

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 2021-2022

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

The Brentwood Restaurant

4269 Luck Avenue

Little River, SC 29566

843-249-2601

www.TheBrentwoodRestaurant.com

Five Private Dining Rooms Available:

**Room rental fees vary based on availability*

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

WI-FI-Audio/Video-Fireplace

Wine Bistro: up to 30 Guests

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



Fully Covered Pavilion

(Heated/Cooled): up to 150 Guests

WI-FI-Audio/Video-DJs/Band Stage-Private Bar

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.**



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 of 30% of the estimated total bill 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 to reserve your date or schedule a tour, virtual or in person:

843-798-3053 or 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

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

Banana 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 *8.95*

9 to 12 guests *6.95*

Coconut & Lemon Cream

13 to 20 guests *5.95*

20 to 40 guests *4.95*

Strawberry Shortcake

Audio/Visual Rental

Pull Down Screen *49.95*

Projector (3 LCD & HDMI) *74.95*

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

Sound System 400 watts *74.95*
(equipped with microphone)

Decoration Packages

Birthday Decorations start at *49.95*

Wedding Decorations start at *69.95*

Anniversary Decorations start at *49.95*

White Linen starts at *29.95*