



## BREAKFAST OF THE DAY

Our breakfast of the day is designed to make planning your event easy - and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating menu items. --- All prices noted are for the designated day only, if chosen on an alternate day, price will be an additional \$12 per guest. No modifications or substitutions. Prices are based on one hour of service. --- Buffets are served with 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. --- Buffet guarantees for any meal period cannot be lower than 90% of the program or general session attendance.

### CHURCH STREET - MONDAY & THURSDAY

Fresh Baked Muffins, Danish Pastries

Local and Exotic Fruit Presentation (VE)

Hot Steel Cut Oatmeal, Dried Fruit, Brown Sugar (VE)

Fluffy Scrambled Eggs, Great Lakes Shredded Cheddar Cheese, Fresh Herbs (VEG)(GF)

Country Sausage Links (GF)

Natalie's Fresh Squeezed Orange Juice, Assorted Juices

**\$67** Per Guest

### KING STREET - TUESDAY & FRIDAY

Fresh Baked Banana Bread

Local and Exotic Fruit Presentation (VE)

Fluffy Scrambled Eggs (VEG)(GF)(DF)

Chorizo (GF)

Flour Tortillas (VE)

Salsa, Salsa Fresca (VE)

Sour Cream, Great Lakes Cheddar Cheese (VEG)

Natalie's Fresh Squeezed Orange Juice, Assorted Juices

**\$67** Per Guest

### RAINBOW ROW - WEDNESDAY & SATURDAY

Fresh Baked Muffins, Chocolate Croissants

Fruit Preserves, Whipped Butter

Sliced Pineapple and Strawberries (VE)

Fluffy Scrambled Eggs, Great Lakes Shredded Cheddar Cheese, Fresh Herbs (VEG)(GF)

Pecan Wood Smoked Bacon (GF)

Marsh Hen Mill Grits, Great Lakes Shredded Cheddar Cheese, Scallions (GF)(VEG)

### CHALMERS STREET - SUNDAY

Fresh Baked Muffins

Local and Exotic Fruit Presentation (VE)

Fluffy Scrambled Eggs, Great Lakes Shredded Cheddar Cheese, Fresh Herbs (GF)

Breaded Chicken Cutlets

Belgian Style Waffles, Vermont Maple Syrup (VEG)

Creamy Stone Ground Marsh Hen Mill Grits, Shredded Cheddar, Cut Scallions, Whipped Butter (GF)(VEG)

Southern Biscuit

Natalie's Fresh Squeezed Orange Juice, Assorted Juices

**\$67** *Per Guest*

Prices are subject to 25% taxable service charge and current South Carolina sales tax of 11%.Menu pricing may change based on availability and market conditions.

BREAKFAST BUFFET

Heartier breakfast options will nourish your attendees as they begin their day. Breakfast buffets are served with 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. --- Buffet guarantees for any meal period cannot be lower than 90% of the program or general session attendance.

TIDES

Fresh Baked Banana Bread

Steel Cut Oats, Pecans, Berries (VE)

Honey (VEG)

Smoked Salmon, Mashed Avocado, Diced Tomatoes, Herbed Goat Cheese, Capers, Chopped Eggs (GF)

Whole Grain Bread, Pumpernickel, Rye Toast (VEG)

Fruit Preserves, Whipped Butter

Seasonal Local and Exotic Fruit (VE)

Fluffy Scrambled Eggs, Herbs (VEG)(GF)(DF)

Potato Hash (VE)(GF)

Chicken Sausage (GF)

Natalie's Fresh Squeezed Orange Juice, Assorted Juices

**\$70** *Per Guest*

SEA OATS

Fresh Baked Muffins, Fruit Preserves, Whipped Butter

Pecan Wood Smoked Bacon (GF)

Fluffy Scrambled Eggs, Herbs

Sausage Patties

Southern Biscuits

Greek Yogurt, Housemade Granola, Chopped Pecans, Mixed Berries

Natalie's Fresh Squeezed Orange Juice, Assorted Juices

**\$67** *Per Guest*

FRESH START

Fresh Baked Apple Cinnamon Bread

Spinach Bowl with Quinoa, Scrambled Egg Whites, Marinated Tomatoes, Feta Cheese

Whole Grain and Sourdough Toast

Creamed Goat Cheese, Wagram Apiary Honey

Peanut Butter, Dried Cranberries, Crumbled Pistachios

Natalie's Fresh Squeezed Orange Juice, Assorted Juices

**\$68** *Per Guest*

PALMETTO

Fresh Baked Muffins, Chocolate Croissants, Danish Pastries

Fluffy Scrambled Eggs with Great Lakes Cheddar Cheese and Fresh Herbs

Pecan Wood Smoked Bacon (GF)

Country Sausage Links

Creamy Stone Ground Marsh Hen Mill Grits with Four Year Aged Sharp Cheddar Cheese

Scallions and Butter

Sliced Pineapple and Strawberries (VE)

Natalie's Fresh Squeezed Orange Juice, Assorted Juices

**\$70** Per Guest

Skillet Fried Red Potatoes, Peppers, Onions (VE)

Greek Yogurt with Granola, Chopped Pecans, and Mixed Berries

Seasonal Local and Exotic Fruit Presentation (VE)

Natalie's Fresh Squeezed Orange Juice, Assorted Juices

**\$77** Per Guest

SUNRISE

Fresh Baked Muffins, Chocolate Croissant

Fruit Preserves, Whipped Butter

Greek Yogurt, Housemade Granola, Chopped Pecans, Mixed Berries

Seasonal, Local and Exotic Fruit (VE)

Natalie's Fresh Squeezed Orange Juice, Assorted Juices

**\$57** Per Guest

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BREAKFAST STATIONS

Breakfast Stations are available to elevate existing breakfast buffets.Enhancements are only sold as an addition to a Breakfast of the Day or Breakfast Buffet and the minimum order is equal to the guarantee for the meal. --- 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. --- Buffet guarantees for any meal period cannot be lower than 90% of the program or general session attendance.

SHRIMP & GRITS

Local Shrimp

Cheddar Grits

Tasso Gravy

Creole Tomato Jus

Sauteed Peppers and Onions

Roasted Tomatoes

Bacon

Shredded Cheddar

Andouille

Scallions

**\$20** Per Guest

OMELETS

Eggs and Egg Whites

Smoked Ham

Bay Shrimp

Pecan Wood Smoked 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

**\$26** *Per Guest*

## BREAKFAST TACO

Soft Tortilla

Scrambled Eggs and Egg Whites

Sauteed Bacon

Chorizo

Guacamole

Diced Onion

Queso Blanco

Black Beans

Chef Attendant recommended

Sriracha Salsa

Sour Cream

**\$21** *Per Guest*

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## BREAKFAST ENHANCEMENTS

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are only sold as an addition to a Breakfast of the Day or Breakfast Buffet and the minimum order is equal to the guarantee for the meal. Buffet guarantees for any meal period cannot be lower than 90% of the program or general session attendance.

