

# *Unique Wedding Venue*

*Minutes from the Beach...*



## *The Brentwood*

*Family owned since 1994*

### **Indoor Wedding Packages**

Call/Text **Eric:** 843-798-3053 or **Amy:** 843-254-4652

# *Historic Wedding Venue*

*Minutes from the beach...  
1910 Victorian Estate*





## **Five Private Rooms Available:**

*\*Room rental fees vary based on availability*

*\*Food & Beverage minimum may apply*

**Garden Room:** up to 16 Guests

*WI-FI-Audio/Video-Fireplace*



**Angel Room**

**Angel Room:** up to 20 Guests

*WI-FI-Audio/Video-Fireplace*



**Wine Room**

**Wine Room:** up to 45 Guests

*WI-FI-Audio/Video-Private Bar-Private Bathroom*



**Front Room**

**Front Room:** up to 18 Guests

*WI-FI-Audio/Video-Fireplace*

**Wine Bistro:** up to 30 Guests

*WI-FI-Audio/Video-Private Bar-Fireplace*



**Wine Bistro**

## **Beverage & Bar Service**

### **Cash Bar:**

*Guests pay for their own drinks. Bartender fee applies (\$75).  
Can be coupled with Consumption Bar or Open Bar.  
For example: Beer & Wine with Consumption Bar  
and Liquor with Cash Bar.*

### **Consumption Bar:**

*Charged on consumption  
for the number of drinks poured.*

Domestic Beer \$3-5   Imported Beer \$5-7  
Brentwood Private Label Wine \$7-8  
House Liquor \$6-7   Call Liquor \$7-9  
Premium Liquor \$9-12

### **Open Bar Packages:**

*Bar packages offer unlimited consumption and  
are charged for every guest in attendance over the  
legal drinking age of 21. This is the best way to  
control your bar cost in advance of your function.  
Several Open Bar Packages are available,  
ask for details & pricing.*



### **Champagne Toast:**

*Charged on consumption for the number of bottles poured.  
Usually, one bottle serves 6 guests.*

Veuve Vernay, Brut Excellence, France NV \$29/bottle  
Moët & Chandon, Brut Imperial, France NV \$95/bottle  
Mumm Napa, Brut Prestige, California NV \$39/bottle  
Riondo, Prosecco, Italy NV \$35/bottle

### **Wine During Dinner:**

#### **Brentwood Private Label:**

Chardonnay, White Zinfandel, Merlot  
& Cabernet Sauvignon \$29/bottle

Riesling, Pinot Grigio, Sauvignon Blanc, Pinot Noir,  
Rosé, Syrah, Malbec also available.

**Ask for our wine list for  
additional selections.**



## **Terms & Conditions**

Menu items & prices subject to change without notice due to market price increases & ingredient availability.

All prices are subject to a 20% catering fee and all current applicable state and local taxes (Food 10.5% & Liquor 15.5%)

A deposit is required at the time of reservation & full payment 7 days before the event.

Final guest count & menu selections are required 10 days prior to the event, and this count will be your minimum charge.

**Call Eric 843-798-3053 or Amy 843-254-4652 to reserve your date or  
schedule a virtual or in person tour;**

**Or Email [info@WeddingsatTheBrentwood.com](mailto:info@WeddingsatTheBrentwood.com)**

## Culinary Display

Priced per person.

### **Deluxe Fruit Display** *GF 5.95*

Fresh seasonal fruit with assorted berries

### **Vegetable Display** *GF 5.95*

Fresh cut seasonal vegetables arranged in culinary fashion  
with creamy blue cheese dip

### **Artisan Cheese Display** *6.95*

Local & imported cheeses served with fresh grapes & gourmet crackers

### **Chilled Seafood Display** *GF Market Price*

Variety of options customized to your delight: East coast oysters, jumbo shrimp, stone crab, littleneck clams, snow crab, cold poached Maine lobster...



