

CONTINENTAL BREAKFAST SELECTIONS

The Prince Continental

Fresh chilled juices, regular and decaffeinated coffee, seasonal fruit display, assorted Danish and muffins

Assorted Danish and Muffins

Hot Ham and Cheese Croissants

Chef's Selection of Fresh Seasonal Fruits

Chilled Juices

Orange, Tomato, Apple, Pineapple, Grapefruit and Cranberry

Regular & Decaffeinated Coffee Station

Assorted Sodas, Bottled Water, Regular & Decaffeinated Coffee

BREAKFAST BUFFET

3500 Buffet Special

Freshly baked biscuits with sausage gravy and an assortment of jams, sausage, crisp bacon, French toast, southern style grits, hash browns, and scrambled eggs.

3500 Buffet Supreme

As above, with chef attended omelet station - includes variety of meats, vegetables and cheeses.

Breakfast Buffet Selections Include Chilled Juices, Coffee or Tea.

All prices quoted subject to 20% service charge and prevailing tax on service and sales

LUNCHEON SUGGESTIONS

SOUPS

Stuffed Potato Soup

Topped with two cheeses, crisp bacon and scallions

Our Homemade Soups

Beef Barley • Clam Chowder

Cream of Broccoli • Southwest Chicken & Bean

Cream of Chicken & Mushroom • Chicken Noodle

Tomato Florentine • Chicken & Rice • Vegetable Beef

SALADS

Spinach Salad Fresh spinach, tomato, mushrooms, and crisp bacon

Caesar Salad Fresh romaine lettuce, croutons, and Parmesan cheese with creamy Caesar dressing.

Chef's Salad Crisp garden greens, ham, turkey, tomato, cucumber, Swiss and cheddar cheese, hard-boiled egg, and crisp bacon.

Tossed Salad

SANDWICHES

(Served with French fries and a dill spear)

Grilled Chicken Sandwich - Marinated chicken breast served on a toasted bun with lettuce, tomato, cheddar cheese and onion.

All American Burger - USDA Choice ground beef topped with lettuce, tomato, onion and cheddar cheese.

The Ultimate Club - The traditional triple-decker, loaded with turkey, ham, crisp bacon, two cheeses, lettuce and tomato.

Steak Sandwich - We load up a hoagie roll with shaved steak, onions and peppers sautéed in olive oil with some special spices, and crown it with melted mozzarella cheese.

PLATED LUNCHESES

(Served with garlic mashed potatoes or garden rice, fresh vegetable, dessert, and coffee or tea)

Chicken Supreme - Sautéed chicken breast in a white cream sauce with mushrooms and scallions

Roast Round of Beef - Thinly sliced roast round of beef with gravy.

Roast Pork Loin - Topped with a brown pan sauce.

Fried Flounder Filet

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SPECIALTY LUNCHEON BUFFETS

All buffets are served for 30 people or more

The Southerner

Crisp garden salad with assorted dressings, Southern fried or baked chicken, barbecued ribs, mashed potatoes, green beans, rolls & butter, and coffee or tea.

The Cook Out

Grilled hamburgers and hot dogs, with all the trimmings, plus homemade potato salad, Tidewater cole slaw, baked beans, and coffee or tea

La Fiesta

Crisp taco shells, soft flour tortillas, chicken strips, seasoned ground beef, shredded cheese, sour cream, green chili salsa, guacamole, shredded lettuce, diced onion and tomato, Spanish rice, black beans, and coffee or tea.

The Deli

Pasta salad, potato salad, assorted breads, roast round of beef, turkey breast, ham, cheddar, provolone and Swiss cheeses, lettuce, tomato, pickles, condiments, and coffee or tea.

Italian Buffet

Tossed salad, chicken cacciatore, lasagna, penne pasta with Alfredo sauce, Tuscany vegetable blend, garlic bread, and coffee or tea.

EXPRESS BOX LUNCH

Choice of ham or turkey sub, or chicken or tuna salad croissant served with potato chips, a cookie, and a soda.

