



SEABROOK ISLAND
WEDDINGS



SEABROOK ISLAND

Congratulations on your engagement!

We are delighted to have the opportunity to share in your special day. As you have already surmised, there are very few locations like Seabrook Island — a private island that the rest of the world rarely has the chance to experience.

Welcome to Seabrook Island Club, where the natural beauty and charm of the Lowcountry embrace you and your guests as you enjoy the event of a lifetime. On this special sea island, our exceptional indoor and outdoor venues create the perfect setting for your ceremony and reception.

Miles of pristine beaches and breathtaking sunsets come standard. Add in a classic Southern-style oceanfront clubhouse, outstanding cuisine, and a professional staff who know how to deliver every exacting detail to perfection. This is what dreams are made of.

Whether you are planning an oceanfront ceremony for fifty people, or a formal plated dinner reception for two hundred, together we will bring your vision to life for a celebration that reflects your personal style and provides your guests with lasting memories.

As you browse through this brochure, know that I am here to assist you every step of the way. Please call me directly (843.768.7849) or email (mduplessis@seabrookisland.com) with your questions. We can schedule a site visit, virtually or in-person, for you to see our wonderful offerings for yourself. I'm excited to speak with you soon. Let's get your wedding festivities started!

Sincerely,

Michelle Duplessis

Wedding & Events Sales Manager



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PRICING

Imagine the oceanfront wedding of your dreams at the beautiful Seabrook Island Club! Your exclusive experience allows many opportunities for customization. We do not require a food and beverage minimum or minimum number of guests, so you can plan your day your way.

Oceanfront Wedding Ceremonies

Wow your guests with a backdrop of dolphins, boats, and gorgeous sunsets on our Ocean Terrace. Overlooking the beach, you have this space and adjoining private room for the day, beginning at 10 AM. Start indoors for hair, make-up, or whatever preparation your look requires. Peek at your guests taking their seats on the Club's white padded resin chairs. Make your grand entrance and exchange your vows with the Atlantic beyond. You can even opt for post-ceremony cocktail hour here. (In case of weather, a backup space is available.)

OCEAN TERRACE CEREMONY FEE

- December-March, June-August: \$2,500 +tax
- April-May, September - November: \$3,000 +tax





Reception Package

- Four-hour Reception in the Atlantic Ballroom or Carolina Room
- Three passed hors d'oeuvres selections
- Cocktail hour "Farmers Bounty" garden display
- Plated or buffet style dinner service: salad and entrées
- Three mini desserts or late-night savory treats
- Four-hour luxury open bar
- Champagne toast
- Accommodation for Kids' Meals and Vegetarian/Vegan Substitutions
- Continual assistance from the Wedding Sales Manager, including vendor recommendations and floor plan guidance.
- Complimentary food tasting (contingent upon Executive Chef availability).
- Seabrook Island Club's banquet china, glassware, flatware, house linen, chivari chairs for reception, white padded resin chairs for outdoor ceremony, and event staff.
- Bride's Room for day of wedding
- Wedding Day use of two golf carts on club property (one hour before ceremony through cocktail hour).
- Rehearsal Dinner and Post Wedding Breakfast discounts (please ask for details).

Per Person

December - March, June - August

- Weekdays & Sundays: \$150++/person | Saturdays: \$175++/person

April & May, September - November

- Weekdays & Sundays: \$175++/person | Saturdays: \$200++/person

Special pricing available for Seabrook Island Club members (please ask for details).

All Non-Member weddings have a \$10,000 minimum spend on food & beverage prior to tax & service charge.

VENUE RENTAL INFORMATION

Oceanfront Wedding Ceremonies

- Wedding bookings are addressed on a first-come, first-served basis, and payment of \$2,500+tax as non-refundable deposit is required to guarantee space/date/time. No dates are held or confirmed without a deposit.
- Included in the booking are the Club's house linens (white), stem and glassware, china, round dining tables, banquet and outdoor chairs, cooking and serving equipment (unless otherwise stated), and in-house coordination as it pertains to Club operations.
- The Ocean Terrace is not guaranteed to be available for a ceremony rehearsal the night/day before the wedding. If it has not been rented by another party, then you are able to use that space for your rehearsal. If it is rented, you will be offered an alternative location if needed. All bookings are for the contracted date only, bookings do not include the day before for set up or the day after for breakdown.