### SMOOTHIE BOWLS

Chef Selection of Two Seasonal Smoothies, Topped with:

Diced Pineapple

Mixed Berries

Coconut

Chia

Chopped Pecans

Local Honey

Maple Granola

**\$19** *Per Guest*

### YOGURT BAR

Greek, Strawberry, and Vanilla Yogurt

Fresh Blueberries, Raspberries, Blackberries

Chopped Pecans

Walnuts

Almonds

Cinnamon

Honey

Local Granola

Chocolate Chips



BROWN RICE PORRIDGE

Puffed Brown Rice

Quinoa

Almond Milk

Dried Fruit

Brown Sugar

Honey

Strawberry Lemon Compote

Cashew Clusters

**\$15** Per Guest

BREAKFAST BURRITOS

Egg

Potatoes

Peppers

Pepper Jack

Salsa

\*Vegetarian or Bacon

**\$216** Per Dozen

HOMEMADE SOUR CREAM BISCUITS

With Sage Sausage Gravy

**\$9** Per Guest

INDIVIDUAL DRY CEREAL & MILK

**\$8** Per Guest

Peanut Butter

Nutella

**\$15** Per Guest

“OVERNIGHT” COCONUT MILK MUESLI (VE)

Raw Oats

Coconut Milk

Dried Currants

Blueberries

Chia

Ginger

**\$9** Per Guest

BREAKFAST SANDWICHES

Egg and Cheese Croissant or Biscuit Sandwiches

Choice of: Ham, Bacon or Sausage

**\$216** Per Dozen

FLUFFY SCRAMBLED EGGS

Great Lakes Cheddar Cheese,Fresh Herbs

**\$14** Per Guest

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BRUNCH

Prices are based on two hours of service. Brunch buffets are served with 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.

SWEETGRASS BRUNCH

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

Breakfast Bowls

Choice of Scrambled Eggs or Egg Whites, Roasted Vegetables, Potato Hash, Chorizo, Diced Bacon,Guacamole, Diced Onions, Marinated Tomatoes, Feta, Black Beans, Sriracha, Salsa, Sour Cream

Pecan Wood Smoked Bacon (GF)

Chicken Sausage Links

Breaded Chicken Cutlets with a Bourbon Maple Glaze

Goat Cheese and Mango Geechie Boy Grits

Coffee Cake, Cinnamon Cake with Streusel Crumb Topping, Lemon Pound Cake topped with Blueberry Glaze

Natalie's Fresh Squeezed Orange Juice, Assorted Juices

**\$86** per person

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BRUNCH REFRESHMENTS

FRESH PRESSED JUICE (VE)

BRIGHT & FRESH

Cucumber, Mint, Spinach, Romaine, Lemon

HERB & FROND

Fennel, Cucumber, Green Apple, Basil

LEMON GINGER

Fresh Ginger, Granny Smith Apple, Lemon

PINEAPPLE JALAPENO COOLER

Pineapple, Cucumber, Jalapeño

**\$164** Per Gallon

**\$82** Per Half Gallon

MIMOSA BAR

Sparkling Wine, Variety of Fresh Juices and Garnishes

**\$772** Per Batch (Serves 50)

**\$389** Per Half Batch (Serves 25)

BLOODY MARY BAR

New Amsterdam Vodka, Charleston Bloody Mary Mix, Vegetable Juice, Charleston Blonde Bloody MaryMix, Variety of Hot Sauces, Pickled Vegetables, Assortment of Olives, Celery, Old Bay Rum

**\$772** Per Batch (Serves 50)

**\$389** Per Half Batch (Serves 25)

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## ENHANCEMENTS

A La Carte selections are for groups of 25 or more only. For groups 25 and less, please refer to the hourly food & beverage break options.

### A LA CARTE BEVERAGES

Fresh Brewed 100% Sustainable Rainforest Coffee | \$134 Per Gallon

H.C. Valentine 100% Organic Ethiopian Yirgacheffe Medium Roast | \$134 Per Gallon

H.C. Valentine Cold Brew Coffee | \$134 Per Gallon

Charleston “Eight Hour” Cold Brew | \$164 Per Gallon

Charleston Sweet Cream Cold Brew | \$164 Per Gallon

Assortment from Charleston Tea Garden | \$130 Per Gallon

Hot Chai Tea | \$130 Per Gallon

Hot Apple Cider With Cinnamon Sticks | \$90 Per Gallon

Hot Chocolate With Fresh Whipped Cream | \$90 Per Gallon

Fresh Brewed Iced Tea | \$105 Per Gallon

Fresh Brewed Strawberry-Peach Iced Tea | \$105 Per Gallon

Assorted Pepsi Products | \$8 Each

Bubly Flavored Seltzer (Assorted) | \$8 Each

Red Bull/Sugar Free Red Bull | \$8 Each

Gatorade | \$8 Each

Mountain Valley Still & Sparkling Water | \$8 Each

Path Water | \$11 Each

### A LA CARTE SNACKS

### HOURLY FOOD & BEVERAGE BREAK

Coffee

Decaf

Hot Tea

Bottled Water

Soda

Chef’s Choice of Assorted Packaged Snacks

**\$20** First Hour Per Guest

**\$16** Every Hour After Per Guest

Assorted Raw Bars - Chef's Choice | \$74 Dozen

Warm Fresh Baked Cinnamon Rolls, Cream Cheese Glaze | \$76 Dozen

Signature Double Chocolate Brownies | \$76 Dozen

Raspberry-Pistachio Crumble Bars | \$76 Dozen

Chocolate Chip Blondies | \$76 Dozen

Fresh Baked Assorted Cookies | \$76 Dozen

Deluxe Mixed Nuts | \$50 Pound

All prices subject to 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.

## REFRESHMENT BREAKS

Prices are based on thirty minutes of service. --- Buffet guarantees for any meal period cannot be lower than 90% of the program or general session attendance.

