We Make Dreams Come True
Let Your Imagination Rule the Day

A Spectacular Setting for Your North Myrtle Beach Wedding . . .

Whether you are planning a large formal wedding or an intimate gathering, Prince Resort offers the perfect setting. Our oceanfront resort offers a variety of settings for weddings and receptions with spectacular views of the beautiful Atlantic Ocean. Your ceremony can be held right on the beach with your reception just steps away. From start to finish, you need never leave the grounds to make your first memories together.

Bridal Showers and Bachelor Getaways

What better place to host your bridal shower or bachelor outing than at Prince Resort? We'll help you every step of the way, and turn your special occasion into the memorable event you'll cherish for a lifetime.

Reduced Rate on Resort Accommodations

Prince Resort offers special reduced guestroom rates when you reach 10 or more reservations for family and friends who may require overnight accommodations.

Rehearsal Dinner Arrangements

Bring everyone together for a grand welcome reception or an intimate family affair. Our resort features numerous catering venues lending itself to the perfect beginning to your event!

Ceremonies

Your dedicated Sales Manager will work for you to create the package that best fulfills your dreams. Whether you choose as your backdrop the gorgeous beaches of North Myrtle Beach or a more formal gathering in our exclusive ballroom, we can fulfill all your wedding needs.

Reception Packages

From an informal cocktail reception to a Black Tie Wedding, our staff will create a combination of food, wine and décor that reflects your image of the perfect event. Let the celebration begin!

Post Wedding Brunch

Bid your guests a fond farewell with a final event to bring your wonderful weekend to a close. Prince Resort makes the perfect setting for saying those last good-byes to old and new friends as the two of you begin your new life together.

Your Royal Day Awaits . . .

Wedding Reception Packages

We offer a number of wedding packages that will fit any couple's tastes and budgets.

Our packages include the following:
Banquet Room with seating and linen for up to 50 guests
Gift, Cake and Guestbook Table
Display of Assorted Cheeses with Crackers
Fresh Vegetable Tray with Dip
House Centerpieces
Cake-Cutting Service
Breakfast for Bride and Groom the following day

Reception Meal Suggestions

(Select one Buffet Type or Plated Option)

The Noble Buffet

Tossed Garden Salad
Tortellini Salad
Cucumber & Onion Salad
Chicken Chasseur
Roast Top Round of Beef
Rissole Potatoes
Garden Rice
Green Beans Amandine
Glazed Baby Carrots
Freshly Baked Rolls & Butter
Coffee and Tea

The Majestic Buffet

Tossed Garden Salad
Rainbow Rotini Salad
Tomato & Cucumber Salad
Roast Prime Rib of Beef au jus, Chef-carved
Almond-Crusted Chicken Cutlets with Scallion Beurre Blanc
Herb-Roasted Pork Loin with Parsley Shallot Sauce
Garlic Mashed Potatoes
Almond Rice
Corn Confetti
Garden Peas with Pearl Onions
Freshly Baked Rolls & Butter
Coffee and Tea

Royal Plated Wedding Dinner

Caesar Salad
6 oz Filet Mignon
Three Jumbo Shrimp
Sauteed Vegetable Medley
Duchess Potatoes
Freshly Baked Rolls & Butter
Coffee and Tea

Hors D'Oeuvres Reception Suggestions

The Imperial Reception

Jumbo Iced Shrimp served with Cocktail Sauce and Lemon (3 per person)

And Select Four of the Following Hors D'Ouevres

Chicken Quesadillas
Beef Kabobs
Spanakopita
Assorted Mini Quiche
Vegetable Spring Rolls
Italian or Swedish Meatballs
Honey-Glazed Chicken Wings
Coffee and Iced Tea

The Regal Reception

Chef-Attended Carving Station (Choice of One)
Honey Roasted Pit Ham
Butter Basted Turkey Breast
Top Round of Beef
(Served with Condiments and Rolls)

And Select Three of the Following Hors D'Ouevres

Beef Kabobs
Bacon-Wrapped Shrimp
Vegetable Spring Rolls
Sesame Chicken Strips
Crab Stuffed Mushrooms
Italian or Swedish Meatballs
Assorted Finger Sandwiches
Mini Quiche Lorraine
Mini Chicken Cordon Bleu
Coffee and Iced Tea

The Monarch Reception

Chef Attended Carving Station (Choice of One)
Honey Roasted Pit Ham
Butter Basted Turkey Breast
Top Round of Beef
(Served with Condiments and Rolls)

Jumbo Iced Shrimp served with Cocktail Sauce and Lemon (3 per person)

Hot Crab Dip served with Gourmet Crackers
Hot Spinach Dip served with Fried Tortilla Chips

And Select Three of the Following Hors D'Ouevres

Spring Rolls
Beef Kabobs
Bacon-Wrapped Shrimp
Assorted Mini Quiche
Broccoli Cheese Puffs
Sesame Chicken Strips
Chicken Quesadilla
Mini Crab Cakes
Spanakopita
Potstickers
Sausage Stuffed Mushrooms
Coffee & Iced Tea

Receptions are served for a Minimum of 50 people
If Guarantee Falls Below the Minimum Amount a $3.50 per person fee will apply.

Prince Resort
at The Cherry Grove Pier

Open Bar

Pricing determined by brand selection
Beer, wine and house brand liquors
Beer, wine and call brand liquors

Beer & Wine Station

Domestic & Imported Beers and Varietal Wines.

Cash Bar

House Brand Liquor
Call Brand Liquor
Glass of Wine
Domestic Beer
Imported Beer
Soft Drinks

Bartender Fees Apply to All Options
One bartender is required for every 50 guests.

Terms And Conditions

Thank you for selecting Prince Resort 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, or cashier's check. Personal checks cannot be accepted for final payment. The estimated final balance is due thirty (30) business days prior to your event along with your anticipated number of attendees. All deposits will be applied toward your final bill after all charges have been processed.

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 a 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. It is 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.

All menu prices are subject to a 20% service charge and applicable sales tax.
Prices quoted are per person except where indicated. Prices are subject to change.