



The Pearl Package

THE PEARL PACKAGE \$170 PER GUEST	
Staffing & Service	
• Full-service banquet staff	
Event Setup	
Ceremony Setup:	
• White folding chairs	
• DJ table with white linen	
• Unity table with white linen	
• Gift/Guest book table	
Reception Setup:	
• Brown padded banquet chairs (for indoor venues)	
• Floor-length white linens for all tables	
• Napkins	
• Cocktail tables	
• Welcome table	
• DJ table	
• Dance Floor	
Food & Beverage	
• Three hors d'oeuvres	
• Four-hour beer & wine bar	
• Non-alcoholic refreshments	

HORS D'OEUVRES

Choice of Three FARM

- Ham Croquette, Paprika and Saffron Yogurt
- Blackened Beef Tenderloin, Alouette Cheese, Red Onion Confit Crostini*
- Miniature Cheeseburger Sliders
- Deep Fried Macaroni and Cheese Bites
- Crisp Pork Belly Skewer
- Jerk Chicken Tostons, Pickled Red Onion, Peach Jerk Aioli

SEA

- New England Style Mini Lobster Crisp
- Shrimp and Grit Bite, Creole Tomato
- Five Spice Seared Ahi Tuna Wonton with Ginger and Red Pepper Chutney, Seaweed Salad, Scallion
- Local Scallop Wrapped with Bacon and Brown Sugar*

PLATED PRE-FIXE DINNER MENU

Couple to select one soup, salad and entree for each guest

Menus include artisan breads and whipped butter, with freshly brewed coffee. Decaffeinated coffee and hot tea are upon request
Plated Menus are offered at indoor venues only

Soups | Select One

SHE CRAB Lump Crab*, Chive Oil, Sherry Lace **CHARRED LEEK & ROASTED POTATO** Parmesan Crouton **ROASTED TOMATO** Grilled Cheese Crouton, Basil Oil

Salad | Select One

ROMAINE AND FRISEE Tri-Color Cauliflower, Smoked Almonds, Feta, RumPlumped Raisins, Citrus and Dijon Vinaigrette **FIELD GREENS** Bacon, Black Eyed Peas, Heirloom TomatoesParmesan

- Coconut Fried Shrimp with Jerk Spiced Peach Pepper Jam
- Mini Crab Cake with Key Lime Mustard Rémoulade*

FIELD

- Tri Colored Beets, Whipped Ricotta, Blood Orange Gastrique, Pickled Chili, Micro Arugula
- Quinoa Crisp, Curried Sweet Potato Puree, Candied Pistachio Crumble, Pickled Chili, Micro Cilantro
- Tomato, Fresh Mozzarella, Balsamic Skewers
- Goat Cheese and Honey Phyllo Triangles
- Oven Roasted Tomatoes, Basil, Balsamic Glaze on Ricotta Cheesecake
- Thai Vegetable Spring Roll with Sweet Chili Lime
- Mediterranean Ratatouille Tart
- Tofu and Herbed Mushroom Fritter, Boursin Aioli

Garlic Croutons, Buttermilk Dressing **BABY SPINACH** Purple Kale, English Cucumber, Broccoli, ThinSliced Red Onion, Cranberries, Toasted Walnut,Citrus and Dijon Vinaigrette

Entree | Select One

CORIANDER & CUMIN CRUSTD HALIBUT Lime Beurre Blanc
LOWCOUNTRY CRAB CAKE Lemon Chive Crème Faiche **BOURBON & APPLE BRAISED PORK BELLY** Natural Jus **SWEET TEA BRINED CHICKEN BREAST** Whole Grain Mustard Pan Jus **BRAISED BEEF SHORT RIB** Sweet Cherry Bordelaise **WHITE WINE POACHED SHRIMP**

DINNER UPGRADES

To simplify your entrée selection, we recommend choosing the duet option, offering a versatile choice to satisfy a variety of tastes.

Filet Entree | \$12 per guest

HERB MARINATED GRILLED FILET* Thyme and Peppercorn Demi-Glaze **COFFEE CRUSTED SEARED FILET** Cranberry Demi-Glaze

Plated Duet Upgrade | \$10 per guest

Choice of Two of the Above Entree Selections (excludes Filet)

FOUR HOUR BEER & WINE BAR

Wine: Canvas: Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon, Rose **Beer:** Rotating Charleston Selections, Wild Dunes Craft IPA by Commonhouse Ale Works, Bud Light, Michelob Ultra, Miller Lite, White Claw, Corona, Stella Artois & Best Day Brewing Hazy IPA

BAR UPGRADE

Super-Premium Bar with Liquors | \$24 per guest

Liquors: Ketel One, Diplomatico Reserva Exclusiva, Johnnie Walker Black Label, Hendrick's, Makers Mark, Don Julio Blanco OR Del Maguey Vida Mezcal & Jack Daniels OR Crown Royal OR Jameson **Wine:** Alexander Valley Chardonnay, Caymus Bonanza Cabernet Sauvignon, Whitehaven Sauvignon Blanc & Elouan Pinot Noir

Premium Bar with Liquor | \$16 per guest

Tito's, Bacardi Superior, Chivas Regal, Beefeater, Jim Beam White Label, Patron Silver & Teeling Small Batch

Displayed Signature Cocktails | \$11 per guest

LABOR CHARGES

Bartender | \$350
Bartender fees are allocated as 1 per 75 guests at \$350.00 per bar for 4 hours

The Seaglass Package

THE SEAGLASS PACKAGE | \$182 PER PERSON

Staffing & Service

- Full-service banquet staff

Event Setup

Ceremony Setup:

- White folding chairs
- DJ table with white linen
- Unity table with white linen
- Gift/Guest book table

Reception Setup:

- Brown padded banquet chairs (for indoor venues)
- White folding chairs (for outdoor venues)
- Floor-length white linens for all tables
- Napkins
- Cocktail tables
- Welcome table
- DJ table
- Dance Floor

Food & Beverage

- Three hors d'oeuvres
- Four-hour beer & wine bar
- Non-alcoholic refreshments

HORS D'OEUVRES

Choice of Three FARM

- Ham Croquette, Paprika and Saffron Yogurt
- Blackened Beef Tenderloin, Alouette Cheese, Red Onion Confit Crostini*
- Miniature Cheeseburger Sliders
- Deep Fried Macaroni and Cheese Bites
- Crisp Pork Belly Skewer
- Jerk Chicken Tostons, Pickled Red Onion, Peach Jerk Aioli

BUFFET OPTIONS | SELECT ONE

Carolina Lowcountry Boil Buffet

- Pickle Platter including Lowcountry Vegetables, Pimiento Cheese, Rustic Breads
- Lowcountry Boil: Peel and Eat Shrimp, Red Potatoes, Smoked Sausage, Corn on the Cob, Old Bay Cocktail Sauce, Tabasco, Lemons, Saltines.
- Bourbon Brined Grilled Pork Loin, Roasted Cabbage, Bacon Crumble, Blueberry Gastrique

SEA

- New England Style Mini Lobster Crisp
- Shrimp and Grit Bite, Creole Tomato
- Five Spice Seared Ahi Tuna Wonton with Ginger and Red Pepper Chutney, Seaweed Salad, Scallion
- Local Scallop Wrapped with Bacon and Brown Sugar*
- Coconut Fried Shrimp with Jerk Spiced Peach Pepper Jam
- Mini Crab Cake with Key Lime Mustard Rémoulade*

FIELD

- Tri Colored Beets, Whipped Ricotta, Blood Orange Gastrique, Pickled Chili, Micro Arugula
- Quinoa Crisp, Curried Sweet Potato Puree, Candied Pistachio Crumble, Pickled Chili, Micro Cilantro
- Tomato, Fresh Mozzarella, Balsamic Skewers
- Goat Cheese and Honey Phyllo Triangles
- Oven Roasted Tomatoes, Basil, Balsamic Glaze on Ricotta Cheesecake
- Thai Vegetable Spring Roll with Sweet Chili Lime
- Mediterranean Ratatouille Tart
- Tofu and Herbed Mushroom Fritter, Boursin Aioli

- Beer Can Chicken, Carolina Gold Rice Pilaf, Pickled Green Tomato Relish
- Roasted Mashed Sweet Potatoes, Cinnamon and Wild Dunes Honey Glaze
- Stewed Okra and Tomatoes
- Roasted Vegetable Medley
- Jalapeno Corn Muffins, Flakey Cheddar and Herb Biscuits with Honey Citrus Butter
- Field Greens, Roasted Pecans, Wedged Tomatoes, Cucumbers, Crumbled Blue Cheese, Biscuit Crumble
- Succotash Salad
- Whole Grain Mustard Potato Salad

