

# Springmaid Beach Resort



## *Full Service Catering Menus*

3200 South Ocean Boulevard Myrtle Beach, SC 29577

800.770.7198

[www.springmaidbeach.com](http://www.springmaidbeach.com)



## *We Offer:*

- A Choice of three beautiful oceanfront ballrooms each with outdoor veranda.
- An on-site Wedding Events Coordinator with years of experience who can assist with every detail of planning.
- A multitude of venues to choose from including a selection of formal ballrooms, outdoor pavilion, ocean view terrace, or one of our three oceanfront ballrooms.
- Customized menus to suit your personal preference and style.
- Knowledgeable and hospitable service staff.
- A guaranteed phone or e-mail response with 24 hours of contact during normal office hours.
- Our connections— our library of go-to vendors for other services can help make your event stress free!
- Creative and fresh dishes that will exceed all expectations.
- 27– Acre Beach Front resort with fantastic amenities for your guests to enjoy during their stay!

# *The Silver Cypress Hors D'oeuvres Package*

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## *Wedding Package Includes:*

- Ceremony on Beach or Ocean Front Lawn {set up and removal of 50 White Padded Folding Chairs \$3 per Additional Chair}
- Reception in the Oceanfront Ballroom with Balcony
- 18x18 Dance Floor
- Champagne Toast
- One-Night Stay for Bride & Groom in an ocean view room
- Post Wedding Morning Breakfast for Bride & Groom in Marlin's Restaurant
- Wedding Cake Cutting Service

## *Cocktail Hour:*

- Gourmet Cheese Display with Imported & Domestic Cheese with Fresh Fruit Accents & Gourmet Crackers
- Display of Seasonal Fresh Fruit with Yogurt Dipping Sauce
- Display of Vegetable Crudités with Balsamic Vinaigrette

## *Hors D'oeuvres Dinner Service:*

- Lowcountry Blue Crab Dip with Toasted French Baguette
- Country Sausage & Herb Stuffed Mushroom Caps
- Atlantic Jumbo Shrimp Cocktail with Lemon, Lime and Cocktail Sauce
- Chef Michael's Italian Style Meatballs & Marinara Sauce
- Active Chef Carving Station with Honey Bourbon Pork Loin and House Made Blueberry BBQ Sauce
- Chocolate Fountain with Traditional Complements

**\$45.00 ++ Per Person**

Contact 800.770.7198 or [weddings@springmaidbeach.com](mailto:weddings@springmaidbeach.com) with questions or if you're ready to get started!  
Additional Menu Selections Available Upon Request

# *The Live Oak Golden Buffet Package*



## *Wedding Package Includes:*

- Ceremony on Beach or Ocean Front Lawn {set up and removal of 50 White Padded Folding Chairs \$3 per Additional Chair}
- Reception in the Oceanfront Ballroom with Balcony
- 18x18 Dance Floor
- Champagne Toast
- One-Night Stay for Bride & Groom in an ocean view room
- Post Wedding Morning Breakfast for Bride & Groom in Marlin's Restaurant
- Wedding Cake Cutting Service

## *Cocktail Hour:*

- Gourmet Cheese Display with Imported & Domestic Cheese with Fresh Fruit Accents & Gourmet Crackers
- Display of Seasonal Fresh Fruit with Yogurt Dipping Sauce
- Display of Vegetable Crudités with Balsamic Vinaigrette

## *Buffet Dinner Service:*

- Fresh Springmaid Salad with Vegetables and a Choice of Ranch or Italian Dressing
- Lady's Island Shrimp & Pasta Salad
- Baby Spinach and Fresh Berry Salad with Raspberry Vinaigrette
- Honey Bourbon Cured Pork Tenderloin with Three Berry
- Lemon Caper Boiled Tilapia
- Grilled Chicken Cordon Bleu with Spring Onion Julius
- Rice Pilaf
- Scalloped Potatoes Au Gratin
- Fresh Steamed Seasonal Vegetables
- Fresh Baked Rolls with Whipped Butter
- Coffee and Tea