The Picnic Basket

Two pieces of cold Southern fried chicken, Tidewater cole slaw, baked beans, and a soda

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PLATED DINNERS

SOUPS AND APPETIZERS

Stuffed Potato Soup
Jumbo Shrimp Cocktail
Sausage-Stuffed Mushroom Caps

PLATED DINNER SELECTIONS

(All selections served with tossed salad, potato or rice, fresh vegetable, rolls & butter, and coffee or tea)

Filet Mignon, 8 oz. charbroiled filet, crowned with sautéed mushrooms

Sirloin Steak, 10 oz. USDA choice, center cut

Roast Prime Rib of Beef, au jus

London Broil with Mushroom Sauce

Barbecued Pork Ribs

Roast Loin of Pork

Baked Virginia Ham Steak

Grilled Boneless Breast of Chicken

Chicken Supreme

Filet of Flounder, prepared either broiled or fried

Flounder Stuffed with Crabmeat

Stuffed Shrimp

Carolina Crab Cakes

COMBINATION DINNER ENTRÉES

Surf and Turf - 6oz. Filet mignon and three jumbo shrimp

Steak and Chicken - 6oz. Filet mignon and a 5 oz. breast of grilled chicken with supreme sauce

If special entrees are desired other than those listed, we will be happy to customize your menu.

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CREATE YOUR OWN BUFFET

*All Buffets are served for 30 people or more
(All Buffets served with Fresh Rolls & Butter, Coffee or Tea)*

SALADS

(Choice of Two)

Tossed Garden Salad • Tomato and Cucumber Salad
Pasta Salad • Southern Potato Salad
Waldorf Salad • Tidewater Cole Slaw
Spinach Salad

ENTRÉES

(Choice of Two or Three)

Roast Beef Au Jus • Baked or Fried Chicken
Baked Ham with Fruit Sauce • Beef Stroganoff
Chicken Marsala • Pulled Pork Barbecue
Grilled Pork Chops • Country Style Steak
Broiled or Fried Whitefish • Shrimp Creole
Chicken Parmesan • Chicken Supreme
Roast Pork Loin

CARVING STATION ITEMS

Prime Rib Station
Butter Basted Breast of Turkey Station

VEGETABLES

(Choice of Two)

Sautéed Vegetable Medley • Green Beans
Black-eyed Peas • Peas & Pearl Onions
Butter Beans • Succotash
Cauliflower with Cheese Sauce
Squash Casserole • Glazed Baby Carrots
Broccoli with Cheese Sauce
Sautéed Zucchini and Tomatoes
Fried Okra • Southern Collard Greens
Broccoli Casserole • Corn O'Brien

STARCHES

(Choice of Two)

Parsley New Potatoes • Rissole Potatoes
Rosemary and Garlic Potatoes • Sweet Potato Soufflé
Mashed Potatoes • Scalloped Potatoes Au Gratin
Wild Rice • Rice Pilaf
Garden Rice • Macaroni and Cheese
Steamed White Rice

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SPECIALTY DINNER BUFFETS

All buffets are served for 30 people or more

The Cook Out

Grilled hamburgers, barbequed chicken breast, jumbo all-beef hotdogs, lettuce, tomato, onion, cheddar and Swiss cheese, Pickle spears, potato salad, Tidewater cole slaw, baked beans, corn on the cob, sandwich buns and coffee or tea.

