

2023 WEDDINGS & SOCIAL EVENTS MENUS





Table of Contents

Welcome Party	3
Wedding Day Fare	4-5
Hors D'oeuvres	6
Cocktail Hour & Specialty Cocktails	7
Dinner Stations	8
Dinner Buffet	9-10
Dinner Plated	11
Dessert Stations	12
Wedding Cakes	13
Brunch, Bubbly and Bloody Marys	14
Brunch Stations and Breakfast Enhancements	15
Late Night Snacks	16
Bar & Drinks	17
Wine Selection	18-19
Guidelines	20
Policies & Procedures	21

WELCOME PARTY

Prices are based on one hour of service. Dinner Al Fresco: A \$25 per person surcharge will be applied to outdoor dining, served with bamboo disposable dinner plates, dessert plates, and disposable cutlery.

SPORTS BAR

\$44 per person

Dry-Rubbed Smoked Wings with Alabama White Sauce, Cholula, Buttermilk Ranch; Three-Tiered Crudit ; Pigs in Blankets, Breaded Macaroni and Cheese Bites; Pretzel Sticks with Guinness Beer Cheese; Pulled BBQ Pork Nachos with Queso, Corn, Black Bean Salsa, Pico de Gallo, Jalape os, Sour Cream, and Salsa

FRENCH FRY BAR

\$950 serves 50 | \$1,400 serves 75

Yukon Gold & Sweet Potato Fries, Chili, Cheese Fondue, Bacon, Green Onions, Truffle Ketchup, Cajun Mayonnaise, Honey Mustard

MIXED MINI SOUTHERN SWEETS

\$1,400 serves 50 | \$2,000 serves 75

Lemon Meringue Cream Puffs, Pecan Sandies, Oatmeal Cranberry Cookies, Chocolate Chip Cookies, Charleston Pralines

QUESADILLA BAR

\$1,000 serves 50 | \$1,400 serves 75

Ground Beef, Chicken, Roasted Vegetables, Shredded Cheese, Queso, Guacamole, Salsa, Sour Cream

DOING THE CHARLESTON

\$1,000 serves 50 | \$1,400 serves 75

Warm Southern Style Crab Dip, Pimento Cheese Dip, Spinach Artichoke Dip, Housemade Salted Tortilla Chips, Kettle Chips, Bread Rounds

LARGER DISPLAY PRICES AVAILABLE UPON REQUEST

All prices subject to 25% Service Charge and 11% State Sales Tax

***Consumer Advisory:** Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

LOWCOUNTRY BOIL*

\$50 per person

Peel & Eat Shrimp, Red Potatoes, Smoked Sausage Corn on the Cob, Old Bay, Cocktail Sauce, Lemons Enhancements: Local Blue Crabs \$20

Based on Seasonal Availability, Pricing Subject to Change

**Chef Attendant Optional*

ROASTED OYSTERS*

\$45 per person

Fresh Oysters Roasted On Site and served with Cocktail Sauce, Tabasco, Lemons, Saltines

**Chef Attendant Required*

GRILLED OYSTERS*

\$45 per person

Fresh Oysters Grilled On Site, Drizzled with Garlicky Drawn Butter, Bread Crumbs, Parsley

On the Side: Tabasco, Lemons

**Chef Attendant Required*





WEDDING DAY FARE

A minimum of 10 guests applies. All items will be delivered in disposable storage containers with disposable utensils for your convenience.

WEDDING PARTY SUITE BRUNCH

\$37 per person

Mini Caprese, Ham & Swiss, and Seasonal Vegetable Quiches
Sliced Melon
Yogurt Parfaits with Berries & Granola
Lox & Bagels Display with Capers, Onions, Tomatoes

WEDDING PARTY LUNCHEON OPTION 1

\$40 per person

Spinach & Kale Salad with Mixed Berries
Goat Cheese & Pecans with Balsamic Dressing
Fresh Sliced Fruit
Black Forest Ham, Roasted Turkey Breast, Chicken Salad
Cheddar & Provolone Cheese
Leaf Lettuce, Sliced Tomatoes, Pickles
Dijon Mustard & Mayonnaise
Fresh Baked Artisan Bread

WEDDING PARTY LUNCHEON OPTION 2

\$37 per person

Wings and Pigs in a Blanket
Pretzels with Guinness Beer Cheese
Chips and Salsa
Mini Sliders

SPA DAY TREATS

\$30 per person

Fresh Sliced Fruit
Traditional Hummus & Pita Triangles
Cheese Cubes & Crackers
Trail Mix
Macarons

SANDWICH PLATTER

\$29 per person

Minimum order of 10 sandwiches per type. Includes one full sandwich per person.

Choice of Two Sandwiches:

Grilled Portabello Mushroom with Garlic & Herb
Grilled Vegetables and Aioli in a Spinach Wrap
Sliced Rotisserie Turkey Breast, Avocado, Sprouts, Baby Greens, and Tomato Aioli on Challah
Shaved Ham with Arugula, Tomato, Manchego Cheese and Honey Mustard Aioli on Challah
Roast Sirloin, Provolone Cheese, Watercress, & Tomatoes on Challah
Italian Sandwich with Genoa Salami, Ham, Provolone Cheese, Black Olives on a Sub Roll

Choice of One Side:

Garden Salad, Pasta Salad, or Fruit

TEA TIME

\$39 per person

Caprese Salad of Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, Balsamic Glaze Over Arugula
Pasta Salad
Crudite with Hummus & Ranch
Macarons
Platter of Tea Sandwiches

Choose Two: Turkey & Cream Cheese, Chicken Salad, Pimento Cheese, Cucumber & Cream Cheese, Honey Banana Peanut Butter, & Jelly

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WEDDING DAY FARE

FRESHLY PREPARED BOXED LUNCH

\$55 per person

Minimum order of 10 sandwiches per type. Includes one full sandwich per person.

