2024
CATERING
Menus

AN EXCEPTIONAL DESTINATION
for unforgettable events
GENERAL CATERING INFORMATION

Thank you for selecting The Sea Pines Resort for your upcoming special event. We graciously anticipate providing you with our outstanding hospitality, food and service. Our catering and conference services staff is available to assist you in making arrangements for theme propping, floral decorations, photography, entertainment and audiovisual requirements. As always, we would be pleased to prepare a custom menu at your request. We ask that you please read through the following information and guidelines to assist you in designing your events.

CATERING MENUS

It is required that all food and beverage served at The Sea Pines Resort 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 30 days in advance.

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.

Our buffet menus, available for indoor or outdoor venues, are designed for 25 or more guests.

Our plated menus, available for indoor venues only, are designed for 20 or more guests.

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

Plated dinner prices are based on a three-course dinner menu to include one soup or salad, one entree and one dessert served to all guests.

Should you wish to offer your guests a choice of entrees, a maximum of three entrees 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.

A service charge (currently 24 percent) and applicable local and state taxes will be added to all food and beverage items and services. For outdoor events, 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.

EVENT LOCATIONS

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 by the guest 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 to prevent damage to the fixtures or furnishings. Please consult your catering/conference services manager for assistance in displaying all materials.

Due to local ordinances and fire department regulations, firecrackers and fireworks are not permitted anywhere at The Sea Pines Resort.

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.

TIMING OF EVENTS
To provide the finest service to your group, it is important to notify The Sea Pines Resort of any time changes to your event.

It is our standard practice to set all functions 15 minutes prior to their stated start time.

The following standards are provided to assist you in scheduling and pricing your catered functions.

• All continental breakfasts are served for one hour and refreshed and replenished as necessary during this time.

• All breakfast, lunch and dinner buffets are serviced for 1.5 hours and refreshed and replenished as necessary during this time.

• All specialty breaks are serviced for 30 minutes and refreshed and replenished as necessary during this time.

GUARANTEES
A final guarantee of the exact number of guests attending a function is due 72 business hours prior to the event. You will be billed for this number unless the actual number of guests in attendance is greater.

EVENT ROOM SECURITY
The Sea Pines Resort will not be responsible for any missing items before, during or after a function. Private security may be arranged at an additional charge for materials or articles set up prior to the function or left unattended at any time.

ENGINEERING, TELEPHONE AND AUDIOVISUAL
Special engineering, internet and phone requirements must be arranged with The Sea Pines Resort at least 14 days in advance. The resort has a full-service audiovisual company, Presentation Services Audio Visual (PSAV), to fulfill all AV requirements. Charges will be billed to the client for any requested AV services. Groups that choose to bring their own AV equipment and wish to patch it into the house sound system will be required to use PSAV for this service and charged accordingly.

PAYMENT
Corporate groups may complete a credit application for direct billing privileges. Upon approval, the full balance is to be paid within 30 days after receipt of the billing. Service charges will be added to any late payments.

Local catering events and weddings require a 100 percent deposit for the estimated charges 30 days in advance.

Payment of any additional charges is due upon conclusion of the event.

PACKAGE RECEIVING REQUIREMENTS
To ensure timely delivery of your packages, please ship to the building where the event is to be held. Packages shipped to the 32 Greenwood Drive address may incur delays as they will be processed through the mail room. Labor charges of $25 or more per box will apply if boxes must be transferred to other locations.

As our storage space is very limited, any shipment larger than 10 boxes and/or 500 pounds will not be accepted by the receiving department and will require the use of a drayage company. The Sea Pines Resort is not liable for such incurred expenses.
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BREAKFAST

CONTINENTAL BREAKFAST
Assorted Breakfast Pastries, Croissants and Biscuits
Fruit Preserves and Jams, Whipped Butter and Honey
Seasonal Fresh Fruits and Berries
Individual Greek Yogurt Served with House Granola and Berries
Chilled Orange Juice, Apple Juice, Cranberry Juice and V8
Coffee and Decaffeinated Coffee, Herbal Teas

$30 per guest

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 and 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

Minimum of 10 guests.

A 24 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.
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

$52 per guest

Minimum of 10 guests.

