



DOUBLETREE RESORT
by Hilton™

MYRTLE BEACH OCEANFRONT

2026 CATERING MENUS





DOUBLETREE RESORT by Hilton™

MYRTLE BEACH OCEANFRONT BREAKFAST BUFFETS

Includes Freshly Brewed Regular and Decaffeinated Coffee.

BOXED CONTINENTAL TO-GO

\$19.00 PER PERSON

FRESH BAKED SEASONAL MUFFIN
WHOLE APPLE OR BANANA
GREEK YOGURT CUP
COFFEE TO GO

THE CLASSIC CONTINENTAL

\$22.00 PER PERSON

FRESHLY BAKED MUFFINS & FILLED CROISSANTS
ASSORTED INDIVIDUAL YOGURT CUPS
SEASONAL CUBED FRUIT & BERRIES
REGULAR & DECAFFEINATED COFFEE & HOT TEA
ORANGE JUICE, CRANBERRY JUICE, APPLE JUICE

FULL BREAKFAST

\$38.00 PER PERSON

FRESHLY BAKED MUFFINS & CROISSANTS
SEASONAL CUBED FRUIT & BERRIES
SOUTHERN GRITS
BREAKFAST POTATOES
FRENCH TOAST WITH BLUEBERRY COMPOTE
SCRAMBLED EGGS
BACON
BREAKFAST SAUSAGE
REGULAR & DECAFFEINATED COFFEE & HOT TEA
ORANGE JUICE, CRANBERRY JUICE, APPLE JUICE

A Service Charge of \$75 will Apply on all Buffets for Groups Under 25 Guests.

**Pricing is subject to change. *Pricing does not include tax or 24% service charge.*

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



DOUBLETREE RESORT by Hilton™

MYRTLE BEACH OCEANFRONT

BRUNCH

\$42.00 PER PERSON

FRESHLY BAKED MUFFINS AND CROISSANTS

SEASONAL CUBED FRUIT

GREEK YOGURT

BABY LETTUCE SALAD WITH BALSAMIC VINAIGRETTE

SPINACH QUICHE

BREAKFAST POTATOES

BACON

BREAKFAST SAUSAGE

CARVED BOURBON HAM

STRAWBERRY & BLUEBERRY SHORTCAKE

ORANGE JUICE, CRANBERRY JUICE, APPLE JUICE

REGULAR & DECAFFEINATED COFFEE & HOT TEA

ENHANCEMENTS OATMEAL

\$12.00 PER PERSON

STEEL-CUT OATMEAL WITH SIDE TOPPINGS OF CANDIED PECANS,
HONEY, RAISINS, DRIED FRUITS & BROWN SUGAR

PANCAKES OR FRENCH TOAST

\$12.00 PER PERSON

FLUFFY BUTTERMILK PANCAKES OR THICK CUT FRENCH TOAST WITH MAPLE SYRUP,
WHIPPED BUTTER, FRESH BERRIES & SEASONAL FRUIT COMPOTE

OMELET

\$15.00 PER PERSON

OMELETS MADE TO ORDER WITH ALL THE FIXINGS

BUILD YOUR OWN YOGURT PARFAIT STATION

\$16.00 PER PERSON

VANILLA AND PLAIN GREEK YOGURT, SEASONAL FRUIT AND BERRIES, GRANOLA, HONEY &
FRUIT COMPOTES

*Enhancements are in conjunction with Breakfast Buffets or Plated Breakfast offerings. *Chef Attendant Fees may apply. \$100 per Chef per hour.*

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MYRTLE BEACH OCEANFRONT

PLATED BREAKFAST

Includes Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Fine Hot Teas.

With all Plated Options, a Basket of Breads with Butter & Fruit Preserves, along with Seasonal Cubed Fruit Served on the Table, Family Style.

FRENCH TOAST

\$27.00 PER PERSON

THICK CUT FRENCH TOAST WITH MAPLE SYRUP AND BLUEBERRY COMPOTE

CHOICE OF SMOKED BACON, TURKEY SAUSAGE OR BREAKFAST SAUSAGE

CHOICE OF ORANGE JUICE, CRANBERRY JUICE OR APPLE JUICE

TRADITIONAL BREAKFAST

\$29.00 PER PERSON

SCRAMBLED EGGS

CHOICE OF SMOKED BACON, TURKEY SAUSAGE OR BREAKFAST SAUSAGE

BREAKFAST POTATOES

ROASTED TOMATO AND GRILLED ASPARAGUS

CHOICE OF ORANGE JUICE, CRANBERRY JUICE OR APPLE JUICE

FARM FRESH VEGETABLE QUICHE

\$29.00 PER PERSON

FLAKY PASTRY SHELL AND CUSTARD WITH SEASONAL FARM FRESH VEGETABLES,

SMOKED CHEDDAR CHEESE ACCOMPANIED BY A GRILLED TOMATO & ASPARAGUS

CHOICE OF ORANGE JUICE, CRANBERRY JUICE OR APPLE JUICE

ENHANCEMENTS

FRESHLY BAKED CROISSANTS AND FLAVORED BUTTER

\$7.00 PER PERSON

BEGIN YOUR DAY WITH A BASKET OF FRESHLY BAKED CROISSANTS & WHIPPED BUTTER

DELIVERED TABLESIDE AS YOUR GUESTS ARRIVE

SMOKED SALMON DISPLAY

\$18.00 PER PERSON

SLICED SMOKED SALMON, WITH ONIONS, TOMATOES, CAPERS, BOURSIN CHEESE

SPREAD AND ASSORTED BAGELS

Enhancements are in conjunction with Breakfast Buffets or Plated Breakfast offerings.

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DOUBLETREE RESORT by Hilton™

MYRTLE BEACH OCEANFRONT

MORNING BREAKS

WAKE UP AND GO!

