

Parking

Self-parking is available in the parking garage conveniently located across from Bay Watch Resort with the entrance from 28th Avenue North. Parking for guests attending events is located in the parking garage.

Guest Count and Payment

In order to best serve our guests, a final confirmation of attendance or "guarantee" is requested thirty (30) days prior to your event. This number will be considered the minimum guarantee and is not subject to reduction. If no guarantee is received, the hotel will charge for the expected number of guests as indicated on the Banquet Event Order. Finalization of all details and payment must be received (30) days prior to your event, based on the guaranteed number of guests. Any vendors expecting a meal must be included in the final quest quarantee and will be charged at full price.

Food Preparation

All food items (with the exception of wedding or specialty cakes) must be supplied and prepared by Bay Watch Resort and may not be removed from the premises. Take out boxes are not permitted.

Beverages

Bay Watch Resort, as licensee, is responsible for the sale and service of alcoholic beverages in accordance with South Carolina regulations. It is policy that all liquor, beer and wine must be supplied by the hotel. In addition, consumption of alcoholic beverages by anyone less than 21 years of age is prohibited. Any violation of this policy will result in immediate shutdown of alcoholic beverage service and the possibility of legal action. Bay Watch Resort reserves the right to control all functions held on the premises and to discontinue service of alcoholic beverages at any time, if hotel management deems it in the best interest of the hotel and the guests to do so. No outside alcoholic beverages may be brought into the facility.

Services Charges and Sales Tax

A 23% taxable service charge plus applicable state and local sales tax will be added to all food and beverage charges. Any audio/visual equipment charges, room set-up and rental fees will be subject to applicable state sales tax. Tax rates are subject to change without notice.

Damages

The patron assumes full responsibility for any damages to the hotel property caused by the patron, their guests or their agents/vendors.

Decorations

Affixing anything to the walls, floors, columns or ceilings in any function room is not permitted. Absolutely no glitter or confetti is permitted in banquet space. No open flames are permitted. No fog machine or bubbles in banquet space or on banquet space balconies.



Entertainment and Vendors

Upon hotel's approval, musicians, florists, photographers, etc., may be booked by the client and will be solely their responsibility. Sexually explicit or otherwise objectionable content music is not permitted. If any of the above is to be included in the guaranteed meal count, please include them in the final guest count. For the comfort of our other guests, all music must cease at 11:00 PM.

Security

The resort shall not assume responsibility for the damage or loss of any merchandise or articles brought into the hotel.

Additional Labor Charges

After the initial setup has been completed, a \$200 labor charge will be applicable to reset or change room settings.

Beach Wedding Information

South Carolina marriage license issued by any county within the state is required. Alternatively, for an application in Horry County visit <u>www.horrycounty.org.</u>

Alcohol and glass containers are not allowed on the beach.

Please stay off the dunes and avoid picking sea oats and other dune vegetation.

Rice-free alternatives are mandatory as birds cannot digest rice.

Only fresh flowers are allowed on the beach.

Chinese lanterns or sparklers are not permitted on the beach.

There are no permits required to have a wedding ceremony on the beach, however beach rules must be observed. A North Myrtle Beach business license is required for anyone who performs a service within the city limits such as a photographer, rental service, etc. This is a public beach and areas cannot be reserved or blocked off.

Chairs (maximum of 26) and portable archways are permitted on the beach but must be removed immediately following the ceremony. Set up time for chairs and archways, when provided by Bay Watch Resort, will be at the discretion of the hotel. Chairs and other decor are guaranteed to be in place 30 minutes prior to the ceremony, weather permitting.

Tents are banned from all North Myrtle Beach beaches.



Banquet Space Rental Fees

Ocean Drive Ballroom (maximum of 220 people depending on setup) \$2000

Crescent Beach Ballroom (maximum of 80 people depending on setup) \$1000

Cherry Grove Ballroom (maximum of 60 people depending on setup) \$700

Café Rehearsal Dinner (maximum of 50 people depending on setup) \$500

Rental Fees Include:

- * Room rental (up to three hours; \$400 labor charge for each additional hour)
- ★ Room setup; 60" round tables and banquet chairs (additional tables set up as needed)
- ★ Beach themed centerpieces
- ★ China, flatware and glassware
- ★ Service staff set up, event and breakdown

Linens and Food & Beverage will be charged in addition based on menu selections

Additional Services

Dance floor 9' x 9' \$300 | 16' x 16' \$450

Staging (20'x 8'x 16" stage and skirting with two side steps) \$450

Chair covers (white spandex) \$5 each

Sashes (various colors available) \$6 each

Optional Chiavari chair upgrade with sashes \$14 per chair

Café balcony lighting for Ocean Drive Ballroom \$350

Screen with projector \$150

Podium with wireless microphone \$150

Linen: based on number of attendees

additional specialty linen must be rented through Bay Watch Catering Department

Coordinating & Decoration Services available at additional fee

Beach Ceremony

Ceremony fee (set up & break down) \$500

Padded white folding ceremony chairs \$8 each (up to 20 allowed by city)

Benches \$55 each (up to 8) plus \$200 delivery charge

Arbor \$150

Decorated Arbor Tier 1 \$200 Tier 2 \$300 Tier 3 \$400



Hors D'Oeuvres

All Pricing is Per Piece for Butler Service.

