

**2016 SEA ISLAND
EVENT MENUS**

Sea Island[®]

TABLE OF CONTENTS

3	Continental Breakfast Selections
4	Breakfast Enhancement Selections
6	Plated Breakfast Selections
7	Breakfast Buffet Selections
8	Brunch Buffet Selections
9	À La Carte Break Items
11	Meals To-Go
12	Plated Luncheon Selections
13	Luncheon Buffet Selections
15	Lazy Susan Selections
16	Hors D'oeuvres Selections
17	Small Bites Selections
18	Reception Displays
19	Action Stations
20	Carving Stations
21	Dinner Buffet Selections
25	Plated Dinner Selections
28	Dessert Enhancements
29	Beverage Selections
32	Wine Selections
36	Champagne Bars
39	General Information and Policies

All food and beverage are subject to a 24% taxable service charge and 6% state tax. Prices are subject to change until confirmed on the Banquet Event Order.

CONTINENTAL BREAKFAST SELECTIONS

A service fee will apply for groups with fewer than 20 guests.

RIVER FRONT

Selection of Freshly Squeezed Juices
 Seasonal Fruit and Vine Ripe Berries
 A Selection of Handcrafted Danish Pastries and Breakfast Breads with Assorted Jellies, Preserves and Butter
 Sea Island Resort Coffee Blend (Regular and Decaffeinated)
 Mighty Leaf Premium Assorted Tea Selection

THE HERON

Selection of Freshly Squeezed Juices
 Seasonal Fruit and Vine Ripe Berries
 Individual Yogurts and Cottage Cheese
 A Selection of Handcrafted Danish Pastries, Breakfast Breads and Croissants with Assorted Jellies, Preserves and Butter
 Sea Island Resort Coffee Blend (Regular and Decaffeinated)
 Mighty Leaf Premium Assorted Tea Selection

ST. CLAIR

Selection of Freshly Squeezed Juices
 Seasonal Fruit and Vine Ripe Berries
 Oatmeal
 Individual Yogurt and Granola
 A Selection of Handcrafted Danish Pastries, Breakfast Breads, Croissants and Bagels with Assorted Jellies, Preserves, Cream Cheese and Butter
 Variety of Boxed Cereals with Rice, Almond and Soy Milk
 Hard Boiled Eggs
 Sea Island Resort Coffee Blend (Regular and Decaffeinated)
 Mighty Leaf Premium Assorted Tea Selection

EUROPEAN

Selection of Freshly Squeezed Juices
 Seasonal Fruit and Vine Ripe Berries
 Individual Greek Yogurt and Granola
 A Selection of Handcrafted Traditional European Breads and Pastries with Assorted Jellies, Preserves, and Butter
 Variety of Boxed Cereals with Almond, Soy, Rice Milk Charcuterie Display, Artisan Cheeses, Baguettes
 Local Honey
 Hard Boiled
 Eggs
 Sea Island Resort Coffee Blend (Regular and Decaffeinated)
 Mighty Leaf Premium Assorted Tea Selection

OCEAN FRONT

Selection of Freshly Squeezed Juices
 Seasonal Fruit and Vine Ripe Berries
 Individual Greek Yogurt and Granola
 Smoked Salmon Display with Traditional Accompaniments
 A Selection of Handcrafted Danish Pastries, Breakfast Breads, and Bagels with Assorted Jellies, Preserves, Cream Cheese and Butter
 Variety of Boxed Cereals with Rice, Almond, and Soy Milk
 Hard Boiled Eggs
 Croissant filled with Shaved Country Ham, Fluffy Eggs, and Sharp Cheddar
 Sea Island Resort Coffee Blend (Regular and Decaffeinated)
 Mighty Leaf Premium Assorted Tea Selection

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BREAKFAST ENHANCEMENT SELECTIONS

À LA CARTE BREAKFAST ENHANCEMENTS

From the Bakery

- Buttermilk Biscuits
- Assorted Breakfast
- Breads Assorted Scones
- Assorted
- Danishes
- Cinnamon Rolls
- Georgia Pecan Sticky Buns

Eggs and More

- Breakfast
- Potatoes Corned
- Beef Hash
- Country Fried Steak and Eggs
- Crab Cakes
- Hard Boiled Eggs
- Smoked Salmon Platter

From the Iron

- Served with maple syrup and butter*
- Belgium Waffles
- Buttermilk Pancakes
- French Toast

Individual Quiches

- Chive Potato
- Ham and
- Cheese Wild
- Mushroom

Meat Griddles

- Bacon
- Turkey Bacon
- Chicken Apple Sausage
- Country Ham
- Sausage Links

Oats and Parfaits

- Boxed Cereal
- Granola Bars
- Oatmeal Parfaits
- Oatmeal Bars
- Seasonal Whole
- Fruit Fresh
- Smoothies

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BREAKFAST ENHANCEMENT SELECTIONS

A service fee will apply for groups with fewer than 20 guests.

BREAKFAST STATION ENHANCEMENTS

Egg and Omelette Action Station

Farm-Fresh Eggs, Cheddar Cheese, Shaved Parmesan, Diced Onion, Tomato, Mushroom, Diced Ham, Chopped Applewood Smoked Bacon, Green Onions, Braised Spinach, and Breakfast Sausage

Griddle Stacks Action Station

Made-to-Order Pancakes with Assorted Toppings Including: Four Types of Berries, Chopped Applewood Smoked Bacon, Toasted Oats, Butter, Chocolate Chips, Whipped Cream, and Assorted Syrup

Golden Isles Waffle and French Toast Action Station

Made-to-Order Waffles and French Toast with Pecans, Toasted Steel-Cut Oats, Whipped Cream and Assorted Syrups

Oatmeal Bar

Logan Turnpike Oats, Brown Sugar, Assorted Berries, Cinnamon Butter, Bananas, Dried Fruit, Slivered Almonds, and Vanilla Crème Anglaise

Crepe Station

Stuffed-to-Order French Style Crepes with Apple, Nutella, Country Ham, Gruyère, Mascarpone, Wild Berries and Honey

Grits Bar

Logan Turnpike Grits with Bacon, Aged Cheddar, Country Sausage, Maple Syrup, Butter, and Scallions

PLATED BREAKFAST SELECTIONS

Plated breakfasts include pre-set freshly baked breakfast breads, with preserves, butter, medley of fresh fruit, freshly squeezed fruit juices, Sea Island Resort Coffee Blend and a selection of Premium Mighty Leaf Tea. A service fee will apply for groups with fewer than 20 guests.

THE MIZNER

Lightly Battered and Stuffed Brioche with Caramelized Banana
Crème Anglaise
Local Mix of Seasonal Fruit and Berries

THE HAMILTON

“Perfect Egg” over Cornmeal Biscuit with Oak Smoked Ham Topped with Tabasco Hollandaise
Accompanied with Home Fries and Roasted Vine Ripe Tomatoes

THE BROADFIELD

Gruyère Popovers Filled with Poached
Egg Creamed Spinach and Bacon
Served with a Citrus Salad

THE DESOTO

Wild Georgia Caught Shrimp and Smoked Andouille Sausage Over Stone-Ground Grits
Accompanied with Green Tomato Purée and Cheddar and Black Pepper Biscuit

BREAKFAST BUFFET SELECTIONS

A service fee will apply for groups with fewer than 20 guests.

PALM GROVE

Freshly Squeezed Florida Orange and Grapefruit
Juices Chilled Apple and Cranberry Juices
Logan Turnpike Oatmeal, Cinnamon,
Butter, and Brown Sugar
Seasonal Local Fruits and Vine Ripe Berries
A Selection of Fresh Bagels, Pastries, Croissants and
Breakfast Breads with Preserves, Jams, Cream
Cheese and Butter
Scrambled Eggs with Creamy Butter and
Chives Aged White Cheddar Cheese Grits
Breakfast Potatoes, Crumbled Bacon, Cheddar
Cheese Fluffy Buttermilk Pancakes, Maple and Fruit
Syrup Crisp Applewood Smoked Bacon
Sea Island Resort Coffee Blend
(Regular and Decaffeinated)
Mighty Leaf Premium Assorted Tea Selection

KING'S POINT

Freshly Squeezed Florida Orange and Grapefruit
Juices Chilled Apple and Cranberry Juices
Seasonal Local Fruits and Vine Ripe Berries
A Selection of Fresh Bagels, Pastries, Croissants
Breakfast Breads with Preserves, Jams,
Cream Cheese and Butter
Scrambled Eggs with Creamy Butter and
Chives Logan Turnpike Oatmeal
Hashbrown Casserole
Crisp Applewood Smoked Bacon,
Grilled Country Ham
Brioche French Toast, Bananas in Syrup,
Nutella, Maple and Cane Syrup
Sea Island Resort Coffee Blend
(Regular and Decaffeinated)
Mighty Leaf Premium Assorted Tea Selection

THE SUMMIT

Freshly Squeezed Florida Orange and Grapefruit
Juices Chilled Apple and Cranberry Juices
Seasonal Fruit and Vine Ripe Berries
Individual Greek Yogurt
A Selection of Fresh Bagels, Pastries, Croissants
and Breakfast Breads with Preserves, Cream
Cheese and Butter
Scrambled Eggs with Creamy Butter and
Chives Southern Buttermilk Biscuit and
Sawmill Gravy Aged Cheddar Cheese Grits
Logan Turnpike Oatmeal, Brown Sugar, Dried
Fruit Heirloom Breakfast Potatoes
Buttermilk Waffles, Maple and Cane Syrup
Crisp Applewood Smoked Bacon, Grilled Country
Ham, Smoked Sausage Links
Sea Island Resort Coffee Blend (Regular and
Decaffeinated)
Mighty Leaf Premium Assorted Tea Selection

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BRUNCH BUFFET SELECTIONS

A service fee will apply for groups under 20 people.