Payment

- An advance payment of 50% of the estimated food and beverage total, as determined by the Wedding Sales Manager and the client, is due 60 days prior to the event.
- Final payment of the remaining balance due to Seabrook Island Club must be paid no fewer than ten days prior to event. Visa, MasterCard, Discover, American Express, S.I.C. member charge, and checks are accepted.
- A credit card number must be on file ten days prior to event for any additional charges incurred. These charges will be billed to the credit card number on file.

Guest Guarantees

- The Club requires a final count for the number of guests attending your event for the purpose of food guarantees, staffing, and billing. Estimated guest counts for weddings are due 60 days prior to event. Final wedding counts are due 14 days prior.
- A head count may be conducted by Club management to verify actual attendance. Final billing will be calculated using the higher of the final guaranteed count or actual count.
- "No Shows" will be billed in full.
- All adults aged 21 or over will be charged the full per person price for reception packages.

Service Charge

A 22% service charge and applicable sales tax will be added to all event charges. In accordance with South Carolina law, automatic service charges are taxed.

Outside Food or Beverage

No food or beverage product is allowed to be brought onto Club premises at any time, except for a wedding cake or specialty dessert, unless otherwise stipulated in these policies. No food may be removed from the premises, other than the top layer of wedding cake.

Wedding Menu Tasting

Tastings are available at 2 PM on a mutually convenient Tuesday, Wednesday, or Thursday with at least a three-week lead time.

ABC Law & Guidelines

Seabrook Island Club observes the laws regulating the sale and consumption of alcoholic beverages set by the state of South Carolina. We reserve the right to refuse service to anyone at any time. All bars will close no later than midnight. No alcoholic beverages may be brought onto or leave Club premises.

Decorations

- All decorations (floral arrangements, pictures, centerpieces, etc.) are the responsibility of the member/guest.
- All decorations, including specialty linen and rental items, must be removed immediately following the event, otherwise the Club will dispose of the decorations as necessary.
- No decorations may be attached to walls and they must meet all fire code requirements. Please contact Club management before removing or moving any Club decor or furnishings.



Room Design

All specifications for room layout and design, including, but not limited to tables, chairs, gift tables, dance floor, bars, audio visual needs, etc., must be confirmed 14 days in advance.

Specialty Linen Service & Rental Items

Any specially ordered linens, glassware, service, etc. from outside companies is the responsibility of the Member/guest. Audio-visual equipment not provided by the Club, but rented from an outside agency, is the responsibility of the Member/guest. Club will assume no responsibility for receiving, cleaning, return, or safekeeping of these items.

Cancellations

In the event that an Act of God (severely inclement weather or pandemic, as decided by Club management) causes a wedding not to continue ahead as planned, a postponement date will be offered to the guest in order to reschedule the event. This date will be offered by the Wedding Sales Manager or General Manager and will be the earliest, most convenient date for the Club and guest. If the guest count is affected by the rescheduling, Club management will use discretion in billing on a case-by-case basis.

Property Damage Fees

The individual hosting the wedding/event will be responsible for compensating the Club for damage to the Club's buildings, grounds, facilities, equipment, and fixtures as caused by an individual on Club grounds for the sole purpose of attending the wedding/event.

Venue Rental Items

- 20 x 20 wood parquet dance floor - \$400
- AV / Sound system / Microphones - \$200 *per venue*
- Stage for band - \$400



HORS D'OEUVRES MENU OPTIONS *(passed - choose three)*

Surf

- CRAB CUP – crab salad, pimento cheese, crisp phyllo cup
- SHRIMP “CORNDOG” – mango honey mustard
- SHE CRAB SHOOTER – sherry whipped cream, crispy celery leaves
- MINI MAHI TACOS – key lime aioli, shaved cabbage, mango salsa, mini tortilla shell
- TUNA CONE – sriracha tuna tartare, sticky rice, seaweed salad in mini cone
- MINI CHARLESTON CRAB CAKE – Chef’s garnish
- CRAWFISH CORN FRITTER – Cajun remoulade
- SESAME DUSTED SALMON SKEWER – sweet soy drizzle, cucumber noodle
- CHILI LIME GRILLED SHRIMP SKEWER – mango-tequila salsa
- SUSHI “POPS” – Choice of: spicy tuna, California or crunchy crab maki rolls on mini forks, with wasabi, sweet soy, and pickled ginger drizzles *(+\$1/person - all three +\$3/person)*

