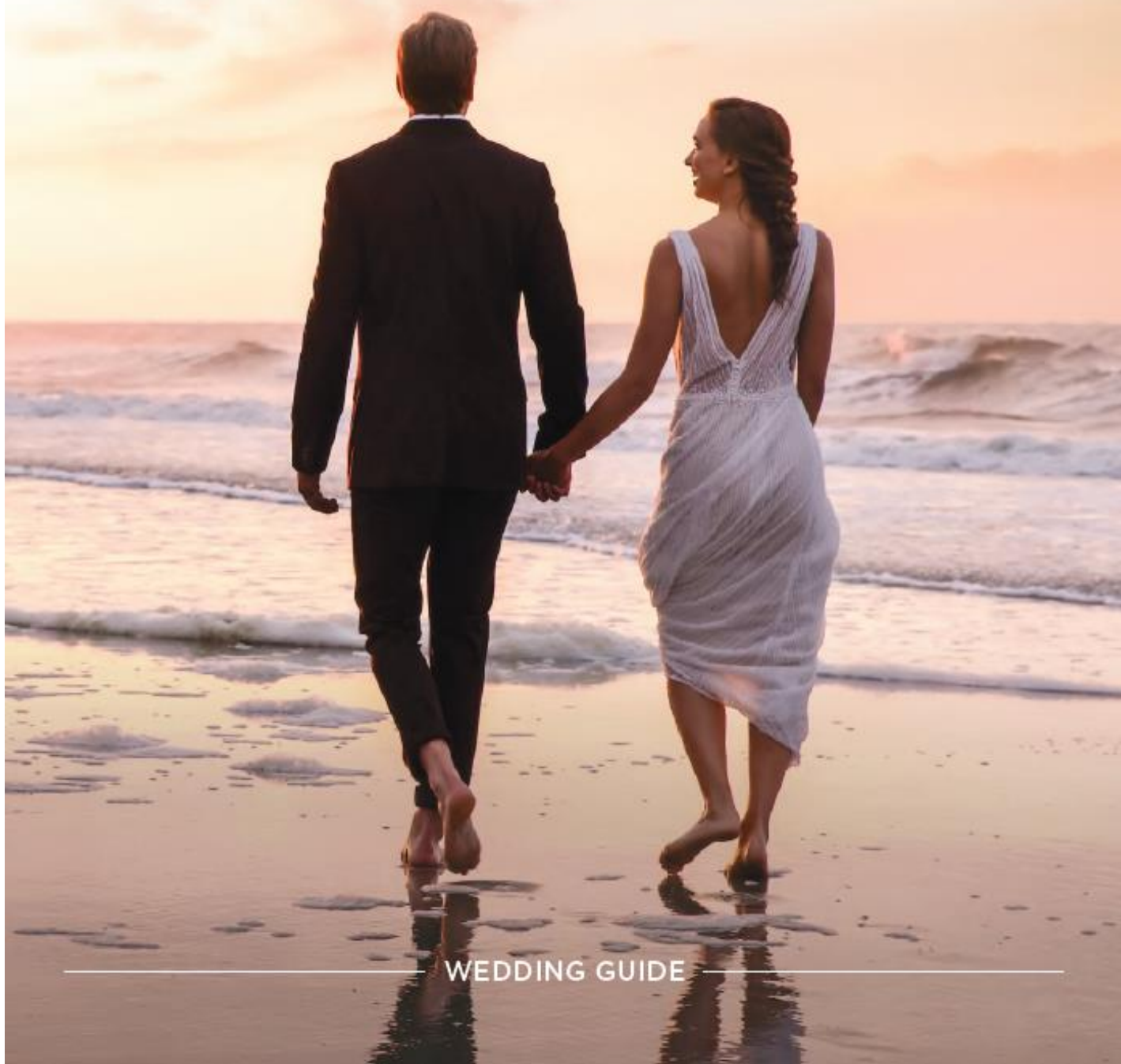


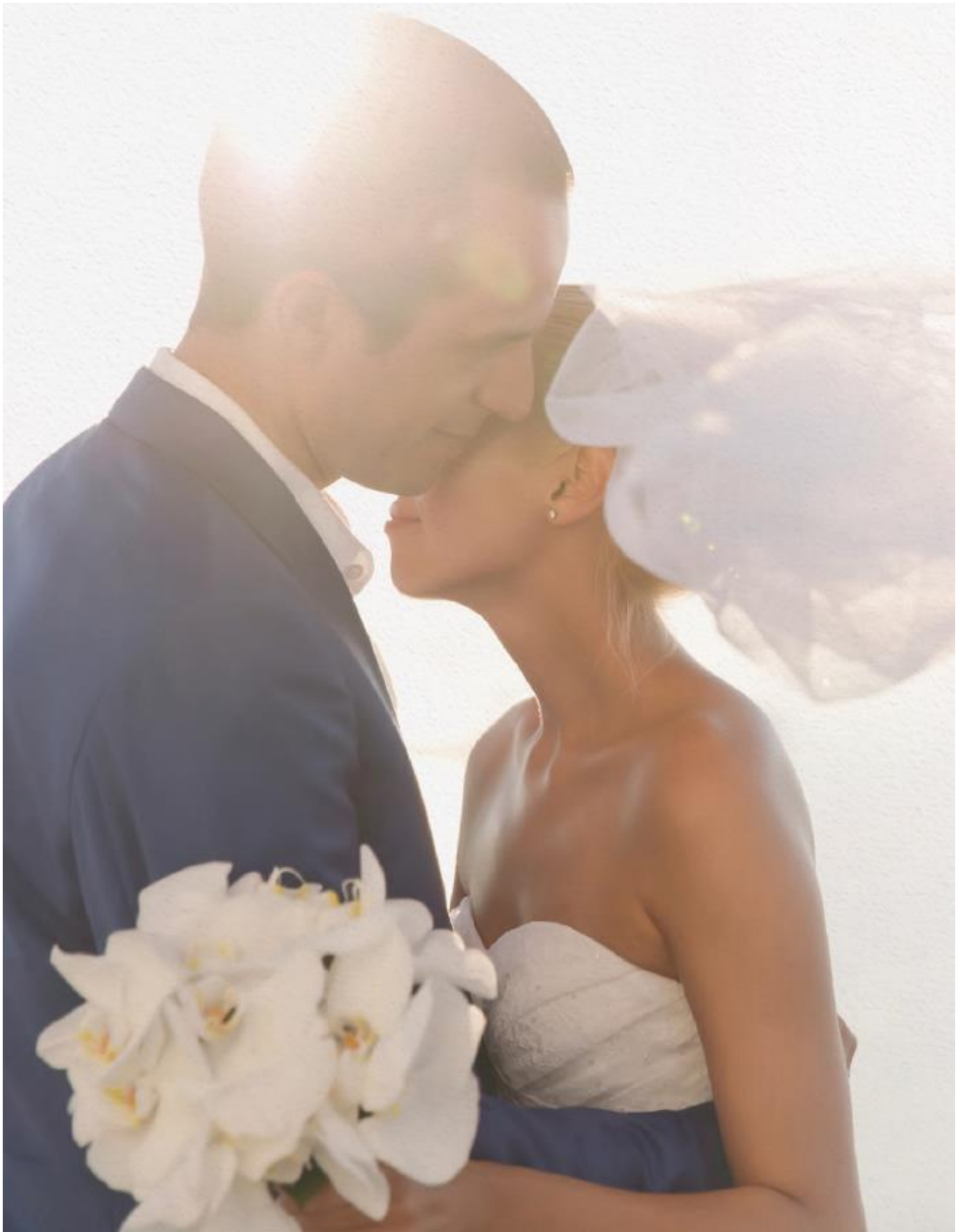


YOU'VE ALREADY FOUND THE PERFECT PERSON.

*Now, find the perfect place.*



WEDDING GUIDE



ROMANCE. ELEGANCE. STYLE.

*It's all right here on the ocean.*

You've dreamt of your wedding day countless times over the years. That magical day, surrounded by family and friends, when everything is absolutely perfect. And now, as the most important day of your life draws near, you discover the incredibly romantic oceanfront location to exceed all your expectations.

Our dedicated catering managers and banquet staff are ready to make your dream wedding a reality at our Embassy Suites Myrtle Beach Oceanfront Hotel or Hilton Myrtle Beach Resort. Whether you're expecting a few guests or a few hundred, you'll find the perfect location at the finest resort in Myrtle Beach.



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## *Your Day.*

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There's something remarkably special about a beachside wedding. In this romantic and magical setting, tying the knot at Kingston Resorts will be everything you dreamed of.

Just steps away from the ocean is the magnificent, 255-room Embassy Suites Myrtle Beach Oceanfront Resort. Two-room suites with private balconies, separate bedrooms, and spacious living and dining areas are waiting to pamper you and your guests.

