



Litchfield
BEACH & GOLF RESORT

www.litchfieldbeach.com

843-235-5591 or 800-845-1897

RESORT INFORMATION

For information on accommodations for your guests, please visit our website at
www.litchfieldbeach.com.

You can also contact a group sales representative directly at 1-800-845-1897.

Directions to the Resort:

By Car...

From North: Follow Interstate 95 to Florence, SC. Travel east on Highway 501 through Conway to Highway 17 South. Follow Highway 17 South for approximately 20 miles to Litchfield Beach & Golf Resort.

From South: Approach Charleston from Interstate 95 South or Interstate 26 East. Follow Interstate 26 East to Highway 17 North. Follow Highway 17 North through Georgetown to Litchfield Beach & Golf Resort.

By Air...

The Myrtle Beach International Airport is located 18 miles north of Litchfield Beach & Golf Resort. Airlines include US Air, ASA/Delta and other regional airlines with connections to major cities across the country. Most major car rental companies and limousine service is available from the airport.

The Georgetown Airport is located 15 miles south of Litchfield and is available for privately chartered aircraft.

The Charleston International Airport is approximately 90 miles south of Litchfield.

RECREATION & DINING

Golf

Litchfield Beach & Golf Resort has three on-site signature courses: Litchfield Country Club, River Club, and Willbrook Plantation Golf Club as well as preferred tee times on over 90 other courses in the area. Our Golf Department will be happy to assist in making golfing arrangements.

Tennis

Litchfield Racquet Club offers 17 Har-Tru surface courts, three of which are lighted, and a stadium court. Private and/or group instruction is available and we will gladly assist in making arrangements for private tournaments.

Health Club

The Resort's health club features an indoor and outdoor swimming pool, racquetball court, jacuzzi spa, sauna, and steam room in addition to the weight & cardio rooms.

Bicycling

The Resort has bicycle trails located throughout the resort. The Bike Depot offers hourly, daily, and weekly bicycle rentals. Helmets, child seats, and other accessories are also available.

Beach Services

Enjoy the cool ocean breezes on the secluded, uncrowded beaches of Litchfield. Umbrella and chair rentals are available in season.

Salon, Spa & Shopping

Located on the Resort Courtyard, Stox & Co. Salon & Spa is an award winning salon & spa with two larger facilities close by. They've expanded here at the resort to also offer a gift boutique filled with jewelry, local gift items and sundries.

Area Attractions

Litchfield Beach & Golf Resort is conveniently located within minutes of Brookgreen Gardens, Huntington Beach State Park, and historic Georgetown, SC. Twenty miles north of the Resort, Myrtle Beach offers an abundance of dining, shopping, and entertainment.

Dining

Webster's Lowcountry Grill & Tavern

Enjoy lakeside dining at Webster's Lowcountry Grill & Tavern, featuring fine Lowcountry food and spirits. Open daily for breakfast and dinner.

Litchfield Country Club

Savor Lowcountry specialties in a breathtaking, plantation setting. Open daily for lunch and on Sunday for brunch.

Starbucks

Enjoy your favorite beverage or pastries at Starbucks, located on the Resort Courtyard, inside the Lobby.

BANQUET & CATERING POLICIES

Attendance Guarantee

Final guarantees for all functions need to be received five (5) business days prior to the start of your program. The final guarantee is not subject to reduction should less attend. If no guarantee is received, you will be charged for the original tentative number indicated at the time of booking. If the actual count is greater than the guaranteed number, charges will be incurred based on the number of people served. The Resort will be prepared to serve five percent (5%) over your guaranteed attendance on buffet and plated meal events.

Menu Selections

Our catering menus are enclosed. We will be happy to customize a menu to better suit your needs. Final menu selections and meeting room requirements must be received thirty (30) days prior to the start of your program. All food and beverage items must be purchased from the Resort. No food or beverage shall be brought into the Resort by patrons or attendees from outside sources unless approved by the Catering Director.

Pricing

Prices quoted more than ninety (90) days before an event are subject to change, but no more than a ten percent (10%) increase. Prices do not include the customary taxable service charge and applicable sales tax.

Service Charges and Tax

All food and beverage products are subject to a twenty percent (20%) service charge and local and state sales tax of eight percent (8%). Liquor is subject to an additional excise tax, bringing that total to 14%. South Carolina state law requires sales tax to be charged on service charges.

Deposits and Billing

A deposit of \$500.00 is requested at the time of booking. Your deposit will go towards your final bill, but is non-refundable in case of cancellation. Balances are due for social catered functions 48hrs prior to your event. Any charges incurred during your function must be secured with a credit card, but may be paid for the following business day. Food and beverage charges in conjunction with a group master account will be billed by your group sales representative.

Function/Meeting Room Assignment

Function/meeting rooms are assigned by the estimated number of people anticipated at the time of booking. We reserve the right to change function/meeting rooms suitable for attendance, with notification, if attendance increases or decreases. Room rental fees may be applicable. An additional labor charge of \$150.00 will be incurred for any function/meeting room that requires resetting for a different set-up than was originally contracted. Any items to be placed on walls must be approved by Resort management prior to function.

Audio Visual Services

A complete list of audio visual equipment available for rental is included in this packet. Equipment not in our inventory is available through a local AV Company. We can provide contact information for outside vendors.

Packages and Deliveries

With prior notice and approval, we are pleased to receive and store your conference materials. Shipments should be addressed to the sales contact and must include the name and date of conference. Shipments should arrive no more than two (2) days prior to conference. We reserve the right to refuse packages that are damaged; and assume no responsibility for the condition of their contents. Arrangements to have packages shipped from the Resort must be made in advance. The Resort cannot assume responsibility for the damage or loss of packages left in function/meeting space. For groups shipping multiple packages, a storage fee may apply. The Resort does not offer return mail services, UPS stores & US Post offices are located within a couple of miles North and South of the property.

Cancellation

Cancellation fees will be applicable based on the terms prepared in the original contract for each function.

BREAKFAST SELECTIONS

Webster's

Lowcountry Grill & Tavern

Full Buffet
\$9.95
per person

Webster's Restaurant is located in on the courtyard in our conference center.
Breakfast features a full buffet with both hot & cold items.
We're happy to arrange for your group to sign in for breakfast
and post the charges to your master account.

The Classic Continental

Assorted Pastries and Fresh Sliced Seasonal Fruit
Assorted Juices, Regular & Decaffeinated Coffee & Hot Teas

..... \$9.95 per person

The Inlet Continental

Croissant Sandwich with Egg, Bacon and Cheddar Cheese,
Freshly Sliced Seasonal Fruit, Assorted Pastries and Juices,
Regular & Decaffeinated Coffee & Assorted Teas.....

\$11.95 per person

BREAK FOOD SELECTIONS

Assorted Beverages

Assorted Fruit Juices \$2.50 per person
Lemonade. \$1.95 per person
Soft Drinks \$1.95/each
Regular & Decaf Coffee..... \$2.25/per person
Bottled Water..... \$1.95/each

Assorted Snacks

Fresh Breakfast Pastries..... \$24.00 per dozen
Fresh Baked Cookies \$16.00 per dozen
Fresh Baked Brownies \$16.00 per dozen
Whole Fresh Fruit..... \$18.00 per dozen
Basket of Snacks \$5.95 per person
(bagged chips, pretzels & assorted candies)
Assorted Cheese Display \$2.95 per person
Popcorn (with PopcornMachine)..... \$45.00/20pp
Granola & Fruit Bars \$20.00 per dozen

ALL PRICES SUBJECT TO 20% SERVICE CHARGE AND APPLICABLE SALES TAX

LIGHTER LUNCHES

BOXED LUNCHES

Boxed Lunches are served either to-go or “unboxed” in your meeting room. Each boxed lunch is served with a bag of chips, freshly baked cookie & a piece of whole fresh fruit, Iced Tea & Iced Water with to go cups.

