

2017 BANQUET MENUS

Continental Breakfast

Breakfast Buffet

Refreshment Breaks

Lunch Buffets

Plated Lunch

Receptions

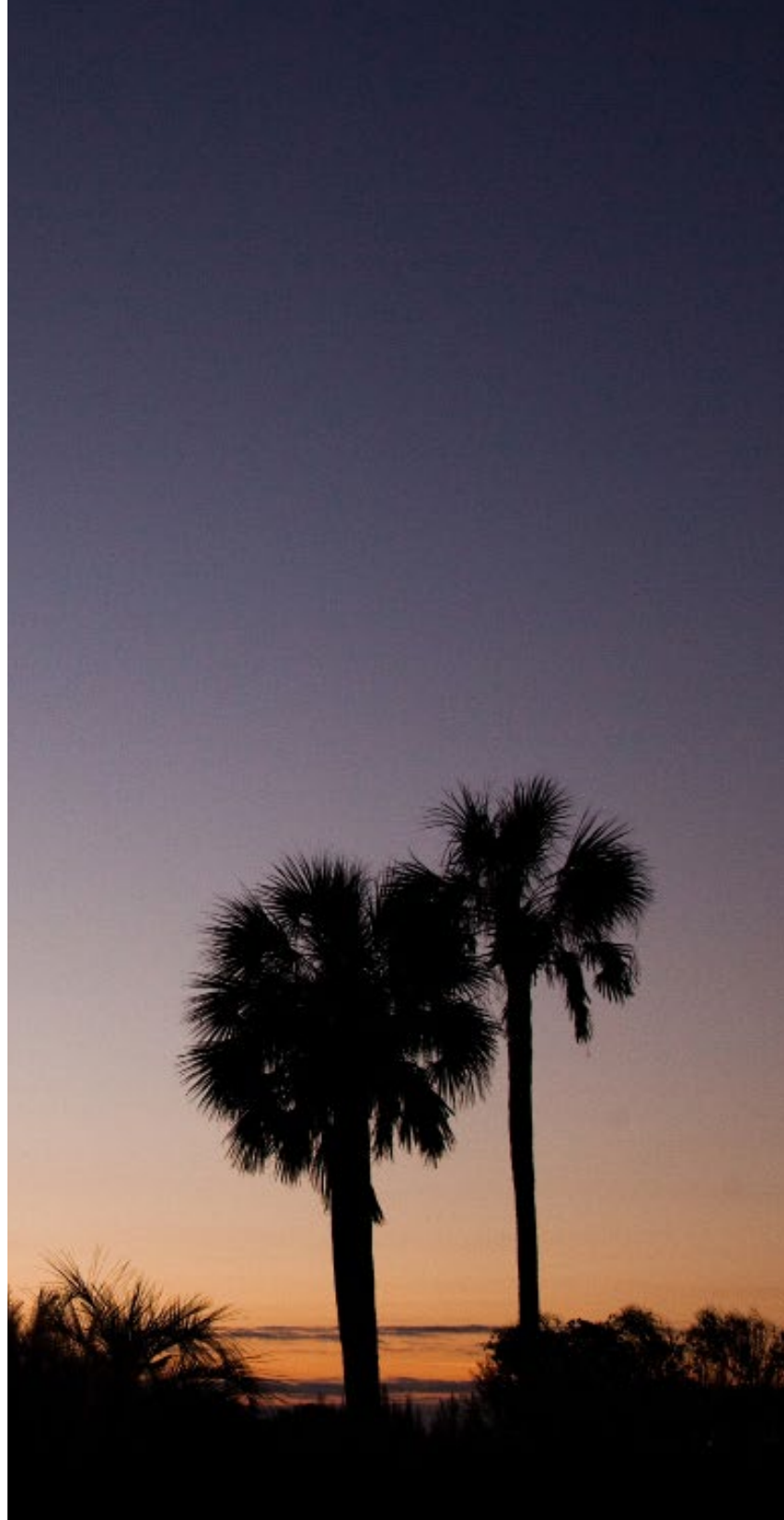
Dinner Buffets

Plated Dinners

Beverage Services

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ISLE OF PALMS, SOUTH CAROLINA
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**Wild
Dunes**
Charleston's Island Resort

A DESTINATION HOTEL®

CONTINENTAL BREAKFAST

Breakfast Buffet

Refreshment Breaks

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Dinner Buffets

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Beverage Services

CONTINENTAL BREAKFAST

Prices are based on one hour of service.

SUNRISE

31

Fresh Baked Muffins, Danish, Chocolate Croissants
Wild Dunes Signature Lemon/Thyme Biscuits
Fruit Preserves, Whipped Butter
Greek Yogurt, Housemade Granola, Chopped Pecans, Mixed Berries
Fresh Seasonal Berry Medley
Selection of Individual Fruit Juices
100% Sustainable Rainforest Coffee
Charleston Tea Plantation Assortment

BREAKFAST ENHANCEMENTS

To complement your existing Continental/Buffer menu. Price for each (minimum order of a dozen).

Homemade Sour Cream Biscuits, Sage Sausage Gravy

8/PERSON

Fluffy Scrambled Eggs, Great Lakes Cheddar Cheese, Fresh Herbs

9/PERSON

Warm Fresh Baked Cinnamon Rolls

Cream Cheese Glaze, Toasted Pecans

9/PERSON

Assorted Bagels, Plain, Chive and Strawberry Cream Cheese

42/DOZEN

Breakfast Burritos (Egg, Sausage, Peppers, Cheddar Cheese, Side of Salsa)

72/DOZEN

Southern Stone Ground Grits
Cheddar Cheese, Scallions, Butter

7/PERSON

BREAKFAST ENHANCEMENTS

To complement your existing Continental/Buffer menu. Price for each (minimum order of a dozen). \$150 per Chef attendant. One Chef per 50 guests.

“Overnight” Coconut Milk Muesli
Raw Oats, Coconut Milk, Goji Berries, Blueberries, Chia Seed, Ginger
7/EACH

Croissant or Biscuit Sandwiches (Choice of: Ham, Bacon or Sausage)
Egg and Cheese
72/DOZEN

Hot Steel Cut Oatmeal, Dried Fruit, Brown Sugar, Honey
7/PERSON

Individual Dry Cereal, Milk
5/PERSON

Individual Assorted Yogurts
5/PERSON

SMOOTHIE ENHANCEMENT

Green - Kale, Apple, Orange Juice, Blueberries, Red Pepper, Mango
Power - Strawberries, Ginger, Chia, Honey, Almond Milk, Protein Powder
10/PERSON

H.C. Valentine 100% Organic Ethiopian Yirgacheffe Medium Roast
75/GALLON

Yirgacheffe has a reputation as one of the best coffees in the world. This coffee is grown, sorted and hand picked in Ethiopias mountainous regions, and has a perfume like aroma, smooth rich body and pleasant finish.

