



Springmaid Beach Resort

Myrtle Beach, SC

SERVICES & GUIDELINES

Pricing

All prices listed on the menus are the base price. Prices are subject to change pending substitutions and other changes made through the Food & Beverage Manager. Springmaid Beach Resort reserves the right to change pricing or substitute menu items based on product availability and market pricing. An additional service charge of 18% and sales tax 10.5% will be applied to all food & beverage charges or prevailing applicable taxes.

Security

For certain functions, Springmaid Beach Resort requires adequate chaperones and security.

Food

All food and beverage must be provided by Springmaid Beach Resort with the exception of birthday and wedding cakes.

Buffet Service Policy

Springmaid Beach Resort has a 50 person minimum on any function. Springmaid will prepare more than anticipated to assure guests of a well-stocked table. You may opt to have buffet service with less than 50 guests; however the bill will reflect the 50 guest minimum. With this policy, we must decline carry-out containers during and after buffet-type service.

Dance Floor Policy

For any special event that has a DJ or band, a dance floor is required. Rental rates will be applied accordingly.

Plated Service Policy

If a choice menu item is selected the highest price will be charged for all three selections with a maximum of three selections. Numbers per selection must be given at final count. Final count is due 4 days prior to event date.



3200 SOUTH OCEAN BOULEVARD, MYRTLE BEACH, SOUTH CAROLINA 29577

SNACK TIME

Conference Breaks

All conference breaks are based on one hour of consumption. If you request a time extension, the bill will be adjusted accordingly.

Continental Break (25 guest minimum) \$6.25 per person
Includes coffee, tea and assorted breakfast pastries (to include Danish, Mini-Muffins and Doughnuts)

Additions

- Bagels & Cream Cheese \$2.75 per person
- Seasonal Fruit Tray \$4.75 per person
- Assorted Soft Drinks (Pepsi Products) \$2.25 per person
- Warm Ham, Sausage or Chicken Biscuits \$2.50 per person
- Hot Cinnamon Sweet Rolls \$2.00 per person
- Fresh Fruit Juice - choice of 2: Orange, Apple, Cranberry or Tomato \$2.25 per person
- Assorted Yogurts \$1.75 per person
- Freshly Baked Cookies. \$1.75 per person
- Bottled Water \$2.50 per person

Springmaid Afternoon Break (25 guest minimum) \$6.95 per person
Includes sweet ice tea, assorted sodas, bottled water, and salted peanuts, assorted finger sandwiches (homemade pimento cheese, tuna salad & chicken salad).

Additions

- Freshly Baked Brownies \$2.95 per person
- Freshly Baked Cookies. \$1.95 per person
- Assorted Tea Sandwiches \$2.45 per person
- Seasonal Fruit Tray \$2.75 per person
- Hummus with Pita \$2.95 per person
- Freshly Brewed Coffee & Tea \$2.25 per person

Beverages

- Fresh- Squeezed Lemonade \$19.50 per gallon
- Ginger Ale Fruit Punch (old fashioned banana strawberry) \$20.00 per gallon
- Fruit Juices \$3.00 per bottle or \$20.00 per gallon
- Ice Tea \$45.00 per urn
- Coffee \$48.00 per urn
- Bottled Water \$2.50 each
- Sodas (Pepsi Products) \$2.50 each
- Caddy of Ice \$40.00

Gallon serves 10 cups, Urn serves 32 cups

Prices do not include the 18% service charge and 10.5% tax

SALADS

Note: All salads served with our house vinaigrette unless otherwise noted on menu.

House Greens: Blend of romaine and iceberg lettuces with Julienne carrots and red cabbage, grape tomatoes, sliced cucumbers, homemade croutons. \$4.25 per person

Springs House: Blend of garden fresh greens tossed with a balsamic vinaigrette, grape tomatoes and Parmesan cheese. \$4.25 per person

With Blackened Grilled or Fried Shrimp. \$14.95 per person

With Grilled Salmon. \$15.95 per person

Entrée Salads

Classic Caesar: Our rendition of the classic, served with homemade croutons and Parmigiano-Reggiano cheese \$8.95 per person

With Pesto Grilled Chicken Breast \$12.95 per person

BOXED LUNCH

All boxed lunches include appropriate vegetables and sauces, bag of chips, apple and chocolate chip cookie. We offer water or soda (Pepsi Products) to drink.

