

Dunes West Golf Club

***The policies, menus and pricing in this packet will be applied to any wedding reserved after 1/22/24.**

Features Include

- Gracious Antebellum 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

Fees

- Total Event Time for Ceremony & Reception is Four and a Half Hours
- Facility Fees*: Include Reception tables, chairs, plateware, flatware, glassware, table linens, set up and clean up.
 - ~ Four Hour Saturday Wedding Reception \$4000
 - ~ Four Hour Friday or Sunday Wedding Reception \$2000
 - ~ Four Hour Sunday before a Monday Holiday Wedding Reception \$4000
 - ~ Four Hour Holiday Wedding Reception \$4000 (Memorial Day, Labor Day, New Year's Eve, etc.)
 - ~ Each Additional Hour, Determined in Advance \$500
 - ~ Rehearsal Dinner \$500
- Ceremony \$500
- Outdoor Mosquito and Bug Spray Service \$400
- Ceremony Chairs \$4 each
- Dance Floor (18" x 18") \$500
- \$1000 Discount off the facility fee* for Dunes West Members and U. S. Military
- There is a \$12,000 total event minimum on **Saturday evening events** during peak months (March, April, May, June, September, October, and November).

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

* Hold your wedding reception on a Tuesday or Wednesday and pay no facility fee.

Reception Style Dining

Sunset Reception

\$55 per person

Hand Passed Appetizers

- Phyllo Triangles Stuffed with Spinach and Cheese, \$5 per person
- Petite Crab Cakes Topped with Remoulade Sauce, \$5 per person

Stationary Appetizer

- Domestic Cheese Display with Chef's Assortment of Sliced and Cubed Favorites, \$7 per person

Dinner Service

- Caesar Salad with Homemade Croutons and Parmesan Cheese, \$6 per person
- Chef Station*: Carved Mustard and Brown Sugar Glazed Ham and Roasted Breast of Turkey, with Mini Rolls and Condiments, \$9 per person
- Chef Station*: Piped Creamy Mashed Potatoes with Toppings: butter, sour cream, chives, shredded cheddar, bacon, \$7 per person
- Fresh Steamed Asparagus Spears Served with a Lemon Dill Sauce, \$5 per person
- Bite Size Potato Cups Topped with Shredded Cheddar, Bacon, Chives and Sour Cream, \$5 per person
- Selection of Seasonal Fruit with Chocolate Fondue, \$6 per person

*Plus \$200 for Two Chef Attended Stations, (\$100 per station)

Charleston Reception

\$59 per person

Hand Passed Appetizers

- Fried Green Tomatoes with Pimento Cheese and Bacon, \$6 per person
- Bacon Wrapped Shrimp, brushed with Crushed Red Pepper infused Honey, \$6 per person

Stationary Appetizers

- International Cheese Display with Chef 's Selection of Cheeses from Around the World, \$8 per person

Dinner Service

- Mixed Green Salad with Diced Cucumbers, Diced Tomatoes, Red Onion, Shredded Cheddar, Buttermilk Ranch and Italian Dressing, \$6 per person
 - Chef Station*: Carved Herb-Encrusted Sirloin and Brown Sugar Glazed Ham or Roasted Breast of Turkey, with Mini Rolls and Accompaniments, \$10 per person
 - Chef Station*: Two Chef tossed Pasta Dishes – Penne Marinara and Cheese Tortellini Alfredo, \$6 per person
 - Shrimp and Grits with Homemade Tasso Gravy, \$6 per person
 - Asparagus Wrapped in Prosciutto, drizzled with Balsamic Reduction, \$5 per person
 - Baked Brie Topped with Apples and Brown Sugar, \$6 per person
- *Plus \$200 for Two Chef Attended Stations, (\$100 per station)

Wagner Creek Reception

\$60 per person

Hand Passed Appetizers

- Mini Fried Chicken and Waffles with a Spicy Maple Glaze, \$6 per person
- Bay Scallops Wrapped in Bacon and Finished with a Choice of Brown Sugar, Balsamic Reduction, \$6 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. \$10 per person

Dinner Service

- Mixed Green Salad with Diced Cucumbers, Diced Tomatoes, Red Onion, Shredded Cheddar, Buttermilk Ranch and Italian Dressing, \$6 per person
 - Chef Station*: Carved Hickory Smoked Pork Loin and Brown Sugar Glazed Ham or Roasted Breast of Turkey, with Mini Rolls and Accompaniments, \$12 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, \$8 per person
 - Upscale Vegetable Display, \$7 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, \$5 per person
- *Plus \$200 for Two Chef Attended Stations, (\$100 per station)

Dunes West Reception

\$68 per person

Hand Passed Appetizers

- BBQ Bites – Pulled Pork on Cornbread with Bourbon BBQ Sauce and Cole Slaw, \$6 per person
- Shrimp and Grit Cake with Tasso Gravy, \$6 per person

