



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

# 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.*

## 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**

## BREAKFAST ON THE RUN

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

**\$30 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**

## BELGIAN WAFFLE

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

**\$17 per guest**

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

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# 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**

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## SPECIALTY BREAKS\*

### TRAIL MIX BAR

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

**\$19 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**

### THE COOKIE SHOPPE

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

**\$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

**\$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.*

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## A LA CARTE SNACKS AND BEVERAGES

Whole Fresh Fruit	<b>\$4.50 each</b>	Assorted Greek Yogurts	<b>\$6 each</b>
Assorted Candy Bars	<b>\$5 each</b>	Granola Bars and Energy Bars	<b>\$6 each</b>
Trail Mix	<b>\$5 each</b>	Gourmet Snack Mix	<b>\$30 per pound</b>
Kettle-Style Chips	<b>\$5 each</b>	Deluxe Mixed Nuts	<b>\$46 per pound</b>
Freshly Popped Popcorn	<b>\$5 per guest</b>	Assorted Sea Pines Cookies	<b>\$52 per dozen</b>
		Double Chocolate Brownies	<b>\$52 per dozen</b>

Orange, Grapefruit, Apple or Cranberry Juice	<b>\$6 per guest</b>
Lemonade	<b>\$6 per guest</b>
Iced Tea (Sweetened or Unsweetened)	<b>\$6 per guest</b>
Coca-Cola Soft Drinks and Bottled Water	<b>\$6 each</b>
V8 or V8 Fusion	<b>\$7 each</b>
Body Armor	<b>\$7 each</b>
Red Bull	<b>\$7 each</b>
Sparkling Water	<b>\$7 each</b>
Premium Coffees and Herbal Teas	<b>\$110 per gallon</b>

## 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 Fraiche

#### 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

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# 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

\$49 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 Mozzarella, Artichoke Hearts  
Olive Tapenade, Roasted Peppers, Roasted Garlic  
Cloves, Basil Pesto, Balsamic Vinegar, Olive Oil,  
Sea Salt and Cracked Pepper  
Lavash and Baguettes

**\$37 per guest**

### LOWCOUNTRY SHRIMP AND OYSTERS

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

**\$46 per guest**

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# 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  
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**

# HORS D'OEUVRES

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## 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.*

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# 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.

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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.

### 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.

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# DINNER BUFFETS

## CALIBOGUE SOUND

Warm Yeast Rolls and Butter

Ceasar 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.

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# DINNER BUFFETS

# 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.

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## 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.

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Minimum of 15 guests.

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# 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

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# 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**

# 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 Fraiche Caramel, Sea Salt, Chocolate Tuille

Minimum of 25 guests.

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# 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

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

## HOSTED BARS

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

## DELUXE BRANDS

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

## PLATINUM BRANDS

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

## DIAMOND BRANDS

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

## DELUXE WINES (select three)

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

## PLATINUM WINES (select three)

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

## DIAMOND WINES (select three)

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

## DOMESTIC BEER (select three)

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

## PREMIUM BEER (select three)

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

## COCA-COLA SOFT DRINKS AND BOTTLED WATER

\$6 each

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# 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  
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,

*please contact [groupsales@seapines.com](mailto:groupsales@seapines.com).*



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