Choice of Two Sandwiches:

Grilled Portabello Mushroom with Garlic & Herb
Grilled Vegetables and Aioli in a Spinach Wrap
Sliced Rotisserie Turkey Breast, Avocado, Sprouts,
Baby Greens, and Tomato Aioli on Challah
Shaved Ham with Arugula, Tomato, Manchego
Cheese and Honey Mustard Aioli on Challah
Roast Sirloin, Provolone Cheese, Watercress, &
Tomatoes on Challah
Italian Sandwich with Genoa Salami, Ham,
Provolone Cheese, Black Olives on a Sub Roll

Choice of One Side:

Red Potato Salad with Applewood Smoked Bacon,
Celery, and Whole Grain Mustard Vinaigrette
Chopped Tomato and Mozzarella Salad with Olive
Oil Balsamic Vinegar & Fresh Basil
Tri-Color Rotini with Corn, Red Peppers, Olives,
Marinated Tomatoes, Shaved Red Onion and
Sherry Vinaigrette

All Boxed Lunches Include:

Jumbo Cookie

Individual Bag of Potato Chips

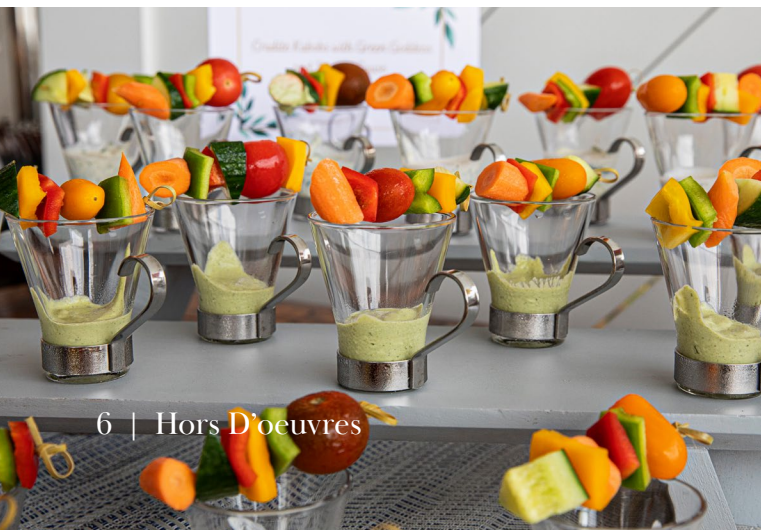
Appropriate Condiments: Dijon Mustard,

Horseradish Cream, Mayonnaise, Italian Dressing

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HORS D'OEUVRES

\$98 per dozen

FIELD

Tri Colored Beet Bite, Whipped Ricotta, Blood Orange Gastrique, Pickled Chili, Micro Arugula Quinoa Crisp, Curried Sweet Potato Puree, Candied Pistachio Crumble, Pickled Chili, Micro Cilantro Tomato, Fresh Mozzarella, Balsamic Skewer Carolina Gold Rice Fritter, Kalamata Tapenade, Whipped Feta, Chive Oil
Thai Vegetable Spring Roll with Sweet Chili Lime Caramelized Onion, White Bean Dip on a Cucumber Chip

FARM

Ham Croquette, Paprika and Saffron Yogurt Blackened Beef Tenderloin, Alouette Cheese, Red Onion Confit Crostini*
Dr. Pepper Braised Beef Short Rib, Blue Cheese and Horseradish, Marsh Hen Mill Grit Cake, Quick Pickled Red Onion
Pecan-Crusted Chicken Tenders with Gochujang Honey Mustard
Deep Fried Macaroni and Cheese Bites

SEA

New England Style Mini Lobster Roll
Lowcountry Crab Salad, Citrus Rubbed Crostini*
Shrimp Ceviche, Avocado, Cilantro, Fresh Lime*
Five Spice Seared Ahi Tuna Wonton with Ginger and Red Pepper Chutney, Seaweed Salad, Scallion Lobster and Corn Fritters, House Boursin, Citrus Sriracha Aioli
Local Scallop Wrapped with Pecan Wood Smoked Bacon and Brown Sugar*
Coconut Fried Shrimp with Jerk Spiced Peach Pepper Jam
Mini Crab Cake with Key Lime Mustard Rémoulade*
Lowcountry Boil Kabob, Shrimp, Andouille Sausage, Onions, Potatoes* Horseradish Chili Ketchup

SHRIMP

\$90 per dozen

Local Jumbo White Shrimp*, Ginger Scallion Soy Ponzu, Cocktail Sauce, Creole Rémoulade, Lemons

CRAB

\$120 per dozen

Carolina Stone Crab Claws*, Key Lime Mustard, Wrapped Lemons, *Available Seasonally, October - May*

DOMESTIC AND IMPORTED CHEESE

Dried Fruits, Nuts, Artisan Crackers

Small: \$700 (Serves 50)

Large: \$1150 (Serves 100)

CRUDITÉS

Fresh Dill Dip

Small: \$400 (Serves 50)

Large: \$500 (Serves 100)

TROPICAL FRUIT

Lime Honey Yogurt Dip

Small: \$400 (Serves 50)

Large: \$500 (Serves 100)

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COCKTAIL HOUR

Prices are based on one hour of service.

SEAFOOD

\$72 per person

Raw Bar Display with Snow Crab Clusters*, Local Jumbo White Shrimp, Select Oysters*, Local Clams, Crab Claws*, Cocktail Sauce, Rice Wine Mignonette, Sauce Marie, Lemons

Price Based on 6 Total Pieces Per Person

(Minimum of 25 people)

SOUTHERN BRUSCHETTA

\$41 per person

Roasted Garlic Hummus (VE), Heirloom Tomato Basil Relish (VE), Pimento Cheese Dip, Southern Blue Crab Dip*, Spinach Artichoke Dip, Tri-Colored Tortilla Chips, Toasted Pita, Sliced Baguette

CHARCUTERIE

\$45 per person

Artisan Salumi, Assorted Chef Selections of Cured Meats, Hand Crafted Cheeses, Giardiniera Vegetables, Pickled Artichoke, Hand Selected Olives, Assorted Gourmet Mustards, Baked Crostini, Crispbreads

