



2026
Catering
MENUS



AN EXCEPTIONAL DESTINATION
— *for unforgettable events* —

GENERAL CATERING INFORMATION

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

CATERING MENUS

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

All food and beverage menu planning, room set-ups and other pertinent details must be confirmed at least 30 days in advance.

Our culinary staff uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may vary until confirmed in writing.

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

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

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

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

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

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

A service charge (currently 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.

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, 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.

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

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

PACKAGE RECEIVING REQUIREMENTS

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

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

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BREAKFAST

CONTINENTAL BREAKFAST

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

\$35 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
Hash Brown Casserole

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, Cold Milk, Cranberry Juice and V8
Coffee and Decaffeinated Coffee, Herbal Teas

\$51 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

LOWCOUNTRY BREAKFAST BUFFET

Scrambled Eggs

Farm-Fresh Eggs, Country Sausage, Potatoes and
Mushroom Frittata Skillet,
with Scallions and Cheddar Cheese

Home-Style Pancakes with Blueberry Compote,
Warm Vermont Maple Syrup

Anson Mills Cheddar Grits

Southern Biscuits with Sawmill Gravy

Applewood-Smoked Bacon and Breakfast Sausage

Fruit and Yogurt Parfaits

Seasonal Fruits

Variety of Whole-Grain Cereals

Freshly Baked Breakfast Pastry Display

Assortment of Jams and Fruit Preserves,
Whipped Butter and Honey

Chilled Orange Juice, Apple Juice, Cranberry Juice,
V8 and Cold Milk

Coffee and Decaffeinated Coffee, Herbal Teas

\$61 per guest

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

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, Plantain Bananas 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 Danish, Croissants and
Southern Buttermilk Biscuits

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

Smoked Salmon Pastrami
Cream Cheese, Shaved Onion, Capers and Flatbread

Challah French Toast Casserole
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,
Scallions and Sweet Bell Pepper

Scrambled Eggs

Heirloom Tomato Caprese
with Arugula, Ciliegine Mozzarella and Fresh Basil

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

*Requires uniformed chef at \$150 per hour.

\$76 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

BREAKFAST SANDWICHES

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

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

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

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

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

**\$12 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

\$21 per guest

EGGS COOKED TO ORDER*

Farm-Fresh Eggs Cooked Any Way

Egg Whites Available

Choice of: Bacon, Ham, Mushrooms, Spinach, Tomato, Roasted Pepper, Scallion, Cheddar Cheese

\$19 per guest

BREAKFAST ON THE RUN

Choose an A La Carte Breakfast Sandwich, Served with Fresh Fruit Salad, Granola Bar and Bottled Water

\$30 per guest

BELGIAN WAFFLE

Fresh Seasonal Berries, Whipped Cream, Pure Maple Syrup and Chocolate Chips

\$17 per guest

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

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

STEEL CUT OATMEAL BAR

Mixed Berries, Brown Sugar, Almond Granola, Mixed Dried Fruits, Honey, Chilled Almond Milk and Whipped Butter

\$12 per guest
with a minimum of 10 guests

GOLDEN FRENCH TOAST

Thick-cut Challah French Toast with Cinnamon and Vanilla
Blueberry Compote, Powdered Sugar, Macerated Strawberries
Warm Vermont Maple Syrup, Whipped Butter

\$18 per guest

GRIDDLED PANCAKES

Fresh Berries and Blueberry Compote
Whipped Cream and Bananas Foster
Sauce
Whipped Butter and Warm Vermont Maple Syrup

\$18 per guest

HOUSE BAKED PASTRIES

Buttery Croissants	\$55 per dozen
Muffins or Danish	\$46 per dozen
Warm Mini Cinnamon Rolls	\$46 per dozen
Warm Mini Pecan Sticky Buns	\$55 per dozen

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.

SPECIALTY BREAKS*

TRAIL MIX BAR

House Made Granola
Cajun Snack Mix
Assorted Candy Pieces, Dried Fruits,
Mixed Nuts

\$19 per guest

THE COOKIE SHOPPE

Chocolate Chunk, Peanut Butter,
Sugar and Oatmeal Raisin Cookies
Vanilla, Chocolate, Strawberry
Milk Shots

\$23 per guest

CHIPS AND DIP

Kettle Chips, Pita Chips and
Tortilla Chips
Warm Crab Pimento Cheese Dip
Roasted Garlic Mascarpone Dip
Boursin Spinach Dip

\$25 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

\$25 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

\$31 per guest

REFRESH

Roasted Cashews, Overnight Oats, Chia & Coconut Pudding
Hummus with Cucumber Planks, Baby Carrots and Celery
Peach & Basil lemonade

\$30 per guest

RECHARGE

Green Machine, Strawberry Banana
& Blue Berry Naked Juices
Served with Whole Organic Fruits, Assorted Greek Yogurts
and Cranberry Almond Quinoa Bars

\$29 per guest

Minimum of 10 guests.

