

Champagne & Sparkle Package

45 Minute Welcome Reception

Display of Domestic Artisanal Cheeses ~ Fresh Seasonal Fruit ~ Assorted Crackers

Welcome Reception Hors D'Oeuvres Enhancements ~ Select Two

Antipasto Skewers ~ Fresh Tomato Bruschetta ~ Miniature Pimento BLT
Stuffed Mushroom Caps with Cheese and Italian Sausage ~ Southern Style Meatballs

Choice of Dinner Format

Plated Dinner Selection ~ Themed Dinner Buffet ~ Heavy Hors D'Oeuvres Stations

Signature Non-Alcoholic Cocktail ~ Select One

Arnold Palmer ~ Raspberry Lemonade ~ Strawberry Iced Tea

Cake Cutting Service

Cake Plates and Forks

Included Services & Amenities

Consultation with On-Site Certified Wedding Specialist
Personalized Complimentary Menu Tasting
Complimentary 4 Hour use of the Grande Ballroom
Upgraded Tables & Chairs with Personalized Chair Style
Upgraded Linen Color, Table Topper, and Cloth Napkins
Upgraded Silver or Gold Plate Charger, Glassware, and Tableware
Gift Table and Cake Table
Hurricane Vase Centerpieces with Floating Candles

Parquet Wooden Dance Floor
Complimentary Bar Setup and Bartender
Upgraded Complimentary One Night Stay in Junior Suite
Sparkling Wine & Chocolate Covered Strawberries in Suite
Breakfast, Late Checkout, and Complimentary Airport
Transportation for Wedding Couple
Discounted Room Rates for Guests



Plated Dinner Selections

Entrée Selections ~ Select Two

Pan Seared Salmon 8 oz with
Lemon Beurre Blanc Sauce

~

Grilled Mahi Mahi 8 oz with
Pineapple Mango Relish

~

Classic Chicken Marsala with
Marsala Wine and Mushroom Reduction

~

Grilled Monterrey Chicken with BBQ Sauce, Pepper Jack
Cheese, and Crumbled Bacon

~

Top Grilled Sirloin 6 oz

Salad Selections ~ Select One

Mixed Field Greens Salad

~

Caesar Salad

Accompaniment Selections ~ Select One

Roasted New Potatoes

~

Garlic Mashed Potatoes

~

Wild Rice Pilaf

~

Macaroni & Cheese

All plated Entrées include Seasonal Vegetables, Rolls &
Butter, Coffee Service, and Unsweetened Ice Tea

Themed Dinner Buffets

Southern Classics

Biscuits or Jalapeño Corn Bread

Braised Collard Greens

Green Lima Beans

Red Rice

Macaroni & Cheese

Southern Fried Chicken

Fried Tilapia

Lowcountry

Dinner Rolls & Butter

Traditional She Crab Soup

Mixed Greens or Caesar Salad

Haricot Verts

Carrot Soufflé

Smoked Cheddar Grits

Bourbon Glazed Salmon

Blackened Chicken

Tuscan

Dinner Rolls & Butter

Minestrone Soup

Mixed Greens or Caesar Salad

Roasted Vegetables

Rustic Oven Roasted Potatoes

Shrimp Scampi over Angel Hair Pasta

Chicken Marsala

Heavy Hors D'Oeuvres Stations

Chef Attended Carving Station ~ Select One

Barbecue Pork Loin, Wet or Dry Rubbed

~

Bourbon Glazed Ham

~

Top Round of Beef Au Jus

Action Station Selections ~ Select One

Shrimp & Grits

~

Italian Pasta Station

~

Deluxe Mashed Potato Bar

~

Gourmet Macaroni & Cheese Bar

Accompaniment Displays ~ Select One

Antipasto Skewers

~

Fresh Tomato Bruschetta

~

Miniature Pimento Cheese BLT

~

Stuffed Mushroom Caps with Cheese and
Italian Sausage

~

Southern Style Meatballs

