

Sea Ranch
RESORT

Your Wedding, Your Dream, Oceanfront!

Wedding Package



Sea Ranch RESORT



Congratulations!

Thank you for considering the Sea Ranch Resort as your host location for your wedding! We're happy to provide the following information and hope that it will be helpful in beginning the planning process for your wedding. Although there are many details included, we're sure that there will always be questions unique to your event and our team of event professionals is available to assist in creating your perfect day.

The Sea Ranch Resort wedding venue has much to offer, particularly the gorgeous beach views. The outdoor atmosphere lends itself to beachy, nautical themes, and can help immerse guests in the ambiance of the celebration. Our oceanfront location specializes in beach ceremonies, and transitioning your wedding guests into our event room, just steps away for the reception celebration.

As an OBX wedding venue, we focus on delivering a quality product and superior service to ensure your big day will be one filled with fond memories you will always treasure.

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Event Space Fees & Inclusions

Our event room is located just steps away from the beach and is the perfect setting to stage your reception! The 2000+ sq. ft., partial Oceanview space can be configured to hold buffet or plated dinner events; the Beachside Bistro and deck may be used for events with larger guest counts, based on availability (maximum is approximately 150 guests and additional space rental or equipment fees may apply). The rental fee includes standard round tables, chairs, white chair covers*, white tablecloths and napkins, china, glassware and service ware** (keep in mind that dancefloor/ceremony seating/decorative chair sashes/votives/candles and table numbers are not provided). This classic decorating foundation opens up endless opportunities for floral treatments and colorful embellishments to create the perfect setting for your event. Whether it's a casual, beachy atmosphere you're striving for, or a more formal, traditional approach, our event space is the perfect venue to begin creating the celebration you've been envisioning!

**Up to 125 guests; additional equipment, chair covers, etc. rentals may be required; charges will be added to the Master Account.

APRIL-JUNE & SEPTEMBER-OCTOBER

Monday-Thursday \$1000.00 ++

Friday & Sunday \$1300.00 ++

Saturday \$1600.00 ++

JULY-AUGUST

Monday-Thursday \$1000.00 ++

Friday-Sunday \$1400.00 ++

NOVEMBER-MARCH

Monday-Thursday \$500.00 ++

Friday-Sunday \$900.00 ++

CEREMONY (ONLY) PACKAGE

\$550.00 ++ *(includes 20 white folding chairs, arbor and Sheppard's Hooks with lanterns, and a sand ceremony table.)*

The fee covers your private space for up to 5 hours which begins at cocktail hour; we allow a window of 3 hours for setup and decoration (depending on hotel activity, this may be flexible and earlier access may be an option). Requests for events with a time frame of more than 5 hours will be accommodated, based on availability; there is an additional charge based on a prorated rate per hour thereof. Due to noise regulations, all events must conclude at midnight.

*ALL CHARGES ARE SUBJECT TO 6.75% SALES TAX AND 20% SERVICE CHARGE; TAX ON PREPARED FOOD IS 7.75%

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Event Space Fees & Inclusions

For smaller events, you may consider the Board Room, located on the ground level next to the south beach access; this space is approximately 15 X 38 feet and is ideally suited for smaller, more intimate family receptions (20-person maximum). The entrance to the room, facing west, is just steps away from the ceremony site, allowing you and your guests to enjoy the beach throughout the event. This space currently rents for \$495.00++ for up to four hours (please note it does not provide room for a dancefloor).

Food and beverage minimums will apply based on date, projected guest count and expected food & beverage expenditures; facility fee (room rental) may be negotiated based on date of the event and the amount being spent on food and beverage. Keep in mind that there may be a guest-count minimum requirement for prime days/dates. Total charges and fees are subject to local and state taxes, and service charges (a portion of which may be distributed by the hotel to certain food and beverage service employees; the service charge is not a tip or gratuity.)

The Event Room Rental Fee does not include a dance floor; however, they are readily available for rent from local vendors. You may arrange any rental items directly, or we can handle the arrangements and include the charges (plus handling/processing fee) on your Master Folio.