Stationary Appetizer

- Poached Salmon Display with Traditional Condiments and Gourmet Crackers (50-person minimum), \$7 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, \$6 per person
 - Chef Station*: Carved Beef Tenderloin and Brown Sugar Glazed Ham or Roasted Breast of Turkey, with Mini Rolls and Accompaniments \$15 per person
 - Chef Station*: Two Chef tossed Pasta Dishes – Gemelli with Chicken & Pesto Cream and Shrimp Scampi with Penne, \$9 per person
 - Asparagus Wrapped in Prosciutto with Boursin Cheese, \$6 per person
 - Peel and Eat Shrimp with Cocktail Sauce and Lemons, \$7 per person
 - Baked Brie Topped with Apples and Brown Sugar, \$6 per person
- *Plus \$200 for Two Chef Attended Stations, (\$100 per station)

Black Tie Reception

\$74 per person

Hand Passed Appetizers

- Meatballs Marsala, Homemade Meatballs in a Mushroom Marsala Cream, \$6 per person
- Mini Potato Cups with Smoked Salmon and Caper Dill Cream Cheese, \$6 per person

Stationary Appetizer

- Rare Tuna Loin Display with Wasabi Soy and Fresh Ginger, Market Price \$12

Dinner Service

- Caprese Salad with Fresh Mozzarella and Tomatoes topped with Fresh Basil and Olive Oil, \$6 per person
 - Chef Station*: Carved Slow Roasted Prime Rib and Brown Sugar Glazed Ham or Roasted Breast of Turkey, with Mini Rolls and Accompaniments \$14 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, \$9 per person
 - Upscale Vegetable Display, \$7 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, \$8 per person
 - Baked Brie Topped with Figs and Honey, \$6 per person
- *Plus \$200 for Two Chef Attended Stations, (\$100 per station)

Reception Style Dining

Chef Attended Stations

Chef Fees are \$100 Per Station

Carving Station with Mini Rolls and Accompaniments

- Mustard and Brown Sugar Glazed Ham and Roasted Breast of Turkey, \$9.00 per person
- Herb-Encrusted Sirloin and Brown Sugar Glazed Ham or Roasted Breast of Turkey, \$10 per person
- Hickory Smoked Pork Loin and Brown Sugar Glazed Ham or Roasted Breast of Turkey, \$12 per person
- Slow Roasted Prime Rib and Brown Sugar Glazed Ham or Roasted Breast of Turkey, \$14 per person
- Beef Tenderloin and Brown Sugar Glazed Ham or Roasted Breast of Turkey, \$15 per person

Sautéed Frogmore Station

- Shrimp, Smoked Sausage, Cut Sweet Corn and Diced Red Potatoes, Sautéed with Homemade Seafood Stock, Served with a Side of Charleston Red Rice, \$7 per person

Pasta Station

- Two Chef tossed Pasta Dishes – Penne Marinara and Cheese Tortellini Alfredo, \$6 per person
- Two Chef tossed Pasta Dishes – Gemelli with Chicken & Pesto Cream and Shrimp Scampi with Penne, \$9 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, \$9 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,
\$7 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, \$8 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, \$6 per person
- Caesar Salad with Homemade Croutons and Parmesan Cheese, \$6 per person
- Mixed Green Salad with Diced Cucumbers, Diced Tomatoes, Red Onion, Shredded Cheddar, Buttermilk Ranch and Italian Dressing, \$6 per person
- Caprese Salad with Fresh Mozzarella and Tomatoes topped with Fresh Basil and Olive Oil, \$6 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. \$10 per person
- Domestic Cheese Display with Chef's Assortment of Sliced and Cubed Favorites, \$7 per person
- International Cheese Display with Chef's Selection of Cheeses from Around the World, \$8 per person
- Poached Salmon Display with Traditional Condiments and Gourmet Crackers (50-person minimum), \$7 per person
- Rare Tuna Loin Display with Wasabi Soy and Fresh Ginger, Market Price
- Selection of Seasonal Fruit with Chocolate Fondue, \$6 per person
- Fresh Steamed Asparagus Spears Served with a Lemon Dill Sauce, \$5 per person
- Asparagus Wrapped in Prosciutto with Boursin Cheese, \$6 per person
- Asparagus Wrapped in Prosciutto, drizzled with Balsamic Reduction, \$5 per person
- Traditional Raw Vegetable Display with Creamy Lemon Dill dip, \$5 per person
- Upscale Vegetable Display, \$7 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, \$8 per person
- Peel and Eat Shrimp with Cocktail Sauce and Lemons, \$7 per person
- Large Chocolate Dipped Strawberries, \$5 per person

Hot Items

- Meatballs Marsala, Homemade Meatballs in a Mushroom Marsala Sauce with a touch of Cream, \$6 per person
- Boneless Chicken Breast Strips in a Sherry-Soy and Ginger Marinade, \$5 per person
- Chicken Sate with Peanut Dipping Sauce, \$6 per person
- Shrimp and Grits with Homemade Tasso Gravy, \$6 per person
- Steamed Mussels with White Wine, Tomatoes, Capers and Onions, \$6 per person
- Baked Oysters Rockefeller with Spinach, Onion and Bacon, Market Price
- Baked Brie Topped with Apples and Brown Sugar, \$6 per person
- Baked Brie Topped with Figs and Honey, \$6 per person

