

Historic Private Event Venue

Minutes from the Beach...



TheBrentwoodRestaurant.com

The Brentwood

Restaurant & Wine Bistro

Low Country French Cuisine

Pavilion Event Packages

Call us at (833)855-1928



TheBrentwoodrestaurant.com

The picture-perfect setting for your Private Event



Historic 1910 Victorian Estate



Large Outdoor Covered Pavilion





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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

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

Choice of 7 Hors d'Oeuvres served for one hour

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



Crab Croquette

Meatballs Diane

Tomato Bruschetta

Blue Cheese & Pecans

Salmon Rillettes 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

\$6.95 per person

Vegetable Display

Fresh cut vegetables arranged in culinary fashion

With cream cheese & blue cheese dip

\$6.95 per person



Artisan Cheese Display

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 Price





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

Chateaubriand \$27.95 per person





Dinner Buffet

**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 80

Specialty Salads

Choose one

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

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 & 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>Smoked Caper Aoli</i>	<i>Salmon Tarragon</i> <i>Lime & Tarragon Crème</i>
<i>Filet Tip 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>Garlic Mashed</i> <i>Potato</i>	<i>Sweet Corn & Bacon</i>
<i>Southern Mashed</i> <i>Potato</i>	<i>Saffron Rice</i>	<i>Country Green Beans</i>
<i>Carolina Rice</i>	<i>Squash Casserole</i>	<i>Steamed Broccoli</i>
<i>Bow Tie Carbonara</i>	<i>Pasta Primavera</i>	<i>Penne ala Vodka</i>
<i>Au Gratin Potato</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

\$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 and Fresh Baked Dinner Rolls

\$33.95 per person for 80 to 120

\$38.95 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

\$31.95 per person for 80 to 120

\$34.95 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

\$34.95 per person for 80 to 120

\$37.95 per person for 50 to 79



Coastal Seafood Feast

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

\$36.95 per person for 80 to 120

\$40.95 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*

\$30.95 per person for 80 to 120

\$33.95 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*

\$31.95 per person for 80 to 120

\$34.95 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*

\$28.95 per person for 80 to 120

\$33.95 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>
1 PREMIUM		\$16	\$8
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	
2 STANDARD		\$14	\$7
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	
3 BASIC		\$12	\$6
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 20% catering fee & all current applicable state, local, and liquor tax. Other packages available upon request. Cash Bar is also available with \$75 charge per bartender.





Consumption Bar

Charged on consumption for the number of drinks poured.



Domestic Beer \$4 Imported Beer \$5

Brentwood Private Label Wine \$6

House Liquor \$6

Call Liquor \$8

Premium Liquor \$10

Champagne Toast

Charged on consumption for the number of bottles poured.

Usually one bottle serves 6 guests.

Veuve du Vernay, Brut Sparkling, France \$25 per Bottle

Moet & Chandon, Champagne, France \$79 per Bottle

Mumm Napa, California Sparkling \$35 per Bottle

Non Alcoholic Grape Sparkling \$12 per Bottle

Bisot 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 Pavilion event 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% and a 15% Automatic Gratuity is added on food and liquor. The funds collected from the venue fee pay the salaries of our 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 spaces are reserved for up to 5 hours at a time. Additional time may be available for a fee upon request. Restaurant's normal closing time is 9:00 PM. Private Bridal Suite may be available from 11:00 AM until 5:00 PM for an additional fee of \$199.00.
3. **Menu selections** must be made two (2) weeks in advance. A final head count is also 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 and are not refundable. 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 and cover all damages to the venue that occur.
5. The Brentwood accepts cash, major credit cards, money orders and personal checks if submitted more than 10 days prior to payment due date.
6. **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, set-up and clean-up is \$599 Mon. to Thurs. and \$799 for Fri. & Sat.



7. **'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.
8. **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.
9. **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.
10. **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 responsible for your guests, invitees, independent contractors or any person or animal associated with your event. **Any damages will result in charges to the credit card on file.**
11. **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.
12. **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 Restaurant Preferred Vendors:

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

Event Planner/Decorator:

Upstaged Events (Catie) 214-707-2640

Special Days Events (Mel) 910-279-3760

Save The Date (Danielle) 843-602-1928

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

Beau Soleil Weddings (Raven) 201-663-0011

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

**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

NOTES: