



EMBASSY SUITES®

Myrtle Beach - Oceanfront Resort

at Kingston Plantation

Congratulations on your engagement and upcoming wedding.

In the perfect place...

Wedding dreams become reality at the finest resort on the Atlantic Coast, Kingston Resorts. Our sparkling beach and romantic atmosphere provide the perfect background for a picturesque wedding whether you are planning an extravagant soiree or an intimate celebration. Choose from a multitude of venues which includes a selection of beautiful ocean front ballrooms.

In the perfect hands...

Kingston Resorts has been making dreams come true for over 30 years. You can rely on our seasoned staff to anticipate your every need and provide service second to none. Choose from a selection of delectable menus or have our talented chefs work with you to design a custom menu specifically for your event. What better way to satisfy both your guests and yourself than with a perfect meal at the culmination of your special day. When you combine Kingston Resorts' impeccable amenities and accommodations with your wedding vision achieved by our staff, a truly memorable wedding experience is ensured.

Best Wishes,

*Robin Kociski & Kimberly Czajka
Kingston Resorts Catering Team*

Wedding Package

Private Reception Space Set to Your Specifications

Dance Floor, Table Decor of White Linens, Candlelit Centerpieces

Four Hour Wedding Event

(One Hour Hors D'oeuvres Reception and Three Hours of Dinner and Dancing)

Champagne Toast

Cake Cutting Service

**Oceanview Accommodations for the Bride & Groom on Your Wedding Night*

Menu Tasting for Two & Reception Consultation

Special Room Rate for a Block of Rooms to be Set Aside for Your Guests

*Referral Service for Wedding Coordinators, Officiates, Florists, Bakers, Photographers, Videographers,
Musicians, Disc Jockeys, Specialty Linens, Chair Covers, and More...*

**Based on availability*

(Receptions with minimum revenue of \$3,000.00 prior to Sales Tax and Service Charge are eligible for a complimentary Guest Room for wedding night)

Our wedding packages are designed to suit any taste, however, if you are looking to personalize your special day, our talented chefs take great pride in creating a custom menu just for you

Love Actually Dinner Package

Buffet

RECEPTION *(First Hour)*

Selection of Three Butler Passed Hors D'oeuvres

BAR SERVICE

Four Hour Open Bar with House Brand Liquors, Beer, and Wine

FIRST COURSE *(Select One)*

Garden Salad, Tomato, Cucumber, Red Onion, Choice of Dressing
Field Greens, Carrots, Dried Apricot, Toasted Pecan, Cherry Tomato, Lemon Vinaigrette
Hearts of Romaine, Focaccia Crostini, Classic Caesar Dressing
Baby Greens & Arugula, Poached Pears, Pecans, Feta Cheese Crumbles, Raspberry Vinaigrette

ENTREES *(Select Two)*

Grilled NY Strip Steaks, Balsamic Rosemary Jus
Braised Short Ribs, Merlot Sauce
Herb Roasted Chicken Breast, Sun Dried Tomato Sauce
Braised Bone in Chicken Breast, Artichoke Cream Sauce
Shrimp Scampi over Angel Hair Pasta
Seafood Stuffed Flounder, Brandy Jus

ACCOMPANIMENT *(Select One)*

Fork Mashed Garlic and Sour Cream Potatoes
Roasted Vegetable Cous Cous
Oven Roasted Red Bliss Potatoes
Classic Rice Pilaf

ACCOMPANIMENT *(Select One)*

Roasted Baby Vegetables
Squash Casserole
Green Beans with Roasted Red Peppers
Chef's Vegetable Medley

STANDARD SERVICE

Fresh Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

\$100 per person

(\$65 per person without open bar)