\$12.00 PER PERSON

ASSORTED FRESHLY BAKED MUFFINS & PASTRIES
ORANGE JUICE, CRANBERRY JUICE & APPLE JUICE
REGULAR & DECAFFEINATED COFFEE & HOT TEA

FRESHLY BAKED FILLED CROISSANT

\$18.00 PER PERSON

DARK CHOCOLATE AND STRAWBERRY CREAM CHEESE FILLED CROISSANTS
CINNAMON ROLLS
ORANGE JUICE, CRANBERRY JUICE & APPLE JUICE
REGULAR & DECAFFEINATED COFFEE & HOT TEA

EVERYTHING BAGEL

\$14.00 PER PERSON

EVERYTHING, CINNAMON RAISIN, POPPY SEED & PLAIN BAGELS WITH FLAVORED CREAM CHEESES,
WHIPPED BUTTER & JELLY
ORANGE JUICE, CRANBERRY JUICE & APPLE JUICE
REGULAR & DECAFFEINATED COFFEE & HOT TEA

ASSORTED FLAVORED GREEK YOGURT CUPS

\$5.00 EACH

SEASONAL WHOLE FRUIT

\$4.00 EACH

FRESH BAKED CROISSANTS

\$45.00 PER DOZEN

FRESH BAKED ASSORTED MUFFINS

\$45.00 PER DOZEN

Breaks are based on thirty (30) minutes of service.

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DOUBLETREE RESORT
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MYRTLE BEACH OCEANFRONT
AFTERNOON BREAKS

SWEET TEA TIME

\$15.00 PER PERSON

TRULY SOUTHERN SWEET TEA, ASSORTED SELECTION OF HOT TEAS & SUGAR COOKIES

HUMMUS, CHEESE & VEGGIES

\$17.00 PER PERSON

TRADITIONAL HUMMUS WITH FARM FRESH VEGETABLES & ASSORTED SEASONAL CHEESE WITH CRACKERS

PICK ME UP ENERGY BREAK

\$15.00 PER PERSON

BOTTLED WATER, GATORADE, KIND BARS & TRAIL MIX

NOT YOUR CLASSIC VEGETABLE CRUDITE

\$17.00 PER PERSON

FARM FRESH RAW & PICKLED VEGETABLES, MIXED OLIVES, PIMENTO CHEESE & BUTTERMILK HERB DIP WITH
CRACKERS

DOUBLE TREE COOKIES & CHOCOLATE DIPPED STRAWBERRIES

\$14.00 PER PERSON

THE WORLD-FAMOUS DOUBLE TREE COOKIES

FRESH STRAWBERRIES DIPPED IN DARK CHOCOLATE SERVED WITH A LIGHT VANILLA CUSTARD FOR DIPPING
REGULAR & DECAFFEINATED COFFEE & HOT TEA

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MYRTLE BEACH OCEANFRONT

AFTERNON BREAKS

BULK SNACKS (PER ITEM)

\$25.00 PER POUND

PREMIUM MIXED NUTS

MIXED DRIED FRUIT

PLAIN M&MS

ROASTED SALTED PEANUTS

HOUSE FRIED POTATO CHIPS

SALTED PRETZELS

YOGURT COVERED PRETZELS

FRESHLY BAKED COOKIES

\$42.00 PER DOZEN

GRANOLA & KIND BARS

\$8.00 PER BAR

INDIVIDUAL BAGS OF CHIPS

\$4.00 PER BAG

DARK CHOCOLATE BROWNIES

\$42.00 PER DOZEN

REGULAR COFFEE

\$55.00 PER GALLON

DECAFFEINATED COFFEE

\$55.00 PER GALLON

ICED TEA

\$50.00 PER GALLON

LEMONADE

\$45.00 PER GALLON

SOFT DRINKS

\$4.00 PER CAN

BOTTLED WATER

\$4.00 PER BOTTLE

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DOUBLETREE RESORT
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MYRTLE BEACH OCEANFRONT
LUNCH BUFFETS

All Lunch Buffets Include Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Fine Hot Teas and Iced Tea.

DELI BUFFET

\$38.00 PER PERSON

ASSORTED SLICED COLD CUTS TO INCLUDE:

SMOKED TURKEY BREAST, HONEY BAKED HAM, ROAST BEEF & GENOA SALAMI

VARIETY OF SLICED CHEESES

FARM FRESH VEGETABLE SALAD WITH TWO DRESSINGS

PASTA SALAD

LETTUCE, TOMATO, RED ONION, AND PICKLES

ASSORTED FRESHLY BAKED BREADS

ASSORTED BAGS OF CHIPS

FRESHLY BAKED COOKIES AND BROWNIES

THE SOUTHERN BBQ

\$40.00 PER PERSON

MARINATED TOMATO & CUCUMBER SALAD

COLESLAW

ROLLS WITH BUTTER

BBQ PULLED PORK

SOUTHERN STYLE DRY RUB CHICKEN

MOLASSES BAKED BEANS

SWEET CORN SUCCOTASH

MACARONI & CHEESE

PEACH COBBLER WITH WHIPPED TOPPING



TRADITIONAL PICNIC

\$38.00 PER PERSON

SOUTHERN POTATO SALAD

COLESLAW

GRILLED BURGERS

JUMBO ALL BEEF HOTDOGS

BBQ CHICKEN BREAST

LETTUCE, ONION, TOMATO & PICKLE CHIPS

KETCHUP, RELISH, MUSTARD & MAYONNAISE

MOLASSES BAKED BEANS

HOUSE FRIED POTATO CHIPS

ALL AMERICAN APPLE PIE

SOUTHWESTERN

\$49.00 PER PERSON

ANCIENT GRAINS WITH AVOCADO, ARUGULA & LEMON VINAIGRETTE

MANGO, FIELD GREENS, PICKLED RED ONIONS & LEMON VINAIGRETTE

ROASTED CHICKEN WITH CILANTRO, LIME & CHILIES

CARNE ASADA (STEAK) WITH GRILLED SCALLIONS

SPANISH RICE

SLOW COOKED BLACK BEANS WITH POBLANO PEPPERS

SHREDDED LETTUCE, COTIJA CHEESE, FRESH SALSA, GREEN ONIONS, SOUR CREAM & GUACAMOLE

WARM FLOUR TORTILLAS

FRESH MADE TORTILLA CHIPS

SOPAPILLAS WITH CINNAMON & WARM HONEY CHILE INFUSED CHOCOLATE FONDUE

All Lunch Buffets are based a minimum of 25 people.

