



SEABROOK ISLAND
WEDDINGS

MAKE IT UNIQUELY YOURS





SEABROOK ISLAND

Make It Uniquely Yours

Congratulations on your engagement, and thank you for letting us show you how Seabrook Island Club can make your dream wedding a reality. There are very few places like Seabrook Island where ocean meets private community, and the rest of the world rarely intrudes. At Seabrook Island Club, natural beauty and Lowcountry charm will surround you and your guests as you enjoy the wedding experience of a lifetime.

Seabrook Island Club offers exceptional indoor and outdoor venues that create the perfect setting for your wedding ceremony and reception. Along with miles of unspoiled beaches and breathtaking sunsets comes a brand new oceanfront clubhouse, outstanding cuisine, and a professional staff that is dedicated to providing all the elements necessary to create an extraordinary event.

Whether you're envisioning an oceanfront ceremony for 50 people or a formal plated dinner reception for 200, together we can plan a celebration that reflects your personal style and provides you and your guests with memories that will last forever.

If you have any questions, or if you would like to schedule a site visit, please call me at 843.768.7849 or email to mduplessis@discoverseabrook.com. I look forward to speaking with you and discussing the ideas you have for your wedding.

Sincerely,

Michelle Duplessis
Event & Wedding Sales Manager
Seabrook Island Club
843.768.7849
mduplessis@discoverseabrook.com



Imagine the oceanfront wedding of your dreams at the beautiful Seabrook Island Club. An exclusive experience with many opportunities for customization, we do not require a food and beverage minimum or a reception venue fee.

OCEANFRONT WEDDING CEREMONIES

Wow your guests with a backdrop of swimming dolphins, charming shrimp boats and beautiful sunsets as you say your vows on the Ocean Terrace. Just steps from the beach, rental of this ceremony space includes the Club's white padded resin chairs. Backup space (in case of inclement weather) is included. This venue can also be used for a cocktail hour immediately following the ceremony.

OCEAN TERRACE CEREMONY FEE

- April-June, September & October: \$2,000 + tax
- November-March, July & August: \$1,500 + tax

RECEPTION PACKAGE

- Four Hour Reception
- Three Passed Hors d'Oeuvres Selections
- Cocktail Hour Display: Garden Deluxe Station
- Plated Dinner: Salad & Entrée (can substitute buffet service)
- Passed Mini Desserts or Late-Night Savory Treats
- Four Hour Luxury Open Bar
- Champagne Toast
- Accommodation for Kids' Meals and Vegetarian/Vegan Substitutions
- Continual assistance from the Wedding Sales Manager, including vendor recommendations & timeline guidance
- Complimentary food tasting (contingent upon Executive Chef availability)
- Seabrook Island Club's banquet china, glassware, flatware, house linen, banquet chairs for reception, white padded resin chairs for outdoor ceremony and staff
- Bride's room for day of wedding
- Wedding Day use of two golf carts on club property (one hour before ceremony through cocktail hour)
- Rehearsal Dinner and post wedding breakfast discounts (please ask for details)
- Special pricing for golf

PER PERSON

December - March, June - August

Weekdays & Sundays: \$150++/person | Saturdays: \$175++/person

April & May, September - November

Weekdays & Sundays: \$175++/person | Saturdays: \$200++/person

Choose 3

SURF

- CRAB CUP – crab salad, pimento cheese, crisp phyllo cup
- SHRIMP “CORNDOG” – mango honey mustard
- SHE CRAB SHOOTER – sherry whipped cream, crispy celery leaves
- MINI MAHI TACOS – key lime aioli, shaved cabbage, mango salsa, mini wonton shell
- TUNA SASHIMI & WATERMELON SKEWER – wakame salad, spicy sesame aioli
- MINI CHARLESTON CRAB CAKE
- CRAWFISH CORN FRITTER – Cajun remoulade
- SESAME DUSTED SALMON SKEWER – sweet soy drizzle, cucumber noodle
- CHILI LIME GRILLED SHRIMP SKEWER – mango-tequila salsa
- SUSHI “POPS” – spicy tuna, California, and crunchy crab maki rolls on mini forks, with wasabi, sweet soy, and pickled ginger dipping sauces (+\$1/person)

