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WELCOME PARTY

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.

FRENCH FRY BAR
$978 serves 50 | $1,442 serves 75
Yukon Gold & Sweet Potato Fries, Chili, Cheese Fondue, Bacon, Green Onions, Truffle Ketchup, Cajun Mayonnaise, Honey Mustard

MIXED MINI SOUTHERN SWEETS
$1,442 serves 50 | $2,060 serves 75
Lemon Meringue Cream Puffs, Pecan Sandies, Oatmeal Cranberry Cookies, Chocolate Chip Cookies, Charleston Pralines

QUESADILLA BAR
$1,030 serves 50 | $1,442 serves 75
Ground Beef, Chicken, Roasted Vegetables, Shredded Cheese, Queso, Guacamole, Salsa, Sour Cream

DOING THE CHARLESTON
$1,030 serves 50 | $1,442 serves 75
Warm Southern Style Crab Dip, Pimento Cheese Dip, Spinach Artichoke Dip, Housemade Salted Tortilla Chips, Kettle Chips, Bread Rounds

SPORTS BAR
$45 per person
Dry-Rubbed Smoked Wings with Alabama White Sauce, Cholula, Buttermilk Ranch; 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

LOWCOUNTRY BOIL*
$50 per person
Peel & Eat Shrimp, Red Potatoes, Smoked Sausage Corn on the Cob, Old Bay, Cocktail Sauce, Lemons
Enhancements: Local Blue Crabs $20
*Chef Attendant Optional
Based on Seasonal Availability, Pricing Subject to Change

ROASTED OYSTERS*
$46 per person
Fresh Oysters Roasted On Site and served with Cocktail Sauce, Tabasco, Lemons, Saltines
*Chef Attendant Required

GRILLED OYSTERS*
$46 per person
Fresh Oysters Grilled On Site, Drizzled with Garlicky Drawn Butter, Bread Crumbs, Parsley
On the Side: Tabasco, Lemons
*Chef Attendant Required

*PRICES ARE BASED ON 60 MINUTES OF SERVICE.

*LARGER DISPLAY PRICES AVAILABLE UPON REQUEST

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WEDDING DAY FARE

A minimum of 10 guests applies. All items will be delivered in disposable storage containers with disposable utensils for your convenience.

WEDDING PARTY SUITE BRUNCH
$38 per person
Mini Caprese, Ham & Swiss, and Seasonal Vegetable Quiches
Sliced Melon
Yogurt Parfaits with Berries & Granola
Lox & Bagels Display with Capers, Onions, Tomatoes

WEDDING PARTY LUNCHEON OPTION 1
$38 per person
Spinach & Kale Salad with Mixed Berries
Goat Cheese & Pecans with Balsamic Dressing
Fresh Sliced Fruit
Black Forest Ham, Roasted Turkey Breast, Chicken Salad
Cheddar & Provolone Cheese
Leaf Lettuce, Sliced Tomatoes, Pickles
Dijon Mustard & Mayonnaise
Fresh Baked Artisan Bread

WEDDING PARTY LUNCHEON OPTION 2
$38 per person
Wings and Pigs in a Blanket
Pretzels with Guinness Beer Cheese
Chips and Salsa
Mini Sliders

SPA DAY TREATS
$31 per person
Fresh Sliced Fruit
Traditional Hummus & Pita Triangles
Cheese Cubes & Crackers
Trail Mix
Macarons

SANDWICH PLATTER
$30 per person
Minimum order of 10 sandwiches per type. Includes one full sandwich per person.
Choice of Two Sandwiches:
Grilled Portobello Mushroom with Garlic & Herb
Grilled Vegetables and Aioli in a Spinach Wrap
Sliced Rotisserie Turkey Breast, Avocado, Sprouts, Baby Greens, and Tomato Aioli on Challah
Shaved Ham with Arugula, Tomato, Manchego Cheese and Honey Mustard Aioli on Challah
Roast Sirloin, Provolone Cheese, Watercress, & Tomatoes on Challah
Italian Sandwich with Genoa Salami, Ham, Provolone Cheese, Black Olives on a Sub Roll
Choice of One Side:
Garden Salad, Pasta Salad, or Fruit

TEA TIME
$40 per person
Caprese Salad of Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, Balsamic Glaze Over Arugula
Pasta Salad
Crudite with Hummus & Ranch
Macarons
Platter of Tea Sandwiches
Choose Two: Turkey & Cream Cheese, Chicken Salad, Pimento Cheese, Cucumber & Cream Cheese, Honey Banana Peanut Butter, & Jelly

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WEDDING DAY FARE

FRESHLY PREPARED BOXED LUNCH
$34 per person
Minimum order of 10 sandwiches per type. Includes one full sandwich per person.

