

# Dear Bride-to-be

**Congratulations** on your engagement and thank you for considering Dunes West Golf and River Club. This special time of your life deserves only the finest of everything, including the perfect setting for all of your events.

Dunes West Golf and River Club is located on the picturesque, historic site along the banks of Wagner Creek and is one of Charleston's most elegant wedding and reception settings. A waterfront clubhouse surrounded by 300-year-old moss-draped oaks and a staff of culinary artists serving the best contemporary cuisine combine to make Dunes West Golf and River Club the ideal place to host your rehearsal dinner, wedding ceremony and reception.

A perennial favorite for brides-to-be, Dunes West Golf and River Club and has won several awards including The Knot's "Best of Weddings" Award twelve times (and counting) and has been described as "the best experience with a view unequaled in the low country." From the rehearsal dinner to the exchanging of your vows, an elegant black tie reception or a more casual oyster roast or southern style reception, Dunes West Golf and River Club creates events that you'll love to remember for years to come.

We invite you to discover Dunes West Golf and River Club and look forward to creating the perfect event for you. For more information or to schedule a personal tour, please email me. Or, see more on our website at [www.duneswestgolfclub.com](http://www.duneswestgolfclub.com).

Sincerely Yours,

*Jason Hanson*

*Food and Beverage Director*

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# Dunes West Golf Club

*\*The policies, menus and pricing in this packet will be applied to any wedding booked after 1/01/25.*

## **Features Include**

- Gracious Clubhouse with Elegant Verandas Located on Wagner Creek
- Picturesque Indoor Reception Space and Three Outdoor Ceremony Spaces
- A Venue with Ample Parking and Accessibility for All of Your Guests
- Preferred List of Partner Vendors Available to Make Your Day Perfect
- An Experienced and Professional Staff that has Participated in a Countless number of Weddings and Events
- Day of Coordination & Execution of Reception Timeline Included (Decorating & Ceremony Coordination, not Included)
- A Variety of Menu Selections Prepared by Our Staff of Culinary Artists
- Maximum Capacity 200 guests

## **Fees**

- Total Event Time for Ceremony & Reception is Five Hours
- Facility Fees\*: Include Reception tables, chairs, plateware, flatware, glassware, table linens, set up and clean up.
  - ~ Saturday Wedding Reception \$4000
  - ~ Friday or Sunday Wedding Reception \$2000
  - ~ Sunday before a Monday Holiday Wedding Reception \$4000
  - ~ Holiday Wedding Reception \$4000 (Memorial Day, Labor Day, New Year's Eve, etc.)
  - ~ Each Additional Hour, Determined in Advance \$500
  - ~ Rehearsal Dinner (Monday, Tuesday or Wednesday Only) \$500
- Ceremony \$500
- Outdoor Mosquito and Bug Spray Service \$400 • Ceremony Chairs \$4 each
- Dance Floor (18' x 18') \$500 – Chef Fee \$200 – Banquet Captain Fee \$200
- \$1000 Discount off the facility fee\* for Dunes West Members and U. S. Military

\* There is a \$14,000 total event minimum on **Saturday evening events** during peak months (March, April, May, June, September, October, November and December).

\* Hold your wedding reception in the month of January or February and pay no facility fee.

# Reception Style Dining

## Sunset Reception

**\$67 per person**

### Hand Passed Appetizers

- Phyllo Triangles Stuffed with Spinach and Cheese, \$6 per person
- Petite Crab Cakes Topped with Remoulade Sauce, \$6 per person

### Stationary Appetizer

- Domestic Cheese Display with Chef's Assortment of Sliced and Cubed Favorites, \$8 per person

### Dinner Service

- Caesar Salad with Homemade Croutons and Parmesan Cheese, \$7 per person
- Chef Station\*: Carved Mustard Glazed Ham and Roasted Breast of Turkey, with Mini Rolls and Condiments, \$11 per person
- Chef Station\*: Piped Creamy Mashed Potatoes with Toppings: butter, sour cream, chives, shredded cheddar, bacon, \$9 per person
- Fresh Steamed Asparagus Spears Served with a Lemon Dill Sauce, \$6 per person
- Shrimp and Grits with Homemade Tasso Gravy, \$7 per person
- Selection of Seasonal Fruit with Chocolate Fondue, \$7 per person

## Charleston Reception

**\$70 per person**

### Hand Passed Appetizers

- Fried Green Tomatoes with Pimento Cheese and Bacon, \$7 per person
- Bacon Wrapped Shrimp, brushed with Crushed Red Pepper infused Honey, \$7 per person

### Stationary Appetizers

- International Cheese Display with Chef's Selection of Cheeses from Around the World, \$9 per person

