

Catering & Events Pricing and Guidelines

Thank you in advance for considering The Golf Club at Wescott Plantation as your venue for your special occasion!

The Clubhouse's expansive wrap-around porch provides guests with beautiful views of the lush golf course and is an ideal venue for wedding ceremonies and receptions, anniversary celebrations, birthday parties, class/family reunions, or holiday parties.

With the additional available space under the 6,400 square-foot tent-configured outdoor patio, the events staff has the flexibility to provide an outside venue for any event.

The following pages serve as a guideline from which we can help you plan an event specifically tailored to your wishes.

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Accommodations

The Golf Club at Wescott Plantation has the following rooms available for your function.

Rental rates include set-up, clean-up, white linens, and internal tables/chairs.

Facility Rental Fees

Tented patio: \$350/hour

Semi-Private clubhouse (seating for up to 50 guests): \$125/hour (2 hour minimum)

Full clubhouse/porch (seating for up to 300 guests): \$750/hour

Wedding package: 1 hour tented patio and 4-hour full clubhouse \$3150

Additional Rentals

60" round banquet tables \$20

60" round tablecloths \$25

White folding banquet chairs \$4.00

Tent side walls \$500

Portable bar \$250

Policies

All events catered by **Wescott Catering and Events** include seating for 100 guests, plate ware, flatware, white linens. Additional seating is available for a fee. Seating capacity varies according to the table set up, presentation of food, and additional space for a dance floor, bands, etc. The Golf Club at Wescott Plantation reserves the right to amend room configurations.

All decorations other than those provided by Wescott Plantation are the responsibility of the host. To preserve the beauty of the clubhouse we require no nailing, tacking, or taping to the walls, ceiling, or any other part of the building without approval from management.

The host is financially responsible for any damages to the facility in the misuse of decorations. All decorations must be removed from the building within one hour of the event's completion. Please appoint someone to handle your items, cake stands, floral arrangements, etc. Any remaining items will be removed and discarded within 24 hours of the event completion. Rice, confetti, silly string, glitter, and fireworks of any kind are **not** permitted at the club. Failure to adhere to this policy will result in an additional surcharge of \$250. Any room changes made on the day of your event that deviates from the approved diagrams will result in a \$100 additional charge.

All decorating plans must be coordinated through the event manager 2 weeks before the event. **Guests and vendors may decorate NO earlier than 2 hours before the event start time. The final setup of your event will not be guaranteed to be completed until 30 minutes before your event start time**

Food and Beverage

All food and beverage items consumed on the golf course property must be purchased from Wescott Catering, except for "theme" desserts, such as wedding cakes. We request that any such items be delivered to the club no earlier than 2 hours before your event's start time. The Golf Club at Wescott Plantation does not permit any outside caterers. Food and beverage options must be provided by Wescott for your event. **Per South Carolina DHEC regulations the club cannot allow the removal of food and beverage items from the function by the client, guest, or invitees. Food can only stay out on the buffet for 2 hours from the time it is served.**

Serving Times

To prepare for private events the clubhouse will be closed a minimum of 1 hour before the events start time. This hour will be used for cleaning and final preparation of your event. Guests arriving early will not be permitted to enter the facility.

We pride ourselves on meeting the serving time outlined in your contract. If you need to delay the serving time, please advise our event manager immediately to ensure the quality, taste, and presentation of your food.

It is your responsibility to inform any contracted outside services (bands, DJs, decorators, etc.) and guests that they must clean up and vacate the property within 1-hour of your function's completion. Failure to comply will result in a \$250 surcharge to your account.

Policies Continued

Taxes and Service Fees

All events are subject to a 6% sales tax, 1% Dorchester County Transportation Tax, 2% Hospitality Tax, and a 20% service fee.

Contracts/Deposits/Payments

To book an event on a specific date, an initial **non-refundable deposit** will be due at the time of the individual contract date; this amount will be applied to the cost of the event. The deposit for the rental is \$500. A date is considered booked ONLY upon receipt of the deposit and a signed copy of the contract. **Final payment is by credit card or cash and is due 14 days before the date of your event.**

No exceptions can be made to this policy.

