



*Beach House*  
HILTON HEAD ISLAND



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MEETING & EVENT MENUS

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# BREAKFAST

## BREAKFAST BUFFETS

[PRICING PER PERSON \* MINIMUM OF 25PPL]

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### **The Forest Beach Continental | 13**

- Freshly Brewed Regular & Decaffeinated Coffee
- Tazo Teas & Tropicana Juices
- Whole Apples, Bananas, & Navel Oranges
- Assortment of Breakfast Pastries & Bagels
- Cream Cheese, Butter, & Preserves

### **The Sunrise Breakfast Buffet | 21**

- Freshly Brewed Regular & Decaffeinated Coffee
- Assorted Teas & Juices
- Sliced Fresh Fruit
- Assortment of Breakfast Pastries
- Scrambled Eggs, Choice of Breakfast Potatoes or Stone Ground Grits
- Golden Country Biscuits & Sausage Gravy
- Choice of Sausage Links or Bacon

### **Coligny Beach Breakfast Buffet | 26**

- Freshly Brewed Regular & Decaffeinated Coffee
- Assorted Teas & Juices
- Sliced Fresh Fruit
- Assortment of Breakfast Pastries
- Scrambled Eggs, Homefries, Stone Ground Grits
- Ham with Red Eye Gravy
- Golden Country Biscuits & Sausage Gravy

## PLATED BREAKFAST

[PRICING PER PERSON]

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### **French Toast or Pancakes | 14**

- Challah Bread Dipped & Griddled in Cinnamon Custard or Buckwheat Pancakes, Fresh Strawberries, Strawberry Whipped Cream & Maple Syrup, Choice of Beverage

### **Southern Fried Chicken Benedict | 15**

- Fried Chicken Breast, English Muffin, Arugula, Poached Eggs & Hollandaise Sauce, Served with Choice of Breakfast Potatoes or Grits, Choice of Beverage

### **The Beach House Mound | 15**

- Bliss Potatoes, Bacon, Sausage, Ham, Cheddar & Swiss Cheese with 2 Eggs, Choice of Beverage

### **Coastal Blue Crab Benedict | 18**

- Blue Crab Cake, English Muffin, Arugula, Poached Eggs & Hollandaise Sauce, Served with Choice of Breakfast Potatoes or Grits, Choice of Beverage

### **Two Egg Omelet | 12**

[Choose 3 Fillings]

- Mushrooms, Spinach, Arugula, Bell Pepper, Tomato, Onion, Cheddar Cheese, Salsa

[Additional Fillings \$2 Each]

- House Smoked Bacon, Country Ham, Breakfast Sausage, Goat Cheese, Avocado

## ALA CARTE ITEMS

[PRICING PER PERSON]

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**Assortment of Sliced Fresh Seasonal Fruit** | 5

**Healthy Breakfast Bars** | 4

**Breakfast Pastry** | 5

**Fruit Smoothie** | 5

**Boxed Cereal & Milk** | 5

**Jumbo Muffins** | 6

- *Blueberry, Chocolate Chip, or Banana Nut*

**Yogurt Parfait** | 8

- *Chobani Honey Greek Yogurt, Fresh Berries, & House Made Granola*

**Premium Coffee Service** | 4

- *Regular & Decaffeinated Coffee*
- *Assorted Teas*
- *Hazelnut, Vanilla, Raspberry & Caramel Coffee Syrups*
- *Whipped Cream, Nutmeg, Cinnamon Sticks, & Crystallized Sugar Sticks*

**Bagels by the Dozen** | 32

- *With Cream Cheese, Butter & Jelly*

**Coffee by the Gallon** | 60

**Warm Cookies or Brownies by the Dozen** | 38

## BREAKFAST ENHANCEMENTS

[PRICING PER PERSON]

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**Chef Attended Omelet Station** | 14

[Egg Whites Available upon Request]

