

Unique Wedding Venue

Minutes from the Beach...



www.WeddingsatTheBrentwood.com

The Brentwood

Indoor Wedding Packages

Call or Text **Makayla** (843)-543-4251

Historic Wedding Venue

Minutes from the beach...



Five Private Rooms Available:

**Room rental fees vary based on availability*

**Food & Beverage minimum may apply*

Garden Room: up to 16 Guests

WI-FI-Audio/Video-Fireplace



Angel Room: up to 20 Guests

WI-FI-Audio/Video-Fireplace

Wine Room: up to 45 Guests

WI-FI-Audio/Video-Private Bar-Private Bathroom



Upstairs Party Room: 12 to 16 Guests

WI-FI-Audio/Video-Fireplace

Wine Bistro: up to 30 Guests

WI-FI-Audio/Video-Private Bar-Fireplace



Beverage & Bar Service

Cash Bar:

*Guests pay for their own drinks. Bartender fee applies (\$85).
Can be coupled with Consumption Bar or Open Bar.
For example: Beer & Wine with Consumption Bar
and Liquor with Cash Bar.*

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

Open Bar Packages:

*Bar packages offer unlimited consumption and
are charged for every guest in attendance over the
legal drinking age of 21. This is the best way to
control your bar cost in advance of your function.
Several Open Bar Packages are available
See page 5 of this brochure for details & pricing.*



Champagne Toast:

*Charged on consumption for the number of bottles poured.
Usually, one bottle serves 6 guests.*

Veuve Vernay, Brut Excellence, France NV \$50/bottle
Moet & Chandon, Brut Imperial, France NV \$148/bottle
Mumm Napa, Brut Prestige, California NV \$73/bottle
Riondo, Prosecco, Italy NV \$50/bottle

Wine During Dinner

Brentwood Private Label:

Chardonnay, White Zinfandel, Merlot
& Cabernet Sauvignon \$43/bottle

Riesling, Pinot Grigio, Sauvignon Blanc, Pinot Noir,
Rosé, Syrah, Malbec also available.

**Ask for our wine list for
additional selections.**



Terms & Conditions

Menu items & prices subject to change without notice due to market price increases & ingredient availability.

A deposit is required at the time of reservation & full payment 7 days before the event.

Final guest count & menu selections are required 10 days prior to the event, and this count will be your minimum charge.

Beverage & Bar Service

Indoor Open Bar Packages

Bar packages offer unlimited consumption and are charged for every guest in attendance over 21.

This is the best way to control your bar cost in advance of your function.

OPEN BAR PACKAGE

FIRST HOUR

ADD HOUR

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

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

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

Prices are per guest & subject to all current applicable state, local, and liquor tax. Other packages available upon request.

All Bar Packages Are Subject to a \$85 bartender fee.

Culinary Display

Priced per person.

Deluxe Fruit Display *GF 9.95*
Fresh seasonal fruit with assorted berries

Vegetable Display *GF 8.95*
Fresh cut seasonal vegetables arranged in culinary fashion
with creamy blue cheese dip

Artisan Cheese Display *10.95*
Local & imported cheeses served with fresh grapes & gourmet crackers

Chilled Seafood Display *GF Market Price*
Variety of options customized to your delight: East coast oysters, jumbo shrimp, stone crab, littleneck clams, snow crab, cold poached Maine lobster...



Butler Passed Hors d'Oeuvres

Choice of **four** hors d'oeuvres served for one hour

15.95 pp (additional hours 15.95 pp)

Choice of **seven** hors d'oeuvres served for one hour

17.95 pp (additional hours 17.95 pp)

Crab Croquette
Meatballs Diane
Tomato Bruschetta
Blue Cheese & Pecans
Salmon Rillettes on Toast
Shrimp & Lump Crab Canapes
Fresh Goat Cheese on Baguette
Compressed Watermelon *GF*
Franks in Puff Pastry
Prosciutto & Melon *GF*
Boursin on Crostini
Brie en Croute



Stationary Hors d'Oeuvres

Priced per 25 Pieces

Oysters Rockefeller *GF* 103.95
Fried Green Tomatoes 80.95
Bacon Wrapped Scallops *GF* 126.95
Chicken & Pineapple Brochettes *GF* 91.95
Shrimp on a Skewer w/ Lime Glaze *GF* 96.95
Coconut Shrimp with Orange Glaze *GF* 99.95
Chicken Fingers w/ Marinara Sauce 80.95
Jumbo Shrimp w/ Cocktail Sauce *GF* 103.95
Assorted Finger Sandwiches 80.95
Swedish or Italian Meatballs 68.95
Petite Crab Cake Dijonnaise 114.95

