

SEA RANCH WEDDING INFORMATION

Thank you for considering the Sea Ranch Resort as your host location for your wedding! We're happy to provide the following information and hope that it will be helpful in beginning the planning process for your wedding. Although there are many details included, we're sure that there will always be questions unique to your event and our team of event professionals is available to assist in creating your perfect day.

Event Space Fees & Inclusions

Our event room is located just steps away from the beach and is the perfect setting to stage your reception! The 2000+ sq. ft., partial Oceanview space can be configured to hold buffet or plated dinner events; the Beachside Bistro and deck may be used for events with larger guest counts, based on availability (maximum is approximately 250 guests and additional space rental fees may apply). The rental fee includes standard round tables, chairs, white chair covers, white tablecloths and napkins, china, glassware and service ware** (keep in mind that dancefloor/ceremony seating/decorative chair sashes/votives/candles and table numbers are not provided). This classic decorating foundation opens up endless opportunities for floral treatments and colorful embellishments to create the perfect setting for your event. Whether it's a casual, beachy atmosphere you're striving for, or a more formal, traditional approach, our event space is the perfect venue to begin creating the celebration you've been envisioning!*

**Up to 125 guests; additional chair covers may be required.*

***Up to 125 guests; additional equipment rental may be required; charges will be added to the Master Account.*

APRIL-JUNE & SEPTEMBER-OCTOBER

Monday-Thursday \$1000.00

Friday & Sunday \$1300.00

Saturday \$1600.00

NOVEMBER-MARCH

Monday-Thursday \$500.00

Friday-Sunday \$900.00

JULY-AUGUST

Monday-Thursday \$1000.00

Friday-Sunday \$1400.00

The fee covers your private space for up to 5 hours which begins at cocktail hour; we allow a window of 3 hours for setup and decoration (depending on hotel activity, this may be flexible and earlier access may be an option). Requests for events with a time frame of more than 5 hours will be accommodated, based on availability; there is an additional charge based on a prorated rate per hour thereof. Due to noise

regulations, all events must conclude at midnight. There is no additional charge for facilitating ceremonies on-site (does not include ceremony seating).

For smaller events, you may consider the Board Room, located on the ground level next to the south beach access; this space is approximately 15 X 38 feet and is ideally suited for smaller, more intimate family dinner receptions (25 person maximum). The entrance to the room, facing west, is just steps away from the ceremony site, allowing you and your guests to enjoy the beach throughout the event. This space currently rents for \$395.00+ for up to four hours (it does not provide room for a dancefloor).

Food and beverage minimums will apply based on date, projected guest count and expected food & beverage expenditures; facility fee (room rental) may be negotiated based on date of the event and the amount being spent on food and beverage. Requests to rent the restaurant deck and restaurant will be entertained on a case-by-case basis and will incur an additional fee based on the guest count and food & beverage expectations.

Total charges and fees are subject to local and state taxes, and service charges (a portion of which may be distributed by the hotel to certain food and beverage service employees; the service charge is not a tip or gratuity.)

If you are dreaming of a beach ceremony, the sandy shore is just steps away from the reception location! We're happy to facilitate your needs and can arrange for guest seating, wedding arches, sand ceremony tables, etc. (labor/rental fees may apply). In case of inclement weather or weather that may impact the safety of the guests, the Sea Ranch Resort management may move the ceremony to the event space; any pre-ordered ceremony equipment charges would still be applicable. Please keep in mind that the beach is a public space and, therefore, we are not able to reserve or restrict access; however, most of our visitors are courteous and considerate of anything that might affect your ceremony and photos. If petals, rice, etc. are tossed in some guest areas during the event, there may be a minimal charge for cleanup; we suggest choosing birdseed or other biodegradable materials made especially for this purpose for outdoor areas.

To enhance the ceremony, we have Shepherd's Hooks with lanterns (setup by the walkway to the beach) and a white wedding arch that are included in the event space fee and available upon request.

