



The Surf Golf and Beach Club

*Special Events
Information
2018*

The Surf Golf and Beach Club is a private, members-only country club located in the Cherry Grove section of beautiful North Myrtle Beach, South Carolina. Established in 1959, we are one of the most historic and celebrated special event facilities on The Grand Strand.

We warmly welcome non-members to host special events in our Clubhouse. These events include, but are not limited to Weddings, Receptions, Parties, Celebrations and Business Meetings. Our facility can accommodate groups both large and small. All catering and food preparation are done on site. This Information Package is only the beginning of what we can provide for you. If you can dream it, we can do it! Please contact us with any questions you may have.

Dinning Room and Banquet Manager

Deneen Kaufman

Cell # 843-251-7464

Office # 843-249-1021 ext. 220

Executive Chef

Roger Cote

Deposits and Settlements

In order to secure a date for your event, we require a deposit equivalent to the room rental fee. Wedding Receptions require a minimum non-refundable \$1500.00 deposit.. All deposits are credited to the final cost of the function.

- Upon finalization of the menu, no later than 6 weeks prior to the event, 50% of the estimated cost, including all food and beverage expense is due.*
- 7 days prior to the event, the final guaranteed counts and remaining balances are due. This is including, but not limited to, all anticipated food and beverage costs.*
- If a remaining balance is incurred, such as additional food and beverage, or room rental extension, it is due immediately following the function.*

All deposits are non-refundable and non-transferable..

Rooms

The Surf Golf and Beach Club has a variety of spaces to accommodate your event. Each room rental is based on a four hour time allotment, and can be increased per hour. Taxes and gratuity apply to these fees.

Hussey Hall

Our main banquet hall offers a large area for dinners, cocktail parties, wedding receptions, and meetings. It can accommodate as many as 180 seated, 220 standing.

It provides a wonderful view of our historic golf course. Fee \$1000.00.

Tilghman Hall

This room provides an intimate setting for smaller functions. It has a built in bar, high ceiling and large windows for a bright and airy feeling. This room can seat up to 50 people or standing room for up to 70 guests. Fee \$325.00.

Lounge

The Surf Club Lounge can accommodate up to 75 people. It provides a luxurious bar setting and golf course view. This room is often used in conjunction with Hussey Hall for cocktail receptions prior to dinner parties to gather guests. Fee \$325.00. After 3p.m. \$1000.00

Board Room

The Board Room is a perfect setting for private meetings. It accommodates up to 15 people. Fee is \$100.00.

Patio Grill

The patio provides an exquisite place for outdoor parties. It is covered and has an outside grill. It makes a wonderful place for effortless cook outs and parties for all ages. It can accommodate 100 for a standing reception or 75 seated. Fee is \$300.00

Pool Area

Our newly renovated pool area provides the perfect party atmosphere. From children's birthday parties to cookouts or simple family gatherings, the pool makes a fun setting for everyone. Fee is \$300.00.

Fees and Services

Linen and Napkins

A fee of \$1.00 per person is charged for use of Linen.
This includes all Dinner Napkins, Tables, Displays and Buffet Linens.

Station Attendants

A \$75 fee is required for each attendant at Dining Stations and Bars.
This includes Carver Stations and Chef Stations as well as all Hosted Bars.

Set Up

A \$minimum \$100 set up fee will apply to events for set up,
tear down and clean up.

Wedding Ceremony

\$350 includes use of grounds/ facility
and 100 white, folding wedding chairs.

Specialty Linens*

Vender Cost + 20% Stocking Fee

Cake Cutting Fee

\$2.00 per person

All prices are subject to applicable sales tax.

Beverage Service Options

The Surf Golf and Beach Club has a variety of beverage service options. We have in-stock a wide selection of brands, types and flavors of spirits. With enough notice, we can accommodate almost any request.

Note: It is our commitment to provide you, your guests and our membership with a safe and enjoyable environment, therefore management reserves the right to refuse service to any person who is intoxicated, belligerent or behaves inappropriately and will have them removed from the property..

Host Open Bar

Includes House Brand Liquors, Domestic Beers, Wines and Sodas.

1 Hour. . . . \$11.50

2 Hour. . . . \$16.50 per person

3 Hours. . . . \$19.50 per person

4 Hours. . . . \$22.50 per person

5 Hours. . . . \$25.50 per person

Host Premium Open Bar

Includes Premium and House Brand Liquors, Domestic and Premium Beers, House Brand Wines and Sodas.

