2024

WEDDING PACKAGES and CATERING SELECTIONS

at The Sea Pines Resort
At The Sea Pines Resort, it is our mission to create a wedding day you will cherish forever. Our special events team looks forward to providing you with outstanding hospitality, food and service. Your Resort Wedding Specialist is available every step of the way – from making your culinary, cake and beverage selections to providing guidance in finding the perfect photographer, florist and entertainment for all to enjoy.

Please refer to the General Catering Information at the end of this brochure for more detailed information on planning your special day.

YOUR WEDDING DAY

TABLE OF CONTENTS

Packages .........................................................4
Hors d’Oeuvres ...............................................5-6
Plated Dinners ...............................................7-10
Stations Dinner Packages ..............................11-14
Welcome Party and Late Night Receptions .........15
Custom Wedding Cakes and Sweet Finishes ....17
A Farewell Breakfast ......................................18-20
Beverages ......................................................21-22
Wedding Reception Bar Enhancements ..........23-24
Wines By The Bottle .......................................25-26
Wedding Ceremonies ....................................27-28
Wedding Receptions .....................................29-30
General Catering ..........................................31-34
FOUR-COURSE PLATED DINNER PACKAGE

Hors d’Oeuvres Hour
Five Passed Hors d’Oeuvres
(1.5 pieces of each selection per guest; not included in dinner package pricing)
$55 per guest

Dinner Selections
- Appetizer
- Soup or Salad
- Entree
- Custom Wedding Cake
- Premium Coffees and Herbal Tea Selection

Pricing varies based on entree selection.

STATIONS DINNER PACKAGE

Hors d’Oeuvres Hour
Five Passed Hors d’Oeuvres
(1.5 pieces of each selection per guest; included in dinner package pricing)

Dinner Selections
- Three Entree Stations
- Three Accompaniments
- Freshly Baked Bread and Butter
- Custom Wedding Cake
- Premium Coffees and Herbal Tea Selection

$185 per guest

Minimum of 50 guests.
Chef’s tables and carved items require a uniformed chef at $150 per chef per hour.

All beverages and bar packages are priced separately.

A 23 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

DESIGN YOUR MENU
HORS D’OEUVRES

COLD HORS D’OEUVRES
Artichoke Hearts, Heirloom Tomato and Buffalo Mozzarella Pipette with Aged Balsamic Reduction
Mexican Street Corn Crisp, in a Phyllo Cup
Slow Roasted Campari Tomato, Whipped Boursin on a Crostini
Smoked Salmon Cornet, Shallots, Creme Fraiche, and Chives
Pimento Cheese and Benton’s Ham on Rustic Bread
Korean Chilled Beef Salad with Pickled Vegetables and Herbs in a Crisp Wonton
Shrimp Cocktail Shooter with Baja Gaspacho
Avocado Crab Salad in a Crispy Tortilla Cup
Ahi Tuna Tartare Cornet, Avocado, Black Garlic Shoyu

HOT HORS D’OEUVRES
Spinach and Feta Spanakopita
Smoked Gouda Mac and Cheese Bite with Sweet Pepper Jam
Vegetable Spring Roll with Hoisin and Lime Sauce
Mini Tomato Spinach and Brie Quiche
Coconut Chicken Skewers with Tangerine Preserves
Braised Beef Short Rib Wellington with Red Wine Mushrooms and Stone-Ground Mustard Cream
Mini Baja Fish Tostada with Smashed Avocado, Pico de Gallo, Baja Sauce
Black Truffle and Parmigiano-Reggiano Arancini with Whipped Chevre
Applewood-Smoked Bacon-Wrapped Sea Scallop with Peach Marmalade

PREMIUM HORS D’OEUVRES
House Cured Salmon Blini with Oscietra Caviar and Dill Cream Cheese
Hand-picked Lobster Roll with Cucumber and Dill in a Brioche Split Top Roll
Berbere-spiced Lamb Chop with Charred Eggplant and Lemon
Lowcountry Crab Cake with Cajun Remoulade

A 23 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

GARDEN VEGETABLES
Fresh, Crisp Raw Vegetables
Garden Herb and Buttermilk Dip and Sun-Dried Tomato Dip
$14 per guest

CHEF-INSPIRED DIPS
Southern Jalapeno and Pimento Cheese Dip
Roasted Garlic Hummus
Roasted Red Pepper and Boursin Dip
Warm Blue Crab Dip
Freshly Baked Soft Breads and Artisan Crackers
$22 per guest

BRUSCHETTA BAR
Heirloom Tomato with Fresh Basil, Extra-Virgin Olive Oil and Garlic
Kalamata Olive Tapenade
Marinated Buffalo Mozzarella and Herbs
Aged Balsamic with Olive Oil
Freshly Baked Breads and Artisan Crackers
$18 per guest

ARTISAN CHEESE BOARD
Selection of Handcrafted Domestic and Imported Artisan Cheeses
Fresh and Dried Fruits and House Jams
Fresh Breads and Crackers
$28 per guest

ANTIPASTO DISPLAY
Selection of Cured Meats, Artisan Cheeses, Artichoke Hearts, Olives
Marinated Mozzarella
House Jams, Grain Mustard
Lavash and Baguettes
$32 per guest