- *Mushroom*
- *Onion*
- *Bell Pepper*
- *Tomato*
- *Spinach*
- *Arugula*
- *Cheddar Cheese*
- *Goat Cheese*
- *Country Ham*
- *House Smoked Bacon*
- *Avocado*
- *Salsa*

[75 Dollar Chef Attendant Fee Per Hour]

**Chef Attended Waffle Station** | 14

- *Strawberries*
- *Cinnamon Bourbon Bananas*
- *Fresh Berries*
- *House Made Whipped Cream*
- *Nutella*
- *Chocolate Chips*
- *Assorted Nuts*
- *Maple Syrup*
- *Caramel*
- *Cherries*
- *House Made Granola*
- *Chocolate Syrup*

[75 Dollar Chef Attendant Fee Per Hour]

## BREAKS

### **Mid-Morning Kick Start | 13**

- *House Made Trail Mix with Assorted Nuts, Dried Fruits, Pretzels, & Chocolate Pearls*
- *Assorted Individual Yogurt*
- *Full Bodied and Decaffeinated Coffee*
- *Assortment of Herbal Teas*

### **Afternoon Bounce Back | 14**

- *Assortment of Freshly Baked Cookies & Brownies*
- *Whole Fruit: Apples, Bananas, & Oranges*
- *Assortment of Bottled Soft Drinks and Bottled Water*
- *Full Bodied and Decaffeinated Coffee*
- *Assortment of Herbal Teas*

### **Light & Fit | 14**

- *Assortment of Fresh Seasonal Vegetables*
- *Greek Yogurt & Dill Veggie Dip*
- *Bottled Water*
- *Full Bodied and Decaffeinated Coffee*
- *Assortment of Herbal Teas*

### **Deluxe Popcorn Bar | 15**

- *Freshly Made Popcorn*
- *Cinnamon Sugar*
- *Chocolate Pearls*
- *Mini-Marshmallows*
- *Assortment of Dried Fruit*
- *Pretzels*
- *Assortment of Nuts*
- *Full Bodied and Decaffeinated Coffee*
- *Assortment of Herbal Teas*
- *Assortment of Bottled Soft Drinks and Bottled Water*

### **Deluxe Pretzel Bar | 15**

- *Freshly Baked Soft Cinnamon Sugar Pretzels*
- *Freshly Baked Soft Salted Pretzels*
- *Cheese Dip*
- *Chocolate Sauce*
- *Honey Mustard*
- *Full Bodied and Decaffeinated Coffee*
- *Assortment of Herbal Teas*
- *Assortment of Bottled Soft Drinks and Bottled Water*

# ALL DAY PACKAGES

[25PPL MINIMUM]

## OCEANFRONT CORPORATE | 50 PER PERSON

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### Early Morning

- Assortment of Danishes, Bagels, & Breakfast Breads
- Fruit Preserves, Butter, & Cream Cheese
- Freshly Brewed Regular & Decaffeinated Coffee & Teas

### Mid-Morning

- Full Bodied & Decaffeinated Coffee
- Assortment of Herbal Teas

### Lunch

- Sandwich Buffet Bar

### Mid-Afternoon

- Regular & Decaffeinated Coffee & Teas
- Assorted Soft Drinks & Bottled Waters
- Fresh Baked Cookies

## OCEANFRONT EXECUTIVE | 65 PER PERSON

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### Early Morning

- Assortment of Juices
- Sliced Seasonal Fresh Fruit
- Assortment of Danishes, Bagels, & Breakfast Breads
- Fruit Preserves, Butter, & Cream Cheese
- Freshly Brewed Regular & Decaffeinated Coffee & Teas

### Mid-Morning

- Full Bodied & Decaffeinated Coffee
- Assortment of Herbal Teas
- Bottled Water

### Lunch

- Low Country BBQ Buffet

### Mid-Afternoon

- Regular & Decaffeinated Coffee & Teas
- Assorted Soft Drinks & Bottled Waters
- Pretzels & Fresh Baked Cookies

