



# GENERAL WEDDING INFORMATION



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[WWW.KINGSTONRESORTS.COM](http://WWW.KINGSTONRESORTS.COM)



## Overview

### Location for your Wedding Ceremony

The North Lawn, located oceanfront at the Hilton. We provide a complimentary Ceremony Weather Back Up in case of Inclement Weather.



### Cocktail Hour

Cocktail Hour at the Hilton will begin immediately following the ceremony. Cocktail Hour allows time for you and your bridal party to have photos taken before Dinner begins. I recommend the North Lawn Cabanas.

### Reception

I recommend the Dunes Ballroom for Dinner and Dancing. This ballroom is located on the 16<sup>th</sup> Floor of the Hilton Myrtle Beach Resort and has floor to ceiling windows that offer a beautiful view of the Atlantic Ocean. Our Security Staff will express elevators to the 16<sup>th</sup> Floor for your Guests at the Conclusion of Cocktail Hour.

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## Wedding Ceremony

On The Embassy side of the resort, the Currents Lawn is another great location for the wedding ceremony. It can also be used as a reception location.



## Cocktail Hour

Cocktail Hour allows time for the bridal party to have photos taken before dinner and the festivities begin.

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## DINNER & DANCING:

Seaside Vista - This ballroom is located ATOP THE Black Drum Brewing and has a direct indoor/outdoor view of the ocean.





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## WEDDING CEREMONY

Our lovely Brighton Lawn, which is behind our Brighton Tower, is another location for the ceremony.



## Cocktail Hour

Cocktail Hour at the Brighton Tower will begin immediately following the ceremony. Cocktail Hour allows time for you and your bridal party to have photos taken before Dinner begins. I recommend the Palladium Terrace.

## Reception

I recommend the Lands End Ballroom for Dinner and Dancing. This ballroom is located in our Brighton Tower.

### Palladium Terrace – Cocktail Hour



### Lands End – Dinner & Dancing



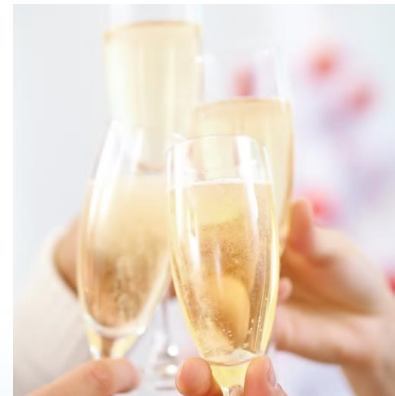
## WEDDING PACKAGE

### *Includes*

- Five-Hour Wedding Event
- Champagne Toast
- Cake Cutting Service

### *Amenities*

- Ocean View Accommodations for Bride and Groom on your Wedding Night - Based upon Availability
- Tablecloths and Matching Napkins, Choice of White or Black
- Discounted Guest Room Rates—Based on Availability
- Candlelit Centerpieces



Joe Lilly, Executive Chef at Kingston Plantation and Embassy Suites, brings a global interpretation to cuisine. He traveled around the world with his father who was in the Air Force and lived in Arkansas, Alabama, Germany, and Hawaii. He attended high school in Oahu, Hawaii and goes back frequently to visit family and friends. Chef Lilly trained under the famed Ollie Sommer CEC, AACHOF, Golden Toque, Les Amis d'Escoffier Society of Leon France. Under his guidance, he learned how to bring his creative flair to the table after working in several high-end restaurants, hotels, resorts, golf courses, barbecue joints and bistros.



## COCKTAIL HOUR

### ONE-HOUR BUTLER PASSED HORS D'OEUVRES

Choice of Three Hors d'Oeuvres - \$17 Per Guest



**DINNER**  
**CLASSIC BUFFET**  
\$69 Per Guest

**PLATED DINNER**  
\$49 Per Guest



*All prices subject to applicable service charge, gratuity and tax*

*The combined gratuity and service charge of 23% is applicable to all services and products on the banquet event order, plus 8% state and 2.5% local taxes on Food, Beer, Wine and Other, and 12% state and 3.5% local taxes on Liquor, unless otherwise stated as excluded. A portion of the combined charge, 13.2%, is a **gratuity** and will be fully distributed to employees assigned to the Event. The remainder of the combined charge, 9.8%, is a **service charge** that is not a gratuity and is the property of Hotel to cover discretionary and administrative costs of the Event.*





