

Build Your Dream Wedding

With



Proudly Serving Avista Resort, Prince Resort, SeaSide & Towers on the Grove

- ✓ *Honeymoon Suite for the Bride and Groom on the evening of your wedding*
- ✓ *Wedding Night Amenity of Champagne and Chocolate Covered Strawberries*
- ✓ *Full Breakfast Buffet for the Bride and Groom on the morning after your wedding*
- ✓ *Avista Resort Grand Ballroom for Reception (seats up to 200 guests) or 3500 Ocean Grille at Prince Resort (seats up to 100 guests).*
- ✓ *Dance Floor*
- ✓ *Head Table or Sweetheart Table during Reception*
- ✓ *Cake Table with Service ware*
- ✓ *Table Centerpieces – Choose either a Silk Floral or Pillar Candle with Hurricane Globe, a Seashell bowl. Each Placed on Mirrored Circle.*
- ✓ *Ivory Rose Linens for Reception and Choice of Standard Napkin Colors*
- ✓ *Personal On-Site Wedding Specialist*

Other Items With Which We Can Help....

Reduced Rate on Resort

Accommodations:

The Avista Resort also offers special reduced guestroom rates for family and friends who may require overnight accommodations. In addition, our staff is happy to arrange sightseeing, golf, entertainment and cultural outings for your out-of-town guests.

Cake, Flowers, Photos, Music and More:

Your Event Coordinator can assist you with suggestions for florists, ice carvings, photographers, cakes and pastries, entertainment, limousine service, and specialty linens.

Rehearsal Dinner Arrangements:

The Avista Resort offers a variety of unique settings for your rehearsal dinner. Our catering staff can arrange an intimate family dinner in our Just Off Main Restaurant or accommodate a larger group in one of our Ballrooms.

Post Wedding Brunch:

Your Event Coordinator will work with you to develop anything from a simple, yet elegant brunch to an extensive array of gourmet delicacies to delight your guests.

White Gloved Cocktail Hour

The One Hour Cocktail Reception includes (1) Hour Open Bar serving Call Brands and cascading displays of cheeses, garnished with fresh fruit, sliced baguettes and water crackers and a fresh vegetable crudité with chilled dipping sauce, along with hors d'oeuvres hand passed on silver trays.

Please select (3) from the following:

HOT HORS D'OEUVRES

Beef Sirloin Kabobs

Petite Crabcakes
Roasted Red Pepper Sauce

Spanakopita

Stuffed Mushroom Caps
With Spinach & Feta

Coconut Fried Chicken Tenders
Pina Sauce

Mini Egg Rolls
Creole Mustard

Beef or Chicken Satays
Peanut Sauce

Petite Quiche Lorraine

Cocktail Franks in Puff Pastry
Dijon Mustard

Scallops wrapped in Bacon

Mini Gingered Lamb Chops

COLD HORS D'OEUVRES

Cold Roast Beef
On Crostini

Smoked Salmon
And Sea Bass Spirals

Roma Tomato Bruschutta

Baked Ham
And Cream Cheese Rolls

California Roll
Wasabi Soy Sauce

Asparagus wrapped in Dijon Beef

Roasted Chicken and Red Onion Profiteroles

Fresh Vegetarian Spring Rolls

Shrimp Endive Wraps

Seared Scallops with Fresh Herbs

Lime Chicken Crostini's
With Tequila Butter

\$21.50/per person*

* All Menu Prices are Subject to a 20% Service Charge and 9.5% Sales Tax.
Prices Quoted Per Person Except Where Indicated. Prices and Menus are Subject to Change.

