

MEETING BREAKS

The All-day Meeting Package \$19.95 per person

This package includes:

Early Morning Break

Sliced fresh fruit
assorted fruit danish and muffins
warm croissants with butter & preserves
coffee, hot tea, decaf and orange juice.

Mid Morning Break

Coffee, hot tea, decaf and assorted sodas.
Assorted cookies and fudge brownies

Late Afternoon Break

Assorted cookies and fudge brownies
coffee, hot tea, decaf and assorted sodas.

A la carte Menu

Bottomless Coffee Service (Min. 25 Guests)	\$1.95 per person, per hour
Coffee, Hot Tea & Decaf (2 hour break)	\$2.75 per person
Coffee, Hot Tea, Decaf & Assorted Sodas (2 hour break)	\$3.75 per person
Assorted Sodas	\$2.50 each
Bottled Water	\$2 each
Iced Tea, Lemonade or Fruit Punch	\$25 per gallon
Fruit Juice	\$30 per gallon
Blueberry & Walnut Bar	\$26 per dozen
Assorted Fruit Yogurts	\$2.50 each
Chopped Fresh Seasonal Fruit	\$3.50 per person
Bagels with Cream Cheese	\$27 per dozen
Mixed Nuts Bar	\$26 per dozen
Homemade Buttermilk Biscuits	\$28 per dozen
Pretzels/Potato Chips with French Onion Dip (Min. 25 Guests)	\$1.95 per person
Granola Bars	\$24 per dozen
Whole Fruit	\$1.50 per piece
Fudge Brownies	\$26 per dozen
Peanuts	\$18 per pound
Assorted Homemade Cookies	\$20 per dozen
Rum Roasted Pecans	\$25 per pound
Assorted Fruit Danish	\$22 per dozen
Ice Cream Sandwiches	\$2.75 each
Assorted Homemade Muffins	\$22 per dozen
Assorted Candy Bars	\$2.50 each
Ham, Sausage or Bacon Biscuits	\$28 per dozen
Cinnamon Rolls	\$27 per dozen
Warm Croissants with Butter	\$27 per dozen
Apple Strudel Pastries	\$26 per dozen
Warm Jumbo Pretzels with Mustard	\$3.50 per person
Bowls of Mini Bags of M&M's	\$11.95 per bowl
Bowl of Hard Candies (12 oz.)	\$11.95 per bowl

All Prices subject to 21% service charge and 7% Georgia sales tax.

MEETING BREAKS

9th Hole Stretch Break

Jumbo Pretzels with Stone Ground Mustard
Popcorn, Cracker Jacks and Ice Cream Bars
Lemonade and Soft drinks
\$10.95 per person

Spa Break

Pita Chips with Assorted Savory Spreads
Assorted Tea Sandwiches
Rainbow of Sliced Melons and Berries
Trail Mix with Yogurt Pretzels
Bottled Water
\$11.95 per person

Fruit and Veggies Break

Fresh Vegetable Crudités served with Hummas and Ranch Dip
\$4.50 per person

Fresh Seasonal Fruit Display including Fresh Seasonal Berries
\$4.75 per person

5 o'clock Somewhere Break

Chips with Salsa, Guacamole, Bean Dip and Sour Cream
Mini Chimichangas
Cheese and Scallion Quesadilla
Chicken Taquitos
\$13.50 per person

Add: Corona, Tecate, Dos Equis, Budweiser, Miller at current prices

Afternoon Brew Pub Break

Spicy Chicken Wings with Cool Ranch Dip
Crispy Idaho Potato Skins with Melted Cheddar Cheese, Sour Cream and Fresh Chives
Tri-Colored Corn Chips with Smokey Chipotle Salsa
\$13.50 per person

Add a bucket of Domestic and Imported Beers at current price.

All Prices subject to 21% service charge and 7% Georgia sales tax.

Sweet Dreams

Pastry Chef Troy Long's Dessert table to include:
Assorted Cakes, Pies, Mousse and Homemade Cookies and Brownies
Coffee, Hot Tea, Decaf and Assorted Sodas
\$11.95 per person

Fondue Station

White and Chocolate Fondue served with Fresh Strawberries and other Fruits
Angel Food Cake Squares, Pound Cake Squares, Pretzels
Coconut Macaroons and Marshmallows
Coffee, Hot Tea, Decaf and Assorted Sodas
\$12.95 per person

Make Your Own Sundae Bar

Vanilla and Chocolate Ice Cream, Hot Fudge, Strawberry Sauce
Crushed Pineapple, Bananas, Fresh Whipped Cream
Chopped Pecans and Oreo Cookies
Coffee, Hot Tea, Decaf, and Assorted Sodas
\$12.00 per person