Event Guarantees

We require a confirmation of guaranteed attendance 14 days before each event. The minimum number will be the least for which you will be charged. We will prepare for 5% over the minimum guarantee. Should a guarantee not be received, the club will prepare and charge for the original tentative number indicated at the time of booking. If additional items must be added on the day of the event, a credit card will be taken before more services are rendered, and will be charged at the end of the event

Cancellations

All event deposits are non-refundable. Any outdoor events that are canceled due to inclement weather will be rescheduled. Any exceptions to this policy may be considered by the Food and Beverage Director.

Smoking Policy

The Golf Course at Wescott Plantation is a non-smoking environment. We request that you and your guests abide by our policy. Smoking is permitted outside the building only. Ash receptacles are located on the porch

Food Service Options

Buffet Style

Traditional dinner feel for your event
Light appetizers followed by a self-serve dinner buffet
Seating for each guest is recommended
Food service generally lasts 1 ½ - 2 hours

Food Stations

Less traditional and more social
Mixture of light appetizers, heavier hors d'oeuvres, and action stations
Seating for each guest is not required
Food service generally lasts 1 ½ to 3 hours

Plated Dinner

Most formal setting
2 to 4 course pre-selected menu
Seating for each guest is required
Food service generally takes 2-3 hours

Bar Service Options

Cash

Full bar is open to guests on an individual basis

Master Tab

Set a pre-determined tab for your event for your guests to enjoy.

Full Bar

Pricing is based on per guest per hour (3 hour minimum).
Options include beer and wine, full bar, and premium bar

Example Buffet Selections

Option A

Appetizers:

Fresh cut vegetable tray
Cheese tray with assorted crackers
Hot spinach and artichoke dip with grilled pita

Buffet Dinner:

18-hour slow roasted pulled pork
Chipotle BBQ and tangy mustard BBQ sauces
Citrus Char-grilled chicken
Dirty rice
Baked Macaroni & Cheese
Southern green beans
Bacon, garlic, chicken stock
Hawaiian sweet rolls

Option B

Appetizers:

Fresh cut fruit tray
Boneless chicken bites
Meatballs with BBQ and marinara

Buffet Dinner:

Herb crusted chicken
sundried tomato cream
Roasted pork loin
Pan gravy
Roasted red potatoes
Seasoned rice
Roasted vegetables
Dinner rolls

Option C

Appetizers:

Charcuterie
Italian meats, olives, pickled vegetables, cheeses, nuts
Tomato basil bruschetta with garlic crostini
Warm Lowcountry crab dip with assorted crackers

Buffet Dinner

Chicken Marsala
Grilled Salmon filet
Lemon, dill, capers, brown butter
Smashed potatoes
Jasmine rice
Grilled asparagus
Dinner rolls

Option D

Appetizers:

Fresh cut fruit display
Sweetgrass shrimp and grits
Vegetable spring rolls
Teriyaki-ginger sauce

Buffet Dinner

Roasted tenderloin of beef
pan gravy
Pecan encrusted chicken
Tomato-basil vinaigrette
Loaded Yukon Gold whipped potatoes
Mushroom risotto
Roasted Brussel sprouts
Dinner rolls

Example Food Stations

Option A

Burger sliders
Boneless chicken bites
Ranch, honey mustard, buffalo

Coconut fried shrimp
Sweet chili sauce

Assorted cheese and cracker display
Fresh cut vegetable display

Warm spinach and artichoke dip
Grilled pita bread

Chef attended carving station
*Mustard and herb crusted pork loin
Pan gravy, Dijon mustard, dinner rolls*

Option B

Fresh cut fruit display
Assorted cheese and cracker display
Tomato & cucumber Greek salad

Pulled pork sliders
Meatballs
BBQ and Marinara

Chicken salad croissants
Tarragon, red grapes, onion, celery

Sweetgrass shrimp and grits
Wings
Choice of 2 sauces, carrots, celery, ranch, bleu cheese

Option C

Flatbread Pizza
*Roasted tomato marinara, heirloom tomatoes,
mozzarella, basil*

Warm spinach and artichoke dip
Grilled pita points

Fresh cut fruit display
Smoked salmon board
Herbed cream cheese, capers, red onions

