

The Surf Golf and Beach Club



*Special Event
Information
2023*

The Surf Golf and Beach Club

The Surf Golf and Beach Club is a private members only country club located in the Cherry Grove section of North Myrtle Beach, South Carolina. Established in 1959, we are one of the most historic and celebrated special event facilities on The Grand Strand.

We warmly welcome non-members to host special events in our Clubhouse. These events include, but are not limited to Weddings, Receptions, Parties and Business Meetings. Our facility can accommodate groups both large and small. All catering and food preparations are done on site. This Information Package is just a taste of what we can do for you, tailored menus are available for every event.

Deposit and Payment Procedures

-In order to secure a date for your event we require a deposit equivalent to the room rental fee. Wedding Receptions require a minimum \$1500.00 non-refundable deposit. All deposits are non-refundable and credited to the final cost of the event.

- 2 weeks prior to the event menu finalization is required. All menu pricing is based per person.

- 72 Hours prior to the event the final guaranteed guest counts is required.

- A valid credit card is required for security, but does not have to be the method of payment. Remaining balance is due at the close of the event. Any incurred extra expenses such as additional food and beverage or room rental extension payment is due at the close of the event as well.

The Surf Club prohibits the use of confetti, glitter, silk flower petals, floating lanterns or other non-biodegradable materials outside on the lawn, or for your reception exit. Bubbles, sparklers and fresh flower petals are welcome. We do not allow anything to be hung up on walls. Command strips of any kind are NOT permitted. If furniture is moved, it must be moved back, any damage will be charged to the credit card on file.

All Pricing is subject to 20% Service Charge and
applicable Taxes

Surf Golf and Beach Club Event Space

The Surf Golf and Beach club has a variety of rooms to accommodate your event. Room rental is based on a four hour time allotment and can be increased per hour. Taxes apply to these fees.

Hussey Hall

Our main banquet hall, Hussey Hall offers a large area for dinners, cocktail parties, wedding receptions and meetings. It can accommodate up to 180 seated or 220 standing. It provides a beautiful view of our historic golf course.

Rental Fee \$1,000.00 with a minimum of \$1,000.00 in food and beverage costs.

Tilghman Hall

This room provides an intimate setting for smaller events. It's high ceilings and large windows provide a bright and airy feeling. This room can accommodate up to 40 seated or 65 standing.

Rental Fee \$250.00 with a minimum of \$250.00 in food and beverage costs.

The Lounge

The Surf Club Lounge can accommodate up to 50 people. It provides a luxurious setting and golf course view. This room is often used in conjunction with Hussey hall for cocktail receptions.

Rental Fee \$500.00 with a minimum of \$500.00 in food and beverage costs.

Charles W. Byer Jr. Board Room

A perfect setting for private meetings, it can accommodate up to 15 people.

Rental Fee \$150.00

Wedding Special

This package includes an eight hour rental including Hussey Hall for the reception, Tilghman Hall for brides party, and the Board Room for the groom. The lounge may also be included for an additional discounted fee. Includes a golf cart for pictures.

Rental Fee \$2,500.00 with a minimum of \$2,500.00 in food and beverage costs.

*****All fees include linens, table settings, set up, and clean up fees.****

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Fees and Services

Extra Fees:

White Round Arch -\$50

A \$60 delivery fee will be added onto any of the following items:

White folding chairs:

\$2.75 per chair

Tents:

10x10 Pop Up -\$35

30x30 Frame Tent -\$700

30x40 Frame Tent -\$850

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Buffet Selections

Chicken

- Chicken Confit
- Chicken Cordon Bleu
- Chicken Marsala
- Chicken Picatta
- Chicken Roulade with Sundried
Tomato& Basil Stuffing
- Herb Roasted Chicken
- Slow Cooked BBQ Chicken

Beef

- Balsamic Marinated Flank Steak
with Fruit Coulis
- Beef Tips with Portabella Mushrooms and
Demi Glace
- Club Pot Roast with
Oven Root Vegetables
- Bourbon Steak with Espanola Sauce

Starch

- Buttermilk Mashed Potatoes
- Mashed Sweet Potatoes
- Garlic Roasted Red Potatoes
- Sweet Potato au Gratin
- Lemon Herb Pilaf
- Herb and Dried Fruit Basmati Rice
- Penne Pasta with Olive Oil,
Garlic and
Parmesan
- Macaroni and Cheese
- Creamy Herb Risotto

Seafood

- Flounder Florentine
- Blackened Mahi-Mahi
With Pineapple Pico
- Shrimp and Scallop Scampi
With Linguini
- Swordfish with Stewed Tomato
and Herbs
- Roasted Trout with Tomato and Corn Relish
and Crispy Leeks

Pork

- Sugar Cured Porkloin with
Mango BBQ Sauce
- Fried or Grilled Pork Chops with
Hunters Sauce
- Pulled Pork with Carolina BBQ Sauce
- Herb Crusted Porkloin with
Caramelized Onions and Mushrooms
- Honey Baked Ham
- Roasted Pork Tenderloin with
Orange Marmalade

Vegetable

- Seasonal Vegetable Medley
- Green beans Almondine
- Corn and Edamame Succotash
- Glazed Baby Carrots
- Roasted Okra
- Broccoli and Cheese Sauce
- Collard Greens
- Roasted Root Vegetables

The Chef can customize any menu based on preference and price per person.
You are not limited to any selection choice.