SPECIALTY COCKTAILS

\$750 per batch: Serves 50 | \$375 per half batch: Serves 25

BEACHSIDE SANGRIA

White Wine, Pineapple Juice, Ginger, Banana Liquor, Fresh Lemonade

STRAWBERRY ELDERFLOWER PALOMA

Reposado Tequila, Strawberry Puree, Fresh Lime, Agave, Local Cannonborough Soda

THE CHARLESTON

Firefly Sweet Tea Vodka, House-made Ginger Lemonade

Spirit Free | An Intriguing Blend of Fruit, Sugar, and Vinegar

\$700 per batch: Serves 50 | \$350 per half batch: Serves 25

LEMON GINGER SPRITZ

Fresh Ginger, Hand Squeezed Lemon, Sparkling Water, Dehydrated Sugared Lemon Wheel

ROSEMARY BLUEBERRY SMASH

Honey Syrup, Fresh Lemon Juice, Sparkling Water, Blueberries, Rosemary Sprig

Create Your Own Specialty Cocktail

\$720 per batch: Serves 50 | \$360 per half batch: Serves 25

Ask your Wild Dunes Catering Services Manager about creating a personalized cocktail for you and your guests.

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Cocktail Hour & Specialty Cocktails | 7

DINNER STATIONS

90 minutes of service for a combination of 3 selections as a dinner menu.

Dinner al Fresco: A \$25 per person surcharge will be applied to outdoor dining, served with bamboo disposable dinner plates, dessert plates, and disposable cutlery.

HYDROPONIC SALAD BAR

\$32 per person

Vertical Root Hydroponic Baby Lettuce Blend,
Vertical Root Hydroponic Romaine Lettuce,
Baby Arugula

Selection of Garden Toppings: Feta Cheese, Bacon,
Dried Cranberries, Chick Peas, Quinoa, Grape
Tomatoes, Radish, Cucumber Wedges, Shaved
Pepper, Carrot, Broccoli, Assorted Dressings,
Hummus, Pesto Garlic Croutons, Pita Wedges,
Sliced Naan Bread

PASTA PRONTO

\$35 per person

Cheese Tortellini, Shrimp*, Roasted Red Peppers,
Mushrooms, Roasted Garlic Alfredo
Penne Pasta, Italian Sausage, Kalamata Olives, Basil
Marinara

Potato Gnocchi, Peas, Diced Tomato, Basil Pesto,
Rosemary Grilled Ciabatta, Parmesan Cheese

BBQ BAR

\$37 per person

Pulled Pork, Beef Brisket, Peach Mustard BBQ
Sauce, Sweet Carolina Sauce, Mango Habanero
Sauce, Cilantro, Onion, Bread & Butter Pickles,
Slider Rolls, Biscuits, Corn Muffins served with Mac
& Cheese

SOUTH OF THE MASON-DIXON

\$40 per person

Shredded Beef Brisket Barbacoa, Toasted Cumin
Seed & Chili Coleslaw, Pulled Chicken,
Salsa Fresca, Quick Pickled Onion, Sour Cream,
Queso Fresco, Fried Flounder, Carrot-Cilantro
Slaw, Warm Flour Tortillas

MAC + MASH BAR

\$30 per person

Traditional Mac & Cheese, Roasted Garlic & Creme
Fraiche Yukon Gold Potatoes, Maple Infused
Sweet Potatoes, Truffle Scented Wild Mushrooms,
Caramelized Onions, Smoked Gouda Cheese, Mini
Marshmallows, Brown Sugar, Crumbled Bacon,
Shredded Cheddar

Carving Stations

Chef attendants are allocated as 1 per 75 guests
(unless otherwise suggested) at \$350 each for a
duration of 2 hours.

BROWN SUGAR & DIJON PORK LOIN

Serves 20 | \$380 each

Garlic Tomato Jus, Cheddar and Herb Biscuits

LOWCOUNTRY ROASTED PIG

Serves 80 | \$1300 each

Whole Roasted and Hand Carved, Assortment of
Barbecue Sauces, Artisan Dinner Rolls

FIRE ROASTED BEEF TENDERLOIN*

Serves 20 | \$785 each

Dijon Horseradish Sauce, Rosemary Jus,
Artisan Dinner Rolls

SLOW ROASTED PRIME RIB OF BEEF*

Serves 30 | \$900 each

Sea Salt, Horseradish Cream, Artisan Dinner Rolls

SAGE BUTTER RUBBED

WHOLE TOM TURKEY

Serves 30 | \$450 each

Cranberry Aioli, Artisan Dinner Rolls

BOURBON MOLASSES GLAZED

VIRGINIA BAKED HAM

Serves 45 | \$485 each

Creamy Stone Ground Mustard, Artisan Dinner Rolls

CITRUS & HERB RUBBED

GROUPEL SIDES

Serves 45 | \$800 each

Lemon Tarragon Butter, Artisan Dinner Rolls

ROTISSERIE CHICKEN

Serves 6 | \$90 each

Whole Roasted & Hand Carved, Rosemary Jus,
Artisan Dinner Rolls

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DINNER BUFFET

Prices are based on two hours of service. Buffets are served with 100% sustainable rainforest coffee & decaf and Charleston Tea Garden assortment.

Dinner al Fresco: A \$25 per person surcharge will be applied to outdoor dining, served with bamboo disposable dinner plates, dessert plates, and disposable cutlery.

