



WILD WING

Catering Menu

Wild Wing Golf Course
1000 Wild Wing Blvd
Conway, SC 29526

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Event Sales Manager
843-234-6347

Pricing & Guidelines

Main Ballroom Rental - \$995

Rental fee includes:

- Our 20 x 20 foot parquet dance floor
- Tables, glass ware, china & silverware
- Floor length table linens
- Full Server Staffing
- Spacious Bridal Suite with patio overlooking the grounds
- Standard set up for your event and environmental fee
- Reception, not including ceremony, is based on a four hour event
- All Events must be concluded by 10:30 pm and Host vacated by 11:00 pm

Ceremony Fee - \$395

This fee includes complete use of the outside lawn and a one-hour wedding rehearsal, date and time subject to availability. Ceremony fee also includes use of white PVC Archway. Rental chairs are available upon request at an additional price

Attendance Guarantees & Menu Selections

- A food minimum of \$2,500.
- Final menu selections are due fourteen (14) days in advance of your function.
- Final attendance guarantees for all functions are due fourteen (14) days prior to the start of your program.
- The final guarantee is not subject to reduction should less attend.
- Wild Wing will prepare up to 5% over the final guarantee.

Pricing, Service Fee and Tax

- Printed prices do not include taxable service fee or applicable sales tax.
- Service fee of 22% applies to all food and beverage products.
- All rental and labor fees are subject to 8% tax
- Food, non-alcoholic beverages, beer, wine and liquor are subject to applicable South Carolina sales tax
- All rental, food and beverage pricing is subject to change up to 90 days prior to any event.

Deposits and Billing

- A deposit of \$1,000 is required to reserve your event date.
- This deposit will go towards your final bill.
- In the event of cancellation, your deposit paid is non-refundable
- The balance due based on guarantee (minus charges incurred during your event) must be paid fourteen (14) days prior to your event.
- Any charges incurred during your event will be charged to your on file account.

Casual Themed Dinner Buffets

Includes garden salad bar and assorted dessert bites table
(Minimum of 50 people)

| | | | |
|--|-------------|--|-------------|
| <p>SOUTHERN FRIED OR HONEY BAKED CHICKEN</p> <p>seasoned green beans & carrots mashed potatoes & gravy cole slaw fresh baked bread</p> | <p>\$22</p> | <p>FROGMORE STEW</p> <p>one-pot meal with shrimp andouille smoked sausage corn on the cob new potatoes & carrots country cornbread</p> | <p>\$27</p> |
| <p>CAROLINA BBQ</p> <p>Boston pork roast molasses baked beans buttered corn on the cob southern style potato salad cole slaw & hushpuppies</p> | <p>\$18</p> | <p>HOMEMADE MEATLOAF</p> <p>seasoned ground sirloin redskin mashed potatoes baby peas & carrots brown mushroom gravy fresh baked bread</p> | <p>\$18</p> |
| <p>THE ITALIAN</p> <p>three cheese & meat lasagna grilled vegetable medley parsley red potatoes garlic bread</p> | <p>\$20</p> | <p>THE COOKOUT</p> <p>grilled hamburgers and all beef hot dogs cheddar baked macaroni and cheese molasses baked beans homemade cole slaw & potato salad</p> | <p>\$16</p> |
| <p>SEAFOOD DELIGHT</p> <p>deep fried shrimp & flounder low country potato salad seasoned green beans homemade cole slaw and hushpuppies</p> | <p>\$24</p> | <p>STROGANOFF</p> <p>braised beef tips buttered egg noodles seasoned green beans fresh baked bread</p> | <p>\$24</p> |
| <p>THE LUAU</p> <p>fresh seasonal fruit in watermelon basket marinated grilled breast of chicken pineapple shrimp salad buttered corn on the cob vegetable rice pilaf fresh baked bread</p> | <p>\$25</p> | <p>COUNTRY FRIED STEAK</p> <p>battered & fried cube steak rich brown gravy buttermilk mashed potatoes seasoned green beans fresh baked bread</p> | <p>\$24</p> |

We are happy to create a custom menu for your event.