Farmers Bounty - *(included in cocktail hour)*

- Assorted domestic and imported cheeses with crudité vegetables, truffle honey, dips, crackers and lavosh
- Seasonal fruit, berries, grapes, honey-yogurt dip
- Add an arrangement of charcuterie and pates with mustards, spreads, toasts and fresh sliced French bread *(+\$8/person)*

Turf

- BLACK PEPPER SEARED BEEF CARPACCIO BOUCHEE – horseradish, pickled onion
- FIVE SPICED DUCK & SCALLION SKEWER – pineapple curry yogurt dip
- CHICKEN SALTIMBOCCA SKEWER – smoked provolone, prosciutto, sage mustard
- THAI PORK “SHOOTER” – peanuts, shredded romaine, basil, mint
- SMOKED PULLED CHICKEN QUESADILLA PINWHEEL – goat cheese, blackened tomato salsa
- MINI PROSCIUTTO & MOZZERELLA PANINI – arugula, balsamic drizzle
- BLACK EYED PEA & COUNTRY HAM FRITTER – red pepper jam, basil sour cream
- MINI BLT – bacon, plum tomato, bibb lettuce, sourdough toast point, herb aioli
- BACON WRAPPED CHICKEN THIGH – on mini fork, molasses BBQ sauce
- GOAT CHEESE CRUSTED LAMB “LOLLIPOP” – green chile and cilantro pesto *(+\$1/person)*
- GRILLED FILET MIGNON & FINGERLING POTATO SKEWER – truffled aioli *(+\$1/person)*

Garden - (V) Vegan

- (V) QUINOA STUFFED CRIMINI MUSHROOM – roasted pepper coulis, evoo crumbs, crispy basil
- (V) CANNELLINI BEAN “PATE” TOAST – roasted tomato, Nicoise olives, micro sprouts
- (V) BLACK EYED PEA FRITTER – red pepper jam
- (V) ROASTED EGGPLANT & TOMATO BRUSCHETTA – balsamic drizzle, evoo
- (V) BLACK BEAN PRETZEL SLIDERS – mini black bean patty, vegan cheese, mini pretzel bun, maple-chipotle mustard
- PIQUILLO PEPPER “CHILES RELLENOS” – black beans, pepperjack cheese, cilantro crema
- FIG BRIOCHE TOAST – port and fig conserve, gorgonzola mousse, candied walnut, balsamic fig drizzle
- WILD MUSHROOM TOAST – housemade ricotta, truffle crème fraiche, micro sprouts
- TOMATO, ARITICHOKE, & PEARL MOZZARELLA SKEWER – creamy pesto dip, and balsamic drizzle

Fun

- DEVILED EGG – pimento cheese and bacon or truffle & chive (*add shrimp or crispy oyster +\$1/person*)
- MINI BISCUITS – buttermilk biscuit stuffed with fried chicken salad, hot honey drizzle
- MINI SLIDERS – Angus beef or crispy chicken sliders, American cheese, “fancy” sauce, mini brioche bun
- WHEN PIGS FLY – crispy Nashville hot mini pork “wing”, bread and butter pickles

Classics

- SPANIKOPITA – spinach and feta stuffed phyllo triangle
- PIGS IN A BLANKET – pastry wrapped Lil Smokies, maple honey mustard
- CRAB RANGOON – sweet chile soy drizzle
- MEATBALLS – Swedish or BBQ
- BACON WRAPPED SCALLOP – smoked maple drizzle
- POPPERS – cheese stuffed jalapeno pepper, buttermilk ranch dip

Cocktail Hour Display Additions

RAW BAR

Chilled poached shrimp, fresh shucked seasonal oysters on the half shell, chilled Charleston crab and cheddar salad, “Firefly” cocktail sauce, mustard remoulade, wasabi mignonette, and lemon wedges (*+\$9/person*)

SUSHI

Chef’s choice assorted maki and nigari, soy sauce, wasabi, pickled ginger, wakame salad, and chopsticks (*+\$7/person*)

VEGAN DELUXE

Stuffed tomatoes and crimini mushrooms, piquillo/spinach/wild rice relLENOS, veggie cups with tomato fondue dip, white bean pate, curried hummus, creamy avocado and buffalo chickpea dips with cucumbers, crackers, and heirloom cherry tomato bruschetta (*+\$6/person*)

DINNER MENU OPTIONS

Please note: If plated service, then individual guest placecards, designating table number and entrée choice, are required to be provided by client.