Boxed Lunch: All selections \$11.75 plus tax

Choice of:

- Traditional Ham & Swiss on Rye
- Roast Beef & Provolone on a Kaiser Roll
- Honey Roast Turkey & Cheddar on a Kaiser Roll

Grilled Vegetable Wrap: Honey marinated squash and zucchini, grilled with portabella mushrooms and served in a roasted garlic herb wrap with the chef's balsamic vinaigrette sauce \$12.85 plus tax

All selections must be ordered 24 hours in advance. Pick-up is at Marlin's Restaurant at a scheduled time. If you would like your boxed lunch delivered (within Springmaid Beach Resort) our normal service charge applies.

Prices do not include the 18% service charge and 10.5% tax

ENTREES

35 person minimum. All plated meals are served with coffee or tea and a petite house salad with house vinaigrette

Chicken

Stuffed Cornish Hen: Premium hens stuffed with country sausage and herb infused wild rice, roasted to perfection \$23.95 per person

Jerk Chicken: House jerk marinated half Cornish hen wrapped in apple wood bacon, served with oven roasted sweet potato and a medley of seasonal vegetables \$21.95 per person

Southern Pecan Crusted Chicken Breast: Boneless breast of chicken coated with a mixture of herbs and crushed pecans, served with a pecan bourbon sauce. \$19.95 per person

Chef's Choice Design Plate \$19.95 per person

Bacon Wrapped Chicken Breast Provolone: Lightly marinated fresh chicken breast wrapped in bacon and stuffed with aged smoked Provolone cheese served over long grain pilaf and topped with a lemon basil supreme sauce \$18.95 per person

Pan Seared Chicken Breast: Stuffed with spinach and feta cheese, served over chanterelle mushroom risotto and finished with a crushed tomato ragu \$17.95 per person

Seafood

Surf & Turf: Pan seared 8oz filet of beef served with a trio of grilled shrimp and white bean ragu \$39.95 per person

Roasted Stuffed Fish: Flaky filet of fish with crab stuffing and a citrus butter sauce \$26.95 per person

Seafood Mixed Grill: Grilled shrimp, scallops and seasonal fish served over creamy grits and finished with salsa verde \$26.95 per person

Blackened Salmon: Served with a roasted mango ketchup \$21.95 per person

Grilled Salmon: Served with a Carolina pesto aioli \$21.95 per person

Salmon: Served with vegetable rice pilaf and chef's choice of vegetable \$21.95 per person

Beef

Charbroiled Filet Mignon: USDA Choice filet served with roasted garlic mashed potatoes and a cabernet demi-glace (9oz) \$31.95 per person

Prime Rib Southern Style: Pecan wood smoked ribeye of beef served with a baby portabella mushroom gravy and chef's choice of seasonal vegetable and starch. \$31.95 per person

Three Peppercorn NY Strip: Choice NY Strip marinated in extra virgin olive oil, herbs and spices. Pan seared to perfection and served with our classic three peppercorn sauce (12oz) \$29.95 per person

Grilled Chili-Lime Ribeye: Served with a cabernet sauvignon whipped potato and topped with a shiitake mushroom ragu \$29.95 per person

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Brown Sugar and Chili-Rubbed Choice NY Strip: Topped with a merlot butter sauce (12oz) . . \$28.95 per person

Chef's Choice Design Plate \$19.95 per person

Pork

Honey Bourbon 10oz bone-in Chop with a Blueberry BBQ Sauce: House-cured and grilled to perfection and topped with our delicious Blueberry BBQ Sauce \$22.95 per person

Grilled Center Cut Pork Loin Steak: Topped with sautéed asparagus, grape tomatoes, green onions, and Fontana cheese served over stone milled yellow grits. \$22.95 per person

Mint Pesto Pork Tenderloin: Tenderloin rubbed with fresh mint pesto served over sweet potato puree and a blackberry essence \$22.95 per person

Pasta

Sautéed Shrimp in a Tomato Basil Butter: Tossed with fresh fettuccini \$19.95 per person

Sautéed Shrimp & Scallops:Served with international vegetables in an herb cream over tomato fettuccini (imported white asparagus, shitake mushrooms, Holland peppers, and sundried tomatoes) \$19.95 per person