**\$49.00 ++ Per Person**

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Additional Menu Selections Available Upon Request

# *The Royal Palmetto Plated Package*

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## *Wedding Package Includes:*

- Ceremony on Beach or Ocean Front Lawn {set up and removal of 50 White Padded Folding Chairs \$3 per Additional Chair}
- Reception in the Oceanfront Ballroom with Balcony
- 18x18 Dance Floor
- Champagne Toast
- One-Night Stay for Bride & Groom in an ocean view room
- Post Wedding Morning Breakfast for Bride & Groom in Marlin's Restaurant
- Wedding Cake Cutting Service

## *Cocktail Hour:*

- Gourmet Cheese Display with Imported & Domestic Cheese with Fresh Fruit Accents & Gourmet Crackers
- Display of Seasonal Fresh Fruit with Yogurt Dipping Sauce
- Display of Vegetable Crudités with Dips

## *Plated Dinner Service:*

- Fresh Springmaid Garden Salad
- 6oz. Filet Mignon with Béarnaise Sauce
- 3 Jumbo Shrimp
- Choice of one vegetable and one starch
- Fresh Baked Rolls with Whipped Butter
- Coffee and Tea

**\$54.00 ++ Per Person**

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# Customize Your Own Package

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## *Main Tier Buffet \$24.95 ++ Per Person*

- Choice of Chef Carved Top Round Beef Roast or Honey Bourbon Pork Loin {carver fee applies}
- Choice of Two Main Dishes
- Choice of Three Buffet Salads
- Choice of One Starch
- Choice of Two Vegetables

## *Premium Tier Buffet \$29.95 ++ Per Person*

- Choice of Chef Carved Domestic Semi-Boneless Leg of Lamb or Top Round Beef Roast {carver fee applies}
- Choice of Two Main Dishes
- Choice of One Pasta Specialty
- Choice of Three Buffet Salads
- Choice of One Starch
- Choice of Two Vegetables
- Includes Chef's Choice of Two Desserts

## *President's Tier Buffet \$42.95 ++ Per Person*

- Jumbo Shrimp Cocktail
- Choice of Chef Carved Beef Tenderloin {carver fee applies}
- Choice of Two Main Dishes
- Choice of One Pasta Specialty
- Choice of Three Buffet Salads
- Choice of One Starch
- Choice of Two Vegetables
- Includes Chef's Choice of Top Shelf Desserts

**House-Baked Rolls, Butter, Coffee & Tea Included in Each Buffet**  
**50 Person Minimum**

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# *Customize Your Own Package Options*

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## *Buffet Salads*

- Black Bean & Orzo Pasta Salad
- Fresh Fruit Salad
- Traditional Coleslaw
- Red Bliss Potato Salad
- Rainbow Rotini Salad
- Springmaid House Salad
- Pickled Beets & Red Onion
- Marinated Vegetable Salad
- Southern Slaw Salad
- Marinated Button Mushrooms
- Baby Greens
- Fire & Ice Salad
- Broccoli Cheddar Salad

## *Main Buffet Dishes*

- Bacon Wrapped Chicken Breast with Chiffonade of Basil, Provolone Cheese, Green Onion Julius
- Sunday Pot Roast with Potatoes, Carrots, Pearl Onions
- Lowcountry Shrimp and Grits
- Salt & Pepper Fried Pork Chops
- Cajun Seared Tilapia Filets Over Creole Sauce Topped with Shrimp Ettoufee
- Roasted Sliced Pork Loin with Country Mustard Sauce
- Country Style Steak & Onion Gravy
- Jamaican Jerk {Spicy} or Dijon Herbed Pork Loin with Spring Onion Julius
- Broiled Pangasius with Lemon Garlic Butter
- Rufus' Southern Style Fried Chicken
- Grilled Sliced London Broil with Button Mushroom Demi-Glaze
- Trio of Grilled Sausages with Roasted Peppers and Onions
- Carolina Pulled Pork BBQ