THE MIGHTY OAK

Freshly Squeezed Florida Orange and Grapefruit Juices
Chilled Apple and Cranberry Juices
Seasonal Local Fruits and Vine Ripe Berries
Salad Greens with Medley Tomatoes and Traditional Dressings
A Selection of Fresh Bagels, Pastries, Croissants
Breakfast Breads with Preserves, Jams, Cream Cheese and Butter
Eggs Benedict, Cornmeal Biscuit, Tabasco
Hollandaise Blueberry and Granola Pancakes, Maple Syrup and Butter
Chicken and Waffles, Truffle Maple Syrup
Applewood Smoked Bacon, Grilled Country Ham, Chicken Apple Sausage
Grilled Asparagus
Breakfast Potatoes
Country Style Quiche, Spinach and Mushroom, Country Ham and Cheddar
Sea Island Resort Coffee Blend (Regular and Decaffeinated)
Mighty Leaf Premium Assorted Tea Selection

SUNDAY BRUNCH

Freshly Squeezed Florida Orange and Grapefruit Juices
Chilled Apple and Cranberry Juices
Seasonal Local Fruits and Vine Ripe Berries
Salad Greens with Medley Tomatoes and Traditional Dressings
A Selection of Fresh Bagels, Pastries, Croissants and Breakfast Breads with Preserves, Jams, Cream Cheese and Butter
Farm-Fresh Scrambled Eggs and Herbs
Hashbrown and Vidalia Onion
Casserole Fried Chicken and Bourbon Syrup
Cherry-Glazed Ham
Applewood Smoked Bacon
Chicken Apple Sausage
Grilled Asparagus with
Hollandaise Parmesan-Crusted Tomatoes
Sea Island Resort Coffee Blend (Regular and Decaffeinated)
Mighty Leaf Premium Assorted Tea Selection

THE LEISURE

Freshly Squeezed Florida Orange and Grapefruit Juices
Chilled Apple and Cranberry Juices
Seasonal Local Fruits and Vine Ripe Berries
Salad Greens with Medley Tomatoes and Traditional Dressings
A Selection of Fresh Bagels, Pastries, Croissants
Breakfast Breads with Preserves, Jams, Cream Cheese and Butter
Hardwood Smoked Salmon, Vine Ripe Tomato, Pickled Red Onions and Potato Latke
Eggs Benedict, English Muffin, Tabasco
Hollandaise Homemade Buttermilk Biscuits and Gravy
Banana and Walnut Griddlecakes, Maple Syrup and Butter
Brioche French Toast, Strawberry Rhubarb Preserves
Cast Iron Shrimp and Grits
Applewood Smoked Bacon, Grilled Country Ham, Chicken Apple Sausage
Breakfast Potatoes
Sea Island Resort Coffee Blend (Regular and Decaffeinated)
Mighty Leaf Premium Assorted Tea Selection

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A.M. À LA CARTE BREAK ITEMS

SIGNATURE SNACKS

Assorted Croissants
Sticky Buns
Cinnamon Rolls
Coffee Cakes
Oatmeal Apple Bars
Kind Bars
Luna Bars
Sliced Fruit and Berries

BEVERAGES

Sea Island Coffee Blend
(Regular or Decaffeinated)
Selection of Premium
Mighty Leaf Tea
Homemade Hot Chocolate
Fresh Fruit Smoothies
Energy Drinks
Fresh Squeezed Fruit
Juices Coconut Water

P.M. Á LA CARTE BREAK ITEMS

FROM THE BAKERY

Per dozen

Italian Biscotti

Brownies

Assorted Jumbo Cookies

Warm Pretzels with Mustard
and Cheese Sauce

SEA ISLAND SIGNATURE SNACKS

Kettle Fried Pork Rinds
with Sea Island Hot
Sauce

House-made Truffle Popcorn

Bags of White Cheddar Popcorn

Boiled Peanuts

Spiced Peanuts

Candied Nuts

Mixed Nuts

CANDY SHOP

Assorted Bags of Chips and Pretzels

Assorted Candy Bars

Sour Patch Kids

Gummy Bears

M&M's

ON DISPLAY

*A service fee will apply for groups over 20
people*

Crudités with Hummus
and Ranch

Cheese and Fruit Display

Make Your Own Trail

Mix Artisan Charcuterie
Display

CHIPS AND DIPS

Per person

Homemade Sea Salt Potato

Chips Cheddar and Asiago

Crisps Tortilla Chips with

Tomatillo Salsa Guacamole

Spinach and Artichoke

Dip Seafood Dip

French Onion Dip

Chorizo and Queso Dip

BEVERAGES

Hot Cider

(Peach, Apple, or Spiced)

Fresh Squeezed Lemonade

Sweetened and Unsweetened

Iced Tea

Flavored Iced Teas

(Peach, Raspberry, or Mint)

Soft Drinks

Sea Island Bottled Spring Water

Coconut Water

Mineral Water

Sparkling Water

Powerade

MEALS TO GO

BREAKFAST

Apple Oatmeal Bar
Buttermilk Biscuit with Country Sausage,
Farm Fresh Eggs, and White Aged Cheddar
or
Everything Bagel with Cream Cheese and
Hardwood Smoked Salmon
Whole Fruit

BREAKFAST SANDWICHES

Bacon, Egg and Cheese Croissant
Sausage, Egg and Cheese Biscuit
Chicken Apple Sausage Biscuit
Country Ham and Cheese Croissant
Ham, Egg and Cheese English
Muffin

LUNCH

*Includes Sea Island Bottled Water, Assorted
Chips, Whole Fruit and Condiments.*

Sides

Choice of one
Sea Island Cole Slaw
Vegetable Pasta Salad
Homestyle Potato Salad
Side Salad with House Vinaigrette
Classic Fruit Salad

Sandwiches and Salads

Choice of One

Club Sandwich, Oven-Roasted Turkey, Black
Forest Ham, Crisp Applewood Smoked
Bacon, Vine Ripe Tomato, Shredded Iceberg
Lettuce

Rotisserie Turkey Breast and Brie, Cranberry
Mustard, Wild Arugula

Grilled Vegetable Wrap, Marinated Mozzarella,
Roasted Red Peppers

Cloister Pulled Chicken Salad Sandwich,
Toasted Pecans, Red Grapes, Field
Greens

Italian Hoagie, Salami, Ham, Capicola,
Pepperoncini, Provolone, Lettuce, Tomato,
Olive Tapenade, Deli Stacked Roast Beef,
Roasted Red Peppers, Arugula

Cobb Salad, Fresh Garden Greens, Bacon
Lardons, Crumbled Blue Cheese, Hard Boiled
Egg, Pickled Avocado, Medley Tomatoes,
Grilled Chicken Breast, Red Wine Vinaigrette

Sea Island Nicoise Salad, Fresh Garden Greens,
Blackened Tuna, Nicoise Olives, Heirloom
Potatoes, Medley Tomatoes, Haricot Vert,
White Anchovies, Shallot and Sherry
Vinaigrette

Desserts

Choice of One

Candy Bar, Fudge Brownie, Coconut Snowballs,
Apple Bar, Rice Krispy Treat, Jumbo Chocolate
Chip Cookie

PLATED LUNCHEON SELECTIONS

Plated lunch includes freshly baked bread, Sea Island filtered water, Sea Island Resort Coffee Blend, sweetened and unsweetened iced tea. A service fee will apply for groups with fewer than 20 guests

COLD ENTRÉES

Tuna Niçoise
Olive Leaf Arugula, Cold Poached Egg Mimosa,
Haricot Verts, Baby Red Potato, Niçoise Olive Purée

Sea Island Cobb Salad
Wild Caught Shrimp, Grilled Chicken, Baby Vine
Ripe Tomato, Bacon Crisp, Crumbled Asher Blue
Cheese, Avocado Dressing, Spinach and Pickled
Red Onion, Lola Rosa

Blue Crab Roll
New England Style Brioche, Tarragon
Aioli, House Made Chips, Cole Slaw

HOT ENTRÉES

Roasted Mushroom Raviolo Braised Leeks,
Layer Handmade Pasta, Parmesan Crumb

Beef Tips and Brandy
Gold Potato Risotto, Roasted Root Vegetables

Pan Seared Salmon
Warm Potato Dill Salad, Bercy Sauce,
Quick Pickled Cucumber

Roasted Organic Chicken Breast Black-eyed Pea and
Cipollini Onion, Baby Vegetables, Potato Purée

Grilled Steak Caesar
Grilled Kobe Beef, Crisp Romaine, Garlic Crostini,
White Anchovies, Shaved Parmesan

SOUPS

Potato Leek with Brie Golden Tomato
Gazpacho Sea Island Chicken Gumbo
French Onion Soup
Chicken Sage and Dumplings

SALADS

Pecan Apple Salad
Arugula Endive and Radicchio, Pink Peppercorn and
Champagne Dressing

Tavola
Vine Ripe Tomato, Mozzarella,
Basil and Balsamic Glaze

Southern Waldorf
Frisée, Baby Gem Lettuce, Celery, Green Grapes,
Granny Smith Apples, Walnut

Farm Stand Grill
Grilled Mix of Tomato, Onion, Mushroom,
Asparagus, Baby Squash, Zucchini Tossed with
Green Harissa Dressing

Painted Oak
Grilled Georgia Peaches, Country Ham, Pickled
Farm Egg, Creamy Lemon Shallot Dressing

DESSERTS

Chocolate Pot de Creme
Raspberry Cream, White Chocolate

Shortbread
Vanilla Passion Fruit Panna Cotta, Fresh Fruit

Lemon Buttermilk Tarts
Blueberry and Chantilly Cream

Bourbon Bread Pudding
Crème Anglaise, Candied Pecans

Cafe Liegois
Coffee Custard, Chocolate Cake, Toasted Hazelnuts

LUNCHEON BUFFET SELECTIONS

Includes Sea Island filtered water, Sea Island Resort Blend Coffee, sweetened and unsweetened iced tea.