Our Sales professionals will be happy to assist you in organizing the service details of your event; we are also happy to support your Wedding Planner or Mistress-of-Ceremonies. We can refer you to our local Wedding Coordinators if you need special assistance in planning and facilitating your event; several are available for minimal assistance in decorating, etc., as well as offer a variety of 'packages', including 'Day-Of' coordination that might be helpful in planning your event. Our staff will be dedicated to setup and servicing your event; therefore, we ask that you make arrangements for all decorating or personalization of the space.

We have a small, complimentary space to store items until the day after the event (please note that the Sea Ranch Resort or any of our employees are not liable for breakage, loss, etc. when utilizing this service). Any unclaimed items will be disposed of after 48 hours. Although items may be left in the event room until the next morning, we strongly suggest that all valuables be removed at the

conclusion of the event as we cannot assume liability for lost or broken items.

Please remember that we do not have a designated 'bridal changing area'; we suggest booking one of the two-bedroom suites to accommodate the pre-event festivities! And, although we will make every effort to accommodate an early check-in, we cannot guarantee any room availability until the standard 4:00 PM check-in time; therefore, we do recommend reserving the bridal room the night prior to the event to allow use throughout the day.

*For your convenience, and that of your guests, we will include a room block with your contract; this allows your guests to receive a discounted rate when making their reservation and identifying themselves as being a part of your wedding event. Our usual block contains a mix of five Oceanfront and five Oceanside rooms; if you fill your block of 10 rooms (two-night minimum) at the contracted rate, the Sea Ranch Resort will offer your wedding night room complimentary as our gift to you (keep in mind that the two-night minimum still applies). Reservations **MUST** be made within your room block to tally your room pickup; please encourage your guests to identify themselves as part of your group so that you get credit for their stay towards your discounted rates. If your guests book 'outside' of the block, their reservations will not be added to your total, so please ask them to notify the reservationist as being part of your group so there will be no question about your counts. Additional rooms can be added to your block as needed, based on availability. Typically, your contract will note the specific date that any unreserved rooms will be released back into our open inventory.*

The hotel will be happy to reduce room rental fees on any events you have in addition to your wedding reception, based on availability (your wedding event contract does not guarantee dates for other events); please don't hesitate to inquire about Rehearsal Dinner, Bridal Breakfast and Farewell Brunch options.

With regards to deposits and billing, we require an initial deposit based on the total of the Event Room Rental fee and your Food & Beverage minimum along with the signed contract; ninety days prior to your event, 50% of the total is due and 10 business days out, along with your guarantee guest count, the remaining balance is due. Any bar/beverage charges not prepaid will be due at the conclusion of the event; a credit card is requested for posting these charges the following morning and a copy of all charges will be available for you at the Front Desk for your records.

Food & Beverage

Our 2017 Catering menus are included in this packet for your review; our experienced culinary team has created these to blend the individual offerings and flavors and deliver a nutritious, delicious dining experience. We strongly believe in, and support, sustainable agriculture and we are dedicated to utilizing the best ingredients and products that our local purveyors may provide. Our Executive Chef, Sam Larson, will be pleased to customize your menu and craft a banquet presentation that reflects your personal taste.

All food & beverage selections are requested forty-five days prior to the event along with the details included in the Bridal Checklist that will be sent to contracted brides; the final guest guarantee

count is due two weeks prior to your event and may not be decreased after that date. Without a final count, the hotel will project the originally estimated number as the guarantee. Seven days prior to the event, we ask that you give us table numbers, entrée information (for plated dinners) and counts so that we ensure setup and service is perfect.

Food & Beverage minimums are typically based on your projected guest count using our lowest-priced menu; we do not include any beverage/bar expectations, upgraded menu pricing or additional appetizers to calculate our minimum. This usually eliminates any worry that you may not meet your minimum if you do have any last-minute reduction in your expected attendance.

