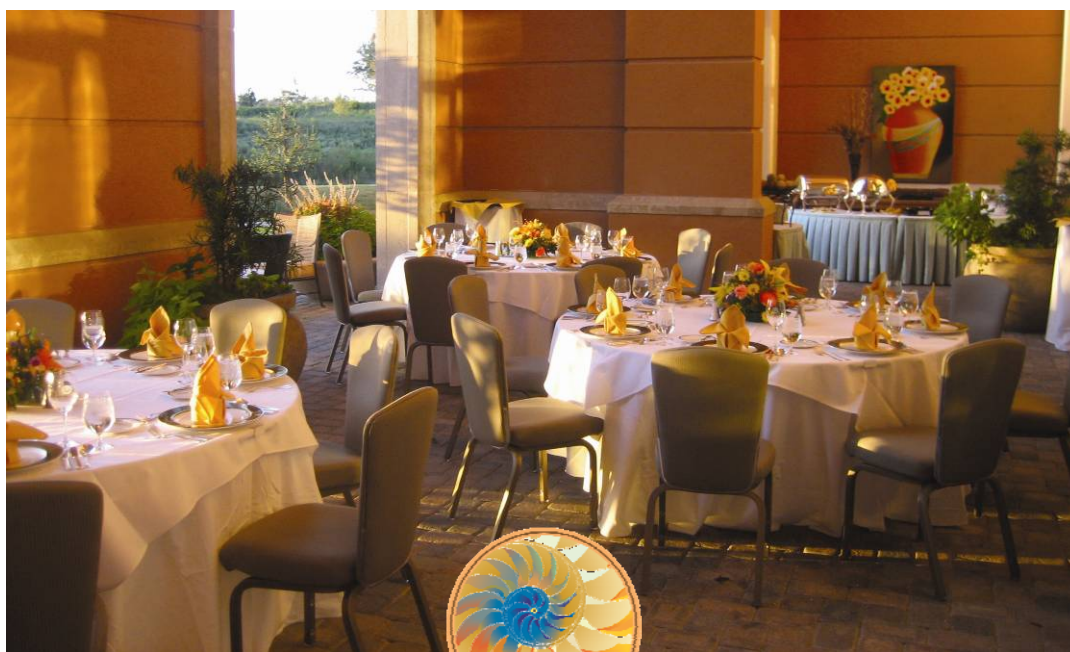


GRANDE SELECTIONS



MARINA INN
AT GRANDE DUNES

Plated Breakfast Selections

Prices are based on a minimum guarantee of 20 and will be charged this minimum unless the count is over and above.
All prices are ++ (21% service charge and all current applicable state and local taxes)

**All Plated Breakfast Selections Include Fresh Brewed Colombian Coffee,
Decaffeinated Coffee and Gourmet Tea Selection. Served with Appropriate Complements**

MORNING ENHANCEMENTS

Fresh Slices of Seasonal Fruit
4.00++ Per Person

Yogurt with Fresh Fruit
4.50++ Per Person

TRADITIONAL BREAKFAST

Fresh Squeezed Orange Juice
Scrambled Eggs
Choice of One:
*Applewood Smoked Bacon,
Country Sausage or Grilled Ham*
Breakfast Potatoes
*Homemade Breakfast Bakeries,
Sweet Butter and Preserves*
15.00++ Per Person

THE MARINA BREAKFAST

Fresh Squeezed Orange Juice
Thick Cut Golden French Toast
Served with Whipped Butter and Maple Syrup
Scrambled Eggs
Choice of One:
Applewood Smoked Bacon or Country Sausage
*Homemade Breakfast Bakeries,
Sweet Butter and Preserves*
17.00++ Per Person

BISTRO BREAKFAST

Fresh Squeezed Orange Juice
Choice of One:
Vegetable and Sharp Cheddar Cheese Quiche
Bacon, Onion and Swiss Cheese Quiche
Ham, Mushroom and Pepper Jack Cheese Quiche
*Sautéed Spinach, Roasted Tomato
and Andouille Sausage*
17.00++ Per Person

DOCK MASTER SUNRISE

Fresh Squeezed Orange Juice
*Ranch Style Scrambled Egg with Bell Peppers,
Red Onions, Mushrooms and Jack Cheese*
Grilled Sirloin Strip Steak
Breakfast Potatoes
*Homemade Breakfast Bakeries,
Sweet Butter and Preserves*
22.00++ Per Person

SOUTHWESTERN BREAKFAST

Fresh Squeezed Orange Juice
*Scrambled Eggs with Peppers,
Onions, Tortilla Strips and Monterey
Jack Cheese with Chorizo Potatoes*
Served with Pico de Gallo
Spicy Bacon
Flour Tortillas, Sweet Butter and Preserves
Cinnamon Rolls
18.00++ Per Person

SPA BREAKFAST

Fresh Squeezed Orange Juice
Sliced Seasonal Fruits and Berries
Low Fat Muffins
Assorted Flavored Yogurts
Homemade Granola
*Homemade Breakfast Bakeries,
Sweet Butter and Preserves*
15.00++ Per Person

Continental Breakfast

(One Hour of Service)

*Fresh Squeezed Orange Juice, Grapefruit Juice, and Cranberry Juice
Fresh Berries and Sliced Fresh Fruit
Fresh Baked Danish, Muffins, Croissants and Breakfast Breads Served with Butter and Preserves
Fresh Brewed Columbian Coffee, Decaffeinated Coffee, and Gourmet Tea Selections.
Served with Appropriate Complements
12.00++ per person*

ADDITIONAL BREAKFAST SELECTIONS

*These items are available with either Continental Breakfast or Breakfast Buffets
The Belgian Waffle Station and the Omelet Station Require a Chef Attendant at 75 per Chef per Hour*

*Scrambled Eggs
3.50++ Per Person*

*Bagels and Cream Cheese
3.50++ Per Person*

*Egg Beaters
4.00++ Per Person*

*Belgian Waffle Station
8.00++ Per Person
*Minimum of 20 people**

*Applewood Smoked Bacon
or Country Sausage
6.00++ Per Person*

*Omelet Station
7.50++ Per Person
*Minimum of 20 people**

*Grandma's Hot Oatmeal with Raisins, Milk and Brown Sugar
3.50++ Per Person*

*Malted Waffles with Whipped Cream, Berries and Syrup
8.00++ Per Person*

*Creamy Buttered Grits
3.00++ Per Person*

*Buttermilk Biscuits or English Muffin with Sausage, Country Ham or Applewood Smoked Bacon
Cheddar Cheese and Scrambled Eggs
5.00++ Per Person*

*Bagel Sandwich with Sausage or Applewood Smoked Bacon, Cheddar Cheese and Scramble Eggs
5.75 ++ Per Person*

*Assorted Individual Dry Cereals with Whole Bananas, Sliced Strawberries and Milk
3.00++ Per Person*

*House Smoked Fish Display with Capers and Cream Cheese and Bagels
7.50++ Per Person*

*Continental Breakfasts are "walk-in" breakfasts and are not supplied with table seating or table service.
Prices are based on a minimum guarantee and will be charged this minimum unless the count is over and above.
Buffet will be replenished for the first hour of service and are based on 1 ½ pieces per person.
All prices are ++ (21% service charge and all current applicable state and local taxes)*

Breakfast Boxes

*Limit 2 choices per Breakfast period. Each breakfast box will contain one type of sandwich.
All accompaniments will be identical in each box. (Final sandwich choice counts are to be communicated
72 hours prior to the event or the Conference Manager will make this determination on the group's behalf)*

BREAKFAST BURRITO

Scrambled Eggs, Peppers, Onions, Sausage, Pepper Jack Cheese and Salsa
14.00 ++ Per Person

SAUSAGE, HAM OR BACON

On Biscuit or English Muffin with Scrambled Eggs and Cheddar Cheese
12.00 ++ Per Person

