



Conference Center Banquet Menus

*201-75th Avenue North
Myrtle Beach, SC 29572
843-692-5262*



Catering Policies and Guidelines

Meeting Space

1. *Sands Resorts reserves the right to inspect and control all private functions. Liability for damage to premises will be charged accordingly. Sands Resorts cannot assume responsibility for personal items brought on to the property. Sands Resorts reserves the right to exclude or eject any and all objectionable persons from the function(s), or the Resort premise without liability.*
2. *Attendees will conduct their function in an orderly manner, and in full compliance with the rules of the Resort management, all applicable laws, ordinances, and regulations.*
3. *A \$150 Labor Charge will be applicable to any changes in the function room setup, after the initial set-up has been completed. The meeting planner will be given a copy of the Banquet Event Order (BEO) to review and sign and send back to our Conference Services Manager in agreement with the details.*
4. *For certain functions, Sands Resorts requires adequate chaperones and security to be billed to the master account at \$35.00 per hour, with a minimum of 3 hours.*
5. *The Resort asks that attendees do not place any items on meeting room walls, furniture, fixtures, or any other Resort property unless the Resort Management gives approval. In the event that any damage to the Resort property occurs, the client will be held responsible for the cost of repairs and/or replacement.*
6. *Appropriate labor charges will apply to functions if more than standard cleanup is required at the conclusion of the event. (i.e.: trash, confetti, cartons, etc.)*
7. *All entertainment for indoor functions will conclude at or before 12:00am. At no time during the function is the sound level to exceed 65 decibels at a distance of 100 feet from the function area. The Resort will monitor this ordinance.*
8. *Function rooms are assigned according to anticipated number of guests. Sands Resorts reserves the right to reassign the Banquet Function Rooms at its discretion.*

All prices are subject to 19% service charge and appropriate state taxes currently at 10.5%.



Food Quality and Availability

1. *In order to make your special event a success, all catering orders must be received with definite selections and client signature no less than (14 days) prior to the start of the conference. The guaranteed attendance must be provided by 12:00 noon, (5 days) prior to the conference, excluding weekends and holidays. This number is not subject to reduction.*
2. *Additionally, we recognize that some conference attendees may have special dietary requirements; therefore we can offer alternate entrees during meal functions. A guaranteed number of special dietary meals must be provided by 12:00 noon, (7days) prior to the conference, excluding weekends and holidays. All food or beverage products, specially ordered, which are not normally stocked by the resort, will be charged in full. The Resort reserves the right to use proper judgment in ordering. The Resort cannot be responsible for service in excess of what is the guaranteed number.*
3. *On all buffets, Sands Resorts has a 50 person minimum on any function. We will prepare more than anticipated to be needed, to assure guests of a well-stocked buffet. With this policy, we must decline carry-out containers during and after food service.*
4. *In accordance with DHEC regulations, all food items (except for birthday and wedding cakes) must be supplied by the Sands Resorts Conference Center without exception. Food can only be left out for a maximum of 2 hours.*
5. *All prices listed on the menus are the base price and are subject to change. All requests and special orders must be approved by your Conference Services Manager.*
6. *All Food and Beverage items will incur South Carolina tax of 10.5% and 19% Service Charge.*

All prices are subject to 19% service charge and appropriate state taxes currently at 10.5%.



Outdoor Functions

1. *Due to inclement weather, the Resort will provide the client with information based upon the predictions of the National Weather Service. "Inclement Weather" can be wind, extreme temperatures or a 40% forecast of rain. The Resort and the client will make a joint decision regarding the location of this function a minimum of 4 hours prior to the event start time. Should the decision be delayed or changed, necessitating the Resort's setting both indoor and outdoor space; a labor fee of \$10.00 per guest service charge will be made according to the event size and complexity of the setup.*
2. *All entertainment for outdoor functions will conclude at or before 11:00pm. At no time during the function is the sound level to exceed 65 decibels at a distance of 100 feet from the function area. The Resort will monitor this ordinance.*
3. *An outdoor tent can be rented at an additional charge. Please see your Conference Services Manager for details. A backup location will not be reserved for tented functions.*
4. *Appropriate labor charges will apply to functions if more than standard cleanup is required at the conclusion of the event. (i.e.: trash, confetti, cartons, lawn damage, etc.)*

All prices are subject to 19% service charge and appropriate state taxes currently at 10.5%.



Audio Visual

Audio Visual equipment can be provided by the Resort. All audio visual equipment is subject to a 19% service charge and 9% sales tax, or the prevailing taxes. A separate pricing list is available for audio visual equipment.