Lunch Buffets less than 25 people will be assessed a one-time labor fee of \$150.00

All lunches are based on a one-hour meal period.

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MYRTLE BEACH OCEANFRONT

BUILD YOUR OWN LUNCH BUFFET

All Lunch Buffets Include Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Fine Hot Teas and Iced Tea.

TWO PROTEINS
\$40.00 PER PERSON

THREE PROTEINS
\$49.00 PER PERSON

CHOICE OF TWO SALADS

MIXED GREENS SALAD
POTATO SALAD
CAESAR SALAD
PASTA SALAD

CHOICE OF ONE VEGETABLE

ROASTED ROOT VEGETABLES
FRESH GREEN BEANS
SEASONAL MEDLEY

CHOICE OF ONE STARCH

ROASTED FINGERLING POTATOES
GARLIC MASHED POTATOES
MACARONI AND CHEESE
RICE PILAF

CHOICE OF TWO OR THREE PROTEINS

PAN-SEARED SALMON WITH LEMON CAPER SAUCE
HERB ROASTED PORK LOIN WITH BOURBON DEMI
TOP SIRLOIN TIPS WITH MUSHROOM SAUCE
BBQ ROASTED CHICKEN
CHICKEN PICCATA

CHOICE OF ONE DESSERT

COOKIES AND BROWNIES
CHOCOLATE CAKE
KEY LIME PIE
CHEESECAKE

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All lunches are based on a one-hour meal period.

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MYRTLE BEACH OCEANFRONT PLATED LUNCH

THREE COURSE MEAL

*Three Courses Include Freshly Brewed Regular and Decaffeinated Coffee, a Fine Selection of Hot Teas, Iced Tea and Bread Service.
Choice of Soup or Salad, Entrée and Dessert.*

SOUP

BROCCOLI & CHEDDAR SOUP WITH SMOKED BACON

TOMATO BISQUE WITH BASIL PESTO

CLAM CHOWDER

SALAD

CAESAR SALAD WITH CRISP ROMAINE LETTUCE, PARMESAN, HERB CROUTONS & CREAMY GARLIC DRESSING

PETITE LETTUCES, GRAPE TOMATO, CARROTS, CUCUMBERS, CROUTONS & CHOICE OF DRESSING

ENTREES

Please select one.

ROASTED CHICKEN BREAST

\$37.00 PER PERSON

RICE PILAF, SAUTÉED SPINACH & ROASTED TOMATO COMPOTE

CHICKEN PENNE PASTA ALFREDO

\$35.00 PER PERSON

GRILLED CHICKEN BREAST & JULIENNED GARDEN VEGETABLES

PAN ROASTED CHICKEN SUPREME

\$37.00 PER PERSON

YUKON MASHED POTATOES, ROASTED BABY CARROTS & BROCCOLINI WITH A TARRAGON DEMI

SEARED SALMON FILET

\$40.00 PER PERSON

LEMON BUTTER, SAFFRON RICE & ROASTED GREEN BEANS



GRILLED CAULIFLOWER STEAK-VEGAN

\$30.00 PER PERSON

ORANGE & PINE PESTO, ANCIENT GRAIN PILAF & KALE CHIPS

GRILLED STEAK TIPS WITH MUSHROOM DEMI

\$42.00 PER PERSON

SERVED WITH RICE PILAF & BROCCOLINI

DESSERT

Please select one.

CHOCOLATE CAKE

KEY LIME PIE

CHEESECAKE

PECAN PIE

All Lunch Buffets are based a minimum of 25 people.

Lunch Buffets less than 25 people will be assessed a one-time labor fee of \$150.00

All lunches are based on a one-hour meal period.

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MYRTLE BEACH OCEANFRONT

BOXED LUNCH/GRAB & GO

All Boxed Lunches Include a Bottled Water, Disposable Utensils, Condiments, Napkins and Wet Naps.

CHEF'S SALAD

\$29.00 PER PERSON

SEASONAL GREENS, TOMATO, EGGS, OLIVES, JULIENNE HAM & TURKEY, CHEDDAR CHEESE
WITH BALSAMIC VINAIGRETTE

PICK YOUR OWN SANDWICH

\$29.00 PER PERSON

HAM OR TURKEY ON A BRIOCHE ROLL WITH SWISS CHEESE, TOMATO & LETTUCE
CHICKEN OR TUNA SALAD CROISSANT WITH SWISS CHEESE, TOMATO & LETTUCE
ITALIAN STYLE HOAGIE WITH GENOA SALAMI, HAM, PEPPERONI WITH
TOMATOES, RED ONION, SHAVED LETTUCE & HERB VINAIGRETTE

INCLUDES POTATOCHIPS, APPLE & CHOCOLATE CHIP COOKIE

ENHANCEMENTS

CHOICE OF TWO

\$2.00 ADDITIONAL PER PERSON

CHOICE OF TWO SANDWICHES

CHOICE OF THREE

\$4.00 ADDITIONAL PER PERSON

CHOICE OF THREE SANDWICHES

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DOUBLETREE RESORT by Hilton™

MYRTLE BEACH OCEANFRONT DINNER BUFFETS

All Dinner Buffets Include Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Fine Hot Teas and Iced Tea.

