



Proudly serving the Avista Resort, Prince Resort and SeaSide Resort

PLATED BREAKFASTS

Sunrise Breakfast

Eggs Benedict, Home Fries or Grits, Choice of Regular or Decaffeinated Coffee, Milk, Hot Tea & Juices \$12.00

Traditional Breakfast

Scrambled Eggs, Ham, Sausage or Bacon, Home Fries or Grits, Choice of Regular or Decaffeinated Coffee, Milk, Hot Tea & Juices \$12.00

BREAKFAST BUFFET

The Continental

Assorted Chilled Juices, Assorted Scones, Mini Croissants with Ham and Cheese, Fresh Fruit Salad, Regular & Decaffeinated Coffee, Assorted Hot Teas \$ 7.00

Southern Breakfast

Assorted Chilled Juices, Assorted Scones, Mini Croissants with Ham and Cheese, Fresh Fruit Salad, Scrambled Eggs, Bacon and Sausage Patties, Home Fries or Grits, Regular Coffee & Decaffeinated Coffee, Assorted Hot Teas \$17.00

Buffets are open for a maximum of 1 1/2 Hours. Pricing is based on one serving per person with a 25 person minimum. Please add \$2.00, per person, to the price if less than 25 people. Attendance charge is \$25.00 per attendant for a minimum of 2 hours.

All menu prices are subject to a 20% Service Charge and a 10.5 % Sales Tax. Prices Quoted are Per Person except where indicated. Prices are subject to change.



PLATED LUNCHESES

Italian Hoagie Sandwich

Genoa Salami and Capicola with Mozzarella Cheese, Lettuce, Roma Tomatoes with Italian Vinaigrette on a 10" Torpedo Roll. Served with Pasta Salad, Iced Tea, Coffee and Decaffeinated Coffee \$14.00

Baked Quarter Chicken

Choice of Herb Baked, Teriyaki or Orange Rosemary Glazed Chicken. Chef's choice of Vegetable and Starch, House Salad with Chef's Choice Dressing, Rolls and Butter Balls, Iced Tea, Regular and Decaffeinated Coffee. \$15.00

Vegetarian Wrap

Rolled Tortilla Shell with Humus, Lettuce, Tomato and Cheeses, Served with Pasta Salad, Iced Tea, Coffee and Decaffeinated Coffee \$12.00

Chicken Wrap \$13.00

Steak Wrap \$14.00

Tilapia

Prepared Baked or Blackened. Served with Fruit Salsa, Chef's Choice of Vegetable and Starch, Chef's Choice Dressings, Rolls & Butter Balls, Iced Tea, Coffee and Decaffeinated Coffee \$15.00

Pineapple Stuffed with Chicken or Tuna Salad

Half Pineapple cut into Chunks stuffed with Freshly Made Tuna or Chicken Waldorf Salad. Served with Crackers and Iced Tea, Regular and Decaffeinated Coffee \$12.00

Roasted Chicken Jardinière with a Port Reduction

Roasted Chicken Breast with Port Wine & Chicken Stock, Chef's Selection of Vegetable and Starch, House Salad with Chef's Choice Dressings, Rolls and Butter Balls, Iced Tea, Coffee and Decaffeinated Coffee \$16.00

Add a Cup of Soup for \$3.00 Per Person		
Wild Mushroom	Seafood Chowder	Tomato and Basil
Italian Wedding	Vegetable Minestrone	New England
Italian Chicken	Beef and Vegetable	Clam Chowder

****PLATED LUNCHESES ARE AVAILABLE UNTIL 2:00 pm****

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BOX LUNCHES

Beach Picnic

Cold Southern Fried Chicken Quarter, Ham & Swiss Cheese served on Fresh Bread, Potato Chips, and an Apple \$12.00

Vegetarian Wrap

Rolled Tortilla Shell with Humus, Lettuce, Tomato and Cheeses, Served with Granola Bar, Chips and Apple \$11.00

