

WEDDINGS

Memories that last a life time...



Holiday Inn

– Oceanfront Surfside

1601 North Ocean Blvd * Surfside Beach * South Carolina * 29575

Phone 843-238-5601 * Fax 843-238-4758 * Toll Free # (866) 661-5139

Catering Coordinator Contact: Lesley Montee Imontee@hionthebeach.com

www.hionthebeach.com

Congratulations to the two of you,

The Holiday Inn Surfside Beach is very excited about the opportunity to host your *Wedding Reception*. The hotel is convenient to Myrtle Beach's greatest attractions and offers our guests a pristine, quiet beach with a relaxing atmosphere. Regardless of the purpose of your visit, Holiday Inn Surfside is the ideal location for any event.

The Hotel Features:

Beautiful Oceanfront and City View Guest Rooms
Oceanfront Full Service Restaurant, Lounge and Tiki Bar
Our Staff is certified in guest satisfaction and service
Free Wireless High Speed Internet
Oceanfront Pool with Jacuzzi
24 hour Fitness Center
Banquet Space: Plantation 2000 Sq. Ft., Oceanfront Middleton 470 Sq. Ft.,
Oceanfront Shoreline, 1978 Sq. Ft.; Top of the line Catering Services

A place you can meet, relax and dream.

Just minutes from Myrtle Beach Airport, Broadway at the Beach, Murrells Inlet, the seafood capital of South Carolina, championship golf courses, limitless shopping, theatres featuring live entertainment, and many other attractions. Our beautiful setting and impeccable service will add an extra special touch to your never –to-be-forgotten day. Our guests have come to appreciate and expect the personalized attention, professional service and quality of food for which we are known.

Our experienced catering staff will work closely with you to create a carefree, wonderful day filled with memories to be treasured for a lifetime.



With Our Compliments for your Reception:

- *Decorated Food Stations
- *Decorated Buffet Tables
- *Cake Cutting Services
- *Candlelit Tables
- *White Linen
- *Centerpiece

Ceremony

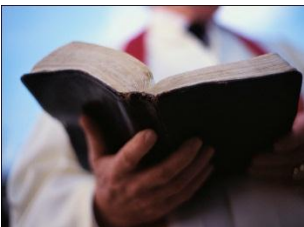
Receptions

Beverage

Hotel Info

Banquet Space

Wedding Pictures



Wedding

Ceremony

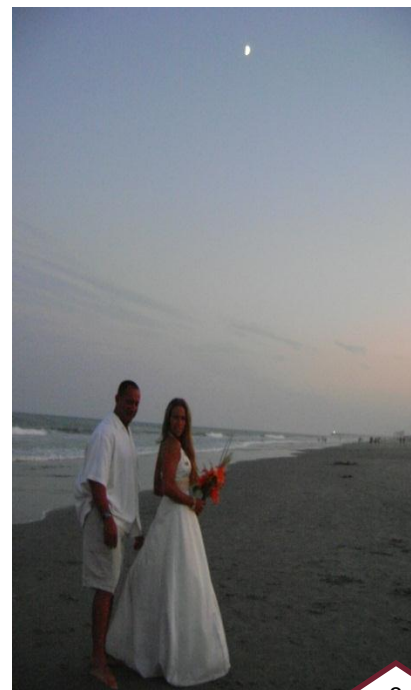
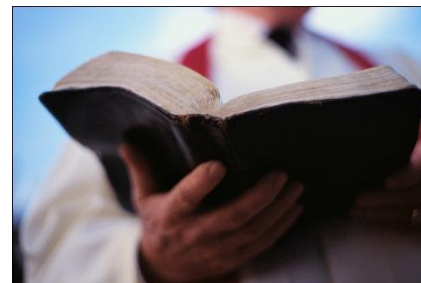
We offer a pristine uncrowded beach. A great place to host your ceremony overlooking the Ocean. When you decide on your date, you will need to pay attention to the tide charts. Our Beach is a public beach.