100% Sustainable Charleston Pecan Flavored Coffee
70/GALLON

Continental Breakfast

BREAKFAST BUFFET

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BREAKFAST BUFFET SELECTIONS

*A minimum of 25 guests applies. A guarantee of fewer than 25 guests will incur a \$100 Service Fee.
Prices are based on one hour of service.*

SEA OATS

41

Fresh Baked Muffins, Danish, Chocolate Croissants
Wild Dunes Signature Sage/Orange Biscuits
Fruit Preserves, Whipped Butter
Sausage, Egg, Cheese Biscuits
Greek Yogurt, Housemade Granola, Chopped Pecans, Mixed Berries
Sliced Pineapple and Strawberries
Selection of Charleston's Limehouse Fresh Squeezed Juices
100% Sustainable Rainforest Coffee
Charleston Tea Plantation Assortment

PALMETTO

46

Fresh Baked Muffins, Danish, Chocolate Croissants
Wild Dunes Signature Sage/Orange Biscuits
Fruit Preserves, Whipped Butter
Fluffy Scrambled Eggs, Great Lakes Cheddar Cheese, Fresh Herbs
Pecan Wood Smoked Bacon, Country Sausage Links

Choice of: Creamy Stone Ground Geechie Boy Grits
Four Year Aged Sharp Cheddar Cheese, Scallions, Butter
or Hot Steel Cut Oatmeal, Dried Fruit, Brown Sugar, Honey

Skillet Fried Red Potatoes, Peppers, Onions
Greek Yogurt, Granola, Chopped Pecans, Mixed Berries
Seasonal Local and Exotic Fruit Presentation
Selection of Charleston's Limehouse Fresh Squeezed Juices
100% Sustainable Rainforest Coffee
Charleston Tea Plantation Assortment

BREAKFAST BUFFET SELECTIONS

A minimum of 25 guests applies. A guarantee of fewer than 25 guests will incur a \$100 Service Fee. Prices are based on one hour of service.

SWEETGRASS

49

Fresh Baked Muffins, Danish, Chocolate Croissants
Fruit Preserves, Whipped Butter

Wild Dunes Signature Cinnamon/Pecan Biscuits

Fluffy Scrambled Eggs, Great Lakes Cheddar Cheese, Fresh Herbs

Homemade Sour Cream Biscuits, Sage-Sausage Gravy

Buttermilk Waffles, Seasonal Berries

Whipped Cream, Sweet Butter, Warm Vermont Amber AAA Maple Syrup

Pecan Wood Smoked Bacon, Country Sausage Links

Choice of: Creamy Stone Ground Geechie Boy Grits

Four Year Aged Sharp Cheddar Cheese, Scallions, Butter

or Hot Steel Cut Oatmeal, Dried Fruit, Brown Sugar, Honey

Greek Yogurt, Housemade Granola, Chopped Pecans, Mixed Berries

Pineapple, Melon, Berries

Selection of Charleston's Limehouse Fresh Squeezed Juices

100% Sustainable Rainforest Coffee

Charleston Tea Plantation Assortment

CHEF STATIONS

To complement your existing Continental Buffet Menu - \$150 Chef attendant fee, one Chef per 50 people.

OMELET STATION 14

Smoked Ham, Pecan Wood Smoked Bacon, Bay Shrimp, Bell Peppers
Vidalia Onions, Diced Tomatoes, Wild Mushrooms, Fresh Spinach, Great Lakes Cheddar Cheese, Gouda Cheese

WAFFLE STATION 11

Belgian Waffles, Warm Vermont Amber AAA Maple Syrup, Blueberry Compote
Toasted Pecans, Whipped Cream, Butter

BLUEBERRY MUFFIN TOP FRENCH TOAST 12

Guest choice of:

Caramel Peach Custard, Chocolate Creme Anglaise, Lemon Vanilla Bean Pastry Cream

Topped with Guest Choice of:

Blackberry Compote, Fresh Whipped Cream, Rum Raisin, Black Walnut Chutney

SMOOTHIE STATION 10

Green - Kale, Apple, Orange Juice, Blueberries, Red Pepper, Mango
Power - Banana, Blueberry, Almond Milk, Protein Power

BENEDICT STATION 18

Traditional Eggs Benedict
English Muffin, Ham and Poached Eggs topped with Hollandaise
Can substitute Bacon or Roasted Turkey Breast

MINI DONUT STATION 14

Fresh Mini Donuts Glazed and Topped to Order

Glazes:

Chocolate, Vanilla Bean, Maple Bourbon, Lemon Blueberry

SOUTHERN HASH STATION 18

Corned Beef Hash, Smoked Salmon Hash, Roast Beef Hash
Poached Egg, Three Hollandaise: Red Wine, Sriracha, Dijon



GREEN JUICE AND NUT MILK

FRESH PRESSED JUICE 10 PER 8 OZ PORTION

Minimum of 10 per selection

- ① The Greenery / Dandelion, Spinach, Kale, Celery, Parsley
- ② Bright & Fresh / Cucumber, Mint, Spinach, Romaine, Lemon
- ③ Herb & Frond / Fennel, Cucumber, Green Apple, Basil
- ④ Lemon Ginger / Fresh Ginger, Granny Smith Apple, Lemon
- ⑤ Spiced Carrot & Yam / Fuji Apple, Sweet Potato, Carrot, Ginger, Cinnamon
- ⑥ Watermelon & Tomato Punch / Watermelon Rind, Tomato, Lime
- ⑦ Pineapple Jalapeno Cooler / Pineapple, Cucumber, Jalapeno

HOUSE MADE NUT MILKS 10 PER 8 OZ PORTION

Minimum of 10 per selection

- ⑧ Walnut Milk, Raw Honey, Cacao Powder, Maca, Ground Cinnamon
- ⑨ Almond Milk, Fresh Strawberry Raw Honey, Colloidal Silver
- ⑩ Almond Milk, Fresh Turmeric, Raw Honey, Cardamom, Cinnamon, Green Peppercorn
- ⑪ Coconut Milk, Maca, Mesquite, Peppermint, Blue Algae, Cacao Nibs
- ⑫ Pumpkin Seed Milk, Spiced Yam, Lucuma, Maca

Continental Breakfast

Breakfast Buffet

REFRESHMENT BREAKS

Lunch Buffets

Plated Lunch

Receptions

Dinner Buffets

Plated Dinners

Beverage Services

THEMED REFRESHMENT BREAKS

Prices are based on 30 minutes of service.

THE HEALTH KICK

17

Assorted Housemade Smoothies, Mini Fruit Kabobs, Honey-Lime Yogurt Dip, Granola Bars

RAW BAR

17

Healthy Energy Bars, Whole Fruit
Build Your Own Granola Bowl: Yogurt, Homemade Granola, Fresh Berries, Chia Seeds,
Toasted Nuts, Dark Chocolate Chips, Dried Fruit

BUNS & BEIGNETS

17

Cinnamon Buns, Cream Cheese Glaze, Toasted Pecans
Lemon Curd Beignets
Chocolate Chip Donut Holes, Bourbon Anglaise

CREATE YOUR OWN TRAIL MIX

18

Crumbled Housemade Granola, Slivered Almonds, Sugared Pecans, Chex Mix, Dried Cranberries, Raisins, M&M's®
Wasabi Peas, Pretzels, Yogurt Chips

MIXED MINI SOUTHERN SWEETS

18

Lemon Meringue Cream Puffs, Pecan Sandies, Oatmeal Cranberry Cookies, Chocolate Chip Cookies, Charleston Pralines (GF)

HIGH ENERGY

22

Chilled Espresso Shooters, Vanilla, Chocolate Pastry Cream, Chocolate Dipped Almond Biscotti, White Chocolate
Dipped Dark Chocolate Biscotti, Chocolate Espresso Beans, Chocolate Covered Raisins
Chocolate Covered Pretzels, Dried Chocolate Fruit Fondue, Dried Apricots, Pineapple, Apples

THEMED REFRESHMENT BREAKS

Prices are based on 30 minutes of service.