BAGEL SANDWICH

Sausage, Country Ham or Applewood Smoked Bacon, Scrambled Eggs and Cheddar Cheese
13.00 ++ Per Person

BAGEL AND CREAM CHEESE

11.00 ++ Per Person
With Smoked Salmon and Shaved Onion
14.50 ++ Per Person

All Breakfast Boxes come with Fruit, Orange Juice and a Granola Bar

*Breakfasts Boxes are "walk-in" breakfasts and are not supplied with table seating or table service.
Prices are based on a minimum guarantee and will be charged this minimum unless the count is over and above.
All prices are ++ (21% service charge and all current applicable state and local taxes)*

Breakfast Buffets

(One and One Half Hours of Service)

*Prices are based on a minimum guarantee of 20 and will be charged this minimum unless the count is over and above.
All prices are ++ (21% service charge and all current applicable state and local taxes)*

***All Breakfast Buffets Include Fresh Brewed Colombian Coffee,
Decaffeinated Coffee and Gourmet Tea Selection. Served with Appropriate Complements***

MARINA BREAKFAST

Fresh Squeezed Orange Juice

Fresh Sliced Seasonal Fruit

Fresh Baked Goodies

Assorted Cold Cereals

Scrambled Eggs

Home Style Potatoes

Choice of One:

Applewood Smoked Bacon or Sausage

15.00++ Per Person

INTRA - COASTAL BREAKFAST

Fresh Squeezed Orange Juice and Select Juices

Fresh Sliced Seasonal Fruit

Morning Pastries and Croissants

with Preserves and Butter

Assorted Cold Cereals

Scrambled Eggs

Applewood Smoked Bacon

Country Sausage

Home Style Potatoes

Soft Buttered Grits

19.50++ Per Person

BAYOU BREAKFAST

Fresh Squeezed Orange Juice and Select Juices

Fresh Fruit Salad with

Grand Mariner and Fresh Mint

N'awlins Style Beignets

with Powdered Sugar and Chantilly Cream

Fresh Baked Croissants

Biscuits with Sausage Gravy

Fluffy Scrambled Eggs with Scallions

Applewood Smoked Bacon

Country Sausage

Creamy Grits

Roasted Potatoes and Andouille Sausage

with Peppers and Onions

22.00++ Per Person

CAROLINA BREAKFAST

Fresh Squeezed Orange Juice and Select Juices

Assorted Cold Cereals

Seasonal Fresh Fruit

and Berries with Vanilla Yogurt

Cheese Blintzes with Caramel Pecan Sauce

Smoked Salmon Display

with Appropriate Garnishes

Bagels and Cream Cheese

Sausage and Wild Mushroom Casserole

Scrambled Eggs with Chives and Cheddar Cheese

Home Style Breakfast Potatoes

Applewood Smoked Bacon

Assorted Breakfast Breads, Muffins and Danishes

24.00++ Per Person

Brunch Buffet

(One and One Half Hours of Service)

*Prices are based on a minimum guarantee of 50 and will be charged this minimum unless the count is over and above.
Buffet will be replenished for the first hour of service and are based on 1 ½ pieces per person.
All prices are ++ (21% service charge and all current applicable state and local taxes)
Chef Attendant Fee of 75.00 per Chef per Hour Applies*

Fresh Squeezed Orange, Grapefruit Juice and Cranberry Juice

Seasonal Sliced Fruit and Whole Berries

*Fresh Field Greens with Balsamic Vinaigrette and Ranch Dressing
Roma Tomato, Buffalo Mozzarella and Red Onion Salad*

Scrambled Eggs with Cheddar Cheese and Chives

*Country Sausage
Applewood Smoked Bacon*

*Creamy Grits
Roasted Beef and New Potato Hash
Low Country Shrimp Creole with Saffron Rice*

Braised Green Beans and Onions

Assorted Individual Dry Cereals

OMELET STATION AND EGGS COOKED TO ORDER

Egg Beaters and Egg Whites Available

*Cheddar Cheese, Mushrooms, Green Onions,
Peppers, Tomatoes, Ham and Bacon*

Fried Eggs and Scrambled Eggs

Chef's Selection of Assorted Cakes, Pies and Pastries

*Fresh Brewed Colombian Coffee, Decaffeinated Coffee and Gourmet Tea Selections
Served with Appropriate Complements*

35.00++ per person

TO ENHANCE YOUR BRUNCH BUFFET, REFER TO OUR SPECIALTY STATIONS

Mimosas 6.00++ Per Glass

Bloody Mary's 6.00++ Per Glass

Refreshment Breaks

All prices are ++ (21% service charge and all current applicable state and local taxes).

JUICES AND BEVERAGES

- Exclusive Blend of Columbian Coffee, Columbian Decaffeinated, Gourmet Tea Selection 48.00++ Per Gallon*
- Hot Chocolate 36.00++ Per Gallon*
- Hot Spiced Apple Cider 36.00++ Per Gallon*
- Iced Tea with Lemon and Sweeteners 45.00++ Per Gallon*
- Lemonade 45.00++ Per Gallon*
- Non-Alcoholic Fruit Punch 45.00++ Per Gallon*
- Adult Fruit Punch 90.00++ Per Gallon*
- Whole, 2% and Skim Milk 3.25++ Per Person*
- Tropical Smoothies 5.00++ Per Person*
- Assorted Soft Drinks 2.50++ Each*
- Bottled Spring Waters 3.50++ Each*
- Assorted Bottled Fruit Juices 3.50++ Each*
- Bottled Iced Teas 3.50++ Each*
- Sports Drink 4.25++ Each*

BAKED GOODS AND COOKIES

- House-Made Specialty Muffins, Croissants and Fruit Danish 35.00++ Per Dozen*
- Fruit Breads and Coffee Cakes 35.00++ Per Dozen Slices*
- Assorted Bagels, Cream Cheeses, Preserves and Butter 39.00++ Per Dozen*
- Homemade Sticky Cinnamon Pecan Rolls 35.00++ Per Dozen*
- Jumbo Chocolate Chip Cookies, Oatmeal Raisin and Peanut Butter Cookies 35.00++ Per Dozen*
- Double Chocolate Fudge Brownies 35.00++ Per Dozen*
- Chocolate Dipped Rice Krispy Treats 35.00++ Per Dozen*
- Assorted Chocolates and Truffles 40.00++ Per Dozen*

SPECIALTY ITEMS AND DRY SNACKS

- Assorted Ice Cream Bars 3.75++ Each*
- Granola Bars 2.95++ Each*
- Chocolate Dipped Strawberries 3.00++ Each*
- Pimento Cheese 3.00++ Per Person*
- Cracker Jacks 3.50++ Each*
- Assorted Candy Bars 2.75++ Each*
- Assorted Individual Yogurts 3.25++ Each*
- Whole Fresh Fruits 2.50++ Each*
- Hot Jumbo Pretzels with Assorted Mustard 48.00++ Per Dozen*
- Gourmet Bar Mix 4.75++ Per Person*
- Individual Bags of Pretzels, Potato Chips, Doritos 2.50++ Each*
- Potato Chips and Assorted Dips 4.00++ Per Person*
- Tri-Colored Tortilla Chips with Fresh Garden Salsa and Guacamole 4.25++ Per Person*

Coffee Break Packages

(One Half Hours of Service)

*Breaks are "walk-in" services and are not supplied with table seating or table service.
Breaks are based on a minimum guarantee and will be charged this minimum unless the count is over and above.
All prices are ++ (21% service charge and all current applicable State and local taxes).*