GEORGIA COAST BBQ

Garden Salad with Chopped Bacon, Croutons,
Tomatoes, Onions and Traditional Dressings
Chilled Green Bean Salad
Basket of Biscuits and Corn Muffins
Brisket and Vidalia Onion Stew
Pulled Pork Shoulder, Aged Cheddar Cheese
Smoked White BBQ Chicken
BBQ Baked Beans with Smoked Bacon
Collard Greens and Ham Hocks
Creamed Corn
Brown Sugar Yams
Baked Mac n' Cheese
Fruit Salad
Pecan Pie
Georgia Peach
Trifles Red Velvet
Cake

TEE TO GREEN

Seasonal Fruit Salad
Tossed Garden Greens with Roasted Garlic
Vinaigrette, Peppercorn Ranch and Blue Cheese
Dressings
Home-Style Potato Salad
Sea Island Cole Slaw
Grilled Chicken
All Beef Hot Dogs with
Sauerkraut "All American"
Hamburgers Lettuce, Tomato,
Onion Platter Assorted Sliced
Cheeses
Relish Tray with Sweet, Dill and House-Made
Pickles Molasses Baked Beans
Brioche Burger and Hot Dog Buns
Assorted Cookies
Seasonal Fruit Crisp
Key Lime Tarts

GOURMET DELI

Seasonal Soup Pot
Seashell Macaroni Salad
Marinated Tomato Salad with Crostini
Olive Bar with Pickles and Peppers
Artisan Greek Salad
Basket of Artisan Rolls, Sliced Loaves and Hoagies
Thinly Sliced Soppressata, Smoked Ham and
Pastrami Deli Turkey, Herb Roasted Chicken and
Roast Beef Sliced Deli Cheeses
Shredded Hoagie Lettuce and Pepperoncini
Whole Grain and Dijon Mustard
Muffalata Spread, Mayonnaise
Buttermilk Tarts
Brownies
Financiers

THE MARSH SIDE

Garlic Rolls and Butter
Baby Arugula, Country Blue Cheese, Tomato, and
Cucumber
Peppercorn Ranch, Herb Vinaigrette, Local Berry
Vinaigrette
Sea Island Clam Chowder
Fried Shrimp, Oysters,
Clams Cocktail and Tartar
Blackened Chicken Breast
Local Flounder and Lemon Caper Butter
Rice and Orzo Pilaf
Old Bay Dusted Kettle Chips
Grilled Green Tomatoes with Pimento and
Corn Hot Dog Buns
Red Velvet
Brownies Coconut
Macaroons Pecan
Tartlets

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LUNCHEON BUFFET SELECTIONS

Includes Sea Island filtered water, Sea Island Resort Blend Coffee, sweetened and unsweetened iced tea.

CHICKEN SHACK

Chicken and Dumpling Soup
Southern Salad Bar
Peppercorn Ranch and Blue Cheese
Dressings Home-Style Potato Salad
Home-Style Celery Slaw
Buttermilk Fried Chicken with Roasted Chicken
Gravy and Oak-Aged Pickled Pepper Sauce
Roasted Chicken Thighs with Garlic Thyme Jus
Grilled Beef Tips, Bell Peppers, Onions,
Mushrooms Sautéed Summer Squash and Vidalia
Onions
Field Pea Succotash
Aged White Cheddar Mac and Cheese with
Broadfield Ham
Biscuits and Butter
Peach Cobbler
Mixed Berry Slab
Pie Chocolate
Pudding

SOUTH OF THE BORDER

Chicken Tortilla Soup
Iceberg Lettuce, Crispy Tortillas and Flour Tortillas
Avocados, Pico de Gallo, Corn and Queso Fresco
Agave Nectar and Apple Vinaigrette, Peanut and
Chili Dressing
Corn Tortilla Chips and Fresh Salsa
Black Bean and Bell Pepper Salad
Chicken Enchiladas
Cilantro and Lime Marinated Carne Asada
Achiote Pulled Pork Shoulder
Refried Beans and Queso
Fresco Spiced Corn and Spring
Onions Roasted Potatoes and
Chorizo Arroz con Leche
Shooters Caramel Apple
Tartlets
Churros

TAVOLA

Marinated Tomato and Basil Salad
Salumi and Olive Handmade Pasta
Salad Italian Vegetable and White
Bean Soup
Chopped Romaine, Tuscan Herb Vinaigrette
Shaved Parmesan, Marinated Mozzarella, Roma
Tomatoes, Black Olives
Crispy Fried Calamari, Arrabiatta
Italian Sweet and Spicy Sausage and Peppers
Braised Chicken Marsala, Crimini, Shaved
Pecorino Baked Spinach and Ricotta Lasagna
Tuscan White Beans and Tomato Braised
Rapini Roasted Garlic Breadsticks
Garlic and Olive Oil Roasted Tomatoes
Tiramisu
Lemon Olive Oil Cake
Cannolis

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LAZY SUSAN SELECTIONS

*Includes Sea Island filtered water, Sea Island Resort blend coffee, sweetened and
A service fee will apply for groups under 20 people.*

*These southern traditional style lunches are miniature personal buffets on each table.
Presented on a lazy susan for easy access and make a great way to share a lunch
experience.*

LAZY SUSAN

Available family style

Individual Lettuce Bowls with Garden
Vegetables Olive Oil and Herb Dressing
Fruit Salad
Pimento Cheese on Country White Bread
Green Tomato Panini
Carved Turkey Sourdough
Wrap Egg Salad on
Pumpernickel
House-Made Rosemary and Sea Salt Chips
Chilled Green Bean Salad
Lemon Marshmallow Tart

LAZY SU

Available family style

Individual Asian Greens
Carrot and Ginger
Vinaigrette Chilled Miso
Soup
Chilled Ramen Noodles, Peanut Dressing
Spicy Tuna Roll
Smoked Salmon Roll
Shrimp Tempura Roll
Tuna Sashimi
Vegetable Roll
Wasabi, Soy Sauce, Pickled Ginger,
Japanese Mayonnaise
Seaweed Salad
Coconut Ginger Rice Pudding

LAZY SUSANNA

Available family style

Individual Arugula Salad with Shaved Parmesan
Lemon Vinaigrette
Marinated Tomato and Basil Salad
Grilled Bruschetta to include Roasted Garlic
and Artichoke, Olive Tapenade
Muffalatta on Italian Bread
Open-Faced Prosciutto with Gorgonzola and
Figs on Focaccia
Ratatouille in a Spinach Wrap
Salumi Panini on Ciabatta
Balsamic Marinated Mozzarella
Vanilla Budino with Balsamic Strawberries

LAZY BETTY

Available family style

Baby Kale Salad
Roasted Vegetable Pasta Salad
Chicken and Pecan Salad on Wheatberry Bread
Broadfield Bologna, Pimento Cheese, Pickles
Smoked Salmon and Dill Cream Cheese,
Everything Bagel
German Potato Salad
Chef's Choice Seasonal Market Dessert

HORS D'OEUVRES SELECTIONS

These selections are sold by the piece. A service fee will be applied to hors d'oeuvres with fewer than 24 pieces selected of each item.