Officiates can range from \$125 to \$300, depending on availability.

If you desire chairs, arch ... etc....,

Check out our vendor list – last two pages of this packet.

Please consult your Wedding Coordinator here at the Hotel for suggestions.



Wedding

Hors d'oeuvres Selections



Stuffed sausage and mozzarella mushrooms caps
Chicken egg rolls
Chicken quesadilla rolls
Fried shrimp
Coconut chicken with sweet & sour sauce

Tomato & basil bruschetta
Vegetable egg rolls
Swedish meatballs
Chicken wings: Hot, BBQ, Teriyaki
Finger sandwiches
Mini assorted quiche
Mozzarella sticks
Jalapeno poppers
Chicken tender with honey mustard
Mac and cheese bites
Pig in blanket

Mini crab cakes
Chicken wellington



Beef wellington
Bacon wrapped scallops
Coconut shrimp with sweet & sour sauce
Shrimp shooters



Wedding

Reception Displays



Cheese Display

A variety of domestic and imported cheeses garnished with seasonal berries

Fresh Garden Crudités

Fresh garden vegetables served with appropriate dipping sauce

Seasonal Fresh Fruit Display

A beautiful array of seasonal fruit



Antipasti Platter

A colorful display of rolled salami, capicola, mozzarella and provolone cheese accompanied by sliced pepperoni, artichoke hearts, herb marinated mushrooms, kalamata olives, roasted red peppers served with fresh Italian bread and appropriate dressing

Deli Platter

Ham, roast beef, turkey, salami, Swiss cheese, provolone cheese, cheddar cheese, crackers and rolls

Large displays serves 60-100 people / Small displays serves 25-59 people

Wedding

Chef Attended Stations



Herb Crusted Pork Tenderloin

Served with Dijon sauce
Carving Station is served with rolls
+\$50 Chef Fee

Breast of Turkey

Served with Dijon aioli,
Carving Station is served with rolls
+\$50 Chef Fee

Bone in the Ham

Served with herb aioli
Carving Station is served with rolls
+\$50 Chef Fee



Roasted Top Round of Beef

Served with Au Jus and horseradish
Carving Station is served with rolls
+\$50 Chef Fee

Meats Served medium rare unless otherwise specified

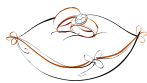
***Each station serves 40-45 people / Chef attended fee \$50 per carving station

Wedding

Wedding Packages

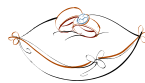


Wedding Reception Packages include: Assorted cheese display
Sliced seasonal fruit platter, Fresh garden Crudités display
Served with freshly brewed coffee, decaffeinated coffee and Iced Tea.



Choice of three Hors d'oeuvres Selection

(based on 3 pieces per person, per item)



Swedish Meatballs
Chicken Quesadilla Rolls
Mini Assorted Quiche

Sausage Stuffed Mushroom Caps
Vegetable Spring Rolls
Tomato & Basil Bruschetta

Silver Reception

Choose one of the following stations

~Pasta Station~

Tortellini and fettuccine tossed with fresh herbs and olive oil, chunky marinara sauce and creamy Alfredo sauce, freshly baked garlic bread

Or

~Carving Station~

Marinated breast of turkey

Or

Top round of beef
Served with mini rolls

Chef attended stations

Chef Fee +\$50 per Station



Gold Reception

Crisp garden salad

***Chicken Cordon Bleu-** tender breast of chicken stuffed with ham and cheese and topped with a creamy white sauce

***Fresh Flounder** – Baked and topped with a creamy white sauce

Served with green beans, whipped potatoes, rice pilaf, fresh baked rolls

~Carving Station~

Top round of beef with au jus, creamy horseradish

Chef attended stations

Chef Fee +\$50 per Station

Food Service is 1 & 1/2 hours



Platinum Reception

Crisp garden salad bar
Caesar salad bar

***Chicken Mushroom Alfredo** – Tender breast of chicken grilled and finished with mushrooms and a creamy Alfredo sauce

***Fresh Flounder** – Baked and finish with a white cream sauce and topped with crab meat

Served with rice pilaf, potatoes au gratin, vegetable medley, freshly baked rolls

