

Historic Private Event Venue

Minutes from the Beach...



The Brentwood

Restaurant & Wine Bistro
Pavilion Private Event Packages

Call or Text **Makayla Cox** 843-543-4251

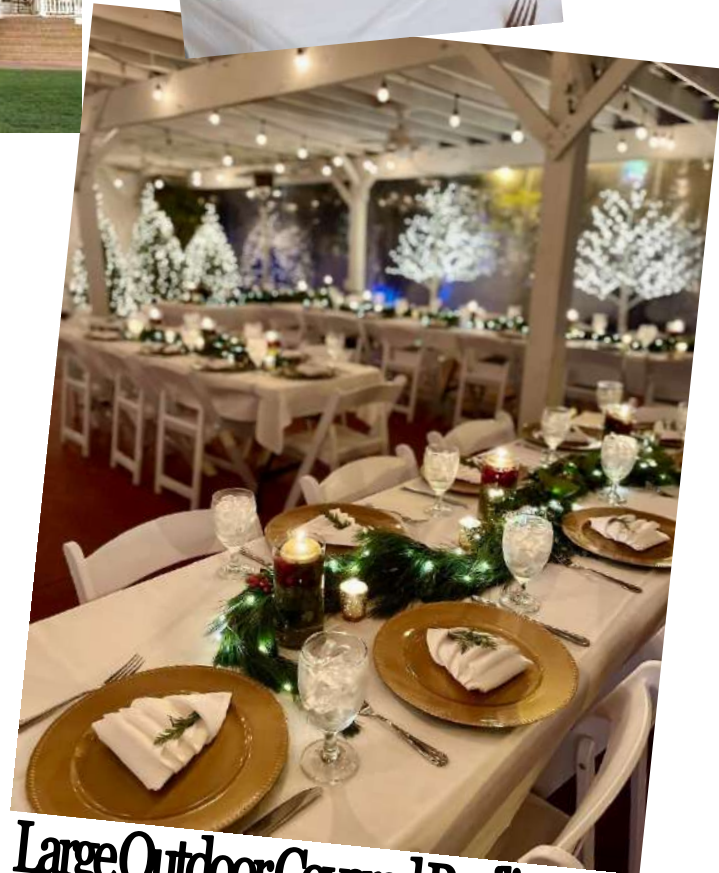


TheBrentwoodrestaurant.com

The picture-perfect setting for your Private Event



Historic 1910 Victorian Estate



Large Outdoor Covered Pavilion





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Hello!

We appreciate you considering The Brentwood for your celebration! Our venue is in Little River, SC, minutes from the ocean near Myrtle Beach.

This historic Victorian home was built in 1910. The house sits upon a hill; this picturesque setting is a perfect location for your wedding.

Our covered Pavilion can accommodate from 50 all the way up 120 guests & includes a charming waterfall, a pond with Koi fish and multiple elegant multi-tier fountains.

The cuisine for your event will be prepared by an award winning gifted culinary team. We use only the best ingredients.

You will be able to relax, have fun and enjoy your party knowing that we will be taking care of every little detail of your occasion for you.

A Bientot,

The Brentwood Team

**The Brentwood Restaurant
& Catering**



Butler Passed Hors d'Oeuvres

Choice of 4 Hors d'Oeuvres served per hour

\$14.95 per guest (additional hours \$9.95 pp)

Choice of 7 Hors d'Oeuvres served for one hour

\$17.95 per guest (additional hours \$12.95 pp)



Crab Croquette

Meatballs Diane

Tomato Bruschetta

Blue Cheese & Pecans

Salmon Rillettes on Toast

Shrimp & Lump Crab Canapes

Compressed Watermelon

Franks in Puff Pastry

Boursin on Crostini

Brie en Croute



Culinary Display



Deluxe Fruit Display

Fresh seasonal fruit with assorted berries

\$9.95 per person

Vegetable Display

Fresh cut vegetables arranged in culinary fashion

With cream cheese & blue cheese dip

\$8.95 per person



Artisan Cheese Display

Vermont sharp Cheddar, French Brie, Italian Asiago,

Spanish Manchego & Wisconsin blue cheese

with gourmet crackers & fresh grapes

\$10.95 per person

Chilled Seafood Display

Variety of options customized to your delight

*East coast & West coast Oysters, Jumbo Shrimp, Stone Crab,
Littleneck Clams, Snow Crab, Cold poached Maine Lobster...*