COLD

Golden Tomato Gazpacho Shooter
Tequila Marinated Watermelon
Lollipop
Stuffed Medley Tomato, Blue Cheese,
Walnuts Miniature Caprese on Focaccia
Brie with Raspberry on Brioche
Broadfield Ham and Cantaloupe
Foie Macaroon
Pimento Cheese on Fingerling Chips
BLT Popover
Local Oyster with Horseradish Foam
Apalachicola Oyster, Mini Bloody
Mary

Cocktail Shrimp on Silver Fork
Vegetable Spring Rolls, Sweet Chili
Sauce Rice Cracker with Hamachi
Tartar
Beef Carpaccio, Caper Cream, Crispy Shallot

Miniature Lobster Rolls
Miniature Tuna Nicoise
Foie Mousse on Cornbread
Mini Steak and Quail Egg
Poached Lobster Medallion, Crème Fraiche,
Caviar Tuna Kimchi Tataki
Crab Cobb Cone

HOT

Pork Pot Stickers, Hoisin BBQ
Smoked Tomato Soup Shooter
Miniature Country Ham Biscuits
Caramelized Onion and Mushroom Tart
Pimento Cheese Fritter
Cornmeal Fried Apalachicola Oyster
Shrimp Toast
Mini Kobe Corn Dog
Spanikopita
Grilled Cheese with House-Made Ketchup
Pigs in a Blanket

Chorizo Croquette, Whole Grain Mustard
Coconut Shrimp Lollipop
Duck Spring Roll, Sesame
BBQ Bacon-Wrapped Scallop
Mini Goat Cheese Tart
Chicken Satay
Lollipop BBQ Pulled
Pork Fritter

Mini Croque Monsieur
Fried Shrimp, Cocktail Sauce
Mini Crab Cake
Crispy Lobster Pop
Roasted Lamb Chop on a Silver Fork
Kobe Short Rib Fritter, Truffle Jus
Beef Wellington
Shrimp Tempura Roll

SMALL BITES SELECTIONS

Cocktail reception style with passed small plates served on disposable, eco-friendly plates. Perfect for welcome receptions.

Includes Sea Island filtered water, Sea Island Resort Coffee Blend, sweetened and unsweetened iced tea. A service fee will apply for groups with fewer than 20 guests

COLD

Chopped Salad
Spiced Shrimp Cocktail with
Avocado Shrimp Spring Roll
Mini Lobster Roll
Tostadas with Shrimp Ceviche

HOT

Shrimp and Grits
Fish and Chips
BBQ Short Rib with Truffled
Polenta Bratwurst with Peppers and
Onions Chicken Parmesan Bites
Pan Seared Scallops and White Truffle
Potatoes Smoked Chicken Thighs, Southern
Fried Rice Flavors of Mexico: 3 Seasonally
Inspired Tacos Corned Beef Cheek with
German Potato Salad Lobster Macaroni and
Cheese

DESSERT

Phyllo Cups with Cappuccino Cream
Vanilla Rum Cream with Cherries
Fruit Filled Vol-au-Vents
Profiteroles
Chocolate Peanut Marquis

RECEPTION DISPLAYS

A service fee will apply for groups with fewer than 20 guests. Per person price is reflective of one hour.

FRUIT AND MELONS

Carved Fruit Display
Slices of Ripened Melons, Pineapple and Array of Berries, Grapes

BROADFIELD HARVEST

Grilled Seasonal Produce to include:
Asparagus, Squash, Zucchini, Mushrooms, Garden Green Dip, Crudités of Baby Carrots, Cauliflower, Cucumber, Baby Tomatoes

RINDS AND CRUST

Variety of Artisanal Soft to Hard Rind Cheeses
To Include:
Fragrant and Salty Wash Rinds
Blue and Mature Wild Rinds
Aged, Buttery and Nutty Hard Rinds
Garnished with Nuts, Fresh and Dried Fruits, Jams and Honey
Sweet and Savory Cheese Scones and Handcrafted Breads

MEDITERRANEAN

Grilled Artichokes and Cippolini Onions
Giant White Beans, Arugula, Tomatoes, Squash, and Crumbled Feta Cheese
Assorted Olives
Cold Pressed Olive Oil and Crushed Herbs, Pesto, Tapenade, Hummus
Assortment of Sliced Charcuterie
Hummus, Flatbreads and Mediterranean Pita Bread

SEAFOOD ON ICE DISPLAY

Wild Caught
Shrimp Split King
Crab Crab Claws
Half Shell Oysters with Mignonette
Classic Saltine, Sliced Lemon, Cocktail Sauce, Horseradish, House Hot Sauce

OYSTER ROAST

Roasted Local Oysters, Spicy Shrimp in a Skillet
Cocktail, Tartar, Horseradish
Mignonette, Lemons
Saltines
Hush Puppies
Hot Sauce

SUSHI ROLLS

Assortment of Sushi Rolls
To Include:
Spicy Tuna, California, Vegetarian
Philadelphia: Smoked Salmon, Cream Cheese, and Scallions
Georgia: Fried Grouper and Mayonnaise
All served with Soy Sauce, Pickled Ginger, and Wasabi

CAVIAR

Trout and Salmon Roes
Egg Mimosa, Chives, Crème Fraiche, Potato Blini, and Pumpernickel Toast Points
Deviled Eggs, New Potato

DINNER ACTION STATIONS

A service fee will apply for groups with fewer than 20 guests.

CAESAR SALAD

Grilled Chicken or Shrimp
Romaine Hearts, Shaved
Parmesan
Garlic Herbed Croutons, Caesar Dressing, White
Anchovies, Black Olives, and Fresh Cracked Pepper

RISOTTO

Wild Mushroom Risotto
Sweet Georgia Shrimp
Risotto
Finished with Shaved Parmesan, Micro Arugula

CHOPPED SALAD

Seasonal Farm Lettuce Selections
Grilled Chicken, Shrimp, Avocado, Pickled Peaches,
Hearts of Palm, Roquefort Cheese, Heirloom Cherry
Tomatoes, Crumbled Bacon, Dijon Shallot
Vinaigrette

SHRIMP AND GRITS

Stone-Ground Turn Pike Grits
Sautéed to Order Blackened Shrimp, Grilled
Andouille Sausage, Scallions, Smoked Tomato
Jus, Aged Cheddar, Roasted Corn

CRAB CAKE

Gold Coast Crab Cakes Sautéed to Order
Green Tomato Jam
Micro Greens, Lemons, and “Marsh Bay”
Remoulade

PASTA

Pomodoro
Bolognese
Pasta: Rigatoni, 3 Cheese Ravioli
Toppings to include: Roasted Chicken and Sautéed
Wild Caught Shrimp, Fresh Parmesan Cheese,
Tomato, Basil, and Olive Oil

WOK STATION

Vegetable Fried Rice, Sweet Chili Chicken,
Tangerine Beef, Szechuan Shrimp, Scallions, Snow
Peas, Carrots, Tofu, Soy, Sesame

SMOKEHOUSE

Apple Glazed Pork Shoulder
Pecan Wood Turkey with Cranfiggy
Chutney Sweet Potato Purée
Roasted Vegetables

THE LOBSTER AND CLAM BAKE

Steamed Lobsters, Softshell Clams, Corn on the Cob,
Heirloom Potatoes, Drawn Butter, Clam Juice
Micro Greens, Lemons, and “Marsh Bay” Remoulade

CARVING STATIONS

A service fee will apply for groups with fewer than 20 guests.

STANDING RIB ROAST

Serves approximately 25–30 people

Apple Horseradish, Roasted Garlic Herb

Jus Sea Salt Rolls, Potato Purée

ROTISSERIE TURKEY

Serves approximately 15–25 people

Sweet Potato Purée

WHOLE HOG

Serves approximately 20–30 people

Peach Cider Glaze

Hawaiian Rolls

TURDUCKEN

Serves approximately 15–20 people

Cranberry Chutney, Duck Fat Potato Purée

SMOKEHOUSE

Serves approximately 15–20 people

Brisket

Mac & Cheese

Slathering Sauces

Cole Slaw

Sea Island Corn Muffins

ROASTED BEEF TENDERLOIN

Serves approximately 15–20 people.

Smoked Potato Mousseline, Glace de Viande

Sea Salt Rolls

LEG OF LAMB

Serves approximately 15–20 people

Parker House Rolls

Garlic and Lemon Gremolata

DINNER BUFFET SELECTIONS

Includes Sea Island filtered water, Sea Island Resort Coffee Blend, sweetened and unsweetened iced tea. A service fee will apply for groups with fewer than

BIG EASY

Sea Island Gumbo
Gulf Shrimp on Ice
Louis Sauce, Cocktail Sauce
Leafy Greens, Creole Ranch, Pickled Okra,
Grilled Onions, Blackened Vegetables
Smothered Pork Chops with Peppers
Crawfish Pie with Cornbread Crackling
Crust Cast Iron Blackened Chicken with
Green Tomato Relish
Spiced Grouper, Maque Choux
Red Beans and Dirty Rice
Broad Beans and Creamer Potatoes
BBQ Turnip Greens
Corn Muffins and Butter
Bread Pudding with Bourbon Sauce,
Candied Pecans, and Vanilla Ice Cream
Mississippi Mud Pie
Bananas Foster Cake

PLANTATION SUPPER

Roasted Oysters with Cocktail and Horseradish
Sauce, Lemon, Saltines
Brunswick Stew
Hushpuppies
Spicy Shrimp in Skillet
Mixed Field Greens, Crisp Vegetables
and Country Style Dressings
Marinated Tomatoes with Cucumbers
Cole Slaw
Grain Mustard Potato Salad, Bacon, Cheddar
Cheese
Green Beans and Vidalia Onions
Corn on the Cob
Crookneck Squash
Casserole Aged Cheddar
Grits
Pulled Pork Shoulder, Woodford BBQ
Cornmeal Breaded Catfish with Lemon Dill
Tartar
Golden Isles Fried Chicken
Smoked Brisket Burnt Ends
White Acre Peas and Country Bacon
Soft Rolls with Butter
Seasonal Fruit Crumble, Vanilla Ice Cream
Georgia Pecan Pie, Red Velvet
Cupcakes, Chocolate Chip Cookies

