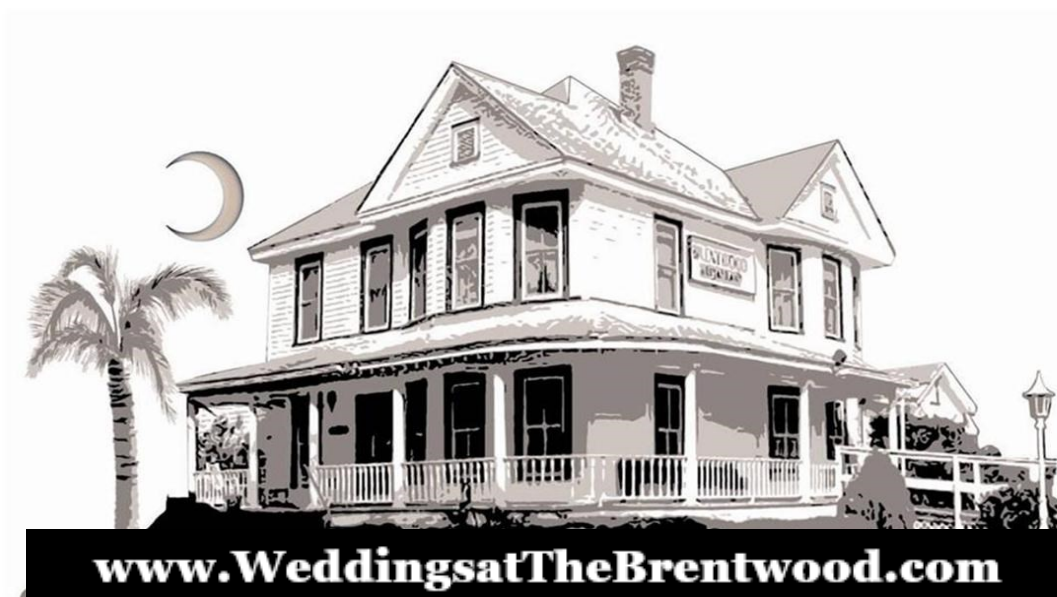


# *Unique Wedding Venue*

*Minutes from the Beach...*



## *The Brentwood*

### **Indoor Wedding Packages**

Call or Text: Shazia Lewis (703)-728-5554

E-mail: [slewis@brentwoodwinebistro.com](mailto:slewis@brentwoodwinebistro.com)

4269 Luck Ave. Little River SC 29566

# *Historic Wedding Venue*

*Minutes from the beach...*



## **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: up to 20 Guests**

*WI-FI-Audio/Video-Fireplace*

### **Wine Room: up to 45 Guests**

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



### **Upstairs Party Room: 12 to 16 Guests**

*WI-FI-Audio/Video-Fireplace*



### **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 (\$85).  
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 \$6 Imported Beer \$7.50  
Brentwood Private Label Wine \$10  
House Liquor \$9 Call Liquor \$10  
Premium Liquor \$14-18

### **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  
See page 5 of this brochure 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 \$50/bottle  
Moët & Chandon, Brut Imperial, France NV \$148/bottle  
Mumm Napa, Brut Prestige, California NV \$73/bottle  
Riondo, Prosecco, Italy NV \$50/bottle

### **Wine During Dinner**

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

Chardonnay, White Zinfandel, Merlot  
& Cabernet Sauvignon \$43/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.

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.

# *Beverage & Bar Service*

## *Indoor Open Bar Packages*

*Bar packages offer unlimited consumption and are charged for **every** guest in attendance over 21.*

*This is the best way to control your bar cost in advance of your function.*

### ***OPEN BAR PACKAGE***

### ***FIRST HOUR***

### ***ADD HOUR***

#### **PREMIUM**

**\$45**

**\$35**

Domestic Beer (Select 2)  
& Import Beer (Select 2)  
BPL Wines (Select 2)  
& Premium Wines (Select 1)  
Premium Liquor  
Mixers  
Soft Drinks

Bud, Bud Light, Coors Light, Michelob Ultra & Yuengling  
Heineken, Amstel Light, Corona & Guinness  
Cabernet, Merlot, Chardonnay & White Zinfandel  
Pinot Noir, Riesling, Pinot Grigio, Premium Cabernet  
Smirnoff, Gordon's, Bacardi, Cuervo & Seagram 7  
Tonic, Soda Water, OJ & Sour Mix  
Pepsi, Diet, Sierra Mist & Sweet Tea

#### **STANDARD**

**\$30**

**\$25**

Domestic Beer (Select 3)  
BPL Wines (Select 2)  
Well Liquors  
& Mixers  
Soft Drinks