WILD DUNES CLAM BAKE

\$110 per person

Mixed Greens, Crumbled Bacon, Crumbled Blue Cheese, Shaved Red Onions, Diced Mangoes, Toasted Walnuts, Grape Tomatoes, Assorted Dressings
Julienne Vegetable Slaw

Clam Chowder

Steamed Local Clams*, Spicy Sausage, Parsley, Garlic Butter, Garlic Baguette Slivers, Old Bay Potatoes & Corn Hash

Herb Roasted Chicken, Caramelized Onions, Sherry Jus
Marinated Grilled Flank Steak*, Wild Mushroom Demi
Artisan Breads, Whipped Butter

TASTE OF CHARLESTON

\$115 per person

Baby Greens Salad, Roasted Pecans, Crumbled Blue Cheese, Dried Cranberries, Tomatoes, Cucumbers, Assorted Dressings

Green Bean, Grape Tomato & Feta Salad, Brown Butter Broccolini and Roasted Pearl Onions, Cauliflower Gratin

Blackberry Habanero BBQ Pork Chops, Braised Collard Greens, Herb Marinated Swordfish, Kalamata Olive Tapenade, Roasted Haricots Verts, Balsamic Onions, Parmesan Cream, Gullah Rice, Beer Can Chicken, Green Tomato Jam

Bacon Jalapeño Corn Muffins, Flakey Cheddar and Herb Biscuits with Honey Butter

SMOKEHOUSE

\$120 per person

Spinach and Kale Salad, Sliced Peppers, Mixed Berries, Goat Cheese, Pecans, BBQ Spiced Croutons, Balsamic Dressing

Bread and Butter Pickles and Seasonal House-made Pickled Vegetables, Pickled Okra, Southern Slaw

Smoked Gouda Baked Mac and Cheese

Brown Sugar and Bacon Baked Beans

Stewed Collard Greens

Pecan Wood Smoked Texas Beef Brisket, Apple Braised BBQ Ribs, Hickory Smoked BBQ Chicken with Assorted BBQ Sauces and Hot Sauces

Jalapeño Corn Muffins, Honey Butter

ISLAND SPLASH

\$115 per person

Greens, Grapefruit, Mango, Roasted Red Peppers, Cilantro Vinaigrette

Crispy Charred Brussels Sprouts, Crumbled Blue Cheese, Caramelized Onions, Balsamic Reduction
Crab & Corn Chowder*

Grilled Huli Huli Chicken, Pineapple Tequila Salsa, Grilled Mahi-Mahi with Blackberry Moonshine Beurre Blanc, Cilantro Cumin Flat Iron Steaks*, Corn Succotash, Charred Tomato Emulsion

Smashed Red Potatoes, Goat Cheese, Chives, Roasted Seasonal Vegetables

Bacon Fat Skillet Cornbread, Whipped Butter

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DINNER BUFFET

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THE CHOP HOUSE

\$175 per person

Lobster Bisque*, Chopped Scallions, Parmesan Croutons

Field Greens, Bacon, Black-Eyed Peas, Heirloom Tomatoes, Parmesan Garlic Croutons, Buttermilk Dressing

Ahi Tuna Tataki*, Cucumber and Daikon Sprout Salad, Sesame, Wasabi Tobiko

Roasted Beets, Crumbled Montrachet Cheese, Lemon Zest, Cashews

Southern Style Oysters Rockefeller*, Stuffed with Bacon Pernod Collard Jam, Smoked Sea Salt Hollandaise, Fontina Potatoes Gratinée, Roasted Asparagus, Prosciutto, Parmesan, Balsamic Glaze

Carved to Order: Roasted Rib-Eye*, Maytag Blue Cheese, Horseradish Cream

Pan Seared Roasted Halibut, Creole Crab Crust, Herbal Tomato Broth

Brined & Grilled Porkloin Chop, Tobacco Onions Baguette Slivers, Cheddar & Herb Biscuits

Chef Attendant Required

OCEANSIDE GOURMET

\$170 per person

Spinach Salad, Pineapple, Mushrooms, Yellow and Red Peppers, Almonds, and Poppy Seed Vinaigrette

Squash and Orzo Salad with Goat Cheese

Shrimp Ceviche Salad*, Corona & Fresh Lime Marinade

She Crab Soup*

Fried Green Tomatoes, Mango Jalapeño Chutney, Goat Cheese Crumbles

Citrus Grilled Filet*, Bourbon Demi, Southern Succotash, Blackened Grouper, Black Bean Salsa, Avocado Crema, Dry Rubbed Porkloin, Black Eyed Peas

Charleston Parmesan and Garlic Sticks, Blue Cheese Biscuits

Sweet Herbed Butter, Olive Oil, and Shallot Butter



Per Person Priced Enhancements: Whole Smoked Salmon: \$20, Broiled Maine Lobster Tail: \$60

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DINNER PLATED

Menus includes Chef's Choice seasonal vegetables, artisan breads and whipped butter, freshly brewed coffee and iced tea. Guests will receive the same soup and salad based on your selection. A choice of up to three (3) entrées is available for events with 30 or more guests. If providing a choice of entrées, final selections are due to your planning manager 7 business days prior to event day. Groups must also provide an individual place card or indicator noting each guest's name and entrée selection. The highest price of the options offered will be charged for all guests. Events less than 30 guests should choose one entrée for all guests to enjoy. Plated Menus are offered at indoor venues only.

Soup | Choose one

SHE CRAB

Lump Crab*, Chive Oil, Sherry Lace

CHARRED LEEK & ROASTED POTATO

Parmesan Crouton

ROASTED TOMATO

Grilled Cheese Crouton, Basil Oil

Salad | Choose one

HEARTS OF ROMAINE

Hearts of Romaine, Radicchio, Tri-Color Cauliflower, Smoked Almond, Feta, Rum Plumped Raisin, Creamy Mandarin Vinaigrette

FIELD GREENS

Bacon, Black Eyed Peas, Heirloom Tomatoes
Parmesan Garlic Croutons, Buttermilk Dressing

BABY SPINACH

Purple Kale, English Cucumber, Broccoli, Thin Sliced Red Onion, Cranberries, Toasted Walnut, Citrus and Dijon Vinaigrette

