



**DATAW
ISLAND  CLUB**

ISLAND TIME

• 2017



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Special Events & Catering
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Your on Island Time at Dataw !



WELCOME TO DATAW ISLAND



Overlooking the sweeping views of the Jenkins Creek marshes, Dataw Island Club is the perfect venue for your wedding, business meeting, or social event. With exceptional event services and world-class cuisine, Dataw Island Club will facilitate every detail to ensure memories of your special event last a lifetime.

Our team of hospitality professionals have the perfect blend of organizational skills and creativity needed to plan innovative special events from start to finish. Whether you prefer a formal sit-down dinner, a lavish buffet, or a hors d'oeuvres reception, you and your guests will experience all the Lowcountry has to offer—Dataw Island style.

Dataw Island is a perfect combination of beautiful vistas, wonderful amenities and engaged residents. Shaped by the Intracoastal Waterway, the beautiful waterfront views of Dataw Island are just minutes away from the charming historic city of Beaufort, South Carolina.

Best Wishes, Abby

Abby B. Rodgers
Special Events Director
Dataw Island Club



ISLAND VENUES



Compliment your event by selecting just the right Dataw Island venue for your agenda and group size. Browse through our offerings, then contact us to reserve the venue that meets your needs.

CAROLINA ROOM

The Carolina Room is a ballroom that provides a breathtaking backdrop for catered parties and events. Outside of its floor-to-ceiling picture windows are sweeping views of a Lowcountry salt marsh, Jenkins Creek. The Carolina Room is complimented by a generous pre-function/foyer area that opens to an outdoor wrap-around veranda where guests can enjoy our year-round mild weather and nearby wildlife. The foyer also features a private bar and baby grand piano; the perfect venue for cocktail hour. This 5,040 square-ft. (56x90) ballroom is designed to accommodate 60-350 guests (seated dinner 300 guests). Half of the Carolina Room may be used for 60-100 guests.

TABBY ROOM

Designed for more intimate gatherings, the Tabby Room features an amazing view of Jenkins Creek from the highest point on the island. The Tabby Room also has a private bar, grand Tabby fireplace and a lofted veranda perfect for enjoying a warm afternoon or a beautiful sunset overlooking the salt marsh. The Tabby Room is 1,008 square-ft. inside and outside utilizing the veranda. The Tabby Room seats up to 50 guests for a plated meal and up to 90 guests utilizing the outside verandah for a cocktail party.

TIDE'S EDGE GRILLE

Looking for a unique restaurant for a special dinner experience? The Dataw Island Club formal dining room features both indoor and outdoor seating and serves the kind of meals you will talk about for weeks to come. Spectacular dishes that blend classic recipes with the freshest local ingredients are combined with a "Distinctively Dataw" imaginative twist. The extensive wine cellar compliments the ever-changing menu created by our culinary team. Creative meals, spectacular service, views of Jenkins Creek and the company of good friends...islanders call it the Dataw difference. Tide's Edge Grille seats up to 34 guests inside and 16 guests outside on the patio.

PRIVATE DINING ROOM

The Private Dining Room is perfect for intimate private events with friends and family. This room features views of Jenkins Creek, complete with beautiful landscaping. The Private Dining Room accommodates 12 guests.

JENKINS CREEK LAWN

The Jenkins Creek Lawn is the perfect venue for a Lowcountry wedding ceremony. The bridal party will descend the stairs of the Dataw Island Clubhouse for a grand entrance into the wedding ceremony overlooking the beautiful vistas of Jenkins Creek. The Jenkins Creek Lawn seats up to 160 guests theater-style for a wedding ceremony.

THE GRAND OAK

Guests will enjoy a short walk from the Clubhouse and arrive at the perfect place for brides wanting a quintessential Lowcountry wedding. Imagine exchanging your vows beneath the leafy canopy of an ancient Live Oak Tree with a picturesque marsh backdrop. This is a stunning spot for a wedding ceremony seating up to 250 guests.

THE CANNERY

A truly unique venue and favorite spot for a casual outdoor meal and entertaining with family and friends. Comfortably accommodating dinner for 100 guests outside, the Cannery offers a large clearing that encourages a picnic-style Southern barbecue, Lowcountry shrimp boil, or an oyster roast where guests dine family-style.



Dataw Island is a jewel within the Palmetto State: The island is located just six miles from Historic downtown Beaufort and is just a short scenic drive from Hilton Head and Charleston, South Carolina, and Savannah, Georgia.





CATERING & MENUS



From casual gatherings to formal events, the Dataw Island Club special events coordinator and culinary team will work with you to create the perfect menu based on your vision and budget. We strive to pair seasonal and fresh food with warm professional service in style.

Customize the menu for your event by selecting from the following options. Please note that pricing is subject to change without prior notice, and is based on market pricing and seasonal availability. Our special events coordinator will be happy to work with you in planning the menu for your event.

Dataw Island Club is committed to supporting local farmers, producers and purveyors throughout the Lowcountry.

HORS D'OEUVRES



Priced per 12 pieces. Minimum order 24 pieces per item.

HOT HORS D'OEUVRES

Mushrooms stuffed with Crab, \$24.00

Mushrooms stuffed with Spinach and Artichokes, \$22.00

Petite Crabcakes with Cajun Remoulade, \$28.00

Italian Tomato Brushetta , \$24.00

Bacon-wrapped Shrimp, \$26.00

Coconut-crusted Shrimp with Apricot Honey Mustard, \$26.00

Beer Battered Chicken Strips with Honey Mustard, \$20.00

Steamed Chicken Pot Stickers with Ponzu Sauce \$28.00

White Cheddar Mac -N- Cheese Fritter \$24.00

Mini Pulled Pork Sliders with Southern Coleslaw, \$24.00

Korean-style Meatballs with Sticky Sauce with Chive and Sesame, \$24.00

Italian-style Meatballs with Bolongnese Sauce with Basil Ribbons,\$24.00

Fried Mozzarella with Spicy Tomato Sauce,
\$24.00

She Crab Shooters \$28.00

Fried Chicken Salad Waffle Cone \$28.00

Vegetable Spring Rolls with Sweet Thai Chili Sauce , \$24.00

Greek Spanikopita with Tzatziki dipping Sauce \$24.00

COLD HORS D'OEUVRES

White Cheddar Pimento Cheese Biscuit with Pepper Jelly \$24.00

Deviled New Potatoes Caviar \$26.00

Cucumber wheel topped with local Shrimp or Blue Crab housemade Cocktail Sauce, and Chive garnish, \$26.00

Smoked Salmon Bruschetta with Caper Oil and Herbed Cream Cheese, \$24.00

Peppered Beef Tenderloin Crostini with Arugula & Horseradish, \$28.00

Chilled Local Shrimp with Vodka Cocktail Sauce \$30.00

Prosciutto Wrapped Seasonal Melon, \$22.00

Southern Tea Sandwiches choose from Herbed Dill & Cucumber Cream Cheese Tuna Salad ,Dataw Pimento Cheese ,or Cranberry Pecan Chicken Salad , \$20.0

