



2023 Wedding Package

Package Includes:

Cocktail Reception with Selected Hors D'oeuvres Server Passed

*Three Hour Open Bar Featuring House Brand Liquors,
Domestic & Import Beer, Select House Wine, and Soft Drinks*

Sliced Seasonal Fruit and Cheese Display

Fresh Vegetable Crudité with Assorted Dips

Three Course Plated or Buffet Style Dinner

Champagne Toast ~ Cake Cutting Service

Hors D'oeuvres (Select 4)

Mini Beef Empanadas with Cilantro Aioli

-Crab Cakes with Old Bay Spiced Remoulade

-Coconut Fried Shrimp with Sweet Thai Chili Sauce

-Mozzarella & Tomato Skewers with Balsamic Glaze

-Bacon Wrapped Figs with Goat Cheese

-Smoked Salmon Crostini with Dill Cream Cheese

-Beef Tenderloin Crostini with Whipped Goat Cheese and Pesto

-Watermelon Skewers with Feta, Mint, & Balsamic Glaze

-Shrimp Shooters with Charleston Bloody Mary Cocktail

-Smoked Mahi Fish Spread with Toasted Baguette

Plated Dinner

First Course (Select One Salad)

Frisee Greens, Candied Pecans, Cucumbers, Cherry Tomato, Goat Cheese with a Raspberry Vinaigrette

-Tomato Caprese, Heirloom Tomatoes, Fresh Mozzarella, Micro Basil, Balsamic Drizzle

-Spinach Greens Salad, Mandarin Orange, Marcona Almonds, English Cucumber, Radish, Champagne Vinaigrette

-Chopped BLT with Mixed Greens, Smoked Bacon, Bleu Cheese Crumbles, Diced Egg, Roma Tomato, Peppercorn Dressing

Second Course (Select Two Mains)

Oven Roasted Chicken with Citrus Herb Jus

Braised Short Ribs with Red Wine Demi

Filet Mignon with Truffle Bordelaise Sauce

Grilled Mahi Mahi with Mango & Tomato Relish

Rosemary Roasted Pork Medallions with Sage Butter Sauce

*Enhancements Include Garlic Shrimp Scampi, Seared Scallops, or
Jumbo Lump Crab Cake for \$10 per person*

Select Two Sides

Whipped Potatoes with Gruyere & Truffle Oil

Creamy Risotto with Fresh Herbs

Roasted Fingerling Potatoes

Grilled Asparagus with Balsamic Glaze

Sautéed Seasonal Vegetables

Broccolini with Parmesan Gremolata

Rosemary & Sage Roasted Sweet Potatoes

Assorted Rolls and Butter ~ Coffee, Iced Tea, & Water Service

Plated Meal Pricing

\$105.95 per person plus 25% Service Charge & 7% Sales Tax

Buffet Dinner

(Select Two Salads)

-Frisee Greens, Candied Pecans, Cucumbers, Cherry Tomato, Goat Cheese with a Raspberry Vinaigrette

-Tomato Caprese, Heirloom Tomatoes, Fresh Mozzarella, Micro Basil, Balsamic Drizzle

-Spinach Greens Salad, Mandarin Orange, Marcona Almonds, English Cucumber, Radish, Champagne Vinaigrette

-Chopped BLT with Mixed Greens, Smoked Bacon, Bleu Cheese Crumbles, Diced Egg, Roma Tomato, Peppercorn Dressing

(Choice of Two or Three Entrées)

Roasted Beef Tenderloin with Rosemary Au Jus and Horseradish Sauce

Parmesan Crusted Chicken Breast with Basil Infused Lemon Cream Sauce

Cedar Grilled Salmon with Honey Bourbon Glaze

Blackened Grouper with Pineapple Mango Salsa

Pan Seared Chicken Piccata with Lemon Caper Sauce

Roasted Pork Tenderloin with Caramelized Onions, Porcini Mushrooms, Rosemary Sage Gravy

Chargrilled Flank Steak with Fresh Chimichurri

(Select Two Sides)

Haricot Verts with Tasso Ham & Marcona Almonds

Whipped Potatoes with Smoked Gouda & Truffle Oil

Roasted Heirloom Carrots with Honey Lemon Glaze

Parmesan Garlic Broccolini

Rosemary Roasted Fingerling Potatoes

Grilled Asparagus with Parmesan Garlic Gremolata

Sautéed Seasonal Vegetables

Enhancements for Buffet Dinner Package:

Carving Station with Selected Meat, Assorted Sauces, & Slider Rolls

*Honey Glazed Ham, Spiced Pork Tenderloin, or Oven Roasted Turkey
Breast – Add \$10.95 per person*

Herb Crusted Tenderloin of Beef – Add \$14.95 per person

Rosemary Roasted Prime Rib – Add \$18.95 per person

*Chilled Shrimp & Crab Seafood Display with Old Bay Cocktail Sauce -
Add \$24.95 per person*

Buffet Package Pricing

Two Entrées \$115.95 per person plus 25% service charge & 7% sales tax

Three Entrées \$125.95 per person plus 25% service charge & 7% sales tax



YOUR CEREMONY

WHETHER YOU DREAM OF SAYING “I DO” IN FRONT OF A FEW FAMILY MEMBERS OR CELEBRATING WITH A FEW HUNDRED OF YOUR CLOSEST FRIENDS, YOU HAVE THE OPTION TO HOST YOUR WEDDING CEREMONY ON OUR PRIVATE BEACH OR IN A PRIVATE ROOM. CEREMONIES SCHEDULED TO BE HELD OUTDOORS WILL HAVE AN INDOOR BACKUP SPACE RESERVED IN THE EVENT OF INCLEMENT WEATHER.

OCEANFRONT WEDDING CEREMONY PACKAGE: \$2,500

- *Banquet food & beverage package required*
- *Setup with white folding chairs*
- *Arch included*
- *Fruit-infused water station*

All Charges are subject to 25% Service Charge and 7% Sales Tax. Event time limited to 1.5 hours.