BBQ BUFFET

\$55.00 PER PERSON

TOSSED SALAD WITH CUCUMBERS, RED ONIONS, CROUTONS & CHOICE OF TWO DRESSINGS

SOUTHERN POTATO SALAD

COLESLAW

SLOW ROASTED BBQ BRISKET

GRILLED CHICKEN WITH SWEET BOURBON SAUCE

MACARONI & CHEESE

BAKED BEANS

SAUTEED GREEN BEANS WITH ONIONS & BACON BITS

CORNBREAD MUFFINS WITH HONEY BUTTER

WARM PEACH COBBLER WITH PECANS & WHIPPED CREAM

A LOW COUNTRY DINNER

\$73.00 PER PERSON

PLATTER OF FRESHLY PICKLED VEGETABLES

BIBB LETTUCE SALAD WITH TOMATOES, BLUE CHEESE, CANDIED PECANS, BACON & BALSAMIC VINAIGRETTE

MARINATED TOMATO, CUCUMBERS & VIDALIA ONIONS

GRILLED BERKSHIRE PORK CHOPS WITH ONION FIG COMPOTE

LOW COUNTRY BOIL: SHRIMP, SAUSAGE, CORN & POTATOES

WARM PEACH COBBLER WITH WHIPPED CREAM

STRAWBERRY & BLUEBERRY SHORT CAKE



DOUBLETREE RESORT by Hilton™

MYRTLE BEACH OCEANFRONT

ITALIAN BUFFET

\$56.00 PER PERSON

ANTIPASTO PLATTER

CAESAR SALAD FEATURING ROMAINE LETTUCE, PARMESAN CHEESE, HERB CROUTONS &
CREAMY GARLIC DRESSING

BEEFSTEAK TOMATO, FRESH MOZZARELLA, BASIL, BALSAMIC REDUCTION & EXTRA VIRGIN OLIVE OIL
GARLIC BREADSTICKS

FARFALLE PASTA WITH ROASTED GARLIC CREAM SAUCE & ASPARAGUS

CHICKEN PICCATA

EGGPLANT PARMESAN

HERB ROASTED POTATOES

BROCCOLINI WITH PEPPERS & BASIL

TIRAMISU

ENHANCEMENTS

Add any of these items to enhance your dinner experience.

SHRIMPS AND GRITS STATION

\$18.00 PER PERSON

EAST COAST SHRIMP SAUTÉED IN A TASSO "GRAVY" SERVED WITH CREAMY WHITE CORN GRITS

BUILD YOUR OWN BURGER STATION

\$14.00 PER PERSON

CUSTOM GROUND CERTIFIED ANGUS BEEF BURGERS, KETCHUP, MUSTARD, MAYONNAISE, LETTUCE, TOMATO,
RED ONION, SWISS, CHEDDAR & BLUE CHEESE, PICKLE CHIPS, CUBED JALAPENOS, SMOKY BACON,
GRILLED BUNS & HOMEMADE POTATO CHIPS

ICE CREAM SUNDAE BAR

\$10.00 PER PERSON

VANILLA, CHOCOLATE & STRAWBERRY ICE CREAMS, HOT FUDGE, CARAMEL SAUCE, CARAMELIZED BANANAS,
NUTS, CHOCOLATE CHIPS, WHIPPED CREAM & SEASONAL FRUIT COMPOTES

Enhancements are in conjunction with Dinner Buffets or Plated Dinner offerings.

**Pricing is subject to change. *Pricing does not include tax or 24% service charge.*

Service Charge of \$150 will Apply on all Buffets for Groups Under 25 Guests.

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DOUBLETREE RESORT by Hilton™

MYRTLE BEACH OCEANFRONT

BUILD YOUR OWN DINNER BUFFET

Choice of two or three proteins.

TWO PROTEINS THREE PROTEINS
\$58.00 PER PERSON \$62.00 PER PERSON

CHOICE OF THREE SALADS

DECONSTRUCTED BRUSCHETTA SALAD & GRILLED FLAT BREAD

CUCUMBER & PICKLED ONION SALAD

PICKLED VEGETABLE SALAD

MIXED GREENS SALAD

POTATO SALAD

CAPRESE SALAD

CAESAR SALAD

FRUIT SALAD

PASTA SALAD

COLESLAW

CHOICE OF ONE VEGETABLE

BROCCOLINI WITH ROASTED TOMATO

PARMESAN ROASTED CAULIFLOWER

ROASTED ROOT VEGETABLES

FRESH GREEN BEANS

SEASONAL MEDLEY

BRUSSEL SPROUTS

COLLARD GREENS

SUCCOTASH

CHOICE OF ONE STARCH

BOWTIE ALFREDO WITH BABY PEAS & BACON

ROASTED FINGERLING POTATOES

HERB ROASTED RED POTATOES

GARLIC MASHED POTATOES

MACARONI & CHEESE

PENNE MARINARA

RICE PILAF



**DOUBLETREE RESORT
by Hilton™**
MYRTLE BEACH OCEANFRONT
CHOICE OF TWO OR THREE PROTEINS

PORK SELECTIONS

TERIYAKI GLAZED PORK LOIN WITH PINEAPPLE GINGER RELISH
GRILLED PORK CHOP WITH ONION FIG MARMALADE
HERB ROASTED PORK LOIN WITH BOURBON DEMI
BBQ_PULLED PORK

CHICKEN SELECTIONS

CHICKEN MARBELLA WITH DRIED FRUITS, OLIVES & CAPERS
CHICKEN MADEIRA WITH ROASTED MUSHROOMS
SOUTHERN FRIED CHICKEN
BBQ_ROASTED CHICKEN
CHICKEN PICCATA

SEAFOOD SELECTIONS

PAN-SEARED SALMON WITH LEMON CAPER SAUCE
SHRIMP & GRITS WITH TASSO GRAVY
FRIED FLOUNDER WITH REMOULADE
MARINATED GROPER GREMOLATA
BAKED COD WITH CRUMB TOPPING
BLACKENED GROPER

BEEF SELECTIONS

TOP SIRLOIN TIPS WITH MUSHROOM SAUCE
PETITE TOP SIRLOIN CHIMICHURRI
BRAISED BBQ_BRISKET

***Other beef options are available at Market Price.*

DESSERT

Please select one.

