



2023
CATERING
Menus



AN EXCEPTIONAL DESTINATION
— *for unforgettable events* —

GENERAL CATERING INFORMATION

Thank you for selecting The Sea Pines Resort for your upcoming special event. We graciously anticipate providing you with our outstanding hospitality, food and service. Our catering and conference services staff is available to assist you in making arrangements for theme propping, floral decorations, photography, entertainment and audiovisual requirements. As always, we would be pleased to prepare a custom menu at your request. We ask that you please read through the following information and guidelines to assist you in designing your events.

CATERING MENUS

It is required that all food and beverage served at The Sea Pines Resort be provided by the resort to ensure the safety of all guests and comply with local health regulations. The sale and service of all alcoholic beverages is regulated by the state of South Carolina and The Sea Pines Resort is responsible for the administration of these regulations.

All food and beverage menu planning, room set-ups and other pertinent details must be confirmed at least 30 days in advance.

Our culinary staff uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may vary until confirmed in writing.

Market prices may dictate some price changes; we will advise you should this occur.

Our buffet menus, available for indoor or outdoor venues, are designed for 25 or more guests.

Our plated menus, available for indoor venues only, are designed for 20 or more guests.

Please see individual menus for specifics and minimum required guest counts.

Plated dinner prices are based on a three-course dinner menu to include one soup or salad, one entree and one dessert served to all guests.

Should you wish to offer your guests a choice of entrees, a maximum of three entrees may be offered to your guests in advance. Final counts for each entree must be provided at the time of the guaranteed guest count. A \$10 per guest service charge will apply. Designated entree place cards are the responsibility of the planner and must be provided for each guest.

A service charge (currently 23 percent) and applicable local and state taxes will be added to all food and beverage items and services. For outdoor events, the service charge is 26 percent and will be added to all food and beverage items and services. Tax and service charges are subject to change without notice.

EVENT LOCATIONS

The Sea Pines Resort reserves the right to reallocate space in the following cases: increase or decrease in attendance, mechanical failures, accessibility for service or renovation and redevelopment projects.

Decorations brought into the facility by the guest must be approved prior to arrival. No items may be attached to any wall, floor, ceiling or windows with nails, staples, tape or any other substance to prevent damage to the fixtures or furnishings. Please consult your catering/conference services manager for assistance in displaying all materials.

Due to local ordinances and fire department regulations, firecrackers and fireworks are not permitted anywhere at The Sea Pines Resort.

OUTDOOR EVENTS

All outdoor events will have an indoor back-up space reserved in case of inclement weather.

Existing tables and chairs at your outdoor location may be used at no charge. Tables and chairs brought to a location for your event will incur a rental fee.

If you request that the existing furniture be removed and additional tables and/or chairs be brought to the site, this service will incur additional labor fees.

Outdoor events will be served buffet style. A 26 percent

service charge will be added to all food and beverage items and services for outdoor events.

To ensure the comfort and safety of you and your guests, outdoor functions will automatically be moved inside if the weather report four hours prior to the start of the function forecasts a 40 percent or greater chance of rain or the predicted temperature is at an uncomfortable level. If the decision must be delayed or changed and it necessitates the resort set both indoor and outdoor function space, an additional service charge will be assessed.

Outdoor entertainment must conclude by 10pm as required by local ordinances.

TIMING OF EVENTS

To provide the finest service to your group, it is important to notify The Sea Pines Resort of any time changes to your event.

It is our standard practice to set all functions 15 minutes prior to their stated start time.

The following standards are provided to assist you in scheduling and pricing your catered functions.

- All continental breakfasts are served for one hour and refreshed and replenished as necessary during this time.
- All breakfast, lunch and dinner buffets are serviced for 1.5 hours and refreshed and replenished as necessary during this time.
- All specialty breaks are serviced for 30 minutes and refreshed and replenished as necessary during this time.

GUARANTEES

A final guarantee of the exact number of guests attending a function is due 72 business hours prior to the event. You will be billed for this number unless the actual number of guests in attendance is greater.

EVENT ROOM SECURITY

The Sea Pines Resort will not be responsible for any missing items before, during or after a function. Private security may be arranged at an additional charge for materials or articles set up prior to the function or left unattended at any time.

ENGINEERING, TELEPHONE AND AUDIOVISUAL

Special engineering, internet and phone requirements must be arranged with The Sea Pines Resort at least 14 days in advance. The resort has a full-service audiovisual company, Presentation Services Audio Visual (PSAV), to fulfill all AV requirements. Charges will be billed to the client for any requested AV services. Groups that choose to bring their own AV equipment and wish to patch it into the house sound system will be required to use PSAV for this service and charged accordingly.

PAYMENT

Corporate groups may complete a credit application for direct billing privileges. Upon approval, the full balance is to be paid within 30 days after receipt of the billing. Service charges will be added to any late payments.

Local catering events and weddings require a 100 percent deposit for the estimated charges 30 days in advance.

Payment of any additional charges is due upon conclusion of the event.

PACKAGE RECEIVING REQUIREMENTS

To ensure timely delivery of your packages, please ship to the building where the event is to be held. Packages shipped to the 32 Greenwood Drive address may incur delays as they will be processed through the mail room. Labor charges of \$25 or more per box will apply if boxes must be transferred to other locations.

As our storage space is very limited, any shipment larger than 10 boxes and/or 500 pounds will not be accepted by the receiving department and will require the use of a drayage company. The Sea Pines Resort is not liable for such incurred expenses.

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BREAKFAST

CONTINENTAL BREAKFAST

Assorted Breakfast Pastries, Croissants and Biscuits
Fruit Preserves and Jams, Whipped Butter and Honey
Seasonal Fresh Fruits and Berries
Individual Greek Yogurt Served with House Granola and Berries
Chilled Orange Juice, Apple Juice, Cranberry Juice and V8
Coffee and Decaffeinated Coffee, Herbal Teas

\$26 per guest

SEA PINES BREAKFAST BUFFET

Fresh Seasonal Melons and Berries
Variety of Whole-Grain Cereals
Freshly Baked Breakfast Pastries and Country Biscuits
Assortment of Jams and Fruit Preserves, Whipped Butter and Honey
Farm-Fresh Scrambled Eggs
Applewood-Smoked Bacon and Breakfast Sausage

Choice of One Side Dish:

Stone-Ground Buttery Grits
O'Brien Potatoes
Skillet Hash Browns

Choice of One Entree:

Focaccia, Spinach, Brie and Tomato and Egg Strata
Silver Dollar Pancakes with Warm Maple Syrup, Blueberry Compote
Thick-Cut Challah French Toast with Warm Maple Syrup

Chilled Orange Juice, Apple Juice, Cranberry Juice and V8

Coffee and Decaffeinated Coffee, Herbal Teas

\$38 per guest

Minimum of 10 guests.

