



Myrtle Beach  Wedding.com
Make Your Wedding Dreams Come True



Congratulations

on your upcoming wedding!

Should you need assistance with the following, we are happy to provide you with a list of Wedding Planners:

- Assistance with etiquette and protocol for invitations, family matters, ceremony, and toasts.
- Creation of a comprehensive time line for your rehearsal and wedding day, including the ceremony and reception.
- Work with you to organize and coordinate your ceremony rehearsal.
- Reminding bridal party of all pertinent call times and “don’t forgets” on the wedding day.
- Confirming call times and details with all vendors several days prior to the wedding day.
- Act as the liaison between your family, bridal party, band/DJ, florist, photographer, videographer, and other vendors to create a seamless operation.
- Assist the bride and bridal party with dressing.
- Ensure that the ladies have their corsages and bouquets, etc., and assist with the pinning of boutonnieres.
- Deliver and arrange ceremony programs, escort cards, place cards, favors and any personal items.
- Coordinate the ceremony (line up bridal party, assist bride with dress, etc.)
- Coordinate the reception (grand entrance, first dance, toasts, and cake cutting, etc.)
- Collect any personal items at the conclusion of the reception.
- Assist with full service coordinating from your engagement to your honeymoon.
- Provide a wide variety of professional referrals.

Every bride is one of a kind and their wedding day should be no different

We have created our wedding packages with that in mind. Whether looking for a formal sit down affair or something a bit more casual, we have an option to fit your unique point of view.

The Gold & Pearl Wedding Packages include the following:

- Floor Length White Linen and White Napkins
- House Centerpieces with White Votive Candles
- Champagne Toast for All Guests, Non-Alcoholic Sparkling Cider Option Available Upon Request
- Complimentary Cake Cutting Service
- Complimentary Dance Floor
- Complimentary Menu Tasting for Weddings of 50 Guests or More
- Complimentary Guestroom for the Bride and Groom the Evening of the Reception
- Preferred Vendor Recommendations

The Buffet Wedding Option includes the following:

- Floor Length White Linen and White Napkins
- House Centerpieces with White Votive Candles
- Complimentary Dance Floor
- Complimentary Menu Tasting for Weddings of 50 Guests or More
- Complimentary Guestroom for the Bride and Groom the Evening of the Reception for Weddings of 50 Guests or More.





Hors D'Oeuvres

LOOKING FOR SOMETHING DIFFERENT? PERSONALIZE YOUR SPECIAL DAY WITH OUR HORS D'OEUVRES SELECTIONS FOR YOUR PRE-RECEPTION COCKTAIL HOUR

Prices are per person, for one hour.

Fresh Seasonal Fruit and Assorted Cheeses & Crackers \$2.50	Shrimp Scampi..... \$14.00
Fresh Vegetable Crudite \$2.50	Fondue Station..... \$12.00
Cheese Ravioli with Alfredo \$6.00	Antipasto Tray..... \$10.00
Mini Crab Cakes..... \$8.00	Mini Cordon Bleu \$3.00
Seared Scallops with Chardonnay Garlic Sauce \$18.00	Chicken Satay..... \$4.00
Low Country Spring Rolls with Spicy Honey Mustard ... \$3.00	Brie Torte with Sun Dried Tomatoes and Pesto \$5.00
Sausage Stuffed Mushrooms \$4.00	Mini Quiche Lorraine..... \$8.00
Blackened Chicken Wings with BBQ and Hot sauce \$9.00	Fried Quail with Thai Dipping Sauce \$12.00
Smoked Salmon Tray \$18.00	Spinach and Artichoke Dip with Tri Color Tortilla Chips. \$4.00
Crab Dip \$6.00	Skewered Teriyaki Beef and Red Bell Peppers..... \$8.00
Tomato Basil Bruschetta..... \$3.00	Swedish Meatballs \$4.00
Shrimp Cocktail..... \$14.00	Meatballs with Citrus BBQ \$4.00
Fruit Kebabs with Honey Glaze \$3.00	Grilled Portabella with Tomato and Provolone..... \$4.00
Vegetable Spring Rolls with Thai Dipping Sauce..... \$3.00	Parmesan Chicken Tenders \$4.00
	Cheese Tortellini with Marinara \$6.00

All prices stated are subject to service charge and taxes.





Gold Package Plated Dinner

PRE-RECEPTION SOCIAL WITH FRESH SEASONAL FRUIT, FRESH VEGETABLE CRUDITE. ASSORTED CHEESES & CRACKERS AND DIPS INCLUDED. \$54.95 PER PERSON.

