



Dunes West

Golf Club

WITH ALL THE HUSTLE AND BUSTLE OF YOUR WEDDING DAY,
DUNES WEST GOLF CLUB INVITES YOU TO EXPERIENCE THE
CONVENIENCE OF HAVING YOUR CEREMONY AND YOUR
RECEPTION ALL IN ONE PLACE!



DEAR FUTURE BRIDE,

CONGRATULATIONS ON YOUR ENGAGEMENT! This special time of your life deserves only the finest of everything, including the location of your events. Whether you prefer a rehearsal dinner, a southern style pig pickin' / oyster roast, an elegant black tie reception... or even the wedding itself, they can all be remembered and enjoyed at beautiful Dunes West Golf Club.

Dunes West Golf Club is located on the site of the historical Lexington Plantation and has become Charleston's most elegant Wedding and Reception setting in the low country. The location combines 300 year old Spanish draped oaks, one of the finest waterfront clubhouses in the South; a staff of culinary artists serving the best contemporary cuisine offered and a pinch of Southern hospitality.

Our staff at Dunes West Golf Club has been fortunate enough to be a part of over 800 wedding related events and over 1800 events total in the past eleven years. We have been quoted as "the best experience with a view unequalled in the low country." Allow us to allow you to be a guest at your own event.

At Dunes West Golf Club we are continuing a "Southern" tradition of elegance and service. For more information or to schedule a personal tour, call (843) 856-9378 or look at our web site at www.duneswestgolfclub.com.

SINCERELY YOURS,

Jason Hanson
Food & Beverage Director



**Dunes West**
Golf Club

THE PERFECT PLACE FOR YOUR PERFECT DAY

FEATURES INCLUDE:

- ▣ Antebellum clubhouse located on the water of Wagner Creek
- ▣ Different levels of rental space to fit your event
- ▣ Picturesque indoor & outdoor settings
- ▣ French doors flow directly onto the verandas
- ▣ Beautiful mahogany bars
- ▣ A venue with plenty of parking & handicap accessibility
- ▣ Elegant changing rooms for both the bride & groom
- ▣ Referral list of wedding professionals to help make your day perfect
- ▣ An experienced & professional staff that has participated in over 800 wedding related events
- ▣ Dunes West has the capability to meet most every need & will gladly customize a menu to meet your specific tastes.



THE HISTORY OF DUNES WEST GOLF CLUB ON LEXINGTON PLANTATION

Welcome to the Dunes West Golf Club! This site is blessed with a strong history which we would like to share with you. We hope you enjoy your time here as others have for hundreds of years.

Evidence of the first inhabitants of this area dates back at least 8,000 years. Indians harvested the rich resources of the rivers and streams, particularly oysters and other shellfish. As time went on, the people progressed. Living in complex societies, the Indians established large villages with tribes headed by chiefs and priests. The Europeans referred to the Indians of the Wando Neck as the “Sewee” and the “Wando.” The seagoing Sewee may have built a fortified village along the Wando not far from this site.


The first historic record is a grant of 1,000 acres made to Edmund Bellinger, Landgrave, in 1696. Bellinger apparently never developed the Wando property and sold it to Major Alexander Parris in 1704. In 1712, the land was purchased by Captain John Vanderhorst, Joseph Vanderhorst and Thomas Lynch. Lynch was the grandfather of Thomas Lynch, Jr., a signatory of the Declaration of Independence. During this time, the property was known as “Four Men’s Ramble.”

When John Vanderhorst died in 1738, he left his share of the land to Arnoldus Vanderhorst I. By 1754, Arnoldus Vanderhorst had acquired all of the land between the Toomer and Wagner Creeks. In 1765 when Arnoldus Vanderhorst I died, the estate was valued at over 16,000 pounds included 61 slaves.

Arnoldus Vanderhorst II owned the plantation until his death in 1802. He was a Captain and Company Commander in the American Revolution and by the end of the war, a Colonel. The Vanderhorst family also owned a great deal of Kiawah Island. The plantation primarily manufactured bricks although there was some rice and cotton farming. The main house and its outbuildings were established in the area where Dunes West’s clubhouse is located.