### HIGH PROTIE

Beef Jerky

Beet Cured Salmon

Crudite with Hummus and Citrus Herb Yogurt Dip

Mixed Nuts

Edamame

Beet Pickled Eggs

Protein Bars

**\$33** Per Guest

### MILK & COOKIES

Blueberry Muffin Sugar

S'more

Red Velvet

Gingersnap

White Chocolate Macadamia

Heath Bar Chip

Dairy Milk:  
Whole, 2%, Skim

**\$33** Per Guest

### COFFEE & DONUTS

Fresh Fried Mini Yeast Donuts:  
Double Chocolate, Raspberry Filled, Honey Cinnamon, Maple  
Bourbon Bacon

Charleston Sweet Cream Cold Brew

**\$29** Per Person

### GENERAL STORE

Chocolate Covered Peanuts

Cajun Boiled Peanuts

Southern Boiled Peanuts

Shell Peanuts

Jimmy Bars

Dried Fruit

Assorted Candy

Whole Fruit

**\$32** *Per Guest*

## AT THE MOVIES

Fresh Popped Popcorn

Chocolate Covered Peanuts

Gummy Bears

Charleston Chews

Miniature Candy Bars

**\$29** *Per Guest*

## CREATE YOUR OWN TRAIL MIX

Crumbled Housemade Granola

Slivered Almonds

Sugared Pecans

Chex Mix

Dried Cranberries

Yogurt Chips

Raisins

Wasabi Peas

M&M's

Pretzels

**\$29** *Per Guest*

## SPORTS BAR

Dry-Rubbed Smoked Wings  
with Alabama White Sauce, Cholula, Buttermilk Ranch

Three-Tiered Crudite

Pigs in Blankets

Breaded Macaroni and Cheese Bites

Pretzel Bites with Guinness Beer Cheese

Pulled BBQ Pork Nachos  
with Queso, Corn, Black Bean Salsa, Pico de Gallo, Jalapeños,  
Sour Cream, and Salsa

**\$45** *Per Guest*

## MIND & BODY BARK

Dark Chocolate Base Topped with:  
Dried Cranberries, Pistachios, Coconut, Sea Salt

Dark Chocolate Base Topped with:  
Pretzels, Pepita Seeds, Raisins

White Chocolate Base Topped with:  
Golden Oreos, Dried Strawberries, Marshmallows

**\$33** *Per guest*

## AFTERNOON PICK ME UP

Baileys Chocolate Mousse served in a Chocolate Cup

Titos White Chocolate Mousse served in a Chocolate Cup

Chocolate Biscotti Dipped in White Chocolate

Snickerdoodle Biscotti

**\$32** *Per Guest*

## BISCOTTI BLISS

Chocolate Coated Almond Biscotti

White Chocolate Covered Dark Chocolate Biscotti

Chocolate Covered Espresso Beans

Warm Chocolate Fondue with Fresh Fruit

**\$33** *Per Guest*

BOBA BREAK

Boba Tea

Granola Bars

Lychee Panna Cotta

Pistachio Frangipane Bites

Mocha Milk Custard

**\$30** Per Guest

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LUNCH OF THE DAY

A part of Hyatt’s menu of the day program, our lunch of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. --- All prices noted are for the designated day only, if chosen on an alternate day, price will be an additional \$14 per guest. No modifications or substitutions. Prices are based on one hour of service. --- Buffets are served with 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. --- Buffet guarantees for any meal period cannot be lower than 90% of the program or general session attendance.

LOCAL - MONDAY & THURSDAY

Baby Greens, Cucumbers, Grape Tomatoes, Peanuts, Croutons with Blue Cheese Dressing and Balsamic Vinaigrette

Balsamic Vinaigrette

Broccoli and Pecan Slaw with Golden Raisins (GE) (VE)

Lightly Fried Flounder, Key Lime Remoulade

Hickory Smoked BBQ Chicken Breast (GF)

Charleston Red Rice (GF)

Field Pea Succotash

Red Velvet Cupcakes

MEXICAN - SUNDAY

Pulled Chicken Soup, Cilantro, Lime

Mixed Greens, Roasted Corn, Grilled Onion and Cilantro Vinaigrette

Chili Rellenos: Poblano Peppers with Jack Cheese (GF)

Traditional Fajitas: Yucatan Marinated Chicken and Grilled Vegetables

Corn and Flour Tortillas

Black Beans (GF)(VE)

Mexican Rice (GF)(VE)

**\$76** Per Guest

ITALIAN – TUESDAY & FRIDAY

Classic Caesar Salad, Garlic Croutons, Shaved Parmesan Cheese with Creamy Caesar

Chicken Piccata with Lemon Caper Sauce

Penne (VE) and Gluten Free Pasta (GF) Bar

Marinara (VE)(GF)

Ratatouille (GF)(VE)

Parmesan Cream Sauce (GF)

Toasted Garlic Bread

Mini Cannolis

**\$76** Per Guest

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LUNCH BUFFET

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THE LIGHTER SIDE OF SOUTHERN

Baby Greens, Crumbled Bacon, Cucumbers, Grape Tomatoes, Peanuts, Croutons with Blue Cheese Dressing and Balsamic Vinaigrette

Marinated Black-Eyed Pea Salad (VE)

Edamame Salad with Rotini and Assorted Garden Vegetables

Lightly Fried Flounder, Peach Compote, Key Lime Remoulade

Hickory Smoked BBQ Chicken Breast

Field Pea Succotash, Stewed Green Beans with Roasted Tomatoes

Charleston Red Rice

Biscuits with Whipped Butter

Red Velvet Cupcakes, Banana Pudding

**\$79** Per Guest

Mexican Cinnamon Pot de Creme

**\$76** Per Guest

KOREAN - WEDNESDAY & SATURDAY

Mesclun Greens, Julienne Carrots, Edamame, Cucumbers, Peanuts, Wontons

Ginger Soy Dressing

Seasoned Vegetable Egg Rolls, Thai Sweet Chili

Lemongrass Steamed Rice (VE)

Sesame Broccoli (VE)

Stir Fried Zucchini (VE)

Chicken Bulgogi

Rice Pudding

**\$76** Per Guest

TASTE OF ITALY

Tuscan White Bean Soup

Classic Caesar Salad, Garlic Croutons, Shaved Parmesan Cheese with Creamy Caesar and Balsamic Vinaigrette

Tomatoes, Whipped Ricotta and Goat Cheese, Extra Virgin Olive Oil, Balsamic Glaze

Chicken Piccata, Lemon Caper Cream

Shrimp, Linguine, White Wine, Fresh Garlic, Parsley

Penne and Gluten Free Pasta Bar: Bolognese, Ratatouille, Parmesan Cream, Pepper Flakes, Shredded Parmesan

