

2022

# *Wedding Catering Menus*

HOLIDAY INN OCEANFRONT  
AT SURFSIDE BEACH



# General Information

## DECORATIONS

The customer can bring in their own decorations. The venue will not permit the affixing of anything to the walls or ceiling of our event space with nails, tape, or any other substance without prior approval. The customer is responsible for the removal of their decorations immediately following the event. No confetti or open flames are allowed.

## FOOD AND BEVERAGE

To ensure the safety of all our guests and comply with local health regulations, neither patrons nor their guests shall be permitted to bring food or beverage from an outside source into the banquet or meeting facilities, whether purchased or catered with the exception of wedding cakes. Due to DHEC safety regulations, the removal of food & beverage from the meeting or banquet facilities is not permitted at any time. The Resort is responsible for the sale and service of alcoholic as regulated by SC Law Enforcement Division. Our alcoholic beverage license requires us to (1) Request proper proof of legal age to consume alcohol. (2) Refuse alcoholic service to any person who in our judgement appears intoxicated. Buffets and enhancements have a 25 Adult Minimum.

## SERVICE CHARGE AND TAX

Food, beverage, rental and service are subject 22% taxable service charge and 11% sales tax. Liquor tax is 16%.

## PAYMENT

A non-refundable deposit of \$500 is required to secure space on a definite basis with a secondary deposit defined at time of booking and final payment due 14 business days prior to the date of the event.

## DAMAGE

The customer agrees to be responsible and reimburse the hotel for any damage done by the customer, the customer's guests or their vendors.

## LIABILITY

The Resort does not assume responsibility for personal property or equipment sent, brought into or left in the banquet areas prior to, during and after your banquet.

## OUTDOOR EVENTS

The Holiday Inn Surfside reserves the right to make the final decision regarding outdoor functions. Music at outdoor locations must maintain a reasonable volume and must conclude by 10:00 PM. No china or glassware is permitted in close proximity to the pool areas. Disposable cups will be utilized. The Holiday Inn Oceanfront has minimal lighting outdoors. The decision to move a function to an indoor location will be made 4 hours prior to the start of the event based on prevailing weather conditions and the local forecast. Rain, low temperatures and high wind gusts are cause to hold the function indoors. Should a customer insist on having a function outdoors against the venue's discretion and the staff has to reset indoors due to weather conditions, a \$10 per person surcharge will be added to the customer's menu price.

# Dinner Buffets

*Includes rolls, butter, iced tea and coffee.*

## **Silver Buffet**

1 salad, 1 Entrée 2 sides \$55 pp

## **Platinum Buffet**

1 salad 1 Entrée 2 sides \$65 pp

## **Gold Buffet**

1 salad 2 Entrées 2 sides \$65 pp

## **Diamond Buffet**

1 Salad 2 Entrées 2 sides \$75 pp

Additional salad or side \$5 pp; Additional Silver or Gold Entrée \$10 pp;

Additional Platinum or Diamond Entrée \$15 pp

### **Silver & Gold Entrées**

Chicken Picatta

Chicken Marsala

Slow Roasted Pork Tenderloin with Apple Chutney

Pineapple Bourbon Glazed Pit Ham

Seasonal Pasta Primavera

Saltaire Fried Chicken

South Carolina Slow Smoked Pulled Pork

### **Platinum & Diamond Entrées**

Kona Rubbed Strip Loin, Cabernet Franc Demi

Crab Imperial Stuffed Flounder, Roulade, Lemon Beurre Blanc

Sugar Soy-Dill Glazed Norwegian Salmon

Chargrilled Hanger Steak, Roasted Shallot Demi

Carolina BBQ Brisket

Grilled Mahi Mahi Tropicale - grilled mahi mahi topped with mango salsa

Low Country Boil - shrimp, andouille sausage, corn on the cob, potatoes

### **Buffet Salad Selections**

Artisan Caesar Salad with House croutons, shaved Parmesan

Field green salad with Peppercorn Ranch

Spinach Salad - baby spinach, peaches, pecans, creamy poppyseed dressing

Greek Salad - romaine hearts, feta cheese, tomatoes, cucumbers, banana peppers, Kalamata olives, greek vinaigrette

