

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 site of the historic Lexington Plantation along the banks of Wagner Creek and is one of Charleston's most elegant wedding and reception settings. An antebellum style 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 and has been described as "the best experience with a view unequalled 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 pig pickin', 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 call or email me. Or, see more on our website at www.duneswestgolfclub.com.

Sincerely Yours,

A handwritten signature in black ink that reads "Jason Hanson". The signature is fluid and cursive.

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



Perfect Location



FEATURES INCLUDE

- Gracious Antebellum Clubhouse with Elegant Verandas Located on Wagner Creek
- Picturesque Indoor and Outdoor Event Spaces
- A Venue with Ample Parking and Accessibility for All of Your Guests
- Elegant Changing Rooms for the Bride, Groom and Wedding Party
- Preferred List of Partner Vendors Available to Make Your Day Perfect
- An Experienced and Professional Staff that has Participated in Hundreds of Weddings and Events
- A Variety of Menu Selections Prepared by Our Staff of Culinary Artists with Customization Options Available

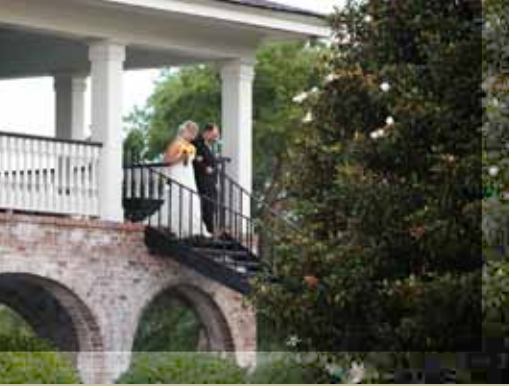
FACILITY FEES

- Four Hour Saturday Wedding Reception* \$3000
- Four Hour Friday, Sunday or Weekday Wedding Reception* \$1500
- Four Hour Sunday before a Monday Holiday Wedding Reception \$3000
- Each Additional Hour, Determined in Advance \$500
- Rehearsal Dinner** \$375
- Ceremony Only \$750
- Ceremony Site (with Reception) \$500
- Outdoor Mosquito and Bug Service \$400
- Dance Floor (16" x 18" Parquet) \$400
- White Ceremony Chairs \$3 each



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

** Waived if you are having your wedding reception at Dunes West Golf and River Club as well.



Reception Choices

SUNSET RECEPTION

\$39.99 per person

HAND PASSED APPETIZERS

- Phyllo Triangles Stuffed with Spinach and Cheese
- Seafood Stuffed Mushrooms with Shrimp and Crab Stuffing

STATIONARY APPETIZER

- Domestic Cheese Display with an Assortment of Sliced and Cubed Cheeses

DINNER SERVICE

- Carving Station with Honey Glazed Ham and Smoked Breast of Turkey with Mini Rolls and Condiments
- Mashed Potato Station with Piped Creamy Mashed Potatoes and Traditional Toppings
- Shrimp and Grits with Tasso Gravy
- Asparagus Wrapped with Prosciutto with Boursin Cheese
- Vegetable Display with Marinated Olives, Asparagus, Artichokes and Chef's Selection of Additional Vegetables
- Fresh Fruit Display with Selection of Seasonal Fruit and Chocolate Fondue



CHARLESTON RECEPTION

\$45.99 per person

HAND PASSED APPETIZERS

- Fried Green Tomatoes with Pimento Cheese and Bacon

STATIONARY APPETIZERS

- Charleston Creamy Crab Dip Served Hot with Crustads
- Stuffed Mushrooms Rockefeller Baked with Spinach, Bacon and Onion

DINNER SERVICE

- Carving Station with Smoked Pork Loin and Herb Encrusted Sirloin Served with Mini Rolls and Condiments
- Shrimp and Grits Station with Housemade Tasso Gravy or Choice of Toppings including Cheese, Bacon, Butter, Scallions or Tomatoes
- Beer Battered Flounder with Remoulade Sauce
- Fresh Steamed Asparagus Spears with Creamy Lemon Dill Sauce
- Baked Brie Topped with Apples and Brown Sugar
- Fresh Mozzarella and Tomatoes with Fresh Basil and Olive Oil