Ciabatta Bread, Toasted Garlic Bread

Cannolis, Pignoli Cookies

**\$79** Per Guest

SOUTH OF SOUTHERN

Pulled Chicken Soup, Cilantro, Lime

Salted Tortilla Chips

Warm Queso, Traditional Salsa, Sour Cream, Guacamole

Mixed Greens, Roasted Corn, Grilled Onions, Cilantro Vinaigrette

Ceviche Salad with Bay Scallops, Shrimp, Tomatoes, Onion, Red Bell Pepper, Lime Vinaigrette

Chili Rellenos: Poblano Chilies with Jack Cheese

Grilled Vegetables, Corn and Flour Tortillas

Traditional Fajitas: Yucatan Marinated Chicken and Shaved Ribeye

Chipotle Glazed Pork Loin, Red Mole, Roasted Corn Relish, Black Beans, Mexican Rice

Mexican Wedding Cookies, Caramel Tres Leches

**\$79** Per Guest

ACROSS THE OCEANS

Coconut Carrot Ginger Soup

Mesclun Greens, Julienne Carrots, Edamame, Cucumbers, Peanuts, Crispy Wontons with Sesame Ginger Dressing

Chicken Potstickers

Gochujang Glazed Pork Belly Steam Bun, Soy Pickle, Scallion, Spicy Mayo

Seaweed Salad (VE)

Lemongrass Steamed Rice (VE)

Soy and Sesame Lo Mein Noodles

Korean Style Barbecue: Chicken and Beef Bulgogi

Smashed Korean Cucumbers

Soy-Glazed Shiitake Mushrooms (VE)

Seasoned Bean Sprouts (VE)

Sesame Spinach (VE)

Stir-Fried Zucchini (VE)

Radish Kimchi, Cabbage Kimchi (VE)

Rice Pudding, Matcha Green Tea Cookies

FOOD FOR THOUGHT

Greek Lemon Rice Soup

Baby Spinach, Mixed Greens, Brown Rice, Fluffy Quinoa, Pita Bread

Sliced Proteins: Chicken Souvlaki, Hanger Steak\*, Marinated Tofu

Vegetables: Grape Tomatoes, Cucumber, Shaved Peppers, Grilled Red Onion Rings, Carrots, Broccoli, Edamame

Toppings: Feta, Fresh Herbs, Tzatziki, Hummus, Olive Oil, Vinegar, Sundried Tomato Vinaigrette, Balsamic Vinaigrette

Baklava, Greek Butter Cookies

**\$79** Per Guest

ISLE OF PALMS PICNIC

Chef’s Soup of the Day

Tossed Garden Salad, Assorted Dressings

Quinoa Salad with Arugula, Shaved Radish Pistachio, Marinated Tomatoes (VE)

Brussels Sprout Salad with Shaved Onions, Smoked Almonds, Rum Plumped Raisins, and a Smoky Bacon Citrus Vinaigrette

Grilled Chicken, Black Forest Ham, Roasted Turkey Breast

Sun-dried Tomato Marinated Grilled Portobello Mushroom

Cheddar, Swiss, Provolone Cheese, Leaf Lettuce, Sliced Tomatoes, Red Onions, Pickles, Olives, Dijon Mustard, Mayonnaise

Fresh Baked Artisan Breads, Gluten Free Bread

Charleston Pralines, Tropical Cookie Bars

**\$70** Per Guest



**\$77** Per Guest

SANDWICH SHOP

- Chilled Broccoli Slaw
- Orzo with Roasted Vegetables, Radicchio, Mandarin Oranges
- Black Eyed Peas, Corn, Cherry Tomatoes, Red Wine Vinaigrette
- Smoked Chicken Salad on French Loaf
- Roast Beef and Smoked Gouda with Whole Grain Mustard Horseradish Cream on French Loaf
- Herbed Tofu, Greens, Marinated Tomatoes, Hummus, Tortilla Wrap
- Kettle Cooked Chips
- Chocolate Chip Cookies, Double Chocolate Brownies
- Assorted Sodas, Fresh Brewed Iced Tea

**\$66** Per Guest

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PLATED LUNCH

Menu includes artisan breads and whipped butter, freshly brewed coffee and iced tea. Plated Menus are offered at indoor venues only. --- Select one option from each category on behalf of the whole group of diners.

APPETIZER

- Baby Lettuces  
Spiced Poached Pears, Sugared Walnuts, Buttermilk Blue Cheese, Sherry Vinaigrette
- Field Greens  
Bacon, Black-Eyed Peas, Heirloom Tomatoes, Parmesan, Garlic Croutons, Buttermilk Ranch Dressing
- Roasted Tomato Bisque  
Pimento Grilled Cheese Crouton, Basil Oil
- Vegetable Gazpacho  
Roasted Corn, Tortilla Frizzles
- Roasted Corn Chowder  
Local Crab, Chili Oil

ENTREE

- Pan Seared Chicken Breast | \$72 Per Guest  
Crispy Brussel Sprouts, Citrus and Bacon Vinaigrette, Blistered Peppers, Celery Root Puree
- Chicken Nicoise | \$72 Per Guest  
Gathered Greens, Haricot Verts, Fingerling Potatoes, Olives, Garden Tomatoes, Rustic Croutons, Feta Cheese, Roasted Shallot Vinaigrette
- Seasonal Local Vegetable Hash | \$68 Per Guest  
Garlicky Greens Flash Fried in Smoked Extra Virgin Olive Oil, Curried Carrot Puree, Rustic Herb Crumb, Green Tomato Relish (VE, GF without Crumb)
- Marinated Salmon | \$74 Per Guest  
Baby Citrus Caper Beurre Blanc, Chive Whipped Potatoes, Grilled Asparagus (GF)
- General Tso's Tofu | \$68 Per Guest  
Roasted Vegetable Hash, Sweet Potato Kimchi Puree, Arugula Chimichurri (VE)

DESSERT

Chocolate Cherry Cheesecake  
Cherry Compote, Chocolate Sauce, Oreo Crumble

Lemon Blueberry Basil Tart  
Sweet Tart Shell, Olive Oil Cake, Blueberry Gelee, Lemon Basil Cream, Lemon Whipped Ganache, Fresh Blueberries

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

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## HORS D’OEUVRES

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy.