A 23 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

BREAKFAST

LOWCOUNTRY BREAKFAST

Scrambled Eggs
Farm-Fresh Eggs, Country Sausage, Red Skin Potatoes and Mushroom Frittata Skillet,
with Scallions and Cheddar Cheese
Home-Style Pancakes with Blueberry Compote, Warm Vermont Maple Syrup
Anson Mills Cheddar Grits
Applewood-Smoked Bacon and Breakfast Sausage
Fruit and Yogurt Parfaits
Fresh Whole Fruits
Variety of Whole-Grain Cereals
Freshly Baked Breakfast Pastry Display
Southern Biscuits with Sawmill Gravy
Assortment of Jams and Fruit Preserves, Whipped Butter and Honey
Chilled Orange Juice, Apple Juice, Cranberry Juice, V8 and Cold Milk
Coffee and Decaffeinated Coffee, Herbal Teas

\$46 per guest

Minimum of 10 guests.

A 23 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.



BRUNCH

SEA PINES BRUNCH BUFFET

Choice of Two Entrees:

- Southwest Frittata with Corn, Sweet Peppers, Avocado and Chipotle Sauce
- Black Pepper-Rubbed Beef Sirloin with Mushroom Jus
- Carolina Shrimp and Grits, Andouille Sausage and Tomato Ragout
- Spinach Florentine Quiche
- Mountain Trout Topped with Corn Cream Sauce
- Roasted Pork Loin, Stone-Ground Mustard and Mushroom Sauce
- Chicken and Waffles Served with Maple Syrup and Hot Sauce

Seasonal Sliced Fruit with Berry Chantilly Cream

Freshly Baked Pastries, Including Danish, Croissants and Southern Buttermilk Biscuits

Assorted Jams and Fruit Preserves, Honey and Whipped Butter

Fresh Atlantic Shrimp with Cocktail Sauce

Silver Dollar Pancakes with Warm Vermont Maple Syrup and Blueberry Compote

Farm-Fresh Eggs Cooked to Order*

Omelet fillings to include: Ham, Applewood-Smoked Bacon, Cheddar Cheese, Tomato, Mushrooms, Spinach, Grilled Onion and Roasted Pepper

Scrambled Eggs

Roasted Fingerling Potatoes with Cremini Mushrooms

Bacon and Breakfast Sausage

Roasted Roma Tomatoes with Mozzarella and Pesto

Assorted Dessert Bites

Chilled Orange Juice, Fresh Brewed Iced Tea

Coffee and Decaffeinated Coffee, Herbal Teas

**Requires uniformed chef at \$125 per hour.*

\$58 per guest

Minimum of 15 guests.

A 23 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

BREAKFAST ENHANCEMENTS

BREAKFAST SANDWICHES

Farm-Fresh Eggs, Breakfast Sausage and Cheddar Cheese on a Buttermilk Biscuit

Farm-Fresh Eggs, Applewood-Smoked Bacon and Cheddar Cheese on a Buttermilk Biscuit

\$8 each with a minimum of 10 of each sandwich

Southern Fried Chicken with Honey Butter on a Buttermilk Biscuit

Country Fried Sirloin Steak with Farm-Fresh Eggs and Black Pepper Gravy on a Buttermilk Biscuit

\$9 each with a minimum of 10 of each sandwich

BAGEL AND LOX

NY Style Bagels

Plain and Flavored Cream Cheese

House Smoked Salmon Platter with Hard-Boiled Egg, Onion, Capers, Lemon and Tomato

\$12 per guest

EGGS COOKED TO ORDER*

Farm-Fresh Eggs Cooked Any Way

Egg Whites Available

Choice of: Bacon, Ham, Mushrooms, Spinach, Tomato, Roasted Pepper, Grilled Onion, Cheddar Cheese

\$15 per guest

** Requires uniformed chef attendant at \$125 per hour.*

A 23 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

BREAKFAST ENHANCEMENTS

STEEL CUT OATMEAL BAR

Mixed Berries, Brown Sugar, Almond Granola, Mixed Dried Fruits, Honey, Chilled Almond Milk and Whipped Butter

\$8 per guest with a minimum of 10 guests

GOLDEN FRENCH TOAST

Thick-cut Challah French Toast with Cinnamon and Brown Sugar Dredge

Blueberry Compote, Powdered Sugar, Fresh Strawberries, Pecan Praline Sauce

Warm Vermont Maple Syrup, Whipped Butter

\$10 per guest

PANCAKES OR WAFFLES

Fresh Berries and Blueberry Compote

Whipped Butter and Warm Vermont Maple Syrup

\$12 per guest

HOUSE BAKED PASTRIES

Buttery Croissants \$36 per dozen

English Scones \$36 per dozen

Muffins or Danish \$36 per dozen

Warm Mini Cinnamon Rolls \$36 per dozen

Warm Mini Pecan Sticky Buns \$42 per dozen

A 23 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

SPECIALTY BREAKS*

TRAIL MIX BAR

Granola
Assorted Candy Pieces, Dried Fruits and Nuts
Assorted Energy Bars
Vitaminwater
\$16 per guest

CHIPS AND DIP

House-Made Kettle Chips
Parmesan and Artichoke Dip
Southern Pimento Dip
Garden Vegetable Dip
\$18 per guest

THE COOKIE SHOPPE

Chocolate Chunk, Peanut Butter, Sugar
and Oatmeal Raisin Cookies
Double Chocolate Fudge Brownies
Chocolate and Strawberry Syrups
Ice Cold Milk
\$18 per guest

MOTIVATE

Fresh Seasonal Whole Fruit
Assorted Granola and Snack Bars and
Bowls of Trail Mix
Freshly Baked Muffins, Lemon Bars and
Banana Nut Bread
Chilled V8 and V8 Fusion Drinks
\$20 per guest

HIGH TEA

Assortment of Tea Cookies and Scones
Served with Butter and Preserves

Finger Sandwiches *(Five Pieces per Guest)*

- Southern Pimento and Tomato
- Pecan Cranberry Chicken Salad
- Cucumber with Creamy Dill Lemon Spread
- Prosciutto, Boursin and Fig Spread

Selection of Hot Herbal Teas
Iced Tea with Sweetners
\$26 per guest

Minimum of 10 guests.