The Working Stiff

- Ham, Turkey or Roast Beef Sandwiches with lettuce & tomato on a Kaiser Bun \$10.95 per person
- Wrap Sandwiches instead of Bun \$11.95 per person

PLATED LUNCH SELECTIONS

Each Served with Iced Tea & Freshly Brewed Coffee

Southern Chef Salad

- Fried Chicken Breast, Shredded Cheddar, Granny Smith Apples
& Diced Boiled Egg over Mixed Greens, Topped with Pralined Pecans \$13.95 per person

Litchfield Cobb Salad

- Tender Mesclun Greens, Garnished with Diced Chicken, Crumbled Bacon,
Hard Boiled Eggs, Fresh Avocado, Diced Tomato & Bleu Cheese Crumbles \$13.95 per person

Grilled Chicken Salad (Also Available as a Caesar)

- Tender Breast of Chicken, Grilled & Sliced, served over Mixed Greens with Tomato,
Cucumber & Red Onion with Grated Cheese & Crutons \$13.95 per person

Grouper or Chicken Finger Basket

- Served with Dipping Sauce, Homemade Chips & a Pickle \$11.95 per person

Fried Grouper Sandwich

- Served on a Toasted Bun with Sliced Tomato, Leaf Lettuce & Remoulade Sauce
with Homemade Chips and a Pickle \$13.95 per person

Grilled Chicken Sandwich

- Grilled Breast of Chicken served with Lettuce, Tomato & Red Onion
with Homemade Chips & a Pickle \$10.95 per person

Pulled Pork BBQ Sandwich

- Served on a Toasted Kaiser Bun with Homemade Chips & a Pickle \$10.95 per person

Prime Rib Dip

- Shaved Prime Rib basted in au jus, topped with Provolone and Served
on a Hoagie Roll with Homemade Chips & a Pickle \$11.95 per person

Litchfield BLT

- Bacon, Lettuce & Tomato with Mayo on Rye Bread with Homemade Chips & a Pickle \$10.95 per person

Dessert May be Added for an Additional \$3.95 Per Person

ALL PRICES SUBJECT TO 20% SERVICE CHARGE AND APPLICABLE SALES TAX

PLATED LUNCHEONS & BRUNCHES

Each Served with Iced Tea & Freshly Brewed Coffee

Cheese Omelette

Served with Fresh Fruit, Home Fries and Brown Sugared Bacon \$10.95 per person

Chicken Piccata

Pan Sauteed Boneless Chicken topped with Lemon Caper Butter Sauce
served with Chef's choice starch and vegetable \$9.95 per person

Crab Cake

Homemade Crab Cake over mixed greens with Fresh Asparagus
served with Chef's choice starch and vegetable \$17.95 per person

Quiche

Spinach, Mushroom, Roasted Pepper & Feta \$12.95 per person
Lorraine (Bacon & Swiss) \$10.95 per person
Shrimp & Crab \$15.95 per person

Shrimp & Grits

Local Shrimp Sauteed with Andouille Sausage, Peppers and Onions, Finished with
Tennessee Bourbon and Served over Stone Ground Grits \$15.95 per person

Seared Tuna Salad

Served over a blend of lettuces and Napa cabbage, orange segments, baby corn,
fried wonton strips and an asian vinaigrette \$15.95 per person

Grouper Francaise

Egg Battered & Pan Sauteed Grouper Filet topped with Lemon Butter Sauce,
served with Chef's choice starch and vegetable \$14.95 per person

A Dessert May be Added for an Additional \$3.95 Per Person

For groups meeting in the conference center with less than 50 guests,
we do offer a choice of items based on the menus at Webster's
Lowcountry Grill & Tavern. We present a sign-up sheet to the group first
thing in the morning, and the choices are then submitted to the kitchen.
Maximum number of items to offer your group is three per day.
Please speak to the catering office for available menus and details.