LOWCOUNTRY SHRIMP AND OYSTERS
Iced Oysters on the Half Shell
Poached South Carolina Shrimp Cocktail
Traditional Cocktail Sauce, Hot Sauce, Cucumber Mignonette, Remoulade
Saltine Crackers
$42 per guest

COCKTAIL HOUR ENHANCEMENTS

GARDEN VEGETABLES
Fresh, Crisp Raw Vegetables
Garden Herb and Buttermilk Dip and Sun-Dried Tomato Dip
$14 per guest

CHEF-INSPIRED DIPS
Southern Jalapeno and Pimento Cheese Dip
Roasted Garlic Hummus
Roasted Red Pepper and Boursin Dip
Warm Blue Crab Dip
Freshly Baked Soft Breads and Artisan Crackers
$22 per guest

BRUSCHETTA BAR
Heirloom Tomato with Fresh Basil, Extra-Virgin Olive Oil and Garlic
Kalamata Olive Tapenade
Marinated Buffalo Mozzarella and Herbs
Aged Balsamic with Olive Oil
Freshly Baked Breads and Artisan Crackers
$18 per guest

ARTISAN CHEESE BOARD
Selection of Handcrafted Domestic and Imported Artisan Cheeses
Fresh and Dried Fruits and House Jams
Fresh Breads and Crackers
$28 per guest

ANTIPASTO DISPLAY
Selection of Cured Meats, Artisan Cheeses, Artichoke Hearts, Olives
Marinated Mozzarella
House Jams, Grain Mustard
Lavash and Baguettes
$32 per guest

LOWCOUNTRY SHRIMP AND OYSTERS
Iced Oysters on the Half Shell
Poached South Carolina Shrimp Cocktail
Traditional Cocktail Sauce, Hot Sauce, Cucumber Mignonette, Remoulade
Saltine Crackers
$42 per guest

A 23 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.
**PLATED DINNERS**

Plated dinners are four courses and include choice of one appetizer, one soup or salad and one entree and wedding cake served to all guests. Includes bread and butter and coffee service.

### APPETIZERS
(select one)

- Pan-Crisped Gnocchi
  Sage Brown Butter, Bacon, Hazelnuts, Butternut Squash, Parmigiano-Reggiano
- Jumbo Shrimp Cocktail
  Horseradish Creme Fraiche, Confit Tomatoes, Lemon
- Seared Ahi Tuna
  Marinated Cucumber, Chipotle Crema, Tortilla Chips
- Korean Beef and Pickled Vegetables
  Sushi Rice, Mirin, Sesame Seeds
- Coastal Crab Cake
  Anguila and Fennel, Southern-Style Remoulade
  + $6 per guest

### SOUPS AND SALADS
(select one)

- **SOUPS**
  - Carolina She-Crab Soup
  - Tomato Bisque
  - Basil Pesto Crostini
  - Lobster Bisque
  - Dry Sherry Creme Fraiche
- **SALADS**
  - Strawberry and Goat Cheese Salad
    Tender Greens, Pickled Shallots, Roasted Beet, Fresh Strawberries, Chevre and Raspberry Vinaigrette
  - Tossed Caesar Salad
    Crisp Romaine, Parmesan, Olive Oil-Splashed Croutons and Creamy Garlic Dressing
  - Wedge Salad
    Iceberg Slice, Crispy Pancetta, Hard-Boiled Egg, Marinated Tomato, Blue Cheese, Cucumber, Scallions and Dill Buttermilk Dressing
  - Poached Pear Spinach Salad
    Baby Spinach and Petit Lettuces, Candied Pecans, Blue Cheese Truffle, Poached Pear and White Balsamic Vinaigrette

A 23 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.
## ENTREE ENSEMBLES

**Petit Filet of Beef Paired with South Carolina-Style Crab Cake Duo**
Roasted Fingerling Potatoes Tossed with Garden Thyme and Rosemary, Jumbo Asparagus and Bordelaise
$155 per guest

**Petit Filet of Beef Paired with Cold Water Lobster Tail Duo**
Herb and Parmesan Potato Gratin, Haricots Verts, Wild Mushroom Jus and Hollandaise
$165 per guest

**Braised Beef Short Rib and Jumbo Prawns**
Cauliflower Puree, Chasseur Mushrooms, Braised Greens, Sherry Gastrique
$140 per guest

**Grilled Salmon and Shellfish Bourride**
Local Shrimp, Clams, Celeriac Puree, Saffron, Wilted Greens
$140 per guest

### ENTREES

**Crab Cakes**
Carolina Rice and Peas, Grilled Broccolini, Roasted Corn and Andouille Sausage Ragout
$120 per guest

**Filet of Beef**
Cast-iron Seared Filet of Beef, Celeriac Puree, Tri-Colored Carrots and Foraged Mushrooms, Demi-Glace
$130 per guest

**Braised Beef Short Rib**
Potato Puree, Fresh Green Peppercorn and Cognac Demi-Glace, Wilted Greens
$120 per guest

**Roasted Chicken Breast**
Sage Potato Galette, Corn Succotash and Pan Jus
$105 per guest

**Ratatouille En Croute**
Farmer-Style Ratatouille Vegetables Served in a Flaky Crust with Broccolini, Creme Fraiche and Petit Herbs
$85 per guest

