



Beach House

HILTON HEAD ISLAND

WEDDING MENU



Calm Catering

Fresh Fruit Skewers

Chef's Assorted Cheese with Assorted Crackers

Seasonal Pea Hummus with Farm Cheese, Vegetables, Kettle Chips

Bottled Water

CHOICE OF 3 OF THE FOLLOWING SANDWICHES AND WRAPS:

Turkey Club with Bacon, Lettuce, Tomato, Onion, Cheddar, Dijonnaise

BLT on Texas Toast

Ham and Pimento Cheese Wrap

Chicken Salad Sandwich on Baguette

Tuna Salad Wrap, Fresh Greens, Tomato

Salmon and Cucumber with Cream Cheese and Dill on Bagel Chip

Tuna Salad and Arugula on White Bread

Roasted Vegetable Sandwich on Baguette

SMALL PLATTER

(8 sandwiches)

Servers 2-4 people | 78

LARGE PLATTER

(12 sandwiches)

Servers 5-10 people | 109

Drinks

BELLINI BAR

Sparkling Prosecco, Seasonal Fruit Garnish

Serves 2-4 people | 58

Serves 5-10 | 114

SANGRIA SWEET

White and Red Sangria, Seasonal Fruit Garnish

Serves 2-4 people | 58

Serves 5-10 | 114

BUCKET OF BEER

Your choice of the following: Bud Light | Michelob Ultra | Coors Light
Yuengling | Corona | Corona Light | Heineken | O'Douls

6 Assorted Beers | 33

12 Assorted Beers | 60



Hors d'oeuvres: Passed or Displayed

Packages include your choice of 2 hot and 2 cold hors d'oeuvres from the selection below. Or you can build your own cocktail hour package. We recommend 3-4 selections for light hors d'oeuvres, 5-7 for heavy.

Prices are per piece and as they are delicious, a minimum of 2.5 or more pieces of each per person is required when building your own package. All items require a minimum of 25 pieces.

HOT

CHICKEN & WAFFLES | 5

Mini Waffle, Buttermilk Tabasco Fried Chicken, Bourbon Maple Reduction

BRISKET CROSTINI | 5

12 hour House Smoked Brisket Herb Soft Cheese, Heirloom Tomato

PULLED PORK SLIDERS | 4

House Smoked Pork, Pickles, Slaw

LOLLIPOP LAMB | 7

Bone-in Lamb Chop, Herb, Dijon Crust

PORK BELLY CROSTINI | 5

Apple Butter, Bourbon Peach, Burnt Scallion

PETITE CRAB CAKES | 5

Remoulade Sauce

TENDERLOIN CROSTINI | 6

Beef Tenderloin, Smoked Tomato Herb Soft Cheese

FRIED GREEN TOMATO SLIDER | 5

Pimento Cheese, Lettuce, Dijonaise

COCONUT SHRIMP | 4

Pineapple Chili Glaze



COLD

TUNA POKE SPOON | 5

Tuna, Jalapeño, Peach, Ponzu Sauce

CHILLED CAROLINA SHRIMP SHOOTERS | 5

Cocktail Sauce

CAPRESE SKEWERS | 5

Fresh Mozzarella, Tomato, Olive Basil, Olive Oil, Balsamic

SMOKED SALMON BITE | 5

Dijonaise, Capers, Crostini

DEVEILED EGGS | 4

Classic Deviled Egg, Dill Pickle

HEIRLOOM TOMATO BRUSCHETTA | 5

Feta, Fresh Basil, Crostini

PIMENTO BITES | 4

Cornbread, Pimento Cheese, Heirloom Tomato

BLACKEYE PEA HUMMUS BITE | 4

Farm Cheese, Kettle Chips



Station Packages

All station packages are planned to run for 1 hour of hors d'Oeuvres and 1 ½ hours for the meal. Each package includes corn bread, hushpuppies, sorghum butter, your choice of 2 hot and 2 cold hors d'Oeuvres or a charcuterie board, champagne toast, water, and iced tea. Additional stations can be added as an enhancement at the per person pricing listed.