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CEREMONY INFORMATION

If you are dreaming of a beach ceremony, the sandy shore is just steps away from the reception location! In case of inclement weather or weather that may impact the safety of the guests, the Sea Ranch Resort management may move the ceremony to the event space; any pre-ordered ceremony equipment charges would still be applicable. Please keep in mind that the beach is a public space and, therefore, we are not able to reserve or restrict access; however, most of our visitors are courteous and considerate of anything that might affect your ceremony and photos. If petals, rice, etc. are tossed in some guest areas during the event, there may be a minimal charge for cleanup; please choose birdseed or other biodegradable materials made especially for this purpose. Avoid all silk flowers, petals, or any artificial materials for outdoor use.

We currently offer a Ceremony Package which includes up to 20 white folding chairs for the beach, Shepherd's Hooks with hanging lanterns, a small sand ceremony table and a white, resin Arch; the package is **\$550.00++** (the Ceremony Package charge for weddings holding their reception here is reduced to \$250.00++). In case of inclement weather, we will block our Board Room, adjacent to the beach ceremony area, as a backup location (for up to 30 guests) for ceremonies held here without receptions. If we do bring the ceremony inside, we are unable to use the Arch and hooks/lanterns, as they are secured in the sand and there is a limited space for seating. Couples hosting their wedding reception here (and who do not wish to reserve the Ceremony Package) may choose to use the beach for their ceremony without charge.



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Our staff will be dedicated to setup and servicing your event; therefore, we ask that you make arrangements for all decorating or personalization of the space.

We have a small, complimentary space to store items until the day after the event (please note that the Sea Ranch Resort or any of our employees are not liable for breakage, loss, etc. when utilizing this service). Any unclaimed items will be disposed of after 48 hours. Although items may be left in the event room until the next morning, we strongly suggest that all valuables be removed at the conclusion of the event as we cannot assume liability for lost or broken items.

Please remember that we do not have a designated 'bridal changing area'; we suggest booking one of the two-bedroom suites to accommodate the pre-event festivities! And, although we will make every effort to accommodate an early check-in, we cannot guarantee any room availability until the standard 4:00 PM check-in time; therefore, we do recommend reserving the bridal room the night prior to the event to allow use throughout the day.

For your convenience, and that of your guests, we will include a room block with your contract; this allows your guests to receive a discounted rate when making their reservations and identifying themselves as being a part of your wedding event. Our usual block contains a mix of five Oceanfront and five Oceanside rooms; if you fill your block of 10 rooms, (with a 2-night minimum each at the contracted rate), the Sea Ranch Resort will offer your wedding night room complimentary as our gift to you (keep in mind that the two-night minimum still applies). After the conclusion of the event, to confirm actual night-stays, we will calculate the total room nights consumed and credit one-night's stay to your account if you have met the required room night count. Reservations **MUST** be made within your room block to tally your room pickup; please encourage your guests to identify themselves as part of your group so that you get credit towards your complimentary night's stay. If your guests book 'outside' of the block, their reservations will not be added to your total; please ask them to notify the reservationist as being part of your group so there will be no question about your counts. Additional rooms can be added to your block as needed, based on availability. Your contract will note the specific date that any unreserved rooms will be released back into our open inventory.

The hotel will be happy to reduce room rental fees on any events you have in addition to your wedding reception, based on availability (your wedding event contract does not guarantee dates for other events). Please don't hesitate to inquire about Rehearsal Dinner, Bridal Breakfast and Farewell Brunch options.

With regards to deposits and billing, we require an initial deposit, based on the total of the Event Room Rental fee and your Food & Beverage minimum, due with the signed contract. Ninety days prior to your event, 50% of the remaining total is due and 14 days out, the total balance is due along with your guaranteed guest count. These billing dates and policy details are included in your contract. Any bar/beverage charges not prepaid will be due at the conclusion of the event; we require a credit card on file for posting these charges the following morning, and a copy of all charges will be available for you at the Front Desk for your records.