A 24 percent service charge (26 percent for outdoors events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.
BRUNCH

SEA PINES BRUNCH BUFFET

Choice of Two Entrees:
• Southwest Frittata with Corn, Sweet Peppers, Avocado and Chipotle Sauce
• Black Pepper-Rubbed Beef Sirloin with Mushroom Jus
• Carolina Shrimp and Grits, Andouille Sausage and Tomato Ragout
• Spinach Florentine Quiche
• Mountain Trout Topped with Corn Cream Sauce
• Roasted Pork Loin, Stone-Ground Mustard and Mushroom Sauce
• Chicken and Waffles Served with Maple Syrup and Hot Honey

Seasonal Sliced Fruit
with Berry Chantilly Cream

Freshly Baked Pastries
including Danish, Croissants and Southern Buttermilk Biscuits

Assorted Jams and Fruit Preserves, Honey and Whipped Butter

Fresh Atlantic Shrimp
with Cocktail Sauce

Silver Dollar Pancakes
with Warm Vermont Maple Syrup and Blueberry Compote

Farm-Fresh Eggs
cooked to order*

Omelet fillings to include:
Ham, Applewood-Smoked Bacon, Cheddar Cheese, Tomato, Mushrooms, Spinach, Grilled Onion and Roasted Pepper

Scrambled Eggs

Charred Campari Tomatoes
with Fresh Mozzarella and Pesto

Bacon and Breakfast Sausage

Chilled Orange Juice, Fresh Brewed Iced Tea
Coffee and Decaffeinated Coffee, Herbal Teas

*Requires uniformed chef at $150 per hour.

$65 per guest

Minimum of 15 guests.

A 24 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.
BREAKFAST ENHANCEMENTS

BREAKFAST SANDWICHES
Farm-Fresh Eggs, Breakfast Sausage and Cheddar Cheese on a Buttermilk Biscuit
Farm-Fresh Eggs, Applewood-Smoked Bacon and Cheddar Cheese on a Buttermilk Biscuit

$8 each with a minimum of 10 of each sandwich

Southern Fried Chicken with Hot Honey Butter,
Farm Fresh Eggs, and Cheddar
Cali Burrito with Chorizo, Eggs, Potatoes, Guacamole, and Cheddar

$10 each with a minimum of 10 of each sandwich

EGGS BENEDICT STATION
Fresh Poached Eggs, Smoked Salmon, Canadian Bacon, English Muffins, Chive Hollandaise

$18 per guest

EGGS COOKED TO ORDER
Farm-Fresh Eggs Cooked Any Way
Egg Whites Available
Choice of: Bacon, Ham, Mushrooms, Spinach, Tomato, Roasted Pepper, Grilled Onion, Cheddar Cheese

$16 per guest

* Requires uniformed chef attendant at $150 per hour.

A 24 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.
BREAKFAST ENHANCEMENTS

STEEL CUT OATMEAL BAR
Mixed Berries, Brown Sugar, Almond Granola, Mixed Dried Fruits, Honey, Chilled Almond Milk and Whipped Butter

$10 per guest with a minimum of 10 guests

GOLDEN FRENCH TOAST
Thick-cut Challah French Toast with Cinnamon and Brown Sugar Dredge
Blueberry Compote, Powdered Sugar, Fresh Strawberries, Pecan Praline Sauce
Warm Vermont Maple Syrup, Whipped Butter

$15 per guest

GRIDDLED PANCAKES
Fresh Berries and Blueberry Compote Whipped Cream
Whipped Butter and Warm Vermont Maple Syrup

$15 per guest

HOUSE BAKED PASTRIES
Buttery Croissants $48 per dozen
Muffins or Danish $40 per dozen
Warm Mini Cinnamon Rolls $40 per dozen
Warm Mini Pecan Sticky Buns $48 per dozen

A 24 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.
SPECIALTY BREAKS*

TRAIL MIX BAR
House Made Granola
Mini Pretzels
Assorted Candy Pieces, Dried Fruits, Mixed Nuts

$16 per guest

CHIPS AND DIP
Kettle Chips
Parmesan and Artichoke Dip
Southern Jalapeno Pimento Cheese Dip
Meyer Lemon and Garlic Hummus
Hot Crab Dip