Down South Pasta: Sautéed shrimp, scallops and smoked sausage with baby okra, diced yellow and red tomatoes, spring onions and white corn in a black pepper garlic cream sauce tossed with bow tie pasta . . \$19.95 per person

DESSERTS

Gourmet Desserts. \$5.75 per person
Carolina Cheese Cake Pina Colada Cake

Plated Banquet Dessert \$3.25 per person
Choice of:
Apple Pie with a Crumble Topping House Pecan Pie
Boston Bavarian Cream Pie House Sweet Potato Pie
Key lime Pie Lemon Meringue Pie
Alpine Mint Pie Chocolate Meringue Pie

Buffet Dessert. \$2.25 per person
Choice of:
House Peach Cobbler Ms. D's Banana Pudding
Bread Pudding with Whiskey Sauce House Apple Crisp
Peanut Butter Fudge Pudding Carrot Cake
Chocolate Cake Strawberry Short Cake
German Chocolate Cake Red Velvet Cake
Orange Cake

Prices do not include the 18% service charge and 10.5% tax

CHEF'S SELECT BUFFET PACKAGES

50 guest minimum

President's Tier Buffet: Jumbo Shrimp Cocktail (3 shrimp per person), carved Prime Rib, choice of three buffet salads, one main dish, one pasta specialty, one starch and choice of two vegetables from the buffet suggestion lists. Chef's selection of top shelf desserts. \$42.95 per person

Premium Tier Buffet: Includes choice of either chef carved domestic semi-boneless Leg of Lamb or Roast Top Sirloin of Beef, choice of two main dishes, one pasta specialty, and choice of three buffet salads, one starch and two vegetables from the buffet suggestion lists. Chef's choice of two desserts. \$32.95 per person

Main Tier Buffet: Includes choice of either chef carved roast Top Round of Beef or Honey Bourbon Cured Pork Loin, choice of two main dishes, choice of two buffet salads, one starch and choice of two vegetables from the buffet suggestion list. Chef's choice of two desserts. \$26.95 per person

Carving Fee is an additional \$100.

Tea & Coffee Included

Salad Selection

- Marinated Vegetable Salad
- Fruit Salad (cubed)
- Traditional Slaw
- Red Bliss Potato Salad
- Rainbow Rotini Salad
- Springmaid House Salad
- Southern Slaw Salad
- Marinated Button
- Baby Greens Salad
- Fire & Ice Salad
- Broccoli Cheddar Salad
- Pickled Beets & Red Onion Salad

Main Dish Selection

- Grilled Chicken Cordon Blue
- Pot Roast with Potatoes, Carrots, and Pearl Onions
- Shrimp & Grits
- Fried Pork Chops
- Jerk Chicken
- Cajun seared Pangasius Filets topped with Shrimp Ettoufee
- Roasted Sliced Pork Loin with Country Mustard Sauce
- Country Style Steak & Onion Gravy
- Dijon Herbed Pork Loin with Whole Grain Mustard BBQ Sauce
- Broiled Pangasius with Lemon Garlic Butter
- Rufus' Fried Chicken
- Grilled Sliced London Broil with Button Mushroom Demi-Glace
- Carolina Pulled Pork
- Blackened London Broil with a Blue Cheese Sauce

Pasta Specialties Selection

- Down South Pasta:** Sautéed shrimp, smoked sausage, okra, diced tomatoes, spring onions & white corn in a black pepper garlic cream sauce with bow tie pasta
- Sautéed Shrimp:** International vegetables and a tomato fettuccini
- Penne Pasta:** Spicy sausage tossed in a Vodka sauce
- Grilled Chicken Primavera:** Cream sauce tossed with rainbow rotini

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Starch Selection

Roasted Garlic Mashed Potatoes
Parsley Parmesan Red Bliss Potatoes
Traditional Rice Pilaf
Creamy Stone Milled Yellow Grits
Saffron Yellow Rice with Green Onions

Pasta Alfredo
Macaroni & Cheese
White Rice & Gravy
Mama's Red Rice
Baked Potato Casserole

Vegetable Selection

Green Beans
New South Salt Pork and Pinto Beans
Sautéed Squash Medley
Seasonal Vegetable Medley
Pole Bean Medley
Seasoned Collard Greens
Chef Medley

Honey Glazed Baby Carrots
Steamed Yellow Squash & Onions
Yellow Squash Casserole
Steamed Broccoli & Cauliflower
Southern Fried Okra
Southern Style Corn

THEMED BUFFET EVENTS

50 guest minimum. Specialty items are available upon request, fees may apply. Iced tea and coffee included.