** Specialty breaks are based on 30 minutes of continuous service.*

A 23 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

A LA CARTE SNACKS AND BEVERAGES

Whole Fresh Fruit *\$3.50 each*
Assorted Candy Bars *\$4 each*
Trail Mix *\$4 each*
Miss Vickies's Kettle-Style Chips *\$4 each*
Freshly Popped Popcorn *\$4 per guest*

Assorted Greek Yogurts *\$5 each*
Granola Bars and Energy Bars *\$5.25 each*
Gourmet Snack Mix *\$26 per pound*
Deluxe Mixed Nuts *\$40 per pound*
Sea Pines Cookies or Brownies *\$45 per dozen*

Orange, Grapefruit, Apple or Cranberry Juice *\$3.25 per guest*
Lemonade *\$3.75 per guest*
Iced Tea (Sweetened or Unsweetened) *\$3.75 per guest*
Coca-Cola Soft Drinks and Bottled Water *\$5 each*
VitaminWater *\$5.50 each*
V8 or V8 Fusion *\$5.50 each*
Red Bull *\$5.50 each*
Sparkling Water *\$6 each*
Premium Coffees and Herbal Teas *\$78 per gallon*

SEA PINES BEVERAGE SERVICE

Premium Freshly Brewed Coffees and Herbal Teas
Bottled Coca-Cola Soft Drinks
Bottled Water

Half-Day Beverage Service
Continuous beverage replenishment for up to four hours
\$20 per guest

Full-Day Beverage Service
Continuous beverage replenishment for up to eight hours
\$36 per guest

Minimum of 10 guests.

A 23 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

PLATED LUNCHESES

Three-course plated lunches include one soup or salad, one entree, one dessert and iced tea. Minimum of 10 guests.

SOUPS AND SALADS

SOUPS

(select one)

Creamy Tomato Bisque

Chicken with Garden Vegetables and Wild Rice

Carolina She-Crab Soup

Vegetable Minestrone Soup

Loaded Potato Soup

SALADS

(select one)

Sea Pines House Salad

*Heirloom Tomato, Cucumber, Carrot,
Shaved Onion*

*Choice of One—Ranch, Balsamic Vinaigrette,
Sun-Dried Tomato Vinaigrette*

Traditional Tossed Caesar

*Crisp Romaine, Herb Croutons, Parmesan
Cheese with Caesar Dressing*

Strawberry and Spinach Salad

*Spinach and Mixed Greens, Sliced
Strawberries, Fennel, Shaved Almonds with
Raspberry Vinaigrette*

Chopped Salad

*Romaine and Iceberg Mix, Heirloom Tomato,
Blue Cheese Crumbles, Red Onion, Cucumber
with Buttermilk Tarragon Dressing*

Baby Kale Salad

*Artichoke Hearts, Olives, Baby Tomatoes,
Shaved Red Onion
with Sun-Dried Tomato Vinaigrette*

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PLATED LUNCHESES

Three-course plated lunches include one soup or salad, one entree, one dessert and iced tea. Minimum of 10 guests.

ENTREES

(select one)

Tuna Salad and Pecan Cranberry

Chicken Salad Duo

*Served on Mixed Greens, Fresh Berries,
Cucumber and Tomato with Peach Pecan
Dressing and Artisan Crackers*
\$38 per guest

Pan-Seared Chicken Breast

*Pesto and Parmesan-Tossed Angel Hair Pasta,
Roasted Tomato and Asparagus*
\$38 per guest

Pan-Seared Boneless Pork Chop

*Clemson Blue Cheese Grits, Braised Collard
Greens with Bacon Jus*
\$40 per guest

House Nordic Salmon Nicoise

*Green Beans, New Potatoes, Hard-Boiled Egg
and Roma Tomato with Dijon and
Lemon Dressing*
\$40 per guest

Grilled Flat Iron Steak

*Extra-Virgin Olive Oil-Whipped Potatoes,
Roasted Tomato, Haricots Verts and
Cracked Pepper Chimichurri*
\$40 per guest

DESSERTS

(select one)

NY Style Cheese Cake

Berry Compote

Flourless Chocolate Torte

Chantilly Cream and Fresh Berries

Fresh Berry Parfait

White Chocolate Chantilly Cream and Toasted Oats

Vanilla Bean Panna Cotta

Fresh Berries

A 23 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

LUNCH BUFFETS

All lunch buffets include iced tea. Based on 90 minutes of continuous service.

CORNER CAFÉ

Creamy Tomato Bisque

Tossed Caesar Salad with Parmigiano-Reggiano

Home-Grown Heritage Wedge Salad Bar with Marinated Tomato, Cucumber, Bacon Crumbles, Blue Cheese, Hard-Boiled Egg, Roasted Mushrooms, blue cheese dressing and creamy balsamic

Grilled and Chilled Salad Proteins

- Marinated Chicken
- Balsamic Black Pepper Flat Iron Steak
- Local Shrimp

Croissant Sandwiches

- Prosciutto and Brie
- Pecan Chicken Salad
- Tuna Salad

Apple Crisp, Pistachio Cannoli, Raspberry Cheesecake Bars

\$45 per guest

Minimum of 15 guests.

A 23 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

LUNCH BUFFETS

LIBERTY OAK DELI BUFFET

Tomato Florentine Soup

Tossed Mixed Greens with Sliced Tomato, Cucumber, Chickpeas, Olives, Shaved Onion, Carrot, Brioche Croutons with Ranch Dressing and Raspberry Vinaigrette

Deli Display with Hickory-Smoked Turkey Breast, Seasoned Rare Roast Beef, Smoked Ham

Pecan Chicken Salad and Albacore Tuna Salad

Sliced Breads and Croissants

Hydroponic Bibb Lettuce, Sliced Tomato, Red Onion, Pickles, Cheddar Cheese and Swiss Cheese

Mayonnaise, Spicy Deli Mustard

Double Chocolate Brownies, Assorted Cookies, Pecan Tart

\$50 per guest

Minimum of 25 guests.