Burger Sliders

Taco Station
*Seasoned beef, chicken
Pickled red onions, queso, salsa, pico de gallo,
shredded lettuce, cheddar cheese, sour cream, corn
tortilla chips, soft flour tortillas*

Option D

Assorted cheese and cracker display
Charcuterie
*Italian meats, olives, pickled vegetables, cheeses,
nuts*

Pimento cheese spread
Assorted crackers

Mini Crab cakes
Roasted red pepper aioli
Sweetgrass shrimp and grits

Mashed potato bar
*Bacon, sour cream, butter, roasted garlic,
caramelized onions, shredded cheese*

Carving station
*Beef tenderloin, horseradish cream, house steak
sauce, sautéed mushrooms, dinner roll*

Example Platted Dinner

Option A

Traditional garden salad

Mixed salad greens, cucumbers, shaved carrot, heirloom tomatoes, cheddar cheese, balsamic vinaigrette

Entrée

Herb crusted pork tenderloin, sweet potato soufflé, braised collard greens

Or

Oven roasted turkey breast, pan gravy, smashed potatoes, green bean almondine

Chocolate ganache bundt cake

Dinner rolls

Option B

Brie & apple salad

Mixed salad greens, sliced brie, granny smith apple, dried cranberries, toasted almonds, balsamic vinaigrette

Entrée

Chicken marsala, linguini, roasted vegetable medley

Or

Pan fried rainbow trout, brown butter, capers, jasmine rice, Charleston succotash

Salted caramel cheesecake

Dinner rolls

Option C

Soup

Tomato-basil

Traditional garden salad

Mixed salad greens, cucumbers, shaved carrot, heirloom tomatoes, cheddar cheese, balsamic vinaigrette

Entrée

Herb crusted chicken breast, pesto cream, smashed potatoes, roasted brussels

Or

Sweetgrass shrimp and grits, stone-ground grits, tasso and andouille cream, jumbo shrimp

Chocolate mosaic cake

Dinner rolls

Option D

Soup

French Onion

Caesar salad

Romaine hearts, shaved parmesan, croutons

Entrée

Italian shrimp and scallop risotto, roasted mushrooms

Or

Chargrilled filet of beef, red wine reduction, roasted garlic and caramelized onion mashed potatoes, roasted asparagus

Sorbet with fresh berries

Hors D'oeuvres

We recommend an equal mix of hot and cold selections for your event. Selections will be priced 1 serving per item, per guest

Slider selections

Burger Slider

Blend of chuck brisket and short rib, lettuce, roma tomato, house dill pickles, smashburger sauce

Pulled Pork Slider

18 hour slow roasted pork, tangy vinegar slaw, sweet roll

Classic Fried Chicken Slider

Buttermilk marinated fried chicken, house dill pickles

Ham & Brie Slider

Black forest ham, sliced brie, brown mustard

Jamaican Jerk Chicken Slider

Pineapple pico de gallo

Display Boards

Smoked Salmon

Flatbread, cream cheese, red onion, capers

Vegetable

Assorted fresh cut vegetables with dip

Fresh fruit

Assorted fresh cut melon, grapes, berries

Cheese Board

Variety of cheeses and crackers

Charcuterie board

Cured meats, cheeses, nuts, olives, honey, grain mustard, grapes, assorted crackers

Bruschetta

Tomato-basil, garlic crostini, parmesan reggiano

Seafood

Petite crab cake

Cajun remoulade, old bay aioli

Crab stuffed mushrooms

Toasted panko, cheddar

Coconut fried shrimp

Sweet chili sauce

Jumbo shrimp cocktail

Spicy cocktail sauce, lemon

Shrimp and grits

Stone-ground yellow grits, tasso and andouille cream

Dips

Charleston crab dip

Served warm, grilled pita points

Spinach-artichoke dip

Served warm, garlic crostini

Pimento cheese

Carrots, celery, and assorted crackers

Salsa

Fried tortilla chips

Buffalo chicken dip

Fried tortilla chips

Hors D'oeuvres

We recommend an equal mix of hot and cold selections for your event. Selections will be priced 1 serving per item, per guest

Bite sized favorites

Meatballs

Marinara, teriyaki, or BBQ

Boneless Chicken Bites

Choice of 2 (buffalo, teriyaki, garlic parmesan, Asian sweet and spicy) ranch, bleu cheese, carrots, celery