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Food & Beverage

Our 2018 Catering menus are included in this packet for your review; our experienced culinary team has created these to blend individual flavors and deliver a nutritious, delicious dining experience. We strongly believe in, and support, sustainable agriculture and we are dedicated to utilizing the best ingredients and products that our local purveyors may provide. Our Executive Chef will be pleased to customize your menu and craft a banquet presentation that reflects your personal taste.

All food & beverage selections are requested forty days prior to the event along with the details included in the Wedding Checklist that will be sent to contracted brides; the final guest guarantee count is due two weeks prior to your event and may not be decreased after that date. Without a final count, the hotel will project the originally estimated number as the guarantee. Seven days prior to the event, we ask that you give us table numbers, entrée information and seating charts (for plated dinners) to ensure setup and service is perfect.

Food & Beverage minimums are typically based on your projected guest count using our lowest-priced menu; we do not include any beverage/bar expectations, upgraded menu pricing or additional appetizers to calculate our minimum. This usually eliminates any worry that you may not meet your minimum if you do have any last-minute reduction in your expected attendance.

If you have chosen a **plated dinner menu**, we respectfully request limiting your selection to one entrée. However, when an additional option is necessary, we will follow these guidelines:

- No more than two menu choices may be offered.
- An additional \$2.00++ will be added to the menu price of each plated dinner.
- Each guest's selection must be identified to our staff with a place card and diagram that includes the guest name, entrée selection and table number; this information is due seven days prior to your event.
- Any special requests for Vegetarian meals, or any other dietary restrictions will be honored; if at all possible; we ask that these guests also be identified on your seating chart and noted seven days in advance.

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Vendor Policies

To better serve you, the Sea Ranch Resort requests that a list of all vendors associated with the event, along with contact numbers, the expected times of arrival, equipment pickup times, special needs, etc. be provided. We require that all vendors have a valid liability insurance policy; please note that we do not permit guests to use ladders, stepstools, etc. if they are handling their own decorations. We suggest that you check with your florist for assistance if you are contemplating hanging décor.

Stationary items in the event room, such as fans, lights, etc., may not be moved; also, no decorations are allowed to be fixed to the walls, ceilings, windows, etc. that may result in damage or need for cleaning, painting, or repair after removal. Any labor or costs incurred for damage or cleaning outside the normal expectation will be the sole obligation of the client and will be added to the final balance (\$100.00 minimum).

For larger electrical needs, please have your vendor contact us directly and our Engineer will assist in planning. Vendors are responsible for supplying extension cords, power strips, etc.

We ask that all vendors clean up and dispose of any debris, etc. produced through their involvement in your affair; there are larger receptacles located on the west side of the Third Street beach access. Our focus is on the proper setup and facilitation of each facet of your event and having your vendors cooperate with this request is greatly appreciated.

Please let us know if any vendors are included in your dinner guest count or if there are any provisions for their meals. If special meals are included in the vendor contract, please pass along that information to include in our BEO's. If no provisions are arranged and your vendors access the buffet, the appropriate charges will be added to your Master Account total. Liability issues dictate we ask vendors not be permitted to consume alcoholic beverages at the event unless expressly requested by the contact/bride.

Oversize vehicles and vendor equipment trailers should park at the far southeast corner of the lot. Due to the location of the check-in area, we require that all vehicles be moved immediately after unloading.

For rental equipment delivery, please have your vendor contact us to confirm delivery date and time as well as pick-up time. We require all vendors to stop by the Front Desk and check in; they will be given any pertinent information or put in touch with an appropriate staff member.

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R E S O R T



Thank You!

We sincerely thank you for considering the Sea Ranch Resort for such a special occasion; we are committed to making this the wedding day of your dreams! This time is full of excitement, decisions, worries, laughs and details, and our goal is to make the whole planning process as stress-free, uncomplicated and relaxed as possible. It's a time to immerse yourself in the warmth of friendship and family and enjoy every minute leading up to your vows!

We hope that you find the Sea Ranch Resort to be the perfect venue to host your event; you have our promise that we will do our very best to take care of you, your family and your friends! From the Front Desk, to Housekeeping, to our Banquet staff—we all are here to provide you with the finest quality product, superior service and personal attention. We're very proud to be a part of such an unforgettable celebration and hope this memory will shine clear and bright throughout your lives!