$22 per guest

THE COOKIE SHOPPE
Chocolate Chunk, Peanut Butter, Sugar and Oatmeal Raisin Cookies
Vanilla, Chocolate, Strawberry
Milkshakes made to order

$20 per guest

MOTIVATE
Fresh Seasonal Whole Fruit
Assorted Granola and Snack Bars and Trail Mix
Freshly Baked Muffins, Banana Nut Bread
Chilled V8 and V8 Fusion Drinks

$22 per guest

AMENITIES
Chocolate Dipped Strawberries
$24 for six

Pimento Cheese Dip and Kettle Chips
$18

Cheese and Fruit Plate
Artisan Style Cheeses with Fresh Fruit and Crackers
$28

Charcuterie Board
Shaved Cured and Smoked Meats, Assorted Pickles, Mustards, and Jams
$32

Minimum of 10 guests.

* Specialty breaks are based on 30 minutes of continuous service.

A 24 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 LA CARTE SNACKS AND BEVERAGES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Whole Fresh Fruit</td>
<td>$3.50 each</td>
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<tr>
<td>Assorted Candy Bars</td>
<td>$4 each</td>
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<tr>
<td>Trail Mix</td>
<td>$4 each</td>
</tr>
<tr>
<td>Miss Vickies’s Kettle-Style Chips</td>
<td>$4 each</td>
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<tr>
<td>Freshly Popped Popcorn</td>
<td>$4 per guest</td>
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<tr>
<td>Assorted Greek Yogurts</td>
<td>$5 each</td>
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<tr>
<td>Granola Bars and Energy Bars</td>
<td>$5.25 each</td>
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<tr>
<td>Gourmet Snack Mix</td>
<td>$26 per pound</td>
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<tr>
<td>Deluxe Mixed Nuts</td>
<td>$40 per pound</td>
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<tr>
<td>Assorted Sea Pines Cookies</td>
<td>$45 per dozen</td>
</tr>
<tr>
<td>Double Chocolate Brownies</td>
<td>$45 per dozen</td>
</tr>
<tr>
<td>Orange, Grapefruit, Apple or Cranberry Juice</td>
<td>$5 per guest</td>
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<tr>
<td>Lemonade</td>
<td>$5 per guest</td>
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<tr>
<td>Iced Tea (Sweetened or Unsweetened)</td>
<td>$5 per guest</td>
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<tr>
<td>Coca-Cola Soft Drinks and Bottled Water</td>
<td>$5 each</td>
</tr>
<tr>
<td>V8 or V8 Fusion</td>
<td>$6 each</td>
</tr>
<tr>
<td>Body Armor</td>
<td>$6 each</td>
</tr>
<tr>
<td>Red Bull</td>
<td>$6 each</td>
</tr>
<tr>
<td>Sparkling Water</td>
<td>$6 each</td>
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<tr>
<td>Premium Coffees and Herbal Teas</td>
<td>$95 per gallon</td>
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SEA PINES BEVERAGE SERVICE

Premium Freshly Brewed Coffees and Herbal Teas

Bottled Coca-Cola Soft Drinks

Bottled Water

Half-Day Beverage Service
Continuous beverage replenishment for up to four hours
$24 per guest

Full-Day Beverage Service
Continuous beverage replenishment for up to eight hours
$40 per guest

Minimum of 10 guests.

A 24 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 LUNCHES

Three-course plated lunches include bread and butter service one soup or salad, one entree, one dessert and iced tea. Minimum of 10 guests.

SOUPS AND SALADS

SOUPS
(select one)
Creamy Tomato Bisque
Chicken with Garden Vegetables and Wild Rice
Carolina She-Crab Soup

SALADS
(select one)
Sea Pines House Salad
Heirloom Tomato, Cucumber, Carrot, Shaved Onion
Choice of One—Ranch, Balsamic Vinaigrette, Sun-Dried Tomato Vinaigrette

Traditional Tossed Caesar
Crisp Romaine, Herb Croutons, Parmesan Cheese with Caesar Dressing

Strawberry and Spinach Salad
Spinach and Mixed Greens, Sliced Strawberries, Fennel, Shaved Almonds with Raspberry Vinaigrette

Chopped Salad
Romaine, Heirloom Tomato, Blue Cheese Crumbles, Red Onion, Cucumber with Buttermilk Tarragon Dressing

A 24 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 LUNCHES

Three-course plated lunches include bread and butter service one soup or salad, one entree, one dessert and iced tea. Minimum of 10 guests.

