



2025  
**Catering**  
MENUS



AN EXCEPTIONAL DESTINATION  
— *for unforgettable events* —

# 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 review the following information and guidelines to assist you in designing your events.

## CATERING MENUS

In order to ensure the safety of all guests and comply with local health regulations, The Sea Pines Resort is required to provide all food and beverages served at the resort. The sale and service of all alcoholic beverages is regulated by the state of South Carolina and The Sea Pines Resort is responsible for the administration of these regulations.

All food and beverage menu planning, room set-ups and other pertinent details must be confirmed at least 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 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.

## 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. The Sea Pines Resort does not allow confetti or glitter in indoor venues and all outdoor décor must be biodegradable. 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 if 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, Encore, 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 Encore 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 Parfaits Served with House Granola and Berries  
Chilled Orange Juice, Apple Juice, Cranberry Juice and V8  
Regular and Decaffeinated Coffee, Herbal Teas

**\$32 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:

*Spinach, Roasted Tomato, Chevre 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  
Regular and Decaffeinated Coffee, Herbal Teas

**\$46 per guest**

*Minimum of 10 guests.*

*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.*

# BREAKFAST

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## LOWCOUNTRY BREAKFAST

Farm-Fresh 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

Regular and Decaffeinated Coffee, Herbal Teas

**\$55 per guest**

*Minimum of 10 guests.*

*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.*







# BRUNCH

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## SEA PINES BRUNCH BUFFET

### Choice of Two Entrees:

- Poached Eggs Benedict with Benton's Ham, Citrus Hollandaise Sauce
- Black Pepper-Rubbed Beef Sirloin with Mushroom Jus
- Carolina Shrimp and Grits, Andouille Sausage and Tomato Sofrito
- Three Potato and Chicken Hash with Poached Eggs
- Blackened Mahi Mahi with Saffron Beurre Blanc and Poblano Corn Salsa
- Caribbean Roasted Pork Loin, Plantains and Red Chili Ginger Glaze
- Chicken and Waffles Served with Maple Syrup and Hot Honey

**Seasonal Sliced Fruit**  
with Berry Chantilly Cream

**Freshly Baked Pastries**  
including Danishes, Croissants and  
Southern Buttermilk Biscuits

**Assorted Jams and Fruit Preserves, Honey  
and Whipped Butter**

**Cedar Plank Wild Caught Salmon**  
Cream Cheese, Shaved Onion, Capers and Flatbread

**Challah French Toast**  
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 Sweet Bell Pepper

**Scrambled Eggs**

**Campari Tomato Caprese**  
with Arugula, Ciliegine Mozzarella and Fresh Basil

**Applewood -Smoked Bacon and Breakfast Sausage**  
**Chilled Orange Juice, Fresh Brewed Iced Tea**  
**Regular and Decaffeinated Coffee, Herbal Teas**

*\*Requires uniformed chef at \$150 per hour.*

**\$69 per guest**

*Minimum of 15 guests.*

*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.*

# BREAKFAST ENHANCEMENTS

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## BREAKFAST SANDWICHES

Farm-Fresh Eggs, Breakfast Sausage and Cheddar Cheese on an English Muffin

Farm-Fresh Egg, Applewood-Smoked Bacon and Cheddar Cheese on a Buttermilk Biscuit

**\$9 each with a minimum  
of 10 of each sandwich**

Fried Egg, Cheddar Cheese, Shaved Ham and Honey Mustard on a Hawaiian Roll

Breakfast Burrito with Eggs, Peppers, Onions, Bacon and Monterey Jack Cheese in a Wheat Tortilla

**\$11 each with a minimum  
of 10 of each sandwich**

## HARBOUR TOWN CHICKEN HASH\*

Roasted Chicken, Roasted Tomato, Onions and Queso Fresca with Poached Eggs and Chipotle Hollandaise

**\$19 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

**\$17 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

**\$11 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

**\$16 per guest**

## GRIDDLED PANCAKES

Fresh Berries and Blueberry Compote, Whipped Cream

Whipped Butter and Warm Vermont Maple Syrup

**\$16 per guest**

## HOUSE BAKED PASTRIES

Buttery Croissants	<b>\$50 per dozen</b>
Muffins or Danishes	<b>\$42 per dozen</b>
Warm Mini Cinnamon Rolls	<b>\$42 per dozen</b>
Warm Mini Pecan Sticky Buns	<b>\$50 per dozen</b>