EARLY MORNING BREAK

Served from 7:30am to 9:30am

Selection of Freshly Squeezed Juices

Sliced Seasonal Fruit and Berries

Assorted Breakfast Bakeries, Bagels, Butter, Cream Cheese and Preserves

Freshly Brewed Regular and Decaffeinated Columbian Coffee

Whole or 2% Milk

Selection of Gourmet Hot Teas with Lemon and Sweeteners

13.00++ Per Person

MID-MORNING BREAK

Served from 9:30am to 12:00pm

Assorted Soft Drinks

Bottled Waters

Whole Fresh Fruits

Assorted Muffins with Butter and Preserves

Freshly Brewed Regular and Decaffeinated Columbian Coffee

Whole and 2% Milk

Selection of Gourmet Hot Teas with Lemon and Sweeteners

13.00 ++ Per Person

AFTERNOON BREAK

Served 12:00 pm to 4:00pm

Assorted Soft Drinks

Bottled Waters

Pita and Vegetable Taro Chips with Hummus

Jumbo Chocolate Chip Cookies

Imported and Domestic Cheese Display with Fresh Fruit Garnish

Freshly Brewed Regular and Decaffeinated Columbian Coffee

Whole and 2% Milk

Selection of Gourmet Hot Teas with Lemon and Sweeteners

15.00 ++ Per Person

THE ABOVE BREAKS ARE OFFERED IN FOLLOWING COMBINATIONS

Early-Morning and Mid-Morning Break **20.00++ Per Person**

Mid-Morning and Afternoon Break **25.00++ Per Person**

Early Morning, Mid-Morning and Afternoon Breaks **30.00++ Per Person**

For Each Additional Thirty (30) Minutes Add 3.50++ Per Person

Specialty Refreshment Breaks

(One Half Hours of Service)

Breaks are "walk-in" services and are not supplied with table seating or table service
Breaks are based on a minimum guarantee and will be charged this minimum unless the count is over and above.
All prices are ++ (21% service charge and all current applicable State and local taxes).

COOKIES AND MILK

*Peanut Butter, Oatmeal Raisin,
Chunky Chocolate Chip Cookies
Ice Cold Whole and 2% Milk*
8.00++ Per Person

LOW COUNTRY TREATS

*Nabs, Moon Pies
Zaps Potato Chips, Pork Rinds,
Sweet Ice Tea, Coca Cola and Sun Drop*
11.00++ Per Person

HOT DAY COLD TREATS

*Frozen Snickers and Milky Way Bars
Vanilla and Chocolate Ice Cream
Caramel and Chocolate Sauces
Crushed Nuts, M&M Sprinkles,
and Crushed Oreos
Granola and Fresh Berries
Root Beer and Coca Cola*
11.00++ Per Person

CARNIVAL

*Popcorn
Cotton Candy
Funnel Cakes
Roasted Peanuts
Cracker Jacks
Pretzels with Mustard*
11.00++ Per Person

THE BEACH BREAK

*Virgin Bahama Mamas
Sliced Tropical Fruit
Pita and Terra Chips with Hummus
Fruit and Nut Trail Mix
Flavored Ice Tea
Bottled Water*
11.00++ Per Person

SOUTH OF THE BORDER

*Yellow, Red, and Blue Corn Tortilla Chips
Salas, Guacamole, and Queso Blanco
Cinnamon Dusted Mini Churros
Mexican Chocolate Pudding
Non Alcoholic Margaritas*
11.00++ Per Person

ADDITIONAL REFRESHMENTS

*Assorted Soft Drinks 2.50++ Each
Bottled Spring Waters 3.50++ Each
Flavored Bottled Iced Teas 3.50++ Each
Assorted Bottled Fruit Juices 3.50++ Each
Exclusive Blend of Columbian Coffee, Columbian Decaffeinated Coffee
and Gourmet Tea Selection. Served with Appropriate Compliments 48.00++ Per Gallon*

For Each Additional Thirty (30) Minutes Add 3.50++ Per Person

Specialty Refreshment Breaks

(One Half Hours of Service)

Breaks are "walk-in" services and are not supplied with table seating or table service
Breaks are based on a minimum guarantee and will be charged this minimum unless the count is over and above.
All prices are ++ (21% service charge and all current applicable State and local taxes).

SPA BREAK

Sugar Free Frozen Treats
Fruit Kabob with Yogurt Dipping Sauce
Tropical Fruit Smoothies
Yogurt Covered Pretzels
Crispy Baked Chips
12.00++ Per Person

SCOPES UP

Sliced Submarine Sandwiches with Italian
Meats, Marinated Olives, Pepperoni, Peppers
and Cheese on Focaccia Bread
Potato Chips
Soft Drinks
Sports Drinks
Brownies and Cookies
15.00++ Per Person

THE TRUE SOUTHERNER

Country Ham Biscuits with Artichoke Relish
Pimento Cheese with Crispy Flat Bread
Boiled Peanuts
Mini Banana Puddings
Red Velvet Cup Cakes
Plantation Punch
Sweet Tea
Coca Cola
14.00++ Per Person

THE NEW YORKER

Thin Crust Pizza
White Cheddar Popcorn
Jumbo Pretzels
Traditional Buffalo Chicken Wings
Domestic Cheese and Crackers
Mini Cheesecake Bites
Black and White Cookies
Soft Drinks
18.00++ Per Person

ADDITIONAL REFRESHMENTS

Assorted Soft Drinks **2.50++ Each**
Bottled Spring Waters **3.50++ Each**
Flavored Bottled Iced Teas **3.50++ Each**
Assorted Bottled Fruit Juices **3.50++ Each**

Exclusive Blend of Columbian Coffee, Columbian Decaffeinated Coffee, and
Gourmet Tea Selection. Served with Appropriate Compliments **48.00++ Per Gallon**

For Each Additional Thirty (30) Minutes Add 3.50++ Per Person

Boxed Lunch

*Limit to two (2) choices per lunch period. Each box lunch will contain one type of sandwich or salad.
All accompaniments will be identical in each box. Final option choice counts are to be communicated
72 hours prior to the event or the Conference Manager will make this determination on the group's behalf.*

ROAST BEEF AND SMOKED CHEDDAR

Lettuce, Tomato, Horseradish Mustard on Pumpernickel Bread

SMOKED TURKEY AND BACON

*Curry Mayonette, Lettuce, Tomato,
Cucumber and Red Onions on Whole Wheat Bread*

SUGAR CURED VIRGINIA HAM

*Whole Grain Mustard, Swiss Cheese,
Lettuce and Cured Tomato on Sourdough Bread*

GRILLED CHICKEN

*Sundried Tomato Pesto, Lettuce, Tomato,
Provolone Cheese, Pickled Onions and Roasted Peppers on Challah Bun*

GARLIC HUMMUS WRAP

*Garlic Hummus Spread with Tomato, Onion, Feta Cheese,
Pepperoncini and Sprouts with Vinaigrette Dressing*

GRILLED CHICKEN GREEK SALAD

*Chopped Greens, Olives, Cured Tomato,
Cherry Peppers, Red Onions and Feta Cheese with Greek Dressing*

*All options accompanied with
Chef's Choice of Salad, Chips, Apple and a Cookie*

18.00++ Per Person

*Boxed lunches are "walk-in" lunches and are not supplied with table seating or table service.
Prices are based on a minimum guarantee and will be charged this minimum unless the count is over and above.
All prices are ++ (21% service charge and all current applicable State and local taxes).*

Plated Luncheon Selections

*Prices are based on a minimum guarantee of 20 and will be charged this minimum unless the count is over and above.
All prices are ++ (21% service charge and all current applicable state and local taxes)*

*Plated Lunch Entrée Pricing Includes Choice of Salad,
Chef's Selection of Appropriate Complements and Choice of Dessert*

*Served with an Exclusive Blend of Columbian Coffee, Decaffeinated Coffee
and Freshly Brewed Iced Tea. Served with Appropriate Complements*

All Entrées Include Freshly Baked Rolls and Butter

Hot Entrée Selection

STUFFED FREE RANGE CHICKEN

Artichoke Hearts, Olives and Mozzarella, Sundried Tomato, Squash Orzo and Marsala Jus