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

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.

A LA CARTE SNACKS AND BEVERAGES

Whole Fresh Fruit	\$4.50 each	Assorted Greek Yogurts	\$6 each
Assorted Candy Bars	\$5 each	Granola Bars and Energy Bars	\$6 each
Trail Mix	\$5 each	Gourmet Snack Mix	\$30 per pound
Kettle-Style Chips	\$5 each	Deluxe Mixed Nuts	\$46 per pound
Freshly Popped Popcorn	\$5 per guest	Assorted Sea Pines Cookies	\$52 per dozen
		Double Chocolate Brownies	\$52 per dozen
Orange, Grapefruit, Apple or Cranberry Juice			\$6 per guest
Lemonade			\$6 per guest
Iced Tea (Sweetened or Unsweetened)			\$6 per guest
Coca-Cola Soft Drinks and Bottled Water			\$6 each
V8 or V8 Fusion			\$7 each
Body Armor			\$7 each
Red Bull			\$7 each
Sparkling Water			\$7 each
Premium Coffees and Herbal Teas			\$110 per gallon

SEA PINES BEVERAGE SERVICE

Premium Freshly Brewed Coffees and Herbal Teas

Bottled Coca-Cola Soft Drinks

Bottled Water

Half-Day Beverage Service

Continuous beverage replenishment for up to four hours

\$29 per guest

Full-Day Beverage Service

Continuous beverage replenishment for up to eight hours

\$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.

PLATED LUNCHES

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

SOUPS AND SALADS

SOUPS

(select one)

Roasted Tomato and Fennel Bisque
Crème Fraîche

Loaded Potato Soup
Bacon, Scallion, Cheddar

She-Crab Soup
Blue Crab, Dry Sherry and Mace

SALADS

(select one)

Vertical Roots

Local Gem and Oakleaf Lettuce, Heirloom Tomato, English Cucumber, Toasted Pepitas and Pickled Carrot with White Balsamic 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

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 LUNCHES

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

ENTREES

(select one)

Chicken Pesto Salad

Pesto Grilled Chicken Breast
Arugula, Organic Quinoa, Toasted
Pepitas, Spinach, Chickpeas, Tomato,
Cucumber & Feta Cheese with Sliced
Avocado and Citrus Dressing

\$49 per guest

Pan Seared Farro Island Salmon

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

\$55 per guest

Pan-Seared Chicken Gnocchi

Roasted Tomato, Arugula, Wild Mushrooms,
Hazel Nuts, Fresh Herbs and Natural Jus

\$53 per guest

Beef Short Rib

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

\$65 per guest

Bonless Pork Chop

Anson Mills Cheddar Grits, Roasted Asparagus,
Red Eye Bourbon Jus, Apple Cherry Compote

\$55 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

AA 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

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

CORNER CAFÉ

Creamy Tomato Bisque

Tossed Caesar Salad with Parmigiano-Reggiano

Heritage Wedge Salad with Heirloom Tomato, Cucumber,
Bacon Crumbles, Blue Cheese, Pepitas & Croutons
Buttermilk Herb Dressing, White Balsamic Vinaigrette

Grilled and Chilled Salad Proteins

Marinated Chicken
Balsamic Black Pepper Flat Iron Steak

Small Bites

Citrus Chicken Salad Sliders on Hawaiian Roll
Parma Ham, Pimento Cheese on Scallion Biscuits
Smoked Turkey & Brie with Bibb Lettuce, Organic Tomato,
Cranberry Aiolo on Oat Baguette

Southern Style Tartelettes
Assorted Minitaure Cookies
Pistachio Cannoli

\$61 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

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

\$65 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

HH ISLAND

Baby Kale Salad with Fresh Beets, Heirloom Tomatoes, Pickled Shallot, and Citrus Vinaigrette

Sunburst Salad with Seasonal Berries, Mixed Baby Lettuces, Goat Cheese and Candied Pecans and Raspberry Vinaigrette

