



*Wedding Guide*



# Welcome



*Thank you for your interest in Belfair and congratulations on your engagement!*

*From the moment you arrive, you are stepping into another world; a place of tradition and history with a touch of elegance and grace. As you drive through the century-old Avenue of Oaks, you will instantly feel the warmth and charm of the Lowcountry.*

*Belfair is the ultimate destination for your celebration. You could not wish for a more romantic setting than the Formal Garden, offering expansive views of the Colleton River and majestic oaks. Just a few steps away is the Veranda where you can greet your guests in a formal, yet comfortable and relaxing setting. Then, host your reception in the elegant Oaks Dining Room, which can accommodate 180 guests seated comfortably.*

*As you browse our menus on the following pages and begin considering your selections, keep in mind that nearly every aspect of this packet can be molded to fit your wishes, so please do not hesitate to make your requests known. I am confident that our team of hospitality experts will make your event a memorable, once in a life time, extraordinary affair.*

*I look forward to working with you.*

*Kind Regards,*

*Jenny Simpson*

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## TABLE OF CONTENTS

Welcome Letter .....	2
Table of Contents .....	3
Rehearsal Dinner .....	4-5
Brunch .....	6
Wedding Reception.....	7-17
Hors D'oeuvres.....	7
Food Stations & Displays.....	8-9
Salads.....	10
Entrées.....	11-12
Sweets.....	13
Dinner Buffets.....	14 - 17
Drinks.....	18 -19
Bar Packages.....	14
Premium Wine .....	15
Belfair Policies.....	20 -21
Clubhouse Floor Plan.....	22
Cottage Accommodations.....	23
Recommended Vendor's List.....	24 - 25



## FOOD STATIONS

Minimum of 50 guests, Service charges and taxes will apply

### 1811 Lowcountry BBQ

Mixed Green Salad with Two Dressings

Marinated Vegetable Salad

Cole Slaw

Baked Beans

Belfair Mac n' Cheese

Hot Dogs or Bratwursts or Hamburgers with Assorted Condiments

Pulled Pork

Fried Chicken or BBQ Chicken

1811 Cookies and Brownies

\$32

PER PERSON

### South of the Border Fiesta Buffet

Tomato Salsa and Guacamole, Tortilla Chips

Black Bean and Corn Salad

Summer Garden Salad and Two Dressings

Refried Beans

Chicken Tamales

Fajitas Buffet with choice of Chicken, Beef or Shrimp (Choose Two)

Crunchy Cinnamon Twists

\$32

PER PERSON

### Mediterranean Buffet

Hummus and Pitas

Vegetable Antipasto Display

White Bean Salad

Antipasto Salad Greens with Meats, Cheeses, Pepperoncini's and

Two Dressings

Grilled Eggplant and Zucchini with Feta Herb Bread Crumbs

Tomato and Herb Braised Chicken

Grilled Grouper with Roasted Red Pepper Sauce

Chicken Spiedini

Baklava

\$36

PER PERSON

## ITALIAN FAMILY DINNER BUFFET

Caesar Salad

Caprese Salad

Garlic Bread and House made Facaccia

Eggplant Parmesan

Meatballs and Pomodoro Sauce

Roasted Lemon Chicken

Tortellini Alfredo

Seasonal Grilled Vegetables

Mini Cannolis

\$38

PER PERSON





## LATE NIGHT FOOD STATIONS

Minimum of 50 guests, Service charges and taxes will apply

### Slider Station

*Includes House-made Cottage Chips & Accompaniments*

*Choice of Two*

#### Angus Beef Slider

Applewood Smoked Bacon, White Cheddar

#### Reuben Slider

Corned Beef, Sauerkraut, Swiss Cheese, 1000 Island

#### Buffalo Style Chicken Tender Slider

Bleu Cheese Slaw

#### Sharon's Fried Chicken Slider

Honey Mustard, Sliced Dill Pickle

#### Hickory Smoked Pulled Pork

Cole Slaw

#### Italian Meatball Slider

Mozzarella Cheese and Marinara



### Flatbread Station

*Includes Shaved Parmigiano Reggiano, Fresh Basil, Chili Oil, Grated Pecorino Cheese, Crushed Red Peppers*

*Choice of Two*

#### Margherita

Sun-dried Tomatoes, Basil, Fresh Mozzarella

#### White

Creamy Garlic, Four Cheeses, Herbs

#### Sicilian

Italian Salami, Kalamata Olives,  
Aged Pecorino

#### Vegetable

Roasted Zucchini, Squash,  
Mushrooms, Tomato,  
Kalamata Olives, Herbs, Fresh Mozzarella







## FAREWELL BRUNCH

Farewell Brunch buffet will include coffee service, teas, and juice.

Assorted Muffins & Assorted Breakfast Breads  
Biscuits & Sausage Gravy  
Crispy Apple Smoked Bacon & Sausage Links  
Scrambled Eggs  
French Toast or Pancakes & Maple Syrup  
Home Style Hash browns  
Seasonal Fruit Display

**\$28**  
PER SELECTION

## BRUNCH ENHANCEMENTS

**\$4**  
PER PERSON

### Assorted Bagels

Flavored Cream Cheeses, Jams, Jellies & Preserves

**\$5**  
PER PERSON

### Southern Fried Chicken Biscuits

**\$6**  
PER PERSON

### Stuffed French Toast

Strawberry Preserves & Cream Cheese

**\$6**  
PER PERSON

### Traditional Eggs Benedict

**\$7**  
PER PERSON

### Warm Belgian Waffle Station

Whipped Cream, Butter, Powdered Sugar, Berry Compote, Chocolate Sauce, Whipped Cream & Maple Syrup