### **Buffet Sides Selections**

Brown Butter Pecan Sweet Potatoes

Basmati Rice

Dirty Rice

Glazed Baby Carrots

Seasonal Roasted Vegetables

Silk Whipped Yukon Potatoes

Roasted Red Potatoes

Smoked Gouda and Gruyere Macaroni & Cheese

Roasted Brussels Sprouts

Sautéed Haricot Vert

All Food Pricing is plus 10% Tax and 22% Service Charge

# *Plated Dinners*

## **Plated Salads (Choice of 1):**

Citrus Salad with Spinach, Shattered Grapefruit, Fennel, Roasted Sunflower Seeds, Citrus Vinaigrette

Artisan Greens with Carrots, Marinated Tomatoes, Sourdough Croutons,  
Toasted Pumpkin Seeds and choice of dressing

Bibb Lettuce Wedge, Smoked Blue Cheese, Pickled Onion,  
Marinated Tomato, Bacon, choice of dressing

Artisan Caesar, Shaved Parmesan, Sourdough Croutons, Caesar Dressing

## **Plated Entrées:**

### **Market Fish \$50 pp**

Lemon Beurre Blanc, Charred Sweet Potato Puree, Grilled Broccolini

### **Tenderloin \$60 pp**

Glazed Baby Carrots, Caramelized Cipollini, Smashed Marble Potatoes

### **Cornmeal Encrusted Grouper \$50 pp**

Roasted Potatoes, Creamed Collards, Lemon Caper Aioli

### **Herb Roasted Chicken \$42 pp**

White wine Jus, Herbed White Rice, Roasted Asparagus

### **Bistro Filet \$52 pp**

Roasted Wild Mushroom Ragout, Roasted Garlic Mash, Grilled Broccoli

### **Roasted Vegetable Wellington \$40 pp**

Layers of Portabella Mushrooms, Fresh Basil, Feta Cheese, Red Peppers, Squash, Zucchini,  
Carrots & Tomatoes Wrapped in a Puffed Pastry and drizzled with Pesto Aioli

LIMITED TO 3 ADULT ENTREES FOR BETTER SERVICE

We ask the host to provide entrée cards which signify each guest's choice.  
Special dietary considerations may be accommodated with advance notice.

All Food Pricing is plus 10% Tax and 22% Service Charge



# Enhancements

## **Dips Display \$16 pp**

Pimento cheese, Warm crab and Artichoke, Hummus  
Baby Carrots and Celery, Pita, Lavash, and Tortilla Chips

## **Charcuterie Board \$20 pp**

Assorted Cured Meats, Assorted Domestic and Imported Cheeses  
Marinated, Grilled, and Pickled Veggies, Crostini and Lavash with Assorted House Jams

## **Surfside Raw Bar \$30 pp**

Assorted East Coast Oysters on the half shell, Oysters Rockefeller  
Calabash Fried Oysters, Smoked Buffalo Oyster Dip  
Cocktail Sauce, Mignonette Horseradish, Remoulade, Lavash

## **Taco Truck \$15 pp**

Pork Carnitas and Chicken Tinga (Substitute Carne Asada, add \$5)  
Roasted Tomatilla Salsa, Guajilla Tomato Salsa, Corn and Black Bean Salsa  
Pico de Gallo, Shaved Cabbage and Lettuce, Red Onion and Cilantro Lime Slaw

## **Wild Wings \$15 pp**

Assorted Wings with choice of 3 sauces:  
BBQ, Teriyaki, Golden BBQ, Dry Rub, Buffalo, or Firecracker  
Ranch and Blue Cheese

## **Farmer's Board \$9 pp**

Carrots, Cauliflower, Grape Tomatoes, Celery, Cucumbers and Other Seasonal Vegetables  
with Dill or Ranch Dip

## **Spud Bar \$10 pp**

Creamy Mashed Potatoes and Roasted Sweet Potato Mash, Salted Butter, Shredded Cheese, Blue Cheese  
Crumbles, Croutons, Ranch, Balsamic Vinaigrette, Poppy Seed Vinaigrette