DOING THE CHARLESTON 20

Warm Southern Style Crab Dip, Pimento Cheese Dip, Spinach Artichoke Dip
Housemade Salted Tortilla Chips, Kettle Chips, Bread Rounds

AT THE MOVIES 18

Fresh Popped Popcorn, Chocolate Covered Peanuts, Gummy Bears, Charleston Chews, Miniature Candy Bars, Cracker Jacks

“TEE” TIME 14

Assorted French Macarons, Eclaires, Mini scones, Chai Tea Doodles

MEDITERRANEAN BREAK 20

Roasted Garlic Hummus and Pita, Roasted Tomato Bruschetta Crostini
Grilled Vegetable Antipasto Salad and Assorted Olives

DIP N’ AT THE DUNES 27

Shrimp and Boursin Dip, White Crab Queso, Roasted Artichoke Dip,
House-Made Tortilla Chips, Toasted Pita, Sliced Baguette

GENERAL STORE 22

Chocolate Covered Peanuts, Cajun Boiled Peanuts, Southern Boiled Peanuts
Jimmy Bars, Dried Fruit, Assorted Candy, Whole Fruit
Assorted Drinks and Bottled Soda

SALSA BREAK 24

Chips and Salsa Display Featuring, House Made Salted Tortilla Chips
Traditional Mild and Spicy Roasted Corn Salsa, Pico de Gallo, Queso Dip and House Made Guacamole

Enhance your break with a bucket of local brews:

\$6 PER BEER

Palmetto IPA, Palmetto Amber, Palmetto Pilsner, Westbrook White Thai

A LA CARTE ENHANCEMENTS

Fresh Baked Cookies (Choice of Three)	52 per dozen
Chocolate Chip Pecan Blondies	52 per dozen
Wild Dunes Signature Brownies	52 per dozen
Lemon Bars	48 per dozen
Whole Fresh Fruit	4 each
Individual Candy Bars	4 each
Individual Bags of Chips or Pretzels	4 each
Individual Power Bars	5 each
Individual Granola Bars	5 each
Individual Packs of Roasted Peanuts	4 each
Deluxe Mixed Nuts	35 per pound
Assorted Pepsi Products	4.5 each
Aquafina/Lifewater/Icelandic Spring & Sparkling Water	4.5/6/6.5 each
Fresh Brewed 100% Sustainable Rainforest Coffee	65 per gallon
Fresh Brewed Charleston Pecan Flavored Coffee	65 per gallon
H.C. Valentine 100% Organic Ethiopian Yirgacheffe Medium Roast	75 per gallon 45 per gallon
Assortment from Charleston Tea Plantation	45 per gallon
Fresh Brewed Ice Tea	45 per gallon
Freshly Brewed Strawberry-Peach Iced Tea	5 each
Gatorade	5 each
Red Bull	8 each
Pomegranate Juice	8 each
Vegetable Juice	7 each
Gluten & Sugar Free Jimmy Bar	7 each
Muscle Milk	6 each
Coconut Water	

Continental Breakfast

Breakfast Buffet

Refreshment Breaks

LUNCH BUFFETS

Plated Lunch

Receptions

Dinner Buffets

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Beverage Services



LUNCH BUFFETS

A minimum of 25 guests applies. A guarantee of fewer than 25 guests will incur a \$150 service fee. Prices are based on one hour of service.

ISLE OF PALMS PICNIC

48

Chef's Soup of the Day
Tossed Garden Salad, Assorted Dressings
Quinoa Salad with Arugula, Shaved Radish, Pistachio, Sundried Tomato
German Potato Salad
Grilled Chicken, Black Forest Ham, Roasted Turkey Breast
Grilled Portobelo with Sun Dried Tomato
Cheddar, Swiss, Provolone Cheese
Leaf Lettuce, Sliced Tomatoes, Grilled Red Onions, Pickles, Olives
Dijon Mustard, Mayonnaise, Horseradish Sauce
Fresh Baked Artisan Breads, Gluten Free Wraps
Mini Piña Colada Cupcakes, New York Style Cherries Jubilee Cheesecake (GF)
Cinnamon Pecan Mousse Verrines (GF)
100% Sustainable Rainforest Coffee
Charleston Tea Plantation Assortment

THE LIGHTER SIDE OF SOUTHERN

48

Baby Greens, Crumbled Bacon, Cucumbers, Grape Tomato, Peanuts, Croutons
Blue Cheese Dressing, Balsamic Vinaigrette
Marinated Black Eyed Pea Salad
Edamame Salad with Rotini and Assorted Garden Vegetables
Lightly Fried Flounder, Peach Compote
Hickory Smoked BBQ Chicken Breast
Southern Succotash, Braised Purple Cabbage
Hoppin' John, Biscuits
Strawberry-Hibiscus Verrines (GF)
Banana Pudding Cream Puff
Red Velvet Cake

LUNCH BUFFETS

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Prices are based on one hour of service.*

SPA LUNCHEON

49

Chilled Vegetable Gazpacho, Lentil Soup
Mesclun Greens, Holy City Farms Garden Tomatoes, Extra Virgin Olive Oil, Balsamic Vinegar
Eggplant Caponata, Pita Chips
Chargrilled Zucchini, Roasted Red Peppers, Watercress, Bulgar Wheat, Feta Cheese
Asian Noodles, Garlic Broccoli, Golden Tofu, Sweet Soy Ginger Dressing
Tandoori Shrimp, Cucumbers, Tomatoes, Yogurt Dressing
Ginger Cilantro Chicken Salad, Slivered Almonds
Assorted Slipper Bread Sandwiches to include:
Roasted Turkey, Marinated Tomato, Roast Onion, Radicchio, Lemon Basil Aioli
Grilled Portobello Mushroom, Grilled Red Peppers, Spinach, Pesto
Coconut Lemon Parisian Macaroons (GF), Dark Chocolate Date Nut Fudge (GF), Chocolate Dipped Dried Fruits (GF)
100% Sustainable Rainforest Coffee
Charleston Tea Plantation Assortment

TASTE OF ITALY

52

Tuscan White Bean Soup
Classic Caesar Salad, Garlic Croutons, Shaved Parmesan Cheese, Creamy Caesar & Balsamic Dressings
Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, Balsamic Glaze
Chicken Piccata, Lemon Caper Cream
White Wine, Fresh Garlic, Linguine, Clams
Penne and Gluten Free Pasta Bar
Bolognese, Ratatouille, Parmesan Cream
Pepper Flakes, Mozzarella, Pesto
Ciabatta Bread, Toasted Garlic Bread
Tiramisu, Mini Cannolis, Mini Chocolate Bombolinis
100% Sustainable Rainforest Coffee
Charleston Tea Plantation Assortment

LUNCH BUFFETS

*A minimum of 25 guests applies. A guarantee of fewer than 25 guests will incur a \$100 service fee.
Prices are based on one hour of service.*

LOWCOUNTRY LUNCH

58

Roasted Corn and Crab Chowder
Lowcountry Salad, Baby Greens, Crumbled Goat Cheese, Blueberries, Buttermilk Dressing
Southern Potato Salad
Green Beans, Vidalia Onions, Herb Vinaigrette
Smoked Pork Shoulder, Housemade Carolina BBQ Sauce, Spoonbread, Mixed Pickles, Relishes
Buttermilk Fried Chicken, Baked Macaroni and Cheese, Braised Collard Greens
Flaky Sour Cream Biscuits
Pluff Mud Pie Tartelettes, Citrus Cheesecake, Hummingbird Cake
100% Sustainable Rainforest Coffee
Charleston Tea Plantation Assortment