The 14,500-sq.-ft. Kensington Ballroom promises a grand and elegant setting for your special day. Our range of outdoor terraces and poolside locations and our collection of smaller ballrooms and function spaces are perfect for intimate wedding banquets and receptions. Whatever your style, budget and requirements, we have the venue you've been searching for.



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*Your Way.*

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Welcome to Hilton Myrtle Beach Resort located at Kingston Shores, a hotel of attentive, first-rate service and impeccable amenities, accommodations and catering. Where your every wish is our desire, and our pleasure. And where you will truly have a unique and memorable wedding experience.

Imagine exchanging vows 16 stories up, with amazing panoramic views of the Atlantic, in our spectacular Oceanfront Dunes Ballroom or choose to wed on our picturesque North Lawn. Whether you're planning for a few guests or a few hundred, the possibilities reach as far as the horizon.

Perched on pristine beachfront property on the famed Grand Strand, our hotel has 385 exquisitely styled rooms with ocean views, private balconies and all the comforts of home. A hotel that is also convenient for traveling guests, a destination that will prove to be nothing short of a vacation in itself. The adjacent Royale Palms is a luxurious 24-story oceanfront condominium tower with accommodations offering private balconies with ocean views.



WHERE YOUR EVERY WISH IS OUR DESIRE,  
*and our pleasure.*

Guests at the Hilton and Embassy Suites can enjoy golf at any of our 100 area championship courses, a luxurious day at the spa or a romantic oceanfront dinner at Vintage Twelve or Café Amalfi. What's more, guests of both hotels have privileges at the SPLASH! pool complex, our multi-million dollar spa and fitness center—The Landing, tennis, pools, casual and upscale dining options and much, much more.

MYRTLE BEACH

Of course, Myrtle Beach is just minutes away, with great shopping, after-dark hot spots, restaurants and major attractions like Tanger Outlets, the Carolina Opry, Duplin Winery and House of Blues. Our full-time entertainment planner can make all arrangements. Your guests can even take advantage of our hotel shuttle service which will provide transportation within two miles of the resort-absolutely free!

CATERING

The secret to a memorable day lies in the seamless combination of delicious food, stylish presentation and impeccable service. Fresh local produce, signature drinks and inspired cuisine — our culinary team will add the finishing touches that make all the difference.

We create specialized menus with a southern flair, using only the finest and freshest ingredients. From grand buffets and elegant banquets to intimate cocktail receptions, we'll deliver a specially created menu to suit your guests, venue and reception size.





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## *Winter wedding package*

Book your wedding to be held

DECEMBER 1<sup>ST</sup> THROUGH FEBRUARY 28<sup>TH</sup>  
and receive the following:

- Special wedding event menus & pricing
- Double Hilton Honors Points
- Oceanfront accommodations for the bride and groom on their wedding night

*and*

**50% Off**  
ON WEDDING CEREMONY  
SPACE RENTAL





## *General Information*

### **DEPOSIT/PAYMENT REQUIREMENTS & GUARANTEES**

The Hotel requires a non-refundable deposit of 25% of the estimated event revenue at the time of contract signing. A payment schedule, including tax & service charges, will be provided by your catering manager. The balance is due two weeks prior to the event. A final guarantee of attendance is required by 12:00 PM, four business days prior to the scheduled event. This guarantee cannot be decreased.

### **SEATING**

Banquet seating will consist of round tables and banquet chairs. Alternate table configurations can be considered and may be subject to additional charges.

### **AUDIO VISUAL EQUIPMENT**

Equipment and services are available through PSAV. Information may be obtained from your catering manager.

### **ELECTRICAL & SOUND**

Services are provided by the Hotel. Charges may be obtained from your catering manager.

### **PARKING**

Kingston Resorts offers valet parking at our front entrances. Self-parking is complimentary at all properties. Discounted rates are available through your catering manager for evening events only and are based upon availability. Special rates do not apply to overnight parking. Rates are subject to change.

### **SERVICE CHARGE & TAXES**

Pricing does not include current taxes & service charge (23% service charge, 8% state and 2.5% local tax on food, beer, wine and 12% state and 3.5% local tax on liquor). A portion of the combined charge, 13.2%, is a gratuity and will be distributed to employees assigned to the event. The remainder of the charge, 9.8%, is a service charge to cover discretionary and administrative costs of the event. Subject to change based upon prevailing rate.

