Historic Wedding Venue

Minutes from the Beach...





## **Pavilion Wedding Packages**

Call us at (833) 855-1928

11/22



**The Brentwood** www.WeddingsatTheBrentwood.com Picture perfect setting for your wedding day!





Gazebo Ceremony site

BRENTWOOD RESTAURANT



Historic 1910 Victorian Estate



Award Winning Culinary Teamy

Large Outdoor Covered Pavilion



### Congratulations!

We appreciate you considering The Brentwood for your wedding day! Our venue is in Little River, SC, minutes from the ocean near Myrtle Beach.

This historic Victorian home was built in 1910. The house sits upon a hill; this picturesque setting is a perfect location for your wedding.

Our covered Pavilion can accommodate from 50 all the way up 120 guests & includes a charming waterfall, a pond with Koi fish and multiple elegant multi-tier fountains.

The cuisine for your event will be prepared by an award winning gifted culinary team. We use only the freshest and best ingredients.

You will be able to relax, have fun and enjoy your party knowing that we will be take care of every little detail of your occasion for you.

à bientôt,

The Brentwood Team



Réceptions

## Butler Passed Hors d'Oeuvres



Choice of 4 Hors d'Oeuvres served for one hour \$9.95 per person (additional hours \$9.95 pp) Choice of 7 Hors d'Oeuvres served for one hour \$12.95 per person (additional hours \$12.95 pp)



Crab Croquette Meatballs Diane Tomato Bruschetta Blue Cheese & Pecans Salmon Mousse on Toast Shrimp & Lump Crab Canapes Compressed Watermelon Franks in Puff Pastry Boursin on Crostini Brie en Croute





# Culinary Display

Deluxe Fruit Display

Fresh seasonal fruit with assorted berries **\$6.95 per person** 

## Vegetable Dísplay

Fresh cut vegetables arranged in culinary fashion With cream cheese & blue cheese dip \$6.95 per person

## Artísan Cheese Dísplay

Vermont sharp Cheddar, French Brie, Italian Asiago, Spanish Manchego & Wisconsin blue cheese with gourmet crackers & fresh grapes **\$7.95 per person** 

## Chilled Seafood Display

Variety of options customized to your delight *East coast & West coast Oysters, Jumbo Shrimp, Stone Crab, Littleneck Clams, Snow Crabs, Cold poached Maine Lobster...* 

Market Príce





## Stationery Hors D'oeuvres

Price per 25 Pieces Oysters Rockefeller \$85 Fried Green Tomatoes \$55 Bacon Wrapped Scallops \$105 Chicken & Pineapple Brochettes \$75 Shrimp on a Skewer w/ Lime Glaze \$79 Coconut Shrimp w/ Spicy Orange Glaze \$79 Chicken Fingers w/ Marinara Sauce \$65 Jumbo Shrimp w/ Cocktail Sauce \$85 Assorted Finger Sandwiches \$65 Swedish or Italian Meatballs \$59 Petite Crab Cake Dijonnaise \$95



Food Stations



**Hot Carving Station** Served with appropriate condiments & rolls Carver Fee Applies: \$75

## Choice of 1:

Honey Glazed Smoked Ham \$8.95 per person Stuffed Roast Pork Loin \$12.95 per person Marinated Roast Beef \$12.95 per person Roasted Turkey Breast \$8.95 per person Roasted Prime Rib \$15.95 per person Roast Pork Loin \$8.95 per person

Chateaubríand \$27.95 per person





## <u> Pavílíon Dínner Buffet</u>

\*Minimum of 50 guests for buffet service. Includes fresh baked rolls. Two Entrees \$23.95 Three Entrees \$27.95 per person for 80 to 120 Two Entrees \$27.95 Three Entrees \$31.95 per person for 50 to 79

#### Specialty Salads Choose One:

Brentwood House Salad Classic Caesar Salad Pear & Blue Cheese Salad Beet & Goat Cheese Salad Red Potato Salad Seasonal Fresh Fruit Salad