Smokehouse Buffet

- Spinach and Kale Salad, Sliced Peppers, Mixed Berries, Goat Cheese, Pecans, BBQ Spiced Croutons, Balsamic Dressing
- Bread and Butter Pickles
- Seasonal House-made Pickled Vegetables and Pickled Okra
- Southern Slaw
- Smoked Gouda Baked Mac and Cheese
- Brown Sugar and Bacon Baked Beans
- Braised Bedford Farms Collard Greens
- Pecan Wood Smoked Texas Beef Brisket
- Apple Braised BBQ Ribs
- Hickory Smoked BBQ Chicken
- Assorted BBQ Sauces and Hot Sauces
- Honey Butter Cornbread, Honey Butter

Island Splash Buffet

- Crab & Corn Chowder*
- Greens, Grapefruit, Mango, Roasted Red Peppers, Cilantro Vinaigrette
- Charred Brussels Sprouts, Crumbled Bleu Cheese, Caramelized Onions, Balsamic Reduction
- Grilled Huli Huli Chicken, Pineapple Tequila Salsa
- Grilled Mahi-Mahi with Blackberry Moonshine Beurre Blanc
- Cilantro Cumin Flat Iron Steaks*, Corn Succotash, Charred Tomato Emulsion
- Roasted Seasonal Vegetables
- Smashed Red Potatoes, Goat Cheese, Chives
- Honey Butter Skillet Cornbread and Whipped Butter

Wild Dunes Clam Bake Buffet

- Clam Chowder
- Mixed Greens, Crumbled Bacon, Crumbled Bleu Cheese, Shaved Red Onions, Diced Mangoes, Toasted Walnuts, Grape Tomatoes, Assorted Dressings
- Julienne Vegetable Slaw
- Old Bay Potatoes & Corn Hash

- Steamed Local Clams*, Spicy Sausage, Parsley, Garlic Butter, Garlic Baguette Slivers
 - Herb Roasted Chicken, Caramelized Onions, Sherry Jus
 - Marinated Grilled Flank Steak*, Wild Mushroom Demi
 - Artisan Breads and Whipped Butter
-

BUFFET UPGRADE

The Chop House Buffet

- Lobster Bisque*, Chopped Scallions, Parmesan Croutons
 - Field Greens, Bacon, Black-Eyed Peas, Heirloom Tomatoes, Parmesan Garlic Croutons, Buttermilk Dressing
 - Ahi Tuna Tataki*, Cucumber and Daikon Sprout Salad, Sesame, Wasabi Tobiko
 - Roasted Beets, Crumbled Montrachet Cheese, Lemon Zest, Cashews
 - Southern Style Oysters Rockefeller*, Stuffed with Julienne Spinach, Onions, Bacon Lardons, Crumbled Bleu Cheese
 - Fontina Potatoes Gratinée
 - Roasted Asparagus, Prosciutto, Parmesan, Balsamic Glaze
 - Carved to Order: Roasted Rib-Eye*, Maytag Blue Cheese, Horseradish Cream
 - Pan Seared Roasted Halibut, Creole Tomato Jus, Local Bleu Crab Ensalada
 - Brined & Grilled Pork Loin Chop, Tobacco Onions, Spiced Apple Chutney
-

Oceanside Gourmet Buffet

- She Crab Soup*
 - Spinach Salad, Pineapple, Mushrooms, Yellow and Red Peppers, Almonds, and Poppy Seed Vinaigrette
 - Cavatappi Pasta Salad with cherry tomatoes, English cucumber, mini Mozzarella balls, Italian Seasoning, Vinaigrette
 - Shrimp Salad, Cut Tomatoes, Cucumbers, Herb and Lemon Vinaigrette.
 - Fried Green Tomatoes, Mango Jalapeño Chutney, Goat Cheese Crumbles
 - Dry Rubbed Pork Loin and Stewed Pink Eye Peas
 - Blackened Grouper, Black Bean Salsa and Avocado Crema
 - Citrus Grilled Filet*, Bourbon Demi and Southern Succotash
 - Charleston Parmesan and Garlic Sticks, Bleu Cheese Biscuits
 - Sweet Herbed Butter, Olive Oil, and Shallot Butter
-

\$50 per guest

FOUR HOUR BEER & WINE BAR

Wine: Canvas: Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon, Rose **Beer:** Rotating Charleston Selections, Wild Dunes Craft IPA by Commonhouse Ale Works, Bud Light, Michelob Ultra, Miller Lite, White Claw, Corona, Stella Artois & Best Day Brewing Hazy IPA

BAR UPGRADE

Super-Premium Bar with Liquors | \$24 per guest
Liquors: Ketel One, Diplomatico Reserva Exclusiva, Johnnie Walker Black Label, Hendrick's, Makers Mark, Don Julio Blanco OR Del Maguey Vida Mezcal & Jack Daniels OR Crown Royal OR Jameson **Wine:** Alexander Valley Chardonnay, Caymus Bonanza Cabernet Sauvignon, Whitehaven Sauvignon Blanc & Elouan Pinot Noir

Premium Bar with Liquor | \$16 per guest
Tito's, Bacardi Superior, Chivas Regal, Beefeater, Jim Beam White Label, Patron Silver & Teeling Small Batch

Displayed Signature Cocktails | \$11 per guest

LABOR CHARGES

Bartender | \$350
Bartender fees are allocated as 1 per 75 guests at \$350.00 per bar for 4 hours

OUTDOOR DINING SERVICEWARE

Melamine Dinner Plate, Dessert Plate, and Silverware
.....
\$25*per guest*

The Island Package

THE ISLAND PACKAGE | \$218 PER GUEST

Staffing & Service

- Full-service banquet staff

Event Setup

Ceremony Setup:

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Reception Setup:

- Brown padded banquet chairs (for indoor venues)
- White folding chairs (for outdoor venues)
- Floor-length white linens for all tables
- Napkins
- Cocktail tables
- Welcome table
- DJ table

- Dance Floor

Food & Beverage

- Three hors d'oeuvres
- Four-hour beer & wine bar
- Non-alcoholic refreshments

HORS D'OEUVRES

Choice of Three FARM

- Ham Croquette, Paprika and Saffron Yogurt
- Blackened Beef Tenderloin, Alouette Cheese, Red Onion Confit Crostini*
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- New England Style Mini Lobster Crisp
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- Local Scallop Wrapped with Bacon and Brown Sugar*
- Coconut Fried Shrimp with Jerk Spiced Peach Pepper Jam
- Mini Crab Cake with Key Lime Mustard Rémoulade*

FIELD

- Tri Colored Beets, Whipped Ricotta, Blood Orange Gastrique, Pickled Chili, Micro Arugula
- Quinoa Crisp, Curried Sweet Potato Puree, Candied Pistachio Crumble, Pickled Chili, Micro Cilantro
- Tomato, Fresh Mozzarella, Balsamic Skewers
- Goat Cheese and Honey Phyllo Triangles
- Oven Roasted Tomatoes, Basil, Balsamic Glaze on Ricotta Cheesecake
- Thai Vegetable Spring Roll with Sweet Chili Lime
- Mediterranean Ratatouille Tart
- Tofu and Herbed Mushroom Fritter, Boursin Aioli

GOURMET DINNER STATIONS | SELECT THREE

Coastal Grandeur Lowcountry Boil

- Peel & Eat Shrimp
- Crab Legs
- Mussels
- Clams
- Red Potatoes
- Smoked Sausage Corn on the Cob
- Old Bay, Cocktail Sauce, Soy and Sesame Sauce with Scallions and Chopped Garlic
- Lemons, Limes

Lowcountry Seared Slab Bacon

- Cured Pork Belly, Stewed Pink Eyed Peas, Pickled Collard Greens, and Green Tomato Chow Chow

Shawarma Craft & Carve

- Marinated Chicken
- Pickled Vegetables
- Grilled Sliced and Marinated Peppers
- Lemon Orzo
- Olives, Garlic Sauce, Raita
- Flat Breads

South Of The Mason-Dixon

- Shredded Beef Brisket Barbacoa
- Pulled Chicken
- Fried Flounder
- Toasted Cumin Seed & Chili Coleslaw
- Carrot-Cilantro Slaw
- Salsa Fresca, Quick Pickled Onion, Sour Cream & Queso Fresco
- Warm Flour Tortillas

BBQ Bar

- Pulled Pork
- Beef Brisket
- Peach Mustard BBQ Sauce, Sweet Carolina Sauce & Mango Habanero Sauce

- Cilantro, Onion & Bread & Butter Pickles
- Slider Rolls, Biscuits & Corn Muffins
- Mac & Cheese

Pasta Pronto

- Cheese Tortellini, Shrimp*, Roasted Red Peppers, Mushrooms, Roasted Garlic Alfredo
- Penne Pasta, Italian Sausage, Kalamata Olives, Basil Marinara
- Potato Gnocchi, Peas, Diced Tomato, Basil Pesto
- Rosemary Grilled Ciabatta
- Parmesan Cheese

