



Kingston Plantation

— *Featuring An* —



EMBASSY SUITES
HOTEL®

*Kingston Plantation is the ideal place to host an unforgettable wedding
Featuring numerous ballrooms to include one of the
Grand Strand's only Oceanfront Ballrooms
as well as an Outdoor Pavilion and an Ocean view Terrace.*

*Call today to schedule a tour
843-497-1619*

All wedding packages include the following:

Table Decor

*White floor length linens
Taper candle centerpieces*

Sparkling Wine Toast

*Provided for guests during reception,
one glass per person*

Three-Course Meal or Buffet

Select from a variety of menus

Wedding Night Accommodations*

*Ocean view room provided for the evening
of the wedding for the Bride & Groom
Full Breakfast Buffet Included*

Split Menu

*If you offer your guests two choices of entrée please add \$4 per person price for your selected served menu.
For three choices add \$8. Entrée counts are due 72 hours prior to your event.*

Vegetarian Entrees

Prepared and selected by our Chef and are always available to your guests at no additional cost.

**Based on Availability*

*Receptions under 60 guests do not include
complimentary wedding night accommodations*

*A taxable 22% service charge and 10.5% sales tax will apply to all food and beverage
Prices subject to change without notice*

Grand Strand Plated Luncheon

(Served before 1pm)

Soup or Salad

(select one)

Chilled Carrot & Ginger Soup with Heirloom Tomato Salsa

or

Soup du Jour

Romaine, Pesto Croutons, Shaved Reggiano Cheese, Caesar Dressing

Field Greens, Tomatoes, Sprouts, Carrots, Cucumber, Vinaigrette Dressing

(May substitute a Four Shrimp Cocktail for Soup or Salad for additional \$5.00++ per person)

Entrees

(select one)

Chicken Breast Stuffed with Asparagus, Roasted Peppers & Three Olive Salsa

Roasted Free Range Chicken Breast, Parsley, Sage, Rosemary, Lemon Grass Sauce

Grilled Local Grouper, Parmesan Crust, Beurre Blanc

Pan Seared New York Strip, Wild Mushrooms, Madeira Sauce

All entrees include:

Potatoes or Risotto

& Seasonal Fresh Vegetables

Freshly Baked Artisan Rolls

Iced Tea & Coffee Service

\$38

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Plated Dinner Menu I

(served after 1pm)

Showcase Display

*International Cheese Display
Imported and Domestic Cheeses garnished with Artfully Carved Fruit
Gourmet Crackers and Grissini Sticks*

Soup or Salad

(select one)

Cream of Forest Mushroom Bisque

Hearts of Romaine, Pesto Croutons, Shaved Reggiano Cheese, Caesar Dressing

Field Greens, Tomatoes, Sprouts, Carrots, Cucumber, Vinaigrette Dressing

Lady Apples, Celery, Candied Walnuts, Mandarin Oranges, Baby Frisée, Sweet Citrus Dressing

Red & Yellow Ripened Tomatoes, Fresh Buffalo Mozzarella, Extra Virgin Olive Oil

(May substitute a Four Shrimp Cocktail for Soup or Salad for additional \$5.00++ per person)

Entrees

(select one)

Roulade of Chicken stuffed with Asparagus, Red & Yellow Roasted Peppers, Beurre Blanc

Braised Veal Shank, Fontina Cheese, Tomato Saffron Coulis

Herb Baked Petrale Sole, Grilled Vegetable Relish

Grilled Filet Mignon with Gorgonzola Cream & Fresh Chive Oil

Roulade of Chicken stuffed with Mushrooms, Spinach, Sun-Dried Tomatoes & Smoked Mozzarella

Vegetable Wellington

Grilled Vegetables, Portabella Mushrooms & Gouda Cheese in a Puff Pastry, Roasted Red Pepper Sauce

All entrees include:

Potatoes or Risotto

Seasonal Fresh Vegetables

Freshly Baked Artisan Rolls

Iced Tea and Starbucks Coffee Service

\$46

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Plated Dinner Menu II

Showcase Display

*International Cheese Display
Imported and Domestic Cheeses garnished with Artfully Carved Fruit
Gourmet Crackers and Grissini Sticks*

Soup or Salad

(select one)

Chilled Cucumber Dill Soup

Hearts of Romaine, Pesto Croutons, Shaved Reggiano Cheese, Caesar Dressing

Field Greens, Tomatoes, Sprouts, Carrots, Cucumber, Vinaigrette Dressing

Spinach Salad with Maple Cured Bacon, Sliced Mushrooms & Honey Mustard Vinaigrette

Entrees

(select one)

Herb Crusted Breast of Chicken, Lemon Grass Sauce

Grilled Garlic Herb Crusted New York Strip Steak, Demi-Glace

Roulade of Chicken stuffed with Spinach & Wild Mushrooms, Garlic jus

Seared Pacific Salmon, Citrus Cream Sauce

Vegetable Filled Ravioli, Roasted Red Pepper Sauce

Roasted Herb Crusted Pork Loin, Spicy Mustard Sauce

All entrees include:

Potatoes or Risotto

Seasonal Fresh Vegetables

Freshly Baked Artisan Rolls

Iced Tea and Starbucks Coffee Service

\$42

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Plated Dinner Menu III

Showcase Display

*International Cheese Display
Imported and Domestic Cheeses garnished with Artfully Carved Fruit
Gourmet Crackers and Grissini Sticks*

First Course

(select two)

Classic Lobster Bisque

Smoked Tomato & Fennel Soup

Hearts of Romaine, Pesto Croutons, Shaved Reggiano, Cheese, Caesar Dressing

Oven Roasted Asparagus, Grilled Eggplant

Baby Romaine, Bleu Cheese Vinaigrette

Butter Lettuce, Radicchio, Belgian Endive, Tomatoes, Nasturtium, Citrus Dressing

Entrees

(select one)