Salad Course *(choose one)*

- SEABROOK CAESAR: hearts of romaine, focaccia croutons, roasted plum tomatoes, shaved parmesan, house made Caesar dressing (imported white anchovies, upon request)
- SIMPLY VEGGIE: mix of baby greens, grape tomatoes, shredded carrot, English cucumber, bell pepper, sprouts, roasted tomato-herb vinaigrette
- THE WEDGE: chilled iceberg, tomato, cucumber, crumbled egg and bacon, red onion, balsamic vinaigrette or creamy blue cheese dressings
- SPINACH & PEAR: baby spinach, grilled bosc pear, candied pecan, goat cheese crumbles, balsamic honey vinaigrette
- ARUGULA BLUE: arugula, buttermilk blue cheese, shaved green apple, crunchy bacon, mustard bacon dressing

Entrées *(choose two)*

- SOUTH CAROLINA RED GROUPER: smoked tomato cream, cherry tomato and arugula salad
- GRILLED ANGUS FLAT IRON STEAK: wild mushroom demi cream, mushroom salsa or blackened with blue cheese fondue
- PARMESAN PANKO CRUSTED HALIBUT: Dijon beurre blanc, wild mushroom salsa
- BACON WRAPPED/SMOKED PORK LOIN: roasted granny smith/ grain mustard jus
- HONEY-MISO GLAZED SCOTTISH SALMON: sesame roasted shaved shiitakes and broccoli
- ACHIOTE-LIME GRILLED CHICKEN BREAST: honey soy drizzle, mango and roasted pepper salsa
- TUSCAN Tournedos: balsamic grilled hanger steak medallions, roasted tomato/grilled artichoke salsa, aged balsamic drizzle
- CERTIFIED ANGUS BEEF TENDERLOIN: "simply grilled" with black garlic compound butter or "au poivre" pepper seared with mustard brandy sauce and wild mushroom ragout (+\$10/person)



Plated Angus Beef Tenderloin Dual Entree Option

Petite filet mignon with roasted shallot demi glace AND:

- Local red grouper, smoked tomato cream (+\$8/person)
- Honey miso glazed Scottish salmon, sesame mango salsa (+\$5/person)
- Cold water lobster tail, vanilla beurre blanc (+\$15/person)

- East Coast jumbo shrimp, scampi butter (+\$6/person)
- “Airline” chicken breast, portabello mushroom ragout (+\$3/person)
- Lump crab cake, roasted pepper remoulade (+\$6/person)

**Duo option does not require guest placecards to designate guest entrée choice*

Sides - Starches & Vegetables

Each entrée choice receives one starch and one vegetable option:

STARCHES (choose one) — yukon gold mashed potatoes, pecan praline whipped sweet potatoes, roasted pepper/feta pearl couscous, herb roast fingerling potatoes, “jimmy red” local speckled grits pilaf, coconut or steamed basmati rice, or truffled mushroom risotto

VEGGIES (choose one) — herb roasted medley of vegetables, garlic butter asparagus, lemon/toasted almond brussels sprouts, simply steamed French beans, sesame ginger wilted baby spinach, or simply grilled vegetable planks

CHEF-ATTENDED ADDITIONS

Carving Station

- Herb roasted Angus beef tenderloin, mushroom red wine sauce, spicy mustard, hot sliced rolls (+\$13/person)
- Smoked bbq beef tri tip, house bbq sauce, roasted corn salsa, flour tortillas (+\$8/person)
- Mustard rubbed pork loin, peach & bacon compote, peach mustard, yeast rolls (+\$8/person)
- Cajun fried, smoked, OR herb roasted turkey, sage gravy, cranberry-chipotle jam, cornbread (+\$7/person)
- Salmon wellington – mushroom, spinach, Dijon sauce wrapped in puff pastry (+\$11/person)

Action Station

- SHRIMP & GRITS MARTINI – jumbo shrimp, peppers, onions, spinach, tasso tomato gravy, creamy Geechie Boy pepperjack grits (+\$9/person)
- PASTA STATION – Chef’s choice two pastas and one ravioli, grilled chicken breast, mild Italian sausage, fresh vegetables, cheeses, house-made marinara, alfredo, pesto sauces, garlic bread (+\$7/person)
- ASIAN OCCASION – chicken and shrimp stir fry and noodle station with fresh vegetables, Asian sauces, and condiments (+7/person)