Reception Choices



DUNES WEST GOLF AND RIVER CLUB RECEPTION

\$53.99 per person

HAND PASSED APPETIZERS

- Petite Crab Cakes Topped with Remoulade Sauce
- Sausage Stuffed Mushrooms with Italian Sausage and Mozzarella Cheese

STATIONARY APPETIZER

- Traditional Raw Vegetables with Creamy Dipping Sauce

DINNER SERVICE

- Carving Station with Hickory Smoked Pork Loin and Ham or Turkey Served with Mini Rolls and Condiments
- Fresh Pasta Station with Penne Marinara and Cheese Tortellini Alfredo
- Dunes West Salad with Bleu Cheese, Dried Cranberries, Mandarin Oranges, Candied Walnuts, Red Onions and Raspberry Vinaigrette Dressing
- Antipasto with a Large Assortment of Traditional Italian Meats, Vegetables and Cheeses
- Baked Brie Topped with Apples and Brown Sugar
- Peel and Eat Shrimp with Cocktail Sauce
- Smoked Salmon Crustads with Goat Cheese

BLACK TIE RECEPTION

\$60.99 per person

HAND PASSED APPETIZERS

- Bay Scallops Wrapped in Bacon and Finished with a Brown Sugar Reduction
- Smoked Salmon on a Bite Sized Potato Boat Topped with a Caper Dill Cream

STATIONARY APPETIZER

- Fresh Fruit Display with Selection of Seasonal Fruit and Chocolate Fondue

DINNER SERVICE

- Carving Station with Beef Tenderloin and Ham or Turkey with Mini Rolls and Condiments
- Fresh Pasta Station with Gemelli, Chicken and Pesto Cream and Rigatoni with Olive Oil, Sausage, Peppers and Black Olives
- Caesar Salad Station with Housemade Croutons and Parmesan Cheese
- International Cheese Display with Chef's Selection of Cheeses from Around the World
- Chef's Selection of Fresh Seafood
- Upscale Vegetable Display with Marinated Olives, Asparagus, Artichokes and Chef's Selection of Additional Vegetables





Action Stations

Chef Attended Stations - Chef Fees are \$75 Per Station for Two Hours of Service

CARVING STATION WITH MINI ROLLS AND ACCOMPANIMENTS

- Honey Glazed Ham and Smoked Breast of Turkey, \$7.50 per person
- Roasted Herb-Encrusted Sirloin and Ham or Turkey, \$8.25 per person
- Hickory Smoked Pork Loin and Ham or Turkey, \$9.75 per person
- Beef Tenderloin and Ham or Turkey, \$11.75 per person
- Boneless Leg of Lamb and Ham or Turkey, \$11.75 per person

FRESH PASTA STATION

- Penne Marinara and Cheese Tortellini Alfredo, \$5.25 per person
- Rigatoni with Chicken and Pesto Cream and Rigatoni with Olive Oil, Sausage, Peppers and Black Olives, \$7.75 per person

MAC AND CHEESE STATION

- Our Signature Four Cheese Sauce Tossed with Grilled Chicken and Bacon. Guests can add toppings that include shredded cheddar, jack cheese, diced tomatoes and chives. Lobster can be substituted for chicken at market price. \$7.75 per person

MASHED POTATO STATION

- Piped Creamy Mashed Potatoes with Traditional Toppings, \$5.25 per person

SHRIMP OR CHICKEN STIR FRY STATION

- Shrimp or Chicken Stir Fry with Seasonal Vegetables, \$5.75 per person
- Shrimp or Chicken Stir Fry with Seasonal Vegetables, Mini Egg Rolls and Plum Sauce, \$7.00 per person

SHRIMP AND GRITS STATION

- Shrimp and Grits with Housemade Tasso Gravy sautéed and served separately from the grits. This allows guests to choose the grits without the shrimp gravy and to add toppings that include cheese, tomatoes, onions and/or butter, \$6.00 per person