**\$7**  
PER PERSON

### Honey Glazed Ham

Mini Honey Buttered Biscuits, Chef fee \$75

**\$8**  
PER PERSON

### Belfair Benedict

Crab cake with Orange Hollandaise on English Muffin

**\$8**  
PER PERSON

### Lowcountry Shrimp & Grits

**\$9**  
PER PERSON

### Omelet Station

Chef fee \$150

**\$10**  
PER PERSON

### Smoked Salmon Platter

Onions, Capers, Cream Cheese & Eggs with Cocktail Rye





## BUTLER PASSED HORS D'OEUVRES

### Cold

Lump Blue Crab Gazpacho Shooter, Tuscan Mini "Caprese" Skewers - *Mozzarella, Tomato, Basil, Balsamic Glaze*  
 Compressed Watermelon - *Marinated Feta and Fresh Basil Spoon*,  
 Marinated Vegetable Skewer - *Fresh Mozzarella, Roasted Red Peppers, Tortellini, Basil, Prosciutto, Goat Cheese & Fig Tarts*, Grilled Peach Bruschetta - *Goat Cheese, Smoked Salmon - Herb Boursin and Sliced Cucumber*, Shrimp Ceviche Shooter - *Spicy Mango Relish, Prosciutto & Sweet Melon Balls*

### Hot

Balsamic Fig and Goat Cheese Flatbread, Chimichurri Beef Skewers - *Roasted Red Peppers, Wild Raspberry and Brie Phyllo Purse*, Sesame Chicken - *Mango Chutney*, Bison Meatballs - *Stuffed with Mozzarella and Basil Pesto Cream*, Crispy Pork Belly - *Smoked Tomato Jam*, Philly Cheesesteak Spring Rolls, Steamed Pork Pot Stickers - *Sweet Thai Chili Sauce*, Wild Mushroom Risotto Fritter - *Herbed Garlic Parmesan Dipping Sauce*, Carolina BBQ Pork Biscuit, Coconut Crusted Chicken - *Sweet Thai Chili Sauce*, Beef and Bleu Cheese Mushroom Caps, Goat Cheese and Wild Mushroom Crostini

#### Priced Per Person

**Selection of 4 Items: \$22.00 per person**

**Selection of 5 Items: \$24.00 per person**

**Selection of 6 Item: \$28.00 per person**

*\*Fewer than 4 selections are priced at \$6.00 per selection (per person) up to one hour*

### PREMIUM COLD HORS D'OEUVRES

3.25  
PER PIECE

**Blackened Beef Tenderloin Crostini**  
*Sun-dried Tomato Aioli*

3.25  
PER PIECE

**Oysters on the Half Shell**  
*Seasonal*

3.95  
PER PIECE

**Iced Jumbo Gulf Shrimp**  
*Spicy Cocktail Sauce*

5.95  
PER PIECE

**Mini Lobster Roll**  
*Toasted Bun, Tarragon Aioli*

### PREMIUM HOT HORS D'OEUVRES

3.25  
PER PIECE

**Fried Bluffton Oysters**  
*Only Available September - May*

3.50  
PER PIECE

**Mini Shrimp and Grit Crock**  
*with Crispy Tasso Ham*

2.95  
PER PIECE

**Filet Mignon**  
*Boursin Cheese En Croute*

4.25  
PER PIECE

**Pan Seared Diver Scallops**  
*Parmesan Crostini, Crispy Pancetta, Sweet Pea Puree*

4.95  
PER PIECE

**Mini Kobe Beef Slider**  
*Caramelized Onions, Vermont Sharp Cheddar, Tomato Jam Brioche Bun*

5.95  
PER PIECE

**Grilled Lamb Chop**  
*Rosemary Jus*





## PASTA STATION

### Choice of Two

#### Penne

Roasted Peppers, Italian Sausage,  
Garlic, Basil, Spicy Tomato Sauce

#### Lobster Ravioli

Roasted Wild Mushrooms, Asparagus,  
Olives, Lobster Cream

#### Porcini Mushroom Ravioli

Creamy Wild Mushroom Sauce

#### Cavatelli Bolognese

Ragu of Beef, Pork & Veal Simmered in  
San Marzano Tomatoes

#### Rigatoni ala Vodka

Grilled Chicken, Pink Vodka Sauce,  
Grated Pecorino Romano

#### Cheese Tortellini

Crisp Pancetta, Garlic, Green Peas, Alfredo Sauce

#### Gemelli Primavera

Sautéed Seasonal Farmers Market Vegetables, Garlic, EVOO,  
Herbs, Parmigiano-Reggiano

**\$18.95**  
PER PERSON

## PAELLA STATION

Saffron Rice with Shrimp, Mussels, Clams,  
Chorizo and White Wine Sauce

**\$21.95**  
PER PERSON

## MARTINI CEVICHE BAR

### Choice of Two

#### Florida Gulf Shrimp Ceviche

Sweet Orange Segments and Habanero Peppers

#### Ceviche de Pulpo

Marinated and Steam Octopus with Fresh Lime  
Juice and Crispy Vegetables

#### Salmon Ceviche

Garlic, Scallions, Lime Juice and Thai Peppers

#### Fresh Corvina Ceviche

Peppers, Bermuda Onion and Sweet Tomato

#### Ceviche de la Casa

Fresh Scallops, Shrimp, Squid with Cilantro,  
Tomatoes and Key Lime Juice

**\$21.95**  
PER PERSON

## TENDERLOIN CARVING STATION

\*One Chef per Twenty-Five Guests

\*Chef Attendant Fee \$150

#### \*Pepper Crusted Beef Tenderloin

Dijonnaise, Bordelaise Sauce, Creamed  
Horseradish, Assorted Miniature Rolls

**\$27.95**  
PER PERSON





## RECEPTION DISPLAYS

\*One Chef per Twenty-Five Guests, \*Chef Attendant Fee \$150

### Grilled Vegetable Display

*Lightly Seasoned Grilled Vegetables Marinated in Herbs & Spices with Balsamic Glaze*

