

# *Surf Golf and Beach Club*



## *Menus and Banquet Information*



*As one of the prime establishments on the Grand Strand, our facility can accommodate your needs. We are willing to customize any menus from intimate dinner parties to large receptions. The information provided in this package describes a variety of options for your event.*

*Our experienced staff takes pride in making your special day or night unique and personal.*

*Please feel free to contact our Club with any questions you may have.*

# Surf Golf and Beach Club

## Rooms and Rental Fees

The Surf Golf and Beach Club offers a variety of spaces to accommodate your event. Each room rental is based on a four hour time allotment, and can be increased per half hour. The fees include white linen, set-up and breakdown. Tax and gratuity applies to these fees.

### Hussey Hall

Our main banquet hall offers a large area for dinners, cocktail parties, wedding receptions, and meetings. It can fit as many as two hundred and fifty seated, three hundred standing. It provides a wonderful view of our golf course.

### Tilghman Hall

This room provides a more intimate setting for smaller functions. It has a fireplace and a bar. This room can seat up to fifty people, or standing room for seventy five guests.

### Lounge

The Surf Club Lounge can accommodate up to seventy five people. It provides a luxurious bar setting and golf course view. This room is often used in conjunction with Hussey Hall for cocktail receptions prior to dinner parties to gather guests.

### Board Room

The Board Room is a perfect setting for private business meetings. It can accommodate up to 15 people.

### Patio Grill

The patio provides an exquisite place for outdoor parties. It is covered and has an outside grill. It makes a wonderful place for effortless cook outs and parties for all ages. It can accommodate 100 for a standing reception or 75 seated.

### Pool Area

Our newly renovated pool area provides the perfect party atmosphere. From children's ice cream socials to birthday parties, cookouts and family gatherings, the pool makes a fun setting for everyone.

Hussey Hall: \$600.00

Tilghman Hall: \$175.00

Lounge: \$225.00

Boardroom: \$100.00

Patio Grill: \$225.00

Pool Area: 5.00 Per Person

The rental fee is due at time of room rental confirmation.

### Other Rental Fees and Services

#### Dance Floor

Large -\$150.00 Small \$100.00

#### Champagne Fountain

\$50.00

#### Silver Chargers

.75 /each

#### Specialty Linens\*

Napkins

.25/each

Table Clothes

Stocking Fee 20%

#### Balloons

7.50/dz

#### Valet Parking

\$120.00/5hr

All prices are subject to applicable sales tax.

For your convenience a 20% gratuity will be added to your bill.



## *The Surf Golf and Beach Club*

### *Deposits and Settlements*

*In order to secure a date, we require a deposit equivalent to the room rental cost.*

*Wedding Receptions require a minimum one thousand dollar deposit upon saving the date.*

*For Saturday evening receptions, a non-refundable one thousand-five hundred dollar deposit is required upon rental confirmation. The deposit is accredited to the final cost of the function.*

*Upon finalization of the menu, no later than six weeks prior to the event, fifty percent of the estimated cost, including all food and beverage expense is due.*

*Seven days prior to the event, the final guaranteed counts and remaining balances are due. This is including, but not limited to, all anticipated food and beverage costs.*

*If a remaining balance is incurred, such as additional food and beverage, or room rental extension, it is due immediately following the function.*

*All deposits are non-refundable and non-transferable.*

Outside Food and Beverage Policy

*No outside food or beverage shall be brought into the Surf Club with out prior approval.*

*Exceptions are made for ceremonial cake and single bottle champagnes. In unlikely event the Surf Club is unable grant a specific request, a corkage fee applies. Management reserves the right to deny any request.*

*There shall be no rice or birdseed thrown on surf club property. If you wish to throw confetti, a minimum three-hundred dollar clean up fee will be charged upon approval.*



*Surf Golf and Beach Club*

## *Beverage Options*

*The Surf Golf and Beach Club offers a variety of beverage options to meet your needs.*

### *Open Bar*

*The host pays all bar costs per consumption. An open bar option would provide guests with whatever they wish to drink.*

### *Host Bar*

*The host pays per consumption. Only specifically chosen brands beer, wine, and liquor would be offered.*

### *Beer and Wine*

*The host pays per consumption of all beer and wine. No liquor is offered.*

### *Cash Bar*

*Guests pay for their own drinks at current prices. This can be added to the beer and wine bar, or host bar. Guests may purchase whatever they wish to drink, if the host chooses not to offer it.*

### *Beverage Station*

*Non-alcoholic beverages are set up and charged by consumption, a station attendant is suggested.*

### *Coffee and Cordial Station*

*Coffee and popular cordials are set up, along with accompaniments. Creams, chocolate shavings, exotic sugars are offered. Prices are based per person depending upon what types of cordials the host requests to be offered. This option makes a delightful complement to a ceremonial cake service.*

### Wine

*We offer an extensive selection of wine that can be added to your bar or offered with your dinner. Our wine steward would be happy to assist you in your selection.*

### Champagne Toast

*This classic touch helps commemorate all special occasions. Cost is per bottle of champagne poured.*

### Champagne or Punch Fountain

*If you would like to have champagne flowing all evening you may wish to rent our champagne fountain.*

