



# *2024 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

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### 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*

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### 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*

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*Enhancements Include Garlic Shrimp Scampi, Seared Scallops, or  
Jumbo Lump Crab Cake for \$15 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*

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

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***Plated Meal Pricing***

*\$130.00 per person plus 25% Service Charge & 7% Sales Tax*

## Buffet Dinner

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### (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 \$15.95 per person*

*Herb Crusted Tenderloin of Beef – Add \$23.95 per person*

*Rosemary Roasted Prime Rib – Add \$26.95 per person*

*Chilled Shrimp & Crab Seafood Display with Old Bay Cocktail Sauce -  
Add \$30.95 per person*

***Buffet Package Pricing***

*Two Entrées \$140.00 per person plus 25% service charge & 7% sales tax*

*Three Entrées \$155.00 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: \$2,600++*

- *Banquet food & beverage package required*
- *Setup with white folding chairs*
- *Two-Post 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.*