Market Price



Stationery Hors D'oeuvres

Price per 25 Pieces

Oysters Rockefeller \$103.95

Fried Green Tomatoes \$80.95

Bacon Wrapped Scallops \$126.95

Chicken & Pineapple Brochettes \$91.95

Shrimp on a Skewer w/ Lime Glaze \$96.95

Coconut Shrimp w/ Spicy Orange Glaze \$99.95

Chicken Fingers w/ Marinara Sauce \$80.95

Jumbo Shrimp w/ Cocktail Sauce \$103.95

Assorted Finger Sandwiches \$80.95

Swedish or Italian Meatballs \$68.95

Petite Crab Cake Dijonnaise \$114.95





Food Stations

Hot Carving Station

Served with appropriate condiments & rolls

Carver Fee Applies: \$75

Choice of 1:

Honey Glazed Smoked Ham \$20.95 per person

Roast Pork Loin \$20.95 per person

Roasted Turkey Breast \$21.95 per person

Stuffed Roast Pork Loin \$23.95 per person

Marinated Roast Beef \$23.95 per person

Roasted Prime Rib \$29.95 per person

Chateaubriand \$50.95 per person



Dinner Buffet

**Minimum of 50 guests for buffet service. Includes fresh baked rolls.*

Two Entrees \$38.95

Three Entrees \$45.95

per person for 50 to 120

Specialty Salads

Choose one

Brentwood House Salad

Classic Caesar Salad

Pear & Blue Cheese Salad

Beet & Goat Cheese Salad

Red Potato Salad

Seasonal Fresh Fruit Salad

Entrée Selections

Chicken Provencal

Tomato Concassée

Pulled Pork BBQ

Coléslaw & Brioche Bun

Chicken Marsala

Mushroom Demi

Beef Bourguignon

Vegetable Mirepoix

Cod Cardinal

Lobster Sauce

Blackened Mahi-

Mahi

Bell Pepper Etouffee

Cod Croquette

Remoulade

Beef Short Ribs

Red Wine Jus

Pork Calvados

Caramelized Apple

Salmon Tarragon

Lime & Tarragon Crème

Chicken Moutarde

Dijon Mustard Sauce

Starch & Vegetable Selections

Choose Two

Roasted Red Potato

*Southern Mashed
Potato*

Carolina Rice

Bow Tie Carbonara

Au Gratin Potato

Ratatouille

*Garlic Mashed
Potato*

Saffron Rice

Squash Casserole

Pasta Primavera

Sautéed Vegetable

Sweet Corn & Bacon

*Country Green
Beans*

Steamed Broccoli

Penne ala Vodka



Themed Menu

**Minimum of 50 guests for Themed Menu.*

Southern Carolina Barbeque

Pulled BBQ Pork Sliders, Grilled BBQ Chicken, Spring Mix Salad, Fresh Corn-on-the-Cob, Roasted Red Potato & Homemade Corn Bread

\$35.95 per person for 50 to 120

Low Country Boil Buffet

Steamed Carolina Shrimp, Smoked Kielbasa Sausage, Old Bay Boiled Red Potato, Fresh Corn-on-the-Cob, Brentwood Garden Salad, Rosy Cocktail Sauce and Fresh Baked Dinner Rolls

\$49.95 per person for 50 to 120

French Riviera Affair

Beef Bourguignon, Chicken Moutarde, Salmon Tarragon, Summer Ratatouille, Shrimp & Penne ala Vodka, Nicoise Salad, & Baked Petit Pain

\$45.95 per person for 50 to 120

Louisiana Feast

Pork Loin Calvados, Cajun Jambalaya, Blackened Filet Mignon & Mushrooms, Beet & Goat Cheese Salad, Sautéed Seasonal Vegetables & Sourdough Rolls

\$55.95 per person for 50 to 120



Coastal Seafood Feast

*Garden Salad, Seafood Salad, Shrimp Cocktail
Baked Salmon MousseLine, Cod & Potato Croquette,
Rice Pilaf, Sautéed Seasonal Vegetables & Rolls*
\$49.95 per person for 50 to 120

Tropical Luau Celebration

*Tropical Fruit Salad, Asian Cole Slaw,
Pulled BBQ Pork Sliders, Mahi with Mango Salsa,
Teriyaki & Pineapple Chicken, Hawaiian Rice,
Vegetable Medley & Fresh Baked Rolls*
\$40.95 per person for 50 to 120

Italian Feast

*Caprese Salad, Italian Pasta Salad, Chicken Marsala,
Italian Meatballs, Shrimp & Penne ala Vodka,
Parmesan Broccoli and Garlic Bread*
\$45.95 per person for 50 to 120

Traditional Feast

*Brentwood Salad, Bow Tie Pasta Salad,
Sliced Roasted Turkey, Sliced Baked Ham,
Whipped Potato, Maple Glazed Sweet Potato
Sautéed Vegetables & Fresh Baked Rolls*
\$31.95 per person for 50 to 120





Beverage & Bar Service

Pavilion Open Bar Packages

Bar packages offer unlimited consumption and are charged for every guest over 21. This is the best way to control your bar cost in advance of your event.