ADD \$100/STATION FOR CHEF ATTENDANT

LATE NIGHT SNACK STATION *(choose three)*

Savories

- PIZZANADAS – pepperoni and cheese or three cheese stuffed mini empanadas
- MINI DOGS – all beef hot dog, mini bun, mustard
- BREAKFAST IN A BLANKET – crispy pancake dipped pork breakfast sausage, smoky syrup, powdered sugar
- WINGS – hot or mild Buffalo, BBQ or ranch dry rub, with veggie sticks, blue cheese or ranch dip
- POPCORN CONES – fresh popped – choose one: hot buttered, truffle parmesan, cheddar or sea salt caramel
- MINI SLIDERS – Angus beef cheeseburger on flour dusted roll or crispy chicken on brioche roll, house made pickle, “fancy sauce”
- STREET TACOS – choose one: carne asada steak, chipotle pulled chicken or baja fish with lime crema, pico de gallo, shredded cabbage, mini soft tortillas
- CHEESESTEAK PAPAS – shaved prime rib, sautéed peppers and onions, provolone and cheddar, stuffed potato skins
- CHILI CHEESE PUPPIES – Nathan's mini hot dogs, chili, cheddar, Bertman mustard

Sweets

- KEY LIME TARTLET
- CHOCOLATE ÉCLAIR
- COCONUT MACARON
- CHOCOLATE MOUSSE CUP
- CHEESECAKE BITE
- ASSORTED TRUFFLES
- FRESH FRUIT TARTLET – seasonal availability
- WHITE & DARK CHOCOLATE DIPPED STRAWBERRY – seasonal availability





LUXURY BEVERAGE PACKAGE *(four hours)*

Specialty drinks are available upon request starting at an additional \$5++ *per person*.

Coffee and hot tea station available for an additional \$2.50++ *per person*.

Liquor

- Ketel One Vodka
- Tito's Vodka
- Maker's Mark Bourbon
- Bulleit Bourbon
- Crown Royal Whiskey
- Glenlivet Scotch
- Captain Morgan Rum
- Bacardi Superior Rum
- Bombay Sapphire Gin
- Cutwater Blanco Tequila

Premium Wine*

- Cabernet
- Pinot Noir
- Chardonnay
- Pinot Grigio
- Prosecco
- Rosé

**Wine service at the table with dinner
is not included, but may be added
(\$5++/person)*

Beer & Seltzer

- White Claw Seltzer
- Bud Light
- Miller Lite
- Michelob Ultra
- Yuengling
- Palmetto Huger Street IPA

SEABROOK ISLAND

Seabrook Island is a private oceanfront community near historic Charleston, South Carolina. Immersed in natural splendor, this gated coastal barrier island is home to miles of pristine beaches, serene marshes, and a lush maritime forest. Seabrook Island, a birders paradise, has won recognition as an *Audubon International Certified Sustainable Community* and is home to the acclaimed Seabrook Island Club and its Audubon Sanctuary Golf Courses. Also located right outside the gate is Bohicket Marina and Freshfields Village, both offering luxury shopping and dining.

Beaches

Seabrook Island lays claim to one of the widest, longest, and most dynamic expanses of beach shoreline in the Coastal Carolinas, which grows each year! There are almost four miles of pristine and peaceful sandy locales for you to explore.

Racquet Club

The redesigned and expanded Racquet Club offers 15 Har-Tru clay courts, two pickleball courts, a clubhouse with pro shop, and a “Top 25” ranking from *Tennis Resorts Online*. Lighted courts are available for evening play. Lessons and clinics are available.

Bohicket Marina

Less than a mile up the road from Seabrook Island’s gate, this entertaining destination connects you to our Lowcountry waterways like a local. Day or night it’s a fun place to be!

Golf

Crooked Oaks, designed by Robert Trent Jones, Sr., and Ocean Winds, designed by Willard Byrd, were both recently renovated and meander through spectacular ocean, marsh, and maritime forest surroundings. Whether a burgeoning duffer or wannabe professional, we guarantee that no two days will be the same, and you’ll have plenty of stories to share!

Equestrian Center

Seabrook Island is the only private island community in the Charleston area offering a full-service equestrian center. The expansive 22-acre facility is home to dozens of beautiful horses that residents ride year-round. Forty-two stalls, miles of trails, and an experienced, dedicated staff ensure a world-class experience not only for equine residents but also their owners and guests.

Freshfields Village

Located off the roundabout between Seabrook Island and Kiawah Island, this impressive spot for shopping, fine and casual dining, convenient services, and family-friendly outdoor events is a world unto itself.





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