Chicken Wrap \$12.00

Steak Wrap \$13.00

The All American

Turkey with American Cheese or Roast Beef with Provolone, Lettuce And Tomato, served on Fresh Bread, Potato Chips, Apple and Candy Bar \$12.00

LUNCH BUFFET

Backyard Buffet

Grilled 8oz Hamburger, Jumbo Hot dogs with condiments, Grilled Moroccan Barbeque Chicken Kabob, Southern Style Potato Salad, Corn on the Cob, Organic Mixed Greens. Assorted Salad Dressings, Iced Tea, Regular & Decaffeinated Coffee \$17.00

Dagwood Deli Buffet

5 ft. Submarine Sliced in Wedges with Salami, Roast Beef, Swiss and Provolone Cheeses, Lettuce, Tomato and Vinaigrette, Pasta Salad, Potato Salad, Potato Chips And Fruit Salad, Iced Tea, Regular & Decaffeinated Coffee \$17.00

Italian Buffet

Baked Ziti, Sun Dried Tomato & Pesto Primavera over Rigatoni Pasta, Wild Mushroom Risotto, Chicken Florentine includes House Salad with Golden Italian Dressing, Rolls and Butter Balls, Iced Tea, Regular & Decaffeinated Coffee \$17.00

Buffets are open for a maximum of 1 ½ Hours. Pricing is based on one serving per person with a 25 person minimum.
Please add \$2.00, per person, to the price if less than 25 people.
Attendance charge is \$25.00 per attendant for a minimum of 2 hours.

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****LUNCH BUFFETS ARE AVAILABLE UNTIL 2:00 pm****



PLATED DINNERS

Chicken Cordon Bleu

Baked Chicken Cordon Bleu stuffed with Ham and Cheese, topped with Chicken Velouté sauce, Chef's Selection of Fresh Vegetables and Starch, House Salad with Chef's Choice Dressings, Rolls and Butter Balls, Iced Tea, Regular and Decaffeinated Coffee \$20.00

Tilapia

Prepared Blackened or Broiled with Fresh Pineapple Relish, Chef's Selection of Starch, Chef's Selection of Vegetables, House Salad with Ranch Dressing, Rolls and Butter Balls, Iced Tea, Regular & Decaffeinated Coffee \$18.00

Salmon \$25.00

Chicken

Choice of one, Baked Herb or Barbeque Chicken, Chef's Selection of Fresh Vegetables and Starch, House Salad with Chef's Choice Dressings, Rolls and Butter Balls, Iced Tea, Regular & Decaffeinated Coffee \$17.00

Ribeye Steak*

10 oz Ribeye Steak served with Au Jus, Chef's Selection of Fresh Vegetables and Starch, House Salad with Chef's Choice Dressings, Rolls and Butter Balls, Iced Tea, Regular & Decaffeinated Coffee \$28.00

Vegetarian Option

Eggplant Parmesan, Baked Penne Pasta, Chef's Selection of Fresh Vegetables and Starch, House Salad with Chef's Choice Dressings, Rolls and Butter Balls, Iced Tea, Regular & Decaffeinated Coffee. \$24.00

***If Serving Temperature is not Requested, Serving Temperature will be Medium**

****Limit Two Plated Food Selections – Individual Vegetarian Plates Not Included**

**Don't forget to finish off your Meal with a Scrumptious Dessert!
See our Dessert Menu for selections and pricing**

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DINNER BUFFETS

Italian Buffet

Baked Ziti, Baked Italian Lasagna (Sausage or Vegetarian), Sun Dried Tomato & Pesto Primavera over Rigatoni Pasta, Wild Mushroom Risotto, Chicken Florentine includes House Salad with Golden Italian Dressing. Rolls and Butter Balls.