A 23 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

LUNCH BUFFETS

ISLAND LIFE

Fresh Berries and Spinach Salad with Shaved Fennel, Almonds and Mint Vinaigrette

Tuna Poke Cups Served with Crushed Hazelnuts, Seaweed,
Sushi Rice and Pickled Ginger

Local Waters Ceviche Served with Tortilla Chips

Mahi-Mahi Wraps Served with Lavash Flatbread, Roasted Tomatoes,
Feta, Baja Sauce

Piri Piri Chicken Glazed with a Tropical Pineapple Sauce

Carolina Gold Coconut Rice and Peas

Individual Key Lime Tartlettes

Seasonal Berries with Sabayon

\$55 per guest

Minimum of 25 guests.

A 23 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

LUNCH BUFFETS

THE LOWCOUNTRY

Carolina She-Crab Soup

Heritage Farm Garden Salad with Seasonal Greens Tossed with Sea Island Red Peas,
Cornbread Croutons, Grape Tomatoes, Roasted Sweet Potato,
Pecans, Apple Cider Vinaigrette

Local Grains with Farro Verde, Charred Carrots, Artichokes, Feta Cheese,
Shallot and Herb Dressing

Shrimp and Grits Served with Local Waters Sweet Shrimp, Creole Sauce
and Marsh Hen Mill Grits

Skillet Bone-in Fried Chicken with Savannah Bee Honey Drizzle

Stewed Collard Greens with Pot Licker

Granny's Southern Pies
Peach, Pecan, Blueberry

\$55 per guest

Minimum of 25 guests.

A 23 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

LUNCH BUFFETS

STREET TACOS

Chicken Tortilla Soup Served with Sour Cream and Tortilla Strips

Elote Corn Salad Served with, Queso Fresco, Lime, Cilantro,
Red Onion, Black Beans, Tomato

Hand-Carved Meats

- Guajillo Chili Carne Asada
- Chicken Mojo

Soft Flour Tortillas

Fillings Include: Pico de Gallo, Chopped Cilantro, Onion,
Queso Fresco, Fried Jalapeños, House-Made Salsa, Guacamole,
Chipotle Lime Crema, Fresh Lime, Hot Sauce

Yellow Rice with Sofrito

Adobo Black Beans

Cinnamon and Sugar Churros with Chocolate Ganache and Dulce de Leche Sauce

\$50 per guest

Minimum of 25 guests.

A 23 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.



LUNCH ON THE RUN

(BOXED LUNCHES)

*All boxed lunches include bag of chips, whole fruit and bottled water.
Minimum of 10 guests.*

DELI SANDWICHES

(select one)

Hickory-Smoked Ham and Capicola

*Mozzarella, Olive Tapenade and
Roasted Sweet Red Pepper Spread
on Focaccia*

Shaved Prime Rib of Beef

*Tossed Arugula, Boursin Spread,
Caramelized Vidalia Onion and
Horseradish Cream on Focaccia*

Oven-Roasted Turkey Breast

*Applewood-Smoked Bacon, Havarti Dill
Cheese, Butter Lettuce,
Beefsteak Tomato and Herb Aioli on
Rosemary Focaccia*

Grilled Vegetable Wrap

*Squash, Zucchini, Red Onion, Roasted
Red Pepper, Garlic Hummus, Mixed
Greens, Tahini Sauce*

Sea Pines Chicken and Cranberry Salad

*Pecans and Hydroponic Bibb Lettuce on
a Whole-Wheat Wrap*

Roasted Chicken Breast

*Buffalo Mozzarella, Arugula
Pesto, Spinach and Roasted Tomato
on Focaccia*

SALADS

(select one)

Fresh Fruit Salad

Splashed with Agave Nectar and Mint

Stone-Ground Mustard Potato Salad

*Cucumber and Tomato Salad
Fresh Herbs, Onion and Feta*

DESSERTS

(select one)

Chocolate Chunk Cookies

Double Chocolate Brownies

**\$35 per guest with a minimum of
10 guests per selection, maximum of three choices**

*A 23 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to
all food and beverage charges. Prices and menu descriptions are subject to change.*

RECEPTION DISPLAYS

Minimum of 15 guests. Based on 60 minutes of continuous service.

GARDEN VEGETABLES

*Fresh, Crisp Raw Vegetables
Garden Herb and Buttermilk Dip and
Sun-Dried Tomato Dip*

\$12 per guest

CHEF-INSPIRED DIPS

*Southern Pimento Cheese Spread
Roasted Garlic Hummus
Roasted Red Pepper and Sun-Dried Tomato
Creme Fraiche
Warm Cremini Mushroom Boursin Dip
Freshly Baked Soft Breads, Lavash
and Artisan Crackers*

\$12 per guest

BRUSCHETTA BAR

*Heirloom Tomato with Fresh Basil,
Extra-Virgin Olive Oil and Garlic
Kalamata Olive Tapenade
Marinated Buffalo Mozzarella and Herbs
Aged Balsamic with Olive Oil
Freshly Baked Breads, Lavash and Artisan Crackers*

\$16 per guest

ARTISAN CHEESE BOARD

*Selection of Handcrafted Domestic and
Imported Artisan Cheeses
Fresh and Dried Fruits and House Jams
Fresh Breads and Crackers*

\$22 per guest

ANTIPASTO DISPLAY

*Selection of Cured Meats, Artisan Cheeses,
Artichoke Hearts, Olives
Marinated Ciliegine Mozzarella
House Jams, Grain Mustard
Lavash and Baguettes*

\$24 per guest

LOWCOUNTRY SHRIMP AND OYSTERS

*Iced Oysters on the Half Shell
Poached South Carolina Shrimp Cocktail
Traditional Cocktail Sauce, Hot Sauce, Cucumber
Mignonette, Remoulade
Saltine Crackers*

\$42 per guest

*A 23 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to
all food and beverage charges. Prices and menu descriptions are subject to change.*

HORS D'OEUVRES

COLD HORS D'OEUVRES

Artichoke Hearts, Heirloom Tomato and Buffalo Mozzarella Pipette
with Aged Balsamic Reduction