Hydroponic Salad Bar

- Vertical Root Hydroponic Baby Lettuce Blend, Vertical Root Hydroponic Romaine Lettuce & Baby Arugula
- *Selection of Garden Toppings:* Feta Cheese, Bacon, Dried Cranberries, Chick Peas, Quinoa, Grape Tomatoes, Radish, Cucumber Wedges, Shaved Pepper, Carrot & Broccoli
- Assorted Dressings
- Hummus
- Pesto Garlic Croutons
- Pita Wedges

Mac & Mash Bar

- Traditional Mac & Cheese
 - Roasted Garlic & Creme Fraiche Yukon Gold Potatoes
 - Maple Infused Sweet Potatoes
 - *Selected Toppings:* Truffle Scented Wild Mushrooms, Caramelized Onions, Smoked Gouda Cheese, Mini Marshmallows, Brown Sugar, Crumbled Bacon & Shredded Cheddar
-

CARVING STATION UPGRADE

An ideal complement to your reception or dinner, our carving stations feature show-stopping meat with Chef's personally selected sides. 1 Chef attendant per 50 guests

Fire Roasted Beef Tenderloin* | \$40 per guest
Dijon Horseradish Cream, Rosemary Jus, Artisan Dinner Rolls

Chery Bourbon Glazed Pork Loin | \$20 per guest
Cheerwine Demi-Glace, Sweet Potato Biscuits

Herb and Sea Salt Crusted Prime Rib | \$31 per guest
Slow Roasted and Served with Horseradish Cream, Wholegrain Mustard Demi-Glace, Artisan Dinner Rolls

Citrus & Herb Rubbed Salmon | \$20 per guest

CLASSIC SIPS STATION

- Fresh Brewed 100% Sustainable Rainforest Coffee & Decaf
- Water Station
- Hot Water & Assortment from Charleston Tea Garden
- Includes milk, cream sugar, honey & flavored syrups

Lemon Tarragon Beurre Blanc, Artisan Dinner Rolls
.....
BBQ Brisket | \$20 per guest
Southern Slaw, House Pickles, Sliced Hawaiian Rolls
.....
Bourbon Molasses Glazed Virginia Baked Ham | \$13 per guest
Creamy Stone Ground Mustard, Artisan Dinner Rolls
.....
Sage Butter Rubbed Whole Tom Turkey | \$13 per guest
Cranberry Aioli, Artisan Dinner Rolls
.....

FOUR HOUR BEER & WINE BAR

Wine: Canvas: Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon, Rose **Beer:** Rotating Charleston Selections, Wild Dunes Craft IPA by Commonhouse Ale Works, Bud Light, Michelob Ultra, Miller Lite, White Claw, Corona, Stella Artois & Best Day Brewing Hazy IPA

BAR UPGRADES

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.....
Premium Bar with Liquor | \$16 per guest
Tito's, Bacardi Superior, Chivas Regal, Beefeater, Jim Beam White Label, Patron Silver & Teeling Small Batch
.....
Displayed Signature Cocktails | \$11 per guest
.....

OUTDOOR DINING SERVICEWARE

Melamine Dinner Plate, Dessert Plate, and Silverware
.....
\$25*per guest*

LABOR CHARGES

Bartender | \$350
Bartender fees are allocated as 1 per 75 guests at \$350.00 per bar for 4 hours
.....
Chef Attendant | \$350
Chef Attendant fees are allocated as 1 per 50 guests at \$350.00 per carving station for the duration of dinner
.....

The Sunrise Package

THE SUNRISE PACKAGE | \$120 PER GUEST

We recommend this package for couples who prefer a simpler décor setup, perfect for celebrations with limited setup and breakdown time for the ceremony and reception. This package is well suited for the following timeline:

Ceremony: 10:30am -11am and Reception: 11am – 2pm

Staffing & Service

- Full-service banquet staff

Event Setup

Ceremony Setup:

- White folding chairs
- DJ table with white linen
- Unity table with white linen
- Gift/Guest book table

Reception Setup:

- Brown padded banquet chairs (for indoor venues)
- White folding chairs (for outdoor venues)
- Floor-length white linens for all tables
- Napkins
- Cocktail tables
- Welcome table
- DJ table
- Dance Floor

Food & Beverage

- Three-Hour Bloody Mary & Mimosa Bar

LOWCOUNTRY COASTAL BRUNCH

- Greek Yogurt with House made Granola, Chopped Pecans, Honey, Pineapple, Melon, & Mixed Berries
- Lemon Pound Cake with Blueberry Compote
- Fruit Preserves, Whipped Butter
- Fluffy Scrambled Eggs with Great Lakes Cheddar Cheese and Fresh Herbs
- Chicken Sausage Links & Sausage Patties
- Lowcountry Shrimp and Grits Casserole with Creamy Tasso Gravy

THREE HOUR BLOODY MARY & MIMOSA BAR

- Please note that, in accordance with South Carolina state regulations, we are unable to serve alcohol before 10AM on Sundays. Monday through Saturday, we cannot serve liquor before 10AM.
- Bloody Mary
 - New Amsterdam Vodka, Charleston Bloody Mary Mix, Vegetable Juice, Charleston Blonde Bloody Mary Mix, Variety of Hot Sauces, Pickled Vegetables, Assortment of Olives, Celery, and Old Bay
 - Mimosas
 - Sparkling Wine, Variety of Fresh Juices and Garnishes

Black Pepper-Rubbed Flat Iron Beef with Mushroom Bordelaise
.....
Coffee Cake, Cinnamon Cake with Streusel Crumb Topping
.....
Cranberry Orange Fresh Baked Muffins (GF), Chocolate
Croissants, Danish Pastries
.....
Waffles with Warm Vermont Maple Syrup and Blueberry Compote
.....
Bacon
.....
Caprese Salad, Heirloom Tomatoes, Fresh Mozzarella, Basil
Infused Olive Oil, Balsamic Vinegar Splash
.....
Spinach Florentine Quiche
.....
Assorted Freshly Squeezed Juices, 100% Sustainable Rainforest
Coffee and Decaf and Charleston Tea Garden Assortment
.....

BAR UPGRADE

Three Hour Beer & Wine Bar
Wine: Canvas: Pinot Grigio, Chardonnay, Pinot Noir, Cabernet
Sauvignon, Rose **Beer:** Rotating Charleston Selections, Wild
Dunes Craft IPA by Commonhouse Ale Works, Bud Light,
Michelob Ultra, Miller Lite, White Claw, Corona, Stella Artois &
Best Day Brewing Hazy IPA
.....
\$23*per guest*

LABOR CHARGES

Bartender | \$350
Bartender fees are allocated as 1 per 75 guests at \$350.00 per bar
for 3 hours
.....

BRUNCH

LOWCOUNTRY COASTAL BRUNCH

Price is based on 120 minutes of service.

- Outdoor Dining Fee: A \$25 per person surcharge will be added for al fresco dining, which includes bamboo disposable dinner

OUTDOOR DINING SERVICEWARE

Melamine Dinner Plate, Dessert Plate, and Silverware | \$10 per
guest
.....

plates, dessert plates, and disposable cutlery.

- Please note that, in accordance with South Carolina state regulations, we are unable to serve alcohol before 10AM on Sundays. Monday through Saturday, we cannot serve liquor before 10AM.

BRUNCH BUFFET INCLUSIONS

Greek Yogurt with House made Granola, Chopped Pecans,
Honey, Pineapple, Melon, & Mixed Berries

Coffee Cake, Cinnamon Cake with Streusel Crumb Topping

Lemon Pound Cake with Blueberry Compote

Cranberry Orange Fresh Baked Muffins (GF), Chocolate
Croissants, Danish Pastries

Fruit Preserves, Whipped Butter

Waffles with Warm Vermont Maple Syrup and Blueberry Compote

Fluffy Scrambled Eggs with Great Lakes Cheddar Cheese and
Fresh Herbs

Bacon

Chicken Sausage Links & Sausage Patties

Caprese Salad, Heirloom Tomatoes, Fresh Mozzarella, Basil
Infused Olive Oil, Balsamic Vinegar Splash

Lowcountry Shrimp and Grits Casserole with Creamy Tasso Gravy

Spinach Florentine Quiche

Black Pepper-Rubbed Flat Iron Beef with Mushroom Bordelaise

Assorted Freshly Squeezed Juices, 100% Sustainable Rainforest
Coffee and Decaf and Charleston Tea Garden Assortment

\$84 *per guest*

All published prices are subject to additional 25% Service Charge and 11% State Sales Tax*Consumer Advisory: Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

CONTINENTAL BUFFET

CONTINENTAL BUFFET

Price is based on 120 minutes of service.