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# SPECIALTY BREAKS\*

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## TRAIL MIX BAR

Housemade Granola  
Mini Pretzels  
Assorted Candy Pieces, Dried Fruits,  
Mixed Nuts

**\$17 per guest**

## THE COOKIE SHOPPE

Chocolate Chunk, Peanut Butter,  
Sugar and Oatmeal Raisin Cookies  
Vanilla, Chocolate, Strawberry  
Milkshakes Made to Order

**\$21 per guest**

## CHIPS AND DIP

Kettle Chips  
Parmesan and Artichoke Dip  
Southern Jalapeño Pimento Cheese Dip  
Meyer Lemon and Garlic Hummus  
Hot Crab Dip

**\$23 per guest**

## MOTIVATE

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

**\$23 per guest**

## REBUILD

Build Your Own Mini Grain Jar  
Quinoa and Toasted Farro, Minted Cucumbers, Heirloom  
Tomatoes, Arugula, Radish, Almonds, Dried Fruit, Marinated  
Chickpeas, Feta, Pumpkin Seeds, Citrus Dressing

**\$28 per guest**

## REFRESH

Sea Salted Nuts, Housemade Granola Bars, Hummus with  
Cucumber Planks, Baby Carrots and Celery, Ginger Cucumber  
Lemonade

**\$27 per guest**

## RECHARGE

Green Juice with Apple, Kale and Coconut Water,  
Strawberry Watermelon, Dragon Fruit,  
Served with Whole Fruits, Assorted Greek Yogurts and Veggie  
Chips

**\$26 per guest**

*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>\$4 each</b>	Assorted Greek Yogurts	<b>\$5.50 each</b>
Assorted Candy Bars	<b>\$4.50 each</b>	Granola Bars and Energy Bars	<b>\$5.50 each</b>
Trail Mix	<b>\$4.50 each</b>	Gourmet Snack Mix	<b>\$27 per pound</b>
Miss Vickie's Kettle-Style Chips	<b>\$4.50 each</b>	Deluxe Mixed Nuts	<b>\$42 per pound</b>
Freshly Popped Popcorn	<b>\$4.50 per guest</b>	Assorted Sea Pines Cookies	<b>\$47 per dozen</b>
		Double Chocolate Brownies	<b>\$47 per dozen</b>
Orange, Grapefruit, Apple or Cranberry Juice		<b>\$5.50 per guest</b>	
Lemonade		<b>\$5.50 per guest</b>	
Iced Tea (Sweetened or Unsweetened)		<b>\$5.50 per guest</b>	
Coca-Cola Soft Drinks and Bottled Water		<b>\$5.50 each</b>	
V8 or V8 Fusion		<b>\$6.50 each</b>	
Body Armor		<b>\$6.50 each</b>	
Red Bull		<b>\$6.50 each</b>	
Sparkling Water		<b>\$6.50 each</b>	
Premium Coffees and Herbal Teas		<b>\$100 per gallon</b>	

## 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

**\$26 per guest**

#### Full-Day Beverage Service

Continuous beverage replenishment for up to eight hours

**\$42 per guest**

*Minimum of 10 guests.*

*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.*

# 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)*

#### **Roasted Tomato and Fennel Bisque**

*Crème Fraîche*

#### **Chicken and Sausage Gumbo**

*Okra Succotash*

#### **She-Crab Soup**

*Blue Crab, Dry Sherry and Mace*

### SALADS

*(select one)*

#### **Sea Pines Gem Salad**

*Baby Gem Lettuce, Heirloom Tomato, English Cucumber, Toasted Pepitas and Shaved Carrot*

#### **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*

#### **Wedge Salad**

*Iceberg Slice, Crispy Pancetta, Heirloom Tomato, Blue Cheese, Cucumber, Scallions and Dill Buttermilk Dressing*

### Dressings

*Balsamic Vinaigrette, Cider Vinaigrette, Buttermilk Blue Cheese, Ranch, Raspberry Vinaigrette*

*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.*

# PLATED LUNCHEES

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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)*

### **Salad Slider Trio**

*Shrimp Salad, Tuna Salad and Cranberry Chicken  
Salad Sliders with Seasonal Fruit*