ALL PRICES SUBJECT TO 20% SERVICE CHARGE AND APPLICABLE SALES TAX

LUNCH BUFFETS

Available for groups with 30 guests or more

All Buffet Luncheons are served with Iced Tea, Regular & Decaffeinated Coffee

And are available to your group for a maximum time of 90 minutes to insure property food quality

Pawleys Island Deli Buffet

Sliced Roast Beef, Turkey, Ham & Salami, Cheddar, Swiss & Provolone Cheeses, Assorted Breads, Tossed Salad, Pasta Salad
Relish Tray, Appropriate Condiments

.....\$15.95 per person

All American Lunch

Tossed Salad, Cole Slaw, Grilled Hamburgers & Hot Dogs with Buns and Condiments, Homemade Chips

.....\$11.95 per person

Salad Sampler

Chicken & Tuna Salads, Tossed Salad, Assorted Breads/Wraps, Marinated Cucumber & Tomato Salad and Bagged Chips

.....\$12.95 per person

Taco Bar

Seasoned Ground Beef & Chicken with Flour Tortillas & Hard Taco Shells, Salsa, Sour Cream, Chopped Lettuce, Tomato,
Shredded Cheese, and Onion with Seasoned Rice and Pinto Beans.

.....\$11.95 per person

Each served with Cookies & Brownies for dessert

Buffets Fewer Than 30 Guests, Please Add an Additional \$3.00 Per Person

CREATE YOUR OWN BUFFET

Choice of Two Entree's for \$17.95 or Three Entree's for \$19.95

Add Dessert for an additional \$3.95/pp

SALAD SELECTIONS

Choice of Two

Traditional Tossed Salad
Classic Caesar Salad
Marinated Cucumber & Tomato Salad
Fresh Fruit Salad
Cole Slaw
Potato Salad
Pasta Salad

ENTREE SELECTIONS

Herb Roasted Chicken
Carolina BBQ Chicken
Pulled Pork BBQ
Fried Flounder
Baked Fish of the Day
Pasta Primavera
Chicken Francaise
Fried Pork Chops

SIDE ITEMS

Choice of Two

Southern Style Green Beans
Broccoli with Cheese Sauce
Steamed Mixed Veggies
Squash Casserole
Macaroni & Cheese
Roasted Potatoes
Mashed Potatoes
Seasoned Rice
Sweet Potato Souffle

ALL PRICES SUBJECT TO 20% SERVICE CHARGE AND APPLICABLE SALES TAX

PLATED DINNER SELECTIONS

Entree Selections for plated dinners are due to the Catering Office no less than three (3) business days prior to your event. A system for identifying which entree belongs to whom needs to be provided as well. (*place cards, nametags, etc...*)

SOUPS \$3.95

Corn & Shrimp Chowder
She Crab Bisque

Chicken & Andouille Gumbo
Potato, Leek & Ham Soup

ENTREES

All Entrees served with either house or Caesar salad and chef's choice starch & vegetable
We're happy to customize a menu to suit your group!

Pan Bronzed Salmon

Lightly blackened and pan seared, served with a citrus cream and pecan garnish \$24.95

Citrus Herb Grouper

Pan sauteed grouper crusted with lemon, basil and panko bread crumbs. \$26.95

Asiago Chicken Roulade

Stuffed with sausage, asiago cheese, sundried tomatoes and basil
with a sundried tomato cream \$23.95

Bruschetta Chicken

Boneless chicken breast topped with tomato basil bruschetta topping \$21.95

Surf and Turf

5oz Filet Mignon and jumbo shrimp \$31.95

5oz Filet Mignon and crab cake \$33.95

5oz Filet Mignon and lobster tail Market Price

8oz Filet Mignon

with a burgandy demi glace and roasted shallot butter \$29.95

12oz Prime Rib

with a side of au jus \$27.95

DESSERTS \$5.95 Selection available upon request

ALL PRICES SUBJECT TO 20% SERVICE CHARGE AND APPLICABLE SALES TAX

DINNER BUFFET SELECTIONS

Buffets Dinners are available for parties of 30 or more.

