



# *Shell Island Resort Wedding and Reception Packages*



## *Shell Island Event Space Information*

**-Beachside Ceremony with Reception - \$1,000.00**

- Beachside Ceremony includes up to 100 white resin folding chairs, bamboo arbor, and beachside wedding permit. For groups over 100, additional charges may exist.

**-Beachside Ceremony with No Reception—\$1,250.00**

- Beachside Ceremony includes up to 100 white resin folding chairs, bamboo arbor, and beachside wedding permit. For groups over 100, additional charges may exist.

**-Oceanview Ballroom—3,000 square feet**

• *Prime Season, April—October*

- Saturday Evening—\$3,500.00
- Friday Evening—\$2,500.00
- Saturday Daytime—\$1,500.00
- Sunday Anytime—\$1,500.00
- Monday—Thursday—\$1,000.00

*Off Season, November—March*

- Friday—\$2,000.00
- Saturday—\$3,000.00
- Sunday—\$1,250.00
- Monday-Thursday- \$1,000.00

**-Soundview Ballroom— 3,000 square feet.** Can be subdivided into three separate sections. Please see your Sales Manager for details.

• *Prime Season, April—October*

- Saturday Evening—\$2,500.00
- Friday Evening—\$1,500.00
- Saturday Daytime—\$1,250.00
- Sunday Anytime—\$1,000.00
- Monday—Thursday—\$900.00

*Off Season, November—March*

- Friday—\$1,000.00
- Saturday—\$1,200.00
- Sunday—\$600.00
- Monday-Thursday- \$900.00

*Food and beverage minimums will apply, depending on date and space selected. Please speak with your event manager for details.*

*\*Cover photo provided by Chris Lang*

# *Plated Reception*

## **Cocktail Hour, Select Three**

<i>International &amp; Domestic cheese Display</i>	<i>Mini Crab Cakes</i>
<i>Assorted Fresh Vegetables with Dip</i>	<i>Southern Pork Mini Sliders</i>
<i>Assorted Fruit Display</i>	<i>Vegetable Spring Roll with Dipping Sauce</i>
<i>Roasted Red Pepper Hummus with Toasted Pita</i>	<i>Antipasto Skewers</i>
<i>Points</i>	<i>Parmesan Artichoke Hearts</i>
<i>Spinach &amp; Artichoke Dip with Toasted Flat bread</i>	<i>Chicken Satay with Thai Peanut Sauce</i>
<i>Ham Biscuits with Dijon Mustard</i>	<i>Sesame Seared Ahi Tuna</i>
<i>Pimento Cheese with Toasted Flat Bread</i>	<i>Crimini Mushrooms with Italian Sausage</i>
<i>Roma Tomato Bruschetta,</i>	<i>Basil Pesto Bruschetta</i>
<i>Petite Chicken or Vegetable Quesadilla</i>	

## **Plated Salad, Select One**

*Mixed Greens Salad*  
*Caesar Salad served with Parmesan Cheese*

## **Entrée, Select Two**

*Herb Roasted Chicken*  
*Chicken Oscar—with lump crab Meat & Asparagus, Hollandaise Sauce*  
*Marinated Flank Steak*  
*Gulf Stream Mahi Mahi*  
*Island Salmon—Served with Fresh Mango Salsa*

**\$47.00++ Per Person**

## **Upgraded Entrees**

<i>12oz Prime Rib—\$55.00</i>	<i>8oz Grilled Filet Mignon—\$65.00</i>
<i>Served with Au Jus Sauce</i>	<i>Drizzled by a Cabernet Demi-Glace</i>
<i>12oz New York Strip Au Poirve—\$60.00</i>	<i>Surf &amp; Turf—\$70.00</i>
<i>Peppercorn Seared with a brandy Sauce</i>	<i>5oz Filet Mignon &amp; 4oz Crab cake</i>

*Iced Tea, and freshly brewed Coffee included. All prices are subject to 7% State tax and 21% Service Charge.*



# *Buffet Reception*

## **Cocktail Hour, Select Three**

*International & Domestic cheese Display*  
*Assorted Fresh Vegetables with Dip*  
*Assorted Fruit Display*  
*Roasted Red Pepper Hummus with Toasted Pita*  
*Points*

*Spinach & Artichoke Dip with Toasted Flat bread*  
*Ham Biscuits with Dijon Mustard*  
*Pimento Cheese with Toasted Flat Bread*

## **Salad , Select One**

*Mixed Greens Salad*  
*Caesar Salad served with Parmesan Cheese*

## **Entrée, Select Two**

*Southern Fried Chicken*  
*Chicken Parmesan*  
*Chicken Marsala*  
*Chicken Picatta*  
*Honey Glazed Ham*  
*Cheese Stuffed Shells*  
*Smoked Beef Brisket*

*Marinated Flank Steak*  
*Roasted Pork Loin*  
*Seafood Jambalaya*  
*Island Salmon with Mango Salsa*  
*Tilapia Florentine*  
*Gulf Stream Mahi Mahi*

## **Side Items, Select Two**

*Vegetable Medley*  
*Steamed broccoli*  
*Roasted Red Potatoes*  
*Zucchini Medley*  
*Wild Rice Pilaf*

*Stone Cheddar Grits*  
*Garlic Mashed Potatoes*  
*Green Beans with Roasted Tomatoes*  
*Whipped Sweet Potatoes*  
*Creamy Mac & Cheese*

**2 Entrée Buffet—\$49.00 per person**

**3 Entrée Buffet—\$52.00 per person**

*Iced Tea, and freshly brewed Coffee included. All prices are subject to 7% State tax and 21% Service Charge.*