ENTREES
(select one)

Tuna Salad and Pecan Cranberry
Chicken Salad Duo
Served on Mixed Greens, Fresh Berries,
Cucumber and Tomato with Peach Pecan Dressing
and Artisan Crackers
$42 per guest

Pan-Seared Chicken Breast
Pesto and Parmesan-Tossed Angel Hair Pasta,
Roasted Tomato and Asparagus
$46 per guest

House Nordic Salmon Nicoise
Green Beans, New Potatoes, Hard-Boiled Egg
and Roma Tomato with Dijon and
Lemon Dressing
$48 per guest

Grilled Flat Iron Steak
Extra-Virgin Olive Oil-Whipped Potatoes,
Roasted Tomato, Haricots Verts and
Cracked Pepper Chimichurri
$56 per guest

DESSERTS
(select one)

NY Style Cheese Cake
Berry Compote

Flourless Chocolate Torte
Chantilly Cream and Fresh Berries

Buttermilk and Vanilla Bean Panna Cotta
Fresh Berries

A 24 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.
LUNCH BUFFETS

All lunch buffets include iced tea. Based on 90 minutes of continuous service.

CORNER CAFÉ

Creamy Tomato Bisque

Tossed Caesar Salad with Parmigiano-Reggiano

Home-Grown Heritage Wedge Salad Bar with Marinated Tomato, Cucumber, Bacon Crumbles, Blue Cheese, Hard-Boiled Egg, Roasted Mushrooms, Blue Cheese Dressing and Creamy Balsamic

Grilled and Chilled Salad Proteins
  • Marinated Chicken
  • Balsamic Black Pepper Flat Iron Steak

Small Bites
  • Pecan Chicken Salad Croissant
  • Roasted Vegetable Wrap With Boursin and Lavash
    • Quiche Florentine

Southern Style Tartelettes, Assorted Miniature Cookies, Pistachio Cannoli

$52 per guest

Minimum of 15 guests.

A 24 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.
LUNCH BUFFETS

LIBERTY OAK DELI BUFFET

Garden Bar

Chicken and Wild Rice Soup

Tossed Mixed Greens with Sliced Tomato, Cucumber, Chickpeas, Olives, Shaved Onion, Carrot, Brioche Croutons with Ranch Dressing and Raspberry Vinaigrette

Deli Display with Hickory-Smoked Turkey Breast, Seasoned Rare Roast Beef, Smoked Ham

Pecan Chicken Salad and Albacore Tuna Salad

Sliced Breads and Croissants

Hydroponic Bibb Lettuce, Sliced Tomato, Red Onion, Pickles, Cheddar Cheese and Swiss Cheese

Mayonnaise, Spicy Deli Mustard

Double Chocolate Brownies, Assorted Cookies

$56 per guest

Minimum of 25 guests.

A 24 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.
LUNCH BUFFETS

ISLAND LIFE

Spinach Salad with Fresh Berries, Shaved Fennel, Almonds and Mint Vinaigrette

Tuna Poke Cups Served with Crushed Hazelnuts, Wakame, Sushi Rice and Pickled Ginger

Local Waters Ceviche Served with Tortilla Chips

Mahi-Mahi Wraps Served with Lavash Flatbread, Pico de Gallo, Greens, Cotija Cheese, Baja Sauce

Huli Huli Chicken, Soy and Cane Sugar Glaze, Tropical Pineapple Salsa

Carolina Gold Coconut Rice and Peas

Individual Key Lime Tartlettes

Tropical Coconut Bavarian

$70 per guest

Minimum of 25 guests.