**\$44 per guest**

### **Pan-Seared Chicken Breast**

*Yukon Gold Puree,  
Corn and Red Bean Succotash, Natural Jus*

**\$48 per guest**

### **Herb Roasted Farro Island Salmon**

*Coconut Jasmine Rice, Baby Green Beans,  
Mango Salsa, Balsamic Glaze*

**\$50 per guest**

### **Beef Short Rib**

*Potato Puree, Roast Broccolini, Charred Baby  
Carrots, Cracked Pepper Demi-Glace*

**\$59 per guest**

### **Cider Roasted Pork Tenderloin**

*Toasted Almond Quinoa, Wilted Greens,  
Bourbon Jus, Apple Cherry Compote*

**\$50 per guest**

## DESSERTS

*(select one)*

### **NY Style Cheesecake**

*Berry Compote*

### **Flourless Chocolate Torte**

*Chantilly Cream and Fresh Berries*

### **Buttermilk and Vanilla Bean Panna Cotta**

*Fresh Berries*

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.

# 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**

- Citrus Chicken Salad Sliders on Hawaiian Roll
- Roasted Vegetable Quinoa Bowl with Arugula and Chickpeas
- Muffuletta on Baguette

Southern Style Tartelettes, Assorted Miniature Cookies, Pistachio Cannoli

**\$55 per guest**

*Minimum of 15 guests.*

*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.*



# LUNCH BUFFETS

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## LIBERTY OAK DELI BUFFET

Vegetarian Minestrone

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 Cranberry Chicken Salad

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

**\$59 per guest**

*Minimum of 25 guests.*

*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.*

# LUNCH BUFFETS

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## HH ISLAND

Baby Kale Salad with Fresh Berries, Heirloom Tomatoes,  
Almonds and Citrus Vinaigrette

Strawberry Salad with Mixed Baby Lettuces, Goat Cheese and Shaved Fennel

Papaya-Glazed Cedar Plank Salmon

Kimchee Slaw, Wakame, Wonton Chips and Pickled Ginger Glaze

Blackened Mahi-Mahi, Red Chili Ginger Glaze

Grilled Jerk Chicken Breast with Pineapple Chutney and Plantains

Coconut Jasmine Rice

Individual Key Lime Tartlettes

Tropical Coconut Bavarian

**\$78 per guest**

## SMOKE

Sweet Potato Salad with Arugula, Candied Pecans,  
Cranberries and Maple Vinaigrette

Iceberg Wedge with Pork Belly, Blue Cheese, Heirloom Tomatoes and Buttermilk Ranch

Skillet Cornbread, Soft Rolls with Butter

Creamy Coleslaw

Pulled Slow-Smoked Pork

13-Hour Smoked Beef Brisket

Carolina Vinegar, Lowcountry White and Bourbon Barbecue Sauces

Smoky Gouda Mac and Cheese

Southern Mudd Pie

Grandma's Banana Pudding

Strawberry Shortcake

**\$78 per guest**

*Minimum of 25 guests.*

*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.*

# LUNCH BUFFETS

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## THE LOWCOUNTRY

Carolina She-Crab Soup

Baby Kale and Lettuce Tossed with  
Sea Island Red Peas, Cornbread Croutons, Grape Tomatoes,  
Roasted Sweet Potato, Pecans, Apple Cider Vinaigrette

Skillet Cornbread with Honey 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

Crispy Brussels Sprouts with Thick-Cut Bacon, Reggiano Parmesan  
and Balsamic Glaze

Yukon Gold Mashed Potatoes

Granny's Southern Crisp with Fresh Whipped Cream

**\$69 per guest**

*Minimum of 25 guests.*

*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.*

# LUNCH BUFFETS

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## STREET TACOS

Tortilla Soup

Elote Corn and Black Bean Salad, 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, Cilantro, Pickled Onion,  
Queso Fresco, Charred Jalapeños, Chipotle Lime Crema, Fresh Lime,  
Housemade Green and Red Salsas

Yellow Rice

Roasted Calabaza Squash with Chimichurri

Fresh Cinnamon Sugar Churros with Warm Chocolate, Caramel Sauce  
and Local Honey

**\$58 per guest**

*Minimum of 25 guests.*

*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.*





# 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)*

#### **Ham and Jarlsberg Pretzel Sandwich**

*Black Forest Ham, Jarlsberg, Arugula and Mustard Aioli on a Pretzel Roll*

#### **Shaved Roast Beef**

*Tossed Arugula, Boursin Spread, Caramelized Vidalia Onion and Horseradish Cream on Baguette*