**Minimum** for buffet is 25 people. \$75 fee for buffets under 25 people.



# *Cocktail Reception*

## **Cocktail Hour, Select Three**

<i>International &amp; Domestic cheese Display</i>	<i>Spinach &amp; Artichoke Dip with Toasted Flat bread</i>
<i>Assorted Fresh Vegetables with Dip</i>	<i>Ham Biscuits with Dijon Mustard</i>
<i>Assorted Fruit Display</i>	<i>Pimento Cheese with Toasted Flat Bread</i>
<i>Roasted Red Pepper Hummus with Toasted Pita</i>	
<i>Points</i>	

## **Salad Bar**

*Fresh Mixed greens, Spinach, Iceberg, Carrots, Mushrooms, Onion, Tomato, Cucumber,  
Olive, Croutons, Artichoke Hearts*

## **Chef Attended Station, Select One**

*Top Round of Beef, Roasted Turkey, Honey Cured Baked Ham  
Tenderloin of Beef—Add \$5.00*

## **Pasta Station, Select two pastas and two sauces**

*Tortellini, Farfalle, Penne with Julienne Vegetables  
Vodka, Marinara, Alfredo, Creamy Pesto*

## **Hors D'oeuvres, Select five**

<i>Roma Tomato Bruschetta on Grilled French Bread</i>	<i>Mini stuffed potato skins with Chive Sour Cream</i>
<i>Petite Chicken or Vegetable Quesadillas</i>	<i>Mozzarella Sticks with Marinara Sauce</i>
<i>Mini Crab Cakes</i>	<i>Stuffed Mushroom Caps with Crabmeat</i>
<i>Southern Pork or BBQ Sliders</i>	<i>Buffalo Chicken Wings, Swedish or BBQ</i>
<i>Southern Black bean Spring Rolls</i>	<i>Beef Satay with Peanut Sauce</i>
<i>Antipasto Skewers</i>	<i>Assorted Mini Quiche</i>
<i>Parmesan Artichoke Hearts</i>	<i>Chicken or Shrimp Coconut</i>
<i>Chicken Satay with Thai Peanut Sauce</i>	<i>Chicken Kabob with Teriyaki Sauce</i>
<i>Cremini Mushrooms with Italian Sausage</i>	<i>Smoked Salmon Canapé</i>
<i>Asparagus Spears wrapped in Prosciutto</i>	<i>Spanakopita</i>

**\$59.00 per person**

*Iced Tea, and freshly brewed Coffee included. All prices are subject to 7% State tax and 21% Service Charge.*



## *Bar Packages*

### **Hosted Bar**

#### **Billed Upon consumption**

*Premium Brands—\$10.50*

*Call Brands—\$8.50*

*House Brands—\$6.50*

*Domestic Beer—\$4.50*

*Imported Beer—\$5.50*

*Wine by the glass—\$7.50*

*Soft Drinks—\$2.50*

*Bottled Water—\$2.50*

*\*Can choose three domestics and one import with Hosted Bar package*

*(See Sales Manager for more details)*

### **Open Bar Packages**

*Beer, Wine and Soda*

*House Brands*

*Call Brands*

*Premium Brands*

*One Hour- \$12.00*

*One Hour—\$14.00*

*One Hour—\$17.00*

*One Hour—\$20.00*

*Two Hours—\$18.00*

*Two Hours—\$20.00*

*Two Hours—\$23.00*

*Two Hours—\$26.00*

*Three Hours—\$22.00*

*Three Hours—\$26.00*

*Three Hours—\$29.00*

*Three Hours—\$32.00*

*Four Hours—\$26.00*

*Four Hours—\$30.00*

*Four Hours—\$33.00*

*Four Hours—\$36.00*

*Five Hours—\$30.00*

*Five Hours—\$34.00*

*Five Hours—\$37.00*

*Five Hours—\$40.00*

*House Brands : Rum, Vodka, Gin, Bourbon, Whiskey, Scotch*

*Call Brands : Bacardi Rum, Absolut Vodka, Tanqueray Gin, Jim Beam Bourbon,  
Canadian Club Whiskey, Dewar's Scotch.*

*Premium Brands : Appleton Estate Rum, Grey Goose Vodka, Bombay Sapphire Gin,  
Makers Mark Bourbon, Crown Royal Whiskey, J.W. Black Scotch.*

***Bartending Fee is \$75.00 per bartender.***

*Shell Island Resort reserves the right to staff bartenders accordingly.*

### **Under 21 Beverages**

*Unlimited Soda & Juice—\$10.00 per person*

*Shell Island Resort is responsible for abiding by the regulations enforced by the NC Alcoholic Beverage Commission & local county ordinances; therefore we cannot permit any non-premise purchased beverages to be consumed on property.*

*All prices are subject to 7% State tax and 21% Service Charge.*





## *Wedding Package Enhancements*

- *Tasting for two guests—\$40.00++*  
*Each additional guest will be billed at \$20.00++*
- *Cake Package with One Belle Bakery— Starting at \$7.00++ per person*  
*(Pricing depends on size and decoration specifications. Delivery Fee will be at additional charge.)*
- *Champagne Toast for guests—\$2.00++ per person*
- *White Chair Covers—\$2.50++ per chair*
- *Coordinating custom color sash —\$2.50++ per chair*
- *Additional white folding garden chairs for outside ceremony over 100 guests—\$4.00++ each*
- *Beach permit for ceremony for groups over 100 people—\$100.00*
- *Tall Cocktail Tables—\$25.00++ each*
- *Ice Cream Sunday Bar—\$7.00++ per person*  
*Chocolate or vanilla ice cream, chocolate & caramel sauce, assorted toppings, homemade whipped topping.*
- *Mini Dessert Sampler—\$5.00++ per person*  
*Assorted mini cheesecakes, brownies, and cookies*
- *Butler Passed Appetizers— \$1.00++ per person*