The Sales Office & Staff of the *Sea Ranch*

Sea Ranch

RESORT

APPETIZERS

(Twenty- person minimum guest count; priced per person; applicable taxes and service charge will be added to all selections)

Dips & Displays

Creamy Warm Crab Dip with Crispy Pita Points \$5.00

Warm House made Pimento Cheese Dip with Crostini Crisps \$4.00

Crisp Chilled Vegetable Crudité with Ranch Dip \$3.75

Seasonal Fruit Display \$4.25

Pistachio Chicken Salad with Sliced Baguette \$4.25

Italian Cheese Display

Asiago, Creamy Gorgonzola, Sharp Provolone, Pepato & Italicco
served with Baguettes and Pita Points

\$4.00



Wisconsin Cheese Display

Gruyere, Vintage Van Gogh, Buttermilk Blue, Mezzaluna, Fontina,
Sharp Cheddar served with Baguettes and Pita Points

\$6.00

Baked Brie En Crut

with your choice of Roasted Garlic Oil, Apple & Caramel Sauce, or Raspberry Sauce

\$4.50

Bruschetta Bar

Tomato Basil, Black Olive Tapenade, Mushroom Duxel, Herbed Goat Cheese
& Artichoke Pesto

\$4.75

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RESORT

Charcuterie

Meats: Variety of Salami (3 types), Pepperoncini, Capicola, Pate Champagne Loaf

Cheeses: Brie, Herbed Goat Cheese, Chef's Selection of Hard Cheese

Fruits: Grapes, Blueberries, Strawberries

Savory: Olives, Nuts, Pickles, Mustard

Breads: Crackers & Pita Points

\$13.00



Additional Hors d'oeuvres

Fried Coconut Shrimp with Raspberry Sauce \$5.25

Chilled Crab/Gazpacho 'Shooters' \$4.25

Petite Lump Crab Cakes with Spicy Remoulade (Market Price)

Crab Stuffed Mushrooms \$4.75

Mini Sweet Potato and Ham Biscuits with Honey Mustard Cream Cheese \$3.50

Cajun Stuffed Mushrooms with Andouille & Smoked Gouda \$4.00

Broiled Bacon-Wrapped Scallops \$6.00

Artichoke & Spinach Spring Rolls with Dipping Sauce \$3.75

Savory Swedish Meatballs in a Cream Sauce \$3.50

Fried Arancini Risotto with Spinach, Prosciutto & Parmesan \$4.00

Stuffed Eggplant with Garlic Goat Cheese finished with a Balsamic Reduction \$4.00

Blue Cheese & Grilled Artichoke Crostini \$3.25

Mini-Shrimp Cocktail Shooters \$4.25

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STATIONS

Mashed Potato Martini Bar

Mashed Idaho Potatoes

Served with Crumbled Crisp Bacon, Cheddar Cheese, Spinach, Blue Cheese, Wild Mushrooms and Herbed Butter

\$5.00

Mashed NC Sweet Potatoes

Served with Crumbled Crisp Bacon, Pecans, Brown Sugar and Honey Butter

\$5.00

(Choose both for \$7.00)

Raw Bar

Oysters on the Half-Shell

Chilled Cocktail Jumbo Shrimp

Mussels

Scallops Ceviche

Clams

Crab Gazpacho 'Shooters'

Tequila-Cocktail Sauce and Fresh Lemons

(All items will be quoted at market price; Raw Bar requires Ice-Glo rental fee)

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CHEF-ATTENDED STATIONS

A chef attendant fee of \$125.00+ applies to action stations; we staff one chef per 75 guests to ensure appropriate service levels. Fresh breads and rolls accompany all Carving Stations. Thirty-five person minimum guest count required for attended stations.