### FIELD

Tri Colored Beet Bite, Whipped Ricotta, Blood Orange  
Gastrique, Pickled Chili, Micro Arugula | \$101 Per Dozen

Quinoa Crisp, Curried Sweet Potato Puree, Candied Pistachio  
Crumble, Pickled Chili, Micro Cilantro | \$101 Per Dozen

Tomato, Fresh Mozzarella, Balsamic Skewer | \$101 Per Dozen

Oven Roasted Tomatoes, Basil, Balsamic Glaze on Ricotta  
Cheesecake | \$101 Per Dozen

Thai Vegetable Spring Roll with Sweet Chili Lime | \$101 Per  
Dozen

Goat Cheese and Honey Phyllo Triangles | \$101 Per Dozen

### FARM

Ham Croquette, Paprika and Saffron Yogurt | \$101 Per Dozen

Blackened Beef Tenderloin, Alouette Cheese, Red Onion Confit  
Crostini\* | \$101 Per Dozen

Pecan-Crusted Chicken Tenders with Gochujang Honey  
Mustard | \$101 Per Dozen

Deep Fried Macaroni and Cheese Bites | \$101 Per Dozen

### SEA

New England Style Mini Lobster Crisp | \$101 Per Dozen

Lowcountry Crab Salad, Citrus Rubbed Crostini\* | \$101 Per Dozen

Shrimp Ceviche, Avocado, Cilantro, Fresh Lime\* | \$101 Per Dozen

Five Spice Seared Ahi Tuna Wonton with Ginger and Red Pepper Chutney, Seaweed Salad, Scallion | \$101 Per Dozen

Lobster and Corn Fritters\*, House Boursin, Citrus Sriracha Aioli | \$101 Per Dozen

Local Scallop Wrapped with Pecan Wood Smoked Bacon and Brown Sugar\* | \$101 Per Dozen

Coconut Fried Shrimp with Jerk Spiced Peach Pepper Jam | \$101 Per Dozen

Mini Crab Cake with Key Lime Mustard Remoulade\* | \$101 Per Dozen

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## RECEPTION DISPLAYS

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. Prices are based on one hour 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.

### SEAFOOD DISPLAY

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

Price based on 6 total pieces per person. Minimum of 25 people.

**\$74** per person

### 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 person

### CRAB

Carolina Stone Crab Claws\*, Key Lime Mustard, Wrapped Lemons  
Available Seasonally, October - May

**\$124** per dozen

### CHIPS + SALSA

### SOUTHERN BRUSCHETTA

Roasted Garlic Hummus, (VE), Heirloom Tomato Basil Relish (VE), Pimento Cheese Dip, Southern Blue Crab Dip\*, Spinach Artichoke Dip, Tri- Colored Tortilla Chips, Toasted Pita, Sliced Baguette

**\$42** per person

### SHRIMP

Local Jumbo White Shrimp\*, Ginger Scallion Soy Ponzu, Cocktail Sauce, Creole Remoulade, Lemons

**\$92** per dozen

### GRILLED SEASONAL VEGETABLE

Seasonal Rotation with Green Goddess and Tzatziki

Feta Cheese & Croutons

Ranch, White Balsamic Dressing & Non-Fat Roasted Red Bell Pepper Dressing

**\$620** Small | serves 50

**\$970** Large | serves 100

### ARTISAN REGIONAL AND IMPORTED CHEESE

Traditional Mild and Spicy Roasted Corn Salsa, Pico de Gallo, Queso Dip, Housemade Salted Tortilla Chips, Artichoke Dip, House-Made Tortilla Chips Toasted Pita, Sliced Baguette

**\$412** *Small | serves 50*  
**\$515** *Large | serves 100*

CRUDITÉS

Fresh Dill Dip

**\$412** *Small | serves 50*  
**\$512** *Large | serves 100*

Housemade Jams, Dried Fruit, Spiced Walnuts, Assorted Crackers

**\$721** *Small | serves 50*  
**\$1184** *Large | serves 100*

TROPICAL FRUIT

Lime Honey Yogurt Dip

**\$412** *Small | serves 50*  
**\$512** *Large | serves 100*

Prices are subject to 25% taxable service charge and current South Carolina sales tax of 11%.Menu pricing may change based on availability and market conditions.



DINNER BUFFET

Buffets are served with fresh brewed iced tea, 100% sustainable rainforest coffee & decaf and a Charleston Tea Garden assortment. Prices are based on two hours 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. Buffet guarantees for any meal period cannot be lower than 90% of the program or general session attendance.

WILD DUNES CLAM BAKE

Clam Chowder

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

Julienne Vegetable Slaw

Steamed Local Clams\*, Spicy Sausage, Parsley, Garlic Butter

Artisan Breads, Whipped Butter

Garlic Baguette Slivers

LOWCOUNTRY COOKOUT

Roasted Corn and Crab Chowder\*

Baby Greens, Crumbled Goat Cheese, Blueberries, Buttermilk Dressing, Apple Cider Vinaigrette

Toasted Orzo Pasta Salad

Tricolor Cauliflower Salad

Southern Fried Chicken, Hamburgers, Hot Dogs, Cheddarwurst

Leaf Lettuce, Sliced Tomatoes, Bermuda Onions, Dill Pickles, Cheddar, Swiss, Provolone Cheese, Assorted Condiments

Old Bay Potatoes & Corn Hash

Herb Roasted Chicken, Caramelized Onions, Sherry Jus

Marinated Grilled Flank Steak\*, Wild Mushroom Demi

Blueberry Panna Cotta

Maple Gooney Cake

Apple Crumb Pie

**\$123** *per person*

TASTE OF CHARLESTON

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

Green Bean, Grape Tomato & Feta Salad

Brown Butter Broccolini and Roasted Pearl Onions

Cauliflower Gratin

Blackberry Habanero BBQ Pork Chops with Braised Collard Greens

Herb Marinated Swordfish with Kalamata Olive Tapenade, Roasted Haricots Verts, Balsamic Onions, Parmesan Cream

Beer Can Chicken with Gullah Rice, Green Tomato Jam

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

Key Lime Tart

Charleston Pralines (GF)

S'mores Parfait

**\$123** *per person*

ISLAND SPLASH

Crab & Corn Chowder\*

Greens, Grapefruit, Mango, Roasted Red Peppers, Cilantro Vinaigrette

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

Hamburger and Hotdog Buns

Corn on the Cob

Baked Macaroni and Cheese

Mini Biscuits, Butter

Decadent Chocolate Shooter

Pecan Pie Tart

Peach Cobbler with Whipped Cream

**\$129** *per person*

SMOKEHOUSE

Spinach and Kale Salad, Sliced Peppers, Mixed Berries, Goat Cheese, Pecans, BBQ Spiced Croutons, Balsamic Dressing

