

PORT ROYAL GOLF & RACQUET CLUB
WEDDINGS



THANK YOU

Thank you for considering Port Royal Golf & Racquet Club for your upcoming wedding reception.

Whether you envision an intimate ceremony or an extraordinary event, our talented experts are committed to customizing the perfect wedding for you. Our attentive staff will pay attention to every detail, from the planning stages up through the departure of your last guest, to ensure your wedding day is perfect. We offer professional consultation, numerous catering options featuring fabulous cuisine and an ambiance like no other.

Enclosed are suggestions of what your wedding package may include. We will happily provide additional custom options upon your request. The culinary team of Port Royal Golf & Racquet Club delights itself in preparing menu options that will exceed your dining expectations while keeping within the limitations of your budget.

We are excited that you are considering our Club for your most joyous occasion and assure you we will provide a world-class experience for you and your guests. At Port Royal Golf & Racquet Club, it's our pleasure to help you create a truly spectacular and memorable wedding day. Please call for an appointment to tour our facilities and to discuss how we can assist you in making your day unforgettable.

Sydney Segars
Events Coordinator
Port Royal Golf & Racquet Club
(843) 681-1747
ssegars@heritagegolfgroup.com



TESTIMONIALS

Perfect Setting!

If you are looking for friendly staff, highly organized and professional event managers and a stunning venue, the Port Royal Golf and Racquet Club is your place. It truly was the perfect setting for our outdoor nighttime garden wedding. Sydney, Rob and the rest of the staff was very friendly, flexible and organized. They ensured that every aspect of the wedding was perfect and went off without a problem. Rave reviews also go to the chef! The food was fantastic, and the chef let us customize the menu. I keep getting compliments about how delicious the meals were. If your lucky and have the chance, try their chicken empanadas. We had them for our late-night snack, and they were eaten up as fast as they were put out. The staff did a great job managing our large group. The staff didn't miss a beat, even when we went inside for our Karaoke after party, they didn't seem to be bothered by our very loud and bad singing. In fact, I saw most of them singing along and having a great time talking to the guests. I would definitely recommend hosting your event here

Gabby S.

Everyone at Port Royal Golf Club was so nice and accommodating. Everything went so smooth and professional. It is a BEAUTIFUL venue, I wouldn't change one thing about our wedding event here. The food was amazing! We had a little over 200 people and it did not seem like it. It was not crowded or crammed at all and everyone had a seat during the ceremony on the green. I highly recommend this venue.

Weddingwire

Port Royal Golf & Racquet Club in Hilton Head, SC, was a perfect venue for our daughter's May 2019 wedding and reception. Driving up to the lovely clubhouse with the seasonal flowers in bloom sets the scene for any event. The recent addition of a bridal suite for the bride and bridesmaids to get dressed was a nice touch. They worked with us to keep within our proposed budget and provided several discounts for the reception to help keep it reasonably priced. Since my husband and I are from out of state, they kept the lines of communication open during the planning process. Once the timeline was set for the wedding and reception, they made sure that things went smoothly. There was always a clear Plan B for moving the outside wedding ceremony to the veranda in case of rain. They were cool under pressure when we had to use Plan B. A full staff was available to move the chairs for the ceremony and to remove them quickly to accommodate the cocktail hour in the same space. The food at the reception was delicious, and we appreciated the chef and his staff being up to the challenge of preparing a mix of American and Hispanic food. The food tasting experience during the planning process was a feast. It was difficult to choose which hors d'oeuvres and entrees to have during the reception. We could not have had a better experience at Port Royal Golf & Racquet Club and highly recommend this venue.