~Carving Station~

Slow roasted top round of beef served with Au Jus and creamy horseradish

~Pasta Station~

Tortellini and fettuccine tossed with fresh herbs and olive oil, chunky marinara sauce and pesto cream sauce

Chef attended stations

Chef Fee +\$50 per Station



Wedding

Design your Own Diamond Reception Buffet



Dinner buffet includes:
Fresh rolls, regular & decaffeinated coffee and iced tea.
Your choice of two: salads, starch & vegetables.
Select your **Entrées Option**

(Choice of One)

(Choice of two)

(Choice of three)

Salads (Choice of two)

Tossed salad
Potato salad
Pasta salad
Cucumber & tomato
Cole slaw
Classic Caesar

Entrées

Chicken cordon bleu
Chicken Alfredo
Fried chicken
Juicy roast beef
Pork Loin
Pulled pork
Meatloaf
Baked honey ham
Fresh Flounder

Starch (Choice of two)

Mashed potatoes
Scalloped potatoes
Roasted potatoes
Macaroni & Cheese
Rice pilaf
Wild Rice

Vegetables (Choice of two)

Vegetable medley
Green beans
Broccoli with cheese
Corn medley
Corn on the cob
Glazed baby carrots



Food service is 1 & 1/2 hours

Wedding

Themed Dinner Buffet



Dinner buffet includes:

Fresh rolls, regular & decaffeinated coffee and iced tea.



Seafood Buffet

Crisp salad bar, cole slaw, fried shrimp, deviled crab, fried clam strips, fried or baked flounder, green beans, rice pilaf and hush puppies

In the South Buffet

Tossed salad bar, potato salad, pasta salad, fried chicken, BBQ pork, homemade meatloaf, garlic mashed potatoes, green bean casserole and corn on the cob



A trip to Italy Buffet

Garlic bread, classic Caesar salad bar, chicken parmesan, Alfredo and marinara sauce, penne pasta and linguini, homemade meat lasagna, Italian style sausage with roasted peppers and onions and roasted vegetables

A Classic Buffet

Tossed salad bar, chicken cordon bleu topped with a light Alfredo sauce, oven roasted roast beef with au jus, mashed potatoes and sautéed seasonal vegetables



Food service is 1 & 1/2 hours

Wedding

Plated Entrees

Dinner Entrées include:

House salad, freshly baked rolls,
freshly brewed coffee, decaffeinated coffee and Iced Tea.



Chicken

Chicken Cordon Bleu

Tender breast of chicken stuffed with ham and cheese and topped with a creamy white sauce served with rice pilaf and chefs selection of vegetables

Chicken Marsala

Juicy chicken breast topped with Marsala wine sauce served with rice pilaf and chefs selection of vegetables

Herb Chicken

Tender chicken marinated in herbs, grilled and served with rice pilaf and chefs selection of vegetables



Beef

Roasted Prime Rib

Herb rubbed and slow roasted prime rib served with Au Jus, whipped potatoes and chefs selection of vegetables

Grilled Ribeye

Seasoned with kosher salt and black pepper topped with sautéed mushrooms and onions, served with whipped potatoes and chefs selection of vegetables



Pork

Herb Roasted Pork Loin

Herb rubbed oven roasted finished with a red wine sauce, served with whipped potatoes and chefs choice of vegetables



Wedding

Plated Entrees

Dinner Entrées include:

House salad, freshly baked rolls, freshly brewed coffee, decaffeinated coffee and Iced Tea.