Pick 3:	Two from List A and One from List B	75 per person
Pick 4:	Two or Three From A and One or Two from B	85 per person
Pick 5:	Three from List A and Two from List B	95 per person



All Food and Beverage Products are subject to a 25% taxable service charge, in addition to all applicable SC state and local taxes.

LIST A

STREET TACO BAR

Select 2 Proteins: Carne Asada
Chicken Tinga, Pork Pastor, (upgrade to
Blackened Fish) +\$3 per person, Onion
Pico de Gallo, Cilantro, Lime, Cheese
Black Beans, Sour Cream, Chips, Salsa
Corn and Flour Tortilla

FARMER'S BOARD

Carrots, Cauliflower, Tomatoes
Celery, Cucumbers, Seasonal Vegetables

WING STATION

House Smoked Chicken Wings, Selection of
(2) BBQ, Buffalo, Garlic Parmesan, Dry Rub
Served with Ranch and Bleu Cheese
Celery, Carrots

SALAD STATION

Iceberg Mixed Greens, Spinach, Tomatoes
Cucumber, Bacon, Cheese, Bleu Cheese
Crumbles, Croutons, Ranch, Balsamic
Vinaigrette, Italian Dressing

LOWCOUNTRY SHRIMP

Heaping Mounds of Chilled Poached Shrimp
Fresh Lemon, Horseradish Cocktail Sauce
Hot Sauce, Saltine Crackers

SLIDER STATION

Select 2 Sliders:

Pulled Pork with Pickle, Slaw
Burger with Lettuce, Tomato, Pickle, Cheddar
Fried Chicken, Pickle, Sauce

SPUD BAR

Herb Roasted Potatoes, Mashed Potatoes
Cheddar, Sour Cream, Scallions, Bacon

CHARCUTERIE BOARD

Cured Meats, Specialty Cheeses, Assorted
Nuts, House Mustard, Olives
Assorted Crackers, and Artisan Breads

LIST B

SLOW AND STEADY

24 Hour House Smoked Pulled Pork
Smoked Chicken, Cornbread, Pickles
Bourbon BBQ Sauce

LOWCOUNTRY BBQ

House Smoked Brisket
House Smoked Baby Back Ribs
Bourbon BBQ Sauce

PRIME TIME*

USDA Prime Rib of Beef, Au Jus
Horseradish Cream, Sliced Baguette

CHEF CARVED PORK LOIN*

House Smoked Pork Loin Cider Brined
Herb Crusted and Smoked, Yeast Rolls

CHEF CARVED SMOKED HAM*

House Smoked Ham, Yeast Roll
Honey Butter

CHEF CARVED BRISKET*

House Smoked Brisket, Hickory Smoked
Brisket, House BBQ, Kettle Chips

LOWCOUNTRY BOIL

Fresh Local Shrimp, Andouille Sausage
Corn on the Cob, Potatoes
Old Bay Seasoning

SHRIMP & GRITS*

Fresh Local Shrimp, Stone Ground Grits
Peppers, Onions, Andouille Sausage

SEASIDE FEAST

Oysters on the Half Shell, Fresh Local Shrimp
Hot Sauce, Saltines, Lemons
Horseradish Cocktail Sauce

CHEF CARVED TURKEY*

House Smoked Turkey, Gravy, Yeast Rolls

CHEF CARVED BEEF TENDERLOIN*

(add additional +6 per person)
Slow Roasted Tenderloin, Port Wine
Demi-glace, Grilled Flatbread

* Chef Attendant Required per each 50 Guests at \$75 per Chef

Sweet and Savory Enhancements

Sweet and Savory Enhancements can be added to your buffet, plated or station dinner at the additional per person pricing listed. They are perfect for late night options as well!

