



2026

WEDDING PACKAGES and CATERING SELECTIONS *at The Sea Pines Resort*



AN EXCEPTIONAL DESTINATION
— for unforgettable events —

YOUR WEDDING DAY

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.



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DESIGN YOUR MENU

Select from the following Plated Dinner Package or Stations Dinner Package.

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)
\$60 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

\$204 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 26 percent service charge and applicable local and state taxes will be applied to all food and beverage charges.
Prices and menu descriptions are subject to change.

HORS D'OEUVRES

1.5 pieces of each selection per guest are included in the hors d'oeuvres package.

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
- Deviled Egg with Humboldt Cheddar and Candied Bacon
- Salmon Rillette Cornet, Boursin Capers, and Chives
- Pimento Cheese and Benton's Ham on Rustic Bread
- Crispy Duck Wonton with Pickled Vegetables and Sesame Seeds
- Shrimp Cocktail Shooter with Baja Gazpacho
- Blue Crab Salad in English Cucumber
- Ahi Tuna Tartare Cornet, Pickled Ginger, Wasabi Aioli, Sesame Seeds

HOT HORS D'OEUVRES

- Blue Cheese with Pear Phyllo Star
- Smoked Gouda Mac and Cheese Bite with Sweet Pepper Jam
- Chicken Lemongrass Potsticker with Hoisin
- Brie and Raspberry en Croute with Almonds
- Vegetable Spring Roll with Hoisin and Lime Sauce
- Chicken Empanada with Tajine Aioli
- Coconut Chicken Skewers with Tangerine Preserves
- Braised Beef Short Rib Wellington with Red Wine Mushrooms and Stone-Ground Mustard Cream
- She Crab Shooter with Sherry & Mace
- Black Truffle and Parmigiano Reggiano Arancini with Whipped Chevre
- Applewood-Smoked Bacon-Wrapped Sea Scallop with Peach Marmalade
- Pork Belly BAO Bun with Pickled Vegetables and Cilantro

PREMIUM HORS D'OEUVRES

- House Cured Salmon Blini with Caviar and Dill Cream Fraiche
- Hand-picked Lobster Slider with Arugula and Basil Aioli
- Berbere-Spiced Lamb Chop with Charred Eggplant and Lemon
- Lowcountry Crab Cake with Cajun Remoulade

+ \$6 per guest

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COCKTAIL HOUR ENHANCEMENTS

GARDEN VEGETABLES

Fresh, Crisp Raw Vegetables
Garden Herb and Buttermilk Dip and
Sun-Dried Tomato Dip

\$19 per guest

CHEF-INSPIRED DIPS

Warm Crab and Pimento Cheese Dip
Garlic Hummus
Roasted Red Pepper and Ricotta Dip
Black Bean Layer Dip
Freshly Baked Soft Breads, Tortilla Chips
and Artisan Crackers

\$31 per guest

MOZZARELLA TASTING

Sliced Mozzarella with Heirloom Tomato, Red Onion
and Basil
Ciligene Mozzarella and Roasted Tomato
Ovolini Mozzarella with EVOO and Red Pepper Flakes
Katamala Olives, Roasted Peppers, Roasted Garlic
and Aged Balsamic Vinegar
Freshly Baked Breads, and Artisan Crackers

\$31 per guest

ARTISAN CHEESE

Selection of Handcrafted Domestic and
Imported Artisan Cheeses
Fresh and Dried Fruits and House Jams
Fresh Breads and Crackers

\$33 per guest

ANTIPASTO DISPLAY

Selection of Cured Meats, Artisan Cheeses,
Ciligene Mozzarella, Artichoke Hearts
Olive Tapenade, Roasted Peppers, Roasted Garlic
Cloves, Basil Pesto, Balsamic Vinegar, Olive Oil,
Sea Salt and Cracked Pepper
Lavash and Baguettes

\$37 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

\$46 per guest



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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