Entrée | Choose one

HERB MARINATED GRILLED FILET

\$120 per person

White Wine Poached Jumbo Shrimp and a Blackberry Demi-Glace

SWEET TEA BRINED CHICKEN BREAST

\$105 per person

Whole Grain Mustard Pan Jus

SUPERSWEET CORN CRUSTED HALIBUT

\$110 per person

Crawfish Cream Sauce

BRAISED BEEF SHORT RIB

\$105 per person

Cranberry Balsamic Glaze

GOCHUJANG GLAZED PORK BELLY

\$110 per person

Seared Scallops, Fennel Jam, Yuzu and Lemongrass
Beurre Blanc

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DESSERT STATIONS

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CHURRO BAR

\$28 per person

Freshly Fried Churros

Dipped in Chocolate, White Chocolate, Nutella, Strawberry Chocolate

Rolled In Oreo Crumbs, Rainbow Sprinkles, Candy Pieces, Fruity Pebbles

COLD BREW MOUSSE

\$25 per person

House-made Cold Brew Coffee Mousse, Made to Order with Baileys, Sweet Cream and Vodka served in a Chocolate Cup with Shaved Milk Chocolate

DRUNK'N DONUTS

\$29 per person

Fresh Fried Donut Holes With a Touch of Booze:

Maple Bacon with Bourbon, Key Lime with Tequila, Coffee with Kahlua

"ON THE MARKET" SWEETS & TREATS

\$29 per person

Chef Selection of Truffles, Dipped Strawberries (GF), Chocolate Covered Bacon (GF), Lemon Meringue Tartelettes, Blondie Bites, Mini Coconut Cream Pies, Caramel Cake, Ganache Tarts, Assorted French Macarons

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WEDDING CAKES

Each cake tier is 4 round layers, roughly 5 inches tall. Fresh flowers that are provided by the client's florist may be added to the wedding cake. Cakes are finished plain white and are available in three designs: Plain with Beaded Border, Semi Naked, and Textured

CAKE SIZES & SERVINGS

6" (12 Servings) - \$69

8" (24 Servings) - \$128

10" (38 Servings) - \$199

12" (56 Servings) - \$285

Additional Half Sheet (50 Servings) - \$200

Additional Full Sheet (100 Servings) - \$400

Additional 4" Anniversary Tier - \$25

Wedding Cake Flavors

FUNFETTI

Vanilla cake with rainbow sprinkles on the inside and vanilla buttercream.

BOURBON, MAPLE & BACON

Bourbon cake, maple buttercream and topped with candied bacon pieces.

HUMMINGBIRD CAKE

A southern classic. Moist cake with pineapples, bananas, and pecans inside with cream cheese frosting.

COCONUT

Coconut butter cake with passionfruit curd, coconut buttercream and toasted coconut.

GERMAN CHOCOLATE

Chocolate cake, chocolate buttercream, pecan and coconut filling.

TRADITIONAL CHOCOLATE

Chocolate cake with chocolate mousse and crunchy chocolate pearls.

RED VELVET

Red velvet cake with cream cheese frosting.

CARROT

Carrot cake with cream cheese buttercream.

STRAWBERRY

Strawberry cake with lemon cream and fresh strawberries.

COOKIE DOUGH

Vanilla or chocolate cake, vanilla buttercream and edible cookie dough pieces.

TRADITIONAL VANILLA

Vanilla cake with vanilla pastry cream.

Cupcake Flavors

\$74 per dozen

FUNFETTI

Vanilla cake with rainbow sprinkles on the inside and vanilla buttercream.

BOURBON, MAPLE & BACON

Bourbon cake, maple buttercream and topped with candied bacon pieces.

TRADITIONAL VANILLA

Vanilla cake with vanilla pastry cream.

TRADITIONAL CHOCOLATE

Chocolate cake with chocolate mousse and praline crunch.

RED VELVET

Red velvet cake with cream cheese frosting.



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BRUNCH

Price is based on two hours of service.

SWEETGRASS BRUNCH

\$84 per person

Greek Yogurt with Housemade Granola, Chopped Pecans, Honey, Pineapple, Melon, & Mixed Berries

BREAKFAST BOWLS:

Choice of Scrambled Eggs or Egg Whites, Roasted Vegetables, Potato Hash, Chorizo, Diced Bacon, Guacamole, Diced Onions, Marinated Tomatoes, Feta, Black Beans, Sriracha, Salsa, Sour Cream
Pecan Wood Smoked Bacon, Chicken Sausage Links, Breaded Chicken Cutlets with a Bourbon Maple Glaze
Goat Cheese and Mango Gheechee Boy Grits
Monkey Bread, Lemon Pound Cake topped with Blueberry Glaze
Selection of Natalie's Fresh Squeezed Juices
100% Sustainable Rainforest Coffee and Decaf
Charleston Tea Garden Assortment

BUBBLY & BLOODY MARYS

BLOODY MARY BAR

\$550 per batch: Serves 50 | \$275 per half batch: Serves 25

New Amsterdam Vodka, Charleston Bloody Mary Mix, Vegetable Juice, Charleston Blonde Bloody Mary Mix, Variety of Hot Sauces, Pickled Vegetables, Assortment of Olives, Celery, Old Bay

MIMOSA BAR

\$550 per batch: Serves 50 | \$275 per half batch: Serves 25

Sparkling Wine, Variety of Fresh Juices and Garnishes

Fresh Pressed Juice (VE)

\$140 per gallon | \$70 per half gallon

BRIGHT & FRESH

Cucumber, Mint, Spinach, Romaine, Lemon

HERB & FROND

Fennel, Cucumber, Green Apple, Basil

LEMON GINGER

Fresh Ginger, Granny Smith Apple, Lemon

PINEAPPLE JALAPEÑO COOLER

Pineapple, Cucumber, Jalapeño



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BRUNCH STATIONS

To compliment your existing buffet.