STRAWBERRY SHORTCAKE
PECAN BOURBON TART
CHOCOLATE CAKE
CHEESECAKE
KEY LIME PIE
APPLE PIE

**Pricing is subject to change. *Pricing does not include tax or 24% service charge.*

Service Charge of \$200 will Apply on all Buffets for Groups Under 25 Guests.

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



DOUBLETREE RESORT by Hilton™

MYRTLE BEACH OCEANFRONT

PLATED DINNERS

All Plated Dinners Include Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Fine Hot Teas and Iced Tea.

SOUP/SALAD

Three Course (Select One) - Soup or Salad

SOUP

VEGETARIAN GUMBO WITH CAROLINA GOLD RICE

SHE CRAB SOUP WITH SHERRY & SCALLIONS

NEW ENGLAND CLAM CHOWDER

ASPARAGUS BISQUE

SALAD

ROASTED BEETS WITH FIELD GREENS, CANDIED PECANS, GOAT CHEESE & CHAMPAGNE VINAIGRETTE

PETITE BABY LETTUCES, DRIED CRANBERRIES, HEIRLOOM TOMATO, HOT HOUSE CUCUMBER &

WHITE BALSAMIC VINAIGRETTE

CLASSIC CAESAR WITH ROMAINE LETTUCE, PARMESAN CHEESE & CREAMY CAESAR DRESSING

WEDGE SALAD WITH GRAPE TOMATO, GORGONZOLA CHEESE & CRUMBLED BACON

ENTREES

HEIRLOOM BERKSHIRE PORK CHOP

\$41.00 PER PERSON

SERVED WITH MASHED POTATOES, GARLIC GREEN BEANS, ROASTED WILD MUSHROOM RAGOUT

CHICKEN PICCATA

\$42.00 PER PERSON

SERVED WITH RICE PILAF, BROCCOLINI WITH BABY CARROTS, CAPERS & A LEMON BEURRE BLANC

CHILI RUBBED SALMON AND SHRIMP DUO

\$48.00 PER PERSON

SERVED WITH BUTTERNUT SQUASH COULIS, ANCIENT GRAINS & GRILLED LEMON



**ROASTED PRIME RIB OF BEEF 12 OZ.
MARKET PRICE PER PERSON**

SERVED WITH ROASTED YUKON GOLD POTATOES, GREEN BEANS, NATURAL AU JUS

**FILET MIGNON AND LOBSTER TAIL
MARKET PRICE PER PERSON**

SERVED WITH POMMES ANNA, ASPARAGUS & BÉARNAISE SAUCE

**FILET MIGNON 8 OZ.
MARKET PRICE PER PERSON**

SERVED WITH BUTTERMILK & CHIVE WHIPPED POTATOES, ASPARAGUS & MADEIRA INFUSED JUS

DESSERT

Please select one.

CHEESECAKE WITH RASPBERRY COULIS

PECAN PIE WITH BOURBON CARAMEL

CHOCOLATE CAKE

TIRAMISU

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MYRTLE BEACH OCEANFRONT

HOT HORS D'OEUVRES

APPLEWOOD SMOKED BACON WRAPPED SCALLOPS
\$5.00 PER PIECE

BRAISED BEEF SHORT RIB PANINI WITH FONTINA
\$7.00 PER PIECE

BREADED ARTICHOKE WITH GOAT CHEESE
\$6.00 PER PIECE

CRAB CAKES WITH REMOULADE
\$7.00 PER PIECE

FIG AND GOAT CHEESE TART
\$4.00 PER PIECE

LOW COUNTRY BOIL SKEWER
\$7.00 PER PIECE

SHRIMP, CHORIZO, RED ONION, RED POTATO

CHICKEN PINEAPPLE KABOB
\$6.00 PER PIECE

THREE CHEESE ARANCINI
\$4.00 PER PIECE

GRUYERE AND LEEK TART
\$4.00 PER PIECE

MINI BEEF WELLINGTON
\$6.00 PER PIECE



DOUBLETREE RESORT
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MYRTLE BEACH OCEANFRONT

MUSHROOM ARANCINI
\$5.00 PER PIECE

COCONUT CHICKEN
\$5.00 PER PIECE

PEAR ALMOND BRIE
\$5.00 PER PIECE

BEEF SATE SKEWER
\$5.00 PER PIECE

THAI PEANUT SATE
\$5.00 PER PIECE

SPANAKOPITA
\$4.00 PER PIECE

Reception items are based on a minimum of 30 guests.

Receptions with less than 30 guests will be assessed a one-time labor fee of \$150.

Minimum order of 30 pieces per item.

**Pricing is subject to change. *Pricing does not include tax or 24% service charge.*

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



DOUBLETREE RESORT
by Hilton™

MYRTLE BEACH OCEANFRONT

COLD HORS D'OEUVRES

BLOODY MARY OYSTER SHOOTERS (NON-ALCOHOLIC)
\$8.00 PER PIECE

TUNA POKE IN WONTON SHELL
\$8.00 PER PIECE

GUACAMAMME CROSTINI
\$5.00 PER PIECE

RATATOUILLE CROSTINI
\$5.00 PER PIECE

PIMENTO CHEESE CRISPS
\$5.00 PER PIECE

SHRIMP COCKTAIL

\$5.00 PER PIECE

WITH LEMON & LIVELY COCKTAIL SAUCE

CAPRESE SKEWER

\$6.00 PER PIECE

FRESH MOZZARELLA, PLUM TOMATO & BASIL WITH BALSAMIC DRIZZLE

Reception items are based on a minimum of 30 guests.

Receptions with less than 30 guests will be assessed a one-time labor fee of \$150.

Minimum order of 30 pieces per item.