SOUTH OF SOUTHERN

58

Cilantro-Lime Pulled Chicken Soup
Served with Salted Tortilla Chips, Warm Queso, Traditional Salsa, Sour Cream and Guacamole
Mixed Greens with Roasted Corn, Grilled Onion and Cilantro Vinaigrette
Ceviche Salad, Bay Scallop, Shrimp, Tomato, Onion, Red Bell Pepper and Lime Vinaigrette
Chicken Chili Rellenos – Poblano Chilies with Jack Cheese
Traditional Fajitas - Yucatan Marinated Chicken and Flank Steak, Grilled Vegetables, Corn and Flour Tortillas
Chipotle Glazed Pork Loin, Red Mole, Roasted Corn Relish
Black Beans, Mexican Rice
Mexican Wedding Cookies, Cinnamon Sugar Churros with Chili Chocolate and Mango Dipping Sauces, Caramel Tres Leches
100% Sustainable Rainforest Coffee
Charleston Tea Plantation Assortment

LUNCH BUFFETS

*A minimum of 25 guests applies. A guarantee of fewer than 25 guests will incur a \$100 service fee.
Prices are based on one hour of service.*

OMAKASE

64

Artisan Lettuces, Bean Sprouts, Match Stick Carrots, Mangos, Fried Wontons
Sesame Vinaigrette, Seaweed Salad
Asian Noodles, Garlic, Broccoli, Sweet Soy Ginger Dressing
Napa Cabbage Slaw, Red Wine Dressing
Choice of two:
Mirin Glazed Snapper, Carrots, Scallions, Black Bean Salad
Negimaki Beef, Soy Glaze, Broccolini
Char Siu Pork Ribs, Roasted Pineapple, Asian Mango BBQ
Oriental Stir Fry Vegetables, Sticky Rice
Tropical Fruit Display
Artisan Breads, Whipped Butter
Almond Cookies, Citrus Ginger Flan
Fortune Cookies
100% Sustainable Rainforest Coffee, Charleston Tea Plantation Assortment

Continental Breakfast

Breakfast Buffet

Refreshment Breaks

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PLATED LUNCH

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PLATED LUNCH OPTIONS

All plated lunches include artisan breads and whipped butter, freshly brewed coffee and iced tea.

APPETIZER

(Choose One)

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

Baby Lettuces, Spiced Poached Pears, Sugared Walnuts
Pointe Reyes Blue Cheese, Sherry Vinaigrette

Wrapped Artisan Lettuces, Crumbled Feta, Grape Tomatoes
Kalamata Olives, Shaved Red Onions, Lemon Oregano Vinaigrette

Iceberg Wedge, Crumbled Bacon, Chopped Tomatoes,
Shaved Red Onions, Blue Cheese Dressing

Baby Romaine Wedge, Garlic Crostini, Shaved Parmesan, Caesar Dressing

Bibb Lettuce, Mandarin Oranges, Strawberries, Hearts of Palm
Macadamia Nuts, Mango Vinaigrette

Traditional Southern She Crab Soup, Chile Oil

Roasted Tomato Bisque, Pimento Grilled Cheese Crouton, Basil Oil

Vegetable Gazpacho, Roasted Corn, Tortilla Frizzles

Split Pea, Country Ham, Sautéed Mirepoix

Roasted Corn Chowder, Local Blue Crab, Chili Oil

Loaded Baked Potato Soup

PLATED LUNCH OPTIONS

All plated lunches include artisan breads and whipped butter, freshly brewed coffee and iced tea.

ENTRÉE

(Choose One)

Pan Seared Chicken Breast, Fig & Herb Roasted Fingerlings, Buttered Broccolini, Roasted Baby Carrots
Sherry Infused Pan Sauce Jus Lie

44

Jumbo Shrimp, Tasso Cream, Geechie Boy Grits

46

Chicken Niçoise, Gathered Greens, Haricot Verts, Fingerling Potatoes, Olives, Garden Tomatoes,
Rustic Croutons, Feta Cheese, Roasted Shallot Vinaigrette

44

Jumbo Lump Crab Cakes, Parmesan-Pepper Orzo, Key Lime Mustard Remoulade, Celery Root and Napa Slaw

48

Citrus Marinated Salmon, Tomato Jus-lie, Chive Whipped Potatoes, Grilled Asparagus

47

Fennel Dusted Pork Chop, Apricot Chutney, Herb Spoonbread

47

Grilled Petit Filet Mignon, Bourbon Demi, Parmesan and Pea Risotto, Baby Vegetables

49

Braised Vegetable in Phyllo with Mushrooms, Grilled Asparagus, Baby Carrots,
Quinoa Pilaf, Stewed Squash, Sesame Tofu, Herb Roasted Garlic Olive Oil

Vegan, Gluten and Lactose Free

45

Portabello and Fontina Ravioli, Julienne Vegetables, Sundried Tomato Cream

Vegetarian

45



PLATED LUNCH OPTIONS

*All plated lunches include artisan breads and whipped butter,
freshly brewed coffee and iced tea.*

DESSERT

(Choose One)

CARROT CAKE

Cream Cheese Mousse Filling, Rum Raisins and Toasted Walnut Compote,
Caramel Sauce, Carrot Puree, Spiced Chantilly

TROPICAL FRUIT TART

Southern Accents Coconut Cake Pastry Cream Topped with a
Medley of Fresh Tropical Fruits, Grilled Pineapple, Passionfruit Coulis,
Basil, Vanilla Bean Chantilly

STRAWBERRY RHUBARB CHEESECAKE

Sublime Cookie, Pink Peppercorn Chantilly, Rhubarb Bark, Lemongrass

SALTED CARAMEL TART

Dark Chocolate Ganache, Raspberry Fraiche Chantilly,
Crème Fraiche, Raspberry

WHITE CHOCOLATE RASPBERRY BREAD PUDDING

White Chocolate Anglaise, Raspberry, Raspberry-anise Chantilly Cream,
Dehydrated Raspberries

FLOURLESS CHOCOLATE CAKE

Passionfruit Mousse, Blackberry Gel, Fresh Blackberries
Micro Intensity, Ginger Crumble

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RECEPTIONS

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RECEPTIONS

HORS D'OEUVRES

COLD SELECTIONS

66 per dozen

Tomato, Fresh Mozzarella, Basil and Balsamic Skewer
Honey Dew and Cantaloupe with Prosciutto
Brie and Strawberry Balsamic Jam Toast Point
Grit Cake with Brandied Fig, Blue Cheese Mousse and Spiced Pecan
Risotto Cake with Smoked Duck Breast, Mandarin Orange and Anise Aioli
House Smoked Salmon, Dill Cream, Fried Capers on a Rye Round
Serrano Ham and Asparagus Tips with Boursin Cheese
American Caviar, Fingerling Potato and Cumin Crème Fraîche
Five Spice Seared Ahi Tuna Wonton with Wasabi Crème Fraîche and Crystallized Ginger
Shrimp Ceviche, Avocado, Cilantro, Fresh Lime
Lowcountry Crab Salad, Citrus Rubbed Crostini
Roasted Filet with Horseradish and Herb Cream Cheese, Blackberry Compote
Blackened Beef Tenderloin, Alouette Cheese and Red Onion Confit Crostini
Corn and Leek Cake with Poached Lobster, Scallion and Chipotle Aioli

