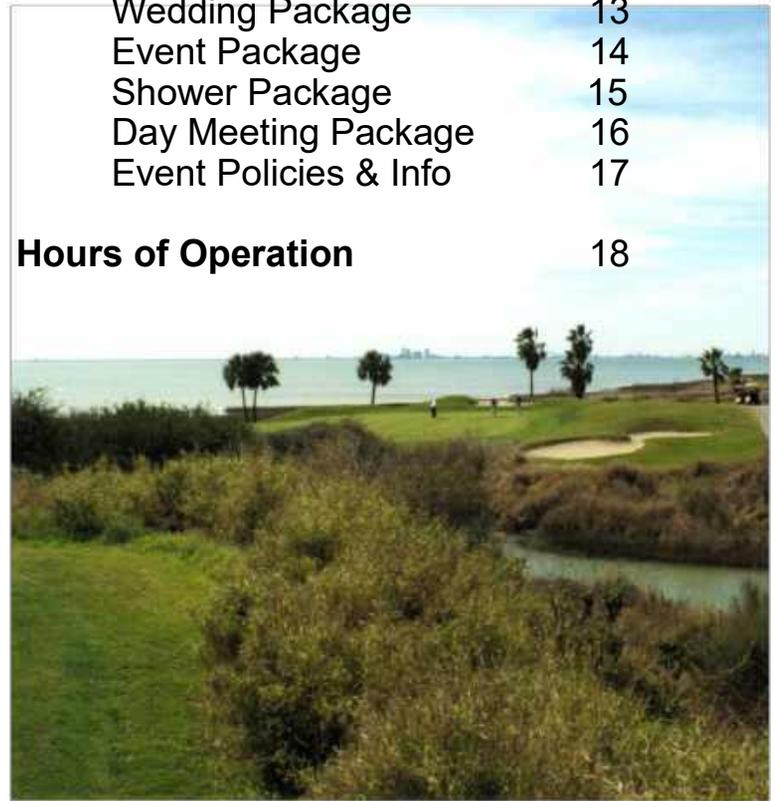
*\*Sunday Brunch - Every Sunday 10:30 am - 2:00 pm.*

^^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

Monthly Single: \$324  
 Monthly Family: \$424  
 One-Time Initiation: \$1,000

### Gold Golf Membership

Monthly Family: \$230  
 One-Time Initiation: \$1,000

### Silver Membership

Monthly Family: \$90  
 One-Time Initiation: \$500

### Business Membership

5 Designees \$725  
 One-Time Initiation: \$1,000

*\*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, the Club Manager will advise you of such requirements and make arrangements for such services.

Security Services by the Portland Police Department \$50/hour per officer.

## Room 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	\$35/Per Hour
Projector Screen Rental	\$25
Projector Rental	\$75
Panaboard Rental	\$75
Bartender Service Fee	\$100
Additional Ceremony Set-up	\$500

## Sales Tax & Service Charges

Texas Sales Tax 8.25%  
 Member Banquet Service Charge 16%  
 Guest Banquet Service Charge 20%

\*Pricing and Menu Items may be Subject to Change

# Day Meeting Package

**Minimum 15 people**

All Items are Subject to Tax & Service Charge

**Breakfast:** Plated Classic Breakfast with Orange Juice & Coffee

**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



\*Pricing and Menu Items may be Subject to Change

# 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	X
Cart Fees Included	X	X					X
Advanced tee time bookings	X	X	X		X	X	X
Charging Privileges			X		X	X	X
\$25 Food Minimum			X		X	X	X
Golf Merchandise Discounts	X	X			X	X	X
Complimentary Range Use	X	X			X	X	X
BOGO free dining coupon	X	X	X		X	X	X
\$0 Fee Walking Rounds	X	X			X	X	X
Access to the Pool	X	X	X		X	X	X
Member Only Dining & Events	X	X	X		X	X	X
Access to Tennis/Pickleball Courts	X	X	X		X	X	X
Access to the Fitness Center	X	X	X		X	X	X

\*Pricing and Menu Items may be Subject to Change

# GOLF OUTINGS

## Golf Packages:

### Basic Outing Package: \$60/Per Player

Green Fee, Cart Fee, Range Balls, Tournament Set-up and Scoring, and placement of On-Course Signage and On-Course Games Set-Up.

### Standard Outing Package: \$75/Per Player

Green Fee, Cart Fee, Range Balls, Tournament Set-up and Scoring, placement of On-Course Signage, On-Course Games Set-Up and 1 Buffet Option:  
Deli Buffet, Classic Burger Buffet, Fiesta Buffet or Country Buffet.