All prices subject to applicable service charge, gratuity and tax

*The combined gratuity and service charge of 22% is applicable to all services and products on the banquet event order, plus 7% state and 2.5% local taxes on Food, Beer, Wine and Other, and 12% state and 2.5% local taxes on Liquor, unless otherwise stated as excluded. A portion of the combined charge, 12.7%, is a **gratuity** and will be fully distributed to employees assigned to the Event. The remainder of the combined charge, 9.3%, is a **service charge** that is not a gratuity and is the property of Hotel to cover discretionary and administrative costs of the Event.*

Serendipity Dinner Package

Buffet

RECEPTION *(First Hour)*

*Selection of Four Butler Passed Hors D'oeuvres
Imported and Domestic Cheese Display*

BAR SERVICE

Four Hour Open Bar with House Brand Liquors, Beer, and Wine

FIRST COURSE *(Select One)*

*Garden Salad, Tomato, Cucumber, Red Onion, Choice of Dressing
Field Greens, Carrots, Dried Apricot, Toasted Pecan, Cherry Tomato, Lemon Vinaigrette
Hearts of Romaine, Parmesan Cheese, Focaccia Crostini, Classic Caesar Dressing
Iceberg Wedge, Bacon, Blue Cheese Dressing
Baby Greens & Arugula, Poached Pears, Pecans, Gorgonzola Crumbles, Raspberry Vinaigrette*

ENTREES *(Select Three)*

*Grilled NY Strip Steaks, Balsamic Rosemary Jus
Herb Roasted Chicken Breast, Sun Dried Tomato Sauce
Marinated Chicken Breast, Rosemary Lemon Jus
Mushroom and Herb Crusted Chicken Breast, Artichoke and Sundried Tomato Ragout
Grilled Salmon, Champagne Buerre Blanc
Spice Seared Mahi Mahi, Pineapple & Cilantro Salsa*

ACCOMPANIMENT *(Select One)*

*Fork Mashed Garlic and Sour Cream Potatoes
Brown Sugar and Butter Roasted Sweet Potatoes
Roasted Fingerling Potatoes with Herb and Garlic
Classic Rice Pilaf
Roasted Vegetable Orzo*

ACCOMPANIMENT *(Select Two)*

*Roasted Baby Vegetables
Green Beans with Roasted Red Peppers
Steamed Asparagus with Lemon Butter Sauce
Orange Glazed Carrots
Roasted Brussel Sprouts with Warm Bacon Dijon Vinaigrette*

STANDARD SERVICE

*Fresh Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea*

\$115 per person

(\$80 per person without open bar)

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The Proposal Dinner Package

Buffet

RECEPTION *(First Hour)*

*Selection of Four Butler Passed Hors D'oeuvres
Imported and Domestic Cheese Display*

BAR SERVICE

Five Hour Open Bar with House Brand Liquors, Beer, and Wine

FIRST COURSE *(Select One)*

*Garden Salad, Tomato, Cucumber, Red Onion, Choice of Dressing
Field Greens, Carrots, Dried Apricot, Toasted Pecan, Cherry Tomato, Lemon Vinaigrette
Hearts of Romaine, Parmesan Cheese, Focaccia Crostini, Classic Caesar Dressing
Iceberg Wedge, Bacon, Blue Cheese Dressing
Baby Greens & Arugula, Poached Pears, Pecans, Feta Crumbles, Raspberry Vinaigrette*

ENTREES *(Select Three)*

*Filet Mignon, Gorgonzola Cream & Fresh Chive
Stuffed Boneless Breast of Chicken with Cornbread, Andouille Sausage, Apples, Rosemary and Sage, Apple Cider Glaze
Pecan Chicken, Cranberry & Apple Relish
Apricot Pork Tenderloin, Balsamic Reduction
Grilled Salmon, Champagne Buerre Blanc
Scallops & Broccoli Tossed with Bow Tie Pasta, Lemon Garlic Sauce*

ACCOMPANIMENT *(Select One)*

*Fork Mashed Garlic and Sour Cream Potatoes
Brown Sugar and Butter Roasted Sweet Potatoes
Roasted Fingerling Potatoes with Herb and Garlic
Classic Rice Pilaf
Roasted Vegetable Orzo*