### Dinner Service

- Mixed Green Salad with Diced Cucumbers, Diced Tomatoes, Red Onion, Shredded Cheddar, Buttermilk Ranch and Italian Dressing, \$7 per person
- Chef Station\*: Carved Herb-Encrusted Sirloin and Mustard Glazed Ham or Roasted Breast of Turkey, with Mini Rolls and Accompaniments, \$12 per person
- Chef Station\*: Two Chef tossed Pasta Dishes – Penne Marinara and Cheese Tortellini Alfredo, \$8 per person
- Shrimp and Grits with Homemade Tasso Gravy, \$7 per person
- Asparagus Wrapped in Prosciutto, drizzled with Balsamic Reduction, \$6 per person
- Baked Brie Topped with Apples and Brown Sugar, \$7 per person

*11% sales tax, 20% gratuity and 9% sales tax on the gratuity will be added to food and beverage totals*

## **Wagner Creek Reception**

**\$73 per person**

### **Hand Passed Appetizers**

- Mini Fried Chicken and Waffles with a Spicy Maple Glaze, \$7 per person
- Bay Scallops Wrapped in Bacon and Finished with a Choice of Brown Sugar, Balsamic Reduction, \$7 per person

### **Stationary Appetizer**

- Charcuterie Board with Grilled Sausages, Candied Bacon, Prosciutto & other cuts of Meat, Cheeses, and the Chef's selection of accompaniments including pepper jelly, pickled vegetables, olives, etc. \$11 per person

### **Dinner Service**

- Mixed Green Salad with Diced Cucumbers, Diced Tomatoes, Red Onion, Shredded Cheddar, Buttermilk Ranch and Italian Dressing, \$7 per person
  - Chef Station\*: Carved Beef Tenderloin and Mustard Glazed Ham or Roasted Breast of Turkey, with Mini Rolls and Accompaniments, \$17 per person
- Chef Station\*: Shrimp and Grits with Homemade Tasso Gravy sautéed and served separately from the grits. This allows guests to choose the grits without the shrimp gravy and to add the following toppings: butter, sour cream, chives, shredded cheddar and diced tomatoes, \$10 per person
- Upscale Vegetable Display, \$8 per person Choose up to 3 items (room temperature)
  - Four Bean Salad, Fresh Cut Green Beans, Black Beans, Red Beans and Black Eyed Peas, tossed with Red Onion, Olive Oil and Red Wine Vinegar
  - Asparagus with Roasted Red Peppers
  - Char-Grilled Zucchini, Squash, Red Onion and Cherry Tomato
  - Tomato, Basil, Red Onion Salad
  - Sautéed Mushrooms
  - Panzanella Salad (Cucumbers, Tomatoes, Onion)
- Large Chocolate Dipped Strawberries, \$6 per person

## **Dunes West Reception**

**\$79 per person**

### **Hand Passed Appetizers**

- BBQ Bites – Pulled Pork on Cornbread with Bourbon BBQ Sauce and Cole Slaw, \$7 per person
- Shrimp and Grit Cake with Tasso Gravy, \$7 per person

### **Stationary Appetizer**

- Poached Salmon Display with Traditional Condiments and Gourmet Crackers (50-person minimum), \$8 per person

### **Dinner Service**

- Dunes West Salad with Mixed Greens, Bleu Cheese Crumbles, Dried Cranberries, Mandarin Oranges, Red Onion, Candied Walnuts and Raspberry Vinaigrette Dressing, \$7 per person
- Chef Station\*: Carved Beef Tenderloin and Mustard Glazed Ham or Roasted Breast of Turkey, with Mini Rolls and Accompaniments, \$17 per person
- Chef Station\*: Two Chef tossed Pasta Dishes – Gemelli with Chicken & Pesto Cream and Shrimp Scampi with Penne, \$11 per person
- Asparagus Wrapped in Prosciutto with Boursin Cheese, \$7 per person
- Peel and Eat Shrimp with Cocktail Sauce and Lemons, \$8 per person
- Baked Brie Topped with Apples and Brown Sugar, \$7 per person

## **Black Tie Reception**

**\$88 per person**

### Hand Passed Appetizers

- Meatballs Marsala, Homemade Meatballs in a Mushroom Marsala Cream, \$7 per person
  - Mini Potato Cups with Smoked Salmon and Caper Dill Cream Cheese, \$7 per person
- Stationary Appetizer
- Shrimp and Grits with Homemade Tasso Gravy, \$7 per person
  - International Cheese Display with Chef's Selection of Cheeses from Around the World, \$9 per person