The continental buffet requires additions from the enhancement sections and is not served as a standalone menu.
Outdoor Dining Fee: A \$25 per person surcharge will be added for al fresco dining, which includes bamboo disposable dinner plates, dessert plates, and disposable cutlery.

CONTINENTAL BUFFET INCLUSIONS

- Blueberry Muffins **GF**
- Chocolate Croissants
- Whipped Butter
- Fruit Preserves
- Greek Yogurt with House made Granola, Chopped Pecans and Mixed Berries
- Seasonal Local & Exotic Fruit **V**
- Assorted Freshly Squeezed Juices, 100% Sustainable Rainforest Coffee and Decaf and Charleston Tea Garden Assortment
- \$47** *per guest*

All published prices are subject to additional 25% Service Charge and 11% State Sales Tax*Consumer Advisory: Contains ingredients that are raw or undercooked. Consuming raw orundercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

ENHANCEMENTS

ENHANCEMENTS

Breakfast Enhancements are available to elevate the existing Continental breakfast buffet and are not sold as standalone menus.
The minimum order is equal to the guarantee for full attendance for the meal.

COFFEE & DONUTS

BREAKFAST TACOS

Double Chocolate

.....

Cookies & Cream

.....

Maple Bourbon Bacon

.....

Lemon Blueberry Sprinkle

.....

Charleston Sweet Cream Cold Brew

.....

\$22 *per guest*

OMELETS

Eggs & Egg Whites

.....

Smoked Ham

.....

Bay Shrimp

.....

Bacon

.....

Bell Peppers

.....

Vidalia Onions

.....

Diced Tomatoes

.....

Wild Mushrooms

.....

Fresh Spinach

.....

Four Year Aged Cheddar Cheese

.....

Gouda Cheese

.....

1 Chef Attendant per 25 Guests Required

.....

\$22 *per guest*

CREPE STATION

Diced Ham and Shredded Swiss Cheese

.....

Steak

.....

Soft Tortillas

.....

Scrambled Eggs & Egg Whites

.....

Sautéed Bacon

.....

Chorizo

.....

Guacamole, Diced Onion, Queso Blanco, Black Beans, Sriracha Salsa & Sour Cream

.....

*Chef Attendant Recommended

.....

\$22 *per guest*

THE TOAST BAR

Assorted Sliced Artisan Breads (GF included)

.....

Creamed Goat Cheese, Wild Dunes Resort Honey

.....

Traditional Cream Cheese

.....

Diced Boiled Eggs

.....

Avocado

.....

Peanut Butter

.....

Grilled Peach Jam

.....

Bacon

.....

Fresh Mozzarella

.....

Cherry Tomato Bruschetta

.....

\$22 *per guest*

SOUTHERN HASH

Corned Beef Hash

.....

Smoked Salmon Hash

.....

Spinach
Mushroom
Creamed Bleu Cheese
Balsamic Glaze
Caramelized Peaches
Powdered Sugar
Strawberries and Cream
Classic Nutella Hazelnut Spread
<i>\$22 per guest</i>

BREAKFAST CASSEROLE

With Pork Sausage, Potato, Onion, Diced Red Peppers, Eggs, Sour Cream and Cheddar Cheese
<i>\$18 per guest</i>

YOGURT BAR

Greek, Strawberry & Vanilla Yogurt
Fresh Blueberries, Raspberries & Blackberries
Chopped Pecans
Walnuts
Almonds
Cinnamon
Local Granola
Honey
Chocolate Chips
Peanut Butter

Roast Beef Hash
Poached Eggs
Three Hollandaise Selections: Red Wine, Sriracha, Dijon <i>Red Wine, Sriracha, Dijon</i>
1 Chef Attendant per 50 Guests Required
<i>\$21 per guest</i>

SIDE OF PROTIEN

Bacon, Chicken Sausage or Pork Sausage \$14 per guest
Fluffy Scrambled Eggs \$12 per guest with Great Lakes Cheese and Herbs
Hard Boiled Eggs \$54 per dozen

BUTTERMILK PANCAKES

With Topping Bar of Cinnamon Whipped Cream, Macerated Market Berries, Agave Syrup, Maple Syrup, Whipped Honeycomb Butter, Powdered Sugar
<i>\$15 per guest</i>

Nutella
.....
\$16 per guest

IRISH OATMEAL

Steel Cut Oats
.....
Assorted Accompaniments
Brown Sugar Wild Dunes Honey Cinnamon Raisins Seasonal
Berries Chilled Cream Almond, Soy & Coconut Milk
.....
\$12 per guest

“OVERNIGHT” COCONUT MILK MUESLI

Raw Oats
.....
Coconut Milk
.....
Dried Currants
.....
Blueberries
.....
Chia Seeds
.....
Ginger
.....
\$6 per guest

ASSORTED BAGELS

Smoked Salmon
.....
Capers
.....
Traditional Cream Cheese
.....
Chive Cream Cheese
.....
\$155 per dozen

BREAKFAST BURRITOS

Egg
.....
Potatoes
.....
Peppers
.....
Salsa
.....
Pepper Jack Cheese
.....
*Vegetarian or Bacon
.....
\$85 per dozen

All published prices are subject to additional 25% Service Charge and 11% State Sales Tax*Consumer Advisory: Contains ingredients that are raw or undercooked. Consuming raw orundercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

BUBBLY & BLOODY MARYS

BUBBLY & BLOODY MARYS

BLOODY MARY’S
New Amsterdam Vodka, Charleston Bloody Mary Mix, Vegetable Juice, Charleston Blonde Bloody Mary Mix, Variety of Hot Sauces, Pickled Vegetables, Assortment of Olives, Celery, and Old Bay
.....
MIMOSAS
Sparkling Wine, Variety of Fresh Juices and Garnishes
.....

\$566*per batch: Serves 50*

\$283*per half batch: Serves 25*

FRESH PRESSED JUICE (VE)

BRIGHT & FRESH
Cucumber, Mint, Spinach,Romaine, Lemon
.....
HERB & FROND
Fennel, Cucumber,Green Apple, Basil
.....
LEMON GINGER
Fresh Ginger, Granny SmithApple, Lemon
.....
PINEAPPLE JALAPEÑO COOLER
Pineapple, Cucumber, Jalapeño
.....
\$144*per gallon*

\$72*per half gallon*

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DISPLAYS

DISPLAYS

Prices are based on 60 minutes of service.
Outdoor Dining Fee: A \$25 per person surcharge will be added
for al fresco dining, which includes bamboo disposable dinner plates, dessert plates, and disposable cutlery.

SHRIMP

Local Jumbo White Shrimp*
.....
Ginger Scallion Soy Ponzu
.....

RAW BAR SEAFOOD DISPLAY

Snow Crab Clusters*
.....
Local Jumbo White Shrimp
.....

Creole Rémoulade

Lemons

\$92 *Per Dozen*

Select Oysters

Local Clams

Crab Claws

Cocktail Sauce

Rice Wine Mignonette

Sauce Marie

Lemons

Cocktail Sauce

\$74 *Per Guest*

CHARCUTERIE

Artisan Salumi

Assorted Chef Selections of Cured Meats

Hand Crafted Cheeses

Giardiniera Vegetables

Pickled Artichoke

Hand Selected Olives

Assorted Gourmet Mustards

Baked Crostini

Crispbreads

\$46 *Per Guest*

SOUTHERN BRUSCHETTA

Roasted Garlic Hummus **V**

Heirloom Tomato Basil Relish **V**

Pimento Cheese Dip

Southern Blue Crab Dip

Spinach Artichoke Dip

Tri-Colored Tortilla Chips

Toasted Pita

Sliced Baguette

\$42 *Per Guest*

CRAB

Carolina Stone Crab Claws

Key Lime Mustard

Wrapped Lemons

\$123 *Per Dozen*

ARTISAN REGIONAL AND IMPORTED CHEESE

House made Jams

Dried Fruit

Spiced Walnuts

CRUDITÉS

Fresh Dill Dip

.....

\$412 *SERVES 50*

\$512 *serves 100*

CRUDITÉS

Fresh Dill Dip

.....

\$412 *SERVES 50*

\$512 *serves 100*

TROPICAL FRUIT

Lime Honey Yogurt Dip

.....

\$412 *Serves 50*

\$512 *Serves 100*

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HORs D'OEUVRES

FIELD

Tri Colored Beets, Whipped Ricotta, Blood Orange Gastrique, Pickled Chili, Micro Arugula

.....

Quinoa Crisp, Curried Sweet Potato Puree, Candied Pistachio Crumble, Pickled Chili, Micro Cilantro

.....

Tomato, Fresh Mozzarella, Balsamic Skewers

.....

Goat Cheese and Honey Phyllo Triangles

.....