*If you have chosen a **plated dinner menu**, we respectfully request limiting your selection to one entrée. However, when an additional option is necessary, we will follow these guidelines:*

- *No more than two menu choices may be offered.*
- *An additional \$2.00++ will be added to the menu price of the plated dinner.*
- *Each guest's selection must be identified to our staff with a place card and diagram that includes the guest name, entrée selection and table number; this information is due seven days prior to your event.*
- *Any special requests for Vegetarian meals, or any other dietary restrictions will be honored if at all possible; we ask that these guests also be identified on your seating chart and noted seven days in advance.*

The Sales professionals will create Banquet Event Orders (BEO's) with all details, menu selections, timeline, etc. outlined; BEO's will be forwarded to the client for approval or revisions, and signed copies must be received a week prior to the event to complete the file. The Bridal Checklist and list of local vendors that we provide to our contracted brides are helpful tools to compile the information we need from you to best coordinate and facilitate your event.

Please note that food and beverage pricing is guaranteed 45 days prior to your event; any increases, though very infrequent, will be due solely to our vendor and distributor product and service price changes, and increases will be passed on to the client.

All alcoholic beverages served during events must be provided by the Sea Ranch Resort as required by the NC Alcoholic Beverage Commission regulations. No outside alcoholic beverages are allowed in the event room, restaurant, deck or other public areas. Our staff is committed to safe, responsible service and will adhere to the state regulations. We offer a variety of Beverage pricing that includes on-consumption pricing (Host Bar) or Open Bar packages, as well as offering Cash Bar options; these menus will be forwarded to you upon request.

Please note that Bartender Fees and Chef's Attendant Fees will apply to applicable menu selections and noted on your Banquet Event Orders. Currently, the Bartender Fee for a private event is \$150.00 and the fee for a Chef's Attendant is \$100.00 each.

All Food & Beverage items are subject to applicable state and local taxes (7.75%); room-rental charges, service charge and handling fees are currently taxed at 6.75%. Total charges are subject to a 20% service charge.

Due to liability issues, the Sea Ranch Resort will provide all food for events; we do permit

outsourcing of cakes, candy bars and some dessert options. Please note that we have a square silver cake stand available for your convenience and cake-cutting is complimentary. Vendors providing cakes are responsible for delivery and set-up; the hotel staff will not handle the cake after it has been delivered and is not liable for moving or relocation. In compliance with the North Carolina Health Department standards, leftover food is not permitted to be taken from the event space.

Please advise us if you have special needs for guests with any medical restrictions and our culinary team will prepare alternate options. Also, we are happy to prepare special dinners for children 12 and under; children age 4-12 are extended reduced menu prices for plated or buffet dinners (typically discounted 50%) and children aged 3 and under may eat from buffet events with no charge.

Vendor Policies

To better serve you, the Sea Ranch Resort requests that a list of all vendors associated with the event, along with contact numbers, the expected times of arrival, equipment pickup times, special needs, etc. be provided. We require that all vendors have a valid liability insurance policy; please note that we do not permit guests to use ladders, stepstools, etc. if they are handling their own decorations. We suggest that you check with your florist for assistance if you are contemplating hanging décor.

Stationary items in the event room, such as fans, lights, etc., may not be moved; also no decorations are allowed to be fixed to the walls, ceilings, windows, etc. that may result in damage or need for cleaning after removal. Any labor or costs incurred for damage or cleaning outside the normal expectation will be the sole obligation of the client and will be added to the final balance (\$100.00 minimum).

For larger electrical needs, please have your vendor contact us directly and our Engineer will assist in planning. Vendors are responsible for supplying extension cords, power strips, etc.

We ask that all vendors clean up and dispose of any debris, etc. produced through their involvement in your affair; there are larger receptacles located on the west side of the Third Street beach access. Our focus is on the proper setup and facilitation of each facet of your event and having your vendors cooperate with this request is greatly appreciated.