Shipping and Receiving of Packages

All incoming boxes incur a \$5.00 per box handling fee. All outgoing boxes will incur a \$6.00 handling fee in addition to the shipping charges. These charges will be billed to the Master Account. Please speak with your Conference Services Manager regarding proper labeling and instruction for shipping boxes.

Outside Vendors

You are welcome to bring in the following vendors: DJ, Florist, and Bakery for celebration cakes, photographer and other entertainment. All other vendors must be approved through our Conference Services Manager. No outside Food/Beverage vendors are allowed. The Resort will not assume any responsibility for what is provided by an outside vendor.

Power

Please speak with your Conference Services Manager about applicable charges.

Billing and Deposits

All accounts will be prepaid, or settled at the close of the function if based on consumption. Deposits are requested and are subject to cancellation agreements written in the contract.

All prices are subject to 19% service charge and appropriate state taxes currently at 10.5%.



Continental Breakfast Selections

All Breakfast selections include freshly brewed regular & decaf coffee, chilled orange juice, and an assortment of hot teas.

“Wake Up Sleepy Head”

Assortment of freshly baked Muffins

Warm and buttery Croissants

Danish with an assortment of Fruit Fillings

\$8.95 per person

“Rise and Shine”

Freshly baked Buttermilk Biscuits stuffed with Sage Seasoned Sausage

Assortment of seasonal fresh Fruit

Assortment of freshly baked Muffins

Selection of assorted Fruit Yogurts

\$10.95 per person

ADD ANOTHER FRESH JUICE SELECTION

Fresh Cranberry Juice @ \$1.50 per person

Chilled Pineapple Juice @ \$1.50 per person

Tangy Tomato Juice @ \$1.50 per person

Fresh Apple Juice @ \$1.50 per person

All prices are subject to 19% service charge and appropriate state taxes currently at 10.5%.



Custom Breakfast Buffet

(Minimum of 50 guests, please add \$2.50 per guest for groups between 30-50 people)

All Breakfast selections include assorted freshly baked breakfast breads with jams, jellies, and whipped butter, freshly brewed regular & decaf coffee, chilled orange juice, and an assortment of hot teas.

Breakfast Starch

(Select One)

*Home Fried Skillet Potatoes
Creamy Southern Style Gravy*

Farm Fresh Eggs

(Select One)

*Lightly scrambled with a touch of Sweet Cream
Lightly Scrambled with Cheddar Cheese
Lightly scrambled with sautéed Onions
Lightly scrambled with pan grilled Green Peppers
Lightly Scrambled with Mushrooms
Lightly Scrambled with Ham and Cheddar Cheese*

Breakfast Accompaniments

(Select Two)

*Assortment of seasonal fresh fruit
Assortment of freshly baked Muffins
Danish with an assortment of Fruit Fillings*

Breakfast Meats

Select one @ \$12.95 per person

Select two @ \$14.95 per person

Select three @ \$16.95 per person

*Country Sage Sausage Patties
Maple Cured Bacon
Breakfast Ham*

All prices are subject to 19% service charge and appropriate state taxes currently at 10.5%.



Boxed Lunch Selections

All Boxed Lunch Meals include a bag of potato chips, whole fruit, condiments and an ice cold soft drink.

“Sands Club”

Ham, Turkey, Swiss

Crisp Lettuce

Tomato

On a Kaiser Roll

\$13.95 per person

“Dunes Croissant”

Chicken Salad or Tuna Salad

Crisp Lettuce

Tomato

On a Flaky Croissant

\$15.95 per person

All prices are subject to 19% service charge and appropriate state taxes currently at 10.5%.



Custom Lunch Buffet

(Minimum of 50 guests, please add \$2.50 per guest for groups between 30-50 people)

*All buffet lunch selections include rolls and butter, Regular & Decaf Coffee,
Iced Tea, and Iced Water.*

Salads

(Select One)

Medley of Tossed Greens with Assorted Dressings

Caesar Salad with Croutons and Parmesan Cheese

Herbed Pasta Salad

Southern Style Potato Salad

Carolina Cole Slaw

Accompaniments

(Select One Vegetable)

Sautéed Mixed Vegetables ~ Broccoli with Lemon Butter ~ Sweet Corn ~

Corn on the Cob ~ Peas with Pearl Onions ~ Southern Style Green Beans ~ Honey Glazed Baby Carrots ~

Brown Sugar Baked Beans

(Select One Starch)

Traditional Candied Yams ~ Oven Roasted Potatoes ~ Garlic Mashed Potatoes ~ Parsley Buttered Red

Bliss Potatoes ~ Rice Pilaf ~ Steamed White Rice ~ Baked Macaroni and Cheese

Main Entrées

(Lunch meat portions are served as 6 ounces)

Select One @ \$19.95 per person

Select Two @ \$22.95 per person

Italian Lasagna ~ Spaghetti and Meatballs ~ Southern Style Pot Roast ~ Oven Roasted Turkey

Tender Pulled Pork ~ Rosemary Chicken Breast

Desserts

(Select One)

Peach, Apple, or Cherry Cobbler~ Brownie Bites~ Assorted Cookies

All prices are subject to 19% service charge and appropriate state taxes currently at 10.5%.