Dinner Buffets include Rolls & Butter, Regular & Decaffeinated Coffee, & Iced Tea
And are available to your group for a maximum time of 90 minutes to insure property food quality

SOUP AND SALAD SELECTIONS

Choice of Two

Traditional Tossed Salad
Classic Caesar Salad
Spinach Salad with Feta Cheese

Fresh Fruit Salad
Marinated Cucumber & Tomato Salad
Potato Salad
Pasta Salad

Carolina She Crab Soup
Chicken & Andouille Gumbo
Shrimp & Corn Chowder
Potato, Leek & Ham Soup

ENTREE SELECTIONS

Choice of Two Entrees \$25.95 per person *(plus service fee & sales tax)*

Choice of Three Entrees \$29.95 per person *(plus service fee & sales tax)*

Buffets Fewer Than 30 Guests, Please Add an Additional \$3.00 Per Person

Chicken Marsala
with a fire roasted mushroom
and red wine reduction

Sliced Petite Filet of Beef
Herb rubbed, with demi glace

Fresh Catch Fish
baked, with a citrus beurre blanc

Pulled Pork BBQ
with assorted sauces

Fried or Broiled Shrimp
additional \$5/per person

Classic Pot Roast
with potatoes and carrots

Bourbon Roasted Pork Loin
with Kentucky bourbon mushroom sauce

Chicken or Grouper Francaise
pan sautéed boneless filet
with lemon butter sauce

Fried Flounder
with tarter & cocktail sauces

Asiago Chicken Roulade
with sundried tomato cream

Crab Cakes *additional \$4/pp*
with lowcountry remoulade sauce

Eggplant Parmesan
with mozzarella & marinara sauce

POTATO, RICE AND VEGETABLE SELECTIONS

Choice of Three

Fresh Vegetable Medley
Fresh Green Beans
Southern Style Green Beans
Broccoli with Cheese Sauce
Buttered Sweet Corn

Honey Glazed Carrots
Collard Greens
Southern Squash Casserole
Molasses Baked Beans
Macaroni & Cheese

Roasted Red Potatoes
AuGratin Potatoes
Rice Pilaf
Sweet Potato Souffle
Mashed Potatoes

Dessert Selections Available for an additional \$3.95

ALL PRICES SUBJECT TO 20% SERVICE CHARGE AND APPLICABLE SALES TAX

THEMED DINNER BUFFETS

Buffets Dinners are available for parties of 30 or more.

Dinner Buffets include Rolls & Butter, Regular & Decaffeinated Coffee, & Iced Tea
And are available to your group for a maximum time of 90 minutes to insure property food quality

South Carolina Barbeque

Potato Salad, BBQ Pork Ribs & BBQ Chicken,
Southern Style Green Beans, Macaroni & Cheese and Molasses Baked Beans \$24.95 per person

Lowcountry Boil

Cole Slaw, Potato Salad, Frogmore Stew of Shrimp, Corn, Sausage & Potatoes,
Shredded Pork BBQ with buns, Southern Style Green Beans and Red Rice \$27.95 per person

Inlet Seafood Buffet

Garden Salad, Cole Slaw, Marinated Cucumber & Tomato Salad,
Fresh Seasonal Fried Fish, Shrimp & Scallops (*can be broiled upon request*)
Southern Style Green Beans, Seasoned Rice & Hushpuppies \$31.95 per person

The All American

Cole Slaw, Potato Salad, Grilled Hamburgers & Hot Dogs,
Molasses Baked Beans, Buttered Sweet Corn, Assorted Buns and Condiments. \$17.95 per person

Litchfield Celebration

She Crab Soup, Caesar Salad, Sliced Herbed Petite Filet, Shrimp Scampi over Pasta
Sautéed Fresh Vegetables and Roasted Red Potatoes. \$25.95 per person

Prime Rib Buffet

Garden Salad, She Crab Soup, Slow Roasted Prime Rib of Beef, Herbed Chicken Breast,
Roasted Red Potatoes and Sautéed Fresh Vegetables. \$32.95 per person

East Coast Luau

Garden Salad, Fresh Fruit Salad, Asian Cole Slaw, Coconut Fried Shrimp,
Pulled Pork BBQ and buns, Teriyaki Marinated Pineapple Chicken,
Citrus Rice, Sautéed Fresh Vegetables \$29.95 per person

Dessert Selections Available for an additional \$3.95

Buffets Fewer Than 30 Guests, Please Add an Additional \$3.00 Per Person

HEAVY HORS D'OEUVRES PARTIES

Minimum 50 guests
90 minute limit on food service
\$50 Attendant Fee Applies to all Manned Stations

