

Happily Ever After

STARTS HERE



WEDDINGS
BY



Dunes West
GOLF & RIVER CLUB



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.

Sincerely Yours,

Jason Hanson, *Food and Beverage Director*
(843) 856-9378
Jason.Hanson@duneswestgolfclub.com

Dunes West Golf Club



**The policies, menus and pricing in this packet will be applied to any wedding booked after 08/01/25.*

Food items with -GF are Gluten-Free.

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.
 - ~ Four and a Half Hour Saturday Wedding Reception \$4000
 - ~ Four and a Half Hour Friday or Sunday Wedding Reception \$2000
 - ~ Four and a Half Hour Sunday before a Monday Holiday Wedding Reception \$4000
 - ~ Four and a Half Hour 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 \$15,000 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

\$70 per person

COCKTAIL HOUR APPETIZERS

Choose 3

This can be any combination of Hand Passed and/or Stationary Appetizers on page 6.

DINNER SERVICE

Choose:

1 Salad

2 Chef Attended Stations

2 Additional Dinner Items

CHEF'S CHOICE ~ PRIX FIXE SUNSET RECEPTION

HAND PASSED APPETIZERS

- Petite Crab Cakes Topped with Remoulade Sauce
- Phyllo Triangles Stuffed with Spinach and Cheese

STATIONARY APPETIZERS

- International Cheese Display with Chef's Selection of Cheeses from Around the World -**GF**

DINNER SERVICE

- Mixed Green Salad with Diced Cucumbers, Diced Tomatoes, Red Onion, Shredded Cheddar, Buttermilk Ranch and Italian Dressing -**GF**
- Chef Station: Carved Mustard Glazed Ham and Roasted Breast of Turkey, with Mini Rolls and Accompaniments -**GF (not the rolls)**
- Chef Station: Piped Creamy Mashed Potatoes with Toppings: butter, sour cream, chives, shredded cheddar, bacon -**GF**
- Low Country Boil with Shrimp, Smoked Sausage, Cut Sweet Corn & Red Potatoes, Sautéed with Homemade Old Bay Seafood Stock -**GF**
- Fresh Steamed Asparagus with Creamy Lemon Dill -**GF**

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

Reception Style Dining



CHARLESTON RECEPTION

\$85 per person

COCKTAIL HOUR APPETIZERS

Choose 4

This can be any combination of Hand Passed and/or Stationary Appetizers on page 6.

DINNER SERVICE

Choose:

1 Salad

2 Chef Attended Stations

3 Additional Dinner Items

CHEF'S CHOICE ~ PRIX FIXE CHARLESTON RECEPTION

HAND PASSED APPETIZERS

- BBQ Bites – Pulled Pork on Cornbread with Bourbon BBQ Sauce and Cole Slaw
- Fried Green Tomatoes with Pimento Cheese and Bacon
- Southern Deviled Eggs -**GF**

STATIONARY APPETIZER

- Oysters in the Half Shell with Cocktail Sauce and Lemons (3 oysters per person) -**GF**

DINNER SERVICE

- Dunes West Salad with Mixed Greens, Bleu Cheese Crumbles, Dried Cranberries, Mandarin Oranges, Red Onion, Candied Walnuts and Raspberry Vinaigrette Dressing -**GF**
- Chef Station: Carved Herb Encrusted Sirloin and Smoked Pork Loin, with Mini Rolls and Accompaniments -**GF (not the rolls)**
- Chef Station: Pasta- Southern Style
 - Blackened Chicken Cavatappi with Peppers, Onions, and a Garlic Cream Sauce
 - Cajun Shrimp Penne with Creole Butter, Garlic, White Wine, Lemon Juice & Parsley
- Shrimp and Grits with Homemade Tasso Gravy
- Vegetarian Antipasto Display -**GF** – Three Prepared Vegetable Dishes:
 - Fresh Steamed Asparagus with Roasted Red Peppers & Shaved Parmesan Cheese
 - Char-Grilled Zucchini, Squash, Red Onion and Cherry Tomato
 - Sautéed Mushrooms, with Garlic, Shallots & Rosemary
- Selection of Seasonal Fruit with Chocolate Fondue

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



Reception Style Dining

BLACK TIE RECEPTION

\$100 per person

COCKTAIL HOUR APPETIZERS

Choose 5

This can be any combination of Hand Passed and/or Stationary Appetizers on page 6.

