

*Historic Private Event Venue*

*Minutes from the Beach...*



# *The Brentwood*

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*Restaurant & Wine Bistro*  
**Pavilion Private Event Packages**

Call or Text **Makayla Cox** 843-543-4251



TheBrentwoodrestaurant.com

The picture-perfect setting for your Private Event



Historic 1910 Victorian Estate



Large Outdoor Covered Pavilion





# The Brentwoodrestaurant.com

Hello!

We appreciate you considering The Brentwood for your celebration! 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 best ingredients.

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

A Bientot,

*The Brentwood Team*

**The Brentwood Restaurant  
& Catering**



## *Butler Passed Hors d'Oeuvres*

*Choice of 4 Hors d'Oeuvres served per hour*

*\$12.95 per guest (additional hours \$9.95 pp)*

*Choice of 7 Hors d'Oeuvres served for one hour*

*\$15.95 per guest (additional hours \$12.95 pp)*



*Crab Croquette*

*Meatballs Diane*

*Tomato Bruschetta*

*Blue Cheese & Pecans*

*Salmon Rilletes on Toast*

*Shrimp & Lump Crab Canapes*

*Compressed Watermelon*

*Franks in Puff Pastry*

*Boursin on Crostini*

*Brie en Croute*



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## *Culinary Display*



### *Deluxe Fruit Display*

*Fresh seasonal fruit with assorted berries*

*\$8.95 per person*

### *Vegetable Display*

*Fresh cut vegetables arranged in culinary fashion*

*With cream cheese & blue cheese dip*

*\$7.95 per person*



### *Artisan Cheese Display*

*Vermont sharp Cheddar, French Brie, Italian Asiago,*

*Spanish Manchego & Wisconsin blue cheese*

*with gourmet crackers & fresh grapes*

*\$8.95 per person*

### *Chilled Seafood Display*

*Variety of options customized to your delight*

*East coast & West coast Oysters, Jumbo Shrimp, Stone Crab,  
Littleneck Clams, Snow Crab, Cold poached Maine Lobster...*

*Market Price*



## *Stationery Hors D'oeuvres*

*Price per 25 Pieces*

*Oysters Rockefeller \$98.95*

*Fried Green Tomatoes \$75.95*

*Bacon Wrapped Scallops \$121.95*

*Chicken & Pineapple Brochettes \$86.95*

*Shrimp on a Skewer w/ Lime Glaze \$91.95*

*Coconut Shrimp w/ Spicy Orange Glaze \$94.95*

*Chicken Fingers w/ Marinara Sauce \$75.95*

*Jumbo Shrimp w/ Cocktail Sauce \$98.95*

*Assorted Finger Sandwiches \$75.95*

*Swedish or Italian Meatballs \$63.95*

*Petite Crab Cake Dijonnaise \$109.95*





## *Food Stations*

### *Hot Carving Station*

*Served with appropriate condiments & rolls*

*Carver Fee Applies: \$75*

#### *Choice of 1:*

*Honey Glazed Smoked Ham \$11.95 per person*

*Roast Pork Loin \$11.95 per person*

*Roasted Turkey Breast \$12.95 per person*

*Stuffed Roast Pork Loin \$16.95 per person*

*Marinated Roast Beef \$16.95 per person*

*Roasted Prime Rib \$21.95 per person*

*Chateaubriand \$39.95 per person*



## Dinner Buffet

*\*Minimum of 50 guests for buffet service. Includes fresh baked rolls.*

**Two Entrees \$27.95**      **Three Entrees \$31.95**  
*per person for 80 to 120*

**Two Entrees \$31.95**      **Three Entrees \$34.95**  
*per person for 50 to 80*

### Specialty Salads

*Choose one*

<i>Brentwood House Salad</i>	<i>Beet &amp; Goat Cheese Salad</i>
<i>Classic Caesar Salad</i>	<i>Red Potato Salad</i>
<i>Pear &amp; Blue Cheese Salad</i>	<i>Seasonal Fresh Fruit Salad</i>

### Entrée Selections

<i>Chicken Provencal</i> <i>Tomato Concassée</i>	<i>Cod Cardinal</i> <i>Lobster Sauce</i>	<i>Beef Short Ribs</i> <i>Red Wine Jus</i>
<i>Pulled Pork BBQ</i> <i>Coleslaw &amp; Brioche Bun</i>	<i>Blackened Mahi-</i> <i>Mahi</i> <i>Bell Pepper Etouffee</i>	<i>Pork Calvados</i> <i>Caramelized Apple</i>
<i>Chicken Marsala</i> <i>Mushroom Demi</i>	<i>Cod Croquette</i> <i>Remoulade</i>	<i>Salmon Tarragon</i> <i>Lime &amp; Tarragon Crème</i>
<i>Beef Bourguignon</i> <i>Vegetable Mirepoix</i>		<i>Chicken Moutarde</i> <i>Dijon Mustard Sauce</i>

### Starch & Vegetable Selections

*Choose Two*

<i>Roasted Red Potato</i>	<i>Ratatouille</i>	<i>Sweet Corn &amp; Bacon</i>
<i>Southern Mashed</i> <i>Potato</i>	<i>Garlic Mashed</i> <i>Potato</i>	<i>Country Green</i> <i>Beans</i>
<i>Carolina Rice</i>	<i>Saffron Rice</i>	<i>Steamed Broccoli</i>
<i>Bow Tie Carbonara</i>	<i>Squash Casserole</i>	<i>Penne ala Vodka</i>
<i>Au Gratin Potato</i>	<i>Pasta Primavera</i>	
	<i>Sautéed Vegetable</i>	