Combination

Surf & Turf

Juicy ribeye grilled to perfection, topped with sautéed shrimp and mushrooms, served with whipped potatoes and chef selection of vegetables



Seafood

Grouper a la Supreme

Fresh Grouper topped with a supreme sauce, served with rice pilaf and chefs selection of vegetables

Catfish

Fresh catfish accompanied with Cajun tomato cream sauce, served with rice pilaf and chefs selection of vegetables

Flounder

Baked and topped with a white creamy sauce and crab meat, served with rice pilaf and chefs selection of vegetables



Vegetarian

Vegetable Lasagna

A savory combination of mushrooms, spinach and ricotta cheese with Alfredo sauce

Vegetable Taco Salad

Tossed greens topped with tomatoes, onions, salsa, sour cream, jalapenos and cheese served in a crispy tortilla bowl

Wedding

Reception Enhancements



Homemade cookie display
Chocolate chip, sugar,
white chocolate macadamia



Chocolate Fountain

Warm chocolate served in a fountain
accompanied with the following
dipping items:

Strawberries, pineapple, marshmallows, mini cookies and pretzels



Fudge Brownies



Wedding

Reception Brunch



Surfside Brunch

Scrambled eggs
Bacon
Sausage
Breakfast potatoes
Stuffed shells with your choice of marinara or Alfredo sauce

Your choice of quiche

(Pick 2)

Mushroom, tomato and cheddar cheese
Bacon and cheddar
Spinach and cheddar
Ham and cheddar

Your choice of starch

(Pick 1)

Mashed potatoes
Twice baked potatoes
Rice pilaf
Roasted red potatoes

Your choice of meat

(Pick 1)

Honey glazed spiral ham
Herb marinated chicken
Chicken Marsala
Herb pork loin

Add a salad bar



Wedding

Beverages



Ceremony

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Beverage

Hotel Info

Banquet Space

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***Non-Alcoholic Beverages**

***Alcoholic Beverages**

***Red Wine List**

***White Wine List**

***Champagne & Toast**

Wedding

Non- Alcoholic



WEDDING PUNCH BOWL

Made with freshly Sliced Strawberries, Hawaiian Punch, Ginger ale, Marble block of Orange/Lemon/ Lime Sherbet, Strawberry and Mint Leaves place on top of floating block



Iced Tea Service

This is a perfect beverage to provide for any banquet
Freshly Brewed Sweet or Unsweetened Iced Tea
(per person, per hour)

*Other choices: Fruit Punch
or
Lemonade*

Chilled Bottled Beverages

Orange-Strawberry & Lemon-Lime Gatorade®
Tropicana® Orange, Cranberry, & Apple Juice
Red Bull® Energy Drinks
Bottled Water
Coke®, Diet Coke®, Sprite®, Ginger Ale®



Standard Coffee Service

Freshly Brewed Regular & decaffeinated Coffee and Hot Teas,
(per person, per hour)



Wedding Beverages

Alcohol



Bartender Fee \$35 per bar first two hours \$20 each additional hour
All Bars Require Two Hour Minimum: \$75 Set Up Fee if under \$300.
Hotel must supply a bartender for any function serving alcohol. All prices are subject to a 21% service fee and applicable sales tax



***Open Bar Package**
includes your choice of house or premium brands; liquor, wine, beer and soft drinks.

***Beer & Wine Package**
includes your choice of house or premium brands wine, beer and soft drinks.

Consumption Bars		
Call Brand Cocktails		
Premium Brand Cocktails		
Imported Bottled Beer		
Domestic Bottled Beer		
Glass of House Wine		
Glass of Premium Wine		
Soft Drinks , Bottled Water		



Premium Brands: Absolute Vodka, Tanqueray Gin, Dewar's Scotch, Jack Daniels Bourbon, CC Whiskey, Captain Morgan Rum, Cuervo Gold Tequila

House Brands: Smirnoff Vodka, Seagrams Gin, Scorsby Scotch, Jim Beam Bourbon, Black Velvet Whiskey, Juarez Tequila, Bacardi Light Rum