A 24 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.
LUNCH BUFFETS

THE LOWCOUNTRY

Carolina She-Crab Soup

Heritage Farm Garden Salad with Seasonal Greens Tossed with Sea Island Red Peas, Cornbread Croutons, Grape Tomatoes, Roasted Sweet Potato, Pecans, Apple Cider Vinaigrette

Skillet Cornbread with Honey and Brown Butter

Shrimp and Grits Served with Local Waters Sweet Shrimp, Creole Sauce and Marsh Hen Mill Grits

Skillet Bone-in Fried Chicken with Savannah Bee Honey Drizzle

Stewed Collard Greens with Pot Licker

Granny’s Southern Crisp

$65 per guest

Minimum of 25 guests.

A 24 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.
LUNCH BUFFETS

STREET TACOS

Elote Fingers, Cotija Cheese, Cilantro Crema, Lime, Tajin, Cilantro

Hand Smashed Guacamole and Tortilla Chips

Hand-Carved Meats
• Guajillo Chili Carne Asada
• Chicken Mojo

Soft Flour Tortillas

Fillings Include: Pico de Gallo, Chopped Cilantro, Onion, Queso Fresco, Charred Jalapeños, Chipotle Lime Crema, Fresh Lime, House Made Green and Red Salsas

Yellow Rice with Sofrito

Roasted Squash Calabacitas, with Corn, and Zesty Cheese

Tres Leche Torte

$55 per guest

Minimum of 25 guests.

A 24 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.
LUNCH ON THE RUN

(BOXED LUNCHES)

All boxed lunches include bag of chips, whole fruit and bottled water. Minimum of 10 guests.

DELI SANDWICHES
(select one)

Hickory-Smoked Ham and Capicola
Mozzarella, Olive Tapenade and Roasted Sweet Red Pepper Spread on Focaccia

Shaved Prime Rib of Beef
Tossed Arugula, Boursin Spread, Caramelized Vidalia Onion and Horseradish Cream on Focaccia

Oven-Roasted Turkey Breast
Applewood-Smoked Bacon, Smoked Gouda Cheese, Butter Lettuce, Beefsteak Tomato and Herb Aioli on Rosemary Focaccia

Grilled Vegetable Wrap
Squash, Zucchini, Red Onion, Roasted Red Pepper, Garlic Hummus, Mixed Greens, Tahini Sauce

Sea Pines Chicken and Cranberry Salad
Pecans and Hydroponic Bibb Lettuce on a Whole-Wheat Wrap

Roasted Chicken Breast
Buffalo Mozzarella, Arugula Pesto, Spinach and Roasted Tomato on Focaccia

SALADS
(select one)

Fresh Fruit Salad
Honey and Mint

Stone-Ground Mustard Potato Salad

Cucumber and Tomato Salad
Fresh Herbs, Onion and Feta

DESSERTS
(select one)

Chocolate Chunk Cookies
Double Chocolate Brownies

$40 per guest with a minimum of 10 guests per selection, maximum of three choices

A 24 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 DISPLAYS

Minimum of 15 guests. Based on 60 minutes of continuous service.

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 24 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.
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
$7 per piece

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
$8 per piece

Shrimp Cocktail Shooter with Baja Gazpacho
Avocado Crab Salad in a Crispy Tortilla Cup
Ahi Tuna Tartare Cornet, Avocado, Black Garlic Shoyu
$10 per piece

House Cured Salmon Blini with Oscietra Caviar and Dill Cream Cheese
Hand-picked Lobster Roll with Cucumber and Dill Split Top Roll
$12 per piece

A 24 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.
HORS D’OEUVRES

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
$7 per piece

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
$8 per piece

Black Truffle and Parmigiano-Reggiano Arancini with Whipped Chevre
Applewood-Smoked Bacon-Wrapped Sea Scallop with Peach Marmalade
$10 per piece

Lowcountry Crab Cake with Cajun Remoulade
Berbere-spiced Lamb Chop with Charred Eggplant and Lemon
$12 per piece

A 24 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.
CHEF STATIONS

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

Lowcountry-Style Pork Loin
House Spice Rub, Skillet Cornbread,
Roadside Spicy Peach Compote,
Bourbon and Molasses Kettle Barbecue Sauce
$28 per guest

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
Additional Meats are $12 Per Person for Each Extra Choice
$35 per guest

Prime Rib of Beef
Rosemary- and Garlic-Rubbed Prime Rib,
Pan Jus, Horseradish Cream
and Yeast Rolls
$40 per guest

Beef Tenderloin
Slow-Roasted Tenderloin of Beef,
Creamy Horseradish Sauce, Mushroom
Demi-Glace and Yeast Rolls
$45 per guest

Minimum of 15 guests.