One Pound Maine Lobster, Saffron au Jus

Petit Filet Mignon & Salmon, Madeira Sauce

Roulade of Chicken Breast stuffed with Rock Shrimp & Spinach, Lobster Cream

Filet Mignon, Red Wine Reduction

Seared Veal Chop, Morel Mushrooms, Madeira Sauce

All entrees include:

Potatoes or Risotto

Seasonal Fresh Vegetables

Freshly Baked Artisan Rolls

Iced Tea and Starbucks Coffee Service

\$52

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Dinner Buffet I

(Minimum of 50 guests)

Showcase Display

International Cheese Display

*Imported and Domestic Cheeses garnished with Artfully Carved Fruit
Gourmet Crackers and Grissini Sticks*

Soup & Salad Station

Soup du Jour

Mesclun Field Greens, Assorted Dressings

Caesar Salad with Fresh Parmesan & Garlic Herb Croutons

Grilled Chilled Asparagus, Roasted Red Peppers, Lemon Vinaigrette

Carving Station

\$95 per Chef Attendant required

(select one)

Chef Carved Roast Prime Rib of Beef, au Jus & Horseradish

Slow Roasted Turkey, Orange Cranberry Chutney

Rosemary & Garlic Seared Pork Loin

Select Two Entrees

Pan Seared Salmon, Red Pepper Coulis

Herb Crusted Breast of Chicken, Lemon Grass Sauce

Mahi Mahi, Spiced Rum & Mango with a Passion Fruit Salsa

Roulade of Chicken stuffed with Mushrooms, Spinach, Sun-Dried Tomatoes & Smoked Mozzarella

Buffet Includes:

Chef's Selection of Potatoes or Risotto

Medley of Sautéed Vegetables

Freshly Baked Artisan Rolls

Fresh Brewed Iced Tea and Starbucks Coffee

\$49

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Celebration Stations

*(Minimum of five stations and 50 guests)
\$95 per Chef Attendant required*

International Cheese Montage

*Imported and Domestic Cheeses
garnished with Artfully Carved Fruit
Gourmet Crackers and Grissini Sticks
\$7*

Salad Station

*Mesclun Field Greens, Assorted Dressings
Caesar Salad, Fresh Parmesan & Garlic Herb Croutons
Grilled Chilled Asparagus, Roasted Red Peppers,
Lemon Vinaigrette
\$8*

Carving Station

*Select two
Roast Prime Rib of Beef, Horseradish Cream
Slow Roasted Turkey, Orange Cranberry Chutney
Rosemary & Garlic Seared Pork Loin
Honey Roasted Ham, Pineapple & Onion Chutney
Each served with Cocktail Rolls
\$16*

Grilling Maestro Station

*Filet Mignon Medallions
Herb Crusted Chicken Breast
Sesame Crusted Ahi Tuna, Pineapple Kiwi Salsa
Vegetable Skewer, Honey Citrus Herbs
\$22*

Crab Cake Sautee Station

*A creation of Crab, Corn, Celery, Bell Peppers & Fresh
Herbs blended together, Seared and served with
Black Bean Corn Relish & Ancho Chile Chipotle
\$12*

Seafood Display

*Jumbo Shrimp Cocktail, Select Oysters, Cocktail Sauce
Split Crab Legs, Littleneck Clams & Green Lip Mussels
Drawn Butter & Lemon Wedges
\$23*

Sushi & Sashimi Station

*Assortment of California Rolls,
Vegetable Rolls, Spicy Tuna,
Nigiri Sushi & Sashimi,
Soy Sauce, Wasabi & Pickled Ginger
\$16*

Pasta Sautee Station

*Pasta prepared to order with choice of:
Penne or Linguine Pasta
Tuscan Pesto or Basil Marinara Sauce
Roasted Garlic, Mushrooms, Diced Tomatoes,
Roasted Pepper, Pine Nuts
Fresh Parmesan or Asiago Cheeses
\$12*

Universal Accompaniments

*Potatoes Whipped with Sweet Cream & Butter
Medley of Sautéed Vegetables
Warm Artisan Rolls
Fresh Brewed Iced Tea & Starbucks Coffee
\$5*

Cookie Patch

*Blossoming Fresh Baked Gourmet Cookies
displayed on a Plat of Wheat Grass
Vanilla Bean Milkshake Shooters
\$14*

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BEVERAGE ARRANGEMENTS

Kingston Package Plan

Unlimited Consumption of Premium Brand Liquor, House Wine, Imported and Domestic Beer
\$14.00 per person for the first hour and
\$10.00 per person for each additional hour

Plantation Package Plan

Unlimited Consumption of House Brand Liquor, House Wine, Imported and Domestic Beer
\$12.00 per person for the first hour and
\$9.00 per person for each additional hour

The Beer and Wine Bar Package

Unlimited Consumption of Regular and Light Domestic Beers and House Wines
\$10.00 per person for the first hour and
\$7.00 per person for each additional hour

HOST BAR

Premium Brand Liquors	\$7.00/drink
House Brand Liquors	\$6.00/drink
Cordials	\$8.00/drink
House Wine	\$6.00/glass
Imported Beer	\$5.25/each
Domestic Beer	\$4.75/each
Soft Drinks & Juices	\$3.00/each

CASH BAR

Minimum of \$250

Premium Brand Liquors	\$7.50/drink
House Brand Liquors	\$6.50/drink
House Wine	\$6.50/glass
Imported Beer	\$5.50/each
Domestic Beer	\$5.00/each
Soft Drinks & Juices	\$3.00/each

Bartender, first three hour period \$100/ea
Each additional hour or part thereof \$50/ea
One bar serves up to 100 guests

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