**Prices are subject to change & 9.5% sales tax & 18% gratuity will be added to all food & beverage totals.*



After the death of Arnoldus Vanderhorst III in 1827, the plantation was sold to A.S. Willington, the first editor of the Charleston News and Courier. The plantation then became known as “Lexington.” Willington sold the plantation to Effingham Wagner in 1830. Wagner had 80 slaves housed in 20 quarters. Wagner died in 1837, and his wife Emma sold Lexington in 1861 to Paul Waring, Jr., a fearless Confederate Army Captain who was later killed in battle in 1863. Emma Wagner repurchased the land following Waring’s death.

There is a small cemetery located at the far end of the parking lot in which a number of Legare children are buried. Many speculate that one of the Legares acted as overseer for Lexington. The Legare children were grandchildren of Effingham Wagner.

In 1857, widow Wagner sold Lexington to James McElroy who owned the property until 1902. By this post Civil War period, the original Lexington main house was in ruins. Like so many homes in South Carolina, Lexington may have been burned by Union soldiers during the War Between the States.

Lexington changed hands several times until 1930. The year it was purchased by Henrietta Hartford, the widow of Edward V. Hartford. Mrs. Hartford was known as one of the nation’s wealthiest women and proceeded to develop an elaborate estate (situated on approximately the same location of the original Lexington main house). The thirty-two room house was furnished with antiques imported from Europe. The development of the estate included the addition of a row of oaks on either side of the original oak lined avenue, a saltwater swimming pool, tennis courts, nine-hole golf links, stables, guest house, servants’ quarters, and gardens designed by the Olmsted firm. Some of these additions remain today.

In 1937, Mrs. Hartford married the charming, handsome Prince Guido Pignatelli of Italy. The Prince and Princess visited the Lexington plantation often until it was mysteriously burned in 1942. Unable to face rebuilding the estate, Princess Pignatelli never utilized the property again.

In 1947, the land was sold to the O.L. Williams Veneer Company, Inc. (which later became part of Georgia Pacific / Designation Wild Dunes). John Weiland acquired the property in 2005 to operate and develop the magnificent Dunes West Golf Club. Today, the Dunes West Golf Club is host to major golf events and has been the site of hundreds of picturesque weddings, receptions and socials. The Dunes West Golf clubhouse and golf course is open to the public for golf and social outings. So, host your next event where history runs deep...THE DUNES WEST GOLF CLUB.

—*Based on Archaeological Reports Prepared by Lucy B. Wayne
& Martin F. Dickinson of South Arc, Inc.*

FACILITY FEES

▣ Saturday Wedding Reception**	\$3000
▣ Friday or Sunday Wedding Reception**	\$1500
▣ Sunday before a Monday Holiday	\$3000
▣ Each Additional Hour, Determined in Advance	\$300
▣ Rehearsal Dinner*	\$375
▣ Ceremony Only	\$500
▣ Ceremony Site (with Reception)	\$350
▣ Outdoor Mosquito/Bug Service	\$400
▣ Dance Floor (16x18 parquet)	\$400
▣ White Ceremony Chairs	\$3 EACH
▣ White Chair Covers with Sash	\$5.25 EACH

* Waived if you are having your wedding reception at Dunes West as well.

** Book your wedding in the month of January, February or December and pay no facility fee.

† All rentals must be arranged by Dunes West.



SUNSET RECEPTION

\$35.99 PER PERSON

PASSED APPETIZERS

- ▣ PHYLLO TRIANGLES STUFFED with spinach & cheese
- ▣ SEAFOOD STUFFED MUSHROOMS with shrimp & crab stuffing

STATIONARY APPETIZER

- ▣ SPINACH & ARTICHOKE DIP served hot with crackers

DINNER SERVICE

- ▣ CARVING STATION: Honey glazed ham & smoked breast of turkey with mini rolls & condiments
- ▣ MASHED POTATO STATION: Piped creamy mashed potatoes with traditional toppings
- ▣ DOMESTIC CHEESE DISPLAY: An assortment of sliced & cubed favorites
- ▣ SHRIMP & GRITS with tasso gravy
- ▣ ASPARAGUS WRAPPED WITH PROSCIUTTO with Boursin cheese