**Pricing is subject to change. *Pricing does not include tax or 24% service charge.*

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



DOUBLETREE RESORT
by Hilton™
MYRTLE BEACH OCEANFRONT
DISPLAYS

FRESH SEASONAL CRUDITE

\$12.00 PER PERSON

FRESH SEASONAL VEGETABLES WITH HUMMUS AVOCADO BUTTERMILK DIP

FRESH SEASONAL FRUIT

\$14.00 PER PERSON

FRESH CUT SEASONAL MELONS, PINEAPPLE, GRAPES & BERRIES WITH GREEK YOGURT DIP

IMPORTED & DOMESTIC CHEESE BOARD

\$18.00 PER PERSON

IMPORTED AND DOMESTIC CHEESES WITH FRUIT CHUTNEY, WHOLE GRAIN MUSTARD,
CRACKERS & ARTISAN FLATBREADS

ANTIPASTO DISPLAY

\$18.00 PER PERSON

SLICED CURED MEATS, FRESH MOZZARELLA & FETA CHEESE WITH KALAMATA OLIVES,
MARINATED VEGETABLES & CRISPY FLATBREAD

Reception items are based on a minimum of 30 guests.

Receptions with less than 30 guests will be assessed a one-time labor fee of \$150.

**Pricing is subject to change. *Pricing does not include tax or 24% service charge.*

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



DOUBLE TREE RESORT
by Hilton™
MYRTLE BEACH OCEANFRONT
BAR BEVERAGES

HOSTED & CASH BAR

HOSTED BAR: THE HOST WILL PAY FOR ALL DRINKS ORDERED BY THE GUESTS.
THESE PRICES ARE SUBJECT TO ALL CURRENT STATE AND LOCAL TAXES PLUS A 24% SERVICE CHARGE.

CASH BAR: THE GUEST WILL PAY FOR THEIR OWN DRINKS.

THESE PRICES INCLUDE ALL CURRENT STATE AND LOCAL TAXES. DOES NOT INCLUDE GRATUITY.

BRONZE

GORDON'S VODKA
GORDON'S GIN
ADMIRAL NELSON RUM
EL TORO TEQUILA
EARLY TIMES BOURBON
CANADIAN CLUB WHISKEY
GRANTS FAMILY SCOTCH
\$7++ PER DRINK
CASH BAR - \$9 PER DRINK

SILVER

SMIRNOFF VODKA
NEW AMSTERDAM GIN
BACARDI RUM
SAUZA BLANCO TEQUILA
JIM BEAM BOURBON
CANADIAN CLUB WHISKEY
J&B SCOTCH
\$9++ PER DRINK
CASH BAR - \$11 PER DRINK

GOLD

TITO'S VODKA
TANQUERAY GIN
BACARDI RUM
1800 SILVER TEQUILA
BULLEIT BOURBON
JACK DANIEL'S WHISKEY
DEWAR'S SCOTCH
\$10++ PER DRINK
CASH BAR - \$12 PER DRINK

PLATINUM

GREY GOOSE VODKA
HENDRICKS GIN
BACARDI 8-YEAR RUM
MILAGO ANEJO TEQUILA
KNOB CREEK BOURBON
JAMESON IRISH WHISKEY
GLENMORANGIE SCOTCH
\$12++ PER DRINK
CASH BAR - \$14 PER DRINK

DOMESTIC BEER

BUDWEISER
BUD LITE
MILLER LITE
YUENGLING
\$4.75++ PER CAN
CASH BAR - \$5 PER CAN

IMPORTED BEER

BLUE MOON
CORONA
SIERRA NEVADA
HEINEKEN
\$6.50++ PER CAN
CASH BAR - \$7 PER CAN

LOCAL BEER

GRAND STRAND
TIDAL CREEK
CROOKED HAMMOCK
NEW SOUTH
\$9++ PER CAN
CASH BAR - \$10 PER CAN

WINE

WYCLIFFE BRUT
PROVERB CHARDONNAY
PROVERB CABERNET
\$9++ PER DRINK
CASH BAR - \$10 PER DRINK
MIONETTO PROSECCO
STORYPOINT CHARDONNAY
STORYPOINT CABERNET
\$10++ PER DRINK
CASH BAR - \$12 PER DRINK

BOTTLED WATER

AQUA PANNA
PELEGREINO
\$5.50++ PER BOTTLE
CASH BAR - \$6 PER BOTTLE

CANNED SODA

COKE, DIET COKE
GINGER ALE, SPRITE
\$3.50++ PER CAN
CASH BAR - \$4 PER CAN

CHANDON BRUT SPARKLING
FRANCISCAN CHARDONNAY
COLUMBIA CREST CABERNET
\$12++ PER DRINK
CASH BAR - \$14 PER DRINK

It is a requirement to have one bartender for every 50 guests. A fee of \$45 per bartender, per hour will be incurred.
The DoubleTree prohibits the consumption of shots. Alcohol is not permitted to be brought in or taken from the event by any guest.
**Pricing is subject to change. *Pricing does not include tax or 24% service charge.*



MYRTLE BEACH OCEANFRONT

PACKAGE BAR

PACKAGE BAR: OFFERS THE SAME EXTENSIVE SELECTION OF BEVERAGES AS OUR HOSTED BAR WITH THE ADVANTAGE OF PER HOUR/PER PERSON PRICING. EACH HOUR IS BASED ON YOUR GUEST COUNT WITH THE EXCEPTION OF THOSE UNDER THE AGE OF 21. THESE PRICES ARE SUBJECT TO ALL CURRENT STATE AND LOCAL TAXES AND A 24% SERVICE CHARGE.