Basil and Tomato Bruschetta with Brioche Crisp

\$6 per piece

Marinated Beef Tenderloin Carpaccio, Caper Aioli
on Brioche

Pecan Chicken Salad with Peach Aioli
on Whole-Grain Crostini

Pimento Cheese and Benton's Ham on Rustic Bread

Korean Chilled Beef Salad with Pickled Vegetables and Herbs in a
Crisp Lettuce Wrap

\$7 per piece

Lobster Salad with Avocado Aioli on Brioche

Lemongrass Poached Shrimp with Mango Chutney

Avocado Crab Salad in a Crispy Tortilla Cup

Sesame-Crusted Ahi Tuna Served with
Wasabi Aioli, Pickled Ginger and Wonton Chip

\$8 per piece

House Cured Salmon Blini with Oscietra Caviar
and Dill Cream Cheese

Hand-picked Lobster Roll with Cucumber and Dill
in a Brioche Split Top Roll

\$12 per piece

HORS D'OEUVRES

HOT HORS D'OEUVRES

Spinach and Feta Spanakopita

Smoked Gouda Mac and Cheese Bite with Sweet Pepper Jam
and Bacon Jam

Vegetable Spring Roll with Hoisin and Lime Sauce

Slow-Roasted Roma Tomato with
Boursin Cheese Spread on Brioche Crisp

\$7 per piece

Coconut Chicken Skewers with Tangerine Preserves

Braised Beef Short Rib Wellington with Red Wine Mushrooms
and Stone-Ground Mustard Cream

Mini Baja Fish Tacos with Pico de Gallo

\$8 per piece

Lowcountry Crab Cake with Cajun Remoulade

Applewood-Smoked Bacon-Wrapped Sea Scallop
with Peach Marmalade

\$9 per piece

Berbere-spiced Lamb Chop with Charred Eggplant and Lemon

Black Truffle and Parmigiano-Reggiano Arancini

\$12 per piece

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CHEF STATIONS

CARVING STATION

*Requires one chef attendant per 75 guests at \$125 per hour.
Based on 90 minutes of continuous service.*

Lowcountry-Style Pork Loin

*House Spice Rub, Skillet Cornbread,
Roadside Spicy Peach Compote,
Bourbon and Molasses Kettle Barbecue Sauce*

\$22 per guest

Southern Pride

*Southern-Style Slow-Smoked Meats ,
Served with Skillet Cornbread and Butter, House-Made Pickles,
Barbecue Sauce Trio: Sweet Molasses, Carolina Gold
and Tangy White*

*Choice of One Meat: Beef Brisket, Pulled Pork Butts, Baby Back Ribs,
Whole Chicken or Sausage*

Additional Meats are \$12 Per Person for Each Extra Choice

\$28 per guest

Prime Rib of Beef

*Rosemary- and Garlic-Rubbed Prime Rib,
Pan Jus, Horseradish Cream
and Buttery Parker House Rolls*

\$34 per guest

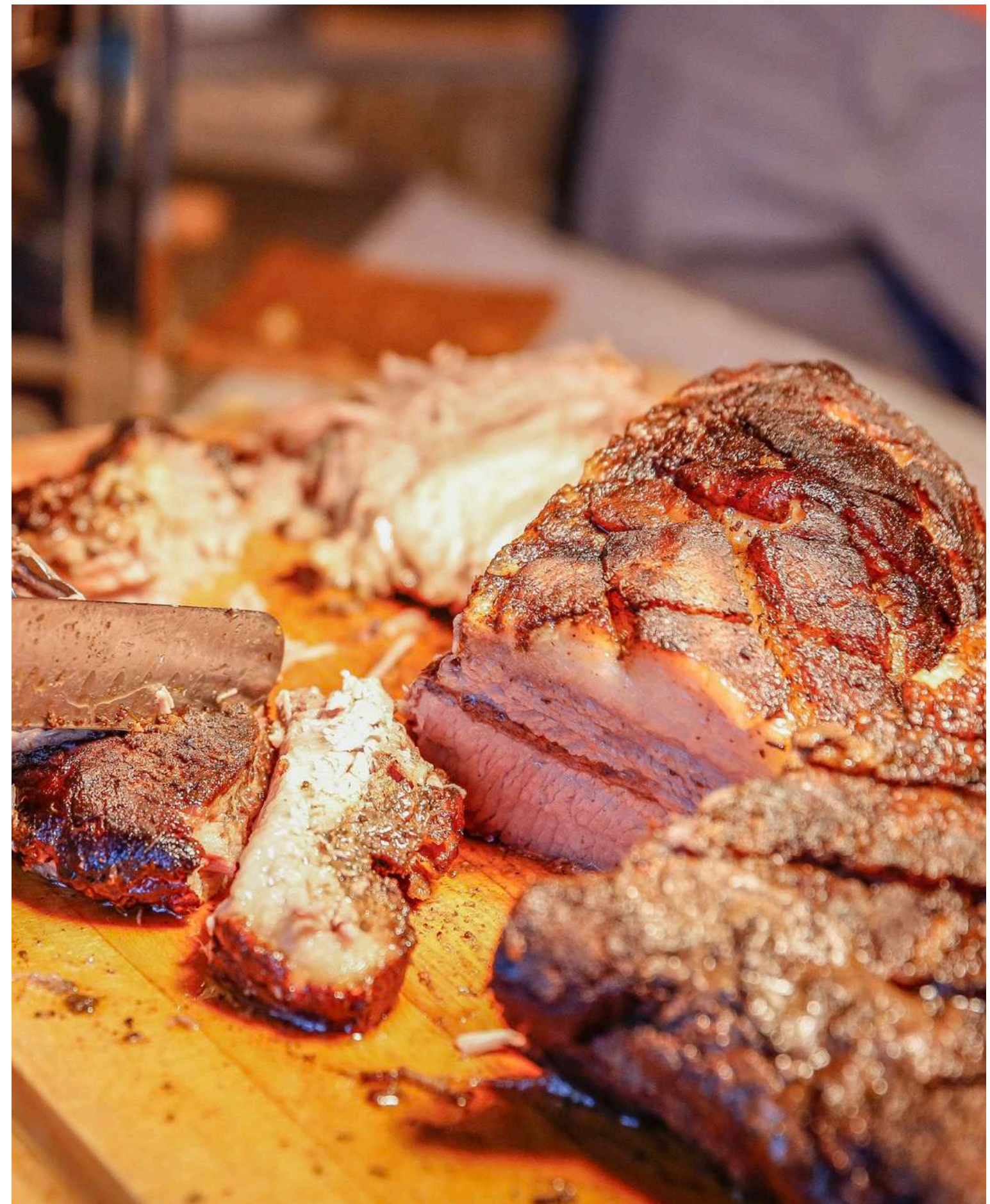
Beef Tenderloin

*Slow-Roasted Sea Salt-Crusted Tenderloin of Beef,
Creamy Horseradish Sauce, Mushroom
Demi-Glace and Yeast Rolls*

\$38 per guest

Minimum of 15 guests.