Cedar Plank Salmon with Mango Salsa

Blackened Mahi-Mahi, Red Chili Ginger Glaze, Shaved Fennel

Grilled Jerk Chicken Breast with Jerk Sauce and Plantain Bananas

Coconut Jasmine Rice

Individual Key Lime Tartlettes

Tropical Coconut Bavarian

\$86 per guest

PITMASTERS

Fingerling Potato Salad with Mustard Dressing

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

Skilled Cornbread, Cheddar Biscuits with Honey Butter

Creamy Coleslaw

Pulled Slow-Smoked Pork

13-Hour Smoked Beef Brisket

Carolina Vinegar, Lowcountry White and Bourbon Barbecue Sauces

White Cheddar Mac & Cheese

Southern Mudd Pie

Grandma's Banana Pudding

Strawberry Shortcake

\$86 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

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

\$76 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

STREET TACOS

Tortilla Soup

Romaine Lettuce, Elote Corn, Black Beans, Queso Fresca, Tortilla
Strips, Avocado Ranch Dressing

Jicama Cilantro Slaw & Cucumber Tomato Salad

Hand-Carved Meats

Guajillo Chili Carne Asada
Chicken Mojo

Soft Flour Tortillas

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

Cilantro Rice and Pinto Beans

Roasted Vegetables with Chimichurri

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

\$64 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

(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

\$46 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

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

\$19 per guest

CHEF-INSPIRED DIPS

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

\$31 per guest

MOZZARELLA TASTING

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

\$31 per guest

ARTISAN CHEESES

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

\$33 per guest

ANTIPASTO DISPLAY

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

\$37 per guest

LOWCOUNTRY SHRIMP AND OYSTERS

Iced Oysters on the Half Shell
Poached South Carolina Shrimp Cocktail
Traditional Cocktail Sauce, Hot Sauce, Cucumber
Mignonette, Remoulade
Saltine Crackers

\$46 per guest

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

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

Pimento Cheese Deviled Eggs with Chili Crisps
and Candied Bacon

\$9 per piece

Shrimp Cocktail Shooter with Baja Gazpacho

Spinach and Goat Cheese Stuffed Cremini Mushroom

Crispy Duck Wonton with Pickled Vegetables and Sesame Seeds

10 per piece

Artichoke Hearts, Heirloom Tomato and Mozzarella

Pipette with Aged Balsamic Reduction

Blue Crab Salad in English Cucumber

Beef Tenderloin Carpaccio Lettuce Cup with Shaved Vegetables

\$12 per piece

House Cured Salmon Blini with Caviar and Dill Cream Fraiche

Tuna Poke Spoon with Wakame, Bourbon Shoyu and Toasted
Sesame Seeds

Hand-Picked Lobster Slider with Arugula and Basil Aioli

\$14 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

HOT HORS D'OEUVRES

Blue Cheese with Phyllo Star

Smoked Gouda Mac and Cheese Bite with Sweet Pepper Jam

Vegetable Spring Roll with Hoisin and Lime Sauce

Chicken Lemon Grass Potsticker with Hoisin

\$9 per piece

Brie & Raspberry En Crute with Almonds

Coconut Chicken Skewers with Tangerine Preserves

Braised Beef Short Rib Wellington with Red Wine Mushrooms
and Stone-Ground Mustard Cream

\$10 per piece

Black Truffle and Parmigiano-Reggiano Arancini
with Whipped Chevre

Pork Belly Bao, Bun with Pickled Vegetables, and Cilantro

Applewood-Smoked Bacon-Wrapped Sea Scallop
with Peach Marmalade

Shrimp & Sausage Sate with Old Bay Butter

Lobster Hushpuppy with Smoked Chili Aioli

\$12 per piece

Lobster & Gruyere in Phyllo

She Crab Shooters with Sherry and Mace

Lowcountry Crab Cake with Cajun Remoulade

Berbere-Spiced Lamb Chop with Charred Eggplant and Lemon

\$14 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.

CHEF STATIONS

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

\$44 per guest

Roasted Vegetables Wellington

Grilled Vegetables, Fresh Mozzarella and, Wild Mushrooms Wrapped in
Pastry
Served with Basil Pesto, Balsamic Reduction and Smoked Tomato Fondue
\$44 per guest

Prime Rib of Beef

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

\$46 per guest

Beef Tenderloin

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

\$52 per guest

Rack of Lamb

Slow-Roasted with Garlic and Fresh Herbs, Chimichurri, Mint Pesto,
Port Wine Demi-Glace and Yeast Rolls

\$50 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.