<i>OPEN BAR PACKAGE</i>	<i>FIRST HOUR</i>	<i>ADD HOUR</i>
1 PREMIUM	\$45	\$35
Domestic Beer (Select 2) & Import Beer (Select 2) BPL Wines (Select 2) & Premium Wines (Select 1) Premium Liquor Mixers Soft Drinks	Bud, Bud Light, Coors Light, Michelob Ultra & Yuengling Heineken, Amstel Light, Corona & Guinness Cabernet, Merlot, Chardonnay & White Zinfandel Pinot Noir, Riesling, Pinot Grigio, Premium Cabernet Smirnoff, Gordon's, Bacardi, Cuervo & Seagram 7 Tonic, Soda Water, OJ & Sour Mix Pepsi, Diet, Sierra Mist & Sweet Tea	
2 STANDARD	\$30	\$25
Domestic Beer (Select 3) BPL Wines (Select 2) Well Liquors & Mixers Soft Drinks	Bud, Bud Light, Coors Light, Michelob Ultra, Miller Light & Yuengling Cabernet, Merlot, Chardonnay & White Zinfandel Well Vodka, Gin, Rum, Tequila & Whiskey Tonic, Soda Water, OJ & Sour Mix Pepsi, Diet, Sierra Mist & Sweet Tea	
3 BASIC	\$28	\$22
Domestic Beer (Select 3) BPL Wines (Select 2) Soft Drinks	Bud, Bud Light, Coors Light, Michelob Ultra, Miller Light & Yuengling Cabernet, Merlot, Chardonnay & White Zinfandel Pepsi, Diet, Sierra Mist & Sweet Tea	

Other packages available upon request. Cash Bar is also available with \$85 charge per bartender.



Consumption Bar

Charged on consumption for the number of drinks poured.



Domestic Beer \$6 Imported Beer \$7.50

Brentwood Private Label Wine \$10

House Liquor \$9

Call Liquor \$10

Premium Liquor \$14-18

Champagne Toast

Charged on consumption for the number of bottles poured.

Usually one bottle serves 6 guests.

Veuve du Vernay, Brut Sparkling, France \$50 per Bottle

Moet & Chandon, Champagne, France \$148 per Bottle

Mumm Napa, California Sparkling \$73 per Bottle

Non Alcoholic Grape Sparkling \$30 per Bottle

Bisot Jeio, Prosecco, Italy \$50 per Bottle

Brentwood Alcohol Policy: In accordance with state law, alcoholic beverages will not be served to any guest under the legal drinking age. Our staff reserves the right to refuse beverage service to any guest who appears intoxicated or who cannot produce proper identification. Identification will be requested of any guest of questionable age. No alcohol may be brought in or taken from an event by any guest. **Prices subject to change.**



Terms and Conditions

1. All Weddings and Events. SC sales tax will be added to the total cost of the function. Sales tax is 11%, plus an additional 6% on liquor. The Venue fee is 15% and a 15% Gratuity is added on food and liquor. The funds collected from the vendor fee pay the salaries of our banquet, kitchen, and administrative staff. All prices are subject to change in the event of changes in market conditions which impact costs and are not guaranteed.
2. Hours: Wedding ceremony & reception and Event spaces are reserved for 4 hours at a time. Additional time may be available for a fee upon request. Premises must be cleared no later than 10:00 PM. Private Bridal Suite may be available from 11:00 AM until 5:00 PM for an additional fee.
3. Menu selections must be made two (2) weeks in advance. A final head count is due fourteen (14) days before the date of the event. This is the minimum number for which client will be charged. If no confirmation is received at the appropriate time, we will assume the expected count to be the guarantee and charges will be made accordingly.
4. Deposit: A non-refundable deposit of \$1000 is required to reserve a Pavilion event date. A second payment will be due at six (6) months and third payment is due three (3) months prior to the date of the event. These payments will go towards the final bill. Payment in full in conjunction with the guarantee is required ten (10) days prior to the event. All payments are non-refundable. Additional charges incurred will be settled on the day of the event. A valid credit card is required to guarantee payment. The Brentwood accepts cash, major credit cards, money orders and personal checks if submitted more than 10 days prior to payment due date.
5. Rental fee: The Pavilion Rental with tables, chairs, set-up and clean-up is \$799. The Gazebo Rental with chairs, set-up and clean-up is \$399.
6. 'Force Majeure' clause: This agreement is subject to cancellation by the venue due to Acts of God, or any events beyond the control of the Venue. Cost of materials will not be refunded in the event of cancellation. Venue will be reimbursed the full amount of un-returnable items incurred due to event cancellations (for any cause) made less than 10 days prior to event date.