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CHARLESTON RECEPTION

\$43.99 PER PERSON

PASSED APPETIZER

- ▣ SILVER DOLLAR HAM BISCUITS with a dijon-honey poppy seed sauce

STATIONARY APPETIZERS

- ▣ CHARLESTON CREAMY CRAB DIP served hot with crustads
- ▣ OYSTERS ROCKEFELLER baked with spinach, bacon & onion

DINNER SERVICE

- ▣ CARVING STATION with mini rolls & condiments
- ▣ SMOKED PORK LOIN & herb encrusted top round
- ▣ SHRIMP & GRITS STATION: Top yourself with homemade tasso gravy or choose: Cheese, bacon, butter, scallions or tomatoes
- ▣ BEER BATTERED FLOUNDER with remoulade sauce
- ▣ FRESH STEAMED ASPARAGUS SPEARS with a creamy lemon dill sauce
- ▣ BAKED BRIE with apples & brown sugar
- ▣ Fresh Fruit Display with chocolate fondue



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DUNES WEST RECEPTION

\$47.99 PER PERSON

PASSED APPETIZERS

- ▣ PETITE CRAB CAKES topped with remoulade sauce
- ▣ SAUSAGE STUFFED MUSHROOMS with Italian sausage & mozzarella cheese

STATIONARY APPETIZER

- ▣ TRADITIONAL RAW VEGETABLES with creamy dipping sauce

DINNER SERVICE

- ▣ CARVING STATION: Hickory smoked pork loin & ham or turkey with mini rolls & condiments
- ▣ FRESH PASTA STATION with penne marinara & cheese tortellini alfredo
- ▣ FRESH MOZZARELLA & TOMATOES topped with fresh basil & olive oil
- ▣ ANTIPASTO with a large assortment of traditional Italian meats, vegetables & cheeses
- ▣ BAKED BRIE topped with apples & brown sugar
- ▣ PEEL & EAT SHRIMP with cocktail sauce
- ▣ SMOKED SALMON CRUSTADS with goat cheese



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BLACK TIE RECEPTION

\$56.99 PER PERSON

PASSED APPETIZERS

- ▣ Bay Scallops wrapped in bacon & finished with a brown sugar reduction
- ▣ Salmon Mousse Tartlet with trout roe

STATIONARY APPETIZER

- ▣ SELECTION OF SEASONAL FRUIT with chocolate fondue

DINNER SERVICE

- ▣ CARVING STATION: Beef tenderloin & ham or turkey with mini rolls & condiments
- ▣ FRESH PASTA STATION with gemelli, chicken & pesto cream & rigatoni with olive oil, sausage, peppers & black olives
- ▣ CAESAR SALAD STATION with homemade croutons & parmesan cheese
- ▣ INTERNATIONAL CHEESE DISPLAY: Chefs selection of cheeses from around the world
- ▣ SEAFOOD ROTATION: Chef's Selection of the Freshest Seafood that will be rotated so your guests will get a larger selection
- ▣ UPSCALE VEGETABLE DISPLAY with marinated olives, asparagus, artichokes & other vegetables



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PER PERSON SELECTIONS

HOT HORS D' OEUVRES

- BAKED BRIE topped with apples & brown sugar. \$3
- BAKED OYSTERS ROCKEFELLER with spinach, onion & bacon. MARKET PRICE
- BONELESS CHICKEN BREAST STRIPS in a sherry-soy & ginger marinade. \$3.50
- BEER-BATTERED FLOUNDER in a remoulade sauce. \$3.50
- CHARLESTON CREAMY CRAB DIP served warm with homemade crustads. \$3.50
- CHICKEN SATE with peanut dipping sauce. \$4.25
- COCONUT FRIED SHRIMP with sweet chile sauce. \$4.75
- DEEP FRIED ARTICHOKE HEARTS tossed in garlic-lemon butter. \$3.25
- FRIED CHICKEN DRUMETTES served with honey mustard sauce. \$3.50
- FRESH STEAMED ASPARAGUS SPEARS served with a lemon dill sauce. \$3.50
- SHRIMP & GRITS with taso gravy. \$4.25
- SHRIMP POTSTICKERS with a soy dipping sauce. \$3.50
- SILVER DOLLAR HAM BISCUITS with a dijon honey-poppy seed sauce. \$3.75
- LOLLIPOP LAMB CHOPS with mint sauce & fruit chutney. \$7.25
- SPINACH & ARTICHOKE DIP served hot with crackers. \$3.25