DINNER BUFFET SELECTIONS

Includes Sea Island filtered water, Sea Island Resort Coffee Blend, sweetened and unsweetened iced tea. A service fee will apply for groups with fewer than

SEA ISLAND SEAFOOD

Raw Bar of Half Shell Oysters, Poached Wild Caught Georgia Shrimp, Alaskan King Crab Legs
Arugula and Mesclun Blend
Traditional Dressings
Cucumbers, Onions, Baby Heirloom Tomato, and Blue Cheese
Fried Shrimp with Cocktail Sauce
Scampi Chicken and Lemon Parsley Butter
Local Mahi, Smoked Tomato Jus
Smoked Prime Rib in Green Peppercorn Gravy
Shrimp, Andouille and Tomato Stew
Carolina Plantation Rice
Grilled Vegetable and Shaved
Parmesan Garlic Rolls with Butter
Key Lime Tarts
Chocolate Truffle Cake
Strawberry Mousse
Lemon Cooler Cookies

HAVANA NIGHTS

Sopa Frijoles Negros
Plantain Chips with Tropical Fruit
Salsa Grilled Mango Salad
Avocado Salad, Watercress and Pineapple
Garbanzo Beans, Bell Peppers, Cilantro
Traditional Cuban Sandwiches
Caribbean Style Pork Shoulder with Mojo Glaze, Caramelized Onions
Ropa Vieja with Cuban Yellow Rice
Seared Grouper with Coconut Cream
Roasted Sweet Potatoes and Plantains
Arroz con Leche
Spiced Chocolate Tart
Tres Leches Cake

DINNER BUFFET SELECTIONS

Includes Sea Island filtered water, Sea Island Resort Coffee Blend, sweetened and unsweetened iced tea. A service fee will apply for groups with fewer than

TAVOLA

Italian Potato and Vegetable
Soup Caprese Display
Marinated Olives, Artichokes,
Peppers, Aged Provolone
Charcuterie and Antipasti Display
Frutti Di Mare
Baby Arugula Salad, Lemon Vinaigrette
Eggplant Parmesan
Grilled Swordfish Puttanesca, Capers,
Roasted Tomato, Chili
Pork Marsala, Wild Mushrooms, Fontina
Roasted Chicken, Grilled Lemon,
Artichokes, Spinach
Tuscan White Bean, Spicy Sausage,
Kale Broccolini, Chili Flakes, Olive
Oil Three Cheese Polenta
Tiramisu Trifle
Cannoli with
Pistachio
Chocolate Dipped Biscotti
Zuccotto

NORTH AND SOUTH

Garden Salad, Local Vegetables, Traditional
Sea Island Dressings
Low Country Boil: Wild Georgia Shrimp,
Crawfish, Smoked Broadfield Sausage, Onions,
and Potatoes
Clambake: Soft Shell Clams, Steamed
Mussels, Quartered Lobsters, Broth and
Butter, Cocktail Sauce, Rainbow Island Hot
Sauce
BBQ Chicken, Woodford BBQ Sauce
Blackened Tomato Pie
Yukon Potato
Wedges Soft Rolls
and Butter Corn on
the Cobb Peach
Pecan Cobbler
Boston Cream Pie
Sweet Potato Souffle
Tarts Vanilla Ice Cream

DINNER BUFFET SELECTIONS

Includes Sea Island filtered water, Sea Island Resort Coffee Blend, sweetened and unsweetened iced tea. A service fee will apply for groups with fewer than

FAR EAST

Traditional Japanese Dashi
Asian Greens
Daikon, Bean Sprouts, Savoy Cabbage
Carrots, Scallions, Edamame
Carrot Ginger Vinaigrette, Ponzu
Dressing Sesame Chili Vinaigrette
Hijiki Seaweed Salad
Pork Pot Stickers
Boneless Pork Spare
Ribs
Peking Duck Legs, Orange Sesame
Glaze Stir Fry Beef Teriyaki, Asian
Vegetables Chinese Style Chicken
Wings
Vegetable Fried Rice
Stir Fry Tofu and Snow Peas, Bok
Choy Chinese Fried Doughnuts
Green Tea Ice
Cream Mango
Pudding
Purple Rice Pudding with Coconut

CHURRASCARIA

“BRAZILIAN GRILL”

Split Tail Shrimp
Marinated Chicken
Thighs Grilled Skirt
Steak Linguica
Cilantro Lime
Chimichurri Roasted
Pepper Sauce
Kidney and White Bean Salad
Artichoke Salad with Roasted Garlic Dressing
Tomato Salad
Seasonal Salad Bar
Brazilian Spiced
Vegetables Garlic
Mashed Potatoes Pork
and Black Bean Stew
Brazilian Jasmine Rice with Onions and Garlic
Roasted Pineapple
Pudim con Limone
Passionfruit Mousse
Chocolate Brigadieros
Acai Sorbet

PLATED DINNER SELECTIONS

*Entrée price includes freshly baked bread, Sea Island filtered water, Sea Island Resort Coffee Blend, sweetened and unsweetened iced tea. A service fee will apply for groups
All Plated Dinners can be prepared Gluten Free.*

SOUPS

She Crab and Corn Chowder Coastal Chicken
Gumbo Crookneck Squash and Gruyère
Butternut with Maple Cream Truffle Potato and
Leek
Vidalia Onion Bisque Gouda Gratin
Lobster Bisque with Cognac and Chive
Heirloom Tomato Gazpacho Vichyssoise

SALADS

Baby Beet Salad
Local Goat Cheese, Caraway Crouton, Baby
Arugula, Champagne Dressing
Fried Green Tomato Salad Field
Greens, Acre Peas, Chow Chow,
Buttermilk Dressing
Grilled Avocado and Tomato
Pumpkin Seed, Fresno Chili,
and Watercress Vinaigrette
Baby Romaine
Roasted Tomatoes, Shaved
Parmesan, Grilled Crouton, White
Anchovy
Tangled Field Greens
Cucumber, Tomato, and Crumbled Blue
Cheese, Caramelized Pecans, Biscuit Toast,
Cane Syrup Vinaigrette
Spinach and Bacon Salad Radicchio, Goat
Cheese, Bacon Lardons, Grapefruit
Vinaigrette

COLD APPETIZERS

Potted Blue Crab
Local Citrus, Grilled Crostini
Trio of Oysters
Horseradish Foam, Cornmeal Fried, Mini Bloody
Mary

HOT APPETIZERS

Maine Lobster Ravioli
Sherry Beurre Blanc
Low Country Crab Cake
Sweet Corn Sauce and Tomato Relish
Blackened Shrimp Wrapped in Crispy
Bacon
Creamy Corn Grits and Barbeque Sauce

CHEESE COURSE

Sweet Grass Trio of Cow's
Milk Cheese
Greenhill, Lil' Moo, Thomasville Tomme,
Chef's Selection of accompaniments
Chèvre
Pistachio Butter and Wild Greens
Fromage Blanc
Pickled Melon, Butternut Squash, Golden Beet
Brûlée Les Frères Cheese
Figs, White Balsamic Glaze

PLATED DINNER SELECTIONS

Entrée price includes freshly baked bread, Sea Island filtered water, Sea Island Resort Coffee Blend, sweetened and unsweetened iced tea. A service fee will apply for groups

ENTRÉES

Pan Seared Organic Chicken Farro Risotto, Broccolini, Dried Cherry Jus

Seared Salmon Roasted Purple Potatoes, Seasonal Vegetables, Saffron Sabayon, Fried Leeks

Char Grilled Grouper Corn, Double Smoked Bacon, Yellow Mill Grits, Georgia Shrimp, Braised Fennel and Tomato Butter

Pan Seared Day Boat Scallops Wild Mushroom Ravioli, Truffled Tarragon Cream, Roasted Mushrooms Potato

Crusted Halibut Savannah Red Rice, Roasted Root Vegetables, Blackened Butter Sauce Venison Tenderloin

Sweet Potato Purée, Toasted Pecans, Crispy Brussels, Old Fashioned Jus

Chicken Poached with Black Truffles Roasted Wild Mushrooms, Corn, Potato Purée, Vin Juan Sauce

Kurobuta Pork Chop Smoky Broadfield Beans, Maple Grits, Natural Pork Jus

Dry Aged New York Strip Three Potato Gratin, Grilled Asparagus, Bordelaise

Grilled Prime Filet Mignon Black Truffle Potato Purée, Roasted Baby Vegetables, Béarnaise

Butter Poached Maine Lobster Asparagus, Lemon Butter Sauce

Pan Seared Sea Bass White Truffle Potato Purée, Rainbow Carrots, Lemon Butter

DUOS

Duos are accompanied with Chef's Selection of Potato Purée and Seasonal Baby Vegetables

Organic Chicken Breast and Blackened Grouper Demi Glazed Beef Filet
and Low County Crab Cake

Braised Kobe Beef Short Ribs and Crispy Fried Lobster Tail Wagyu Strip Loin and
Georgia Shrimp

Roasted Beef Tenderloin and Poached Lobster Tail Wagyu Strip and
Scallops

Wagyu Beef Sirloin and Sea Bass

PLATED DINNER SELECTIONS

Entrée price includes freshly baked bread, Sea Island filtered water, Sea Island Resort Coffee Blend, sweetened and unsweetened iced tea. A service fee will apply for groups