Ahi Tuna Poke Spoon with Wakami & Ginger \$30.00

VEGETARIAN HORS D'OEUVRES

Fig & Bleu Cheese Savories with Asher Blue Cheese, Fig Jam, Bacon Lardon, and Praline Pecan, \$18.00

Spring Pea Bruschetta with fresh-shucked Peas, Mint, Truffle Oil and Lemon Zest, \$22.00

Caprese Lollypop with Mozzarella, Tomato & Basil with Olive Oil and Balsamic Reduction, \$18.00

Sweet Peppadew Peppers with Marscapone Cheese Mousse, \$20.00



**DISPLAYS****Artisan Cheese Station**

Imported and Domestic Cheeses served with Dried and Fresh Fruits ,Spiced Pecans , Honey , Gourmet Crackers and Apricot Jam
\$9.00 per person

Best of the South

Southern Deviled Eggs, Pickled Local Shrimp, Pickled Okra, Local Vegetables served with Green Goddess Dip or Buttermilk Ranch Dip, Southern Pimento Cheese Dip
\$11.00 per person

Farmers Market

Local Vegetables served with Avacado Sour Cream , Housemade Hummus ,and Buttermilk Ranch Dip
\$7.00 per person

Parisian Brie en Crouete

Wheel of Imported Brie in Puff Pastry with Raspberry Preserves, served with French Bread and Assorted Gourmet Crackers
\$55.00 a wheel (serves up to 40 guests)

Palmetto Dip

Local Crab, Artichoke and Cheese Dip served with French Bread and Assorted Gourmet Crackers
\$8.00 per person

Tea Time

A selection of tea sandwiches, including Cranberry Chicken Salad, Dataw Pimento Cheese, and English Cucumber with Herb Cream Cheese
\$5.00 per person

Italian Market

Marinated and Grilled Vegetables: Squash, Bell Peppers, Mushrooms, Asparagus, Zucchini, Onions, Tomatoes, and Eggplant drizzled with Olive Oil and Balsamic Vinegar Reduction
\$6.00 per person

Antipasto Table

Marinated Olives, Cured Italian Meats, Roasted Mediterranean ,Pepperocinis Tuscan Vegetables, Italian Cheeses & Olive Tapenade served with Gourmet Crackers
\$11.00 per person

Dataw Island Signature Salmon

Whole Decorated Fresh Salmon with Traditional Accompaniments
\$275.00 each

Shrimp Cocktail

Fresh Local Boiled Shrimp or Pickled Shrimp served over Ice with Vodka Cocktail Sauce & Lemons
\$8.00 per person

Captains Feast

Selection of Smoked Salmon, Bluffton Oysters on the Half Shell, Local Shrimp, and Mini Crab Claws
Market Price & Seasonal Availability

Caesar

Crisp Romaine Lettuce, Parmesan Cheese, Housemade Caesar Dressing, and Freshly Toasted Croûtons
\$7.00 per person

Caprese

Local Tomatoes, Mozzarella Cheese, Fresh Asparagus & Gourmet Greens drizzled with Olive Oil and Balsamic Vinegar Reduction
\$7.00 per person

Lowcountry Grits Bar

Stone Ground Lowcountry Grits served with Diced Maple Ham, Tasso Ham Gravy, Scallions, Cheddar Cheese & Bacon Pieces
(add diced Local Shrimp \$3.00)
\$8.00 per person

Biscuit Bar

Buttermilk and Sweet Potato Biscuits served with a variety of Jams, Chutneys, and Cheeses
\$4.00 per person
Add Sliced Ham: \$1.00
Add Chicken Fingers: \$2.00

Macaroni & Cheese Bar

Mrs. Eva's Southern Macaroni and Cheese served with a variety of toppings, including Bacon, Ham Cheese, and Green Onions
\$6.00 per person
Add Shrimp: \$3.00
Add: Lobster: \$5.00

Drive-in Sliders

Mini Char-grilled Cheeseburgers with skinny fries or Mini Barbecued Pulled Pork Sandwiches with sweet potato fries
\$8.00 per person

Sweets & Desserts

Min Key Lime Tarts
Decadent Brownies
Lemon & Mixed Berry Poundcake
Assortment of Petit Fours
Lemon Squares
Two choices - \$6.00 per person
Three choices - \$7.00 per person

ACTION STATIONS

Uniformed Chef Attendant required at
\$75.00 per Chef

Make Your Own S'mores Bar

Graham Crackers and Marshmallows served with a variety of Chocolate Bars and Candies
\$6.00 per person

Tropical Fruit & Dips

Seasonal Tropical Fruit, Berries, and Chocolate Dipped Strawberries served with Madagascar Vanilla Creme Dip and Indonesian Cinnamon Chocolate Dip
\$6.00 per person

Charleston Crabcakes Sauteed Live!

\$28.00 per dozen

Seasonal Oyster Roast

Fresh Roasted Bluffton Oysters shucked & served with Traditional Accompaniments
Market Price & Seasonal Availability

Carved to Order

All Carved to Order Stations are served with three Housemade sauces and Freshly Baked Breads or Rolls

Grilled Beef Tenderloin
Market Price per person

Roasted Prime Rib
\$24.00 per person

Herb-crusted Pork Tenderloin
\$11.00 per person

Roasted Maple Turkey Breast
\$12.00 per person

Roasted Honey Ham
\$9.00 per person

PLATED DINNER



Priced per entrée. Each served dinner includes a Salad, Bread and Butter Service, Iced Water and Iced Tea. Host to choose one salad selection and may choose two entrées for group. If two entrées are selected, host must provide placecards with name of each guest and entrée selection.

SALAD

Artisan Greens Salad

Crisp Greens, Grape Tomatoes, Blue Cheese Crumbles, Citrus Marinated Olives, Cucumbers & Shredded Carrots with Balsamic & Blue Cheese Dressing

Classic Caesar Salad

Crisp Romaine Lettuce, Parmesan Cheese, & Seasoned Croûtons dressed with Housemade Caesar Dressing

Spinach Salad

Baby Spinach, Goat Cheese, Dried Cranberries, Mandarin Oranges, Sliced Almonds & Red Onions Honey White Balsamic Dressing or Housemade Raspberry Vinaigrette

Harvest Salad

Gourmet Salad Greens, Julienned Apples and Pears, Candied Spiced Pecans, Dried Cranberries and Bleu Cheese dressed with Balsamic Vinaigrette

CUP OF SOUP

Add \$2.00 per person to substitute Soup for the Salad.