Cookies and Milk

Homemade Chocolate Chip Cookies
White Chocolate Macadamia Cookies
Peanut Butter Cookies
Oatmeal Raisin Cookies
Pitchers of Cold Milk
\$7.00 per person

Sea Palms Fitness Break

Chilled Assorted Juices, Chilled Bottled Water,
Assorted Muffins with Preserves and Butter,
Seasonal Sliced Fruit & Berries with Yogurt Dip,
Individual Low Fat Yogurts, Granola & Breakfast Bars
Coffee, Tea, Decaf
\$14.00 per person

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BREAKFAST

Executive Continental Breakfast \$10.95 per person
Sliced fresh fruit, assorted muffins, fruit danish, warm croissants with butter and preserves, apple strudel pastries, toasted bagels with cream cheese, coffee, hot tea, decaf, and orange juice.

Continental Breakfast \$9.95 per person
Sliced fresh fruit, assorted muffins, fruit danish, warm croissants with butter and preserves, coffee, hot tea, decaf and orange juice.

Bakers Breakfast \$10.95 per person
Fresh baked sausage and ham biscuits, assorted breakfast breads, coffee, hot tea, decaf and orange juice.

Marsh's Edge Breakfast \$8.95 per person
Toasted bagels with cream Cheese, fruit danish, coffee, hot tea, decaf and fruit juices.
Add Smoked Salmon \$3.50 per person

Sea Palms Fitness Breakfast \$14.00 per person
Assorted muffins with preserves and butter, seasonal sliced fruit and berries with yogurt dip, individual low fat yogurts, granola and breakfast bars, chilled assorted juices, chilled bottled water, coffee, hot tea, decaf.

Breakfast Buffets

Rise & Shine \$13.00 per person
Plated Breakfast-Fluffy scrambled eggs, crispy bacon, buttermilk biscuits, homes-style potatoes and garnished with fresh fruit.

Full Southern Breakfast Buffet \$15.95 per person
Crisp bacon, sausage, biscuits with sausage gravy, scrambled eggs, cheese grits, home-style potatoes, pastries, assorted cereals with milk, sliced fresh fruit, coffee, hot tea, decaf and orange juice.

The Brunch \$19.95 per person
Crisp bacon, sausage, homemade biscuits with sausage gravy, home style potatoes, cheese grits, fresh sliced fruit, scrambled eggs, pastries, fried chicken, rice pilaf, chef's vegetable selection, coffee, tea, decaf, orange juice and milk.

Add an Omelet Station \$4 per person (plus \$75 Chef's fee)
Ham, bacon, scallions, cheddar cheese, bell pepper and diced tomatoes.

Add a Waffle Station \$4 per person (plus \$75 Chef's fee)
Sliced strawberries, whipped cream, maple syrup, pecans, powdered sugar and whipped butter.

- Buffets are subject to a \$3 per person surcharge for less than 25 people.
Ask your Catering Director for a Custom Plated Breakfast

All Prices subject to 21% service charge and 7% Georgia sales tax.

LIGHT LUNCHEONS

Salads

All Salad Entrees are served with fresh baked bread, coffee and iced tea.

Chef Salad \$11.95 per person
Chopped eggs, tomatoes, sliced turkey, ham, cheddar and swiss cheese over a bed of mixed greens. Served with assorted dressings.

Grilled Chicken Caesar Salad \$12.95 per person

Grilled Shrimp Caesar Salad \$14.95 per person
Fresh romaine lettuce with your choice of fresh grilled chicken or shrimp topped with croutons, parmesan cheese and tossed in our classic caesar dressing.

Herb Roasted Chicken Salad \$11.95 per person

Mixed greens tossed with herb roasted chicken breast, tomatoes, cucumbers, eggs, bacon, onions, cheddar cheese and finished with a balsamic vinaigrette dressing.

Spinach Salad \$9.95 per person

Warm mushroom bacon vinaigrette ladled on a bed of fresh spinach, red onion, bacon and mushrooms.

Add grilled chicken \$3.50 per person

Add grilled shrimp \$5.50 per person

Sesame Chicken Salad \$11.95 per person

Grilled breast of chicken served atop mixed greens with peanut and sesame vinaigrette and garnished with rice noodles.

Mandarin Orange Chicken Salad \$13.95 per person

Mixed greens, mandarin oranges, grilled chicken breast and toasted almonds served with a raspberry vinaigrette.

Trio Salad \$14.95 per person

Scoop of chicken salad, tuna salad and pasta salad served on a bed of crisp lettuce with assorted dressings, garnished with fresh fruit

Sandwiches

All Sandwich Entrees are served with potato salad, sliced fresh seasonal fruit, coffee and iced tea.

