



*Proudly serving the Avista Resort, Prince Resort and SeaSide Resort*

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**BUILD YOUR DREAM WEDDING**  
**LET YOUR IMAGINATION RULE THE DAY**  
**A SPECTACULAR SETTING FOR YOUR NORTH MYRTLE BEACH WEDDING...**

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Whether you are planning a large formal wedding or an intimate gathering, Myrtle Beach Seaside Resorts offers the perfect setting. All of our oceanfront resorts are located along the pristine Atlantic Ocean and offer pristine settings for wedding receptions and other special occasions.

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**Bridal Showers and Bachelor Get-A-Ways**

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

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**Reduced Rate on Resort Accommodations**

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Myrtle Beach Seaside Resorts offers special reduced guestroom rates when you reach 10 or more reservations for family and friends who may require overnight accommodations. In addition, our staff is happy to arrange sightseeing, golf, entertainment and cultural outings for your out-of-town guests.

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**Rehearsal Dinner Arrangements**

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

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**Ceremonies**

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The staff at Myrtle Beach Seaside Resorts can assist you with planning the ceremony of your dreams. Whether you choose as your backdrop the pristine beaches of North Myrtle Beach or a more formal gathering in one of our exclusive ballrooms, we can fulfill all your wedding needs.

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**Reception Packages**

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

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**Post Wedding Brunch**

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Bid your guests a fond farewell with a final event to bring your wonderful weekend to a close. Myrtle Beach Seaside Resorts 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.




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**THOUGHTFUL SERVICES FOR YOUR WEDDING RECEPTION**

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A warm reception awaits you and your wedding guests at Myrtle Beach Seaside Resorts. To compliment our extensive facilities, all our oceanfront resorts offer a variety of services and special features. Work with your dedicated Sales Manager to get the dream package that fits your needs or customize your own package.

	<b>Magic Moment*</b>	<b>Starry Night</b>	<b>Enchanted Evening</b>
Reception Room Rental up to 50 guests	X		
Reception Room Rental up to 175 guests		X	X
Guest Tables and Chairs up to 50 guests	X		
Guest Tables and Chairs up to 175 guests		X	X
Head Table or Sweetheart Table	X		
Deluxe Head Table or Deluxe Sweetheart Table		X	X
Gift Table	X	X	X
Name Card Table		X	X
Basic Cake Table	X		
Deluxe Cake Table		X	
Custom Cake Table			X
Cake Cutting Service		X	X
White Glove Service			X
Floor Length House Table Linens	X	X	
Floor Length Classic Standard Table Linens			X
Classic Standard or Lamour Chair covers & Ties			X
House Napkins (Blue, Ivory, Black, Burgundy)	X	X	
Classic Standard Napkins			X
House Centerpieces (Seashell Bowls, Silk Florals)	X	X	
Deluxe Centerpieces (House or Hurricane Globes w/ Candles)			X
Wedding Night Amenity (champagne & strawberries)		X	X
Full Breakfast Buffet for Bride & Groom			X
Condo Suite for Bride & Groom (1 night)		X	X
15x15 Parquet Dance Floor & DJ Table		X	X



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### Try our Chef's Table!

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Looking for that something special...Something a little more intimate....Something that will create that special moment and a lifetime memory?

*For a maximum of 10 people, our Chef and your own dedicated Butler will prepare a 3 course meal with paired wine per course in the privacy of your condo.*

*Share the experience of a life time with your closest friends or family. Meal includes a private consultation with the Chef about menu and wine choices. Reservations for this package must be made a minimum of 10 days in advance of arrival. Your sales manager will handle all the details for you.*

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### Start Your Special Day with a Cocktail Hour

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Need something for your guests to do while you finish pictures?

*The perfect solution for the time between the end of the ceremony and the beginning of the reception is our One Hour Cocktail add-on with your dining selection.*

*Includes cascading displays of cheeses, garnished with fresh fruit, sliced baguettes, water crackers and a fresh vegetable crudités with chilled dipping sauce, along with your choice of (3) hors d'oeuvres.*

Choose (3) of from the following hors d'oeuvres:

#### **HOT HORS D'OEUVRES**

Petite Crab Cakes with Roasted Red Pepper Sauce

Fresh Vegetarian Spring Rolls

Parmesan Encrusted Artichoke Hearts with Vidalia Onion Dressing

Stuffed Mushroom Caps with Spinach & Feta

Roma Tomato Bruschetta

Sweet & Sour Chicken Tenders with Pineapple Relish

Fresh Vegetarian Spring Rolls

Beef or Chicken Satays with Peanut Sauce

Cocktail Franks in Puff Pastry with Dijon Mustard

Scallops wrapped in Bacon

Barbeque or Swedish Meatballs

#### **COLD HORS D'OEUVRES**

Cold Roast Beef on Crostini

Asparagus Pinwheel with Boursin Cheese & Red Bell Pepper

Asparagus wrapped in Spicy Ham

Assorted Canapés

Deviled Eggs

California Roll with Wasabi Soy Sauce

Mini Muffaletta with Olive Spread

Tortilla Chips with Salsa

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## ***Cinderella Wedding Reception Package***