Iced Tea, Regular & Decaffeinated Coffee \$22.00

Chicken Buffet

BBQ or Fried Chicken, Tossed Salad, Chef's Choice Dressings, Corn Succotash and Rice Pilaf, Potato Salad, Rolls and Butter Balls,

Iced Tea, Regular & Decaffeinated Coffee \$22.00

Surf & Turf Buffet

Sliced Roast Beef with Au Jus, Baked Flounder Stuffed with Crab Meat, Chef's Selection of two Fresh Vegetables, Rice Pilaf and Mashed Potatoes, House Salad with Chef's Choice Dressings, Rolls and Butter Balls,

Iced Tea, Regular & Decaffeinated Coffee \$32.00

Add Chicken Cordon Bleu \$ 7.00

Vegetarian Option Individual Plated Per Person

Eggplant Parmesan, Baked Penne Pasta, Chef's Choice Vegetable. \$24.00

Add a Cup of Soup for \$3.00 per Person		
Wild Mushroom	Seafood Chowder	Tomato and Basil
Italian Wedding	Vegetable Minestrone	New England
Italian Chicken	Beef and Vegetable	Clam Chowder

Buffets are open for a maximum of 1 ½ Hours.

Pricing is based on one serving per person with a 25 person minimum.

Please add \$2.00 to the price, per person if less than 25 people.

Attendant charge is \$25.00 for a minimum of 2 hours.

Carving station attendant is \$75.00 per hour for a minimum of 2 hours.

If serving temperature is not requested, temperature served will be medium.

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DESSERTS
AVAILABLE WITH LUNCH & DINNER

New York Style Cheesecake with Raspberry Sauce	\$7.00
Key Lime Pie	\$7.00
Charleston Pecan Pie	\$7.00
Chocolate Cake	\$7.00
Peach Cobbler	\$4.00
Bread Pudding	\$4.00

Plated Meal Menus are Limited to One Selection. Buffet Meal Menus are Limited to Two Selections.

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BREAK SELECTIONS

Cookie Monster Break

Assorted Freshly Baked Cookies, Milk and Assorted Soft Drinks, Regular and Decaffeinated Coffee, Assorted Hot Teas \$7.00

Brownie Break

Freshly Baked Brownies and Assorted Soft Drinks, Regular and Decaffeinated Coffee, Assorted Hot Teas \$8.00

Healthy Break

Fresh Fruit Salad, Individual Yogurt, Assorted Cheeses and Crackers, Granola Bars, Assorted Juices, Bottled Water \$8.00

Casual Break

Barbeque Wings, Meatballs in Marinara Sauce, Assorted Finger Sandwiches, Snack Mix, Soft Drinks and Bottle Water \$12.00

All Day Break

Unlimited Refreshing 10:00 AM, Noon and 3:00 PM break times. Regular and Decaffeinated Coffee, Assorted Soft Drinks, Iced Tea and Bottled Water \$12.00

BUILD YOUR OWN BREAK

Beverages

Regular Coffee	\$26.00 gal
Decaffeinated Coffee	\$26.00 gal
Iced Tea	\$21.00 gal
Fruit Punch	\$26.00 gal
Assorted Soft Drinks	\$2.25 ea
Bottled Water	\$2.25 ea
Bottled Fruit Juice	\$2.25 ea
Sparkling Grape Juice	\$8.00 bottle

Bakery Items

Assorted Fruit Danishes	\$19.00 dz
Assorted Mini Muffins	\$19.00 dz
Sausage, Egg & Cheese Bagels	\$18.00 dz
Ham, Egg & Cheese Biscuits	\$18.00 dz
Assorted Cookies	\$19.00 dz
Brownies	\$19.00 dz
Granola Bars	\$20.00 dz
16" Cheese Pizza	\$15.00 ea
Additional Pizza Toppings	\$1.00 ea