#### Entrée Sélections

Cod Cardínal Lobster Sauce

Blackened Mahi-Mahi Bell Pepper Etouffee

Cod Croquette Smoked Caper Aolí Beef Short Ríbs Red Wíne Jus

Pork Calvados Caramelized Apple

Salmon Tarragon Lime & Tarragon Crème

Chicken Moutarde Dijon Mustard Sauce

### Starch & Vegetable Selections Choose Two:

Roasted Red Potato Mashed Potatoes Carolína Ríce Bow Tíe Carbonara Au Gratín Potato

Chícken a la Vodka

Tomato Cream Sauce

Pulled Pork BBQ Coleslaw & Bríoche Bun

Chicken Marsala

Mushroom Demí

Filet Tip Bourguignon Vegetable Mirepoix

> Saffron Rice Squash Casserole Pasta Primavera Sautéed Vegetable Sweet Corn & Bacon

Country Green Beans Steamed Broccolí Penne ala Vodka



## Themed Menu

\*Minimum of 50 guests for Themed Menus

### Southern Carolína Barbeque

Pulled BBQ Pork Sliders, Grilled BBQ Chicken, Spring Mix Salad, Fresh Corn-on-the-Cob, Roasted Red Potato & Homemade Corn Bread

> \$24.95 per person for 80 to 120 \$27.95 per person for 50 to 79

### Low Country Boil Buffet

Steamed Carolina Shrimp, Smoked Kielbasa Sausage, Old Bay Boiled Red Potato, Fresh Corn-on-the-Cob, Brentwood Garden Salad, Rosy Cocktail Sauce & Fresh Baked Rolls

> \$33.95 per person for 80 to 120 \$38.95 per person for 50 to 79

### French Rívíera Affaír

Beef Bourguignon, Chicken Moutarde, Salmon Tarragon, Summer Ratatouille, Shrimp & Penne ala Vodka, Nicoise Salad, & Fresh Baked Petit Pain

> \$31.95 per person for 80 to 120 \$34.95 per person for 50 to 79

### Louísíana Feast

Pork Loin Calvados, Cajun Jambalaya, Blackened Filet Mignon & Mushrooms, Beet & Goat Cheese Salad, Sautéed Seasonal Vegetables & Sourdough Rolls \$34.95 per person for 80 to 120 \$37.95 per person for 50 to 79



### Coastal Seafood Feast

Garden Salad, Shrimp Cocktail, Cocktail Sauce Baked Salmon Mousseline, Cod & Potato Croquette, Rice Pilaf, Sautéed Seasonal Vegetables & Baked Rolls \$36.95 per person for 80 to 120 \$40.95 per person for 50 to 79

### Tropical Luau Celebration

Tropical Fruit Salad, Pulled BBQ Pork Sliders, Blackened Mahi-Mahi, Teriyaki & Pineapple Chicken, Hawaiian Rice, Vegetable Medley & Fresh Baked Rolls \$30.95 per person for 80 to 120 \$33.95 per person for 50 to 79

### Italían Feast

Caprese Salad, Italian Pasta Salad, Chicken Marsala, Italian Meatballs, Shrimp & Penne ala Vodka, Parmesan Broccoli and Garlic Bread \$31.95 per person for 80 to 120 \$34.95 per person for 50 to 79

### Traditional Feast

Brentwood Salad, Sliced Roasted Turkey, Sliced Baked Ham, Whipped Potato, Maple Glazed Sweet Potato Sautéed Seasonal Vegetables \$26.95 per person for 80 to 120 \$31.95 per person for 50 to 79





Beverage & Bar Service

## Pavílion Open Bar Packages

Bar packages offer unlimited consumption and are charged for every guest over 21. This is the best way to control your bar cost in advance.

OPEN BAR PACKAGE

ADDITONAL FIRST HOUR HOURS

#### **1 PREMIUM**

\$16

ΓΑΝΠΑΡΠ	¢1 <i>A</i> ¢7		
Soft Drinks	Pepsi, Diet, Sierra Mist & Sweet Tea		
Mixers	Tonic, Soda Water, OJ & Sour Mix		
Premium Liquor	Smirnoff, Gordon's, Bacardi, Cuervo & Seagram 7		
& Premium Wines (Select 1)	Pinot Noir, Riesling, Pinot Grigio, Premium Cabernet		
BPL Wines (Select 2)	Cabernet, Merlot, Chardonnay & White Zinfandel		
& Import Beer (Select 2)	Heineken, Amstel Light, Corona & Guinness		
Domestic Beer (Select 2)	Bud, Bud Light, Coors Light, Michelob Ultra & Yuengling		