# LUNCH

## CUSTOM LUNCH [BUFFET \* 25PPL MINIMUM]

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**CHOICE OF SALAD, 2 ENTREES, 2 SIDES, CHEF'S CHOICE OF DESSERT & FRESHLY BREWED  
REGULAR & DECAFFEINATED COFFEE, TEA & ICED TEA**

**28 PER PERSON**

### **Salads** | *Pick 1*

- *Greek Salad*
- *Caesar Salad*
- *Mixed Baby Field Greens*

### **Sides** | *Pick 2*

- *Fruit Salad*
- *Cole Slaw*
- *Penne with Olive Oil & Fresh Herbs*
- *Chive & Red Bliss Potato Salad*
- *Herb Roasted Red Potato Wedges*
- *Garlic Smashed Potatoes & Gravy*
- *Seasonal Vegetables*
- *Low Country Mac & Cheese*
- *Low Country Collard Greens*

### **Entrees** | *Pick 2*

- *Fried Low Country Catfish with Spicy Remoulade*
- *Chicken Parmesan*
- *Fried Chicken*
- *Blackened Flounder*
- *Grilled Chicken Breast with Bourbon Mustard Glaze*
- *Roasted Pork Loin with Fresh Apple & Pecan Salad*
- *Roasted Sirloin with Demi-Glaze*

## LUNCH BUFFETS [PRICING PER PERSON\*25PPL MINIMUM]

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ALL BUFFETS COME WITH WATER, ICED TEA, & LEMONADE

### Low Country BBQ Buffet | 36

- Mixed Field Greens
- Cole Slaw
- Shrimp & Grits OR BBQ Chicken
- BBQ Ribs
- Corn on the Cobb
- Baked Beans
- Warm Biscuits
- Homemade Seasonal Berry Shortcake

### Pasta Buffet | 26

- Salad Bar
- Spaghetti
- Penne
- Macaroni
- Grilled Chicken
- Meat Balls
- Pomodoro Sauce
- Alfredo Sauce
- Garlic cheese Bread
- Tiramisu

### Picnic Buffet | 23

- Mixed Field Greens with 3 Dressings
- Potato Salad, Cole Slaw OR Egg Salad
- Hamburgers, Hot Dogs OR Fried Chicken [Choice of 2]
- Freshly Baked Rolls
- Freshly Baked Cookies & Brownies

### Sandwich Buffet Bar | 22

- Mixed Greens Salad
- Roasted Turkey on Baguette with Boursin & Arugula
- Thin Sliced Rare Roast Beef with Caramelized Onions, White Cheddar, & Horseradish Aioli
- Roasted Vegetables on Ciabatta with Pesto & Balsamic Reduction
- Freshly Baked Fudge Brownies

### Salad Bar | 23

- Mixed Field Greens
- Choice of Grilled Chicken OR Blackened Seasonal Fish
- Fruit Salad
- Cold Pasta Salad
- Warm Rolls
- Seasonal Cobbler

### Light & Fit Taco Station | 26

- Soft and Crunchy Taco Shells
- Grilled Chicken and Ground Turkey
- Black Beans
- Cilantro Lime Brown rice
- Toppings: Diced Tomatoes, Chopped Lettuce and Cilantro, Avocado, Sautéed Onions, Corn, Shredded Cheese, Sour Cream & Salsa
- Cinnamon Sugar Churros

## BOXED LUNCHES [PRICING PER PERSON]

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### **Turkey** | 22

- *Roasted Turkey on Baguette with Herbed Boursin, Tomato & Arugula*
- *Assortment of Fresh Fruit or Lay's Potato Chips*
- *Freshly Baked Cookie*
- *Bottle of Water or Soft Drink [Coke, Diet Coke, Sprite]*