OMELETS

\$16 per person

Eggs or Egg Whites
Smoked Ham, Bay Shrimp, Pecan
Wood Smoked Bacon, Bell Peppers,
Vidalia Onions, Diced Tomatoes,
Wild Mushrooms, Fresh Spinach,
Four Year Aged Cheddar Cheese,
Gouda Cheese

1 Chef Attendant per 25 Guests Required

BREAKFAST TACOS

\$20 per person

Soft Tortilla, Scrambled Eggs or Egg
Whites, Sautéed Bacon, Chorizo,
Guacamole, Diced Onion, Queso
Blanco, Black Beans, Sriracha Salsa,
Sour Cream

**Chef Attendant Recommended*

SOUTHERN HASH

\$19 per person

Corned Beef Hash, Smoked Salmon
Hash, Roast Beef Hash, Poached Egg
Three Hollandaise Selections:
Red Wine, Sriracha, Dijon

1 Chef Attendant per 50 Guests Required

BREAKFAST ENHANCEMENTS

To compliment your existing buffet.

SMOOTHIE BOWLS

\$16 per person

Chef Selection of Two Seasonal
Smoothies, Top With Diced
Pineapple, Mixed Berries, Coconut,
Chia, Chopped Pecans, Local Honey,
Maple Granola

HOMEMADE SOUR CREAM BISCUITS

\$10 per person

With Sage Sausage Gravy

"OVERNIGHT" COCONUT MILK MUESLI (VE)

\$6 per person

Raw Oats, Coconut Milk, Dried
Currants, Blueberries, Chia Seeds,
Ginger

ASSORTED BAGELS

\$155 per dozen

Smoked Salmon, Capers, Traditional
& Chive Cream Cheese

YOGURT BAR

\$14 per person

Greek, Strawberry, Vanilla Yogurt,
Fresh Blueberries, Raspberries,
Blackberries, Chopped Pecans,
Walnuts, Almonds, Cinnamon, Local
Granola, Honey, Chocolate Chips,
Peanut Butter, Nutella

BROWN RICE PORRIDGE

\$11 per person

Puffed Brown Rice, Quinoa, Almond
Milk, Dried Fruit, Brown Sugar,
Honey, Strawberry Lemon Compote,
Cashew Clusters

COFFEE & DONUTS

\$19 per person

Fresh Fried Mini Yeast Donuts: Double
Chocolate, Cookies & Cream, Maple
Bourbon Bacon, Lemon Blueberry
Sprinkle, Charleston Sweet Cream
Cold Brew

BREAKFAST BURRITOS

\$83 per dozen

Egg, Potatoes, Peppers, Pepper Jack,
Salsa *Vegetarian or Bacon

FLUFFY SCRAMBLED EGGS

\$11 per person

Great Lakes Cheddar Cheese,
Fresh Herbs

SUNRISE BUFFET

\$30 per person

Fresh Baked Muffins, Chocolate
Croissants, Fruit Preserves, Whipped
Butter, Greek Yogurt, Housemade
Granola, Chopped Pecans, Mixed
Berries, Seasonal, Local & Exotic
Fruit (VE), Selection of Individual
Fruit Juices, 100% Sustainable
Rainforest Coffee and Decaf
Charleston Tea Garden Assortment



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***Consumer Advisory:** Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



LATE NIGHT SNACKS

Prices are based on one hour of service.

BUTLER-PASSED OPTIONS

\$550 per 100 pieces

per item selection below

Grilled Cheese Triangles, Shots of Tomato Soup

Cinnamon & Sugar Doughnut Holes with Cold

Brew Coffee, Baliey's Irish Cream

Cheeseburger Sliders with Ketchup and Pickles

French Fry Cones with Truffle Ketchup

Mini Chicken & Waffles and Maple Syrup

Fried Chicken Biscuits

MONTE CRISTO

\$18 per person

Ham, Swiss, Strawberry Preserves

1 Chef Attendant per 50 Guests Required

WAFFLES

\$18 per person

Belgian Waffles, Warm Maple Syrup, Fruit

Compote, Toasted Pecans, Whipped Cream, Butter

1 Chef Attendant per 50 Guests Required

CREPES

\$18 per person

Southern Ham, Swiss Cheese, Sautéed Spinach,

Wild Mushrooms, Mixed Berry Compote, Toasted

Pecans, Banana Filling, Hazelnut Chocolate Filling

1 Chef Attendant per 50 Guests Required

BUILD YOUR OWN S'MORES

\$27 per person

Homemade Flavored Marshmallows,

Graham Crackers, and Chocolate Bars

Marshmallows: Chocolate, Vanilla, Caramel,

Chocolate Bars: Milk Chocolate, and Reese's

Fire Pit Rental and Attendant Included

CEREAL MILKSHAKES

\$22 per person

Captain Crunch Milk, Vanilla Ice Cream, Bailey's

Irish Cream, Cinnamon Toast Crunch Milk,

Cinnamon Ice Cream, Vanilla Vodka, Froot Loops

Milk, Strawberry Ice Cream, Chambord

Chef Attendant Required

CHIPS & SALSA DISPLAY

Traditional Mild and Spicy Roasted Corn Salsa

(VE), Pico de Gallo, Queso Dip, Artichoke Dip,

House-Made Tortilla Chips, Toasted Pita, Sliced

Baguette

Small: \$318 (Serves 50)

Large: \$625 (Serves 100)

BAR & DRINKS

CONSUMPTION BAR | 1 bartender per 75 guests, \$350 per bartender

DRINK	HOSTED BAR	CASH BAR <i>Pricing Includes Tax</i>
Premium Drinks	14	15
Super Premium Drinks	15	16
Cordials	15	16
Domestic Beer	9	10
Imported Beer	10	11
Craft Beer	11	12
Premium Wine, by the glass	15	16
Super Premium Wine, by the glass	17	18
Non-Alcoholic Beer	7	8
Soft Drinks	7	8
Premium Bottled Water	7	8

Cash Bars require a minimum spend, shortfalls will be charged to the group master account: *1-25 Guests - Minimum Spend \$250.00; 1-50 Guests - Minimum Spend \$500.00; 1-100 Guests - Minimum Spend \$750.00; 100 Guests & Above, Minimum Spend \$1,000.00*

HOURLY BAR | 1 bartender per 75 guests, \$350 per bartender
Hourly bars are priced per person per hour and includes set-up, unlimited consumption of liquor, beer, wine, soft drinks, bottled water, and Fever Tree mixers.