House Wine: Copperidge Chardonnay, Cabernet Sauvignon, White Zinfandel

Premium Wine - White: Castle Rock Chardonnay, Oyster Bay Sauvignon Blanc, Ecco Domani Pinot Grigio

Premium Wine – Red: Mark West Pinot Noir, Marquis Phillips Shiraz, Smoking Loon Cabernet Sauvignon, Red Rock Merlot

Soft Drinks & Bottled Water: Coke, Diet Coke, Sprite, Ginger Ale, Bottled water

Domestic Bottled Beer: Coors Light, Budweiser, Bud Light, Miller Lite, Michelob Ultra

Imported Bottled Beer: Corona, Heineken (Premium bar Only)

Wedding Beverages

White Wine



“Order a bottle for each table or purchase bottles as gifts”



White Zinfandel, Copperridge® (CA)

Light bodied, featuring a crisp, clean finish with a murmur of fresh ripe strawberries

Chardonnay, Copperridge® (CA)

Uniquely smooth tasting, medium bodied with hints of fresh peach and ripe melon aromas

Pinot Grigio, Ecco Domani® (Italy)

Pleasant floral and tropical fruit aromas, with a light, crisp, clean and refreshing flavor

Chardonnay, Castle Rock® (AUS)

Aromas of apricot & orange blossoms with flavors of tangerine, peach & apple

Sauvignon Blanc, Oyster Bay® (New Zealand)

With flavor of passion fruit and tropical fruit aromas, lively and refreshing



Wedding Beverages

Red Wine

“Order a bottle for each table or purchase bottles as gifts”



Cabernet Sauvignon, Copperidge® (CA)

Remarkably smooth and medium bodied, featuring ripe black cherry flavors, accented with a touch of oak.

Merlot, Red Rock® (CA)

This Merlot has a fine, brick red color and aromas of ripe plums and hints of fresh pine needles. The palate is full, balanced and complete.

Cabernet Sauvignon, Smoking Loon® (CAS)

With a dark plum odor & aromas of black cherries this full bodied cabernet finishes with a berry hint.

Pinot Noir, Mark West® (CA)

Ripe , Juicy Strawberry & Cherry aromas and flavor on a medium bodied palate

Shiraz, Marquis Phillips® (CA)

Fully bodied, Fruity with a earthy Bouquet



Wedding Beverages

Sparkling Champagne



"Order a bottle for each table or purchase bottles as gifts"



"Champagne Toast" – per person

House Brand Champagne Toast

Premium Brand Champagne Toast

Children Sparkling Toast



Strawberries \$3

The perfect touch to top off the champagne toast.



"Champagne" –per bottle

Brut, Andre® (CA)

With a touch of dryness, with a great bouquet.

Kenwood Yulupa (CA)

Light, sweet, and refreshing, with hints of green apple and citrus.

Piper Sonoma (CA)

The perfect balance between dry and sweet.



Wedding

HOTEL & AREA INFORMATION



Ceremony

Receptions

Beverage

Hotel Info

Banquet Space

Wedding Pictures



*Welcome *Hotel Information

*Banquet Rooms, Seating & Space Dimensions

*Reception Terms & Conditions

*Driving Directions

*Wedding Pictures

*Wedding Planners #'s to Know



Wedding

*Welcome to our Hotel...
In the Surfside Beach Area*

The Holiday Inn Surfside Beach is located on the sandy beaches of the Atlantic Ocean. Our Holiday Inn Oceanfront at Surfside Beach is just minutes south of Downtown Myrtle Beach. Surfside Beach is conveniently located to the South Strand's nature-based and convenient to Myrtle Beach's greatest attractions...but a world away from the crowds, making The Holiday Inn Oceanfront at Surfside Beach a great place to spend a mini or extended vacation offering round-the-clock ways to create a memorable vacation.

