



2024  
CATERING  
*Menus*



AN EXCEPTIONAL DESTINATION  
——— *for unforgettable events* ———

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# GENERAL CATERING INFORMATION

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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

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## 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.*

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# BREAKFAST

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## 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.*



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# BRUNCH

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## 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.*

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# BREAKFAST ENHANCEMENTS

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## 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.*

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# BREAKFAST ENHANCEMENTS

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## 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	<b>\$48 per dozen</b>
Muffins or Danish	<b>\$40 per dozen</b>
Warm Mini Cinnamon Rolls	<b>\$40 per dozen</b>
Warm Mini Pecan Sticky Buns	<b>\$48 per dozen</b>

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## SPECIALTY BREAKS\*

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### TRAIL MIX BAR

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

**\$16 per guest**

### THE COOKIE SHOPPE

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

**\$20 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**

### 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.*

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## A LA CARTE SNACKS AND BEVERAGES

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

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## SEA PINES BEVERAGE SERVICE

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### **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.*

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# PLATED LUNCHESES

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*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.*

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## PLATED LUNCHESES

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*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.

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# LUNCH BUFFETS

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*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.*

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# LUNCH BUFFETS

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## 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.*

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# LUNCH BUFFETS

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## 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.*

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# LUNCH BUFFETS

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## 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.*

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# LUNCH BUFFETS

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## 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.*

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# LUNCH ON THE RUN

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## (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.*

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## RECEPTION DISPLAYS

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*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**

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# HORS D'OEUVRES

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## 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**

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# HORS D'OEUVRES

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## 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.*

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# CHEF STATIONS

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## 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.*

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# CHEF STATIONS

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## 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.*

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# CHEF STATIONS

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## 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

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*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.*

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# DINNER BUFFETS

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## 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.*

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# DINNER BUFFETS

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## 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

Berberé-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.*

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# DINNER BUFFETS

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## 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

#### Butcher

Roasted Lamb Rack  
Bone-in Tomahawk Ribeye

#### Beach

Split Maine Lobster Tails with  
Broiled Old Bay Butter  
Stuffed Oysters Rockefeller  
Cedar Plank Citrus Salmon

### 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.*

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# PLATED DINNERS

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*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.*

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# PLATED DINNERS

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## 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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# PLATED DINNERS

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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.*

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# PLATED DINNER ENHANCEMENTS

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## 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**

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# 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

Tablesides 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
Platinum cocktails and wines, domestic and premium beers, soft drinks	\$50	\$65	\$80	\$95
Diamond cocktails and wines, domestic and premium beers, soft drinks	\$57	\$75	\$93	\$111
Domestic and premium beers and platinum wines	\$38	\$50	\$62	\$74

### 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 "O" 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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# RECEPTION AND BAR ENHANCEMENTS

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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.

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# WINES BY THE BOTTLE

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## WHITE WINE SELECTIONS

### Champagne and Sparkling Wine

- Segura Viudas, Brut Cava, Spain, NV | \$40
- Ruffino, Prosecco, Valdobbiandene, 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

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# WINES BY THE BOTTLE

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## 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](mailto:groupsales@seapines.com).*



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