## **Salad Station \$11 pp**

Iceberg, Mixed Greens, Spinach, Tomatoes, Cucumber, Onions, Bacon, Shredded Cheese,  
Blue Cheese Crumbles, Croutons, Ranch, Balsamic Vinaigrette, Poppy Seed Vinaigrette

## **Grits Bar \$12 pp**

Stone Ground Grits, Cheddar Cheese, Bacon, Caramelized Onions, Cherry Tomatoes, Scallions,  
Jalapenos, Sautéed Mushrooms, Salted Butter, Truffle Butter, Maple Syrup, Brown Sugar

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# Enhancements

## **Guilty Pleasure \$12 pp**

Pick 3

Waffle, Sweet Potato or Rosemary Garlic Fries

Tater Tots

Mozzarella Sticks

Onion Rings

House Ketchup, Hiclory Aioli, Ranch, Chipotle Ranch, Marinara

## **Pasta Your Way \$16 pp**

Penne, Fusilli, Cheese Tortellini or Cavatappi

Tomato Pomodoro, Roasted Garlic Alfredo, Basil Pesto Sauce

Sautéed Shrimp, Grilled Chicken Breast, Crispy Bacon, Black Olives,

Sundried Tomatoes, Sweet Peas, Sautéed Mushrooms, Blue Cheese, Parmesan

## **Low Country Boil \$19 pp**

Local Shrimp, Andouille Sausage, Corn on the Cob, New Potatoes

with Old Bay Seasoning, Cornbread & Hush Puppies

## **Shrimp & Grits \$19 pp**

Fresh Shrimp, Grits, Peppers, Onions, Andouille Sausage, in a Savory Corn Broth

## **Slider bar \$18 pp**

Pick three:

Cheeseburger with Lettuce, Tomato, Onion

Pulled Pork with Coleslaw

Chicken Biscuit with House Made Pickles

BLT – House Bacon, Arugula, Tomato, Truffle Oil

All Beef Hot Dog

Smoked Brisket with Pickled Red Onion

All Food Pricing is plus 10% Tax and 22% Service Charge

# *Butcher's Block*

*Pricing per 50 person minimum-\$60 Chef Fee Applies  
Served with Rolls and Appropriate Sauces*

## **Herb Roasted Prime Rib \$1400**

Au Jus, Horseradish Cream

## **Bistro Filet \$850**

House Steak Sauce, Chimichurri

## **Beef Tenderloin \$1400**

Horseradish Cream, Chimichurri

## **Roast Turkey Breast \$500**

Orange Cranberry Relish, Herbed Veloute

## **Baked Ham \$500**

Brown Sugar Glazed Ham served with Herbed Aioli and Whole Grain Dijon

## **Slow Roasted Pork Loin \$600**

Cinnamon Apple Salsa, Caramelized Onion and Port Wine Reduction

All Food Pricing is plus 10% Tax and 22% Service Charge

# *Hors d'oeuvres*

*Priced per Dozen*

Shrimp & Avocado Cocktail Shooters \$55

Bruschetta Crostini \$30

Vegetable Spring Rolls \$36

Lobster Roll Sliders \$60

BBQ Pork Tartlets \$42

Bacon Wrapped Scallops \$54

Chicken and Waffles \$45

Pretzel Bites with Beer Cheddar \$30

Cocktail/Peel & Eat Shrimp \$50

Lobster Mac & Cheese Fritters \$50

Mac & Cheese Fritters \$30

Cheesesteak Spring Rolls \$46

Mini BLT's with Avocado Puree \$35

Assorted Pot Stickers \$35

Caprese Skewers \$30

Beef Tenderloin Crostini \$60

Stuffed Mushrooms – Italian Sausage & Mozzarella \$36

Strawberry Ricotta Bruschetta with Mint Coulis \$30

Lemon Hummus, Sundried Tomato, Kalamata Olive on a Pita Crisp \$32

Crudité Shots \$30

Wedge Salad Skewer with Iceberg Lettuce, Tomato, Bacon, Blue Cheese \$32

Bourbon BBQ Meatballs \$42

Pigs in a Blanket \$38

Fried Coconut Shrimp with Tangy Orange Sauce \$55

Pulled Pork Sliders \$42

Thai Chicken Satay Skewers with Peanut Sauce \$45

Hand Battered Chicken Tenders with Whole Grain Dijon \$45

Charcuterie shooters \$35

Mini Beef Empanadas with Chimichurri sauce \$48

All Food Pricing is plus 10% Tax and 22% Service Charge



# Bar Information

**Bartender Fee** – \$125 fee per bartender, per event. All Bars Require Two Hour Minimum. Hotel must supply a bartender for any function serving alcohol.