Cream of Asparagus and Brie Roasted Tomato & Pepper Bisque Brunswick Stew

Smoked Shrimp & Corn Chowder
Lemon Chicken artichoke Soup
Manhattan Seafood Chowder

* Soup selection may vary with the season

VEGETARIAN ENTRÉES

Pho Noodle Bowl Mussels, Shrimp, & Clams over Rice Noodles with Asian Veggies and Ginger -Soy Broth
\$27.00 per person

Mushroom Stuffed Ravioli with Garden Veggies and Ricotta Cheeses choice of Citrus Buerre Blanc or Spicy Tomato Sauce \$25.00

Pesto Pasta Primavera - Tuscan Grilled Veggies tossed over Penne Noodles and topped with housemade Basil Pesto
\$26.00

CHICKEN ENTREES - r

Stuffed Chicken Breast

Chicken Breast infused with Goat Cheese, Caramelized Figs, and Fresh Herbs topped with Dianne Sauce
\$24.00 per person

Herb & Tomato Stuffed Free Range Chicken Breast

Free Range Chicken served with Forrest Mushroom Risotto, Baby Green Beans & Marsala Sauce \$25.00

Farmhouse Chicken

Chicken Breast filled with Housemade Apple & Sausage stuffing and topped with an Apple Cider pan gravy
\$26.00 per person

Apricot Chicken

Chicken breast stuffed with a delicious pairing of cream cheese and apricots, topped with Housemade apricot glaze
\$24.00 per person

PORK ENTRÉES

Herb-crusted Pork Tenderloin

Succulent Tenderloin rolled in fresh herbs and basted with white wine
\$24.00 per person

Stuffed Pork Chop

Bone-in pork with Apple and Herb Stuffing
\$26.00 per person

BEEF ENTRÉES

Lowcountry Filet

Five Ounce Filet of Beef served medium rare with Blue Cheese Potato Gratin & Brocolini with Thyme & Cabernet Jus
\$35.00 per person

Prime Rib of Beef

Roasted to perfection, served with hand-grated horseradish cream, au jus, and toasted peppercorn demi glaze
\$28.00 per person

Braised Short Ribs

Slow Braised Beef Short Ribs with Caramelized Shallot Glaze
\$25.00

SEAFOOD ENTRÉES

Crab-Stuffed Flounder

Flounder stuffed with Housemade Crabcake and topped with Citrus Beurre Blanc & Diced Tomatoes
\$28.00 per person

Pan Roasted Scottish Salmon

Scottish Salmon accompanied by Horseradish Mashed Potatoes & Sorrel Cream Sauce
\$26.00 per person

Charleston Crabcakes

Two pan-seared lump crabcakes topped with Cajun Remoulade Cream
\$26.00 per person

Grilled Local Grouper

Seasoned Grouper over Carolina Gold Rice, Roasted Tomato, Asparagus & Lemon Caper Sauce
\$32.00

Cajun Shrimp Jambalaya

Seasoned Local Shrimp with Sweet Peppers, Onions, & Andouille Sausage served over Cajun Rice (no sides are served with this entree)
\$26.00

DUO ENTRÉES

Lowcountry Surf & Turf

Pan-seared Filet of Beef medium rare and paired with a Low Country Crabcake ,Horseradish Whipped Potatoes Baby Green Beans & Bearnaise

\$40.00 per person

Filet & Beaufort Shrimp

Five Ounce Filet of Beef served medium rare and Grilled Local Shrimp topped with Thyme & Cabernet Jus

\$40.00 per person

Palmetto Surf & Turf

Free Range Chicken Breast paired with Grilled Local Shrimp Pimentno Cheese Grits ,Baby Green Beans &Lemon Caper Sauce \$38.00 per person

Sterling Surf & Turf

Butter Poached Lobster Tail paired with a Filet of Beef medium rare topped with Thyme & Cabernet Jus over Roasted Shallot Potato Gratin & Baby Green Beans

\$50.00 per person

SUBSTITUTE SIDES

-
- Roasted Root Vegetable Medley
- Tuscan Vegetables with Olive Oil & Balsamic Vinegar Drizzle
- Baby Green Beans
- Grilled Asparagus with Tomato
- Forrest Mushroom Risotto
- Roasted Herbed Potatoes
- Blue Cheese Potato Gratin
- Horseradish Whipped Potatoes
- Pimento Cheese Grits

- Wild Rice Pilaf
- Herbed Rice
- Tomato & Parsley Couscous
- Macaroni and Cheese

PLATED DESSERT

Add \$7.00 per person

Lemon and Mixed Berry Pound

Gran Marnier Creme Brulee

Chocolate Molten Lava Cake

Strawberry New York Cheesecake

Housemade Chocolate Mousse with

Bailey's Irish Whipped Cream

Bourbon Pecan Pie



Placecards: Dataw Island Club wants to provide seamless service to your guests. If two or more entrées are selected, the host must provide placecards with the name of each guest and his or her entrée selection. In preparing your placecards, please use a large, readable font and colors or symbols that servers can easily identify. Club-produced placecards are available for \$2.00 each



LUNCH BUFFETS



***All Lunch Buffets include a variety of Signature Sweets

Carolina Barbecue

Barbecued Pulled Pork and Grilled Barbecue Chicken, and your choice of three sides: Garden Salad, Brown Sugar and Molasses Baked Beans, Southern Greens, Macaroni and Cheese, Coleslaw, Potato Salad, or Fresh Seasonal Fruit & Berries
\$22.00 per person

Bay Street

Seafood Chowder -or- Seasonal Soup of the Day Strawberry & Spinach Salad, Waldorf Salad, Baked Seasonal Fish, Apricot Glazed Chicken, Grilled Asparagus, and Wild Rice Pilaf
\$22.00 per person

Low Country Lunch

Smoked Shrimp & Corn Chowder Artisan Greens Salad with choice of Dressings , Composed Pasta Salad, Broiled Fish with Saffron Butter Sauce, Chef's Fried Chicken , Garlic Smashed Creamer Potatoes ,Seasonal Vegetables Peach Crisp & Lemon Bars
\$24.00 per person

Comfort Foods Buffet

Chef's Fried Chicken & Secret Meatloaf Recipe served with your choice of three sides:

Smoky Baked Beans , Potato Salad , Southern Green Beans with Carmelized Bacon & Onions ,Coleslaw , Mashed Potatoes & Gravy , or Macaroni & Cheese
\$21.00 per person

Boxed Lunches

Choose one from each list below :
Pecan Cranberry Chicken Salad on Croissant
Roast Beef Gruyere & Horseradish on Baguette
Hickory Ham ,White Cheddar & Dijon Mayonnaise on Wheat Bread
Turkey Bacon & Swiss with Smoked Onion Aioli on a Spinach Wrap
Sides :Orzo Pasta Salad , Old Bay Chips ,Whole Seasonal Fruit
Dessert : Assorted Cookies , Brownie or Rice Crispy Treat
\$15.00 per person