### **Dinner Service**

- Caprese Salad with Fresh Mozzarella and Tomatoes topped with Fresh Basil and Olive Oil, \$7 per person
- Chef Station\*: Carved Slow Roasted Prime Rib and Mustard Glazed Ham or Roasted Breast of Turkey, with Mini Rolls and Accompaniments \$16 per person
- Chef Station\*: Mac & Cheese tossed in our Signature Four Cheese Sauce with Grilled Chicken. Guests can add toppings including bacon, shredded cheddar cheese, and chives, \$11 per person
- Upscale Vegetable Display, \$8 per person Choose up to 3 items (room temperature)
  - Four Bean Salad, Fresh Cut Green Beans, Black Beans, Red Beans and Black Eyed Peas, tossed with Red Onion, Olive Oil and Red Wine Vinegar
  - Asparagus with Roasted Red Peppers
  - Char-Grilled Zucchini, Squash, Red Onion and Cherry Tomato
  - Tomato, Basil, Red Onion Salad
  - Sautéed Mushrooms
  - Panzanella Salad (Cucumbers, Tomatoes, Onion)
- Jumbo, Boiled and Peeled Shrimp with Cocktail Sauce and Lemons, \$9 per person
- Baked Brie Topped with Figs and Honey, \$7 per person

# Chef Attended Stations

*Two Chef Attended Stations include with the \$200 Chef Fee.*

*One additional Chef Attended Station can be added for an additional \$200 Chef fee.*

## **Carving Station with Mini Rolls and Accompaniments**

- Mustard Glazed Ham and Roasted Breast of Turkey, \$11 per person
- Herb-Encrusted Sirloin and Mustard Glazed Ham or Roasted Breast of Turkey, \$12 per person
- Hickory Smoked Pork Loin and Mustard Glazed Ham or Roasted Breast of Turkey, \$14 per person
- Slow Roasted Prime Rib and Mustard Glazed Ham or Roasted Breast of Turkey, \$16 per person
- Beef Tenderloin and Mustard Glazed Ham or Roasted Breast of Turkey, \$17 per person

## **Sautéed Frogmore Station**

- Shrimp, Smoked Sausage, Cut Sweet Corn and Diced Red Potatoes, Sautéed with Homemade Seafood Stock, Served with Charleston Red Rice, \$9 per person

## **Pasta Station**

- Two Chef tossed Pasta Dishes – Penne Marinara and Cheese Tortellini Alfredo, \$8 per person
- Two Chef tossed Pasta Dishes – Gemelli with Chicken & Pesto Cream and Shrimp Scampi with Penne, \$11 per person

## **Mac and Cheese Station**

- Our Signature Four Cheese Sauce Tossed with Grilled Chicken. Guests can add toppings including bacon, shredded cheddar cheese, and chives, \$11 per person Lobster can be substituted for chicken at market price.

## **Mashed Potato Station**

- Piped Creamy Mashed Potatoes. Guests can add toppings: including butter, sour cream, chives, shredded cheddar, and bacon, \$9 per person

## **Shrimp and Grits Station**

- Shrimp and Grits with Homemade Tasso Gravy sautéed and served separately from the grits. This allows guests to choose the grits without the shrimp gravy and to add the following toppings: butter, sour cream, chives, shredded cheddar and diced tomatoes, \$10 per person

# Reception Style Displays

## Salad Displays

- Dunes West Salad with Mixed Greens, Bleu Cheese Crumbles, Dried Cranberries, Mandarin Oranges, Red Onion, Candied Walnuts and Raspberry Vinaigrette Dressing, \$7 per person
- Caesar Salad with Homemade Croutons and Parmesan Cheese, \$7 per person
- Mixed Green Salad with Diced Cucumbers, Diced Tomatoes, Red Onion, Shredded Cheddar, Buttermilk Ranch and Italian Dressing, \$7 per person
- Caprese Salad with Fresh Mozzarella and Tomatoes topped with Fresh Basil and Olive Oil, \$7 per person

## Hot Items

- Meatballs Marsala, Homemade Meatballs in a Mushroom Marsala Sauce with a touch of Cream, \$7 per person
- Boneless Chicken Breast Strips in a Sherry-Soy and Ginger Marinade, \$6 per person
- Chicken Sate with Peanut Dipping Sauce, \$7 per person
- Shrimp and Grits with Homemade Tasso Gravy, \$7 per person
- Steamed Mussels with White Wine, Tomatoes, Capers and Onions, \$7 per person
- Baked Oysters Rockefeller with Spinach, Onion and Bacon, Market Price
- Baked Brie Topped with Apples and Brown Sugar, \$7 per person
- Baked Brie Topped with Figs and Honey, \$7 per person