DESSERTS

Seasonal Cheesecake

Seasonal Berry Garnish

Chocolate Crunch Cake

Milk Chocolate Bavaois, Crunch Crust, Seasonal Berries

Tiramisu

Chocolate Sauce, Lady Fingers, Espresso

Bourbon Pecan Tart

Bourbon Vanilla Ice Cream, Praline Chocolate Brittle

Pineapple Fruit Soup

Almond Roulade, Coconut Ice Cream

Lemon Mousse with Blackberry

Almond Jaconde, Blackberry Compote, Candied Lemon

Whiskey Hazelnut Mousse

Crispy Praline, Chocolate Mousse, Hazelnut Gelato

Traditional Opera Cake

Lemon Grisbi Gelato

DESSERT TRIOS

Southern Georgia

Chocolate Pecan Tart; Peach Upside Down Cake; Southern Banana Pudding

Strawberry Three Ways

Strawberry Profiterole; Strawberry Champagne Shortcake; Strawberry Yogurt Ice Cream

Chocolate and Nuts

Chocolate Cremeux and Hazelnut Feuilletine; Chocolate Pistachio Financier; Devil's Food Ice Cream with Almond Nougatine

Citrus Trilogy

Lemon Curd Tartlet; Blood Orange Chibouste on Breton Shortbread; Mojito Baba ah Rhum

DESSERT ENHANCEMENTS

SOUTHERN SWEETS

Warm Seasonal Fruit
Crisp Southern Pecan Pie
Caramel Cup Cakes
Key Lime Tart

MINI TREATS

Bouchons
St. Honore Puffs
Mini Dessert
Cones French
Macaroons
Seasonal Tarts

EASY BAKES

Red Velvet Cake
Chocolate Devil's Food
Carrot Cake
Coconut Cream Cake

DU MONDE

Freshly Brewed Regular and Decaffeinated
Coffee Sugar Dusted Beignets
Full Coffee Station with Assorted Flavored
Creamers and Spices with Honey and Sugars

SWEET GEORGIA

Pecan Pralines
Red Velvet
Fudge
Homemade
Truffles Peanut
Brittle
Homemade
Marshmallows Rum
Roasted Pecans Savannah
Pecan Logs

ISLES CREAMERY

A Selection of Ice Cream to Include:
Strawberry, Vanilla, and Chocolate
Hot Fudge Sauce, Dulce de Leche Caramel
Toppings to Include: Crumbled Brownie, Oreos,
Toasted Almonds, Heath Bar Crunch

SWEET SHAKES

Assorted Ice Creams to Include: Vanilla Bean,
Strawberry and Chocolate
Blending Flavors: Crumbled Brownie,
Reese's Peanut Butter Cup, Oreos, Apple
Pie and Assorted Berries

FLAMBÉ BUFFET

Bananas, Strawberries, Peaches, Pineapple
Assorted Liquors
Vanilla Ice Cream

BEVERAGE SELECTIONS

HOSTED BAR

1 bartender per 75 guests

Ultra Premium

Hangar One Vodka: Straight, Mandarin, Kaffir
Lime Bombay Sapphire Gin, Macallan 12 Year,
Atlantico Platine Rum, Eagle Rare 10 Year, Ron
Abuelo 12 Year Rum, Gentleman Jack Whiskey
Crown Royal Reserve, High West Double Rye,
Whiskey Johnnie Walker Black, Partida Silver
Tequila, Partida Reposado Tequila

Premium

Southern Son, Dewar's White Label, Boodles Gin,
Woodford Reserve, Ron Abuelo, 7 Year Jack Daniels,
Crown Royal Blend, Altos Resposado Redemption
Rye

Call

Amsterdam Vodka, Old Granddad Bourbon,
Broker's Gin, Johnnie Walker Red, Don Q
Rum, George Dickel, Dewar's Seagram's VO

Prices per Bottle

Domestic and Non-Alcoholic Beers
Imported Beers
Microbrewery and Specialty Beers
Soft Drinks
Sea Island Bottled Water
Sparkling Water
Fruit Juices

SEA ISLAND WINE SELECTIONS

Call

Chalone Vineyard Monterey Chardonnay, La Fiera Pinot Grigio, Block 9 Pinot Noir, Seven Falls Cabernet
Sauvignon, Emiliana Natura Merlot

Premium

Sea Island Chardonnay, Ferrari Carano Fumé Blanc, Sea Island Merlot, Sea Island Cabernet
Sauvignon, Sea Island Pinot Noir

Ultra Premium

Grgich Hills Fumé Blanc, Truchard Chardonnay, Truchard Pinot Noir, Trefethen Merlot,
Terre Valentine Cabernet Sauvignon

CASH BAR

*Prices include service charge and
sales tax 1 bartender per 75 guests*

Call Liquor Cocktails
Premium Liquor Cocktails
Call Wines
Domestic and Non-Alcoholic Beers
Imported Beers
Microbrewery and Specialty Beers
Fruit Juices
Sea Island Bottled Spring Water
Sparkling Water
Soft Drinks

PACKAGE BARS

Premium and Ultra Premium package bars available

CIGAR SELECTIONS

*Each brand is subject to change per distributor
and the list will be updated as we receive the
product.*

Deluxe
Premium
Luxury

BEVERAGE SELECTIONS

SEA ISLAND SIGNATURE COCKTAILS

Perfect Sea Island Manhattan
Sea Island Bourbon, Dolin Rouge & Blanc Vermouths, Peach Bitters

Muscadine Sparkler
Muscadine Juice, Sea Island Sparkling Brut

Front Porch Lemonade
Charbay Meyer Lemon Vodka, Fresh Lemonade, Lemon, Mint

Original Planter's Punch
Dark Rum, Lime Juice, Velvet Falernum, Bitters

Tennessee Tractor
Peach Moonshine, Ginger Beer, Lime

CLASSIC MARTINIS

Classic Gin Martini
Broker's Gin, Dolin Dry Vermouth

Classic Vodka Martini
New Amsterdam Vodka, Dolin Dry Vermouth

CORDIALS

Courvoisier VSOP

Cointreau Grand

Marnier B&B

Disaronna Amaretto

Drambuie Frangelico

Bailey's

Kahlua

Sambuca

BEVERAGE SELECTIONS

SEA ISLAND BOURBON AND MOONSHINE CART

Select up to eight brands.

Knob Creek

9 year old, 100 proof. Crafted by Jim Beam, made to evoke a pre-prohibition era style bourbon in Clermont, Kentucky.

Eagle Rare

10 year old, 95 proof. Single Barrel, Straight Bourbon, Franklin County, Kentucky.

Woodford Reserve

93 proof. Straight Bourbon, Center Cut, Hand Made in Frankfort, Kentucky.

Woodford Reserve, Sea Island Label

4 year old, 80 proof. Blended just for Sea Island with two barrels dating back to March 2005 and May 2005, Woodford County, Kentucky.

Bulleit Rye

90 proof. Comprised 95% Rye and 5% Barley the highest Rye content available, Made by Lawrenceville Distributors.

Willett Rye

Rare Release, 110 proof. Barrel aged for 4 years in Bardstown, Kentucky.

Willett Pot Still Reserve

9 years old, 94 proof. Old Time Original recipe of Willett Family as established in 1842. Produced in Bardstown, Kentucky.

Rowan's Creek

12 years old, 100.1 proof. Small batch, Hand Made by Willett in Bardstown, Kentucky.

Basil Hayden's

8 years old, 80 proof. Based on 200 year old recipe, Distillery was established in 1796 in Bardstown, Kentucky, Produced by Jim Beam Distillery.

Booker's

7 year old, 128.6 proof. Straight Bourbon, Uncut and Unfiltered, Hand Made in Frankfort, Kentucky.

Blanton's Single Barrel

93 proof. Straight Bourbon, Center Cut, Hand Made in Frankfort, Kentucky.

Catdaddy

Private Batch, 80 proof. This spirit is copper pot triple distilled with spice notes of gingerbread and custard. Produced and bottled in Madison, North Carolina.

Ole Smokey, Original Moonshine 100 proof.

Composed of 80 percent unaged corn whiskey, clean with slight sweetness despite its power. Produced and bottled in Gatlinburg, Tennessee.

Ole Smokey, Peach Moonshine 40 proof.

A taste of the South! Aromatic and sweet, enjoy it on the rocks or in a cocktail. Produced and bottled in Gatlinburg, Tennessee.

WINE SELECTIONS

Our Sommelier is also available to aid and discuss wine selections for your events whether it is pairings or specialty wines. Specialty Wines are based on quantity and availability of product. One Sommelier per 40 guests is strongly recommended to ensure seamless beverage service throughout your event.

These wines are some of our Sommelier's favorite suggestions.

SEA ISLAND LABEL

Iron Horse, Sea Island Label, Blanc de Blancs, Green Valley,
Sonoma Au Bon Climat, Sea Island Label, Chardonnay, Santa
Maria Valley Au Bon Climat, Sea Island Label, Pinot Noir, Santa
Maria Valley Swanson, Sea Island Label, Napa Valley, Red Blend
Bieller Gott Scommes, Sea Island Label, Cabernet Sauvignon, Sonoma County

WHITE WINE

Sparkling

Joillot, *Cremant de Bourgogne*, Burgundy, France NV

Comprised of 70% Pinot Noir and 20 % Chardonnay and aged on the lees for 16 months, this wine adheres to the traditional Champagne methods.