Choice of Two Sandwiches:
- Grilled Portobello Mushroom with Garlic & Herb
- Grilled Vegetables and Aioli in a Spinach Wrap
- Sliced Rotisserie Turkey Breast, Avocado, Sprouts, Baby Greens, and Tomato Aioli on Challah
- Shaved Ham with Arugula, Tomato, Manchego Cheese and Honey Mustard Aioli on Challah
- Roast Sirloin, Provolone Cheese, Watercress, & Tomatoes on Challah
- Italian Sandwich with Genoa Salami, Ham, Provolone Cheese, Black Olives on a Sub Roll

Choice of One Side:
- Red Potato Salad with Applewood Smoked Bacon, Celery, and Whole Grain Mustard Vinaigrette
- Chopped Tomato and Mozzarella Salad with Olive Oil Balsamic Vinegar & Fresh Basil
- Tri-Color Rotini with Corn, Red Peppers, Olives, Marinated Tomatoes, Shaved Red Onion and Sherry Vinaigrette

All Boxed Lunches Include:
- Jumbo Cookie
- Individual Bag of Potato Chips
- Appropriate Condiments: Dijon Mustard, Horseradish Cream, Mayonnaise, Italian Dressing

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Per Person
Prices are based on 60 minutes 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
$74 per person
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)

SOUTHERN BRUSCHETTA
$42 per person
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

CHARCUTERIE
$46 per person
Artisan Salumi, Assorted Chef Selections of Cured Meats, Hand Crafted Cheeses, Giardiniera Vegetables, Pickled Artichoke, Hand Selected Olives, Assorted Gourmet Mustards, Baked Crostini, Crispbreads

FIELD
$98 per dozen
Tri Colored Beet Bites, Whipped Ricotta, Blood Orange Gastrrique, Pickled Chili, Micro Arugula Quinoa Crisp, Curried Sweet Potato Puree, Candied Pistachio Crumble, Pickled Chile, Micro Cilantro Tomato, Fresh Mozzarella, Balsamic Skewers Goat Cheese and Honey Phyllo Triangles Oven Roasted Tomatoes, Basil, Balsamic Glaze on Ricotta Cheesecake

FARM
Ham Croquette, Paprika and Saffron Yogurt Blackened Beef Tenderloin, Alouette Cheese, Red Onion Confit Crostini® Pecan-Crusted Chicken Tenders with Gochujang Honey Mustard Deep Fried Macaroni and Cheese Bites

SEA
New England Style Mini Lobster Crisp Lowcountry Crab Salad, Citrus Rubbed Crostini® Shrimp Ceviche, Avocado, Cilantro, Fresh Lime® Five Spice Seared Ahi Tuna Wonton with Ginger and Red Pepper Chutney, Seaweed Salad, Scallion Lobster and Corn Fritters, House Boursin, Citrus Sriracha Aioli Local Scallop Wrapped with Pecan Wood Smoked Bacon and Brown Sugar® Coconut Fried Shrimp with Jerk Spiced Peach Pepper Jam Mini Crab Cake with Key Lime Mustard Rémoulade®

SHRIMP
$92 per dozen
Local Jumbo White Shrimp®, Ginger Scallion Soy Ponzu, Cocktail Sauce, Creole Rémoulade, Lemons

CRAB
$123 per dozen
Carolina Stone Crab Claws®, Key Lime Mustard, Wrapped Lemons, Available Seasonally, October - May

COCKTAIL HOUR
$25 per person

Displays
ARTISAN REGIONAL AND IMPORTED CHEESE
House made Jams, Dried Fruit, Spiced Walnuts, Assorted Crackers Small: $720 (Serves 50) Large: $1180 (Serves 100)
CRUDITÉS
Fresh Dill Dip Small: $412 (Serves 50) Large: $512 (Serves 100)
TROPICAL FRUIT
Lime Honey Yogurt Dip Small: $412 (Serves 50) Large: $512 (Serves 100)

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DINNER BUFFET

Prices are based on 120 minutes of service. Buffets are served with Ice Water & Unsweetened Iced Tea, 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.

WILD DUNES CLAM BAKE
$120 per person
Mixed Greens, Crumbled Bacon, Crumbled Bleu Cheese, Shaved Red Onions, Diced Mangoes, Toasted Walnuts, Grape Tomatoes, Assorted Dressings
Julienne Vegetable Slaw
Clam Chowder
Steamed Local Clams*, Spicy Sausage, Parsley, Garlic Butter, Garlic Baguette Slivers, Old Bay Potatoes & Corn Hash
Herb Roasted Chicken, Caramelized Onions, Sherry Jus Marinated Grilled Flank Steak*, Wild Mushroom Demi Artisan Breads, Whipped Butter

SMOKEHOUSE
$120 per person
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, Apple Braised BBQ Ribs, Hickory Smoked BBQ Chicken with Assorted BBQ Sauces and Hot Sauces
Cheddar Corn Muffins, Honey Butter

TASTE OF CHARLESTON
$120 per person
Baby Greens 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, Braised Collard Greens
Herb Marinated Swordfish, Kalamata Olive Tapenade, Roasted Haricots Verts, Balsamic Onions, Parmesan Cream
Gullah Rice, Beer Can Chicken, Green Tomato Jam
Bacon Jalapeño Corn Muffins, Flakey Cheddar and Herb Biscuits with Honey Butter

ISLAND SPLASH
$120 per person
Greens, Grapefruit, Mango, Roasted Red Peppers, Cilantro Vinaigrette
Crispy Charred Brussels Sprouts, Crumbled Bleu Cheese, Caramelized Onions, Balsamic Reduction
Crab & Corn Chowder*
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

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DINNER BUFFET

Prices are based on 120 minutes of service. Buffets are served with Ice Water & Unsweetened Iced Tea, 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.