12.95  
PER PERSON

### Market Vegetable

*Display of Fresh Assorted Baby Garden Vegetables, Chive-Sour Cream, Maytag Bleu Cheese, Roasted Red Pepper Dipping Sauces*

\$12.95  
PER PERSON

### Artisan Cheese Display

*Imported and Domestic Cheese, Dried Fruits, Toasted Almonds, Georgian Honey Comb Preserves, Assorted Artisan Breads and Lavosh*

\$13.95  
PER PERSON

### Antipasto Display

*Imported and Cured Meats, Grilled Vegetables, Marinated Olives, Roasted Mushrooms, Artichoke Hearts, Fresh Assorted Cheese with Grilled Garlic Baguettes*

\$15.95  
PER PERSON

### Chilled Seafood Raw

*Jumbo Gulf Shrimp, Freshly Shucked Bluffton Oysters on the Half Shell, Steamed PEI Mussels, Spicy Cocktail Sauce, Horseradish, Saltine Crackers and Lemons*

\$28.95  
PER PERSON

Add Jumbo Gulf Prawns : \$16.95 per person  
Add Alaskan King Crab Legs : \$16.95 per person  
Add Ice Sculpture : MKT per person





## SALADS

### Artisan Salad

Mixed Greens, Cucumbers, Grape Tomatoes and Sliced Onion with Balsamic Vinaigrette

\$5.95  
PER PERSON

### Caprese Salad

Florida Tomato and Fresh Mozzarella, Arugula Pesto, Toasted Pine Nuts, and Extra Virgin Olive Oil

\$5.95  
PER PERSON

### Traditional Caesar

Hearts of Romaine, Shaved Parmesan-Reggiano, Herb Croutons, Creamy Caesar Dressing

\$5.95  
PER PERSON

### 1811 Salad

Mixed Baby Greens, Grilled Pear, Sun-Dried Cherries, Candied Pecans, Gorgonzola Cheese, Miniature Grape Tomatoes with Vanilla Vinaigrette

\$5.95  
PER PERSON

### Spinach & Fennel

Baby Spinach, Shaved Fennel, Bermuda Red Onion, Diced Egg, Goat Cheese, Warm Pancetta Dressing

\$5.95  
PER PERSON

### Belfair Salad

Bibb Lettuce, Sliced Orange, Golden Beets, Goat Cheese, Toasted Almond Slices and Honey Citrus Vinaigrette

\$5.95  
PER PERSON

## ADDITIONAL COURSES

### Ricotta Sage Gnocchi

Roasted Butternut Squash, Pumpkin Seeds and Brown Butter Sauce

\$11  
PER PERSON

### 1811 Crab Cake

Arugula, Grain Mustard Sauce

\$14  
PER PERSON

### Jumbo Shrimp Cocktail

Cucumber Noodles and Cocktail Sauce

\$14  
PER PERSON

### Pistachio Crusted Lamb Chop

Goat Cheese Polenta Cake, Balsamic Reduction

\$15  
PER PERSON



## ENTRÉES

### MEAT

- \$33 PER PERSON**  
**Marinated Pork Loin**  
Wild Mushroom Madeira Sauce
- \$34 PER PERSON**  
**French Chicken Breast**  
Arugula & Prosciutto Stuffing, Natural Pan Jus
- \$34 PER PERSON**  
**Chicken Saltimbocca**  
Sautéed Chicken Topped with Prosciutto, Fried Sage, Fontina Cheese, Marsala Butter Sauce
- \$46 PER PERSON**  
**Porcini-Truffle Crusted Beef Tenderloin**  
Eight Ounce Cut, Chianti Classico Glace

### SEAFOOD

- \$40 PER PERSON**  
**Brown Sugar Salmon**  
Crusted in Fennel Seed, Black Pepper and Brown Sugar Topped with Citrus Dill Slaw
- \$42 PER PERSON**  
**Jumbo Lump Crab Cakes**  
Roasted Red Pepper and Lemon Aioli
- \$42 PER PERSON**  
**Pan Seared Grouper**  
Blue Crab, Crispy Prosciutto and Beurre Blanc
- \$46 PER PERSON**  
**Miso Marinated Chilean Sea Bass**  
Lemongrass Beurre Blanc, Roasted Enoki Mushrooms

## DUO PLATES

Prosciutto & Boursin Stuffed Chicken Breast, Marsala Jus Pesto Seared

Pacific Salmon

**\$48 PER PERSON**

Roasted Filet Mignon, Five Ounce, Rosemary Demi-Glace

Crab Stuffed Shrimp, Lemon Sauce

**\$50 PER PERSON**

Petit Beef Tenderloin Five Ounces, Chianti Wine Sauce

Roasted Lobster Tail, Herb Drawn Butter Lemon

**\$56 PER PERSON**

## VEGETARIAN ENTRÉE OPTIONS

- \$24.95 PER PERSON**  
**Roasted Eggplant and Oven Dried Tomato Parmesan**  
Petite Herb Salad, Shaved Pecorino and 10-Year Old Balsamic

- \$24.95 PER PERSON**  
**Butternut Squash Ravioli**  
Fresh Maple Sage Butter Sauce

- \$25.95 PER PERSON**  
**Ricotta Gnocchi**  
Roasted Garlic Pomodoro and Parmesan-Reggiano Cheese

- \$25.95 PER PERSON**  
**Grilled Portobello Mushroom Stack**  
Grilled Seasonal Vegetables topped with Mozzarella Cheese and served over Roasted Tomato Quinoa