Chicken Salad Croissant \$12.95 per person

Served with Lettuce, Tomato & Dill Pickle

Grilled Grouper Sandwich \$13.95 per person

Served with Lettuce, Tomatoes and Onions.

Crab Cake Sandwich \$13.95 per person

Served with Lettuce, Tomatoes and Onions.

"The Birdie" \$14.95 per person

Turkey Wrap, piece of whole fruit, package of peanuts, granola bar, bag of pretzels and bottled water.

"The Par" Box Lunch \$14.95 per person

Sub Sandwich, piece of whole fruit, bag of potato chips, cookies, package of peanuts and chilled soda.

"The Eagle" Box Lunch \$16.95 per person

Grilled marinated Chicken Breast and Provolone Cheese served with Pesto Mayonnaise on an onion roll, potato chips, fruit salad and brownie and chilled soda.

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PLATED LUNCHEONS

All Plated Lunch Entrees are served with a choice of a starter, an appropriate vegetable and starch, fresh baked bread and butter, iced tea and fresh brewed coffee.

Starters

Seasonal fresh fruit cup	
Mixed green salad with balsamic vinaigrette dressing	
Caesar salad	Add \$1.95 per person
Spinach salad with warm mushroom bacon vinaigrette	Add \$2.25 per person

Entrees

London Broil	\$18.95 per person
Marinated flank steak, topped with a Jack Daniels mushroom sauce.	

Chicken Florentine	\$16.95 per person
Boneless chicken breast stuffed with fresh spinach and herbs and topped with a mornay sauce.	

Seafood Creole	\$15.95 per person
Served over rice.	

Seafood Quiche	\$14.95 per person
Seafood Quiche with a Mornay Sauce and garnished with Fresh Fruit.	

Chicken Piccata	\$16.95 per person
Boneless breast of chicken, dusted with flour and pan fried and served in a white-wine, lemon butter sauce.	

Stuffed Pork Loin	\$16.95 per person
Cornbread-stuffed pork loin with tasso ham.	

Tropical Island Chicken	\$15.95 per person
Grilled breast of chicken served with a mango chutney.	

Grilled Chicken Pasta	\$14.95 per person
Penne Pasta with sliced grilled chicken and broccoli florets in a creamy Alfredo Sauce.	

Coastal Shrimp and Grits	\$15.95 per person
Sautéed coastal shrimp, peppers and andouille sausage served on a grit cake and accompanied by a cream sauce.	

Grilled "Catch of the Day"	\$19.95 per person
Grilled "Catch of the Day" topped with a red pepper cream sauce.	

•A choice of one dessert may be added to any menu for \$3.50 per person.

Desert Selections

- Key lime pie with grilled pineapple and honey meringue
- chocolate decadence with a sweet chantilly cream
- chocolate praline torte
- strawberry cointreau cheesecake
- pecan pie
- amaretto truffle torte

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LUNCH BUFFETS

Soup, Salad and Potato Bar

\$15.95 per person

Your choice of two soups, fresh tossed salad with an array of toppings, baked potato bar to include cheddar cheese, bacon bits, scallions, butter and sour cream, fresh baked muffins, coffee and iced tea.

The Sandwich Board

\$16.95 per person

Roast beef, turkey, ham, American and Swiss cheese, lettuce, sliced tomatoes and onions, dill pickles, assorted breads, potato salad, cole slaw, coffee and iced tea.

Georgia Buffet

\$19.95 per person

Mixed greens with assorted dressings, fried chicken, sliced london broil, collard greens, whipped potatoes with gravy, homemade buttermilk biscuits, coffee and iced tea.

Barbecue Buffet

\$17.95 per person

Chopped barbecue pork, barbecue chicken, buns, cole slaw, potato salad, pasta salad, baked beans, cornbread, coffee and iced tea.

Mexican Buffet

\$16.95 per person

Chicken fajitas with flour tortillas, beef enchiladas, cheese quesadillas, refried beans, Mexican rice, tortilla chips and salsa, shredded cheddar cheese, sour cream, diced tomatoes and onions, shredded lettuce, jalapeno peppers, guacamole, coffee and iced tea.

Backyard Buffet

\$16.95 per person

Hamburgers, hotdogs, shredded cheddar cheese, diced onions, sliced American cheese, lettuce, tomatoes, onions, pickles, ketchup, mustard, mayonnaise, hamburger & hotdog buns, coleslaw, potato chips, coffee and iced tea.

Italian Buffet

\$18.95 per person

Mixed greens with assorted dressings, caesar salad, chicken parmesan, meat lasagna, grilled italian rope sausage with peppers and onions, italian green beans, garlic bread coffee and iced tea.