## Butler Passed Hors d'Oeuvres

Choice of **four** hors d'oeuvres served for one hour

*9.95 pp* (additional hours *9.95 pp*)

Choice of **seven** hors d'oeuvres served for one hour

*12.95 pp* (additional hours *12.95 pp*)

Crab Croquette

Meatballs Diane

Tomato Bruschetta

Blue Cheese & Pecans

Salmon Rillettes on Toast

Shrimp & Lump Crab Canapes

Fresh Goat Cheese on Baguette

Compressed Watermelon *GF*

Franks in Puff Pastry

Prosciutto & Melon *GF*

Boursin on Crostini

Brie en Croute



## Stationary Hors d'Oeuvres

Priced per 25 Pieces

Oysters Rockefeller *GF 75.95*

Fried Green Tomatoes *55.95*

Bacon Wrapped Scallops *GF 75.95*

Chicken & Pineapple Brochettes *GF 65.95*

Shrimp on a Skewer w/ Lime Glaze *GF 69.95*

Coconut Shrimp with Orange Glaze *GF 69.95*

Chicken Fingers w/ Marinara Sauce *55.95*

Jumbo Shrimp w/ Cocktail Sauce *GF 75.95*

Assorted Finger Sandwiches *55.95*

Swedish or Italian Meatballs *45.95*

Petite Crab Cake Dijonnaise *75.95*

## Plated Appetizers

Priced per person. Choose **one** or **two** selections:

Sweet Corn Chowder *GF 6.95*

Shrimp Cocktail *GF 11.95*

Seared Ahi Tuna *GF 9.95*

Escargot du Chef *8.95*

Oyster Rockefeller *GF 13.95*

Seafood Cake *11.95*

French Onion Soup *7.95*

Fried Green Tomato *8.95*

Butternut Squash Soup *GF 6.95*

Maine Lobster Risotto *GF 13.95*



## Plated Entrees

Prices ranging from \$25.95 to \$42.95 per person based on selections

**Entrée Choices:** You may offer **one or two choices** for your guests with an advance count & labeled name cards.

**Included:** French Bread Rolls with Maître d'Hôtel Butter and a Mixed Spring Green Salad  
with Cherry Tomatoes, Cucumbers and Miso Vinaigrette.

Add Sliced Beets & Fresh Goat Cheese **or** Red Wine Poached Pears & Crumble Blue Cheese (\$2.95 extra)

### Land

**Slow Braised Beef Short Rib** *GF 28.95*  
Potato Mousseline, Sautéed Vegetables,  
Classic Bordelaise

**Chicken Breast Rockefeller** *GF 26.95*  
Sautéed Baby Spinach, Potato Mousseline, Crispy  
Bacon, Pernod Scented Béchamel

**Filet Mignon Béarnaise** *GF Market Price*  
Center Cut Angus Filet, Whipped Potato,  
Roasted Vegetables, Classic Tarragon Béarnaise

**Braised Lamb Shank** *GF 32.95*  
Moroccan Couscous, Roasted Vegetables Toasted  
Pistachio Dust, Rosemary Jus

**Filet Wellington** *Market Price*  
Angus Beef Tenderloin, Mushroom Duxelles, Shaved  
Prosciutto, Potato Mousseline, Sautéed French Beans,  
Classic Bordelaise

**Duck Breast à L'Orange** *GF 28.95*  
Roasted Fingerlings, Sautéed French Beans, Candied  
Orange Zest, Grand Marnier Sauce

**Pork Tenderloin Roulade** *GF 27.95*  
Shaved Prosciutto, Gruyère Cheese, Grilled  
Asparagus, Creamy Polenta, Madeira Sauce

### Water

**Pan Seared Atlantic Salmon** *GF 27.95*  
Jasmine Rice, Sautéed French Beans, Classic  
Tarragon Béarnaise

**Seared Chilean Sea Bass** *GF 38.95*  
Sweet Corn Risotto, Grilled Asparagus, Chimichurri  
Sauce, Garden Herbs

**Shrimp & Scallop Chardonnay** *32.95*  
Penne Pasta, Grilled Asparagus, Creamy Leek  
Fondue, Grated Parmesan

**Alaskan Cod Cardinale** *27.95*  
Potato Croquette, Buttered Spring Peas,  
Maine Lobster Bisque

**Pan-seared Citrus Shrimp** *GF 29.95*  
Limoncello Risotto, Crispy Bacon, Sweet Peas,  
Lemon Butter Sauce

**Salmon Neptune** *GF 31.95*  
Jasmine Rice, Grilled Asparagus, Sautéed Shrimp,  
Classic Tarragon Béarnaise

### Duo Plate

**Grilled Chicken & Baked Salmon** *GF 26.95*  
Whipped Potatoes, Sautéed Seasonal Vegetables,  
Sauce Duo

**Beef Short Ribs & Baked Salmon** *GF 28.95*  
Whipped Potatoes, Sautéed Seasonal Vegetables,  
Sauce Duo

**Filet Tips & Grilled Shrimp** *GF 29.95*  
Mashed Potatoes, Sautéed French Beans,  
Lemon Garlic Butter Sauce

**Filet Mignon & Maine Lobster Tail** *GF Market Price*  
Roasted Fingerling Potatoes, Sautéed French Beans,  
Lemon Garlic Butter Sauce