BEER & PREMIUM WINE BAR:
First hour - \$22 per person | Each additional hour - \$16 per person

BEER & PREMIUM LIQUOR AND WINE BAR:
First hour - \$29 per person | Each additional hour - \$19 per person

BEER & SUPER PREMIUM LIQUOR AND WINE BAR:
First hour - \$32 per person | Each additional hour - \$22 per person

Liquor, Beer & Wine <small>ONE LIQUOR SELECTION PER CATEGORY</small>	Premium	Super Premium
VODKA	Titos, New Amsterdam	Ketel One, Grey Goose Absolut Citron
RUM	Rumhaven	Flor de Cana Bacardi Superior
RYE/SCOTCH	George Dickel Rye Whisky	Glenlivet 12, Monkey Shoulder
GIN	New Amsterdam	Hendrick's Bombay Sapphire
BOURBON	Jim Beam White Label	Woodford Reserve Makers Mark
TEQUILA	Camarena	Don Julio Del Maguey Vida Mezcal
WHISKEY	Jameson	Jack Daniels, Crown
CORDIALS	Baileys, Cointreau, Campari	
WINE	Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon	Royal Alexander Valley: Chardonnay, Caymus Bonanza: Cabernet Sauvignon
LOCAL BREWS	Rotating Charleston Selection	
DOMESTIC BEERS	Bud Light, Michelob Ultra, Miller Lite, Blue Moon, White Claw	
IMPORT BEERS	Corona, Stella Artois	
CRAFT BEER	Holy City 7 Mile Pilsner	
NON-ALCOHOLIC BEER	Heineken 0.0	
CANNED COCKTAILS	High Noon	Bar & Drinks 17

WINE SELECTION

House Wines

CANYON ROAD:

\$60 | Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon

CANVAS:

\$69 | Brut Blanc, Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon

*Bottled Wine Selections and quantities due to your Destination Event Planning Manager a minimum of 10 days prior to the program start date. Once ordered, the wine belongs to your group and will not go back into Wild Dunes resort inventory.

SPARKLING

Lamarca | Prosecco | Italy

J Vineyards | California Cuvee | California

Gosset | Champagne Brut Excellence | Champagne, France

Tattinger | Cuvee Rose | Reims, France

ROSÉ

70 La Marca | Prosecco Rose | Prosecco, Italy 70

114 La Jolie | Rose of Granache | Mediterranee, France 80

120 Fleur de Mer | Rosé | Provence, France 85

150 J Vineyards | Brut Rose | Russian River, California 220

WHITE

Franciscan | Un-oaked Chardonnay | North Coast, California

Martin Codax | Albarino | Rias Baixas, Spain

J Vineyards | Pinot Gris | California

Maso | Canali | Pinot Grigio | Trentino, Italy

Honig | Sauvignon Blanc | Napa Valley, California

Whitehaven | Sauvignon Blanc | Marlborough, New Zealand

Chateau Ste. Michelle | Riesling | Washington

William Hill | Chardonnay | Napa, California

Etna Bianca | Caracante | Etna, Italy

Talbott "Sleepy Hollow" | Chardonnay | Santa Lucia, California

Rombauer Carneros | Chardonnay | Santa Lucia, California

Jayson | Chardonnay | Napa, California

RED

57 Gascon | Malbec | Mendoza, Argentina 70

70 Caymus Bonanza | Cabernet Sauvignon | Napa Valley, California 90

71 Matanzas Creek | Merlot | California 95

75 J Vineyards | Pinot Noir | California 95

75 D66 Others | Granache | Maury, France 96

80 Renatto Rati | Nebbiolo | Piedmont, Italy 110

80 Orin Swift "8 Years" | Zinfandel blend | Napa, California 180

110 Orin Swift Abstract | Granache, Petit Syrah, Syrah | Napa, California 180

121 L. Martini | Cabernet Sauvignon | Napa, California 210

150

150

220

WINE SELECTION

*Bottled Wine Selections and quantities due to your Destination Event Planning Manager a minimum of 10 days prior to the program start date.
Once ordered, the wine belongs to your group and will not go back into Wild Dunes resort inventory.

RESERVE

Cava de Lugny ‘Les Charmes’ Chardonnay Burgundy, France	87
Heitz Cellars Chardonnay Napa Valley, California	147
Louis Latour Pouilly Fuisse - Chardonnay France	153
Post & Beam by Far Niente Chardonnay Napa Valley, California	167
Louis Latour Pinot Noir Burgundy, France	107
Belle Glos ‘Clark & Telephone’ Pinot Noir Santa Maria, California	133
En Route Pinot Noir Russian River Valley, California	167
Flowers Pinot Noir Sonoma, California	200
Ingelnook Cabernet Sauvignon Napa Valley, California	267
Stags Leap ‘Artemis’ Cabernet Sauvignon Napa Valley, California	327
Bella Union Cabernet Sauvignon Napa Valley, California	333
Caymus Cabernet Sauvignon Napa Valley, California	427
Nickel & Nickel Dogleg Cabernet Sauvignon St. Helena, California	500
Far Niente Cabernet Sauvignon Napa Valley, California	580

LARGE FORMAT MAGNUM

La Marca Prosecco Italy 1.5L	120
L. Martini Napa Cabernet Sauvignon Napa, California 1.5L	333
Orin Swift Abstract Granache, Petite Syrah, Syrah Napa, California 1.5L	373
Orin Swift Palermo Cabernet Sauvignon Napa, California 1.5L	653
Orin Swift Papillion Bordeaux Blend Napa, California 1.5L	760

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GUIDELINES

Our menu selections are carefully designed by our culinary team and are guided by principles of sustainability.

Food & Beverage Service

Wild Dunes Resort is the only licensee authorized to sell and serve food, liquor, beer and wine on the premises. All food and beverage must be supplied by the resort. This includes hospitality suites and guest-rooms used as meeting or reception/meal spaces. Food and beverage provided by the restaurants and outlets at Wild Dunes Resort are not applied to contracted banquet food and beverage minimums. Contracted food and beverage concessions and discounts will not apply to customized or modified menus.