Oven Roasted Tomatoes, Basil, Balsamic Glaze on Ricotta Cheesecake

.....

Thai Vegetable Spring Roll with Sweet Chili Lime

.....

Mediterranean Ratatouille Tart

Assorted Crackers

.....

\$720 *Serves 50*

\$1180 *SERVES 100*

FARM

Ham Croquette, Paprika and Saffron Yogurt

.....

Blackened Beef Tenderloin, Alouette Cheese, Red Onion Confit Crostini*

.....

Miniature Cheeseburger Sliders

.....

Deep Fried Macaroni and Cheese Bites

.....

Crisp Pork Belly Skewer

.....

Jerk Chicken Tostones, Pickled Red Onion, Peach Jerk Aioli

.....

\$98 *per dozen*

Tofu and Herbed Mushroom Fritter, Boursin Aioli

.....

\$98*per dozen*

SEA

New England Style Mini Lobster Crisp

.....

Shrimp and Grit Bite, Creole Tomato

.....

Five Spice Seared Ahi Tuna Wonton with Ginger and Red Pepper Chutney, Seaweed Salad, Scallion

.....

Local Scallop Wrapped with Bacon and Brown Sugar*

.....

Coconut Fried Shrimp with Jerk Spiced Peach Pepper Jam

.....

Mini Crab Cake with Key Lime Mustard Rémoûlade*

.....

\$98*per dozen*

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Dinner Buffet

DINNER BUFFET

Prices are based on 120 minutes of service. Buffets are served with Ice Water & Unsweetened Iced Tea, 100% sustainable Rainforest Coffee & Decaf, and Charleston Tea Garden assortment.
Outdoor Dining Fee: A \$25 per person surcharge will be added for al fresco dining, which includes bamboo disposable dinner plates, dessert plates, and disposable cutlery.

THE CHOP HOUSE

Lobster Bisque*, Chopped Scallions, Parmesan Croutons

.....

Field Greens, Bacon, Black-Eyed Peas, Heirloom Tomatoes, Parmesan Garlic Croutons, Buttermilk Dressing

.....

Ahi Tuna Tataki*, Cucumber and Daikon Sprout Salad, Sesame,

OCEANSIDE GOURMET

She Crab Soup*

.....

Spinach Salad, Pineapple, Mushrooms, Yellow and Red Peppers, Almonds, and Poppy Seed Vinaigrette

.....

Cavatappi Pasta Salad with cherry tomatoes, English cucumber,

Wasabi Tobiko
Roasted Beets, Crumbled Montrachet Cheese, Lemon Zest, Cashews
Southern Style Oysters Rockefeller*, Stuffed with Julienne Spinach, Onions, Bacon Lardons, Crumbled Bleu Cheese
Fontina Potatoes Gratinée
Roasted Asparagus, Prosciutto, Parmesan, Balsamic Glaze
Carved to Order: Roasted Rib-Eye*, Maytag Blue Cheese, Horseradish Cream
<i>Chef Attendant Required</i>
Pan Seared Roasted Halibut, Creole Tomato Jus, Local Bleu Crab Ensalada
Brined & Grilled Pork Loin Chop, Tobacco Onions, Spiced Apple Chutney
<i>\$175 per guest</i>

CAROLINA LOWCOUNTRY BOIL

Pickle Platter including Lowcountry Vegetables, Pimiento Cheese, Rustic Breads
Lowcountry Boil: Peel and Eat Shrimp, Red Potatoes, Smoked Sausage, Corn on the Cob, Old Bay Cocktail Sauce, Tabasco, Lemons, Saltines.
Bourbon Brined Grilled Pork Loin, Roasted Cabbage, Bacon Crumble, Blueberry Gastrique
Beer Can Chicken, Carolina Gold Rice Pilaf, Pickled Green Tomato Relish
Roasted Mashed Sweet Potatoes, Cinnamon and Wild Dunes Honey Glaze
Stewed Okra and Tomatoes
Roasted Vegetable Medley
Jalapeno Corn Muffins, Flakey Cheddar and Herb Biscuits with Honey Citrus Butter
Field Greens, Roasted Pecans, Wedged Tomatoes, Cucumbers,

mini Mozzarella balls, Italian Seasoning, Vinaigrette
Shrimp Salad, Cut Tomatoes, Cucumbers, Herb and Lemon Vinaigrette.
Fried Green Tomatoes, Mango Jalapeño Chutney, Goat Cheese Crumbles
Dry Rubbed Pork Loin and Stewed Pink Eye Peas
Blackened Grouper, Black Bean Salsa and Avocado Crema
Citrus Grilled Filet*, Bourbon Demi and Southern Succotash
Charleston Parmesan and Garlic Sticks, Bleu Cheese Biscuits
Sweet Herbed Butter, Olive Oil, and Shallot Butter
<i>\$170 per guest</i>

SMOKEHOUSE

Spinach and Kale Salad, Sliced Peppers, Mixed Berries, Goat Cheese, Pecans, BBQ Spiced Croutons, Balsamic Dressing
Bread and Butter Pickles
Seasonal House-made Pickled Vegetables and Pickled Okra
Southern Slaw
Smoked Gouda Baked Mac and Cheese
Brown Sugar and Bacon Baked Beans
Braised Bedford Farms Collard Greens
Pecan Wood Smoked Texas Beef Brisket
Apple Braised BBQ Ribs
Hickory Smoked BBQ Chicken
Assorted BBQ Sauces and Hot Sauces
Honey Butter Cornbread, Honey Butter

Crumbled Blue Cheese, Biscuit Crumble
.....
Succotash Salad
.....
Whole Grain Mustard Potato Salad
.....
\$120*per guest*

ISLAND SPLASH

Crab & Corn Chowder*
.....
Greens, Grapefruit, Mango, Roasted Red Peppers, Cilantro Vinaigrette
.....
Crispy Charred Brussels Sprouts, Crumbled Bleu Cheese, Caramelized Onions, Balsamic Reduction
.....
Grilled Huli Huli Chicken, Pineapple Tequila Salsa
.....
Grilled Mahi-Mahi with Blackberry Moonshine Beurre Blanc
.....
Cilantro Cumin Flat Iron Steaks*, Corn Succotash, Charred Tomato Emulsion
.....
Roasted Seasonal Vegetables
.....
Smashed Red Potatoes, Goat Cheese, Chives
.....
Honey Butter Skillet Cornbread and Whipped Butter
.....

\$120*per guest*

ENHANCMENTS

Broiled Maine Lobster Tail | \$60 per guest
.....
Whole Smoked Salmon | \$20 per guest
.....

\$120*per guest*

WILD DUNES CLAM BAKE

Clam Chowder
.....
Mixed Greens, Crumbled Bacon, Crumbled Bleu Cheese, Shaved Red Onions, Diced Mangoes, Toasted Walnuts, Grape Tomatoes, Assorted Dressings
.....
Julienne Vegetable Slaw
.....
Old Bay Potatoes & Corn Hash
.....
Steamed Local Clams*, Spicy Sausage, Parsley, Garlic Butter, Garlic Baguette Slivers
.....
Herb Roasted Chicken, Caramelized Onions, Sherry Jus
.....
Marinated Grilled Flank Steak*, Wild Mushroom Demi
.....
Artisan Breads and Whipped Butter
.....

\$120*per guest*

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Dinner Stations

DINNER STATIONS

Minimum order of (3) stations from this page is required. Pricing reflects 90 minutes of service.

Please refer to the refreshment package for coffee and tea to compliment the dinner stations.

Chef attendants are allocated as 1 per 75 guests (unless otherwise suggested) at \$350 each for a duration of 2 hours.

Outdoor Dining Fee: a \$25 per person surcharge will be added for al fresco dining, which includes bamboo disposable dinner plates, dessert plates, and disposable cutlery. Guarantees for any meal cannot be lower than

90% of the program guest count.