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- ▣ STEAMED MUSSELS with white wine, tomatoes, capers & onions. \$3.50
- ▣ SWEDISH MEATBALLS. \$3.50

PASSED HORS D OEUVRES

- ▣ CHEF'S SELECTIONS OF MINI ASSORTED QUICHE. \$3.50
- ▣ CHICKEN CORN TARTLETS with cracked pecans. \$3.50
- ▣ CRUSTADS with smoked salmon & goat cheese. \$5
- ▣ MINI BLACK BEAN CAKES topped with southwestern sour cream. \$2.50
- ▣ PETITE CRAB CAKES topped with remoulade sauce. \$4.50
- ▣ PHYLLO TRIANGLES stuffed with spinach & cheese. \$3
- ▣ SALMON MOUSSE TARTLET with trout roe. \$5
- ▣ SAUSAGE STUFFED MUSHROOMS with Italian sausage & mozzarella cheese. \$3
- ▣ SEAFOOD STUFFED MUSHROOMS with shrimp & crab stuffing. \$3.50
- ▣ SNOW CRAB WONTONS with wasabi soy. \$3.25

COLD HORS D OEUVRES

- ▣ BELGIAN ENDIVE filled with Boursin cheese & walnuts. \$3
- ▣ BITE SIZE POTATO BOATS topped with sour cream & assorted toppings. \$3
- ▣ BLACK BEAN SALSA with chips & sour cream. \$2.50



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- BRUSCHETTA with three toppings:
Fresh mozzarella & tomato, olive tapenade, roasted zucchini. \$3.25
- CHEF'S SELECTION of assorted finger sandwiches. \$3.25
- CRAB DIP served cold with crackers. \$3.50
- MINI BAGELS with salmon & cream cheese. \$3.50
- OPEN-FACED CUCUMBER TEA SANDWICHES with Boursin cheese & fresh dill. \$3
- OYSTERS IN THE HALF SHELL with cocktail sauce & lemons. MARKET PRICE
- PEEL & EAT SHRIMP with cocktail sauce & lemons. \$5.75
- SEAFOOD ROTATION: Chef's selection of fresh seafood. Hor d'oeuvres that will be rotated So your guests will get a larger selection. \$10.50
- SHRIMP SALAD served on mini split croissants. \$3.75
- SOUTHERN DEVILED EGGS. \$2.75
- STUFFED CHERRY TOMATOES with avocado & crab. \$4.50



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ACTION STATIONS

CHEF ATTENDED STATIONS

CHEF FEES \$50 PER STATION FOR 2 HOURS OF SERVICE

- ▣ CAESAR SALAD STATION with homemade croutons & parmesan cheese. \$4.50

- ▣ CARVING STATION with mini rolls & accompaniments:
 - Honey glazed ham & smoked breast of turkey. \$7
 - Roasted herb-encrusted sirloin & ham or turkey. \$7.75
 - Hickory smoked pork loin & ham or turkey. \$9.25
 - Beef tenderloin & ham or turkey. \$11.25
 - Boneless leg of lamb & ham or turkey. \$11.25

- ▣ FRESH PASTA STATION:
 - With penne marinara & cheese tortellini alfredo. \$5
 - With gemelli, chicken & pesto cream & Rigatoni with olive oil, sausage, peppers & black olives. \$7.25

- ▣ MASHED POTATO STATION piped creamy mashed potatoes with traditional toppings. \$5

- ▣ SHRIMP OR CHICKEN STIR FRY STATION. \$5.25
 - Add mini egg rolls & plum sauce. \$6.50

- ▣ SHRIMP & GRITS STATION. \$5.50
 - Taso gravy sauteed and served separately from the grits. This allows guests to choose the grits without the shrimp gravy and to add toppings that include: cheese, tomatoes, onions and/or butter.