WEDDING PACKAGE ENHANCEMENTS

“Sea of Love”

Shucked Oysters, Clams,
Crab Claws and Shrimp
On Crushed Ice with Appropriate Condiments
(Based on 6 pieces per person)
\$14.50/per person*

“Fun Gi Station”

Enoki, Portabella, and Shitake Mushrooms
Sautéed in a Forestiere Sauce with Puff Pastry
\$7.50/per person*

“This Spud’s For You”

Mashed Potato Bar with
Toppings to include Bacon
Bits, Sautéed Mushrooms,
Scallions, Garlic, Chopped
Broccoli, Cheddar Cheese, &
Sour Cream
\$4.95/per person*

“Garden of Eden”

Garden Vegetables displayed
in wicker baskets to include
Asparagus, Broccoli,
Zucchini, Yellow Squash,
Cherry Tomatoes, Red
& Yellow Peppers, Baby
Carrots, and Cauliflower
Florets with
Creamy Dipping Sauces
\$4.95/per person*

“Wok By My Side”

Boneless Breast of
Chicken or Beef,
Stir Fried with Oriental
Vegetables, Served with
Steamed White Rice,
Eggrolls and Soy Sauce
\$8.50/per person*

“Welcome to the Family”

Tri-Colored Tortellini Alfredo, Penne Arrabiata (Spicy Marinara), Bowties with Prosciutto, Sundried
Tomatoes and Pesto Cream

Antipasto Display

Fresh Mozzarella with Mortadello, Prosciutto, Soppresatta Salami, Cappicola,
Peppers, Olives and Artichoke Hearts
Baskets of Garlic Bread, Freshly Grated Parmesan Cheese and Cracked Pepper
\$9.50/per person*

“Meat Me at the Chapel”

Chef Required for Carving Station
@ \$75.00/each

Roast Sirloin of Beef

Peppercorn Sauce
\$200.00/each*

Baked Country Ham

Raisin Sauce
\$150.00/each*

Roast Pork

With Horseradish Crust
\$150.00/each*

Roasted Turkey Breast

Cranberry Compote
\$175.00/each*

Beef Wellington

With Béarnaise Sauce
\$200.00/each*

Garlic Rosemary

Leg of Lamb
Mint Coulis
\$200.00/each*

“Sweet Rewards”

Fondue Station

Melted Dark Chocolate with
Strawberries, Bananas,
Whipped Cream and Nuts
\$3.50/per person*

Enhanced Dessert**

Cinnamon Apple Crepes,
Fresh Berries, Toasted
Pecans with Warm Syrup
& Powdered Sugar
\$4.95/per person*

Friandise Table

Individual Platters of
French Confections including
Truffles, mints
& petits fours
\$4.95/per person*

**Chef Required for Station @ \$75.00 each

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Cinderella Wedding Reception Package

Pre Poured Champagne Toast

Four Course Sit-down Dinner

Hot Appetizer Course: (Please select one of the Following)

Petite Crab Cakes
With Roasted Red Pepper Sauce

Italian Wedding Soup

Stuffed Mushrooms
Filled with Spinach & Feta

Salad Course: (Please select one of the Following)

Caesar Salad
Romaine Leaves & Fresh
Parmesan with Croutons &
Classic Caesar Dressing

House Salad
Mixed Field Greens topped
with tomatoes & cucumbers
served with Ranch Dressing

Walnut & Spinach Salad
Crumbled Blue Cheese &
Vinaigrette Dressing

Salad Course includes a basket of assorted warm rolls with a rosette of butter.

Intermezzo: Lemon Sorbet

Entrée Selections: (Limit to (2) choice)

Filet Mignon
Grilled 7 oz. Tenderloin of Beef Served
With Whole Grain Mustard Sauce
\$65.00/per person*

Filet & Stuffed Shrimp
4 oz. Grilled Filet Paired with
Jumbo Shrimp Stuffed with Crab Meat
\$68.00/per person*

Grilled Salmon
Fresh Grilled Salmon
Served with Shallot Cream
\$59.00/per person*

Mixed Grill Seafood Combo
Salmon, Shrimp and Scallops
Served with Lemon Grass Sauce
\$66.00/per person*

Grilled Chicken
Boneless Breast of Chicken
Served with Wild Mushroom Sauce
\$56.00/per person*

Grilled Chicken & Shrimp
Boneless Breast of Chicken with
Shrimp Scampi Served with Marinara Sauce
\$65.00/per person*

Above Entrées served with your choice of Potato, rice or pasta and vegetable.