#### **Oven-Roasted Turkey Breast**

*Applewood-Smoked Bacon, Smoked Gouda Cheese, Lettuce, Beefsteak Tomato and Herb Aioli on Ciabatta*

#### **Grilled Vegetable Wrap**

*Squash, Zucchini, Red Onion, Peppers, Roasted Tomato Chickpea Hummus, Mixed Greens, Quinoa*

#### **Sea Pines Chicken and Cranberry Salad Wrap**

*Chicken Salad, Leaf Lettuce in 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*

#### **Fingerling Potato Salad**

#### **Cucumber and Tomato Salad**

*Fresh Herbs, Onion and Feta*

### DESSERTS

*(select one)*

#### **Chocolate Chunk Cookies**

#### **Double Chocolate Brownies**

*\$42 per guest with a minimum of  
10 guests per selection, maximum of three choices*

*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.*

# 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

**\$17 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

**\$28 per guest**

## MOZZARELLA TASTING

Roasted Tomato with Fresh Basil,  
Extra-Virgin Olive Oil and Garlic  
Kalamata Olives  
Buffalo, Burrata and Ciliegine Mozzarella  
Aged Balsamic  
Freshly Baked Breads, and Artisan Crackers

**\$28 per guest**

## ARTISAN CHEESES

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

**\$30 per guest**

## ANTIPASTO DISPLAY

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

**\$34 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

Pimento Cheese and Benton's Ham on Rustic Bread  
Mexican Street Corn Crisp, in a Phyllo Cup  
Slow-Roasted Campari Tomato, Whipped Boursin on a Crostini  
**\$8 per piece**

Smoked Trout Rillette Coronet, Boursin, Capers and Chives  
Artichoke Hearts, Heirloom Tomatoes and Buffalo Mozzarella  
Pipette with Aged Balsamic Reduction  
Spinach and Feta Stuffed Cremini Mushroom  
Bulgogi Beef Lettuce Cup with Kimchee-Pickled Vegetables  
**\$9 per piece**

Shrimp Cocktail Shooter with Baja Gazpacho  
Glazed Tofu with Peanuts, Ginger and Sesame Aioli  
Blue Crab Salad in English Cucumber  
Ahi Tuna Poke Coronet, Pickled Ginger,  
Wasabi Aioli and Sesame Seed  
**\$11 per piece**

House-Cured Salmon Blini with Caviar and Dill Crème Fraiche  
Truffle and Chevre Filled Cherry Tomatoes  
Hand-picked Lobster Slider with Basil Aioli  
**\$13 per piece**

*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

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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  
Chicken Empanada with Tajine Cream  
**\$8 per piece**

Brie and Raspberry En Croute  
Coconut Chicken Skewers with Tangerine Preserves  
Braised Beef Short Rib Wellington with Red Wine Mushrooms  
and Stone-Ground Mustard Cream  
Lobster and Gruyere in Phyllo Cup  
**\$9 per piece**

Black Truffle and Parmigiano-Reggiano Arancini  
with Whipped Chevre  
Applewood-Smoked Bacon-Wrapped Sea Scallop  
with Peach Marmalade  
**\$11 per piece**

Lowcountry Crab Cake with Cajun Remoulade  
Berbere-Spiced Lamb Chop with Charred Eggplant and Lemon  
**\$13 per piece**

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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.*

### **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*

**\$40 per guest**

### **Seared Ahi Tuna Sashimi**

Wakame, Shoyu Glaze, Kimchee Slaw, Wasabi Aioli, Pickled Ginger  
and Wonton Chips

**\$45 per guest**

### **Prime Rib of Beef**

Rosemary- and Garlic-Rubbed Prime Rib,  
Pan Jus, Horseradish Cream  
and Yeast Rolls

**\$42 per guest**

### **Beef Tenderloin**

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

**\$47 per guest**

### **Rack of Lamb**

Slow-Roasted with Garlic and Fresh Herbs, Chimichurri, Mint Pesto,  
Port Wine 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.*

### Shrimp and Grits

Grits cooked to order with fillings of your choice.