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### **Four Course Sit-down Dinner**

#### **Soup Course**

(Please select **one** of the Following)

Gazpacho Soup  
Italian Wedding Soup  
She-Crab Soup

#### **Salad Course**

(Please select one of the Following)

##### *Caesar Salad*

Romaine Leaves & Fresh Parmesan with Croutons & Classic Caesar Dressing

##### *Seaside Salad*

Mixed Field Greens topped with tomatoes, cucumbers, raisins, roasted almonds & mandarin oranges served with Ginger Vinaigrette Dressing

##### *Spinach Salad*

Freshly Cut Spinach Leaves with mushrooms, red onions, chopped egg & Raspberry Vinaigrette Dressing

Salad Course includes a basket of assorted warm rolls and butter.

#### **Entrée Selections**

(Limit to **two** choices)

##### Filet Mignon

Grilled 8 oz. Tenderloin of Beef Served with Mushroom Demi Glace Sauce

##### Pan Seared Salmon

Fresh Pan Seared Salmon Served in an Orange Rosemary Glaze

Chicken Oscar Breast of Chicken Stuffed with Asparagus and Crabmeat

##### Filet & Stuffed Shrimp

4 oz. Grilled Filet with Jumbo Shrimp Stuffed with Crab Meat

##### Grilled Seafood Combo

Ahi Tuna, Shrimp and Scallops Served with Beurre Blanc Sauce

##### Pork Loin

Stuffed Pork Loin with Fresh Spinach, Mozzarella & Sun Dried Tomatoes

Vegetarian Options available on request.

Above Entrées served with Chef's choice of Potato, Rice or Pasta and Vegetable.

Freshly Brewed Coffee, Teas and Decaffeinated Coffee

Plated Dessert Course or Wedding Cake Service

\* All Menu Prices are Subject to a 20% Service Charge and 10.5% Sales Tax.  
Menu Per Person Except Where Indicated. Prices and Menus are Subject to Change.

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***Prince Charming Wedding Reception Package***

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**DINNER BUFFET OPTIONS**

(Select **one** Buffet Type)

**Regency Buffet**

Choice of Two Entrees

**Royal Buffet**

Choice of Three Entrees

**Salad Bar**

Crisp Romaine Lettuce, Tomatoes, Cucumbers, Carrots, Chopped Egg, Bacon, Mushrooms, and Croutons with Choice of Caesar and Ranch Dressing

Sliced Fresh Fruit and Cheese Display

**Choice of Entrees**

Chicken Florentine Lasagna

Prime Rib of Beef

Crab Stuffed Flounder with Basil Cream

Roast Loin of Pork with Raisin Sauce

Smoked Salmon Display with Condiments and Toast Points

Pasta Primavera

Choice of Rice or Potato, and Vegetable, Assorted Rolls & Butter Balls

Freshly Brewed Coffee, Teas and Decaffeinated Coffee

Buffets are Open for 1 ½ Hours. Pricing is based on One Serving per Person.

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## **SWEET REWARDS**

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### **Fondue Station**

Melted Chocolate with  
Strawberries, Bananas,  
Marshmallows and Nuts

### **Enhanced Dessert**

Cinnamon Raisin Beignets,  
Fresh Berries, Toasted Pecans  
and Powdered Sugar

### **Viennese Table**

Assorted Dessert Bars,  
Chocolate Covered Strawberries  
and Mini Cannolis

The above served with freshly brewed regular & decaffeinated coffee, and hot tea

### **The Traditional Wedding Cake**

**Your Sales Manager will be able to recommend local cake vendors.**

All Cakes must be ordered directly by the bride and groom.

Cake Cutting Service is Available via Your Sales Manager

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Menu Per Person Except Where Indicated. Prices and Menus are Subject to Change.**



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***Banquet Beverage Selections***

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**\*OPEN BAR**

**\*BEER & WINE STATION**

*Domestic & Imported Beer, House Red & White Wine and House Champagne*

**\*CASH BAR**

*Options*

*House Brand Liquor  
Call Brand Liquor  
Super Premium Brand Liquor  
Domestic Beer  
Imported Beer  
Bottled Water  
Soft Drinks  
Juice*

**Customized Options Available**

Consult your Sales Manager for details.

*Bartender Fees Apply to All Options*

\* Cash Bar pricing may vary per drink. Prices and Menus are Subject to Change.



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## TERMS AND CONDITIONS

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*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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**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.**