




SEA PALMS  
• ST. SIMONS •

*Wedding Packages*





Say “I do” without any worry when you choose to celebrate your special day with us! Sea Palms provides tranquility amid stunning marsh views, perfect for any romantic celebration. We provide all the services you need to make your day unforgettable. With beautiful outdoor venue spaces, on-site catering from our experienced culinary experts, luxe hotel accommodations, and guidance from our event team, planning your wedding will be like a piece of [wedding] cake

Sea Palms Resort is located in the heart of St. Simons Island, a pearl of the Georgia Coast that has retained her gentle historic southern charm. She boasts many historic sites as well as quaint shops and boutiques. Enjoy casual and fine dining restaurants serving the best seafood in the south.

Weddings on St. Simons Island in the Golden Isles are always beautiful; whether you prefer an intimate wedding in our private enclosed courtyard, a grand affair inside a luxuriously appointed ballroom, or a simple sunset ceremony, Sea Palms Resort has been making every couple’s special day a dream come true for generations.





## *Let's Plan*

02 • VENUES

12 • VENUE PACKAGES

18 • RECEPTION PACKAGES

26 • BAR OFFERINGS

28 • ENHANCEMENTS

30 • PREFERRED PARTNERS





Venues



# Courtyard

The Courtyard offers a semi-private lakeside pavilion with lush green space for up to 300 guests. Its convenient location to the Sea Palms clubhouse allows for an easy transition from ceremony to an indoor reception. The Courtyard is a flexible space that can host your ceremony, reception, or both.

## FEATURES

- Lawn grooming preparation prior to wedding day
- An indoor backup location [for inclement weather]
- Complimentary water station
- Golf cart escort for the bride
- Outdoor covered pavilion with restrooms for guests
- Semi-private lakeside pavilion
- String light covered palm trees

**RECOMMENDED CAPACITY: 300**







## Poolside

The Sea Palms East Pool is conveniently positioned near the clubhouse and guest accommodations, offering a beautiful poolside ambiance with a built in tiki bar. This space is great for hosting a cocktail hour, rehearsal dinner, or golden hour reception.

### FEATURES

- Built-in tiki bar
- Covered cabanas for an intimate seating option
- Flexible space with custom setup
- Ambiance
- String lights

### RECOMMENDED CAPACITY: 75

*\*The East Pool is not included in venue package, pricing differs due to peak seasons and is based on availability.*







*Venues*





Venues



# Grand Ballroom

The most extensive of our indoor gathering spaces, the Grand Ballroom is the ideal space for a larger wedding reception or a group that loves to dance. The Grand Ballroom includes the use of our Oak Room, a separate space that can be used for a bar or buffet.

## FEATURES

- Elegantly appointed features
- Open floor plan
- Customizable reception layout
- Dance floor included
- Ornate chandeliers

**RECOMMENDED CAPACITY: 200**





# Musgrove

The Musgrove Room is an intimate indoor space suited for modest weddings. Featuring large windows that provide natural lighting and a view of our golf course, the Musgrove Room also has access to a connected outdoor patio, a great place for a cocktail hour and hors d' oeuvres.

## FEATURES

Connected outdoor patio

Open floor plan

Dance floor included

Large floor to ceiling windows for ample natural lighting

**RECOMMENDED CAPACITY: 70-100**







Venues





Venues



# Cypress

With large windows that provide ample natural lighting, a stunning view of the golf course and access to the outdoor patio, The Cypress Room is the perfect space for a smaller celebration.

## FEATURES

Perfect for intimate celebrations  
Connected outdoor patio with furniture  
String lights  
Ample natural lighting

**RECOMMENDED CAPACITY: 35-50**







## *Venue Packages*

### *all wedding packages include:*

- Planning meetings with the Wedding Sales Manager
- Access to the resort for engagement photo sessions
- Private menu tasting for up to two guests
- Courtesy discount link for all guest accommodations
- Complimentary on-site parking for attending guests
- Banquet tables with floor-length white tablecloths



# Something New

## VENUE PACKAGE

Our "Something New" package includes choice of indoor or outdoor ceremony space, reception space, and a dance floor for guests that love to party. We will handle the setup and breakdown, while you focus on having the best day ever.