## Displays

- Charcuterie Board with Grilled Sausages, Candied Bacon, Prosciutto & other cuts of Meat, Cheeses, and the Chef's selection of accompaniments including pepper jelly, pickled vegetables, olives, etc., \$11 per person
- Domestic Cheese Display with Chef's Assortment of Sliced and Cubed Favorites, \$8 per person
- International Cheese Display with Chef's Selection of Cheeses from Around the World, \$9 per person
- Poached Salmon Display with Traditional Condiments and Gourmet Crackers (50-person minimum), \$8 per person
- Rare Tuna Loin Display with Wasabi Soy and Fresh Ginger, Market Price
- Selection of Seasonal Fruit with Chocolate Fondue, \$7 per person
- Fresh Steamed Asparagus Spears Served with a Lemon Dill Sauce, \$6 per person
- Asparagus Wrapped in Prosciutto with Boursin Cheese, \$7 per person
- Asparagus Wrapped in Prosciutto, drizzled with Balsamic Reduction, \$6 per person



## **Displays (continued)**

- Traditional Raw Vegetable Display with Creamy Lemon Dill dip, \$6 per person
- Upscale Vegetable Display, \$8 per person Choose up to 3 items – Four Bean Salad, Fresh Cut Green Beans, Black Beans, Red Beans and Black-Eyed Peas, tossed with Red Onion, Olive Oil and Red Wine Vinegar – Asparagus with Roasted Red Peppers – Char-Grilled Zucchini, Squash, Red Onion and Cherry Tomato – Tomato, Basil, Red Onion Salad – Sautéed Mushrooms – Panzanella Salad (Cucumbers, Tomatoes, Onion)
- Jumbo, Boiled and Peeled Shrimp with Cocktail Sauce and Lemons, \$9 per person
- Peel and Eat Shrimp with Cocktail Sauce and Lemons, \$8 per person
- Large Chocolate Dipped Strawberries, \$6 per person

# Additional Selections

## Hand-Passed Hot Hors d' oeuvres

- Fried Green Tomatoes with Pimento Cheese and Bacon, \$7 per person
- Bay Scallops Wrapped in Bacon and Finished with a Choice of Brown Sugar, Balsamic Reduction, \$7 per person
- Bacon Wrapped Shrimp, brushed with Crushed Red Pepper infused Honey, \$7 per person
- Mini Fried Chicken and Waffles with a Spicy Maple Glaze, \$7 per person
- BBQ Bites – Pulled Pork on Cornbread with Bourbon BBQ Sauce and Cole Slaw, \$7 per person
- Shrimp and Grit Cake with Tasso Gravy, \$7 per person
- Petite Crab Cakes Topped with Remoulade Sauce, \$6 per person
- Phyllo Triangles Stuffed with Spinach and Cheese, \$6 per person
- Stuffed Mushrooms Rockefeller Baked with Spinach, Bacon and Onion, \$6 per person
- Sausage Stuffed Mushrooms with Italian Sausage and Mozzarella Cheese, \$5 per person
- Seafood Stuffed Mushrooms with Shrimp and Crab Stuffing, \$6 per person
- Coconut Fried Shrimp with Sweet Chili Sauce, \$7 per person
- Fried Artichoke Hearts Tossed in Garlic Lemon Butter, served with lemon Aioli, \$6 per person
- Oven-baked Silver Dollar Ham Biscuits with a Dijon Honey-Poppy Seed Sauce, Served Open-Faced \$6 per person
- Thick Cut Bacon, Peppered and Candied, (room temperature), \$6 per person
- Chicken, Queso and Roasted Corn Tartlets with Fresh Cilantro, \$6 per person
- Crab and Corn Hush Puppies, with Lemon Garlic Aioli, \$6 per person
- Goat Cheese Tartlets with homemade Bacon Jam, \$6 \$5 per person
- Croustades with Smoked Salmon and Goat Cheese, \$7 per person
- Crab Rangoon's with Wasabi Soy, \$7 per person
- Fried Jalapeño Cheese Grit Cake with Sweet Chow Chow, \$6 per person
- Lollipop Lamb Chops with Mint Sauce and Fruit Chutney, Market Price

*11% sales tax, 20% gratuity and 9% sales tax on the gratuity will be added to food and beverage totals.*

