



# **The Surf Golf & Beach Club**

**Special Event Information 2023**

# The Surf Golf and Beach Club

The Surf Club is the Grand Strand's third-oldest course and yet it remains a mystery to many players. It is tucked away just steps from the ocean, yet designed by George Cobb, in a maritime forest that is home to many wildlife.

The Surf Golf and Beach Club is a private members only country club located in the Cherry Grove section of North Myrtle Beach, South Carolina. Established in 1959, we are one of the most historic and celebrated special event facilities on The Grand Strand.

We warmly welcome guests to host special events in our Clubhouse. These events include, but are not limited to Weddings, Receptions, Parties and Business Meetings. Our facility can accommodate groups both large and small.



## Deposit and Payment Procedures

- In order to secure a date for your event we require a deposit equivalent to the room rental fee. Wedding Receptions require a minimum \$1500.00 non-refundable deposit. All deposits are non-refundable and credited to the final cost of the event.
- 2 weeks prior to the event menu finalization is required. All menu pricing is based per person. For plated meals, we must have your guests choice selected 2 weeks in advance as well.
- 72 Hours prior to the event the final guaranteed guest counts is required.
- A valid credit card is required to have on file, but does not have to be the method of payment. Remaining balance is due at the close of the event. Any incurred extra expenses such as additional food and beverage or room rental extension payment is due at the close of the event as well.

## Services and Guidelines

### Menus

All food served at the Surf Club is prepared in house from recipes created by our Executive Chef, Mike Stahler. The club does not allow any outside food to be brought onto our premises other than desserts.

### Tastings

Two complimentary tastings will be available before the wedding for the bride and groom.

### Decorations

The Surf Club welcomes flowers, candles, bubbles, sparklers, fresh flower petals and lighting. The Club prohibits the use of confetti, glitter, silk flower petals, floating lanterns or other non-biodegradable materials outside on the lawn, or for your reception exit. We do not allow anything to be hung up on walls. Command strips of any kind are NOT permitted, any damage will be charged to the credit card on file.

### Personal Items

Loss or damage to a guests display, decorations, or other property brought onto the club premises will be the sole responsibility of the guest. The club will resume no liability.

## **Surf Golf and Beach Club Event Space**

The Surf Golf and Beach club has a variety of rooms to accommodate your event. Room rental is based on a four hour time allotment and can be increased per hour. Taxes and Service Fees will apply.

### **Hussey Hall**

Our main banquet hall, Hussey Hall offers a large area for dinners, cocktail parties, wedding receptions and meetings. It can accommodate up to 180 seated or 220 standing. It provides a beautiful view of our historic golf course.

Rental Fee \$1,200.00

### **Tilghman Hall**

This room provides an intimate setting for smaller events. It's high ceilings and large windows provide a bright and airy feeling. This room can accommodate up to 40 seated or 65 standing.

Rental Fee \$325.00

### **The Lounge**

The Surf Club Lounge can accommodate up to 50 people. It provides a luxurious setting and golf course view. This room is often used in conjunction with Hussey Hall for cocktail receptions.

Rental Fee \$400.00

### **Charles W. Byer Jr. Board Room**

A perfect setting for private meetings, it can accommodate up to 15 people.

Rental Fee \$100.00

### **Pool Deck**

Our pool deck provides the perfect party atmosphere. From children's birthday parties or cookouts to simple family gatherings, the pool makes a fun setting for everyone.

Rental Fee \$200.00

### **Wedding Special**

This package includes an eight hour rental including Hussey Hall for the reception, Tilghman Hall for brides party, and the Board Room for the groom. The lounge may also be included for an additional discounted fee. Includes a golf cart for pictures. A Ceremony Fee of \$200 will be charged for the set up and take down of an outside wedding ceremony.