TURF

- BLACK PEPPER POPPYSEED SEARED BEEF CARPACCIO – caramelized onion mini popover, horseradish, pickled onion, radish sprouts
- HONEY MISO GLAZED DUCK & PINEAPPLE SKEWER – red curry yogurt dip
- CHICKEN SALTIMBOCCA SKEWER – smoked provolone, prosciutto, sage mustard
- CRISPY THAI PORK MINI “MARTINI” – peanuts, shredded romaine, charred scallion
- SMOKED PULLED CHICKEN QUESADILLA PINWHEEL – goat cheese, blackened tomato salsa
- MINI PROSCIUTTO & MOZZERELLA PANINI – arugula, balsamic drizzle
- BLACK EYED PEA & COUNTRY HAM FRITTER – red pepper jam, basil sour cream
- MINI BLT – bacon, plum tomato, bibb lettuce, sourdough toast point, herb aioli
- BACON WRAPPED CHICKEN – on mini fork, molasses bbq sauce
- GOAT CHEESE CRUSTED LAMB “LOLLIPOP” – green chile & cilantro pesto (+\$1/person)
- GRILLED FILET MIGNON & FINGERLING POTATO SKEWER – truffled Bearnaise (+\$1/person)

Choose 3

GARDEN

- (V) QUINOA SALAD STUFFED CHERRY TOMATO – roasted pepper & caper salad, crispy basil
- (V) CANNELLINI BEAN “PATE” TOAST – roasted tomato, Nicoise olives, micro arugula
- (V) BLACK EYED PEA FRITTER – red pepper jam
- PIQUILLO PEPPER “CHILES RELLENOS” – black beans, pepperjack cheese, cilantro crema
- FIG BRIOCHE TOAST – port & fig conserve, gorgonzola mousse, candied walnut, balsamic fig drizzle
- WILD MUSHROOM TOAST – housemade ricotta, truffle crème fraiche, micro sprouts
- TOMATO, ARTICHOKE, & PEARL MOZZARELLA SKEWER – artichoke pesto dip, saba drizzle

FUN

- DEVILED EGG – pimento cheese & bacon OR truffle & chive (add shrimp or crispy oyster +\$1/person)
- MINI BISCUITS – buttermilk OR sweet potato, with fried chicken salad OR smoked ham & cheddar salad
- MINI SLIDERS – Angus beef OR crispy chicken sliders, American cheese, “fancy” sauce, LTO, slaw

CLASSICS

- SPANIKOPITA – spinach & feta stuffed phyllo triangle
- PIGS IN A BLANKET – pastry wrapped L’il Smokies, maple honey mustard
- CRAB RANGOON – sweet chile soy drizzle
- MEATBALLS – Swedish OR bbq
- BACON WRAPPED SCALLOP – smoked maple drizzle
- POPPERS – cheese stuffed jalapeno pepper, buttermilk ranch dip



DISPLAYS



FARMER'S BOUNTY DISPLAY

- Fresh, crunchy seasonal raw and marinated vegetable cups, pesto ranch dip
- Seasonal fruit, berries, grapes, honey-yogurt dip
- Arrangement of antipasto & cheeses, sundried tomato mustard, toasts, and crackers

COCKTAIL HOUR DISPLAY ADDITIONS

RAW BAR

- Chilled poached shrimp, fresh shucked seasonal oysters on the half shell, clams on the half shell, Charleston crab & cheddar salad, "Firefly" cocktail sauce, mustard remoulade, wasabi mignonette, lemon wedges +\$9/person

SUSHI

- Chef's choice assorted maki and nigari, soy sauce, wasabi, pickled ginger, wakame salad, & chopsticks +\$7/person

VEGAN DELUXE

- Stuffed tomatoes and crimini mushrooms, piquillo/spinach/wild rice rellenos, veggie cups with tomato fondue dip, white bean pate, curried hummus, creamy avocado & buffalo chickpea dips with cucumbers and crackers, heirloom cherry tomato bruschetta +\$6/person



CHEF-ATTENDED STATION OPTIONS FOR COCKTAIL HOUR

- **SHRIMP & GRITS MARTINI** – jumbo shrimp, peppers, onions, spinach, tasso-tomato gravy, creamy Geechie Boy pepperjack grits +\$9/person
- **PASTA STATION** – chef's choice 2 pastas and 1 ravioli, grilled chicken breast, mild Italian sausage, fresh vegetables, cheeses, housemade marinara, alfredo, and pesto sauces, garlic bread +\$7/person
- **ASIAN OCCASION** – chicken and shrimp stir fry & noodle station with fresh vegetables, Asian sauces, and condiments

