

*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 five times 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 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 email me. Or, see more on our website at [www.duneswestgolfclub.com](http://www.duneswestgolfclub.com).

Sincerely Yours,

Jason Hanson, *Food and Beverage Director*  
(843) 856-9378  
[Jason.Hanson@duneswestgolfclub.com](mailto: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
- 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
- Day of Coordination & Execution of Reception Time Line Included  
~ (Decorating & Ceremony Coordination, not Included)
- A Variety of Menu Selections Prepared by Our Staff of Culinary Artists with Customization Options Available
- Outdoor Receptions Available (with or without a Tent) Requires the Hiring of an Outside Wedding Planner

## FEES

- Facility Fees\*: Include Reception tables, chairs, plateware, flatware, glassware, table linens, set up and clean up.  
~ Four Hour Saturday Wedding Reception \$3500  
~ Four Hour Friday, Sunday or Weekday Wedding Reception \$2000  
~ Four Hour Sunday before a Monday Holiday Wedding Reception \$3500  
~ Each Additional Hour, Determined in Advance \$500  
~ Rehearsal Dinner\*\* \$400
- Ceremony (with Dunes West Reception) \$500
- Ceremony Only (without Dunes West Reception) \$1000
- Outdoor Mosquito and Bug Spray Service \$400
- Ceremony Chairs \$3 each
- Dance Floor (18" x 18") \$400



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

\*\*Rehearsal Dinner Facility Fee waived if you host both the wedding reception and rehearsal dinner at Dunes West.



# Reception Style Dining

## SUNSET RECEPTION

**\$44.50 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 Mustard and Brown Sugar Glazed Ham and Roasted 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

**\$50.50 per person**

### HAND PASSED APPETIZERS

- Fried Green Tomatoes with Pimento Cheese and Bacon
- Stuffed Mushrooms Rockefeller Baked with Spinach, Bacon and Onion

### STATIONARY APPETIZERS

- Charleston Creamy Crab Dip Served Hot with Crustads

### 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

*11% sales tax and 20% gratuity will be added to all food and beverage totals.*



# Reception Style Dining



## WAGNER CREEK RECEPTION

**\$53.75 per person**

### HAND PASSED APPETIZERS

- Mini Fried Chicken and Waffles with a Spicy Maple Glaze

### STATIONARY APPETIZER

- Charcuterie with Sausage, Pulled Pork, Bacon and Prosciutto, with Grain Mustard and Mini Dill Pickles
- Poached Salmon Display with Traditional Condiments and Gourmet Crackers

### DINNER SERVICE

- Mixed Green Salad with Diced Cucumbers, Diced Tomatoes, Red Onion, Shredded Cheddar, Buttermilk Ranch and Italian Dressing
- Carving Station with Slow Roasted Prime Rib and Turkey
- Shrimp Risotto Station, with choice of two of the following:
  - Low Country with Pimento Cheese and Bacon
  - Wild Mushroom
  - Lemon and Asparagus
  - Petite Pea and Prosciutto
  - Pancetta and Shallot
- Bite Size Potato Cups Topped with Shredded Cheddar, Bacon, Chives and Sour Cream
- Baked Brie Topped with Figs and Honey

## DUNES WEST RECEPTION

**\$59.00 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

*11% sales tax and 20% gratuity will be added to all food and beverage totals.*





# Reception Style Dining

## BLACK TIE RECEPTION

**\$65.75 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



*11% sales tax and 20% gratuity will be added to all food and beverage totals.*



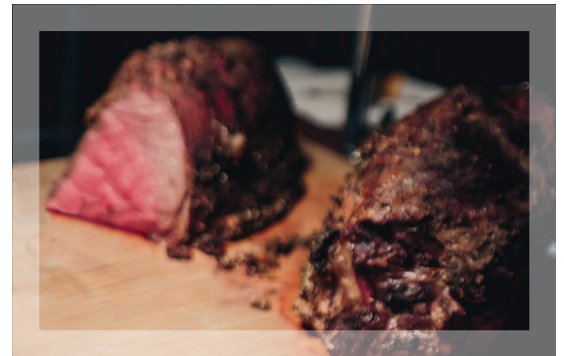
# Chef Attended Stations



*Chef Fees are \$100 Per Station*

## CARVING STATION WITH MINI ROLLS AND ACCOMPANIMENTS

- Mustard and Brown Sugar Glazed Ham and Roasted Breast of Turkey, \$8.00 per person
- Herb-Encrusted Sirloin and Ham or Turkey, \$8.75 per person
- Hickory Smoked Pork Loin and Ham or Turkey, \$10.25 per person
- Slow Roasted Prime Rib and Ham or Turkey, \$11.75 per person
- Beef Tenderloin and Ham or Turkey, \$12.25 per person
- Boneless Leg of Lamb and Ham or Turkey, Market Price