DINNER SERVICE

Choose:

1 Salad

2 Chef Attended Stations

4 Additional Dinner Items

CHEF'S CHOICE ~ PRIX FIXE BLACK TIE RECEPTION

HAND PASSED APPETIZERS

- Baby Potatoes with Caviar, Crème Fresh & Fresh Dill -**GF**
- Filet Bites – Slice Filet Mignon on a roasted potato topped with Bearnaise & Chives -**GF**
- Bay Scallops Wrapped in Bacon and Finished with Brown Sugar, Balsamic Reduction -**GF**

STATIONARY APPETIZERS

- 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. -**GF**
- Jumbo, Boiled and Peeled Shrimp with Cocktail Sauce and Lemons -**GF**

DINNER SERVICE

- Caprese Salad with Fresh Mozzarella and Tomatoes topped with Fresh Basil and Olive Oil -**GF**
- Chef Station: Carved Beef Tenderloin and Roasted Breast of Turkey -**GF (not the rolls)**
- 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
- Poached Salmon Display with Traditional Condiments and Gourmet Crackers (50-person minimum) -**GF (not the crackers)**
- Meatballs Marsala, Homemade Meatballs in a Mushroom Marsala Sauce with a touch of Cream
- Fresh Steamed Asparagus Spears with Roasted Red Peppers -**GF**
- Baked Brie Topped with Red Pepper Jelly & Candied Walnuts

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

Cocktail Hour Appetizers



HAND-PASSED HOT HORS D' OEUVRES

- Fried Green Tomatoes with Pimento Cheese, Bacon & Sweet Chili Sauce
- Bay Scallops Wrapped in Bacon and Finished with Brown Sugar, Balsamic Reduction -**GF**
- Bacon Wrapped Shrimp, brushed with Crushed Red Pepper infused Honey -**GF**
- Mini Fried Chicken and Waffles with a Spicy Maple Glaze
- BBQ Bites – Pulled Pork on Cornbread with Bourbon BBQ Sauce and Cole Slaw
- Shrimp and Grit Cake with Tasso Gravy
- Petite Crab Cakes Topped with Remoulade Sauce
- Phyllo Triangles Stuffed with Spinach and Cheese
- Stuffed Mushrooms Rockefeller Baked with Spinach, Bacon and Onion
- Sausage Stuffed Mushrooms with Italian Sausage and Mozzarella Cheese
- Seafood Stuffed Mushrooms with Shrimp and Crab Stuffing
- Coconut Fried Shrimp with Sweet Chili Sauce
- Fried Artichoke Hearts Tossed in Garlic Lemon Butter, served with lemon Aioli -**GF**
- Thick Cut Bacon, Peppered and Candied, (room temperature) -**GF**
- Chicken, Queso and Roasted Corn, & Jalapeno Tartlets with Fresh Cilantro
- Crab and Corn Hush Puppies, with Lemon Garlic Aioli
- Goat Cheese Tartlets with homemade Bacon Jam
- Croustades with Smoked Salmon and Goat Cheese
- Bite Size Potato Cups Topped with Shredded Cheddar, Bacon, Chives and Sour Cream -**GF**
- Crab Rangoon's with Wasabi Soy
- Fried Jalapeño Cheese Grit Cake with Sweet Chow-Chow
- *Baby Potatoes with Caviar, Crème Fresh & Fresh Dill -**GF**
- *Lollipop Lamb Chops with Mint Sauce and Fruit Chutney -**GF**
- *Filet Bites – Slice Filet Mignon on a roasted potato topped with Bearnaise & Chives -**GF**

*Only available with Black Tie Appetizer Selections

HAND-PASSED COLD HORS D' OEUVRES

- Caprese Skewers with Petite Mozzarella Balls, Fresh Basil and Cherry Tomatoes, Drizzled with Garlic Basil Oil -**GF**
- Fresh Mozzarella and Tomato Bruschetta – Tomatoes, Basil, Fresh Mozzarella, and EVOO over Focaccia, Drizzled with Balsamic Reduction
- Apple and Bleu Cheese Bruschetta – Granny Smith Apples, Crumbled Bleu Cheese and Candied Walnuts over Focaccia, Drizzled with Honey
- Peach and Ricotta Bruschetta – Crushed Red Pepper & Peach Preserves, Soft Ricotta and Chiffonade of Basil over Focaccia
- Mini Potato Cups with Smoked Salmon and Caper Dill Cream Cheese -**GF**
- Southern Deviled Eggs -**GF**
- Open-Faced Cucumber Tea Sandwiches with Boursin Cheese and Fresh Dill
- Asparagus Wrapped in Prosciutto with Boursin Cheese -**GF**