**Open Bar Packages**, priced per person (guests age 21 & up):

\***Liquor, Beer, Wine Packages** – include liquor, wine, beer, sodas

\***Deluxe Package** – Call Brand Liquor, House Wine, Domestic and/or Imported Beer

First hour \$17.00, Second hour \$14, Additional hours \$14 per hour

\***Premium Package** – Premium Brand Liquor, Premium Wine, Domestic and/or Imported Beer

First hour \$20, Second hour \$16, Additional hours \$16 per hour

\***Beer & Wine only Packages** – include your choice of house or premium brand wine, beer, sodas

\***House Package** – House Wine, Domestic Beer

First hour \$13.00, Second hour \$10, Additional hours \$10 per hour

\***Premium Package** – Premium wine, Domestic and/or Imported Beer

First hour \$15, Second hour \$12, Additional hours \$12 per hour

*Note– we do not allow straight shots on the Open Bar Packages*

**Open Host/Consumption Bars** – Drinks charged based on consumption, a starting cap is suggested:

Call Brand Cocktails: \$7.00 each

Premium Brand Cocktails: \$9.00 each

Ultra-Premium Brand Cocktails: prices vary, see list

Domestic Bottled Beer: \$5.00 each

Imported Bottled Beer \$6.00 each

Glass of House Wine \$6.00 each

Glass of Premium Wine: \$9.00 each



Soft Drinks & Bottled Water \$2.25 each

**Cash Bar** – guests pay for their own drinks. You are responsible for the bartender fee.

**Call Brands:** Titos Vodka, Bacardi Superior Rum, Malibu Rum, Captain Morgan Spiced Rum, Beefeater Gin, Jose Cuervo Gold, Jim Beam, Jameson Irish Whiskey, Jack Daniels, Dewar's, Kahlua, RumChata, Baileys, Disaronno, Frangelico

**Premium Brands:** Grey Goose, Tanqueray, Maker's Mark, Crown Royal, Crown Royal Apple, (will also include Kahlua, RumChata, Baileys, Disaronno, Frangelico on Call Brand Open Bar)

**Ultra-premium Brands** (Host Consumption or Cash Bar only): Henrick's Gin \$10, Patron Silver \$13, Don Julio Blanco \$15, Laphroaig 10 Year \$14, Hennessy VS \$12, Grand Marnier \$10, Drambuie \$10, Johnnie Walker Black Label \$10



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**House Wine** – Coastal Estates: Chardonnay, Sauvignon Blanc, Pinot Grigio, Pinot Noir, Cabernet Sauvignon  
**Premium Wine** – Blufeld Riesling, Canyon Road Moscato, Bella Sera Pinot Grigio, Proverb Sauvignon Blanc, Franciscan Chardonnay

**Domestic Bottled Beer:** Coors Light, Budweiser, Bud Light, Miller Lite, Michelob Ultra, Yeungling  
**Imported Bottled Beer:** Corona, Corona Premier, Blue Moon, Stella Artois, Modelo, Assorted White Claw (Premium Bar Only if Open Bar Package)

**Soft Drinks & Bottled Water:** Coke, Diet Coke, Sprite, Ginger Ale, Bottled water

**Special Cocktail Hour Add-Ons:** 1 hour duration (available as addition to any Open Bar Package)

**Bloody Mary Bar** – Build Your Own Bloody Mary – \$12.00 per person

**Mimosa Bar** – Champagne with Assorted Juices and Berries – \$12.00 per person

All prices are subject to a 22% service fee & applicable sales tax (beer & wine 11%; liquor 16%)



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