Mediterranean

Greek Salad: Romaine lettuce with Kalamata Olives, Cucumber, Tomatoes, Pepperocini Peppers, Feta Cheese, and Olives, Grilled Chicken seasoned with Lemon, Olive Oil and Mediterranean herbs, served with Tzatziki sauce, Orzo Pasta Salad with Parmesan Cheese and Vegetables, Chef's choice Housemade Hummus and Crispy Pita Chips
\$25.00

Dataw Island Deli

Hearts Of Romaine Lettuce Salad
Tri Colored Pasta Salad with Seasonal Veggies
Old Bay Chips Cookies & Brownies

Deli Includes :Carved Turkey , Roast Beef , Hickory Ham & Cranberry Chicken Salad along with Specialty Cheeses , Croissants , Wheat Bread & French Rolls (gluten free rolls available upon request)
\$20.00 per person (add on Seasonal Soup \$5 per person)

Back Yard Grill Out

Char-grilled Hamburgers , Hotdogs , & Chicken Breast with all the trimmings, Southern Potato Salad ,Smoky Baked Beans ,Tri Colred Pasta Salad with Garden Veggies , Old Bay Potato Chips, Sliced Watermelon with Cookies & Brownies
\$21.00 per person



Have the Time of Your Life at Dataw !



LUNCH: SANDWICHES & SALADS



SANDWICHES & WRAPS

Sandwiches are served with your choice of one side

Dataw Chicken Salad

Flaky Croissant filled with choice of Cranberry Pecan Chicken Salad -or- Curried Honey Chicken Salad
\$12.00 per person

Bronx Bomber

Italian Bread sprinkled with Olive Oil & Parmesan Cheese, filled with Genoa Salami, Capicola, Turkey, Provolone Cheese, Romaine Lettuce, Tomato and Applewood Bacon
\$14.00 per person

Club Triple Wrap

Roasted Turkey, Maple Ham, Applewood Bacon, Vermont Cheddar, Tomatoes, Lettuce & Mayonnaise wrapped in a Flour Tortilla
\$12.00 per person

Grilled Chicken Breast Club

Smoked Chicken, Applewood smoked bacon, Swiss cheese, baby greens, tomato and a honey chipotle mayo. \$12.00 per person

Turkey, Brie, and Cranberry
\$13.00 per person

Grilled Chicken Caesar Wrap

Char-grilled Chicken Breast, Crisp Romaine Lettuce, and Parmesan Cheese tossed in Caesar dressing and wrapped in a Flour Tortilla
\$12.00 per person

Smoked Ham, Peach Preserves & Brie
\$13.00 per person

Chicken, Avocado, and Applewood Bacon with Lettuce, Tomato and Mayonnaise
\$13.00 per person

SANDWICH SIDES

- Fresh Cut Fruit
- Orzo Pasta Salad
- Southern Potato Salad
- Asian Sesame Broccoli Slaw
or
Traditional Coleslaw
- Old Bay Potato Chips

SPECIALTY SALADS

Specialty Salads include Bread and Butter Service and Iced Water and Iced Tea.

Stuffed Tomato

Vine ripened tomato stuffed with your choice of Cranberry Pecan Chicken Salad, Curry Chicken Salad, or Tuna Salad and served with a side of Pasta Salad and a Fresh Fruit Garnish
\$13.00 per person

BLT Salad

Fresh spring mix tossed with ranch dressing and topped with bacon, smoked cheddar, vine ripe tomatoes, avocado & deviled eggs
\$13.00 per person

Traditional Cobb Salad

\$12.00 per person
(Select your protein)

GOURMET SALADS

All Gourmet Salads are \$12.00 per person and include Bread & Butter Service and Water and Iced Tea.

Farmers Market Salad

Gourmet Salad Greens served with a variety of in-season fresh Local Vegetables and Fruits dressed with Green Goddess Dressing

Summer Salad

Baby Spinach, Strawberries, Blueberries, and Peaches, Carrot Curls, Sliced Almonds, and Goat Cheese dressed with Balsamic Vinaigrette

Mandarin Salad

Gourmet Salad Greens, Carrot Curls, Cucumbers, Tomatoes, Chow Mein Noodles and Mandarin Oranges dressed with Sherry Orange Vinaigrette

Fiesta Salad

Gourmet Salad Greens, Grape Tomatoes, Cucumbers, Corn and Black Bean Medley, Shredded Cheese, and Tortilla Strips dressed with Citrus Vinaigrette

Harvest Salad

Gourmet Salad Greens, Julienned Apples and Pears, Candied Pecans, Craisins and Goat Cheese dressed with Sherry Orange Vinaigrette

SALAD ENHANCEMENTS

Sliced Grilled Chicken, add \$2.00
Grilled Shrimp, add \$3.00
Sliced Grilled English Sirloin , add \$5.00
Charleston Crabcake, add \$5.00
Grilled Salmon, add \$5.00

PLATED LUNCH: 1 COURSE



All Entrees are \$14.00 per person and include Bread & Butter Service

Vegetable Lasagna with Spicy Tomato Sauce

Housemade Meatloaf, served with Mashed Potatoes and Gravy, Green Beans

Crispy Southern Fried Chicken served with Mashed Potatoes and Gravy, Green Beans

Italian Chicken

Sautéed sliced chicken breast marinated in White Wine and Fresh Herbs finished with your choice of a delicious classic Italian-inspired sauce. Served over herbed rice and seasonal vegetable medley.

Marsala - sweet wine reduction and button mushroom sauce

Picatta - white wine, lemon butter sauce, topped with capers

Quiche Du Jour served with fresh Cut Fruit or Mixed Green Salad

PLATED LUNCH: MIX & MATCH



Select either a soup station or a pre-set salad with an entree and one side dish of your choice. Host to select one entree for the entire group.
\$16.00 per person

SOUP STATION

Cream of Asparagus and Brie
Roasted Tomato Basil
Beef & Barley
Sweet Corn Chowder
Seasonal Homemade Soup
Soup selection may vary with the season

Dataw Island Mixed Green Salad
Classic Caesar Salad
Spinach Salad
Harvest Salad

Vegetable Lasagna or
White Chicken Lasagna

Italian Style Chicken
Sautéed sliced chicken breast marinated in White Wine and Fresh Herbs finished with your choice of a delicious classic Italian-inspired sauce. Served over herbed rice.

Marsala - sweet wine reduction and button mushroom sauce

Picatta - white wine, lemon butter sauce, topped with capers

Garlic - roasted garlic and warm butter sauce

Alfredo - classic cream sauce

Your choice of one side dish:

- **Farmer's Market Seasonal Vegetable Medley**
- **Roasted Root Vegetable Medley**
- **Butter-poached Broccoli**
- **Green Beans with Bacon**
- **Tuscan Vegetables with Olive Oil and Balsamic Reduction**
- **Herb Roasted Potatoes**

PLATED LUNCH: 2 COURSES



Priced per entrée. Each Served Lunch includes a Salad, Bread and Butter Service and one side item. Host to choose one salad selection and may choose two entrées for group.

