



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

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

### CHICKEN

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

### PORK

<b>Pork Loin</b> with Apple Brandy Cream .....	\$10.00
<b>Sage Rubbed Center Cut Pork Loin</b> .....	\$10.00
<b>Spiral Ham</b> with Brown Sugar and Honey Glaze .....	\$10.00
<b>Pork Tenderloin Stuffed with Orange Compote</b> .....	\$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's .....843-685-7064

## ENTERTAINMENT

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

## FLORISTS

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

## PHOTOGRAPHY

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

## LIMOUSINE SERVICE

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

## ON-SITE STYLISTS

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

## SALON & SPA

Cinzia Spa .....843-361-2772  
Hypnotic Salon .....843-712-2531

## EVENT COORDINATORS - PLANNERS

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

## EVENT DÉCOR & DESIGN

Simply Shells Rentals.....910-880-2656  
Corina Silva Décor .....843-241-7513  
Elegant & Classy Events .....843-293-5939

## MARRIAGE CERTIFICATE

Conway Clerk of Court  
1201 3rd Ave N, Conway, SC .....843-915-5080

## OFFICIATES

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