Custom Dinner Buffet

(Minimum of 40 guests, please add \$3.50 per guest for groups between 30-40 people)

*All dinner selections include garlic biscuits, Regular & Decaf Coffee,
Iced Tea and Iced Water.*

Salads

(Select One)

Medley of Tossed Greens with Assorted Dressings

Caesar Salad with Croutons and Parmesan Cheese

Herbed Pasta Salad

Southern Style Potato Salad

Carolina Cole Slaw

Accompaniments

(Select One Vegetable)

Sautéed Mixed Vegetables ~ Sweet Corn ~

Steamed Broccoli, Glazed Carrots, Zucchini and Squash ~ Southern Style Green Beans ~ Honey

Glazed Baby Carrots ~ Southern Collard Greens ~ Brown Sugar Baked Beans

(Select One Starch)

Traditional Candied Yams ~ Oven Roasted Potatoes ~ Garlic Mashed Potatoes ~

Parsley Buttered Red Bliss Potatoes ~ Rice Pilaf ~ Baked Macaroni and Cheese

Main Entrees

Select One @ \$24.95 per person

Select Two @ \$29.95 per person

Italian Lasagna ~ Spaghetti and Meatballs ~ Southern Style Pot Roast ~ Oven Roasted Turkey

Tender Pulled Pork ~ Rosemary Chicken Breast

Desserts

(Select One)

Peach, Apple, or Cherry Cobbler~ Brownie Bites~ Assorted Cookies

All prices are subject to 19% service charge and appropriate state taxes currently at 10.5%.



Mouth Watering Hot & Cold Hors D'oeuvres Selections

Swedish Meatballs

Smothered in a luscious Sour Cream Sauce

\$175.00/per 100 pieces

Chicken Tenderloins

Served with Honey Mustard, BBQ Sauce, and Ranch Dip

\$175.00/per 100 pieces

Chicken Kabobs

Marinated in your choice of Southern BBQ, Spirited Teriyaki or all natural Char-Grilled

\$195.00/per 100 pieces

Beef Kabobs

Blackened, Seasoned in our special blend or all natural Char-Grilled

\$195.00/per 100 pieces

Mini Homemade Crab Cakes

With our own secret recipe of Roaster Red Pepper Sauce

\$285.00/per 100 pieces

Scallops Wrapped in Maple Cured Bacon

\$180.00/per 100 pieces

Big Fat Mushroom Caps

Stuffed with the Chef's secret recipe of seasoned Seafood delights

\$175.00/per 100 pieces

Vegetable Spring Rolls

Served with a spicy hot Mustard Sauce and a sweet Duck Sauce

\$150.00/per 100 pieces

All prices are subject to 19% service charge and appropriate state taxes currently at 10.5%.



Chef's Gourmet Select Sandwiches Sliders

Mini gourmet breads stuffed with a variety of homemade flavored pork and chicken.

\$195.00/per 100 pieces

Desserts Galore!!!

*A mouth-watering, sweet-tooth jarring dessert presentation
Features the Chef's special selection of cakes and pies*

\$250.00/per 100 pieces

Fresh Vegetable Tray

*A combination of freshly cut seasonal vegetables accompanied by the
Chef's chilled dipping sauces*

\$150.00/25 people

\$195.00/50 people

\$295.00/100 people

Fresh Fruit and Cheese Display

*Beautifully complimented assorted Cheeses combined with fresh seasonal Fruits
Served with gourmet Crackers and breads*

\$245.00/50 people \$375.00/100 people

Break Selections

(Minimum of 20 pp)

"Sunrise Break"

Assorted Muffins and Assorted Juices, Coffee & Water

\$7.95 per person

"Horizon Break"

Fresh Sliced Fruit, Assorted Cookies, Coffee, Ice Tea & Water

\$10.95 per person

All prices are subject to 19% service charge and appropriate state taxes currently at 10.5%.