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. -**GF**
- International Cheese Display with Chef's Selection of Cheeses from Around the World -**GF**
- Poached Salmon Display with Traditional Condiments and Gourmet Crackers (50-person minimum) -**GF** (not the crackers)
- Asparagus Wrapped in Prosciutto, drizzled with Balsamic Reduction -**GF**
- Traditional Raw Vegetable Display with Creamy Lemon Dill dip -**GF**
- Fresh Steamed Asparagus Spears Served with a Lemon Dill Sauce -**GF**
- Jumbo, Boiled and Peeled Shrimp with Cocktail Sauce and Lemons -**GF**
- Oysters in the Half Shell with Cocktail Sauce and Lemons (3 per person) -**GF**

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



Reception Style Dining Chef Attended Stations

CARVING STATION WITH MINI ROLLS AND ACCOMPANIMENTS *-GF (not the rolls)*

SUNSET RECEPTION

Choose Two:

- Mustard Glazed Ham
- Roasted Breast of Turkey
- Hickory Smoked Pork Loin

CHARLESTON RECEPTION

Choose Two:

- Mustard Glazed Ham
- Roasted Breast of Turkey
- Hickory Smoked Pork Loin
- Herb-Encrusted Sirloin

BLACK TIE RECEPTION

Choose Two:

- Mustard Glazed Ham
- Roasted Breast of Turkey
- Hickory Smoked Pork Loin
- And one of the following:
Herb-Encrusted Sirloin,
Slow Roasted Prime Rib,
or Beef Tenderloin

MASHED POTATO STATION -GF

- Piped Creamy Mashed Potatoes.
Guests can add the following toppings:
butter, sour cream, chives, shredded cheddar, and bacon

PASTA STATION

Two Chef tossed Pasta Dishes

- Vegetarian
 - Pasta Primavera
 - Cheese Tortellini Alfredo
- Italian
 - Chicken Gemelli & Pesto Cream
 - Rigatoni Bolognese
- Southern
 - Blackened Chicken Cavatappi with Peppers, Onions, and a Garlic Cream Sauce
 - Cajun Shrimp Penne with Creole Butter, Garlic, White Wine, Lemon Juice & Parsley

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



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Reception Style Dining



SALAD DISPLAYS

- Dunes West Salad with Mixed Greens, Bleu Cheese Crumbles, Dried Cranberries, Mandarin Oranges, Red Onion, Candied Walnuts and Raspberry Vinaigrette Dressing **-GF**
- Caesar Salad with Homemade Croutons and Parmesan Cheese **-GF (not the croutons)**
- Mixed Green Salad with Diced Cucumbers, Diced Tomatoes, Red Onion, Shredded Cheddar, Buttermilk Ranch and Italian Dressing **-GF (not the croutons)**
- Caprese Salad with Fresh Mozzarella and Tomatoes topped with Fresh Basil and Olive Oil **-GF (not the croutons)**
- Panzanella Salad with Focaccia Croutons, Cucumbers, Tomatoes, Onion and Red Wine Vinaigrette

ADDITIONAL RECEPTION STYLE DINNER ITEMS

- Vegetarian Antipasto Display **-GF** –
Three Prepared Vegetable Dishes:
 - Fresh Steamed Asparagus with Roasted Red Peppers & Shaved Parmesan Cheese
 - Char-Grilled Zucchini, Squash, Red Onion and Cherry Tomato
 - Sautéed Mushrooms, with Garlic, Shallots & Rosemary
- Meatballs Marsala, Homemade Meatballs in a Mushroom Marsala Sauce with a touch of Cream
- Low Country Boil with Shrimp, Smoked Sausage, Cut Sweet Corn & Red Potatoes, Sauteed with Homemade Old Bay Seafood Stock **-GF**
- Shrimp and Grits with Homemade Tasso Gravy
- Baked Brie Topped with Red Pepper Jelly & Candied Walnuts
- Baked Brie with Apples and Brown Sugar
- Selection of Seasonal Fruit with Chocolate Fondue **-GF**
- Large Chocolate Dipped Strawberries **-GF**
- *Baked Oysters Rockefeller with Spinach, Onion and Bacon
- *Rare Tuna Loin Display with Wasabi Soy and Fresh Ginger **-GF**

