



DOUBLETREE RESORT by Hilton™

MYRTLE BEACH OCEANFRONT



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..... Wedding Info

What is Included

Oceanfront Ballroom & Outdoor Terrace
Outdoor Ocean Blue Terrace for Cocktail Hour
Wooden Parquet Dance Floor
Standard Banquet Chairs
Complimentary Centerpieces
Serving Ware, Flatware & Glassware
Standard Floor Length Linens in White or Black
Napkins in White or Black
Cake Cutting & Serving
Serving Staff
Set-Up & Clean-Up of your Reception
Complimentary One-Night Stay for the Happy Couple



Rental Fees & Guidelines

Please check with an Event Manager for the prevailing ballroom rental fees and catering minimum spend requirements for your special day.

Ceremony Fee \$700

This fee includes the ceremony location, set-up, breakdown and usage of up to 100 white padded folding chairs for the Wedding Ceremony. We have three unique outdoor ceremony locations that include: On the beach with the sand between your toes, on our private oceanfront lawn or the veranda overlooking the Atlantic Ocean. Not to worry we always have a fabulous weather back-up plan!!

Beach ceremony time restrictions do apply from May 1st through September 15th. Horry County and the City of Myrtle Beach set-up beach chairs and umbrellas for rent and they do not begin to take them down until 5:00pm. Therefore, during these months, the earliest recommended ceremony time is 6:00pm.

Get-Ready Room

Get-Ready Room \$250

The room provides the perfect spot to prepare for the "Big Day" offering ample space and natural light. The Get-Ready room includes a hanging rack and full-length mirror.

Catering options are available. Please ask an Event Manager for further details.

pricing does not include tax or 23% service charge

Plated Dinners

dinner service includes iced tea, regular coffee, decaffeinated coffee & gourmet tea selections as well as, chef's selection of appropriate complements and fresh baked rolls.

First Course

choice of soup or salad

new england style clam chowder

tomato bisque

petite baby lettuces, dried cranberry, heirloom tomatoes, hot house cucumbers & white balsamic vinaigrette

classic caesar with crisp romaine lettuce, herb croutons, parmesan cheese & creamy garlic dressing

roasted beets with field greens, candied pecans, goat cheese & champagne vinaigrette

wedge of iceberg with blue cheese dressing, applewood smoked bacon, grape tomatoes & gorgonzola cheese

Main Course

please select one

chicken madeira
with roasted mushrooms
\$57 per person

roasted pork loin
with apple vinegar gastrique
\$57 per person

roasted chicken
with parmesan cheese
\$59 per person

pan seared seasonal local fish
with lemon butter sauce
market price

12 oz. new york strip
with madeira
market price

duo of beef & seasonal local fish
6 oz. center cut filet of beef with seasonal fish
market price

low country filet
8 oz. center cut filet of beef
with cabernet sauvignon demi-glace
market price

***Pricing includes a selection of 3 passed hors d' oeuvres for your cocktail hour and plated meal.
The hors d'oeuvre selections are listed on the cocktail hour page.**

Choice of entree may be offered for an additional \$5 per person.

All entrees will be served with one selection of a starch and one selection of vegetable.

Additional entree selections are available. Please inquire with the Event Manager for details.

pricing does not include tax or 23% service charge

Build Your Own Dinner Buffett

dinner service includes iced tea, regular coffee, decaffeinated coffee & gourmet tea selections as well as, chef's selection of appropriate complements and fresh baked rolls.

pricing includes a selection of 3 passed hors d'oeuvres for your cocktail hour and buffet dinner.
the hors d'oeuvre selections are listed on the cocktail hour page.

TWO PROTEINS	THREE PROTEINS
\$73.00 PER PERSON	\$77.00 PER PERSON

Choice of Three Salads

mixed greens salad
potato salad
coleslaw
pickled vegetable salad
fruit salad
caprese salad
caesar salad
cucumber & pickled onion salad
deconstructed bruschetta salad & grilled flat bread

Choice of One Vegetable

fresh green beans
parmesan roasted cauliflower
brussel sprouts
seasonal medley
roasted root vegetables
broccolini with roasted tomato
succotash
collard greens