### **\$5,500 • INCLUDES:**

Wedding Ceremony Venue

Wedding Reception Venue

Dance Floor

Water station during ceremony

White garden chairs for ceremony and reception

*\*Additional fees may apply for guest counts over 100.*



*\*22% service charge, 6% sales tax, and 3% liquor tax applies.*

- Display tables for cake, gifts, guestbook, and favors
- White, sand, or black linen napkins
- Complete set up and break down
- Reserved space for ceremony rehearsal the day prior to the wedding, with the first row of chairs set
- Standard place settings that include china, glassware, and flatware



# Something Blue

## VENUE PACKAGE

Our "Something Blue" package is an excellent choice for an all-inclusive couple. In addition to ceremony and reception sites, this package includes all day use of both bridal and grooms suites, and a one-year anniversary stay in one of our hotel suites.

### **\$7,500 • INCLUDES:**

Wedding Ceremony Venue

Wedding Reception Venue

All-day use of the Magnolia and Dogwood Suites

A one-year anniversary stay

Dance Floor

White garden chairs for ceremony and reception

*\*Additional fees may apply for guest counts over 100.*



## *all wedding packages include:*

- Planning meetings with the Wedding Sales Manager
- Access to the resort for engagement photo session
- Private menu tasting for up to two guests
- Courtesy discount link for all guest accommodations
- Complimentary on-site parking for attending guests
- Banquet tables with floor-length white tablecloths





## Venue Packages

*\*22% service charge, 6% sales tax, and 3% liquor tax applies.*

- Display tables for cake, gifts, guestbook, and favors
- White, sand, or black linen napkins
- Complete set up and break down
- Reserved space for ceremony rehearsal the day prior to the wedding, with the first row of chairs set
- Standard place settings that include china, glassware, and flatware





*Venue Packages*





## Say I do

### ELOPEMENT PACKAGE

The "Say I Do" elopement package is for the couple who wants a romantic and intimate wedding celebration. We will handle the details while you focus on your I Do's. Limited guest count applies.

#### **\$3,000 • INCLUDES:**

- Wedding Coordinator
- Choice of Ceremony Site
- Speaker during Ceremony
- Bridal Bouquet
- Groom's Boutonniere
- Licensed Officiant
- Custom Ceremony
- Photography
- Private Candlelight Dinner
- Champagne Toast
- Suite for the Wedding Night

*\*22% service charge, 6% sales tax, and 3% liquor tax applies. Ask your wedding Sales Manager about available elopement package upgrades.*





## TO HAVE \$170 PER PERSON

TWO PASSED HORS D'OEUVRES  
PLATED OR BUFFET DINNER  
TEA AND COFFEE SERVICE  
CHAMPAGNE TOAST  
SILVER TIER OPEN BAR



## TO HOLD \$225 PER PERSON

THREE PASSED HORS D'OEUVRES  
PLATED OR BUFFET DINNER  
TEA AND COFFEE SERVICE  
CHAMPAGNE TOAST  
GOLD TIER OPEN BAR  
LATE NIGHT SNACK



## TO LOVE + CHERISH \$280 PER PERSON

FOUR PASSED HORS D'OEUVRES  
PLATED OR BUFFET DINNER  
WINE SERVICE  
TEA AND COFFEE SERVICE  
CHAMPAGNE TOAST  
PLATINUM TIER OPEN BAR  
LATE NIGHT SNACK  
SPARKLER EXIT

## *all reception packages include:*

- Complete setup and breakdown
- Private menu tasting for up to two guests
- Tea and coffee service
- Champagne Toast
- During reception table clearing and reset
- White, sand, or black linen napkins





## Reception Packages

*\*22% service charge, 6% sales tax, and 3% liquor tax applies.*

- Banquet tables with floor-length white tablecloths
- Table-side water service during event
- Four consecutive hours of open bar service
- Choice of reception and service times
- Standard place settings that include china, glassware, and flatware





## PASSED HORS D'OEUVRES

### *Cold options*

Chicken Quesadilla Trumpets with Chipotle Crème Fraîche

Artichoke Tomato Bruschetta with Balsamic Glaze

Ahi Tuna Tartare with Crispy Wonton & Sriracha Aioli

Antipasta Skewer - Sun Dried Tomato, Mozzarella, Kalamata Olive, Artichoke Heart

Mini Corn Cakes with Cumin Beef, Lime Sour Cream & Corn Salsa

Blackened Beef Tender Tips, Brie Cheese on Grilled Sourdough Baguette with Fig Chutney

### *Hot options*

Mini Lump Crab Cake with Meyer Lemon Aioli

Chicken Empanadas with Lime Sour Cream

Crispy Thai Vegetable Spring Rolls served with a Vietnamese Dipping Sauce

Jumbo Coconut Shrimp with Mango Coulis

Spinach & Feta Spanakopita, Sun-Dried Tomato Tapenade

Miniature Beef Wellington, Sauce Bearnaise





## LATE NIGHT SNACKS

Our late night snack offerings are a mini post-event buffet of grab and go items for the guests that like to keep the party going.