## *Themed Menu*

*\*Minimum of 50 guests for Themed Menu.*

### *Southern Carolina Barbeque*

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

*\$27.95 per person for 80 to 120*

*\$30.95 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 and Fresh Baked Dinner Rolls*

*\$31.95 per person for 80 to 120*

*\$34.95 per person for 50 to 79*

### *French Riviera Affair*

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

*\$34.95 per person for 80 to 120*

*\$37.95 per person for 50 to 79*

### *Louisiana Feast*

*Pork Loin Calvados, Cajun Jambalaya, Blackened Filet Mignon & Mushrooms, Beet & Goat Cheese Salad, Sautéed Seasonal Vegetables & Sourdough Rolls*

*\$36.95 per person for 80 to 120*

*\$39.95 per person for 50 to 79*



### *Coastal Seafood Feast*

*Garden Salad, Seafood Salad, Shrimp Cocktail  
Baked Salmon Mouseline, Cod & Potato Croquette,  
Rice Pilaf, Sautéed Seasonal Vegetables & Rolls*

*\$37.95 per person for 80 to 120*

*\$41.95 per person for 50 to 79*

### *Tropical Luau Celebration*

*Tropical Fruit Salad, Asian Cole Slaw,  
Pulled BBQ Pork Sliders, Mahi with Mango Salsa,  
Teriyaki & Pineapple Chicken, Hawaiian Rice,  
Vegetable Medley & Fresh Baked Rolls*

*\$33.95 per person for 80 to 120*

*\$37.95 per person for 50 to 79*

### *Italian Feast*

*Caprese Salad, Italian Pasta Salad, Chicken Marsala,  
Italian Meatballs, Shrimp & Penne ala Vodka,  
Parmesan Broccoli and Garlic Bread*

*\$33.95 per person for 80 to 120*

*\$37.95 per person for 50 to 79*

### *Traditional Feast*

*Brentwood Salad, Bow Tie Pasta Salad,  
Sliced Roasted Turkey, Sliced Baked Ham,  
Whipped Potato, Maple Glazed Sweet Potato  
Sautéed Vegetables & Fresh Baked Rolls*

*\$29.95 per person for 80 to 120*

*\$34.95 per person for 50 to 79*





## *Beverage & Bar Service*

### *Pavilion 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 of your event.*

<i>OPEN BAR PACKAGE</i>	<i>FIRST HOUR</i>	<i>ADD HOUR</i>
<b>1 PREMIUM</b>	<b>\$35</b>	<b>\$25</b>
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	
<b>2 STANDARD</b>	<b>\$25</b>	<b>\$17</b>
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	
<b>3 BASIC</b>	<b>\$22</b>	<b>\$15</b>
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	

Other packages available upon request. Cash Bar is also available with \$85 charge per bartender.



## *Consumption Bar*

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



*Domestic Beer \$4-6 Imported Beer \$7-8*

*Brentwood Private Label Wine \$8-9*

*House Liquor \$7-8*

*Call Liquor \$9-10*

*Premium Liquor \$11-18*

## *Champagne Toast*

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

*Usually one bottle serves 6 guests.*

*Veuve du Vernay, Brut Sparkling, France \$40 per Bottle*

*Moet & Chandon, Champagne, France \$138 per Bottle*

*Mumm Napa, California Sparkling \$63 per Bottle*

*Non Alcoholic Grape Sparkling \$20 per Bottle*

*Bisolf Jeio, Prosecco, Italy \$40 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*

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 spaces are 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 \$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. 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 Pavilion Rental with tables, chairs, set-up and clean-up is \$799. 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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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.



## **The Brentwood Restaurant Preferred Vendors:**

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

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

Upstaged Events (Catie) 214-707-2640

Blue Palm Events (Christine): 843-798-3843

Save The Date (Danielle): 843-602-1928

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

### **Cakes:**

Cakes by the Sea (Kris): 843-390-5501

Pink Pineapple Bakery (Rebeca): 843-712-1757

Croissants Bakery & Bistro: 843-448-2253

Coccadotts Cake Shop: 518-438-4937

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

Myrtle Beach DJs: 843-340-2742

DJ Marino: 843-424-3390

Scott Watkins DJ: 843-742-7500

Global Truth Entertainment (Ryan): 843-267-4977

Scott Shaw Productions: 843-457-7319

Cheryl Z: 910-579-1091

### **Florist:**

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

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

Coastal Florist: 910-754-6200

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

Briar Patch (Gigi): 910-579-8030



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## **Photographers & Videography:**

Jeff Patterson Photography: 862-266-7160

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

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

Margo Sears: 336-314-0503

## **Transportation:**

Ritz Limousines (Randy): 843-497-7288

Extreme Limousine (Bob): 843-293-5466

SB Limousine: 843-222-9002

Heritage Carriages (Ken): 843-503-1888

Carolina Limousine: 843-294-5466

## **Accommodations:**

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

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

Bay Watch Resort (7 miles): 844-887-9448

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

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