Choice of One Starch

garlic mashed potatoes
roasted fingerling potatoes
rice pilaf
macaroni & cheese
penne marinara
bowtie alfredo with baby peas & bacon
herb roasted potato

pricing does not include tax or 23% service charge

Choice of Two or Three Proteins

Pork Selections

herb roasted pork loin with bourbon demi
grilled pork chop with onion fig marmalade
bbq pulled pork
teriyaki glazed pork loin with pineapple ginger relish

Chicken Selections

bbq roasted chicken
southern fried chicken
chicken piccata
chicken marbella with dried fruits, olives & capers
chicken madeira with mushrooms

Seafood Selections

pan seared salmon with lemon caper sauce
shrimp & grits with tasso gravy
marinated grouper gremolata
baked cod with crumb topping
blackened grouper
fried flounder with remoulade

Beef Selections

top sirloin with mushroom sauce
braised bbq brisket
petite top sirloin chimichurri
***other beef options are available at market price.**

Signature Buffets

dinner service includes iced tea, regular coffee, decaffeinated coffee & gourmet tea selections as well as, chef's selection of appropriate complements and fresh baked rolls.

pricing includes a selection of 3 passed hors d' oeuvres for your cocktail hour and buffet dinner.
the hors d'oeuvre selections are listed on the cocktail hour page.

South of the Equator

quinoa salad with avocado, arugula & white balsamic vinaigrette
mango, arugula, pickled red onions, sweet chili vinaigrette
roasted chicken with cilantro, lime & chilies
blackened east coast shrimp
carne asada (steak) with grilled scallions
spanish rice
slow cooked black beans with poblano peppers
shredded lettuce, cotija cheese, fresh salsa, green onions, sour cream & guacamole
warm flour tortillas
fresh made tortilla chips
\$65 per person

Southern BBQ

tossed salad with cucumbers, tomatoes, croutons, balsamic vinaigrette
marinated tomato & cucumber salad
coleslaw
cornbread with honey butter
4-cheese macaroni & cheese
sauteed green beans with onions & bacon bits
slow roasted pork with spicy vinegar & sweet mustard bbq sauces
sweet bourbon bbq chicken
\$69 per person

Night at the Beach

iceberg wedge salad, applewood smoked bacon, heirloom tomatoes, chives, gorgonzola dressing
shrimp & noodle salad with sesame vinaigrette
crab cakes with remoulade sauce
grilled tomatoes & summer squash with fresh oregano, orange & chili
herb roasted bay potatoes
fish taco station
carved whole strip of loin beef with grilled flat bread & chimichurri*
\$80 per person

*indicates chef fee

pricing does not include tax or 23% service charge

Cocktail Hour Selections

Butler Passed Hors d'oeuvres

selection of any three hors d'oeuvres is included with your dinner menu selection
(based on 4 pieces per person)

add additional hors d'oeuvres for \$5 per person, per selection

Chilled Hors d'oeuvres

pimento cheese crisps
guacamamme crostini
ratatouille crostini
tuna poke in wonton shell
caprese skewer
shrimp cocktail
cocktail crab claws
bloody mary oyster shooters

Hot Hors d'oeuvres

mini beef wellington
braised short rib panini with fontina cheese
breaded artichoke with goat cheese
spanakopita
pear almond brie
coconut chicken
mushroom arancini
three cheese arancini
crab cakes with remoulade
applewood smoked bacon wrapped scallop
gruyere & leek tart
fig & goat cheese tart
beef sate skewer
thai peanut sate
chicken pineapple kabob
low country boil skewer
vegetable spring roll
cream cheese stuffed mushrooms

Display Options

fresh seasonal crudité

fresh seasonal vegetables with hummus avocado buttermilk dip

\$10 per person

fresh seasonal fruit

fresh cut seasonal melons, pineapple, grapes & berries with greek yogurt dip

\$12 per person

imported & domestic cheese board

imported and domestic cheeses with fruit chutney, whole grain mustard, crackers & artisan flat breads

\$15.00 per person

antipasto display

sliced cured meats, fresh mozzarella and feta with kalamata olives, marinated vegetables, crispy flat bread

\$15.00 per person

pricing does not include tax or 23% service charge

Bar Beverages

Hosted & Cash Bar

Hosted Bar: The host will pay for all drinks ordered by the guests.
These prices are subject to all current state and local taxes plus a 23% service charge.

Cash Bar: The guest will pay for their own drinks.
These prices include all current state and local taxes. Does not include gratuity.