Dataw Island Club House Salad
Crisp Field Greens, Hearts of Palm, Asparagus, Tomatoes, Gorgonzola Cheese, & Candied Pecans dressed with Balsamic Vinaigrette

Classic Caesar Salad
Crisp Romaine Lettuce, Parmesan Cheese, & Seasoned Croûtons dressed with Housemade Caesar Dressing

Spinach Salad
Tender Baby Spinach, Local Tomatoes, Mandarin Oranges, & Bacon dressed with Housemade Sherry Orange Vinaigrette

Harvest Salad

Gourmet Salad Greens, Julienned Apples and Pears, Candied Spiced Pecans, Craisins and Bleu Cheese dressed with Balsamic Vinaigrette

CUP OF SOUP

Add \$2.00 per person to substitute Soup for the Salad.

Cream of Asparagus and Brie
Roasted Tomato Basil
Beef & Barley
Sweet Corn Chowder
Seasonal Homemade Soup
Vichyssoise
Gazpacho
Soup selection may vary with the season

CHICKEN ENTRÉES

Stuffed Chicken Breast

Goat Cheese, Caramelized Figs, and Fresh Herbs topped with Dianne Sauce
\$18.00 per person

Apricot Chicken

Chicken breast stuffed with a delicious pairing of cream cheese and apricots, topped with Housemade apricot glaze
\$18.00 per person

Southern Fried Chicken

Crispy Buttermilk Fried Chicken Breast
\$15.00 per person

Chicken Cordon Bleu

Chicken Breast stuffed with Swiss Cheese and Maple Ham
\$18.00 per person

Roasted Chicken & Vegetable Crepes

Roasted Chicken and Sautéed Local Vegetables in a Roasted Red Pepper & Herb Sauce
\$18.00 per person

PORK ENTRÉES

Herbed Crusted Pork Tenderloin
Succulent Tenderloin rolled in fresh herbs and basted with white wine
\$20.00 per person

BEEF ENTRÉES

Old Fashioned Meatloaf
\$16.00 per person

Braised Short Ribs

Slow Braised Beef Short Ribs with Caramelized Shallot Glaze
\$25.00

SEAFOOD ENTRÉES

Charleston Crabcakes

Two pan-seared lump crabcakes topped with Cajun Remoulade Cream
\$24.00 per person

Atlantic Salmon

Grilled Atlantic Salmon topped with your choice of: Citrus Butter Sauce or Beurre Blanc
\$22.00 per person

SIDES

Please select two side dishes to complement entrees:

- Farmer's Market Seasonal Vegetable Medley
- Roasted Root Vegetable Medley
- Grilled Vegetables with Olive Oil & Balsamic Vinegar Reduction
- Green Beans and Bacon
- Grilled Asparagus with Tomato
- Roasted Herbed Potatoes
- Cheddar, Chive and Bacon Mashed Potatoes
- Whipped Potatoes
- Smoked Gouda Grits
- Wild Rice Pilaf
- Herbed Rice
- Tomato & Parsley Couscous
- Macaroni and Cheese

PLATED DESSERT

Additional \$7.00 per person

Lemon and Mixed Berry Pound Cake with Fresh Cream

Italian Tiramisu

Chocolate Lava Cake

Strawberry New York Cheesecake

Bourbon Pecan Pie

Housemade Chocolate Mousse with Bailey's Irish Whipped Cream and Shaved Chocolate

DINNER BUFFET/FOOD STATIONS



We can customize your menu !

Carolina Barbecue

Barbecued Pulled Pork, and Grilled Barbecue or Fried Chicken, your choice of three sides: not including a Fresh Garden Salad, Molasses Baked Beans, Southern Greens, Macaroni and Cheese, Coleslaw, Potato Salad, or Fresh Seasonal Fruit & Berries
\$26.00 per person

Bay Street

Seafood Gumbo or Shrimp & Corn Chowder
Baked Seasonal Fish, Apricot Glazed Chicken, choice of three sides
Strawberry Spinach Salad, Grilled Summer Veggies, Waldorf Salad, Roasted Fingerling Potatoes, or Wild Rice Pilaf.
\$28.00 per person

Taste of the Lowcountry

Mixed Field Greens with choice of Dressings or Marinated Tomato, Cucumber & Red Onion Salad, Baked Seasonal Fish, Buttermilk Fried Chicken, Choice of three sides
Green Beans with Onions & Bacon, Creamy Lowcountry Grits with Assorted Tasso Ham Gravy, Savannah Red Rice, Grilled Summer Veggies
\$29.00 *Fresh Local Shrimp add \$3 per person

South of the Border Fiesta

Black Bean Soup, Seasoned Ground Beef and Grilled Chicken, Flour Tortillas, Shredded Lettuce, Tomatoes, Mexican Cheese, Peppers, Salsa, Guacamole, Sour Cream, and Fresh Seasonal Fruit & Berries

\$17.00 per person

Italian Market

Your choice of Chicken Marsala or Chicken Picatta, Lasagna Bolognese served with Caesar Salad and Rustic Italian Breads
Broiled Whitefish and Tuscan Grilled Vegetables with Olive Oil & Balsamic Vinegar reduction, Parmesan Risotto with assorted toppings
\$30.00 per person

Mediterranean

Greek Salad: Romaine lettuce with Kalamata Olives, Cucumber, Tomatoes, Pepperoncini Peppers, Feta Cheese, and Olives, Grilled Chicken seasoned with Lemon, Olive Oil and Mediterranean herbs, served with Tzatziki sauce, Orzo Pasta Salad with Parmesan Cheese and Vegetables, Chef's choice Housemade Hummus and Crispy Pita Chips
\$25.00 per person

Prime Rib Buffet

Carved Prime Rib with Traditional Accompaniments, Baked Seasonal Fish with Citrus Buerre Blanc, Dollar Rolls
Mixed Field Greens with choice of dressings and choice of three sides
\$35.00 per person

Soup & Salad From the Garden

Choice of Homemade Soup, Gourmet Salad Greens, Baby Spinach, Cucumber, Pickled Beets, Tomatoes, Crumbled Bleu Cheese, Grated Cheese Blend, Housemade Croûtons, Choice of Dressings, Composed Salads
Fresh Seasonal Fruit & Berries

\$22.00 per person

***Carved Meats may be added at an additional cost**

Club Casual Cookout

Char-grilled Hamburgers, Hotdogs, Grilled Chicken Breasts with all the trimmings, Smoky Baked Beans with Molasses, Coleslaw, Old Bay Potato Chips, and Fresh Seasonal Fruit and Berries
\$24.00 per person