Please let us know if any vendors are included in your dinner guest count or if there are any provisions for their meals. If special meals are included in the vendor contract, please pass along that information to include in our BEO's. If no provisions are arranged and your vendors access the buffet, the appropriate charges will be added to your Master Account total. Due to liability issues, we ask that vendors are not permitted to consume alcoholic beverages at the event unless expressly requested by the contact/bride.

Oversize vehicles and vendor equipment trailers should park at the far southeast corner of the lot. Due to the location of the check-in area, we request that all vehicles be moved immediately after

unloading.

For rental equipment delivery, please have your vendor contact us to confirm delivery date and time as well as pick-up time. We require all vendors to stop by the Front Deck and check in; they will be given any pertinent information or put in touch with the appropriate staff member.

Thank You!

We sincerely thank you for choosing the Sea Ranch Resort for such a special occasion; we are committed to making this the wedding day of your dreams! This time is full of excitement, decisions, worries, laughs and details, and our goal is to make the whole planning process as stress-free, uncomplicated and relaxed as possible. It's a time to immerse yourself in the warmth of friendship and family and enjoy every minute leading up to your vows!

We hope that you find the Sea Ranch Resort to be the perfect venue to host your event; you have our promise that we will do our very best to take care of you and your guests. From the Front Desk, to Housekeeping, to our Banquet staff—we all are here to provide you with the finest quality product, superior service and personal attention. We're very proud to be a part of such an unforgettable celebration and hope this memory will shine clear and bright throughout your lives!

The Sales Office & Staff of the Sea Ranch Resort

APPETIZERS

(Twenty- person minimum guest count; Priced per person, applicable taxes and service charge will be added to all selections)

Dips & Displays

Creamy Warm Crab Dip with Crispy Pita Points \$4.75

Savory Spinach and Artichoke Dip with Homemade Crostini Crisps \$4.00

Crisp Chilled Vegetable Crudité with Ranch Dip \$3.75

Seasonal Fruit Display with Yogurt Dipping Sauce \$4.25

Pistachio Chicken Salad with Sliced Baguette \$4.25

*Cheese Display with Colby, Dill Havarti, Swiss and Sharp Gold Cheddar \$3.75
(Served with Assorted Crackers & Flatbreads)*

Additional Hors d'oeuvres

*Italian Style Bruschetta Topped with Roasted Garlic, Black Olive Tapenade
and Marinated Tomatoes \$3.50*

Chicken Satay with Peanut Dipping Sauce \$4.25

Fried Coconut Shrimp with Raspberry Sauce \$5.25

Chilled Crab/Gazpacho 'Shooters' \$4.25

Petite Lump Crab Cakes with Spicy Remoulade (Market Price)

Corn and Sausage Stuffed Mushrooms \$4.00

Mushrooms Stuffed with Crab \$4.50

Mini Sweet Potato and Ham Biscuits \$3.50

Sesame Tuna Bites with Wasabi Cream Sauce \$5.25

Crostini Topped with Roasted Pork and Spicy Pineapple Chutney \$4.00

Broiled Bacon-Wrapped Scallops \$6.00

Black Bean Quesadillas with Avocado Ranch Dipping Sauce \$3.50

Sweet & Sour Meatballs \$3.50

Duck Confit Crepes & Herbed Cream Cheese with a Raspberry Reduction \$5.50

*Roasted Red Pepper Roulade Stuffed with Garlic Goat Cheese
finished with a Balsamic Reduction \$4.00*

Bacon & Pimento Cheese Stuffed Jalapenos \$4.50

Brie Crostini with Minted Fruit Compote \$4.50

Crostini with Blue Cheese & Grilled Artichoke \$3.25

Mini Shrimp Cocktail Shooters \$3.75

Shredded "B-B-Q" Tuna with Wasabi Slaw \$3.75

STATIONS

Mashed Potato Martini Bar

Mashed Idaho Potatoes

*Served with Crumbled Crisp Bacon, Cheddar Cheese, Spinach, Blue Cheese, Wild Mushrooms and
Herbed Butter*