**Mozzarella-Stuffed Arancini**
Charred Eggplant Puree, Tomato Confit, Wilted Kale
$85 per guest

### ENTREES (select one)

**Shoyu Orange-Glazed Mahi-Mahi**
Toasted Quinoa, Grilled Bok Choy, Pineapple Chutney
$115 per guest

**Pan-Seared Halibut**
Farro Verde, Roasted Squash, Wilted Kale, Confit Tomatoes, Boure Blanc
$120 per guest

---

**MULTIPLE ENTREE OPTION**

- Should you wish to offer your guests a choice of entrees, you may offer a maximum of three entree selections to include a vegetarian entree.
- The Multiple Entree Option is available for the entree course only.
- Selections must be offered to your guests in advance and final counts for each entree must be provided at the time of guaranteed guest count, 10 days in advance of the wedding date.
- Designated entree place cards are the responsibility of the planner and must be provided for each guest. The design must be approved by your catering manager.

A $10 per guest service charge will apply.

---

A 23 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.
Select entree stations.

ENTREE STATION

Jumbo Lump Crab Cakes
Fire-Roasted Poblano Succotash and Lemon Beurre Blanc

Creole Mustard Rubbed NY Striploin
Cognac Demi-Glace, Mushroom Fricassee

Carolina Fried Chicken
Hot Honey and Pickles

Berbere-Spiced Pork Loin
Bacon Jus, Chow Chow

Wild-Caught Salmon
Seared on our Cast Iron Plancha and Served with Lemon Butter Sauce

Brick-Pressed Chicken
Fontina, Foraged Mushrooms and Snipped Herbs

Braised Beef Short Ribs
Green Peppercorn Cognac Demi-Glace

ACCOMPANIMENTS
(select three sides)

Oven-Roasted Fingerling Potatoes with Fresh Rosemary
Manchego Cheese and Bacon Potato Au Gratin
Provencal Risotto with Saffron and Ratatouille Vegetables
Grilled Asparagus, Agrumato Lemon Olive Oil and Picked Herbs
Southern-Style Corn Succotash with Sea Island Red Peas and Peppers
Charred Root Vegetables, Brown Butter and Cane Syrup

A 23 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.
CARVING STATION
Requires one chef attendant per 75 guests at $150 per hour.
Based on 80 minutes of continuous service.

Lowcountry-Style Pork Loin
House Spice Rub, Skillet Cornbread, Roadside Spicy Peach Compote, Bourbon and Molasses Kettle Barbecue Sauce

Southern Pride
Southern-Style Slow-Smoked Meats, Served with Skillet Cornbread and Butter, House-Made Pickles, Barbecue Sauce Trio: Sweet Molasses, Carolina Gold and Tangy White
Choice of One Meat: Beef Brisket, Pulled Pork Butts, Baby Back Ribs, Whole Chicken or Sausage
Additional Meats are $12 Per Person for Each Extra Choice

Prime Rib of Beef
Rosemary- and Garlic-Rubbed Prime Rib, Pan Jus, Horseradish Cream and Yeast Rolls
+$14 per guest

Beef Tenderloin
Slow-Roasted Tenderloin of Beef, Creamy Horseradish Sauce, Mushroom Demi-Glace and Yeast Rolls
+$16 per guest

ACTION STATION
Requires one chef attendant per 75 guests at $150 per hour.
Based on 80 minutes of continuous service.

Anson Mills Grits Skillet
Coastal Creole-Style Shrimp
Fillings: South Carolina Shrimp, Pulled Pork, Applewood Smoked Bacon, Goat Cheese, Cheddar Cheese, Jalapeno, Green Onions, Tomatoes, Roasted Mushrooms
Sauces: Creole Sauce, Lemon Butter

Lowcountry Shrimp Boil
South Carolina Coast Shrimp
Gullah-Spiced Broth Served with Baby Potatoes
Corn and Andouille Sausage
Cajun Remoulade, Cocktail Sauce (limited to outside venues)

Chef’s Fresh Pasta Station
All Items Are Displayed with Warm Breads and Parmesan Cheese
Choice of Two Selections:
Sausage Rigatoni
Thick Red Sauce, Italian Sausage, Parmesan Cheese and Fresh Herbs
Spaghetti
Traditional Spaghetti Tossed with Olive Oil, Shaved Garlic, Fresh Herbs and Shaved Parmesan Cheese
Shrimp Penne
Rustic Penne Pasta Sautéed with Local Shrimp, Cherry Tomato, White Wine and Fresh Herbs
Ricotta Tortellini
Toasted Walnuts and Black Truffle Cream Sauce
Chicken Parmesan Gnocchi
Pan-Fried with Tomato, Basil, Garlic and Topped with Mozzarella

Lowcountry Oyster Roast
Hand-Selected Oysters Steamed Over Hot Coals
Cocktail Sauce, Horseradish, Hot Sauces and Lemons
+$8 per person (limited to outside venues; based on six pieces per person)