# Wedding Package

## *Includes*

- Five-hour wedding event
- Champagne toast
- Cake cutting service
- Menu tasting for two and reception consultation

## *Amenities*

- Ocean view accommodations for bride and groom on your wedding night—based on availability
- Tablecloth and matching napkin, choice of black or white
- Two complimentary changing parlors the day of wedding—based on availability
- Preferred guest room rates—based on availability
- Dance floor
- Candlelit centerpieces
- Preferred vendor list



# Reception

## ONE-HOUR BUTLER PASSED HORS D'OEUVRES

Choice of Three Hors d'Oeuvres - \$17 Per Guest

Choice of Four Hors d'Oeuvres - \$21 Per Guest

Choice of Three Hors d'Oeuvres & One Display - \$27 Per Guest

## Chilled Hors d'Oeuvres

Raspberry & Brie in Phyllo

House Pimento Cheese Cones

Pesto Chicken Salad Shortbread Basket

Seasonal Fruit & Berry Skewer - with Caramel Greek Yogurt Dip

Country Dijon Deviled Eggs with Crispy Bacon

Mushroom Bruschetta - Roasted Marinated Mushrooms on Savory Tart Shell with

Fresh Thyme & Goat Cheese

Caprese Cocktail Cup - Fresh Mozzarella, Tomatoes, & Basil Pesto Oil

Beef Tenderloin - Sliced Tenderloin, Roasted Garlic Parmesan Aioli in Savory Tart Shell *Add \$1*

Ahi Tuna Poke on English Cucumber - *Add \$2*

Fresh Oyster Shooter - *Add \$2*

## Hot Hors d'Oeuvres

Pecan Chicken Tender with Peach Chutney

Wrapped Mini Coney Dogs with Sauerkraut & Spicy Brown Mustard

Vegetable Empanada with Cilantro Lime Crema

Mini Beef Wellington

Yakitori Chicken Bamboo Skewer

Thai Curry Samosas with Mint Raita

Spanish Arepas with Chorizo & Manchego

Apple Wood Smoked Bacon Wrapped Scallops - *Add \$1*

Coconut Crusted Shrimp with Orange Sriracha Marmalade - *Add \$1*

Mini Crab Cake with Remoulade - *Add \$1*

Mini Kobe Beef Burger with Special Sauce to Dip - *Add \$2*

## Displays

### FRESH SEASONAL CRUDITE

Fresh Seasonal Vegetables, Avocado Buttermilk & Citrus Vinaigrette

### FRESH SEASONAL FRUIT

Fresh Cut Seasonal Melons, Grapes, Fruit & Berries with Salted Caramel Greek

Yogurt Dip

### IMPORTED & DOMESTIC CHEESE BOARD

Imported & Domestic Cheeses with Dried Fruits, Assorted Nuts, Crackers & Artisan Flat Breads

# Enhancements

*~Minimum of 3 choices~  
Can be added to cocktail hour or existing buffet options*

## **ANTIPASTO**

Shaved Prosciutto, Genoa Salami, Dried Copa, Grilled Asparagus, Squash & Zucchini, Fire Roasted Red Peppers, Cured Roma Tomatoes, Marinated Artichokes, Mushrooms & Olives, Pepperoncini, Fresh Mozzarella, Aged Asiago, Feta Stuffed Peppers, Hummus, Crusty Baguettes & Artisan Flatbreads  
*\$32 per Guest*

## **IMPORTED & DOMESTIC CHEESE BOARD**

Chef's Selection of Imported & Domestic Cheeses with Dried Fruits, Assorted Nuts, Infused Honey, Fruit Chutney, Specialty Mustard, Crackers, & Artisan Flat Breads  
*\$18 per Guest*

## **SEASHORE RAW BAR**

### **A Display of Carolina's Coast at its Best!**

Fresh Oysters, Mussels, & Clams on the Half Shell  
Jumbo Cocktail Shrimp & Snow Crab Claws  
Grated Horseradish, Pepper Sauce, Cocktail Sauce, & Fresh Lemons  
*\$52 per Guest*

## **LOW COUNTRY**

Seared Crab Cakes, Remoulade  
Spiced Peel & Eat Shrimp  
Julienne Vegetable Slaw  
Cocktail Sauce & Lemons  
Hushpuppies with Honey Butter  
*\$42 per Guest*

## **FRESH SEASONAL FRUIT**

Fresh Cut Seasonal Melons, Grapes, Fruit, & Berries with Salted Caramel Greek Yogurt Dip  
*\$15 per Guest*

## **FRESH SEASONAL CRUDITE**

Fresh Seasonal Vegetables, Avocado Buttermilk & Citrus Vinaigrette  
*\$14 per Guest*

# Culinary Stations

*~Minimum of 3 choices~  
Can be added to cocktail hour or existing buffet options*