THE CHOP HOUSE
$175 per person
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 Sproout Salad, Sesame, Wasabi Tobiko, Lemon Zest, Cashews
Roasted Beets, Crumbled Montrachet Cheese
Southern Style Oysters Rockefeller®, Stuffed with Julienne Spinach, Onions, Bacon Lardons, Crumbled Bleu Cheese
Fontina Potatoes Gratinée
Roasted Asparagus, Prosciutto, Parmesan, Balsamic Glaze
Carved to Order: Roasted Rib-Eye®, Horseradish Cream
Pan Seared Roasted Halibut, Creole Tomato Jus, Local Bleu Crab Ensalada
Brined & Grilled Porkloin Chop, Tobacco Onions, Spiced Apple Chutney

Chef Attendant Required

OCEANSIDE GOURMET
$170 per person
Spinach Salad, Pineapple, Mushrooms, Yellow and Red Peppers, Almonds, and Poppy Seed Vinaigrette
Squash and Orzo Salad with Goat Cheese
Shrimp Ceviche Salad®, Corona & Fresh Lime Marinade
She Crab Soup*
Fried Green Tomatoes, Mango Jalapeño Chutney, Goat Cheese Crumbles
Citrus Grilled Filet®, Bourbon Demi, Southern Succotash, Blackened Grouper, Black Bean Salsa, Avocado Crema, Dry Rubbed Porkloin, Stewed Pink Eye Peas
Charleston Parmesan and Garlic Sticks, Bleu Cheese Biscuits
Sweet Herbed Butter, Olive Oil, and Shallot Butter

Per Person Priced Enhancements: Whole Smoked Salmon: $20, Broiled Maine Lobster Tail: $60

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DINNER PLATED

Menus includes chef’s choice seasonal vegetables and starch, artisan breads and whipped butter, freshly brewed coffee and iced tea. Guests will receive the same soup and salad based on your selection. A choice of up to three (3) entrées is available for events with 30 or more guests. If providing a choice of entrées, final selections are due to your planning manager 10 business days prior to event day. Groups must also provide an individual place card or indicator noting each guest’s name and entrée selection. The highest price of the options offered will be charged for all guests. Events less than 30 guests should choose one entrée for all guests to enjoy. Plated Menus are offered at indoor venues only.

Soup | Choose one

**SHE CRAB**
Lump Crab*, Chive Oil, Sherry Lace

**CHARRED LEEK & ROASTED POTATO**
Parmesan Crouton

**ROASTED TOMATO**
Grilled Cheese Crouton, Basil Oil

Salad | Choose one

**ROMAINE AND FRISSEE**
Tri-Color Cauliflower, Smoked Almonds, Feta, Rum Plumped 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

Entrée | Choose one

**HERB MARINATED GRILLED FILET**
$120 per person
White Wine Poached Jumbo Shrimp and a Blackberry Demi-Glace

**SWEET TEA BRINED CHICKEN BREAST**
$108 per person
Whole Grain Mustard Pan Jus

**SUPERSWEET CORN CRUSTED HALIBUT**
$112 per person
Crawfish Cream Sauce

**BRAISED BEEF SHORT RIB**
$108 per person
Demi-Glace

**GOCHUJANG GLAZED PORK BELLY**
$112 per person
Seared Scallops, Fennel Jam, Yuzu and Lemongrass Beurre Blanc

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### DINNER STATIONS

Minimum order of (3) stations from this page is required. Pricing reflects 90 minutes of service. Please refer to the refreshment package for coffee and tea to complement the dinner stations. 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.

#### HYDROPONIC SALAD BAR
$33 per person  
Vertical Root Hydroponic Baby Lettuce Blend, Vertical Root Hydroponic Romaine Lettuce, Baby Arugula  
*Selection of Garden Toppings: Feta Cheese, Bacon, Dried Cranberries, Chick Peas, Quinoa, Grape Tomatoes, Radish, Cucumber Wedges, Shaved Pepper, Carrot, Broccoli, Assorted Dressings, Hummus, Pesto Garlic Croutons, Pita Wedges

#### PASTA PRONTO
$36 per person  
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, Rosemary Grilled Gaiattta, Parmesan Cheese

#### MAC + MASH BAR
$31 per person  
Traditional Mac & Cheese, Roasted Garlic & Creme Fraiche Yukon Gold Potatoes, Maple Infused Sweet Potatoes, Truffle Scented Wild Mushrooms, Caramelized Onions, Smoked Gouda Cheese, Mini Marshmallows, Brown Sugar, Crumbled Bacon, Shredded Cheddar

#### LOBSTER STATION
$75 per person  
Lobster Tails Grilled on site dusted with Garlic Butter, tossed in Lemon Aioli, with Diced Vegetables, served on a New England Style Roll  
*Chef Attendant Required

#### AREPAS
$45 per person  
Cooked onsite in a paella pan:  
Reina Pepiada: Chicken, Avocado, Shredded Mozarella  
Carne Mechada: Venezuelan Shredded Beef, Chopped Garlic and Vegetables  
Huevos Pericos: Scrambled Eggs with Sauteed Tomatoes and Green Onions with Guasacaca Sauce, Margarine, Shredded Gouda  
*Chef Attendant Required

