



# *2021 Wedding Menu*



**Catering Provided by our Preferred Partner:**



# Banquet Information

## **GENERAL INFORMATION**

The Group Sales Department will coordinate all details of your event and work closely with each of the departments within the hotel to ensure proper execution of all events. So that our entire staff may prepare to accommodate your needs we ask that menu selections and meeting related details be arranged at least 30 days in advance.

Our culinary staff uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice, unless confirmed by a signed Banquet Event Order. Banquet event orders will be provided for review once menu selections and meeting details have been submitted to your group sales representative. Once the banquet event orders are received, please review for accuracy, make any necessary revisions, and return with an authorized signature at least 3 weeks prior to your function.

## **GUARANTEES**

It is the responsibility of the group representative to provide the group sales department with the number of guests expected for all meetings and banquet functions no later than 5:00 PM seven business days prior to the function. This confirmed number constitutes the final guarantee and is not subject to reduction. If no guarantee is submitted, the expected number of guests listed on the banquet event order will be considered your guarantee.

*Should the attendance exceed the final guarantee or your guarantee number is increased within 24 hours prior to your event, a surcharge of \$10++ per person above the meal price will apply.*

## **FOOD & 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.

Exceptions may be made for celebration cakes, i.e. birthdays, anniversaries, etc., if discussed with Sales Manager prior to event. Service fees may apply.

Due to safety regulations, the removal of food & beverage from the meeting or banquet facilities is not permitted at any time. We are responsible for the sale and service of alcoholic beverages 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 beverages service if the person cannot provide the proper identification. (3) Refuse alcoholic beverage service to any person who in our judgment appears intoxicated.

## **SERVICE CHARGE AND TAX**

Food and beverage, service purchases are subject to an 18% gratuity fee, as well as the applicable state, county, and city sales tax.

## **PRICING**

\*Prices are subject to change based on seasonal availability and Market Pricing.

## **PAYMENT**

Payment in full is required for all catered events. Payment arrangements are to be made directly with the catering team, as listed on all banquet event orders.

# Culinary Station Packages

Culinary Station Packages offers customizable dishes to please every guest.

Package includes beverage station of Tea and Water.

**Package requires a minimum of 4 station selections and 75 guests.**

*\*\*"Action" Stations require a culinary attendant at an additional fee of \$100 for 4 hours.*

## **Low Country Shrimp and Grits Bar**

**\$5.50pp**

Creamy Grits

Sauteed Shrimp

Andouille Sausage

Gravy, Bacon, Cheese, and Chives

## **Build Your Own Nacho Bar**

**\$5.50pp**

Taco Beef and Chicken

Black beans and corn

Lettuce, Tomato, Onion, and Cheese

Salsa, Sour Cream, and Guacamole

Crispy Tortilla Chips

## **Mac and Cheese OR Mashed Potato Bar**

**\$5.50pp**

Chili

Cheese, Bacon, Butter,

Chives, Sour Cream, Jalapenos

*Optional Add ons:*

Lobster pieces \$2

Sauteed Shrimp \$1

## **Salad Station**

**\$5.50pp**

Salad Mix and Romaine

20+ item display of toppings

## **Sushi Rolling Station\*\***

**\$8pp**

Seaweed Salad

California, Spicy Tuna, Veggie, and Crunch Rolls

Pickled Ginger, Wasabi, and Soy Sauce

## **Pasta Saute Station\*\***

**\$5.50pp**

Diced Chicken and Meatballs

Fettucini and Penne Noodles

Marinara, Alfredo, and Vodka Sauces

*Optional Add ons:*

Cheese Stuffed Tortellini \$1

Sauteed Shrimp \$1

## **Hibachi Station\*\***

**\$5.50pp**

Hibachi Style Steak and Chicken

Hibachi Mixed Vegetables

Fried Rice

Yum Yum and Soy Sauce

*Optional Add ons:*

Hibachi Noodles \$1

Sauteed Shrimp \$1

## **Fajita Station\*\***

**\$5.50pp**

Fajita Steak and Chicken

Sauteed Peppers & Onions

Lettuce, Tomato, Onion, and Cheese

Salsa, Sour Cream, and Guacamole

Warm Tortillas

*Optional Add ons:*

Sauteed Shrimp \$1

## **Traditional Carving Station\*\***

**\$7pp**

Hand Carved Prime Rib

Warm Au Jus

Raw or Creamy Horseradish

Roll

# *Appetizer Displays*

To ensure quality of food all items are only allowed a 2 hour maximum.