HOUSE MADE CHIPS AND DIPS | 12

House Made Assorted Chips, Cajun, Ranch
Rosemary, Salt, Hickory Aioli, Ranch

GUILTY PLEASURE | 18

Pick 3 of your Favorites:

Parmesan Garlic Fries, Chicken Tenders
Cheese Flatbread, Buffalo Chicken Dip
with Chips, or Boneless Wings

BITE SIZE | 17

Chef's Assorted Mini Desserts

WING BAR | 17

Pick 2 Flavors:

Parmesan Garlic, BBQ, Buffalo
Dry Rub, House Smoked Bone-In Wings
Served with Ranch, Bleu Cheese Dressing
Celery, Carrots

PRETZEL BITE | 12

Soft Pretzel Bites
Dijon Mustard, Cinnamon Brown Sugar

ICE CREAM TRUCK | 13

Assorted Handheld Ice Cream

POP N' OFF | 13

Assorted Flavor Popcorn
Movie Theater Style Butter, Assorted Salts

WANT S'MORE | 13

Graham Crackers, Milk Chocolate Squares
Jumbo Marshmallows

Buffet Packages

All buffet packages are planned to run for 1 hour of hors d'oeuvres and 1 ½ hours for the meal. Each package includes corn bread, hushpuppies, sorghum butter, your choice of 2 hot and 2 cold hors d'oeuvres, champagne toast, water and iced tea.

Pick 2:	1 Salad, 3 Sides and 2 Entrees	80 per person
Pick 3:	1 Salad, 3 Sides and 3 Entrees	90 per person
Pick 4:	2 Salads, 3 Sides and 4 Entree	105 per person

PORCH SALAD

Mixed Greens, Heirloom Tomato
Gorgonzola, Watermelon Radish
Pecan, Citrus Vinaigrette

CHOPPED SALAD

Lettuce, Tomato, Peppers, Onion, Cheddar
Cheese, Smoked Tomato Vinaigrette

GRILLED BOK CHOY

Sautéed Peppers and Onions, Crushed
Cashews (on the side), Ponzu Vinaigrette

CAESAR SALAD

Chopped Romaine, Shaved Parmesan
Croutons, Caesar Dressing

WEDGE SALAD

Baby Artisan Romaine, Heirloom Tomatoes
Gorgonzola Crumbs, Egg, Bacon
Ranch Dressing

Sides

Potato Salad
Slaw
Haricot Verts
Asparagus
Brussels
Mashed Potato
Bourbon Sweet Mash Potatoes
Herb Roasted Fingerling

Rice Pilaf
Dirty Rice
Chef's Rice
Cilantro Lime Rice
Mac & Cheese
Gruyere Grits
Baked Beans
Blackeyed Peas

Heirloom Carrots
Brussels Sprouts
Broccoli
Buttered Corn
Lima Beans
Collard Greens
Risotto (Mushroom,
Vegetables, or Creamy)

Entree' Selections

- Beer Braised House Smoked Chicken Thighs
- Pan Seared Airline Chicken
- House Smoked Ham
- Maple Glazed & Smoked Salmon Filet
- Grilled Flank Steak
- BBQ Tofu
- Dry Rubbed House Smoked BBQ Baby Back Ribs
- Seared Mahi Mahi
- Cold Smoked NY Strip
- Slow Cooked House Smoked Brisket
- Filet Mignon (Add \$7 Per Person)



Plated Dinner Packages

All plated dinner packages come with corn bread and hushpuppies with sorghum butter, your choice of 2 hot and 2 cold hors d'oeuvres, 1 salad selection, up to 3 entrée selections, 1 dessert selection, champagne toast, and iced tea. Plated meals are only available for indoor events.

FROM THE GARDEN

PORCH SALAD

Mixed Greens, Heirloom Tomato
Gorgonzola, Watermelon Radish
Pecan, Citrus Vinaigrette

CHOPPED SALAD

Lettuce, Tomato, Peppers, Onion, Cheddar
Cheese, Smoked Tomato Vinaigrette
(add grilled chicken \$5 per person)

CAESAR SALAD

Chopped Romaine, Shaved Parmesan
Croutons, Caesar Dressing

WEDGE SALAD

Baby Artisan Romaine, Heirloom Tomatoes
Gorgonzola Crumbs, Ranch Dressing



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in addition to all applicable SC state and local taxes.