Bronze

absolut vodka
new amsterdam gin
myers's platinum rum
jim beam bourbon
canadian club whiskey
j&b scotch
jose cuervo tradicional plata tequila
\$9++ per drink
Cash Bar - \$11 per drink

Silver

tito's vodka
tanqueray gin
barcardi rum
1800 tequila silver
bulleit bourbon
jack daniel's bourbon
dewar's scotch
\$10++ per drink
Cash Bar - \$12 per drink

Gold

grey goose vodka
ron zacapa rum
casamigos blanco tequila
knob creek bourbon
jameson irish whiskey
glenmorangie scotch
\$12++ per drink
Cash Bar - \$14 per drink

Domestic Beer

budweiser
bud lite
miller lite
\$4.50++ per can
Cash Bar - \$5 per can

Imported Beer

blue moon
corona
goose island
heineken
\$6++ per can
Cash Bar - \$7 per can

Wine

wycliff brut
proverb chardonnay
proverb cabernet
\$9++ per glass
Cash Bar - \$10 per glass

Bottled Water

aqua panna
pelegrino
\$5.50++ per bottle
Cash Bar - \$6 per bottle

Canned Soda

coke
diet coke
sprite
ginger ale
\$3.50++ per can
Cash Bar - \$4 per can

riondo prosecco
columbia crest chardonnay
columbia crest cabernet
\$10++ per glass
Cash Bar - \$12 per glass

chandon brut sparkling
\$12++ per glass
Cash Bar - \$14 per glass

It is a requirement to have one bartender for every 50 guests. A fee of \$45 per bartender, per hour will be incurred.
The DoubleTree prohibits the consumption of shots. Alcohol is not permitted to be brought in or taken from the event by any guest.

pricing does not include tax or 23% service charge

Package Bar

Package Bar: Offers the same extensive selection of beverages as our hosted bar with the advantage of per hour/per person pricing. Each hour is based on your guest count with the exception of those under the age of 21. These prices are subject to all current state and local taxes and a 23% service charge.

Bronze

wycliff brut
proverb chardonnay
proverb cabernet
budweiser, bud lite, miller lite
corona, heineken
absolut vodka
new amsterdam gin
myers's platinum rum
jim beam bourbon
canadian club whiskey
j&b scotch
jose cuervo tradicional plata tequila
coke, diet coke, sprite, ginger ale

1-hour

\$27 per person

2-hours

\$36 per person

3-hours

\$45 per person

4-hours

\$54 per person

Silver

riondo prosecco
columbia crest chardonnay
columbia crest cabernet
budweiser, bud lite,
blue moon, stella artois,
corona, samuel adams
tito's vodka
tanqueray gin
barcardi rum
1800 tequila silver
bulleit bourbon
jack daniel's bourbon
dewar's scotch
coke, diet coke, sprite, ginger ale

1-hour

\$30 per person

2-hours

\$40 per person

3-hours

\$50 per person

4-hours

\$60 per person

Gold

chandon brut sparkling
columbia crest chardonnay
columbia crest cabernet
budweiser, bud lite, blue moon,
stella artois, corona,
samuel adams, goose island
grey goose vodka
ron zacapa rum
casamigos blanco tequila
knob creek bourbon
jameson irish whiskey
glenmorangie scotch
coke, diet coke, sprite, ginger ale

1-hour

\$36 per person

2-hours

\$48 per person

3-hours

\$60 per person

4-hours

\$72 per person

Soda, Beer & Wine

wycliff brut
proverb chardonnay
proverb cabernet
budweiser, bud lite, miller lite
corona, heineken
coke, diet coke, sprite, ginger ale

1-hour

\$18 per person

2-hours

\$27 per person

3-hours

\$36 per person

4-hours

\$45 per person

Additional Options

house champagne toast
\$6 per person

unlimited non-alcoholic beverage service
soda, iced tea & coffee
\$15 per person

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Children & Vendor Meals

Plated Children's Meal

(children ages 4-12 years old)

chicken fingers
mac & cheese
french fries
seasonal fruit cup
juice
\$20 per child

Vendor Buffet or Plated Entree

allow them to eat from the dinner
buffet or a plated entree.
no discounts

Children's Buffet Meal

children ages 4-12 years old may eat
from the chosen buffet for half price.

Vendor Sandwich

chef's choice of a fresh-made sandwich
seasonal fruit cup
chips
\$20 each