### *7th Inning Stretch*

Black Angus Beef Sliders  
Bite Size Chicken Burritos  
Warm Soft Pretzels  
Roasted Peanuts  
Cracker Jacks  
Mini Hot Dogs

### *Retro Vibes*

White Cheddar Popcorn  
Vanilla Wafer Cookies  
Jars of Assorted Candy  
Kettle Potato Chips  
Rice Krispie Treats  
Cracker Jacks

### *Sweet Tooth*

White Cheddar Popcorn  
Fresh Fruit Tartlets  
Cinnamon Twists  
Brownie Bites



# PLATED DINNER OFFERINGS

Our plated dinner reception includes water and tea service.

## *Signature Salads* CHOOSE ONE

### GOAT CHEESE + FIG

Butter Lettuce & Arugula, Watercress, Marinated Beets, Herb Crusted Goat Cheese with a Fig Balsamic Glaze

### BERRY + PECAN

Boston Bibb, Feta Cheese, Candied Pecans, Seasonal Berries with Champagne Vinaigrette

### FOCACCIA CAESAR

Petite Romaine Hearts, Shaved Parmigiano, Focaccia Croutons, Classic Caesar Dressing

### PISTACHIO + BLEU CHEESE

Petite Lettuce Leaves, Roasted Pears, Point Reyes Bleu Cheese Crumbles, Toasted Pistachios with Tarragon Vinaigrette

### PANCETTA + POMEGRANATE

Baby Spinach & Curly Endive with Crispy Pancetta, Toasted Pine Nuts, Golden Currants and Pomegranate Emulsion

## *Chef's Desserts* CHOOSE ONE

### TIRAMISU

### KEY LIME PIE

### PECAN PIE

### CHOCOLATE TORTE

### NEW YORK CHEESECAKE





## *Plated Entrées* CHOOSE ONE

### GEORGIA SHRIMP & GRITS

Wild Georgia Shrimp, Smoked Gouda Grits, Seasonal Greens, Andouille Étouffée

### SESAME SEARED CHICKEN BREAST

Ginger Scented Jasmine Rice, Stir Fry Vegetables with Citrus Soy Glaze

### PISTACHIO CRUSTED SALMON FILET

Lemon Beurre Blanc, Vegetable Mediterranean Couscous

### PROSCIUTTO WRAPPED CHICKEN BREAST

Smoked Gouda with Roasted Roma Tomato Broth, Market Vegetables

### SWEET TEA BRINED PORK LOIN

Apple Scallion Slaw, Crème Fraîche Whipped Potato, Vegetables, Grain Mustard Jus

### CHIANTI BRAISED SHORT RIBS

Seasonal Root Vegetables served over a Polenta Cake with Fried Onion Petals

### NEW YORK SLICED STRIP LOIN +\$12

Sliced Angus Beef, Fingerling Potato & Shallot Sauté, Burgundy Wine Demi, Vegetables

### FILET MIGNON +\$16

Porcini Mushroom Risotto, Sautéed Vegetables, Roasted Shallot Red Wine Reduction

If selecting two entrées for a plated dinner for pre-selections by guests, we do require an additional fee of \$25 per person. In addition, we require place cards and a seating chart.

If guests have a table-side selection between two entrées, an upcharge of \$55 per person applies.





# BUFFET DINNER OFFERINGS

Our buffet dinners include water and tea service, seasonal vegetables, and chef's choice dessert.

## *Signature Salads + Soups* CHOOSE TWO

### CHEF'S GARDEN SALAD

with Herb Croutons

### ROASTED BEET SALAD

Fresh Artisan Lettuce, Herb Goat Cheese Crostini

### FOCACCIA CAESAR

Petite Romaine Hearts, Shaved Parmigiano, Focaccia Croutons, Classic Caesar Dressing