1 Hour. . . . \$15.75 per person

2 Hour. . . . \$20.50 per person

3 Hours. . . . \$24.25 per person

4 Hours. . . . \$28.00 per person

5 Hours. . . . \$31.50 per person

Host Beer, Wine and Sodas

Includes Domestic Beers, House Brand Wines, Assorted Juices and Sodas.

1 Hour. . . . \$10.25 per Hour

2 Hour. . . . \$13.50 per person

3 Hours. . . . \$15.75 per person

4 Hours. . . . \$17.75 per person

5 Hours. . . . \$20.75 per person

Beverage Service Options

Host Sponsored Open Bar on Consumption Basis

Host will be charged on a per drink served basis at current prices.

Cash Bar

Guests pay for their own drinks at current prices.

This can be combined with a Host Bar for certain items. Example: you may wish to provide Beer and Wine but have your guests pay for liquor drinks.

Champagne Toast

This classic touch helps commemorate all special occasions. Cost is per bottle of champagne opened. We have an excellent selection of classic and modern labels. Glassware and service provided.

Bartenders

For all bars, or anywhere alcohol is served, by law, a bartender is required. A fee applies for each bartender for the first four hours and an additional fee for each additional hour. The number of bartenders needed is subject to the discretion of our management. Our staff is T.I.P.S. trained in alcohol service techniques. A fee of \$75 is charged per Bartender.

Breakfast and Brunch Menu till 1:00 pm

Continental Breakfast

Includes Danishes, Muffins and Fruit Bowl

\$8.95/person

Breakfast Sandwiches

Options of Scramble Egg,

American, Swiss or Provolone Cheese,

On Biscuits, English Muffins, or White or

Wheat Toast

\$9.95 /each

Includes Fruit Bowl

Smoked Salmon

With Traditional Accompaniments and

Club- made bagel chips

\$12.95 per Person

Mimi Assorted Quiches

Lorraine, Florentine, Three Cheese

\$120.00 Per 50 pieces

Coffee and Tea Stations

\$40 a Gallon/ 20 people

Assorted Bottled Juices \$3.00/each

Soft Drinks \$1.50

Breakfast Buffet

Scrambled Eggs, Grits, Apple Wood
Smoked Bacon, Link and Patty Sausage,
and Biscuits & Gravy.

\$12.95 Per Person

Available as an addition to the
Traditional Breakfast Buffet-

Station

Enjoy Classic Crepes filled with
fresh strawberries and whipped cream.

Require a station attendant.

\$6.95/person

Omelet and Waffle Station

A variety of favorite omelet fillings, cooked
to order. Paired with our delicious Belgian
Waffles Includes your choice of two fruit
toppings and maple syrup.

Requires a station attendant.

\$6.95 Per Person

Complete Brunch Buffet

For up to 150 people

Includes Crepe, Omelet and Waffle
Stations, Fruit Display, Breakfast Buffet,
and Salad Bar.

Requires multiple station attendants.

\$26.95 per person.

Cold Hors D'oeuvres



Our Signature Pineapple Tree Display

An Island inspired display using whole pineapples and fresh tropical fruit skewers to create a unique, as well as delicious, center piece for your special event.

\$10.95 per person.

Chilled Grilled Mediterranean Vegetables Display

Marinated and grilled vegetables
Chilled and Served with Sweet Balsamic Reduction

\$8.95 per Person

Tomato Mozzarella Caprese Display

Fresh Buffalo Mozzarella and Beefsteak tomatoes,
Drizzled with White Truffle Oil and Basil Pesto

\$6.95 per Person

Shrimp Cocktail Display

Served with Club-made cocktail sauce

21/25 per pound \$21.95 13/15 per pound \$38.95

Bruschetta Display

Zesty Diced Tomatoes, Basil, Roasted Garlic, Fresh Mozzarella
with Sour Dough Crustinis

\$6.95 per person

Fruit, Vegetable, and Cheese Display

\$7.95 per Person

Imported Cheese Display

\$6.95 per Person

Domestic Cheese Display

\$5.95 per Person

Hot Hors D'oeuvres

Tier 1

Crab Dip or Artichoke Dip

Served with Crackers and Pita Chips

\$150.00/50-75 ppl

Salsa Queso &

Tri-Colored Corn Tortilla Chips

\$150.00/50-75 ppl

Baked Brie

In Puff Pastry with Raspberry Sauce

\$150/50-75 ppl

Vegetable Spring Rolls

With Soy Dipping Sauce

\$150.00/100 pcs.

Tier 2

Chicken Tenders

Pecan, Southern or Coconut

With House Made Sauces

\$175.00/100 pcs.

