

New Year's Eve Gala

Nautilus Ballroom

7:30 Reception ■ 8:30 Dinner



Enjoy a lavish reception before moving into the Nautilus Ballroom to savor an exquisitely presented five course dinner that is a true culinary celebration!

Entertainment by popular Top 40 Band *N'tranze*

Premium spirits and select wines for the duration of event.

Midnight Toast ■ Party Favors ■ Balloon Drop

Lavish Reception

7:30 pm

Butler Passed Hor d'oeuvres

Mini Crab Cake *with* Remoulade Sauce
Cajun Fried Oysters *with* Horseradish Sauce
Crispy Bacon Wrapped Quail

Grande Display

Ice Sculpture Display
surrounded by

Local Jumbo Shrimp Cocktail
Select Oysters on the Half Shell
served with
Traditional Accompaniments

Exquisite Dinner

8:30 pm

Poached Lobster Truffle Roulade
Asparagus, Pickled Mushroom & Fennel Puree
Salad *with* Orange Vanilla Vinaigrette

Champagne and Grape Terrine
Petite Greens, Sundried Tomato Puree, Roasted
Golden Beets *with* White Balsamic Vinaigrette

Prosecco & Rosemary Float with Fizzy Dust

Prime Filet Mignon & Braised Veal
Oxtail Epigram, Fondant Potato & Red Wine
Parsnip Puree
Pearl Onion Confit & Truffle Jus

Chocolate Mousse Cake
topped with Raspberry & Chocolate Sauce

\$139⁺⁺ per person

Take the elevator home!

For room reservations please call (843) 913-2858

Celebration price includes all food, beverages and select wines. Price is ++ (21% service charge & applicable SC State tax).