Pricing available for Hors d'oeuvres on a Buffet Service

Cold Selections

Fresh Seasonal Fruit Skewer - \$3.25

Vegetable Crudité Shooters - \$3.50

Caprese Skewers - Tomato, Mozzarella & Basil Skewers - \$3.25

Shrimp Cocktail Shooters served with Cocktail Sauce - \$3.50

Chicken Salad served on Crostini - \$3.25

Smoked Salmon served on Cucumber with Capers & Cream Cheese - \$4.00

Hot Selections

Coconut Fried Shrimp with Cocktail Sauce - \$3.50

Petite Crab Cakes - \$3.75

Bacon Wrapped Scallop - \$3.50

Teriyaki Glazed Bacon Wrapped Shrimp - \$3.50

Vegetable Spring Roll served with Teriyaki Dip - \$2.75

Beef Satay, Sweet Soy Glaze - \$3.00

Spinach & Feta served in a Pastry Puff - \$2.75

Tomato Basil Soup with Grilled Cheese Triangle Shooters - \$3.50

Miniature Beef Wellington - \$3.00

Vegetable Spring Roll - \$2.75

BBQ Pork Sliders - \$3.50

Mini Beef Hot Dog served in a Pastry Puff - \$2.75

Buffalo Chicken Bites - \$3.50

Loaded Mac & Cheese Bites - \$3.50



Reception

Silver Platter Displays

International & Domestic Cheese Display With Baked Brie topped with Raspberry & Toasted Almonds

Selection of Gourmet Cheeses In cubes and wedges Garnished with Grapes and Berries Served with Assortment of Gourmet Crackers And Sliced French Baguette \$9.75 per person (minimum 25 persons)

Antipasto Display

Assorted Italian Sausages, Cured Meats, Roasted Eggplant, Zucchini, Variety of Olives, Pickled Cherry Peppers, Pepperoncini, Chipped Parmigiano-Reggiano Served with Sliced Italian Bread \$12.00 per person (minimum 25 persons)

Carving Stations

Chef Attendant Fee of \$125.00 per chef - stations will serve for 90 minutes

Roasted Beef Tenderloin

Accompanied by Petite Brioche, Horseradish and Country Dijon Sauces
\$32.00 per person

Herb Crusted Roasted Pork Loin

Stuffed with Spinach, Cranberry, Fontina Cheese, Caramelized Vidalia Onions, Au Jus \$21.50 per person

Citrus Marinated Turkey Breast

Served with Petite Brioche Rolls and Cranberry Sauce \$16.00 per person

Roasted Salt Crust Prime Rib

Peppercorn Demi-Glace, Horseradish Warm Silver Dollar Rolls (Serve up to 25 Persons) \$34.00 per person

Peach & Honey Glazed Pit Ham

Served with Petite Brioche Rolls, Honey Mustard and Mayonnaise \$19.00 per person



Action Stations

Chef Attendant Fee of \$100 Per Attendant - Stations will serve for 90 minutes

Pasta Station

Penne, Tortellini and Angel Hair Pasta
Alfredo, Pesto Cream and Marinara Sauce
Diced Chicken, Italian Sausage,
Sun Dried Tomatoes, Mushrooms, Broccoli, Spinach, Peppers,
Garlic, Capers, Tomato and Freshly Grated Parmesan
Served with Garlic Bread
\$24.00 per person
(Add Shrimp \$4.00 per person)

Stir Fry Station

Shrimp, Chicken and Beef Kung-Pao, Ginger and Oyster Sauce

Bamboo Shoots, Fresh Ginger, Water Chestnuts, Chopped Scallions, Shiitake Mushrooms, Snow Peas, Bean Sprouts, Roasted Peanuts, Baby Shanghai Bok Choy, Chili Pepper and Hoisin Sauce, Steamed Jasmine Rice \$21.00 per person

Mashed Potatoes Bar or Stone Ground Grits Bar

Choice of One with Selection of 5 Toppings
Young Yukon Gold Potato Mash
Sweet Potato Mash
Stone Ground White Corn Grits

Finely Diced Country Ham, Crispy Bacon Bits, Browned Sausage,

Shredded Cheddar Cheese, Chopped Green Onions, Garlic Puree,

Sour Cream, Chives, Brown Sugar, Candied Pecans, Raisins, Butter Homemade Chili Available for extra \$3.00 per person

Served In Martini and Rocks Glasses

\$12.00 per person



Dinner

Plated Dinner Selections

Entrée Price Includes One Soup or Salad, Dinner Rolls, One Starch, One Vegetable, One Dessert, Water, and Ice Tea