23.00 ++

10 OZ. SIRLOIN AU POIVRE

With Crispy Onions, Seasonal Vegetables and Roasted Garlic Whipped Potatoes

29.00++

ASIAN GRILLED BARBEQUE SHRIMP

Hoisin Barbeque Glazed Shrimp, Lo Mein Noodles and Stir-fry Vegetables

28.00++

GRILLED FILET OF SALMON

Wild Mushroom Potato Hash, Braised Green Beans and Truffle Vinaigrette

23.00++

LOCAL SEASONAL FISH

Grilled Vegetable Risotto and Citrus Beurre Blanc

27.00++

BLACKENED TILAPIA

Carolina Red Rice and Grilled Scallion Beurre Blanc

22.00 ++

PENNE PASTA POMODORO

With Italian Sausage, Roasted Peppers, Onions, Broccolini in a Fresh Tomato Sauce

21.00 ++

ROASTED PORTOBELLO MUSHROOM

With Saffron Couscous, Roasted Peppers, Boursin Cheese and Almond Crust

19.00 ++

Plated Chilled Lunch Entrees

*Prices are based on a minimum guarantee of 20 and will be charged this minimum unless the count is over and above.
All prices are ++ (21% service charge and all current applicable state and local taxes)*

*Plated Chilled Lunch Entrée Pricing Includes Choice of Dessert
and Chef's Selection of Appropriate Complements.*

*Served with an Exclusive Blend of Columbian Coffee, Decaffeinated Coffee
and Freshly Brewed Iced Tea. Served with Appropriate Complements*

All Entrées Include Freshly Baked Rolls and Butter

GRILLED HERB CHICKEN SALAD

*Chopped Romaine Lettuce with Cured Tomatoes,
Olives and Pecorino Cheese with Caesar Dressing*
15.00++

WITH GRILLED SHRIMP 22.00++

WITH CRABMEAT 26.00++

ASIAN NOODLE SALAD

*Carrots, Scallions, Cucumber, Napa Cabbage, Lo Mein Noodles and Field Greens
with Cilantro Chile Vinaigrette*
16.00 ++

WITH SESAME CHICKEN 21.00++

WITH AHI TUNA 26.00 ++

WATERWAY SALAD

*Field Greens, Sprouts, Poached Shrimp, Jumbo Lump Crab
and Homemade Pickles with Vidalia Onion Dressing*
25.00++

COUNTRY CLUB SALAD TRIO

*Pecan Chicken Salad, Traditional Tuna Salad and Poached Sweet Shrimp Salad
Fresh Sprouts and Lavash Crackers*
22.00++

PICK ONE OF THE ABOVE COUNTRY CLUB SALADS AND HAVE IT STUFFED IN A PITA

Field Green Salad with Balsamic Vinaigrette
16.00++

DELI PLATE

*Ham and Turkey, Lettuce, Cured Tomato, Pickled Onions
Peppers, Swiss Cheese and Cheddar Cheese*
18.00++

Salad Selections for Plated Lunches

Seasonal Soup Selection May Be Added for an Additional 5.00++ Per Person

Choose One:

TRADITIONAL CAESAR SALAD

With Shaved Parmesan

MELON SALAD

Assorted Seasonal Melons, Shaved Prochuttio and Sprouts

MIXED GREENS

With Blue Cheese, Dried Cherries, Walnuts and Balsamic Vinaigrette

BUTTER LETTUCE WEDGE

With Shaved Red Onion, Mandarin Oranges and Vanilla Dressing

CHOPPED ROMAINE SALAD

With Olives, Sundried Tomatoes, Country Ham and Croutons and Parmesan Dressing

Dessert Selections for Plated Lunches

Choose One:

COCONUT MACADAMIA NUT TART

With Bittersweet Chocolate Sauce

DOUBLE CHOCOLATE MOUSSE BOMBE

With Raspberry Coulis

RED VELVET CAKE

Cream Cheese Ice Cream and Pecan Praline

KEY LIME PARFAIT

with Graham Cracker Crunch and Fresh Berries

LEMON PUDDING CAKE

with Candied Ginger and Fresh Berries

Lunch Buffets

(One and One Half Hours of Service)

*Prices are based on a minimum guarantee of 20 and will be charged this minimum unless the count is over and above.
All prices are ++ (21% service charge and all current applicable state and local taxes)*

***Lunch Buffets Include Freshly Baked Rolls and Butter
and Chef's Selection of Appropriate Complements.***

***Served with an Exclusive Blend of Columbian Coffee, Decaffeinated Coffee
and Freshly Brewed Iced Tea. Served with Appropriate Complements***

CREATE YOUR OWN LUNCH BUFFET

***Two Salads, Two Entrees,
Two Side Dishes and Two Desserts
24.00 ++ Per Person***

<i>Three Salads, Three Entrees, Three Side Dishes and Three Desserts 28.00++Per Person</i>	<i>Four Salads, Four Entrees, Four Side Dishes and Four Desserts 32.00++Per Person</i>
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SALADS

*Mixed Greens with Cucumber, Red Onions and Tomato with Vidalia Onion Vinaigrette
Iceberg Salad, Crispy Onions and 1000 Island Dressing
Traditional Caesar Salad
Low Country Bacon Potato Salad
Mixed Fruit Salad
Cole Slaw*

ENTRÉES

*Roasted and Sliced Pork Loin Mopped with Mustard BBQ
Blackened Tilapia with Creole Sauce
Braised Country Pork Ribs with Stewed Tomatillo
Buttermilk Fried Chicken Breast with Sawmill Gravy
Grilled Chicken and Mushroom Short Cake
Pan Roasted Salmon, Sundried Tomatoes and Olives
Fire Roasted Flank Steak
Sautéed Shrimp Baked Pasta*

SIDE DISHES

*Braised Green Beans and Tomatoes
Carolina Red Rice
Wild Rice Pilaf
Garlic Whipped Potatoes
Herb Roasted Potatoes
Sautéed Squash and Peppers
Steamed Broccoli
Collard Greens*

DESSERTS

*White Chocolate Bread Pudding
Freshly Baked Apple Pie
with Caramel and Chantilly Cream
Warm Seasonal Crisp with Almond Crumble
Wild Berry Shortcake
Double Chocolate Mousse Cake
Fresh Grated Southern Carrot Cake
with Cream Cheese Icing*

Specialty Lunch Buffets

(One and One Half Hours of Service)

Prices are based on a minimum guarantee of 20 and will be charged this minimum unless the count is over and above.

All prices are ++ (21% service charge and all current applicable state and local taxes)

***Lunch Buffets Include Freshly Baked Rolls and Butter
and Chef's Selection of Appropriate Complements.***

***Served with an Exclusive Blend of Columbian Coffee, Decaffeinated Coffee
and Freshly Brewed Iced Tea. Served with Appropriate Complements***

ITALIAN LUNCH BUFFET

Caesar Salad

Tomato Mozzarella Caprese Salad

Bruschetta with Marinated Tomato and Pecorino Cheese

Antipasto with Imported Cured Meats, Cheeses, Olives and Grilled Vegetables

Grilled Chicken with Penne Pasta Broccoli, Roasted Garlic Pomodoro

Italian Sausage with Farfalle Pasta, Wild Mushroom, Light Cream and Mozzarella

Sautéed Sweet Creek Shrimp with Orecchiette Pasta, Diced Tomatoes, Basil, Olive and Parmesan Reggiano

Garlic Bread

Tiramisu Cheesecake

Pistachio Chocolate Chip Cannoli

28.50++

SOUTHWESTERN BUFFET

Avocado, Tomato, Cucumber Salad

Mixed Greens with Cilantro Lime Vinaigrette

Cheese Quesadilla

Black Beans and Rice

Achiote Chicken Fajitas with Peppers and Flour Tortillas

Sliced Marinated Flank Steak with Salsa Verde

Hard Taco Bar with Ground Beef

Tomato Salsa, Shredded Cheese, Sour Cream, Guacamole

Pineapple Caramel Flan

Dulce de Leche Cheesecake

28.00++

BACKYARD BUFFET

Bacon Potato Salad

Tuscan Pasta Salad

Coleslaw

Barbeque Grilled Chicken Breast

8oz Grilled Hamburger Patties

Jumbo Hot Dogs

Onion, Tomato, Pickle, Mustard, Mayonnaise, Ketchup, Relish and Sliced Cheese

Potato Chips

Jumbo Cookies and Brownies

23.00++

Specialty Lunch Buffets

(One and One Half Hours of Service)