SOUPS *(Choose One)*

Italian Wedding Soup
Creamy Wild Mushroom
French Onion
New England Clam Chowder
Shrimp Bisque
Seafood Chowder

SALADS *(Choose One)*

Dressed Field Greens with Red Pear Tomatoes
Tossed Salad
Chopped Salad
Caesar Salad
House Salad
Spinach Salad

SALAD DRESSINGS

(Choice of Three)

Italian, Raspberry, Balsamic, Buttermilk Ranch,
Honey Mustard, Bleu Cheese

ENTREE *(Choice of Three)*

Dijon and Walnut Crusted Pork Loin
with Garlic Mashed Potatoes and Vegetable Medley

Seared Pork Tenderloin
with Brandied Apple Chutney, Saffron Rice, and White Wine
Steamed Vegetable Medley

Duxelle Stuffed Chicken Breast
topped with a Roasted Garlic Cream with Wild Rice Blend and
Asparagus Polonaise

Pan Seared Breast of Chicken
with Tarragon and Chardonnay Reduction over Bowtie Pasta with
Roma Tomatoes and Scallions

Salmon Alexander on a bed of Sautéed Spinach
with Roasted Roma Tomatoes and Tri-Colored Orzo Pasta

Crab Cakes
with Cajun Aioli, Southwestern Sour Cream Filled Red Potatoes and
Sautéed Spinach

Slow Roasted Beef Tenderloin
with a Red Wine Butter Sauce, Roasted Garlic Mashed Potatoes and
Asparagus Polonaise

Bone in Veal Chop
with a Burgundy and Garlic Au Jus, Mashed New Potatoes and
Vegetable Medley



All prices stated are subject to service charge and taxes.





Pearl Package Plated Dinner

PRE-RECEPTION SOCIAL WITH FRESH SEASONAL FRUIT, FRESH VEGETABLE CRUDITE,
ASSORTED CHEESES & CRACKERS AND DIPS INCLUDED. \$39.95 PER PERSON.

SALADS

(Choose One)

Dressed Field Greens with Red Pear Tomatoes
Tossed Salad
Caesar Salad
House Salad

SALAD DRESSINGS

(Choice of Three)

Italian, Raspberry, Balsamic, Buttermilk Ranch,
Honey Mustard, Bleu Cheese

ENTREE

(Choice of Three)

Teriyaki Charred Chicken Breast

with Asian Vegetables, Shitake Mushroom & Walnut Rice Pilaf

Baked Chicken Breast

with a Rosemary Honey Mustard Glaze, Saffron Rice, and Vegetable Medley

Slow Roasted Pork Loin

with Mango Chutney, Wild Rice Blend and Sautéed Squash and Zucchini

Char Grilled Center Cut Pork Chop

topped with Pineapple Salsa, Saffron Rice and Italian Green Beans

Crab Stuffed Flounder

with Garlic Butter Sauce, Saffron Rice and Vegetable Medley

Teriyaki Hoisin Glazed Haddock

Asian Vegetables with Shitake Mushrooms and Walnut Rice Pilaf

Marinated Flank Steak

with a Sherry Garlic Cream, Dilled Yukon Gold Potatoes and Italian Green Beans

Slow Cooked NY Strip

with a Sweet Balsamic Glaze, Dilled Yukon Gold Potatoes and Sautéed Squash and Zucchini



All prices stated are subject to service charge and taxes.





Buffet Selections

PERSONALIZE YOUR SPECIAL DAY WITH OUR BUFFET SELECTIONS. OUR STAFF WILL BE MORE THAN HAPPY TO PRICE AND PREPARE ANYTHING YOU DESIRE.

Prices are per person, with a 50 guest minimum

SALADS

Tossed Garden Salad	\$2.00
Fruit Salad.....	\$2.50
Pasta Salad with Grilled Vegetables	\$2.50
Spring Salad	\$3.00
Spinach Salad.....	\$3.00
Chopped Salad.....	\$3.00

ENTREE'S

BEEF

Chef Carved Beef Tenderloin with Red Wine Butter Sauce	\$16.00
Chef Carved Prime Rib with Red Wine and Rosemary Au Jus. Served with Horseradish Cream	\$12.00
Chef Carved Slow Roasted Strip Loin with a Cabernet Reduction.....	\$10.00
Beef Brisket with a Rubbed Sage Brown Sauce.....	\$10.00
Beef Burgundy	\$9.00
Roast Top Sirloin with Au Jus.....	\$9.00

CHICKEN

Baked Breast of Chicken with Mushroom Sauce.....	\$10.00
Chicken Marsala	\$10.00
Chicken Parmesan	\$10.00
Chicken Kiev	\$ 10.00
Char-Grilled Chicken Breast with Champagne Sauce.....	\$9.00
Herbed Baked Chicken	\$9.00

PORK

Pork Loin with Apple Brandy Cream	\$10.00
Sage Rubbed Center Cut Pork Loin	\$10.00
Spiral Ham with Brown Sugar and Honey Glaze	\$10.00
Pork Tenderloin Stuffed with Orange Compote	\$10.00