### **Roast Beef** | 23

- *Thin Sliced Rare Roast Beef with Caramelized Onions, White Cheddar, & Horseradish Aioli*
- *Assortment of Fresh Fruit or Lay's Potato Chips*
- *Freshly Baked Cookie*
- *Bottle of Water or Soft Drink [Coke, Diet Coke, Sprite]*

### **Roasted Vegetable** | 24

- *Roasted Vegetables on Ciabatta with Pesto & Balsamic Reduction*
- *Assortment of Fresh Fruit or Lay's Potato Chips*
- *Freshly Baked Cookie*
- *Bottle of Water or Soft Drink [Coke, Diet Coke, Sprite]*

### **Pulled Pork Sandwich** | 25

- *24 Hour House Smoked Carolina Pulled Pork on a Toasted Bun with Barbeque Sauce*
- *Assortment of Fresh Fruit or Lay's Potato Chips*
- *Freshly Baked Cookie*
- *Bottle of Water or Soft Drink [Coke, Diet Coke, Sprite]*

### **Buttermilk Fried Chicken** | 26

- *Buttermilk Fried Chicken Breast & Leg*
- *Homemade Mac N' Cheese*
- *Cole slaw*
- *Freshly Baked Cookie*
- *Bottle of Water or Soft Drink [Coke, Diet Coke, Sprite]*

PLATED LUNCH ARE AVAILABLE UPON REQUEST



# HORS D'OEUVRES

## LOW TIDE

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6 per person per item

### Cold Hors d' Oeuvres

- *Fresh Mozzarella Cheese, Roma Tomatoes & Basil Oil*
- *Heirloom Tomato Bruschetta on Garlic Crostini with Micro Basil & House Made Mozzarella*
- *Olive Tapenade Bruschetta with Roasted Garlic & Shaved Grana Padano*
- *Imported Brie & Mascarpone Mousse with Local Honey & Walnut on Crostini*

### Warm Hors d' Oeuvres

- *Mini Quiches: Carolina Crab & Boursin, Bacon & Cheddar Cheese, Roasted Veggie & Camembert*
- *Spinach, Boursin & Monterey Jack Cheese Dip with Crackers and Flatbreads (Stationed)*
- *Twice Baked Fingerling Potato with Black Truffle, Crème Fraiche & Chives*
- *Herbed Goat Cheese Hushpuppies*
- *Surry Sausage & Corn Bread Fritters*
- *Choice of Grilled Cheese with Herbs or Margherita Pizzetta*
- *Skewered Bite Size Chicken Tenders with Choice of Dipping Sauce*

## HIGH TIDE

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8 per person per item

### Cold Hors d' Oeuvres

- *Chilled Carolina Shrimp, Avocado Mousse, Toasted Brioche*
- *Yellow Fin Tuna Tartar, Wonton Crisp, Wasabi Crème Fraiche, Micro Greens*
- *Petite Lobster Slider on Yeast Roll*
- *Chilled Carolina Shrimp Shooters with White Cocktail Tomato Water*

### Warm Hors d' Oeuvres

- *Petite Lump Crab Cakes with Spicy Remoulade*
- *Grilled Lollipop Lamb Chops with Tomato Chutney*
- *Warm Crab Dip with Breadstick, Crackers & Fresh Breads (Stationed)*
- *Carolina Barbeque Pork Sliders with Cole Slaw on Yeast Rolls*
- *Risotto Arancini with Prosciutto, Provolone & Sun-Dried Tomatoes*
- *Fried Coconut Shrimp with Tangy Orange Sauce (Stationed)*
- *Bacon Wrapped Scallop*
- *Spicy Gator Bites*
- *Grilled Thai Chicken Satay with Coconut-Peanut Sauce (Stationed)*

## RECOMMENDED ORDER GUIDELINE

- IF SERVING AS AN APPETIZER ONLY & MEAL TO FOLLOW: 2-3 CHOICES
- IF SERVING IN PLACE OF A MEAL: A MINIMUM OF 10 CHOICES REQUIRED