Per Person Displays and Selections



DISPLAYS

- Antipasto with a Large Assortment of Traditional Italian Meats, Vegetables and Cheeses, \$6.00 per person
- BBQ Suckling Pig Display with Boston Butt (35 person minimum), \$5.25 per person
- Domestic Cheese Display with Chef's Assortment of Sliced and Cubed Favorites, \$5.75 per person
- Fresh Mozzarella and Tomatoes topped with Fresh Basil and Olive Oil, \$4.50 per person
- International Cheese Display with Chef's Selection of Cheeses from Around the World, \$6.75 per person
- Poached Salmon Display Served with Traditional Condiments and Gourmet Crackers (50 person minimum), \$4.00 per person
- Rare Tuna Loin Display with Wasabi Soy and Fresh Ginger, Market Price
- Selection of Seasonal Fruit with Chocolate Fondue, \$4.50 per person
- Upscale Vegetable Display with Marinated Olives, Asparagus, Artichokes and Chef's Selection of Additional Vegetables, \$4.50 per person

PER PERSON SELECTIONS

- Baked Brie Topped with Apples and Brown Sugar, \$3.50 per person
- Baked Oysters Rockefeller with Spinach, Onion and Bacon, Market Price
- Boneless Chicken Breast Strips in a Sherry-Soy and Gingery Marinade, \$4.00 per person
- Beer-Battered Flounder in a Remoulade Sauce, \$4.00 per person
- Charleston Creamy Crab Dip Served Warm with Housemade Crustads, \$4.00 per person
- Chicken Sate with Peanut Dipping Sauce, \$4.75 per person
- Coconut Fried Shrimp with Sweet Chili Sauce, \$5.25 per person
- Deep Fried Artichoke Hearts Tossed in Garlic Lemon Butter, \$3.75 per person
- Fresh Steamed Asparagus Spears Served with a Lemon Dill Sauce, \$4.00 per person
- Shrimp and Grits with Housemade Tasso Gravy, \$4.75 per person
- Shrimp Pot Stickers with a Soy Dipping Sauce, \$4.00 per person
- Silver Dollar Ham Biscuits with a Dijon Honey-Poppy Seed Sauce, \$4.25 per person
- Lollipop Lamb Chops with Mint Sauce and Fruit Chutney, Market Price
- Spinach and Artichoke Dip Served Hot with Crackers, \$3.75 per person
- Steamed Mussels with White Wine, Tomatoes, Capers and Onions, \$4.00 per person
- Swedish Meatballs, \$4.00 per person
- Dunes West Salad with Mixed Greens, Bleu Cheese Crumbles, Dried Cranberries, Mandarin Oranges, Red Onion, Candied Walnuts and Raspberry Vinaigrette Dressing, \$5.00 per person
- Caesar Salad with Housemade Croutons and Parmesan Cheese, \$4.50 per person

Prices are subject to change without notice. A 10.5% sales tax and 20% gratuity will be added to all food and beverage totals.



Hors d'oeuvres

HAND PASSED HORS D' OEUVRES

- Chef's Selection of Mini Assorted Quiche, \$4.00 per person
- Chicken Corn Tartlets with Cracked Pecans, \$4.00 per person
- Crustads with Smoked Salmon and Goat Cheese, \$5.50 per person
- Petite Crab Cakes Topped with Remoulade Sauce, \$4.00 per person
- Phyllo Triangles Stuffed with Spinach and Cheese, \$3.50 per person
- Sausage Stuffed Mushrooms with Italian Sausage and Mozzarella Cheese, \$3.50 per person
- Seafood Stuffed Mushrooms with Shrimp and Crab Stuffing, \$4.00 per person
- Snow Crab Wontons with Wasabi Soy, \$3.75 per person
- Fried Jalapeño Cheese Grit Cake with Sweet Chow Chow, \$4.00 per person
- Stuffed Mushrooms Rockefeller Baked with Spinach, Bacon and Onion, \$3.50 per person
- Smoked Salmon on a Bite Sized Potato Boat Topped with Caper Dill Cream, \$5.00 per person
- Fried Green Tomatoes with Pimento Cheese and Bacon, \$4.50 per person