CHEF STATIONS

ACTION STATION

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

Shrimp and Grits

Cooked to order with fillings of your choice

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

Sauces: Creole Sauce, Lemon Butter
\$33 per guest

Lowcountry Shrimp Boil

South Carolina Coast Shrimp
Gullah-Spiced Broth Served with Baby Potatoes
Corn and Andouille Sausage
Cajun Remoulade, Cocktail Sauce

\$37 per guest

Port Royal Paella

All Items Are Displayed with Warm Breads and Parmesan Cheese

Local Shrimp, Smoked Sausage, PEI Mussels and Clams
Tossed with Sofrito Coulis

Served with Saffron Risotto
Green Peas, Peppers and Fresh Herbs

\$36 per guest

Lighthouse Raw Bar

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

Parmesan Baked Oysters with Pernod Butter
Cocktail Sauce, Fried Saltines, Horseradish, Hot Sauces, Melted Butter and Lemons

\$55 per guest

(based on six pieces per person)

Minimum of 15 guests.

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CHEF STATIONS

ACTION STATION

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

East Meets South East

Ramen Noodles with Fried Chicken,
Blackened Local Shrimp, Crispy Pork Belly

Vegan Broth, Chicken Saffron Broth and
Smokey Pork Broth

Tamari, Red Chili, Sambal, Sriracha

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

\$36 per guest

Pasta Al Dente

All Items are Displayed with Warm
Breads and Parmesan Cheese.

Choice of Two Selections:

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

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

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

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

\$30 per guest

Dessert Chef Stations

Bourbon Doughnuts

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

\$19 per guest

Desert Crepes

Fresh Crepes with Toppings
Nutella, Fresh Barry Compote, Caramel,
Chocolate, and Whipped Cream

\$15 per guest

Additional Vanilla Bean Ice Cream \$5

S'mores & More

Traditional S'mores, Reese's PB S'mores and
Ghirardelli Nutella S'mores Made to Order
with Whipped Cream, Oreos, Salted Caramel,
Mini M&M's and Heath Bar

\$19 per guest

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DINNER BUFFETS

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

THE PIT MASTERS

Brunswick Stew

'Pig Out' Salad Bar

Chopped Lettuces, Garden Fresh Tomatoes, Cucumbers,
Pickled Vidalia Onions, Thick Cut Bacon, Cracklin' Croutons,
Cheddar Cheese, Candied Pecans

Ranch, Creamy Balsamic Dressing

Carolina Vinegar Coleslaw

Yeast Rolls and Cornbread with Honey 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

Strawberry Shortcake

\$132 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.

DINNER BUFFETS

CALIBOGUE SOUND

Warm Yeast Rolls and Butter

Cesar Salad

Roasted Tomato Ciligene Mozzarella Salad
with Fresh Basil

Heirloom Tomato Panzanella Salad
with Arugula, English Cucumber, Red Onion, Toasted
Baguette, Red Wine Vinegar and Extra-Virgin Olive Oil

Pan Roasted Grouper, Oscar style, with Jumbo Lump
Crab, and Basil Hollandaise Sauce

Pan Seared Chicken Breast with Tomatoes, Capers,
Holland Peppers & Fresh Oregano

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

Roasted Fingerling Potatoes with Broccolini

Five Cheese Baked Ziti

Tiramisu
Mini Cannoli

\$150 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.

DINNER BUFFETS

CAROLINA HERITAGE - A TASTE OF THE LOWCOUNTRY

Carolina Crab & Corn Bisque

Chopped Salad Bar with Crisp Lettuces, Tomato, Cucumber, Pickled Vidalia Onion, Whole Grain Croutons, Bacon, and Spiced Pecans, Creamy Ranch & 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 Melted Butter

Berbere-spiced Pork Loin with Bacon Jus, Chow Chow

Carolina Gold Hoppin' John Rice and Peas

Charred Root Vegetables with Brown Butter and Cane Syrup

Warm Peach Cobbler with Vanilla Bean Ice Cream

\$144 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.

DINNER BUFFETS

EAST MEETS SOUTH

Thai Crunch with Crunch Cabbage, Edamame, Wasabi Peas, Cucumber, Carrot and Wonton with Peanut Ginger Dressing

Noodles (Chef Attended Station)

Smoked Jerk Chicken, Blackened Shrimp, Ginger Glazed Pork
Thai Vegan Broth, Shanghai Pork Broth, Ramen Chicken Broth

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

Assorted Dim Sum

Vegetable Spring Rolls
Crispy Duck Wontons
Shrimp Shao Mai Dumplings
Duck Sauce, Red Chili Sambal, Hoisin Sauce and Spicy Mustard

Ginger Panna Cotta

Coconut Rice Pudding with Yuzu Pearls
Matcha Tiramisu Verrines

\$131 per guest

*Requires one chef attendant per 75 guests at \$150 per hour.