BREAKFAST



CONTINENTAL BREAKFAST

(Minimum of 15 guests)

Dataw Island Club Continental

Warm Bagels & Assorted Cream Cheeses, Homemade Muffins & Breakfast Breads, Assorted Yogurt Cups, Granola Bars, Fresh Whole & Sliced Seasonal Fruit & Berries, Orange Juice, Dataw Island Club Coffee & Hot Tea Service
\$12.00 per person

HOT BREAKFAST BUFFET

(Minimum of 25 guests)

Clubhouse Classic

Farm Fresh Scrambled Eggs, Country Sausage & Bacon, Home Fried Potatoes, Homemade Buttermilk Biscuits, Sweet Butter, Assorted Jams & Jellies, Orange Juice, Dataw Island Club Coffee & Hot Tea Service
\$15.00 per person

Southern Morning

Farmer's Market Vegetable* Frittata, Country Ham & Bacon, Creamy Lowcountry Grits with Assorted Toppings, Homemade Southern Poundcake French Toast, Home Fried

Potatoes, Sweet Butter, Assorted Jams & Jellies, Orange Juice, Dataw Island Club Coffee & Hot Tea Service
\$16.00 per person
(*two flavors of Frittata additional \$3.00 per person)

Southwestern Sunrise

Breakfast Burritos with Farm Fresh Scrambled Eggs with Cheese, Salsa & Sour Cream, Country Sausage & Bacon, Baked Lowcountry Grits with Cheese and Scallions, Fresh Whole and Sliced Seasonal Fruit and Berries, Homemade Jalapeño and Cheddar Cheese Biscuits, Sweet Butter, Assorted Jams & Jellies, Orange Juice, Dataw Island Club Coffee & Hot Tea Service
\$18.00 per person

PLATED BREAKFAST

(Minimum of 15 guests)

Good Morning

Homemade Southern Poundcake French Toast, Country Sausage, Fresh Fruit Garnish, Orange Juice, Dataw Island Club Coffee & Hot Tea Service
\$15.00 per person

Sams Point Signature

Two Warm Mini-Croissants -or- Two Buttermilk Biscuits filled with Farm Fresh Scrambled Eggs, Melted Cheddar Cheese & your choice of Bacon, Sausage, or Maple Ham, served with Home Fried Potatoes, Fresh Fruit Garnish, Orange Juice, Dataw Island Club Coffee & Hot Tea Service
(one selection for entire group)
\$16.00 per person

CHEF-ATTENDED BREAKFAST STATIONS

(Uniformed Chef Attendant required at \$75.00 per Chef)

Omelette & Egg Station

Featuring Bacon, Maple Ham, Crab, Shrimp, & Assorted Fresh Vegetables & Cheeses
\$8.00 per person

Parisian Crepes Station Featuring Fresh Sliced Seasonal Fruit & Berries, Toasted Pecans, Whipped Cream, Chocolate Sauce, & Powdered Sugar
\$11.00 per person

BREAKFAST ENHANCEMENTS

Croissants filled with Maple-Cured Ham, Farm Fresh Scrambled Eggs, and Cheddar Cheese, \$5.00 each

Buttermilk Biscuits filled with Farm Fresh Scrambled Eggs, Sausage, and Cheddar Cheese, \$5.00 each

Assorted Individual Cereals with 2% Lowfat Milk, \$4.00 each

Blueberry Pancakes with Warm Maple Syrup, \$5.00 per person

Yogurt Bar with Plain and No-Fat Yogurts, Fresh Seasonal Fruit, Honey, & Granola, \$5.00 per person

Creamy Lowcountry Grits with Tasso Ham Gravy and Assorted Toppings, \$5.00 per person

Mimosas with Freshly Squeezed Orange Juice, \$6.00 per person

Zing Zang Bloody Marys, \$6.00 per person



BEVERAGE SERVICE



As the saying goes, “eat, drink, and be merry!” Dataw Island Club has the perfect beverage service and libations to enhance your special event. Non-alcoholic beverages, a wide variety of beers and liquors, hand-selected wines, specialty cocktails, and more are available.

Alcoholic beverages may not be brought into Dataw Island Club from other sources. Twenty-one years is the legal drinking age in the State of South Carolina. Guests may be asked for identification. We reserve the right to refuse service to any guest. Last call will be offered 30 minutes prior to the contracted end time of your event.

Service of liquor shots is prohibited. Beer, wine and liquor special order labels are available by request and must be purchased by the case. There is no refund on special orders.

Prices will vary based on seasons and availability. Signature cocktails are available; pricing will vary.

HOUSE PACKAGE

House Liquor

\$6.00/cocktail
Sobieski Vodka
Seagram’s Gin
Canadian Mist Whiskey
Jim Beam Bourbon
Cutty Sark Scotch
Sauza Silver Tequila
Bacardi Rum

Domestic Beer

\$3.50/bottle
Yuengling
Ultra
Bud Light

Imported Beer

\$4.50/bottle
Heineken
Corona
Blue Moon

House Wines

\$6.50/glass
Domino Chardonnay
Domino Pinot Grigio
Domino Merlot
Domino Cabernet Sauvignon

PREMIUM PACKAGE

Premium Liquor

\$7.00 and up/cocktail
Absolut Vodka
Tanqueray Gin
V.O. Seagrams Whiskey
Jack Daniels Bourbon
Glenlivet Scotch
Jose Cuervo Tequila
Myers Rum

Domestic Beer

\$3.50/bottle
Yuengling
Budweiser
Bud Light
Ultra

Imported Beer

\$4.50/bottle
Heineken
Blue Moon
Corona

Premium Wines

\$9.00/glass
Ravenswood Chardonnay
Stella Pinot Grigio Beringer
Merlot
Sawbuck Cabernet Sauvignon
Castlerock Pinot Noir



PALMETTO PACKAGE

Celebrate South Carolina’s finest spirits with a unique selection of liquor and micro-brewed beer produced here in the Palmetto State. Seasons and production dictate availability, pricing, and selection of liquors and beers served.