## **POTATO BAR**

Buttermilk Mashed Potatoes & Whipped Sweet Potatoes, Crispy Smoked Bacon, Caramelized Onions, Crumbled Blue Cheese, Shredded Cheddar Cheese, Sweet Cream Butter, Sour Cream, Green Onions, Candied Pecans & Cinnamon Brown Sugar  
*\$18.00 per guest*

## **\*ASIAN STIR FRY**

Chicken, Beef, Shrimp & Oriental Market Vegetables, Wok Fried to order in Hoisin Chili Sauce over Jasmine Rice, Lo Mein, Pork Eggrolls, Chinese Hot Mustard, Sweet Garlic Chili Sauce, Fortune Cookies, Served to your guests in a Fun Takeout Box with Chopsticks  
*\$29.00 per guest*

## **\*PASTA BAR**

Tossed to order with Chef's Pasta Specialties  
Guests will be able to choose from Gemelli, Cheese Tortellini & Radiatori Pastas, Chicken, Italian Sausage, and Shrimp Marinara, Pesto & Alfredo Sauces, Served with Seasonal Vegetables & Garlic Bread Sticks  
*\$26.00 per guest*

## **FAJITA BAR**

Braised Chicken Tinga, Skirt Steak, Baja Shrimp, Cotija Cheese, Flour Tortillas, Sour Cream, Pickled Red Onions, Lime Aioli, Pico de Gallo  
*\$29.00 per guest*

## **FIESTA BAR**

Tri-Colored Tortilla Chips, Roasted Chiptole Salsa, Jalapenos, Cilantro, Warm Queso Blanco & Fresh Guacamole  
*\$16.00 per guest*

## **FONDUE BAR**

Warm Pale Ale Cheddar & Brandy Brie Pots, Chef's Assortment of Breads & Meats, Fruits & Vegetables  
*\$18.00 per guest*

## **SLIDER BAR**

Your choice of Fried Chicken, Burger or Pulled Pork on a Mini Brioche or Pretzel Bun, Traditional Accompaniments  
*2/\$14.00 or 3/\$18.00*

14

*\*Station requires a \$125 attendant fee per 75 guests  
Culinary stations\*—where your guests will have just as much fun watching  
Their meal being prepared as they will eating it.*

# Libation Stations

*Libation stations\*—where your creativity and favorites get to shine.*

## **CRAFT BEER**

Ask for our current selection of local Craft Beers

*Price based on selections*

## **SIGNATURE DRINK BAR**

If you want to do something really special, signature drinks are a unique way to make a statement on your Big day. Let us know your favorites for you to share with your friends and family.

*Price based on selections*

## **MOCKTAILS**

Choose from fun and fruity or tasty and tart

*Price based on selections*

## **SIGNATURE WINE BAR**

Sip, sip, hooray! Select your favorite vintages to share with your guests

*Price based on selections*

## **WHISKEY BAR**

Feature your favorite types of whiskey and bourbons along with a variety of cocktail suggestions.

*Price based on selections*

*\*Total Cost Based on Drink Consumption*

*Bartender Fees Apply: \$80 for the First Hour / \$40 for Each Additional Hour or Part of*

# Plated Dinners

## Salad

**First Course** | Choose one of the following

### **FARMER'S GARDEN SALAD**

Baby Mixed Lettuces, Parsnip Ribbons, Heirloom Tomatoes, Cucumber Rounds,  
Shaved Carrots, Buttermilk Ranch & Balsamic Dressings

### **CONTEMPORARY CAESAR**

Crisp Romaine Plank, Roasted Red & Yellow Peppers, Aged Parmesan, Marbled  
Croutons, Creamy Peppercorn Caesar Dressing

### **GRAND STRAND**

Baby Arugula & Hydroponic Bibb Lettuces, Cabernet Poached Pear, Crumbled  
Goat Cheese, Spiced Almonds, Champagne Vinaigrette

*Add \$2*

## Entrees

**Second Course** | Includes warm rolls & butter, fresh brewed iced tea

### **Chicken** **Choice of one sauce** | \$49

Marsala

Dill Cream

Lemon Caper Butter Sauce

Sundried Tomato Basil Cream

Chicken Wellington *Add \$5*

### **Filet of Beef** **Choice of one sauce** | \$75

Béarnaise Rouge

Au Poirve

Chianti Demi

Fig Balsamic Reduction

### **Short Rib** **Choice of one sauce** | \$63

Sauce Bordelaise

Forest Mushroom Ragu

Merlot Thyme Demi-Glace

## **Seafood**

Broiled Atlantic Salmon, Dijonnaise | \$58

Seafood Stuffed Flounder, Saffron Cream | \$57

Crab Cake | \$64

## **Vegetarian**

Porcini infused Brown Rice & Red Quinoa  
With Roasted Seasonal Vegetable, Grilled Portabello