## RISOTTO STATION

- Choose two of the following:
  - Low Country Style with Pimento Cheese and Bacon
  - Wild Mushroom
  - Lemon and Asparagus
  - Petite Pea and Prosciutto
  - Pancetta and Shallot\$6.25 per person
- Add Chicken \$3, Shrimp \$4 and/or Sirloin Tips \$5 to any of the above selections

## 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, \$6.50 per person

## FRESH PASTA STATION

- Penne Marinara and Cheese Tortellini Alfredo, \$5.75 per person
- Gemelli with Chicken and Pesto Cream and Shrimp Scampi with Penne, \$8.50 per person

## MAC AND CHEESE STATION

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

## MASHED POTATO STATION

- Piped Creamy Mashed Potatoes with Toppings guests can add including: butter, sour cream, chives, shredded cheddar, shredded smoked gouda, bacon, mushroom gravy, roasted corn and caramelized onions, \$6.00 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: butter, sour cream, chives, shredded cheddar and diced tomatoes, \$6.50 per person





# Reception Style Displays

## DISPLAYS

- Charcuterie with Sausage, Pulled Pork, Bacon and Prosciutto, with Grain Mustard and Mini Dill Pickles, \$8.50 per person
- Antipasto with a Large Assortment of Traditional Italian Meats, Vegetables and Cheeses, \$6.50 per person
- BBQ Suckling Pig Display with Boston Butt (35-person minimum), \$5.75 per person
- Domestic Cheese Display with Chef's Assortment of Sliced and Cubed Favorites, \$6.25 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, \$7.25 per person
- Poached Salmon Display with Traditional Condiments and Gourmet Crackers (50-person minimum), \$4.75 per person
- Rare Tuna Loin Display with Wasabi Soy and Fresh Ginger, Market Price
- Selection of Seasonal Fruit with Chocolate Fondue, \$5.00 per person
- Traditional Raw Vegetable Display with Creamy Lemon Dill dip, \$4.00 per person
- Upscale Vegetable Display, \$5.00 per person  
Choose up to 5 items
  - Fresh Steamed Asparagus with Creamy Lemon Dill
  - Asparagus with Roasted Red Peppers
  - Char-Grilled Zucchini, Squash, Red Onion and Cherry Tomato
  - Tomato, Basil, Red Onion Salad
  - Sautéed Mushrooms
  - Green Bean Salad
  - Eggplant Caponata
  - Char-Grilled Eggplant and Onions
  - Panzanella Salad (Cucumbers, Tomatoes, Onion)
  - Hearts Of Palm, Drizzled with Basil Oil
- Jumbo, Boiled and Peeled Shrimp with Cocktail Sauce and Lemons, \$7.25 per person
- Large Chocolate Dipped Strawberries, \$5.00 per person