Liquor

See Event Coordinator for Pricing
Firefly Flavored Vodkas
Virgil Kane Bourbon
Sea Island Rum

Micro-brewed Beer

See Event Coordinator for Pricing
Palmetto Brewing Company
Holy City Brewing
Coast Brewing Company

SPARKLING WINES & CHAMPAGNE

House Champagne by Yellow Tail
\$6.00 per glass or \$24.00 per bottle

Persecco Miniature Bottles served to each guest \$7.00 per bottle or full size bottles \$25 each

NON ALCOHOLIC BUBBLY

Sparkling Cider or Sparkling White Grape Toasts \$3,00 per glass

SPECIALTY ALCOHOLIC BEVERAGES

Bloody Mary Bar

Zing Zang Bloody Marys served with a variety of condiments, including Bourbon Sugar Gazed Bacon, Pickled Okra, Pickled Shrimp, Sliced Celery, Lemons, Limes, and Assorted Olives \$8.00 per person

Champagne & Mimosa Bar

House champagne served with freshly squeezed juices and nectars complete with a fruit garnish. Orange, Peach, Strawberry, Blueberry, Pineapple, and Cranberry

One juice option: \$6.50 per person
Each additional juice option: \$2.00

Wine Spritzer Bar

Chilled house white wines, including Chardonnay and Pinot Grigio \$6.50 per person

Winter Wonderland

Housemade Hot Chocolate with Dark Rum or Bourbon-infused Apple Cider served with a variety of toppings, mix-ins, and creams
\$9.00 per person
(Non-alcoholic, \$7.00 per person)

NON-ALCOHOLIC BEVERAGES

Coffee and Assorted Herbal Teas (Decaffeinated is available)
Southern Iced Tea
Soft Drinks: Coke products
Lemonade
\$3.00 per person

I BEVERAGE SERVICE INFORMATION & PRICING

Based on Consumption Service

Client indicates beer, wine and spirits package(s) prior to special event. At the conclusion of your beverage function an inventory is taken of the liquor remaining and charges are made on a basis of the amount consumed.

Cash Bar Service

Client indicates beer, wine and spirits package(s) prior to special event. Guests pay at the point of purchase.

Unlimited House Bar Package

Client indicates beer, wine and spirits package(s) prior to special event. First Hour: \$12.95 per person
Each additional hour: \$8.95 per person

Unlimited Premium Bar Package

Client indicates beer, wine and spirits package(s) prior to special event. First Hour: \$14.95 per person
Each additional hour: \$10.95 per person



We can customize your bar for any event !

BAKERIES & CONFECTIONS

Savannah Custom Cakes
savannahcustomcakes.com

Lowcountry Flour Girls
www.lowcountryflourgirls.com

Brenna's
Brenna Chiavello
843.592.0621

Brown Sugar
brownsugarcustomcakes.com

Savannah Rum Runners
Bakery & Cafe
912-355-4177

Two Smart Cookies
twosmartcookies.com

DRESSES & TUXEDOS

Fabulous Frocks
fabulousfrocksbridal.com

Modern Trousseau
moderntrousseausc.com

Madison Row
madisonrow.com

Bleu Belle Bridal
bleubellebridal.com

Charleston Tuxedo
charlestontuxedo.com

Simon's Formal Wear
simonsformal.com

EVENT PLANNERS & DESIGNERS

Meaghan Spachman
www.stellajaneevents.com

Embellished Events
embellishedweddings.com

Tara Guérard Soirée
taraguerardsoiree.com

Southern by Design
www.southernbydesignevents.com

FLORAL DESIGN

Laura's Carolina Florist
843.812.1291

Outrageous Floral Design
Sally Hendricks
843.524.9264

In The Event/ Farm City Flowers
Melissa Florence
843.812.1882

Rindy's Flowers
rindy@lowcountrystore.com

HAIR & MAKEUP

Orchid an Aveda Salon and Spa
Stylist Paige Martin
Owner Amy

ICE CARVINGS

Please contact the Special Events
Co-ordinator for ice carving options
and ordering information.

INVITATIONS & STATIONERY

Picklejuice Productions
Ginger Wareham
picklejuice.com

LIGHTING DESIGN

JLK Events
jlkevents.com

Technical Event Company
technicaleventcompany.com

PREFERRED VENDORS



We believe that every event should be unique, so we do not limit the use of outside vendors for vendor categories provided that they are licensed and insured properly.





LINENS

BBJ LINEN www.bbj.com
Amazing Event Rentals
www.amazingeventrentals.com
843-379-5503

LODGING

The Bluffs at Dataw Island Rental
these units are available through:
Seaside Getaways 843.838.8001

The Beaufort Inn
beaufortinn.com

The Rhett House Inn
rhetthouseinn.com

City Loft Hotel
citylofthotel.com

Hilton Garden Inn
hilton.com

Holiday Inn
ihg.com

Hampton Inn
hamptoninn.com

MUSIC - BANDS

Deas Guyz
R&B, Reggae & Motown
deasguyz.weebly.com

City Lights
Rock, Beach, Country & Blues
citylightsmusic.net

East Coast Entertainment Booking
Agent eastcoastentertainment.com

Other Brother Entertainment
Booking Agent
otherbrotherent.com

Sam Hill Bands
Booking Agent
samhillbands.com



MUSIC - DJ

JLK Events
Liz Bodie
jlkevents.com
GAVIGAN ENTERTAINMENT
www.GaviganEntertainment.com
843-252-7145
LOW COUNTRY EVENT
SERVICES ,LLC
CathrynMiller

OFFICIANTS

Rev. James Koerber 843.838.4230

Southern Hospitality of Beaufort
(Beaufort County Notary Public)
beaufortsc.org
843.271.1869
Miss Millie Boyce

PHOTOGRAPHERS

Red Shutter Studio
redshutterstudio.com

Susan DeLoach
sdeloachphoto.com

Geneva Baxley
moonshinephotographie.com

John Wollwerth
wollwerthimagery.com

Dormant Gypsy

Ron Golcher (intimate affairs)
843-838-9988

RENTAL ITEMS

(chairs, tents, china, plants, arches,
pipe/drape, etc.)

Classic Party Rentals of Hilton Head

Amazing Event Rentals of Beaufort

Please contact the Special Events
Director for advice on specialty
services.

TRANSPORTATION

AC Limo and Shuttle Service
www.aclimoservice.com

The Point Transportation
843.379.9450

Rivers Transportation

Coastal Wedding Films
coastalweddingfilms.com

WEDDING LICENSE

Beaufort County Probate Court
bcgov.net
843.255.5850

PHOTO BOOTHS

TAPSNAP
www.tapsnap1135.net 912-414-1744

FAVORS & TREATS

AUNT LAURIE'S
www.auntlauries.com 248-421-7411

COOKIES BY CHARLOTTE

182 Brickyard Point Rd. Beaufort ,Sc
29907 843-522-1893

POLICIES & FEES



Contracts & Payments

In order to book your event a signed Reservation Agreement, is due within thirty days of meeting with the Special Events Director or upon booking your event . The Reservation Agreement gives instruction on Club Policy and is required to guarantee your reservation .

Dataw Island Club requires a credit card must be provided on file to guarantee the payment of additional costs; this information should be submitted at the time of the prepayment. Ninety (90) days out from your wedding or special event, a second deposit for 50% of the estimated remaining balance is due. All deposits will be applied toward the final payment. The remainder due is payable immediately following the event with the credit card that is on file.

Any additional or remaining charges will be billed to you following the event and charged to your card.