## **Vegetable Tray**

Assortment of Fresh Vegetables

Ranch Dip

Onion Dip

## **Fresh Fruit Tray**

Fresh Seasonal Fruit

Yogurt Dipping Sauce

## **Charcuterrie Tray**

Assorted Meats & Cheeses

Pickled Accoutrements

Variety of Breads and Crackers

## **Cheese and Cracker Tray**

Assortment of Domestic Cheeses

Variety of Bread and Crackers

## **Mini Quiche Tray**

Traditional 3 Cheese

Country French Lorraine

Garden Vegetable

Broccoli and Cheese

## **Sandwich Tray**

Variety of Sandwich Points

Variety of Pinwheels

Sandwich Condiments

**Purchase A La Carte for \$120 per tray (feeds 25)**

**Or**

**Select 4 trays for \$17.99 per person**

**Upgrade to Passed Appetizers for \$125.00 per hour of service**

# Dinner Buffets

To ensure quality of food all Dinner buffets are only allowed a 2 hour maximum. Buffets are designed for a minimum of 30 people. Any guarantee that falls below 30 guests will be subject to a \$100 surcharge.

## **\$21.95++ per person**

*All Buffets are served with house or ceasar salad with chef's choice of two dressings, dinner rolls with butter, and Drink Station: sweet tea, lemonade, and water*

### **Select Two Proteins:**

#### **Basic Proteins**

Pulled Barbeque Chicken  
Barbeque Pulled Pork  
Chicken Bog  
Fried Chicken  
Herb Roasted Chicken  
Herb Encrusted Porkloin  
Maple Glazed Pork Chops  
Glazed Ham and Pineapple  
Garlic Butter Steak Bites  
Roast Beef  
Chicken Parmesan  
Fettucini Chicken Alfredo  
Vegetarian Three Chese Lasagna  
Lasagna with Beef and Sausage  
Gourmet Chicken Tacos  
Gourmet Beef Tacos

#### **Premium Proteins (Add \$5 per selection)**

Baked Salmon with dill sauce  
Blackened Mahi Taco  
Crab Cakes  
Pretzel Crusted Catfish  
Shrimp Alfredo with Broccoli over pasta  
Shrimp Scampi  
Seafood Gumbo  
Fried Seafood Combo (fish, scallops, shrimp)  
Marinated Steak Tips  
Beef Filets with Portobello Mushroom Sauce  
Stuffed Flank Steak  
Grilled Ribeye with Herb Butter  
Herb Encrusted Beef Tenderloin  
Balsamic Steak Skewers  
Braised Short Ribs  
BBQ Style Ribs

### **Select Three Sides:**

Cajun Ranch Potato Salad  
Steamed Broccoli  
Roasted Seasonal Vegetables  
String Bean Alma dean  
Caramalized Carrots  
Mexican Style Corn  
Seasoned Black Beans  
Golden Sweet Corn  
Baked Beans  
Grilled Apples with Cinnamon

Baked Potatoes  
Slow Roasted Potatoes  
Potato Au Gratin  
Mashed Potatoes and Gravy  
Mashed Sweet Potatoes  
Seasoned Bacon Stuffing  
Spanish Rice  
Rice Pilaf  
Baked Mac and Cheese  
Pasta with Red Sauce

### **Upgrade to Plated Option for \$8 per person**

*We are happy to accommodate dietary restrictions. Please let your Sales Manager know of any needs.*

# Banquet Beverages

All Bars require a \$ 250 Bar Set-up fee: Includes 4 hours of service with 1 Bartender per 50 guests.  
 Additional Hours \$50++ each.  
 Additional Bartenders \$100.00++ each.

House Liquor	Call	Premium	Top Shelf	Beer/Wine
Vodka	Smirnoff Svedka Pinnacle	Tito's Three Olives	Grey Goose	Domestic Beer \$4
Rum	Bacardi Capt. Morgan	Naked Turtle	Bacardi Gran Reserva	Import Beer \$5
Gin	Tanqueray	Tanqueray 10	Magellan	House Wine \$5
Tequila	Jose Cuervo Hornitos	1800	Corazon Patron	<b>Bar Options:</b> <b>Host Bar</b> <b>Cash Bar</b> <b>Mix Bar</b> ( <i>Tickets or split time</i> )
Bourbon/Whiskey	Jim Beam Southern Comfort Seagram's 7	Jack Daniels Crown Royal	Johnny Walker	
<b>Cost \$5</b>	<b>Cost \$6</b>	<b>Cost \$7</b>	<b>Cost \$8</b>	

Signature Cocktails are available, ask your Group Sales Manager for customized drink options.

## Specialty Cocktail Options

### Mimosa Bar

**\$6pp**

House Champagne  
 Variety of Juices  
 Assorted Fruit

### Champagne Toast

**\$5pp**

House Champagne- Station

Ready to schedule your event?

Contact your Sales Manager to set up your contract for group rooms and meeting space!

(Guest rooms and event space are not held until your contract is in place)



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