#### SOUTH OF THE MASON-DIXON
$41 per person  
Shredded Beef Brisket Barbacoa, Toasted Cumin Seed & Chili Coleslaw, Pulled Chicken, Salsa Fresca, Quick Pickled Onion, Sour Cream, Queso Fresco, Fried Flounder, Carrot-Cilantro Slaw, Warm Flour Tortillas

#### BBQ BAR
$39 per person  
Pulled Pork, Beef Brisket, Peach Mustard BBQ Sauce, Sweet Carolina Sauce, Mango Habanero Sauce, Cilantro, Onion, Bread & Butter Pickles, Slider Rolls, Biscuits, Corn Muffins served with Mac & Cheese

#### PASTA PRONTO
$36 per person  
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, Rosemary Grilled Gaiattta, Parmesan Cheese

#### CURED PORK BELLY STATION
$50 per person  
Cured Pork Belly stewed in Pink Eyed Peas, Pickled Collard Greens, Green Tomato Chow Chow

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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 (2) two hours. Chef attendants are allocated as 1 per 75 guests, unless otherwise suggested.

#### CHERRY BOURBON GLAZED PORK LOIN
| Serves 20 | $390 each  
| *Cheerwine Demi-Glace, Sweet Potato Biscuits

#### LOWCOUNTRY ROASTED PIG
| Serves 80 | $1339 each  
| Whole Roasted and Hand Carved, Assortment of Barbecue Sauces, Artisan Dinner Rolls

#### FIRE ROASTED BEEF TENDERLOIN*
| Serves 20 | $808 each  
| Dijon Horseradish Cream, Rosemary Jus, Artisan Dinner Rolls

#### HERB AND SEA SALT CRUSTED PRIME RIB
| Serves 30 | $927 each  
| Slow Roasted and Served with Horseradish Cream, Wholegrain Mustard Demi-Glace, Artisan Dinner Rolls

#### SAGE BUTTER RUBBED WHOLE TOM TURKEY
| Serves 30 | $463 each  
| Cranberry Aioli, Artisan Dinner Rolls

#### BOURBON MOLASSES GLAZED VIRGINIA BAKED HAM
| Serves 45 | $499 each  
| Creamy Stone Ground Mustard, Artisan Dinner Rolls

#### CITRUS & HERB RUBBED GROUPER
| Serves 45 | $824 each  
| Lemon Tarragon Beurre Blanc, Artisan Dinner Rolls

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DESSERT STATIONS

Prices are based on 60 minutes 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.

CHURRO BAR
$29 per person
Fresh Fried Churros
Dipped in Chocolate, White Chocolate, Nutella Drizzle
Rolled in Oreo Crumbs, Rainbow Sprinkles, Candy Pieces

COLD BREW MOUSSE
$26 per person
Baileys Dark Chocolate Mousse and White Chocolate Vodka Mousse
Served in a Chocolate Cup
Chocolate Garnish

DRUNK’N DONUTS
$30 per person
Doughnut Holes with a Touch of Booze
Chocolate Glazed with Baileys
Raspberry Glazed with Chambord
Coffee Glazed with Kahlua

SWEETS & TREATS
$30 per person
Mini Dessert Selections to include:
Lemon Meringue Tart
Chocolate Caramel Tart
French Macaron
Blonde Bite
Seasonal Parfait
Cheesecake
Chocolate Mousse

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WEDDING CAKES

Each cake tier is 4 round layers, roughly 5 inches tall. Fresh flowers that are provided by the client’s florist may be added to the wedding cake. Cakes are finished plain white and are available in three designs: Plain with Beaded Border, Semi Naked, and Textured.

CAKE SIZES & SERVINGS
- 6” (12 Servings) - $69
- 8” (24 Servings) - $128
- 10” (38 Servings) - $199
- 12” (56 Servings) - $285
- Additional Half Sheet (50 Servings) - $200
- Additional Full Sheet (100 Servings) - $400
- Additional 4” Anniversary Tier - $25

Wedding Cake Flavors

VANILLA
Vanilla cake with vanilla buttercream frosting

CHOCOLATE
Chocolate cake with chocolate mousse and chocolate buttercream frosting

RED VELVET
Red velvet cake with cream cheese frosting

CARROT CAKE
Carrot cake with cream cheese frosting

Cupcakes

$76 per dozen
- VANILLA: Vanilla cake with vanilla buttercream frosting
- CHOCOLATE: Chocolate cake with chocolate buttercream frosting
- RED VELVET: Red velvet cake with cream cheese frosting
- CARROT CAKE: Carrot cake with cream cheese frosting
- FUNFETTI: Funfetti cake with vanilla buttercream and sprinkles

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BRUNCH

Price is based on 120 minutes 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.

SWEETGRASS BRUNCH
$84 per person
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, 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
Selection of Natalie’s Fresh Squeezed Juices
100% Sustainable Rainforest Coffee and Decaf
Charleston Tea Garden Assortment

CONTINENTAL BUFFET
$47 per person
Fresh Baked Muffins, Chocolate Croissants,
Fruit Preserves, Whipped Butter,
Greek Yogurt, Housemade Granola,
Chopped Pecans, Mixed Berries,
Seasonal, Local & Exotic Fruit (VE),
Selection of Individual Fruit Juices,
100% Sustainable Rainforest Coffee and Decaf
Charleston Tea Garden Assortment

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**ENHANCEMENTS**

To complement your existing buffet.