A 23 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.



CHEF STATIONS

ACTION STATION

*Requires one chef attendant per 75 guests at \$125 per hour.
Based on 90 minutes of continuous service.*

Shrimp and Grits Iron Skillet

Coastal Creole-Style Shrimp

Stone-Ground Grits

*Toppings to Include: Green Onion,
Goat Cheese, Cheddar Cheese, Jalapeños,
Applewood-Smoked Bacon
and Pepper Jam*

\$25 per guest

Lowcountry Shrimp Boil

South Carolina Coast Shrimp

*Gullah-Spiced Broth Served
with Baby Potatoes*

*Corn and Andouille Sausage
Cajun Remoulade, Cocktail Sauce*

\$28 per guest

(limited to outside venues)

Lowcountry Oyster Roast

Hand-Selected Oysters Steamed Over Hot Coals

*Cocktail Sauce, Horseradish,
Hot Sauces and Lemons*

\$35 per guest

*(limited to outside venues;
based on six pieces per person)*

Minimum of 15 guests.

A 23 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

CHEF STATIONS

ACTION STATION

*Requires one chef attendant per 75 guests at \$125 per hour.
Based on 90 minutes of continuous service.*

Chef's Fresh Pasta Station

*All Items Are Displayed with Warm
Breads and Parmesan Cheese*

Choice of Two Selections:

Sausage Rigatoni

*Thick Red Sauce, Italian Sausage,
Parmesan Cheese and Fresh Herbs*

Spaghetti

*Traditional Spaghetti Tossed with
Olive Oil, Shaved Garlic, Fresh Herbs
and Shaved Parmesan Cheese*

Shrimp Penne

*Rustic Penne Pasta Sauteed with
South Coast Shrimp, Cherry Tomato,
White Wine and Fresh Herbs*

Ricotta Tortellini

*Toasted Walnuts and Black Truffle
Cream Sauce*

Chicken Parmesan Gnocchi

*Pan-Fried with Tomato, Basil, Garlic
and Topped with Mozzarella*

\$24 per guest

Dessert Chef Stations

Banana Foster

*Flambeed Bananas with Dark Rum,
Caramel, Vanilla Bean Ice Cream*

\$12 per guest

Fried Beignets

*Warm Chocolate Ganache, Vanilla
Glaze, Candied Bacon, Strawberry
Compote, Cinnamon Sugar, Powdered
Sugar*

\$12 per guest

Sundae Bar

*Vanilla Bean and Chocolate Ice Creams
Toppings: Hot Fudge, Caramel,
Strawberry Compote, Whipped Cream,
Maraschino Cherries, Crushed Heath
Bar, Oreo Crumbs, Chopped Peanuts,
Sprinkles, Bananas*

\$14 per guest

Crepe Bar

*Warm Crepes Made to Order
Fillings: Nutella, Strawberry, Blueberry
Compote, Crepes Suzette Sauce, Fresh
Seasonal Fruits, Whipped Cream,
Toasted Walnuts*

\$16 per guest

Minimum of 15 guests.

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DINNER BUFFETS

*All dinner buffets include coffee service and herbal teas.
Based on 90 minutes of continuous service.*

THE PIT MASTERS

Pulled Chicken Brunswick Stew

Country Shoppe

House Pickles, Pimento Cheese Spread, Fruit Jams

Three Bean Salad with Green Beans, Kidney Beans and Sea Island Red Peas

Sweet Honey Cornbread and Whipped Butter

Smokehouse

Peppercorn-Rubbed Beef Brisket

Carolina Pulled Pork

Smoked Ribs

Barbecue Sauces

Alabama White

Carolina Vinegar

Sweet Molasses

Collard Greens Stewed with Burnt Ends

Pimento Mac and Cheese

Campfire Bread Pudding with Vanilla Bean Ice Cream

\$95 per guest

Minimum of 25 guests.

A 23 percent service charge (26 percent for outdoor events) and applicable local and state taxes will be applied to all food and beverage charges. Prices and menu descriptions are subject to change.

DINNER BUFFETS

CALIBOGUE SOUND

Fisherman's Seafood Chowder Served with Warm Bread and Butter

Spinach and Strawberry Salad with Shaved Fennel and Almonds, Mint and White Balsamic Vinaigrette

Heirloom Tomato Panzanella Salad with English Cucumber, Kalamata Olives, Ciliegine Mozzarella, Fresh Basil, Red Wine Vinegar and Extra-Virgin Olive Oil

Fresh Catch of the Day with Lemon and Dill Cream

Jumbo Lump Crab Cakes with Fire-Roasted Poblano Succotash and Lemon Beurre Blanc

Creole Mustard-rubbed NY Striploin with Cognac Demi-Glace and Mushroom Fricassee

Rosemary Fingerling Potatoes

Roasted Root Vegetables

Key Lime Verrines, Piña Colada Verrines, Lemon Tarts with Seasonal Berries

\$115 per guest

Minimum of 25 guests.

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DINNER BUFFETS

CAROLINA HERITAGE - A TASTE OF THE LOWCOUNTRY

Carolina She-Crab Soup

Chopped Salad with Crisp Lettuces, Tomato, Cucumber, Onion, Cornbread
Croutons, Pecans, Creamy Apple Cider Dressing

Skillet-Fried Pimento Cheese Cornbread, Savannah Bee Honey Butter

Fried Chicken and Marsh Hen Mill Grits

Hot Sauce and Honey

Local Shrimp Boil with Sausage, Red Potatoes, Corn, Cocktail Sauce and Remoulade

Berbere-spiced Pork Loin with Bacon Jus, Chow Chow

Carolina Gold Hoppin' John Rice and Peas

Charred Root Vegetables with Brown Butter and Sage

Warm Peach Cobbler with Vanilla Bean Ice Cream

\$95 per guest

Minimum of 25 guests.