## ACCOMPANIMENTS

Choice of One Vegetable and One Starch

### Potatoes

Roasted Fingerling Potato

Mashed Potatoes

Sweet Potato Wedges

Twice Baked

Scalloped Potatoes

### Risotto

Wild Mushroom Risotto

Parmesan-Herb Risotto

Mediterranean Vegetable Orzo

*with Roasted Tomatoes*

### Vegetable

Baby Bok Choy

Sautéed Spinach

Roasted Zucchini and Squash

Buttered Asparagus

Haricot Verts

Bacon Braised Brussel Spouts

Seasonal Vegetable Medley

### Rice

Jasmine Rice

Wild Rice Pilaf

Roasted Tomato Quinoa

Vegetable Israeli Cous Cous

## SOUP

Roasted Butternut Squash

Tomato & Roasted Red  
Pepper Bisque

Chicken and Orzo  
*with Vegetables*

Broccoli and Cheddar

New England Clam Chowder

She Crab

Lobster Bisque

5.95  
PER PERSON



## SWEETS

### Wedding Cake Cutting Fee

Served with Seasonal Berries and Sauce



## STATIONS & DISPLAYS

\$9.95  
PER PERSON

### Gelato Station

Assorted House made Gelato & Sorbets Hot Fudge, Caramel Sauce, M&M's, Crushed Oreos, Butterfingers, Health Bar, Nuts, Fresh Fruit, Chocolate Chips, Whipped Cream

\$10.95  
PER PERSON

### Southern Pie Table

Chocolate Bourbon Pecan Pie, Key Lime Pie, Coconut Cream Pie and Apple Pie

12.95  
PER PERSON

### French Patisseries

Fruit Tarts, Éclairs, Napoleons, Petit French Almond Cakes, Macarons, Madeleines, Petit Fours, and Cream Puffs

\$12.95  
PER PERSON

### S'mores Station

Graham Crackers, Marshmallows, Hershey's Chocolate Bars, Hershey's Cookies and Cream Bars, Reese's Cups, and Mr. Goodbars

\$14.95  
PER PERSON

### Chocolate Fountain

Luscious Flowing Dark Chocolate, Strawberries, Bananas, Pineapple, Pretzels, Marshmallows, Pound cake and Graham Crackers.  
\$100.00 rental fee

## FAMILY STYLE DESSERTS

*Choice of Two*

Belfair Cookies

Key Lime Tartlets

Cheesecake Bites

Seasonal Fruit Tart

Strawberries Dipped in Chocolate

Chocolate Drizzled Coconut Macaroons

Amaretti Macaroons

Miniature Cannoli

Seasonal Fruit Garnish







## LOWCOUNTRY LIVING

### Soup or Salad

*Choice of Two*

#### She Crab Soup

#### Brunswick Stew

#### Summer Corn and Potato Chowder Plantation Salad

*Mixed Baby Greens, Grape Tomatoes,  
Applewood Smoked Bacon, Southern Fried  
Green Tomatoes with Herb  
Buttermilk Ranch*

#### Baby BLT Salad

*Baby Iceberg Wedge, Shaved Red Onion,  
Grape Tomatoes, Applewood Smoked Bacon,  
Buttermilk Ranch Dressing*

#### Cobb Salad

*Chopped Romaine Lettuce, Tomatoes, Hard-  
Boiled Egg, Cucumbers, Roasted Chicken  
Breast, Crumbled Blue Cheese, Avocado, Bacon  
and Choice of Two dressings*

### Entrées

*Choice of Two*

#### Lowcountry Boil

*Jumbo Shrimp, Smoked Andouille Sausage and Onions, New  
Potatoes and Sweet Corn on the Cob*

#### Southern Shrimp and Grits

*Lowcountry Stone Ground Grits, Sautéed  
Jumbo Shrimp, Crispy Tasso Ham*

#### Honey Lime Grilled Salmon

*Fresh Atlantic Salmon, Garden Fresh Dill Cucumber Salad*

#### Pulled Pork BBQ

*Carolina Vinegar Based Sauce*

#### Hickory Smoked Sliced Beef Brisket

*Tomato Based Sauce*

#### Sharon's Fried Chicken

*Lightly Breaded and Fried Crispy*

*Accompanied with Sweet Corn on the Cob, Home-style Macaroni and Cheese, Slow Cooked Collard Greens,  
Jalapeno Cornbread and Cheddar Bay Biscuits*

### Dessert

*Choice of Two*

**Georgia Peach Cobbler, Southern Banana Pudding, Key Lime Pie,  
Chocolate Bourbon Pecan Pie, Deep South Apple Cobbler**

45.95

PER PERSON



## SOUTH OF THE BORDER

### Hot Selections

*Choice of Two*

#### Chicken Tortilla Soup

#### Pork Chili Verde

#### Carne Asada

*Marinated Beef Medallions, Garlic, Orange, Cumin, Oregano*

#### Quesadillas with Salsa

*Beef, Chicken or Cheese*

#### Chicken or Beef Enchiladas

*Cheddar, Red & Green Chili Sauce, Cheese and Green Onions*

#### Chicken, Beef or Shrimp Fajita

*with Sautéed Onions and Peppers – Separate Station*

#### Chicken or Beef Tacos

### Cold Selections

*Choice of Two*

#### Seafood Ceviche

*Shrimp, Calamari, Scallops and Sweet Peppers*

#### Roasted Corn and Black Bean Salad

#### Mixed Greens

*with a Jalapeño Vinaigrette*

#### Sliced Fruit Salad

### Accompaniments

*Choice of Two*

#### Spanish Rice, Refried Beans

#### Mexican Corn

#### Roasted Chayote Squash

#### Tri-Colored Corn Tortilla Chips

*with Salsa, Sour Cream, Guacamole, and Lime Wedges*

### Dessert

*Choice of One*

#### Tres Leches Cake, Caramel Flan or Warm Churros





## A TASTE OF ITALY

### Antipasto Display

*Imported and Cured Meats, Grilled Vegetables, Marinated Olives, Mushrooms, Artichoke Hearts, Fresh Assorted Cheese with Grilled Garlic Baguettes*