## **Hand-Passed Cold Hors d' oeuvres**

- Caprese Skewers with Petite Mozzarella Balls, Fresh Basil and Cherry Tomatoes, Drizzled with Garlic Basil Oil, \$7 per person
- Bite Size Potato Cups Topped with Shredded Cheddar, Bacon, Chives and Sour Cream, \$6 per person
- Fresh Mozzarella and Tomato Bruschetta – Tomatoes, Basil, Fresh Mozzarella, and EVOO over Focaccia, Drizzled with Balsamic Reduction, \$7 per person
- Apple and Bleu Cheese Bruschetta – Granny Smith Apples, Crumbled Bleu Cheese and Candied Walnuts over Focaccia, Drizzled with Honey, \$6 per person
- Peach and Ricotta Bruschetta – Crushed Red Pepper & Peach Preserves, Soft Ricotta and Chiffonade of Basil over Focaccia, \$6 per person
- Mini Potato Cups with Smoked Salmon and Caper Dill Cream Cheese, \$7 per person
- Southern Deviled Eggs, \$5 per person
- Deviled Eggs with Caviar, Market Price
- Open-Faced Cucumber Tea Sandwiches with Boursin Cheese and Fresh Dill, \$5 per person
- Oysters in the Half Shell with Cocktail Sauce and Lemons, Market Price

*11% sales tax, 20% gratuity and 9% sales tax on the gratuity will be added to food and beverage totals.*

# Plated Dinner Selections

*All entrées are served with Mixed Green Salad, warm rolls with butter.*

*Up to Three Entrée selections with guest choices provided with final guest count 10 days before the wedding.*

*Plated Dinner for Parties of 100 or less.*

*Host will provide place cards with guest selections clearly noted with a: Red Dot for Beef, Blue for Seafood, Green for Chicken, Black for Pork*

***Plated Entrées are all Market Price.***

## **Entrée Selections**

### **BEEF**

- 8 oz. Black Angus Beef Filet with a Port Wine and Rosemary Demi-Glaze, with Mashed Potatoes and Fresh Steamed Asparagus,
- 10 oz. New York Strip, topped with Garlic Parsley Butter, with Mashed Potatoes and Fresh Steamed Asparagus,
- 8 oz. Prime Rib, with Creamy Horseradish and Au Jus with Mashed Potatoes and Fresh Steamed Asparagus,
- 12 oz. Prime Rib, with Creamy Horseradish and Au Jus with Mashed Potatoes and Fresh Steamed Asparagus,
- Veal Marsala, Sautéed with Mushrooms and Marsala Wine, with Roasted Potatoes and Fresh Green Beans,
- Veal Milanese, Breaded and Pan Fried, with Fresh Lemon Juice, with Arugula tossed with Lemon and EVOO and Roasted Potatoes

### **SURF & TURF**

Add one of the following Seafood Selections to any Steak above:

- Add Sautéed Three Shrimp Scampi or a Crab Cake
- Add 4 oz. Bourbon Marinated Salmon
- Add a Lobster Tail

## **SEAFOOD**

- Shrimp and Grits in a Homemade Tasso Gravy over a Bed of Stone Ground Yellow Grits
- Bourbon Marinated Salmon, brushed with a Soy and Ginger Glaze, with Scallion Rice and Green Beans Almandine
- Grouper with Champagne Beurre Blanc, with Roasted Potatoes and Vegetable Medley
- Baked Stuffed Shrimp, with Roasted Potatoes and Asparagus
- Low Country Crab Cakes with a Capers and Red Pepper Aioli, with Roasted Potatoes and Asparagus

## **CHICKEN & PORK**

- Southern Fried Chicken with Mashed Potatoes and Gravy and Fresh Green Beans with Bacon
- Stuffed Breast of Chicken with Spinach, Prosciutto Ham, Mozzarella Cheese and Topped with Chardonnay Sauce, with Roasted Potatoes and Vegetable Medley
- Chicken Piccata with Capers and Freshly Squeezed Lemon, with Roasted Potatoes and Fresh Green Beans
- Chicken Parmesan, with Penne Alfredo with Fresh Basil
- Rack of Ribs, brushed with Bourbon BBQ Sauce, with Mashed Potatoes, Fresh Green Beans with Bacon
- Bone in Pork Chop with a Raspberry Demi-Glace on a bed of Mashed Potatoes with Vegetable Medley
- Grilled Pork Tenderloin with Apple Cranberry Chutney, with Mashed Potatoes and Fresh Green Beans
- Grilled Pork Loin Over a Bed of Wilted Spinach and Wild Mushroom Risotto

## **SPECIALTY ITEMS**

- Seared Sushi Grade Tuna, with Scallion Rice and Green Beans Almandine
- Half Rack of Lamb, Marinated in Rosemary and Mint Served with a Mint Jus, with Mashed Potatoes and Fresh Steamed Asparagus
- Eggplant Napoleon, Breaded and Fried Eggplant Layered with Ground Beef and Sausage, Italian Cheeses, Homemade Marinara Sauce and Topped with Fresh Mozzarella, Served with Penne Pasta with Homemade Marinara
- Lasagna with Homemade Bolognese and Béchamel Sauce, Mozzarella Cheese and Marinara

