

## The Perfect Location for Your Company Holiday Party

Celebrate in sophisticated style at the luxurious AAA Four Diamond Marina Inn at Grande Dunes for your party of up to 350!







Nautilus Ballroom

Gather, Connect & Celebrate! with 5,100 sf of open space for up to 350 guests. Pre-Function

Grande, wide open space connects to the Nautilus Ballroom

Water Scapes Restauurant

For a more intimate setting that will accommodate up to 25 in the private dining room and up to 80 in the main dining room.

Contact our Catering Department at 843.913.1336 or <u>Submit Request for Proposal</u>



# Marina Inn at Grande Dures Holiday Party Menu

#### HOLIDAY DINNER BUFFET

Price is per person and include one hour of service. Includes fresh rolls and butter, fresh brewed regular & decaf coffee & assorted teas. Minimum of 25 guests.

\$53

Hand Carved Prime Rib with Horseradish Cream & Green Peppercorn Demi

Southern Fried Chicken with Pickled Relish & Spicy Honey

Mahi Mahi with Heirloom Tomato Bruschetta

Wisconsin Aged Cheddar Mac & Cheese

Farmers Market Green Beans with Garlic & Thyme

Mixed Greens, Goat Cheese, Smoked Almonds & Wild Berries, Apple Cider Vinaigrette

All prices are subject to a 22% service fee and prevailing sales tax. Prices are subject to change without notice.

Due to instability with the supply chain affecting product availability and costs, pricing for menu items

cannot be guaranteed until 90 days prior to event date.



### HOLIDAY DINNER BUFFET DESSERTS

Price is per person per selection and include one hour of service. These choices are available as Enhancements to the DINNER BUFFET only and cannot be purchased a la carte.

HOT CHOCOLATE & COFFEE STATION Fresh Baked Cookies, Biscotti, Premium Chocolate & Caramel Syrups, Mini Marshmallows, Fresh Whipped Cream	\$13	ASSORTED PICK UP SWEETS TABLE Chef selected, Petite Handheld Desserts, including Dessert Bars, Shot Glass Parfaits, Petits Fours	\$10
A FARMERS MARKET PIE BAR Assortment of Fresh Made Pies, presented individually with Vanilla Bean Ice Cream	\$10	CHOCOLATE FONDUE BAR  Strawberries, Apples, Grilled Pineapple, Toasted Marshmallows, Pretzels, Chopped Nuts, Pound Cake Squares,	\$12
POPCORN STATION Chef's Assortment of Sweet & Savory Flavored Fresh Popped Popcorn	\$8	Fresh Raspberries, Milk & White Chocolate	
DEATH BY CHOCOLATE  A selection of everything Chocolate - Cakes, Cookies, Pies, Mousse & Hot Chocolate. A Chocolate Lover's Dream!	\$12	WAFFLES & ICE CREAM Warm Pearl Sugar Waffles, Fresh Berries, Maple Caramel Sauce, Chocolate Sauce, Gourmet Toppings, Madagascar Vanilla Ice Cream, Whipped Cream	\$11

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8121 Amalfi Place Myrtle Beach, SC 29572 877.913.1333 marinainnatgrandedunes.com



### HOLIDAX DINNER PLATED

Price includes salad, dessert, fresh rolls and butter, fresh brewed regular & decaf coffee & assorted teas. Price is per person, based on a (3) course dinner. Two or More Entrée Choices: Price is based on one entrée choice for the group. For two entrée choices, please add \$5.00 per entrée choice. For three entrée choices, please add \$10.00 per entrée choice. Group planner is to provide proper labels to distinguish entrees. Minimum of 25 guests.

#### ENTREES

Grilled Steakhouse Tenderloin Marinated Tournedos of Beef, Yukon Gold Mashed Potatoes, Green Beans with Roasted Garlic & Peppercorn Demiglace	\$84	Rosemary Fig Glazed Chicken Mixed Grains, Golden Raisins, Caramelized Brussel Sprouts, Natural Jus	\$76
<u>Chilean Sea Bass</u> Field Pea Succotash, Country Ham & Fingerling Potatoes	MP	Thai Red Vegetable Curry Spicy Coconut Aromatic Broth, Jasmine Rice, Thai Basil, Fresh	\$62
Miso Ginger Glazed Salmon Asian Greens, Lemon Scented Sticky Rice, Scallion Threads	\$76	Cilantro	
IPA Glazed Short Rib Asian Greens, Lemon Scented Sticky Rice, Scallion Threads	\$82	Wild Mushroom Ravioli with Truffle Cream Parmesan Reggiano	\$62

### SALADS choice of one

#### <u>Petite Wedge Salad</u>

Wedge of Petite Iceberg, Applewood Smoked Bacon, Heirloom Tomato, Toasted Pecans, Clemson Blue Cheese Dressing

#### Baby Spinach & Strawberry Salad

Baby Spinach, Strawberries, Spiced Pecans, Goat Cheese, Apple Cider Vinaigrette

#### Simply Salad

Delicate Lettuce, European Cucumber, Sweet Grape Tomato, Red Onion, Aged Balsamic Vinaigrette

# DESSERTS

#### Flourless Chocolate Cake Chantilly Crème & Fresh Berries

Triple Chocolate Mousse Cake Chantilly Crème & Chocolate Cigars

Creme Brulee Cheesecake Raspberry Sauce, Chantilly Crème

<u>Key Lime Tart</u> Sweet Cream Topping

Seasonal Fruitand Berries Chantilly Cream

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### HOST OR CASH BAR

All bars must reach \$750 net before tax/service charge during a three hour period or a \$75 per bartender fee will apply.

HOUSE

Smirnoff Vodka
Bacardi Rum
Cutty Sark Scotch
Seagram's 7 Whiskey
Beefeaters Gin
Jim Beam Bourbon
Sauza Tequila

\$10.00/per drink

CORDIALS/COGNACS
Amaretto Di Saronno
Bailey's Irish Cream
Drambuie Grand Marnier
Courvoisier VSOP

Frangelico Sambuca Kahlua

DOMESTIC BEER

IMPORTED BEER

Corona, Corona Light,

Miller Light, Michelob

Ultra, Bud Light, Budweiser,

DELUXE

\$11.00/per drink

Absolut Vodka
Bacardi Rum
Dewar's Scotch
Canadian Club Whiskey
Tanqueray Gin
Jack Daniel's Bourbon
Jose Cuervo Tequila

PREMIUM

\$12.00/per drink

Ketel One Vodka Bacardi Rum Captain Morgan's Rum Johnny Walker Black Scotch Crown Royal Whiskey Hendrick's Gin Maker's Mark Bourbon Patron Silver Tequila

WINE

Yuengling

Heineken

Sycamore Lane Chardonnay Sycamore Lane Pinot Grigio Sycamore Lane Sauvignon Sycamore Lane Merlot

CHAMPAGNE TOAST

\$9/per person

\$13/per glass

\$7/per bottle

\$8/per bottle

\$9/per glass

CORDIALS/COGNACS \$13/per glass

Amaretto Di Saronno Bailey's Irish Cream Drambuie Grand Marnier Courvoisier VSOP

Frangelico, Sambuca, Kahlua

SOFT DRINKS

\$4/per drink

BOTTLED WATER

\$4/per bottle

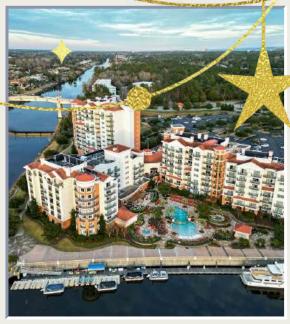
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