### Salad

*Choice of One*

#### Caprese

*Fresh Mozzarella, Grape Tomato, Fresh Basil and Balsamic Reduction*

#### Caesar Salad

*Creamy Caesar Dressing, Shaved Parmesan & Garlic Croutons*

#### Festival Salad

*Endive, Radicchio, Baby Arugula, Balsamic Onions, Fennel, Orange, Ricotta Salata*

### Entrées

*Choice of Two*

#### Chicken Saltimbocca

*Layered with Prosciutto, Sage Leaves and Fontina Cheese, Marsala-Shallot Cream*

#### Chicken Scaloppini

*Parmesan & Egg Dipped Chicken Breast with Lemon Butter Sauce, Baked Eggplant Rollatine, Ricotta and Fresh Mozzarella Cheese, Basil Pomodoro*

#### Rigatoni ala Vodka

*Garnished with Crispy Prosciutto and Parmesan Cheese*

#### Wild Mushroom Tortellini

*Roasted Garlic-Parmesan Cream*

#### Seared Salmon

*with Lemon and Artichoke Pesto*

*Accompanied with Grilled Zucchini and Squash, Creamy Parmesan Risotto and Homemade Focaccia Bread & Butter*

### Dessert

*Choice of Two*

**Tiramisu, Build your own Gelato Bar( with assorted toppings), Cheesecake, Bitter Chocolate Amaretto Cake or Mini Cannoli and Italian Cookies**



# THE 1811

## Artisan Cheese Display

*Imported and Domestic Cheese, Dried Fruits, Toasted Almonds, Georgian Honey Comb, Assorted Artisan Breads and Lavosh*

## Soup & Salad

*Choice of Two*

### She Crab

### Chicken and Orzo with Vegetables

### Baby Arugula & Frisée Salad

*Dried Wild Cherries, Stilton Cheese, Candied Walnuts,  
Raspberry-Orange Emulsion*

### Mixed Baby Greens, Radicchio & Endive Salad

*Crispy Smoked Bacon, Julienne Apple, Apple Cider  
Reduction*

### Spinach & Fennel

*Baby Spinach, Shaved Fennel, Bermuda Red Onion,  
Diced Egg, Goat Cheese, Warm Pancetta Dressing*

## Carving Station

*\*One Chef per Twenty-Five Guests*

*\*Chef Attendant Fee \$150*

*Choice of One*

### \*Prime Rib of Beef

*with Au Jus and Horseradish Sauce*

### \*Pepper Crusted Beef Tenderloin

*Dijonnaise, Bordelaise Sauce, Creamed  
Horseradish, Assorted Miniature Rolls*

### \*Oven Browned Tuscan

### Turkey Breast

*Thyme and White Balsamic Marinated Breast with  
Shallot Chianti Sauce, Orange Relish and Rolls*

## Entrées

*Choice of One*

### Miso Marinated Chilean Sea Bass

*Lemongrass Beurre Blanc*

### Jumbo Lump Crab Cakes

*Roasted Red Pepper and Lemon Aioli*

### Chicken Saltimbocca

*Sautéed Chicken Topped with Prosciutto, Fried Sage,  
Fontina Cheese*

### Spaghetti Bolognese

*Thick Meat Sauce, Parmesan Reggiano*

### Chicken Cacciatore

*Tomatoes, Onions and Mushrooms*

## Accompaniments

*Choice of One Starch and*

*One Vegetable*

### Creamy Mascarpone Polenta

### Roasted Fingerling Potatoes

### Parmesan Herb Risotto

### Buttered Asparagus

### Roasted Root Vegetables

### Seasonal Market Vegetables,

### Sautéed Button Mushrooms & Onions

## Dessert

*Choice of Two*

**Flourless Chocolate Cake, Red Velvet Cake or Chocolate Peanut Butter Pie**







## CALL & PREMIUM BAR

4 - Hour maximum » Bartender Fee from \$125 - \$150. Add Non-Alcoholic Beverage Package (for guests under 21) at \$8.00

### Call Bar

*Bacardi*  
*Beefeater Gin*  
*Canadaian Club*  
*Cuervo Silver*  
*Dewars*  
*Jack Daniels*  
*Jim Beam*  
*Seagram's 7*  
*Tito's Vodka*

### Premium Bar

*Bacardi*  
*Bombay Gin*  
*Captain Morgan*  
*Crown Royal*  
*Grey Goose Vodka*  
*Jack Daniels*  
*Johnny Walker Red*  
*Makers Mark*  
*Patron Silver*  
*Tanqueray Gin*  
*Tito's Vodka*

### Beer/Wine

*Woodbridge by Robert Mondovi:*  
*Chardonnay, Pinot Grigio, Cabernet*  
*Sauvignon and Merlot*  
*Wycliffe Brut California Champagne*

### \*Domestic Beer

*Choice of 3*  
*Yuengling Lager*  
*Miller Lite*  
*Bud*  
*Bud Lite*  
*Coors Lite*  
*Mich Ultra*

### \*Imported Beer

*Choice of 2*  
*Heineken*  
*Amstel Light*  
*Corona,*  
*Corona Light*

### CALL BAR\*

Priced Per Person  
 \$49.00 per person

### PREMIUM BAR

Priced Per Person  
 \$59.00 per person

### BEER & WINE ONLY

Priced Per Person  
 \$36.00 per person



## PREMIUM WINES

*Premium Wine Upgrades are charged by the bottle upon consumption.*

### RED

<b>14 Hands Merlot</b> .....	\$30
<b>Juggernaut Hillside Cabernet</b> .....	\$36
<b>The Show Malbec</b> .....	\$40
<b>Shatter Grenache</b> .....	\$45