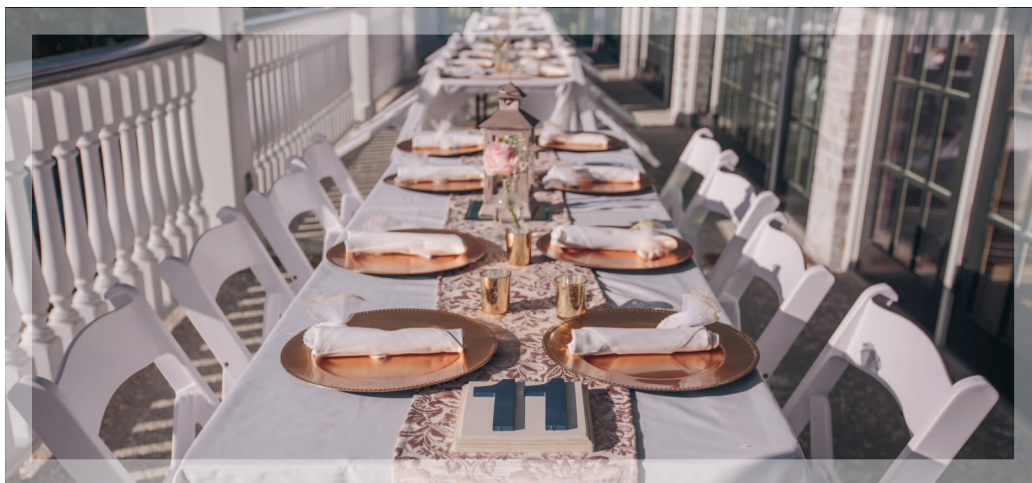


# *& Additional Selections*



## ADDITIONAL SELECTIONS

- Boneless Chicken Breast Strips in a Sherry-Soy and Ginger Marinade, \$4.50 per person
- Boneless Chicken Breast Strips in a Bourbon BBQ Sauce, \$4.50 per person
- Homemade Meatballs, choice of Italian, Swedish or Asian style, \$4.50 per person
- Beer-Battered Flounder in a Remoulade Sauce, \$4.50 per person
- Chicken Sate with Peanut Dipping Sauce, \$5.25 per person
- Shrimp and Grits with Housemade Tasso Gravy, \$5.25 per person
- Steamed Mussels with White Wine, Tomatoes, Capers and Onions, \$4.50 per person
- Dunes West Salad with Mixed Greens, Bleu Cheese Crumbles, Dried Cranberries, Mandarin Oranges, Red Onion, Candied Walnuts and Raspberry Vinaigrette Dressing, \$5.50 per person
- Caesar Salad with Housemade Croutons and Parmesan Cheese, \$5.00 per person
- Mixed Green Salad with Diced Cucumbers, Diced Tomatoes, Red Onion, Shredded Cheddar, Buttermilk Ranch and Italian Dressing, \$5.50 per person
- Baked Oysters Rockefeller with Spinach, Onion and Bacon, Market Price
- Lollipop Lamb Chops with Mint Sauce and Fruit Chutney, Market Price







# Hand Passed Hors d'oeuvres

## HOT HORS D'OEUVRES

- Baked Brie Topped with choice of Apples and Brown Sugar or Figs and Honey, \$4.00 per person
- Charleston Creamy Crab Dip Served Warm with Housemade Crustads, \$4.50 per person
- Chicken Sate with Peanut Dipping Sauce, \$5.25 per person
- Coconut Fried Shrimp with Sweet Chili Sauce, \$5.75 per person
- Fried Artichoke Hearts Tossed in Garlic Lemon Butter, \$4.25 per person
- Oven-baked Silver Dollar Ham Biscuits with a Dijon Honey-Poppy Seed Sauce, Served Open-Faced \$4.75 per person
- Spinach and Artichoke Dip Served Hot with Crackers, \$4.25 per person
- Mini Fried Chicken and Waffles with a Spicy Maple Glaze, \$5.00 per person
- BBQ Bites – Pulled Pork on Cornbread with Bourbon BBQ Sauce and Cole Slaw, \$5.00 per person
- Shrimp and Grit Cake with Tasso Gravy, \$5.50 per person
- Thick Cut Bacon, Peppered and Candied, (room temperature), \$4.50 per person
- Chicken, Queso and Roasted Corn Tartlets with Fresh Cilantro, \$4.50 per person
- Chef's Selection of Mini Assorted Quiche, \$4.50 per person
- Crab and Corn Hush Puppies, with Lemon Garlic Aioli, \$4.75 per person
- Goat Cheese Tartlets with homemade Bacon Jam, \$4.50 per person
- Crustads with Smoked Salmon and Goat Cheese, \$5.50 per person
- Petite Crab Cakes Topped with Remoulade Sauce, \$4.50 per person
- Phyllo Triangles Stuffed with Spinach and Cheese, \$4.00 per person
- Sausage Stuffed Mushrooms with Italian Sausage and Mozzarella Cheese, \$4.00 per person
- Seafood Stuffed Mushrooms with Shrimp and Crab Stuffing, \$4.50 per person
- Snow Crab Wontons with Wasabi Soy, \$4.25 per person
- Fried Jalapeño Cheese Grit Cake with Sweet Chow Chow, \$4.50 per person
- Stuffed Mushrooms Rockefeller Baked with Spinach, Bacon and Onion, \$4.00 per person
- Fried Green Tomatoes with Pimento Cheese and Bacon, \$5.00 per person
- Bay Scallops Wrapped in Bacon and Finished with a Choice of Brown Sugar, Balsamic Reduction or BBQ Sauce, \$5.75 per person
- Shrimp Pot Stickers with a Soy Dipping Sauce, \$4.50 per person
- Asparagus Wrapped in Prosciutto with Boursin Cheese, \$5.50 per person
- Bacon Wrapped Shrimp, brushed with Crushed Red Pepper infused Honey, \$5.75 per person