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## *Buffet Pasta Specialties*

- Down South Pasta: Sautéed Shrimp, Smoked Sausage, Okra, Diced Tomatoes, Spring Onions, White Corn in a Black Pepper Garlic Cream Sauce with Bowtie Pasta
- Sautéed Shrimp accompanied by International Vegetables served with Tomato Fettuccini
- Spicy Sausage tossed in Vodka Sauce with Penne Pasta
- Spinach Tortellini served in Gorgonzola Cream Sauce
- Grilled Chicken Primavera in Cream Sauce served with Rainbow Rotini
- Baked Ziti with Sweet Italian Sausage with Julienned Peppers and Onions

## *Starch Buffet Selections*

- Roasted Garlic Mashed Potatoes
- Parsley Parmesan Red Bliss Potatoes
- Traditional Rice Pilaf
- Creamy Stone Ground Yellow Grits
- Saffron Yellow Rice with Green Onions
- Baked Potatoes with Sour Cream, Butter, Cheddar, Bacon {add \$1.25 pp}
- Macaroni & Cheese
- House Baked Ziti
- White Rice & Gravy
- Mama's Red Rice

## *Vegetable Buffet Selections*

- Roasted Green Beans
- Honey Glazed Baby Carrots
- Sautéed Squash Medley
- Seasonal Vegetable Medley
- Old Fashioned Pork & Beans
- Seasoned Collard Greens
- Red Beans with Pork
- Bean Medley with Baby Carrots
- Steamed Yellow Squash & Onions
- Yellow Squash Casserole
- Steamed Broccoli & Cauliflower
- Southern Fried Okra
- Southern Style Corn

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# *Add-On To Any Package*

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## *Mashed Potato-Tini's*

House: Fresh Cheddar, Hickory Bacon Crumbles, Fresh Chives, Sour Cream, Whipped Butter **\$3.95 ++ per person**

Top Shelf: Goat Cheese Crumbles, Bleu Cheese Crumbles, Julienne Prosciutto Ham, Fresh Chives, Sour Cream, Whipped Butter **\$5.95++ per person**

## *Chef's Fondue Bar*

Bakery & Crudités: Chef's Selection of Yeast and Crusty Breads, Fresh Broccoli, Cauliflower, Baby Carrots, and Seasonal Garden Vegetables **\$4.95 ++ per person**

Surf & Turf: Fresh Local Shrimp, Bay Scallops, Tilapia Strips, Marinated Beef, Marinated Pork Tenderloin **\$12.95++ per person**

## *Chef Attended Sautee Bar*

Port Side Seafood Sautee: Mini Deviled Crab Cakes, Calabash Shrimp, Bay Scallops, Tilapia Filet **\$12.95++ per person**

Pasta Primavera with Fresh Pasta Selections and Seasonal Vegetables. Prepared as you watch and served with a variety of sauces **\$6.95++ per person Add Seafood \$12.95++ per person**

## *Chef's Raw Bar*

Oysters, Clams, Calabash Shrimp, Tuna Tartar **\$ market price ++ per person**

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## *Shrimp & Grits Station*

Yellow Grits with a variety of toppings: Roasted Squash, Zucchini, Jalapenos, Tomatoes, Peppers, Mushrooms, Onions, Shrimp, Smoked Sausage, Pepper Bacon. **\$6.95++ per person**

## *PO-Boy Station*

Guest choice of Oyster, Crawfish or Shrimp with a variety of toppings: Lettuce, Red Onions, Tomato, Jalapeno, Peppers, Olives, Tapenade, Mustards, Ketchup, Cocktail Sauce, Mayo, Remolade **\$7.50++ per person**