RECEPTIONS

HORS D'OEUVRES

HOT SELECTIONS

66 per dozen

Pecan Crusted Chicken Tenders with Wasabi Honey Mustard
Tuscan Chicken Fontina Bites
Mushroom Cap with Spinach, Smoked Gouda and Pine Nuts
Deep Fried Macaroni and Cheese
Mini Crab Cake with Key Lime Mustard Remoulade
Mini Beef Wellington Puff Pastry with Mushroom Duxelles and Bacon
Coconut Fried Shrimp with Orange Horseradish Marmalade
Chicken Satay with Coconut Lemongrass Curry
Ponzu Beef Satay with Ginger Sesame
Thai Vegetable Spring Roll with Sweet Chili Lime
Boursin and Spinach Pillows
Cheerwine Braised Beef Short Rib, Geechie Boy Grit Cake, Bacon and Onion Chutney
Lollipop Lamb Chop with Mint Apple Gastrique
Lowcountry Boil Kabob, Shrimp, Andouille Sausage, Onions, Potatoes, Horseradish Chili Ketchup
Local Scallop Wrapped with Pecan Wood Smoked Bacon and Brown Sugar
Crab and Neufchâtel Cheese, Crispy Wonton, Sweet & Sour Dipping
Quail Wellington



RECEPTIONS DISPLAYS

DOMESTIC AND IMPORTED CHEESE DISPLAY

Dried Fruits, Nuts and Artisan Crackers

Small (Serves 50)

395 each

Medium (Serves 75)

475 each

Large (Serves 100)

550 each

CRUDITÉS DISPLAY

Fresh Dill and Ranch Dip

Small (Serves 50)

295 each

Medium (Serves 75)

350 each

Large (Serves 100)

395 each

TROPICAL FRUIT DISPLAY

Lime Honey Yogurt Dip

Small (Serves 50)

285 each

Medium (Serves 75)

335 each

Large (Serves 100)

385 each



RECEPTIONS

DISPLAYS

Per person prices are based on one hour of service.

SOUTHERN BRUSCHETTA DISPLAY

27

Roasted Eggplant Hummus, Heirloom Tomato Basil Relish
Pimento Cheese Dip, Green Olive Tapenade, Southern Blue Crab Dip
Tri Color Tortilla Chips, Toasted Pita, Sliced Baguette

SEAFOOD DISPLAYS

Local Jumbo White Shrimp with Chili Horseradish Cocktail Sauce
Creole Rémoulade, Wrapped Lemons

63 per dozen

Wine Pairings:

Bodegas Aranleon, Cava Brut Deshora

Carolina Stone Crab Claws, Key Lime Mustard Sauce, Wrapped Lemons

74 per dozen

Extravagant Raw Bar Display with Snow Crab Clusters, Local Jumbo White
Shrimp, Select Oysters, Local Clams, Crab Claws, Cocktail Sauce Rice Wine
Mignonette, Sauce Marie, Wrapped Lemons

40 per person

*Price Based on 6 Total Pieces Per Person
(Minimum of 25 people)*

CHARCUTERIE DISPLAY

29

Artisan Salumi, Assorted Chef Selections of Cured Meats, Hand Crafted
Cheeses, Giardiniera Vegetables, Pickled Artichoke, Hand Selected Olives,
Assorted Gourmet Mustards, Baked Crostini, Crispbreads

RECEPTIONS

CARVING STATIONS

\$150 Chef attendant fee applies per station. One Chef per 50 required.

BROWN SUGAR & DIJON PORK LOIN

(Serves 20) – 325 each

Cheddar and Herb Biscuit

LOWCOUNTRY ROASTED PIG

(Serves 80) – 1150 each

Whole Roasted and Hand Carved, Assortment of Barbecue Sauces, Silver Dollar Rolls

FIRE ROASTED BEEF TENDERLOIN

(Serves 20) – 595 each

Dijon Horseradish Sauce, Rosemary Jus, Silver Dollar Rolls

SLOW ROASTED PRIME RIB OF BEEF

(Serves 30) – 650 each

Sea Salt, Horseradish Cream, Silver Dollar Rolls

SAGE BUTTER RUBBED WHOLE TOM TURKEY

(Serves 30) – 375 each

Cranberry Aioli, Silver Dollar Rolls

BOURBON MOLASSES GLAZED VIRGINIA BAKED HAM

(Serves 45) – 450 each

Creamy Stone Ground Mustard, Silver Dollar Rolls

CITRUS & HERB STUFFED WHOLE GROUPER

(Serves 20) – 525 each

Lemon Tarragon Butter, Silver Dollar Rolls



RECEPTION STATIONS

*To complement your existing Buffet/Plated Menu. Price is per person, per hour.
\$150 Chef attendant fee, one Chef per 50 people.*

LOWCOUNTRY BOIL STATION

29

Peel & Eat Shrimp, Red Potatoes, Smoked Sausage, Corn on the Cob, Old Bay
Cocktail Sauce, Wrapped Lemons

Enhancements: Local Blue Crabs \$20

Based on seasonal availability. Pricing subject to change.

SHRIMP AND GRITS STATION

29

Local White Shrimp, Chorizo Gravy, Stone Ground Cheese Grits

ROASTED OYSTER STATION

28

Fresh Oysters Roasted On Site, Served on Stand-up Tables
Cocktail Sauce, Tabasco, Wrapped Lemons, Saltines

HYDROPONIC SALAD BAR SHAKEN & STIRRED

24

Baby Red and Green Romaine, Frisée, Lola Rosa, Watercress

Selection of Garden Toppings:

Pomegranate Seeds, Feta Cheese, Bacon, Dried Cranberries, Cilantro, Chick Peas,

Edamame, Quinoa, Grape Tomatoes, Radish, Scallion,

Cucumber Wedges, Shaved Pepper, Sliced Mushroom, Red Onion Rings, Carrot,

Broccoli, Cauliflower, Celery

Assorted Dressings

Hummus, Pesto Garlic Croutons

Pita Wedges, Sliced Naan Bread



RECEPTION STATIONS

*To complement your existing Buffet/Plated Menu. Price is per person, per hour.
\$150 Chef attendant fee, one Chef per 50 people.*

FIRESTORM TACOS

29

Fire Kissed Beef Tenderloin, Marinated Lamb Shoulder, and Heritage Pork Loin,
Selection of Savory Toppings, Corn and Flour Tortillas

Outside Only, Weather Permitting

WINGS & THINGS

29

Sesame-Teriyaki, Traditional Buffalo, Dry Ranch
Ranch and Blue Cheese Dip
Three Tiered Crudite Display

MASHED POTATO STATION

18

Roasted Garlic & Creme Fraiche Yukon Gold Potatoes
Maple Infused Sweet Potatoes
Coconut Peruvian, Tasso Ham
Truffle Scented Wild Mushrooms, Caramelized Onions
Smoked Gouda Cheese
Mini Marshmallows, Brown Sugar
Crumbled Bacon, Shredded Cheddar

PASTA PRONTO STATION

24

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, Parmesan
Rosemary Grilled Ciabatta



RECEPTION STATIONS

*To complement your existing Buffet/Plated Menu. Price is per person, per hour.
\$150 Chef attendant fee, one Chef per 50 people.*

RISOTTO X 3 24

Poached Lobster, Panchetta, Parmesan, Sundried Tomatoes
Bay Shrimp, Gorgonzola, Garden Peas
Wild Mushrooms, Roasted Roma Tomatoes, Grilled Zucchini

SOUTH OF THE MASON-DIXON STATION 29

Smoked Beef Brisket, Vinegar-Black Cumin Seed Cole Slaw
Pulled Chicken, Salsa Fresca
Grilled Mahi Mahi, Radicchio Cilantro Slaw
Warm Flour Tortillas

RECEPTION STATIONS

dessert stations

FOSTER STATION

22

\$150 Chef attendant fee applies, per 50 people

Guest's Choice:

Pineapple, Banana, or Peaches, Flambéed with Butter, Brown Sugar, and Dark Rum
Vanilla Ice Cream, Oat Crumble.