Minimum of 15 guests.
A 23 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

STATIONS DINNER PACKAGE

Minimum of 15 guests.
A 23 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.
Snack Stations
Sliders
Kobe Beef Sliders with House Sauce, Cheddar Cheese, Bread and Butter Pickle on a Soft Yeast Roll
Crispy Fried Chicken with Bread and Butter Pickle and Stone-Ground Mustard Seed Aioli on a Soft Yeast Roll
$18 per guest

Philly Cheesesteak
Shaved Ribeye with Peppers and Onions, Melted Cheese on a Freshly Baked Roll
$18 per guest

Late Night Breakfast
Ham Egg and Cheese Biscuit
California Breakfast Burrito with Eggs, Sausage, Cheese, Potatoes, and Chipotle Sauce
$14 per guest

Pretzel Shoppe
Soft Gem Pretzels, Served with Mustard Trio, Lusty Monk Mustard, Bavarian Ale Mustard, Classic Yellow Mustard, Cheddar and Smoked Gouda Cheese Sauce
$14 per guest

Dessert Stations
Bananas Foster*
Flambéed Bananas with Dark Rum, Caramel, Vanilla Bean Ice Cream
$14 per guest

Bourbon Doughnuts*
Bourbon Caramelized Mini Doughnuts Wann Dark Chocolate Ganache, Candied Bacon, Strawberry compote, Cinnamon Sugar, Powdered Sugar
$16 per guest

Sundae Bar
Vanilla Bean and Chocolate Ice Creams Toppings: Hot Fudge, Caramel, Strawberry Compote, Whipped Cream, Maraschino Cherries, Oreo Crumbs, Chopped Candy Bar Toppings
$16 per guest

*Requires one chef attendant per 75 guests at $150 per hour. Based on 90 minutes of continuous service.

A 23 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.
# Custom Wedding Cakes and Sweet Finishes

## Pastry Chef’s Signature Cakes
- Vanilla Bean White Cake, Sliced Fresh Strawberries, Swiss Meringue Butter Cream
- Toasted Hazelnut Cake, Raspberry Jam, Dark Chocolate Ganache, Swiss Meringue Butter Cream
- Caribbean Carrot Cake, Cream Cheese Icing, Swiss Meringue Butter Cream
- Spring Lemon Cake, Raspberry Jam and Fresh Raspberries, Swiss Meringue Butter Cream
- Vanilla Bean White Cake, Amaretto Simple Syrup, Salted Carmel Butter Cream, Swiss Butter Cream

## Custom Selections

<table>
<thead>
<tr>
<th>Layers (Select One)</th>
<th>Icings (Select One)</th>
<th>Fillings (Select One)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caribbean Carrot</td>
<td>Dark Chocolate Butter Cream</td>
<td>Whipped Chocolate Ganache</td>
</tr>
<tr>
<td>Dutch Chocolate</td>
<td>Swiss Meringue Butter Cream</td>
<td>Whipped Chocolate Ganache with Raspberry Jam</td>
</tr>
<tr>
<td>Red Velvet</td>
<td>Rolled Fondant</td>
<td>Cream Cheese Icing</td>
</tr>
<tr>
<td>Spring Lemon</td>
<td>White Chocolate Butter Cream</td>
<td>Fresh Raspberries</td>
</tr>
<tr>
<td>Toasted Hazelnut</td>
<td></td>
<td>Swiss Meringue Butter Cream</td>
</tr>
<tr>
<td>Vanilla Bean &amp; Dutch Chocolate Marble Cake</td>
<td></td>
<td>Raspberry Jam</td>
</tr>
<tr>
<td>Vanilla Bean White Cake</td>
<td></td>
<td>Toasted Hazelnut Praline Caramel</td>
</tr>
<tr>
<td>Vanilla Funfetti Cake</td>
<td></td>
<td>Swiss Meringue Butter Cream and Strawberries</td>
</tr>
</tbody>
</table>

One cake flavor and filling included with wedding package, surcharge of $5 per guest for two flavors. Additional charges will apply for fondant, sugar flowers or intricate decorations. Rates vary due to complexity of design.

## Sweet Finishes

| Mini Vanilla Bean Panna Cottas, Fresh Berries, Key Lime Tarts, Bananas Foster Verrines, Lemon Meringue Verrines, Chocolate Cream Pie Verrines, Peaches and Cream Verrines, Assorted Macaroons | Mini Red Velvet Whoopie Pies, Strawberries N Cream Parfait, Butterscotch Brownie Parfait, Chocolate Dipped, Marshmallow Skewers, Mini Chocolate Eclairs, Pistachio Cannolis, Bourbon Pecan Tarts | Assorted Mini Cheesecakes, Assorted Mini Cupcakes, Pastry Chef’s Assortment of Chocolate-Covered Strawberries, Three Selections $16 per guest, Five Selections $22 per guest, Seven Selections $30 per guest |

A 23 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.
A FAREWELL BREAKFAST

SEA PINES BREAKFAST BUFFET

- Fresh Seasonal Melons and Berries
- Variety of Whole-Grain Cereals
- Freshly Baked Breakfast Pastries and Country Biscuits
- Assortment of Jams and Fruit Preserves, Whipped Butter and Honey
- Farm-Fresh Scrambled Eggs
- Applewood-Smoked Bacon and Breakfast Sausage