Chicken Satay

Skewers of Marinated Chicken

with Teriyaki Dipping Sauces

\$200.00/100 pcs.

Meatballs

Italian, Swedish or Sweet and Sour

\$175.00/100 pcs.

Chicken Wings

\$175.00/100 pcs

Miniature Chicken Cordon Bleu

\$175 / 100 pcs

Tier 3

Stuffed Mushroom Caps

Sausage or Crab

\$275.00/100 pcs.

Miniature Crab Balls

Signature Cajun Remoulade

\$300.00/100 pcs.

Oysters Rockefeller

Sauce Béarnaise

\$300.00/100 pcs.

Bacon Wrapped Scallops

Teriyaki Glaze

\$300.00/100 pcs.

Coconut Shrimp

Orange and Horseradish Marmalade

\$325.00/100 pcs.

Hors D'ouves Carving Station

Add a touch of elegance and fresh flavor to your Hors D'oeuvres.

Prices Include Fresh Rolls and Condiments, Mayonnaise, Sun Dried Tomato Mayonnaise, Dijon Mustard, Whole Grain Mustard,, Harvest Cranberry Relish and Assorted Silver Dollar Rolls.

On all stations minimum food order must be met.

Requires Station Attendant (s)

Beef Tenderloin
\$21.95 per person

Prime Rib
\$16.95 per person

London Broil
\$12.95 per person

Sirloin
\$14.95 per person

Black Oak Ham
\$8.95 per person

Roast Turkey Breast
\$9.95 per person

Pork Loin
\$10.95 per person

Surf Club Traditional Buffets

50 person minimum

Bronze Buffet

Choice of Two Entrees, One Vegetable, One Starch,
Salad Bar, Caesar Salad Bar or Plated Salad with Dressing Trio.

\$29.95 per person

Silver Buffet

Choice of Three Entrees, Two Vegetables, Two Starches, Salad Bar, Caesar Salad Bar or
Plated Salad with Dressing Trio.

\$33.95 per Person

Gold Buffet

Choice of Two Entrees, One Carving Station, Two Vegetables, Two Starches,
Salad and Caesar Bar or Plated Salad with Dressing Trio.

\$37.95 per Person

Carver Options for the "Gold Buffet"

Prime Rib-
Served with Horseradish Cream
and Hot Au Jus.

London Broil-
Balsamic Marinated Flank Steak

Strip loin Au Poivre- With
Cabernet Demi Glaze

Roasted Turkey Breast-
With Cranberry Sauce

Roasted Pork loin with Garlic and Herbs
with Onion and Mushroom Reduction

Virginia Smoked Ham-
Served with Pineapple Glaze

Buffet Entrée Options

Chicken

Chicken Marsala

Chicken Picatta

Chicken Roulades with

Sun dried Tomato and Basil Stuffing

Half Roasted Cornish Game Hen

Herb Roasted Chicken

BBQ Chicken

Pork

Sugar Cured Pork loin with Mango BBQ
Sauce

Grilled or Fried Pork Chop

Pulled Pork with Carolina BBQ Sauce

Herb Roasted Pork loin with Caramelized
Onion and Mushroom Sauce

Honey Baked Ham

Beef

Braised Beef Short Ribs with
Mandarin Orange and Chipotle BBQ Sauce

Balsamic Marinated Flank Steak with
Roasted Red Pepper Coulis

Beef Tips with
Caramelized Onion, Portabella Mushroom and
Demi Glaze

Meat Loaf with Tomato Glaze

Seafood

Key lime Grouper

Blackened Mahi Mahi with Pineapple Relish

Shrimp Scampi

Salmon Picatta

Sword fish with Tomato Relish and

Pesto Cream Sauce

Vegetable Options

Seasonal Vegetable Medley

Green Beans Amandine

Asparagus with Roasted Red Peppers

Southern Corn

Glazed Baby Carrots

Corn Fritters

Stewed Okra

Broccoli with Cheese Sauce

Collard Greens

Starch Options

Mashed Potatoes

Roasted Red Skin Potatoes

Potatoes Au Gratin

Wild Rice Pilaf

Basmati Rice

Penne Pasta with Olive Oil, Garlic
and Parsley

Macaroni and Cheese

Saffron Risotto

Other preparations upon request, Subject to price changes

Add a Carving Station

Add a touch of elegance and flavor to your Buffet or Plated Dinner.

All Stations Require a Station Attendant.

Attendant Fee: \$75.00 each, for one and a half hours.

