Historic Wedding Venue

Minutes from the Beach...



Wedding Packages 2022-2023

Call or Text Amy (843) 254-4652 or Eric 8 (843)798-3053

05/22



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



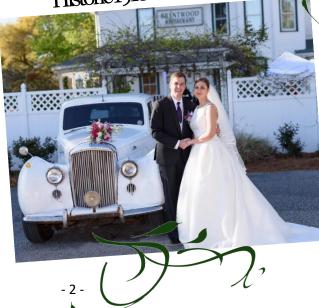


Gazebo Ceremony site

BRENTWOOD RESTAURANT



Historic 1910 Victorian Estate





LargeOutdoorCovered 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 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



Receptions

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 Crab, Cold poached Maine Lobster...

Market Príce





Statíonery Hors D'oeuvres

Príce per 25 Píeces Oysters Rockefeller \$85 Fried Green Tomatoes \$65 Bacon Wrapped Scallops \$85 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 \$85

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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 Ríb \$15.95 per person

Roast Pork Loin \$8.95 per person

Chateaubríand \$22.95 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 Selections

Chicken a la Vodka Tomato Cream Sauce

Pulled Pork BBQ Coleslaw & Bríoche Bun

Chicken Marsala Mushroom Demi

Beef Bourguignon Vegetable Mirepoix Cod Cardínal Lobster Sauce

Blackened Mahi-Mahi Bell Pepper Etouffeée

Cod Croquette Remoulade 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 Ratatouille 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

> \$23.95 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

> \$30.95 per person for 80 to 120 \$33.95 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

\$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

Pavílíon 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.

\$8

OPEN BAR	FIRST
PACKAGE	HOUR

T ADDITONAL R HOURS

1 PREMIUM

\$16

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

2 STANDARD

\$14 \$7

Domestic Beer (Select 3)	Bud, Bud Light, Coors Light, Michelob Ultra, Miller Light & Yuengling
BPL Wines (Select2)	Cabernet, Merlot, Chardonnay & White Zinfandel
Well Liquors	Well Vodka, Gin, Rum, Tequila & Whiskey
& Mixers	Tonic, Soda Water, OJ & Sour Mix
Soft Drinks	Pepsi, Diet, Sierra Mist & Sweet Tea

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

- 1. All 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 5% on liquor, and the catering fee is 20%. The monies collected from the fee are used to pay the salaries of our banquet, kitchen, and administrative staff. A gratuity is not required, however, if you feel your wait staff has exceeded your expectations you are welcome to provide a gratuity. 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 6 hours at a time, Monday to Sunday. Additional time may be available upon request. Premises must be cleared no later than 10:30 pm, unless arrangements have been made. 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, venue will assume the expected count to be the guarantee and charges will be made accordingly.
- 4. Deposit: A deposit of \$1000 is required to reserve an event date. Deposit is non-refundable. A second payment and third payment will be scheduled six (6) months and three (3) months before the event. These payments will go towards the final bill. Payment in full in conjunction with the guarantee is required ten (10) days prior. 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 (3% processing fee), money orders and personal checks if submitted more than 10 days prior.
- 5. Rental fee: The wedding ceremony fee (Gazebo), with chairs, set-up and clean-up is \$299 Mon. to Thurs. and \$399 for Fri. & Sat. The reception fee (Pavilion), with tables, chairs, set-up and clean-up is \$699 Mon. to Thurs. and \$899 for Fri. & Sat. Sunday is also available.



- 6. **Rental equipment:** If a function requires that items be rented (fountains, additional tents, audio/visual equipment, pull down screen, etc.), the venue will be happy to arrange such items for an additional charge.
- 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, glitter, bird seed and confetti. All decorations and 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. Please let us know in advance if any specific space or power requirements are needed. 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 into the function.
- 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 damages to the premises, equipment, or any other part of The Brentwood during the period of time your guests, independent contractors or other guests are under your control or the control of any independent contractor hired by you. Some events may require security, to be paid for and hired by the client. We have security providers we can refer.
- 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 from the event.
- 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



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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