\$4.75

Mashed NC Sweet Potatoes

Served with Crumbled Crisp Bacon, Pecans, Brown Sugar and Honey Butter

\$4.75

(Choose both for \$6.00)

Raw Bar

(Please request 'market price' for all items)

Oysters on the Half-Shell

Spiced Steamed Jumbo Shrimp

Mussels

King Crab Legs

Scallops Ceviche

Clams

Sliced Pepper-Seared Tuna with Wonton Chips

Crab Gazpacho

Tequila-Cocktail Sauce and Fresh Lemons

(All items will be quoted at market price; Raw Bar requires Ice-Glo rental fee of \$65.00)

CHEF-ATTENDED STATIONS

A chef attendant fee of \$100.00+ applies to action stations; we staff one chef per 75 guests to ensure appropriate service levels. Fresh breads and rolls accompany all Carving Stations. Thirty-five minimum guest count required for attended stations.

Traditional Carving Station

Slow Roasted Turkey Breast with Pan Gravy \$7.00

Roasted Angus Beef Top Round with Au Jus & Horseradish Sauce \$7.00

Brown Sugared Ham with Spicy Pineapple Glaze \$7.00

Roasted Boneless Loin of Pork Seasoned with Honey and Thyme \$8.00

Slow Roasted Prime Rib with Au Jus & Horseradish Sauce \$13.00

Pasta Station

Cavatappi Pasta

Blended with your selection of:

Rich Tomato Marinara Sauce, Creamy Alfredo Sauce or Herbed Olive Oil

Topped with your selection of:

Shrimp, Chicken, Beef,

Wild Mushrooms, Grape Tomatoes, Fresh Spinach,

Peppers, Onions and Parmesan Cheese

Served with Fresh-sliced Italian Bread

\$12.00

Prevailing local and state taxes and 20% service charge will be added to all food & beverage selections.

Plated Dinner I

(Choose One Item Per Course)

First

Fresh Tomato Basil Bisque

Broccoli and Cheddar Cheese Soup

Gingered Carrot Puree

Tomato Vegetable Soup Garnished with Cheddar & Croutons

Second

Romaine Hearts with Grape Tomatoes, Crumbled Blue Cheese & Champagne Vinaigrette

Classic Caesar Salad with Shredded Parmesan & Garlic Croutons

Iceberg Wedge with Smoked Bacon, Colby Jack Drizzled with Creamy Spiced Ranch

Entrée

Roasted Pork Loin with Cheddar Mashed Potatoes & Steamed Broccoli

Bone-In Chicken Breast with Pan Juices, Herbed Mashed Potatoes & Steamed Asparagus

Baked Flounder with Charred Lemon-Garlic Butter, Loaded Mashed Potatoes & Steamed Broccoli

Cavatappi Pasta with Ground Beef, Mild Italian Sausage, Peppers & Onions in a Rich Tomato Sauce, Topped with Feta & Parmesan Cheese

(Substitute Shrimp for Beef, Add \$3.00++)

\$41.50 Per Person

*Prevailing local taxes and 20% Service Charge will be added to all food & beverage pricing.
All dinners are served with fresh-baked breads, butter, coffee and iced tea.*

Plated Dinner II

(Choose One Item Per Course)

First

Roasted Chicken & Black Bean Soup with Fried Leeks

Traditional Hatteras-Style Clam Chowder

Grilled Chilled Vegetable Gazpacho with Parmesan Crostini

Salmon, Fresh Dill & Potato Soup

Potato & Country Ham Soup with Barbecued Onion Relish Garnish

Second

Baby Leaf Mixed Greens with Cucumbers, Tomatoes & Colby Jack Cheese

*Classic Greek Salad with Feta, Olives, Diced Vegetables &
an Oregano-Olive Oil Vinaigrette*