Choice of One Side Dish:
- Stone-Ground Buttery Grits
- O’Brien Potatoes
- Skillet Hash Browns

Choice of One Entree:
- Focaccia, Spinach, Brie, Tomato and Egg Strata
- Silver Dollar Pancakes with Warm Maple Syrup, Blueberry Compote
- Thick-Cut Challah French Toast with Warm Maple Syrup
- Chilled Orange Juice, Apple Juice, Cranberry Juice and V8
- Coffee and Decaffeinated Coffee, Herbal Teas

$44 per guest

LOWCOUNTRY BREAKFAST

- Scrambled Eggs
- Farm-Fresh Eggs, Country Sausage, Red Skin Potatoes and Mushroom Frittata Skillet, with Scallions and Cheddar Cheese
- Home-Style Pancakes with Blueberry Compote, Warm Vermont Maple Syrup
- Anson Mills Cheddar Grits
- Southern Biscuits with Sawmill Gravy
- Applewood-Smoked Bacon and Breakfast Sausage
- Fruit and Yogurt Parfaits
- Seasonal Fruits
- Variety of Whole-Grain Cereals
- Freshly Baked Breakfast Pastry Display
- Assortment of Jams and Fruit Preserves, Whipped Butter and Honey
- Chilled Orange Juice, Apple Juice, Cranberry Juice, V8 and Cold Milk
- Coffee and Decaffeinated Coffee, Herbal Teas

$52 per guest

A 23 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.
A 23 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

**PACKAGE BARS**

Package Bars are priced per guest and include:
- Cocktails (Optional)
- Domestic and Premium Beers
- Varietal Wine Selections
- Soft Drinks and Bottled Water

Tablesider dinner wine service is included with 25-guest, two-hour minimum.

One bartender provided for every 75 guests at no charge.

<table>
<thead>
<tr>
<th></th>
<th>Two Hours</th>
<th>Three Hours</th>
<th>Four Hours</th>
<th>Five Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Platinum</td>
<td>$50</td>
<td>$65</td>
<td>$80</td>
<td>$95</td>
</tr>
<tr>
<td>Diamond</td>
<td>$57</td>
<td>$75</td>
<td>$93</td>
<td>$111</td>
</tr>
<tr>
<td>Domestic</td>
<td>$38</td>
<td>$50</td>
<td>$62</td>
<td>$74</td>
</tr>
</tbody>
</table>

**HOSTED BARS**

Hosted bars are priced per drink and charged on consumption; a bartender fee of $150 per hour per bartender will be added to all host bars. Two-hour minimum required for each bartender with minimum bar revenue of $500. Additional bartenders require per 75 guests.

**PLATINUM BRANDS**

Tito's Handmade Vodka, Tanqueray Gin, Bacardi Silver Rum, Maker's Mark, Dewars Scotch, Seagram's VO, Jose Cuervo Gold
$15.50 each

**DIAMOND BRANDS**

Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan Rum, Woodford Reserve, Johnnie Walker Black, Crown Royal, Cazadores Reposado
$18.50 each

**PLATINUM WINES (select three)**

Trinity Oaks Wines; Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon
$12 each

**DIAMOND WINES (select three)**

Joel Gott Wines; Chardonnay, Sauvignon Blanc, Pinot Gris, Pinot Noir, Cabernet Sauvignon, Zinfandel
$15 each

**DOMESTIC BEER (select three)**

Budweiser, Bud Light, Michelob ULTRA, Yuengling Lager, Miller Lite, Coors Light, White Claw Seltzers
$7 each

**PREMIUM BEER (select three)**

Amstel Light, Heineken, Corona, Stella Artois, Palmetto Brewing IPA, Angry Orchard Cider, Heineken "0" Non-Alcoholic
$9 each

**CRAFT BEER (select two)**

Bells Light Hearted Session Ale, Allagash White, Bed of Nail Brown Ale, Wicked Weed Pernicious IPA, Terrapin Los Bravos, Coast Kolsch, Hilton Head Brewery Crab Pilsner, Sea Pines Lighthouse Blonde Ale
$11 each

**COCA-COLA SOFT DRINKS AND BOTTLED WATER**

$5 each

---

A 23 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.
SIGNATURE COCKTAILS
Create your own signature cocktail to be passed by a butler during cocktail hour and available at the bar throughout the event.
Recipes that include liquor from the package, house ingredients and garnishes will be added without any additional charge.
Recipes that require additional purchases will incur an upcharge of $3.50 per person added on to bar package price.
Hosted bar per drink price based on recipe.