The Knot





WEDDING PACKAGES

Port Royal Golf & Racquet Club

Clubhouse Facility Fee.....	\$2,000
<i>Includes main dining room & covered verandah.</i>	
Barony Room	\$500
Walker-Wells Room	\$250
Veranda	\$800

*Ceremony At Port Royal**

West Lawn	\$1,700
Putting Green	\$2,500
Steam Gun Beach	\$3,000

Enhancements

Dance Floor (<i>Includes 20 ft x 20 ft square feet</i>).....	\$400
Gold Chiavari Chairs.....	\$10.00 per chair
Firepits.....	\$50 each
Tiki Torches (<i>Set of 10</i>).....	\$100
Corn Hole.....	\$50

Included in Packages

White Padded Chairs for Ceremony, House White Linens, House Napkins in a Variety of Colors, Set Up and Break Down

**All prices are subject to a 23% service charge, 8% sales tax and 13% sales tax on liquor.*

**A food and beverage minimum is applied to each event space.*

WEDDING MENUS



DINNER PACKAGES

Hors d'oeuvres

(Pick two from the Hors'doeuvres)

Soups -or- Salads

(Pick One)

Seafood Bisque

Rich Puree of Fresh Catch and Shellfish

Tomato Basil Soup

Creamy Squash Bisque

Garden Salad

Mixed Greens and Romaine, Fresh Tomatoes, Cucumbers, Julienned Carrots, Buttermilk Ranch Dressing

Classic Caesar Salad

Hearts of Romaine, Parmesan Crouton, Traditional Creamer Caesar Dressing

Port Royal Wedge Salad

Iceberg Wedge, Tomato, Gorgonzola, Bacon, Vidalia Vinaigrette

Baby Greens and Spinach Salad

Feta Cheese, Dried Cranberries, Grape Tomatoes, Candied Walnuts, Orange Balsamic Vinaigrette

All prices are subject to a 23% service charge, 8% sales tax and 13% sales tax on liquor.



DINNER PACKAGES

Seafood

\$75 per person

Fresh Catch of Fish

Grilled or Pan Seared with Appropriate paired sauce

Poultry

\$70 per person

Pecan Crusted Breast of Chicken

Whole Grain Mustard Sauce

Lemon and Thyme Grilled Breast of Chicken

Jus Lie

Stuffed Breast of Chicken

Spinach, Chevre, Artichoke Hearts, Caramelized Shallots

Add on \$12.00

Maryland Crab Cake

Grilled Gulf Shrimp

Fresh Catch of Fish

Chicken: Pecan Crusted or Stuffed

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Pork

\$65 per person

Spice Rubbed Pork Tenderloin Medallion

Georgia Peach Mostarda

Grilled Pork Chop

With Dried Cherry Demi-Glace

Beef

\$80 per person

New York Strip Steak

Sauce Au Poivre

Filet of Beef

Cabernet Demi-Glace

Suggested Pairings

**Pick (2)*

Grilled Asparagus Bundles

Seasonal Vegetable Melange

Green Beans Almandine

Honey Glazed and Roasted Carrots

Sauteed Vegetable Succotash

Tomato Stuffed with Vegetable Ratatouille

Herb Roasted Yukon Gold Potato Medley

Mashed Potatoes

Potatoes Au Gratin

Mushroom Risotto

Saffron Risotto

Basmati Rice Pilaf



STATION PACKAGES

Station Reception

\$85

Please select two (2) items from our selection of Hors d'oeuvres, Displays, Action Stations and one (1) Carving Station. All entrées served with Artisan Bread, Whipped Butter, Coffee (Regular & Decaffeinated), Hot Tea & Iced Tea.

Hors d'oeuvres

(Pick two from the Hors d'oeuvres)

Carver

(Pick One)

Beef Tenderloin

Rosemary Marinated and Horseradish Sauce

Slow Roasted Prime Rib

Horseradish Cream, Rosemary Jus

Roasted Turkey

Cranberry Mostarda, Honey Mustard

Pork Tenderloin

Southwest Spicy Chipotle Rubbed

**All Carving Stations are accompanied by Fresh Baked Rolls*

Displays

(Pick Two)

Imported And Domestic Cheese,

Fresh Fruit Garnish, Assorted Gourmet Crackers

Seasonal Fresh Fruit

Market Fresh Sliced Fruits and Berries, Crème Anglaise Dipping Sauce

Fresh Vegetable Crudité

Seasonal Fresh Vegetables, Assorted Dipping Sauces

Antipasto

Imported Olives, Sliced Capicola, Prosciutto, Salami, Fresh Mozzarella, Goat Cheese, Reggiano, Artichoke Hearts, Grilled Sweet Peppers, Bruschetta Triangles, Flavored Olives