Beverage Selections

Freshly Brewed Regular or Decaf Coffee

\$39.00 an urn

(Serves 35 guests to an Urn)

Sweet or Unsweetened Iced Tea with Lemon

\$39.00 an urn

(Serves 35 guests to an Urn)

Pink Lemonade

\$35.00 an urn

(Serves 35 guests to an Urn)

Fruit Punch

\$35.00 an urn

(Serves 35 guests to an Urn)

Assorted Soft Drinks

\$1.50 each

(Charged upon Consumption)

Bottled Spring Water

\$1.50 each

(Charged upon Consumption)

All prices are subject to 19% service charge and appropriate state taxes currently at 10.5%.



Themed Menus

(Minimum of 50 guests, please add \$2.50 per guest for groups between 30-50 people)

*All themed menu selections include rolls and butter, Regular & Decaf Coffee,
Iced Tea and Iced Water.*

“Grand Strand Picnic”

*Ground Sirloin Burgers with assorted cheese, lettuce, tomato and onion All-
Beef Hot Dogs*

Freshly Baked Buns, Rolls, and Assorted Condiments

Southern Style Potato Salad

Carolina Coleslaw

Maple-Cured Bacon Baked Beans

Assorted Cookies

\$16.95 per person

“Surf and Turf Cookout”

Fried or Baked Flounder

Ground Sirloin Burgers with assorted cheese, lettuce, tomato and onion

Freshly Baked Buns, Rolls, and Assorted Condiments

Carolina Coleslaw

Southern Style Green Beans

Maple-Cured Bacon Baked Beans

Fruit Cobbler

\$22.95 per person

“Low Country Cook Out”

Honey-Glazed BBQ Chicken

All-Beef Hot Dogs

Freshly Baked Buns, Rolls, and Assorted Condiments

Southern Style Potato Salad

Carolina Coleslaw

Sweet Buttered Corn on the Cob

Maple-Cured Bacon Baked Beans

Fruit Cobbler

\$22.95 per person

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“The Palmetto”

*Oven Poached Salmon
Baked Rosemary Chicken
Roasted Red Potatoes
Sauteed Green Beans
Mixed Greens Salad with Dressings
Chef’s Dessert*

\$35.95 pp

“The Rancher”

*Beef Brisket
BBQ Chicken
Mashed Potatoes and Gravy
Grilled Zucchini and Squash
Caesar Salad
Chef’s Dessert*

\$32.95 pp

“The Florence”

*Penne Pasta
Homemade Red and White Sauces
Grilled Chicken, Italian Sausage, Meatballs
Grilled Onions & Peppers, Mushrooms, Diced Tomatoes
Cheddar Cheese, Parmesan Cheese, Pesto

Italian Bread with Herbed Olive Oil
Garden Salad with Dressings
Chef’s Dessert*

\$27.95 pp

All prices are subject to 19% service charge and appropriate state taxes currently at 10.5%.



Alcoholic Beverage Services

<u>Host Open Bar</u>		<u>Cash Bar</u>
\$5.00	House/Well Liquors	\$5.25
\$5.25	Call Liquors	\$5.75
\$6.00	Premium Liquors	\$6.50
\$4.00	House Wines by the glass	\$4.00
\$3.50	Domestic Beer	\$3.75
\$4.00	Imported Beer	\$4.25
\$3.75	Champagne by the glass	\$4.00
\$275.00	Keg of Beer (Domestic)	\$275.00
\$325.00	Keg of Beer (Import)	\$325.00
\$1.50	Assorted Soda/Bottled Water	\$1.50

****By ordering a *Cash Bar*, you are choosing for your guests to pay for their own beverages.**

****By ordering a *Host Open Bar*, you are choosing to pay for all beverages your guests consume.**

Bartender Fees

A Bartender is required for each bar ordered and fees apply per bartender.

\$75 will be charged for the first hour per bartender.

\$25 for each additional hour, after the initial hour, per bartender.

Beverage & Security Policies

By order of City and State laws, guests of Sands Resorts properties are prohibited from bringing in any food or alcoholic beverages to authorized functions on these premises. We will purchase any special items requested from a licensed purveyor. As a licensee, we are responsible for the administration of the sales and service of alcoholic beverages in accordance with the South Carolina Alcoholic Beverage Commission's rules and regulations. It is a policy, therefore, that all liquor, beer, and wine be supplied by the hotel, without exception. In addition, consumption of alcoholic beverages by persons under 21 years of age is strictly forbidden. In addition, the Hotel reserves the right to post Security at a charge of \$25.00 an hour in the assigned function room of any event that serves alcoholic beverages.

All prices are subject to 19% service charge and appropriate state taxes currently at 10.5%.