Rental Fee \$1,250.00

Fees include linens, table settings, setup and clean up fees.  
All Pricing is subject to 20% Service Charge and applicable Taxes

## Fees and Services

### Extra Fees:

White Round Arch -\$50

Floor Length Linen Upgrade -\$18.00 per table

A \$60 delivery fee will be added onto any of the following items:

White folding chairs:

\$2.75 per chair

Tents:

10x10 Pop Up -\$35

30x30 Frame Tent -\$700

30x40 Frame Tent -\$850

Audio Visual Equipment

Projector -\$100.00

AV Cart with TV -\$100.00

Podium, -\$25.00

Microphone -\$25.00

Wireless Microphone -\$50.00

Easel - No Charge

All Pricing is subject to 20% Service Charge and applicable Taxes

## Buffet Selections

### Chicken

- Chicken Confit
- Chicken Cordon Bleu
- Chicken Marsala
- Chicken Picatta
- Chicken Roulade with Sundried Tomato & Basil Stuffing
- Herb Roasted Chicken
- Slow Cooked BBQ Chicken

### Beef

- Balsamic Marinated Flank Steak with Fruit Coulis
- Beef Tips with Portabella Mushrooms and Demi Glace
- Club Pot Roast with Oven Root Vegetables
- Bourbon Steak with Espanola Sauce

### Starch

- Buttermilk Mashed Potatoes
- Mashed Sweet Potatoes
- Garlic Roasted Red Potatoes
- Sweet Potato au Gratin
- Lemon Herb Pilaf
- Herb and Dried Fruit Basmati Rice
- Penne Pasta with Olive Oil, Garlic and Parmesan
- Macaroni and Cheese
- Creamy Herb Risotto

### Seafood

- Flounder Florentine
- Blackened Mahi-Mahi With Pineapple Pico
- Shrimp and Scallop Scampi With Linguini
- Swordfish with Stewed Tomato and Herbs
- Roasted Trout with Tomato and Corn Relish and Crispy Leeks

### Pork

- Sugar Cured Porkloin with Mango BBQ Sauce
- Fried or Grilled Pork Chops with Hunters Sauce
- Pulled Pork with Carolina BBQ Sauce
- Herb Crusted Porkloin with Caramelized Onions and Mushrooms
- Honey Baked Ham
- Roasted Pork Tenderloin with Orange Marmalade

### Vegetable

- Seasonal Vegetable Medley
- Green beans Almondine
- Corn and Edamame Succotash
- Glazed Baby Carrots
- Roasted Okra
- Broccoli and Cheese Sauce
- Collard Greens
- Roasted Root Vegetables

The Chef can customize any menu based on preference and price per person.  
You are not limited to any selection choice.

All Pricing is subject to 20% Service Charge and applicable Taxes  
Food prices may change depending on food costs.

## Lunch and Dinner Selections

Roasted Pork Lion  
Mashed Potatoes and Gravy  
Green Beans  
Rolls and Butter  
Garden Salad

Price per person \$18\*

Chicken Marsala with Mushroom Mélange  
Mahi Mahi with Pineapple Chutney  
Roasted Red Skinned Potatoes  
Seasonal Vegetable Medley  
Rolls and Butter  
Caesar or Garden Salad  
Seasonal Dessert Section

Price per person \$35\*

Pulled Pork BBQ with Sauces  
Chicken Bog  
Macaroni and Cheese  
Southern Green Beans  
Cole Slaw  
Cornbread  
Seasonal Dessert

Price per person \$25\*

Carving Station  
Lowcountry Shrimp and Grits  
Grilled Asparagus  
Mashed Potatoes  
Rolls and Butter  
Caesar or Garden Salad  
Seasonal Desserts

Price per person \$56\*

### Hors d'oeuvres Available to Choose From For Additional Cost

#### **Veggie:**

Fruit, Vegetable, and Cheese Board  
Caprese Skewers  
Cheddar Biscuits with Pimento Cheese  
Caramelized Onion and Goat Cheese Flatbread with Truffle Oil  
Garden or Caesar Salad Cups  
Fruit Skewers  
Southern Tomato Tartlets

#### **Seafood:**

Crab Balls with Remoulade  
Smoked Trout Crepes with Apples, Onions, and Horseradish  
Shrimp and Grit Cups  
Tuna Tartare with Crispy Wontons  
Shrimp Cocktail  
Bacon Wrapped Scallops

#### **Meat:**

Roasted Beef Sirloin Crostini with Horseradish and Caramelized Onions  
Fingerling Potato Skins With Bacon and Cheddar  
Pulled Pork Sliders  
Asian Pork Meatballs  
Crispy Teriyaki Ribs

All Pricing is subject to 20% Service  
Charge and applicable Taxes

\*Food prices may change depending  
on food costs.