Hawaiian Hot Plate \$40.95 per person

Mixed Fresh Greens, Mushrooms, Broccoli Florets, Shredded Carrots, Cherry Tomatoes, Cucumbers
Maui Ranch, Thousand Island, Mandarin Orange Vinaigrette
Hula Hula Chicken with Pineapple BBQ Sauce
Kahlua Pork
Pan-Asian Fried Rice
Coconut Cake
Passion Fruit Punch
Pineapple, Melon, Papaya, Mango, Strawberries, Grapes, and Honey Lime Yogurt Sauce

Polynesian Pasta
Citrus Broiled Pangasius with Tropical Salsa
Red Bliss Herb & Garlic Roasted Potatoes
Fresh Steamed Medley of Vegetables
Pineapple Upside Down Cake
Tropical Fresh Fruit Display

South of Broad Street \$37.95 per person

Stuffed Quail with Toasted Pecans & Country Sausage Rice laced with Herb Sour Cream Sauce
Carolina Shrimp Perlo
Adluh Stone Milled Yellow Grits
Sweet Peas & Pearl Onions
Orzo Pasta & Black-eyed Pea Salad in fresh Basil Vinaigrette
Pound Cake with Fresh Berries

Mustard Fried Pork Tenderloin with Thyme Pepper Gravy
Tomato Pie
Stewed Yellow & Patty Pan Squash
Springmaid House Salad
Deep Dish Pecan Pie

The Grist Mill Special \$27.95 per person

Lowcountry Shrimp & Stone Milled Grits
Chicken Fried Steak & Tomato Green Onion Gravy
Stewed Okra & Tomatoes
Macaroni & Cheese
Yellow Mustard Potato Salad
Apple Cobbler

Pan Fried Tilapia with Three Onion Gravy over Johnny Cakes
Carolina Gold Rice
Butter Beans
Cucumber Onion Salad
Yeast Rolls
Homemade Banana Pudding

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Springs Buffet

Springmaid House Salad
Carved Top Round with Horseradish Sauce and Au Jus
Pan Fried Pork Chops with Black Pepper & Onion Gravy
Oven Roasted Red Bliss Potatoes
Yellow Squash Casserole
Yeast Rolls
Homemade Banana Pudding

\$22.95 per person
Traditional Southern Slaw
Rosemary Garlic Chicken Breast
White Rice
Country Green Beans
Black-eyed Peas with Smoked Bacon
Chocolate Cake

Carving fee included in per person rate.

South of the Border Fiesta

Pico Shredded Chicken Tacos
Tri-Colored Nacho Chips
Fresh Salsa, Green Onions, Jalapenos
Sour Cream
Sopapillas: Fried Flour Tortillas with Cinnamon & Sugar

\$20.95 per person
Mexican Beef Tacos
Nacho Cheese with Green Chilies
Shredded Lettuce, Fresh Diced Tomatoes
Fried Bean, Cheese Empanadas

Palmetto Grill

Springmaid House Salad
Fresh Fruit Salad
All Beef Hotdogs with Chili
Country Baked Beans
Relish Tray & Kosher Pickles, Assorted Sliced Cheeses
Choice of 2 Buffet Desserts

\$20.95 per person
Traditional Slaw
USDA Choice 8oz. Burgers
Carolina Pulled Pork
Assorted Buns & Rolls
Assorted Chips

Big Mike's Deli Buffet

Salads: Southern Slaw, Rainbow Pasta Salad, Fire & Ice Salad
Breads: Rye, Pumpernickel, Sourdough, Kaiser Rolls, Croissants, Pita Bread, White & Wheat
Meats: Oven Roasted Turkey, Smoked Pita Ham, Roast Beef, Genoa Salami
Sliced Cheeses: Provolone, Swiss, Cheddar, American
Relish Tray: Kosher Pickle Spears, Cherry Peppers, Pepperoncini, Olives, Sliced Tomatoes, Red Onions, Lettuce
Desserts: Ms. D's Banana Pudding & Chocolate Cake