Taxes & Service Charge

The resort will add a 25% taxable service charge and 11% state sales tax on food and beverage, in addition to the prices stated in this guide. Such taxes and service charge are subject to change without notice.

Menu Selections

Selections and specific details will be finalized (4) four weeks prior to the function start date. In the event the selections are not received within the time-frame mentioned above, your destination event planning manager will select menus on your behalf to fulfill the contracted food and beverage minimums. Upon the completion of the event orders, please sign and return them (10) ten days prior to the function start date. The event order packet will serve as the food and beverage contract.

*Consumer Advisory:

Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. VE = Vegan VEG = Vegetarian GF = Gluten Free

Guarantees

Confirmed attendance is due (10) ten days prior to the start of the contracted function. The final guarantee for each function is due by 12:00 PM EST (3) three working days prior to your event. Your charge will be based on the guaranteed number or the actual attendance, whichever is greater. Meals will be prepared based on your guaranteed number and menus may require modification if guaranteed numbers are less than specified food and beverage minimums. The menu will be Chef's choice for any increases above the stated guarantee. Buffet guarantees for any meal period cannot be lower than 90% of the program or general session attendance. All off-property and outdoor venue events catered by Wild Dunes Resort will be subject to a \$25.00 per person increase to the stated menu price.

Duration of Meals:

Breakfast (1) one hour of service

Brunch (2) two hours of service

Refreshment Breaks (30) thirty minutes of service

Lunch (1) one hour of service

Dinner (2) two hours of service

Reception Stations as a dine-around (90) ninety minutes of service

For each additional hour of service, please add the following:

Breakfast \$9.00 per person

Lunch \$11.00 per person

Dinner \$14.00 per person

Food & Beverage Fees (Unless Stated Otherwise):

Bartender fees are allocated as 1 per 75 guests at \$350.00 per bar for 4 hours

Chef attendants are allocated as 1 per 75 guests at \$350.00 each for 2 hours

Dinner Al Fresco:

A \$25 per person surcharge will be applied to outdoor dining. Meals to be served with bamboo disposable plates and bamboo disposable cutlery, or melamine dish ware and silverware.

Kids Buffet Pricing:

3 and under - no charge 4 to 12 - 50% off total cost 13 and over - adult pricing

Audio Visual Equipment

The resort hosts a fully equipped audio visual partner on property. AVMS can handle any range of AV requirements. Please contact AVMS directly for pricing information.

Weather Call

The Resort reserves the right to make the final decision regarding outdoor functions. The decision to move a function indoors will be made no less than (3) three hours prior to the function start time. Should the event include substantial decor or audio visual set up, your destination event planning manager will advise you of the updated weather call time. Should the event move to the back-up space after the (3) three hour cut off time, an additional labor fee of \$1000.00 will apply.

DMC and Preferred Vendors

The resort has many long-standing relationships with local vendors and your destination event planning manager will be happy to assist you with many of your event needs, including transportation, team building, off-site events, decor and much more.

Onsite Adjustments

Event space is held for your use as outlined in your Function Event Order. Please adhere to the agreed upon event details. Should your event set up change day of, there will be a \$1000.00 fee applied to the Group Master Bill.

POLICIES & PROCEDURES

Wedding Day Coordinator

A professional, licensed and insured Wedding Day Coordinator is mandatory. This person must have an LLC, may not be a family member or friend attending the wedding and must be approved by Wild Dunes Resort in advance of the event date if they are not already on our recommended vendors list.

Lighting

For all outdoor events taking place beyond sunset, a lighting installation will be required. Please speak with your catering sales or service manager to be sure this has been included in your proposed pricing.

Generator

Additional power may be needed on the croquet lawns based on lighting and your entertainment vendor needs. Your Catering Services Manager can assist with ensuring there is enough power and secure a generator if needed.

Tent Rentals

Tents must be approved by your Catering Sales or Services Manager to ensure proper timing, equipment and installation is contracted. Without approval well before your event, a tent installation could be refused on event day.

Dining & Venue

For indoor events: Plated, cocktail style, station, or buffet style menus are offered.

For outdoor events: Cocktail style, station, or buffet style menus are offered.

Indoor venue rental fees include: Complimentary use of in house round or rectangle tables, chairs, linens, dance floor, glassware, silverware and china plate-ware.

Outdoor venue rental fees include: Complimentary use of in house round or rectangle tables, chairs, linens & dance floor.

*In addition to the outdoor reception venue rental fee, there will be a \$25 plus service charge and plus tax per person 'Al Fresco Dining Fee' which includes the guest option of either: plastic beverage-ware, bamboo plate-ware and bamboo cutlery, or, melamine plate-ware, silverware, and acrylic beverage-ware.

Should group opt to rent silverware, melamine, plate-ware, and acrylic beverage-ware from an alternative outside vendor, then 'Al Fresco Fee' shall be waived.

*All specialty order items, as well as delivery and pick up times must be approved by your catering services manager prior to event day.

Entertainment

Bands with five members or fewer only are permitted in the outdoor reception venues. All bands and DJs will need to sign the Wild Dunes Vendor Policies and Code of Conduct prior to wedding day. Entertainment of all types must stay below 80 decibels at all times.

Decor Specifications

Sparklers, floating lanterns, fake petals and confetti (including biodegradable) are not permitted in outdoor venues. Please also be cognizant of anything that could blow away and become litter as we want to protect our sensitive eco system on the beach and intracoastal waterways.

Glass

Due to the danger of broken glass in areas where guests walk barefoot, no glassware is permitted poolside, on the beach or on the lawns. Plastic beverageware will be provided at bars and drink stations. Any glass centerpieces at these locations must be weighted and no taller than 6 inches.

Noise Ordinance

Outdoor events must end at 9pm Sunday through Thursday and at 10pm Friday and Saturday and entertainment must stay below 80 decibels at all times.

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Catering Sales Team: cateringsales@wilddunes.com
Catering Servicing Team: cateringservices@wilddunes.com