Based on 1 hour of buffet service, A surcharge of \$2 per person will be added to guests under the minimum for all menus



Specialty Dinner Buffet Options

Includes house salad, fresh baked bread and dessert

Two entrees \$29 or three entrees \$35

(Minimum of 50 people)

ENTRÉE SELECTIONS – CHOICE OF TWO \$29 | CHOICE OF THREE \$35

| BEEF AND PORK | CHICKEN | SEAFOOD |
|--|---|---|
| Roasted petite filet of beef <i>(market price)</i> | Marsala sweet marsala wine & fresh mushrooms | Broiled Atlantic salmon fresh dill sauce (+ \$ 2) |
| Roasted breast of turkey | Florentine spinach & light cream sauce | Fried or broiled flounder |
| Cornbread stuffed pork chops | Cordon Bleu ham, Swiss cheese, & light cream sauce | Grilled mahi mahi primavera sauce |
| Boston pork roast | Parmesano marinara sauce, mozzarella, parmesan cheese | |
| Roasted pork tenderloin | | |
| Black oak ham | | |

STARCH & VEGETABLE SELECTIONS

VEGETABLES (Select One)

Seasoned green beans
Steamed broccoli w/ light butter sauce
Whole kernel sweet white corn
Squash, red pepper & sauté red onion
Asparagus w/ hollandaise sauce (+ \$ 2)
Sweet baby peas & carrots

STARTCHES (Select One)

Buttermilk mashed potatoes
Roasted red skin potatoes
Twice baked potatoes
Hawaiian rice
Wild & white rice pilaf
Baked ziti with marinara & mozzarella

DESSERTS - CHOICE OF 1

New York cheesecake, coconut cake, carrot cake
Bistro desserts red velvet cake, peanut butter cream pie,
key lime w/ graham cracker crust

Based on 1 hour of buffet service. A surcharge of \$ 2 per person will be added to guests under the minimum for all menus

DUE TO SEASONAL AVAILABILITY, MENU ITEMS ARE SUBJECT TO CHANGE.

All prices subject to service fee and applicable sales tax.



Plated Dinner Selections

served with house salad, seasonal vegetables, starch, fresh baked bread, and dessert

ENTRÉE SELECTIONS

CHICKEN

| | | | |
|--|------|---|------|
| Marsala with sautéed mushrooms | \$26 | Florentine with fresh spinach & a light cream sauce | \$26 |
| Cordon Bleu with black oak ham & a light cream sauce | \$26 | | |

PORK

| | | | |
|--|------|--|------|
| Roasted Pork Tenderloin Medallions with a light pork broth | \$27 | Cornbread Stuffed Roasted Pork Chop with a light pan gravy | \$27 |
|--|------|--|------|

BEEF

| | | | |
|---|--------|---|--------|
| 10 oz. Prime Rib au jus petite filet medallions | MARKET | 6 oz. Filet Mignon with a light madeira sauce | MARKET |
|---|--------|---|--------|

FISH

| | | | |
|---|------|------------------------------|------|
| Grilled Atlantic Salmon With a cream dill sauce | \$32 | Crab Stuffed Flounder | \$32 |
| | | Flounder Florentine | \$32 |

VEGETARIAN

| | | | |
|--|------|--|------|
| Grilled Vegetable Pasta Primavera Over penne pasta | \$19 | Portabella Tower Parmesan risotto, grilled squash, roasted pepper, baby spinach, pepper coulis | \$19 |
|--|------|--|------|

DINNER DUOS

| | |
|--|------|
| GRILLED 5oz FILET MIGNON | \$39 |
| with roasted shallot jus accompanied by your choice of one of the following | |
| 4oz Marinated Grilled Chicken Breast With a roasted pepper champagne sauce | |
| 4oz Teriyaki Grilled Atlantic Salmon with Roasted Garlic Cream | |
| Sauteed Shrimp (4) | |

DESSERTS

New York cheesecake, coconut cake, carrot cake
Bistro desserts red velvet cake, peanut butter cream pie, key
lime w/ graham cracker crust

All prices subject to service fee and applicable sales tax.



Reception Enhancements

all carved items presented with rolls and condiments
chef's fee of \$75.00 applies to all carving stations

Prime Rib of Beef

horseradish sauce & au jus,
market price
1 roast per 25 guests

Black Oak Ham

w/ pineapple chutney
\$325 per 50 guests

Roast Turkey Breast

cranberry chutney
\$275 per 50 guests

Herb Marinated Roasted Pork Tenderloin

port wine au jus
\$275 per 50 people

Seasonal Crudites

Assorted fresh cut vegetables w/ ranch dressing
\$225 per 50 people

Deluxe Fruit Display

fresh seasonal fruit w/ assorted berries
\$250 per 50 people

Imported and Domestic Cheese

variety of domestic & imported cheeses
& gourmet crackers
\$275 per 50 people

Imported Antipasto

Variety of Italian meats & cheeses, grilled
vegetables, olives & crostini's
\$250 per 50 people