Moet & Chandon, *Cuvée Dom Pérignon*, Champagne, France

Comprised of Pinot Noir and Chardonnay from the Valley de Marne in Champagne. Historically thought to be the best, due to Perignon's lifelong pursuit to make the world's best wine.

Veuve Clicquot Ponsardin, *Yellow Label*, Champagne, France

Austere and mineral with notes of apple and a hint of rich breadiness.

Schramsberg, *Blanc de Noirs*, Calistoga, California

This sparkler has made an appearance at the White House with every President since Nixon in 1972.

WINE SELECTIONS

These wines are some of our Sommelier's favorite

WHITE WINE

Riesling

Rudi Weist, Riesling Kabinett, Rhein, Germany

Rich, flowery fragrance, classic delicacy and minerality with perfectly balanced sweetness.

Pinot Gris/Grigio

La Fiera, Pinot Grigio, Veneto, Italy

Bright fruit and light body and great minerality.

Scarbolo, *Ramato XL*, Pinot Grigio, Friuli, Italy

This wine spends an extensive time on the lees thus increasing the fruit flavors, complexity, and color of the wine.

Marco Felluga, Mon Gris, Collio, Italy

Golden yellow in color with acai flowers, lemon and apple.

Sauvignon Blanc

Ferrari-Carano, *Fumé Blanc*, Alexander Valley,

California Very lightly oaked with bright lemon and floral notes.

Grgich Hills, *Fumé Blanc*, Napa Valley, California

Crisp, clean and dry with lemon, lime, lemongrass, and herbaceousness. This wine is produced and certified both organic and biodynamic.

Cakebread Cellars, Napa Valley, California

Small amounts of Semillon and light oak treatment round out this bright Sauvignon Blanc. Harvested at night to retain freshness.

Merlin Cherrier, Sancerre, Loire Valley, France

This is a classic Sancerre, brimming with stony minerals and citrus fruits.

Chardonnay

Catena, *Alamos*, Mendoza, Argentina

Fleshy Stone fruit profile of Peach and Apricot, a hint of nut and oak

Chalone Vineyards, Monterey, Chardonnay, Chalone,

California Fresh, bright fruit with creamy, nutty, and spice undertones

Ferrari-Carano, Alexander Valley, California

Classic new world chardonnay with buttery mouth feel and lingering

finish. Cakebread Cellars, Napa Valley, California

Apple and melon richness with vanilla spice undertones, classic Napa.

Ramey, *Hudson Vineyard*, Napa-Carneros, California

Beautifully balanced, sweet vanilla crème anglaise, brioche French toast, caramel notes, smoke, roasted apple, laced with light minerality, an incredible domestic chardonnay!

Truchard, Carneros, California

WINE SELECTIONS

These wines are some of our Sommelier's favorite

A combination of both orchard and tropical fruits with toasted oak.

WINE SELECTIONS

These wines are some of our Sommelier's favorite

RED WINE

Pinot Noir

Block 9, Pinot Noir, California

Rich concentrated cherries, raspberries, with spice notes. Soft and rich in the mouth.

De Ponte, Pinot Noir, Dundee Hills, Oregon

The wine is soft and rich on the palate with hints of spice, cola, loads of cherries and raspberries.

L'Angevin, *Three Squares*, Russian River, California

Exclusive to Sea Island, rich cherry and raspberry fruits with mild acidity and baking spices.

Merry Edwards, Sonoma Coast, California

Robust, deeply aromatic styles by the dean of women winemakers in California.

Jean Luc Joillot, Pommard, Burgundy, France

An excellent example of Pinot from its native land. Raspberry preserves on the nose with floral notes, Chambord, with citrus notes and allspice.

Truchard, Carneros, California

Rich, soft red and black cherry and raspberry and hints of baking spices.

Merlot

Franciscan, Napa Valley, California

Rich cherry, vanilla cola and plum with long, firm finish.

Duckhorn, Napa Valley, California

The perennial favorite; full scaled, richly rounded.

Chateau Rocher Corbin, St. Emilion, Bordeaux, France

Comprised to 140 year old Merlot vines blended with Cabernet Sauvignon and Cabernet Franc. Full bodied with a fleshy, black fruit palate.

Trefethen, Merlot, Napa Valley

Lush and rich with black cherry, black plums, with peppery and vanilla spice notes.

Emiliana, Natura, Valle de Rapel, Chile

Organically grown grapes yield a wine that is intensely aromatic, with plums, cherries, and blackberries.

WINE SELECTIONS

These wines are some of our Sommelier's favorite

RED WINE

Cabernet Sauvignon

Brandlin, Estate, Mt. Veeder, Napa Valley

California Mountain fruit interpretation of the classic bordeaux blend, Cabernet Petit Vergot, and Cabernet Franc resulting in brambly berries, with vanilla and toffee and black tea.

Provenance, Rutherford, Napa Valley, California

Authentically "Napa," immensely rich, full, muscular, yet elegant.

Regusci, *Stags Leap District*, Napa Valley, California

Black Fruits of Cherries, Cassis, and Blackberries with a subtle minerality. The texture of the wine is rich with good tannic structure.

Terra Valentine, Spring Mountain District, Napa Valley, California

Rich and powerful with black currants, plums, and dried herbs and tobacco with cacao powder.

Seven Falls Cabernet Sauvignon

Rich black currants, blackberries, black plums, with sweet vanilla dominate this wine from Washington State.

Sangiovese

Poggio Antico, Rosso di Montalcino, Tuscany, Italy

Rosso is the baby brother to Brunello. Aged no more than a year in French oak, with several months of bottle aging before release. Cherry, strawberry, cranberry fruits with some tobacco notes and mild astringency with firm tannins.

Collazi, Liberta, Tuscany, Italy

A non-traditional blend of Syrah, Merlot, and Sangiovese. Rich, round, dark fleshy fruits, with notes of vanilla and smooth, velvety texture.

Syrah

Qupe, Syrah, Central Coast, California

Fruit forward and lush with a lingering spicy finish.

Zinfandel

Frog's Leap, Zinfandel, Napa Valley, California

Blend of Zinfandel, Petit Sirah, and Carignane, extracted dark fruits with plenty of spice and heat.

CHAMPAGNE BARS

GREAT GATSBY

Champagne & Champagne Cocktail Bar

A small selection of champagne styles, each one evoking a completely different profile due to varietal composition or methodology and a select menu of different Champagne based cocktails.

Champagne

NV Ruinart, Blanc de Blancs, Reims, France

NV Perrier-Jouet, Brut, Epernay, France

NV Barnaut, Rose, Bouzy, France

Champagne Cocktails

French 75– Champagne, Hayman’s Old Tom
Gin, Lemon Juice

Champagne Cocktail– Champagne, Hennessy VS,
Angostura Bitters, Sugar Cube

Air Mail– Champagne, Ron Abuelo 7 Year Rum,
Lime Juice, Honey

Champagne Cobbler– Champagne,
Amontillado Sherry, Berries

Buck & Breck– Champagne, Absinthe, Sugared

Glass Bellini– Champagne, White Peach Purée

Mimosa– Champagne, Orange Juice

GROWER

Champagne Bar

The fastest growing segment of production in Champagne. Grower Champagne provides serious depth and interesting diversity. The term itself reflects the means; estate grown fruit made into wine by

the very people who own the land. Their wine styles tend to vary from year to year, due to the vintage, vineyards, but also because the growers themselves espouse different philosophies than the Big Houses. Their vineyards tend to be held in high esteem, often holding Premier or Grand Cru status. Grower Champagnes are incredibly terroir influenced and unique.

Champagne– Beyond the Usual

Suspects

NV Chartogne-Taillet, Cuvée Sainte Anne,
Merfy, France

Vintage Pierre Gimmonet, Cuvée de Fleuron,
Blanc de Blancs, Ay, France

NV Vilmart, Grande Cellier, La Montagne de
Reims, France

NV Pierre Peters, Cuvée de Reservé,
Mesnil sur Oger, France

NV L’Aubry, Brut Rose, a Jouy-les-Reims,
France NV Barnaut, Douceur, Bouzy, France

CHAMPAGNE BARS

CONTRAST BUBBLES

Comparative Bar

A comparative bar demonstrating the stylistic differences between the unique Grower Produced and traditional Big Houses Champagnes.

Champagne– A Comparative Exercise Growers
NV Vilmart, Grande Cellier, La Montagne de Reims, France

Vintage Pierre Gimmonet, Cuvee de Fleuron, Blanc de Blancs, Ay, France

NV L'Aubry, Brut Rose, a Jouy-les-Reims, France

Big Houses

NV Veuve Clicquot, Yellow Label, Reims, France

Vintage Delamotte, Blanc de Blancs, Les Mesnil sur Oger, France

NV Billecart Salmon, Brut Rose, Mareuil sur Ay, France

PATRIOTS & EXPATS

Champagne & Sparkling Wine Bar

Many of the great Champagne Houses have endeavored outside of their respective regions to produce wines outside of their native land. The idea to build a new market for outside of the homeland is not a new one. People have been doing this for centuries.