**Filet Mignon & Seafood Cake** *GF Market Price*  
Grilled Asparagus, Classic Tarragon Béarnaise

### Vegetarian/Vegan

**Grilled Vegetable Napoléon** *GF 25.95*  
Organic Quinoa Pilaf, Seasonal Stacked  
Vegetables, Red Pepper Coulis

**Creamy Vegetable Risotto** *GF 25.95*  
Sautéed Seasonal Vegetables, Fresh Grated  
Parmesan, Chef's Garden Herbs

**Seasonal Vegetable Picatta** *25.95*  
Penne Pasta, Fried Capers, Lemon Butter Sauce,  
Shredded Asiago

### Children's Plate

**Chicken Tenders** *14.95*  
Whipped Potato, Sautéed Vegetables

**Pork Chop** *GF 14.95*  
Whipped Potato, Sautéed Vegetables

**Penne Pasta** *14.95*  
Grated Parmesan, Butter Sauce



## Plated Dessert

### **Fondant au Chocolat** *GF 6.95*

Dark chocolate cake, firm on the outside & soft on the inside, served with a delectable raspberry sauce

### **Key Lime Charlotte** *6.95*

Limoncello cake, Key lime mousse & toasted coconut

### **Bourbon Bread Pudding** *6.95*

Salted caramel sauce & whipped cream

### **Crème Brûlée au Grand-Marnier** *GF 7.95*

Silky orange custard topped with a brown sugar caramel crust. Flambéed with Grand Marnier: add 4.95

### **Profiterole** *7.95*

Fresh baked cream puff, vanilla ice cream, warm chocolate ganache & toasted almonds

### **Belgium Chocolate Soufflé** *GF 11.95*

Raspberry sauce & Cointreau crème anglaise

### **Banana Foster** *GF 12.95*

Flambéed tableside & served over vanilla ice cream



## Audio/Visual Rental

**Pull Down Screen** 49.95

**Sound System 100 watts** 49.95  
(Can be equipped with wired microphone)

**Projector** (3 LCD & HDMI) 74.95

## Decoration Packages

**Birthday Decorations** start at 49.95

**Wedding Decorations** start at 69.95

**Anniversary Decorations** start at 49.95

**White Linen & Napkins** starts \$1.95 Per Guest  
\*\$29.95 minimum

## *Terms and Conditions*

1. **Hours:** Wedding ceremony & reception spaces are reserved for up to 8 hours at a time, Monday to Saturday. Additional time may be available upon request. Premises must be cleared no later than 10:30 pm, unless arrangements have been made. Private Bridal Suite may be available for rent from 11:00 AM until 5:00 PM on the event day.
2. **By law**, SC sales tax will be added to the total cost of the function. Sales tax is 10.5%, 15.5% on liquor and catering fee is 20%. The monies collected from the fee are used to pay the salaries of our banquet wait staff, kitchen, and administrative staff. If you feel your wait staff has exceeded your expectations, you are welcome to also provide a gratuity. All prices are subject to change.
3. **Menu selections** must be made two (2) weeks in advance. A final minimum guaranteed head count is due seven (7) days before your event. This is the minimum number for which you will be charged. If no confirmation is received at the appropriate time, we will assume the expected count to be your guarantee and charges will be made accordingly.
4. **Deposit:** A deposit of \$500.00 is required to reserve your event date. Payment in full, in conjunction with the guarantee, will be required ten (10) days prior to your event. ***Additional charges incurred will be settled on the day of the event.*** A valid credit card is required to guarantee payment. Brentwood accepts cash (cash payments are discounted by 3%), all major credit cards, and personal checks (if submitted more than 10 days prior to your event) and money orders.
5. **Rental fee:** The **wedding ceremony fee** (Gazebo), with set -up and clean-up is \$199 Mon. to Thurs. and \$299 for Fri. & Sat. This rental fee includes the set up and breakdown of up to 50 chairs. The **reception fee** (Wine Room), with set up and clean-up is \$299 Tue. to Thurs. and \$350 for Fri. & Sat.
6. **Decorations:** The following items are prohibited in decorating and may NOT be used on the property: nails, screws, tacks, staples, tape, glitter and confetti. All decorations and flowers are to be removed by the end of the rental period. You may leave decorations that can be recycled and reused by The Brentwood with prior notice to the venue.



