



SUN & SAND
RESORT

2022 WEDDING 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.**

STATION PACKAGES

To ensure quality of food all items are only allowed a 2 hour maximum.
Culinary Station Packages offers customizable dishes to please every guest.
Package includes beverage station of Sweet Tea, Water and Lemonade.
Package requires a minimum of 4 station selections and 75 guests.

Low Country Shrimp & Grits Bar

\$7.25pp

*Creamy Grits | Sautéed Shrimp
Andouille Sausage | Gravy, Bacon, Cheese & Chives*

Build Your Own Nacho Bar

\$7.25pp

*Taco Beef and Chicken | Black bean & corn
Lettuce | Tomato | Onion, & Cheese Salsa
Sour Cream | Guacamole | Crispy Tortilla Chips*

Mac and Cheese OR Mashed Potato Bar

\$7.25pp

*Chili | Cheese | Bacon | Butter
Chives | Sour Cream | Jalapenos*

*Optional Add ons: Lobster pieces \$2
Sautéed Shrimp \$1*

Salad Station | \$7.25pp

Salad Mix & Romaine | 20+ item display of toppings

Dip Station | \$8.25pp

*Guacamole | Buffalo Chicken Dip
Pimento Cheese, Spinach Artichoke | Assorted
Breads, Baguettes, Chips & Veggies*

Pasta Saute Station | \$9.00pp

*Diced Chicken & Meatballs
Fettuchini & Penne Noodles
Marinara, Alfredo, and Vodka Sauces*

*Optional Add ons: Cheese Stuffed Tortellini \$1
Sautéed Shrimp \$1*

Hibachi Station | \$9.00pp

*Hibachi Style Steak & Chicken
Hibachi Mixed Vegetables | Fried Rice
Yum Yum & Soy Sauce*

*Optional Add ons: Hibachi Noodles \$1
Sautéed Shrimp \$1*

Fajita Station | \$9.00pp

*Fajita Steak & Chicken | Sautéed Peppers & Onions
Lettuce | Tomato | Onion | Cheese
Salsa | Sour Cream | Guacamole
Warm Tortillas*

Optional Add ons: Sautéed Shrimp \$1

Traditional Carving Station | \$10.50pp

*Hand Carved Prime Rib | Warm Au Jus
Raw or Creamy Horseradish | Roll*





DINNER BUFFETS | \$25.50

To ensure quality of food all Dinner buffets are only allowed a 2 hour maximum. Buffets are designed for a minimum of 75 people. Any guarantee that falls below 30 guests will be subject to a \$100 surcharge. Upgrade to plated for \$8pp.

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

Select 2 Proteins

Basic Proteins

*Pulled Barbeque Chicken
Barbeque Pulled Pork
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
Roasted Turkey
Italian Crumbled White fish*

Premium Proteins + \$5

*Baked Salmon with dill sauce
Crab Cakes
Pretzel Crusted Catfish
Shrimp Alfredo with Broccoli over pasta
Seafood Gumbo
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 3 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*

Additional

*Coleslaw 75¢ pp
Cornbread 75¢ pp*

Salad Dressings

*Ranch | Italian | Honey Mustard
Blue Cheese | Balsamic Vinaigrette*

COCKTAIL HOUR DISPLAYS

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

Minimum of 2 appetizers must be ordered. Purchase A la Carte for \$120 per tray (feeds 25).

Upgrade to Passed Appetizers for \$125 per hour of service

Assorted Fresh Vegetables w/ Ranch & Onion Dip **\$3pp**

Assorted Fresh Cheeses, Bread & Crackers **\$3pp**

Fresh Fruit w/ Yogurt Dipping Sauce **\$3pp**

Assorted Quiches **\$4pp**

Charcuterie Tray Assortment **\$4.50pp**

Shrimp Cocktail **\$5pp**

Palmento Cheese Cups **\$3pp**

Pinwheels **\$3pp**

Sanwich Points **\$3pp**

Variety of Breads and Crackers **\$3pp**

Chicken Tenders **\$4pp**

Cocktail Meatballs **\$4pp**

Wings ***Market price***

(Lemon Pepper, BBQ, Garlic parmesan Terkayi)

Spring Rolls **\$4pp**

DESSERTS

Sun N Sand Resort does not provide any cake services. We do however have a few options available for those who would like assistance during their wedding. Upon request Sun N Sand will provide a complimentary knife to be used during your wedding.

Cake Cutting Service \$2pp

1 hour of Service

Plates, Napkins and Cake Cutting Materials

Pie Assortment \$4pp

Assorted Seasonal Pies

SPECIALTY COCKTAIL OPTIONS

Bride & Groom Special may purchase one bottle of champagne for them to toast at \$18.99.

Signature cocktails available upon request.

Mimosa Bar \$6pp

House Champagne

Variety of Juices / Fruit

Champagne Toast \$5pp

House Champagne- Station



BEVERAGES

All Bars require a \$ 250 Bar Set-up fee: Includes 4 hours of service with 1 Bartender per 75 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