### WHITE

<b>Butter Chardonay</b> .....	\$24
<b>La Marca Italian Prosecco</b> .....	\$27
<b>Benvolio Pinot Grigio</b> .....	\$30
<b>Kim Crawford Sauvignon Blanc</b> .....	\$36
<b>La Crema Sonoma Coast Pinot Noir</b> .....	\$35
<b>Witness Tree Willamette Valley Pinot Noir</b> .....	\$40





## COMPLIMENTARY SERVICES

White 85" Overlays and Choice of Coordinating Napkins  
Complete Skirting of all Buffet Tables, Stations, Gift and Cake Tables  
Votive Candles

## MISCELLANEOUS FEES

Bartender (1 per 50 guests) » \$150  
Chef Attendant (Action or Carving Stations) » \$150 per chef  
Food & Beverage minimum » \$10,000  
Ceremony for Wedding under the Oaks » \$5,000  
Oaks Ball Room Rental » \$2,000  
Parlor Use Rental » \$500  
Magnolia Room Rental » \$500

Sunroom Rental » \$500  
Tabby Room Rental » \$500  
Ceremony Coordination Fee of \$500, waived when working with a professional wedding planner  
Delivery and Pickup within Belfair » \$150  
Off Property Rental Items: *Tables \$5 each, Chairs \$1 each, Plate or glass \$1 each*

## CEREMONY ONLY

Formal Gardens (Inclusive on the ceremony space) » \$1000  
15 minute closure of the Avenue of the Oaks for photos  
Appropriate amount of club provided chairs for guests

A non-alcoholic beverage hospitality station - water, lemonade, iced tea, and sweet tea  
Use of the Men's and Ladies Dressing Rooms before the ceremony - private room in men's and women's dressing room  
Ceremony Coordination Fee of \$500, waived when working with a professional wedding planner

## MENU & TASTING

Prices are subject to change at the discretion of Belfair and such changes will supersede any written or expressed agreement. Tastings can be scheduled Wednesday - Friday from 12:00pm - 4:00pm. All tastings are scheduled either (8) weeks prior to the event. Outside food is not permitted except for specialty cakes. We welcome your suggestions and personal preferences! Our creative event team and culinary team will be happy to assist you in customizing and creating a menu that is all that you imagine it to be.

## UNCONSUMED FOOD POLICY

No food or beverage items that remain unconsumed after the event may be removed by the hosting party or attendees



## ALCOHOLIC BEVERAGES

The South Carolina Liquor Control Board (SCLCB) regulates the sale and service of all alcoholic beverages. As a licensee, Belfair will dispense all alcoholic beverages in a responsible manner and in accordance with the guidelines set forth by the SCLCB. NO alcoholic beverages may be brought into the Club. No person under the age of twenty one (21) years of age will be permitted alcoholic beverages. Therefore, proof of proper identification is required upon request. Guests are prohibited from serving alcoholic beverages to minors. Failure to comply with the Club policies will result in termination of beverage service. All beverage prices are subject to a twenty two percent (22%) service charge and excise tax where applicable. Belfair is a non-smoking facility. Smoking and vaping is prohibited on all Belfair facilities. Cigar smoking is allowed only around the lower patio fireplace as an exception. Smoking is defined as the act of lighting, smoking or carrying a lighted or smoldering cigar, cigarette or pipe of any kind. Vaping refers to the use of electronic nicotine delivery systems or electronic smoking devices such as e-cigarettes, e-pipes, e-hookahs and e-cigars.

## BILLING & GUARANTEES

The final number of guests and menu choices are all due seventy-two (72) business hours prior to the event. You will be billed the number of guests indicated on the function contract or the actual attendance, whichever is greater. The event must be paid in full seventy-two (72) business hours prior to the event. Final charges for overage, if any, are due at the conclusion of the event. Belfair Members shall pay the cost of the function (minus the deposits) within fifteen (15) days after the function. Late member or non-member payments will bear interest at the rate of one and a half percent (1.5%) per month. All checks should be made payable to Belfair P.O.A. A 22% administrative fee applies to all events in lieu of gratuity, and all events are subject to 6% sales tax and 2% hospitality tax.

## DEPOSITS

To secure your event, we require a signed contract and an initial non-refundable deposit \$2,500.00. Additional deposits are required at twelve (12) months for a sum of \$2500.00, six (6) months for a sum of \$2500.00, and three (3) months for a sum of \$2500.00, prior to the event.

## SECURITY

A final guest list is due to the club seventy-two (72) business hours prior to the event and will be turned in to the security office to allow guests entry into the Club. Non-member guests may be asked to show a government issued picture ID to enter the property Belfair cannot assume responsibility for damage or loss of any articles brought into the Club.

## FUNCTION HOURS

Afternoon events may run up to three (3) hours in length. Additional hours will be charged at \$250 per hour, and \$50 per server and bartender. Evening events may run up to four (4) hours in length. Additional hours will be charged at \$500 per hour, and \$50 per server and bartender. One (1) bartender will be required for every fifty (50) guests, and one (1) server will be required for every twenty (20) plated service guests or fifty (50) buffet service guests. Afternoon events must conclude by 4:00pm. Evening events must conclude by 12:00 midnight."