Pizza Buffet

\$16.95 per person

Mixed greens with assorted dressings, Caesar Salad, selection of homemade pizzas, bread sticks with marina sauce coffee and iced tea.

•Add chef's choice of assorted desserts to your buffet for \$4.50 per person.

•All lunch buffets are subject to a \$4.00 per person surcharge for less than 25 people

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DINNER

All dinner entrees are served with a choice of a starter, fresh baked bread and butter, iced tea and fresh brewed coffee.

Salads

Mixed green salad with assorted dressings

Spinach salad with warm mushroom bacon vinaigrette Add \$2.25 per person

Spinach and bleu cheese salad with sliced apples and spiced caramelized pecans Add \$3.25 per person

Green leaf salad with fennel, apple, and pecan with a balsamic vinaigrette Add \$3.25 per person

Boston bibb & red leaf lettuce topped with sliced avocado & oranges and a sweet lemon ginger dressing Add \$4.25 per person

Baby spinach salad with roasted grapes, toasted walnuts and bleu cheese crumbles with a sesame ginger dressing Add \$4.25 per person

Appetizers

Shrimp Cocktail \$7.95 per person

Baked Oysters \$7.95 per person

Entrees

Sliced Sirloin \$26.95 per person
Marinated sliced sirloin with traditional mashed potatoes and chef's choice of seasonal vegetable.

Island Ribeye \$32.95 per person
Island marinated 12oz. ribeye, twice baked potato and chef's seasonal vegetable.

New York Strip Au Poivre \$32.95 per person
12oz. New York Strip Au Poivre with roasted garlic whipped mashed potatoes and seasonal vegetable.

Filet of Beef Tenderloin \$35.95 per person
Bleu Cheese stuffed 8oz. filet served with horseradish mashed potatoes and chef's seasonal vegetable.

•Add two jumbo shrimp to any steak entree for \$5.00 per person.

•All beef entrees are served at a medium temperature unless requested otherwise.

•A choice of one dessert may be added to any menu for \$3.50 per person.

Desert Selections

- Key lime pie with grilled pineapple and honey meringue
- chocolate decadence with a sweet chantilly cream
- chocolate praline torte
- strawberry cointreau cheesecake
- pecan pie
- amaretto truffle torte

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DINNER

Entrees (cont'd)

Pecan Crusted Grouper \$24.95 per person
Pecan crusted grouper with a bourbon beurre blanc sauce and served with wild mushroom garlic risotto and seasonal vegetable.

Low Country Crab Cakes \$25.95 per person
Low Country crab cakes with a cajun rémoulade sauce and served with rice pilaf and chef's seasonal vegetable.

Sugar Spiced Salmon \$25.95 per person
Sugar spiced salmon with chinese mustard, rice pilaf and vegetable medley.

Stuffed Pork Loin \$22.95 per person
Pork loin stuffed with cornbread, tasso ham and spinach with a sun-dried tomato sauce and served with a cheese grit cake and collard greens.

Peppered Grilled Tuna \$26.95 per person
Grilled yellow fin tuna steak with shiitake mushroom soy beurre blanc, creamed herb rice and chef's seasonal vegetable.

Blackened Pork Chop \$22.95 per person
Blackened boneless pork chop served over a cheese grit cake with a crawfish etouffee and served with chef's seasonal vegetable.

Garlic Tomato Grilled Chicken \$24.95 per person
Double breasted grilled chicken topped with sun-dried tomatoes and garlic, garnished with grilled shrimp and served with rice pilaf and seasonal vegetable.

Chicken Picatta \$23.95 per person
Pan seared chicken breast with a lemon caper sauce and accompanied by wild rice and fresh seasonal vegetable

Chicken with Mushroom Sauce \$23.95 per person
Pan seared chicken breast with a wild mushroom demi-glace and accompanied by saffron rice and steamed asparagus.

Caribbean Chicken \$23.95 per person
Caribbean chicken with a mango chutney, black beans & rice and chef's choice of fresh seasonal vegetable.

- A choice of one dessert may be added to any menu for \$3.50 per person.

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4-COURSE DINNERS

Appetizer: Duck Breast with Mango Chutney

Salad: Green Leaf Salad with Fennel, Apple, and Pecans finished with a Pear Vinaigrette

Entrée: Pan-Seared Shrimp Cake with a Black Bean Relish, Avocado Salsa, Fried Plantains and Roasted Corn.

Dessert: Kahlua Crème Torte

\$50.00 per person

Appetizer: Seaweed Salad with Ahi Tuna, Fresh Pickled Ginger and Wasabi served in a Martini Glass and garnished with Lemon Grass.

Salad: Boston Bibb Salad with a Goat Cheese and Roasted Pine Nuts served with a Balsamic Basil Vinaigrette.