OLD FASHIONED SODA SHOPPE

\$150 Chef attendant fee applies, per 50 people

24 Non-Alcoholic, 28 with Alcohol

NON ALCOHOLIC: Vanilla, Chocolate, Strawberry, Butter Pecan

Milkshake Add-ins:

Fudge, Strawberry Sauce, Butterscotch, Malt Powder, Chocolate Chips, Sprinkles, Candy Pieces, Malt Powder

ALCOHOLIC ADD-INS: Vanilla Moonshine, Peach Moonshine, Mocha Chocolate Moonshine,
Chocolate Bourbon, Irish Cream, Peach Bourbon, Coconut Rum, Vanilla Rum

Limit of Four Flavors



RECEPTION STATIONS

dessert stations

“ON THE MARKET” SWEETS & TREATS STATION 24

Chef Selection of Truffles, Dipped Strawberries, Chocolate Covered Bacon
Lemon Meringue Tartlets, Blondie Bites, Mini Coconut Cream Pies
Caramel Cake, Ganache Tarts, Assorted French Macaroons

BUILD YOUR OWN S’MORES STATION 24

Outdoor only

Marshmallows: Chocolate, Vanilla, Raspberry, Orange, Spiced, Mint, Coconut
Graham Crackers: Chocolate, Honey, Cinnamon Sugar
Chocolate Bars: Milk, Dark, Cookies n’ Cream, Reese’s, KitKat

SHORTCAKE ACTION STATION 24

Choice of: Plain Sweet Biscuit, Lemon Thyme Biscuit, Blueberry Biscuit
Flameed Strawberries, Mixed Berries, Peaches
Lemon Curd, Pastry Cream and Fresh Whipped Cream

I SCREAM FOR ICE CREAM STATION 24

\$150 Chef attendant fee applies, per 50 people

Vanilla, Butter Pecan and Strawberry Ice Creams
Chocolate Chips, Candy Bar Pieces, Rainbow Sprinkles, M&M’s
Chopped Nuts, Cookie Pieces
Chocolate Sauce, Caramel Sauce, Strawberry Coulis
100% Sustainable Rainforest Coffee
Charleston Tea Plantation Assortment

Continental Breakfast

Breakfast Buffet

Refreshment Breaks

Lunch Buffets

Plated Lunch

Receptions

DINNER BUFFETS

Plated Dinners

Beverage Services

DINNER BUFFETS

A minimum of 25 guests applies. A guarantee of fewer than 25 guests will incur a \$150 Service Fee. Prices are based on two hours of service.

PALMETTO MOON 68

Baby Field Greens, Mixed Garden Vegetables

Southern Elbow Macaroni Salad, Toasted Orzo Pasta Salad, Loaded Baked Potato Salad

Homemade Southern Barbecued Chicken
Hamburgers, Hot Dogs, Cheddarwurst

Leaf Lettuce, Sliced Tomatoes, Bermuda Onions, Housemade Dill Pickles
Cheddar, Swiss, Provolone Cheese
Assorted Condiments
Hamburger and Hotdog Buns
Mini Biscuits, Honey, Butter

Corn on the Cob, BBQ Baked Beans

Peach Cobblers, Chocolate Pecan Pie Tartlettes, Decadent Chocolate Cake Bites

100% Sustainable Rainforest Coffee
Charleston Tea Plantation Assortment

Wine Pairings:

Rose: Sidebar Cellars, Russian River Valley Syrah Rose

Red: Line 39, Petite Syrah

DINNER BUFFETS

A minimum of 25 guests applies. A guarantee of fewer than 25 guests will incur a \$150 Service Fee. Prices are based on two hours of service.

TASTE OF CHARLESTON 77

Baby Green Salad
Roasted Pecans, Crumbled Bleu Cheese, Dried Cranberries
Tomatoes, Cucumbers
Assorted Dressings

Green Bean, Grape Tomato & Feta Salad
Broccoli & Red Cabbage Slaw

Peach Mustard BBQ Pork Chops, Braised Collard Greens
Cola Marinated Flank Steak, Stewed Okra, Tomatoes
Gullah Rice, Beer Can Chicken

Bacon Jalapeno Corn Muffins, Flakey Cheddar and Herb Biscuits, Honey Butter

Huguenot Torte, Caramel Cake, Peaches & Cream Panna Cotta (GF)

100% Sustainable Rainforest Coffee
Charleston Tea Plantation Assortment

Enhancements: Broiled Maine Lobster Tail \$50, Boiled Local Blue Crabs \$35

Wine Pairings:

White: Essay, Chenin Blanc Viognier
Red: Famille Perrin, Cotes du Rhone Nature

DINNER BUFFETS

A minimum of 25 guests applies. A guarantee of fewer than 25 guests will incur a \$150 Service Fee. Prices are based on two hours of service.

ISLAND SPLASH

88

Greens, Grapefruit, Mango, Roasted Red Peppers
Cilantro Vinaigrette

Crispy Charred Brussel Sprouts, Crumbled Blue Cheese, Caramelized Onions
Balsamic Reduction

Crab & Corn Chowder

Pepper Fried Chicken Cutlets, Pick A Peppa Ketchup
Grilled Mahi-Mahi, Ginger Lime Beurre Blanc
Cilantro Cumin Flat Iron Steaks, Corn Succotash

Smashed Red Potatoes, Goat Cheese, Chives
Roasted Seasonal Vegetables

Artisan Breads, Whipped Butter

Tropical Fruit Tarts, Mocha Macademia Nut Cheesecake, Passion Fruit Mousse Parfait (GF)

100% Sustainable Rainforest Coffee
Charleston Tea Plantation Assortment

Enhancements: Broiled Maine Lobster Tail \$50, Boiled Local Blue Crabs \$35

Wine Pairings:

White: Pieropan, Soave Classico

Red: Ben Marco, Mendoza Malbec

DINNER BUFFETS

A minimum of 25 guests applies. A guarantee of fewer than 25 guests will incur a \$150 Service Fee. Prices are based on two hours of service.

LOWCOUNTRY CLAM BAKE

90

Mixed Greens, Crumbled Bacon, Crumbled Blue Cheese
Shaved Red Onions, Diced Mangos, Toasted Walnuts, Grape Tomatoes
Assorted Dressings

Julienne Vegetable Slaw

Clam Chowder

Steamed Local Clams, Spicy Sausage, Parsley, Garlic Butter
Garlic Baguette Slivers

(Chef Attendant Recommended - \$150)

Old Bay Boiled Potatoes, Corn on the Cob, Onions

Herb Roasted Chicken, Caramelized Onions, Sherry Jus
Marinated Grilled Flank Steak, Wild Mushroom Demi

Artisan Breads, Whipped Butter

Build Your Own Dessert

Fresh Lemon Curd, Blueberry Compote, Caramel Vanilla Peach Topping

Flourless Chocolate Cake, Sponge Cake, Sweet Biscuits

Vanilla Bean Chantilly Cream

Chocolate Shavings, Oat Crumb Streusel

100% Sustainable Rainforest Coffee

Charleston Tea Plantation Assortment

Enhancements: Broiled Maine Lobster Tail \$50, Boiled Local Blue Crabs \$35

Wine Pairings:

White: Frenzy, Sauvignon Blanc

Red: Marchesi de Frescobalsi



DINNER BUFFETS

A minimum of 25 guests applies. A guarantee of fewer than 25 guests will incur a \$150 Service Fee. Prices are based on two hours of service.