**\$30 per guest**

*Fillings: South Carolina Shrimp,  
Applewood Smoked Bacon, Goat Cheese,  
Cheddar Cheese, Jalapeño, Green Onions,  
Roasted Tomatoes, Cremini 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

**\$34 per guest**

*(limited to outside venues)*

### Lighthouse Raw Bar

Local Oysters, Poached Shrimp, Crab Claws,  
PEI Mussels and Clams

Parmesan-Baked Oysters with Pernod Butter

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

**\$50 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.*

### 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*

**\$33 per guest**

### Ramen Noodle

Ramen Noodles, Chicken, Char Sui Pork, Poached Shrimp, Miso Vegan Broth, Spicy Pork Broth, Chicken Shoyu Broth

Shiitake Mushrooms, Carrot, Sprouts, Nori, Celery, Scallion, Soft Boiled Egg, Hot Peppers

Tamari, Red Chili, Sambal, Sriracha

**\$39 per guest**

### Pasta Al Dente

All Items are Displayed with Warm Breads and Parmesan Cheese.

#### Choice of Two Selections:

#### Orecchiette Pescatore

Local Shrimp, PEI Mussels and Clams, Italian Sausage, Pomodoro

#### Chicken and Wild Mushroom Penne

Vialone Risotto with Mixed Wild Mushrooms, Thyme and Reggiano Parmesan

#### Provençal

Penne, Provençal Vegetables Plum Tomatoes, and Fresh Herbs

**\$30 per guest**

### Dessert Chef Stations

#### Bananas Foster\*

Rum-Caramelized Bananas, Vanilla Ice Cream

**\$15 per guest**

#### Bourbon Doughnuts\*

Bourbon-Caramelized Mini Doughnuts  
Warm Dark Chocolate Ganache, Warm Caramel, Candied Bacon, Strawberry compote, Rainbow Sprinkles, Whipped Cream, Cinnamon Sugar, Powdered Sugar

**\$17 per guest**

#### Ice Cream Sundae Bar

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

**\$17 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,  
Vidalia Onions, Thick Cut Bacon, Cracklin' Croutons,  
Cheddar Cheese, Candied Pecans

Ranch, Creamy Balsamic Dressing

Carolina Vinegar Coleslaw

Yeast Rolls and Cornbread with Whipped Butter

### Smokehouse

Peppercorn-Rubbed Beef Brisket

Carolina Pulled Pork

Smoked Chicken

### Barbecue Sauces

Alabama White

Carolina Vinegar

Sweet Molasses

### Sides

Roasted Brussels Sprouts with Pork Belly and Sorghum Glaze

Pimento Mac and Cheese

Assorted House Pickles

Southern Banana Pudding

**\$120 per guest**

*Minimum of 25 guests.*

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# DINNER BUFFETS

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## CALIBOGUE SOUND

Chicken and Sausage Gumbo  
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 Strip Loin  
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

**\$136 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

**\$131 per guest**

*Minimum of 25 guests.*

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# DINNER BUFFETS

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## BUTCHER AND BEACH

Lobster 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 Parmesan Oysters  
Cedar Plank Citrus Salmon

### Accompaniments

XL Asparagus and Roasted Baby Carrots with  
Cracked Pepper and Lemon

Lobster Mac and Cheese with Herb Breadcrumbs  
and Blended White Cheeses

Parmesan-Mashed Yukon Gold Potatoes

### Sauces

Chimichurri

Sauce Bordelaise

Horseradish Cream

### Desserts

Chocolate and Raspberry Verrines, Lemon Posset,  
Coconut Rice Pudding

Assorted Petit Fours

**\$189 per guest**

*Minimum of 25 guests.*

*\*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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# 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, Heirloom  
Tomatoes, Blue Cheese, Cucumber, Scallions  
and Dill Buttermilk Dressing

**Poached Pear Spinach Salad**  
Baby Spinach and Petite Lettuces, Candied  
Pecans, Blue Cheese Truffle, Poached Pear and  
White Balsamic Vinaigrette

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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

**\$164 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

**\$174 per guest**

**Braised Beef Short Rib and Jumbo Prawns**

Cauliflower Potato Puree, Chasseur Mushrooms,  
Braised Greens

**\$147 per guest**

**Seared Salmon and Shellfish Bourride**

Local Shrimp, Clams, Mussels Sofrito,  
Saffron Risotto, Wilted Greens

**\$147 per guest**

**Shoyu Orange-Glazed Mahi-Mahi**

Toasted Quinoa, Grilled Bok Choy,  
Pineapple Chutney

**\$121 per guest**

**Pan-Seared Halibut**

Farro Verde, Roasted Squash Puree, Wilted Kale,  
Confit Tomatoes, Arugula, Beurre Blanc