CARVING STATION

- Herb roasted Angus beef tenderloin, mushroom red wine sauce, spicy mustard, hot cross buns +\$13/person
- Smoked bbq beef tri tip, house bbq sauce, roasted corn salsa, flour tortillas +\$8/person
- Mustard rubbed pork loin, peach & bacon compote, peach mustard, yeast rolls +\$8/person
- Cajun fried, smoked, OR herb roasted turkey, sage gravy, cranberry-chipotle jam, cornbread +\$7/person
- Salmon wellington – mushroom, spinach, Dijon sauce wrapped in puff pastry +\$11/person

ADD \$100/STATION FOR CHEF ATTENDANT

PLATED DINNER MENU OPTIONS

Individual guest place cards, designating table number and entrée choice, are required to be provided by client

FIRST COURSE (choose one)

- **NEW CLASSIC CAESAR:** hearts of romaine, crunchy cheese straws, roasted plum tomatoes, shaved parmesan, house made Caesar dressing (imported white anchovies, upon request)
- **SIMPLY VEGGIE:** mix of baby greens, grape tomatoes, shredded carrot, English cucumber, bell pepper, sprouts, roasted tomato-herb vinaigrette
- **NICOISE:** five greens, Nicoise olives, feta, red potatoes, hard boiled egg, shaved red onion, tomato, cucumber, red wine basil dressing
- **SPINACH & PEAR:** baby spinach, grilled bosc pear, candied pecan, goat cheese crumbles, balsamic honey vinaigrette
- **ARUGULA BLUE:** arugula, buttermilk blue cheese, shaved green apple, crunchy bacon, mustard bacon dressing

ENTREES (choose two)

- **SOUTH CAROLINA RED GROUPER:** smoked tomato cream, cherry tomato & arugula salad
- **GRILLED ANGUS FLAT IRON STEAK:** wild mushroom demi cream, mushroom salsa
- **POTATO CRUSTED HALIBUT:** sweet corn anglaise, roasted corn & peppadew salsa
- **PORK TENDERLOIN MEDALLIONS:** brandy caramelized onion & fontina sauce, crispy sage
- **CEDAR PLANKED SCOTTISH SALMON:** tomato ginger jam, white balsamic drizzle
- **"NAKED BIRD" CHICKEN BREAST:** apple & goat cheese stuffing, roasted apple jus
- **ANCHO-CUMIN SEARED RARE TUNA:** honey soy drizzle, mango & roasted pepper salsa
- **TUSCAN Tournedos:** balsamic grilled hanger steak medallions, roasted tomatoes, artichoke pesto, mozzarella croustade
- **CHEF'S SEASONAL SEAFOOD:** the freshest catch available at time of event, custom prepared

ANGUS BEEF TENDERLOIN DUO OPTION*



Petite filet mignon with roasted shallot demi glace AND:

Local red grouper, smoked tomato cream	+\$8/person
Honey miso glazed Scottish salmon, sesame mango salsa	+\$5/person
Cold water lobster tail, vanilla beurre blanc	+\$15/person
East coast jumbo shrimp, scampi butter	+\$6/person
“Airline” chicken breast, portabello mushroom ragout	+\$3/person
Lump crab cake, roasted pepper remoulade	+\$6/person

**Duo option does not require guest place cards to designate guest entrée choice*

*ALL ENTREES ARE SERVED WITH COMPLEMENTING STARCH AND
SEASONAL VEGETABLE, FRESH BREAD, COFFEE AND TEA*

LATE NIGHT PASSED MINI SWEETS/SAVORIES *Choose 3*

- KEY LIME TARTLET
- CHOCOLATE ÉCLAIR
- COCONUT MACAROON
- CHOCOLATE MOUSSE CUP
- CHEESECAKE BITE
- TRUFFLE
- FRESH FRUIT TARTLET
- WHITE & DARK CHOCOLATE DIPPED STRAWBERRY
- HAND PAINTED CHOCOLATES +\$4/piece
- CHOCOLATE CHIP COOKIE ICE CREAM SANDWICH +\$4/piece
- CHEF’S CUSTOM MADE ICE CREAM SANDWICH +\$5/piece
- MINI DOGS – all beef hot dog, mini bun, mustard
- BREAKFAST IN A BLANKET – pork breakfast sausage wrapped in pancake, smoky syrup
- WINGS – hot or mild Buffalo, Kansas City, Carolina mustard “q,” teriyaki, or Jamaican hellfire, w veggie sticks, blue cheese or ranch dip
- POPCORN CONES – fresh popped, hot buttered, truffle parmesan, or bacon cheddar
- MINI SLIDERS – Angus beef, crispy chicken, or pulled pork, bun, American cheese, house made pickle
- MINI TACOS – steak, chicken, shrimp, or fish soft tacos, key lime aioli, salsa verde, shredded lettuce
- MINI PHILLY – shaved prime rib, sautéed peppers & onions, provolone, mini sub roll
- MINI BLT – apple smoked bacon, bibb lettuce, tomato, avocado, aioli, toasted brioche