*Prices are based on a minimum guarantee of 20 and will be charged this minimum unless the count is over and above.
All prices are ++ (21% service charge and all current applicable state and local taxes)*

***Lunch Buffets Include Freshly Baked Rolls and Butter
and Chef's Selection of Appropriate Complements.***

***Served with an Exclusive Blend of Columbian Coffee, Decaffeinated Coffee
and Freshly Brewed Iced Tea. Served with Appropriate Complements***

SANDWICH BOARD

*Pasta Salad
Southern Cole Slaw
Fruit Salad
Turkey, Ham, Roast Beef and Salami
Sharp Cheddar, Swiss, American and Provolone
Mayonnaise, Mustards, Lettuce,
Tomato, Onion and Pickle
Individual Chips
Cookies and Brownies
24.00++*

LOW COUNTRY PICNIC

*Deviled Eggs
Sliced Watermelon
Bleu Cheese Potato Salad
Grilled Vegetable Salad
Ambrosia Fruit Salad
"Not Hot" Fried Chicken
Sweet Creek Shrimp Salad with Pita
Shaved Roasted Beef Bruschetta
with Pickled Onions, Roasted Peppers
and Horseradish Sauce
White Chocolate Banana Pudding
Bourbon Pecan Tart
26.00++*

CALL IT A WRAP

*Mixed Green Garden Salad
with a choice of Three Dressings
Coleslaw
Bacon Potato Salad
Turkey Club Wrap
with Lettuce, Bacon, Swiss and Tomato
Greek Hummus Wrap
with Roasted Peppers, Lettuce and Sprouts
Roast Beef Wrap
with Sharp Cheddar, Horseradish Mustard,
Peppers and Onions
Potato Chips
Cookies and Brownies
25.00++*

DELI - CASE

*Tureen of the Soup Du Jour
Caesar Cut Romaine, Croutons,
Parmesan Cheese and Caesar Dressing
Vegetable Pasta Salad with Basil Vinaigrette
Marinated Mushrooms with Green Beans
Southern Cole Slaw
Fruit Salad
Pecan Chicken Salad
White Tuna Salad
Chickpea Hummus
Sliced Turkey, Ham and Roast Beef
Cheddar, Swiss, Provolone
and American Cheese
Sliced Tomatoes, Lettuce, Onions,
Pickle Spears Assorted Condiments
Cookies and Brownies
27.00++*

Chilled Hors d'oeuvres

All prices are ++ (21% service charge and all current applicable state and local taxes)

*Jumbo Chilled Shrimp
Lobster Medallion with Chive Mascarpone
Caviar Bellini
Snow Crab Claws
Oysters on the Shell
Chilled Roasted Tenderloin with Horseradish Sauce
Assorted Sushi
Foie Gras Mousse on Brioche
Crab Martini with Citron Aioli
Oyster Shooter with Bloody Mary and Pepper Vodka Sauce
4.25++ Per Piece*

*Salmon Tartar
Peppered Tuna with Wasabi Vinaigrette
Carpaccio of Beef (Passed Only)
Smoked Duck with Arugula
Crab Salad and Lavash
Smoked Chicken Salad
Petit Country Ham Biscuits
Cocktail Crab Fingers in Vinaigrette
Walnut Raisin Bread with Goat Cheese
Tenderloin of Beef with Pepper Basil Aioli
Thai Style Chicken Lettuce Cups with Mango
Rock Shrimp and Avocado on Crispy Wontons
3.75++ Per Piece*

*Finger Sandwiches
Tomato and Feta Bruschetta
Asparagus and Boursin Pinwheels
Prosciutto Wrapped Melon
Baby Potato with Shallot, Dill and Bacon Cream Cheese
Pate Champagne on Pumpernickel
Smoked Trout Salad on Cucumber
Sweet Pickled Onion with Genoa Salami
Antipasto Skewers
Marinated Artichoke with Manchego Cheese
3.25++ Per Piece*

Hot Hors d'oeuvres

All prices are ++ (21% service charge and all current applicable state and local taxes)

*Petite Lamb Chop
Tenderloin Tips, Madeira Sauce
Crab Artichoke Gratin with Lavash
BBQ Jumbo Shrimp
Peppered Quail in Pancetta
Sugarcane Skewered Duck
4.25++ Per Piece*

*Chicken Sate and Peanut Sauce
Coconut Shrimp
Mini Crab Cakes
Scallops in Bacon
Mini Pork or Beef Sliders
Shrimp and Andouille Skewers
Chicken Quesadilla
Pork Pot Stickers
Parmesan Artichoke Hearts
Asian Beef Skewers
BBQ Baby Back Ribs
Smoked Chicken and Risotto Croquettes
Sesame Chicken
Pecan Chicken
Fried Shrimp
3.75++ Per Piece*

*Swedish Meatballs
BBQ Pork Stuffed Potato Skins
Mini Muffalettas
Vegetable Egg Roll
Hot Wings
Chicken Tenders
Catfish Nuggets
Hushpuppies
Assorted Mini Quiche
Spanakopita
3.00++ Per Piece*

Plated Dinners

(One and One Half Hours of Service)

*Prices are based on a minimum guarantee of 20 and will be charged this minimum unless the count is over and above.
All prices are ++ (21% service charge and all current applicable state and local taxes)*

*Plated Dinner Entrée Pricing Includes Choice of Salad,
Chef's Selection of Appropriate Complements and Choice of Dessert*

*Served with an Exclusive Blend of Columbian Coffee, Decaffeinated Coffee
and Freshly Brewed Iced Tea. Served with Appropriate Complements*

All Entrées Include Freshly Baked Rolls and Butter

Wine Service available with all Dinner Menus

Hot Entrée Selection

ROASTED FREE RANGE CHICKEN

Parmesan Sauce, Herb Risotto and Seasonal Vegetables
35.00++

WILD MUSHROOM STUFFED CHICKEN

Truffle Whipped Sweet Potatoes and Seasonal Vegetables
38.00++

GRILLED SIRLOIN FILET

Smoked Cheddar Twice Baked Potato, Seasonal Vegetable and Green Peppercorn Demi
42.00++

ADD JUMBO SHRIMP FOR 6.00++

SLICED BARON OF BEEF

Whipped Yukon Gold Potatoes, Seasonal Vegetables and Bourbon Sauce
40.00++

FILET PERIGORD

*8oz Filet of Beef, Wild Mushroom Ragout, Truffle Demi Glace
Potato Royale and Baby Vegetables*
54.00++

LOW COUNTRY FILET

*6oz Center Cut Filet of Beef with Jumbo Shrimp
Sweet Pepper Brandy Sauce
Fingerling Potato and Grilled Vegetable Ragout*
53.00++

PRIME RIB

Thick Cut Rib with Leek au Jus, Country Potatoes and Seasonal Vegetables
42.00++

OCEANS AND MEADOWS

*Roasted Cold Water Lobster Tail, Seared Beef Tenderloin
Garlic Yukon Potatoes and Seasonal Vegetables*
58.00 ++

MIXED GRILL

*Petite Filet of Beef, Lamb Chop Provencal and Chicken Roulade
Garlic Yukon Potatoes and Seasonal Vegetables*
56.00++