CORDIALS AND COFFEE BAR ENHANCEMENTS
Choose from the variety of cordials to enhance a coffee station for after dinner drinks at the bar.
$3.50 per person onto the bar package price or $15.50 per drink on consumption.
Disaronno Amaretto, Baileys Irish Cream, Frangelico, Grand Marnier, Jameson, Kahlua, and Romano Sambuca
Coffee station to include whipped cream, chocolate, cinnamon sticks and flavored creamers

SPECIALTY MARTINIS AND MARGARITAS
Choose any two flavors to be featured at the bar throughout the event. $3.50 per person added on to bar package price or $15.50 per drink on consumption
Martinis
Alexander, Lemon Drop, Mandarin, Big Apple, Mai Kai,
Blood Orange-Vanilla, Key Lime, Espresso and Mocha Mint
Margaritas
Fresh Mint Julep, Pomegranate, Chipotle Grapefruit,
Cucumber Jalapeno, Mango and Spicy Strawberry

A 23 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.
WINES BY THE BOTTLE

WHITE WINE SELECTIONS

Champagne and Sparkling Wine
Segura Viudas, Brut Cava, Spain, NV | $40
Ruffino, Prosecco, Valdobbiadene, DOC, Italy, NV | $48
Villa Sandi Il Fresco Rosé Prosecco, Veneto, Italy, NV | $54
Piper Sonoma, Brut, Sonoma, NV | $58
Veuve Clicquot Ponsardin, Brut Champagne, Reims, NV | $157
Moët & Chandon Cuvée Dom Pérignon Brut, Épernay | $599

Chardonnay
William Hill, Central Coast, California | $47
Simi, Sonoma County, California | $50
Cakebread, Napa Valley, California | $115

Pinot Gris/Pinot Grigio
Alverdi Pinot Grigio, Terre degli Osci, Molise, Italy | $39
Chateau Ste. Michelle, Pinot Gris, Columbia Valley, Washington | $46
Sea Pines Private Label, North Coast, California | $48
Santa Margherita, Pinot Grigio, Trentino-Alto Adige, DOC, Italy | $62

Sauvignon Blanc
Blue Crab, Sea Pines Resort Private Label, California | $50
Kim Crawford, Marlborough, New Zealand | $52
Duckhorn, Napa Valley, California | $73

Rosé
Jean-Luc Colombo, Cape Bleue, Mediterranee, France | $53
Caves d’Esclans, Whispering Angel, Côtes de Provence | $63

WINES BY THE BOTTLE

RED WINE SELECTIONS

Pinot Noir
Benton Lane, Willamette Valley, Oregon | $62
Meomi, Monterey/Santa Barbara, California | $69
Louis Latour, Bourgogne, AOC, Burgundy, France | $76
Goldeneye, Anderson Valley, California | $142

Shiraz / Syrah
Michael David, Petite Petit, Petite Sirah/Verdot, California | $56
Mollydooker, The Boxer, Shiraz, South Australia | $65
Gaja, Ca’Marcanda PROMIS, Bolgheri, Tuscany, Italy | $115
Famille Perrin, Les Sinauds, Châteauneuf-du-Pape, Rhone Valley, France | $118

Merlot
Rombauer, Napa Valley, California | $107
Duckhorn, Napa Valley, California | $107
Northstar, Columbia Valley, Washington | $118

Cabernet Sauvignon/Cabernet Blends
Blue Crab Red Blend, Sea Pines Resort Private Label, California | $55
Sea Pines Private Label, Paso Robles, California | $55
Oberon, Napa Valley, California | $65
Franciscan, Monterey, California | $68
Cabernet Sauvignon, La Dame de Malescot, Margaux, Bordeaux, France | $120
The Prisoner, Napa Valley, California | $120
Paraduxx, Napa Valley, California | $132
Jordan, Alexander Valley, California | $151
Rombauer, Napa Valley, California | $176
Caymus, Napa Valley, California | $210
Silver Oak, Alexander Valley, California | $222
CEREMONY/RECEPTION VENUE FEES
The Sea Pines Resort Wedding Ceremony Package includes:
- A distinctive ceremony venue
- An indoor back-up venue (in the event of inclement weather)
- White wedding chairs
- Professional wedding specialist
- Reception Venue
- Complimentary entry into The Sea Pines Resort for all guests and vendors

LOW SEASON
January through March | July and August | November and December

<table>
<thead>
<tr>
<th>Venue</th>
<th>Monday - Sunday</th>
</tr>
</thead>
<tbody>
<tr>
<td>The 18th Lawn of Harbour Town Golf Links</td>
<td>$6,000++</td>
</tr>
<tr>
<td>The Sea Pines Beach</td>
<td>$4,000++</td>
</tr>
<tr>
<td>The Liberty Oak Tree in Harbour Town</td>
<td>$4,000++</td>
</tr>
</tbody>
</table>

HIGH SEASON
April through June | September and October

<table>
<thead>
<tr>
<th>Venue</th>
<th>Monday - Sunday</th>
</tr>
</thead>
<tbody>
<tr>
<td>The 18th Lawn of Harbour Town Golf Links</td>
<td>$8,000++</td>
</tr>
<tr>
<td>The Sea Pines Beach</td>
<td>$6,000++</td>
</tr>
<tr>
<td>The Liberty Oak Tree in Harbour Town</td>
<td>$6,000++</td>
</tr>
</tbody>
</table>

A 23 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.
RECEPTION VENUE INFORMATION

The Sea Pines Resort Wedding Package includes:

• A distinctive reception and dinner venue
• An indoor back-up venue (in the event of inclement weather)
• Round dining tables, buffet tables, banquet chairs
• Head table, guest book table, gift table, cake table and DJ table
• White linens and napkins
• Dance floor
• Complimentary parking for all guests
• Complimentary entry into The Sea Pines Resort for all guests and vendors
• Champagne and chocolates for the bride and groom on their wedding night

RECEPTION VENUES

18th Lawn at Harbour Town Golf Links
150-250 guests

Champions Ballroom at the Harbour Town Clubhouse
150-250 guests

Heritage Room at the Harbour Town Clubhouse
50-120 guests

Atlantic Room at the Sea Pines Beach Club
50-130 guests

Magnolia Room at the Plantation Golf Club
50-80 guests

Availability and pricing varies seasonally.

