



Wedding

Pricing & Policies



Hello there!

Welcome to Beau Rivage
Golf & Resort, where your
love story becomes a
timeless celebration. We look
forward to helping make your
wedding day truly
unforgettable.

Lindsey

Director of Private Events

The Venue



01 CAPACITIES & DIMENSIONS

Venue Space	Venue Size		Setup Capacities		
Indoor Space	Dimensions	Sq. Ft.	Banquet	Theatre	Standing
Rivage Room	35' x 40'	1,400	80	150	175
Sciarra Room	21' x 44"	925	50	75	110
Crystal Room	27' x 30'	810	50	115	130
Walker Room	27' x 27'	730	40	80	115
Full Ballroom	-	3,865	220	420	530

02 BALLROOM PRICING

Monday - Thursday	\$2,000
Friday & Sunday	\$3,000
Saturday	\$3,500

03 ADDITIONAL VENUE PRICING

Live Oak Tree	\$1,000
West Lawn	\$2,000
Wind's Leap Bridge	\$10,000

The Bar



Hops & Grapes

Standard Hops & Grapes

House Wines: Cabernet Sauvignon, Merlot, Pinot Noir, Pinot Grigio, Chardonnay, Sparkling

Standard Brews: Budweiser, Bud Light, Miller Lite, Coors Light, Yuengling, Michelob Ultra, Corona

2 Hours | \$18
3 Hours | \$24
4 Hours | \$30
5 Hours | \$35

House Open Bar

Standard Hops & Grapes

Liquor: House Bourbon, Blended Whiskey, Scotch, Gin, Vodka, Rum, Tequila

2 Hours | \$21
3 Hours | \$27
4 Hours | \$33
5 Hours | \$38

Premium Open Bar

Premium Hops & Grapes

Liquor: Jim Beam Bourbon, Jack Daniels Black Label Whiskey, Cutty Sark Scotch, Tanqueray Gin, Tito's Vodka, Bacardi Light Rum, Jose Cuervo Tequila

2 Hours | \$25
3 Hours | \$32
4 Hours | \$39
5 Hours | \$45

Top Shelf Open Bar

Premium Hops & Grapes

Liquor: Maker's Mark Bourbon, Crown Royal Deluxe Whiskey, Johnnie Walker Black Label Scotch, Bombay Sapphire Gin, Grey Goose Vodka, Mount Gay Rum, Patron Tequila

2 Hours | \$28
3 Hours | \$36
4 Hours | \$44
5 Hours | \$50

Cash | Consumption

Available Upon Request
Bartender Fees Apply

Bartender

One Bartender Per 75 Guests
\$50/Hour + 20% Service Fee

Champagne Toast

Sip Portion - \$3.50 PP
Full Glass - \$6.00 PP

The Catering



A Buffet Dinner Reception
Starting at \$30 per person

Cocktail Hour

Charcuterie Presentation Table

Hot Dip - Choice of Spinach Artichoke Dip **or** Buffalo Chicken Dip

Salads

Choice of One (1)

House Salad - mixed greens, cherry tomato, cucumber, croutons

Caesar Salad - romaine, fresh parmesan cheese, croutons

Cucumber Tomato Salad - cucumber, tomato, italian dressing

Entrées

Choice of Two (2)

Beef Tips - homemade beef gravy

Roast Beef au Jus - slow roasted top round

Shrimp and Grits - new orleans style shrimp in cream sauce with cheese grits

Chicken Mondavi - chicken, light wine sauce, mushroom, onion

Roast Pork Loin - slow roasted pork, apple mustard glaze

Italian Shells Florentine - jumbo pasta shells, ricotta cheese, sautéed spinach

Alfredo Pasta - grilled chicken or shrimp, pappardelle or penne

Sides

Choice of Two (2)

Green Beans | Grilled Broccoli, Carrot, Cauliflower, Yellow Squash and Zucchini

Whipped Potatoes | Rosemary Roasted Potato | Jasmine Rice | Basmati Rice

Dessert

Choice of One (1)

Mini Eclairs | Cupcake Variety | Banana Pudding | Brownies

Custom Wedding Cakes Available

Carving Table

Ask About Our Options
Butler Served Tableside
\$100 Set Up

Shrimp & Grits

Award Winning New Orleans Style
Butler Served Tableside
\$100 Set Up

Potato Bar

Mashed or Baked Potato
Butler Served Tableside
\$100 Set Up

The Catering



A Buffet Dinner Reception
Starting at \$50 per person

Cocktail Hour

Charcuterie Presentation Table or Three Passed Hors D'oeuvres

Artichoke Beignet | Antipasto Skewer | Bacon Wrapped Scallop | Buffalo Chicken Wonton | Chicken Satay | Chicken Dijon Bites | Cocktail Meatballs | Coconut Shrimp | Bleu Cheese and Bacon Date | Fried Ravioli | Shrimp Wonton Reuben Egg Roll | Candied Bacon | Mini Crab Cake with Remoulade | Mini Ham Biscuit | Mini Quiche | Puff Pastry Franks | Pulled Pork Shooters | Shrimp and Grits Shooters | Spanakopita | Vegetable Spring Rolls