OCEANSIDE GOURMET 125

Spinach Salad
Pineapple, Mushrooms, Yellow and Red Peppers, Almonds
Poppy Seed Vinaigrette Dressing
Squash and Orzo Salad with Goat Cheese
Shrimp Ceviche Salad, Corona & Fresh Lime Marinade
She Crab Soup
Fried Green Tomatoes, Mango Jalapeno Chutney
Goat Cheese Crumbles
Citrus Grilled Filet, Bourbon Demi, Southern Succotash
Blackened Grouper, Pickled Pineapple Tequila Relish
Dry Rubbed Porkloin, Black Eyed Peas
Sliced Artisan Breads
Sweet Herbed Butter, Olive Oil, Shallot Butter
Lemon Meringue Verrines, Coconut Cream Tartlettes,
Strawberry White Chocolate Cream Puffs
100% Sustainable Rainforest Coffee
Charleston Tea Plantation Assortment

Enhancements: Broiled Maine Lobster Tail \$50, Boiled Local Blue Crabs \$35

Wine Pairings:

White: Barton & Guestier, Sauvignon Blanc

Red: Elouan, Pinot Noir

DINNER BUFFETS

A minimum of 25 guests applies. A guarantee of fewer than 25 guests will incur a \$150 Service Fee. Prices are based on two hours of service. \$150 Chef attendant fee applies. One per 50 people.

THE CHOP HOUSE 155

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
Pickled Beets, Crumbled Montrachet Cheese, Lemon Zest, Cashews
Southern Style Oysters Rockefeller, Stuffed with Bacon Pernod Collards, Smoked Sea Salt Hollandaise
carved to order
Roasted Rib-Eye, Maytag Blue Cheese, Fontina Potatoes Gratinée
Horseradish Cream
Pan Seared Roasted Halibut, Creole Mustard, Herbal Tomato Broth
Brined and Grilled Porkloin Chop, Tasso Gravy, Fried Onion Straws
Roasted Asparagus, Prosciutto, Parmesan, Balsamic Glaze
Artisan Breads, Rolls
Raspberry, Truffle, Maldon Sea Salt Butters
Cherry-Whiskey Bread Pudding with Cherry Anglaise, Heaven and Hell Trifle,
Key Lime Meringue Tartlettes
100% Sustainable Rainforest Coffee
Charleston Tea Plantation Assortment

Enhancements: Broiled Maine Lobster Tail \$50, Boiled Local Blue Crabs \$35

Wine Pairings:

White: Poggio al Tesoro, Toscana Vernentino Solosole

Red: Giacomo Borgogno e Figli, Langhe Nebbiolo

Continental Breakfast

Breakfast Buffet

Refreshment Breaks

Lunch Buffets

Plated Lunch

Receptions

Dinner Buffets

PLATED DINNERS

Beverage Services



PLATED DINNERS

All plated dinners include Chef's Choice of seasonal vegetables, artisan breads and whipped butter, freshly brewed coffee and iced tea.

SOUP

(Choose One)

Roasted Corn Chowder, Local Blue Crab, Chili Oil
She Crab, Lump Crab, Chive Oil, Sherry Lace
Sweet Potato and Mushroom Bisque, Pimento Crostini
Roasted Tomato, Grilled Cheese Crouton, Basil Oil
Roasted Butternut Squash, Cardamom, Crème Fraîche, Fried Sage
(Available Oct 1st –April 30th)

SALAD

(Choose One)

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

Baby Romaine Wedge, Garlic Crostini, Shaved Parmesan, Caesar Dressing

Wrapped Artisan Lettuces, Crumbled Feta, Grape Tomatoes
Kalamata Olives, Shaved Red Onions, Lemon Oregano Vinaigrette

Iceberg Wedge, Crumbled Bacon, Chopped Tomatoes,
Shaved Red Onions, Blue Cheese Dressing

Baby Lettuces, Spiced Poached Pears, Sugared Walnuts
Pointe Reyes Blue Cheese, Sherry Vinaigrette

Bibb Lettuce, Mandarin Oranges, Strawberries, Hearts of Palm
Macadamia Nuts, Mango Vinaigrette



PLATED DINNERS

All plated dinners include Chef's Choice of seasonal vegetables, artisan breads and whipped butter, freshly brewed coffee and iced tea.

ENTRÉE

(Choose One)

Filet Mignon, Crab and Boursin Topped, Smoked Tomato Demi
Grilled Jumbo Shrimp, Meyer Lemon Beurre Blanc
92

Jumbo Lump Crab Cakes, Red Bliss Mashed Potatoes
Lime and Dijon Beurre Blanc
75

Apple Brined Center-Cut Hatfield Pork Chop
Pear and Apricot Chutney
65

Pan Seared Monk Fish, Firefly Blackberry Moonshine Butter Sauce
65

Bronzed Salmon, Lemon Butter
67

Pan Roasted Bone-In Breast of Chicken
Sundried Tomato Goat Cheese Cream
64

Braised Short Ribs, Caramelized Onion and Bacon Fig Glaze
67

Seared Grouper Filet, Crabmeat Crust
Moonshine Butter Sauce
70

Oven Roasted Porcini Dusted Filet Mignon
Cheerwine Bordelaise Sauce
85

PLATED DINNERS

All plated dinners include Chef's Choice of seasonal vegetables, artisan breads and whipped butter, freshly brewed coffee and iced tea.

PLATED DINNER ENHANCEMENTS

add 5

Seasonal Sorbet

add 14

Jumbo Lump Crab Cake

Sugar Cane Shrimp Skewer

Grilled Marinated Chicken Breast

Seared Salmon Filet

Enhancement: Maine Lobster Tail (Add \$50)

DESSERT

(Choose One)

Citrus Cheesecake

Almond Sublime Cookie, Mandarin Pearls, Candied Lime Peel, Lemon Curd, Blackberry Cream, Blackberry Fluid Gel

Raspberry Chiboust (Gluten Free)

Pistachio Sponge Cake, Raspberry Caviar

Trio of Profiteroles

Lemon Meringue, Spiced Citrus, Madagascar Vanilla Bean

Salted Caramel Ganache Tart

Chocolate Tart Shell, Salted Caramel Creameaux, Dark Chocolate Ganache, Raspberry Gel, Sugared Raspberries

Continental Breakfast

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Refreshment Breaks

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Dinner Buffets

Plated Dinners

BEVERAGE SERVICES



BEVERAGE SERVICES

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 mixers.

\$150 Bartender fee, per bartender applies. One bartender supplied for every 50 guests. Hourly Bars exclude Cordials.

First Hour, Premium Liquors \$19 per person
Each Additional Hour \$14 per person

First Hour, Super Premium Liquors including Cordials \$25 per person
Each Additional Hour \$15 per person

CONSUMPTION BAR

\$150 Bartender Fee, per bartender applies. One bartender supplied for every fifty guests.