A 24 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.
CHEF STATIONS

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

Anson Mills Grits Skillet
Grits cooked to order with fillings of your choice
$28 per guest

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
$32 per guest
(limited to outside venues)

Sea Pines Oyster Roast
Hand-Selected Oysters Steamed Over Hot Coals
Cocktail Sauce, Horseradish,
Hot Sauces and Lemons
$42 per guest
(limited to outside venues;
based on six pieces per person)

Minimum of 15 guests.

A 24 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.
CHEF STATIONS

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

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 Sauteed 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

$28 per guest

Dessert Chef Stations

Banana Foster*
Rum Caramelized Bananas, Vanilla Ice Cream
$14 per guest

Bourbon Doughnuts*
Bourbon Caramelized Mini Doughnuts
Warm 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.

Minimum of 15 guests.

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DINNER BUFFETS

All dinner buffets include coffee service and herbal teas. Based on 90 minutes of continuous service.

THE PIT MASTERS

Pulled Chicken Brunswick Stew

'Pig Out' Salad Bar
Chopped Lettuces, Garden Fresh Tomatoes, Cucumbers, Grilled Vidalia Onions, Thick Cut Bacon, Cracklin' Croutons, Cheddar Cheese, Spiced Peanuts
Ranch, Creamy Balsamic Dressing
Carolina Vinegar Coleslaw
Sweet Honey Skillet Cornbread with Brown Butter

Smokehouse
Peppercorn-Rubbed Beef Brisket
Carolina Pulled Pork
Smoked Chicken

Barbecue Sauces
Alabama White
Carolina Vinegar
Sweet Molasses

Sides
Collard Greens Stewed with Burnt Ends
Pimento Mac and Cheese
Assorted House Pickles
Southern Banana Pudding

$115 per guest

Minimum of 25 guests.

A 24 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.
CALIBOGUE SOUND

Fisherman’s Seafood Chowder Served with Warm Bread and Butter

Spinach and Strawberry Salad with Shaved Fennel and Almonds, Mint and White Balsamic Vinaigrette

Heirloom Tomato Panzanella Salad with English Cucumber, Kalamata Olives, Ciliegine Mozzarella, Fresh Basil, Red Wine Vinegar and Extra-Virgin Olive Oil

Pan Roasted Halibut, Oscar style, with Jumbo Lump Crab, and Choron Sauce

Shrimp Bucatini Scampi Pasta with Fresh Herbs and Parmesan

Creole Mustard-rubbed NY Striploin with Cognac Demi-Glace and Mushroom Fricassee

Layered Potato Gratin

Jumbo Asparagus

Key Lime Verrines

Grandma’s Pound Cake with Macerated Berries

Lemon Meringue Tarts

$130 per guest

Minimum of 25 guests.

A 24 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.
DINNER BUFFETS

CAROLINA HERITAGE - A TASTE OF THE LOWCOUNTRY

Carolina She- Crab Soup
Chopped Salad with Crisp Lettuces, Tomato, Cucumber, Vidalia Onion, Cornbread Croutons, Spiced Pecans, Creamy Apple Cider Dressing
Skillet-Fried Cornbread, Savannah Bee Honey Butter
Carolina Road Stand Fried Chicken
Hot Honey and Pickles
Local Shrimp Boil with Sausage, Red Potatoes, Corn, Cocktail Sauce and Remoulade
Berbere-spiced Pork Loin with Bacon Jus, Chow Chow
Carolina Gold Hoppin’ John Rice and Peas
Charred Root Vegetables with Brown Butter and Cane Syrup
Warm Peach Cobbler with Vanilla Bean Ice Cream

$125 per guest

Minimum of 25 guests.