Entrée: Sugar Spiced Salmon with Mango Chutney or 12oz. Island Marinated Ribeye served with Wild Rice and Fresh steamed Asparagus.

Dessert: Keylime Pie

\$52.95 per person

Appetizer: Fried Lobster Tail with a Garlic Dill Aioli & Cajun Remoulade

Salad: Spinach Salad with Pecans and Crumbled Bleu Cheese served with a Raspberry Vinaigrette

Entrée: Smoked Bacon wrapped Beef Filet with a Wild Mushroom Demi Glace served with Horseradish Mashed Potatoes and Baby Vegetables

Dessert: Chocolate Praline Torte

\$55.00 per person

- All above entrees served with Fresh Baked Bread and Butter, Coffee & Iced Tea.

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DINNER

Twin Entrees

Petit Filet with Shrimp Scampi\$44.95 per person
Grilled petit filet of beef with a garlic, basil butter sauce and shrimp sautéed with oil, garlic and parmesan cheese accompanied by horseradish mashed potatoes and chef's choice of seasonal vegetable.

Petit Filet with Low Country Crabcake\$48.95 per person
Grilled petit filet of beef with a garlic, basil butter sauce and low country crabcake served over a citrus beurre blanc accompanied by rice pilaf and chef's choice of seasonal vegetable.

Petit Filet and Lobster\$53.95 per person
Grilled petit filet of beef with a garlic, basil butter sauce and a grilled or fried lobster tail with a sun-dried tomato basil sauce accompanied by a wild rice blend and haricot verts.

Dinner Buffets

Seafood and More
\$37.95 per person
Boiled peel-and-eat shrimp, fried shrimp, blackened mahi-mahi, baked chicken, tossed salad with assorted dressings, cole slaw, rice pilaf, roasted new potatoes, chef's choice of two fresh seasonal vegetables, homemade buttermilk biscuits, coffee and iced tea.
Add Crablegs - \$50.00 per person

The Islander
\$26.95 per person
Pork loin stuffed with cornbread dressing, pan fried chicken breast smothered with andouille sausage gravy, fresh cut corn, green beans, mixed green salad with assorted dressings, roasted new potatoes, fresh baked bread, coffee and iced tea.

Low Country Boil
\$36.95 per person, requires \$75 chef's fee.
Cast iron pot of crab legs, boiled shrimp, andouille sausage, new potatoes and corn on the cob, barbecued chicken, mixed greens with assorted dressings, coleslaw, rice and beans, cornbread, coffee and iced tea.

Oyster & Steak Roast with Grill Station
\$52.00 per person
Steaks grilled to order, raw oysters served with cocktail sauce, lemon wedges, saltine crackers, hot sauce and drawn butter, cajun peel and eat shrimp served with cocktail sauce, hush puppies, coleslaw, potato salad, assorted cakes, pies and cobblers, coffee and iced tea.

Country Style Buffet
\$28.95 per person
Fried chicken, roast beef, fried fish, squash casserole, collard greens, whipped potatoes, rice pilaf, tossed salad with assorted dressings, cornbread, coffee and iced tea.

Fiesta Buffet
\$24.95 per person
Taco Shells, flour tortillas, seasoned ground beef, tossed salad and fajita chicken served with sour cream, guacamole, salsa, tortilla chips, shredded cheddar cheese, diced tomatoes, shredded lettuce, cheese dip, jalapenos, refried beans, spanish rice, coffee and iced tea.

Sunday Dinner
\$27.95 per person, requires \$75 chef's fee.
Grilled salmon, fried turkey breast with gravy, cornbread dressing, mashed potatoes, squash casserole, green beans, tossed salad with assorted dressings, fresh baked bread, coffee and iced tea.

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DINNER

Dinner Buffets (cont'd)

The Cookout

\$22.95 per person, \$75 chef's fee if outside.
Hamburgers, hotdogs, sliced barbeque brisket, buns, sliced cheese, grated cheddar cheese, diced onions, sliced onions, chili, lettuce, tomatoes, pickles, coleslaw, potato salad, coffee and iced tea.

Island Luau

\$33.00 per person, requires \$75 chef's fee.
Cucumber, tomato & onion salad, black bean soup, tropical fruit display, caribbean chicken, chef carved whole roasted suckling, broiled grouper with tropical fruit salsa, pigeon peas & rice, vegetable medley, caribbean corn muffins, coffee and iced tea.

Southern Barbecue

\$28.00 per person, \$75 chef's fee if outside.
Garden salad with assorted dressings, cole slaw, potato salad, beef ribs, barbecue chicken, corn on the cob, home style baked beans, seasonal fresh vegetables, coffee and iced tea.