Minimum food order must be met.

Beef Tenderloin

\$18.95 per person

Black Oak Ham

\$8.95 per person

Prime Rib

\$12.95 per person

Roast Turkey Breast

\$8.95 per person

London Broil

\$9.95 per person

Pork Loin

\$8.95 per person

Top Round

\$8.95 per person

Add a Live Station

Add a touch of freshness and flair to your Buffet or Plated Dinner.

Each Stations Require at least One Station Attendant.

Attendant Fee: \$75.00 each, for one and a half hours.

Minimum food order must be met.

Pasta Station

Penne and Rotini Pasta,

Choice of Marinara, Vodka, Alfredo, or Pesto Sauces,

Italian Vegetables, Prosciutto, and Shrimp

\$14.95 Per Person

Shrimp and Grits

Traditional Stone Ground Southern Grits,

Cheddar Cheese, Assorted vegetables,

Topped with Cream Sauce and Golden Sherry Butter

\$17.95 Per person

Stir Fry Station

Rice, Asian Veggies and Authentic Sauces

\$13.95 Per person

Plated Dinners

Appetizers

Shrimp Cocktail
Crab cake
Beef Carpaccio

Soups

Shrimp Bisque
Roasted Red Pepper
French Onion

Specialty Salads

Hearts of Palm, Bacon Bleu Wedge, or
Caesar

*Special Menus Subject to Chef's Approval
and Pricing*

Entrees-

(Garden Salad included)

Surf and Turf
6oz Lobster and 6oz Filet Mignon-
Market Price

Filet Mignon 8 oz.
Prime Rib 10 oz.

Pork Tenderloin Marsala

Chicken Florentine

Key Lime Grouper

Chef's Selection Vegetarian

Choice of Starch and Vegetable

Create a Unique Entrée by Adding

6 oz. Lobster Tail
Market Price

Jumbo Sea Scallops
Three for

Jumbo Gulf Shrimp Skewer

Preferred Vendors

Event Planners

Memorable Moments

Leslie Menich

843-450-9936

www.memorablemomentsmb.com

Stunning and Brilliant Events

Sara Barnhill

704-308-6779

www.stunningandbrilliantevents.com

Timeless Memories Inc

Darlene and Dave Munn

877-686-3686.

www.timelessmemoriesinc.com

Officials

Timeless Memories Inc

Darlene and Dave Munn

877-686-3686.

www.timelessmemoriesinc.com

Rev. Benjy Simmons

843-215-3440 843-340-0022

www.myrtlebeachsimpleweddingday.com

Seashore Weddings and Events

Patricia Davidson

843-467-7276

www.seashoreweddingsonline.com

Photographers

Brooke Christl Photography

Brooke Christl

843-685-9775

www.brookecrystl.com

Paula Player Photography

Paula Player

843-283-4796

www.paulaplayer.com

Pasha Belman Photography

Pasha Belman

843-333-5301

www.pashabelman.com

Incredible Smiles Photography

Tracey Floyd

843-249-6409

www.incrediblesmilesphoto.com

Timeless Memories Inc

Darlene and Dave Munn

877-686-3686.

www.timelessmemoriesinc.com

Tara Gibson ...a Picture Production

843-997-3113

DJ Services/ Bands

Super Frog Productions

Kris Miller-843-283-2309
www.superfrogproductions.tripod.com

DJ Marino

Marino -843-424-3390
www.djmarino@verizon.net

Carolina Entertainment

843-602-3455
www.carolinaentertainment.com

Florists/ Designers

Mark Gladden Designs

843-446-8056
www.mgladdendesigns.com

A Little Shop of Flowers

843-839-3200
www.littleshopmyrtlebeach.com

Buds and Blooms Inc.

843-399-2837
Budsandbloomsflowers.com

Cakes/ Pastries

Cakes by the Sea

843-390-5501
www.cakesbythesea.com

Croissants Bistro and Bakery

843-448-2253
www.croissants.net

Accommodations

Southern Coast Vacations

Debbie Philbeck
Debbie@southerncoastvacations.com
1-800-978-4988 or 843-663-6063
www.SouthernCoastVacations.com

Elliot Realty

843-249-1406

Tilghman Beach and

Golf Resort

888-280-0913

Party Rental

Event Works

Malissa Cadle
843-492-7011
Malissa@eventworksrentals.com

Rent A Tent

Joy Hancock

910-269-8646
www.rentatent4u.com

Rent A Party

843-448-8568

Group Dynamics

Hope Watkins

843-406-4117
www.groupdynamics.biz