***Add on \$13 per guest**

Shrimp Cocktail

Local Poached Shrimp, Spicy Cocktail Sauce, Sliced Lemon

Chilled Seafood Display

Shrimp, Oysters on the Half Shell, Spicy Cocktail Sauce, Horseradish, Tabasco

Action Station

(Pick Two)

Mashed Potato Bar: Served in a Martini Glass

Select Potatoes: Whipped Garlic Mashed, Smashed Red Skin

Select 6 Toppings: Butter, Sour Cream, Scallions, Bacon, Brown Sugar, Feta Cheese, Shredded Cheese, Olives, Grilled Vegetable Tapenade, Sautéed Mushrooms, Jus Lie, Chili Garlic Sauce, Caramelized Onions

Pasta Bar

Penne and Farfalle Pasta, Basil Pesto, Alfredo, and Fresh Marinara, Selection of: Chicken, Shrimp, Fresh Vegetables, Parmesan Cheese and Fresh Baked Italian Breads

Stir Fry

Stir Fry Chicken or Beef, Fresh Artesian Vegetables, Steamed Rice, Creamy Ponzu or Teriyaki Sauce, and Sweet and Sour Sauce

Shrimp Scampi

Lemon, Garlic, Onions, and Peppers, Savory Basmati Rice

South Carolina Shrimp and Grits

Shrimp Sautéed, Celery, Peppers, Onions, and White Wine Tomato Sauce over Stone Ground Grits



HORS D'OEUVRES

Shrimp Cocktail Shooter

Spicy Cocktail Sauce

Herbed Goat Cheese Stuffed Cherry Tomatoes

Balsamic Drizzle

Basil Roast Beef Crostini

Horseradish Cream

Spanakopita

Lemon Aioli

Petite Chicken Wellington

Whole Grain Mustard

Brie En Croute

Raspberry Coulis

Italian Sausage Arancini

Classic Italian Stuffed Risotto

Grilled Shrimp and Corn Beignet

Citrus Aioli

Petite Maryland Crabcake

Remoulade

Duck Breast Croustade

Fig and Pear Jam

Assorted Phyllo Cups

Sweet Cream Cheese with Fried Chervil

Lobster Salad Phyllo Cups

Grilled Corn, Tarragon

Grilled Vegetable and Feta Skewer

Herb Lemon Drizzle

Basil Pesto Bruschetta

Fresh Mozzarella Tomato

Sesame Chicken Bites

Citrus Soy Syrup

Petite Beef Wellington

Horseradish Cream

Chili Spiced Scallops



ENHANCEMENTS

House Beer & Wine

Chardonnay, Pinot Grigo, Cabernet & Pinot Noir

Domestic Beers

Budweiser, Bud Light, Miller Light & Yuengling

Soft Drinks & Bottled Water

4 Hours \$36 Per Person

Deluxe Package

Wine

Chardonnay, Pinot Grigo, Cabernet & Pinot Noir

Domestic Beers

Budweiser Bud Light Miller Light & Yuengling

Liquor

Smirnoff Vodka, Evan Williams, Scoresby Scotch, Montezuma Tequila, Gordon's Gin, Black Velvet & Bacardi Rum

4 Hours \$48 Per Person

Platinum Package

Included Beer and Wine

Choice of Platinum Liquor

Kettle One -or- Belvedere, Crowne Royal -or- Jameson, Tanqueray -or- Bombay Sapphire, Johnny Walker Red -or- Glen Moray Single Malt, Herradura Gold -or- 1800 Silver, Jack Daniels, Makers Mark -or- Gentleman Jack