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## *Reception*

### ONE-HOUR BUTLER PASSED HORS D'OEUVRES

Choice of Three Hors d'Oeuvres - \$17 Per Guest

Choice of Four Hors d'Oeuvres - \$21 Per Guest

Choice of Three Hors d'Oeuvres & One Display - \$27 Per Guest

## *Chilled Hors d'Oeuvres*

Raspberry & Brie in Phyllo

House Pimento Cheese Cones

Pesto Chicken Salad Shortbread Basket

Seasonal Fruit & Berry Skewer - with Caramel Greek Yogurt Dip

Country Dijon Deviled Eggs with Crispy Bacon

Mushroom Bruschetta - Roasted Marinated Mushrooms on Savory Tart Shell with

Fresh Thyme & Goat Cheese

Caprese Cocktail Cup - Fresh Mozzarella, Tomatoes, & Basil Pesto Oil

Beef Tenderloin - Sliced Tenderloin, Roasted Garlic Parmesan Aioli in Savory Tart Shell Add \$1

Ahi Tuna Poke on English Cucumber - Add \$2

Fresh Oyster Shooter - Add \$2

## *Hot Hors d'Oeuvres*

Pecan Chicken Tender with Peach Chutney

Wrapped Mini Coney Dogs with Sauerkraut & Spicy Brown Mustard

Vegetable Empanada with Cilantro Lime Crema

Mini Beef Wellington with Truffled Demi-Glace

Yakitori Chicken Bamboo Skewer

Thai Curry Samosas with Mint Raita

Spanish Arepas with Chorizo & Manchego

Apple Wood Smoked Bacon Wrapped Scallops with Orange Honey Glaze - Add \$1

Coconut Crusted Shrimp with Orange Sriracha Marmalade - Add \$1

Mini Crab Cake with Remoulade - Add \$1

Mini Kobe Beef Burger with Special Sauce to Dip - Add \$2

## *Displays*

### FRESH SEASONAL CRUDITE

Fresh Seasonal Vegetables, Avocado Buttermilk & Citrus Vinaigrette

### FRESH SEASONAL FRUIT

Fresh Cut Seasonal Melons, Grapes, Fruit & Berries with Salted Caramel Greek

Yogurt Dip

### IMPORTED & DOMESTIC CHEESE BOARD

Imported & Domestic Cheeses with Dried Fruits, Assorted Nuts, Crackers, Crostini & Artisan Flat Breads



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## Buffets

Minimum 50 people | Includes warm rolls & butter, fresh brewed iced tea  
Coffee available to purchase by the gallon

## Classic

\$69 per Guest

### GARDEN HARVEST BAR

Baby Greens, Grape Tomatoes  
Carrots, Cucumbers, Parmesan Ribbons  
Julienned Red Onions, Roasted Red Peppers  
Shredded Cheddar, Marbled Croutons, Shredded Red Cabbage  
Apple Wood Smoked Bacon, Gorgonzola Crumbles  
Assorted Dressings

## Entree Selections

Select Two

CHICKEN BREAST/Sundried Tomato Cream  
GRILLED VEGETABLE RAVIOLI/Pesto Veloute  
ROASTED TURKEY/Pan Gravy  
CHICKEN FRANCESE/Lemon Caper Crème  
SOUTHERN FRIED CHICKEN/Hot Sauce, Pickles  
HAND PULLED PORK/SC BBQ Sauces  
PORK LOIN/Bourbon Glazed  
SALMON/Citrus Beurre Blanc  
BEEF MEDALLIONS/Au Poivre \$2  
SEAFOOD STUFFED FLOUNDER/Brandy Cream \$2

## Starches

Select one

Roasted Garlic Yukon Mash  
Fingerling Potato Mélange  
Confetti Wild Rice Pilaf  
Baked Mac-N-Cheese  
Spiced Roasted Sweet Potatoes

## Vegetables

Select one

Broccolini with Blistered Tomatoes  
Seasonal Farmers Market Vegetable Blend  
Haricot Verts Almandine  
Roasted Brussels Sprouts, Bacon, Local Honey-Roasted  
Heirloom Frenched Carrots





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## Plated Dinners

### Salad

First Course | Choose one of the following

#### FARMER'S GARDEN SALAD

Baby Mixed Lettuces, Parsnip Ribbons, Heirloom Tomatoes, Cucumber Rounds, Shaved Carrots, Buttermilk Ranch & Balsamic Dressings

#### CONTEMPORARY CAESAR

Crisp Romaine Plank, Roasted Red & Yellow Peppers, Aged Parmesan, Marbled Croutons, Creamy Peppercorn Caesar Dressing