Bread and Butter Pickles and Seasonal House-made Pickled Vegetables, Pickled Okra

Southern Slaw

Smoked Gouda Baked Mac and Cheese

Brown Sugar and Bacon Baked Beans

Stewed Collard Greens

Pecan Wood Smoked Texas Beef Brisket

Hickory Smoked BBQ Chicken

Apple Braised BBQ Ribs

Assorted BBQ Sauces and Hot Sauces

Cheddar Corn Muffins, Honey Butter

Strawberry Shortcake Bites

Bananas Foster Bread Pudding

Salted Caramel Cheesecake with Whipped Cream

**\$130** *per person*

OCEANSIDE GOURMET

She Crab Soup\*

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

Squash and Orzo Salad with Goat Cheese

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

Smashed Red Potatoes, Goat Cheese, Chives

Roasted Seasonal Vegetables

Honey Butter Skillet Cornbread, Whipped Butter

Chocolate Dipped Coconut Macaroons

Coconut Mango Panna Cotta

Mocha Macadamia Nut Cheesecake,

**\$129** *per person*

Shrimp Ceviche Salad\*, Corona & Fresh Lime Marinade

Fried Green Tomatoes, Mango Jalapeno Chutney, Goat Cheese Crumbles

Blackened Grouper, Black Bean Salsa, Avocado Crema

Citrus Grilled Filet\*, Bourbon Demi, Southern Succotash

Dry Rubbed Porkloin, Stewed Pink Eye Peas

Charleston Parmesan and Garlic Sticks, Blue Cheese Biscuits

Sweet Herbed Butter, Olive Oil, and Shallot Butter

Orange Cream Cake

Coconut Cream Pies

Chocolate Ganache Tart

**\$185** *per person*

THE CHOPHOUSE

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 Gratinee

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 Blue Crab Ensalada

Brined & Grilled Porkloin Chop, Tobacco Onions, Spiced Apple Chutney

Baguette Slivers, Cheddar & Herb Biscuits

Raspberry Truffle, Maldon Sea Salt Butters

Key Lime Meringue Tartlettes

Lemon Pound Cake with Macerated Strawberries

Crunchy Chocolate Creamuex

**\$195** *per person*

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# DINNER STATIONS

90 minutes of service for a minimum order of (3) stations as dinner is required. 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. Food quantity guarantees per station cannot be lower than 90% of the program or general session attendance.

## HYDROPONIC SALAD BAR

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

Feta Cheese, Bacon, Dried Cranberries, Chick Peas, Quinoa, Grape Tomatoes, Radish, Cucumber Wedges, Shaved Pepper, Carrot, Broccoli, Hummus, Pesto Garlic Croutons, Pita Wedges

Assorted Dressings

**\$33** per person

## ROASTED OYSTERS\*

Fresh Oysters, Roasted On Site served with Cocktail Sauce, Tabasco, Lemons, and Saltines

Chef Attendant Required

**\$46** per person

## SOUTH OF THE MASON-DIXON

Shredded Beef Brisket Barbacoa, Toasted Cumin Seed & Chili Coleslaw, Pulled Chicken, Salsa Fresca, Quick Pickled Onion, Sour Cream, Queso Fresco, Fried Flounder, Street Corn Salad with Fresh Cilantro, Warm Flour Tortillas

**\$41** per person

## LOWCOUNTRY BOIL\*

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

**\$50** per person

## LOBSTER STATION

Lobster Tails Grilled on Site, Dusted with Garlic Butter and Tossed in Lemon Aioli with Diced Vegetables. Served on a New England Style Roll

Price includes a 6oz serving per person

## 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, Parmesan, Rosemary Grilled Ciabatta, Parmesan Cheese

**\$36** per person

## GRILLED OYSTERS\*

Fresh Oysters Grilled On Site, Drizzled with Garlicky Drawn Butter, Bread Crumbs, Parsley

On the Side: Tabasco, Lemons

Chef Attendant Required

**\$46** per person

## MASH BAR

Roasted Garlic & Creme Fraiche Yukon Gold Potatoes, Maple Infused Sweet Potatoes

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

**\$33** per person

## SHRIMP AND GRITS\*

Local Shrimp, Marsh Hen Mill Grits, Tasso Gravy, Creole Tomato Jus, Oven Roasted Tomatoes, Sauteed Peppers and Onions, Bacon, Andouille Sausage, Shredded Cheddar, Scallions

**\$46** per person

## AREPAS

Cooked onsite, in a Paella Pan

Reina Pepiada: Chicken, Avocado, Shredded Mozzarella

Carne Mechada: Venezuelan Shredded Beef, Chopped Garlic

Chef Attendant Required

**\$75** *per person*

and Vegetables

Huevos Pericos: Scrambled Eggs with Sauteed Tomatoes and Green Onions, Guasacaca Sauce, Margarine, Shredded Gouda

Chef Attendant Required

**\$45** *Per Person*

CURED PORK BELLY STATION

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

**\$50** *Per Person*

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CARVING STATIONS

An ideal complement to your reception or dinner, our carving stations feature show-stopping meat with Chef’s personally selected sides. --- Chef Attendant Required - \$350 per attendant for up to two hours. Chef attendants are allocated as 1 per 75 guests, unless otherwise suggested. --- 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.

CHERRY BOURBON GLAZED PORK LOIN

Cheerwine Demi-Glace, Sweet Potato Biscuits

**\$391** *serves 20*

LOWCOUNTRY ROASTED PIG

Whole Roasted and Hand Carved, Assortment of Barbecue Sauces, Artisan Dinner Rolls and Butter

**\$1340** *serves 80*

FIRE ROASTED BEEF TENDERLOIN\*

Dijon Horseradish Cream, Rosemary Jus, Artisan Dinner Rolls and Butter

**\$810** *serves 20*

HERB AND SEA SALT CRUSTED PRIME RIB\*

Slow Roasted and Served with Horseradish Cream, Whole Grain Mustard Demi-Glace, Artisan Dinner Rolls and Butter

**\$930** *serves 30*

SAGE BUTTER RUBBED WHOLE TOM TURKEY

Cranberry Aioli, Artisan Dinner Rolls and Butter

**\$463** *serves 30*

BOURBON MOLASSES GLAZED VIRGINIA BAKED HAM

Creamy Stone Ground Mustard, Artisan Dinner Rolls and Butter

**\$500** *serves 45*

CITRUS & HERB RUBBED GROUPER SIDES

Lemon Tarragon Beurre Blanc, Artisan Dinner Rolls and Butter

**\$824** *serves 45*

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conditions.