Bud, Bud Light, Coors Light, Michelob Ultra, Miller Light & Yuengling  
Cabernet, Merlot, Chardonnay & White Zinfandel  
Well Vodka, Gin, Rum, Tequila & Whiskey  
Tonic, Soda Water, OJ & Sour Mix  
Pepsi, Diet, Sierra Mist & Sweet Tea

#### **BASIC**

**\$28**

**\$22**

Domestic Beer (Select 3)  
BPL Wines (Select 2)  
Soft Drinks

Bud, Bud Light, Coors Light, Michelob Ultra, Miller Light & Yuengling  
Cabernet, Merlot, Chardonnay & White Zinfandel  
Pepsi, Diet, Sierra Mist & Sweet Tea

Prices are per guest & subject to all current applicable state, local, and liquor tax. Other packages available upon request.

***All Bar Packages Are Subject to a \$85 bartender fee.***

## Culinary Display

Priced per person.

### **Deluxe Fruit Display** *GF 9.95*

Fresh seasonal fruit with assorted berries

### **Vegetable Display** *GF 8.95*

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

### **Artisan Cheese Display** *10.95*

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

*15.95 pp (additional hours 15.95 pp)*

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

*17.95 pp (additional hours 17.95 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* 103.95

Fried Green Tomatoes 80.95

Bacon Wrapped Scallops *GF* 126.95

Chicken & Pineapple Brochettes *GF* 91.95

Shrimp on a Skewer w/ Lime Glaze *GF* 96.95

Coconut Shrimp with Orange Glaze *GF* 99.95

Chicken Fingers w/ Marinara Sauce 80.95

Jumbo Shrimp w/ Cocktail Sauce *GF* 103.95

Assorted Finger Sandwiches 80.95

Swedish or Italian Meatballs 68.95

Petite Crab Cake Dijonnaise 114.95

## Plated Appetizers

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

Sweet Corn Chowder *GF* 10.95

Shrimp Cocktail *GF* 16.95

Seared Ahi Tuna *GF* 13.95

Escargot du Chef 11.95

Oyster Rockefeller *GF* 22.95

Seafood Cake 17.95

French Onion Soup 13

Fried Green Tomato 15

Maine Lobster Risotto *GF* 17.95

## Plated Entrees

**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 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 (\$3.25 extra)

### Land

**Slow Braised Beef Short Rib** *GF 69.95*  
Potato Mousseline, Sautéed Vegetables,  
Classic Bordelaise

**Chicken Breast Rockefeller** *GF 33.95*  
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 42.95*  
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 36.95*  
Roasted Fingerlings, Sautéed French Beans, Candied  
Orange Zest, Grand Marnier Sauce

**Pork Tenderloin Roulade** *GF 34.95*  
Shaved Prosciutto, Gruyère Cheese, Grilled  
Asparagus, Creamy Polenta, Madeira Sauce

### Water

**Pan Seared Atlantic Salmon** *GF 38.95*  
Jasmine Rice, Sautéed French Beans, Classic  
Tarragon Béarnaise

**Seared Chilean Sea Bass** *GF 54.95*  
Sweet Corn Risotto, Grilled Asparagus, Chimichurri  
Sauce, Garden Herbs

**Shrimp & Scallop Chardonnay** *46.95*  
Penne Pasta, Grilled Asparagus, Creamy Leek  
Fondue, Grated Parmesan

**Alaskan Cod Cardinale** *38.95*  
Potato Croquette, Buttered Spring Peas,  
Maine Lobster Bisque

**Pan-seared Citrus Shrimp** *GF 38.95*  
Limoncello Risotto, Crispy Bacon, Sweet Peas,  
Lemon Butter Sauce

**Salmon Neptune** *GF 44.95*  
Jasmine Rice, Grilled Asparagus, Sautéed Shrimp,  
Classic Tarragon Béarnaise

### Duo Plate

**Grilled Chicken & Baked Salmon** *GF 41.95*  
Whipped Potatoes, Sautéed Seasonal Vegetables,  
Sauce Duo

**Beef Short Ribs & Baked Salmon** *GF 41.95*  
Whipped Potatoes, Sautéed Seasonal Vegetables,  
Sauce Duo

**Filet Tips & Grilled Shrimp** *GF 42.95*  
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 30.95*  
Organic Quinoa Pilaf, Seasonal Stacked  
Vegetables, Red Pepper Coulis

