



SUN & SAND
RESORT

2022 CATERING MENU



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

Food and Beverage will be provided by the hotel unless otherwise authorized. Exceptions may be made for celebration cakes, i.e. birthdays, anniversaries, etc. 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.

PRICING & PAYMENT

**Prices are subject to change based on seasonal availability & Market Pricing*

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. Please contact the catering team to make arrangements. All arrangements must be done by 7 days prior to your event. **Food and beverage, service purchases are subject to an 18% gratuity fee, as well as the applicable state, county, and city sales tax.**



BREAKFAST BUFFETS

To ensure quality of food all Breakfast 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.

All Buffets are served with Drink Station: Coffee, Sweet tea, Orange & Cranberry juice, and Water

Continental \$12.50

*Fresh Fruit Tray | Bagels and Muffins
Cold Cereal Assortment | Yogurt Bar*

Traditional Breakfast \$12.50

*Scrambled Eggs | Crispy Bacon
Hashbrowns | Creamy Grits | Pancakes w/ Syrup*

Southern Classic \$12.50

*Chicken and Waffles | Southern Style Grits
Home Fries | Toast w/ Assorted Jellies & Butter*

Crepe Creations \$15.50

*Fresh Fruit Tray | Classic French Crepes
Ham Steak | Cereal Bar*

Sante Fe Breakfast \$12.50

*Scrambled Eggs w/ diced onions & peppers
Breakfast Sausage | Cajun Home Fries
French Toast with Syrup*

Sunrise Sandwich Sampler \$12.50

*Variety of Breakfast Sandwiches and Wraps
Hashbrowns | Fresh Fruit Salad*

Omelet Station \$15.50

*Variety of Mini Omelets | Home Fries
Bacon | English Muffins w/ Assorted Jellies & Butter*

Steak & Eggs Breakfast \$16.50

*Scrambled Eggs | Grilled Steak
Crispy Bacon & Breakfast Sausage
Creamy Grits | Pancakes with Syrup
Variety of Breads with Assorted Jams and Jellies*

BOXED LUNCH | \$9.95

Boxed lunches are prepared to be grab and go options for your guests. All meals will be placed in a designated location for pickup. Boxed Lunches are served with Whole Fruit, Bagged Chips, Cookie, and Choice of Drink (Water or Soda)

Limit 2 selections per group

Sandwich Selections

*Ham and Cheese | Turkey and Cheese
Italian Cold Cuts | Tuna Salad
Chicken Salad | Grilled Chicken Caesar Wrap
Buffalo Chicken Wrap | Peanut Butter and Jelly*

APPETIZER DISPLAYS | \$16.50

To ensure quality of food all items are only allowed a 2 hour maximum. Displays are designed for a minimum of 30 People.

Any guarantee that falls below 30 guests will be subject to a \$100 surcharge.

Appetizers displays are served buffet style and priced per person. All Buffets are served with Drink Station: Sweet Tea, Lemonade, and Water

Tailgate Trifecta

Chicken Tenders with dipping sauce
Onion Rings | Loaded Potato Skins

Tailgate Trifecta 2.0

Pigs in a Blanket
Fried Pickles | Tater Tots

China Town

Spring Rolls with dipping sauce
Tempura Broccoli | Tempura Shrimp

Little Italy

Sausage Stuffed Banana Peppers
Garlic Bread | Fried Ravioli with dipping sauce

The Italian

Meatballs in Marinara
Mozzarella Sticks | Fried Zucchini

Fiesta Mexicana

Queso Dip and Fresh Salsa with Tortilla Chips
Mexican Street Corn | Taquitos with sour cream

Cold Tray Display \$17.99

Vegetable Tray with Dips
Charcuterie Tray | Cheese and Cracker Tray
Variety of Sandwich points and wraps

BREAK OPTIONS

Break options are drop off items that will be placed in your meeting space at the designated time with no attendant present. Breaks are designed for a minimum of 30 People. Any guarantee that falls below 30 guests will be subject to a \$100 surcharge.

Snack Station \$5.25

Assorted individual bags of chips
Variety of Granola Bars | Rice Krispie Treats
Served with Water Station

Snack Add-On's \$1.25

Whole Fruit (apples, oranges, and bananas)
Assorted Fresh Baked Cookies | Coffee Station
Fresh Baked Brownies | Bottled Water
Assorted Soft Drinks | Tea and Lemonade Station



DINNER BUFFETS | \$22.95

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. All Buffets are served with Drink Station: Sweet Tea, Lemonade, and Water

Backyard BBQ

House Salad with Chef's choice of two dressings
Fall of the bone Pork Ribs | Golden Corn on the Cob
Creamy Macaroni & Cheese | Dinner rolls & butter

Tex-Mex Fiesta

Southwestern Style Salad with two dressings

Taco Bar to include:

Salsa, Sour Cream, Guacamole, Cheddar Cheese,
Pickled Jalapenos, Shredded Lettuce, Diced
Tomatoes Ground Beef or Chicken
Spanish Rice, Mexican Street Corn
Hard and Soft Taco Shells

YOU Be the Chef

Served with House Salad with Chef's choice of two dressings, dinner rolls, and butter.
One Protein and 2 sides is \$22.95.
Two Proteins and 2 Sides is \$25.95.
Additional Sides \$3.00
Includes Sweet Tea, Lemonade and Water.