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7. Decorations: The following items are prohibited in decorating and may not be used on the property: nails, screws, tacks, staples, open flame, nonorganic flower petals, tape, living goldfish, loose glitter, bird seed and confetti. Decorations & flowers are to be removed by the end of the rental period. Client may leave decorations that can be recycled and reused.

8. Linens, Floral Arrangements, Music, and Cakes: The venue provides white linen and napkins for an additional charge of \$3.95 pp. We do not provide centerpieces or floral arrangements as part of the function pricing. We do not book entertainment for any functions. We can refer a local bakery that specializes in wedding cakes. A \$2.95 pp cake cutting fee applies for any cake that requires cutting, plates and forks that is brought in.

9. Security: The Brentwood will NOT assume responsibility for any damages or loss of property, merchandise or articles left or sent to The Brentwood prior to, during, or following the event. You are responsible for any damage to the premises, equipment, or any other part of The Brentwood during your event. You are fully responsible for your guests, invitees, independent contractors or any other person or animal associated with your event.

10. Brentwood Alcohol Policy: In accordance with state law, alcoholic beverages will not be served to any guest under the legal drinking age. Our staff reserves the right to refuse beverage service to any guest in their sole discretion. No alcohol may be brought in or taken from the event. No one is allowed to consume any alcohol in the parking areas.

11. Use of Images: The Brentwood reserves the right to contact the event photographer and use images for the purpose of promotion, display, advertisement, publication etc. Execution of this contract will serve as the client's approval for use of all event images.



The Brentwood Restaurant Preferred Vendors:

*These are local professionals that we know and would recommend
but you are free to hire anyone you wish.*

Event Coordinator/Planner:

Upstaged Events (Catie) 214-707-2640

Blue Palm Events (Christine): 843-798-3843

Save The Date (Danielle): 843-602-1928

Timeless Memories, Inc (Dave & Darlene Munn): 877-686-3686 or 843-756-3466

Cakes:

Cakes by the Sea (Kris): 843-390-5501

Pink Pineapple Bakery (Rebeca): 843-712-1757

Croissants Bakery & Bistro: 843-448-2253

Coccadotts Cake Shop: 518-438-4937

DJ's/Entertainment:

Myrtle Beach DJs: 843-340-2742

DJ Marino: 843-424-3390

Scott Watkins DJ: 843-742-7500

Global Truth Entertainment (Ryan): 843-267-4977

Scott Shaw Productions: 843-457-7319

Cheryl Z: 910-579-1091

Florist:

Little River Florist (April): 843-427-4126

Calabash Florist & Company (Darlene): 910-859-0223

Coastal Florist: 910-754-6200

Beau Soleil Weddings (Raven): 201-663-0011

Briar Patch (Gigi): 910-579-8030

**Photographers & Videography:**

Jeff Patterson Photography: 862-266-7160

Timeless Memories, Inc (Dave & Darlene Munn): 877-686-3686 or 843-756-3466

Incredible Beach Weddings (Tracey Campbell): 843-907-1132

Margo Sears: 336-314-0503

Transportation:

Ritz Limousines (Randy): 843-497-7288

Extreme Limousine (Bob): 843-293-5466

SB Limousine: 843-222-9002

Heritage Carriages (Ken): 843-503-1888

Carolina Limousine: 843-294-5466

Accommodations:

Holiday Inn Express (2.2 miles): 877-859-5095

Sleep Inn at Harbor View (1 mile): 855-849-1513

Bay Watch Resort (7 miles): 844-887-9448

Avista Resort (6.4 miles): 844-334-4692

Hampton Inn at Harbor Gate (3.5 miles): 855-605-0317