ACCOMPANIMENT *(Select Two)*

*Roasted Baby Vegetables
Green Beans with Roasted Red Peppers
Steamed Asparagus with Lemon Butter Sauce
Orange Glazed Carrots
Roasted Brussel Sprouts with Warm Bacon Dijon Vinaigrette*

STANDARD SERVICE

*Fresh Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea*

\$135 per person

(\$90 per person without open bar)

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Starfish Dinner Package

Plated

RECEPTION *(First Hour)*

Selection of Three Butler Passed Hors D'oeuvres

BAR SERVICE

Four Hour Open Bar with House Brand Liquors, Beer, and Wine

FIRST COURSE *(Select One)*

Garden Salad, Tomato, Cucumber, Red Onion, Choice of Dressing
Field Greens, Carrots, Dried Apricot, Toasted Pecan, Cherry Tomato, Lemon Vinaigrette
Hearts of Romaine, Focaccia Crostini, Classic Caesar Dressing
Iceberg Wedge, Bacon, Blue Cheese Dressing
Baby Greens & Arugula, Poached Pears, Pecans, Gorgonzola Crumbles, Raspberry Vinaigrette

ENTREES *(Select Two)*

Grilled NY Sirloin, Caramelized Onions, Mushroom Dijon Jus
Chicken Florentine, Spinach, Onion, Red Peppers, Pine Nuts
Herb Roasted Chicken Breast, Sun Dried Tomato Sauce
Blackened Mahi Mahi, Mango & Cilantro Salsa
Seared Salmon, Vine Ripened Tomato Crab Salsa

ACCOMPANIMENT *(Select One)*

Fork Mashed and Sour Cream Potatoes
Oven Roasted Red Bliss Potatoes
Roasted Vegetable Orzo
Roasted Fingerling Potatoes with Herbs and Garlic
Rice Pilaf

ACCOMPANIMENT *(Select One)*

Roasted Baby Vegetables
Green Beans with Roasted Red Peppers
Chef's Vegetable Medley

STANDARD SERVICE

Fresh Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

\$100 per person

(\$65 per person without open bar)

When choosing more than one entrée for a plated meal, guests must have seating arrangements with place cards indicating what entrée was selected by guest. Number of entrees must be submitted to catering at least 2 weeks in advance of event.

All prices subject to applicable service charge, gratuity and tax

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Sand Dollar Dinner Package

Plated

RECEPTION *(First Hour)*

*Selection of Four Butler Passed Hors D'oeuvres
Imported and Domestic Cheese Display*

BAR SERVICE

Four Hour Open Bar with House Liquors, Beer, and Wine

FIRST COURSE *(Select One)*

*Garden Salad, Tomato, Cucumber, Red Onion, Choice of Dressing
Field Greens, Carrots, Dried Apricot, Toasted Pecan, Cherry Tomato, Lemon Vinaigrette
Hearts of Romaine, Focaccia Crostini, Classic Caesar Dressing
Iceberg Wedge, Bacon, Blue Cheese Dressing
Baby Greens & Arugula, Poached Pears, Pecans, Gorgonzola Crumbles, Raspberry Vinaigrette*

ENTREES *(Select Three)*

*Filet Mignon, Gorgonzola Cream & Fresh Chives
Baby Rack of Lamb, Rosemary Jus
Chicken Oscar: Sautéed Chicken Breast Topped with Crab Meat, Asparagus, Béarnaise Sauce
Chicken Breast Stuffed with Forest Mushrooms, Spinach and Leeks
Seafood Stuffed Shrimp, Garlic Jus
Crab Crusted Salmon, Mango Coulis
Seared Atlantic Wreckfish (Stone Bass), Citrus Fondue*

ACCOMPANIMENT *(Select One)*

*Fork Mashed Garlic and Sour Cream Potatoes
Herbed Quinoa
Roasted Vegetable Cous Cous
Roasted Fingerling Potatoes with Herbs and Garlic*