Venue Rental & Fees

Fees are based on a four hour maximum. (Weddings: The four hour event time follows the wedding ceremony). Times of service are dependent upon availability. Dataw Island Club reserves the right of refusal based upon other events occurring at Dataw Island Club on the date requested. Your event may not exceed four hours without purchasing one additional hour, and may not extend beyond 11:00 p.m.

Dataw Island Club reserves the right to charge a labor fee for the setup of venues or meeting rooms with extraordinary set up requirements

CAROLINA BALLROOM: \$1800

may be discounted with a club member sponsorship

GAZEBO : Complimentary (may incur service charges)

TABBY ROOM: \$550

Complimentary with all wedding receptions

THE CANNERY: Complimentary (may incur labor charges)

JENKINS CREEK LAWN: Complimentary

GRAND OAK TREE SITE: \$1000

TENT ON THE GROUNDS: Contact the Events Coordinator for pricing

ADDITIONAL HOUR : \$450.00

DANCE FLOOR ASSEMBLY : \$250.00

DESSERT FEE: \$2.50 per guest

ICE CARVING: \$225.00 minimum (One month notice before event is required)

CHEF-ATTENDED STATION: \$75.00 per attendant

CASH BAR FEE: \$100.00 STAFF FEE (ONE STAFF PER 75 GUESTS)

SATELLITE BAR: \$200.00 Suggested for over 160 guests

FURNITURE EVACUATION FEE: \$550.00

VALET SERVICES: \$25.00 per hour per attendant (2 valet minimum)

Dataw Island Club accepts all major credit cards.

Service Charges & Taxes

Service Charge 22% service charge, 6% Beaufort County sales tax, and 2% South Carolina hospitality tax will be added to all food and beverage prices.

Venue Assignments

Banquet and meeting rooms are assigned according to the anticipated number of guests. If there are changes in the number of attendees, Dataw Island Club reserves the right to re-assign the banquet or meeting room accordingly. Dataw Island Club reserves the right to charge a labor fee for the set-up of meeting rooms with extraordinary requirements .

Cancellation

If you must cancel your event, please contact the Special Events Director as soon as possible.

Dress Code & Smoking Policy

All guests are expected to observe Dataw Island Club rules, including the dress code requirements: Collared or non-collared shirts that are designed for golf or tennis. Men's shirts must be tucked unless they are designed to be worn out. Dress shorts are permitted, but must be no more than 4 inches above the knee. Cut-offs and tank tops are not permitted. Dataw Island Clubhouse is a non-smoking facility. However, guests may smoke in the appointed smoking areas outside.

Food and Beverage

Due to market fluctuation and sea-

sonal availability of goods, Food and Beverage pricing is subject to change without prior notice to the client. All food and beverage needs must be catered by the Dataw Island Club, with the exception of your wedding cake or birthday cake. Our Special Events Director will assist you in choosing an appropriate menu for your event. Your menu is due four weeks prior to the date of the event. Once the estimated number of guests is given 30 days prior to the event , the menu may not be changed.

Special-diet requests must be submitted ten days before your event and are available at no additional charge .For example guests with special needs. may have food allergies or require vegetarian, vegan or dairy free options. Please see Abby Rodgers for information on the Gluten Free options that are available .

In accordance with the South Carolina Department of Health and Environmental Control rules, all leftover food and beverages, (including special orders), belong to the Club with the exception of your wedding cake, birthday cake, and/or departure basket.

Menu Tasting

Menu tastings are optional. The Special Events Director will work with you to arrange a menu tasting and what items will be offered during the tasting. Not all food items can be prepared in small quantities .All menu tastings for non member events are \$100.00 for up to four people and require an appointment with the Executive Chef .

Alcohol Policy

Alcoholic beverages may not be brought into Dataw Island Club from other sources. At the conclusion of your beverage function an inventory is taken of the liquor remaining and charges are made on a basis of the amount consumed.

Twenty-one years is the legal drinking age in the State of South Carolina. Guests may be asked for identification. We reserve the right to refuse service to any guest. Bar service is concluded 20 minutes prior to the scheduled end time of your event.

Guarantees

A guaranteed minimum number of guests must be submitted to the Special Events Director seven days prior to the event. If no final guarantee is submitted, the estimated number will be used as the final guarantee.

If the actual number of guests exceeds your guaranteed number you will be billed for the higher number. Late increases of any kind may result in some guests receiving an alternate, comparable menu item.

Inclement Weather

In the event of a 30% or more inclement weather forecast or excessive heat forecast, Dataw Island Club reserves the right to decide four hours prior to the event to relocate the function indoors. The Special Events Director will discuss a "rain plan" with you prior to your event.

Vendor Information

Clients are encouraged to contact vendors on the Preferred Vendors List for special event needs. The Special Events Director will provide you with this list. All of the photographs in this catering package are courtesy of our pre-ferred vendors.

Dataw Island Club does not provide dressing rooms for musicians and entertainers or staging areas for bakers, event planners, florists, or decorators. Any vendors requiring these areas should make arrangements for rooms with the client or hotel reservations. Musicians and entertainers may not arrive for set up prior to 9:00am and prepare to leave later than 11:00 p.m. All Vendors are required to contact the Special Events Director 5-7 days prior to their contracted function. Please call Abby Rodgers at 843.838.8428 or email datawcaters@islc.net. Clients are advised to include a Vendor Meal in their final guest count .

Event & Wedding Planners, Designers & Coordinators

All event planners and wedding coordinators are required to meet at least two weeks prior to the event date with the Dataw Island Club Special Events Director to discuss event logistics. Event planners and wedding coordinators must provide copies of decor plans, seating arrangements, vendor contact information, and event timelines to the Dataw Island Club Special Events Director. Event planners and wedding coordinators must coordinate delivery of event items such as rentals, floral, etc., to the Clubhouse

with the Dataw Island Club Special Events Coordinator at least one week prior to scheduled delivery dates. All event planners are expected to be on-site for the events that they are contracted for with any venue associated with Dataw Island Club including set up and removal of outside items .

Pre-Event Setup & Decor

Please call Abby Rodgers at 843.838.8428 or email datawcaters@islc.net to schedule pre-event setup, including decorating or dropping off items for your event. Dataw Island Club will work with you as much as possible to accommodate pre-event setup. Dataw Island Club reserves the right to decline pre-event setup requests to allow for other parties or events to take place. In order to guarantee time for setting up or decorating before your event, you must reserve the appropriate location subject to an additional fee. Dataw Island Club does not allow for items to be nailed, taped or attached to the walls, ceilings, banisters, etc. Furniture may not be moved or rearranged by the client. For furniture removal, the client must pay the Evacuation Fee.

Site Tours

Site tours are conducted Tuesdays-Fridays from 10:00a.m. to 6:00p.m. and Saturdays from 12:00p.m. to 5:00p.m. Site tours are based on availability of venues and special events schedule. Dataw Island Club is closed on Mondays. Site tours must be arranged in advance and require an appointment.