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DINNER BUFFETS

A TOUR OF SEA PINES

Garden Tomato Bisque

Freshly Baked Dinner Rolls and Butter

Chophouse Caesar Salad with House Croutons, Parmesan and Caesar Dressing

Market Salad with Tender Greens and Spinach Tossed with Fresh Berries, Shaved
Fennel, Candied Pecans and Goat Cheese, Served with Raspberry Vinaigrette

Roasted Tenderloin of Beef with Truffle Chasseur Demi-Glace

Wild-Caught Salmon Seared on Our Cast Iron Plancha and Served
with Lemon Butter Sauce

Brick-Pressed Chicken with Taleggio, Foraged Mushrooms and Snipped Herbs

Oven-Roasted Fingerling Potatoes with Fresh Rosemary

Southern-Style Corn Succotash with Sea Island Red Peas and Peppers

Dulce de Leche Chocolate Tarts

Orange Dream Panna Cotta

Chocolate Pot de Creme

\$110 per guest

Minimum of 25 guests.

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PLATED DINNERS

Plated dinners are three courses and include choice of one soup or salad, one entree and one dessert served to all guests. Minimum of 20 guests for plated dinners. Includes bread and butter and coffee service.

SOUPS AND SALADS

(select one)

SOUPS

Carolina She-Crab Soup

Tomato Bisque

Boursin Beignet

Lobster Bisque

Dry Sherry Creme Fraiche

Sweet Potato Velvet

Mushrooms and Truffle Olive Oil

SALADS

Grain and Garden

Baby Kale and Artisan Lettuce Mix, Shaved Baby Carrots, Heirloom Tomato, Quinoa, Roasted Corn, Cremini Mushrooms and Sun-Dried Tomato Vinaigrette

Strawberry and Goat Cheese Salad

Tender Greens, Pickled Shallots, Roasted Beet, Fresh Strawberries, Chevre and White Balsamic Vinaigrette

Tossed Caesar Salad

Crisp Romaine, Parmesan, Olive Oil-Splashed Croutons and Creamy Garlic Dressing

Wedge Salad

Iceberg Slice, Crispy Pancetta, Hard-Boiled Egg, Marinated Tomato, Blue Cheese, Cucumber, Scallions and Dill Buttermilk Dressing

Poached Pear Spinach Salad

Baby Spinach and Petit Lettuces, Candied Pecans, Blue Cheese Truffle, Poached Pear and White Balsamic Vinaigrette

PLATED DINNERS

ENTREES

(select one)

Filet of Beef Paired with South Carolina-Style Crab Cake Duo
Roasted Fingerling Potatoes Tossed with Garden Thyme and Rosemary, Jumbo Asparagus and Bordelaise
\$145 per guest

Petit Filet of Beef with Cold Water Lobster Tail Duo
Butter-Basted Maine Lobster Tail, Grilled Filet of Beef, Herb and Parmesan Potato Gratin, Haricots Verts, Wild Mushroom Jus and Hollandaise
\$155 per guest

Braised Beef Short Rib and Jumbo Prawns
Cauliflower Puree, Chasseur Mushrooms, Braised Greens, Sherry Gastrique
\$125 per guest

Grilled Salmon and Shellfish Bourride
Local Shrimp, Clams, Celeriac Puree, Saffron, Wilted Greens
\$125 per guest

Kumquat Orange-Glazed Mahi-Mahi
Toasted Quinoa, Grilled Bok Choy, Pineapple Chutney
\$105 per guest

Pan-Seared Halibut
Farro Verde, Roasted Squash, Wilted Kale, Confit Tomatoes, Beurre Blanc
\$105 per guest

Crab Cake
Carolina Rice and Peas, Grilled Broccolini, Roasted Corn and Andouille Sausage Ragout
\$105 per guest

Filet of Beef
Cast Iron-Seared Filet of Beef, Celeriac Puree, Tri-Colored Carrots and Foraged Mushrooms, Demi-Glace
\$110 per guest

Braised Beef Short Rib
Potato Puree, Fresh Green Peppercorn and Cognac Demi-Glace, Wilted Greens
\$98 per guest

Duroc Boneless Pork Chop
Stone-Ground Anson Mills Grits, Applewood-Smoked Bacon and Red Pepper Jam and Braised Collards
\$95 per guest

Roasted Chicken Breast
Sage Potato Galette, Corn Succotash and Pan Jus
\$94 per guest

Ratatouille En Croute
Farmer-Style Ratatouille Vegetables Served in a Flaky Crust with Broccolini, Creme Fraiche and Petit Herbs
\$83 per guest

Mozzarella-Stuffed Arrancini
Charred Eggplant Puree, Tomato Confit, Wilted Kale
\$83 per guest

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PLATED DINNERS

DESSERTS

(select one)

Vanilla Bean Panna Cotta

*Macerated Berries with Grand Marnier,
Shortbread Tuile*

NY Style Cheesecake

Graham Cracker Crust, Strawberry Compote, Chantilly Cream

Flourless Chocolate Torte

Sour Strawberry Coulis, Chantilly Cream

Butterscotch Budino

*Layers of Creamy Butterscotch and Brown Sugar Caramel Topped with Sea Salt
Flakes*

Minimum of 25 guests.

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PLATED DINNER ENHANCEMENTS

APPETIZERS

(select one)

Pan-Crisped Gnocchi

*Sage Brown Butter, Bacon, Hazelnuts, Butternut
Squash, Parmigiano-Reggiano*

\$14 per guest

Smoked Trout Rilette

*Grilled Ciabatta, Watercress, Morello
Cherry Emulsion*

\$15 per guest

Jumbo Shrimp Cocktail

*Horseradish Creme Fraiche,
Confit Tomatoes, Lemon*

\$16 per guest

Seared Ahi Tuna

*Marinated Cucumber, Chipotle Crema,
Tortilla Chips*

\$16 per guest

Coastal Crab Cake

*Arugula and Fennel,
Southern-Style Remoulade*

\$18 per guest

Korean Beef and Pickled Vegetables

Sushi Rice, Mirin, Sesame Seeds

\$16 per guest

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BEVERAGE AND BAR SERVICE

PACKAGE BARS

Package Bars are priced per guest and include:

- Cocktails (Optional)
- Domestic and Premium Beers
- Varietal Wine Selections
- Soft Drinks and Bottled Water

Tablesides dinner wine service is included with 25-guest, two-hour minimum.

