

Weddings

AT COLLETON RIVER



*Envision the Southern Charm
of a ceremony under Spanish moss-covered Oak Trees,
set against a stunning backdrop of breathtaking
water views and spectacular sunsets...*



A Lowcountry wedding at Colleton River can be truly magical. The historic elegance, the unique grace and the privacy we all cherish, create an atmosphere perfect for your special day, indoors or out.

Our Dye Clubhouse offers you the charm of the South and is happy to welcome you under our Oak Trees for a Ceremony. Or you may wish to be married near the waterside at our Nicklaus Clubhouse.

Colleton River flourishes with the enchantment of unsurpassed beauty that you, your family and your guests will enjoy.



NICKLAUS CLUBHOUSE





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Colleton River Wedding Package

Per Person Pricing Includes:

- The Entire Clubhouse Private for your Event for
Five Hours - starting at Cocktail Hour
- Five Passed Hors D'Oeuvres and One Display Station
- Two Course Plated Meal or Strolling Reception
- Bar Set Up and Bartender Fee for One Bar
- White or Ivory Linen and Napkins
- Chivari Chairs for indoor events up to 200 people (Nicklaus Clubhouse)
- Banquet Chairs for indoor events up to 120 people (Dye Clubhouse)
- Plates, Silverware and Stemware for Table and Bar Set Ups





Cocktail Hour

Hors D'Oeuvres Butler Passed- Selection of 5

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- Asparagus Wrapped in Prosciutto
- Tomato, Buffalo Mozzarella and Basil Bruschetta
- Tuna Zuzu Tartare
- Smoked Salmon and Fresh Dill on Toast Point
- Beef Carpaccio Canape
- Granny Smith Apple and Brie with Walnuts on Crostini
- Poached Shrimp, Basil, Artichoke, Cherry, Tomato Skewer
- Strawberry Crostini with Shallot, Herbs and Balsamic Vinegar
- Endive with Cured Olive Salad
- Fried Green Tomato Bite with Pimento Cheese
- Country Ham Wrapped in Pickled Okra Poached Pear and Blue Cheese Crostini
- Mini Bouchees with Polynesian Chicken
- North Carolina Smoked Trout Canape with Green Apples and Pecan

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- She Crab Shooter with Crabmeat Salad
- Blue Crab Fritter
- Shrimp and Grits Spoon
- Benne Crusted Chicken Strips
- Chicken Pot Stickers
- Beef or Chicken Satay with Thai Peanut Sauce
- Miniature Ham Biscuit with Spicy Mustard
- Miniature Quiche
- Andouille Sausage Corndog
- Scallop Wrapped in Smoked Bacon
- Mini Lump Crab Cake
- North Carolina Smoked Trout Canape with Green Apples and Pecan
- Blue Cheese Stuffed Mushroom
- Rosemary & Dijon Glazed New Zealand Lamb Chop
- Brazilian Beef Churrasco with Chimichurri Sauce



Cocktail Hour

Display Hors D'Oeuvres

Selection of 1

Chilled Seafood Display

Freshly Shucked Oysters, Crab Claws, Old Bay Poached Shrimp, Marinated Mussels

Cocktail and Cognac Sauce, Tabasco, Lemons and Mignonette

Antipasto Display

Imported Dry and Cured Meat Selection, Hand Selected Artisan Cheeses, Variety of Marinated Olives, and Assortment of Grilled Breads, Lavosh and Breadsticks

Flavored Mustards and Condiments

Cheese Station

Local and Imported Hand Selected Cheeses

Honey, Candied Walnuts, Grapes, Artisan Breads & Gourmet Crackers

Dim Sum Station

Crispy Egg Rolls, Pot Stickers, Dumplings, Asian Noodle Salad with Crispy Vegetables and Assorted Dipping Sauces

Blue Crab Cake Saute

Lump Crabcake, Sweet Corn Sauce

Citrus - Jalapeno & Herb Salad

Chef Attended- Fee \$150

White Shrimp & Smoked Bacon Gravy

Fried Green Tomato, Sweet Tomato Jam

Chef Attended- Fee \$150





Plated Dinner

First Course

Selection of 1

Baby Spinach Salad

Bacon Vinaigrette, Local Berries

Classic Caesar Salad

Crisp Romaine Leaves, Garlic, Anchovies, Parmesan Reggiano

Arugula- Endive Salad

Beets, Candied Pecans, Goat Cheese

Artisan Greens Salad

Tangle of Greens and Garden Vegetables

White Balsamic-Honey Vinaigrette

The "Wedge" Salad

*Wedge of Crisp Iceberg Lettuce, Vine Ripe Tomatoes, Red Onions,
Crumbled Blue Cheese, Bacon and Blue Cheese Dressing*