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DISPLAYS

- ▣ ANTIPASTO with a large assortment of traditional Italian meats vegetables & cheeses. \$5.50
- ▣ BBQ SUCKLING PIG display with Boston butt (35 person minimum). \$4.75
- ▣ DOMESTIC CHEESE display an assortment of sliced & cubed favorites. \$5.25
- ▣ FRESH MOZZARELLA & TOMATOES topped with fresh basil & olive oil. \$4
- ▣ INTERNATIONAL CHEESE DISPLAY chef's selection of cheeses from around the world. \$6.25
- ▣ POACHED SALMON display served with traditional condiments & gourmet crackers (50 person minimum). \$3.50
- ▣ RARE TUNA LOIN DISPLAY with wasabi soy & fresh ginger. \$9.50
- ▣ SELECTION OF SEASONAL FRUIT with chocolate fondue. \$4
- ▣ TRADITIONAL RAW VEGETABLES with creamy dipping sauce. \$3.50
- ▣ UPSCALE VEGETABLE DISPLAY with marinated olives, asparagus, artichokes & other vegetables. \$4



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PER PIECE SELECTIONS

- ▣ BAY SCALLOPS wrapped in bacon & finished with a brown sugar reduction. \$2 EACH
- ▣ ASPARAGUS wrapped in prosciutto with Boursin cheese. \$2 EACH
- ▣ SHRIMP wrapped with bacon, battered & deep fried. \$2.25 EACH
- ▣ JUMBO, BOILED & PEELED SHRIMP with cocktail sauce & lemons. \$1.75 EACH
- ▣ LARGE CHOCOLATE DIPPED STRAWBERRIES. \$1.50 EACH



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PLATED DINNER SELECTIONS

PARTIES OF 80 PEOPLE OR LESS

LOW COUNTRY ENTREE OPTIONS

- ▣ LOBSTER & SCALLOP CAKES with black bean sauce & roasted red pepper aioli. \$32
- ▣ SALMON FILLET grilled & surrounded by pepper-crusted scallops with a citrus salsa. \$27
- ▣ GRILLED PORK TENDERLOIN with apple cider chutney. \$28
- ▣ GRILLED TENDERLOIN OF BLACK ANGUS BEEF with a port wine & rosemary demi-glaze. \$29
- ▣ CHARLESTON SHRIMP in a tasso gravy over a bed of stone ground yellow grits. \$24
- ▣ MARINATED GRILLED TENDERLOIN
 - with jumbo shrimp. \$32
 - with a crab cake. \$32
 - with grilled salmon. \$36
 - with lobster tail. \$38
- ▣ CHICKEN PICCATA with capers & freshly squeezed lemon. \$26
- ▣ GROUPER with a champagne Beurre Blanc MARKET PRICE
- ▣ STUFFED BREAST OF CHICKEN with spinach, prosciutto ham, mozzarella cheese & topped with an herbal Chardonnay sauce. \$28
- ▣ GRILLED PORK LOIN over a bed of wilted spinach & wild mushroom risotto. \$29



**Prices are subject to change & 9.5% sales tax & 18% gratuity will be added to all food & beverage totals. **Plus tax & tip.*

- ▣ PEPPER, SESAME & GINGER SEARED TUNA, served medium rare. \$30
- ▣ LOW COUNTRY CRAB CAKES with a caper & red pepper aioli. \$28
- ▣ HALF RACK OF LAMB, marinated in rosemary & mint served with a mint jus. \$30
- ▣ VEAL MARSALA, sautéed with mushrooms & marsala wine. \$29
- ▣ VEAL MILANESE, breaded & pan-fried, with fresh lemon juice. \$29

**All entrees are served with mixed green salad chef's selection of vegetables & starch, freshly baked bread with butter, ice tea & coffee. Homemade dessert selection & wine options available upon request.*

DUNES WEST PLANTATION BUFFET OPTIONS

PARTIES OR 80 OR LESS.