**\$126 per guest**

**Crab Cake**

Fingerling Potatoes, Broccolini, Beurre Blanc,  
Roasted Tomatoes, Fennel and Arugula

**\$126 per guest**

**Filet of Beef**

Cast Iron-Seared Filet of Beef, Parsnip Puree,  
Roasted Baby Carrots and Foraged  
Mushrooms, Demi-Glace

**\$137 per guest**

**Braised Beef Short Rib**

Potato Puree, Fresh Green Peppercorn  
and Cognac Demi-Glace, Wilted Greens

**\$126 per guest**

**Pan-Seared Chicken Breast**

Thyme Risotto, Blistered Tomatoes, Arugula,  
Jumbo Asparagus, Natural Jus

**\$110 per guest**

**Ratatouille En Croute**

Farmer-Style Ratatouille Vegetables  
Served in a Flaky Crust with Asparagus,  
Creme Fraiche and Petite Herbs

**\$89 per guest**

**Mozzarella-Stuffed Arancini**

Charred Eggplant Puree, Tomato Confit,  
Wilted Kale

**\$89 per guest**

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# PLATED DINNERS

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## DESSERTS

(select one)

### Vanilla Bean Panna Cotta

Macerated Berries with Grand Marnier,  
Whipped Mascarpone

### 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

**\$17 per guest**

### **Jumbo Shrimp Cocktail**

Horseradish Creme Fraiche,  
Confit Tomatoes, Lemon

**\$20 per guest**

### **Antipasti Flatbread**

Grilled Flatbread, Hummus, Artichoke, Olives,  
Shaved Ham, Fresh Mozzarella with Fennel,  
Micro Arugula, Extra-Virgin Olive Oil and  
Balsamic Syrup

**\$20 per guest**

### **Coastal Crab Cake**

Arugula, Radish and Fennel, Mustard Aioli

**\$25 per guest**

### **Korean Beef and Kimchee Slaw**

Crispy Wonton, Wasabi Rice, Sesame Seeds

**\$22 per guest**

### **Quinoa Burrata**

Dried Cranberry, Basil, Watermelon Radish,  
Heirloom Tomatoes, Cucumber, Micro Herb  
Salad, Burrata Mozzarella, Balsamic Glaze

**\$19 per guest**

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# BEVERAGE AND BAR SERVICE

## PACKAGE BARS

Package Bars are priced per guest and include:

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

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
Deluxe cocktails and wines, domestic and premium beers, soft drinks	\$52	\$68	\$84	\$100
Platinum cocktails and wines, domestic and premium beers, soft drinks	\$60	\$79	\$98	\$116
Diamond cocktails and wines, domestic and premium beers, soft drinks	\$65	\$85	\$105	\$125
Domestic and premium beers and deluxe wines	\$40	\$52	\$65	\$78

### 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 required per 75 guests*

### DELUXE BRANDS

Wheatley Vodka, Larceny Bourbon, Tanqueray Gin, Bacardi Silver Rum, Dewar's Scotch Whisky, Seagram's VO, Luna Azul Tequila  
\$16.50 each

### PLATINUM BRANDS

Tito's Handmade Vodka, Woodford Reserve, Bombay Sapphire Gin, Myer's Dark Rum, Santa Teresa Rum, Dewar's 12-Year Old Scotch Whisky, Crown Royal, Cazadores Blanco  
\$18.50 each

### DIAMOND BRANDS

Grey Goose Vodka, Angel's Envy, Bulrush Gin, Appleton and Diplomatico Rums, Dalmore 12 Scotch, Redbreast 12 Whiskey, Patron Reposado  
\$21.50 each

### DELUXE WINES

Trinity Oaks Wines: (Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon), Chevalier du Grand Robert Crémant de Bordeaux Brut Rosé, Segura Viudas Brut  
\$12.50 each

### PLATINUM WINES

Hahn Wines: (Chardonnay, Pinot Noir, Red Blend, Cabernet Sauvignon), La Jolie Rosé, La Marca Prosecco  
\$15.50 each