Ask about our GROUP RATES - 10 Rooms or More



- *133 Beautiful Guest Rooms
- Microwave & Refrigerator
- Coffee Maker
- Free Wireless
- Pillow Top Beds
- Full Service Oceanfront Restaurant
- Tiki Lounge and Hut
- Fitness Center
- Oceanfront Pool w/ Jacuzzi



The Myrtle Beach SC area is known for its championship golf courses, boating excursions, fishing, water sports, limitless shopping such as the new upscale shops at "Market Commons", family-style amusements, plantations & gardens, state parks, theaters featuring live entertainment, and theme restaurants. We are just minutes away from Murrells Inlet, the seafood capital of South Carolina offering fresh seafood delicacies and a variety of other cuisines.

Holiday Inn Oceanfront features...fun in the sun and activities for the entire family. Families enjoy our oceanfront family picnic and play area, oceanfront heated pool/whirlpool and oceanfront dining in a casual setting. Just a short walk from the hotel, you will find the thrill of water sports including jet ski rentals, para-sailing, wind surfing...and more. This hotel is committed to providing accessible facilities under the American Disabilities Act. We stand ready to assist you in planning your next convention, meeting, banquet event or reception. Our conference Planning Department offers you a complete service package designed to meet your specific needs and requirements, from the moment you make your first call to the moment your program successfully adjourns. Holiday Inn Surfside provides a promise of quality and professional service. You can be assured that we are as dedicated to every detail of your event as you are. *So come meet, relax and dream....*



Wedding

Meeting Space & Seating Capacities

Middleton Room



Plantation Room



Rutledge & Allston Room



Shoreline Restaurant



Seating Capacities

Banquet Room Dimensions

Banquet Rooms	Banquet	Reception	Ceremony Style	Food & Beverage Minimum	Room Dimensions	Area	Ceiling Height	Floor Level	Natural Lighting
	Style	Style			L x W	Sq Ft			
				(Based on up to 5 Hours)					
Plantation Room	114 people	100 people	160 people	Available upon request	54 X 47	2050	10	1ST	N
Allston Room *	50 people	50 people	50 people	Available upon request	36 X 26	1050	10	1ST	N
Rutledge Room *	50 people	50 people	50 people	Available upon request	54 X 21	1000	10	1ST	N
Shoreline Restaurant	x	100 people	x	Available upon request	62 X 40	1978	10	1ST	Y
Middleton Room	32 people	26 people	30 people	Available upon request	21 X 36	470	10	1ST	Y
*Indicates a Partitioned Room/Airwall.									

**Please advise what your set up needs are , as this may change your seating capacity.*

**All prices are subject to service fees and S.C. taxes.*

Wedding

Driving Directions



Arriving from the North:

I 95 South to exit at "South of the Border". Then take 501 South through the city of Conway. After you go through Conway, make a right onto Highway 544. Make a right onto 17 Business. Make a Left at the Omega Pancake House (17th Ave North.) We are at the end of 17th Ave North.

Arriving from the West:

I 20 to Florence, SC. Take 501 South through Conway. Make a right onto Hwy 544. Make a right onto Hwy 17 Business. Turn left at Omega Pancake House (17th Ave North.) We are at the end of 17th Ave North.



Arriving from the South:

I 95 to Yemassee, SC which is Hwy 17. Continue on Hwy 17 into Charleston. Take Hwy 526 (which is a bypass in Charleston) to exit for Hwy 17 North toward Georgetown. After you pass Murrells Inlet take Hwy 17 Business into Surfside Beach. Turn Right at Omega Pancake House (17th Ave North.) We are at the end of 17th Ave North.

Arriving from Myrtle Beach Airport:

Take Hwy 17 Bypass to exit for Hwy 544. At the end of exit ramp, make a left onto Hwy 544. Make a right at Hwy 17 Business. Make a left at Omega Pancake House (17th Ave North.) We are at the end of 17th Ave North.



Wedding

Terms and Conditions



REQUIRED TO SECURE YOUR EVENT DATE

All that is required to secure your special day is a sign contract and Deposit.