<i>DRINK</i>	<i>HOSTED BAR</i>	<i>CASH BAR</i>
Premium Drinks	9	10
Super Premium Drinks	11	12
Cordials	11	12
Domestic Beer	5	6
Imported Beer	6	7
Premium Wine, by the glass	9	10
Super Premium Wine, by the glass	10	11
Non-Alcoholic Beer	5	6
Soft Drinks	4.5	5.5
Bottled Water	4.5	5

All prices are based on a per person charge and are subject to a 24% taxable service charge and a 10.5% sales tax. Menus are to be purchased on a full attendance basis, as we will prepare food and set meeting space for a maximum of 5% over your final attendance guarantee.

Guided by Principles of Sustainability

BEVERAGE SERVICES

CONSUMPTION BAR

LIQUOR

Vodka

Titos

Ketel One

Rum

Bacardi
Captain Morgan

Flor de Cana
Myers's Dark Rum

Scotch

Dewars

Glenfiddich

Gin

Beefeaters

Hendrick's

Bourbon

Evan Williams

Knob Creek
Makers Mark

Tequila

Agavales Blanco

Herradura

Cordials

Bols Genever, Carpano Antica, Grand Marnier, Baileys,
Kahlua, Courvoisier, Cointreau

Local Brews

Palmetto Pilsner, Palmetto IPA, Westbrook

Domestic Beers

Bud Light, Yuengling, Michelob Ultra

Import Beers

Heineken, Corona, Amstel Light



LIBATIONS

SPECIALTY COCKTAILS

*Priced per 50. \$150 Bartender fee, per bartender applies.
One bartender supplied for every 50 guests.*

500

THE CHARLESTON

Firefly Sweet Tea Vodka, House-made Ginger Lemonade

WHISKEY PUNCH

Pear Cider, Kentucky Bourbon, Fresh Lemon Juice, Sparkling Water

SANGRIA LEMONADE

White Wine, Lemoncello, Simply Syrup, Fresh Lemonade, Fresh Fruit

CHAMPAGNE MARGARITA

Reposado Tequila, Fresh Lime Juice, Orange Liquor, Sparkling Wine

8/each

BLOODY MARY BAR

Titos Vodka

Charleston Bloody Mary Mix, ZingZang Bloody Mary Mix

Vegetable Juice, Variety of Hot Sauces

Pickled Vegetables

Assortment of Olives

Celery

Old Bay Rim

MIMOSA BAR

Sparkling Wine

Variety of Fresh Juices and Garnishes



BEVERAGE SERVICES

HOUSE WINES

Canyon Road 47 *Pinot Grigio, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon*

sparkling

Primaterra | Prosecco | Veneto, Italy 40
Bodegas Arancón | Cava Brut Deshora | Catalonia, Spain 68
Gosset | Champagne Brut Excellence | Champagne 104
Piper Heidsieck | Brut Cuvee | Champagne 126
JCB by Jean-Charles Boisset | Crémant de Bourgogne Brut N° 21 | Burgundy, France 86

white

DaVinci Wine | Pinot Grigio | Veneto, Italy 52
Pieropan | Soave Classico | Veneto, Italy 58
Barton & Guestier | Vouvray | Loire Valley, France 57
Essay | Chenin Blanc Viognier | Western Cape, South Africa 40
Man Vintners | Chardonnay | Western Cape, South Africa 40
Kono | Sauvignon Blanc | New Zealand 57
Frenzy | Sauvignon Blanc | New Zealand 63
Mer Soleil | Santa Lucia Highlands Chardonnay Reserve | California 52
Barton & Guestier | Sauvignon Blanc | Southwest France 57
Leth | Grüner Veltliner | Austria 80
Poggio al Tesoro | Toscana Vermentino Solosole | Tuscany, Italy 69

BEVERAGE SERVICES

rose

Château Castel des Maures Côtes de Provence Rosé Cuvée Jeanne France	76
Sidebar Cellars Russian River Valley Syrah Rosé California	69
Boekenhoutskloof Franschoek The Wolftrap Rosé Western Cape, South Africa	86

red

Sokol-Blosser Willamette Valley Pinot Noir Evolution Oregon	57
Elouan Pinot Noir Oregon	69
Willamette Valley Vineyards Pinot Noir Estate Willamette Valley	121
Marchesi dè Frescobaldi Chianti Castiglioni Tuscany, Italy	53
Giacomo Borgogno e Figli Langhe Nebbiolo Langhe, Italy	121
Famille Perrin Côtes du Rhône Nature Rhone Valley, France	52
Man Vintners Cabernet Sauvignon Western Cape, South Africa	40
Quattro Mani Montepulciano d'Abruzzo Montepulciano d'Abruzzo	69
Renato Ratti Barbera d'Alba Battaglione Barbera d'Alba	69
Las Rocas Garnacha Aragon, Spain	69
BenMarco Mendoza Malbec Mendoza, Argentina	69
Line 39 Petite Sirah California	115

**Bottled Wine Selections and Quantities due to your Conference Services Manager a minimum of 7 days before start of your program.*

GUIDELINES

Our selection of menus are carefully designed by our Culinary Team. Menu items are guided by principles of sustainability.

Our team of Destination Event Producers are happy to customize specialty menus upon request, including the substitution of vegetarian, gluten free, low carb/high protein items.

Pricing and Offerings: The pricing and offerings included are valid for meetings and events held before December 31, 2017.

Food and Beverage Service: Wild Dunes Resort is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. Therefore, all food and beverage must be supplied by the Resort.

Taxes and Services Charges: The Resort will add a 24% taxable service charge and a 10.5% state sales tax on food and beverage in addition to the prices stated in this guide. Such taxes and service charges are subject to change without notice. Buffet service for less than twenty five (25) guests for breakfast, lunch or dinner is subject to a minimum taxable surcharge of \$100 and will be included in your final price.

Menu Selection: To ensure that every detail is handled in a timely manner, the Resort requests that the menu selections and specific details be finalized three (3) weeks prior to the function. In the event the menu selections are not received three (3) weeks prior to the function, we will be happy to select appropriate menus to fit your needs. You will receive a copy of the Event Orders to which additions or deletions can be made. When the Event Orders are finalized, please sign and return ten (10) working days prior to the first scheduled event. The Event Order will serve as the food and beverage contract.

Guarantee: Confirmed attendance ten (10) working days prior to the contracted event. The final guaranteed number for each event is due into your Destination Event Producer by 12 noon EST at least three working days prior to your event. Your charge will be based on the guaranteed number or the actual attendance whichever is greater. Meals will be prepared based on your guaranteed number. Menus may require modifications if guaranteed numbers are less than specified minimums.

Enhancing Your Event: Our conference professionals will be happy to assist you with any entertainment, décor, linen and floral needs in order to create just the right atmosphere for all of your events.

Weather Call: The Resort reserves the right to make the final decision regarding outdoor functions. The decision to move a function indoors will be made no less than three (3) hours prior to the event based on prevailing weather conditions and the local forecast. Should the event include décor provided by a Destination Services Company, your Conference Services Manager will advise you of the cutoff time for a weather call. In the event the function is moved inside, after the three (3) hour cut-off, additional labor charges will apply.

Audio Visual Equipment: The Resort has a fully equipped audio-visual company on property, AVMS can handle any range of audio-visual requirements. Additional electrical power is also available for most function rooms. Please contact your Conference Services Manager or AVMS directly for rates and information.



866.306.8385 | wilddunesmeetings.com



A DESTINATION HOTEL®