# Buffet Dinner Selections

*All buffet options include warm dinner rolls with butter and a choice of Mixed Green or Caesar Salad.*

~ Choice of Two Entrées and Three Sides \$46 per person

~ Choice of Three Entrées and Three Sides \$50 per person

~ Choice of Four Entrées and Three Sides \$54 per person

## Entrée Selections

### SEAFOOD

- Crab Cakes with Caper-Lime Aioli
- Grilled Salmon with a Lemon Dill Cream Sauce
- Bourbon Marinated Salmon brushed with a Soy-Ginger Glaze
- Greek Shrimp & Chicken with, Spinach, Onions, Kalamata Olives, White Wine, Garlic and Feta Cheese
- Shrimp and Grits with Tasso Gravy
- Low Country Boil with Corn, Smoked Sausage, Shrimp and Potatoes in a Seafood Broth
- Local Flounder, Stuffed with Crab and Shrimp, Topped with a Chardonnay Cream Sauce
- Blackened Mahi Mahi with Herbed Butter
- Baked White Fish with Panko Breadcrumbs, White Wine, Lemon and Butter

### BEEF

- Open Flame London Broil with a Port Wine Demi-Glaze
- Slow Cooked Smoked Beef Brisket
- Sautéed Beef Tips Au Poivre with Black Pepper
- Classic Pot Roast
- Steak Pizzaiola – Sirloin Steak Medallions, with Roma Tomatoes, Fresh Mozzarella, Rosemary Demi-Glaze
- Eggplant Napoleon, Breaded and Fried Eggplant Layered with Ground Beef and Sausage, Italian Cheeses, Homemade Marinara Sauce and Topped with Fresh Mozzarella
- Carved Herb Encrusted Sirloin\*

## **POULTRY**

- Grilled Tuscan Chicken with Balsamic Reduction
- Chicken Piccata with Lemon, Garlic, White Wine, Parsley and Capers
- Chicken Marsala with Mushrooms and Rosemary
- Chicken Parmesan with Homemade Marinara and Mozzarella Cheese
- Pignetilli's Chicken Stuffed with Spinach, Mozzarella, Ham and Chardonnay Cream
- Southern Fried Chicken
- Baked BBQ Chicken (bone-in)
- Oven-Roasted Greek Chicken (bone-in) with Spinach, Onions, Kalamata Olives, White Wine, Garlic and Feta Cheese
- Oven Roasted Chicken (bone-in) with Tomatoes, Onion and White Wine
- Carved Oven Roasted Turkey\*

## **PORK**

- Southern Style Breaded Pork Chops with White Gravy
- Sweet Tea Marinated, Pork Chops
- Pork Chops with Raspberry Demi-Glace
- Sliced Honey Ham with Grilled Pineapple
- Pulled BBQ Pork with Bourbon BBQ and Mustard-based BBQ Sauce
- Carved Mustard and Brown Sugar Glazed Ham\*
- Carved Smoked Pork Loin\*

## **Side Selections**

*Select Three*

### **VEGETABLES**

- Southern-Style Fresh Green Beans with Bacon
- Green Beans Almandine
- Vegetable Medley – Zucchini, Squash, Onions and Cherry Tomatoes
- Snow Peas with Red Peppers
- Steamed Broccoli with Shallots
- Collard Greens
- Summer Squash Casserole
- Roasted Brussell Sprouts

### **POTATOES**

- Oven Roasted Rosemary Potatoes
- Traditional Mashed Potatoes
- Smoked Gouda Mashed Potatoes
- Au Gratin Potatoes
- Twice Baked Potatoes

### **RICE, BEANS & GRITS**

- Black Beans and Rice
- Charleston Red Rice
- Hoppin' John: Rice and Field Peas
- Rice Pilaf
- Scallion Rice
- Pimento Cheese Grits with Bacon
- Dirty Rice
- BBQ Baked Beans
- Butter Beans with Ham

### **PASTA**

- Orzo Pasta Tossed with Garlic Butter and Petite Peas
- Traditional Oven-baked Macaroni and Cheese
- Gemelli Alfredo
- Tortellini in Light Pesto Cream
- Penne Marinara
- Herbed Cous Cous



# Beverage Packages

## **Open Bar**

*Dunes West Golf and River Club will supply the alcohol.*

\*Non-alcoholic beverages; soda, juices, coffee, iced tea, lemonade and water included in all open bar options

***Add 30-minute, Pre-Ceremony Champagne to any of the packages below for an additional \$5 per person***

## **Beer, Wine and Champagne**

*Yuengling, Michelob Ultra, Budweiser, Miller Lite, Coors Light  
Chardonnay, Pinot Grigio, Sauvignon Blanc, Merlot, Pinot Noir, Cabernet Sauvignon  
(Brand Names Vary on all & champagne)*

Two Hours \$33.00 per person

Three Hours \$37.00 per person

Four Hours \$39.00 per person

\*Add \$5.00 per person per additional hour after four hours.