Traditional Carving Station

Slow Roasted Turkey Breast with Pan Gravy \$7.00

Roasted Angus Beef Top Round with Au Jus & Horseradish Sauce \$7.00

Slow Roasted Prime Rib with Au Jus & Horseradish Sauce \$13.00

Blackened Tuna Loin with Pineapple \$14.00

Roasted Boneless Loin of Pork seasoned with Honey and Thyme \$8.00

Beef Tenderloin with Horseradish Sauce \$15.00



Pasta Station

Tortellini Pasta blended with your selection of:

Rich Tomato Marinara Sauce, Creamy Alfredo Sauce, Basil Pesto or Herbed Olive Oil

Topped with your selection of:

Shrimp, Chicken, Beef, Wild Mushrooms, Grape Tomatoes, Fresh Spinach, Peppers, Onions,
Basil Pesto and Parmesan Cheese served with Fresh-sliced Italian Bread

\$13.00

Prevailing local and state taxes and 20% service charge will be added to all food & beverage selections.

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Plated Dinner I

(Choose One Item Per Course)

First

Fresh Tomato Basil Bisque

Broccoli and Cheddar Cheese Soup

Tomato Vegetable Soup Garnished with Cheddar & Croutons

Second

Romaine Hearts with Grape Tomatoes, Crumbled Blue Cheese & Champagne Vinaigrette

Classic Caesar Salad with Shredded Parmesan & Garlic Croutons

Iceberg Wedge with Smoked Bacon, Colby Jack, Drizzled with Creamy Spiced Ranch

Entrée

Roasted Pork Loin with Cheddar Mashed Potatoes & Steamed Broccoli

Bone-In Chicken Breast with Pan Juices, Herbed Mashed Potatoes & Steamed Asparagus

Baked Flounder with Charred Lemon-Garlic Butter, Seasoned Wild Rice & Steamed Broccoli

Cavatappi Pasta with Ground Beef, Mild Italian Sausage, Peppers & Onions
ina Rich Tomato Sauce, Topped with Feta & Parmesan Cheese
(Substitute Shrimp for Beef, Add \$3.00++)

(Vegetarian: Portobello Mushroom Ravioli with Tomato-Artichoke Pesto Cream Sauce)

\$41.95 Per Person

Prevailing local taxes and 20% Service Charge will be added to all food & beverage pricing.
All dinners are served with fresh-baked breads, butter, coffee and iced tea.

Sea Ranch

RESORT

Plated Dinner II

(Choose One Item Per Course)

First

Signature Crab & Corn Chowder

Grilled Chilled Vegetable Gazpacho with Parmesan Crostini

Traditional Hatteras-style Clam Chowder

Creamy Herbed Tomato Basil Bisque

Second

Baby Leaf Mixed Greens with Cucumbers, Tomatoes & Colby Jack Cheese

**Classic Greek Salad with Feta, Olives, Diced Vegetables &
an Oregano-Olive Oil Vinaigrette**

**Multigrain Green Salad with Cucumbers, Black Olives, Grape Tomatoes Feta Cheese and
Balsamic Vinaigrette**

Caesar Salad with Garlic Croutons & Parmesan Cheese

Entrée

Grilled Center-Cut Pork Chop with a Smoked BBQ Glaze, White Cheddar Mac & Cheese, &
Steamed Broccoli

Potato-crusteD Grouper with a Whole-Grain Mustard Cream, Wild Rice Pilaf
& Fresh Seasonal Vegetable

Pepper-seared Top Sirloin Steak with Brandy-Cream Sauce, Crispy Fried Onions, Twice-
Baked Potato and Green Bean Almandine

Grilled Bone-in Chicken Breast Topped with a Country Ham & Garlic-Mushroom Ragout,
Mashed Potatoes & Fresh Seasonal Vegetable

\$49.95 Per Person

Prevailing local taxes and 20% Service Charge will be added to all food & beverage pricing.
All dinners are served with fresh-baked breads and butter, coffee, and iced tea.