### CUCUMBER & FETA SALAD

Tomato, Red Onion, Kalamata Olives, Sweet Pepper Vinaigrette

### INSALATA TOSCANA

Baby Arugula & Spinach, Chickpeas, Red Onion, Cherry Tomatoes, Crispy Pancetta

### TOMATO BASIL BISQUE

### LOBSTER BISQUE

### VEGETABLE MINISTRONE SOUP

### CLAM CHOWDER

### FRENCH ONION (GRUYÈRE CROSTINI)

### BUTTERNUT SQUASH

### ROASTED CORN CHOWDER

## *Buffet Upgrade*

**ASK ABOUT OUR CARVING STATION OFFERINGS**

## *Side Dishes* CHOOSE ONE

### HARVEST RICE

### VEGETABLE RICE PILAF

### YUKON SMASHED POTATOES

### PESTO PASTA PRIMAVERA

### RED BEANS & RICE

### SMOKED CHEDDAR GRITS

### BAKED POTATO

### BAKED SWEET POTATO

### SWEET POTATO MASH

### SWEET PEAS & SAFFRON RICE

### ROASTED BABY RED POTATOES







## *Main Entrées* CHOOSE TWO

### **SEARED CHICKEN BREAST**

with Wild Mushroom Brandy Cream Sauce

### **GRILLED CHICKEN BREAST**

with Toasted Pistachio Sauce

### **TERIYAKI CHICKEN BREAST**

With Grilled Pineapple

### **MACADAMIA CRUSTED SALMON**

Saffron Butter Sauce

### **GRILLED MAHI**

Shrimp Cream Sauce

### **NEW YORK STRIP STEAK**

Rosemary, Garlic Rubbed with Hunters Demi

### **ROASTED PORK LOIN**

with Dijon Mustard Sauce

### **SMOTHERED PORK LOIN**

Caramelized Sweet Onions, Smoked Bacon, Baby Mushrooms

### **ROASTED LEG OF LAMB**

Mint Chutney & Mango Ginger Chutney

### **PORTOBELLO RAVIOLI**

Roma Tomatoes, Thyme Cream Sauce, Baby Spinach, Parmesan-Reggiano

### **GEORGIA SHRIMP SAUTEE**

Chardonnay Butter Sauce

### **CHICKEN COQ AU VIN (BONE-IN)**

### **MESQUITE BBQ CHICKEN (BONE-IN)**

### **SEAFOOD RISOTTO PAELLA**

### **CHIANTI BRAISED SHORT RIB**



## BAR OFFERINGS

### *Wine*

#### SILVER

BACKHOUSE CABERNET

BACKHOUSE PINOT NOIR

BACKHOUSE CHARDONNAY

BACKHOUSE PINOT GRIGIO

#### GOLD

MEIOMI PINOT NOIR

ROBERT HALL CABERNET

HARKEN CHARDONNAY

FERRARI CARANO PINOT GRIGIO

#### PLATINUM

BOEN PINOT NOIR

AVALON CABERNET SAUVIGNON

THE CALLING CHARDONNAY

SANTA MARGHERITA PINOT GRIGIO

### *Beer*

BUDWEISER

BUD LIGHT

MILLER LITE

MICHELOB ULTRA

COORS LIGHT

YUENGLING

CORONA

CORONA LIGHT

STELLA ARTOIS

GUINNESS

SWEET WATER 420

CREATURE COMFORT TROPICÁLIA

JEKYLL BREWING HOP DANG DIGGITY





## *Spirits*

### SILVER

SMIRNOFF VODKA

BOMBAY GIN

RON LLAVE WHITE RUM

JIM BEAM BOURBON

DEWAR'S BLENDED WHISKEY

### GOLD

TITO'S VODKA

BEEFEATER GIN

MYERS PLATINUM WHITE RUM

MAKER'S MARK BOURBON

CHIVAS REGAL BLENDED SCOTCH

### PLATINUM

GREY GOOSE VODKA

HENDRICKS GIN

BACARDI WHITE RUM

WOODFORD BOURBON

JOHNNIE WALKER BLACK BLENDED SCOTCH  
WHISKEY

## *Champagne*

### SILVER

PRINCE DE RICHEMONT BRUT BLANC DE  
BLANCS

### GOLD

FAIRE LA FÊTE, CRÉMANT DE LIMOUX BRUT  
MÉTHODE

### PLATINUM

POMMERY, CHAMPAGNE BRUT ROYAL



*Ask your wedding sales manager about signature cocktail offerings*

We require a Sea Palms licensed bartender to serve all alcohol at your event. Bartender fee is \$150 per bartender for the first two hours and \$25 per extra hour, per bartender after the first two hours.