\*Guests will have the option to purchase a liquor drink if they choose.

## **Beer, Wine, Champagne and Standard Liquor**

*Titos, Tanqueray, Captain Morgan, Bacardi, Jack Daniels, Canadian Club, J&B*

Two Hours \$39.00 per person

Three Hours \$43.00 per person

Four Hours \$45.00 per person

\*Add \$5.00 per person per additional hour after four hours.

## **Beer, Wine, Champagne and Premium Liquor**

*Titos, Tanqueray, Captain Morgan, Bacardi, Jack Daniels, Canadian Club, J&B Kettle One,  
Bombay, Mt. Gay, Woodford Reserve, Crown Royal, Johnny Walker Red*

Two Hours \$49.00 per person

Three Hours \$53.00 per person

Four Hours \$55.00 per person

\*Add \$5.00 per person per additional hour after four hours.

\*Add \$2.00 per person to add White Claw Hard Seltzer to any open bar package.

## **Consumption Bar**

***Only available for 50 guests or less. Non-Alcoholic Option required with this selection.***

This bar gives the host the flexibility to limit the bar to which beverages they would like to have available and are only charged for what is consumed.

### **Cash Bar**

***Only available for 50 guests or less. Non-Alcoholic Option required with this selection.***

Guests will pay for alcoholic beverages out of pocket.

Non-Alcoholic Beverage Option required with Cash Bar or Consumption Bar selection.

### **Non-Alcoholic Beverage Option**

***Required if Consumption or Cash Bar options are selected.***

Unlimited: soda, juices, coffee, iced tea, lemonade and water

\$1.50 per hour for the total number of hours of each event.

### **Additional Bar Option**

An Outside Bar (Beer, Wine & Champagne Only) can be set up for an additional \$250.00.

*11% sales tax, 20% gratuity and 9% sales tax on the gratuity will be added to food and beverage totals.*

# Rehearsal Dinner Buffet Selections

\$36 per person

Rehearsal Dinners are only offered on Monday, Tuesday and Wednesday evenings.

*Appetizers can be added to Buffet Dinner Selections*

## **Tuscan Buffet**

- Caesar Salad
- Focaccia with Garlic Parmesan Dipping Oil
- Chicken Piccata with Capers and a White Wine Lemon Butter
- Veal Marsala Sautéed with Mushrooms and Marsala Wine
- Oven Roasted Rosemary Potatoes
- Fresh Green Beans with Garlic and Cherry Tomatoes
- Tiramisu with Fresh Cream

## **Charleston Buffet**

- Mixed Green Salad with Ranch & Italian Dressing
- Corn Bread with Honey Butter
- Shrimp and Grits with Signature Tasso Gravy
- Southern Fried Chicken
- Mashed Potatoes with Gravy
- Southern Style Fresh Green Beans with Bacon
- Red Velvet Cake

## **Low Country BBQ**

- Mixed Green Salad with Ranch & Italian Dressing
- Corn Bread with Honey Butter
- Pulled Pork, Slow Roasted over 8 hours, Served with 2 Sauces and Soft Rolls
- Oven Roasted Chicken
- Homemade Mac and Cheese
- Traditional Cole Slaw
- Homemade Peach Cobbler with Fresh Cream

## **Surf & Turf**

- Mixed Green Salad with Ranch & Italian Dressing
- Warm Rolls with Soft Butter
- Bourbon Marinated Salmon
- Sliced London Broil
- Oven Roasted Potatoes
- Green Beans Almondine
- Raspberry Cheesecake

## **Oyster Roast**

- Mixed Green Salad with Ranch & Italian Dressing
- Hush Puppies with Honey Butter
- Steamed Oysters Appetizer: 10 per person
- Low Country Boil: Shrimp, Corn on the Cob, Smoked Sausage and Potato in a Homemade Seafood Broth
- Charleston Red Rice
  - Homemade Bread Pudding with Sweet Glaze