**Only available with Black Tie Reception*



Buffet Dinner Selections

SUNSET BUFFET

THREE APPETIZERS, SALAD & DINNER ROLLS,
TWO ENTRÉES, TWO SIDES

\$70 per person

Select Three Cocktail Hour Appetizers

*This can be any combination of Hand Passed
and/or Stationary Appetizers.*

(Appetizers Options Listed on Page 6)

Select One Sunset Buffet Salad

- Mixed Green Salad with Diced Cucumbers, Diced Tomatoes, Red Onion, Shredded Cheddar, Buttermilk Ranch and Italian Dressing
- Caesar Salad with Homemade Croutons and Parmesan Cheese

Select Two Entrées (from page 10)

Select Two Sides (from page 11)

CHARLESTON BUFFET

FOUR APPETIZERS, SALAD & DINNER ROLLS,
THREE ENTRÉES, THREE SIDES

\$85 per person

Select Four Cocktail Hour Appetizers

*This can be any combination of Hand Passed
and/or Stationary Appetizers.*

(Appetizers Options Listed on Page 6)

Select One Charleston Buffet Salad

- Dunes West Salad with Mixed Greens, Bleu Cheese Crumbles, Dried Cranberries, Mandarin Oranges, Red Onion, Candied Walnuts and Raspberry Vinaigrette Dressing
- Mixed Green Salad with Diced Cucumbers, Diced Tomatoes, Red Onion, Shredded Cheddar, Buttermilk Ranch and Italian Dressing
- Caesar Salad with Homemade Croutons and Parmesan Cheese

Select Three Entrées (from page 10)

Select Three Sides (from page 11)

BLACK TIE BUFFET

FIVE APPETIZERS, SALAD & DINNER ROLLS, FOUR ENTRÉES, THREE SIDES

\$100 per person

Select Five Cocktail Hour Appetizers

This can be any combination of Hand Passed and/or Stationary Appetizers.

(Appetizers Options Listed on Page 6)

Select One Black Tie Buffet Salad

- Dunes West Salad with Mixed Greens, Bleu Cheese Crumbles, Dried Cranberries, Mandarin Oranges, Red Onion, Candied Walnuts and Raspberry Vinaigrette Dressing
- Mixed Green Salad with Diced Cucumbers, Diced Tomatoes, Red Onion, Shredded Cheddar, Buttermilk Ranch and Italian Dressing
- Caesar Salad with Homemade Croutons and Parmesan Cheese

Select Four Entrées (from page 10)

Select Three Sides (from page 11)

Buffet Dinner Selections



ENTRÉE SELECTIONS

SEAFOOD

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

PORK

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

BEEF

- Open Flame London Broil with a Port Wine Demi-Glaze **-GF**
- Slow Cooked Smoked Beef Brisket **-GF**
- Sautéed Beef Tips Au Poivre with Black Pepper
- Classic Pot Roast
- Steak Pizzaiola – Sirloin Steak Medallions, with Roma Tomatoes, Fresh Mozzarella, Rosemary Demi-Glaze **-GF**
- 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 **-GF**
- **Carved Slow Roasted Prime Rib **-GF**
- **Carved Beef Tenderloin **-GF**

***Black Tie Buffet Only*

POULTRY

- Grilled Tuscan Chicken with Balsamic Reduction **-GF**
- 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
- Oven Roasted Chicken (bone-in) with Tomatoes, Onion and White Wine **-GF**
- Carved Oven Roasted Turkey **-GF**

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



Buffet Dinner Selections

SIDE SELECTIONS

Select Three

VEGETABLES

- Southern-Style Fresh Green Beans with Bacon **-GF**
- Green Beans Almandine **-GF**
- Steamed Broccoli with Shallots **-GF**
- Collard Greens **-GF**
- Summer Squash Casserole **-GF**
- Roasted Brussell Sprouts **-GF**
- Fresh Steamed Asparagus with Roasted Red Peppers & Shaved Parmesan Cheese **-GF**
- Char-Grilled Zucchini, Squash, Red Onion and Cherry Tomato **-GF**
- Sautéed Mushrooms, with Garlic, Shallots & Rosemary **-GF**

POTATOES

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

RICE, BEANS & GRITS

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

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



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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*

SUNSET PLATED DINNER

THREE APPETIZERS, SALAD & DINNER ROLLS, TWO SUNSET PLATED ENTRÉES (LISTED BELOW)
\$70 per person

SELECT THREE COCKTAIL HOUR APPETIZERS

*This can be any combination of Hand Passed and/or Stationary Appetizers.
(Appetizers Options Listed on Page 6)*

SELECT UP TO TWO OF THE ENTRÉES LISTED BELOW

SUNSET PLATED ENTRÉES

BEEF

- Open Flame London Broil with a Port Wine Demi-Glaze, with Mashed Potatoes and Roasted Vegetable Medley -**GF**
- 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

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
- Grilled Pork Loin Over a Bed of Wilted Spinach and Wild Mushroom Risotto -**GF**

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
- Low Country Crab Cakes with a Caper and Red Pepper Aioli, with Roasted Potatoes and Asparagus -**GF**

VEGETARIAN

One Vegetarian Entrée can be a fourth entrée selection at no additional charge.