**SMOOTHIE BOWLS**
$16 per person
Chef Selection of Two Seasonal Smoothies, Top With Diced Pineapple, Mixed Berries, Coconut, Chia, Chopped Pecans, Local Honey, Maple Granola

**HOMEMADE SOUR CREAM BISCUITS**
$10 per person
With Sage Sausage Gravy

**“OVERNIGHT” COCONUT MILK MUESLI (VE)**
$6 per person
Raw Oats, Coconut Milk, Dried Currants, Blueberries, Chia Seeds, Ginger

**ASSORTED BAGELS**
$155 per dozen
Smoked Salmon, Capers, Traditional & Chive Cream Cheese

**BREAKFAST BURRITOS**
$85 per dozen
Egg, Potatoes, Peppers, Pepper Jack, Salsa *Vegetarian or Bacon

**YOGURT BAR**
$16 per person
Greek, Strawberry, Vanilla Yogurt, Fresh Blueberries, Raspberries, Blackberries, Chopped Pecans, Walnuts, Almonds, Cinnamon, Local Granola, Honey, Chocolate Chips, Peanut Butter, Nutella

**BROWN RICE PORRIDGE**
$8 per person
Puffed Brown Rice, Quinoa, Almond Milk, Dried Fruit, Brown Sugar, Honey, Strawberry Lemon Compote, Cashew Clusters

**COFFEE & DONUTS**
$22 per person
*Fresh Fried Mini Yeast Donuts: Double Chocolate, Cookies & Cream, Maple Bourbon Bacon, Lemon Blueberry Sprinkle, Charleston Sweet Cream Cold Brew

**FLUFFY SCRAMBLED EGGS**
$12 per person
Great Lakes Cheddar Cheese, Fresh Herbs

**OMELETS**
$17 per person
Eggs or 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

**BREAKFAST TACOS**
$21 per person
Soft Tortilla, Scrambled Eggs or Egg Whites, Sautéed Bacon, Chorizo, Guacamole, Diced Onion, Queso Blanco, Black Beans, Sriracha Salsa, Sour Cream
*Chef Attendant Recommended

**SOUTHERN HASH**
$21 per person
Corned Beef Hash, Smoked Salmon Hash, Roast Beef Hash, Poached Egg
Three Hollandaise Selections: Red Wine, Sriracha, Dijon
1 Chef Attendant per 50 Guests Required

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COCKTAILS AND BEVERAGES

$550 per batch: Serves 50 | $300 per half batch: Serves 25

SEASIDE SANGRIA
Day: White Wine, Blanc Vermouth, Citrus Herb & Berry Blend, and Refreshing Sparkling Water
Night: Red Wine, Sweet Vermouth, Citrus Herb & Berry Blend, and Refreshing Sparkling Water

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

A HEALTHY BUZZ
Your Choice of Tequila or Whiskey, Honey Citrus Syrup, and Roof Top Fresh Herbs

PUKALANI PUNCH
Jamaican or Coconut Rum, Tropical Juice Blend, Fresh Citrus

CREATE YOUR OWN SPECIALTY COCKTAIL

$550 per batch: Serves 50 | $300 per half batch: Serves 25
Ask your Wild Dunes Event Planning Manager about creating a personalized cocktail for you and your guests.

SPIRIT FREE

$450 per batch: Serves 50 | $250 per half batch: Serves 25

SUPER HEALTHY BUZZ
Honey Citrus Blend, Fresh Roof Top Garden Herbs, Topped with Sparkling Water

TROPICAL BLEND
Island Fresh Tropical Fruit Juices with a Splash of Bubbly Water

CONSUMPTION BEVERAGES

Fresh Brewed 100% Sustainable Rainforest Coffee 130/GALLON
H.C. Valentine 100% Organic Ethiopian Yirgacheffe Medium Roast 130/GALLON
H.C. Valentine Cold Brew Coffee 130/GALLON
Charleston “Eight Hour” Cold Brew 160/GALLON
Charleston Sweet Cream Cold Brew 160/GALLON
Assortment from Charleston Tea Garden 130/GALLON
Hot Chai Tea 130/GALLON
Hot Apple Cider With Cinnamon Sticks 90/GALLON
Hot Chocolate With Fresh Whipped Cream 90/GALLON
Fresh Brewed Iced Tea 100/GALLON
Fresh Brewed Strawberry-Peach Iced Tea 100/GALLON
Assorted Pepsi Products 8/EACH
Gatorade 8/EACH
Red Bull 8/EACH
Mountain Valley Still & Sparkling Water Path Water 8/EACH

All published prices are subject to additional 25% Service Charge and 11% State Sales Tax
## BAR & DRINKS