LIQUOR

- Ketel One Vodka
- Smirnoff Vodka
- Makers Mark
- Jack Daniels
- Crown Royal
- Dewars
- Captain Morgan
- Bacardi Superior
- Bombay Sapphire
- Jose Cuervo

PREMIUM WINE

- Cabernet
- Pinot Noir
- Chardonnay
- Pinot Grigio
- Prosecco
- Rose

Wine service with dinner is not included, but may be added for \$5++/person

BEER

- Heineken
- Bud Light
- Miller Lite
- Michelob Ultra
- Yuengling
- Palmetto Pilsner
- Palmetto Huger St IPA



VENUE RENTAL INFORMATION



WEDDING BOOKING

- Wedding bookings are addressed on a first come, first served basis, and payment of \$2,500 as non-refundable deposit is required to guarantee space/date/time.
- Six months prior to your wedding, a non-refundable 50% deposit of your estimated wedding value is due. Final balance is due ten (10) days prior to wedding date. A credit card must be file ten (10) days before event for any additional charges that may be incurred. These charges will be billed to the credit card on file.
- Included in the booking are the club's house linens (white), stem and glassware, china, round dining tables, banquet and outdoor chairs, cooking and serving equipment (unless otherwise stated), and in-house coordination as it pertains to club operations.

GUEST GUARANTEES

- The Club requires a final count for the number of guests attending your event for the purpose of food guarantees, staffing, and billing. Estimated guest counts for wedding are due 21 days prior to event; all final banquet counts are due 7 days prior.
- A head count may be conducted by club management to verify actual count. Final billing will be calculated using the higher of the final guaranteed count or actual count.
- "No Shows" will be billed in full.
- All adults age 21 or over will be charged the full per person price for reception packages.

OUTSIDE FOOD OR BEVERAGE

- No food or beverage product is allowed to be brought onto Club premises at any time, except for a wedding cake, unless otherwise stipulated in these policies. No food may be removed from the premises, other than the top layer of wedding cake.

WEDDING MENU TASTINGS

- Tastings are available on mutually convenient Wednesdays and Thursdays with at least a 3 week lead time.



VENUE RENTAL INFORMATION



ABC LAWS AND GUIDELINES

- Seabrook Island Club observes the laws regulating the sale and consumption of alcoholic beverages according to the laws as set by the state of South Carolina. We reserve the right to refuse service to anyone at anytime. All bars will close no later than midnight. No alcoholic beverages may be brought onto or leave Club premises.

SERVICE CHARGE

- A 20% service charge and applicable tax will be added to all event charges. In accordance with South Carolina law, automatic gratuity is taxed.

PAYMENT

- An advance payment of 50% of the estimated food and beverage total, as determined by the Wedding Director, is due 60 days prior to the event.
- Final payment of the remaining balance due to Seabrook Island Club must be paid no fewer than seven days prior to event. Visa, Mastercard, Discover, American Express, S.I.C. member charge, and checks are accepted.
- A credit card number must be on file seven (7) days prior to event for any additional charges incurred. These charges will be billed to the credit card number on file.

DECORATIONS

- All decorations (floral arrangements, pictures, centerpieces, etc) are the responsibility of the member/guest.
- All decorations, including specialty linen and rental items, must be removed immediately following the event, otherwise the Club will dispose of the decorations as necessary.
- No decorations may be attached to walls or ceilings and must meet all fire code requirements. Please contact Club management before removing or moving any Club decor or furnishings.

SPECIALITY LINEN SERVICE AND RENTAL ITEMS

- Any specially ordered linen (i.e. floor-length tablecloths), glassware, service, etc. from outside companies is the responsibility of the member/guest. The Club will assume no responsibility for the receiving, cleaning, return, or safekeeping of these items.