BRONZE

WYCLIFF BRUT	MIONETTO PROSECCO
PROVERB CHARDONNAY	STORYPOINT CHARDONNAY
PROVERB CABERNET	STORYPOINT CABERNET
BUDWEISER, BUD LITE,	BUDWEISER, BUD LITE,
MILLER LITE, CORONA,	MILLER LITE, BLUE MOON,
HEINEKEN, YUENGLING	CORONA, YUENGLING,
GORDONS VODKA	SIERRA NEVADA, HEINEKEN
GORDONS GIN	SMIRNOFF VODKA
ADMIRAL NELSON RUM	NEW AMSTERDAM GIN
EARLY TIMES BOURBON	BACARDI RUM
CANADIAN CLUB WHISKEY	JIM BEAM BOURBON
GRANTS FAMILY SCOTCH	CANADIAN CLUB WHISKEY
EL TORO TEQUILA	J&B SCOTCH
COKE, DIET COKE,	SAUZA BLANCO TEQUILA
Sprite, GINGER ALE	COKE, DIET COKE,
1-HOUR	Sprite, GINGER ALE
\$27 PER PERSON	1-HOUR
2-HOURS	\$30 PER PERSON
\$36 PER PERSON	2-HOURS
3-HOURS	\$40 PER PERSON
\$45 PER PERSON	3-HOURS
4-HOURS	\$50 PER PERSON
\$54 PER PERSON	4-HOURS

SILVER

WYCLIFF BRUT	MIONETTO PROSECCO
PROVERB CHARDONNAY	STORYPOINT CHARDONNAY
PROVERB CABERNET	STORYPOINT CABERNET
BUDWEISER, BUD LITE,	BUDWEISER, BUD LITE,
MILLER LITE, CORONA,	MILLER LITE, BLUE MOON,
HEINEKEN, YUENGLING	CORONA, YUENGLING,
GORDONS VODKA	SIERRA NEVADA, HEINEKEN
GORDONS GIN	SMIRNOFF VODKA
ADMIRAL NELSON RUM	NEW AMSTERDAM GIN
EARLY TIMES BOURBON	BACARDI RUM
CANADIAN CLUB WHISKEY	JIM BEAM BOURBON
GRANTS FAMILY SCOTCH	CANADIAN CLUB WHISKEY
EL TORO TEQUILA	J&B SCOTCH
COKE, DIET COKE,	SAUZA BLANCO TEQUILA
Sprite, GINGER ALE	COKE, DIET COKE,
1-HOUR	Sprite, GINGER ALE
\$27 PER PERSON	1-HOUR
2-HOURS	\$30 PER PERSON
\$36 PER PERSON	2-HOURS
3-HOURS	\$40 PER PERSON
\$45 PER PERSON	3-HOURS
4-HOURS	\$50 PER PERSON
\$54 PER PERSON	4-HOURS
	\$60 PER PERSON

GOLD

WYCLIFF BRUT	CHANDON BRUT SPARKLING
PROVERB CHARDONNAY	STORYPOINT CHARDONNAY
PROVERB CABERNET	STORYPOINT CABERNET
BUDWEISER, BUD LITE,	BUDWEISER, BUD LITE,
MILLER LITE, CORONA,	MILLER LITE, BLUE MOON,
HEINEKEN, YUENGLING	CORONA, YUENGLING
GORDONS VODKA	SIERRA NEVADA, HEINEKEN
GORDONS GIN	TITO'S VODKA
ADMIRAL NELSON RUM	TANQUERAY GIN
EARLY TIMES BOURBON	BACARDI RUM
CANADIAN CLUB WHISKEY	BULLEIT BOURBON
GRANTS FAMILY SCOTCH	JACK DANIEL'S WHISKEY
EL TORO TEQUILA	DEWAR'S SCOTCH
COKE, DIET COKE,	1800 SILVER TEQUILA
Sprite, GINGER ALE	COKE, DIET COKE,
1-HOUR	Sprite, GINGER ALE
\$27 PER PERSON	1-HOUR
2-HOURS	\$36 PER PERSON
\$36 PER PERSON	2-HOURS
3-HOURS	\$48 PER PERSON
\$45 PER PERSON	3-HOURS
4-HOURS	\$60 PER PERSON
\$54 PER PERSON	4-HOURS
	\$72 PER PERSON

PLATINUM

WYCLIFF BRUT	FRANCISCAN CHARDONNAY
PROVERB CHARDONNAY	COLUMBIA CREST CABERNET
PROVERB CABERNET	BUDWEISER, BUD LITE,
BUDWEISER, BUD LITE,	MILLER LITE, BLUE MOON,
MILLER LITE, CORONA,	CORONA, YUENGLING
HEINEKEN, YUENGLING	SIERRA NEVADA, HEINEKEN
GORDONS VODKA	GREY GOOSE VODKA
GORDONS GIN	HENDRICKS GIN
ADMIRAL NELSON RUM	BACARDI 8-YEAR RUM
EARLY TIMES BOURBON	KNOB CREEK BOURBON
CANADIAN CLUB WHISKEY	JAMESON IRISH WHISKEY
GRANTS FAMILY SCOTCH	GLENMORANGIE SCOTCH
EL TORO TEQUILA	MILAGO ANEJO TEQUILA
COKE, DIET COKE,	COKE, DIET COKE,
Sprite, GINGER ALE	Sprite, GINGER ALE
1-HOUR	1-HOUR
\$27 PER PERSON	\$40 PER PERSON
2-HOURS	2-HOURS
\$36 PER PERSON	\$52 PER PERSON
3-HOURS	3-HOURS
\$45 PER PERSON	\$70 PER PERSON
4-HOURS	4-HOURS
\$54 PER PERSON	\$82 PER PERSON

WINE, BEER & SODA

WYCLIFF BRUT	PROVERB CHARDONNAY
PROVERB CABERNET	PROVERB CABERNET
BUDWEISER, BUD LITE,	MILLER LITE, CORONA, HEINEKEN
MILLER LITE, CORONA,	YUENGLING, BLUE MOON, SIERRA NEVADA
HEINEKEN, YUENGLING	COKE, DIET COKE, SPRITE, GINGER ALE
GORDONS VODKA	
GORDONS GIN	
ADMIRAL NELSON RUM	
EARLY TIMES BOURBON	
CANADIAN CLUB WHISKEY	
GRANTS FAMILY SCOTCH	
EL TORO TEQUILA	
COKE, DIET COKE,	
Sprite, GINGER ALE	
1-HOUR	
\$18 PER PERSON	
2-HOURS	
\$27 PER PERSON	
3-HOURS	
\$36 PER PERSON	
4-HOURS	
\$45 PER PERSON	