Salads

Choice of One (1)

Caesar Salad - romaine, parmesan cheese, croutons

Spinach Salad - baby spinach, bacon, pecans, raisins

Greek Salad - romaine, feta cheese, cucumber, kalamata olives

Strawberry Spinach Salad - baby spinach, fresh strawberries, feta cheese

Entrées

Choice of Three (3)

Prime Rib au Jus - chef carved tableside

Steak Fettuccine - tender beef, cherry tomatoes, spinach, fettuccine

Chicken Piccata - chicken, lemon butter sauce, capers

Chicken Toscano Asiago - tomato, herbs, asiago cheese, tomatoes, angel hair

Pork Chop - mustard glaze sauce

Bourbon Glazed Salmon - grilled salmon in a bourbon glaze

Stuffed Flounder - flounder, crabmeat, béarnaise

Sides

Choice of Three (3)

Grilled Root Vegetables | Brussels with Bacon | Gourmet Mac & Cheese

Potato au Gratin | Mushroom Risotto | Green Bean Almondine

Dessert

Choice of Two (2)

Mini Cannoli | Mini Cream Puffs | Italian Cookies | Mini Cheesecake Variety

Custom Wedding Cakes Available

The Catering



A Plated Dinner Reception
Starting at \$65 per person

Cocktail Hour

Choice of Four Passed Hors D'oeuvres

Artichoke Beignet | Antipasto Skewer | Bacon Wrapped Scallop | Buffalo Chicken Wonton | Chicken Satay | Chicken Dijon Bites | Cocktail Meatballs | Coconut Shrimp | Bleu Cheese and Bacon Date | Fried Ravioli | Shrimp Wonton | Reuben Egg Roll | Candied Bacon | Mini Crab Cake with Remoulade | Mini Ham Biscuit | Mini Quiche | Puff Pastry Franks | Pulled Pork Shooters | Shrimp and Grits Shooters | Spanakopita | Vegetable Spring Rolls

Salads

Choice of One (1)

Wedge Salad - iceberg wedge, bacon crumbles, tomato, bleu cheese dressing

Caesar Salad - romaine, parmesan cheese, croutons

Arugula Salad - arugula, mixed greens, pears, raisins, toasted nuts, vinaigrette

Asian Salad - chopped greens, sesame seeds, crunchy noodles, cashews

Italian Salad - romaine, italian meats, imported cheeses, sweet peppers, olive, tomato

Entrées

Choice of Three (3)

Filet Mignon - pan seared, garlic herb butter

Chicken Cordon Bleu - chicken stuffed with ham and cheese

Chicken Oscar - pan seared, stuffed with crab, hollandaise drizzle, asparagus

Tuscan Bone-In Pork Chop - pan seared, balsamic glaze

Blackened Cobia - fish filet with a buttery flavor

Braised Short Rib Ravioli - brown butter truffle sauce

Lobster Ravioli - lemon thyme cream sauce

Sides

Choice of Two (2)

Broccoli au Gratin | Lobster Mac and Cheese | Creamed Spinach

Brussel Sprouts | Bourbon Glazed Carrots | Whipped Potatoes

Mushroom Risotto | Cheesy Polenta | CousCous

Dessert

Choice of One (1)

NY Cheesecake | Chocolate Mousse | Tiramisu | Macarons

Limoncello Cake | Champagne Cake | Chocolate Ganache Cake | Spanish Flan

Custom Wedding Cakes Available

The Policies



Rental Time Frame

Events run for four hours as a standard allotted time, plus set up and one hour for removal of items. Beau Rivage Golf & Resort is open daily from 7am to 11pm. All decorating, set-up and dismantling, and removal of party supplies must be completed within this time frame. Guests must exit the ballroom by the specified event end time, and vendors must exit by closing time. Alternate arrangements should be made in writing with Beau Rivage Golf & Resort. Additional hours may be purchased at a rate of \$200.00/hr plus applicable staff fees and tax. Please note that with partial ballroom rental there may be concurrent setup with multiple events.

Personnel

A Beau Rivage representative will be present during your event to address any needs or concerns. Any event booked onsite must provide a day-of-contact responsible for the organization or group attending. This contact should be present for the duration of the event.

Set Up & Clean Up

Ballroom rental includes Chiavari chairs, 5' round tables or alternate set-up as available, and ivory linen. All personal items should be removed from the event space immediately following function. If items are not removed within twenty four (24) hours, they will be considered abandoned and may be disposed of. Beau Rivage is not held responsible for items left by Client or vendors. With the exception of in-house rentals, all other items shall be removed from the event space. All trash should be placed in the receptacles provided. Decorations shall not be affixed to the walls, ceilings, existing décor, woodwork, fixtures, or window treatments. Glitter and confetti are not permitted in the ballroom under any circumstances. Nails and staples are not permitted at the Wedding Tree.

Wedding Suite

A complimentary overnight wedding suite is included with Wedding bookings of the entire ballroom.

In-House Rentals

Ballroom rental includes Chiviari chairs, 5' round tables, and ivory linen. Any additional rentals should be listed in your Private Rental Agreement and are subject to sales tax.