LOWCOUNTRY SOIRÉE	\$40.00 per person
Baked Brie with strawberry and pecan garnish, served with crackers	
Shrimp & Grits Station	
Carved Honey Glazed Ham with biscuits & condiments	
Phyllo wrapped asparagus with asiago cheese	
Smoked salmon canape with dill cream cheese	
Mini crab cakes with roasted garlic aioli	
PLANTATION RECEPTION	\$45.00 per person
Pineapple tree with fresh fruit kabobs	
Baked Brie with strawberry garnish	
Fresh tomato & mozzarella brochettes	
Bacon wrapped scallops	
Jumbo shrimp cocktail with cocktail sauce & lemon	
Herb marinated beef shoulder tenderloin carving station with breads and condiments	
Mashed Potato Bar	
LITCHFIELD GATHERING	\$33.00 per person
Display of fresh sliced fruit and domestic cheeses with crackers	
Litchfield Crab Dip	
Chicken Salad Tartlets	
Assorted Bruschetta	
Pulled Pork BBQ Slider Station	
Spanakopita	
THE TAILGATE	\$27.00 per person
Display of fresh sliced fruit and fresh crisp vegetables with dip	
Chicken Fingers with dipping sauces	
Sweet and sour meatballs	
Spinach & Artichoke Dip	
Pulled Pork BBQ Slider Station	
BROKEN OAK BRUNCH	\$27.00 per person
Chicken Salad Tartlets	
Assorted Quiche	
Mini Crab Cakes with lowcountry remoulade sauce	
Shrimp Cocktail	
Sliced Prime Rib on crostini with horseradish sauce	

ALL PRICES SUBJECT TO 20% SERVICE CHARGE AND APPLICABLE SALES TAX

A LA CARTE HORS D'OEUVRES

The catering office will work with you on pricing and appropriate quantities for your event

\$50 Attendant Fee Applies to all Manned Stations

Each station will be active for 90 minutes

Carving Stations

Each served with Rolls and Appropriate Condiments

Herb Crusted Porkloin

Honey Glazed Ham

Roasted Turkey Breast

Herb Marinated Petite Filet of Beef

Leg of Lamb

Prime Rib

Tenderloin of Beef

Pulled Pork BBQ Sliders

Served with Cole Slaw Buns & Sauces

Raw Bar

Freshly Shucked Oysters on the Half Shell, Crab Claws
and Cold Boiled Shrimp with Crackers,
Cocktail Sauce and Appropriate Garnishes

Jumbo Shrimp Cocktail

Served with Lemon & Cocktail Sauce

Shrimp & Grits Station

Stone Ground Grits Topped with Sauteéd Creek Shrimp
with andouille sausage, peppers and onions

Mashed Potato Bar

Homemade Traditional Style Mashed Potatoes &
Mashed Sweet Potatoes with Assorted Toppings

Pasta Station

Penne Pasta with your choice of sauce:
Alfredo, Marinara, Pesto Cream,
Garlic Butter or Lemon Caper Butter
Add ons include Sauteed Vegetables,
Creek Shrimp or Bay Scallops

Display Platters

Pineapple Tree with Fresh Fruit Kabobs

Fresh Sliced Fruit Display

Fresh Sliced Fruit & Domestic Cheeses

Domestic Cheeses with Assorted Crackers and Fruit Garnish

Imported and Domestic Cheeses with Assorted Crackers and Fruit Garnish

Baked Brie with Strawberry and Pecan Garnish

Crudit  Platter (assorted vegetables with dipping sauce)

Marinated Vegetable Display

Smoked Salmon Display (whole Salmon with appropriate garnishes)

Antipasta Display

Cold Hors d'Oeuvres

Tomato & Mozzarella Brochettes

Tomato & Olive Bruschetta

Smoked Salmon Canape with dill cream cheese

Seared Tuna on Benne wafer with wasabi mayo & pickled ginger

Chicken Salad Tartlets

Hot Hors d'Oeuvres

Asparagus & Asiago cheese in phyllo

Coconut Shrimp

Spanakopita

Sausage stuffed mushrooms

Vegetable spring rolls

Chicken Satay with chile sauce

Spinach & artichoke dip

Crab stuffed mushrooms

Litchfield Crab Dip

Grilled Baby Lamb Chops

Chicken wings with your choice of sauce

Sliced Prime Rib on Crostini with horseradish cream

Mini crab cakes with roasted garlic aioli

Bacon Wrapped Scallops

Sweet & Sour Meatballs

ALL PRICES SUBJECT TO 20% SERVICE CHARGE AND APPLICABLE SALES TAX

BEVERAGE SERVICE

HOSTED BARS

Charged on a Consumption Basis, you pay for exactly what is consumed.