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# Hand Passed Hors d'oeuvres



## COLD HORS D' OEUVRES

- Fresh Steamed Asparagus Spears Served with a Lemon Dill Sauce, \$4.50 per person
- Caprese Skewers with Petite Mozzarella Balls, Fresh Basil and Cherry Tomatoes, Drizzled with Garlic Basil Oil, \$4.50 per person
- Belgian Endive Filled with Boursin Cheese and Walnuts, \$4.00 per person
- Bite Size Potato Cups Topped with Shredded Cheddar, Bacon, Chives and Sour Cream, \$4.00 per person
- Fresh Mozzarella and Tomato Bruschetta – Tomatoes, Basil, Fresh Mozzarella, Garlic and EVOO over Focaccia, Drizzled with Balsamic Reduction, \$4.25 per person
- Apple and Bleu Cheese Bruschetta – Granny Smith Apples, Crumbled Bleu Cheese and Candied Walnuts over Focaccia, Drizzled with Honey, \$4.25 per person
- Peach and Ricotta Bruschetta – Red Pepper- Peach Preserves, Soft Ricotta and Chiffonade of Basil over Focaccia, \$4.25 per person
- Crab Dip Served Cold with Crackers, \$4.50 per person
- Mini Potato Cups with Smoked Salmon, Cream Cheese and Fresh Dill, \$5.00 per person
- Peel and Eat Shrimp with Cocktail Sauce and Lemons, \$6.75 per person
- Shrimp Salad Served on Mini Split Croissants, \$4.75 per person
- Southern Deviled Eggs, \$3.75 per person
- Open-Faced Cucumber Tea Sandwiches with Boursin Cheese and Fresh Dill, \$4.00 per person
- Peel and Eat Shrimp with Cocktail Sauce and Lemons, \$6.75 per person
- Oysters in the Half Shell with Cocktail Sauce and Lemons, Market Price



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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 noted.*

## ENTRÉE SELECTIONS

### BEEF

- 8 oz. Black Angus Beef Filet with a Port Wine and Rosemary Demi-Glaze, with Mashed Potatoes and Fresh Steamed Asparagus, \$33.00 per person
- 10 oz. New York Strip, topped with Garlic Parsley Butter, with Mashed Potatoes and Fresh Steamed Asparagus, \$25.00 per person
- 12 oz. Prime Rib, with Creamy Horseradish and Au Jus with Mashed Potatoes and Fresh Steamed Asparagus, \$29.00 per person
- Veal Marsala, Sautéed with Mushrooms and Marsala Wine, with Roasted Potatoes and Fresh Green Beans, \$30.00 per person
- Veal Milanese, Breaded and Pan Fried, with Fresh Lemon Juice, with Arugula tossed with Lemon and EVOO and Roasted Potatoes, \$30.00 per person

### SURF & TURF

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

- Add Sautéed Three Shrimp Scampi or a Crab Cake, \$5.00 per person
- Add 4 oz. Bourbon Marinated Salmon, \$6.00 per person
- Add a Lobster Tail, Market Price

# Plated Dinner Selections



## CHICKEN & PORK

- Southern Fried Chicken with Mashed Potatoes and Gravy and Fresh Green Beans with Bacon, \$24.00 per person
- Stuffed Breast of Chicken with Spinach, Prosciutto Ham, Mozzarella Cheese and Topped with Chardonnay Sauce, with Roasted Potatoes and Vegetable Medley, \$29.00 per person
- Chicken Piccata with Capers and Freshly Squeezed Lemon, with Roasted Potatoes and Fresh Green Beans, \$27.00 per person
- Chicken Parmesan, with Penne Alfredo with Fresh Basil, \$27.00 per person
- Rack of Ribs, brushed with Bourbon BBQ Sauce, with Mashed Potatoes, Fresh Green Beans with Bacon, \$29.00 per person
- Bone in Pork Chop with a Raspberry Demi-Glace on a bed of Mashed Potatoes with Vegetable Medley, \$29.00 per person
- Grilled Pork Tenderloin with Apple Cranberry Chutney, with Mashed Potatoes and Fresh Green Beans, \$30.00 per person
- Grilled Pork Loin Over a Bed of Wilted Spinach and Wild Mushroom Risotto, \$30.00 per person