COLD HORS D' OEUVRES

- Belgian Endive Filled with Boursin Cheese and Walnuts, \$3.50 per person
- Bite Size Potato Boats Topped with Sour Cream and Assorted Toppings, \$3.50 per person
- Bruschetta with Three Toppings; Fresh Mozzarella and Tomato, Olive Tapenade, Roasted Zucchini, \$3.75 per person
- Chef's Selection of Assorted Finger Sandwiches, \$3.75 per person
- Crab Dip Served Cold with Crackers, \$4.00 per person
- Mini Bagels with Salmon and Cream Cheese, \$4.00 per person
- Open-Faced Cucumber Tea Sandwiches with Boursin Cheese and Fresh Dill, \$3.50 per person
- Oysters in the Half Shell with Cocktail Sauce and Lemons, Market Price
- Peel and Eat Shrimp with Cocktail Sauce and Lemons, \$6.25 per person
- Shrimp Salad Served on Mini Split Croissants, \$4.25 per person
- Southern Deviled Eggs, \$3.25 per person
- Peel and Eat Shrimp with Cocktail Sauce and Lemons, \$6.25 per person

PER PIECE SELECTIONS

- Bay Scallops Wrapped in Bacon and Finished with a Choice of Brown Sugar, Balsamic Reduction or BBQ Sauce, \$2.00 per piece
- Asparagus Wrapped in Prosciutto with Boursin Cheese, \$2.50 per piece
- Shrimp Wrapped with Bacon, Battered and Deep Fried, \$2.75 per piece
- Jumbo, Boiled and Peeled Shrimp with Cocktail Sauce and Lemons, \$2.25 per piece
- Large Chocolate Dipped Strawberries, \$2.00 per piece

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Plated Dinner Selections



Parties of 80 or Less – All entrées are served with mixed green salad and chef's selection of vegetables and starch, freshly baked bread with butter, iced tea and coffee.

LOW COUNTRY ENTRÉE OPTIONS

- Lobster and Scallop Cakes with Black Bean Sauce and Roasted Pepper Aioli, Market Price
- Salmon Fillet Grilled and Surrounded by Pepper Crusted Scallops with a Citrus Salsa, \$29.00 per person
- Grilled Pork Tenderloin with Apple Cider Chutney, \$29.00 per person
- Grilled Tenderloin of Black Angus Beef with a Port Wine and Rosemary Demi-Glaze, \$32.00 per person
- Charleston Shrimp in a Housemade Tasso Gravy over a Bed of Stone Ground Yellow Grits, \$24.00 per person
- Marinated Grilled Tenderloin with Jumbo Shrimp, \$35.00 per person
- Marinated Grilled Tenderloin with Crab Cake, \$35.00 per person
- Marinated Grilled Tenderloin with Grilled Salmon, \$39.00 per person
- Marinated Grilled Tenderloin with Lobster Tail, Market Price
- Chicken Piccata with Capers and Freshly Squeezed Lemon, \$26.00 per person
- Grouper with Champagne Beurre Blanc, Market Price
- Stuffed Breast of Chicken with Spinach, Prosciutto Ham, Mozzarella Cheese and Topped with Chardonnay Sauce, \$28.00 per person
- Grilled Pork Loin Over a Bed of Wilted Spinach and Wild Mushroom Risotto, \$29.00 per person
- Pepper, Sesame and Ginger Seared Tuna Served Medium Rare, Market Price
- Low Country Crab Cakes with a Caper and Red Pepper Aioli, \$28.00 per person
- Half Rack of Lamb, Marinated in Rosemary and Mint Served with a Mint Jus, \$30.00 per person
- Veal Marsala, Sautéed with Mushrooms and Marsala Wine, \$29.00 per person
- Veal Milanese, Breaded and Pan Fried, with Fresh Lemon Juice, \$29.00 per person



Prices are subject to change without notice. A 10.5% sales tax and 20% gratuity will be added to all food and beverage totals.