### Premium Outing Package: \$85/Per Player

Green Fee, Cart Fee, Range Balls, Tournament Set-up and Scoring, placement of On-Course Signage, On-Course Games Set-Up, 1 Buffet Option:  
Deli Buffet, Classic Burger Buffet, Fiesta Buffet or Country Buffet  
2 Drink Tickets Per Player  
Par 3's - Closest-to-Pin on Each Hole \$25  
NorthShore Gift Card, 1 Longest Drive - \$50  
NorthShore Gift Card.



\*Room use included for registration, scoring and buffet service

### Shotgun Start Times:

Monday Outings: ANY TIME  
Tuesday–Thursday: 8 am or 1 pm  
Friday: 7:30 am ONLY

\*\$5 Discount Per Player for Monday events

\*Maximum of 128 players per shotgun

### Additional Fees:

\$500 Corkage Fee - On Course  
Food Stations by Sponsors  
\$500 Corkage Fee - On Course Non-Alcoholic Beverages  
\$200 Ice Service Fee

### Beverages & Beverage Carts:

**NOTE:** One beverage cart requires 45-60 minutes to service 9 holes. Two beverage carts are required 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 \$5

Premium & Import Beer \$6  
Cocktails \$8

\$3 Beer Non-Profit Organizations  
(must be paid by Event host).

\*\* All beverage prices are inclusive \*\*

\*Pricing and Menu Items may be Subject to Change

# 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 3 of the Following:*

- Chicken Salad Tea Sandwiches
- Creamy Cucumber Tea Sandwiches
- Assorted Pinwheels
- Assorted Quiche Bites
- Deviled Eggs
- Chef's Pasta Salad
- Chef's Wild Card Appetizer
- Swedish Style Meatballs
- Cowboy Dip with Tortilla Chips
- Taco Dip with Tortilla Chips
- Baked Potato Bar with Assorted Toppings
- Hot Artichoke Spinach Dip with Crackers, & Tortilla Chips



### *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, & Lime Wedges)

\*\*Bar choice may be substituted for Fruit Punch or Lemonade Service.

*\*Pricing and Menu Items may be Subject to Change*

## **EVENT PACKAGE**

**\*25 Person Minimum Guarantee\***  
**\$30++ 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

#### **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, Potato Salad or Fresh Fruit, Potato Chips, Condiments & Relish Tray

#### **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\**



*\*Pricing and Menu Items may be Subject to Change*

### **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. Corkage Fees apply.
3. Head count guarantees for food provided by the club must be turned in days in advance.



## PLATED MENUS

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

### Panko Breaded Chicken Breasts \$30++ per person

-NorthShore Chicken—Artichoke Spinach Cream

-Blackberry Heat Cream Chicken—Blackberry Jalapeño Cream

-Chicken with Coq Au Vinn—Red Wine Sauce with Bacon, Mushroom and Onions

-Creamy Tuscan Chicken—Topped with a Garlic, Tomato, Spinach, Bacon, Parmesan Cream

-Cowboy Chicken—Topped with Tomato, Green Chile, Corn, Black Beans, Cheddar Cheese, and Southwest Sauce

-Chicken Monterey—Topped with Tomato & Avocado Relish, Cheese, & Southwest Sauce

*Breaded Chicken entrees may be served as Grilled Chicken breast as well.*

### -Pork Chop with Your Choice of Sauce \$30++ per person

*NorthShore, Blackberry Heat Cream, Creamy Tuscan, Cowboy, Coq Au Vinn, or Monterey Sauce*

### Parmesan Snapper \$30++

*Parmesan Crusted Snapper with Garlic Cream*

### Lemon Dill Salmon \$30++

*Salmon filet with lemon butter dill sauce*

### 8 oz. New York Strip Steak \$32 ++

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

### Surf & Turf 40++

*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, Asparagus, Herb Seasoned Squash Blend.*

### Starch Selections:

*Garlic Mashed Potatoes, Rice Pilaf, Roasted Red Potatoes, Baked Potato, Au Gratin Potatoes*

*\*All Plated Entrees are Identical.*

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

## WEDDING RECEPTION PACKAGE

Minimum 125 Guests

**\$60 Per Guest**

- Room Setup fees for Ballroom
- 2 Butlered Hor D'oeuvres
- Your Choice of One Buffet Menu
- Champagne Toast
- Bar Setup and Bartender Service
- Beverage Station with Tea, Coffee, Water
- Custom Made Wedding Cake
- Frozen Drink Machine - Margaritas or Daiquiris
- Black Table Cloths, Napkins, & Chair Covers
- Gold Charger Plates
- Accent Uplighting Around the Room
- 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.

