



banquet menus

LANDRY'S
SEAFOOD HOUSE
—Since 1947—

1312 Celebrity Circle • Myrtle Beach, SC 29577 • 843.444.1010



appetizers

We highly recommend planning for 10-12 pieces per guest for lunch and dinner receptions.

hot selections

Seafood Stuffed Jalapeños 25 pieces	\$85
Seafood Stuffed Mushrooms 25 pieces	\$85
Coconut Shrimp 25 pieces	\$80
Chicken Fingers 25 pieces	\$60
Shrimp + Sausage Skewers 25 pieces	\$85
Fried Zucchini 25 pieces	\$45
Fried Calamari 25 pieces	\$85

cold selections

Oysters on the Half Shell 25 pieces	\$85
Jumbo Cocktail Shrimp 25 pieces	\$100
Fresh Vegetable Crudites 50 pieces	\$110
Fresh Fruit 50 pieces	\$100
Domestic Cheese + Crackers 50 pieces	\$80



plated lunch

includes choice of soft drink, iced tea, or coffee

starters

(select one)

Fresh Garden Salad • Caesar Salad • Shrimp Gumbo +\$5 per guest

entrée tiers

(select one)

tier I \$27 per guest
(select three)

Landry's Chopped Steak
grilled, sautéed mushrooms and onions,
mashed potatoes

Chicken Romano
angel hair pasta, roasted tomato cream

Lemon Pepper Tilapia
broiled or grilled, lemon butter sauce,
rice pilaf, seasonal vegetables

Grilled Shrimp
rice pilaf, seasonal vegetables

Blackened Mahi Sandwich
remoulade

tier II \$32 per guest
(select three)

Southern Fried Fish
french fries, tartar sauce

Chicken + Mushrooms
mushroom cream sauce,
rice pilaf, seasonal vegetables

Grilled Salmon
rice pilaf, seasonal vegetables

Fresh Catch Pontchartrain
broiled tilapia, lump blue crab,
mushrooms, white wine cream sauce

Penne Alfredo
blackened chicken or shrimp, tomatoes,
green peas, alfredo sauce

Fish + Shrimp
french fries, onion strings

desserts

(select one; +\$5.5 per guest)

New York Style Cheesecake • Bread Pudding • Key Lime Pie

Prices do not include banquet fee, applicable sales taxes, or a discretionary gratuity for your service staff.
Prices are subject to change without notice until event contract is signed and menu is selected.

MYRT 04.17.22



plated dinner

includes choice of soft drink, iced tea, or coffee

starters

(select one)

Fresh Garden Salad • Caesar Salad • Shrimp Gumbo +\$5 per guest

entrée tiers

(select one)

tier I \$37 per guest

Fresh Catch Pontchartrain
broiled tilapia, lump blue crab,
mushrooms, white wine cream sauce

Fish + Shrimp
french fries, onion strings

Chicken + Mushrooms
mushroom cream sauce,
rice pilaf, seasonal vegetables

Grilled Salmon
rice pilaf, seasonal vegetables

Top Sirloin
medium-rare, mashed potatoes

tier II \$44 per guest

Shrimp Enbrochette
seafood stuffing, pepper jack, jalapenos,
bacon-wrapped, mornay sauce

Chicken Rockefeller
spinach, bacon, cream cheese, anisette,
rice pilaf, seasonal vegetables

Cedar Planked Salmon
char-grilled, honey dijon sauce,
rice pilaf, seasonal vegetables

Top Sirloin + Shrimp Scampi
medium-rare, mashed potatoes,
seasonal vegetables

Mahi Verona
shrimp, artichokes, tomatoes, lemon butter,
rice pilaf, seasonal vegetables

desserts

(select one; +\$5.5 per guest)

New York Style Cheesecake • Bread Pudding • Key Lime Pie

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plated dinner

includes choice of soft drink, iced tea, or coffee

starters

(select one)

Iceberg Wedge Salad • Caesar Salad • Shrimp Gumbo +\$5 per guest

entrée tiers

(select one)

tier III \$55 per guest

tier IV \$65 per guest

Filet Mignon

medium-rare, mashed potatoes

Snapper Hemingway

parmesan encrusted, lump blue crab,
rice pilaf, seasonal vegetable

Chicken Victoria

lump blue crab, shrimp, capers,
tomatoes, green onions,
rice pilaf, seasonal vegetable