Roasted Vegetable Antipasto

balsamic roasted squash, zucchini, red peppers,
olives, asparagus, creamy parmesan dip
\$250 per 50 people

Classic Shrimp Cocktail

cocktail sauce, lemon wedges
priced by the pound - market price

Pasta Station

penne pasta ,marinara & alfredo sauce
sweet peppers & parmesan cheese
\$8 per person
(add grilled chicken +\$3 or shrimp +5)

Low Country Shrimp & Grits

sautéed shrimp w/ sweet italian sausage, peppers,
onions in a white wine & bourbon cream sauce,
over local white corn grits
\$15 per person

South of the Border Nacho Bar

tri color torilla chips, seasoned ground beef
diced tomatoes, green onions, cheddar cheese
sauce, jalapenos, sour cream & pico de gallo
\$12 per person

Mashed Potato Bar

Idaho russet mashed potatoes with toppings of
baby spinach, crisp bacon bits, fresh chives,
cheddar cheese & sour cream
\$8 per person

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minimum for all menus

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A La Carte Hors D' Oeuvres

Dollar amounts are priced per person

DISPLAYS & DIPS

Mozzarella Sticks with marinara \$5
Pimento cheese on crostini \$3
Spinach & feta cheese spanakopita \$5
Mozzarella, tomato & basil brochette \$5
Vegetable Spring roll w/ sweet chili sauce \$4
Brie and raspberry phyllo cups \$4
Spinach & Artichoke Dip \$5
Queso Dip with chips, salsa & Sour Cream \$5
BBQ Sliders w/cole slaw \$5
Chicken salad tartlets \$4
Finish Meatballs in cognac sauce \$5
Pork or chicken eggrolls \$5
Italian sausage & cheese stuffed mushrooms \$5

Chicken or beef empanadas \$5
Beef Wontons \$4
Shaved Roast Beef on Crostini with Horseradish Sauce \$4
Shrimp salad in phyllo cups \$7
Ahi tuna wonton w/ a soy ginger mayo \$7
Bloody Mary oyster shooters, alcohol free \$7
Individual shrimp cocktails \$8
Seafood Stuffed mushrooms \$8
Shrimp canape w/ shrimp & herb cream cheese \$8
Bacon wrapped shrimp or scallops \$9
Hot Crab Dip \$9
Mini crab cakes with remoulade \$9

PLATED WEDDING PACKAGES

Silver Wedding Reception Package

complimentary bartender service
cocktail hour w/ a selective choice of 1 butler
passed hors d' oeuvre
specialty two item entrée buffet
or
single item plated entrée
complimentary cake cutting & serving
champagne toast
\$ 39.00 per guest

Gold Wedding Reception Package

complimentary fresh seasonal fruit display
complimentary bartender service
cocktail hour w/ a selective choice of two butler
passed hors d' oeuvres
specialty two item entrée buffet
or
choice of two item plated entrée
complimentary cake cutting & serving
champagne toast
\$ 49.00 per guest

DUE TO SEASONAL AVAILABILITY, MENU ITEMS ARE SUBJECT TO CHANGE.
ask our catering coordinator about our preferred vendors list to enhance your special day!



Bars & Beverages

All beverages are supplied by Wild Wing
Bar service is limited to a maximum of five hours for any event.
Bartender fees apply to all bars, hosted or cash.

PACKAGE PLANS

Unlimited consumption based on an hourly per person charge.

Packages are charged for every guest over 21 years of age attending your event. This is the best way to know how much money will be spent on alcohol in advance of your function.

| PREMIUM OPEN BAR | | HOUSE OPEN BAR | | BEER & WINE BAR | |
|--|------|---|------|---|------|
| Premium liquor, imported and domestic beer, house wine and all mixers. | | House liquor, domestic beer, house wine and all mixers. | | Imported and domestic beer, house wine and soft drinks. | |
| Four Hours | \$41 | Four Hours | \$32 | Four Hours | \$24 |
| Five Hours | \$48 | Five Hours | \$38 | Five Hours | \$28 |

HOSTED BARS ON CONSUMPTION

You will be charged only for the drinks consumed by your group.
The bill will be available at the conclusion of your event.

| | | | |
|-----------------------|-----|----------------------|-----|
| Premium Brands | \$8 | Imported Beer | \$5 |
| House Brands | \$7 | Domestic Beer | \$4 |
| House Wine | \$6 | Soft Drinks | \$2 |

CASH BARS AVAILABLE

Guests pay for their own drinks.

Wild Wing Events

All prices subject to service fee and applicable sales tax.