ACCOMPANIMENT *(Select One)*

*Roasted Baby Vegetables
Oven Roasted Broccoli with Parmesan and Panko
Green Beans with Roasted Red Peppers
Chef's Vegetable Medley*

STANDARD SERVICE

*Fresh Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea*

*\$120 per person
(\$85 per person without open bar)*

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Twenty Four Carat Dinner Package

Plated

RECEPTION *(First Hour)*

*Selection of Four Butler Passed Hors D'oeuvres
Imported and Domestic Cheese Display*

BAR SERVICE

Five Hour Open Bar with House Brand Liquors

FIRST COURSE *(Select One)*

*Garden Salad, Tomato, Cucumber, Red Onion, Choice of Dressing
Field Greens, Carrots, Dried Apricot, Toasted Pecan, Cherry Tomato, Lemon Vinaigrette
Hearts of Romaine, Focaccia Crostini, Classic Caesar Dressing
Iceberg Wedge, Bacon, Blue Cheese Dressing
Baby Greens & Arugula, Poached Pears, Pecans, Gorgonzola Crumbles, Raspberry Vinaigrette*

ENTREES *(Select One)*

*Filet Mignon and Seafood Stuffed Shrimp, Garlic Jus
Tenderloin of Beef and Seared Salmon, Red Wine Reduction
Spice Dusted Mahi Mahi and Jumbo Marinated Shrimp, Pineapple Mango Salsa
Sautéed Chicken Breast and Grilled Salmon, Champagne Beurre Blanc
Grilled Swordfish, Fresh Citrus Sauce and Pan Fried Chicken with Arugula and Caramelized Onions*

ACCOMPANIMENT *(Select One)*

*Fork Mashed Garlic and Sour Cream Potatoes
Roasted Fingerling Potatoes with Herbs and Garlic
Classic Rice Pilaf
Parmesan Risotto*

ACCOMPANIED BY *(Select One)*

*Roasted Baby Vegetables
Oven Roasted Broccoli with Parmesan and Panko
Green Beans with Roasted Red Peppers
Snipped Asparagus with Roasted Yellow Peppers*

STANDARD SERVICE

*Fresh Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea*

*\$140 per person
(\$95 per person without open bar)*

When choosing more than one entrée for a plated meal, guests must have seating arrangements with place cards indicating what entrée was selected by guest. Number of entrees must be submitted to catering at least 2 weeks in advance of event.

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Celebration Stations

*Designed to Enhance your Guests' Culinary Experience
(Minimum of 40 Guests)*

Minimum of 2 Selections when Choosing Stations Only

CARVING STATION

*(\$95.00 Chef Attendant Fee)
(choose one)*

*Roast Prime Rib of Beef, Horseradish Cream
Slow Roasted Turkey, Orange Cranberry Chutney
Pork Loin, Peach & Vidalia Onion Sauce
Tropical Glazed Ham, Curried Pineapple Chutney
Served with Cocktail Rolls*

\$20 per person

PASTA STATION

(\$95.00 Chef Attendant Fee)

*Penne, Tortellini & Orecchiette Pasta
Alfredo, Marinara, Marsala and Pesto Sauces,
Parmesan Cheese
Seasoned Chicken, Shrimp and Sautéed Vegetables with
Mushrooms
Garlic Bread & Freshly Baked Rolls*

\$18 per person

SEAFOOD DISPLAY

*Jumbo Shrimp Cocktail, Cocktail Sauce, Select Oysters,
Littleneck Clams & Green Lip Mussels
Drawn Butter & Lemon Wedges*

\$35 per person

POTATO BAR

*Buttermilk Mashed Potatoes
Crispy Bacon, Caramelized Onions, Crumbled Bleu Cheese,
Shredded Cheddar Cheese, Whipped Butter, Green Onions,
Sour Cream*