Going to a new country with different cultures is challenging. Seeking to establish familiar grape

varietals in different cultures is challenging. Seeking to establish familiar grape varietals in different soils with completely different climate is like learning to speak a new language, until you begin to understand how to work with it, to communicate with all of the necessary elements. And you realize, it isn't the same, it can't be expected to be the same, it is different and delicious.

Champagne– A Cultural Exchange Growers

NV Vilmart, Grande Cellier, La Montagne de Reims, France

Vintage Pierre Gimmonet, Cuvee de Fleuron, Blanc de Blancs, Ay, France

NV L'Aubry, Brut Rose, a Jouy-les-Reims, France

Big Houses

NV Veuve Clicquot, Yellow Label, Reims, France

Vintage Delamotte, Blanc de Blancs, Les Mesnil sur Oger, France

NV Billecart Salmon, Brut Rose, Mareuil sur Ay, France

CHAMPAGNE BARS

LES GRANDES DAMES

Champagne Bar

The ultimate in luxury champagnes: highly regarded, limited production, and exploration of quality and excellence.

Champagne– The Ultimate Experience Les Grandes Dames

2005 Vilmart, Couer de Cuvee, La Montagne de Reims, Rance

2004 Pierre Peters, Les Chétilons, Blanc de Blancs Brut, Grand Cru

2004 Louis Roederer, Cristal Rose Brut, Reims, France

2004 Veuve Clicquot, Le Grande Dame, Reims, France

1999 Salon, Blanc de Blancs, Les Mesnil sur Oger, France

NV Krug, Grand Cuvee, Les Mesnil sur Oger

GLOBAL BUBBLES

Sparkling Bar

Sparkling Wines– The Worldly Experience

France

NV Ruinart, Blanc de Blancs, Reims, France

NV Jean Luc Joillot, Cremant Rose, Burgundy

Veneto, Spain

NV Gramona, Gran Cuvee Cava, Penedes

Italy

NV Nino Franco, Rustico, Prosecco, Valdobbiadene

NV Cleto Chiarli, Lambrusco

NV Montenisa, Franciacorta, Lombardy

Greece

NV Pavlou, Kappa P100, Xynomavro Demi Sec, Aryn

United States

Vintage Iron Horse, Sea Island Blanc de Blancs, Russian River Valley, California

Vintage Roederer Estate, L'Ermitage, Anderson Valley, California

Please select five.

GENERAL INFORMATION AND POLICIES

Thank you for selecting Sea Island for your upcoming event. Kindly find our banquet menus created by Jason Russell, Executive Events Chef.. These menus will provide a wide variety of options and serve as a guideline to your event planning. Your Catering & Conference Services Manager will assist in making selections to exceed your expectations. In addition, we will gladly provide specialty menu proposals. Should you have any questions regarding these policies, please direct them to your Catering and Conference Services Manager. The following is detailed information and policies for Sea Island.

MENU SELECTIONS

Sea Island requests your selection of menus no less than 21 days prior to your program dates in order to ensure the availability of your menu options. Please note menu prices are subject to change until confirmed on banquet event orders. Sea Island, under any circumstances, does not allow food or beverage to be brought onto the property whether purchased or catered from outside sources.

ENHANCEMENTS

Our Event Design Team will assist in selecting appropriate floral arrangements, special linens, customized entertainment and unique themed décor. These items are available exclusively through Sea Island at competitive prices. Proposed use of any vendors outside of Sea Island must adhere to guidelines and be approved in advance by Sea Island. Applicable fees will apply.

SERVICE CHARGES AND LABOR FEES

- A 24% taxable service charge will be added to all food and beverage events.
- Additional service fees of \$15 per guest will be added for all buffet meals with guarantees of fewer than 20 guests.
- Additional service fees of \$15 per guest will be added for all plated meals with guarantees of fewer than 20 guests.
- Additional service fees of \$15 per guest will be added for all reception stations with fewer than 20 guests.
- Set-up charge for all beach events will be \$1,500.

GUARANTEES

In order to properly document your event, a separate banquet event order will indicate the anticipated attendance number. We require an update of this guaranteed number by 9 a.m., three business days prior to each specific event. Guarantees for events scheduled on Monday, Tuesday or Wednesday must be provided by the previous Friday. In the event this update is not received as scheduled, the anticipated attendance number will be used as the guarantee. All food and beverage events are billed at the guaranteed attendance number or the actual number of guests served, whichever is greater. Sea Island will prepare food for 5% over the final guarantee.

A minimum guarantee policy of 80% of the original expected number applies. Over sets above 5% of the guarantee are allowed at \$10.00 per setting.

FUNCTION SPACE

A variety of distinctively charming settings are available at Sea Island. Function space can be provided at no charge as long as the minimum food and beverage requirements are met by your group. Sea Island reserves the right to change the location to a room suitable for the anticipated attendance should the number increase or decrease.

WEATHER CALLS/OUTDOOR EVENTS

All entertainment performing at an outdoor venue must conclude no later than 10 p.m. This is in accordance with local ordinances and out of respect for other resort guests and members. For the safety of your guests and to ensure successful event, Sea Island reserves the right to relocate any scheduled outdoor event indoors. This will be determined based on the most up to date local weather forecast.

Decisions to move events inside will be made by the following deadlines:

- Breakfast: evening prior
- Lunch: 8:00 a.m. day of event
- Dinner: 12:00 noon day of event

If a member of the Catering and Conference Services staff determines the need to move your event indoors at designated timelines and that decision is overridden, there will be a \$1000 service fee if event is moved inside because of weather conditions.

GENERAL INFORMATION AND POLICIES

ALCOHOL RULES AND REGULATIONS

The State of Georgia prohibits the use of alcoholic beverages other than those provided by Sea Island. All alcoholic beverages that are not provided by Sea Island will be held until departure. All alcoholic beverage service must stop at 2:00 am and alcoholic beverages may not be served on Sunday before 12:30 p.m. or after 10:45 p.m. Corkage: the State of Georgia law prohibits the consumption

of alcoholic beverages at a Sea Island food or beverage event which have not been purchased through, delivered by and/or served by the banquet and catering staff of Sea Island. Thus, guests/members are not permitted to purchase and provide their own alcoholic beverages for any Sea Island food and beverage event. Sea Island employees are required to request proper photo ID of and person of the questionable age and refuse alcoholic beverages to any person under age or who cannot produce proper identification. Sea Island employees are required to refuse any alcoholic beverage service to any person who, in the resort's judgment appears to be intoxicated.

DAMAGE AND LOSS

Sea Island is not responsible for any items placed in a function room prior to, during or after an event. Security officers can be provided at prevailing rates. Each sponsor is responsible for any damage other than normal wear and tear caused by guests or any independent contractor hired to perform a service.

PROPERTY DAMAGE AND LIABILITY

The host agrees to be responsible for any damages incurred to the premises or any other area of the resort by the host, guests, independent contractors or other agents that are under the host's control or the control of any independent contractor hired by the host while on premises. Cleaning fees may be charged at the discretion of the Catering and Conference Services Department. Should a group choose to hire an outside vendor, subcontractor or supplier, the client will be responsible for ensuring the vendor provides appropriate proof of insurances. We require each subcontractor providing work on your behalf to provide a certificate of insurance for commercial general liability of \$1,000,000 combined single limit, bodily injury, property damage, and name Sea Island (and whoever else is named in the contract) as an additional named insured as their interest may appear. In addition, if the subcontractor or supplier is required by law to provide workers compensation coverage to their employees, they must furnish Sea Island with the certificate of insurance or confirmation of coverage.

PACKAGE DELIVERY AND STORAGE

The resort will only accept packages weighing under 150 pounds unless previous arrangements have been made through the Catering and Conference Services Department. All other packages must be stored internally or by the slow service company of your choice.

We kindly request that all boxes shipped be scheduled to arrive at the resort no earlier than 5 days prior to the conference.

Packages delivered to the resort must be shipped prepaid and marked to the attention of your Catering and Conference Services Manager, with the name of the conference. Packages sent COD will be refused. Removal of equipment and packages should be no later than the

day following the completion of the program. This is the responsibility of the client. Cost of shipping plus handling charges of \$5.00 per package incoming and \$5.00 per package outgoing will be assessed on all boxes received. Additional labor charges may apply for movement of boxes by resort personnel beyond the primary meeting room or office assigned to the group.

Each incoming or outgoing package will be charged a handling fee by weight: These charges are in addition to actual freight cost.

0-25 lbs.-\$10.00; 26-50 lbs.-\$20.00; 51-100 lbs.-\$50.00; 100 lbs. & over-\$100

BANNERS, SIGNS AND DISPLAYS

The resort does not permit the affixing of anything to walls, floors or ceilings of the rooms by use of nails, staples, pins, tape or any other substance unless approval is given by the Sea Island Engineering Department. If you intend to hang a banner, this will be handled by a member of the Sea Island staff for a charge of \$45.00 per hour. Any signs provided by our guests must be of professional quality and have Sea Island Resorts' approval for their quality and placement. Banners and signs are restricted to private group function areas.

AUDIO/VISUAL REQUESTS

PSAV has highly trained audio-visual staff that can provide the latest in technical equipment. Sea Island Resorts offers in-house service with competitive prices. Use of any outside or personal equipment must be approved in advance by Sea Island Resorts. Applicable fees will apply