### Corking Fees

*If you wish to bring your own ceremonial bottle of champagne a corkage fee applies per bottle.*

### Bar Attendants

*For all bars, a bartender fee applies for the first four hours and an additional fee for each additional hour. The number of bartenders needed is subject to the discretion of our management.*

## Breakfast and Brunch Menu

### Continental Breakfast

*Includes Danishes and Fresh Seasonal Fruit*

*\$5.95/person*

### Breakfast Sandwiches

*Fried or Scramble Egg*

*Choice American, Swiss or Provolone Cheese*

*On Biscuits, English Muffins, or White or Wheat Toast*

*\$6.95 /each*

*Includes bowl of seasonal fruit*

### Smoked Salmon

*With Traditional Accompaniments and Club- made bagel chips*

*\$7.95 per Person*

### Mini Assorted Quiches

*Lorraine, Florentine, Three Cheese*

*\$75.00 Per 50 pieces*

### Breakfast Buffet

*Scrambled Eggs, Home Fries,*

*Traditional and Cheese Grits*

*Apple Wood Smoked Bacon,*

*Link and Patty Sausage,*

*Biscuits and Gravy, and Corned Beef Hash*

*\$8.95 Per Person*

### Crepe Station

*Traditional Crepes filled with fresh strawberries and whipped cream.*

*Require a station attendant.*

*4.95/person*

*Add to Breakfast buffet*

*\$2.25/ Person*

*Omelet and Waffle Station*

*Variety of favorite omelet fillings, cooked to order.*

*Paired with our delicious Belgian Waffles*

*Includes your choice of two fruit toppings and maple syrup.*

*Requires a station attendant.*

*Add on to Breakfast Buffet*

*\$3.95 Per Person*

*Sunday Brunch Buffet*

*For up to 50 people*

*Includes crepe omelet and waffle station, breakfast buffet,*

*Chef's selection lunch and salad bar, and our famous prime rib*

*\$18.95 per person*

*Freshly Brewed Coffee and Tea*

*\$1.50/ person*

*Includes refills*

*Assorted Bottled Juices*

*\$2.00/each*

## Buffet Style

### Lunches

50 person minimum

### Salad and Soup

\$8.95 (one soup)

Additional Soup \$1.95 Per Person

#### Soup:

Manhattan and New England Clam Chowder,  
Vegetable Beef, Chicken Noodle

### Country Buffet

Choice of Two Meats, Two Vegetables, Two Starches,  
Tossed Salad, Rolls and Butter

\$15.95/person

Add Soup and Salad Bar \$2.25

#### Meats:

Fried, Baked or Barbeque Chicken,  
Meat Loaf, Stuffed Peppers,  
Pork Chops, Barbeque Pork Chop Steak

#### Vegetables:

Green Beans, Southern Sweet Corn, Glazed Baby Carrots,  
Seasonal Vegetable Medley, Collard Greens,  
Broccoli, Mixed Vegetables, Corn Fritters, and Stewed Okra

#### Starches:

Mashed Potatoes, Wild Rice, Potatoes Au Gratin, Macaroni and Cheese

## Cold Hors D'oeuvres

### Shrimp Cocktail

Served with Club-made cocktail sauce

21/25 per pound \$19.95    13/15 per pound \$36.95

### Bruschetta Display

Zesty Diced Tomatoes, Basil, Roasted Garlic, Fresh Mozzarella  
with Asiago Crustinis

\$3.50 per person

### Fruit, Vegetable, and Cheese Display

\$4.95 Per Person

### Domestic Cheese

\$3.00 Per Person

### Imported Cheese

\$3.95 Per Person

### Chilled Grilled Mediterranean Vegetables

Marinated and grilled vegetables

Chilled and Served with Sweet Balsamic Reduction

\$3.50 Per Person

### Tomato Mozzarella Capresse

Fresh Buffalo Mozzarella and Beefsteak tomatoes,  
Drizzled with White Truffle Oil and Basil Pesto

\$3.95 Per Person

## Hot Hors D' oeuvres

### Hot dips

Crab Dip or Artichoke Dip  
Served with Crackers and Pita Chips

\$150.00/50 ppl

Tex-Mex Dip

Tri-Colored Corn Tortilla Chips

\$125.00/50 ppl

### Baked Brie

In Puff Pastry with Raspberry Sauce

\$75/30 ppl

### Vegetable Spring Rolls

With Ponzu Dipping Sauce

\$150.00/ 100 pcs.

### Chicken Fingers

Pecan, Southern or Coconut

With House Made Sauces

\$175.00/100 pcs.

### Chicken Satay

Skewers of Marinated Chicken

With Asian Slaw

Peanut and Thai Dipping Sauces

\$200.00/100 pcs.

Stuffed Mushroom Caps

Sausage or Crab

\$275.00/100pcs.

Miniature Crab Balls

Signature Cajun Remoulade

\$300.00/100pcs.

Oysters Rockefeller

Sauce Bearnaise

\$275.00/100pcs.

Coconut Shrimp

Orange and Horseradish Marmalade

\$325.00/100pcs.