Plated Appetizers

Priced per person. Choose **one** or **two** selections:

Sweet Corn Chowder *GF* 10.95
Shrimp Cocktail *GF* 16.95
Seared Ahi Tuna *GF* 13.95
Escargot du Chef 11.95
Oyster Rockefeller *GF* 22.95
Seafood Cake 17.95
French Onion Soup 13
Fried Green Tomato 15
Maine Lobster Risotto *GF* 17.95

Plated Entrees

Entrée Choices: You may offer **one or two choices** for your guests with an advance count & labeled name cards.

Included: French Bread Rolls and a Mixed Spring Green Salad
with Cherry Tomatoes, Cucumbers and Miso Vinaigrette.

Add Sliced Beets & Fresh Goat Cheese **or** Red Wine Poached Pears & Crumble Blue Cheese (\$3.25 extra)

Land

Slow Braised Beef Short Rib *GF 69.95*
Potato Mousseline, Sautéed Vegetables,
Classic Bordelaise

Chicken Breast Rockefeller *GF 33.95*
Sautéed Baby Spinach, Potato Mousseline, Crispy
Bacon, Pernod Scented Béchamel

Filet Mignon Béarnaise *GF Market Price*
Center Cut Angus Filet, Whipped Potato,
Roasted Vegetables, Classic Tarragon Béarnaise

Braised Lamb Shank *GF 42.95*
Moroccan Couscous, Roasted Vegetables Toasted
Pistachio Dust, Rosemary Jus

Filet Wellington *Market Price*
Angus Beef Tenderloin, Mushroom Duxelles, Shaved
Prosciutto, Potato Mousseline, Sautéed French Beans,
Classic Bordelaise

Duck Breast à L'Orange *GF 36.95*
Roasted Fingerlings, Sautéed French Beans, Candied
Orange Zest, Grand Marnier Sauce

Pork Tenderloin Roulade *GF 34.95*
Shaved Prosciutto, Gruyère Cheese, Grilled
Asparagus, Creamy Polenta, Madeira Sauce

Water

Pan Seared Atlantic Salmon *GF 38.95*
Jasmine Rice, Sautéed French Beans, Classic
Tarragon Béarnaise

Seared Chilean Sea Bass *GF 54.95*
Sweet Corn Risotto, Grilled Asparagus, Chimichurri
Sauce, Garden Herbs

Shrimp & Scallop Chardonnay *46.95*
Penne Pasta, Grilled Asparagus, Creamy Leek
Fondue, Grated Parmesan

Alaskan Cod Cardinale *38.95*
Potato Croquette, Buttered Spring Peas,
Maine Lobster Bisque

Pan-seared Citrus Shrimp *GF 38.95*
Limoncello Risotto, Crispy Bacon, Sweet Peas,
Lemon Butter Sauce

Salmon Neptune *GF 44.95*
Jasmine Rice, Grilled Asparagus, Sautéed Shrimp,
Classic Tarragon Béarnaise

Duo Plate

Grilled Chicken & Baked Salmon *GF 41.95*
Whipped Potatoes, Sautéed Seasonal Vegetables,
Sauce Duo

Beef Short Ribs & Baked Salmon *GF 41.95*
Whipped Potatoes, Sautéed Seasonal Vegetables,
Sauce Duo

Filet Tips & Grilled Shrimp *GF 42.95*
Mashed Potatoes, Sautéed French Beans,
Lemon Garlic Butter Sauce

Filet Mignon & Maine Lobster Tail *GF Market Price*
Roasted Fingerling Potatoes, Sautéed French Beans,
Lemon Garlic Butter Sauce

Filet Mignon & Seafood Cake *GF Market Price*
Grilled Asparagus, Classic Tarragon Béarnaise

Vegetarian/Vegan

Grilled Vegetable Napoléon *GF 30.95*
Organic Quinoa Pilaf, Seasonal Stacked
Vegetables, Red Pepper Coulis

Creamy Vegetable Risotto *GF 30.95*
Sautéed Seasonal Vegetables, Fresh Grated
Parmesan, Chef's Garden Herbs