Vegetable Spring Rolls

Sweet ginger sauce

Flatbread Pizza

Roasted marinara, heirloom tomatoes, mozzarella, basil

Oysters Casino

On the half shell

Wings

Choice of 2 (buffalo, teriyaki, garlic parmesan, Asian sweet and spicy, Jamaican jerk, lemon pepper, BBQ) carrots, celery, bleu cheese, and ranch

Salads

Greek salad

Tomato, cucumber, onion, feta, olives, oregano

House salad

Artisan greens, cucumber, heirloom tomatoes, red onion, cheddar, croutons (choice of 2 dressings)

Caesar

Crisp hearts of romaine, parmesan reggiano, croutons, tossed with tangy Caesar dressing

Shrimp Salad

Chives, dill, old bay, mini croissants

Chicken Salad

White meat, red grapes, celery, onion, tarragon, sweet rolls

Pasta Salad

Tri colored rotini, pesto, tomatoes, cucumbers, red onion, mozzarella, olive oil

Special Display Stations

Mashed Potato Bar

Yukon gold smashed potatoes, bacon, sour cream, cheddar cheese, scallions, butter, ranch dressing, hot sauce

Taco Bar

Choice of 2: grilled white fish, seasoned beef, pork carnitas, pulled chicken with Lettuce, pico de gallo, salsa, Cotija cheese, refried beans, hot sauce, limes. Premium add ons: skirt steak, guacamole

House Made Chili Bar

Chipotle smoked chili, saltine crackers, sour cream, shredded cheddar, scallions, hot sauce

Lowcountry Boil Station

Smoked sausage, corn on the cobb, red potatoes, peel and eat shrimp, corn bread, hot sauce

Chef Attendant Carving Stations

*Carving/Action Stations ~ \$100 Chef's Fee.
Stations have a 25-person minimum*

Beef tenderloin or Prime rib
Served with dinner rolls and assorted spreads

Roasted loin of Pork
Pan gravy, mustard BBQ, Alabama white sauce, assorted dinner rolls

Roasted Turkey Breast
Gravy, cranberry sauce, stuffing

Black forest Ham
Pineapple and brown sugar glaze

Dessert Selections

New York Style Cheesecake

Caramel Apple Pie

Salted Caramel Cheesecake

Chocolate Mosaic Cake

Strawberry Shortcake

Chocolate Ganache Bundt Cake

Buffet Menu Selections

*All buffets are priced per plate
25-person minimum for all buffets*

Entrée choices

Pulled pork

18 hour slow roasted pork / chipotle and mustard BBQ sauce / Hawaiian sweet rolls

Chicken marsala

Tender pan fried chicken cutlets, mushrooms, marsala wine, scallions

Herb crusted chicken

Roasted breast, sundried tomato-pesto cream

Pecan encrusted pork loin

Pear and port sauce

Tuscan char-grilled salmon

Tomato-basil cream, parmesan crust

Pan seared Mahi-Mahi

Pineapple and black bean relish

Sweetgrass shrimp and grits

Sautéed jumbo shrimp, yellow stone-ground grits, tasso and andouille cream

Marinated flank steak

Char-grilled, horseradish and mustard cream sauce

Carolina crab cakes

Lump crab, Dijon, old bay, remoulade

Sides

Seasoned rice, Lowcountry red rice, Garlic mashed potatoes, loaded mashed potatoes, Baked mac & cheese, Herb roasted red potatoes, Fried potato wedges, Sweet potato soufflé, Grilled asparagus with parmesan, Roasted brussels with bacon, Braised collard greens, Southern green beans, Roasted vegetable medley, Char-grilled zucchini & squash, Roasted broccolini with garlic

Platted Dinner Selections

served with warm dinner rolls and butter

Salads

Traditional garden salad

Mixed salad greens, cucumbers, shaved carrot, heirloom tomatoes, cheddar cheese, balsamic vinaigrette

Caesar

Crisp hearts of romaine, parmesan reggianno, croutons, tossed with tangy Caesar dressing

Brie & apple salad

Mixed salad greens, sliced brie, granny smith apple, dried cranberries, toasted almonds, balsamic vinaigrette