One bartender provided for every 75 guests at no charge.

| | Two Hours | Each Additional Hour |
|---|-----------|----------------------|
| Deluxe cocktails and wines, domestic and premium beers, soft drinks | \$42 | \$12 per guest |
| Platinum cocktails and wines, domestic and premium beers, soft drinks | \$46 | \$14 per guest |
| Domestic and premium beers and deluxe wines | \$32 | \$10 per guest |

HOSTED BARS

Hosted bars are priced per drink and charged on consumption; a bartender fee of \$125 per hour per bartender will be added to all host bars.

Two-hour minimum required for each bartender with minimum bar revenue of \$500

DELUXE BRANDS

Tito's Handmade Vodka, Tanqueray Gin, BACARDÍ White Rum, Maker's Mark, Dewar's White Label Scotch, Seagram's VO Canadian Whisky, Jose Cuervo Gold Tequila
\$12.50 each

PLATINUM BRANDS

Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan Spiced Rum, Woodford Reserve, Johnnie Walker Black Label, Crown Royal, Cazadores Tequila Reposado
\$14.50 each

DELUXE WINES (select three)

Trinity Oaks Wines; Chardonnay, Pinot Grigio, Pinot Noir, Merlot, Cabernet Sauvignon
\$10 each

PLATINUM WINES (select three)

Joel Gott Wines; Chardonnay, Sauvignon Blanc, Pinot Gris, Pinot Noir, Merlot, Cabernet Sauvignon, Zinfandel
\$12 each

DOMESTIC BEER (select three)

Budweiser, Bud Light, Michelob ULTRA, Yuengling Lager, Miller Lite, Coors Light, White Claw
\$7 each

PREMIUM BEER (select three)

Amstel Light, Heineken, Corona, Stella Artois, Palmetto Brewing IPA, Angry Orchard Cider, St. Pauli Girl NA
\$8 each

CRAFT BEER (select two)

Charged on consumption – not a part of package pricing

Sea Pines Lighthouse Blonde Ale – Ridgeland, SC

Fallen Oak Lager – Bluffton, SC

COCA-COLA SOFT DRINKS AND BOTTLED WATER
\$5 each



WINES BY THE BOTTLE

WHITE WINE SELECTIONS

Champagne and Sparkling Wine

- Avissi Prosecco, Veneto, DOC, Italy, NV | \$48
- Gloria Ferrer Sonoma Brut, Sonoma, NV | \$56
- Moët & Chandon Cuvée Dom Pérignon Brut, Épernay | \$313
- Segura Viudas, Brut Cava, Spain, NV | \$40
- Veuve Clicquot Ponsardin, Brut Champagne, Reims, NV | \$157
- Villa Sandi Il Fresco Rosé Prosecco, Veneto, Italy, NV | \$54

Chardonnay

- Cakebread, Napa Valley, California | \$96
- Paul Hobbs, CrossBarn, Sonoma Coast, California | \$74
- Rodney Strong Chalk Hill, Sonoma, California | \$49
- Rombauer, Napa Valley, California | \$102
- William Hill, Central Coast, California | \$47

Pinot Gris/Pinot Grigio

- Alverdi Pinot Grigio, Terre degli Osci, Molise, Italy | \$39
- Chateau Ste. Michelle, Pinot Gris, Columbia Valley, Washington | \$46
- King Estate Signature Pinot Gris, Oregon | \$55
- Santa Margherita, Pinot Grigio, Trentino-Alto Adige, DOC, Italy | \$62
- Sea Pines Private Label, North Coast, California | \$48

Sauvignon Blanc

- Duckhorn, Napa Valley, California | \$73
- Ferrari-Carano, Fumé Blanc, Sonoma, California | \$42
- Kim Crawford, Marlborough, New Zealand | \$52
- Stag's Leap Winery, Napa Valley, California | \$58

Rosé

- Tuck Beckstoffer, Hogwash, California | \$53
- Caves d'Esclans, Whispering Angel, Côtes de Provence | \$63

WINES BY THE BOTTLE

RED WINE SELECTIONS

Pinot Noir

- A to Z, Willamette Valley, Oregon | \$60
- Duckhorn, Decoy, Sonoma County, California | \$63
- La Crema, Monterey, California | \$53
- Meiomi, Monterey/Santa Barbara, California | \$69
- Rodney Strong, Russian River Valley, California | \$55

Shiraz / Syrah

- Cambria Syrah, California | \$55
- Michael David, Petite Petit, Petite Sirah/Verdot, California | \$56
- Mollydooker, Two Left Feet, Shiraz, South Australia | \$78

Merlot

- Duckhorn, Napa Valley, California | \$107
- Rombauer, Napa Valley, California | \$90
- Stag's Leap Winery, Napa Valley, California | \$75
- Sterling Vintner's Collection, Napa Valley, California | \$48

Cabernet Sauvignon/Cabernet Blends

- B.R. Cohn, Silver Label, Sonoma, California | \$58
- Duckhorn, Paraduxx, Napa Valley, California | \$132
- Caymus, Napa Valley, California | \$198
- Franciscan, Oakville, California | \$62
- Jordan, Alexander Valley, California | \$151
- Hess Select, North Coast, California | \$67
- Rombauer, Napa Valley, California | \$118
- Rodney Strong, Alexander Valley, California | \$58
- Alexander Valley Vineyards, Cyrus, California | \$121
- Sea Pines Private Label, Paso Robles, California | \$48

Zinfandel

- Alexander Valley Vineyards, Redemption, California | \$57
- Coppola Diamond Collection, Geyserville, California | \$49
- Elyse, Napa Valley, California | \$81
- Murphy-Goode, Liar's Dice, Sonoma, California | \$50

FOR MORE INFORMATION,

please contact groupsales@seapines.com.



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