Carolina She Crab Soup

with Cream Sherry and Chives

Jumbo Lump Crabcake with Sweet Corn Cream

Lump Crab Stuffed Mushroom with Mornay Sauce

Wild Mushroom Ravioli and Sherry Cream Sauce

Petite Herb Salad, Crispy Garlic Fennel Sausage



Plated Dinner

Entree Options

Pricing is per person

Service Charge & tax is additional

Coriander Dusted Local Grouper

*Tomato Confit, Caramelized Eggplant and
Black Olive Jus- \$98*

Seared Swordfish Medallion

*Carrot-Smoked Bacon Puree, Pearl Pasta, Seasonal Vegetables
and Herb Salad- \$100*

Vidalia Crusted Seared Beef Mignon

*Truffle Whipped Potato, Ragout of Wild Mushrooms and
Vegetables, Cabernet Jus- \$110*

Pepper Roasted New York Strip

*Parsnip Puree, Haricot Vert and Cured Tomato with
Madeira Jus- \$108*

Spice Roasted Salmon Filet

*Steamed Basmati, Red Curry Vegetables and
Cilantro Oil - \$98*

Pan Roasted Chicken Breast and Shallot Thyme Jus

*Ragout of Chicken Confit Oven Roasted Root Vegetables
and Potatoes- \$92*





Plated Dinner

Duet Options

Pricing is per person

Service Charge & tax is additional



Mediterranean Roasted Chicken Breast and Grilled Shrimp
Sundried Tomato, Orzo and Pesto Marinated Vegetables
Romesco Sauce- \$101

Seared Beef Mignon and Spice Roasted Grouper
Truffled Potato Mousseline, Herbed Seasonal Baby Vegetables
Sherry Jus- \$115

Baked Lump Crab Cake and Pepper Seared Beef Mignon
Asparagus in Olive Oil and Lemon, Red Potatoes
Brandied Shallot Jus- \$120

Vidalia Crusted Seared Beef Mignon and Sea Bass
Herb Whipped Potato and Ragout of Wild Mushrooms and
Vegetables with Cabernet Jus- \$125

Seared Beef Medallion and Butter Poached Maine Lobster
Roasted Garlic Dauphinoise Potato and Haricot Vert,
Bordelaise Sauce- Market Pricing



Strolling Reception

Included in Strolling Reception

Pricing is per person

Service Charge & tax is additional

Five Passed Hors D'Oeuvres

Chilled Seafood Display

*Freshly Shucked Oysters, Crab Claws, Old Bay Poached Shrimp,
Marinated Mussels
Cocktail and Cognac Sauce, Tabasco, Lemons and Mignonette*

Carved New York Strip

Chive Mashed Potatoes, Green Peppercorn Demi Glaze, Rolls

Pasta Station

*Orrichette with Marinara Sauce
Mushroom Ravioli with Pesto Alfredo Sauce
Garlic Bread, Parmesan Cheese*

Salad Station

*Tomato, Mozzarella and Basil with Balsamic Vinaigrette
Caesar Salad
Mixed Greens Salad*

Bananas Foster

*Caramelized Ripe Bananas and Dark Jamaican Rum
Chef to Flambe with Cinnamon Ice Cream





Strolling Reception

Please Choose Two

Pricing is per person

Service Charge & tax is additional
\$175

Carved Turkey with Gravy

Cornbread Stuffing, Cranberry Chutney

Shrimp & Grits Station

*Bacon, Shrimp, Tomatoes, Green Onions, Sausage,
Sharp Cheddar and Pepper Jack Cheeses*

Cider Glazed Pork Loin

Maple Sweet Potato Puree, Apple Scented Jus

Salmon Wellington

Caramelized Artichokes, Bearnaise

Crabcake Station

Maryland Lump Crabcakes

**Chef to sear with Yellow Stone Ground Grits, Petit Herb Salad*

Desserts



Dessert Enhancements

Pricing is per person

Service Charge & tax is additional

Chef's Selection of Miniature Pastries

*To Include Key Lime Tarts, Eclairs, Mixed Berry Tarts,
Lemon Bars, Chocolate Covered Strawberries,
Cheese Pops, Cookies- \$20*