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



## CATERING ORDERS

\$50 delivery fee  
72 hours notice.

\$20 + 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, Tartar Sauce, & Rolls.

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



## BUFFETS **\*\*25 person minimum\*\*** **\*\*NO TO-GOS\*\***

### Country Buffet \$24++

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

### Fiesta Buffet \$25 ++

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*

### BBQ Buffet (Market Price)

Tossed Garden Salad, Potato Salad or Coleslaw, Ranch Style Beans, Mac n' Cheese, Onions, Pickles, BBQ Sauce, Sliced Bread and Your Choice of 3 Proteins: Brisket, Sausage, Smoked Turkey, Chicken Thighs

### NorthShore Buffet \$30 ++

Tossed Garden Salad Bar, Choice of Vegetable and Starch, Hot Rolls and Your Choice of 3 of the following Proteins or 2 Entrees and a Carving Station:

-**NorthShore Chicken**—Breaded Chicken Breast with Artichoke Spinach Cream

-**Blackberry Heat Cream Chicken**—Breaded Chicken Breast with Blackberry Jalapeño Cream

-**Chicken with Coq Au Vinn**—Breaded Chicken Breast with Red Wine Sauce with Bacon, Mushroom and Onions

-**Creamy Tuscan Chicken**—Breaded Chicken Breast with Topped with a Garlic, Tomato, Spinach, Bacon, Parmesan Cream

-**Cowboy Chicken**—Breaded Chicken Breast with Topped with Tomato, Green Chile, Corn, Black Beans, Cheddar Cheese, and a Southwest Sauce

-**Chicken Monterey**—Breaded Chicken Breast with Topped with Tomato & Avocado Relish, Cheese, & Southwest Sauce

- **Pork Chop with Your Choice of Sauce**—*NorthShore, Blackberry Heat Cream, Creamy Tuscan, Cowboy, Coq Au Vinn, or Monterey Sauce*

- **Beef Tips**

- **Beef Stroganoff**

- **Parmesan Crusted Snapper with Garlic Cream**

- **Fried Shrimp (Additional \$1.50 per person)**

- **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, Potato Salad or Fresh Fruit, Potato Chips, 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

\*Pricing and Menu Items may be Subject to Change

## BREAKFAST OPTIONS

### NorthShore Breakfast Buffet \$18++

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

\*Add Omelet & Waffle Station for Additional \$5 per person. Min. 10 people. Max. 30 people

### 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, 2 Bacon, 2 Sausage, Breakfast Potatoes, Toast, Regular & Decaf Coffee, Orange Juice, and Water. \*Add Fruit Cup Additional \$1.50 per cup

#### Waffle Breakfast \$15++

(Maximum 30 People) Scrambled Eggs, 2 Bacon, 2 Sausage, 1/2 Belgium Waffle with Syrup, Fresh Fruit, Regular & Decaf Coffee, Orange Juice, and Water.

#### Biscuits & Gravy \$8.95++

### A La Carte Services

Folgers Roast Regular or Decaffeinated Coffee \$25++ per Pot

Orange Juice \$25++ per Pitcher

#### Breakfast Tacos \$3.50++ each

\*2 Dozen Minimum

Served with Cheddar Cheese & Picante Sauce.

Choice of: Bacon & Egg, Sausage & Egg, or Chorizo & Egg

Assorted Pastries \$25++ per dozen

Fresh Fruit Display \$3.75++ per person



\*Pricing and Menu Items may be Subject to Change

## DESSERTS & CUSTOM CAKES

### Cheesecake Selections \$4.50++ per slice

Old Fashion, Strawberry Swirl, Turtle Cheesecake, Chocolate Velvet, Tuxedo, White Chocolate Raspberry

### Pie Selections \$3.50++ per slice

Pecan, Cherry, Pumpkin, Rita, Coconut Meringue, Buttermilk Chess, Chocolate Meringue, Chocolate Silk Pecan, Coconut Cream, Chocolate Cream, Chocolate Oreo Cream.

### Cake Selections \$3.50++ per slice

White, Chocolate, Black Forrest, German Chocolate, Strawberry, Red Velvet.

**Filling Options:** Strawberry, Cherry, Raspberry, Pineapple, Blueberry, Vanilla Buttercream, Chocolate Buttercream

### Soft Serve Sundae Bar \$4.00++ per person

Vanilla, Chocolate, and Swirl Ice Cream Machine with assorted toppings



### Other Dessert Options

-Plain Frosted Cupcakes \$3.50++ each

-Special Designed Cupcakes \$4.50++ & up

-Assorted Cookies \$24.00++ per dozen

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

-Decorated Sugar Cookies \$3.00++ 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!