Oyster Roast

\$35.00 per person, requires \$75 chef's fee.
Oysters (roasted from the grill), served with saltines, lemons, cocktail sauce and horseradish, BBQ pork ribs, corn on the cob, red beans & rice, roasted red bliss potatoes, mixed greens with assorted dressings, cornbread, coffee and iced tea.

- All dinner buffets are subject to a \$5 surcharge per person for less than 25 guest.
- You may add chef's choice of assorted desserts for \$4.50 per person.
- A \$3 per person setup fee for all outdoor events will be assessed.

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HORS D'OEUVRES

Snacks

- Artichoke dip with tortillas, \$4.50 per person
- Chips & salsa, \$4.95 per person
- Crab dip with gourmet crackers, \$4.50 per person
- Humus with toasted pita chips, \$3.50 per person
- Seven-layer dip with tortilla chips, \$3.75 per person
- Spinach dip with red corn tortillas, \$3.75 per person
- Potato chips with French Onion Dip, \$1.95 per person
(Minimum of 25 guests)
- Pretzels \$1.95 per person
- Peanuts, \$19.00 per pound
- Mixed Nuts, \$25.00 per pound

Raw Seafood Bar

\$22.00 per person

Shucked raw oysters, cocktail crab claws, chilled jumbo shrimp served with cocktail sauce, lemon wedges, saltine crackers, hot sauce and drawn butter.

Requires \$75 chef's fee

Add: Crablegs @ \$10 per person

Hot Seafood Bar

\$25.00 per person

Oysters Rockefeller, Oyster Napoleon (topped with crabmeat and hollandaise sauce), steamed clams in a garlic wine butter sauce, mini crabcakes served with tropical fruit salsa.

Requires \$75 chef's fee.

Pasta Station

\$17 per person

Tri-colored cheese tortellini, penne and bowtie pasta; sautéed with choice of fresh herbs (oregano, basil, chives, fresh ground black pepper and chopped garlic); sautéed fresh vegetables (mushrooms, onions & peppers) selection of sautéed shrimp and scallops, and diced chicken, marinara, roasted garlic alfredo and pesto sauces; kalamata olives, capers, anchovies and freshly grated asiago.
Requires \$75 chef's fee.

Shrimp & Grits Station

\$13.00 per person

Sautéed coastal shrimp, peppers and andouille sausage served in a martini glass with a southern style grit cake and cream sauce
Requires \$75 chef's fee

Decorative Platters

Baked brie with baguettes and crackers,
\$90.00 (serves 25)

Garden Fresh crudite with ranch dip
\$165.00 (serves 50)

- Domestic and imported cheese board served with gourmet crackers
\$200.00 (serves 50)
- Fresh sliced fruit display accompanied by yogurt dip
\$200.00 (serves 50)
- Whole poached Atlantic Salmon served with red onions, capers, whipped cream cheese and gourmet crackers,
\$210.00 (serves 35)
- Smoked Salmon served with red onions, capers, whipped cream cheese and gourmet crackers,
\$210.00 (Serves 35)

Carved Specialties

Requires \$75 chef's fee.

Served with rolls and appropriate condiments.

- Carved beef tenderloin (serves 25) \$225
- Steamship of beef (serves 100) \$595
- Honey glazed baked ham (serves 50) \$215
- Carved smoked strip loin (serves 50) \$400
- Whole roasted turkey (serves 35) \$150
- Carved prime rib of beef (serves 35) \$350

"Smashed" Potato Bar

\$10.00 per person

Mashed potato bar with guests' choices of traditional cream & butter potatoes, horseradish mashed potatoes and sweet potatoes served in a martini glass. Toppings to include: chicken in cream sauce with pearl onions, crumbled bacon, shredded cheddar cheese, chopped chives, butter, sour cream, glazed pecans and brown sugar.
Requires \$75 chef's fee.

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HORS D'OEUVRES

Sweet Dreams

\$11.95 per person

Dessert table with assorted cakes, pies, mousse, homemade cookies and brownies

Fondue Station

\$12.95 per person

White and chocolate fondue served with fresh Strawberries and other fruits, angel food cake squares, pound cake squares, pretzels, coconut macarons and marshmallows

Sushi Bar

\$19.95 per person

Seaweed salad, pickled ginger, wasabi, soy sauce, california rolls, sashimi grade tuna, salmon, shrimp and crab.

Requires \$75 chef's fee

Make Your Own Sundae Bar

\$12.00 per person

Vanilla and chocolate ice cream, hot fudge strawberry sauce, crushed pineapple, bananas, fresh whipped cream, chopped pecans, and crushed oreo cookies.

Requires \$75 chef's fee.