#### GRAND STRAND

Baby Arugula & Hydroponic Bibb Lettuces, Cabernet Poached Pear, Crumbled Goat Cheese, Spiced Almonds, Champagne Vinaigrette

Add \$2

### Entrees

Second Course | Includes warm rolls & butter, fresh brewed iced tea

#### Chicken Choice of one sauce | \$49

Marsala

Dill Cream

Lemon Caper Butter Sauce

Sundried Tomato Basil Cream

Chicken Wellington Add \$5

#### Filet of Beef Choice of one sauce | \$75

Béarnaise Rouge

Au Poivre

Chianti Demi

Fig Balsamic Reduction

#### Short Rib Choice of one sauce | \$63

Sauce Bordelaise

Forest Mushroom Ragu

Merlot Thyme Demi-Glace

#### Seafood

Broiled Atlantic Salmon, Dijonnaise | \$58

Seafood Stuffed Flounder, Saffron Cream | \$57

Crab Cake | \$64

#### Vegetarian

Porcini infused Brown Rice & Red Quinoa

With Roasted Seasonal Vegetable, Grilled Portabello

Spinach & Goat Cheese | \$35

Chef's Vegetable Ravioli, Pesto Veloute | \$34

*(Not applicable with "Make it a Duo")*



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## Pork Loin Choice of one sauce | \$48

Roasted Apple & Red Onion Jam  
With Bourbon Peppercorn Jus  
Forest Mushroom Ragu  
Merlot Thyme Demi-Glace

## *Make it a Duo*

*Customize your entrée by adding one of our duo items*

Crab Cake (4oz) | \$16  
Stuffed Jumbo Shrimp (2) | \$14  
Chicken (4oz), Choice of Sauce | \$9  
Lobster Tail (5oz) | *MKT*  
Herbed Jumbo Shrimp (3) | \$13  
Salmon (4oz), Dijonnaise | \$15

## *Accompaniments*

### *Starch*

#### Select One

Creamy Orzo with Fresh Tomatoes & Parsley  
Roasted Garlic Yukon Mash  
Ancient Grains  
Confetti Wild Rice Pilaf  
Petite Potato Au Gratin \$3

### *Vegetable*

#### Select One

Broccolini with Blistered Tomatoes  
Roasted Heirloom Frenched Carrots  
Seasonal Farmers Market Vegetable Blend  
Haricot Verts Almandine  
Roasted Brussels Sprouts, Bacon, Local Honey



## BAR PRICING

### CLASSIC OPEN BAR

#### LIQUORS

Smirnoff Vodka  
New Amsterdam Gin  
Myer's Platinum Rum  
Sauza Silver Tequila  
Jim Beam Bourbon  
Canadian Club Whiskey  
J&B Scotch



#### DOMESTIC BEER

Michelob Ultra  
Bud Light  
Coors Light  
Miller Lite

#### IMPORTED BEER

Corona Extra  
Heineken Lager  
Blue Moon  
Stella Artois

#### WENTE WINE

Domaine St. Michelle Brut, Chardonnay, Cabernet Sauvignon

#### 4 HOUR PACKAGE BAR

*\$17 per person first hour*

*\$14 per person each additional hour*

*\*Bartender Fees Apply*

Consumption Bar or Cash Bar also Available \*\*Bartender Fees apply



**Bartender Fees: \$80.00 for the first hour and \$40.00 for each additional or partial hour**



## GUEST ROOMS

**Kingston Resorts is one of the largest and most comprehensive oceanfront resorts on the East Coast. The 145-acre property offers more than 1,100 choices in accommodations including Hilton Myrtle Beach Resort, Embassy Suites by Hilton, Private Villas, Split-Level Townhomes & Luxury Condominiums.**

**For your guest convenience, I recommend that you set up a courtesy room block through your catering manager. With a courtesy block your Guests can receive a discounted room rate and reserve their individual rooms. Once we have created the room block, we will set you up with a reservation link for your guests. This will be provided to you by your catering manager.**

## THANK YOU

Once again, thank you for considering our property for your wedding venue. Our team is absolutely delighted at this opportunity to work with you during this important first step in your future as a married couple.

Please let us know any questions you might have as well as any additional information you would like as you consider Kingston Resorts for your wedding reception venue.



# —Kingston Resorts®—



## Spa33

*Experience a new level of luxury and rejuvenation. Relax in the calming oasis of our tranquility garden and indulge with unparalleled salon, massage and spa services.*