*Mescaline Greens with NC Apples, Crumbled Blue Cheese, Toasted Walnuts in a
Creamy Herb Dressing*

Caesar Salad with Smoked Trout, Garlic Croutons & Parmesan Cheese

Entrée

*Grilled Center-Cut Pork Chop with a Smoked BBQ Glaze, White Cheddar Mac &
Cheese,
Tri-Colored Peppers & Steamed Broccoli*

*Atlantic Salmon with a Charred Lemon/Whole-Grain Mustard Cream, Wild Rice Pilaf
& Fresh Seasonal Vegetable*

Seared Mahi with Toasted-Almond Wild Rice & Marinated Cucumbers, Tomatoes &

Feta Cheese

*Grilled Bone-in Chicken Breast Topped with a Country Ham & Garlic-Mushroom Ragout,
Mashed Potatoes & Fresh Seasonal Vegetable*

\$49.50 Per Person

*Prevailing local taxes and 20% Service Charge will be added to all food & beverage pricing.
All dinners are served with fresh-baked breads and butter, coffee, and iced tea.*

Plated Dinner III

(Choose One Item Per Course)

First

Creamy Rich Lobster Bisque

Shrimp & Andouille Sausage Gumbo

Cheese Tortellini Tossed in a Basil Pesto with Toasted Pine Nuts & Tomatoes

Sherry Crab Bisque with Old Bay seasoned Croutons

Second

Baby Lettuces Tossed in Sesame Vinaigrette with Toasted Peanuts, Grilled Asparagus, Prosciutto & Shaved Red Onions

Spinach Salad with Raspberry Balsamic Vinaigrette, Crisp Bacon, Toasted Pecans & Cambezola Crostini

Roma Tomatoes, Mozzarella, Torn Basil with Balsamic Reduction & Sliced Baguette Rounds

Mixed Greens Tossed in Orange-Honey Mustard with Toasted Sunflower Seeds, Cucumbers, Carrots & Red Onions

Third

Lump Crab Cakes with Spiced-Mustard Remoulade, Rosemary Roasted Red Bliss Potatoes, accompanied by Sautéed Asparagus, finished with Caramelized Onions & Spinach

Chargrilled Filet Mignon with a Burgundy-Wild Mushroom Sauce, Baked Potato & Steamed Broccoli

Grilled Shrimp over Pineapple & Pecan-Studded Wild Rice with a Dijon/Balsamic Arugula, Shaved Onion & Carrot Salad

Bronzed Pork Tenderloin with Apple-Thyme Gastrique, Portobello Mushrooms

Roasted-Garlic Mashed Potatoes & Grilled Squash

*Sea Scallops with Rosemary-Roasted Red Bliss Potatoes & a Marinated Asparagus
& Grape Tomato Salad*

*Blackened Wild Salmon with a Dill-Cream Sauce over Potato, Poblano-Pepper Hash,
Topped with Sweet Carolina Cole Slaw*

\$58.50 Per Person

*Prevailing local taxes and 20% Service Charge will be added to all food & beverage pricing.
All dinners served with fresh-baked bread and butter, coffee and iced tea.*

COMPLETE PLATED DINNER PACKAGE

We are pleased to offer a complete dining package which includes butler-passed hors d'oeuvres, plated salad, plated dual- entrée, fresh bread & butter, coffee & tea, passed champagne toast and your wedding cake.

Passed Hors d'oeuvres

(Choose Two)

**Bruschetta topped with Garlic, Tomato & Basil*

**Sweet Potato Ham Biscuits*

**Pistachio Chicken Salad on Crisp Crostini*

**Mini Black Bean Quesadillas*

**Bacon-Herb Stuffed Mushroom Caps*

**Grilled Artichoke and Blue Cheese on Crisp Crostini*

(Substitutions from the Appetizer Menu may incur a nominal upcharge)

Salad

(Choose One)

**Romaine, Grape Tomatoes, Cucumbers and Crumbled Blue Cheese
with a Champagne Vinaigrette*

**Field Greens with Seasonal Vegetables and Crumbled Bacon
with Ranch or Thousand Island*

**Classic Caesar Salad with Parmesan & Croutons*

Vegetables

(Choose Two)

**Creamy Mashed Potatoes*

**Rosemary Roasted Red Bliss Potatoes*

**Herbed Wild Rice*

**Steamed Broccoli*

**Seasonal Roasted Vegetables*

**Sautéed Asparagus*

Entrée

(Choose One)

**Chef's Selection of Local Fish & Steak
Herb-Roasted Chicken & Chef's Selection of Local Fish

Wedding Cake

*Traditional Buttercream Frosting, Simple Beach-theme Decoration,
with your choice of cake flavors:
Yellow, White, Chocolate, Lemon, Almond, Red Velvet
(Upgraded options of flavors, fillings and decorations are available at an additional charge)*

Passed Champagne Toast

\$60.00++ Per Person

Prevailing local taxes and 20% Service Charge will be added to all food & beverage pricing.

*Vegetarian Entrée is available on request.
Crab Cake & Filet Dinner Dual Entrée add \$5.50++
Please inquire about the available cake flavors, etc.*

BUFFET PACKAGE I

Passed Hors d'oeuvres

(Choose Two)

Grilled Artichoke on Crostini with Crumbled Blue Cheese

Traditional Bruschetta with Tomato & Basil Topping

Crostini with Roasted Red Pepper Pesto & Mozzarella

Smoked Chicken Salad on Crispy Crostini

Cold Selections

(Choose Two)

*Romaine, Grape Tomatoes, Cucumbers and Crumbled Blue Cheese Salad
with Champagne Vinaigrette*

Farfalle Pasta with Basil Pesto, Tomatoes & Pine Nuts

Balsamic Marinated, Grilled Vegetables

B-L-T Cavatappi Pasta & Parmesan

Hot Selections

(Choose Two)

Roasted Garlic Mashed Potatoes

Seasoned Wild Rice Pilaf

Steamed Broccolini with Garlic Butter

White Cheddar, Tri-Color Pepper Mac & Cheese

Green Beans with Smoked Bacon

Entrée Selections

(Choose Two)

Roasted Pork Loin with Grilled Pineapple Rings

Herb-Roasted Supreme Chicken Breast

Fresh Seasonal Baked Fish with Lemon Butter

Cavatappi Pasta with Country Ham & Shrimp in a Rich Tomato Sauce with Shaved Parmesan

Sliced, Roasted Turkey with Pan Gravy

\$38.95 ++ per person

*Prevailing local taxes and 20% Service Charge will be added to all food & beverage pricing.
Dinners are served with fresh-baked breads and butter, coffee and iced tea.*

BUFFET PACKAGE II

Passed Hors d'oeuvres

(Choose Two)

Italian Sausage and Corn Stuffed Mushroom Caps

Spicy Black-Bean Mini-Quesadillas

Sweet Potato and Country Ham Biscuits

Crisp Crostini with Boursin Cheese & Black Olive Tapenade

Cold Selections

(Choose Two)

Marinated Fresh Broccoli & Parmesan Salad

Traditional Greek Salad

Marinated Cucumbers, Grape Tomatoes, Finished with Feta Cheese

Sliced Roma Tomatoes & Mozzarella Drizzled with a Basil & Balsamic Reduction

Hot Selections

(Choose Two)

Rosemary-Roasted Red Bliss Potatoes

Steamed Fresh Seasonal Vegetables

Potato & Poblano Pepper Hash

Cheddar Cheese & Country Ham Mashed Potatoes

Herbed Sweet Potato & Black Bean Mélange

Entrée

(Choose Two)

Baked Atlantic Salmon with a Fresh Dill Sauce

Pan-Roasted Mahi served with a Tropical Fruit Salsa

Grilled Chicken Breast with Artichoke Hearts & Herbed Cheese

Pepper-Seared Tuna with Soy Wasabi Cream

Sliced Top Round of Beef with Caramelized Onion Jus

\$46.95++ Per Person

(Items from Buffet Menu I may be substituted as a category choice)

Prevailing local taxes and 20% Service Charge will be added to all food & beverage pricing.