*To create a more formal atmosphere, you may request Butler Hors d'oeuvre service.
There is a \$3.00 per guest charge for this service.*

Cold Selection

- Assorted tea sandwiches
- Chocolate dipped strawberries
- Bruchetta
- Fresh fruit skewers with yogurt dip
- Assorted french pastries
- Crostini with Brie, topped with Mango Chutney
- Assorted deluxe canapes
- Chilled jumbo cocktail shrimp w/ cocktail sauce & lemon wedges
- Shrimp shooters (50 shooters)

(2 large prawns served in a shotglass of cocktail sauce.)

100 Pieces

- \$200.00
- \$200.00
- \$200.00
- \$225.00
- \$250.00
- \$250.00
- \$275.00
- \$300.00
- \$365.00

Hot Selections

- Chipolte spiked wings \$200.00
- Chicken fingers with honey mustard \$225.00
- Bacon wrapped scallops \$225.00
- Fried grouper fingers with tartar sauce \$225.00
- Assorted mini quiches \$250.00
- Crab stuffed mushrooms \$250.00
- Conch fritters with dipping sauce \$250.00
- Mini crab cakes served with spicy remoulade \$300.00
- Eggrolls with dipping sauce (shrimp, vegetable or pork) \$300.00
- Spanikopitas (spinach & cheese in phyllo pastry) \$300.00
- Brie Raspberry in Phyllo Pastry \$300.00
- Chicken satays with Thai chili sauce \$325.00
- Fried Coconut Shrimp with Mango Chutney \$325.00
- Marinated beef satays \$350.00
- Portabella Mushroom Purse \$350.00
- Miniature beef wellington \$400.00
- Shrimp grits in Martini Glass \$595.00

All prices subject to 21% service charge and a 7% Georgia sales tax.

BAR SERVICE

- Bartender fee of \$75 will apply for all bars for up to three hours of service.
- After three hours of service, bartender rate is \$15.00 per hour for each additional hour.

Hosted Bar

• Mixed Drink	
Name brands	\$5.75
Premium brands	\$6.25
• Domestic Beer	\$3.75
• Imported Beer	\$4.50
• House Wine	\$5.00
• Soda	\$2.50

Cash Bar

• Mixed Drink	
Name brands	\$6.00
Premium brands	\$6.75
• Domestic Beer	\$4.25
• Imported Beer	\$4.75
• House Wine	\$5.50
• Soda	\$2.50

By The Hour Bar

• Name Brands	
2 hour	\$28.00 per guest
3 hour	\$33.00 per guest
• Premium Brands	
2 hour	\$35.00 per guest
3 hour	\$40.00 per guest
• Bloody Marys, Screwdrivers & Mimosas	\$45.00 per gallon
• Non-alcoholic fruit punch, lemonade, iced tea.....	\$25.00 per gallon

Kegs

Domestic Beer	\$300 per keg
Import Beer	\$375 per keg

Hospitality Suite Set-Up

Napkins, Plastic Cups, Straws, Bar Fruit & Ice	
1-25 people	\$45.00
25-50 people	\$65.00
50-75 people	\$85.00

All prices subject to 21% service charge and a 7% Georgia sales tax.

GENERAL INFORMATION / AUDIO VISUAL & CONFERENCE SERVICES

Menu Preparation

To ensure every detail is handled in a professional manner, Sea Palms Golf & Tennis Resort requires your menu selection and specific needs to be finalized at least three weeks prior to your function. At that point you will receive a copy of your event orders on which you may make additions and deletions and return it to us with your confirming signature.

Gourmet and special menus are available upon request.

All sit-down menus are limited to no more than two entrée selections. Should you choose to serve two entrée selections, both entrees are the price of the higher priced entrée. If more than two selections are requested, a \$5 per person charge will apply. A place card indicating the entrée selection is required for each guest.

Guarantees

Sea Palms Golf & Tennis Resort requires notification to the Catering Department as to the exact number of banquet or reception guests by twelve noon three business days prior to the function. This confirmed number constitutes the Guarantee. Guarantees for Monday, Tuesday or Wednesday events must be confirmed on the preceding Friday. If fewer than the guarantee number of guests attend the function, the guaranteed number will be assessed. For every function, the Resort sets up additional seating of 5% above the guaranteed number of guests. If no guarantee is given, the original expected number of people will be considered your guarantee. If your guarantee falls below the minimum required for a buffet, a per person surcharge will apply. Should the number of guests exceed your guarantee number by 5%, those guests will be charged one and one-half times the original price.