Deposits & Payments

Beau Rivage cannot hold a date without a security deposit. A Security Deposit of five hundred dollars (\$500.00) is payable by cash or check with signed Private Event Agreement. Final payment is due thirty (30) days prior to the date of event. Event totals at Beau Rivage are determined by the sum of all rentals outlined in the Private Event Agreement. Beau Rivage accepts payments by check, cash or credit card (Visa, Master Card, Discover and Amex). Returned checks are subject to applicable bank fees and an alternate form of payment should be provided within twenty-four (24) hours.

A catering deposit and payments may be made directly with Catering Thyme, LLC.

Security Deposit is refundable after a post-cleanup inspection of the facility by Beau Rivage. Upon inspection, Beau Rivage shall apply the deposit against payment for any additional charges incurred, including but not limited to: damages, cleaning fee, removal of Beau Rivage furnishings. Client agrees that if damages incurred by Beau Rivage exceed the amount of the security deposit collected, then the Client is fully liable for the difference. Security deposits are returned within thirty (30) days following an event.

Event Cancellations & Refunds

If a function is cancelled for any reason, Beau Rivage requires written notification. If written notice is provided at least (120) days before the tentative date, the security deposit and payment shall be 50% refundable. Cancellation within (120) days of the event shall result in a forfeiture of payments and deposits by Client.

The Policies



Catering

Catering Thyme, LLC is the exclusive caterer for Beau Rivage Golf & Resort, providing comprehensive event services under one roof for your convenience. Tastings are \$75 Per Party of 2. Contact Sue Lawler: 910.297.9368

Outside catering is permitted for a fee of \$20 per person. Outside caterers must submit a copy of a valid catering license and proof of approval for offsite catering from NHC Health Department at least six (6) weeks prior to the scheduled function. Following an event, the wait station shall be left in the same condition that it was found. Client is directly responsible for any cleaning fees incurred from cleaning up after outside catering contractors.

Cakes may be provided by a licensed bakery or similar food establishment.

Alcohol Provisions

Beau Rivage provides all alcoholic beverages for onsite events. In compliance with North Carolina ABC Guidelines, outside alcoholic beverages are not permitted on the Premises at any time. Beau Rivage reserves the right to inspect and control all private functions and remove any items brought in violation of this policy. All alcoholic beverages provided by Beau Rivage must be consumed on the Premises. By law, persons under the age of twenty-one (21) are not permitted to consume alcohol. Beau Rivage reserves the right to refuse service to anyone who appears to be underage, intoxicated, or providing alcohol to a minor.

When reserving bar services, an estimated number of guests shall be provided to Beau Rivage. A final guest count is due thirty (30) days prior to scheduled function. For any open bar, the Client will be charged for the actual number of guests in attendance above contracted as observed by onsite manager, and any balance due must be settled at closing.

Hotel Reservations & Blocks

Beau Rivage offers a boutique hotel with 30 onsite guest suites. Once a Private Event Agreement is on hand, Client may block up to 12 hotel suites, pending availability. Additional rooms may be blocked after the first 12 rooms are reserved by guests. These rooms may be booked by guests up to 30 days before the event and will be released at this point if they have not been secured. The best available rack rate will be applied for your guests.

Conduct & Responsibilities

For the safety of everyone, Client and guests must abide by Beau Rivage event policies listed herein, as well as comply with all applicable regulations and laws. Client shall be responsible for the actions of guests and any damages or losses incurred during the event. Beau Rivage reserves the right to refuse entry or service to, and remove from the Premises, any person deemed to be behaving in an improper or abusive manner or in any manner deemed unfit by Beau Rivage. Beau Rivage reserves the right to remove any undesirable persons from the event and Premises without liability.

(a) Client agrees to be fully liable for any damages that may occur as the result of negligence, accidents or intentional acts of Client, guests, and/or contracted vendors secured directly by the Client. This policy applies to the entire Beau Rivage "Premises", which is defined as all of the real property located at 649 Rivage Promenade, Wilmington, NC.

(b) Client warrants that he/she shall remain at the Premises throughout the entire duration of the event.

(c) Upon request, Client shall provide to Beau Rivage certificates of insurance for outside vendor secured prior to event.

Excused Non-Performance

In the event that Beau Rivage is unable to perform its obligations under this agreement for reasons beyond its control, including, but not limited to: strikes, labor disputes, accidents, government requisitions, restrictions or regulations on travel, facility operations, commodities or supplies, acts of war, acts of nature and the like, non-performance is excused and Beau Rivage may terminate this agreement without further liability of any nature, upon return of Client's security deposit and payments.

In no event shall Beau Rivage be liable for consequential damages of any nature or for any reason. If the space reserved is not available for the event due to any of the aforementioned circumstances, Client agrees that Beau Rivage may substitute other space. In any event, Beau Rivage shall not be liable beyond amount paid for services.



Contact Us!

Whenever you're ready to schedule a tour or a call, just let us know. We're excited to help you with your wedding plans and look forward to meeting you!

Lindsey

Director of Private Events

Lindsey@BeauRivageGolf.com

910.392.9021 x 3