Coastal Crab Cake

Arugula, Radish and Fennel, Mustard Aioli

Seared Ahi Tuna Sashimi

Kimchee Slaw, Shoyu Glaze, Siracha Aioli, Crispy
Wonton, Sesame Seeds

Compressed Watermelon, Benton's Ham & Mozzarella

Heirloom Tomato, Crispy Benton's Ham, Micro
Herb Salad, Fresh Mozzarella with Balsamic Glaze

Deconstructed Lobster Spring Roll

Lobster, Shaved Napa, Cucumber, Radish, Fennel
and Edamame
+ \$7 per guest

PLATED DINNERS

SOUPS AND SALADS

(select one)

S O U P S

Carolina She-Crab Soup
Dry Sherry, Old Bay Creme Fraiche

Roast Tomato & Fennel
Basil Crostini, Goat Cheese

Lobster Bisque

Brandy Foam, Lobster Coral Cavier

S A L A D S

Vertical Roots

Local Gem & Oakleaf Lettuce, Heirloom
Tomato, English Cucumber, Toasted Pepitas and
Pickled Carrot

Strawberry and Goat Cheese Salad
Tender Greens, Pickled Shallots, Shaved
Almonds, Fresh Strawberries & Chevre
Raspberry Vinaigrette

Tossed Caesar Salad

Crisp Romaine, Parmesan, Olive Oil-Splashed
Croutons and Creamy Garlic Dressing

Wedge BLT Salad

Baby Iceberg, Crispy Benton's Ham, Marinated
Tomato, Blue Cheese, Cucumber, Scallions,
Dill Buttermilk Dressing

Poached Pear Spinach Salad

Baby Spinach and Petit Lettuces, Candied
Pecans, Blue Cheese Truffle, Poached Pear and
White Balsamic Vinaigrette

PLATED DINNERS

ENTREES

(select one)

ENTREE ENSEMBLES

Petit Filet of Beef Paired with South Carolina-Style Crab Cake Duo
Roasted Fingerling Potatoes and Broccolini with Roasted Tomato, Fennel and Arugula Bordelaise
\$180 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
\$191 per guest

Braised Beef Short Rib and Jumbo Prawns
Celery Root Potato Puree, Chasseur Mushrooms, Braised Greens, Baby Carrots
\$162 per guest

Seared Salmon and Shellfish Bourride
Local Shrimp, Clams, Mussels Sofrito, Saffron, Risotto, Wilted Greens, Fennel
\$162 per guest

ENTREES

Shoyu Orange-Glazed Mahi-Mahi
Toasted Quinoa, Grilled Bok Choy, Pineapple Chutney
\$133 per guest

Pan-Seared Halibut
Farro Verde, Butternut Squash Puree, Wilted Kale, Confit Tomatoes, Arugula, Beurre Blanc
\$139 per guest

Crab Cakes

Fingerling Potatoes, Jumbo Asparagus, Roasted Tomato, Fennel and Arugula, Beurre Blanc
\$139 per guest

Filet of Beef
Cast-Iron Seared Filet of Beef, Anna Potato, Roasted Baby Carrots and Foraged Mushrooms, Demi-Glace
\$151 per guest

Braised Beef Short Rib
Potato Puree, Fresh Green Peppercorn and Cognac Demi-Glace, Wilted Greens, Baby Carrots
\$139 per guest

Pan-Seared Chicken Breast
Thyme Risotto, Blistered Tomato, Arugula, Jumbo Asparagus, Natural Jus
\$121 per guest

Ratatouille En Croute
Farmer-Style Ratatouille Vegetables Served in a Flaky Crust with Broccolini, Creme Fraiche and Petit Herbs
\$98 per guest

Mozzarella-Stuffed Arancini
Charred Eggplant Puree, Tomato Confit, Wilted Kale
\$98 per guest

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PLATED DINNERS

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.