\$15 per person

LOW COUNTRY

*Seared Crabcakes, Remoulade
Julienne Vegetable Slaw
Charleston Style Shrimp & Grits
Hushpuppies with Honey Butter*

\$26 per person

SIDEBOARD OF SALADS

*Mixed Greens
Sliced Mushrooms, Grated Cheese, Sliced Olives, Cherry
Tomatoes, Sliced Cucumbers, Bell Pepper Sticks, Croutons,
Toasted Almonds, Sliced Strawberries, Fresh Bacon Bits
Hushpuppies with Butter
Assortment of Salad Dressings: Caesar, Italian, Balsamic
Vinaigrette, Ranch, Bleu Cheese & Honey Mustard*

\$18 per person

LATE NIGHT SNACKS

*Personal Cheese & Pepperoni Pizzas,
Mini Buffalo Chicken Sliders, Cheese Quesadillas
Homemade Potato Chips & Onion Dip*

\$18 per person

BUILD YOUR OWN SUNDAE

*Vanilla, Chocolate & Strawberry Ice Cream
Toppings: Blueberries, Strawberries, Cherries, M&M's,
Reese's Pieces, Brownie Chunks, Sprinkles,
Chocolate Chips, Peanuts, Almonds,
Chocolate Syrup, Hot Fudge, & Caramel Sauce*

\$15 per person

BUTLER PASSED & DISPLAYED HORS D'OEUVRES

COLD BUTLER PASSED HORS D'OEUVRES & CANAPES

Each Selection priced per piece
Minimum 30 pieces per selection

<i>Pimento Cheese, Puff Pastry Cup</i>	\$4.50
<i>Tartlets of Boursin Cheese with Walnut and Apricot</i>	\$4.50
<i>Assorted Canapés</i>	\$4.50
<i>Sliced Beef Tenderloin, Roasted Garlic Aioli, Parmesan Cheese on Toasted French</i>	\$5.00
<i>Sliced Smoked Salmon, Caper Cream Cheese, on Pumpernickel Toast Points</i>	\$5.50
<i>Mini Fruit Skewer</i>	\$4.50

HOT BUTLER PASSED HORS D'OEUVRES

Each Selection priced per piece
Minimum 30 pieces per selection

<i>Mac & Cheese Poppers with Ham</i>	\$4.50
<i>Beef or Chicken Empanada, Cilantro Crema</i>	\$4.50
<i>Vegetable Spring Roll, Sweet Chili Sauce</i>	\$4.50
<i>Spinach & Feta Spanakopita</i>	\$4.50
<i>Raspberry & Almond Brie in Puff Pastry</i>	\$4.50
<i>Pecan Chicken Tender, Peach Chutney</i>	\$5.00
<i>Sesame Chicken Tender</i>	\$5.00
<i>Pear & Almond Brie</i>	\$4.50
<i>Sea Scallops wrapped with Bacon</i>	\$5.00
<i>Beef Wellington, Filet Mignon and Mushroom Duxelle in Puff Pastry</i>	\$5.00

DISPLAYED HORS D'OEUVRES

Each Selection priced per person
Minimum 30 people per selection

<i>Fresh Vegetable Display</i>	\$8.00
<i>Raw and Grilled Fresh Seasonal Vegetable with Garlic Aioli and Ranch Dip</i>	
<i>Fresh Fruit Display</i>	\$10.00
<i>Fresh Cubed Seasonal Melons, Fruit and Berries with a Sweet Tequila-Lime Dipping Sauce</i>	
<i>Imported and Domestic Cheese Display</i>	\$12.00
<i>Flavorful Imported and Domestic Cheeses with Assorted Crackers and Sliced French Baguettes</i>	
<i>Antipasto Display</i>	\$16.00
<i>Grilled & Roasted Vegetables, Marinated Mushrooms & Artichokes, Roasted Red Pepper, Imported Olives, Genoa Salami, Prosciutto, Capocola, Mozzarella Balls, Diced Provolone, Crackers and Focaccia Bread</i>	