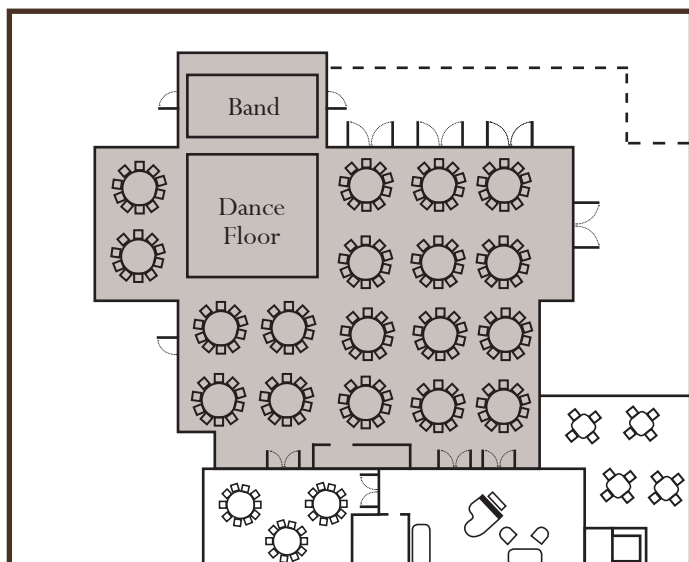
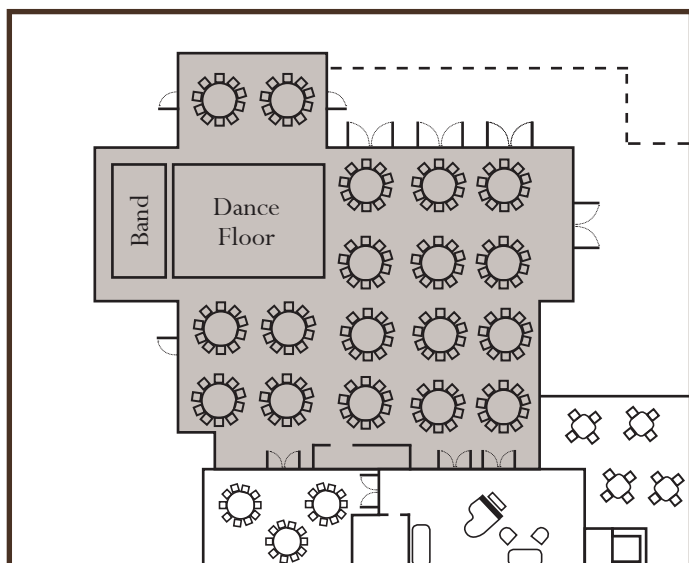
# Floor plan



## OAKS DINING ROOM

4218 sq ft.

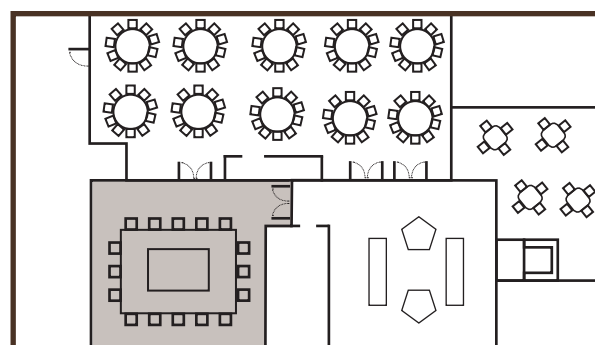
*Seating for 180 people with dance floor  
maximum capacity may vary by setup*



## MAGNOLIA ROOM

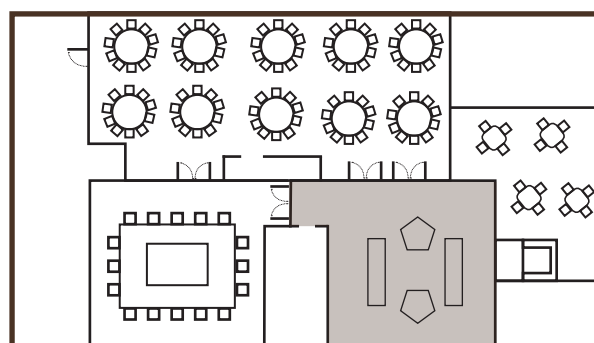
510 sq ft. » Dual Usage

*Dining Space for 24 » Meeting Space for 16*



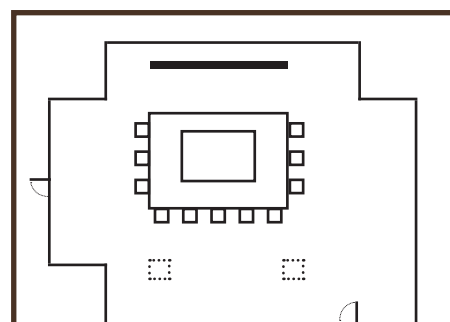
## THE PARLOR

1295 sq ft., Casual Seating Space



## OLD TABBY ROOM

1500 sq ft., Meeting Space for 16





## COTTAGE RENTALS

*Belfair Cottages are made possible through the courtesy of our individual cottage owners. The unique design of the cottages allows the guests the opportunity to customize their bedroom layout and living needs.*