Chef Attended Crepe Station

*Mascarpone, Vanilla Anglaise and Orange Segments
Nutella and Caramelized Banana- \$30*

Deluxe Candy Bar

*Old Fashioned and Traditional Candies
To Include Jellies, Chocolates and Hard Candies- \$20*

Ice Cream Social

*Chef to scoop Vanilla and Chocolate Ice Cream
Variety of Candy Toppings, Nuts, Fresh Fruit, Whipped Cream
Chocolate and Caramel Sauce- \$25*

Deluxe Coffee Station

*Regular and Decaffeinated Coffee
Rock Candy Sticks, Turbinado, Flavored Syrups, Whipped Cream
Chocolate Shavings- \$15*



Afterglow

Late Night Snacks

Pricing is per person

Service Charge & tax is additional

Buffalo Chicken Sliders - \$10

Cheese Burger Sliders - \$12

Tomato Soup Shooter with Mini Grilled Cheese - \$10

Warm NY Street Pretzels, Spicy Mustard - \$8

Mini Pilly Cheesecake - \$15

Warm Cookies with White Russian Milkshakes - \$10

Warm Beignets and Bailey's Coffee - \$12

Parmesan Dusted Shoestring Fries with Truffle Aioli - \$8





Bar

Five Hour Bar Package

Pricing is per person

Service charge & tax is additional

Premium Liquor- \$60

Grey Goose, Vodka

Bombay Sapphire, Gin

Chivas Regal, Scotch

Woodford Reserve, Bourbon

Crown Royal, Whiskey

MT Gay or Meyers, Rum

1800 Reposado, Tequila

Call Liquor- \$50

Titos, Vodka

Tanqueray, Gin

Chivas Regal, Scotch

Makers Mark Bourbon

Seagram's V.O., Whiskey

Captain Morgan, Rum

El Jimador, Tequila

Beer- inclusive of bar package

Domestic: Bud Light, Budweiser, Miller Light & Michelob Ultra

Imported: Corona, Amstel & Heineken

Wine- inclusive of bar package

Grayson Cellars, Chardonnay

District 7, Sauvignon Blanc

Carletto, Pinot Grigio

Kenwood, Cabernet

Silver Peak, Pinot Noir





Bar Enhancements

Pricing is per person

Service charge & tax is additional

Wine Service

Choice of (2) Wines from the bar - \$15

Champagne Toast - \$10

Bourbon Bar - pricing separate

Signature Cocktails

Choice of Two

\$16 per person

additional to package price or \$50 for just signature cocktails

Palmetto Punch

Spiced Rum, Coconut Rum, Pineapple Juice, Grenadine, Orange Juice

White Sangria, Sweet Tea Vodka

The Golden Bear

Tito's Vodka, Club Soda, Fresh Squeezed Orange Juice

Lowcountry Lemonade

Peach Schnapps, Lemonade, Fresh Mint

Champagne Cooler

Brandy Cointreau, Champagne

Lowcountry Wedding

Sweet Tea Vodka, Champagne, Fresh Lemon Juice





Frequently Asked Questions

WHAT IS REQUIRED TO SECURE A SPACE?

Signed Contract and \$3,500 deposit

WHAT IS THE CEREMONY FEE AND SITE FEES?

Ceremony Location Fee- \$500

**does not include ceremony chairs*

Dye Clubhouse- \$500

Nicklaus Clubhouse - \$3500

IS THERE A FOOD AND BEVERAGE MINIMUM?

Yes. The minimum is \$150 per person

DO I NEED A WEDDING PLANNER?

It is strongly recommended to have a day-of planner or Coordinator. We can assist with the wedding ceremony Coordination for a fee of \$750

DO YOU OFFER A TASTING?

We offer complimentary tastings for the bride and groom.

CAN WE HAVE TWO ENTREE OPTIONS?

Two entree options are available, it is required to have place cards with meal choices for your guests. You can also add a third entree for an up-charge of \$10 per person. Dietary Restriction options available upon request.

DO YOU HAVE A PREFERRED VENDOR LIST?

Yes. Available upon request

ARE THERE ON PROPERTY ACCOMMODATIONS

We offer six Golf Cottages for rent. Each are within a walking distance or short drive to venues.



Notes



Contact Us
For more information, please call 843.836.4431