GRILLED PORK TENDERLOIN

Citrus Marinade, Thyme Demi, Pecan Rice and Seasonal Vegetables
37.00++

HONEY LACQUERED DUCK

½ of Muscovy Duck, Wild Rice and Seasonal Vegetables
38.00++

SEASONAL LOCAL FISH

Roasted Garlic Cous Cous and Grilled Vegetables, Poached Shrimp Relish
42.00++

ROAST ATLANTIC SALMON

Wild Mushroom Reduction, Sundried Tomato Pesto Potato, Grilled Asparagus
37.00++

Plated Dinner Salad Choices

Seasonal Soup Selection May Be Added for an Additional 5.00++ Per Person

Choose One

MIXED ASIAN GREENS

Mixed Vegetables, Cashews, Crispy Noodles and Cilantro Chile Vinaigrette

HEARTS OF PALM, FRISEE AND MIZUNA

Yellow Tomatoes, Bleu Cheese, Grapes and Vidalia Onion Vinaigrette

MARINATED GRAPE TOMATOES AND ICE BOX CUCUMBERS

Green Leaf Lettuce, Grilled Crouton, Sherry Vinaigrette

THE WEDGE

Wedge of Iceberg Lettuce with Applewood Smoked Bacon and Buttermilk Bleu Cheese Dressing

CHOPPED HEARTS OF ROMAINE

Cornbread Croutons, Sundried Tomatoes, Crispy Prosciutto, Parmesan Dressing

SELECT ORGANIC GREENS

Grape Tomato, Red Onion, Cucumber and Olives with Balsamic Vinaigrette

Dessert Choices

ALMOND JOY CHEESE CAKE

Toasted Almond, Coconut and Bittersweet Chocolate

HAZELNUT CAPPUCINO CAKE

With Crème Anglaise Sauce

RUSTIC APPLE GALETTE

With Caramel Sauce and Chantilly Cream

MILE HIGH CHOCOLATE CAKE

with Mocha Cream Filling and Ganache

STICKY PUDDING

With Warm Toffee Sauce and Mascarpone Cream

CRÈME CARMEL

Chambord Macerated Berries and Nut Crisp

Appetizer Choices

Add 6.00 Per Person Per Choice

JUMBO LUMP CRAB CAKES

Corn Okra Relish and Whole Grain Mustard Aioli

BEEF CARPACCIO

Juniper Oil and Sprouts

SMOKED CHICKEN BLACK BEAN CAKES

Green Chile Reduction and Cilantro Oil

SHRIMP AND GRITS

Country Ham Madeira Gravy

TWO TOMATO MOZZARELLA

Pickled Onions, Balsamic Reduction and Arugula Pesto

COLOSSAL SHRIMP COCKTAIL

Smoked Tomato Cocktail Sauce

AHI TUNA TARTAR

Sesame Seaweed Salad, Wasabi Vinaigrette

Dinner Buffets

*Prices are based on a minimum guarantee of 20 and will be charged this minimum unless the count is over and above.
All prices are ++ (21% service charge and all current applicable state and local taxes)*

***Dinner Buffets Include Freshly Baked Rolls and Butter
and Chef's Selection of Appropriate Complements.***

***Served with an Exclusive Blend of Columbian Coffee, Decaffeinated Coffee
and Freshly Brewed Iced Tea. Served with Appropriate Complements***

Wine Service available with all Dinner Menus

CREATE YOUR OWN DINNER BUFFET

***Two Salads, Two Entrees,
Two Side Dishes and Two Desserts
52.00 ++ Per Person***

***Three Salads, Three Entrees,
Three Side Dishes and Three Desserts
56.00++ Per Person***

***Four Salads, Four Entrees,
Four Side Dishes and Four Desserts
60.00++ Per Person***

SALADS

*Mixed Greens with Tomatoes, Cucumbers, Bleu Cheese and Crispy Bacon with Balsamic and Ranch Dressing
Greek Salad, Pear Tomatoes, Kalamata Olive, Feta Cheese, Cucumber
Shaved Red Onions and Greek Dressing
Caesar Salad, Croutons, Parmesan, Julienne Sundried Tomatoes and Caesar Dressing
Boston Bibb Wedge Salad with Carrot, Mandarin Oranges, Pecans and Champagne Vinaigrette
Arugula, Frisee, Walnuts and Bleu Cheese Dressing
Cantaloupe, Proscuitto, Fig Salad with Frisee, Pomegranate Vinaigrette
Southern Cole Slaw
Marinated Fruit Salad
Tuscan Pasta Salad
Bleu Cheese Bacon Potato Salad*

ENTRÉES

*Grilled Pork Loin Cutlets, Creole Tomato Gravy
Slow and Low Barbeque Ribs
Sliced Baron of Beef, Leek Au Jus
Mustard Crusted Salmon
Blackened Amberjack, Mango Salsa
Roasted Pork Loin with Apple Chutney
Shrimp Etouffee
Grilled Free Ranged Chicken with Green Chile Sauce
Grilled Flank Steak with Caramelized Onion Jus Lee
Braised Chicken with Wild Mushrooms
Carolina Mustard Glazed Chicken*

SIDE DISHES

Plantation Corn Pudding
BBQ Baked Beans
Mac and Three Cheese Gratin
Dirty Rice
Roasted Potatoes
Braised Green Beans with Sweet Onions
Sautéed Squash
Herb Ratatouille
Creamy Buttered Grits

DESSERTS

Assorted mini desserts may be added for an additional 3.00 per person

CHOCOLATE PECAN TORTE

Brown Sugar Chantilly

TIRAMISU

Mascarpone Crème and Espresso Soaked Lady Fingers

GRANDE COCONUT CAKE

Our Grande Jewel

APPLE STRUDEL

Crispy Layers of Phyllo with Caramelized Apples

MARbled CHEESE CAKE

Chocolate Crust and Raspberry Sauce

CHOCOLATE DECADENCE

Flourless Chocolate Cake

Specialty Dinner Buffets

Prices are based on a minimum guarantee of 20 and will be charged this minimum unless the count is over and above.
All prices are ++ (21% service charge and all current applicable state and local taxes)

***Dinner Buffets Include Freshly Baked Rolls and Butter
and Chef's Selection of Appropriate Complements.***

***Served with an Exclusive Blend of Columbian Coffee, Decaffeinated Coffee
and Freshly Brewed Iced Tea. Served with Appropriate Complements***

LOW COUNTRY TABLE

*Cole Slaw
Bleu Cheese Potato Salad
Tossed Mixed Greens with
Vidalia Onion Vinaigrette
Sliced Watermelon
Tomato Buffalo Mozzarella Salad
Low Country Boil
(Shrimp, Andouille Sausage,
Corn and Potatoes)
Mustard Barbeque Chicken
Blackened Amberjack with Mango Relish
Wood Grilled Pork Loin with Molasses
Sliced Flank Steak with Mushroom Au Jus
Carolina Red Rice
Stewed Okra and Tomatoes
Braised Green Beans
Roasted Potatoes
Jalapeño Corn Bread and Rolls
Apple Pie
Seasonal Cobbler
Pineapple Upside Down Cake
60.00++*

THE GRANDE LAWN BUFFET

*Mixed Green Salad
with Traditional Toppings and Dressings
Sweet Creek Shrimp Salad
Seared Ahi Tuna
with Seaweed Salad and Wasabi Vinaigrette
Tomato Caprese Salad
Hummus and Pimento Cheese Spread
Whole Steamed Maine Lobsters
Grilled Tornadoes of Beef Tenderloin
Braised Pork Shanks with Cipollini Onions
Roasted Grouper with Olives, Onions and
Tomatoes
Plantation Corn Pudding
Roasted Baby Vegetables
Lyonnais Potatoes
Jambalaya Rice
Assorted Mini Dessert
Bananas Foster Station
88.00++*

Wine Service available with all Dinner Menus

INTERNATIONAL BUFFET

South America

Avocado, Cucumber, Tomato Salad
Shrimp and Scallop Ceviche
Guacamole, Salsa and Cilantro Cream
Steak Fajitas with Salsa Verde
Black Beans and Rice
Pulled Pork Tacos
Pineapple Caramel Flan with Rum Cream