For further details, please contact Wedding Sales Manager Ann Bentley Hill at (843) 842-1495 or ahill@seapines.com.

A 23 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.
Thank you for selecting The Sea Pines Resort for your upcoming wedding. We graciously anticipate providing you with our outstanding hospitality, food and service. We ask that you please read the following information and guidelines to help assist you in designing your events.

FOOD & BEVERAGE SERVICE POLICIES
All food and beverage served at The Sea Pines Resort must be provided by The Sea Pines Resort. The sale and service of all alcoholic beverages is regulated by the state of South Carolina and The Sea Pines Resort is responsible for the administration of these regulations. All food and beverage menu planning, room set-ups and other pertinent details must be confirmed at least 45 days in advance.

CATERING MENUS
The attached pages reflect a sampling of our wedding packages. Additional or custom menus for any of your events are available upon request.

Our culinary staff uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may vary until confirmed in writing. Due to local ordinances and Fire Department requirements, outdoor entertainment must conclude by 10pm as outdoor events may only be set up and in attendance, mechanical failures, accessibility for service or renovation and redevelopment projects.

Our plated menus are designed for 20 or more guests (indoor or outdoor venues). Our buffet menus are designed for 25 or more guests (indoor or outdoor venues).

FOOD & BEVERAGE SERVICE POLICIES

PLATING DINNER PRICING
A service charge (currently 23 percent) and applicable local and state taxes will be added to all food and beverage items and services. For events served at any outdoor venue, the service charge is 26 percent and will be added to all food and beverage items and services. Tax and service charges are subject to change without notice. Our buffet menus are designed for 25 or more guests (indoor or outdoor venues). Our plated menus are designed for 20 or more guests (indoor venues only).

Please see individual menus for specifics and minimum required guest counts.

PLATED DINNERS
Plated dinner prices are based on a four-course dinner menu to include one appetizer, one soup or salad, one entrée and wedding cake served to all guests.

Should you wish to offer your guests a choice of entrées, a maximum of three entrées (including a vegetarian option) may be offered to your guests in advance. Final counts for each entrée must be provided at the time of the guaranteed guest count. A $10 per guest service charge will apply. Designated entrée place cards are the responsibility of the planner and must be provided for each guest.

OFF-SITE EVENTS
A surcharge will apply to all off-site events, any event that is not held at an indoor Sea Pines Resort venue, and deliveries based on the size and complexity of the event ($10++ - $15++ per person).

EVENT VENUES AND DECOR
The Sea Pines Resort reserves the right to reallocate space in the following cases: increase or decrease in attendance, mechanical failures, accessibility for service or renovation and redevelopment projects.

Decorations brought into the facility must be approved prior to arrival. No items may be attached to any wall, floor, ceiling, or windows with nails, staples, tape or any other substance in order to prevent damage to the fixtures or furnishings. Only professionally licensed vendors may attach or hang any decorations at your venue and the vendor and all items must be approved in advance by your wedding specialist. Please consult your wedding specialist for assistance in displaying all materials.

Round tables accommodating 8, 9 or 10 guests each are the standard for evening events in The Sea Pines Resort’s event venues. Other table arrangements are available when equipment and space permits; a rental and/or service fee will apply.

The Sea Pines Resort can provide a variety of quality linens. Your wedding specialist will be happy to assist you with specialty linens, florals and other decor. A 23 percent service fee will apply to any outside vendor purchases and rentals billed through the resort.

DUE TO LOCAL ORDINANCES AND FIRE DEPARTMENT REGULATIONS, SPARKLERS, FIRECRACKERS AND FIREWORKS ARE NOT PERMITTED ANYWHERE AT THE SEA PINES RESORT.

SECURITY OF EVENT SPACES
The Sea Pines Resort is not responsible for any items that are found to be missing either before, during or after an event. Private security may be arranged at an additional charge for all materials or articles set up prior to the event or left unattended at any time.

OUTDOOR EVENTS
All outdoor events will have an indoor back-up space reserved in case of inclement weather.

Existing tables and chairs at your outdoor location may be used at no charge. Tables and chairs brought to a location for your event will incur a rental fee. If you request that the existing furniture be removed and additional tables and/or chairs be brought to the site, this service will incur additional labor fees.

Outdoor events will be served buffet style. A 26 percent service charge will be added to all food and beverage items and services for outdoor events.

