

Unique Private Event Venue

Minutes from the Beach...



The Brentwood

Restaurant & Wine Bistro

Low Country French Cuisine

Family owned since 1994

Indoor Private Event Packages

Call us at 833-855-1928

The Brentwood Restaurant

4269 Luck Avenue

Little River, SC 29566

www.TheBrentwoodRestaurant.com

Five Private Dining Rooms Available:

**Room rental fees vary based on availability*

**Food and beverage minimum may apply*

Garden Room: up to 16 Guests



*WI-FI-Audio/
Video-Fireplace*



Angel Room: up to 20 Guests

WI-FI-Audio/Video-Fireplace



Wine Room: up to 44 Guests



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

Party Room: up to 18 Guests



Wine Bistro: up to 30 Guests

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

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
Moet & 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.**



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 for private rooms at the time of reservation & full payment is due 7 days before your event.

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

Culinary Display

Priced per person.

Deluxe Fruit Display *GF 6.95*

Fresh seasonal fruit with assorted berries

Vegetable Display *GF 6.95*

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

Artisan Cheese Display *7.95*

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

10.95 pp (additional hours 10.95 pp)

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

13.95 pp (additional hours 13.95 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

Boursin on Crostini

Brie en Croute



Stationary Hors d'Oeuvres

Priced per 25 Pieces

Oysters Rockefeller *GF 85.95*

Fried Green Tomatoes *65.95*

Bacon Wrapped Scallops *GF 85.95*

Chicken & Pineapple Brochettes *GF 75.95*

Shrimp on a Skewer w/ Lime Glaze *GF 79.95*

Coconut Shrimp with Orange Glaze *GF 79.95*

Chicken Fingers w/ Marinara Sauce *65.95*

Jumbo Shrimp w/ Cocktail Sauce *GF 85.95*

Assorted Finger Sandwiches *65.95*

Swedish or Italian Meatballs *55.95*

Petite Crab Cake Dijonnaise *85.95*

Plated Appetizers

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

Sweet Corn Chowder *GF 7.95*

Shrimp Cocktail *GF 12.95*

Seared Ahi Tuna *GF 10.95*

Escargot du Chef *9.95*

Oyster Rockefeller *GF 14.95*

Seafood Cake *12.95*

French Onion Soup *8.95*

Fried Green Tomato *9.95*

Butternut Squash Soup *GF 7.95*

Maine Lobster Risotto *GF 14.95*

Plated Entrees

Prices ranging from \$27.95 to \$42.95 per person based on your selections

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

Included: French Bread Rolls and a Brentwood House 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 29.95*
Potato Mousseline, Sautéed Vegetables,
Classic Bordelaise

Chicken Breast Rockefeller *GF 27.95*
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 28.95*
Shaved Prosciutto, Gruyère Cheese, Grilled
Asparagus, Creamy Polenta, Madeira Sauce

Water

Pan Seared Atlantic Salmon *GF 28.95*
Jasmine Rice, Sautéed French Beans, Classic
Tarragon Béarnaise

Seared Chilean Sea Bass *GF 39.95*
Sweet Corn Risotto, Grilled Asparagus, Chimichurri
Sauce, Garden Herbs

Shrimp & Scallop Chardonnay *33.95*
Penne Pasta, Grilled Asparagus, Creamy Leek
Fondue, Grated Parmesan

Alaskan Cod Cardinale *28.95*
Potato Croquette, Buttered Spring Peas,
Maine Lobster Bisque

Pan-seared Citrus Shrimp *GF 30.95*
Limoncello Risotto, Crispy Bacon, Sweet Peas,
Lemon Butter Sauce

Salmon Neptune *GF 32.95*
Jasmine Rice, Grilled Asparagus, Sautéed Shrimp,
Classic Tarragon Béarnaise

Duo Plate

Grilled Chicken & Baked Salmon *GF 27.95*
Whipped Potatoes, Sautéed Seasonal Vegetables,
Sauce Duo

Beef Short Ribs & Baked Salmon *GF 29.95*
Whipped Potatoes, Sautéed Seasonal Vegetables,
Sauce Duo

Filet Tips & Grilled Shrimp *GF 30.95*
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 26.95*
Organic Quinoa Pilaf, Seasonal Stacked
Vegetables, Red Pepper Coulis

Creamy Vegetable Risotto *GF 26.95*
Sautéed Seasonal Vegetables, Fresh Grated
Parmesan, Chef's Garden Herbs

Seasonal Vegetable Picatta *26.95*
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

Priced per person. Choose **one** selection:

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

Bananas Foster *GF 12.95*

Flambéed tableside & served over vanilla ice cream



Party Cakes

Priced per person. Choose **one** selection:

Chocolate & Raspberry

4 to 8 guests *9.95*

9 to 12 guests *8.95*

Coconut & Lemon Cream

13 to 20 guests *7.95*

20 to 40 guests *6.95*

Strawberry Shortcake

Audio/Visual Rental

Pull Down Screen *49.95*

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

Projector (3 LCD & HDMI) *74.95*

Sound System 400 watts *84.95*
(can be equipped with microphone)

Decoration Packages

Birthday Decorations start at *49.95*

Anniversary Decorations start at *49.95*

White Linen & Napkins *1.95pp *29.95 min.*

Terms and Conditions

1. **Hours:** Brentwood private event spaces are reserved for up to 5 hours at a time, Monday to Saturday. Additional time may be available upon request. Restaurant closes at 9:00 PM.
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. The funds collected from the vendor fee pay the salaries of our kitchen and administrative staff. 15% Gratuity is added on food and liquor. The venue fee is 15%. The monies collected from the venue fee are used to pay the salaries of our kitchen and administrative staff.
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 seven (7) 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, all major credit cards, and personal checks (if submitted more than 10 days prior to your event) and money orders. All prices are subject to change in the event of changes in market conditions which impact costs and are not guaranteed.
5. **Rental fee:** The **wedding ceremony fee** (Gazebo), with set -up and clean-up is \$299 Mon. to Thurs. and \$399 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 \$399 Tue. to Thurs. and \$499 for Fri. & Sat.
6. **Decorations:** The following items are prohibited in decorating and may NOT be used on the property: nails, screws, tacks, staples, open flame, nonorganic flower petals, tape, glitter and confetti. All decorations and flowers are to be removed by the end of the rental .
7. **Rental Equipment:** If a function requires that items be rented (fountains, additional tents, audio/visual equipment, pull down screen, etc.), we can rent such items for a charge.
8. **Linens, Floral Arrangements, Music & Cakes:** We can provide white linen and napkins for an additional charge. We do not provide centerpieces or floral arrangements. We will gladly refer a local florist. 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 can refer you to a local bakery that specializes in wedding cakes (\$1.95 pp cake cutting fee applies for any cake brought that is cut and served by us).
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 area 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. No alcohol may be brought in or taken.
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.
12. **'Force Majeure' clause:** This agreement is subject to cancellation by the venue due to Acts of God, or any events beyond the control of the Venue. Cost of materials will not be refunded in the event of cancellation. Venue will be reimbursed the full amount of un-returnable items incurred due to event cancellations (for any cause) made less than 10 days prior to event date.