Spinach & Goat Cheese | \$35

Chef's Vegetable Ravioli, Pesto Veloute | \$34

**(Not applicable with "Make it a Duo")**

## Pork Loin **Choice of one sauce** | \$48

Roasted Apple & Red Onion Jam  
With Bourbon Peppercorn Jus  
Forest Mushroom Ragu  
Merlot Thyme Demi-Glace

## *Make it a Duo*

*Customize your entrée by adding one of our duo items*

Crab Cake (4oz) | \$16  
Stuffed Jumbo Shrimp (2) | \$14  
Chicken (4oz), Choice of Sauce | \$9  
Lobster Tail (5oz) | *MKT*  
Herbed Jumbo Shrimp (3) | \$13  
Salmon (4oz), Dijonnaise | \$15

## *Accompaniments*

### *Starch*

#### **Select One**

Creamy Orzo with Fresh Tomatoes & Parsley  
Roasted Garlic Yukon Mash  
Ancient Grains  
Confetti Wild Rice Pilaf  
Petite Potato Au Gratin \$3

### *Vegetable*

#### **Select One**

Broccolini with Blistered Tomatoes  
Roasted Heirloom Frenched Carrots  
Seasonal Farmers Market Vegetable Blend  
Haricot Verts Almandine  
Roasted Brussels Sprouts, Bacon, Local Honey

# Buffets

*Minimum 50 people | Includes warm rolls & butter, fresh brewed iced tea*

## Classic

*\$69 per Guest*

### **GARDEN HARVEST BAR**

Baby Greens, Grape Tomatoes  
Carrots, Cucumbers  
Julienned Red Onions, Roasted Red & Yellow Peppers  
Shredded Cheddar, Marbled Croutons  
Apple Wood Smoked Bacon, Gorgonzola Crumbles  
Assorted Dressings

## Entree Selections

**Select Two**

CHICKEN BREAST/Sundried Tomato Cream  
GRILLED VEGETABLE RAVIOLI/Pesto Veloute  
ROASTED TURKEY/Pan Gravy  
CHICKEN FRANCESE/Lemon Caper Crème  
SOUTHERN FRIED CHICKEN/Hot Sauce, Pickles  
HAND PULLED PORK/SC BBQ Sauces  
PORK LOIN/Bourbon Glazed  
BEEF MEDALLIONS/Au Poivre  
SEAFOOD STUFFED FLOUNDER/Brandy Cream  
SALMON/Citrus Beurre Blanc

## Starches

**Select one**

Roasted Garlic Yukon Mash  
Fingerling Potato Mélange  
Confetti Wild Rice Pilaf  
Baked Mac-N-Cheese  
Spiced Roasted Sweet Potatoes

## Vegetables

**Select one**

Broccolini with Blistered Tomatoes  
Seasonal Farmers Market Vegetable Blend  
Haricot Verts Almandine  
Roasted Brussels Sprouts, Bacon, Local Honey-Roasted  
Heirloom Frenched Carrots

# Buffets

*Minimum 50 people | Includes warm rolls & butter, fresh brewed iced tea*

## Main Event

\$99 per Guest

Select One Display

### **FRESH SEASONAL CRUDITE**

Fresh Seasonal Vegetables  
Avocado Buttermilk &  
Balsamic Dips

### **IMPORTED & DOMESTIC CHEESE BOARD**

Imported & Domestic Cheeses,  
Dried Fruits, Assorted Nuts,  
Crackers & Artisan Flat Breads

### **FRESH SEASONAL FRUIT**

Fresh Cut Seasonal Melons, Fruit,  
Grapes & Berries with Salted  
Caramel Greek Yogurt Dip

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### Select One **POTATO BAR**

Buttermilk Mashed Potatoes & Mashed Sweet Potatoes  
Crispy Smoked Bacon, Caramelized Onions, Crumbled  
Blue Cheese, Shredded Cheddar Cheese, Whipped  
Butter, Sour Cream, Green Onions, Candied Pecans &  
Cinnamon Brown Sugar

### **GARDEN HARVEST BAR**

Baby Greens, Carrots, Heirloom Tomatoes, Spiced  
Almonds, Roasted Red Peppers, Dried  
Cranberries, Shaved Red Onions, Cucumbers, Aged  
Parmesan, Goat Cheese, Gorgonzola Crumbles  
Apple Wood Smoked Bacon, Marbled Croutons,  
Assorted Dressings