\$20.95 per person

Prices do not include the 18% service charge and 10.5% tax

HORS D'OEUVRES BUFFET

50 guest minimum

Presidents Tier: Includes carved Roast Beef Tenderloin, and Jumbo Shrimp Cocktail (5 shrimp per person) along with your selection of three hot items and three cold items from the Hors D'Oeuvres list. \$42.95 per person

Main Tier: Includes choice of either carved Roast Top Round of Beef, or Honey Bourbon Cured Pork Loin along with a selection of three hot items and three cold items from the Hors D'Oeuvres list. \$29.95 per person

Premium Tier: Includes choice of either carved domestic Semi-Boneless Leg of Lamb or Roast Top Sirloin of Beef along with your selection of three hot items and three cold items from the Hors D'oeuvres list. \$29.95 per person
Carving Fee is an additional \$100.

Hot Hors D'Oeuvres

- Sweet Sour Meatballs
- Spinach and Artichoke Dip with Naan Breads
- Mini Quiche
- Sesame Chicken and Hawaiian Teriyaki Beef Skewers
- Mini Biscuits with Country Ham, Deli Ham with Deli Mustard
- Jamaican Jerk Chicken & Shrimp Skewers (two skewers per person)
- Bacon-Wrapped Scallops with Chili Lime Butter Sauce (three scallops per person)
- Mike's Buffalo Wings (3 wings per person)
- Vegetable Spring Rolls
- Chicken Saté with Thai Peanut Sauce
- Shredded BBQ Pork with Mini Rolls

Cold Hors D'Oeuvres

- Mixed Nuts
- Mini Bruschetta
- French Onion Dip and Chips
- Vegetable Crudité
- Lowcountry Crab Dip
- Seasonal Fruit Display
- Domestic Cheese Board
- Homemade Pimento Cheese Dip
- Assorted Finger Sandwiches
- Imported Cheese Board
- Beaufort Shrimp Shooter
- Grilled Vegetable Crudité

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BEVERAGE SERVICE

Premium Package: Host packaged price of \$12 per person per hour for bar with premium liquor, house wine & imported/domestic beer with 2 hour minimum

House Package: Host packaged price of \$10 per person per hour for open bar with house liquor, house wine & domestic beer with 2 hour minimum

Beer & Wine Package: Host packaged price of \$8 per person per hour for open bar with house wine & domestic draft beer with 2 hour minimum

Beer & Wine

Imported	\$5.50 per drink
Domestic	\$4.50 per drink
House	\$4.00 per drink

Bartender Fees

\$35 per bartender for first hour prior to service and \$18 per bartender each hour of service, with 2 hour minimum. We recommend one bartender per 100 guests. All cash bars require \$200.00 minimum sales purchases. To consume alcoholic beverages in the State of South Carolina guests must be at least 21 years of age and have valid identification. The Bartender is responsible for age verification and has the right to refuse service. It is against the law in the State of South Carolina for guests to bring their own alcoholic beverages to any function. Violation of the "brown bagging" law is subject to fine.

Liquor & Bar Selections

Cash Bar - each guest pays for drinks on consumption basis

House Brands	\$6.25 per drink
Vodka-Smirnoff, Bourbon-Jim Beam, Blend-Black Velvet, Scotch-Scoresby's, Gin-Gilbeys, Rum-Bacardi	

Premium Brands	\$7.25 per drink
Vodka-Absolut, Bourbon-Jack Daniels, Blend-Seagram's 7, Scotch-Dewar's, Gin-Tanqueray, Rum-Bacardi	

Cordials & Other Premiums

Priced on Brand

Domestic Beer	\$4.00 per beer
Imported Beer	\$4.50 per beer
Keg Beer (non-import)	\$345.00 per keg
House Wine	\$5.50 per glass
Sodas (Pepsi Products)	\$2.50 each

Non-Alcoholic Beverages

Freshly-squeezed Lemonade	\$22.50 per gallon
Ginger Ale Fruit Punch (old fashioned banana strawberry)	\$28.00 per gallon
Fruit Juices	\$2.50 per bottle or \$22.50 per gallon
Iced Tea	\$52.00 per urn
Coffee	\$52.00 per urn
Bottled Water	\$2.50 per bottle

Gallon serves 10 cups, Urn serves 32 cups