## *Southwest Tex-Mex Station*

Guest Choice of Grilled Chicken, Seasoned Beef or Refried Beans over Flour Tortillas, Hard Tacos or Tortilla Chips. Served with a variety of toppings: Shredded Lettuce, Diced Tomatoes, Jalapenos, Red Onions, Queso, Sour Cream, Cheddar Cheese, Guacamole, Salsa **\$6.95 ++ per person**

## *Hawaiï Aloha Station*

Guest Choice of Kobe Beef Short Ribs, Pepper Bacon, Shrimp or Scallops served over Rice or Fried Noodles. Served with a variety of toppings: Green Onion, Pineapple, Ginger, Snow Peas, Baby Corn, Carrots, Onions. Accompanied by Apple Sake Sauce, Huli Huliteki Sauce and Shoya Sauce **\$9.95 ++ per person**

## *Wing Bar*

Jumbo Wings with a Variety of Sauces: Lowcountry Jerk, Mango BBQ, Spinach Pesto, Mustard BBQ, Best Buffalo, Atomic Bomb, Parmesan Garlic, Creole, Three Berry Chipotle or Carolina Mustard **\$7.95 ++ per person**

## *Mac N Cheese Station*

Variety of Penne or Macaroni Pasta served with a Variety of Toppings: Ham, Shrimp, Crab, Lobster, Onions, Portabellas, Peppers, Asparagus with Smoked Cheddar or White Cheddar Cheese Sauce **\$8.95 ++ per person**

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## *Hot Appetizers*

- Southern Vegetable Spring Rolls **\$136 ++**
- Herbed Grilled Cheese and Tomato Bisque Shooters **\$125++**
- Shrimp and Grits Croquets with Roasted Garlic Aioli **\$99++**
- Mini Beef Wellington **\$221++**
- Homemade Italian Meatballs **\$120++**
- Mini Smoked Mozzarella and Roasted Tomato Empanada **\$240++**
- Pork Potstickers **\$135++**
- Breaded Italian Sausage Ravoli **\$121++**
- Kobe Beef Sliders with Pepper Bacon and Smoked Cheddar **\$291++**
- Carolina Crab Cake Sliders with Remoulade **\$303++**
- Smoked Pulled Pork with House Carolina Coleslaw **\$176++**
- Steak and Potato Bites **\$248++**
- Mini Salmon Wellington with Lemon Basil Hollandaise **\$228++**
- Hawaiian BBQ Chicken Skewers **\$142++**
- Lamb Chops with Blackberry Mini Gastrique **\$175++**
- Spinach Roasted Artichoke Puffs **\$99++**
- Baked herbed Cheese and Candied Onion Tartlets **\$105++**
- Sesame Chicken with Raspberry Dijon Sauce **\$127++**
- Chicken Wellington with Duxels **\$158++**
- Crab Dip with Mini Bagels **Small \$54++ Large \$98++**

**\*All Hot Appetizers Are Per 100 pieces unless otherwise noted**

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## *Cold Appetizers*

- Beaufort Shrimp Shooter **\$168++**
- Mini Ahi Poke Lettuce Wraps **\$370++**
- Smoked Salmon Canapé **\$232++**
- Vegetable Kabob Canapé **\$95++**
- Salami Horns with Smoked Apple Canapés **\$79++**
- Shrimp on Bacon Bread **\$92++**
- Smoked Turkey with Cranberry Relish **\$82++**
- Antipasti Kabobs **\$120++**
- Mini BLT on Poppy Seed Bun **\$115++**
- Mini Roasted Vegetable with Hummus on a Wheat Bun **\$110++**
- Shrimp Cocktail Shooter **\$150++**
- California Roll **\$150++**
- Spicy Tuna Roll **\$351++**
- Tuna Roll **\$351++**
- Salmon Roll **\$244++**
- Crab and Shrimp Caviar Fried Plantain Shooter **\$100++**
- Roasted Red Pepper Hummus with Garlic Pita Points **Small \$52++ or Large \$95++**
- Spinach and Roasted Artichoke Dip with Garlic Pita Points **Small \$57++ or Large \$98++**
- Bruschetta with French Bagettes **Small \$50++ or Large \$90++**

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## *Beverage Packages*

**Premium Package:** Host packages price of **\$12++ per person per hour** of full bar with premium liquor, house wine and imported/domestic beer with 2 hour minimum.