## PLATED DINNER

Menu includes Chef’s Choice seasonal vegetables, artisan breads and whipped butter, freshly brewed coffee and iced tea. Plated Menus are offered at indoor venues only, with a maximum of two entree selections per event. Guests will receive the same soup, salad and dessert based on your selection, alongside up to (2) choices for entrees. If providing a choice of entrees, final selections are due to your planning manager (10) business days prior to event day. Groups must also provide an individual place card or indication notating each guest's name and entree selection.

### SOUP

She Crab\*  
Lump Crab, Chive Oil, Sherry Lace

Charred Leek + Roasted Potato  
Parmesan Crouton

Roasted Tomato  
Grilled Cheese Crouton, Basil Oil

### SALAD

ROMAINE AND FRISEE  
Tri-Color Cauliflower, Smoked Almonds, Feta, Rum Pumped Raisins, Citrus and Dijon Vinaigrette

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

Baby Spinach  
Purple Kale, English Cucumber, Broccoli, Thin Sliced Red Onion Cranberries, Toasted Walnut, Citrus and Dijon Vinaigrette

### ENTREE

Herb Marinated Grilled Filet\* | \$134 per person  
White Wine Poached Jumbo Shrimp and a Blackberry Demi-Glace

Sweet Tea Brined Chicken Breast | \$118 per person  
Whole Grain Mustard Pan Jus

Supersweet Corn Crusted Halibut | \$123 per person  
Crawfish Cream Sauce

Braised Beef Short Rib | \$118 per person  
Cranberry Demi-Glace

Gochujang Glazed Pork Belly | \$123 per person  
Seared Scallops, Fennel Jam, Yuzu and Lemongrass Beurre Blanc

### DESSERT

Carrot Cake  
Cream Cheese Mousse Filling, Toasted Walnut Compote, Caramel Sauce, Chantilly

Philadelphia Cheesecake  
Graham Crumble, Mixed Berry Compote, Lemon Cream and Lemon Curd

Salted Caramel Ganache Tart  
Chocolate Tart Shell, Salted Caramel Creameux, Dark Chocolate Ganache, Raspberry Gelée, Fresh Raspberries

Mocha Mousse Cake  
Hazelnut Anglaise, Candied Hazelnuts, White Chocolate Ganache

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## DESSERT STATIONS

Prices are based on one hour of service. 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. Buffet guarantees for any meal period cannot be lower than 90% of the program or general session attendance.

### BUILD YOUR OWN S'MORES

Homemade Flavored Marshmallows  
Chocolate, Vanilla, Caramel

Chocolate Bars

### CHURRO BAR

Freshly Fried Churros

Dipped in Chocolate, White Chocolate, Nutella, and Strawberry Chocolate

Milk Chocolate and Reese’s

Graham Crackers

**\$30** per person

CEREAL MILKSHAKES

Froot Loops Milk, Strawberry Ice Cream, Chambord

Cinnamon Toast Crunch Milk, Cinnamon Ice Cream, Vanilla  
Vodka

Captain Crunch Milk, Vanilla Ice Cream, Bailey’s Irish Cream

Chef Attendant Required

**\$32** per person

SWEETS AND TREATS

Lemon Meringue Tartelettes

Chocolate Caramel Tart

Assorted French Macarons

Blondie Bites

Seasonal Parfait

Cheesecake

Chocolate Mousse

**\$30** per person

Rolls in Oreo Crumbs, Rainbow Sprinkles, Candy Pieces, Fruity  
Pebbles

**\$30** per person

DRUNK’N DONUTS

Fresh Fried Donut Holes With a Touch of Booze  
Chocolate with Chambord, Maple Bacon with Bourbon, Coffee  
with Kahlua

**\$30** per person

CHEESECAKE BAR

Whipped Cheesecake

Sauces:  
Chocolate, Caramel, Cherry

Toppings:  
Oreo Crumb, Graham Crumb, Peanuts, Mixed Berries,  
Chocolate Chips

**\$30** Per Person

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# BUBBLES, WHITE AND RED WINES

## HOUSE WINES

Angeline   \$62 Per Bottle Chardonnay, Pinot Noir Rose, Cabernet Sauvignon
Canyon Road   \$62 Per Bottle Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon
Canvas   \$72 Per Bottle Brut Blanc, Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon

## ROSE

La Marca   Procecco Rose   Prosecco, Italy   \$70 Bottle
La Jolie   Rose of Granache   Mediterranee, France   \$80 Bottle
Fleur de Mer   Rose   Provence, France   \$85 Bottle
J Vineyards   Brut Rose   Russian River, California   \$200 Bottle

## SPARKLING

Lamarca   Prosecco   Italy   \$70 Bottle
J Vineyards   California Cuvee   California   \$114 Bottle
Tattinger   Cuvee Rose   Reims, France   \$150 Bottle

## WHITES

Franciscan   Un-oaked Chardonnay   North Coast, California   \$57 Bottle
Martin Codax   Albarino   Rias Baixas, Spain   \$70 Bottle
J Vineyards   Pinot Gris   California   \$71 Bottle
Chateau Ste. Michelle   Riesling   Washington   \$80 Bottle
Honig   Sauvignon Blanc   Napa Valley, California   \$75 Bottle
Whitehaven   Sauvignon Blanc   Marlborough, New Zealand   \$80 Bottle
William Hill   Chardonnay   Napa, California   \$110 Bottle
Rombauer Carneros   Chardonnay   Santa Lucia, California   \$150 Bottle
Jayson   Chardonnay   Napa, California   \$220 Bottle

## REDS

Caymus Bonanza   Cabernet Sauvignon   Napa Valley, California   \$90 Bottle
J Vineyards   Pinot Noir   California   \$124 Bottle
Orin Swift “8 Years”   Zinfandel blend   Napa, California   \$180 Bottle
Orin Swift Abstract   Granache, Petit Syrah, Syrah   Napa, California   \$180 Bottle
L. Martini   Cabernet Sauvignon   Napa, California   \$210 Bottle

## RESERVE

Heitz Cellars   Chardonnay   Napa Valley, California   \$147 Bottle
Louis Latour   Pouilly Fuisse - Chardonnay   France   \$153 Bottle
Post & Beam by Far Niente   Chardonnay   Napa Valley, California   \$167 Bottle
Louis Latour   Pinot Noir   Burgundy, France   \$120 Bottle
Belle Glos ‘Clark & Telephone’   Pinot Noir   Santa Maria, California   \$133 Bottle
En Route   Pinot Noir   Russian River Valley, California   \$167 Bottle

