

Unique Private Dining Venue
Minutes from the Beach...



The Brentwood

Restaurant & Wine Bistro
Low Country French Cuisine

Family Owned since 1994

Private Event Package 2019-20

Call Chef/Owner Eric for information: 843-249-2601

The Brentwood Restaurant
4269 Luck Avenue
Little River, SC 29566
843-249-2601
www.TheBrentwoodRestaurant.com

Five Private Dining Rooms Available:

Green Room: up to 16 Guests

WI-FI-Audio/Video-Fireplace



Angel Room: up to 22 Guests

WI-FI-Audio/Video-Fireplace

Wine Room: up to 42 Guests

WI-FI-Audio/Video-Private Bar-Private Bathroom



Upstairs Room: up to 18 Guests

WI-FI-Audio/Video-Fireplace

Wine Bistro: up to 30 Guests

WI-FI-Audio/Video-Private Bar-Fireplace



Fully Covered Pavilion

(Heated/Cooled): up to 150 Guests

WI-FI-Audio/Video-DJs/Band Stage-Private Bar

Private Party Menu

All Selections Include:

*Brentwood Salad, Seasonal Vegetables, Starch du Jour, Fresh Baked Bread & Whipped Butter.
Vegetarian & Children Menu available. GF: Can be prepared **Gluten Free***

CLASSIC 3-Course Dinner

(12 to 30 Guests \$31.95)
(Over 30 Guests \$29.95)

Brentwood House Salad

BEEF BOURGUIGNON *GF*

Braised Boneless Short Ribs, Chef's Potato,
Vegetable Mirepoix & Bordelaise Sauce

SALMON BEARNAISE *GF*

Pan-seared Fresh Salmon Filet,
Jasmine Rice, Sautéed Vegetables
& Classic Béarnaise

CHICKEN MOUTARDE *GF*

Grilled Chicken Breast, Sautéed Vegetables,
Chef's Potato & Dijon Mustard Sauce

Key Lime Charlotte

or

Chocolate Fondant

PREMIUM 3-Course Dinner

(12 to 30 Guests \$35.95)
(Over 30 Guests \$33.95)

Brentwood House Salad

FILET MIGNON *GF*

Grilled All-Natural Beef Tenderloin,
Chef's Potato, Seasonal Vegetables
& Classic Béarnaise

CRAB STUFFED FLOUNDER

Fresh Jasmine Rice, Sautéed Vegetables
& Maine Lobster Bisque

CHICKEN BRENTWOOD *GF*

Grilled Chicken Breast, Applewood Smoked Bacon,
Baby Spinach, Chef's Potato & Mornay Sauce

Profiterole

or

Key Lime Charlotte

V I P 3-Course Dinner

(12 to 30 Guests \$39.95)
(Over 30 Guests \$37.95)

Brentwood House Salad

SURF & TURF *GF*

Grilled Filet Mignon, Maine Lobster Tail,
Chef's Potato, Sautéed Vegetables & Classic Béarnaise

SEAFOOD TRIO

Fresh Local Fish, Jumbo Shrimp, Lump Crab Cake,
Jasmine Rice, Sautéed Vegetables & Lemon Butter Sauce

RACK OF LAMB *GF*

Chef's Potato, Sautéed Baby Spinach
& Pinot Noir Reduction

Crème Brulée

or

Profiterole

Additional Menus

Vegetarian Entrees

\$25.95

Choose one selection:

Sautéed Garden Vegetable, White Wine, EVO
& Angel Hair Pasta

or

Grilled Vegetable Napoléon, Light Puff Pastry
& Creamy Parmesan Sauce

or

Garden Vegetable Casserole, Jasmine Rice
& Yellow Curry Sauce

Children Menu:

\$14.95

Choose one to two selections:

Grilled Chicken Breast, Chef's Potato
& Seasonal Vegetables

or

Angel Hair Pasta, Tomato Sauce
& Side of Grated Parmesan

or

Seared Filet Tips, Chef's Potato
& Seasonal Vegetables

Upgrade to Brentwood Dinner

Hors d'Oeuvres:

Party Tray Serves 15 to 20 Guests

Choose three to four selections:

- Garden Vegetable Tray w/ Dip \$55
- Nicoise or German Potato Salad \$65
- Cheese, Grape & Cracker Platter \$59
- Black Olives Tapenade & Crostini \$39
- Brie & Raspberry Jam in Puff Pastry \$65
- Boiled Local Shrimp w/ Cocktail Sauce \$99
- Smoked Salmon & Salmon Mousse Platter \$99
- Teriyaki Chicken Kabobs w/ Pineapple \$69
- Chicken Fingers w/ Marinara Sauce \$65
- Shrimp on a Skewer w/ Lime Glaze \$95
- Sea Scallops & Bacon en Brochette \$99
- Shrimp & Lump Crab Canapés \$75
- Swedish or Italian Meatballs \$65
- Assorted Finger Sandwiches \$69
- Mini Crab Cake Dijonnaise \$89
- Boursin Spread & Crostini \$45
- Spinach & Artichoke Dip \$55

Appetizers:

Priced per Guests

Choose one to three selections:

- She Crab Soup \$7
- Shrimp Cocktail \$9
- Seared Ahi Tuna \$8
- Escargot du Chef \$7
- Oyster Rockefeller \$9
- French Onion Soup \$6
- Fried Green Tomato \$5
- Crab Cake Dijonnaise \$9
- Butternut Squash Soup \$6
- Maine Lobster Risotto \$10

Audio/Visual Rental

Pull Down Screen \$50

Sound System 100 watts \$50
(equipped with microphone)

Projector (3 LCD & HDMI) \$75

Sound System 400 watts \$75
(equipped with microphone)

Beverage & Bar Service

Open Bar Packages:

Bar packages offer unlimited consumption and are charged for every guest in attendance over the legal drinking age of 21. This is the best way to control your bar cost in advance of your function.

Several Open Bar Packages are available, ask for details & pricing.

Consumption Bar:

Charged on consumption for the number of drinks poured.

Domestic Beer \$3-5 Imported Beer \$5-7
Brentwood Private Label Wine \$7-8
House Liquor \$6-7 Call Liquor \$7-9
Premium Liquor \$9-12

Cash Bar:

Guests pay for their own drinks. Bartender fee applies. Can be coupled with Consumption Bar or Open Bar. For example: Beer & Wine with Consumption Bar and Liquor with Cash Bar.

Champagne Toast:

Charged on consumption for the number of bottles poured. Usually one bottle serves 6 guests.

Veuve Vernay, Brut Excellence, France NV
\$25/bottle

Moet & Chandon, Brut Imperial, France NV
\$85/bottle

Mumm Napa, Brut Prestige, California NV
\$42/bottle

Riondo, Prosecco, Italy NV \$29/bottle

Wine During Dinner:

Brentwood Private Label:

Chardonnay, White Zinfandel, Merlot
& Cabernet Sauvignon \$25/bottle

Riesling, Pinot Grigio, Sauvignon Blanc, Pinot
Noir, Rosé, Syrah, Malbec also available.

Ask for our wine list for additional selections.

Special Party Cake

Choose from the following:

**Chocolate &
Raspberry Mousse**

**Coconut &
Lemon Cream**

**Strawberry
Shortcake**

Wedding Cake also available. Call Eric for quote: 843-249-2601

Terms & Conditions

All prices are subject to 20% service charge and all current applicable state and local taxes (Food 10.5% & Liquor 15.5%)
Printed prices are subject to change due to product availability and market prices. However, all contract prices will be honored.
A deposit of 30% of the estimated total bill is required at the time of reservation & full payments 7 days before the event.
Final guest count & menu selections are required 10 days prior to the event, and this count will be your minimum charge.
Cancellation Refund: 120 days prior; 75% refund, 90 days prior; 50% refund, less than 60 days; no refund.

**Please call Eric to reserve your date or schedule a tour:
843-249-2601 or Events@TheBrentwoodRestaurant.com**