**CONSUMPTION BAR** | 1 bartender per 75 guests, $350 per bartender

<table>
<thead>
<tr>
<th>DRINK</th>
<th>HOSTED BAR</th>
<th>CASH BAR</th>
</tr>
</thead>
<tbody>
<tr>
<td>Premium Drinks</td>
<td>14</td>
<td>19</td>
</tr>
<tr>
<td>Super Premium Drinks</td>
<td>15</td>
<td>20</td>
</tr>
<tr>
<td>Cordials</td>
<td>15</td>
<td>20</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>9</td>
<td>13</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>10</td>
<td>14</td>
</tr>
<tr>
<td>Local Brews</td>
<td>11</td>
<td>15</td>
</tr>
<tr>
<td>Premium Wine, by the glass</td>
<td>15</td>
<td>20</td>
</tr>
<tr>
<td>Super Premium Wine, by the glass</td>
<td>17</td>
<td>23</td>
</tr>
<tr>
<td>Non-Alcoholic Beer</td>
<td>7</td>
<td>10</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>7</td>
<td>10</td>
</tr>
<tr>
<td>Premium Bottled Water</td>
<td>7</td>
<td>10</td>
</tr>
</tbody>
</table>

Cash Bars require a minimum spend, 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

**HOURLY BAR** | 1 bartender per 75 guests, $350 per bartender

Hourly bars are priced per person per hour and includes set-up, unlimited consumption of liquor, beer, wine, soft drinks, bottled water, and Fever Tree mixers. An Upgrade to Table-side Wine Service is offered for an additional $10 per person added to the prices reflected below. Two wines served table side is available for one (1) hour during a plated dinner service. House Wine selections are included in either a premium or super premium hourly bar package that covers the timing of your dinner. If you have a consumption bar package, wine will be charged per glass served along with your consumption bar total. Additional wine selections that may be better suited to pairing with your specific entrée selections are available for purchase on page 17.

**BEER & PREMIUM WINE BAR:**
- First hour - $23 per person
- Each additional hour - $17 per person

**BEER & PREMIUM LIQUOR AND WINE BAR:**
- First hour - $30 per person
- Each additional hour - $20 per person

**BEER & SUPER PREMIUM LIQUOR AND WINE BAR:**
- First hour - $33 per person
- Each additional hour - $23 per person

**NON-ALCOHOLIC REFRESHMENT PACKAGE** *(for 21 and under)*
- Four hours - $28 per person
- Each additional hour - $6 per person
<table>
<thead>
<tr>
<th>Liquor, Beer &amp; Wine</th>
<th>Premium</th>
<th>Super Premium</th>
</tr>
</thead>
<tbody>
<tr>
<td>VODKA</td>
<td>Sweetgrass Vodka, New Amsterdam</td>
<td>Ketel One, Grey Goose, Absolut Citron</td>
</tr>
<tr>
<td>RUM</td>
<td>Rumhaven</td>
<td>Flor de Cana, Bacardi Superior</td>
</tr>
<tr>
<td>RYE/SCOTCH</td>
<td>George Dickel Rye Whiskey</td>
<td>Glenlivet 12, Monkey Shoulder</td>
</tr>
<tr>
<td>GIN</td>
<td>New Amsterdam</td>
<td>Hendrick’s, Bombay Sapphire</td>
</tr>
<tr>
<td>BOURBON</td>
<td>Jim Beam White Label</td>
<td>Woodford Reserve, Makers Mark</td>
</tr>
<tr>
<td>TEQUILA</td>
<td>Camarena Silver</td>
<td>Don Julio Blanco, Del Maguey Vida Mezcal</td>
</tr>
<tr>
<td>WHISKEY</td>
<td>Jameson</td>
<td>Jack Daniels, Crown Royal</td>
</tr>
<tr>
<td>CORDIALS</td>
<td>Baileys, Cointreau, Campari</td>
<td>Baileys, Cointreau, Campari</td>
</tr>
<tr>
<td>WINE</td>
<td>Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon</td>
<td>Royal Alexander Valley: Chardonnay, Caymus Bonanza: Cabernet Sauvignon</td>
</tr>
<tr>
<td>LOCAL BREWS</td>
<td>Rotating Charleston Selection, Holy City 7 Mile Pilsner</td>
<td></td>
</tr>
<tr>
<td>CANNED COCKTAILS</td>
<td>High Noon, HIGH rise D9 &amp; CBD Seltzer</td>
<td></td>
</tr>
<tr>
<td>DOMESTIC BEERS</td>
<td>Bud Light, Michelob Ultra, Miller Lite, Blue Moon, White Claw</td>
<td></td>
</tr>
<tr>
<td>IMPORT BEERS</td>
<td>Corona, Stella Artois</td>
<td></td>
</tr>
<tr>
<td>NON-ALCOHOLIC BEER</td>
<td>Heineken 0.0</td>
<td></td>
</tr>
</tbody>
</table>
## Wine Selection

### House Wines

**CANYON ROAD:**

$61 | Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon

**CANVAS:**

$70 | Brut Blanc, Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon

* Bottled Wine Selections and quantities due to your Event Planning Manager a minimum of 10 days prior to the program start date. Once ordered, the wine belongs to you and will not go back into Wild Dunes resort inventory.