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STATIONS DINNER PACKAGE

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, Horseradish Aioli

Carolina Fried Chicken
Hot Honey and Pickles

Berbere-Spiced Pork Loin
Bourbon Jus, Red Chili Chow Chow

Lobster Penne
Sherry Cream, Gruyere, Fresh Herbs

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

Brick-Pressed Chicken
White Wine, Tomatoes, Capers, Holland
Peppers and Fresh Oregano

Braised Beef Short Ribs
Green Peppercorn Cognac Demi-Glace

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STATIONS DINNER PACKAGE

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

Crispy Brussel Sprouts with Thick-cut Bacon, Reggiano Parmesan and
Balsamic

Glaze Charred Root Vegetables, Brown Butter and Cane Syrup



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STATIONS DINNER PACKAGE

CARVING STATION

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

Southern Pride

Southern-Style Slow-Smoked Meats,
Served with Yeast Rolls and Whipped Butter, House-Made Pickles,
Barbecue Sauce Trio: Sweet Molasses, Carolina Gold and Tangy White
Choice of One Meat: Beef Brisket, Pork Loin,
Free Range Turkey Breast

Additional Meats are \$12 Per Person for Each Extra Choice

Roasted Vegetable Wellington

Grilled Vegetables, Fresh Mozzarella & Wild Mushrooms Wrapped in pastry Served
with basil Pesto, Balsamic Reduction and Smoked Tomato Fondue

Prime Rib of Beef

Rosemary- and Garlic-Rubbed Prime Rib, Pan Jus, Horseradish Cream
and Yeast Rolls
+\$16 per guest

Beef Tenderloin

Slow-Roasted Tenderloin of Beef, Creamy Horseradish Sauce, Mushroom
Demi-Glace and Yeast Rolls
+\$18 per guest

Rack of Lamb

Slow Roasted with Garlic and Fresh Herbs, Chimichurri, Mint Pesto, Port Wine Demi-
Glace and Yeast Rolls
+\$18 per guest

Minimum of 15 guests.

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STATIONS DINNER PACKAGE

ACTION STATION

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

Anson Mills Grits Skillet

Coastal Creole-Style Shrimp

Fillings: Applewood Smoked Bacon, Goat Cheese, Cheddar Cheese, Jalapeño, Green Onions, Tomatoes, Cremini Mushrooms

Sauces: Creole Sauce, Lemon Butter

Pasta Al Dente

All Items Are Displayed with Warm Breads and Parmesan Cheese

Choice of Two Selections:

Porcini Mushroom Ravioli with EVOO, Roasted Tomato and Basil, Pomodoro Sauce, and Shaved Reggiano Parmesan

Ziti with Lobster, Bacon, Peppers, Onions and Sherry Wine Gruyere Sauce with Parmesan Crumbs

Penne with Heirloom Tomato, Asparagus, Roasted Chicken, Basil Pesto Sauce and Crushed Red Pepper

Shrimp and Lobster Ravioli with Garlic, Tomato, White Wine Butter Sauce and Fresh Herbs

Lowcountry Shrimp Boil

South Carolina Coast Shrimp

Gullah-Spiced Broth Served with Baby Potatoes

Corn and Andouille Sausage

Cajun Remoulade, Cocktail Sauce

East Meets Southeast

Ramen Noodles

Fried Chicken, Blackened Local Shrimp, Crispy Pork Belly

Vegan Broth

Smoky Pork Broth

Chicken Saffron Broth

Toppings: Collard Green Kimchee, Foraged Mushrooms, Baby Carrots, Julienne Garden Vegetables, Vidalia Spring Onion, Soft Boiled Cage-Free Egg and Toasted Benne Seeds

Tamari, Red Chili Sambal, Sriracha

Lighthouse Raw Bar

Local Oysters, Poached Shrimp, Tuna Poke Shooters, PEI Mussels and Clams

Parmesan Baked Oysters with Pernod Butter

Cocktail Sauce, Fried Saltines, Horseradish, Hot Sauces, Melted Butter and Lemons

\$54 per person

(based on six pieces per person)

Port Royal Paella

All Items Are Displayed with Warm Breads and Parmesan Cheese

Local Shrimp, Smoked Sausage, Pulled Chicken, PEI Mussels and Clams Tossed with Sofrito Coulis Served with Saffron Risotto, Green Peas, Peppers and Fresh Herbs

Minimum of 15 guests.