**Creamy Vegetable Risotto** *GF 30.95*  
Sautéed Seasonal Vegetables, Fresh Grated  
Parmesan, Chef's Garden Herbs

**Seasonal Vegetable Picatta** *30.95*  
Penne Pasta, Fried Capers, Lemon Butter Sauce,  
Shredded Asiago

### Children's Plate

**Chicken Tenders** *16.95*  
Whipped Potato, Sautéed Vegetables

**Pork Chop** *GF 16.95*  
Whipped Potato, Sautéed Vegetables

**Penne Pasta** *16.95*  
Grated Parmesan, Butter Sauce



## Plated Dessert

### **Fondant au Chocolat** *GF 10*

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

### **Key Lime Charlotte** *10*

Limoncello cake, Key lime mousse & toasted coconut

### **Bourbon Bread Pudding** *12*

Salted caramel sauce & whipped cream

### **Crème Brûlée au Grand-Marnier** *GF 10*

Silky orange custard topped with a brown sugar caramel crust. Flambéed with Grand Marnier: add 5.95

### **Profiterole** *10*

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

### **Belgium Chocolate Soufflé** *GF 16*

Raspberry sauce & Cointreau crème anglaise

### **Banana Foster** *GF 14.95*

Flambéed tableside & served over vanilla ice cream



Address: 4269 Luck Avenue •  
Little River, SC 29566

Call: 843-249-2601

## Audio/Visual Rental

**Pull Down Screen** 49.95

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

**Sound System 100 watts** 49.95

(can be equipped with microphone)

**Sound System 400 watts** 84.95

(can be equipped with microphone)

## Decoration Packages

**Birthday Decorations** start at 69.95

**Wedding Decorations** start at 69.95

**Anniversary Decorations** start at 69.95

**White Linen & Napkins** starts \$3.95 Per Guest  
\*\$39.95 minimum

# *Terms and Conditions*

1. All Weddings and Events. SC sales tax will be added to the total cost of the function. Sales tax is 11%, plus an additional 6% on liquor. The Venue fee is 15% and a 15% Gratuity is added on food and liquor. The funds collected from the vendor fee pay the salaries of our banquet, kitchen, and administrative staff. All prices are subject to change in the event of changes in market conditions which impact costs and are not guaranteed.

2. Hours: Wedding ceremony & reception and Event space is reserved for 4 hours at a time. Additional time may be available for a fee upon request. Premises must be cleared no later than 10:00 PM. Private Bridal Suite may be available from 11:00 AM until 5:00 PM for an additional fee.

3. Menu selections must be made two (2) weeks in advance. A final head count is due fourteen (14) days before the date of the event. This is the minimum number for which client will be charged. If no confirmation is received at the appropriate time, we will assume the expected count to be the guarantee and charges will be made accordingly.

4. Deposit: A non-refundable deposit of \$250 is required to reserve the Angel Room event date. Payment in full in conjunction with the guarantee is required ten (10) days prior to the event. All payments are non-refundable. Additional charges incurred will be settled on the day of the event. A valid credit card is required to guarantee payment. The Brentwood accepts cash, major credit cards, money orders and personal checks if submitted more than 10 days prior to payment due date.

5. Rental fee: The Angel Room Rental with chairs, set-up and clean-up is \$250. The Gazebo Rental with chairs, set-up and clean-up is \$399.

6. '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.

7. 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, living goldfish, loose glitter, bird seed and confetti. Decorations & flowers are to be removed by the end of the rental period. Client may leave decorations that can be recycled and reused.

8. Linens, Floral Arrangements, Music, and Cakes: The venue provides white linen and napkins for an additional charge of \$3.95 pp. We do not provide centerpieces or floral arrangements as part of the function pricing. We do not book entertainment for any functions. We can refer a local bakery that specializes in wedding cakes. A \$2.95 pp cake cutting fee applies for any cake that requires cutting, plates and forks that is brought in.

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 event. You are responsible for any damage to the premises, equipment, or any other part of The Brentwood during your event. You are fully responsible for your guests, invitees, independent contractors or any other person or animal associated with your event.

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 in their sole discretion. No alcohol may be brought in or taken from the event. No one is allowed to consume any alcohol in the parking areas.

11. Use of Images: The Brentwood reserves the right to contact the event photographer and use images for the purpose of promotion, display, advertisement, publication etc. Execution of this contract will serve as the client's approval for use of all event images.

# *Terms and Conditions*

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4. Deposit: A non-refundable deposit of \$500 is required to reserve a Wine Room event date. Payment in full in conjunction with the guarantee is required ten (10) days prior to the event. All payments are non-refundable. Additional charges incurred will be settled on the day of the event. A valid credit card is required to guarantee payment. The Brentwood accepts cash, major credit cards, money orders and personal checks if submitted more than 10 days prior to payment due date.
5. Rental fee: The Wine Room Rental with chairs, set-up and clean-up is \$499. The Gazebo Rental with chairs, set-up and clean-up is \$399.

6. '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.

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# **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