### Sparkling

| Wine | Origin | Price 
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Lamarca</td>
<td>Prosecco</td>
<td>Italy</td>
</tr>
<tr>
<td>J Vineyards</td>
<td>California Cuvee</td>
<td>California</td>
</tr>
<tr>
<td>Gosset</td>
<td>Champagne Brut Excellence</td>
<td>Champagne, France</td>
</tr>
<tr>
<td>Tattinger</td>
<td>Cuvee Rose</td>
<td>Reims, France</td>
</tr>
</tbody>
</table>

### Rosé

| Wine | Origin | Price 
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>La Marca</td>
<td>Prosecco Rose</td>
<td>Prosecco, Italy</td>
</tr>
<tr>
<td>Jolie</td>
<td>Rose of Granache</td>
<td>Mediterranee, France</td>
</tr>
<tr>
<td>Fleur de Mer</td>
<td>Rosé</td>
<td>Provence, France</td>
</tr>
<tr>
<td>J Vineyards</td>
<td>Brut Rose</td>
<td>Russian River, California</td>
</tr>
</tbody>
</table>

### White

| Wine | Origin | Price 
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Franciscan</td>
<td>Un-oaked Chardonnay</td>
<td>North Coast, California</td>
</tr>
<tr>
<td>Martin Codax</td>
<td>Albarino</td>
<td>Rias Baixas, Spain</td>
</tr>
<tr>
<td>J Vineyards</td>
<td>Pinot Gris</td>
<td>California</td>
</tr>
<tr>
<td>Maso</td>
<td>Canali</td>
<td>Pinot Grigio</td>
</tr>
<tr>
<td>Honig</td>
<td>Sauvignon Blanc</td>
<td>Napa Valley, California</td>
</tr>
<tr>
<td>Whitehaven</td>
<td>Sauvignon Blanc</td>
<td>Marlborough, New Zealand</td>
</tr>
<tr>
<td>Chateau Ste. Michelle</td>
<td>Riesling</td>
<td>Washington</td>
</tr>
<tr>
<td>William Hill</td>
<td>Chardonnay</td>
<td>Napa, California</td>
</tr>
<tr>
<td>Etna Bianca</td>
<td>Caracante</td>
<td>Etna, Italy</td>
</tr>
<tr>
<td>Talbott “Sleepy Hollow”</td>
<td>Chardonnay</td>
<td>Santa Lucia, California</td>
</tr>
<tr>
<td>Rombauer Carneros</td>
<td>Chardonnay</td>
<td>Santa Lucia, California</td>
</tr>
<tr>
<td>Jayson</td>
<td>Chardonnay</td>
<td>Napa, California</td>
</tr>
</tbody>
</table>

### Red

| Wine | Origin | Price 
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Gascon</td>
<td>Malbec</td>
<td>Mendoza, Argentina</td>
</tr>
<tr>
<td>Caymus Bonanza</td>
<td>Cabernet Sauvignon</td>
<td>Napa Valley, California</td>
</tr>
<tr>
<td>Matanzas Creek</td>
<td>Merlot</td>
<td>California</td>
</tr>
<tr>
<td>D66 Others</td>
<td>Granache</td>
<td>Maury, France</td>
</tr>
<tr>
<td>J Vineyards</td>
<td>Pinot Noir</td>
<td>California</td>
</tr>
<tr>
<td>Orin Swift “8 Years”</td>
<td>Zinfandel blend</td>
<td>Napa, California</td>
</tr>
<tr>
<td>Orin Swift Abstract</td>
<td>Granache, Petit Syrah</td>
<td>Syrah</td>
</tr>
<tr>
<td>L. Martini</td>
<td>Cabernet Sauvignon</td>
<td>Napa, California</td>
</tr>
</tbody>
</table>

All published prices are subject to additional 25% Service Charge and 11% State Sales Tax.
WINE SELECTION

*Bottled Wine Selections and quantities due to your Destination Event Planning Manager a minimum of 10 days prior to the program start date. Once ordered, the wine belongs to your group and will not go back into Wild Dunes resort inventory.

RESERVE

Heitz Cellars | Chardonnay | Napa Valley, California 147
Louis Latour | Pouilly Fuisse - Chardonnay | France 153
Post & Beam by Far Niente | Chardonnay | Napa Valley, California 167

Louis Latour | Pinot Noir | Burgundy, France 120
Belle Glos ‘Clark & Telephone’ | Pinot Noir | Santa Maria, California 133
En Route | Pinot Noir | Russian River Valley, California 167
Flowers | Pinot Noir | Sonoma, California 180

Ingelnook | Cabernet Sauvignon | Napa Valley, California 240
Stags Leap ‘Artemis’ | Cabernet Sauvignon | Napa Valley, California 327
Bella Union | Cabernet Sauvignon | Napa Valley, California 333
Caymus | Cabernet Sauvignon | Napa Valley, California 390
Nickel & Nickel Dogleg | Cabernet Sauvignon | St. Helena, California 460
Far Niente Cabernet Sauvignon | Napa Valley, California 480

LARGE FORMAT MAGNUM

La Marca | Prosecco | Italy 1.5L 120
L. Martini Napa | Cabernet Sauvignon | Napa, California 1.5L 298
Orin Swift Abstract | Granache, Petite Syrah, Syrah | Napa, California 1.5L 320
Orin Swift Palermo | Cabernet Sauvignon | Napa, California 1.5L 420
Orin Swift Papillion | Bordeaux Blend | Napa, California 1.5L 490

All published prices are subject to additional 25% Service Charge and 11% State Sales Tax.
GUIDELINES

Our menu selections are carefully designed by our culinary team and are guided by principles of sustainability.