## RECEPTION PACKAGES

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### SAND DOLLAR

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**55 PER PERSON**

#### **Beach House Reception Includes:**

- Your Choice of 4 Hors D' Oeuvres
- Resort Beer & Wine Hosted bar for 2 hours
- Cheese & Vegetable Crudit  Display

#### **Hors D' Oeuvres** (Choice of 4)

- *Fresh Mozzarella Cheese, Roma Tomatoes & Basil Oil*
- *Heirloom Tomato Bruschetta on Garlic Crostini with Micro Basil & House Made Mozzarella*
- *Olive Tapenade Bruschetta with Roasted Garlic & Shaved Grana Padano*
- *Imported Brie & Mascarpone Mousse with Local Honey & Walnut on Crostini*
- *Mini Quiches: Bacon & Cheddar Cheese, Roasted Veggie & Camembert*
- *Spinach, Boursin & Monterey Jack Cheese Dip with Crackers and Flatbreads (Stationed)*
- *Twice Baked Fingerling Potato with Black Truffle, Cr me Fraiche & Chives*
- *Herbed Goat Cheese Hushpuppies*

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### STARFISH

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**75 PER PERSON**

#### **Beach House Premium Reception Includes:**

- Your Choice of 4 Hors D' Oeuvres
- Resort Hosted bar for 2 hours
- Cheese & Vegetable Crudit  Display

#### **Hors D' Oeuvres** (Choice of 4)

- *Chilled Carolina Shrimp, Avocado Mousse, Toasted Brioche*
- *Yellow Fin Tuna Tartar, Wonton Crisp, Wasabi Cr me Fraiche, Micro Greens*
- *Petite Lobster Slider on Yeast Roll*
- *Chilled Carolina Shrimp Shooters with White Cocktail Tomato Water*
- *Petite Lump Crab Cakes with Spicy Remoulade*
- *Warm Crab Dip with Breadstick, Crackers & Fresh Breads (Stationed)*
- *Carolina Barbeque Pork Sliders with Cole Slaw on Yeast Rolls*
- *Fried Coconut Shrimp with Tangy Orange Sauce (Stationed)*
- *Bacon Wrapped Scallops*

BARTENDER FEE OF \$50 PER BARTENDER, PER HOUR. ONE BARTENDER PER 50 PEOPLE

# DINNER

## DINNER BUFFET [PRICING PER PERSON\*25PPL MINIMUM]

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### **Pasta Buffet | 42**

- *Salad Bar*
- *Spaghetti Pasta*
- *Penne Pasta*
- *Macaroni Pasta*
- *Grilled Boneless Chicken Breast*
- *Home Made Meat Balls*
- *Pomodoro Sauce*
- *Alfredo Sauce*
- *Garlic Cheese Bread*
- *Tiramisu*

### **Barbeque Buffet | 52**

- *Mixed Green Salad with Apple Cider Vinaigrette*
- *Red Bliss Potato Salad with Sour Cream & Chives*
- *Slow-Roasted Southern Carolina Pulled Pork*
- *Lemon & Herb Grilled Boneless Chicken Breast with Citrus Beurre Blanc*
- *Seasonal Vegetables*
- *Corn on the Cobb*
- *Baked Beans*
- *Fresh Baked Corn Bread & Butter*
- *Hushpuppies*
- *Apple Pie*

### **The Low Country Buffet | 65**

- *Mixed Green Salad with Apple Cider Vinaigrette*
- *Whole Hog Roast*
- *Beer Can Chicken*
- *Hushpuppies*
- *Bourbon Baked Beans*
- *Corn on the Cobb*
- *Seasonal Vegetables*
- *Coleslaw*
- *Soft Rolls*
- *Chef's Choice Dessert*

PLATED DINNER [PRICING PER PERSON]