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Plated Dinner III

(Choose One Item Per Course)

First

Creamy Rich Lobster Bisque

Shrimp & Andouille Sausage Gumbo

Sherry Crab Bisque with Old Bay-seasoned Croutons

Second

**Grilled Romaine with Feta Cheese, Calamari Olives, Grape Tomatoes, Shaved Red Onions
in a Balsamic Vinaigrette**

**Spinach Salad with Raspberry Balsamic Vinaigrette, Crisp Bacon, Toasted Pecans &
Cambezola Crostini**

Roma Tomatoes, Mozzarella, Torn Basil with Balsamic Reduction & Sliced Baguettes

**Mixed Greens Tossed in Orange-Honey Mustard with Toasted Sunflower Seeds,
Cucumbers, Carrots & Red Onions**

Third

Lump Crab Cakes with Remoulade, Rosemary Roasted Red Bliss Potatoes, accompanied by
grilled Asparagus, finished a Balsamic Glaze

Chargrilled Filet Mignon with a Burgundy-Wild Mushroom Sauce, Baked Potato &
Steamed Broccoli

Bronzed Pork Tenderloin with Apple-Thyme Gastrique, Roasted-Garlic Mashed Potatoes
& Grilled Squash

Grilled Wild Salmon with a Dill-Cream Sauce over Potato, Poblano-Pepper Hash,
& Buttery Grilled Asparagus

Shrimp & Scallops in a Brandy-Tomato Cream Sauce, served in Puff Pastry Basket with
Green Bean Almandine

\$58.95 Per Person

Prevailing local taxes and 20% Service Charge will be added to all food & beverage pricing.
All dinners served with fresh-baked bread and butter, coffee and iced tea.

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COMPLETE PLATED DINNER PACKAGE

We are pleased to offer a complete dining package which includes butler-passed hors d'oeuvres, plated salad, plated dual- entrée, fresh bread & butter, coffee & tea, passed champagne toast and your wedding cake.

Passed Hors d'oeuvres

(Choose Two)

Bruschetta topped with Garlic, Tomato & Basil

Sweet Potato Ham Biscuits

Pistachio Chicken Salad on Crisp Crostini

Crab Stuffed Mushrooms

Bacon-Herb Stuffed Mushroom Caps

Grilled Artichoke and Blue Cheese Crostini

(Substitutions from the Appetizer Menu may incur a nominal upcharge)

Salad

(Choose One)

Romaine, Grape Tomatoes, Cucumbers and Crumbled Blue Cheese with a Champagne Vinaigrette

Field Greens with Seasonal Vegetables and Crumbled Bacon with Ranch or Thousand Island

Classic Caesar Salad with Parmesan & Croutons

Vegetables

(Choose Two)

Creamy Mashed Potatoes

Steamed Broccoli

Rosemary Roasted Red Bliss Potatoes

Seasonal Roasted Vegetables

Herbed Wild Rice

Sautéed Asparagus

Entrée

(Choose One)

Chef's Selection of Local Fish & Steak

Herb-Roasted Chicken & Chef's Selection of Local Fish

Wedding Cake & Champagne Toast

Traditional Buttercream Frosting, Simple Beach-theme Decoration, with your choice of cake flavors:

Yellow, White, Chocolate, Lemon, Almond, Red Velvet

(Upgraded options of flavors, fillings and decorations are available at an additional charge)

\$78.00++ Per Person

Prevailing local taxes and 20% Service Charge will be added to all food & beverage pricing.

Vegetarian Entrées are available upon request. Crab Cake & Filet Dinner Dual Entrée add \$7.50++

Please inquire about the available cake flavors, etc.

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BUFFET PACKAGE I

Passed Hors d'oeuvres

(Choose Two)

Mediterranean Hummus in Filo Cups

Traditional Bruschetta with Tomato & Basil Topping

Crostini with Roasted Red Pepper Pesto & Mozzarella

Spinach Gorgonzola Mini-Quiche

Cold Selections

(Choose Two)

Romaine, Grape Tomatoes, Cucumbers and Crumbled Blue Cheese Salad
with Champagne Vinaigrette

Farfalle Pasta with Basil Pesto, Tomatoes & Pine Nuts

Ciliegine with Grape Tomatoes, tossed in Pesto

'House' Salad with Ranch and Balsamic Vinaigrette Dressings

Hot Selections

(Choose Two)