DINNER BUFFETS

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

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

\$208 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.

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 DINNERS

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

SOUPS AND SALADS

(select one)

SOUPS

Carolina She-Crab Soup

Dry Sherry Old Bay Creme Fraiche

Roasted Tomato & Fennel

Basil Crostini, Goat Cheese

Lobster Bisque

Brandy Foam, Lobster Coral Caviar

SALADS

Vertical Roots

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

Tossed Caesar Salad

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

Strawberry and Goat Cheese Salad

Tender Greens, Pickled Shallot, Shaved Almonds, Fresh Strawberries and Chevre Raspberry Vinaigrette

Wedge BLT Salad

Baby Iceberg, Crispy Benton's Ham, Heirloom 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 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 DINNERS

ENTREES

(select one)

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

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

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

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

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

Crab Cake
Fingerling Potatoes, Asparagus, Beurre Blanc,
Roasted Tomatoes, Fennel and Arugula
\$139 per guest

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

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

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

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

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

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 DINNERS

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 Fraîche Caramel, Sea Salt, Chocolate Tuille

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.

PLATED DINNER ENHANCEMENTS

APPETIZERS

(select one)

Pan-Crisped Gnocchi

Sage Brown Butter, Bacon, Hazelnuts, Butternut
Squash, Parmigiano-Reggiano

\$19 per guest

Jumbo Shrimp Cocktail

Horseradish Creme Fraiche, Baby Lettuces,
Confit Tomatoes, Lemon

\$22 per guest

Antipasti Flatbread

Grilled Flatbread, Hummus, Artichoke, Olives,
Shaved Ham, Fresh Mozzarella with Fennel, Micro
Arugula, EVOO and Balsamic Syrup

\$22 per guest

Coastal Crab Cake

Arugula, Radish and Fennel, Mustard Aioli
\$27 per guest

Seared Tuna Sashimi

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

\$27 per guest

BEVERAGE AND BAR SERVICE

PACKAGE BARS

Package Bars are priced per guest and include:

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

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

One bartender provided for every 75 guests at no charge.

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

HOSTED BARS

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

DELUXE BRANDS

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

PLATINUM BRANDS

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

DIAMOND BRANDS

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

DELUXE WINES (select three)

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

PLATINUM WINES (select three)

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

DIAMOND WINES (select three)

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

DOMESTIC BEER (select three)

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

PREMIUM BEER (select three)

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

COCA-COLA SOFT DRINKS AND BOTTLED WATER

\$6 each

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 AND BAR ENHANCEMENTS

SIGNATURE COCKTAILS

Create your own signature cocktail to be passed by a butler during cocktail hour and available at the bar throughout the event.

Recipes that include liquor from the package, house ingredients and garnishes will be added without any additional charge.

Recipes that require additional purchases will incur an upcharge of \$4++ per person 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 \$17 per drink on consumption.

Martinis: Alexander, Lemon Drop, Mandarin, Big Apple, Mai Kai, Blood Orange-Vanilla, Key Lime, Espresso and Mocha Mint

Margaritas: Fresh Mint Julep, Pomegranate, Chipotle Grapefruit, Cucumber Jalapeno, Mango, and Spicy Strawberry

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 \$17 per drink on consumption.

Disaronno Amaretto, Baileys Irish Cream, Frangelico

Grand Marnier, Jameson, Kahlua, and Romano Sambuca

Coffee station to include whipped cream, chocolate, cinnamon sticks and flavored creamers.

WINES BY THE BOTTLE

WHITE WINE SELECTIONS

Champagne and Sparkling Wine

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

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

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

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

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

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

Chardonnay

William Hill, Central Coast, California | \$52

Simi, Sonoma County, California | \$55

Rombauer, Napa Valley, California | \$127

Cakebread, Napa Valley, California | \$130

Pinot Gris/Pinot Grigio

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

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

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

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

Sauvignon Blanc

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

Whitehaven, Marlborough, New Zealand | \$58

Duckhorn, Napa Valley, California | \$81

Rosé

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

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

WINES BY THE BOTTLE

RED WINE SELECTIONS

Pinot Noir

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

Shiraz / Syrah

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

Merlot

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

Cabernet Sauvignon/Cabernet Blends

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

FOR MORE INFORMATION,
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