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**ENTREES SERVED WITH CHOICE OF 1 STARTER & CHEF'S CHOICE SEASONAL DESSERT**

**STARTERS**

- *Classic Caesar Salad with House Made Croutons*
- *Wedge Salad with House Made Blue Cheese*
- *Mixed Greens Salad with Apple Cider Vin' or Balsamic Reduction*
- *Fried Green Tomatoes | +5*
- *Cornbread with Pimento Cheese & Red Pepper Jam | +5*

**ENTREES**

**Herb Roasted Chicken | 30**

- *With Low Country Rice, Chicken Jus, and Seasonal Vegetables*

**Pan Seared Diver Scallops | 42**

- *With Parsnip Puree, Butternut Squash, Seasonal Vegetables, & Basil Oil*

**Apple & Sausage Stuffed Pork Loin | 44**

- *With Pumpkin Ravioli, Brown Butter Sage Sauce, Apple & Pecan Salad*

**Sliced Tenderloin of Beef | 52**

- *With Red Wine Demi-Glace, White Truffle Mash, Bacon Jam, & Seasonal Vegetables*

PLATED DINNER COMBINATION

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**Seafood Trio | Choose 3 | Market Price**

- *Crab Stuffed Flounder, Grouper Oscar, Rock Lobster Tail, Seared Scallops, Charleston Crab Cake, or Salmon Fillet. Served with Herbed Risotto*

**Surf & Turf | 75**

- *With Red Wine Demi-Glace, White Truffle Mash, Bacon Jam, Seasonal Vegetables, & Blue Crab Cakes with Black Truffle Hollandaise*

PLATED DINNERS ARE BASED ON SEASONAL ITEMS AND CAN BE CUSTOMIZED

# DINNER ENHANCEMENTS

## CARVING STATIONS

*Slow Roasted Turkey Breast | 12*  
*Apple & Sausage Stuffed Pork Loin | 12*  
*Slow Roasted Prime Rib | 18*  
*Roasted Rack of Lamb, Tomato Chutney | 16*  
*Herb Roasted Tenderloin of Beef | 18*  
*Whole Hog Roast | 20*

### PASTA SPREAD

*Penne Pasta, Fusilli Pasta, Cheese Tortellini, Alfredo, Pesto, Tomato Garlic Sauces, Sautéed Shrimp, Grilled Chicken, Crisp Bacon, Black Olives, Sun Dried Tomatoes | 12*

### SLIDER STATION – PICK 3

*Carolina Pulled Pork, Wagyu Burgers, Petite Crab Cakes, BLT, Lobster Rolls, or Country Ham Biscuits with Carolina BBQ Sauce, Shack Sauce, Spicy Remoulade, Romaine, Roma Tomatoes, & Coleslaw | 16*

### LOW COUNTRY SHRIMP & GRITS

*Geechie Boy Grits, Red & Green Peppers, Diced Onions, & Local Shrimp | 12*

### LOW COUNTRY PAELLA

*Carolina Gold Rice, Surry Sausage, Grilled Chicken, Shrimp, Country Ham & Arugula | 18*

### POTATO MARTINI BAR

*Mashed Potatoes, Bourbon Sweet Potatoes, Sour Cream, Crispy House Made Bacon, and Black Truffle Butter | 10*

### BROAD CREEK

*Raw Oysters, Blue Crab Claws, Clams on the Half, Mignonette & Cocktail Sauces, Peel & Eat Shrimp, Lemon Wedges | Market Price*

### CHEESE & VEGETABLE CRUDITE

*Imported & Domestic Cheese, Assorted Seasonal Vegetables, Sliced Baguettes, and Assorted Crackers | 14*