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WELCOME PARTY AND LATE NIGHT RECEPTIONS

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

Pulled Pork with House Pickle and Bourbon BBQ

Nathan's All-Beef Hot Dog Slider

Choice of three selections \$26 per guest

Choice of two selections \$21 per guest

Philly Cheesesteak

Shaved Ribeye with Peppers and Onions, Melted Cheese on a Freshly Baked Roll

\$21 per guest

Late Night Breakfast

Ham Egg and Cheese Biscuit

California Breakfast Burrito with Eggs, Sausage, Cheese, Potatoes, and Chipotle Sauce

\$17 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

\$17 per guest

Loaded Tots

Crispy Tots with Toppings

Queso, Bacon, Jalapenos, Scallions, Pico and Ketchup

\$15 per guest

Dessert Stations

Dessert Crepes

Fresh Crepes Served with Nutella, Fresh Berry Compote, Caramel, Chocolate and Whipped Cream

\$15 per guest

Additional: Vanilla Bean Ice Cream \$5

Bourbon Doughnuts*

Bourbon Caramelized Mini Doughnuts Warm Dark Chocolate Ganache, Candied Bacon, Strawberry compote, Cinnamon Sugar, Powdered Sugar

\$19 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

\$19 per guest

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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

Layers (Select One)

Caribbean Carrot
Dutch Chocolate
Red Velvet
Spring Lemon
Toasted Hazelnut
Vanilla Bean & Dutch Chocolate Marble
Cake
Vanilla Bean White Cake
Vanilla Funfetti Cake

Icings (Select One)

Dark Chocolate Butter Cream
Swiss Meringue Butter Cream
Rolled Fondant
White Chocolate Butter Cream

Fillings (Select One)

Whipped Chocolate Ganache
Whipped Chocolate Ganache with
Raspberry Jam
Cream Cheese Icing
Fresh Raspberries
Swiss Meringue Butter Cream
Raspberry Jam
Toasted Hazelnut Praline Caramel
Swiss Meringue Butter Cream and
Strawberries

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 Cannoli
Bourbon Pecan Tarts

Assorted Mini Cheesecakes
Assorted Mini Cupcakes
Pastry Chef's Assortment of
Chocolate-Covered Strawberries

Three Selections \$19 per guest
Five Selections \$25 per guest
Seven Selections \$35 per guest

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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

Hash Brown Casserole

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

\$51 per guest

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Prices and menu descriptions are subject to change.

A FAREWELL BREAKFAST

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

\$61 per guest



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BEVERAGE AND BAR SERVICE

PACKAGE BARS

Package Bars are priced per guest and include:

- Cocktails (Optional)
- Soft Drinks and Bottled Water
- Varietal Wine Selections
- Domestic and Premium Beers

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

One bartender provided for every 75 guests at no charge.

| | Two Hours | Three Hours | Four Hours | Five Hours |
|---|-----------|-------------|------------|------------|
| Deluxe cocktails and wines, domestic and premium beers, soft drinks | \$54 | \$71 | \$88 | \$105 |
| Platinum cocktails and wines, domestic and premium beers, soft drinks | \$63 | \$83 | \$103 | \$121 |
| Diamond cocktails and wines, domestic and premium beers, soft drinks | \$68 | \$89 | \$110 | \$131 |
| Domestic and premium beers and deluxe wines | \$42 | \$55 | \$68 | \$81 |

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

DELUXE BRANDS

Wheatley Vodka, Larceny Bourbon, Tanqueray Gin, Bacardi Silver Rum, Dewars Scotch, Seagram's VO, Luna Azul Tequila
\$17 each

PLATINUM BRANDS

Tito's Handmade Vodka, Woodford Reserve, Bombay Sapphire Gin, Myers Dark Rum, Santa Teresa Rum, Dewars 12yr Scotch, Crown Royal, Cazadores Blanco
\$19.50 each