- Char-Grilled Vegetables on a bed of Herbed Cous-Cous S
- Pasta Primavera (this can be prepared with or without dairy)

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



Plated Dinner Selections

CHARLESTON PLATED DINNER

FOUR APPETIZERS, SALAD & DINNER ROLLS, THREE CHARLESTON PLATED ENTRÉES (LISTED BELOW)
\$85 per person

SELECT FOUR COCKTAIL HOUR APPETIZERS

*This can be any combination of Hand Passed and/or Stationary Appetizers.
 (Appetizers Options Listed on Page 6)*

SELECT UP TO THREE OF THE ENTRÉES LISTED BELOW

CHARLESTON PLATED ENTRÉES

BEEF

- 8 oz. Black Angus Beef Filet with a Port Wine and Rosemary Demi-Glaze, with Mashed Potatoes and Fresh Steamed Asparagus -**GF**
- 8 oz. Prime Rib, with Creamy Horseradish and Au Jus with Mashed Potatoes and Fresh Steamed Asparagus -**GF**
- 10 oz. New York Strip, topped with Garlic Parsley Butter, with Mashed Potatoes and Fresh Steamed Asparagus -**GF**
- Open Flame London Broil with a Port Wine Demi-Glaze, with Mashed Potatoes and Roasted Vegetable Medley -**GF**
- 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

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
- Half Rack of Ribs, brushed with Bourbon BBQ Sauce, with Mashed Potatoes, Fresh Green Beans with Bacon -**GF**
- Grilled Pork Tenderloin with Apple Cranberry Chutney, with Mashed Potatoes and Fresh Green Beans -**GF**
- Grilled Pork Loin Over a Bed of Wilted Spinach and Wild Mushroom Risotto -**GF**

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 -**GF**
- Grouper with Champagne Beurre Blanc, with Roasted Potatoes and Vegetable Medley -**GF**
- Baked Stuffed Shrimp, with Roasted Potatoes and Asparagus
- Low Country Crab Cakes with a Capers and Red Pepper Aioli, with Roasted Potatoes and Asparagus

VEGETARIAN

One Vegetarian Entrée can be a fourth entrée selection at no additional charge.

- Char-Grilled Vegetables on a bed of Herbed Cous-Cous
- Pasta Primavera (this can be prepared with or without dairy)

SPECIALTY ITEMS

- 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

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

Plated Dinner Selections



BLACK TIE PLATED DINNER

FIVE APPETIZERS, SALAD & DINNER ROLLS, THREE BLACK TIE PLATED ENTRÉES (LISTED BELOW)

\$100 per person

SELECT FIVE COCKTAIL HOUR APPETIZERS

This can be any combination of Hand Passed and/or Stationary Appetizers.

(Appetizers Options Listed on Page 6)

SELECT UP TO FOUR OF THE ENTRÉES LISTED BELOW

BLACK TIE PLATED ENTRÉES

BEEF

- 9 oz. Black Angus Beef Filet with a Port Wine and Rosemary Demi-Glaze, with Mashed Potatoes and Fresh Steamed Asparagus -**GF**
- 10 oz. New York Strip, topped with Garlic Parsley Butter, with Mashed Potatoes and Fresh Steamed Asparagus -**GF**
- 12 oz. Prime Rib, with Creamy Horseradish and Au Jus with Mashed Potatoes and Fresh Steamed Asparagus -**GF**
- Open Flame London Broil with a Port Wine Demi-Glaze, with Mashed Potatoes and Roasted Vegetable Medley -**GF**
- 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 Sautéed Shrimp tossed in Scampi-Butter -**GF** or a Crab Cake with Caper & Red Pepper Aioli
- Add 4 oz. Bourbon Marinated Salmon -**GF**