### ANTIPASTO DISPLAY

*Italian Cured Meats, Imported Cheeses, Assorted Olives, Fresh Herbs | 20*

### CRUDITE OR FRESH FRUIT & BERRY DISPLAY

*Assorted Fresh Seasonal Fruit | 8*

### BAKED BRIE DISPLAY

*Wheel of Baked Brie, Puff Pastry, Baguettes, Crackers, Fresh Berries | 9*

### ICE CREAM BAR

*Vanilla & Chocolate Ice Cream, Assorted Nuts, Assorted Fruit, Chocolate Pearls, Chocolate Syrup, Caramel, Cherries, Homemade Whipped Cream | 10*

### S'MORES BAR

*Graham Crackers, Chocolate, & Jumbo Marshmallows | 8*

# BAR SERVICE

## UNLIMITED BAR PACKAGES

### FULL BAR

THE BEACH HOUSE RESORT WILL SERVE UNLIMITED COCKTAILS, WINE, IMPORTED & DOMESTIC BEER

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### Resort Bar

- \$20 per person for the first hour
- \$13 per person for each additional hour

### Premium Bar

- \$25 per person for the first hour
- \$16 per person for each additional hour

### Beach House Select

- \$30 per person for the first hour
- \$19 per person for each additional hour

### BEER & WINE BAR

THE BEACH HOUSE RESORT WILL SERVE UNLIMITED WINE, IMPORTED & DOMESTIC BEER

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### Resort Beer & Wine - Domestic Beers and Resort Selection Wine

- \$15 per person for the first hour
- \$9 per person for each additional hour

### Beach House Select Beer & Wine - Premium Selection Wines, Domestic & Import Beers

- \$18 per person for the first hour
- \$11 per person for each additional hour

A bartender fee of \$50 per bartender, per hour applies. One bartender is required per 50 guests.

## BAR SERVICE CONTINUED

<b>BEVERAGE</b>	<b>HOSTED BAR</b> [Priced ++]	<b>CASH BAR</b>
Domestic Beer	\$5.50	\$6
Import/Premium Beer	\$7.50	\$8
Resort Wine	\$7.50	\$8
Premium Wine	\$9.50	\$10
Resort Cocktail	\$9.50	\$10
Premium Cocktail	\$11.50	\$12
Beach House Select Cocktail	\$13.50	\$14
Bottled Soft Drinks & Water	\$3.50	\$4

++HOSTED BAR: Taxes & Service Charge Not Included in drink prices but will be assessed on the final bill.

### **Resort Liquor**

Skyy Vodka, Cruzan Rum, Giro Tequila, Seagram's Gin, Jim Beam Whiskey, Clan Macgregor Scotch

### **Premium Liquor**

Ketel One Vodka, Bacardi Light Rum, Jose Cuervo Tequila, Tanqueray Gin, Crown Royal Whiskey, Sailor Jerry, Cruzan Coco Rum, Jack Daniel's, Dewar's White Label

### **Beach House Select Brands**

Grey Goose, Stolichnaya, Cruzan 151, Myers's Dark Rum, Patron, Bombay Sapphire, Chivas Regal, Johnny Walker Black, Glenlivet 12, Maker's Mark

### **Domestic Beer**

Budweiser, Bud Light, Miller Lite, Michelob Ultra, Coors Light, Yuengling, O'Douls

### **Import/Premium Beer**

Corona, Heineken, Stella, Sam Adams Rebel IPA

### **Resort Wine**

DISCOVERY: Sauvignon Blanc, Pinot Grigio, Chardonnay, Pinot Noir, Cabernet, Segura Viudas Brut

### **Premium Wine**

Firestone Chardonnay, Firestone Riesling, Duetorri Pinot Grigio, Firestone Pinot Noir, Restivo Cabernet, Outcast Red Blend

A Bartender Fee Of \$50 Per Bartender, Per Hour Applies. One Bartender Is Required Per 50 Guests. A minimum revenue of \$500 is required for all bar options. If the bar's total revenue does not meet/exceed \$500, the client will be responsible to make up the difference. All consumption bars will be required to pre-pay an estimated amount to be determined upon the number of attendees, the bar option selected and the hours of service requested.