- . **Rental Equipment:** If a function requires that items be rented (fountains, additional tents, audio/visual equipment, pull down screen, etc.), we will be happy to arrange such items for you at an additional charge.
8. **Linens, Floral Arrangements, Music & Cakes:** We can provide several linen choices for an additional charge. We do not provide centerpieces or floral arrangements as part of the function pricing. We will gladly refer a local florist and we offer decoration packages for your convenience. We do not book entertainment for any functions. Please let us know in advance of any specific space or power requirements for such entertainment. We do bake cakes for special occasions, or we can refer you to a local bakery that specializes in wedding cakes (\$1.95 pp cake cutting fee applies for any cake brought to the function).
9. **Security:** The Brentwood will **not** assume responsibility for any damages or loss of property, merchandise or articles left or sent to The Brentwood prior to, during, or following the function. As a patron, you are responsible for any damages to the premises, equipment, or any other part of The Brentwood during the period of time your guests, employees, independent contractors, or other guests are under your control, or the control of any independent contractor hired by you.
10. **Brentwood Alcohol Policy:** In accordance with state law, alcoholic beverages will not be served to any guest under the legal drinking age. Our staff reserves the right to refuse beverage service to any guest who appears intoxicated or who cannot produce proper identification. Identification will be requested of any guest of questionable age. No alcohol may be brought in or taken from event by any guest.
11. **Use of Images:** The Brentwood reserves the right to photograph, record, and/or contact the event photographer for the use of images for the purpose of promotion, display, advertisement, publications, etc. Execution of this contract will serve as approval for use of these images.

# **The Brentwood's Preferred Vendors**

*These are the local wedding professionals that we know and would recommend  
You are free to hire anyone you wish.*

## **Officiant/Beach Ceremony:**

Blessed Beach Weddings (Chris): 843-457-7535  
Timeless Memories, Inc (Dave & Darlene Munn): 877-686-3686 or 843-756-3466  
Incredible Beach Weddings (Tracey): 843-907-1132  
Beach People Weddings (Margo & David): 336-314-0503  
Save The Date (Danielle): 843-602-1928

## **Coordinator/Planner:**

Blessed Beach Weddings (Chris): 843-457-7535  
Blue Palm Events (Christine): 843-798-3843  
Save The Date (Danielle): 843-602-1928  
Upstaged Events (Catie) 214-707-2640

## **Cake:**

Cakes By The Brentwood (Amy): 843-254-4652  
Pink Pineapple Bakery (Rebeca): 843-712-1757  
Coccadotts Cake Shop: 518-438-4937  
Cake by the Sea (Kris): 843-390-5501  
Croissants Bakery & Bistro: 843-448-2253

## **DJ's/Entertainment:**

Scott Shaw Productions: 843-457-7319  
Myrtle Beach DJs: 843-340-2742  
Global Truth Entertainment (Ryan): 843-267-4977  
DJ Marino: 843-424-3390  
Cheryl Z: 910-579-1091

**Florist:**

Calabash Florist & Company (Darlene): 910-859-0223

Beau Soleil Weddings (Raven): 201-663-0011

Briar Patch (Gigi): 910-579-8030

Coastal Florist: 910-754-6200

Little River Florist (April): 843-427-4126

**Photographers & Videography:**

777 Portraits Photography (TJ): 843-957-2755

Jeff Patterson Photography: 862-266-7160

Magnolia Photography (Michele & Dana): [info@magnoliaphotography.com](mailto:info@magnoliaphotography.com)

Timeless Memories, Inc (Dave & Darlene Munn): 877-686-3686 or 843-756-3466

Incredible Beach Weddings (Tracey Campbell): 843-907-1132

**Transportation:**

Carolina Limousine: 843-294-5466

Ritz Limousines (Randy): 843-497-7288

Extreme Limousine (Bob): 843-293-5466

SB Limousine: 843-222-9002

Heritage Carriages (Ken): 843-503-1888

**Accommodations:**

Holiday Inn Express ([2.2 miles](#)): 877-859-5095

Sleep Inn at Harbor View (1 mile): 855-849-1513

Avista Resort (6.4 miles): 844-334-4692

Bay Watch Resort: 844-887-9448

Hampton Inn at Harbor Gate (3.5 miles): 855-605-0317