DIAMOND BRANDS

Grey Goose Vodka, Angels Envy, Bullrush Gin, Appleton Diplomatico Rum, Dalmore 12yr Scotch, Red Breast 12yr Whiskey, Patron Reposado
\$22.50 each

DELUXE WINES (select Three)

Trinity Oaks Wines: (Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon), Villa Sandi Rosé, Segura Viudas Brut
\$13 each

PLATINUM WINES (select Three)

Hahn Wines: (Hahn Pinot Gris, Chardonnay, Pinot Noir, Red Blend, Cabernet Sauvignon), La Jolie Rosé, La Marca Prosecco
\$16 each

DIAMOND WINES (select Three)

J Vineyard Wines: (Chardonnay, Pinot Gris, Pinot Noir) or Oberon Vineyard Wines: (Cabernet Sauvignon, Chardonnay, Sauvignon Blanc, Merlot), Whispering Angel Rosé, J Vineyard Cuvee Brut
\$19 each

DOMESTIC BEER (select three)

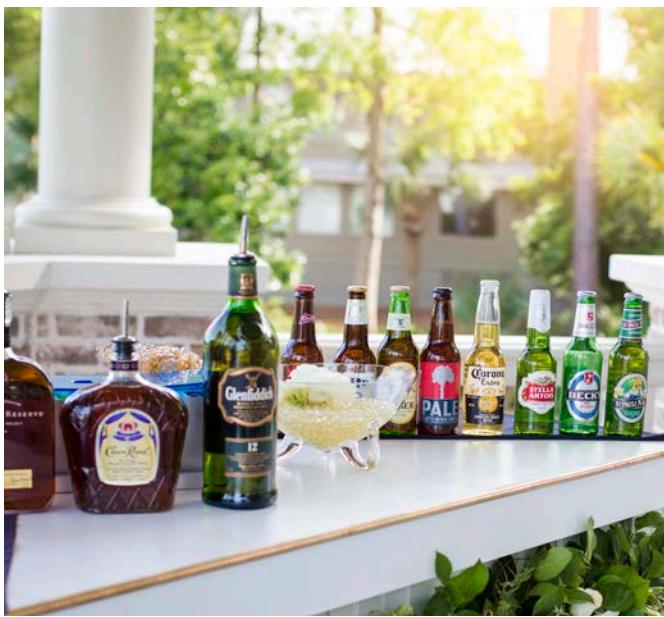
Budweiser, Bud Light, Michelob ULTRA, Yuengling Lager, Miller Lite, Coors Light, Truly Hard Seltzers
\$8 each

PREMIUM BEER (select three)

Amstel Light, Heineken, Corona, Stella Artois, Wicked Weed Pernicious IPA, Angry Orchard Cider, Heineken "0" Non-Alcoholic
\$10 each

COCA-COLA SOFT DRINKS AND BOTTLED WATER

\$6 each



Cheers



WEDDING RECEPTION BAR ENHANCEMENTS

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 \$4++ per person per hour 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.

\$4++ per person onto the bar package price or \$17++ 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. \$4++ per person added on to bar package price or \$17++ 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