Food & Beverage Service
Wild Dunes Resort is the only licensee authorized to sell and serve food, liquor, beer and wine on the premises. All food and beverage must be supplied by the resort. This includes hospitality suites and guest-rooms used as meeting or reception/meal spaces. Food and beverage provided by the restaurants and outlets at Wild Dunes Resort are not applied to contracted banquet food and beverage minimums. Contracted food and beverage concessions and discounts will not apply to customized or modified menus.

Taxes & Service Charge
The resort will add a 25% taxable service charge and 11% state sales tax on food and beverage, in addition to the prices stated in this guide. Such taxes and service charge are subject to change without notice.

Menu Selections
Selections and specific details will be finalized (4) four weeks prior to the function start date. In the event the selections are not received within the time-frame mentioned above, your destination event planning manager will select menus on your behalf to fulfill the contracted food and beverage minimums. Upon the completion of the event orders, please sign and return them (10) ten days prior to the function start date. The event order packet will serve as the food and beverage contract.

*Consumer Advisory:
Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. VE = Vegan VEG = Vegetarian GF = Gluten Free

Guarantees
Confirmed attendance is due (10) ten days prior to the start of the contracted function. The final guarantee for each function is due by 12:00 PM EST (3) 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 and menus may require modification if guaranteed numbers are less than specified food and beverage minimums. The menu will be Chef’s choice for any increases above the stated guarantee. Buffet guarantees for any meal period cannot be lower than 90% of the program or general session attendance. All off-property and outdoor venue events catered by Wild Dunes Resort will be subject to a $25.00 per person increase to the stated menu price.

Duration of Meals:
Breakfast (1) one hour of service
Brunch (2) two hours of service
Refreshment Breaks (30) thirty minutes of service
Lunch (1) one hour of service
Dinner (2) two hours of service
For each additional hour of service, please add the following:
Breakfast $9.00 per person
Lunch $11.00 per person
Dinner $14.00 per person

Food & Beverage Fees (Unless Stated Otherwise):
Bartender fees are allocated as 1 per 75 guests at $350.00 per bar for 4 hours
Chef attendants are allocated as 1 per 75 guests at $350.00 each for 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.

Kids Buffet Pricing:
3 and under - no charge 4 to 12 - 50% off total cost 13 and over - adult pricing

Audio Visual Equipment
The resort hosts a fully equipped audio visual partner on property. AVMS can handle any range of AV requirements. Please contact AVMS directly for pricing information.

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 (6) six hours prior to the function start time. Should the event include substantial decor or audio visual set up, your destination event planning manager will advise you of the updated weather call time. Should the event move to the back-up space after the (6) six hour cut off time, an additional labor fee of $2,500.00 will apply.

DMC and Preferred Vendors
The resort has many long-standing relationships with local vendors and your event planning manager will be happy to assist you with many of your event needs, including transportation, team building, off-site events, decor and much more.

Onsite Adjustments
Event space is held for your use as outlined in your Function Event Order. Please adhere to the agreed upon event details. Should your event set up change day of, there will be a $1000.00 fee applied to the Group Master Bill.
POLICIES & PROCEDURES

Wedding Day Coordinator
A professional, licensed and insured Wedding Day Coordinator is mandatory. This person must have an LLC, may not be a family member or friend attending the wedding and must be approved by Wild Dunes Resort in advance of the event date if they are not already on our recommended vendors list.

Lighting
For all outdoor events taking place beyond sunset, a lighting installation will be required. Please speak with your Event Sales/Event Planning Manager to be sure this has been included in your proposed pricing.

Generator
Additional power may be needed on the croquet lawns based on lighting and your entertainment vendor needs. Your Event Planning Manager can assist with ensuring there is enough power and secure a generator if needed.

Tent Rentals
Tents must be approved by your Event Sales/Event Planning Manager to ensure proper timing, equipment and installation is contracted. Without prior approval before your event, tent installation will be refused day of.

Dining & Venue
For indoor events: Plated, cocktail style, station, or buffet style menus are offered.
For outdoor events: Cocktail style, station, or buffet style menus are offered.

Entertainment
Bands with a maximum number five members or fewer are permitted in the outdoor reception venues. All bands and DJs will need to sign the Wild Dunes Vendor Policies and Code of Conduct prior to wedding day. DJ’s are not permitted on the Indigo Rooftop Terrace or Pergola. All entertainment must be at 75 decibels or less at all times and must be approved by your Event Sales/Planning manager prior to booking.

Decor Specifications
Sparklers, floating lanterns, fake petals and confetti (including biodegradable) are not permitted in outdoor venues. Please also be cognizant of anything that could blow away and become litter as we want to protect our sensitive eco system on the beach and intracoastal waterways.

Glass
Due to the danger of broken glass in areas where guests walk barefoot, no glassware is permitted poolside, on the beach or on the lawns. Plastic beverage ware will be provided at bars and drink stations. Any glass centerpieces at these locations must be weighted and no taller than 6 inches.

Noise Ordinance
Outdoor events must end at 9pm Sunday through Thursday and at 10pm Friday and Saturday and entertainment must stay below 80 decibels at all times.
All published prices are subject to additional 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.

Catering and Event Sales Team: cateringsales@wilddunes.com
Social Event Planning Team: cateringservices@wilddunes.com