Vegetarian Options are also available

Freshly Brewed Coffee, Teas and Decaffeinated Coffee
Three Hour Open Bar serving Call Brands

The above prices are subject to a 19% Service Charge and 7.5% Sales Tax

ASK TO SEE OUR WINE LIST TO ENHANCE YOUR DINNER HOUR

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Prince Charming Wedding Reception Package

Champagne Toast
(3) Hours Open Bar serving Call Brands

DINNER BUFFET OPTIONS

(Select one buffet)

Regency Buffet

Salad Bar
Including Crisp Romaine Lettuce, Tomatoes,
Cucumbers, Cauliflower, Alfalfa Sprouts, Bacon,
and Mushrooms with Choice of Dressing

Sliced Fruit Display

Marinated Vegetable Salad

Choice of Two Entrées

Chicken Marsala

Roast Sirloin of Beef
With Carver
(Attendant Fee \$75.00)

Sugar Glazed Corned Beef

Salmon with Shallot Cream

Roast Loin of Pork
With Horseradish Crust

Pasta with choice of Sauce
Marinara, Pesto, or Alfredo

Choice of Rice or Potato

Seasonal Fresh Vegetables

Assorted Rolls & Butter

Freshly Brewed Coffee, Teas
And Decaffeinated Coffee

\$54.95/per person*

Royal Buffet

Caesar Salad Bar
Crisp Romaine Lettuce, Parmesan Cheese and
Herbed Croutons with Classic Caesar Dressing

Seafood Salad
Chilled Blend of Shrimp, Scallops, and Salmon

Seasonal Fresh Fruit Display

Choice of Three Entrées

Chicken Florentine

Prime Rib of Beef
With Carver
(Attendant Fee \$75.00)

Crab Stuffed Flounder with Basil Cream

Salmon with Tarragon Citrus Sauce

Tortellini
With Herbs, Sundried Tomatoes
And Black Olives

Sliced London Broil with Sauce

Choice of Rice or Potato

Seasonal Fresh Vegetables

Assorted Rolls & Butter

Freshly Brewed Coffee, Teas
And Decaffeinated Coffee

\$59.95/per person*

An additional Charge of \$2.00 Per Person will apply to Groups of less than 75 people.
Please Note: The Carver Fee is \$75.00 each.

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TERMS AND CONDITIONS



DEPOSITS AND PAYMENTS

We require a non-refundable deposit at the time of booking in order to secure your date and space. Payments may be made with a major credit card, cash, cashier's check or money order. Personal checks cannot be accepted for final payment. The final balance is due three (3) business days prior to your event with the final guarantee. All deposits will be applied toward your final bill after all charges have been processed. Should the function be cancelled for any reason, the deposit will be forfeited. Functions must be guaranteed with a credit card.

GUARANTEES

To be properly prepared for your function, it is essential that we receive your guaranteed number of attendees a minimum of (3) business days prior to the event. Final payment will be based on the maximum number guaranteed. An increase in the guaranteed number of attendees will be accepted up to 24 hours prior to the function, and 48 hours on weekends. The hotel will be prepared to accommodate and serve up to 5% increase of attendees above the guaranteed count. You will be billed for your guarantee or the number of guests in attendance, whichever is greater.

MENUS

Our printed menus are suggested for your consideration, however, if you prefer, our staff will be pleased to customize a menu for your specific needs and quote prices accordingly. Split menus (when offering your guests an entrée choice) will result in a surcharge.

PRICES

Prices listed on our menus are subject to change. Prices quoted for your function are guaranteed for (60) days. A 19% service charge and applicable state and local taxes will be automatically charged on all banquet functions. These charges will be assessed to all food, beverage, audio/visual, service, and miscellaneous charges.

FOOD & BEVERAGE

It is the hotel's standard policy that all food and beverage items (including liquor, beer, and wine) consumed in any public area of the hotel must be supplied and prepared by the hotel and will not be packaged to go. We consider this to be our responsibility to enforce the legal drinking age laws of the State of South Carolina, and we do reserve the right to refuse service.

DECORATIONS

Our staff will be pleased to guide you in planning function room decorations; however, the hotel will not permit affixing items to the walls, floor or ceiling with nails, staples, tape or other adhesives, without prior approval. Please consult our Sales and Catering Department for assistance in the displaying of all materials. In addition, no open flames are permitted and please, no glitter or confetti.