## Entree Selections

Select Two

CHICKEN BREAST/Sundried Tomato Cream  
GRILLED VEGETABLE RAVIOLI/Pesto Veloute  
ROASTED TURKEY/Pan Gravy  
CHICKEN FRANCESE/Lemon Caper Crème  
SOUTHERN FRIED CHICKEN/Hot Sauce, Pickles  
HAND PULLED PORK/SC BBQ Sauces  
PORK LOIN/Bourbon Glazed

Select One

BEEF MEDALLIONS/Cabernet Demi Glace  
SEAFOOD STUFFED FLOUNDER/Brandy Cream  
SALMON/Citrus Beurre Blanc  
MAHI MAHI/Ginger Lime Butter Sauce

## Starches

Select one

Roasted Garlic Yukon Mash  
Fingerling Potato Mélange  
Confetti Wild Rice Pilaf  
Baked Mac-N-Cheese  
Spiced Roasted Sweet Potatoes

## Vegetables

Select one

Broccolini with Blistered Tomatoes  
Roasted Heirloom Frenched Carrots  
Seasonal Farmers Market Vegetable Blend  
Haricot Verts Almandine  
Roasted Brussels Sprouts, Bacon, Local Honey-

## Enhancements

### **\*PRIME RIB**

Slow Roasted with Herbs & Cracked Pepper  
Horseradish Sauce, Au Jus, Dollar Rolls  
*\$30 per Guest*

### **\*PECAN-HONEY BOURBON GLAZED BAKED HAM**

Roasted Pecan & Honey Bourbon Glazed Ham, Mini Pretzel Rolls, Country Dijon Mustard, Pineapple  
Chutney  
*\$21 per Guest*

### **\*STEAMSHIP ROUND OF BEEF**

Whole Roasted Steamship Round of Beef,  
Silver Dollar Rolls & Horseradish Sauce  
*\$22 per Guest*

### **\*WHOLE ROASTED SUCKLING PIG**

Whole Roasted Suckling Pig, South Carolina Barbecue Sauces, Corn Bread  
*\$23 per Guest*

*\*Requires a \$125 Chef Attendant Fee per 75 Guests*

# Sweets Table

## **BUILD YOUR OWN SUNDAE**

Vanilla, Chocolate & Strawberry Ice Cream  
Toppings: Oreo's, Cherries, English Toffee,  
Reese's Pieces, Brownie Chunks, Sprinkles,  
Chocolate Chips, Chopped Peanuts,  
Chocolate Syrup, Strawberry Sauce & Caramel  
Sauce  
*\$17 per Guest*

## **CANDY GRAB BAGS**

Individual bags of bite-sized candy to include  
But not limited to; Kit Kat, Skittles, M&M's, Sour  
Straws, Reese's Cups, Hershey Bars, Jelly Beans &  
Raisinettes  
*\$72 per Dozen*

## **SWEET RELIEF**

Chef's Choice of our sweet tooth confections artfully displayed  
*\$26 per Dozen*

## **CUPCAKE CLASSIC**

Miniature Assorted Artisan Cupcakes  
*\$24 per Dozen*

## **JUST CAFFIENE**

Freshly Brewed Starbucks Coffee, Teavana Tea, vanilla  
Caramel, & Chocolate Syrups  
Assorted Soft Drinks  
Bottled Water  
*\$16 per Guest*  
Non-Dairy Add-on  
Choice: Soy, Coconut, Almond, and Oat  
*\$20 per quart*