## SEAFOOD

- Shrimp and Grits in a Housemade Tasso Gravy over a Bed of Stone Ground Yellow Grits, \$25.00 per person
- Bourbon Marinated Salmon, brushed with a Soy and Ginger Glaze, with Scallion Rice and Green Beans Almandine, \$30.00 per person
- Grouper with Champagne Beurre Blanc, with Roasted Potatoes and Vegetable Medley, \$28.00 per person
- Baked Stuffed Shrimp, with Roasted Potatoes and Asparagus, \$30.00 per person
- Low Country Crab Cakes with a Caper and Red Pepper Aioli, with Roasted Potatoes and Asparagus, \$29.00 per person

## SPECIALTY ITEMS

- Seared Sushi Grade Tuna, with Scallion Rice and Green Beans Almandine, Market Price
- Half Rack of Lamb, Marinated in Rosemary and Mint Served with a Mint Jus, with Mashed Potatoes and Fresh Steamed Asparagus, Market Price
- 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, \$25.00 per person
- Lasagna with Homemade Bolognese and Béchamel Sauce, Mozzarella Cheese and Marinara, \$25.00 per person





# Buffet Dinner Selections

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

- ~ Choice of Two Entrées, One Vegetable, One Starch and One Dessert, \$32.50 per person
- ~ Choice of Three Entrées, One Vegetable, One Starch and One Dessert, \$34.50 per person
- ~ Choice of Four Entrées, One Vegetable, One Starch and One Dessert, \$36.50 per person
- ~ Additional Vegetable, Starch or Dessert, \$4 per person
- ~ \*Chef's Fee for Carved Items, \$100.00

## 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 with Farfalle Pasta, Spinach, Kalamata Olives, White Wine, Garlic and Feta Cheese
- Shrimp and Grits with Tasso Gravy
- Shrimp Scampi tossed in Garlic Parsley Butter with Gemelli Pasta
- 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
- Fried Flounder with Cajun Tartar 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
- Carved Herb Encrusted Sirloin\*
- Slow Cooked Smoked Beef Brisket
- Asian Beef Stir Fry
- Sautéed Beef Tips Au Poivre with Black Pepper
- Classic Pot Roast
- 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 Homemade Marinara

### PORK

- Southern Style Breaded Pork Chops with Biscuits and Gravy
- Sliced Honey Ham with Grilled Pineapple
- Pulled BBQ Pork with Bourbon BBQ and Mustard-based BBQ Sauce
- Carved Mustard and Brown Sugar Glazed Ham\*

### POULTRY

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

# Buffet Dinner Selections



## VEGETABLE SELECTIONS

- Southern-Style Fresh Green Beans with Bacon
- Seasonal Vegetable Medley
- Snow Peas with Red Peppers
- Fried Okra
- Steamed Broccoli with Cheese
- Garlic and Parmesan Mashed Potatoes
- Collard Greens
- Mini Corn on the Cob
- Butter Beans with Ham
- Green Bean Almandine
- Eggplant Caponata
- Summer Squash Casserole

## STARCH SELECTIONS

- Oven Roasted Rosemary Potatoes
- Wild Mushroom Risotto
- Lemon and Asparagus Risotto
- Pasta Tossed with Garlic Butter and Petite Peas
- Pasta Alfredo
- Pasta Marinara
- Black Beans and Rice
- Charleston Red Rice
- BBQ Baked Beans
- Loaded Potato Salad
- Fried Grit Cakes with Housemade Tasso Gravy
- Rice Pilaf
- Cheese Grits
- Hoppin' John: Rice and Field Peas
- Traditional Oven-baked Macaroni and Cheese

## DESSERT SELECTIONS

- Bourbon Street Pecan Pie
- Orchard Apple Pie
- Key Lime Pie
- Red Velvet Cake
- Double Chocolate Cake
- Carrot Cake
- Raspberry Cheesecake
- Tiramisu
- Cobbler (Peach, Blueberry or Apple)
- Traditional Bread Pudding with Raisins and Vanilla Glaze
- Chocolate Bread Pudding with Bourbon Glaze
- Fruit with Chocolate Fondue