## Breakfast and Brunch Selections

### Continental Breakfast

- Danish and Muffin Display
- Fruit Display
- Greek Yogurt and Housemade Granola

Price per person \$12.95\*

### Breakfast Buffet

- Scrambled Eggs
- Bacon/Sausage
- Grits/Hash Browns
- Biscuits/Gravy
- French Toast Sticks (Maple Syrup)
- Fruit Display
- Assorted Muffins

Price per person \$16\*

### Brunch

- Vegetable Frittatas
- Yogurt Bar
- Bagel Bar
- Chicken Salad on Croissants
- Mixed Green Garden Salad
- Fruit Display

Price per person \$26\*

### Brunch Buffet

- Bacon/Sausage
- Fried Chicken
- Mashed Potatoes/Gravy
- Biscuits/Gravy
- Scrambled Eggs
- Omelet Station
- Crepe/Waffle station
- Fruit
- Salad Bar
- Pastries

Price per person \$28\*

### Traditional Breakfast Buffet

- Bacon/Sausage
- Fried Chicken
- Mashed Potatoes/Gravy
- Biscuits/Gravy
- Scrambled Eggs
- Fruit
- Salad Bar
- Pastries

Price per person \$27\*

All Pricing is subject to 20% Service Charge and applicable Taxes

\*Food prices may change depending on food costs.

## Sample Desserts

Mini Sweets Table

\$8 Per Person

An assortment of “Pick up” sweets, cakes and cookies

Other Dessert Choices:

Wedding Cakes

Cupcakes

Cookies

Cheesecake

Southern Pound Cake

Bread Pudding

Cobblers and Crisps

Panna Cotta

Chocolate Mousse with Raspberries

Brownies

Profiteroles

Eclairs

Cream Puffs

Beignets

Crepes

Apple Strudel

Key Lime Pie

The Chef can customize any dessert based on preference.  
You are not limited to these dessert choices.

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Food prices may change depending on food costs.

## Beverage Service

### Open Bar:

Host pays for each guest of legal drinking age at the following rates:

### Beer & Wine Open Bar:

Includes Domestic Beer, House Wine, and Soda.

1 Hour \$12 per person

4 Hour \$28 per person

### House Open Bar:

Includes House Brand Liquor, Domestic Beer, House Wine, Mixers and Soda.

1 Hour \$14 per person

4 Hour \$32 per person

### Premium Open Bar:

Includes House and Premium Brand Liquor, Domestic and Premium Beer, House Wine, Mixers and Soda.

1 Hour \$18 per person

4 Hour \$36 per person

### Host/Cash Bar:

Guest pays for individual drinks at the following prices:

House Liquor \$7.00

Call Liquor \$9.50

Premium Liquor \$12.00

Domestic Beer \$5.00

Premium Beer \$7.00

House Wine \$8.00

Soda/Juice \$3.00

\*Includes Tax and Gratuity\*

### Champagne Toast

\$4 per person/\$260 per case (12 Bottles)

### Bartender Fee

\$75 per Bartender for 4 Hours

\$25 per hour after 4 Hours

### Coffee, Tea, and Water Station

\$2 per person/\$40 per gallon

In accordance with state law, alcoholic beverages will not be served to any guest under the legal drinking age of 21. All bars must be manned by Surf Club staff, who may reserve the right to refuse beverage service to any guest who appears intoxicated or cannot produce proper identification. Identification will be requested of any guest of questionable age. No alcohol may be brought in or taken from the event by any guest. All private party bars are limited to a maximum of four (4) hours beverage service whether cash or hosted. Bars are required to close one half hour prior to event end time.

**\*SURF CLUB POLICY PROHIBITS THE CONSUMPTION OF SHOTS OF ANY KIND\***

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