## **Bar Experiences**

\$80 Bartender fee first hour

\$40 each additional hour

1 bartender per 100 guests

### **Local Tastes Bar**

Intemperance Vodka

JoJo Gin

Mullet Creek Rum

Casamigos Blanco

Virgil Kaine

Six & Twenty 5 Grain Bourbon

Glenmorangie 10 Yr

La Belle Amie Wines

Domaine Ste. Michelle Brut

New South & Palmetto Brewing craft beers

Blenheim Ginger Ale

Assorted sodas and mixers

1-hour package: \$20 per person

Each additional hour package: \$18 per person

### **Consumption Pricing:**

Liquor & Wine: \$13 per person

Local Craft Beer: \$8.50 Each

### **Distinct Bar**

Tito's

Hendricks

Banks 5

Casamigos Blanco

Knob Creek

Jameson

Glenmorangie 10 Yr

Wente Wines

Domaine Ste. Michelle Brut

Domestic and imported beers

Assorted sodas and mixers

1-hour package: \$20 per person

Each additional hour package: \$18 per person

### **Consumption Pricing:**

Liquor & Wine: \$13 each

Domestic Beer: \$6.50 each

Imported Beer: \$7.50 each

### **Enhance Bar**

Absolut Vodka

Tanqueray Gin

Bacardi Superior Rum

1800 Silver Tequila

Jack Daniels

Bulleit Rye

Dewar's 12 yr

Columbia Crest Wines

Riondo Prosecco

Domestic and Imported beers

Assorted sodas and mixers

1-hour package: \$18 per person

Each additional hour package: \$16 per person

### **Consumption Pricing:**

Liquor & Wine: \$11 each

Domestic Beer: \$6.50 each

Imported Beer: \$7.50 each

### **Classic Bar**

Smirnoff Vodka

New Amsterdam Gin

Myers's Rum Platinum White

Sauza 100% Blue Agave Tequila

Jim Beam Bourbon

Canadian Club

J&B Scotch

Proverb wines

Wycliff Brut

Domestic and Imported beers

Assorted sodas and mixers

1-hour package: \$16 per person

Each additional hour package: \$14 per person

### **Consumption Pricing:**

Liquor & Wine \$10 each

Domestic Beer: \$6.50 each

Imported Beer: \$7.50 each

# Late Night

Select three items - \$20 Per Guest

## **PIZZA**

An array of Cheese, Pepperoni & Veggie NY Style Pizza

## **MINI CHICAGO DOGS**

Build your own with Spicy Mustard, Ketchup, Sauerkraut, Relish & Jalapeños

## **CHIPS & DIP**

Your Choice of Housemade Potato Chips with French Onion Dip or Tri-Colored Tortilla Chips with Salsa

## **MINI CHICKEN SLIDERS**

Fried Buffalo Chicken, Pickles, Sweet & Spicy Slaw

## **TATER TOT BAR**

Nacho Cheese, Crumbled Bacon, Green Onions, Sour Cream, Ketchup

## **SOFT PRETZEL STICKS**

Cheese & Mustard

# Post Wedding Breakfast

## **BREAKFAST WITH THE NEWLYWEDS**

### **Southern Buffet**

Farm Fresh Scrambled Eggs

Apple Wood Smoked Bacon

Sausage

Buttermilk Biscuits with Country Gravy

Seasoned Breakfast Potatoes

Fresh Cut Seasonal Fruit

Sweet & Healthy Dry Cereals

Adluh Grits Bar with a variety of toppings:

Shredded Cheese, salsa, scallions, Red Clay Hot Sauce, apple butter & brown sugar cinnamon

Orange & Cranberry Juice

Skim & 2% Milk

Fresh Brewed Coffee & Hot Tea

Variety of Fresh Baked Muffins

Sweet Cream Butter

Assorted Fruit Preserves

*\$33 per Guest*

## **Rise & Shine**

Warm Sandwiches with folded omelet, bacon & aged cheddar

Strawberry & Chocolate Flakey Croissants

Sweet Cream Butter

Selection of Whole Seasonal Fruit

*\$23 per Guest*

# *Added Touch*

*Additions to post wedding breakfast menus*

## **OMELET STATION**

Omelets Prepared in the room by the chef:

Farm Fresh Eggs

Cheddar & Goat Cheese

Ham, Bacon, Peppers, Mushrooms,

Sausage, Jalepenos

Onions, Tomatoes & Spinach

*\$13 Per Guest, Chef Attendant required \$125*

## **SWEET CAKES**

Your Choice of (1): pancakes, waffles, or French toast

Syrup, seasonal fruit compote, fresh berries, chocolate chips &

Whipped Cream

*\$8 per person*

## **BLOODY MARYS AND MIMOSAS**

Additional \$10 each charged on consumption

*Bartender required for Bloody Marys, \$80 first hour*

*\$40 each additional hour*

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THE FINEST RESORT IN

*Myrtle Beach.*

Your wedding day is more special than any other. Trust it to the most wonderful location on the Atlantic, Kingston Resorts. Our dedicated catering managers and banquet staff are ready to make your dream wedding a reality at our Embassy Suites Myrtle Beach Oceanfront Hotel or Hilton Myrtle Beach Resort. Whether you're expecting a few guests or a few hundred, you'll find the perfect location at Kingston Resorts.



FOR MORE INFORMATION OR TO BOOK YOUR WEDDING,  
CALL 877-887-9549 OR VISIT [KINGSTONRESORTS.COM](http://KINGSTONRESORTS.COM)

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