Bacon Wrapped Scallops

Teriyaki Glaze

\$275.00/100pcs.

Meatballs

Italian, Swedish or Sweet and Sour

\$175.00/100pcs.

## Live Stations And Carving Stations

### Pasta Station

*Penne and Rotini Pasta,  
Choice of Marinara, Vodka, Alfredo, or Pesto Sauces,  
Italian Vegetables, Proscuitto, and Shrimp  
\$6.95 Per Person*

### Shrimp and Grits

*Traditional Stone Ground Southern Grits,  
Cheddar Cheese, Assorted vegetables,  
Topped with Cream Sauce and Golden Sherry Butter  
\$9.95 Per person*

### Stir Fry Station

*Rice, Asian Veggies and Authentic Sauces  
\$7.50 Per person*

### Hors D'oeuvre Carving Station

*Prices Include Fresh Rolls and Condiments  
Mayonnaise, Sun Dried Tomato Mayonnaise,  
Dijon Mustard, Whole Grain Mustard,  
Harvest Cranberry Relish  
Assorted Silver Dollar Rolls*

*On all stations minimum food order must be met.*

*\*All Live and Carving Stations Require a Station Attendant.*

*Attendant Fee: \$50.00 each, for two hours*

*Beef Tenderloin*

*\$225.00/5lb.*

*Approximate Per 15ppl*

*Prime Rib*

*\$250.00/15lb.*

*Approximate Per 30-35ppl*

*London Broil*

*\$37.50/2lb.*

*Approximate Per 6-8ppl*

*Top Round*

*\$150.00/25lb.*

*Approximate Per 60-75ppl*

*Black Oak Ham*

*\$175.00/15/lb*

*Approximate Per 40-50ppl*

*Roast Turkey Breast*

*\$25.00/2lb.*

*Approximate Per 6-8ppl*

*Pork Loin*

*\$100.00/6lb.*

*Approximate Per 15-20ppl*

## Buffet Style

### Dinners

*50 person minimum*

### Country Buffet

*Choice of Two Meats, Two Vegetables, Two Starches,  
Tossed Salad with two dressings, Biscuits and Corn Bread or Rolls  
\$19.95 per person*

#### Meats:

*Fried, Baked or Barbeque Chicken,  
Meat Loaf, Stuffed Peppers,  
Pork Chops, Barbeque Pork, Chop Steak*

#### Vegetables:

*Green Beans, Southern Sweet Corn, Glazed Baby Carrots,  
Seasonal Vegetable Medley, Collard Greens,  
Broccoli, Mixed Vegetables, Corn Fritters, and Stewed Okra*

#### Starches:

*Mashed Potatoes, Wild Rice, Potatoes Au Gratin, Macaroni and Cheese*

#### Soup:

*Additional \$1.95 per person  
Manhattan and New England Clam Chowder,  
Vegetable Beef, Chicken Noodle*

## Surf Club Traditional Buffet

Two Entrees, Two Starches, Two Vegetables,  
Plated Salad or Salad Bar, Rolls and Butter  
\$24.95 per person

### Plated Salads:

House Salad with Trio Dressing  
Raspberry Vinaigrette, Ranch and House Dressing

### Entrees:

Key Lime Grouper, Chicken Marsala,  
Grilled Swordfish, Chicken Roulade,  
Additional Entrees available upon request

### Starches:

Wild Rice, Roasted Red Bliss Potatoes,  
Saffron Rice, Potatoes Au Gratin  
Garlic and Herb Mashed Potatoes, Orzo Pilaf

### Vegetables:

Green Beans Amandine, Roasted Asparagus,  
Steamed Broccoli, Seasonal Vegetable Medley  
Cauliflower Au Gratin

### Add Carving Station

Prime Rib  
\$5.95/person

*Pork Loin*  
*\$4.95/per person*

*Turkey or Ham*  
*\$3.95/ per person*

*Carving Stations Require an Attendant*  
*Number of Attendants based on volume.*  
*And subject to the discretion of our management.*

## Plated Dinners

### Appetizers

Shrimp Cocktail

\$10.95

Crab cake

\$11.95

Beef Carpaccio

\$7.95

### Salads

House Salad

(Included in Dinner Price)

### Specialty Salads

Hearts of Palm, Bacon Bleu Wedge, Caesar

\$3.95

### Soups

Shrimp Bisque

Roasted Red Pepper

French Onion

\$4.95

### Entrees

Surf and Turf

6oz Tristian Lobster and 6oz Filet Mignon

Market Price

Filet Mignon

8 oz. \$29.95

Prime Rib

10 oz. \$26.95

*Pork Tenderloin Marsala*

\$19.95

*Chicken Florentine*

\$18.95

*Key Lime Grouper*

\$27.95

*Chef's Selection Vegetarian*

\$17.95

*Choice of Starch and Vegetable*

*Create a Unique Entrée by Adding*

*Tristian Lobster Tail*

6 oz. Market Price

*Jumbo Sea Scallops*

Three for \$6.50

*Jumbo Gulf Shrimp Skewer*

\$8.95

*Special Menus Subject to Chef's Approval and Pricing*

*Split menus are charged at highest priced entrée.*