Food and Beverage

All food and beverage must be supplied and prepared by Sea Palms Golf & Tennis Resort. Absolutely no food or beverage (alcohol or otherwise) may be brought into Sea Palms Golf & Tennis Resort from outside sources or removed from the premises. As a licensee, Sea Palms Golf & Tennis Resort is required to abide by the State of Georgia laws and local county ordinances. Sunday sales of alcoholic beverages are permitted; however, restrictions do apply. Please consult our Catering Department regarding these policies.

Banquet & Meeting Rooms

As other groups may be utilizing the same room prior to or following your function, please adhere to the times agreed upon. Should your schedule change, please contact the Catering Department and every effort will be made to accommodate you. Should the need arise, Sea Palms Golf & Tennis Resort reserves the right to move functions to another banquet room other than the one appearing on the Banquet Event Order without prior notification.

Outdoor Functions

A \$3 per person setup fee for all outdoor events will be assessed. In the event of a thirty percent or more inclement weather forecast, the Resort reserves the right to decide four hours prior to the event to relocate the function indoors.

Decorations

Fresh floral arrangements and theme decorations can be ordered for you through our Catering Department. Sea Palms Golf & Tennis Resort will not permit the affixing or anything to the walls, floors or ceilings of our banquet rooms with nails, staples, tape or any other substance without prior approval.

Any damage or loss of property incurred during an event will be the responsibility of the company or individuals hosting the function.

Prices

Listed Food and Beverage prices are subject to change, prices can be guaranteed only after a contract has been signed and returned to Sea Palms Resort Catering Department. A 21% Service Charge and 7% State Sales Tax will be added to the final bill.

GENERAL INFORMATION / AUDIO VISUAL & CONFERENCE SERVICES

Security

Sea Palms Golf & Tennis Resort does not assume responsibility for the loss or damage of any merchandise or articles left at the Resort prior to or following a banquet or meeting. Arrangements for the security of exhibits, merchandise or articles set up for display must be made prior to the scheduled event.

Conference Materials

The client is responsible for all arrangements and expenses of shipping, materials, merchandise, exhibits or any other items to and from the Resort. Sea Palms Golf & Tennis Resort must be notified in advance of shipping arrangements with the Director of Catering to ensure proper acceptance of these items. Any items shipped should be sent to 515 North Windward, St. Simons Island, Georgia 31522 to the attention of the Catering Department and should include the name of the organization, the meeting planner and the date of arrival. Handling fees may apply for multiple packages.

Exhibit Tables

A charge per exhibit table is assessed to the group for the use of tables during group functions. The charge will be in place on a per day basis per exhibit table. The group will also be charged for any audio/visual or conference needs they may request.

Service Charge and Tax

A 21% service charge is added to all charges. Applicable sales tax is added to the total charge including service charges.

Audio Visual & Conference Services

All audio visual equipment must be supplied by Sea Palms Golf & Tennis Resort. Exceptions will be made for specialty or computer equipment. AV added the day of meeting will be charged at one and one-half times the listed price. A technician fee will be assessed for the handling of AV equipment not provided by Sea Palms Golf & Tennis Resort.

AUDIO VISUAL EQUIPMENT

Meeting Aids

- Flipchart & Markers \$35.00
- Flags \$15.00
- White Board & Markers \$35.00
- Cork Message Board w/Easel \$35.00
- Laser Pointer \$40.00
- A-Frame Easel \$15.00
- Floor or Table Lectern no charge with microphone \$35.00
- Sound System \$150.00
- Speakerphone \$75.00
- Exhibit Tables \$40.00

Projectors

- 35mm Slide Projector (includes projector, projector stand, screen and standard remote control) \$100.00
- High Intensity Overhead (includes projector, projector stand and screen) \$125.00
- LCD Projector with Screen \$450.00

Video Equipment

- VCR (VHS Format) w/25" Monitor \$175.00
- VCR (VHS Format) w/35" Monitor \$225.00
- 27" Monitor \$105.00
- 32" Monitor \$150.00
- VCR (VHS Format) \$75.00
- DVD Player \$100.00
- DVD/VHS \$125.00

Microphones

- Wireless (Hand-held or Lavalier) \$125.00
- Table Microphone \$40.00

Projected Screens

- Included in projector rental No charge
 - Standard Meeting Room Screen 6x6 \$50.00
 - 12x12 Screen \$150.00
- (special oversized screens available at an additional cost)*

Audio

- CD Player \$200.00
(Require a mixer and sound system)
- Mixer \$50.00
(Required with multiple mics or additional sound requirements)
- High Speed Internet Access-Wired \$95.00
- Ethernet Hub – DSL with 8 port \$125.00
- Ethernet Hub – DSL with 16 port \$150.00

• *Please ask about other audio visual equipment available.*

All prices subject to 21% service charge and a 7% Georgia sales tax.