LOBSTER STATION

Lobster Tails Grilled on site dusted with Garlic Butter, tossed in Lemon Aioli, with Diced Vegetables, served on a New England Style Roll

Price includes a 6oz serving per person

Chef Attendant Required

\$75 *per guest*

COASTAL GRANDEUR LOWCOUNTRY BOIL

Peel & Eat Shrimp

Crab Legs

Mussels

Clams

Red Potatoes

Smoked Sausage Corn on the Cob

Old Bay, Cocktail Sauce, Soy and Sesame Sauce with Scallions and Chopped Garlic

Lemons, Limes

\$65 *per guest*

LOWCOUNTRY SEARED SLAB BACON

Cured Pork Belly, Stewed Pink Eyed Peas, Pickled Collard Greens, and Green Tomato Chow Chow

\$50 *per guest*

SHAWARMA CRAFT & CARVE

Marinated Chicken

Pickled Vegetables

Grilled Sliced and Marinated Peppers

Lemon Orzo

Olives, Garlic Sauce, Raita

Flat Breads

Chef Attendant Required

SOUTH OF THE MASON-DIXON

Shredded Beef Brisket Barbacoa

Pulled Chicken

Fried Flounder

Toasted Cumin Seed & Chili Coleslaw

Carrot-Cilantro Slaw

Salsa Fresca, Quick Pickled Onion, Sour Cream & Queso Fresco

Warm Flour Tortillas

\$41 *per guest*

PASTA PRONTO

Cheese Tortellini, Shrimp*, Roasted Red Peppers, Mushrooms,
Roasted Garlic Alfredo

Penne Pasta, Italian Sausage, Kalamata Olives, Basil Marinara

Potato Gnocchi, Peas, Diced Tomato, Basil Pesto

Rosemary Grilled Ciabatta

Parmesan Cheese

\$36 *per guest*

MAC + MASH BAR

Traditional Mac & Cheese

Roasted Garlic & Creme Fraiche Yukon Gold Potatoes

Maple Infused Sweet Potatoes

\$45 *per guest*

BBQ BAR

Pulled Pork

Beef Brisket

Peach Mustard BBQ Sauce, Sweet Carolina Sauce & Mango Habanero Sauce

Cilantro, Onion & Bread & Butter Pickles

Slider Rolls, Biscuits & Corn Muffins

Mac & Cheese

\$39 *per guest*

HYDROPONIC SALAD BAR

Vertical Root Hydroponic Baby Lettuce Blend, Vertical Root Hydroponic Romaine Lettuce & Baby Arugula

Selection of Garden Toppings:

Feta Cheese, Bacon, Dried Cranberries, Chick Peas, Quinoa,
Grape Tomatoes, Radish, Cucumber Wedges, Shaved Pepper,
Carrot & Broccoli

Assorted Dressings

Hummus

Pesto Garlic Croutons

Pita Wedges

\$33 *per guest*

CARVING STATIONS

LOWCOUNTRY ROASTED PIG | Serves 80 | \$1339 each
Whole Roasted and Hand Carved, Assortment of Barbecue
Sauces, Artisan Dinner Rolls

HERB AND SEA SALT CRUSTED PRIME RIB | Serves 30 | \$927 each

Truffle Scented Wild Mushrooms, Caramelized Onions, Smoked Gouda Cheese, Mini Marshmallows, Brown Sugar, Crumbled Bacon & Shredded Cheddar

\$31 *per guest*

- Slow Roasted and Served with Horseradish Cream, Wholegrain Mustard Demi-Glace, Artisan Dinner Rolls
- CITRUS & HERB RUBBED SALMON | Serves 45 | \$824 each
Lemon Tarragon Beurre Blanc, Artisan Dinner Rolls
- FIRE ROASTED BEEF TENDERLOIN* | Serves 20 | \$808 each
Dijon Horseradish Cream, Rosemary Jus, Artisan Dinner Rolls
- BOURBON MOLASSES GLAZED VIRGINIA BAKED HAM | Serves 45 | \$499 each
Creamy Stone Ground Mustard, Artisan Dinner Rolls
- SAGE BUTTER RUBBED WHOLE TOM TURKEY | Serves 30 | \$463 each
Cranberry Aioli, Artisan Dinner Rolls
- BBQ BRISKET | Serves 20 | \$450 each
Southern Slaw, House Pickles, Sliced Hawaiian Rolls
- CHERRY BOURBON GLAZED PORK LOIN | Serves 20 | \$390 each
Cheerwine Demi-Glace, Sweet Potato Biscuits

CHEF ATTENDANT

\$350 *per chef attendant*

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Plated Dinner

PLATED DINNER

Menus include artisan breads and whipped butter, with freshly brewed coffee. Decaffeinated coffee and hot tea are upon request

Plated Menus are offered at indoor venues only, with a maximum of two entree selections per event.

Guests will receive the same soup and/or salad based on your selection, alongside up to (2) choices for entrees.

All Plated Meals can be enjoyed as a Single or Duet from the below mentioned options, please pick your preferred combination and share your selection with your event planning manager.

Couples must also provide an individual place card or indicator noting each guest’s name and entrée selection.

If providing a choice of entrees, final selections are due to your planning manager (18) days prior to event day.

The highest price of the options offered will be charged for all guests.

SOUP | SELECT ONE

SHE CRAB

Lump Crab*, Chive Oil, Sherry Lace

CHARRED LEEK & ROASTED POTATO

Parmesan Crouton

ROASTED TOMATO

Grilled Cheese Crouton, Basil Oil

SALAD | SELECT ONE

ROMAINE AND FRISEE

Tri-Color Cauliflower, Smoked Almonds, Feta, RumPlumped Raisins, Citrus and Dijon Vinaigrette

FIELD GREENS

Bacon, Black Eyed Peas, Heirloom TomatoesParmesan Garlic Croutons, Buttermilk Dressing

BABY SPINACH

Purple Kale, English Cucumber, Broccoli, ThinSliced Red Onion, Cranberries, Toasted Walnut,Citrus and Dijon Vinaigrette

ENTREE | SELECT UP TO TWO

HERB MARINATED GRILLED FILET* | \$120 per guest

Thyme and Peppercorn Demi- Glace

COFFEE CRUSTED SEARED FILET | \$120 per guest

Cranberry Demi-Glace

CORIANDER & CUMIN CRUSTED HALIBUT | \$108 per guest

Lime Beurre Blanc

LOWCOUNTRY CRAB CAKE | \$108 per guest

Lemon Chive Crème Faiche

BOURBON & APPLE BRAISED PORK BELLY | \$108 per guest

Natural Jus

SWEET TEA BRINED CHICKEN BREAST | \$108 per guest

Whole Grain Mustard Pan Jus

BRAISED BEEF SHORT RIB | \$108 per guest

Sweet Cherry Bordelaise

WHITE WINE POACHED SHRIMP | \$108 per guest

STARCHES | SELECT ONE

BOURSIN WHIPPED POTATOES

GOAT CHEESE & CHIVE MASHED RED SKIN POTATOES

MUSHROOM RISOTTO

ROASTED SEASONAL VEGETABLE & SPINACH RISOTTO

CREAMY HERB DUCHESS POTATOES

CINNAMON WHIPPED SWEET POTATOES

VEGETABLES | SELECT TWO

CITRUS GRILLED BROCCOLINI

- ROASTED ASPARAGUS
- GRILLED HEIRLOOM BABY CARROTS
- ROATED BRUSSEL SPROUTS
- FIRE KISSED HEIRLOOM GRAPE TOMATOES
- SQUASH FRICASSEE

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Alternative Dinner Options

ALTERNATIVE DINNER OPTIONS

Alternative dinner options to satisfy those with dietary needs, including, vegetarian, vegan and gluten free.
V- Vegan, VEG- Vegetarian, GF- Gluten Free

ENTREES

- Roasted Airline Chicken with Chardonnay Glaze, Olive Oil Potato Hash, Charred Heirloom Tomatoes and Asparagus
Dairy Free, Gluten Free, Nut Free & Shellfish Free
- Grilled Filet with Balsamic and Bourbon Reduction, Seared Potato Squares, Duxelle Mushrooms & Braised Carrots
Dairy Free, Gluten Free, Nut Free & Shellfish Free
- Cauliflower Rice, Seared Portobello, Sundried Tomato, Chutney Champagne Vinegar Squash and Radish
Vegan & Vegetarian

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Dessert Stations

DESSERT STATIONS

Prices are based on 60 minutes of service.

Outdoor Dining Fee: A \$25 per person surcharge will be added for al fresco dining, which includes bamboo disposable dinner plates, dessert plates, and disposable cutlery. Guarantees for any meal cannot be lower than 90% of the program guest count.