4 Hours \$65 Per Person

Premium Beer & Wine

Chardonnay, Pinot Grigo, Cabernet & Pinot Noir

Domestic Beers & Imported Beer

Budweiser, Bud Light, Miller Light & Yuengling, Heineken & Corona

Soft Drinks & Bottled Water

4 Hours \$41 Per Person

Premium Package

Wine

Chardonnay, Pinot Grigo, Cabernet & Pinot Noir

Domestic Beers

Budweiser Bud Light Miller Ligh, Yuengling, Heineken & Corona

Liquor

Absolute -or- Tito's, Beefeaters -or- Bombay, Dewar's -or- Famous Grouse, Captain Morgan -or- Bacardi Silver, Cuervo Gold -or- Hornitos Blanco, Jim Beam -or- Jim Beam Red Stag, Canadian Club -or- Seagram's VO

4 Hours \$54 Per Person



What are our minimums?

Food and beverage minimums apply based on the date and guest count.

Is there a cake cutting fee?

Yes, \$3 per person.

Is outside catering allowed?

We do not allow any outside catering; all food must be catered by Port Royal Clubhouse.

What does the facility fee include?

House white linens, house napkins in a variety of colors, set up and break down.

Do I have to have my own Wedding Planner?

Yes, at least a day of planner is required.

What deposits are required to hold my spot?

A deposit is due upon signing the contract. The deposit amount is based on the budget and the facility fee. (25% of F&B minimum plus the facility fee)

Do you offer tastings?

Yes, a tasting is complimentary and is allowed up to four guests.

RECOMMENDATIONS

Wedding Planners

Beth Baldwin Weddings
Beth Baldwin (843) 290-8727
www.bethbaldwinweddings.com

Spencer Special Events
Amanda Spencer (843) 589-9099
www.spencerspecialevents.com

Jackie Brino
Hilton Head Entertainment
843-689-3445
jbrino@hiltonheadentertainment.com

Florists

Gardenias
(843) 837-6655
www.gardeniashhi.com

Jardiniere Events
(843) 802-2912
<http://jardiniererevents.com/index.html>

Flowers by Sue
(843) 842-8778
www.flowersbysue.com

The Flower Shop Bluffton
(843) 837-7637
www.theflowershopbluffton.net

Photographers

Ambere Elizabeth Weddings
Amberelizabethweddings.com

Bud Johnson Photography
<http://www.budjohnsonphotography.com/>

Photography by Anne
<https://www.photographybyanne.com/>

Smarty Pants Photography
<https://www.smartypantsphotography.com/weddings>

Videographers

Jackson Productions
(843) 757-7083
www.moonlightproductionsshhi.com

Coastal Wedding Films
(843) 298-7335
www.coastalweddingfilms.com

Entertainment / Musicians

Hilton Head Entertainment
(843) 689-3445
www.hiltonheadentertainment.com

JLK Events
(843) 384-4748
www.jlkevents.com

Moon River Productions
(843) 290-0765
www.hardencrenshaw.com

Crush Entertainment
414-617-8916
<https://www.crushisland.com/>

Ceremony Officiates

Father Jonathan, Church of the Cross
843-757-2661
<https://thechurchofthecross.net/author/pastorriddle/>

Donna Jones, Notary
(843) 671-2620
www.creativeweddingshhi.com

Transportation

Diamond Transportation
(843) 247-2156

Old Savannah Tours (Trolleys)
(912) 234-8128

Wedding Cakes

Lowcountry Flour Girls
(843) 837-2253
www.lowcountryflourgirls.com

Susan Vogel
(843) 384-3098

Accommodations

The Westin Resort & Spa
(843) 681-4000

Hampton Inn & Suites
(843) 681-7900

Marriott's Grande Ocean
(843) 686-7343

Resort Quest (Vacation Rentals)
(843) 785-7300

Sonesta Resort
(843) 842-2400

Hair, Make-up & Spa

True Beauty by Joanna Marie
<https://truebeautybyjm.com/>

The Heavenly Spa at The Westin Resort
(843) 681-1019
www.westinhiltonheadspa.com

Southern Belle by Maria Noel
843-441-9771
<https://southernbellebymarianoel.com/>

For more information visit
hiltonheadgolf.net/weddings/services