Dinners are served with fresh baked breads and butter, coffee and iced tea.

BUFFET PACKAGE III

Passed Hors d'oeuvres

(Choose Two)

Crab & Bacon Stuffed Mushroom Caps

Smoked Tuna & Pistachio Salad in Vole Au Vent

Crisp Crostini with Roasted Pork & Jalapeno-Pineapple Jam

Chicken Satay with Peanut Dipping Sauce

Crispy Fried Coconut Shrimp with Dark Rum Tartar Sauce

Cold Selections

(Choose Two)

Grilled Artichoke & Herb Salad Tossed with Baby Spinach & Red Onions

Cheese Tortellini in a Roasted Red Pepper Pesto

Marinated Roasted Red Bliss Potatoes with Prosciutto & Mustard Vinaigrette

Corn & Black Bean Salad with Cilantro & Red Peppers

Hot Selections

(Choose Two)

Barbecued Shrimp & Smoked Bacon White Cheddar Mac & Cheese

Creamy Au Gratin Potatoes

Italian Sausage Stuffing with Tomatoes & Herbs

Parmesan Polenta Cakes

Kahlua Mashed Sweet Potatoes

Entrée

(Choose Two)

Chef's Signature Jumbo Lump Crab Cakes

Sliced Roasted Prime Rib served with Au Jus

Tasty Garlic Shrimp with a White Wine Sauce

Grilled Chicken Breast Topped with a Crab-Wild Mushroom Ragout

Skewered Rosemary Seasoned Sea Scallops

Wild Salmon Fillets (based on availability)

\$53.95++ per person

(Items from Buffet Menu I & II may be substituted as a category choice)

Dinners are served with fresh-baked breads and butter, coffee, decaffe and iced tea.

HONEYMOON PACKAGES

Congratulations!!

The Sea Ranch Resort is a beautiful location for your special, intimate getaway! Our Oceanfront location offers beautiful views to enjoy, no matter what the weather; imagine hearing the lullaby of the sea at night after a day of relaxation and reflection on your special celebration. This is a perfect place to rest and .renew---and begin your lives together!

Also, our location is convenient to shopping, attractions and historical sites of interest. The Currituck, Bodie Island and Hatteras lighthouses are all within easy driving distance. If you let us know of any special interests you may have, we'll be happy to recommend activities for you—if you can pull yourself away from the sand, sea and sky!

These packages are also perfect for anniversary celebrations.

Our packages include:

Oceanfront accommodations for two nights

Chilled champagne on arrival

*One four-course dinner for two in our restaurant**

*One breakfast for two delivered to your guestroom**

**Please note that alcohol, taxes and gratuity are not included; inquire as to seasonal closure of the restaurant prior to making reservations.*

Rates:

January 1 through April 2 -- \$435.00

April 3 through May 18-- \$550.00

May 22 through September 6-- \$615.00

September 7 through October 31-- \$500.00

November 1 through December 31-- \$415.00

*Packages are offered on an availability basis; we suggest making your reservations as early as possible.
Package pricing does not include applicable occupancy, sales, county, etc. taxes.*

Additional nights' accommodations are available at reduced rates. Please call for details.

**Please note that these may be subject to change based on our seasonal closure dates of our restaurant.*

Belinda Lucey, Director of Sales & Catering, 252.441.7126 X 168; belinda@searanchresort.com