## ENHANCEMENTS



### *Printing*

MENUS	\$4 EACH
PLACE CARDS	\$1.50 EACH
CHALKBOARD SIGNS	\$50 EACH

### *Services*

WELCOME BAG DELIVERY	\$250
CAKE CUTTING	\$150
GOLF CART + ATTENDANT	\$750
SPARKLER EXIT	\$150
WINE SERVICE	\$14 PER PERSON
LATE NIGHT SNACK	\$19 PER PERSON
HOR'S D'OEUVRES	\$11 PER PERSON





## Rentals

SMALL PROJECTOR SCREEN	\$95
LARGE PROJECTOR SCREEN	\$190
8 X 8 STAGE (INCLUDES SKIRTING)	\$250
12 X 8 STAGE (INCLUDES SKIRTING)	\$345
LCD PROJECTOR PACKAGE	\$280
CLIENT PROJECTOR SUPPORT	\$65
MIXER + HOUSE SPEAKERS	\$190
SOUND SYSTEM PACKAGE	\$280
WIRED INTERNET CABLE	\$40
WIRELESS HANDHELD MICROPHONE	\$155
WIRELESS LAVALIER MICROPHONE	\$155
TABLE MICROPHONE	\$60
65 INCH SMART TV	\$310



## Decor

CAKE STAND (GOLD OR SILVER)	\$50
VOTIVE CANDLES	\$1 EACH
EASEL	\$20
FLOATING CANDLES	\$2 EACH
PIPE + DRAPE	\$125
STRING LIGHTS (PER 50 FT)	\$195
GEORGIA STATE FLAG	FREE
UNITED STATES FLAG	FREE
PODIUM	\$60
CHARGERS	\$1 EACH





## PREFERRED PARTNERS

### *Photography*

RAINEY GREGG PHOTOGRAPHY	raineygreggphotography.com	
DEVOSS PHOTOGRAPHY	devossphotography.com	912.223.4747
HALEY WRIGHT PHOTOGRAPHY	haleywrightphoto.com	
LAURA ANGELA PHOTOGRAPHY	lauraangelaphotography.com	912.571.6619

### *Beauty Services*

B. LUSH SALON + SPA	blushssi.com	912.268.2739
MALLERY BAXTER SALON		912.223.1802
BEINVENUE SALON		912.634.0546

### *Event Coordinator*

SWANSON SIGNATURE EVENTS	swansonsignatureevents.com	
ISLAND SOUND	islandsoundlive.com	877.634.7725

### *Bakeries*

CATHY HUBER CAKES	cathyhubercakes.com	912.580.1025
SWEET LUNCHEONETTE	sweet-luncheonette.com	912.227.8847

### *Entertainment*

ISLAND SOUND	islandsoundlive.com	877.634.7725
OWEN PLANT MUSIC	owenplantmusic.com	310.902.6251
CPM EVENT SERVICES	cpmeventservices.com	912.269.2440
TIM AKINS BAGPIPER		912.506.6355
THE FABULOUS EQUINOX ORCHESTRA	equinoxorchestra.com	912.547.3196

### *Event Rentals*

BEACHVIEW EVENT RENTALS + DESIGN	beachview.net	877.782.7368
STRATON HALL EVENTS	stratonhall.com	912.275.8294

### *Florists*

THE VINE GARDEN MARKET	vinegardenmarket.com	912.634.7474
A COURTYARD FLORIST	acourtyardflorist.com	912.634.9622
EDWARD ON ST. SIMONS	edwardonstsimons.com	912.638.7323



## *Transportation*

EDWARD TRANSPORTATION

[edwardtransportation.com](http://edwardtransportation.com)

912.267.2476

MARTIN'S WEDDING TRANSPORTATION

[martinsweddingtransportation.com](http://martinsweddingtransportation.com)

912.279.0177

## *Videographer*

RAINEY GREGG PHOTOGRAPHY

[raineysgreggphotography.com](http://raineysgreggphotography.com)

ISLAND SOUND

[islandsoundlive.com](http://islandsoundlive.com)

877.634.7725

LW FILM AND PHOTO

[lwfilmandphoto.com](http://lwfilmandphoto.com)

## *Audio/Visual Production*

P.O. SOUND & LIGHTING PRODUCTIONS, LLC

912.506.7257

THE NEEDLE

[wearetheneedle.com](http://wearetheneedle.com)

706.726.7276

## *Officiants*

ST. SIMONS ELOPEMENTS

[stsimonselopments.com](http://stsimonselopments.com)

912.580.1025

CHERYL NELSON

[cherylsbuck@gmail.com](mailto:cherylsbuck@gmail.com)

912.266.2875

ISLAND SOUND

[islandsoundlive.com](http://islandsoundlive.com)

877.634.7725

HALEY WRIGHT TINKLE

[haleywrightphoto.com](http://haleywrightphoto.com)

## *Live Painter & Custom Portraits*

SARAH TINSLEY PARKER

[sarahtinsleyparker.com](http://sarahtinsleyparker.com)















## *Let's Connect*

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