Proteins

BBQ Chicken | Lemon Pepper Chicken
Maple Glazed Pork Chops | Glazed Ham & Pineapple
Boiled Lemon Butter White Fish | Fried Chicken
Beer Battered Fish | Pulled Pork or Chicken
Chicken Bog

Sides

Steamed Broccoli | Grilled Summer Vegetables
String Bean Almondine | Butter Beans | Rice Pilaf
Mashed Potatoes & Brown Gravy | Baked Beans
Sweet Potatoes | Grilled Apples with Cinnamon
Collard Greens | Sweet Corn | White Rice
Baked Mac & Cheese | Potatoes Au Gratin

Additional

Coleslaw 75¢ pp
Corn bread 75¢ pp

Homestyle Classics

House Salad with Chef's choice of two dressings
Traditional Beef Meatloaf (or Turkey)
Tarragon Mashed Potatoes with gravy
Homestyle String Beans
Served w/ Dinner rolls & butter

Hibachi Dinner

House Salad with Homemade Ginger Dressing
Hibachi Style Chicken or Beef (or both at 50/50)
Fried Hibachi Style Rice | Fresh Hibachi Vegetables
Served w/ Dinner rolls & butter

A Tour of Italy

Classic Caesar Salad with Parmesan Herb Croutons
Lasagna OR Pasta Bar to include:
Italian Meatballs | Zesty Italian Sausage
(1) Pasta: Penne | Bowtie | Spaghetti | Fettuccini
Marinara & Alfredo Sauce
Grilled Mediterranean Vegetables
Garlic Bread Sticks

Seafood Sampler \$25.50

House Salad with Chef's choice of two dressings
Broiled Seafood Medley | Seasonal Vegetables
Rice Pilaf | Served w/ Dinner rolls & butter

The Uptown \$25.50

House Salad with Chef's choice of two dressings
Prime Rib carving station w/ Au Jus & Horseradish
Cheesy Mashed Potatoes | Sautéed Green Beans
Served w/ Dinner rolls & butter

Salad Dressings

Ranch | Italian | Honey Mustard
Blue Cheese | Balsamic Vinaigrette

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. Host Bar, Cash Bar, or Split Time available.

Other options available upon request.

House Liquor \$5

Vodka | Rum | Gin | Tequila | Bourbon | Wiskey

Call Liquor \$6

New Amsterdam Vodka (all Flavors) | Parrot Bay Rum (all Flavors) | Lunazul Tequila | Firefly Vodka | Hornitos Tequila, Evan Williams, Jim Beam, Fireball

Premium Liquor \$7

Tito's | Myers Rum | Jameson | Camareno Tequila Malibu | Captian Morgan | New Amsterdam Gin Skrewball PB Whiskey | Jack Daniels | Three Olives

Top Shelf Liquor \$8

Kettle One | Crown Royal (All flavors) 1800 Tequila | Hendricks Gin

Super \$10

Grey Goose | Buffalo Trace | Magellan Gin Hennesy | Patron | Johnny Walker

Domestic Beer \$5

Miller Lite | Budweiser | Bud light Coors Light | Michelob Ultra | Natural Light | Yuengling

Import Beer \$6

Corona | Corona Light | Guinness | Heineken Modelo | Stella Artois | Truly

House Wine \$5

Red | White | Blush

Package Bar Options

These plans are designed to help determine your budget. Charges are made on a person basis for each hour of continuous bar service. If the bar would like to continue after the bar Cash Bar Service after paid service will be provided. 12 & under are \$5pp for soda only. 50 person mininum for packages.

House Bar Package

\$10 pp for the 1st hour
\$8 pp for each additional hour

Includes: Soft drinks, House Wines, Domestic Beers, Imported Beers, House Liquor & Mixers

Beer and Wine Package

\$9 pp for the 1st hour
\$7.50 pp for each additional hour

Includes: Soft drinks, Domestic Beers, Imported Beers, House Wines

Call Bar Package

\$12 pp for the 1st hour
\$10 pp for each additional hour

Includes: Soft drinks, Domestic Beers, Imported Beers, House Wines, House Liquors, Call Liquors & Mixers

Premium Bar Package

\$15 pp for the 1st hour
\$12 pp for each additional hour

Includes: Soft drinks, Domestic Beers, Imported Beers, House Wines, House Liquors, Call Liquors, Call Liquors and Premium Liquors & Mixers