### DIAMOND WINES

J Vineyard Wines: (Chardonnay, Pinot Gris, Pinot Noir) or Oberon Vineyard Wines: (Cabernet Sauvignon, Chardonnay, Sauvignon Blanc, Merlot), Whispering Angel Rosé, J Vineyard Cuvée Brut  
\$18 each

### DOMESTIC BEER (select three)

Budweiser, Bud Light, Michelob ULTRA, Yuengling Lager, Miller Lite, Coors Light, Truly Hard Seltzers  
\$7.50 each

### PREMIUM BEER (select three)

Amstel Light, Heineken, Corona, Stella Artois, Wicked Weed Pernicious IPA, Angry Orchard Cider, Heineken "0" Non-Alcoholic  
\$9.50 each

### COCA-COLA SOFT DRINKS AND BOTTLED WATER

\$5.25 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 \$4++ 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. \$4++ per person added on to bar package price or \$16.50 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 a variety of cordials to enhance a coffee station for after-dinner drinks at the bar. \$4++ per person onto the bar package price or \$16.50 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.

# WINES BY THE BOTTLE

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## WHITE WINE SELECTIONS

### Champagne and Sparkling Wine

- Segura Viudas, Brut Cava, Spain, NV | \$42
- La Marca, Prosecco, Veneto, Italy, NV | \$50
- Chevalier du Grand Robert Crémant de Bordeaux Brut Rosé, France, NV | \$57
- Piper Sonoma, Brut, Sonoma, NV | \$61
- Veuve Clicquot Ponsardin, Brut Champagne, Reims, NV | \$165
- Moët & Chandon Cuvée Dom Pérignon Brut, Épernay | \$629

### Chardonnay

- William Hill, Central Coast, California | \$49
- Simi, Sonoma County, California | \$52
- Rombauer, Napa Valley, California | \$121
- Cakebread, Napa Valley, California | \$124

### Pinot Gris/Pinot Grigio

- Alverdi Pinot Grigio, Terre degli Osci, Molise, Italy | \$41
- Chateau Ste. Michelle, Pinot Gris, Columbia Valley, Washington | \$48
- Sea Pines Private Label, North Coast, California | \$50
- Santa Margherita, Pinot Grigio, Trentino-Alto Adige, DOC, Italy | \$65

### Sauvignon Blanc

- Blue Crab, Sea Pines Resort Private Label, California | \$52
- Whitehaven, Marlborough, New Zealand | \$55
- Duckhorn, Napa Valley, California | \$77

### Rosé

- Jean-Luc Colombo, Cape Bleue, Mediterranee, France | \$56
- Caves d'Esclans, Whispering Angel, Côtes de Provence | \$66

# WINES BY THE BOTTLE

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## RED WINE SELECTIONS

### Pinot Noir

Benton Lane, Willamette Valley, Oregon | \$65  
Meiomi, Monterey/Santa Barbara, California | \$72  
Louis Latour, Bourgogne, AOC, Burgundy, France | \$80  
Goldeneye, Anderson Valley, California | \$149

### Shiraz / Syrah

Michael David, Petite Petit, Petite Sirah/Verdot, California | \$59  
Mollydooker, The Boxer, Shiraz, South Australia | \$68  
Gaja, Ca Marcanda Promis, Bolgheri, Tuscany, Italy | \$121  
Famille Perrin, Les Sinards, Châteauneuf-du-Pape, Rhone Valley, France | \$124

### Merlot

Rombauer, Napa Valley, California | \$112  
Duckhorn, Napa Valley, California | \$112  
Northstar, Columbia Valley, Washington | \$208

### Cabernet Sauvignon / Cabernet Blends

Blue Crab Red Blend, Sea Pines Resort Private Label, California | \$58  
Sea Pines Private Label, Paso Robles, California | \$58  
Oberon, Napa Valley, California | \$68  
Franciscan, Monterey, California | \$71  
The Prisoner, Napa Valley, California | \$126  
Paraduxx, Napa Valley, California | \$139  
Jordan, Alexander Valley, California | \$159  
Rombauer, Napa Valley, California | \$185  
Caymus, Napa Valley, California | \$220  
Silver Oak, Alexander Valley, California | \$233

FOR MORE INFORMATION,  
*please contact [groupsales@seapines.com](mailto:groupsales@seapines.com).*



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