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WINES BY THE BOTTLE

WHITE WINE SELECTIONS

Champagne and Sparkling Wine

Segura Viudas, Brut Cava, Spain, NV | \$44

LaMarca, Prosecco, Veneto, Italy, NV | \$52

Villa Sandi Il Fresco Rosé Prosecco, Veneto, Italy, NV | \$60

Piper Sonoma, Brut, Sonoma, NV | \$64

Veuve Clicquot Ponsardin, Brut Champagne, Reims, NV | \$173

Moët & Chandon Cuvée Dom Pérignon Brut, Épernay | \$660

Chardonnay

William Hill, Central Coast, California | \$52

Simi, Sonoma County, California | \$55

Rombauer, Napa Valley, California | \$127

Cakebread, Napa Valley, California | \$130

Pinot Gris/Pinot Grigio

Alverdi Pinot Grigio, Terre degli Osci, Molise, Italy | \$43

Chateau Ste. Michelle, Pinot Gris, Columbia Valley, Washington | \$50

Sea Pines Private Label, North Coast, California | \$52

Santa Margherita, Pinot Grigio, Trentino-Alto Adige, DOC, Italy | \$68

Sauvignon Blanc

Blue Crab, Sea Pines Resort Private Label, California | \$55

Whitehaven, Marlborough, New Zealand | \$58

Duckhorn, Napa Valley, California | \$81

Rosé

Jean-Luc Colombo, Cape Bleue, Mediterranee, France | \$59

Caves d'Esclans, Whispering Angel, Côtes de Provence | \$69

WINES BY THE BOTTLE

RED WINE SELECTIONS

Pinot Noir

Benton Lane, Willamette Valley, Oregon | \$68
Meiomi, Monterey/Santa Barbara, California | \$76
Louis Latour, Bourgogne, AOC, Burgundy, France | \$84
Goldeneye, Anderson Valley, California | \$156

Shiraz / Syrah

Michael David, Petite Petit, Petite Sirah/Verdot, California | \$62
Mollydooker, The Boxer, Shiraz, South Australia | \$71
Gaja, Ca'Marcanda PROMIS, Bolgheri, Tuscany, Italy | \$127
Famille Perrin, Les Sinards, Châteauneuf-du-Pape,
Rhone Valley, France | \$130

Merlot

Rombauer, Napa Valley, California | \$118
Duckhorn, Napa Valley, California | \$118
Northstar, Columbia Valley, Washington | \$218

Cabernet Sauvignon/Cabernet Blends

Blue Crab Red Blend, Sea Pines Resort Private Label, California | \$61
Oberon, Napa Valley, California | \$71
Franciscan, Monterey, California | \$75
Cabernet Sauvignon, La Dame de Malescot, Margaux,
Bordeaux, France | \$132
The Prisoner, Napa Valley, California | \$132
Paraduxx, Napa Valley, California | \$146
Jordan, Alexander Valley, California | \$167
Rombauer, Napa Valley, California | \$194
Caymus, Napa Valley, California | \$231
Silver Oak, Alexander Valley, California | \$245

WEDDING CEREMONIES

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

| Monday - Sunday | |
|--|-----------|
| The 18th Lawn of Harbour Town Golf Links | \$6,000++ |
| The Sea Pines Beach | \$4,000++ |
| The Liberty Oak Tree in Harbour Town | \$4,000++ |

HIGH SEASON

April through June | September and October

| Monday - Sunday | |
|--|-----------|
| The 18th Lawn of Harbour Town Golf Links | \$8,000++ |
| The Sea Pines Beach | \$6,000++ |
| The Liberty Oak Tree in Harbour Town | \$6,000++ |

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



Photo Courtesy of JB Marie Photography





WEDDING RECEPTIONS

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 vary seasonally.

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

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

GENERAL CATERING INFORMATION

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.

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. Market prices may dictate some price changes; we will advise you should this occur.

TIMING OF EVENTS

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.

All events will be set 15 minutes prior to their stated time.

PRICING

A service charge (currently 26 percent) and applicable local and state taxes 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 entree and wedding cake served to all guests.

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

GENERAL CATERING INFORMATION

CHEF ATTENDANTS

When a chef attendant is required for in-room preparation or carving, a \$150++ per hour labor charge will be assessed for each chef needed.

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. The Sea Pines Resort does not allow confetti or glitter in indoor venues and all outdoor décor must be biodegradable. 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 26 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.

GENERAL CATERING INFORMATION

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.

A 3% Fee plus tax will be applied to all invoices with a credit card payment associated with your Master Account. This fee is applicable to any payments (deposits, advanced, payments and final billing) associated with the processing fees with the use of any credit card that is applied to Master Account transactions. The following Payments will be exempt from this fee: Wire Transfers and Certified Checks.

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.



32 Greenwood Drive
Hilton Head Island, SC 29928
seapines.com
(843) 785-3333