Seasonal Vegetable Picatta *30.95*
Penne Pasta, Fried Capers, Lemon Butter Sauce,
Shredded Asiago

Children's Plate

Chicken Tenders *16.95*
Whipped Potato, Sautéed Vegetables

Pork Chop *GF 16.95*
Whipped Potato, Sautéed Vegetables

Penne Pasta *16.95*
Grated Parmesan, Butter Sauce



Plated Dessert

Fondant au Chocolat *GF 10*

Dark chocolate cake, firm on the outside & soft on the inside, served with a delectable raspberry sauce

Key Lime Charlotte 10

Limoncello cake, Key lime mousse & toasted coconut

Bourbon Bread Pudding 12

Salted caramel sauce & whipped cream

Crème Brûlée au Grand-Marnier *GF 10*

Silky orange custard topped with a brown sugar caramel crust. Flambéed with Grand Marnier: add 5.95

Profiterole 10

Fresh baked cream puff, vanilla ice cream, warm chocolate ganache & toasted almonds

Belgium Chocolate Soufflé *GF 16*

Raspberry sauce & Cointreau crème anglaise

Banana Foster *GF 14.95*

Flambéed tableside & served over vanilla ice cream



Audio/Visual Rental

Pull Down Screen 49.95

Projector (3 LCD & HDMI) 74.95

Sound System 100 watts 49.95

(can be equipped with microphone)

Sound System 400 watts 84.95

(can be equipped with microphone)

Decoration Packages

Birthday Decorations start at 69.95

Wedding Decorations start at 69.95

Anniversary Decorations start at 69.95

White Linen & Napkins starts \$3.95 Per Guest
*\$39.95 minimum

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 space is 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 \$250 is required to reserve the Angel Room event date. 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 Angel Room Rental with chairs, set-up and clean-up is \$250. 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.

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.

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2. Hours: Wedding ceremony & reception and Event space is 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 \$500 is required to reserve a Wine Room event date. 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 Wine Room Rental with chairs, set-up and clean-up is \$499. 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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The Brentwood's Preferred Vendors

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

Officiant/Beach Ceremony:

Blessed Beach Weddings (Chris): 843-457-7535
Timeless Memories, Inc (Dave & Darlene Munn): 877-686-3686 or 843-756-3466
Incredible Beach Weddings (Tracey): 843-907-1132
Beach People Weddings (Margo & David): 336-314-0503
Save The Date (Danielle): 843-602-1928

Coordinator/Planner:

Blessed Beach Weddings (Chris): 843-457-7535
Blue Palm Events (Christine): 843-798-3843
Save The Date (Danielle): 843-602-1928
Upstaged Events (Catie) 214-707-2640

Cake:

Cakes By The Brentwood (Amy): 843-254-4652
Pink Pineapple Bakery (Rebeca): 843-712-1757
Coccadotts Cake Shop: 518-438-4937
Cake by the Sea (Kris): 843-390-5501
Croissants Bakery & Bistro: 843-448-2253

DJ's/Entertainment:

Scott Shaw Productions: 843-457-7319
Myrtle Beach DJs: 843-340-2742
Global Truth Entertainment (Ryan): 843-267-4977
DJ Marino: 843-424-3390
Cheryl Z: 910-579-1091

Florist:

Calabash Florist & Company (Darlene): 910-859-0223
Beau Soleil Weddings (Raven): 201-663-0011
Briar Patch (Gigi): 910-579-8030
Coastal Florist: 910-754-6200
Little River Florist (April): 843-427-4126

Photographers & Videography:

777 Portraits Photography (TJ): 843-957-2755
Jeff Patterson Photography: 862-266-7160
Magnolia Photography (Michele & Dana): info@magnoliaphotography.com
Timeless Memories, Inc (Dave & Darlene Munn): 877-686-3686 or 843-756-3466
Incredible Beach Weddings (Tracey Campbell): 843-907-1132

Transportation:

Carolina Limousine: 843-294-5466
Ritz Limousines (Randy): 843-497-7288
Extreme Limousine (Bob): 843-293-5466
SB Limousine: 843-222-9002
Heritage Carriages (Ken): 843-503-1888

Accommodations:

Holiday Inn Express (2.2 miles): 877-859-5095
Sleep Inn at Harbor View (1 mile): 855-849-1513
Avista Resort (6.4 miles): 844-334-4692
Bay Watch Resort: 844-887-9448
Hampton Inn at Harbor Gate (3.5 miles): 855-605-0317