Soups

Tomato basil bisque / French onion soup / She-crab soup / Loaded potato soup

Entrees

Sweetgrass shrimp & grits

Sautéed jumbo shrimp, stone-ground yellow grits, tasso and andouille sausage cream, scallions

Pan fried rainbow trout

Brown butter, capers, lemon with Jasmine rice and Charleston succotash

Grilled filet of beef

Mushroom demi-glace, caramelized onion and roasted garlic Yukon gold mashed potatoes, roasted asparagus

Pecan crusted pork loin

Sweet potato soufflé, braised collard greens

Herb roasted chicken

Delmonico cream, risotto, grilled vegetable medley

Pan-seared scallops

Jumbo diver scallops, lemon buerre blanc, mushroom risotto

Vegan and Vegetarian options available by request

Breakfast, Brunch, and more

Breakfast, brunch, and lunch menus are available as well. We have traditional breakfast buffets as well as quiches, frittatas, chicken and waffles, and more. We will be happy to quote a menu for you at your request. We can also cater to you at your location.

We can also customize any buffet, hors d'ouvres, and plated menu to work within your budget.

Beverage Options

Basic beverage station
Fresh brewed iced tea, lemonade, water

Deluxe beverage station
Fresh brewed iced tea, lemonade, bottled water, soft drinks

Coffee station
Fresh brewed local coffee from Coastal Coffee Roasters

Bar Information and Add Ons

South Carolina State laws pertaining to legal drinking age will be enforced. Proper identification is required. The Golf Club at Wescott Plantation reserves the right to cut off any guest who is in an over consumed state. **Last call will be given 15 minutes before the end of your event**

Staffing

\$175 for each bartender for a 3 hour event. Additional hours are billed at \$50 per hour

Additional Bar(s)

*Each additional bar location is \$250
Any additional tables, table linens, and other rentals are not included*

Bloody Mary Bar

*\$8 per guest
Tito's Vodka, olives, horseradish, Worcestershire, hot sauces, lemon, lime, celery, old bay, pickled vegetables*

Domestic Sparkling

*\$6 per guest
Wycliff Brut California champagne*

Master Tab

Set a pre-determined bar tab for your event. Customize your bar package to include any beer, wine, and liquor in our inventory.

Cash Bar

Guests will have the option to purchase drinks from the bar

Bar Options

Beer & Wine Bar

\$12 per guest for 3-hour event/\$3 each additional hour

Beer-Bud light, Michelob Ultra, Miller Lite, Yuengling

Wine-Proverb pinot grigio, pinot noir

Soda-Coke, Diet coke, Sprite

Craft Beer & Wine Bar

\$15 per guest for 3-hour event/\$4 each additional hour

Beer-Bud light, Michelob Ultra, Miller Lite, Yuengling, White Claw, Allagash White, Wicket Weed IPA, Bell's

Two-Hearted Ale, Seasonal Drafts

Wine-Proverb pinot grigio, pinot noir

Soda-Coke, Diet Coke, Sprite

Full Bar

\$15 per guest for 3-hour event/\$4 each additional hour

Beer-Bud light, Michelob Ultra, Miller Lite, Yuengling

Wine-Proverb pinot grigio, pinot noir

Liquor-Fleishman's vodka, Fleischman's gin, Bacardi rum, Jim Beam bourbon

Premium Bar

\$19.50 per guest for 3-hour event/\$6 each additional hour

Beer-Bud light, Michelob Ultra, Miller Lite, Yuengling

Wine-Proverb pinot grigio, pinot noir, cabernet, chardonnay

*Liquor-Titos vodka, Tanqueray gin, Espolon blanco tequila, Maker's mark bourbon, Dewars scotch,
Bacardi rum*

Super Premium Bar

\$26 per guest for 3-hour event/\$8 each additional hour

Beer-Bud light, Michelob Ultra, Miller Lite, Yuengling, White Claw, Allagash White, Wicket Weed IPA, Bell's

Two-Hearted Ale, Seasonal Drafts

Wine-Proverb pinot grigio, pinot noir, cabernet, chardonnay

*Liquor-Belvedere vodka, Hendricks gin, Appleton Estate rum, Patron tequila, Woodford Bourbon, Glenlivet
12 yr. scotch*