SWEETS & TREATS

Mini Dessert Selections to include:

Lemon Raspberry Tart

Tiramisu Tart

Assorted French Macarons

S'mores Cookies

Seasonal Parfait

Chef's Choice Cake Bites

\$30 *per guest*

DRUNK'N DONUTS

Doughnut Holes with a Touch of Booze:

Chocolate Glazed with Baileys

Raspberry Glazed with Chambord

Coffee Glazed with Kahlua

\$30 *per guest*

MINI PIE BAR

Chocolate Cream Pie

Lemon Meringue Pie

Mixed Berry Pie

Caramel Apple Pie

\$30 *per guest*

S'MORES REIMAGINED

Coastal S'mores Tart

Graham Cracker Crust, Dark Chocolate Ganache, with Torched Marshmallow Fluff, Garnished with Candied Orange Peel

Salted Caramel S'mores Parfait

Layered Salted Caramel Mousse, Chocolate Cookie Crumble, Marshmallow Meringue

Mocha S'mores

Baked Chocolate Coffee Custard, Chocolate Marshmallow, Cocoa Dust

Snowball S'mores

Gluten Free Chocolate Cake, Marshmallow Fluff, with Toasted Coconut

\$30 *per guest*

CHURRO BAR

Fresh Fried Churros

Dipped in Chocolate & White Chocolate

Rolled in Oreo Crumbs, Rainbow Sprinkles & Candy Pieces

\$29 per guest

COLD BREW MOUSSE

Baileys Dark Chocolate Mousse and White Chocolate Vodka Mousse Served in a Chocolate Cup Chocolate Garnish

\$26 per guest

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Bar Packages

HOURLY BAR

Hourly bars are priced per person per hour and includes set-up, unlimited consumption of liquor, beer, wine, soft drinks, bottled water, and Fever Tree mixers. An upgrade to Table-side Wine Service is offered for an additional \$10 per person added to the prices reflected below. Two wines served table side is available for one (1) hour during a plated dinner service. House Wine selections are included in either a premium or super premium hourly bar package that covers the timing of your dinner. If you have a consumption bar package, wine will be charged per glass served along with your consumption bar total.

PREMIUM BAR

Liquors: Tito's, Bacardi Superior, Chivas Regal, Beefeater, Jim Beam White Label, Patron Silver & Teeling Small Batch

Cordials: Bailey's, Cointreau, Select Aperitivo

Wine: Canvas: Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon, Rose

Beer: Rotating Charleston Selections, Wild Dunes Craft IPA by

SUPER-PREMIUM BAR

Liquors: Ketel One, Diplomatico Reserva Exclusiva, Johnnie Walker Black Label, Hendrick's, Makers Mark, Don Julio Blanco OR Del Maguey Vida Mezcal & Jack Daniels OR Crown Royal OR Jameson

Cordials: Bailey's, Cointreau, Select Aperitivo

Wine: Alexander Valley Chardonnay, Caymus Bonanza Cabernet

Commonhouse Ale Works, Bud Light, Michelob Ultra, Miller Lite,
White Claw, Corona, Stella Artois & Best Day Brewing Hazy IPA

\$30 *One Hour / Per Guest*

\$50 *Two Hours / Per Guest*

\$70 *Three Hours / Per Guest*

\$90 *Four Hours / Per guest*

PREMIUM BEER & WINE BAR

Wine: Canyon Road: Pinot Grigio & Pinot Noir & Angeline: Pinot
Noir Rose

Beer: Rotating Charleston Selections, Wild Dunes Craft IPA by
Commonhouse Ale Works, Bud Light, Michelob Ultra, Miller Lite,
White Claw, Corona, Stella Artois & Best Day Brewing Hazy IPA

\$23 *One Hour/ Per Guest*

\$40 *Two Hours/ Per Guest*

\$57 *Three Hours/ Per Guest*

\$74 *Four Hours/ Per Guest*

CONSUMPTION BAR

Premium Drinks | \$14

Super-Premium Drinks | \$15

Cordials | \$15

Domestic Beer | \$9

Imported Beer | \$10

Local Brews | \$11

Premium Wine | by the glass | \$15

Super-Premium Wine | by the glass | \$17

Sauvignon, Whitehaven Sauvignon Blanc & Elouan Pinot Noir

Beer: Rotating Charleston Selections, Wild Dunes Craft IPA by
Commonhouse Ale Works, Bud Light, Michelob Ultra, Miller Lite,
White Claw, Corona, Stella Artois & Best Day Brewing Hazy IPA

\$33 *One Hour/ Per Guest*

\$56 *Two Hours/ Per Guest*

\$79 *Three Hours/ Per Guest*

\$102 *Four Hours/ Per Guest*

NON-ALCOHOLIC REFRESHMENT PACKAGE | FOR 21
AND UNDER

\$28 *Four Hours/ Per Guest*

\$6 *Each Additional Hour / Per Guest*

Non-Alcoholic Beer \$7
Soft Drinks \$7
Premium Bottled Water \$7

LABOR CHARGES

Bartender \$350
Bartender fees are allocated as 1 per 75 guests at \$350.00 per bar for 4 hours
Additional Hours for Bartenders \$25 each/per hour

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Batched Cocktails

CURATED COCKTAILS

SEASIDE SANGRIA
• Day: White Wine, Blanc Vermouth, Citrus Herb & Berry Blend, and Refreshing Sparkling Water
• Night: Red Wine, Sweet Vermouth, Citrus Herb & Berry Blend, and Refreshing Sparkling Water

FAZIO FIZZ
Your Choice of Vodka or Gin, Fresh Country Fair Lemonade, Fruit Iced Tea, Sparkling Soda

A HEALTHY BUZZ
Your Choice of Tequila or Whiskey, Honey Citrus Syrup, and Roof Top Fresh Herbs

PUKALANI PUNCH
Jamaican or Coconut Rum, Tropical Juice Blend, Fresh Citrus

\$550*serves 50*

\$300*serves 25*

CREATE YOUR OWN COCKTAIL

\$550*serves 50*

\$300*serves 25*

SPIRIT FREE COCKTAILS

SUPER HEALTHY BUZZ

Honey Citrus Blend, Fresh Roof Top Garden Herbs, Topped with Sparkling Water

TROPICAL BLEND

Island Fresh Tropical Fruit Juices with a Splash of Bubbly Water

\$450*serves 50*

\$250*serves 25*

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Red, White and Bubbles

HOUSE WINES

- Canvas | \$63 Bottle
Brut de Blancs, Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon
- La Vielle Ferme Rose, France | \$63 Bottle

RED

- Far Niente Cabernet | Napa Valley, California -- Reserve | \$432 Bottle
- Stags Leap Artemis Cabernet | Napa Valley, California -- Reserve | \$293 Bottle
- Orin Swift “8 Years” | blend | Napa Valley, California | \$162 bottle
- Flowers Pinot Noir | Sonoma Coast, California | \$162 Bottle
- Caymus Cabernet | Napa Valley, California -- Reserve | \$351 Bottle
- Dauo Cabernet | Paso Robles, California | \$135 Bottle
- En Route Pinot Noir | Russian River Valley, California | \$153 Bottle
- Oceano Zero Pinot Noir | \$126 Bottle
- Rodney Strong Sonoma Cabernet | Sonoma, California | \$117 Bottle
- Catena Vista Flores Malbec | Mendoza, Argentina | \$99 Bottle
- Elouan Pinot Noir | Willamette Valley, Oregon | \$117 Bottle
- Louis Latour Pinot Noir | Bourgogne, France | \$108 Bottle
- Joel Gott Palisades Red Blend | California | \$86 Bottle

WHITE

SPARKLING

Post & Beam Chardonnay Napa Valley, California \$153 Bottle
Oceano Zero Chardonnay \$104 Bottle
Louis Latour Pouilly Fuisse Chardonnay France \$140 Bottle
Loveblock Sauvignon Blanc Marlborough, New Zealand \$104 Bottle
Emmolo Sauv Blanc Napa Valley, California \$99 Bottle
Mer Soleil Reserve Chardonnay Monterey, California \$99 Bottle
Kendall Jackson Chardonnay California \$86 Bottle
Chateau Ste. Michelle Riesling Washington \$72 bottle
Whitehaven Sauvignon Blanc Marlborough, New Zealand \$72 bottle

ROSE

The Four Graces Rose Willamette Valley \$81 Bottle
La Jolie Fleur de Mer Rose Cotes de Provence, France \$77 Bottle
La Vielle Ferme Rose France \$63 Bottle

Vueve Clicquot Yellow Label Champagne, France -- Reserve \$180 Bottle
G.H. Mumm Champagne, France \$144 Bottle
Mionetto Avantgarde Prosecco Veneto, Italy \$86 Bottle
Poema Brut Rose Catalonia, Spain \$81 Bottle

NON-ALCOHOLIC WINES

2023 Oceano Zero Pinot Noir \$126 per bottle
2023 Oceano Zero Chardonnay \$104 per bottle

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Consumption Beverages

CONSUMPTION BEVERAGES

Charleston “Eight Hour” Cold Brew \$160 per gallon
Charleston Sweet Cream Cold Brew \$160 per gallon
Fresh Brewed 100% Sustainable Rainforest Coffee \$135 per gallon <i>Minimum order of 5 Gallons</i>
H.C. Valentine 100% Organic Ethiopian Yirgacheffe Medium Roast \$135 per gallon <i>Minimum order of 3 Gallons</i>

H.C. Valentine Cold Brew Coffee \$135 per gallon
<i>Minimum order of 5 Gallons</i>
Assortment from Charleston Tea Garden \$130 per gallon
Hot Chai Tea \$130 per gallon
Fresh Brewed Iced Tea \$100 per gallon
Fresh Brewed Strawberry-Peach Iced Tea \$100 per gallon
Hot Apple Cider With Cinnamon Sticks \$90 per gallon
Assorted Pepsi Products \$8 each
Gatorade \$8 each
Red Bull \$8 each
Wild Dunes Path Still + Sparkling Water \$11 each