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Lunch and Dinner Selections

Roasted Pork Lion
Mashed Potatoes and Gravy
Green Beans
Rolls and Butter
Garden Salad

Price per person \$18*

Chicken Marsala with Mushroom Mélange
Mahi Mahi with Pineapple Chutney
Roasted Red Skinned Potatoes
Seasonal Vegetable Medley
Rolls and Butter
Caesar or Garden Salad
Seasonal Dessert Section

Price per person \$35*

Pulled Pork BBQ with Sauces
Chicken Bog
Macaroni and Cheese
Southern Green Beans
Cole Slaw
Cornbread
Seasonal Dessert

Price per person \$25*

Carving Station
Lowcountry Shrimp and Grits
Grilled Asparagus
Mashed Potatoes
Rolls and Butter
Caesar or Garden Salad
Seasonal Desserts

Price per person \$56*

Hors d'oeuvres Available to Choose From For Additional Cost

Veggie:

Fruit, Vegetable, and Cheese Board
Caprese Skewers
Cheddar Biscuits with Pimento Cheese
Caramelized Onion and Goat Cheese Flatbread with Truffle Oil
Garden or Caesar Salad Cups
Fruit Skewers
Southern Tomato Tartlets

Seafood:

Crab Balls with Remoulade
Smoked Trout Crepes with Apples, Onions, and Horseradish
Shrimp and Grit Cups
Tuna Tartare with Crispy Wontons
Shrimp Cocktail
Bacon Wrapped Scallops

Meat:

Roasted Beef Sirloin Crostini with Horseradish and Caramelized Onions
Fingerling Potato Skins With Bacon and Cheddar
Pulled Pork Sliders
Asian Pork Meatballs
Crispy Teriyaki Ribs

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Breakfast and Brunch Selections

Continental Breakfast

- Danish and Muffin Display
- Fruit Display
- Greek Yogurt and Housemade Granola

Price per person \$13

Breakfast Buffet

- Scrambled Eggs
- Bacon/Sausage
- Grits/Hash Browns
- Biscuits/Gravy
- French Toast Sticks (Maple Syrup)
- Fruit Display
- Assorted Muffins

Price per person \$16.25

Brunch

- Vegetable Frittatas
- Yogurt Bar
- Bagel Bar
- Chicken Salad on Croissants
- Mixed Green Garden Salad
- Fruit Display

Price per person \$26

Brunch Buffet

- Bacon/Sausage
- Fried Chicken
- Mashed Potatoes/Gravy
- Biscuits/Gravy
- Scrambled Eggs
- Omelet Station
- Crepe/Waffle station
- Fruit
- Salad Bar
- Pastries

Price per person \$26

Traditional Breakfast Buffet

- Bacon/Sausage
- Fried Chicken
- Mashed Potatoes/Gravy
- Biscuits/Gravy
- Scrambled Eggs
- Fruit
- Salad Bar
- Pastries

Price per person \$17

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Sample Desserts

Mini Sweets Table

\$8 Per Person

An assortment of “Pick up” sweets, cakes and cookies

Other Dessert Choices:

Wedding Cakes

Cupcakes

Cookies

Cheesecake

Southern Pound Cake

Bread Pudding

Cobblers and Crisps

Panna Cotta

Chocolate Mousse with Raspberries

Brownies

Profiteroles

Eclairs

Cream Puffs

Beignets

Crepes

Apple Strudel

Key Lime Pie

The Chef can customize any dessert based on preference.
You are not limited to these dessert choices.

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Beverage Service

Open Bar:

Host pays for each guest of legal drinking age at the following rates:

Beer & Wine Open Bar:

Includes Domestic Beer, House Wine, and Soda.

1 Hour \$13 per person

4 Hour \$38 per person

House Open Bar:

Includes House Brand Liquor, Domestic Beer, House Wine, Mixers and Soda.

1 Hour \$15 per person

4 Hour \$42 per person

Premium Open Bar:

Includes House and Premium Brand Liquor, Domestic and Premium Beer, House Wine, Mixers and Soda.

1 Hour \$18 per person

4 Hour \$45 per person

Host/Cash Bar:

Guest pays for individual drinks at the following prices:

House Liquor \$5.00

Call Liquor \$7.00

Premium Liquor \$9.00

Domestic Beer \$3.75

Premium Beer \$5.00

House Wine \$5.50

Soda/Juice \$3.00

Mimosa and Bellini Bar

\$6 per drink

\$25 per bottle

Blood Mary Bar

\$8 per drink

Includes shrimp, bacon, olives, and celery

Coffee, Tea, and Water Station

\$1 per person

In accordance with state law, alcoholic beverages will not be served to any guest under the legal drinking age of 21. All bars must be manned by Surf Club staff, who may reserve the right to refuse beverage service to any guest who appears intoxicated or cannot produce proper identification. Identification will be requested of any guest of questionable age. No alcohol may be brought in or taken from the event by any guest. All private party bars are limited to a maximum of four (4) hours beverage service whether cash or hosted.

Bars are required to close one half hour prior to event end time.

SURF CLUB POLICY PROHIBITS THE CONSUMPTION OF SHOTS OF ANY KIND

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