**\$8** 

#### **2** STANDARD

3

**\$14** \$7

Domostic Boor (Solact 2)	Rud Rud Light Coors Light Micholoh Illtra Millor Light & Vuongling		
ASIC	\$12 \$6		
& Mixers Soft Drinks	Tonic, Soda Water, OJ & Sour Mix Pepsi, Diet, Sierra Mist & Sweet Tea		
BPL Wines (Select2) Well Liquors	Cabernet, Merlot, Chardonnay & White Zinfandel Well Vodka, Gin, Rum, Tequila & Whiskey		
Domestic Beer (Select 3)	Bud, Bud Light, Coors Light, Michelob Ultra, Miller Light & Yuengling		

BASIC	\$12	\$6
Domestic Beer (Select 3)	Bud, Bud Light, Coors Light, Michelob Ultra, Miller Light & Yuengling	
BPL Wines (Select 2)	Cabernet, Merlot, Chardonnay & White Zinfandel	
Soft Drinks	Pepsi, Diet, Sierra I	Mist & Sweet Tea

<u>Prices</u> are per guest & subject to 20% catering fee and all current applicable state, local, and liquor tax. Other packages available upon request. Cash Bar is available with \$75 charge per bartender









Consumption Bar

Charged on consumption for the number of drinks poured.

Domestic Beer \$4-5 Imported Beer \$5-7 Brentwood Private Label Wine \$6-8 House Liquor \$6-8 Call Liquor \$7-9 Premium Liquor \$8-12

Champagne Toast

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

Veuve du Vernay, Brut Sparkling, France \$27 per Bottle Moet & Chandon, Champagne, France \$85 per Bottle Mumm Napa, California Sparkling \$45 per Bottle Non Alcoholic Grape Sparkling \$15 per Bottle Bisol Jeio, Prosecco, Italy \$29 per Bottle

**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 an event by any guest. **Prices subject to change**.



## Terms and Conditions

- All Pavilion wedding packages are based upon 50 adult guests or more. SC sales tax will be added to the total cost of the function. Sales tax is 10.5%, plus an additional 5% on liquor. The Venue fee is 15%. The funds collected from the vendor fee pay the salaries of our kitchen and administrative staff. 15% Gratuity is added on food and liquor. All prices are subject to change in the event of changes in market conditions which impact costs and are not guaranteed.
- Hours: Wedding ceremony & reception spaces are reserved for up to 5 hours at a time. Additional time may be available for a fee upon request. Premises must be cleared no later than 10:30 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 \$1000 is required to reserve a Pavilion event date. A second payment will be due at six (6) months and third payment is due three (3) months prior to the date of the event. These payments will go towards the final bill. Payment in full in conjunction with the guarantee is required ten (10) days prior to the event. 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.
- Rental fee: The wedding ceremony fee (Gazebo), with chairs, set-up and clean-up is \$199 Mon. to Thurs. and \$299 for Fri. & Sat. The reception fee (Pavilion), with tables, chairs, setup and clean-up is \$599 Mon. to Thurs. and \$799 for Fri. & Sat.



- 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 \$1.95 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 \$1.95 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 for the use of select 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.



The Brentwood

www.WeddingsatTheBrentwood.com

### **The Brentwood's Preferred Vendors**

These are the local wedding professionals that we know and would recommend but you are free to hire anybody you wish.

#### **Officiate/Beach Ceremony:**

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 Blessed Beach Weddings (Chris): 843-457-7535

#### **Coordinator/Planner:**

Special Days Events (Mel) 910-279-3760 Upstaged Events (Catie) 214-707-2640 Beau Soleil Weddings (Raven): 201-663-0011 Save The Date (Danielle): 843-602-1928

#### Cake:

Pink Pineapple Bakery (Rebecca): 843-712-1757 Coccadotts Cake Shop: 518-438-4937 Cakes 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 Scott Watkins DJ: 843-742-7500 DJ Marino: 843-424-3390 Cheryl Z: 910-579-1091



# The Brentwood

www.WeddingsatTheBrentwood.com

#### Florist:

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