**House Package:** Host package price of **\$10++ per person per hour** of full open bar with house liquor, house wine, and domestic draft beer with 2 hour minimum.

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

**Cash Bar:** Each guest pays for drinks on consumption basis, see below for pricing:

Premium Brand Liquors \$6.25 per drink

House Brand Liquors \$5.25 per drink

Beer & Wine

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

**Bartender Fees:** The fee is \$25 per bartender for the 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 minimum sales purchase.

To consume alcoholic beverages in the state of South Carolina, attendees must be 21 years of age with 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 attendees to bring their own alcoholic beverages to any function. Violation of "Brown Bagging" law is subject to fine.

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# *Policies and Procedures*

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**Guarantees:** During your initial meeting with us, we will ask you how many guests you are expecting at your event. You may increase your guest guarantee at any time. Your expected attendance must be received by this office no later than noon, 96 hours prior to the date of the function. After this deadline, you may not decrease your guest guarantee and will be charged for actual guest attendance, or your guest guarantee, whichever is greater.

**Labor Charges:** Springmaid Beach Resort catering employees will be provided from contracted start to end time of function, however; you may be billed for additional staff hours if your event goes over your contracted time period. Labor charges are in addition to the per person price.

**Menu Selections/ Changes:** Any changes to the menu or special requests by the Client must be made in writing no later than one month prior to the function date. Additional charges may apply.

**Loss/Damage:** Springmaid Beach Resort assumes no responsibility for any damage or loss of merchandise, alcohol, equipment, furniture, clothing or other valuables prior to, during, or after the event. Springmaid Beach Resort will not assume any responsibility for damages or loss of any merchandise or articles left at the venue prior to, during, or following your function. Springmaid Beach Resort will do everything possible to ensure that all supplies, rentals, and equipment are cared for and maintained in good working condition.

**Payment:** Client agrees that final invoice price must be paid in full 96 hours prior to the event. If payment is not received prior to that date, event will be canceled.

**Deposit:** Deposit requirement of \$500.00 along with a signed copy of our catering contract will reserve your date. Payment is due immediately upon receipt and acceptance of contract, or no later than 5 working days past the contract date. This deposit is nonrefundable. Payments may be made by cash, check, money order or credit card.

**Tastings:** After a menu is proposed Clients may come in for a tasting of items selected by our chefs. Please contact our catering sales manager for additional information.

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# Directions

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## **From North**

Take Hwy US-501 into Myrtle Beach.

Turn RIGHT (South) onto Highway US-17 Business.

Turn LEFT onto South Ocean Blvd. / SC -73.

Turn RIGHT onto Springmaid Blvd.

Registration is the first building on the RIGHT past the Mini-golf course.

## **From South**

Take Hwy US-17 Business North into Myrtle Beach.

Turn RIGHT onto South Ocean Blvd. / SC -73.

Turn RIGHT onto Springmaid Blvd.

Registration is the first building on the RIGHT past the Mini-golf course.

## **From Airport**

From airport parking lot take first RIGHT onto Highway 15.

Turn RIGHT onto 17th Avenue South.

Turn RIGHT onto Highway US-17 Business.

Turn LEFT onto South Ocean Blvd. / SC -73.

Turn RIGHT onto Springmaid Blvd.

Registration is the first building on the RIGHT past the Mini-golf course.

## **Taxi Service**

Anchor Taxi 843-444-0101

Beachside 843-448-8888

Palmetto Cab 843-444-4000

Diamond Cab 843-443-9000

Midnight Express Limos 843-236-7910

Myrtle Beach Direct 877-432-3473

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