*Belfair offers rentals of one to five bedroom cottages.*

1 Bedroom Lockout with no Main House Access: \$202

1 Bedroom - use of the Main House: \$378

2 Bed - use of the Main House: \$442

3 Bed - use of the Main House: \$492

4 Bed with use of the Main House: \$593

5 Bed 4 Bath, with use of the Main House: \$662

5 Bed 5 Bath with use of the Main House: \$700

### **Cottage Sleeping Accomodations and Bedroom/Bed Count**

Bagwell Cottage, 4 bedrooms, 5 beds: 1 k, 1 k, 2 f, 1 f

Bartolomeo Cottage, 5 bedrooms, 6 beds: 1 k, 1 k, 1 q, 2 f, 1 q

Charleston Cottage, 5 bedrooms, 9 beds: 1 k, 2 f, 2 f, 2 t, 2 t

Hoyt Cottage, 4 bedrooms, 5 beds: 1 k, 1 q, 2 t, 1 k

Holley Cottage, 5 bedrooms, 8 beds: 1 k, 2 f, 2 t, 2 f, 1 q

Morton Cottage, 5 bedrooms, 6 beds: 1 k, 1 k, 2 t, 1 q, 1 q

Nettle Cottage, 5 bedrooms, 7 beds: 1 k, 1 k, 1 k, 2 f, 2 t

Rieker Cottage, 4 bedrooms, 5 beds; 1 k, 1 k, 1 q, 2 f

Somerset Cottage, 5 bedrooms, 6 beds: 1 k, 1 k, 1 q, 2 f, 1 k

Telfair Cottage, 5 bedrooms, 6 beds: 1 k, 1 k, 1 q, 2 f, 1 q

*Cottages are required to be rented a minimum of two nights. If only one cottage is rented, the cancellation policy is 72 hours. If more than one cottage is rented during the same time period or for the same event, the cancellation of any of the reserved cottages is 60 days prior to arrival. Reservations that are not cancelled within 72 hours, or 60 days, if appropriate, will be charged one night's rental.*

*The pricing quoted above does not include taxes or any tidy services that may be requested (i.e. towel service, tidy service, full clean, etc.) Pricing for these services can be provided upon request. There is no charge to the guest for the departure clean. Additional cottage details:*

» 2 methods of payment maximum per cottage.

» MasterCard or VISA accepted.

» Cottage occupancy limits based on bed capacity, have been established at the request of the cottage owners.

» Pets are not allowed in our cottages and fines will be assessed for unauthorized pets.

» All of our cottages are non-smoking.

» All prices subject to change.

**To book a cottage, contact Belfair's Cottage Manager at [ecalabretta@belfair1811.com](mailto:ecalabretta@belfair1811.com) or 843-706-4622.**



# Recommended Professionals



## ENTERTAINMENT

**Classical Charleston** » (843) 693-0004 » [classicalcharleston.com](http://classicalcharleston.com)

**Deas Guyz** » [deasguyz.weebly.com](http://deasguyz.weebly.com)

**Hilton Head Entertainment** » (843) 689-3445 » [hiltonheadentertainment.com](http://hiltonheadentertainment.com)

## FLORAL DESIGN

**A Floral Affair** » (843) 681-8700 » [afloraffairhhi.com](http://afloraffairhhi.com)

**Gardenias** » (843) 837-6655 » [gardeniashhi.com](http://gardeniashhi.com)

**Jardiniere Events** » (843) 802-2912 » [jjardiniererevents.com](http://jjardiniererevents.com)

## PHOTOGRAPHER

**Amelia + Dan** » (843) 801-2790 » [ameliaanddan.com](http://ameliaanddan.com)

**Landon Jacob Photography** » (817) 584-3392 » [landonjacob.com](http://landonjacob.com)

**Ian Santiago - IVS Photography** » [www.ivsphotography.com](http://www.ivsphotography.com)

**Nate Henderson Photo** » (912) 210-6181 » [natehendersonphoto.com](http://natehendersonphoto.com)

**Wollwerth Imagery** » (843) 252-3056 » [wollwerthimagery.com](http://wollwerthimagery.com)

## BAKERY

**Brown Sugar Custom Cakes** » (843) 441-3975 » [info@brownsugarcustomcakes.com](mailto:info@brownsugarcustomcakes.com)

**Custom Confections** » (201) 317-0860 » [customconfectins.com](http://customconfectins.com)

**Lowcountry Flour Girls** » (843) 837-2253 » [lowcountryflourgirls.com](http://lowcountryflourgirls.com)

**Signe's Bakery** » (843) 785-9118 » [signesbakery.com](http://signesbakery.com)

## TRANSPORTATION

**Executive Transportation** » (843) 301-8294 » [executivetransportation@yahoo.com](mailto:executivetransportation@yahoo.com)

**Camelot Limousine** » (843) 842-7777 » [hiltonheadlimo.com](http://hiltonheadlimo.com)

**Old Savannah Tours** » (912) 234-8128 » [oldsavannahtours.com](http://oldsavannahtours.com)



## PLANNER

**Beth Baldwin** » (843) 290-8727 » [bethbaldwinweddings.com](http://bethbaldwinweddings.com)  
**Embellished Events** » (843) 757-7726 » [embellishedweddings.com](http://embellishedweddings.com)  
**Sincerely Yours** » (912) 376-9424 » [hello@sincerelyyoursevents.com](mailto:hello@sincerelyyoursevents.com)  
**Spencer Special Events** » (843) 589-9099 » [spencerspecialevents.com](http://spencerspecialevents.com)  
**Trish Beck - Legacy Event Company** » (843) 540-4346 » [www.legacyeventcompany.com](http://www.legacyeventcompany.com)

## EVENT RENTALS

**Amazing Event Rentals** » (843) 379-5503 » [amazinglowcountryevents.com](http://amazinglowcountryevents.com)  
**In Any Event** » (912) 335-7127 » [inanyeventsav.com](http://inanyeventsav.com)

## INVITATIONS

*All printed pieces are available for design and printing by our in-house graphics team.  
 Prices vary and are available upon request.*

**Paper & Party Plantation** » (843) 757-7455  
**Pretty Papers & Gifts** » (843) 341-5116 » [prettypapershhi.com](http://prettypapershhi.com)

## WEDDING CEREMONY OFFICIANT

**Carl Schroeder** » (843) 815-7999  
**Reverend Doctor David Leininger** » (843) 363-6161  
**Reverend Michael Beaumont** » (843) 757-5670

## HAIR & MAKEUP

**Bride's Side Beauty** » (843) 368-2660  
**Permanent Cosmetics HHI** » (843) 422-4141  
**Har and Makeup by Juls** » (843) 540-7188 [Julia.M.Lynch@me.com](mailto:Julia.M.Lynch@me.com)