- ▣ 2 ENTREES, \$28.50 PER PERSON**
- ▣ 3 ENTREES, \$30.50 PER PERSON**
- ▣ 4 ENTREES, \$32.50 PER PERSON**
- ▣ ADDITIONAL VEGETABLE OR STARCH, \$2 PER PERSON**
- ▣ CHEF'S FEE FOR CARVED ITEMS, \$50**

**All buffet options include Dunes West field greens with choice of dressings, freshly baked bread with butter, ice tea & coffee.*



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BUFFET OPTIONS:

LOW COUNTRY CUISINE SELECTIONS:

- ▣ SOUTHERN PORK CHOPS with biscuits & gravy
- ▣ SLICED HONEY HAM with grilled pineapple
- ▣ CARVED BONELESS GLAZED HAM with condiments
- ▣ CARVED SMOKED TURKEY with condiments
- ▣ STUFFED BONELESS LEG OF LAMB with couscous, spinach, mushrooms & almonds

SEAFOOD SELECTIONS:

- ▣ CRAB CAKES with remoulade sauce
- ▣ GRILLED SALMON with a lemon dill cream sauce
- ▣ ALMOND CRUSTED SNAPPER
- ▣ GREEK SHRIMP with bowtie pasta
- ▣ SHRIMP & GRITS with tasso gravy
- ▣ LOW COUNTRY BOIL: Corn, sausage, shrimp & potatoes
- ▣ FRUTTI DE MARRE: Chef's selection of seafood in a saffron fennel broth
- ▣ STUFFED LOCAL FLOUNDER with crab & topped with a Chardonnay cream
- ▣ FRIED FLOUNDER with cajun tartar sauce
- ▣ MAHI MAHI with citrus salsa
- ▣ SHRIMP ÉTOUFFÉE

BEEF SELECTIONS:

- ▣ SUNDAY'S POT ROAST with sweet onions
- ▣ BEEF BOURGUIGNON
- ▣ OPEN FLAME LONDON BROIL with a port-wine demi-glaze
- ▣ ORIENTAL BEEF STIR FRY
- ▣ SAUTÉED BEEF TIPS AU POIVRE with pepper
- ▣ BACKYARD BEEF KEBOBS
- ▣ CARVED TOP ROUND OF BEEF



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CHICKEN SELECTIONS:

- ▣ GRILLED TERIYAKI CHICKEN
- ▣ CHICKEN PICCATA with lemon & capers
- ▣ CHICKEN PARMESAN
- ▣ PIGNETILI'S CHICKEN stuffed with spinach, mozzarella, ham
- ▣ SOUTHERN FRIED CHICKEN
- ▣ BAKED ROSEMARY CHICKEN
- ▣ GREEK CHICKEN with tomatoes, olives, artichokes & feta
- ▣ CHICKEN ÉTOUFFÉE
- ▣ CHICKEN CACCIATORE "HUNTER'S STYLE" with tomatoes, olives & mushrooms

VEGETABLE SELECTIONS [CHOOSE ONE]:

- ▣ SUMMER SQUASH CASSEROLE
- ▣ SOUTHERN-STYLE GREEN BEANS
- ▣ SEASONAL VEGETABLE MEDLEY
- ▣ SNOW PEAS with red peppers
- ▣ FRIED OKRA
- ▣ STEAMED BROCCOLI with cheese
- ▣ GARLIC & PARMESAN MASHED POTATOES
- ▣ COLLARD GREENS
- ▣ LONG CUT COLE SLAW
- ▣ MINI CORN ON THE COB
- ▣ BUTTER BEANS WITH HAM
- ▣ STEWED CABBAGE
- ▣ RATATOUILLE
- ▣ GREEN BEAN ALMONDINE
- ▣ SUCCOTASH: Lima beans, corn & tomatoes

STARCH SELECTIONS [CHOOSE ONE]:

- ▣ HOMEMADE MACARONI & CHEESE
- ▣ OVEN ROASTED ROSEMARY POTATOES
- ▣ WILD MUSHROOM RISOTTO
- ▣ PASTA TOSSED IN GARLIC-BUTTER