UNLIMITED NON-ALCOHOLIC BEVERAGE SERVICE

INCLUDES SODA, ICED TEA & COFFEE
\$15 PER PERSON

It is a requirement to have one bartender for every 50 guests. A fee of \$45 per bartender, per hour will be incurred.
The DoubleTree prohibits the consumption of shots. Alcohol is not permitted to be brought in or taken from the event by any guest.
**Pricing is subject to change. *Pricing does not include tax or 24% service charge.*



MEAL SERVICE

- *Plated meal service is based on a one (1) hour service time.*
- *Buffet meal service is based on a one (1) and a half hour service time.*
- *Breaks are based upon a thirty (30) minute service time.*
- *Due to health regulations and quality concerns, items from the buffet can not be served on mid-morning, afternoon or evening breaks.*
- *An extension of actual service items is subject to additional labor fees.*
- *Meal service beginning after 10:00pm will be assessed a 50% menu surcharge.*

ADDITIONAL CHARGES

- *Carvers and Station Attendants- \$100.00 each per two for a (2) hour shift*
- *One (1) attendant per hundred (100) guests. Each additional hour is \$50.00 per hour.*
- *Bartender Fee- \$45.00 per hour, One (1) per hundred (100) guests, Four (4) hour shift*
- *Room Re-Sets: If a room set-up is changed within twenty-four (24) hours of the event, there will be a minimum additional fee of \$200.00 for the re-set. Fee is subject to increase depending on the room size and the complexity of the revisions.*

SERVICE CHARGE, GRATUITIES, ADMINISTRATIVE FEE, TAXES

- *The combined gratuity and service charge of 24% is applicable to all services and products on the banquet event order, plus applicable state and local taxes, unless otherwise stated as excluded. A portion of the combined charge of 12% is a gratuity and will be fully distributed to the employees assigned to the event. The remainder of the combined charge 12% is a service charge that is not a gratuity and is the property of the Hotel to cover discretionary and administrative costs of the event.*

GUARANTEES

- *Final attendance must be specified seven (7) business days prior to the event by noon. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee of the number in attendance, whichever is greater.*
- *Dietary restriction numbers are required when the guarantee is provided. If there are no dietary restrictions listed on the original arrangements the hotel reserves the right to provide a vegan meal to a number not greater than 10% of the actual guarantee.*

PAYMENT

- *Payment shall be made in advance of the function unless credit has been established with the hotel. In such case, the complete account is due and payable no later than thirty (30) days from the date of the function.*



FOOD & BEVERAGE

- *Menu Selections- In addition to our published menus suggestions, our culinary, catering and events teams are specialists in creating customized solutions. Let your imagination be your guide knowing that we understand special requests, budget wants and dietary requirements. We are committed to all of our guest needs including those who have special dietary restrictions (such as food allergy, intolerance or other medically restricted diet, and are also aware that some may also adhere to a vegetarian or vegan diet. Our goal is to deliver a memorable experience through culinary skill.*
- *Our menus are subject to change and ingredients may vary based on seasonality or availability.*
- *Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness.*
- *No outside Food and Beverage is allowed in the Meeting and Event Space. If food is brought in a clean-up fee of \$250.00 per day will be assessed. If alcoholic beverages are brought in, the event may be shut down.*
- *All Food and Beverage, including alcohol, must be purchased through the hotel and served by hotel staff.*
- *All pricing is guaranteed ninety (90) days prior to your event date.*

ROOM ASSIGNMENT & SEATING

- *Function rooms are assigned by the hotel according to the anticipated guests count and set-up requirements. The hotel reserves the right to make room changes to a more suitable room should the initial requirements change.*

LINEN

- *White linens and napkins are available through the hotel according to the anticipated guest counts and set-up requirements. The hotel reserves the right to make room changes to a more suitable room should the initial requirements change.*

FLORALS, DECOR, ENTERTAINMENT

- *The hotel has a list of recommended vendors and is happy to facilitate needs. Property advance notification is required when scheduling entertainment and the use of volume enhancing equipment. The hotel reserves the right to control the volume on all functions.*
- *Sparklers, floating lanterns, fake petals and confetti (including biodegradable) are not permitted in outdoor venues. Please also be cognizant of anything that could blow away and become litter as we want to protect our sensitive ecosystem.*
- *Due to dangers of broken glass where guests walk barefoot, no glassware is permitted poolside, on the decks or terraces, on the beach or the lawns. Plastic beverageware will be provided at bars and drink stations. Any glass centerpieces in these locations must be weighted and no taller than six inches.*
- *Additionally, we can prepare the billing to keep your master account clean and simple. Should you make your own arrangements, all deliveries should be coordinated with your catering or event manager.*

AUDIO VISUAL

- *For your convenience, Encore Global is our in-house provider. Our professional and knowledgeable on-site team provides our guests with state of the art equipment and trouble shooting expertise.*



SIGNAGE

- The hotel does not permit affixing anything to the walls, doors or ceilings that would leave damage. Pre-approved signage is permitted in the registration area and in the private function areas only. No signs are permitted in the hotel lobby, on the building exterior or any other public areas. The hotel reserves the right to approve all signage. All signs must be professionally printed and should be free standing or on an easel. The hotel will assist in placing all signs and banners. An \$85.00 charge per banner will apply.*

DAMAGE CONSIDERATION

- The hotel will not permit anything to be affixed to the walls, floors, ceilings, furniture, fixtures, furnishings or any other hotel property unless the hotel management gives approval. In the event that any of the above mentioned activities take place without hotel authorization, the cost of any repair and/or replacement will be paid by the patron.*

LOST & FOUND

- The hotel will not assume or accept responsibility for damages to or loss of any merchandise or articles in the hotel prior to, during or following an event.*