VENUE RENTAL INFORMATION



ROOM DESIGN

- All specifications for room layout and design, including, but not limited to tables, chairs, gift tables, dance floor, bars, audio-visual needs, etc., must be confirmed 14 days in advance.
- Audio-visual equipment not provided by the Club, but rented from an outside agency, is the responsibility of the member/guest. Club will assume no responsibility for receiving, cleaning, return, or safekeeping of these items.

PROPERTY DAMAGE FEES

- The individual hosting the wedding/event will be responsible for compensating the Club for damage to the Club's buildings, grounds, facilities, equipment, and fixtures as caused by an individual on Club grounds for the sole purpose of attending the wedding/event.

CANCELLATIONS

- In the event that an Act of God (severely inclement weather, as decided by Club management) causes a wedding not to continue ahead as planned, a postponement date will be offered to the guest in order to reschedule the event. This date will be offered by the Wedding Director or General Manager and will be the earliest, most convenient date for the Club and guest. If the guest count is affected by the rescheduling, Club management will use discretion in billing on a case-by-case basis.

VENUE RENTAL ITEMS

20 x 20 wood parquet dance floor	\$400.00
AV/Sound system/Microphones	\$200.00/venue
Stage for band	\$400.00
Club Chiavari Chairs	\$5.00/each up to 300



RECOMMENDED VENDORS



ENTERTAINMENT AGENTS

East Coast Entertainment

<http://eastcoastentertainment.com>

Other Brother Entertainment

<http://otherbrotherent.com/>

INDEPENDENT MUSICIANS

Bob Williams – guitar and violin solo, duo or trio
<http://williamsmusicservices.com>

Charleston Chamber Players / Mark Gainer Trio

<http://charlestonchamberplayers.com>

Clelia's Guitar Studio
<http://cleliasguitar.com>

Judy McCoy - harp
<http://charlestonharpist.com>

Bill Nuttall - bagpipes
<http://thecarolinabagpiper.com>

PHOTOGRAPHERS

Molly Joseph
<http://mollyjoseph.com>

Gayle Brooker
<http://gaylebrooker.com>

Kate Thornton
<http://capturedbykate.com>

FLORISTS

Tiger Lily
<http://tigerlilyflorist.com>
843.723.2808

Branch Design Studio
<http://branchdesignstudio.com>
843.847.7996

Suzanne's Floral Studio
<https://suzannesfloralstudio.com>
843.817.7797

Charleston Flower Market
<http://charlestonflowermarket.com>

HAIR AND MAKE UP

Kelly Campbell / Charleston Makeup
<http://charlestonmakeup.com>
843.693.1997

Pamela Lesch
<http://pamelaleschmakeup.com>

Pink Dot Beauty Bar
<http://pinkdotbeautybar.com>

OFFICIANTS

Chaplain Greg Mason 843.906.8043

Jill Kruger
<http://mobilemarriage.com>
843.971.0999

ACCOMMODATIONS

(Villa/House Rentals on Island)

Coastal Getaways - Nancy Buck
coastalgetawaysofsc.com
843.789.4438

Vacasa Vacation Rentals
vacasa.com/usa/South-Carolina/Seabrook-Island.com

NEARBY HOTELS

Andell Inn *(Freshfields)*
<http://andellinn.com>

Sanctuary Hotel *(Kiawah Island)*
<http://kiawahresort.com>

TRANSPORTATION

Absolutely Charleston
<http://absolutelycharleston.com>

ACW Limo Service
<http://acharlestonwedding.com>

WEDDING STATIONERY

Artisan 2
<http://artisan2inc.com>

WEDDING PLANNERS/DESIGNERS

We would be happy to make planner / designer suggestions at your request.
For additional vendor info, please email:
mduplessis@discoverseabrook.com



SEABROOK ISLAND GOLF

All tee times must be booked in advance by contacting Head Golf Professional Brian Thelan at 843.768.7539 or bthelan@discoverseabrook.com.

Tee times are based on availability.

SEABROOK ISLAND RACQUET CLUB

For reservations, please contact Head Tennis Professional at 843.768.7543 or tennis@discoverseabrook.com.

SEABROOK ISLAND EQUESTRIAN CENTER

For reservations, please contact Equestrian Center Manager Charles Hairfield at 843.768.7541 or chairfield@discoverseabrook.com.