Soup

Sweet Tomato Basil Soup Cream of Broccoli She Crab Soup

OR

Salad

The Clubhouse Salad

Baby Mixed Greens tossed with Artichoke Heart, Tomato and Cucumbers, and Hearts of Palm with Parmesan Balsamic Vinaigrette

The Classic Caesar Salad

Hearts of Romaine with Garlic Croutons and Parmesan Cheese with Caesar Dressing

Iceberg and Tomato Salad

Wedge of Crisp Iceberg Lettuce, Tomatoes with Blue Cheese Dressing – (Upon Request add Bacon and Blue Cheese Crumbles)

Baby Spinach Salad

Young Spinach Leaves, Shaved Red Onions with Warm Bacon Dressing



Entrée Selections

Poultry

Pecan Crusted Chicken Breast - \$37.00 Chicken Marsala - \$39.00 Chicken Parmesan - \$36.00 Boursin Cheese & Spinach Stuffed Chicken Breast - \$39.00

Fish & Seafood

Blackened Salmon - \$38.00 Baked Stuffed Shrimp - \$40.00 Seared Tilapia with Citrus Ginger Butter - \$39.00 Savannah Crab Cakes - \$43.00 Shrimp Scampi with Garlic Butter Sauce - \$38.00

Beef

8 oz. Filet Mignon with Mushroom Demi-Glace - \$55.00 New York Strip Steak - \$52.00 Prime Rib - \$53.00 Beef Wellington - \$53.00

Combination Entrees

Parmesan Crusted Chicken Breast and Teriyaki Salmon - \$50.00 Teriyaki Salmon and Petit Filet (4 oz.) - \$55.00 Surf and Turf, Petit Filet and Baby Cold Water Lobster Tail - \$65.00

Vegetarian Entrees

Vegetable Mixed Grill \$29.00 Grilled Potato, Marinated Squash, Zucchini, Tomato Topped with Parmesan Cheese and Asparagus Triple Tomato Penne Pasta with Roasted Vegetables - \$29.00

Please Choose One Starch & One Vegetable

Starch

Roasted Garlic Whipped Potatoes
Fettuccine Alfredo
Risotto
Oven Roasted Parsley Potatoes
Wild Rice Pilaf

Vegetable

Sauteed Green Beans Broccoli with Roasted Garlic Grilled Vegetable Medley - Zucchini, Squash, Onion & Red Pepper Sauteed Asparagus



Dessert

Choice of One Dessert Included in Plated Dinner price

Tiramisu
Chocolate Mousse Layer Cake
Carrot Cake
Bourbon Pecan Chocolate Pie
Key Lime Pie
New York Style Cheesecake with Seasonal Berries
Peach or Apple Cobbler or Crisp
Crème Brûlée
Gluten Free Dessert Available Upon Request

Ice Cream Station

Chocolate & Vanilla Ice Cream M&M's, Chopped Snickers Bar, Crushed Peanuts, Cherries, Hot Fudge, Rainbow Sprinkles and Crushed Oreo Cookies

\$10.50 per person

Gourmet Mini Desserts

Enjoy a Stunning Collection of Petite Mini Desserts!
Fruit Skewer with Chocolate Mousse Dip
Chocolate Mousse Shooter
Tiramisu Shooter
Banana Pudding Shooter
Three Desserts - \$9.00 per person



Themed Buffet Selections

All Buffets Include Dinner Rolls and Butter (unless noted), Water, and Ice Tea. Dessert can be added for an Additional Fee.

Take Me to Italy

Caesar Salad served with Garlic Bread
Homemade Lasagna
Grilled Chicken with Pesto Cream Sauce
Cheese Tortellini with Alfredo Sauce
Grilled Italian Sausage with Peppers and Onions
Garlic Roasted Potatoes
Chef's Seasonal Vegetables
\$40.00 per person

Southern Picnic

Mixed Green Salad with Two Dressing Choices
Southern Fried Chicken
Pulled BBQ Pork served with
Hawaiian Rolls & Extra BBQ Sauce
Macaroni & Cheese
Green Bean Casserole
Garlic Mashed Potatoes
\$42.00 per person

Low Country

Mixed Green Salad with Two Dressing Choices
Chicken Bog with Rice
Shrimp Boil served with Potatoes,
Corn and Sausage
Macaroni & Cheese
Chef's Seasonal Vegetables
Cornbread Muffins with Softened Honey Butter
\$45.00 per person

Let's Go to Hawaii

Mixed Green Salad with Two Dressing Choices
Baked Mahi Mahi with Mango Salsa
Teriyaki Glazed Chicken Breast
Pulled Pork served with Hawaiian BBQ Sauce
Coconut Rice
Stir Fry Vegetables
Hawaiian Rolls and Softened Butter
\$39.00 per person