# Important Information

## **The following information is provided for private parties and receptions held at Dunes West Golf and River Club.**

- The planning of all functions including food and beverage arrangements, facility set up and event timeline will be made with the assistance of the Food and Beverage Director to ensure all details are confirmed and agreed upon in advance. Dunes West does not coordinate the ceremony, ceremony rehearsal or do any decorating.
- Ceremonies and/or Receptions can start at 4pm or later.
- Dunes West Golf and River Club will provide tables, chairs, flatware, dinnerware, glassware and linens for each event as available and depending on the nature of the event. Additional requested items the club has to rent will be added to the final bill.
- Dunes West Golf and River Club staff will provide set up of tables, chairs and linens but will not be responsible for setting up decorations, props, flowers, etc.
- Special items such as candles, props, decorations, etc. can be brought in the morning of the event. Any items left behind that do not belong to The Club should be picked up no later than the morning after the event, between 7-10am. The Club is not responsible for any items not removed immediately at the conclusion of an event.
- Outside vendors including; All floral arrangements, musical arrangements, wedding cakes and photographers will be hired by the guest. The Food and Beverage Director can recommend vendors who have worked with Dunes West Golf and River Club in the past.
- The Food and Beverage Director can provide a schedule of which areas of the club can be decorated and at what time, for the day of the event.
- The facility is available for both members of Dunes West Golf and River Club and non-members. A deposit of \$500 or 50% of the room rental, whichever is lower, is required for all events and will be deducted from the final bill. All deposits are non-refundable. No date will be reserved before a deposit is received.
- Payments and or confirmations will follow the 180-10-2 schedule which requires half of the estimated total bill paid 180 days prior to the event, a final guest count 10 days prior to the event and final balance paid two (2) days prior to the event (or at the final walkthrough, whichever comes first). All payments are by cash or check, credit card payments allowed for a 3% handling fee. All payments are nonrefundable. All food and beverage prices are subject to change. This would be a rare case of a major market adjustment to a specific item or items. Should this occur, a minimum of a 60 day notice will be given if pricing will be adjusted. Any food or beverage accommodations for vendors must be made at least 10 days in advance.

- A 11% sales tax, 20% gratuity and 9% sales tax on the gratuity will be added to food and beverage totals. The state of South Carolina also charges 9% sales tax on mandatory gratuity charges.
- There is a \$200 Chef fee and \$200 Banquet Captain fee for each wedding reception.
- There is a \$60 minimum on the food menu cost (pre-tax and gratuity).
- Alcoholic beverages will only be served to persons 21 years of age and older. Dunes West Golf and River Club may require proof of age from any individual. Without regard to age, persons who appear to be intoxicated will not be served any alcoholic beverages, and unruly behavior may result in the individual being required to leave the premises. Dunes West Golf and River Club reserves the right to refuse service to anyone. Dunes West does not serve shots of liquor at weddings or rehearsal dinners.
- The Club will continue to replenish Appetizer selections for the duration of the Cocktail Hour and Dinner selections for the duration of the Dinner Hour (Plated Entrées excluded). Any additional food selections will also be based on one hour of replenishment.
- Cake service is complimentary; our staff will cut and serve your cake at no additional charge.
- Menu tastings are available upon request, only after a deposit is received. The bride and groom (and up to two guests), will receive a complimentary dinner and drinks at the club, prepared by the same chefs who prepare the wedding menu. Tastings are held on Thursday evenings and reservations must be made in advance through the Food & Beverage Director.
- If a band or DJ exceeds a specific decibel level after 10pm, the doors of the clubhouse may need to be closed in accordance with the Mount Pleasant noise ordinance.
- Children aged 3-11 will be charged half price for food on “per person” menu selections. Children under the age of 3 are complimentary.
- The Club prohibits leftover food or beverages from being taken from the premises. Dunes West will provide a to-go package for the bride and groom.
- A member of the responsible party is liable for any damage to the property of Dunes West Golf and River Club during the event.
- Dunes West Golf and River Club has the license from the State of South Carolina to serve alcoholic beverages (beer, wine and liquor). Due to regulations and insurance purposes, Dunes West Golf and River Club is unable to allow anyone other than Dunes West Golf and River Club company members to serve any alcoholic beverages on the premises. This rule, which is not subject to change, includes the following: caterers, private bartending services, friends, family members, private beverage cart drivers, etc. Our staff is highly trained in the proper procedures of alcohol service and is familiar with the laws set forth

by the State of South Carolina. We will consistently follow safe serving practices to ensure the safety of you and your guests. We employ a friendly and professional staff that understands the meaning of the word "service." Our management team is more than happy to try to accommodate any special needs in setting up your bar(s) or beverage areas.