ENTRÉES

AIRLINE CHICKEN BREAST | 68

Pan Seared Airline Chicken Breast
Pan Jus, Blackeye Pea Ragout

GRILLED PORK TENDERLOIN | 72

White Bean Purée, Asparagus, Maple Butter

CRISPY FRIED TOFU | 65

Sweet Potato Purée, Chef Inspired Mixed
Vegetables

COLD SMOKED SALMON | 76

Herb Roasted Fingerling, Bacon with
Shallots, Brussel Sprouts, Citrus Beurre Blanc

CORNMEAL ENCRUSTED GROUPER | 74

Gruyere Grits, Crispy Collards
Sweet Corn, Choron Sauce

COLD SMOKED NY STRIP | 76

Truffle Mashed Potatoes, Haricot Verts
Port Wine Demi Glaze

LAND AND SEA | 86

8 oz. Filet Mignon, Port Demi, Crab Cake
Mashed Potatoes, Asparagus
Remoulade Sauce

RISOTTO | 68

(Fall/Winter) Butternut Squash
and Wild Mushrooms
(Spring/Summer) Sweet Potato
and Green Peas

SWEET TOOTH

Pecan Pie

Chocolate Layer Cake

Crème Brûlée

Cheesecake (Choice of: New York, Chocolate)

Tiramisu

Peach or Apple Cobbler

Breakfast / Brunch Packages

All breakfast / brunch packages come with biscuits and honey, fresh seasonal fruit. Buffet selections as outlined below, freshly brewed regular and decaffeinated coffee, hot herbal tea and Tropicana juices. Prices are per person.

Pick 4:	Three from List A and One from List B	45 per person
Pick 5:	Four from List A and One from List B	50 per person
Pick 6:	Four from List A and One from List B	60 per person

LIST A

Scrambled Eggs

Bacon

Sausage

Texas Toast

Assorted Pastries

Cheese Grits

Smoked Ham

Green Beans

Heirloom Carrot

Asparagus

Mac & Cheese

Baked Beans

Breakfast Potatoes

LIST B

Parfait

Smoked Salmon (Mini Bagel, Herb Cream Cheese, Capers, Pickled Onions)

Biscuits & Sausage Gravy

Shrimp and Grits

Fried Chicken

Herb Roasted Pork Loin

Herb Roasted Fingerling

Breakfast Enhancements

Can be added to enhance your breakfast/brunch for the additional per person price listed.

OMELET STATION* | 8

Eggs, Egg Whites, Cheddar, Monterey Jack, Swiss, Peppers, Tomatoes, Spinach, Mushrooms, Onions, Ham, Bacon, Sausage

WAFFLE STATION* | 8

Buttermilk Waffles, Maple Syrup, Blueberry Syrup, and Chocolate Chips, Candied Bacon, Powdered Sugar, Seasonal Fruit Compote, Candied Pecan Crumbles

* Chef Attendant Required Per Each 50 Guests at \$75 Per Chef



All Food and Beverage Products are subject to a 25% taxable service charge, in addition to all applicable SC state and local taxes.

Beverage Packages

Package Bars are priced per person and includes assorted domestic and imported beers, house featured wines, cocktails and soft drinks. Price does not include bartender fees which are required for all bars.

Package bars are subject to 25% taxable service charges and 9% tax.

All menus and prices are subject to change.

FULL PACKAGE BARS

Unlimited Cocktails, Wine, and Beer

RESORT BAR

CHOICE OF 2 Domestic and 2 Import Beers
CHOICE OF 2 Resort Brand Red Wine and 2
Resort Brand White Wine Resort Bar Liquors
and Mixes

PER PERSON FIRST HOUR | 22

PER PERSON EACH ADDITIONAL HOUR | 11

PREMIUM BAR

CHOICE OF 2 Domestic, 2 Import and 2
Craft Beers
CHOICE OF 2 Premium Red Wine,
2 Premium White Wine
Premium Bar Liquors and Mixers

PER PERSON FIRST HOUR | 26

PER PERSON EACH ADDITIONAL HOUR | 16

BEACH HOUSE SELECT

CHOICE OF 2 Domestic, 2 Import and 2
Craft Beers
CHOICE OF 2 Beach House Select Red Wine
2 Beach House Select White Wine, Beach
House Select Liquors and Mixers

PER PERSON FIRST HOUR | 28

PER PERSON EACH ADDITIONAL HOUR | 18

WINE AND BEERS PACKAGES

Unlimited Wine, and Beer

RESORT BEER & WINE

CHOICE OF 2 Domestic and 2 Import Beers, 2 Resort Brand Red Wine and 2 White Wine