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Sip & Celebrate

SIGNATURE SIPS BEVERAGE PACKAGE

Fresh Brewed 100% Sustainable Rainforest Coffee & Decaf
H.C. Valentine Cold Brew Coffee
Seasonal Fruit Infused Water Station
Includes milk, cream sugar, honey & flavored syrups

\$25*per guest*

CLASSIC SIPS BEVERAGE PACKAGE

Fresh Brewed 100% Sustainable Rainforest Coffee & Decaf
Water Station
Hot Water & Assortment from Charleston Tea Garden
Includes milk, cream sugar, honey & flavored syrups

\$20*per guest*

ENHANCMENTS

Mimosa Bar
Sparkling Wine & a variety of Fresh Juices & Garnishes
\$110 <i>serves 10</i>

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Welcome Bites

WELCOME BITES

Outdoor Dining Fee: A \$25 per person surcharge will be added for al fresco dining, which includes bamboo disposable dinner plates, dessert plates, and disposable cutlery.
Prices are based on 120 minutes of active service

COASTAL CHARM

- Peel & Eat Shrimp
- Red Potatoes
- Smoked Sausage
- Corn on the Cob
- Old Bay, Cocktail Sauce & Lemons
- Warm Southern Style Crab Dip, Pimento Cheese Dip & Spinach Artichoke Dip
- House made Salted Tortilla Chips, Kettle Chips & Bread Rounds
- 2-hour Premium Beer and Wine Bar
- Wine:* Canyon Road: Pinot Grigio & Pinot Noir & Angeline: Pinot Noir Rose *Beer:* Rotating Charleston Selections, Wild Dunes Craft IPA by Commonhouse Ale Works, High Noon, HIGH Rise CBD Seltzer, Bud Light, Michelob Ultra, Miller Lite, White Claw, Corona, Stella Artois & Best Day Brewing Hazy IPA
- \$110* per guest

SEASIDE KICKOFF

- Dry-Rubbed Smoked Wings
- Alabama White Sauce, Cholula & Buttermilk Ranch
- Pigs in Blankets
- Breaded Macaroni and Cheese Bites
- Pretzel Bites with Guinness Beer Cheese
- Pulled BBQ Pork Nachos
- Queso, Corn, Black Bean Salsa, Pico de Gallo, Jalapeños, Sour Cream, and Salsa
- Yukon Gold & Sweet Potato Nuggets
- Chili, Cheese Fondue, Bacon, Green Onions, Truffle Ketchup, Cajun Mayonnaise & Honey Mustard
- 2-hour Premium Beer and Wine Bar
- Wine:* Canyon Road: Pinot Grigio & Pinot Noir & Angeline: Pinot Noir Rose *Beer:* Rotating Charleston Selections, Wild Dunes Craft IPA by Commonhouse Ale Works, High Noon, HIGH Rise CBD Seltzer, Bud Light, Michelob Ultra, Miller Lite, White Claw, Corona, Stella Artois & Best Day Brewing Hazy IPA
- \$105* per guest

ENHANCEMENTS

QUESADILLA BAR | \$20 per guest

Ground Beef, Chicken, Roasted Vegetables, Shredded Cheese,
Queso, Guacamole, Salsa, Sour Cream

.....

MIXED MINI SOUTHERN SWEETS | \$28 per guest
Lemon Meringue Cream Puffs, Pecan Sandies, Oatmeal Cranberry
Cookies, Chocolate Chip Cookies, Charleston Pralines

.....

ROASTED OYSTERS* | \$46 per guest
Fresh Oysters Roasted On Site and servedwith Cocktail Sauce,
Tabasco, Lemons, Saltines **Chef Attendant Required*

.....

GRILLED OYSTERS* | \$46 per guest
Fresh Oysters Grilled On Site, Drizzled with GarlickyDrawn Butter,
Bread Crumbs, ParsleyOn the Side: Tabasco, Lemons **Chef
Attendant Required*

.....

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Getting Ready Brunch & Lunch

GETTING READY BRUNCH & LUNCH DELIVERY

All items will be delivered in disposable storage containers with disposable utensils for your convenience. Please note that the items on this menu are portioned to provide one serving per person, for up to 10 guests

GLAM & GRAB LUNCH

- Classic Caesar Salad, Garlic Croutons, Shaved Parmesan Cheese, Creamy Caesar
- Charred Baby Heirloom Tomatoes, Whipped Ricotta and Goat Cheese, Extra Virgin Olive Oil, Balsamic Glaze
- Crudit  and Pita Chips, with Hummus & Creamy Ranch Dip
- Assorted Individual Bags of Chef’s Choice Chips
- Assorted French Macarons
- Select Two Sandwich Options:
 - Turkey & Cream Cheese Chicken Salad Pimento Cheese
 - Cucumber & Cream Cheese Peanut Butter & Jelly

RELAX & REFUEL LUNCH

- Mesclun Green Salad with Heirloom Grape Tomatoes, English Cucumbers, Shredded Carrots, Toasted Sunflower Seeds, Parmesan Croutons Ranch, White Balsamic Vinaigrette
- Tri Color Rotini Salad, Marinated Artichokes, Marinated Tomatoes, Kalamata Olives, Scallions, Feta, Red Wine Vinaigrette
- Roast Beef, Smoked Gouda, Red Onion Marmalade, Arugula, Whole Grain Mustard Cream on a French Loaf
- Herb Marinated Grilled Chicken Breast, Roasted Red Pepper and Kalamata Tapenade, Provolone, Basil Aioli, Baby Spinach on a French Loaf
- Grilled Portobello, Peppers, Hummus, Diced Tofu, Arugula,

\$550*per order / serves up to 10*

Balsamic Glaze, Herb on a Focaccia Roll
.....
\$530*per order / serves up to 10*

LIGHT BRUNCH

- Cranberry Orange Fresh Baked Muffins (GF)
.....
- Danish Pastries
.....
- Chocolate Croissants
.....
- Greek Yogurt Parfaits with House made Granola and Chopped Pecans, individual honey jars
.....
- Sliced Pineapple, Melon, & Mixed Berries
.....
- Smoked Salmon
.....
- Sliced Tomatoes
.....
- Traditional Cream Cheese
.....
- Capers
.....
- Chopped Eggs (GF)
.....
- Fresh Baked Plain Bagels
.....
- Fruit Preserves, Whipped Butter
.....
- (10) Individual Cans of Cold Brew Coffee with creamer and sugar
.....
- (10) Individual Freshly Squeezed Juices
.....

\$350*per order / serves up to 10*

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After Party Bites

AFTER PARTY

Our Afterparty snack selection is thoughtfully designed to complement your plated or buffet dinner, adding a delightful touch to your event.

Afterparty snacks are available starting at 9:00 PM and must be ordered for a minimum of 75% of the guaranteed guest count.

Snacks listed at a per guest price will be replenished for 60 minutes.

ISLAND SLIDERS

Jerk Chicken Thigh, Caramelized Onion, Kola BBQ Sauce, Slider Roll

Honey Butter Chicken Biscuit

Jerk Portobello, Balsamic Grilled Onion, Citrus Slaw

\$28*per guest*

AFTER-HOURS BREAKFAST

Freshly Baked Buttery Croissants

Cage Free Scrambled Eggs

Shredded Jack Cheese

Bacon

Ketchup, Tabasco and Sriracha

\$24*per guest*

NACHO BAR

Warm, Crispy Classic Tortilla Chips

Citrus Apple Braised Pulled Chicken

Queso

Cotija

Guacamole

THE WING LOUNGE

Classic Buffalo Chicken Wings

Grilled Huli Huli Chicken Wings with Pineapple Salsa

Korean BBQ Chicken Wings, Sliced Scallions with a side of Crushed Peanuts

Freshly Cut Assorted Vegetables with Creamy Ranch Dipping Sauce

\$28*per guest*

BEER GARDEN BITES

Warm Pretzel Bites

Mini Franks in Blankets

Mini Corn Dogs

Guinness Beer Cheese

Dark Ale Bacon Cheese Dip

Gourmet Mustard, Whiskey Ketchup

\$23*per guest*

- Salsa
- Black Olives
- Black Beans
- Sour Cream
- Pickled Jalapenos

\$20*per guest*

TATER TOT BAR

- Yukon Gold Tater Nuggets
- Sweet Tater Nuggets
- Chili
- Cheese Fondue
- Bacon
- Green Onions
- Ketchup, Cajun Mayonnaise, & Honey Mustard

\$19*per guest*

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DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan VVegetarian