Your bar bill will be available the business day following your function.

Domestic Beers	\$3.50 per drink
Import Beers	\$4.25 per drink
Glass House Wine	\$5.50 per drink
House Brand Liquors	\$5.00 per drink
Premium Liquors	\$6.00 per drink
Super Premium Liquors	\$6.75 per drink

All Hosted Bar Prices are Subject to 20% Service Fee and Applicable Sales Tax

CASH BARS

Guests pay individually for their cocktails.

Domestic Beers	\$4.25 per drink
Import Beers	\$4.75 per drink
Glass House Wine	\$6.00 per drink
Juice and Sodas	\$2.00 per drink
House Brand Liquors	\$5.75 per drink
Premium Liquors	\$7.00 per drink
Super Premium Liquors	\$7.75 per drink

BEVERAGE PACKAGE PLANS

Unlimited consumption of the alcohol included in the package, based on an hourly per person charge.

This is the best way to know how much money will be spent on alcohol in advance of your function, and are charged for every adult over 21 years of age attending your event.

PREMIUM BAR PACKAGE - FIRST HOUR \$11/PP, SECOND HOUR \$8.25/PP AND ADDITIONAL HOURS \$6/PP
Includes Premium Liquors, House Wine, Import & Domestic Beers

FULL BAR PACKAGE - FIRST HOUR \$9/PP, SECOND HOUR \$6.25/PP AND ADDITIONAL HOURS \$5.50/PP
Includes House Liquors, House Wine, Import & Domestic Beers

BEER & WINE PACKAGE - FIRST HOUR \$8/PP AND ADDITIONAL HOURS \$5.50/PP
Includes House Wine, Import & Domestic Beers

Maximum serving time for all bars is Five (5) hours

BARTENDING CHARGES

Applicable to All Bars - \$95.00 Per Bartender

The Catering Director can assist you in deciding the best way to handle beverage service for your group.

ALL PRICES SUBJECT TO 20% SERVICE CHARGE AND APPLICABLE SALES TAX

AUDIO VISUAL EQUIPMENT

All Audio Visual Equipment Rentals are priced per day. Inventories are limited, please contact the catering office for availability. Equipment not in our inventory can be rented from an outside vendor at an additional cost.

LCD Projector	\$100.00
Sound System for LCD Projector	\$45.00
TV	\$35.00
DVD Player	\$45.00
VCR	\$25.00
Speaker Phone	\$25.00
Flipchart with easel and markers	\$25.00
Power Cord	\$5.00
Easel	\$5.00
6ft Portable Screen	\$30.00
10ft Portable Screen	\$45.00
Podium	\$30.00
Cordless Handheld Microphone	\$15.00
Lavalier Microphone	\$55.00

ATTENDANT FEES

All Attendant Fees are flat fees per event

Chef for Carving Station	\$50.00 per attendant
Chef for Action Station	\$50.00 per attendant
Bartender	\$95.00 per bartender

FACILITY RENTAL FEES

Tara Ballroom or Theater	\$500.00 per day
Francis Marion Meeting Rooms	\$100.00 per room or \$400 for the entire space per day
Alston Room	\$100.00 per day
Tara Boardroom	\$50.00 per day
Litchfield Country Club	Price varies based on event

ADDITIONAL SERVICES

Litchfield Beach & Golf Resort is committed to helping you create an outstanding event.

Tent & other equipment rental and specialty linens are available upon request.

Fees vary based on outside vendor pricing.

ALL RENTAL AND ATTENDANT FEES ARE SUBJECT TO APPLICABLE SALES TAX