Europe

Greek Salad
Cured Meats, Cheese and Olives
Frisee, Arugula, Shaved Onion, Parmesan Cheese Salad with Balsamic Vinaigrette
Braised Short Ribs and Shallots
Veal Piccata
Sautéed Haricot Vert and Tomatoes
Mini Coffee Éclairs and Fresh Fruit Tarts

Asia

Lo Mein Noodle Salad
Asian Green Salad with Soy Ginger Vinaigrette
Summer Spring Rolls with Chicken and Shrimp
Sesame Chicken Stir-Fry with Broccoli
Asian BBQ Ribs
Pork Dumplings with Black Bean Sauce
Banana Cheesecake Spring Rolls

North America

Cole Slaw
Sliced Fruit Display
Tossed Field Green Salad with Vidalia Onion Vinaigrette
Shrimp Creole with Saffron Rice
Roasted Salmon with Whole Grain Mustard Crust
Gilled Chicken w/ Wild Mushrooms
Mississippi Mud Cake with Bourbon Espresso Glaze

68.00++

Wine Service available with all Dinner Menus

Enhancements

BUFFET DISPLAYS

All prices are ++ (21% service charge and all current applicable state and local taxes)

<i>Tuscan Antipasto with Rustic Breads</i>	9.00++ Per Person
<i>Lavish International, Domestic and Artisanal Cheeses with Seasonal Compotes and Fruit</i>	9.00++ Per Person
<i>Display of Poached Shrimp and Crab Claws with Sauces</i>	14.00++ Per Person
<i>Display of Poached Shrimp, Crab Claws, and Oysters with Sauces</i>	16.00++ Per Person
<i>Grande Crudités with Trio of Dips</i>	6.00++ Per Person
<i>Cheese Fondue with Fresh Vegetables and Breads</i>	8.00++ Per Person
<i>Smoked Fish Display, Crème Fraiche and Capers</i>	11.00++ Per Person
<i>Fruit Display</i>	6.00++ Per Person

CARVING BOARD

All prices are ++ (21% service charge and all current applicable state and local taxes)

Chef Attendant Required. 75.00 per Chef per Hour

<i>Whole Turkey</i>	200.00++ per 30 people
<i>Leg of Lamb</i>	275.00++ per 30 people
<i>Whole Country Ham</i>	300.00++ per 50 people
<i>Top Round</i>	325.00++ per 50 people
<i>Baron of Beef</i>	350.00++ per 30 people
<i>BBQ Rubbed Pork Steam Ship</i>	350.00++ per 40 people
<i>Whole Roasted Grouper</i>	375.00++ per 30 people
<i>Prime Rib</i>	375.00++ per 40 people
<i>Tenderloin of Beef</i>	400.00++ per 25 people
<i>Brazilian Carving Station With Portuguese Sausage, Turkey, Tri Tip Beef and Pork</i>	400.00++ per 40 people
<i>Steamship of Beef</i>	560.00++ per 100 people

ACTION STATIONS

All prices are ++ (21% service charge and all current applicable state and local taxes)

Chef Attendant Required. 75.00 per Chef per Hour

<i>Asian Stir-Fry - Vegetable</i>	<i>9.00++ Per Person</i>
<i>Asian Stir-Fry – Chicken</i>	<i>11.00++ Per Person</i>
<i>Asian Stir-Fry – Shrimp</i>	<i>13.00++ Per Person</i>
<i>Combination of Two of the Above</i>	<i>12.50++ Per Person</i>
<i>Pasta Station with Meat Balls</i>	<i>10.00++ Per Person</i>
<i>Pasta Station with Chicken</i>	<i>11.00++ Per Person</i>
<i>Pasta Station with Shrimp</i>	<i>13.00++ Per Person</i>
<i>Combination of Two of the Above</i>	<i>12.50++ Per Person</i>
<i>Risotto with Chicken</i>	<i>11.00++ Per Person</i>
<i>Risotto With Shrimp</i>	<i>13.00+ Per Person</i>
<i>Combination of Both</i>	<i>14.00++ Per Person</i>
<i>Mashed Potato Bar</i>	<i>10.00++ Per Person</i>
<i>Steamed Local Oysters</i>	<i>14.00++ Per Person</i>
<i>Shucked Raw Oysters</i>	<i>16.00++ Per Person</i>
<i>Shrimp and Grits</i>	<i>13.00++ Per Person</i>
<i>Caesar Salad Station</i>	<i>7.50++ Per Person</i>

Beverage Selections

HOSTED BAR

*For each bar that fails to reach 750.00 in revenue for each three (3) hour period, a bartender fee of 75.00++ per bar will apply.
All prices are ++ (21% service charge and all current applicable state and local taxes)*

HOUSE

*Smirnoff Vodka
Bacardi Rum
Johnny Walker Red Scotch
Seagrams 7 Whiskey
Beefeaters Gin
Jim Beam Bourbon
Sauza Tequila
6.00++ Per Drink*

DELUXE

*Absolut Vodka
Bacardi Rum
Dewar's Scotch
Canadian Club Whiskey
Tangueray Gin
Jack Daniel's Bourbon
Sauza Gold Tequila
7.00++ Per Drink*

PREMIUM

*Ketel One Vodka
Mount Gay Rum
Johnny Walker Black Scotch
Crown Royal Whiskey
Bombay Sapphire Gin
Maker's Mark Bourbon
Jose Cuervo Gold Tequila
8.00++ Per Drink*

WINE

*House Chardonnay
House Cabernet Sauvignon
House Merlot
House White Zinfandel
6.00++ Per Glass*

CORDIALS AND COGNACS

*Amaretto Di Saronno
Bailey's Irish Cream
Drambuie
Grand Marnier
Kahlua
Courvoisier VSOP
Frangelico
Sambuca
9.00++ Per Glass*

DOMESTIC BEERS

3.50++ Per Bottle

IMPORTED BEERS

4.50++ Per Bottle

BOTTLED ICED TEA

3.50++ Per Bottle

SOFT DRINKS

2.50++ Per Bottle

BOTTLED WATER

3.50++ Per Bottle

CHAMPAGNE TOAST

6.00++ Per Person

Beverage Selections

CASH BAR

*For each bar that fails to reach 750.00 in revenue for each three (3) hour period, a bartender fee of 75.00++ per bar will apply.
All prices are **inclusive** of a 21% service charge and all current applicable state and local taxes.*

HOUSE

*Smirnoff Vodka
Bacardi Rum
Johnny Walker Red Scotch
Seagrams 7 Whiskey
Beefeaters Gin
Jim Beam Bourbon
Sauza Tequila
7.00 Per Drink*

DELUXE

*Absolut Vodka
Bacardi Rum
Dewar's Scotch
Canadian Club Whiskey
Tangueray Gin
Jack Daniel's Bourbon
Sauza Gold Tequila
8.00 Per Drink*

PREMIUM

*Ketel One Vodka
Mount Gay Rum
Johnny Walker Black Scotch
Crown Royal Whiskey
Bombay Sapphire Gin
Maker's Mark Bourbon
Jose Cuervo Gold Tequila
9.00 Per Drink*

WINE

*House Chardonnay
House Cabernet Sauvignon
House Merlot
House White Zinfandel
7.00 Per Glass*

CORDIALS AND COGNACS

*Amaretto Di Saronno
Bailey's Irish Cream
Drambuie
Grand Marnier
Kahlua
Courvoisier VSOP
Frangelico
Sambuca
10.00 Per Glass*

DOMESTIC BEERS

4.50 Per Bottle

IMPORTED BEERS

5.50 Per Bottle

BOTTLED ICED TEA

4.50 Per Bottle

SOFT DRINKS

3.00 Per Bottle

BOTTLED WATER

4.00 Per Bottle

Beverage Selections

White Wines

*The Marina Inn requires that Vintners must determine availability before selection.
All prices are ++ (21% service charge and all current applicable state and local taxes).
Price subject to change.*