Flowers | Pinot Noir | Sonoma, California | \$180 Bottle

Ingelnook | Cabernet Sauvignon | Napa Valley, California | \$240 Bottle

Stags Leap 'Artemis' | Cabernet Sauvignon | Napa Valley, California | \$327 Bottle

Bella Union | Cabernet Sauvignon | Napa Valley, California | \$333 Bottle

Caymus | Cabernet Sauvignon | Napa Valley, California | \$390 Bottle

Nickel & Nickel Dogleg | Cabernet Sauvignon | St. Helena, California | \$460 Bottle

Far Niente Cabernet Sauvignon | Napa Valley, California | \$480 Bottle

## LARGE FORMAT MAGNUM

La Marca | Prosecco | Italy 1.5L | \$120 Bottle

L. Martini Napa | Cabernet Sauvignon | Napa, California 1.5L | \$298 Bottle

Orin Swift Abstract | Granache, Petite Syrah, Syrah | Napa, California 1.5L | \$320 Bottle

Orin Swift Palermo | Cabernet Sauvignon | Napa, California 1.5L | \$420 Bottle

Orin Swift Papillion | Bordeaux Blend | Napa, California 1.5L | \$490 Bottle

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## HANDCRAFTED LIQUOR AND ZERO PROOF COCKTAILS

Transform an ordinary bar experience! Mixology is the art of combining ingredients to deliver the perfect harmony of flavor in a drink. At Wild Dunes Resort, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

### SEASIDE SANGRIA

Day: White Wine, Blanc Vermouth, Citrus Herb and Berry Blend, Refreshing Sparkling Water

Night: Red Wine, Sweet Vermouth, Citrus Herb and Berry Blend, Refreshing Sparkling Water

**\$386** *per half batch | serves 25*

**\$772** *per full batch | serves 50*

### FAZIO FIZZ

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

**\$386** *per half batch | serves 25*

**\$772** *per full batch | serves 50*

### A HEALTHY BUZZ

Your Choice of Tequila or Whiskey, Honey Citrus Syrup, Rooftop Fresh Herbs

### PUKALANI PUNCH

Jamaican or Coconut Rum, Tropical Juice Blend, Fresh Citrus

**\$386** *per half batch | serves 25*

**\$386** *per half batch | serves 25*

**\$772** *per full batch | serves 50*

SPIRIT FREE - SUPER HEALTHY BUZZ

Honey Citrus Blend, Fresh Rooftop Garden Herbs, Topped with Sparkling Water

**\$360** *per half batch | serves 25*

**\$720** *per full batch | serves 50*

SPIRIT FREE - AGUA FRESCA

Fresh Seasonal Fruit with Agave, Citrus, Sea Salt & Fresh Herbs

**\$360** *per half batch | serves 25*

**\$720** *per full batch | serves 50*

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BAR PACKAGES

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

PREMIUM BAR

Liquor - Tito's Handmade Vodka, Sweetgrass Vodka, Beefeater, Bacardi Superior, Patron Silver, Jim Beam White Label, Teeling Small Batch Irish OR Chivas Regal, Baileys, Cointreau, Select Aperitivo, High Noon Canned Cocktails Wine - House Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon, Rose Beer - Bud Light, Michelob Ultra, Miller Lite, White Claw, Corona, Stella Artois, Wild Dunes Craft IPA by Commonhouse Ale Works, Best Day Brewing Hazy IPA

One Hour | \$30 per person

Two Hour | \$50 per person

Three Hour | \$70 per person

Four Hour | \$90 per person

PREMIUM BEER AND WINE BAR

Domestic: Bud Light, Michelob Ultra, Miller Lite, White Claw  
Import: Corona, Stella Artois Local Brew: Wild Dunes Craft IPA by Commonhouse Ale Works Non-Alcoholic: Best Day Brewing Hazy IPA Premium Wine: House Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon, Rose

**\$772** *per full batch | serves 50*

SPIRIT FREE - TROPICAL BLEND

Island Fresh Tropical Fruit Juices with a Splash of Bubbly Water

**\$360** *per half batch | serves 25*

**\$720** *per full batch | serves 50*

SUPER-PREMIUM BAR

Liquor - Ketel One, Diplomatico Reserva Exclusivo, Johnnie Walker Black Label, Hendrick's, Maker's Mark, Don Julio Blanco, Del Maguey Vida Mezcal, Jack Daniels, Crown Royal, Jameson, Baileys, Cointreau, Select Aperetivo Wine - Royal Alexander Valley Chardonnay, Caymus Bonanza Cabernet Sauvignon, Whitehaven Sauvignon Blanc, Elouan Pinot Noir Beer - Bud Light, Michelob Ultra, Miller Lite, White Claw, Corona, Stella Artois, Wild Dunes Craft IPA by Commonhouse Ale Works, Best Day Brewing Hazy IPA

One Hour | \$33 per person

Two Hour | \$56 per person

Three Hour | \$79 per person

Four Hour | \$102 per person

HOST SPONSORED BAR PER DRINK

Charges are based on the actual number of drinks consumed. Prices shown are Per Drink.

Premium Cocktails | \$14

Premium Wine, by the glass | \$15

One Hour | \$23 per person

Two Hour | \$40 per person

Three Hour | \$57 per person

Four Hour | \$74 per person

GUEST PAY PER DRINK

A minimum spend is required - shortfalls will be charged to the group master account: 1-25 Guests - Minimum Spend \$250.00 1-50 Guests - Minimum Spend \$500.00 1-100 Guests - Minimum Spend \$750.00 100 Guests & Above, Minimum Spend \$1,000.00

Premium Cocktails | \$15

Super-Premium Cocktails | \$17

Cordials | \$16

Domestic Beer | \$10

Imported Beer | \$11

Local and Craft Beers | \$12

Premium Wine, by the glass | \$16

Super Premium Wine, by the glass | \$18

Soft Drinks | \$8

Bottled Water | \$8

Cordials | \$15

Super-Premium Cocktails | \$16

Super Premium Wine, by the glass | \$17

Domestic Beer | \$10

Imported Beer | \$11

Local Brews | \$12

Non-Alcoholic Beer | \$8.00

Soft Drinks | \$8

Premium Bottled Water | \$8

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, each, per hour | \$125

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