White Cheddar, Tri-Color Pepper Mac & Cheese

Roasted Garlic Mashed Potatoes

Steamed Broccoli with Garlic Butter

Seasoned Wild Rice Pilaf

Green Beans with Smoked Bacon

Entrée Selections

(Choose Two)

Hawaiian-style Marinated Pork Loin with Grilled Pineapple Rings

Herb-Roasted Supreme Chicken Breast

Flounder Florentine Roulade with Old Bay Hollandaise

Cavatappi Pasta with Shrimp, Artichoke Hearts, Sundried Tomatoes with a Garlic-Caper Butter Sauce

Pepper-seared Bistro Tender-steak with Sherry Wild Mushroom Demi-glaze

\$38.95 ++ per person

Prevailing local taxes and 20% Service Charge will be added to all food & beverage pricing. Dinners are served with fresh-baked breads and butter, coffee and iced tea.

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BUFFET PACKAGE II

Hors d'oeuvres

(Choose Two)

Cajun-style Stuffed Mushrooms

Artichoke & Spinach Spring Rolls

Sweet Potato and Country Ham Biscuits

Crisp Crostini with Boursin Cheese & Black Olive Tapenade

Cold Selections

(Choose Two)

Marinated Fresh Broccoli & Parmesan Salad

Romaine Caprese Salad with White Balsamic Vinaigrette

Marinated Cucumbers, Grape Tomatoes, and Feta Cheese

Sliced Roma Tomatoes & Mozzarella Drizzled with a Basil & Balsamic Reduction

Hot Selections

(Choose Two)

Rosemary-Roasted Red Bliss Potatoes

Roasted Mixed Seasonal Vegetables

Cheddar & Bacon Mashed Potatoes

Broccoli & Herbed Rice Casserole

Grilled Asparagus with Balsamic Glaze

Entrée

(Choose Two)

Baked Atlantic Salmon with a Fresh Dill Sauce

Pan-Roasted Mahi served with a Tropical Fruit Salsa

Rosemary-breaded Chicken with Tomato Pesto Topping

Seasame-seared Tuna with Seaweed Salad & a Sweet Soy Glaze

London Broil with Bourbon Jus

\$46.95++ Per Person

(Items from Buffet Menu I may be substituted as a category choice)

Prevailing local taxes and 20% Service Charge will be added to all food & beverage pricing.

Dinners are served with fresh baked breads and butter, coffee and iced tea.

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BUFFET PACKAGE III

Passed Hors d'oeuvres

(Choose Two)

Mini Shrimp Cocktail Shooters

Crab & Bacon Stuffed Mushrooms

Creamy Warm Crab Dip

Smoked Tuna & Pistachio Salad Phyllo

Crispy Fried Coconut Shrimp

Cold Selections

(Choose Two)

Grilled Artichoke & Herb Salad Tossed with Baby Spinach & Red Onions

Cheese Tortellini in a Roasted Red Pepper Pesto

Marinated Roasted Red Bliss Potatoes with Prosciutto & Mustard Vinaigrette

Baby Spinach, Pomegranate Seeds, Walnuts, Blue Cheese, with Lemon-herb Vinaigrette

Hot Selections

(Choose Two)

White Cheddar Mac & Cheese

Creamy Au Gratin Potatoes

Kahlua Mashed Sweet Potatoes

Italian Sausage Stuffing

Green Bean Almondine

Entrée

(Choose Two)

Chef's Signature Jumbo Lump Crab Cakes

Sliced Roasted Prime Rib served with Au Jus

Shrimp & Scallops with a Sherry Cream Sauce

Grilled Stuffed Chicken Breast with Prosciutto & Mozzarella with Marsala Cream Sauce

Wild Salmon Oscar

\$53.95++ per person

(Items from Buffet Menu I & II may be substituted as a category choice)

Prevailing local taxes and 20% Service Charge will be added to all food & beverage pricing.

Dinners are served with fresh baked breads and butter, coffee and iced tea.