La Fiesta

Tri-color tortilla chips, tossed salad, soft flour tortillas and crisp taco shells, spicy taco meat, grilled Southwestern chicken breast strips, shredded cheese, lettuce, diced tomatoes, sour cream, green chile salsa, fiesta corn medley, Spanish rice, black beans, and coffee or tea

Italian Buffet

Caesar salad, antipasti, chicken parmesan, lasagna, pork chops pizzaiola, pasta with Alfredo or marinara sauce, Tuscany vegetable sauté, eggplant casserole, garlic bread and coffee or tea

The Southerner

Tossed salad with assorted dressings, Southern fried chicken, barbecued ribs, macaroni and cheese, garlic-mashed potatoes, fried okra, black-eyed peas, sourdough rolls and coffee or tea

Tara Buffet

Crisp garden salad, potato salad, Tidewater cole slaw, Southern fried chicken, pulled pork barbecue, fried catfish, mashed potatoes and gravy, corn on the cob, cornbread, and coffee or tea

Prince Of Tides Seafood Buffet

Tossed garden greens, Tidewater cole slaw, fried or broiled flounder, popcorn shrimp, sautéed scallops, hushpuppies, corn on the cob, green beans, steamed white rice, sourdough biscuits, and coffee or tea

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BREAKS

All breaks are set for thirty minutes. Prices are per person.

The Southerner - Salted mixed nuts, fudge brownies, and assorted sodas.

The Spa - Fresh seasonal fruits, cereal bars, assorted cookies, yogurt, hot specialty teas, and bottled water.

The Tundra - Ice cream bars, assorted cookies, cold milk and assorted sodas.

Sandwich Break - Assorted finger sandwiches, potato chips, ice tea, and assorted sodas.

All American Break - Soft Pretzels with spicy mustard, snack mix, and assorted sodas.

Crunch Time - Potato chips with French onion dip, fried tortilla chips with salsa and guacamole, snack mix, and assorted sodas.

Warm-Up - Assorted hot specialty teas, freshly brewed coffee, hot chocolate, and homemade cookies.

Assorted sodas, bottled water, regular and decaffeinated coffee
Freshly baked cookies.

RECEPTION SUGGESTIONS

Fruit Display

Seasonal Fresh Fruit, displayed on mirrors.

Small Display (serves 25-75)

Medium Display (serves 75-125)

Large Display (serves 125-175)

Cheese Display

A variety of international and domestic cheeses, garnished with grapes and crackers.

Small Display (serves 25-75)

Medium Display (serves 75-125)

Large Display (serves 125-175)

Carving Stations

Roast Tenderloin of Beef (serves 25)

Butter Basted Breast of Turkey (serves 25)

Baked Virginia Ham (serves 60)

Roast Round of Beef (serves 55)

Carving selections served with sourdough rolls and appropriate condiments.

Iced Seafood

Jumbo Gulf Shrimp with our Homemade Cocktail Sauce (per 100)

Prince Chilled Vegetable Display

A variety of fresh garden vegetables served with appropriate dipping sauces displayed on mirrors.

Small Display (serves 25-75)

Medium Display (serves 75-125)

Large Display (serves 125-175)

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Deli Platter

Roast beef, ham, turkey breast, salami, Swiss cheese, cheddar cheese, lettuce, tomato, pickles, sourdough rolls, mustard and creamy horseradish sauce.

Small Platter (serves 25-50)

Medium Platter (serves 50-75)

Large Platter (serves 75-100)

Nibblers

Potato Chips with French Onion Dip

Spinach & Artichoke Dip with Tri-Colored Tortilla Chips

Guacamole & Green Chile Salsa with Tri-Colored Tortilla Chips

Cold Shrimp Dip with Crackers

Shrimp & Crab Dip with Crackers

Mini Pretzels (per pound)

Roasted Peanuts (per pound)

Mixed Nuts (per pound)

Snack Mix (per pound)

Hors d'oeuvres

Prices based on 100 pieces

Assorted Finger Sandwiches

Bacon-Wrapped Scallops

Bacon-Wrapped Shrimp

Chicken Quesadillas with Green Chile Salsa

Breaded Jalapenos stuffed with Cheese

Fried Ravioli

Honey Glazed Chicken Wings

Chicken Tenders with Honey Mustard

Italian Meatballs

Mini Burritos with Green Chile Salsa

Mini Chicken Cordon Bleu in Sauce Mornay

Mini Quiche Lorraine

Miniature Crab Cakes with Cocktail Sauce

Mozzarella Cheese Sticks

Smoky Cocktail Franks

Sesame Chicken Breast Strips

Spicy Boneless Wing Chunks

Swedish Meatballs.