Dunes West Golf and River

Parties of 100 or Less – All buffet options include Dunes West field greens salad with choice of dressings, freshly baked bread with butter, iced tea and coffee.

- Choice of Two Entrées, One Vegetable, One Starch and One Dessert, \$30.50 per person
- Choice of Three Entrées, One Vegetable, One Starch and One Dessert, \$32.50 per person
- Choice of Four Entrées, One Vegetable, One Starch and One Dessert, \$34.50 per person
- Additional Vegetable, Starch or Dessert, \$2.75 per person
- Chef's Fee for Carved Items, \$75.00

LOW COUNTRY CUISINE ENTRÉE SELECTIONS

- Southern Pork Chops with Biscuits and Gravy
- Sliced Honey Ham with Grilled Pineapple
- Carved Boneless Glazed Ham with Condiments
- Carved Smoked Turkey with Condiments
- Stuffed Boneless Leg of Lamb with Couscous, Spinach, Mushrooms and Almonds

SEAFOOD ENTRÉE SELECTIONS

- Crab Cakes with Remoulade Sauce
- Grilled Salmon with a Lemon Dill Cream Sauce
- Almond Crusted Snapper
- Greek Shrimp with Penne Pasta
- Shrimp and Grits with Tasso Gravy
- Low Country Boil with Corn, Sausage, Shrimp and Potatoes
- Frutti de Marre: Chef's Selection of Seafood in a Saffron Fennel Broth
- Stuffed Local Flounder with Crab and Topped with a Chardonnay Cream
- Fried Flounder with Cajun Tartar Sauce
- Mahi Mahi with Citrus Salsa

BEEF ENTRÉE SELECTIONS

- Sunday's Pot Roast with Sweet Onions
- Beef Bourguignon
- Open Flame London Broil with a Port Wine Demi-Glaze
- Oriental Beef Stir Fry
- Sautéed Beef Tips Au Poivre with Pepper
- Carved Top Round of Beef



Prices are subject to change without notice. A 10.5% sales tax and 20% gratuity will be added to all food and beverage totals.

Club Plantation Buffet Options



CHICKEN ENTRÉE SELECTIONS

- Grilled Tuscan Chicken with Balsamic Reduction
- Chicken Piccata with Lemon and Capers
- Chicken Parmesan
- Pignetilli's Chicken Stuffed with Spinach, Mozzarella and Ham
- Southern Fried Chicken
- BBQ Chicken
- Greek Chicken with Tomatoes, Olives, Artichokes and Feta Cheese
- Chicken Marsala
- Oven Roasted Chicken with Tomatoes, Onion and White Wine

VEGETABLE SELECTIONS

- Summer Squash Casserole
- Southern-Style Green Beans
- Seasonal Vegetable Medley
- Snow Peas with Red Peppers
- Fried Okra
- Steamed Broccoli with Cheese
- Garlic and Parmesan Mashed Potatoes
- Collard Greens
- Long Cut Cole Slaw
- Mini Corn on the Cob
- Butter Beans with Ham
- Green Bean Almandine
- Succotash: Lima Beans, Corn and Tomatoes

STARCH SELECTIONS

- Housemade Macaroni and Cheese
- Oven Roasted Rosemary Potatoes
- Wild Mushroom Risotto
- Pasta Tossed in Garlic Butter
- Black Beans and Rice
- Charleston Red Rice
- BBQ Baked Beans
- Red Bliss Potato Salad
- Fried Grit Cakes with Housemade Tasso Gravy
- Rice Pilaf
- Cheese Grits
- Hoppin' John: Rice and Field Peas

DESSERT SELECTIONS

- Bourbon Street Pecan Pie
- Orchard Apple Pie
- Cheesecake: Chef's Choice of Toppings or Flavor
- Key Lime Pie
- Carrot Cake
- Plantation Banana Pudding
- Fruit with Chocolate Fondue



Prices are subject to change without notice. A 10.5% sales tax and 20% gratuity will be added to all food and beverage totals.