SERVICE CHARGES AND SALES TAX

All food, beverage, audio / visual rentals, room rentals and services are subject to **21%** taxable service charge and prevailing South Carolina state sales tax.

PRICING KEY

All prices in this menu are per person prices unless otherwise noted. If a "+" is noted with a price, that notes an additional price to the core menu item and cannot be ordered alone.

METHODS OF PAYMENT

Credit Card: A Valid Credit Card Authorization Form Must be completed and submitted with signed contract. Card will be authorized 10 business days prior to event and charged the day of event.

Advanced Payment: Personal Checks must be received no later than 2 weeks prior to arrival with final head count. A credit card can be supplied to supplement advanced payment.

SHIPPING & RECEIVING

If it is necessary for you or any of your guests to ship material to the Hotel prior to the event, please mark clearly and label as follows:

Holiday Inn Oceanfront Surfside

1601 North Ocean Blvd.

Surfside Beach , South Carolina 29575

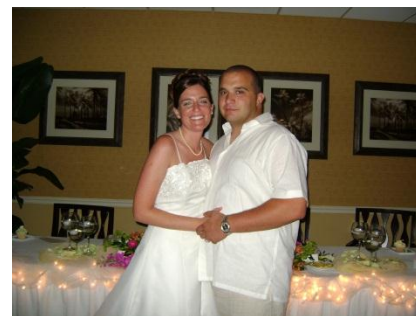
Hold For: Name of Guest, Name of Conference, Dates of Conference

Authorized packages or shipments will be accepted (2) days prior to the function date. Receiving, handling and shipping charges may apply. No COD packages will be accepted. The hotel policies on safe package handling are based on advice from the United States Postal Service (USPS) and the federal Centers for Disease Control and Prevention (CDC).

◀ ▶

Wedding

Ceremony & Reception Pictures



Wedding Planner Numbers to Know



		Kara Stova Photography.....	(843) 446-2051
		Middle Child Photography.... Kip Beech	(843) 997-9611
		Crystal Lee Photography.... Crystal Lee	(843)665-6528
<input type="checkbox"/>	Wedding Linen Rentals	Beyond Elegance	(877) 353-4623
		BBJ LinensCharleston, SC	(800) 995-7415
	(www.connieduglinlinen.com)	Connie Duglin Specialty Linen & Chair Cover	(843) 597-4226
<input type="checkbox"/>	Wedding Equipment & More ..Rentals	Surfside Rent Mart	(843) 238-1226
	(Arch, Dance floors, chair rentals... ect....	Rent-A-Party	(843) 249-2023
		Convention Makers...Danny or John	(843) 650-6300
		Conway Rentals	(843) 347-2591
		Marshall Light & Sound	(843) 448-2297
<input type="checkbox"/>	Specialty Items	Customized Ice Carving - Ice Sensations of M.B...	(843) 455-7338
		Party Makers.. <i>Balloons and more...</i>	(843) 293-8507
<hr/>			
<input type="checkbox"/>	Beauty Salon & Day Spa	Hair Safari.... 10pp for Appointment	(843) 215-1208
		Guys & Dolls...	(843) 357-7225
		Surfside Hair Center... 10pp for Appointment	(843) 477-1786
		Her Body & Soul Day Spa... Massage, Hair, Ped & Man...	(843) 650-7685
		Blondies -precision hair & day Spa	(843) 215-1487
		Stox & Co Hair Design...	(843) 651-5233
<input type="checkbox"/>	Wedding Attire	Amanda's Collection...	(843) 248-3277
		Bridal Boutique..	(843) 293-1469
		Formal Wear of Myrtle Beach	(843) 448-8639
		The Wedding Party	(843) 280-8888
<input type="checkbox"/>	Transportation	Carolina Limousine ...ask for Joe	(843) 457-5466
		The Ritz Limousine	(843) 497-7288
		Extreme Limousine	(843) 293-5466
		Creekside Cab	(843) 357-8444
		Sunway Charters *Coach rentals	(843) 293-1773