* A Gallon is equal to 15 cups

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HORS D'OEUVRES

Enhance Your Event by Adding Any of the Following to Your Meal

HOT HORS D'OEUVRES

***(Priced Per 100 Pieces)**

Cheese Quesadillas with Cheese & Onion	\$75.00
Chicken Wings with Spicy Plum BBQ Sauce	\$75.00
Meatballs (Italian, Swedish, or BBQ Style)	\$75.00
Mozzarella Sticks with Marinara Sauce	\$75.00
Jalapeño Poppers with Ranch Dressing	\$100.00
Miniature Crab cakes with Tarter Sauce	\$150.00
Beef Kabobs with Peppers, Onions & Tomatoes	\$175.00
Chicken Fingers with Honey Mustard Dressing	\$125.00
Mushrooms Stuffed with Crab	\$200.00
Jumbo Scallops Wrapped in Bacon	\$200.00
Chicken Kabobs w/ Peppers, Onions & Pineapple	\$150.00

COLD HORS D'OEUVRES

***(Priced Per 100 Pieces)**

Tortilla Chips & Salsa	\$50.00
Bruschetta with Tomato, Onion & Basil	\$75.00
Deviled Eggs	\$75.00
Fresh Vegetable Crudité Mirror with Dip	\$100.00
Assorted Finger Sandwiches	\$125.00
Fresh Sliced Fruit Mirror	24" \$125.00
w/ Melons, Grapes, Berries, and Pineapple	48" \$200.00
Domestic Assorted Cheese & Crackers Mirror	\$175.00
Chilled Jumbo Shrimp with Cocktail Sauce	\$250.00

DESSERT PLATTERS

***(Priced Per 100 Pieces)**

Petit Fours	\$150.00
Brownies	\$80.00
Chocolate Covered Strawberries	\$100.00
Combo Platter	\$200.00

CARVING STATIONS

(Serves 50 People)

Prime Rib of Beef	\$200.00
Honey Glazed Spiral Ham	\$160.00
Roast Turkey Breast	\$160.00
Roast Pork Tenderloin	\$160.00
Steamship Round of Beef (serves 100 people)	\$300.00

*Condiments & Rolls Included

*** Please note that 100 pieces listed does not indicate serving portion size. Proper planning should allow for three (3) pieces per person of each type of add-on and is not intended to be the main course. Carving Stations described does list the per person serving size and will not serve as the main course.**

Carving Attendant is \$75.00 for Minimum of 2 hours

Butler Service is \$45.00 per Attendant for a Minimum of 2 Hours

We recommend 1 Butler per 25 people

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BANQUET BEVERAGES

Cash Bar

(Prices Quoted are Averages, some drinks may be more expensive)

<i>Super Premium Liquors</i>	\$7.00
<i>Call Brands</i>	\$6.00
<i>House Brands</i>	\$5.00
<i>Juices & Soda</i>	\$2.00
<i>Bottled Water</i>	\$2.00
<i>Domestic Beer</i>	\$3.00
<i>Imported Beer</i>	\$5.00
<i>Wine by the Glass</i>	\$6.00
<i>Cordials</i>	\$6.00

Host Bar

May be priced by the drink or by the bottle, ask your coordinator for further information.

Super Premium Brands

Pravda Vodka, Grey Goose Vodka, Bombay Sapphire Gin, Makers Mark Bourbon, Johnny Walker Black Scotch, Crown Royal Blend, Patron Tequila, Remy Martin Cognac

Call Brands

Absolute Vodka, Beefeater Gin, Wild Turkey, Dewar's Scotch, Hennessy Brandy, Canadian Club Blend, Meyers Rum, Jose Cuervo Tequila, Courvoisier Vs Cognac

House Brands

Smirnoff Vodka, Fleishman's Gin, Southern Comfort, Jim Beam, Inverhouse Scotch, E&J Brandy, Seagram's 7 Blend, Bacardi Rum, Montezuma Tequila

*These Selections are Sample Brands and May Be Subject to Change without Notice.

Bartender Fees

\$50.00 1st Hour

\$15.00 Each Additional Hour

- We recommend you plan one bartender per 100 guests
- Alcohol products are representative of the offerings.

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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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