Vegetable Spring Rolls with Sweet Red Chile Sauce

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COCKTAILS

To consume alcoholic beverage in the State of South Carolina attendees must be at least 21 years of age and have a valid identification. The bartender is ultimately responsible for age verification and has the right to refuse service. It is strictly against the law in the State of South Carolina for attendees to bring their own alcoholic beverages to any function. Violation of the "brown bagging" law is subject to fine.

House Liquors

Premium Liquors

Cordials

Domestic Beers

Imported Beers

House Wines By The Glass

House Wines Per 750 MI Bottle

HOST BAR

Consumption

Host pays for drinks on consumption basis. Cash bars are also available.

Premium Package

Host pays for drinks per person for 2 hours of open bar with premium liquor, house wine and import & domestic beer.

House Package

Host pays for drinks per person for 2 hours of open bar with house liquor, house wine and domestic beer.

Beer/Wine Package

Host pays for drinks per person for 2 hours of open bar with house.

Bartender Fee

The number of bartenders and number of hours of service predetermines fees.
We advise one bartender per 75 guests.



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TERMS AND CONDITIONS

Thank you for selecting Myrtle Beach Seaside Resorts as the site for your upcoming event. In keeping with our commitment to excellence, we will do everything possible to make your event memorable. Please let us know if you require special arrangements of any kind. The following guidelines and procedures are intended to assist you and us, plan and execute your function smoothly.

DEPOSITS AND PAYMENTS

We require a good faith deposit at the time of booking in order to secure your date and space. Payments may be made with a major credit card, cash, cashier's check or money order. Personal checks cannot be accepted for final payment. The final balance is due three (30) business days prior to your event with the final guarantee. All deposits will be applied toward your final bill after all charges have been processed. If billing has not been pre-approved 90 days prior to arrival all functions must be guaranteed with a credit card.

MENUS

Our printed menus are suggested for your consideration, however, if you prefer, our staff will be pleased to customize a menu for your specific needs and quote prices accordingly. All Catering Orders must be received with definite selections and client signature no less than (30) days prior to the start of the event.

PRICES

Prices listed on our menus are subject to change. Prices quoted for your function are guaranteed for (90) days. A 20% service charge and applicable state and local taxes will be automatically charged on all banquet functions. These charges will be assessed to all food, beverage, audio/visual, service, and miscellaneous charges.

GUARANTEES

To be properly prepared for your function, it is essential that we receive your final guaranteed number of attendee's a minimum of (5) business day prior to the event. Final payment will be based on the maximum number guaranteed. The Resort will be prepared to accommodate and serve up to 5% increase of attendees above the guaranteed count. Same day meal guarantee increases are subject to a 50% surcharge on your selected menu. You will be billed for your guarantee or the number of guests in attendance, whichever is greater.

FOOD & BEVERAGE

It is the Resort's standard policy that all food and beverage items (including liquor, beer, and wine) consumed in any public area of the Resort must be supplied and prepared by the Resort and will not be packaged to go. We consider this to be our responsibility to enforce the legal drinking age laws of the State of South Carolina, and we do reserve the right to refuse service. All food or beverage products, specially ordered, which are not normally stocked by the Resort, will be charged in full. The Resort reserves the right to use proper judgment in ordering. Only food/beverage prepared and purchased by the Resort Food & Beverage staff is allowed in the event space and public areas. Due to health regulations, food may not be removed from the Resort event space at the conclusion of the event.

DECORATIONS

Our staff will be pleased to guide you in planning function room decorations; however, the Resort will not permit affixing items to the walls, floor or ceiling with nails, staples, tape or other adhesives, without prior approval. Please consult our Sales and Catering Department for assistance in the displaying of all materials. In addition, no open flames are permitted and please, no glitter, miniature themed items, floral petals or confetti.

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