Beverage Packages

NON-ALCOHOLIC BEVERAGE OPTIONS

Soda, Iced Tea, Lemonade and Water, \$5 per person for 4 hours, \$1 per person per additional hour

CASH BAR

Each guest will pay for their own drinks.

House Brands, \$5.25 each

Call or Premium Brands, \$5.50-\$7.50 each

Wine by the Glass, \$5.00 each

Domestic Beer, \$3.00 each

Import Beer, \$3.75 each

Draft Beer, \$3.25 each

Non-Alcoholic Beverages, \$1.50 each or
\$5.00 per person (unlimited)



CONSUMPTION BAR

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 actually consumed. The host may limit brands if preferred. (See Cash Bar Prices)

OPEN BAR

Dunes West Golf and River Club will supply the alcohol, unlimited house brands.

BEER, WINE AND CHAMPAGNE

One Hour \$12.00 per person

Two Hours \$16.00 per person

Three Hours \$20.00 per person

Four Hours \$22.00 per person

BEER, WINE, CHAMPAGNE AND LIQUOR

One Hour \$14.00 per person

Two Hours \$18.00 per person

Three Hours \$22.00 per person

Four Hours \$26.00 per person

*Both options increase by \$5.00 per person
per additional hour after four hours.

*Add \$5.00 per person for premium liquor

*Non-alcoholic soda, iced tea, lemonade and water
included in open bar option



Prices are subject to change without notice. A 10.5% sales tax and 20% gratuity will be added to all food and beverage totals.

Beverage Packages



CORKAGE BAR

You, the host, will supply the alcohol and Dunes West Golf and River Club will supply the mixers and garnishes.

LIQUOR, BEER, WINE AND CHAMPAGNE

One Hour \$6.00 per person
Two Hours \$7.00 per person
Three Hours \$8.00 per person
Four Hours \$9.00 per person

BEER, WINE AND CHAMPAGNE

One Hour \$5.00 per person
Two Hours \$6.00 per person
Three Hours \$7.00 per person
Four Hours \$8.00 per person

*Both options increase by \$3.00 per person per additional hour after four hours

ADDITIONAL BAR OPTIONS:

Bars can be set up in outside areas for an additional \$175.00 per bar.



Prices are subject to change without notice. A 10.5% sales tax and 20% gratuity will be added to all 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 even timeline should be made with the assistance of the Food and Beverage Director to ensure all details are confirmed and agreed upon in writing.
- 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. Any additional 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 silver, candles, props, decorations, etc should be brought in either the day before or 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. The Club is not responsible for any items not removed immediately at the conclusion of an event.
- All floral arrangements, musical arrangements, cakes and photographers need to be handled by the guest. The Food and Beverage Director can recommend vendors who have worked with Dunes West Golf and River Club in the past.
- In most cases the room will be available for decorating by 7 am for a morning event, by 9 am for a noon event and by 3 pm for an evening event. Vendor deliveries should be arranged with the Food and Beverage Director.
- 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. Members of Dunes West Golf and River Club are not required to pay a deposit for an event.
- Payments and or confirmations will follow the 90-10-2 schedule which requires half of the estimated total bill paid 90 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. All payments are non-refundable. All prices are subject to change. 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 10.5% sales tax and 20% gratuity will be added to all price quotes.
- All weddings at Dunes West Golf and River Club have a food minimum of \$35 per person. Saturday weddings in the months of March, April, May, June, September and October have an event minimum of \$10,000.
- 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.

Important Information



- The Club will continue to replenish food displays for either 2 hours or until guests are finished eating, (whichever comes first) for all food items charged “per person.”
- 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 and on a limited number and variety of items.
- Children under the age of 12 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. However, corkage bar alcohol may be taken home after the event.
- 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.





WEDDINGS BY



Dunes West

GOLF & RIVER CLUB

(843) 856-9378

DUNESWESTGOLFCLUB.COM