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 -**GF**
- Bone in Pork Chop with a Raspberry Demi-Glaze on a bed of Mashed Potatoes with Vegetable Medley -**GF**
- Grilled Pork Tenderloin with Apple Cranberry Chutney, with Mashed Potatoes and Fresh Green Beans -**GF**
- Grilled Pork Loin Over a Bed of Wilted Spinach and Wild Mushroom Risotto -**GF**

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 -**GF**
- Grouper with Champagne Beurre Blanc, with Roasted Potatoes and Vegetable Medley -**GF**
- Baked Stuffed Shrimp, with Roasted Potatoes and Asparagus
- Low Country Crab Cakes with a Caper and Red Pepper Aioli, with Roasted Potatoes and Asparagus

(continued on next page)

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



Plated Dinner Selections

BLACK TIE PLATED DINNER (*continued*)

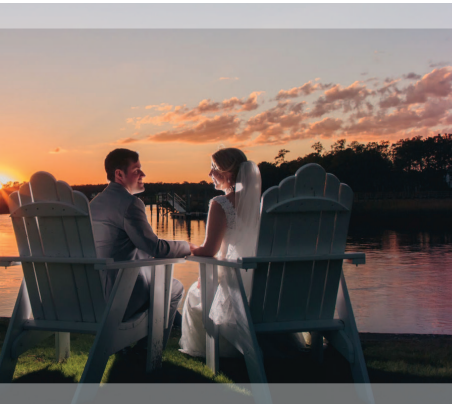
VEGETARIAN

One Vegetarian Entrée can be a fourth entrée selection at no additional charge.

- Char-Grilled Vegetables on a bed of Herbed Cous-Cous
- Pasta Primavera (this can be prepared with or without dairy)

SPECIALTY ITEMS

- 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
- Seared Sushi Grade Tuna, with Scallion Rice and Green Beans Almandine -**GF**
- Half Rack of Lamb, Marinated in Rosemary and Mint Served with a Mint Jus, with Mashed Potatoes and Fresh Steamed Asparagus -**GF**



Late Night Snack

LATE NIGHT SNACKS

These items can be added and served during the final hour of the wedding reception.

- Foil Wrapped Cheeseburgers – 6oz Burger, American Cheese, Steamed Bun, Hand-Passed
\$6 per Burger
- Foil Wrapped Hot Dogs – ½ Lb. Dog, Steamed Bun, Hand-Passed
\$4 per Dog
- Foil Wrapped Chicken Sandwiches – Fried Chicken Breast, Pickle Slices, Steamed Bun, Hand-Passed
\$6 per Sandwich

Condiment Station: Ketchup, Mustard, Mayo, Relish, Diced Onions, Jalapenos

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

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

SUNSET BAR PACKAGE

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
wines & champagne)*

Four and a Half Hours \$40.00 per person

*Add \$8.00 per person per additional hour
after the standard four and a half hours.

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

CHARLESTON BAR PACKAGE

Beer, Wine, Champagne and
Standard Liquor

*Titos, Tanqueray, Captain Morgan,
Bacardi, Bulleit Bourbon,
Canadian Club, J&B*

Four and a Half Hours \$60.00
per person

*Add \$8.00 per person per additional
hour after the standard
four and a half hours.

BLACK TIE BAR PACKAGE

Beer, Wine, Champagne and
Premium Liquor

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

Four and a Half Hours \$75.00
per person

*Add \$8.00 per person per additional
hour after the standard
four and a half hours.

*Add \$5.00 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
\$6.00 per person for the four-and-a-half-hour reception.
\$3.00 per hour for each additional hour added to the
reception

ADDITIONAL BAR OPTION

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

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



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. Outside vendor meals must be included when giving the final guest count (10 days before the wedding). Vendor meals are ½ price.
- 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% service charge and 9% sales tax on the service charge will be added to food and beverage totals. The state of South Carolina also charges 9% sales tax on mandatory service charges.
- There is a \$200 Chef fee and \$200 Banquet Captain fee for each wedding reception.
- There is a \$70 minimum on the food menu cost (pre-tax and service charge).

Important Information



- 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, people 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 and 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 and \$5 per person for unlimited non-alcoholic beverages. 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 with a sampling of all menu items (Reception Style and Buffet Style). If you select the plated dinner service, appetizers (only) will be included in the to-go package.
- 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 a 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.



WEDDINGS
BY



Dunes West

GOLF & RIVER CLUB

(843) 856-9378

DUNESWESTGOLFCLUB.COM

Owned and operated by JWH Golf. Subject to changes, errors and omissions.

Photos Courtesy of Richard Bell Photography