CHARDONNAY

<i>House Selection</i>	30.00
<i>Cambria "Katerine's Vineyard", CA</i>	30.00
<i>La Crema, Sonoma County, CA</i>	41.00
<i>Chalone Estate, Napa, CA</i>	47.00
<i>Trefethen, Napa Valley, CA</i>	60.00
<i>Jordan, Sonoma County, CA</i>	72.00
<i>Chateau Montelena, Napa, CA</i>	80.00

SAUVIGNON BLANC – FUME BLANC

<i>Markham, Napa Valley, CA</i>	34.00
<i>Groth, Napa Valley, CA</i>	46.00

BLUSH

<i>Beringer White Zinfandel, CA</i>	28.00
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SIGNIFICANT OTHERS

<i>San Giuseppe Pinot Grigio, Italy</i>	30.00
<i>Iron Horse Viognier, CA</i>	48.00
<i>Santa Margherita Pinot Grigio, Italy</i>	52.00
<i>Conundrum Blend, CA</i>	68.00

SPARKLING WINES

<i>Domaine Ste. Michelle, WA</i>	32.00
<i>Chandon Brut, Napa Valley, CA</i>	49.00
<i>Moet Chandon, France</i>	95.00
<i>Veuve Cliquot, France</i>	110.00
<i>Perrier Jouet Fleur Brut, France</i>	180.00

***Extended Wine List Available Upon Request
Selections and Prices Subject to Availability***

Beverage Selections

Red Wines

*The Marina Inn requires that Vintners must determine availability before selection.
All prices are ++ (21% service charge and all current applicable state and local taxes).
Price subject to change.*

PINOT NOIR

<i>Carmel Road, Monterey County, CA</i>	38.00
<i>Domaine Chandon, CA</i>	55.00

MERLOT

<i>House Selection</i>	30.00
<i>Ferrari Carano, Sonoma County, CA</i>	64.00
<i>Duckhorn Three Palms Vineyard, CA</i>	77.00

CABERNET SAUVIGNON

<i>House Selection</i>	30.00
<i>Jekel, Monterey County, CA</i>	35.00
<i>Clos Du Bois, CA</i>	45.00
<i>Robert Mondavi, Napa Valley, CA</i>	59.00
<i>Clos Pegase, Napa Valley, CA</i>	67.00
<i>Ferrari Carano, Alexander Valley, CA</i>	82.00
<i>Stags Leap, Napa Valley, CA</i>	105.00
<i>Caymus, Napa Valley, CA</i>	120.00

*Extended Wine List Available Upon Request
Selections and Prices Subject to Availability*

Catering Policies and Guidelines

FOOD AND BEVERAGE POLICIES/GUARANTEES

- 1. All catering orders must be received with definite selections and client signature no less than 14 days prior to the start of the conference. The guaranteed attendance must be provided by 12:00 noon, 72 hours (3 days) prior to the conference, excluding weekends and holidays. This number is not subject to reduction. We will set 5% above the guarantee. Additionally, we recognize that some conference attendees may have special dietary requirements. Therefore we can offer alternate entrees during meal functions. A guaranteed number of special dietary meals must be provided by 12 noon, 72 hours (3 working days) prior to the conference, excluding weekends and holidays.*
- 2. Choice of Two or Three Entrée Choices is offered at an additional charge of \$5.00++ per person. Client has the responsibility to provide proper labels to distinguish entrees ordered.*
- 3. Food, beverage and audio visual prices are subject to South Carolina Tax of 11.5% on Food and Beverage, 16.5% on Liquor and a 21% service charge.*
- 4. No food or beverage of any kind may be brought into the Hotel by the patron or any of the patron's attendees without the written permission of the Resort. Additionally, the Resort reserves the right to charge for the service of such items.*
- 5. All food or beverage products, specially ordered, which are not normally stocked by the Hotel, will be charged in full. The Resort reserves the right to use proper judgment in ordering.*
- 6. All banquet meals require a minimum number of guests. See details as follows.*
- 7. A bartender fee of \$75.00 per bar for each 3-hour period will apply unless the revenue of \$750 per bar is reached in sales.*
- 8. Chef's Fees (if applicable) are \$75.00 per chef per hour. The Hotel suggests one chef per 40 people.*
- 9. All printed catering menu prices are subject to change without notice; however, all contract prices will be honored*

MEETING SPACE

- 1. The Hotel reserves the right to change the room or rooms assigned to your group if the number of guests should change, or if deemed necessary by the Resort. Should additional space be required the Resort may charge room rental fees.*
- 2. Attendees will conduct their function in an orderly manner, and in full compliance with the rules of the Hotel management, all applicable laws, ordinances and regulations. The Hotel reserves the right to exclude or eject any and all objectionable persons from the function(s), or the Resort premise without liability.*

- 3. Any changes requested after the meeting room has been set will be subject to a labor fee of \$50.00 per hour, per laborer.*
- 4. The Hotel asks that attendees do not place any items on meeting room walls without the assistance of our Engineering Department. See your Conference Services Manager for further details.*
- 5. Appropriate labor charges will apply to functions if more than standard cleanup is required at the conclusion of the event (i.e. trash, confetti, cartons, etc.).*
- 6. All entertainment for indoor functions will conclude at or before 12:00am. At no time during the function is the sound level to exceed 65 decibels at a distance of 100 feet from the function area. Hotel management will monitor this ordinance.*

OUTDOOR FUNCTIONS

- 1. All outdoor events will be subject to additional \$250.00 setup fee for up to 50 people. An additional fee of \$5.00 per person will apply for those groups over 50 people. Wedding Ceremonies are subject to the established guidelines.*
- 2. Due to inclement weather, the Hotel will provide the client with information based upon the predictions by the National Weather Service. "Inclement Weather" can be wind, rain, extreme temperatures or a 40% forecast of rain. The Hotel and client will make the joint decision regarding the location of this function a minimum of three hours prior to the event start time. Should the decision be delayed or changed, necessitating the resort's setting both indoor and outdoor space; a labor fee of 10 per guest service charge will be made according to party size and complexity of setup.*
- 3. All entertainment for outdoor functions will conclude at or before 10:00pm. At no time during the function is the sound level to exceed 65 decibels at a distance of 100 feet from the function area. Hotel management will monitor this ordinance.*
- 4. An outdoor tent can be rented at an additional charge. Please see your conference services manager for details. A backup location will not be reserved for tented functions.*
- 5. Appropriate labor charges will apply to functions if more than standard cleanup is required at the conclusion of the event (i.e. trash, confetti, cartons, etc.).*

OUTSIDE VENDORS

- 1. The Hotel can not assume any responsibility for what is provided by outside vendors*
- 2. Appropriate labor charges will apply for all requests to assist outside vendors and their products. (i.e. chair covers, linens, etc.) Please see your conference services manager for details.*

DAMAGE CONSIDERATION

- 1. The Hotel will not permit anything to be affixed to the walls, floors, ceilings, furniture, fixtures, furnishings or any other Hotel property unless the Hotel management gives approval. In the event that any of the above mentioned activities take place without the Hotel's authorization, the cost of any repair and/or replacement will be paid by the patron.*

AUDIO VISUAL

- 1. Audio Visual can be provided by the Hotel. All audio visual equipment is subject to all applicable sales taxes and service charges. Should you choose to provide your own, or use an outside vendor for your audio-visual needs, please be advised that you may incur a 25% commission on the equipment based on Marina Inn price list.*

SHIPPING AND RECEIVING OF PACKAGES

- 1. All incoming boxes incur a 5.00 per box handling fee. All outgoing boxes will incur a 6.00 handling fee in addition to the shipping charges. These charges will be billed to the Master Account. Please speak with your conference services manger regarding proper labeling and instructions for shipping boxes.*

POWER

- 1. Speak to your conference services manager about applicable charges.*