*11% sales tax and 20% gratuity will be added to all food and beverage totals.*





# Beverage Packages

## OPEN BAR

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

### BEER, WINE AND CHAMPAGNE

One Hour \$14.00 per person	Three Hours \$22.00 per person
Two Hours \$18.00 per person	Four Hours \$24.00 per person

### BEER, WINE, CHAMPAGNE AND LIQUOR

One Hour \$22.00 per person	Three Hours \$28.00 per person
Two Hours \$26.00 per person	Four Hours \$30.00 per person

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

\*Add \$8.00 per person for premium liquor

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

## 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.

## CASH BAR

Guests will pay for alcoholic beverages out of pocket.  
Non-Alcoholic Beverage Option required with CASH BAR selection.

## NON-ALCOHOLIC BEVERAGE OPTION

Unlimited: Soda, Iced Tea, Lemonade and Water,  
\$1.25 per hour for total number of hours of each event.

## ADDITIONAL BAR OPTIONS:

Bars (Beer and Wine Only) can be set up in outside areas for an additional \$175.00 per bar.

## CORKAGE BAR

*You, the host, will supply the alcohol and Dunes West Golf and River Club will supply the mixers and garnishes.  
Bottled beer preferred over canned beer, no keg beer.  
1-liter liquor bottles preferred over handle bottles.*

### LIQUOR, BEER, WINE AND CHAMPAGNE

One Hour \$7.00 per person
Two Hours \$8.00 per person
Three Hours \$9.00 per person
Four Hours \$10.00 per person

### 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

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

*11% sales tax and 20% gratuity will be added to all food and beverage totals.*

# Rehearsal Dinner Selections



*Rehearsal Dinner Facility Fee waived if you host both the wedding reception and rehearsal dinner at Dunes West.*

*Entire Wedding Packet Menu Also Available for Rehearsal Dinners.*

*Rehearsal Dinner Menu Pricing Not Available for Wedding Receptions.*

## CHARLESTON BUFFET \$26.95

- Shrimp and Grits with Signature Tasso Gravy
- Southern Fried Chicken
- Mashed Potatoes with Gravy
- Southern Style Fresh Green Beans with Bacon
- Sweet Rolls Drizzled with Honey
- Red Velvet Cake

## LOW COUNTRY BBQ \$26.95

- Pulled Pork, Slow Roasted over 8 hours,  
Served with 2 Sauces and Soft Rolls
- Oven Roasted Chicken
- Homemade Mac and Cheese
- Bacon Bleu Cheese Slaw
- Corn Bread with Honey Butter
- Homemade Peach Cobbler with Fresh Cream

## OYSTER ROAST \$29.95

- Steamed Oysters: 10 per person
- Low Country Boil: Shrimp, Corn on the Cob, Smoked Sausage and Potato in a Homemade Seafood Broth
- Charleston Red Rice
- Cole Slaw
- Hush Puppies with Honey Butter
- Key Lime Pie

## TUSCAN BUFFET \$28.95

- Antipasto with a Large Assortment of Traditional Italian Meats, Vegetables and Cheeses
- 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

## ADDITIONAL ITEMS

Add the following great appetizers to any of the Low Country Buffet options above:

- Mixed Green Salad +\$4
- Caesar Salad +\$4
- Fresh Cut Fruit Salad +\$5
- Coconut Fried Shrimp +\$6
- Fried Chicken Strips with Honey Mustard and BBQ Sauce +\$4.50
- Baked Beans +\$3
- Silver Dollar Ham Biscuits +\$4.50
- Shrimp Wrapped with Bacon (Battered and Deep Fried) +\$6
- Jumbo Shrimp Cocktail +\$6
- Petite Crab Cakes with Homemade Remoulade +\$5
- Peel and Eat Shrimp +\$5

*11% 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 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 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 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.
- 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 by cash or check, credit card payments allowed for a 3% handling fee. 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 11% sales tax and 20% gratuity will be added to all price quotes.
- 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 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.
- Outdoor receptions with a band or DJ set up outdoors must end by 9 pm 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. However, 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.







WEDDINGS BY  
*Dunes West*  
GOLF & RIVER CLUB  
(843) 856-9378

[DUNESWESTGOLFCLUB.COM](http://DUNESWESTGOLFCLUB.COM)

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Photos Courtesy of Richard Bell Photography