Filet Mignon + Salmon

medium-rare, mashed potatoes,
seasonal vegetable

Red Snapper Pamela

scallops, shrimp, mushrooms,
rice pilaf, seasonal vegetable

Lobster Tail

drawn butter, mashed potatoes

desserts

(select one)

New York Style Cheesecake • Bread Pudding • Key Lime Pie

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alcoholic beverages

A bartender may be required for an additional \$50 per hour fee.

hosted consumption bar

Cocktails are charged on a consumption basis and billed on the main tab.
The host may specify offerings and timeframe to suit the needs of the event.

cash bar

Guests are charged per drink as it is served; banquet fee is added to the host's check.

open bar packages

For the safety of our guests, and to ensure you have a pleasant event, we do NOT offer shot service on open bars. Minimum 40 guests.

beer + wine

House Red + White Wines,
Draft + Bottled Beer

Hourly Pricing

2 hours • \$19 per guest
3 hours • \$24 per guest
4 hours • \$28 per guest
5 hours • \$30 per guest

standard

House Brand Vodka, Gin, Rum,
Tequila, Bourbon, Scotch, Red +
White Wine, Select Domestic Beers
(Budweiser, Miller Lite, etc.)

Hourly Pricing

2 hours • \$24 per guest
3 hours • \$28 per guest
4 hours • \$31 per guest
5 hours • \$33 per guest

premium

includes all standard items plus:

Stolichnaya, Absolut, Beefeater,
Tanqueray, Johnnie Walker Red,
Seagram's 7/VO, Crown Royal,
Jose Cuervo Gold, Hennessy VS,
Jack Daniel's, Bacardi,
Captain Morgan, Select Import
Beers (Heineken, Corona, etc.)

Hourly Pricing

2 hours • \$27 per guest
3 hours • \$31 per guest
4 hours • \$34 per guest
5 hours • \$36 per guest

deluxe

includes all premium items plus:

Grey Goose, Belvedere,
Bombay Sapphire,
Johnnie Walker Black,
Glenlivet 12 Yr., Maker's Mark,
Sauza Blue Silver, 1800,
Remy Martin VSOP

Hourly Pricing

2 hours • \$30 per guest
3 hours • \$34 per guest
4 hours • \$37 per guest
5 hours • \$39 per guest

terms + conditions

We offer semi-private dining spaces that can accommodate up to 96 guests.

MENU SELECTIONS

Landry's chefs prepared these menus for your convenience. We will be happy to work with you on any special requests you may have. Certain requests may result in additional fees. We ask that you finalize your menu selections at least fourteen (14) days prior to your event date to ensure proper quantities will be available; otherwise, substitutions may be necessary at an additional charge.

PRICING

All menu package prices are per guest. Prices do not include banquet fee, applicable sales tax, or a discretionary gratuity for your service staff. Additional charges may be added for miscellaneous items, such as equipment rentals, special orders, bar service, etc. Should you wish to change the suggested gratuity at the time of the event, please inform a manager when presented the final bill.

GUARANTEES

An agreed upon guest minimum or an equivalent food and beverage purchase is required when reserving our banquet facilities. To ensure the best possible service, Landry's requires notification of the guaranteed number of guests three (3) business days in advance of your function. If a guarantee is not provided, the expected number at the time of the original booking will represent the minimum billing. We will be prepared to serve 10% over the guarantee. If the food and beverage total falls below the minimum, the difference will be charged in room rental.

RESPONSIBILITIES

Landry's does not assume responsibility for the damage or loss of items left unattended. Any use of audio/visual equipment is the sole responsibility of the patron and must be inspected by Landry's at time of set up. Failure to comply with this waives Landry's responsibility for any damage to equipment or personal injury that may occur. All cords must be run from equipment to wall in a way that does not interfere with walkways and must be secured to the floor. If you wish, you may add table decorations (excluding confetti, glitter, and silly string). No decorations may be taped to walls. It is the policy of Landry's Seafood House to prohibit anyone from bringing food and/or beverage products from outside the restaurant without prior consent.

BILLING

We require a deposit at the time the banquet space is reserved, and may require additional deposits prior to your event. The first deposit is non-refundable in most situations, but can be applied to a future event. A completed contract is also required to guarantee your reservation. Payment in full is due at the completion of your event, unless credit approval has been established previously. We do not offer direct billing.

This packet is designed to assist in ease of planning your event. If you would like additional options, please discuss with your sales person, and let Landry's make it happen.