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BEVERAGE INFORMATION

PRICING & POLICIES

The North Carolina Alcoholic Beverage Commission regulates the sales, storage and handling of all alcoholic beverages. Under the state guidelines and pursuant to our ABC license, The Sea Ranch Resort requires that all alcoholic beverages served must be purchased under that license; no outside beverages are allowed in areas covered by that license. Any alcohol brought into these areas will be removed by staff and will not be returned.

Please note that The Sea Ranch Resort staff and management follow state guidelines with regards to identification and proof of age of guests requesting to be served alcoholic beverages; the staff and management reserve the right to refuse service to any patron or guest who does not produce proper ID when it is requested.

The Sea Ranch Resort is dedicated to delivering the best guest experience possible; therefore, any behavior not fitting to our property and guests will not be tolerated. Our management and staff reserve the right to refuse service or cease service of alcoholic beverages to guests when that action is deemed necessary.

LIQUOR

TIER ONE --- \$ 5.25

*Smirnoff, Evan Williams Green,
Seagram's Gin, Cruzan Light, Dewar's,
El Jimador Blanco, Triple Sec*

PREMIUM -- \$ 7.00

*Jack Daniels Black Label, Johnny Walker Black,
Seagrams VO, Bombay Sapphire, Absolut, Sailor
Jerry Rum, 1800 Silver, Triple Sec*

SUPERIOR -- \$ 6.25

*Jim Beam, Chevis, Seagrams 7, Absolut,
Beefeaters, Goslings, Jose Cuervo,
Triple Sec*

TOP SHELF -- \$ 9.50

*Woodford Reserve, Glenfiddich, Gray Goose,
Hendricks, Kill Devil Rum, Patron Silver,
Cointreau*

**Standard mixers and garnishes are included in pricing; special requests will try to be honored and priced on a case-by-case basis.*

BEER

Domestic Beers \$ 4.50

Budweiser, Bud Lite, Miller Lite, Michelob Ultra, Yuengling

Specialty Beers \$ 5.50

Heineken, Corona, Stella Artois, Blue Moon

(Please choose no more than two from either category)

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RESORT

Host Bar pricing is based on consumption; wine charges are by the bottle and include partial, opened bottles. Pricing for house wines (most varietals are available) is \$23.00++ per bottle.

Bartender fees will apply to all events, including cash bars in which case the charge will be billed to the client. The standard fee is \$150.00 per bartender per 75 ppl. Cash bars must meet a minimum of \$200.00 in sales; if the sales do not reach that amount, the master folio will be billed for the difference.

We suggest that two white wine varietals and two red wine varietals be chosen for the bar; table service will also be provided during dinner at no additional charge, per guest requests. While we can usually secure most requested varietals for house wines, we cannot guarantee that they will be priced according to our usual charge of \$23.00++ per bottle. Any increased pricing will be passed along to the client.

Special order wines and beer will be estimated and ordered based on the guest count. Beer will be charged by the case price and wine will be charged by the bottles agreed upon and ordered; any remaining bottles included in the special order will be delivered to the contact or designated person at the end of the event. We reserve the right to substitute equal quality wines or beers during the event should any special-order item run out.

Open Bar Packages

*Pricing for open bar packages are as follows:
(Please reference liquor selections per tiers on previous page)*

TIER ONE

\$17.00 per person for first hour
\$7.25 per person for each additional hour

TIER THREE

\$24.00 per person for first hour
\$13.75 per person for each additional hour

TIER TWO

\$21.00 per person for first hour
\$11.50 per person for each additional hour

TIER FOUR

\$28.00 per person for first hour
\$15.75 per person for each additional hour

Open Bar Packages will include appropriate selections of liquor, domestic brands of bottled beer and house wines. Please refer to Tiers of Liquor for the included brands.

Please note that the pricing for Open Bar Packages is based on the full duration of the event and cannot be broken down into shorter time range.

*All prices are subject to current state and local taxes and 20% service charge.
CHAMPAGNE toast for bride & groom are included in all packages.*

(All beverages are subject to local sales taxes (7.75%) and service charge (20%))