A 24 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.
DINNER BUFFETS

BUTCHER AND BEACH

Lobster and Tomato Bisque
Freshly Baked Yeast Rolls with Butter
Heirloom Tomato and Vidalia Onion Platters

Chophouse Salad Bar
Crisp Lettuces, Roasted Cremini Mushrooms,
Campari Tomatoes, Cucumbers, Pickled Shallots,
Smoked Bacon Pieces, Hard Boiled Egg, Blue Cheese, Croutons
Served with a Shaken Balsamic and Shallot Vinaigrette,
and Blue Cheese Dressing

<table>
<thead>
<tr>
<th>Butcher</th>
<th>Beach</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Lamb Rack</td>
<td>Split Maine Lobster Tails</td>
</tr>
<tr>
<td>Bone-in Tomahawk</td>
<td>with Broiled Old Bay Butter</td>
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<tr>
<td>Ribeye</td>
<td>Stuffed Oysters Rockefeller</td>
</tr>
<tr>
<td></td>
<td>Cedar Plank Citrus Salmon</td>
</tr>
</tbody>
</table>

Accompaniments
XL Asparagus and Cremini Mushrooms with
Cracked Pepper and Lemon
Lobster Mac and Cheese with Herb Breadcrumbs
and Blended White Cheeses
Parmesan Potato Gratin

Sauces
Chimichurri
Sauce Bordelaise
Horseradish Cream

Desserts
Chocolate and Raspberry Verrines, Lemon Posset,
Coconut Rice Pudding
Assorted Petit Fours

$180 per guest

Minimum of 25 guests.

A 24 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 three courses and include choice of one soup or salad, one entree and one dessert served to all guests. Minimum of 20 guests for plated dinners. Includes bread and butter and coffee service.

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 24 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

ENTREES
(select one)

- **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 with Cold Water Lobster Tail Duo**
  Butter-Basted Maine Lobster Tail, Grilled Filet of Beef, Herb and Parmesan Potato Gratin, Haricots Verts, Wild Mushroom Jus and Lemon Beurre Blanc
  $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

- **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, Beurre Blanc
  $120 per guest

- **Crab Cake**
  Savannah Red Rice, 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 Asparagus, Creme Fraiche and Petit Herbs
  $85 per guest

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

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DESSERTS
(select one)

Vanilla Bean Panna Cotta
Macerated Berries with Grand Marnier,
Shortbread Tuile

NY Style Cheesecake
Graham Cracker Crust, Strawberry Compote, Chantilly Cream

Flourless Chocolate Torte
Sour Strawberry Coulis, Chantilly Cream

Dulce De Leche
Chocolate Tart with a Crème Fraiche Caramel, Sea Salt, Chocolate Tuille

Minimum of 25 guests.

A 24 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 DINNER ENHANCEMENTS

APPETIZERS
(select one)

Pan-Crisped Gnocchi
Sage Brown Butter, Bacon, Hazelnuts, Butternut Squash, Parmigiano-Reggiano
$16 per guest

Jumbo Shrimp Cocktail
Horseradish Creme Fraiche, Confit Tomatoes, Lemon
$19 per guest

Seared Ahi Tuna
Marinated Cucumber, Chipotle Crema, Tortilla Chips
$22 per guest

Coastal Crab Cake
Arugula and Fennel, Southern-Style Remoulade
$24 per guest

Korean Beef and Pickled Vegetables
Sushi Rice, Mirin, Sesame Seeds
$19 per guest

A 24 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.
### BEVERAGE AND BAR SERVICE

#### PACKAGE BARS

Package Bars are priced per guest and include:

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

Tableside 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>
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</thead>
<tbody>
<tr>
<td>Platinum cocktails and wines, domestic and premium beers, soft drinks</td>
<td>$50</td>
<td>$65</td>
<td>$80</td>
<td>$95</td>
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<tr>
<td>Diamond cocktails and wines, domestic and premium beers, soft drinks</td>
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<td>$75</td>
<td>$93</td>
<td>$111</td>
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<tr>
<td>Domestic and premium beers and platinum wines</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 Tequila
  - $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

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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

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

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.
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
  Rombauer, Napa Valley, California | $115
  Cakebread, Napa Valley, California | $118

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
Meiomi, 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 Sinards, Châteauneuf-du-Pape, Rhone Valley, France | $118

Merlot
Rombauer, Napa Valley, California | $107
Duckhorn, Napa Valley, California | $107
Northstar, Columbia Valley, Washington | $198

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
FOR MORE INFORMATION,
please contact groupsales@seapines.com.