PER PERSON FIRST HOUR | 18 PER PERSON EACH ADDITIONAL HOUR | 10

PREMIUM BEER & WINE

CHOICE OF 2 Domestic, 2 Imports and 2 Craft Beers

CHOICE OF 2 Resort Brand Red Wine and 2 Resort White Wine

PER PERSON FIRST HOUR | 22 PER PERSON EACH ADDITIONAL HOUR | 12

RESORT LIQUOR

Pinnacle Vodka, Bacardi Light Rum
Juarez Silver Tequila, Seagram's Gin
Grant's Scotch, Jim Beam Bourbon

PREMIUM LIQUOR

Tito's Handmade Vodka, Blue Chair Bay
White Rum, Jose Cuervo Gold, Tanqueray
Gin, Dewar's Scotch. Jack Daniels
Jim Beam Bourbon

BEACH HOUSE SELECT

Grey Goose Vodka, Blue Chair Bay White
Rum, Patrón Silver, Hendricks Gin, Johnnie
Walker Black, Crown Royal, Makers Mark

PREMIUM WINE

Seeker Cabernet Sauvignon, Bonterra
Merlot, J. Lohr Chardonnay, Caposaldo
Pinot Grigio, Seeker Sauvignon Blanc
Santa Margherita Pinot Grigio, Rose All Day

DOMESTIC BEER

Bud Light, Miller Lite
Michelob Ultra, Yuengling
Coors Light, O'Doul's

IMPORT/PREMIUM/CRAFT

Corona, Corona Light, Heineken, Stella
Artois, Guinness, River Dog IPA, White Claw
Damn Yankee IPA, Angry Orchard

RESORT WINE

Frontera Cabernet Sauvignon
Merlot, Chardonnay, Pinot Grigio
Sauvignon Blanc

BEACH HOUSE SELECT

St. Francis Cabernet, Bonterra Merlot
Trivento Reserve Malbec
St. Francis Chardonnay
Cakebread Cellars Sauvignon Blanc,
Michele Chiarlo Moscato d'Asti Nivole

Beverage Options

If you prefer, we can set up a hosted consumption or cash bar.

Beverage	Hosted Bar*	Cash Bar^
Domestic Beer	5	6
Import/Premium Beer	6	7
Resort Wine	8	10
Premium Wine	10	12
Resort Cocktail	9	10
Premium Cocktail	11	12
Beach House Select Cocktail	13	13
Bottled Soft Drinks & Water	3	4

*Hosted Bar subject to tax and service charge when billed.
Bartender required per each 75 guests at \$50 per bartender per hour.

^Cash Bar prices are inclusive of tax and service charge.
Bartender required per each 75 guests at \$50 per bartender per hour.

Beverage Enhancements

Beverage Enhancements can be added to any bar package option as an addition.

Price is per person and a bartender is required for service. Limited to 1.5 hours.

Bartender required for each 75 Guests at \$50 per bartender per hour.

MIMOSAS | 14

Poema Brut, Assorted Juices, Oranges
Pineapple, Peach, Strawberries
Seasonal Fruits

SANGRIA SWEET | 15

White and Red Sangria, Seasonal Fruits

Signature/themed cocktails | pricing by request

The Fine Print

MENU SELECTION

The menus are meant to be a guide; however, we always welcome the opportunity to create a special menu for your special day. All menu selections should be made with your Catering Manager at least 45 days prior to your event. This is for us to assure the availability of the menu items. Menus selected after this date will be subject to the approval of the Executive Chef. Health and State regulations prohibit any remaining food to be removed from the Hotel upon completion of the event. It is also prohibited to allow any outside food and beverage to be brought in and served during your event. Buffet menus require 25 people or more; a minimum surcharge will apply for buffets for groups that fail to meet the minimum.

ALCOHOLIC BEVERAGES

All beverage functions are arranged through our Catering Department. The Beach House is responsible to abide by the regulations of the South Carolina State Beverage Commission. 21 year's of age is the legal drinking age in the State of South Carolina. Any guest may be asked to provide identification for age verification. We reserve the right to refuse service to any guest.