Additional Selections

Hand-Passed Hot Hors d' oeuvres

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

Hand-Passed Cold Hors d' oeuvres

- Caprese Skewers with Petite Mozzarella Balls, Fresh Basil and Cherry Tomatoes, Drizzled with Garlic Basil Oil, \$6 per person
- Bite Size Potato Cups Topped with Shredded Cheddar, Bacon, Chives and Sour Cream, \$5 per person
- Fresh Mozzarella and Tomato Bruschetta – Tomatoes, Basil, Fresh Mozzarella, Garlic and EVOO over Focaccia, Drizzled with Balsamic Reduction, \$6 per person
- Apple and Bleu Cheese Bruschetta – Granny Smith Apples, Crumbled Bleu Cheese and Candied Walnuts over Focaccia, Drizzled with Honey, \$5 per person
- Peach and Ricotta Bruschetta – Crushed Red Pepper & Peach Preserves, Soft Ricotta and Chiffonade of Basil over Focaccia, \$5 per person
- Mini Potato Cups with Smoked Salmon and Caper Dill Cream Cheese, \$6 per person
- Southern Deviled Eggs, \$4 per person
- Deviled Eggs with Caviar, Market Price
- Open-Faced Cucumber Tea Sandwiches with Boursin Cheese and Fresh Dill, \$4 per person
- Oysters in the Half Shell with Cocktail Sauce and Lemons, Market Price

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,
- 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 Housemade 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 Caper 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-Glaze 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 \$36 per person
- ~ Choice of Three Entrées and Three Sides \$38 per person
- ~ Choice of Four Entrées and Three Sides \$40 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
- Frutti de Marre: Shrimp, Mussels and Fish Sautéed in a Tomato, Saffron Fennel 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
- Asian Beef Stir Fry with Snow Peas, Peppers, Onions & Sesame Seeds
- 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*

**Chef's Fee for Carved Sirloin, \$100.00*

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
- Pignatelli'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*

**Chef's Fee for Carved Turkey, \$100.00*

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*

**Chef's Fee for Carved Ham & Pork Loin, \$100.00*

Buffet Dinner Selections

Side Selections

Select Three

Vegetables

- Southern-Style Fresh Green Beans with Bacon
- Green Beans Almandine
- Vegetable Medley – Zucchini, Squash, Onion & Cherry Tomatoes
- Snow Peas with Red Peppers
- Steamed Broccoli with Shallots
- Collard Greens
- Mini Corn on the Cob
- Summer Squash Casserole
- Roasted Brussel Sprouts

Potatoes

- Oven Roasted Rosemary Potatoes
- Traditional Mashed Potatoes
- Smoked Gouda Mashed Potatoes
- Au Gratin Potatoes
- Twice Baked Potatoes
- Rice Pilaf
- Scallion Rice
- Pimento Cheese Grits with Bacon

Pasta

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

Rice & Beans

- Black Beans and Rice
- Charleston Red Rice
- Hoppin' John: Rice and Field Peas
- BBQ Baked Beans
- Butter Beans with Ham

Beverage Packages

Dunes West does not serve shots of liquor at weddings.

This is in an effort to serve responsibly and limit the frequency of having to cut off alcohol service to guests at your wedding.

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

Beer, Wine and Champagne

Yuengling, Michelob Ultra, Budweiser, Miller Lite, Coors Light

Chardonnay, Pinot Grigio, Sauvignon Blanc, Merlot, Pinot Noir, Cabernet Sauvignon

Two Hours \$23.00 per person Three Hours \$27.00 per person Four Hours \$29.00 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 \$29.00 per person Three Hours \$33.00 per person Four Hours \$35.00 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 \$39.00 per person Three Hours \$43.00 per person Four Hours \$45.00 per person

*Add \$2 per person to add White Claw Hard Seltzer to any open bar package.

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

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

\$1.25 per hour for total number of hours of each event.

Additional Bar Option

An Outside Bar (Beer, Wine & Champagne Only) can be set up for an additional \$175.00.

Corkage Bar

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

Bottled beer preferred over canned beer, no keg beer.

1-liter liquor bottles preferred over handle bottles.

Host will supply: Liquor, Beer, Wine and/or Champagne

Two Hours \$13.00 per person Three Hours \$14.00 per person Four Hours \$15.00 per person

*Corkage Fee increases by \$5.00 per person for each additional hour after four hours.

*Non-alcoholic beverages; soda, juices, coffee, iced tea, lemonade and water included in Corkage bar option

*If you elect to serve alcohol for less hours than the total event time,

\$1.25 per person fee will apply to the hours that Non-Alcoholic Beverages will be served alone.

Rehearsal Dinner

Buffet Selections

\$36 per person

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. All payments are by cash or check, credit card payments allowed for a 3% handling fee. All payments are nonrefundable. 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 11% sales tax, 20% gratuity and 9% sales tax on the gratuity will be added to food and beverage totals.
- There is a \$50 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).
- 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 on a limited number and variety of items. Tastings are limited to select days of the week and are offered based on availability.
- 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. Corkage bar alcohol (provided by the host), 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.