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- ▣ BLACK BEANS & RICE
- ▣ CHARLESTON RED RICE
- ▣ CONSUME POTATOES
- ▣ BBQ BAKED BEANS
- ▣ RED BLISS POTATO SALAD
- ▣ FRIED GRIT CAKES with tasso gravy
- ▣ RICE PILAF
- ▣ CHEESE GRITS
- ▣ ORZO PASTA
- ▣ HOPPIN' JOHN – RICE & FIELD PEAS

DESSERT SELECTIONS [CHOOSE ONE]:

- ▣ BOURBON STREET PECAN PIE
- ▣ ORCHARD APPLE PIE
- ▣ CHEESE CAKE: Chef's choice
- ▣ KEY LIME PIE
- ▣ CARROT CAKE
- ▣ PLANTATION BANANA PUDDING
- ▣ ENGLISH TRIFLE
- ▣ FRUIT WITH CHOCOLATE FONDUE



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BEVERAGE PACKAGES

NON-ALCOHOLIC BEVERAGE OPTIONS

- ▣ SODA, ICED TEA, LEMONADE, WATER.
\$5 PER PERSON FOR 4 HOURS.
\$1 PER PERSON PER ADDITIONAL HOUR

- ▣ NON-ALCOHOLIC PLANTATION PUNCH. \$3.50 PER PERSON

CASH BAR

EACH GUEST WILL PAY FOR THEIR OWN DRINKS.

- ▣ HOUSE BRANDS, \$5.25
- ▣ CALL OR PREMIUM BRANDS, \$5.50-\$7.50
- ▣ WINE BY THE GLASS, \$5
- ▣ DOMESTIC BEER, \$3
- ▣ IMPORT BEER, \$3.75
- ▣ DRAFT BEER, \$3.25
- ▣ NON-ALCOHOLIC BEVERAGES, \$1.50 EACH OR \$5 PER PERSON (UNLIMITED)



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CONSUMPTION BAR

This bar gives the host the flexibility to limit the bar to which beverages they would like to have available & are only charged for what is actually consumed. The host may limit brands if preferred. (SEE CASH BAR PRICES)

OPEN BAR

Dunes West will supply the alcohol, unlimited house brands.

- BEER, WINE & CHAMPAGNE
 - 1 HOUR \$10 PER PERSON**
 - 2 HOURS \$14 PER PERSON**
 - 3 HOURS \$18 PER PERSON**
 - 4 HOURS \$20 PER PERSON**

- BEER, WINE, CHAMPAGNE & LIQUOR
 - 1 HOUR \$12** PER PERSON**
 - 2 HOURS \$16** PER PERSON**
 - 3 HOURS 20 PER PERSON**
 - 4 HOURS \$24 PER PERSON**

Both options increase by \$4 per person per additional hour after 4 hours.*

Add \$4 per person for premium liquor.*

**Non-alcoholic soda, iced tea, lemonade & water included in open bar option.*



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ADDITIONAL BAR OPTIONS:

- ▣ Bars can be set up in outside areas for an additional \$150 per bar

**Prices are subject to change with special requests & needs.*

CORKAGE BAR

You the host, will supply the alcohol and the Club will supply the mixers & garnishes

- ▣ Liquor, Beer & Wine / Champagne

1 HOUR \$5.25 PER PERSON**

2 HOURS \$6 PER PERSON**

3 HOURS \$7 PER PERSON**

4 HOURS \$8 PER PERSON**

- ▣ Beer & Wine / Champagne

1 HOUR \$4.25 PER PERSON**

2 HOURS \$5 PER PERSON**

3 HOURS \$6 PER PERSON**

4 HOURS \$7 PER PERSON**

Both options increase by \$2 per person per additional hour after 4 hours*

**These prices do not include taxes and gratuity.*



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IMPORTANT INFORMATION

THE FOLLOWING INFORMATION IS PROVIDED FOR PRIVATE PARTIES
& RECEPTIONS THAT WILL BE HELD AT DUNES WEST GOLF CLUB.