To ensure the comfort and safety of you and your guests, outdoor functions will automatically be moved inside if the weather report four hours prior to the start of the function forecasts a 40 percent or greater chance of rain or the predicted temperature is at an uncomfortable level. If the decision must be delayed or changed and it necessitates the resort set both indoor and outdoor function space, an additional service charge will be assessed.

Outdoor entertainment must conclude by 10pm as required by local ordinances.

Thank you for selecting The Sea Pines Resort for your upcoming wedding. We graciously anticipate providing you with our outstanding hospitality, food and service. We ask that you please read the following information and guidelines to help assist you in designing your events.

FOOD & BEVERAGE SERVICE POLICIES
All food and beverage served at The Sea Pines Resort must be provided by the Resort to ensure the safety of all guests and comply with local health regulations. The sale and service of all alcoholic beverages is regulated by the state of South Carolina and The Sea Pines Resort is responsible for the administration of these regulations.

In order to provide the finest service to your guests, it is important to notify The Sea Pines Resort of any time changes at least one hour in advance. Time changes at least one hour in advance.

In order to provide the finest service to your guests, it is important to notify The Sea Pines Resort of any time changes at least one hour in advance. Time changes at least one hour in advance.

In order to provide the finest service to your guests, it is important to notify The Sea Pines Resort of any time changes at least one hour in advance. Time changes at least one hour in advance.

In order to provide the finest service to your guests, it is important to notify The Sea Pines Resort of any time changes at least one hour in advance. Time changes at least one hour in advance.

Thank you for selecting The Sea Pines Resort for your upcoming wedding. We graciously anticipate providing you with our outstanding hospitality, food and service. We ask that you please read the following information and guidelines to help assist you in designing your events.

FOOD & BEVERAGE SERVICE POLICIES
All food and beverage served at The Sea Pines Resort must be provided by The Sea Pines Resort. The sale and service of all alcoholic beverages is regulated by the state of South Carolina and The Sea Pines Resort is responsible for the administration of these regulations. All food and beverage menu planning, room set-ups and other pertinent details must be confirmed at least 60 days in advance.

In order to provide the finest service to your guests, it is important to notify The Sea Pines Resort of any time changes at least one hour in advance. Time changes at least one hour in advance.

Thank you for selecting The Sea Pines Resort for your upcoming wedding. We graciously anticipate providing you with our outstanding hospitality, food and service. We ask that you please read the following information and guidelines to help assist you in designing your events.

FOOD & BEVERAGE SERVICE POLICIES
All food and beverage served at The Sea Pines Resort must be provided by the Resort to ensure the safety of all guests and comply with local health regulations. The sale and service of all alcoholic beverages is regulated by the state of South Carolina and The Sea Pines Resort is responsible for the administration of these regulations. All food and beverage menu planning, room set-ups and other pertinent details must be confirmed at least 60 days in advance.

In order to provide the finest service to your guests, it is important to notify The Sea Pines Resort of any time changes at least one hour in advance. Time changes at least one hour in advance.

Thank you for selecting The Sea Pines Resort for your upcoming wedding. We graciously anticipate providing you with our outstanding hospitality, food and service. We ask that you please read the following information and guidelines to help assist you in designing your events.

FOOD & BEVERAGE SERVICE POLICIES
All food and beverage served at The Sea Pines Resort must be provided by the Resort to ensure the safety of all guests and comply with local health regulations. The sale and service of all alcoholic beverages is regulated by the state of South Carolina and The Sea Pines Resort is responsible for the administration of these regulations. All food and beverage menu planning, room set-ups and other pertinent details must be confirmed at least 60 days in advance.

In order to provide the finest service to your guests, it is important to notify The Sea Pines Resort of any time changes at least one hour in advance. Time changes at least one hour in advance.
WEDDING REHEARSAL
A complete rehearsal of your wedding ceremony will be scheduled at a convenient time for your wedding party and based on coordinator and event venue availability.

The Sea Pines Resort also offers a variety of venues for your Rehearsal Dinner, Welcome Party, Bridesmaids or Groomsmen Luncheons and Farewell Brunches.

Your wedding specialist can assist you with all of these events.

GUARANTEED GUEST COUNTS
A final count for the exact number of guests attending an event is due 14 days prior to the event. Final guarantee count is five days prior to the event. This is the number for which we will prepare and the minimum for which you will be charged.

If no guarantee is given, the expected attendance on the banquet event order will become your minimum guarantee.

Should your actual guest count be greater than the guaranteed guest count, you will be charged for the additional guests.

If the guarantee is increased within the five days, The Sea Pines Resort will reserve the right to substitute similar items for the additional guests if the same product and ingredients are not available.

PAYMENT
A deposit is required to confirm all weddings. This amount will be indicated in your contract.

Payment of 50 percent of all estimated charges will be due six months prior to your event.

Payment of 100 percent of all estimated charges will be due 30 days prior to your event.

Payments may be made by cash, check or credit card. Personal checks are only accepted 30 days prior to event date.

Should your actual charges be greater than the estimated charges paid, the balance is due upon conclusion of the event.

Unpaid balances will be assessed a 2 percent monthly finance charge.
For More Information
regarding having your wedding
at The Sea Pines Resort, please call
Ann Bentley Hill, Wedding Sales Manager, at
(843) 842-1495.