Spanish Pork

with Apple Citrus Salsa	\$10.00
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Honey Baked Ham

with Pineapple Chutney	\$9.00
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SEAFOOD

Broiled Flounder

with Lemon Butter Sauce	\$10.00
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Crab Cakes

with Citrus Aioli	\$15.00
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Baked Salmon

with Lobster Dill Sauce	\$12.00
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Crab Encrusted Grouper

with Southwestern Tartar Sauce	\$18.00
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Shrimp

with Stone Ground Yellow Grits and Tasso Gravy.....	\$16.00
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Scallops Fra Diavolo

with Penne	\$18.00
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STARCH

Au Gratin Potatoes.....	\$3.00
Roasted Red Potatoes	\$2.00
Mashed Potatoes with Gravy	\$3.00
Rice Pilaf	\$2.00
Saffron Rice.....	\$3.00
Wild Rice Blend.....	\$3.00
Basmati Rice	\$3.00
Macaroni and Cheese	\$3.00
Fettuccine Alfredo.....	\$3.00

VEGETABLES

Country Style Green Beans	\$2.00
Vegetable Medley	\$2.00
Corn Souffle.....	\$3.00
Broccoli and Cheese	\$3.00
Fried Zucchini	\$3.00
Squash Casserole.....	\$3.00
Ratatouille.....	\$4.00
Baked Tomatoes with Provolone	\$3.00
Char-Grilled Eggplant.....	\$3.00

CAKE CUTTING

Cake Cutting Per Person	\$1.50
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All prices stated are subject to service charge and taxes.





Beverage Service

CASH BAR

Priced per drink

House Liquors	\$5.00
Premium Brands.....	\$6.00
Top Shelf	\$7.50
House Wine	\$5.50
Domestic Beer	\$4.00
Imported Beer	\$4.50
Soft Drinks.....	\$1.50
Mineral Water.....	\$2.00

HOST BAR

Priced per drink

House Liquors	\$5.00
Premium Brands.....	\$6.00
Top Shelf	\$7.50
House Wine	\$5.50
Domestic Beer	\$4.00
Imported Beer	\$4.50
Soft Drinks.....	\$1.50
Mineral Water.....	\$2.00

HOUSE WINE BY THE BOTTLE

Chardonnay	\$29.00
Cabernet Sauvignon.....	\$29.00
White Zinfandel.....	\$29.00
Merlot	\$29.00
Napoleon Champagne.....	\$30.00
Robert Mondovi Private Selection Chardonnay.....	\$32.00
Robert Mondovi Private Selection Merlot.....	\$32.00

SPECIALTIES

Champagne Punch (by the gallon).....	\$35.00 per gallon
Rum Punch (by the gallon).....	\$50.00 per gallon
Fruit Punch or Un (Sweet) Tea.....	\$20.00 per gallon
Champagne Toast.....	\$3.00 per glass

ADDITIONAL FEES

Bartender Fee First Two Hours	\$75.00
Additional Hours Each.....	\$25.00



Beverages are subject to service charge. Additional fees are subject to tax.





Preferred Vendors

BAKERIES

Croissants Bakery.....843-448-2253
Coccodotts Cake Shop.....843-294-2253
Murray and Mike's843-685-7064

ENTERTAINMENT

Ice Box Productions.....843-236-4942
Paul Matthews843-902-7285
Joe Durivage - Myrtle Beach DJ's843-340-2742
Global Truth Entertainment.....843-267-4977

FLORISTS

Flowers by Richard.....843-448-4400
Little Shop of Flowers.....843-839-3200
La Zelle's Flower Shop843-235-7116

PHOTOGRAPHY

A Charmed Life Photography.....1-888-696-7599
Corina Silva.....843-241-7513
MAC Photography843-457-4939
Jarrett Hucks Photography843-446-4929

LIMOUSINE SERVICE

Carolina Limousine.....843-294-5466
Absolute Limo.....843-272-1182

ON-SITE STYLISTS

Ami Creations.....843-713-1229
Selena Watts843-467-5941

SALON & SPA

Cinzia Spa843-361-2772
Hypnotic Salon843-712-2531

EVENT COORDINATORS - PLANNERS

Stunning & Brilliant Events.....704-308-6779
Gigi Noelle Events.....973-801-8457
Grand Occassions Inc843-238-8908
SL creatives & events.....843-504-9980

EVENT DÉCOR & DESIGN

Simply Shells Rentals.....910-880-2656
Corina Silva Décor843-241-7513
Elegant & Classy Events843-293-5939

MARRIAGE CERTIFICATE

Conway Clerk of Court
1201 3rd Ave N, Conway, SC843-915-5080

OFFICIATES

Paul Matthews843-448-9253
Lover's Lane Weddings Linda Gross.....843-457-7771
William M Bruner843-902-7285