- ▣ The planning of all functions should be made with the assistance of the Food & Beverage Director to insure all details are confirmed and agreed upon in writing.
- ▣ The facility is available for both members and non-members. Members will receive a 50% discount on all room rentals.
- ▣ A 9 ½% sales tax and 18% gratuity will be added to all price quotes. This is also indicated throughout the package with the symbol ++.
- ▣ All prices are subject to change and guests will receive at least a 60-day notice if pricing will be adjusted.
- ▣ A minimum of \$30 per person on food must be made on all weddings.
- ▣ A minimum of \$8000 final bill must be made on all Saturday weddings in the months of March, April, May, June, September and October.
- ▣ A guarantee of the number of persons is required 10 days prior to the event in order for The Club to order the appropriate amount of food and staff the event properly. After this number is confirmed it cannot be reduced.
- ▣ The Club will provide tables, chairs, flatware, dinnerware, glassware and linens that we own for each event up to a certain point, depending on the nature of the event. Any additional items the club has to rent will be added to the final bill.
- ▣ Special items such as silver, candles, props, decorations, etc should be brought in either the day before or the morning of the event. Any items left behind that do not belong to The Club should be picked up no later than the morning after the event. The Club is not responsible for floral arrangements not removed immediately at the conclusion of an event.



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- ▣ All floral arrangements, musical arrangements, cakes and photographers need to be handled by the guest. The Food & Beverage Director can recommend vendors who have worked in The Club in the past. Any food or beverage accommodations for vendors must be made at least 10 days in advance.
- ▣ In most cases the room would be available for decorating by 7 a.m. for a morning event, by 9 a.m. for a noon event and by 4pm for an evening event. Vendor deliveries should be arranged with the Food & Beverage Director.
- ▣ Alcoholic beverages will only be served to persons 21 years of age and older. The Club may require proof of age from any individual. Without regard to age, persons who appear to be intoxicated will not be served any alcoholic beverages, and unruly behavior may result in the individual being required to leave the premises. The Club reserves the right to refuse service to anyone.
- ▣ A deposit of \$500 or 50% of the room rental (which ever is lower) will be required for all events. No date will be reserved before a deposit is received. All deposits are non-refundable, but it is not a fee, it will be deducted from the final bill.
- ▣ Members are not required to pay a deposit for an event.
- ▣ Payments/Confirmations will follow the 30-10-2 schedule which requires ½ the total bill paid 30 days prior to the event, a final guest count 10 days prior to the event and final balance paid two (2) days prior to the event. All payments are non-refundable.
- ▣ The Club will continue to replenish food displays for either 2 hours or until guests are finished eating, (which ever comes first) for all food items charged “per person.”
- ▣ Cake service is complimentary; our staff will cut and serve your cake at no additional charge.
- ▣ Menu tastings are available upon request, only after a deposit is received and on a limited number and variety of items.
- ▣ Children under the age of 12 will be charged ½ price for food. Children under the age of 3 are no charge.



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- ▣ The Club prohibits left over food or beverages from being taken from the premises.
- ▣ A member of the responsible party is liable for any damage to The Club property during the event.
- ▣ Dunes West Golf Club has the license from the State of South Carolina to serve alcoholic beverages (beer, wine and liquor). Due to regulations and insurance purposes, the Club is unable to allow anyone other than Dunes West employees to serve any alcoholic beverages on the premises. This rule, which is not subject to change, includes the following: caterers, private bartending services, friends, family members, private beverage cart drivers, etc. Our Dunes West staff is highly trained in the proper procedures of alcohol service and is familiar with the laws set forth by the State of South Carolina. We will consistently follow safe serving practices to ensure the safety of you and your guests. We employ a friendly and professional staff that understands the meaning of the word “service.” Our management team is more than happy to try to accommodate any special needs and requests in setting up your bar(s) or beverage cart(s).

Thank you for your consideration of Dunes West Golf Club to hold your special event. We will do everything in our power to make the experience and easy and memorable as possible. Please feel free to direct all questions to our Food & Beverage Director.

JASON HANSON
Food & Beverage Director
843-856-9378
jason.hanson@duneswestgolfclub.com



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