

CATERED PRIVATE EVENTS



Special Events & Catering



South Beach Marina is an iconic destination and tradition that thousands of families have enjoyed for over 31 years. With a collection of retail shops, restaurants, accommodations, and recreational activities, South Beach Marina is an excellent way to experience so much of what Hilton Head Island has to offer all in one place. Wedding receptions, anniversary & birthday celebrations, family reunions, and business retreats are just a sample of the events that are perfect for professional catering by the Salty Dog. From start to finish, the experienced Salty Dog Catering and Event Planning team will be there to ensure all of your needs and expectations are not only met, but exceeded.

Ideally located at South Beach Marina in Sea Pines Plantation, The Wreck of the Salty Dog offers three waterside dining areas. The upstairs dining room offers elevated views of the marina, a cozy fireplace and a bar. The downstairs glassed-in porch is an expansive room along the water with beautiful views. The outside deck is a three-tiered deck along the water with an outside bar that opens on all sides. We have a dining area perfect for any occasion and style.

Award-winning, Executive Chef Herb Britton brings an extensive knowledge of Lowcountry cuisine as well as the experience that comes from world class restaurants. Originally from Annapolis, Maryland, Chef Herb has made the Lowcountry his own with specialties like Maryland Crab Cakes, Shrimp and Grits and his award-winning barbecue. While Chef Herb can create a custom option, the included menu suggestions are a good place to start when planning your special occasion.

In addition to excellent dinner selections, Chef Herb can also create themed selections that are sure to impress. From Lowcountry Boils to imaginative dessert bars, the Wreck of the Salty Dog has the perfect menu to satisfy crowds of all tastes and sizes.

**Let us make your next party or special event a legendary one.
It is only limited by your imagination.**



Plated Option One

\$45.00 per person - Three courses, includes: fresh baked rolls with honey butter, iced tea, soda, and water.
Pricing is exclusive of taxes and gratuity.

Soup or Salad Selection

- House Salad
- Caesar Salad
- Cup of She Crab Soup

Guest Entrée Selection

SOUTH BEACH CHICKEN-

Grilled boneless breast of chicken topped with fresh mozzarella and a basil pesto sauce, served with Chef's choice of appropriate starch and vegetables.

ISLAND MAHI MAHI-

Island Spiced Mahi-Mahi grilled and finished with a Myers' rum butter. Topped with fresh pineapple salsa and served with Chef's choice of appropriate starch and vegetables.

GRILLED NEW YORK STRIP-

NY Strip grilled to perfection with our house steak rub, served with Chef's choice of appropriate starch and vegetables.

FISHERMAN'S PENNE PASTA-

Jumbo shrimp and tender pieces of crab and lobster tossed with penne pasta and a sherry kissed lobster cream sauce.

Homemade Dessert

- Key Lime Pie

Plated Option Two

\$55.00 per person - Four courses, includes: fresh baked rolls with honey butter, iced tea, soda, and water.
Pricing is exclusive of taxes and gratuity.

Salad Selection

- House Salad
- Caesar Salad



Soup Selection

- She Crab Soup
- Chef's Choice

Guest Entrée Selection

SOUTH BEACH MARINA CHICKEN-

Grilled boneless breast of chicken topped with fresh mozzarella and a basil pesto sauce, served with Chef's choice of appropriate starch and vegetables.

CATCH OF THE DAY-

Seasonal selection, our Chef will provide options of only the freshest fish available, served with Chef's choice of appropriate starch and vegetables.

FILET MIGNON-

Center cut tenderloin grilled to perfection with our house steak rub, served with Chef's choice of appropriate starch and vegetables.

JUMBO LUMP CRAB CAKES-

Our Chef's signature recipe, served with Chef's choice of appropriate starch and vegetables.

BAKED STUFFED FLOUNDER-

Fresh Atlantic Flounder, stuffed with lump crabmeat and topped with a rich she crab cream sauce.

Choice of Homemade Dessert

- Key Lime Pie
- Peanut Butter Silk Pie

* Plated options are available for events with guest counts 30 or less



Buffet Menu Options

Buffets can be customized to suit your specific needs and are an excellent option when serving a large group with varying tastes. Dessert will be served to each seat.



CAPTAIN'S FEAST

\$50 Per Person

MIXED GREEN SALAD MARYLAND STYLE CRAB CAKES

SEASONAL VEGETABLES STEAMED SNOW CRAB LEGS

SHE CRAB SOUP STUFFED FLOUNDER

CAPTAIN'S AU GRATINS MARGARITA SALMON

KEY LIME PIE

THE ISLANDER

\$40 Per Person

MIXED GREENS BLACKENED CHICKEN BREAST

SHE CRAB SOUP CRAB CAKE SLIDERS

PULLED PORK SAVANNAH RED RICE

KEY LIME PIE

MIXED VEGETABLES MASHED POTATOES

HUSHPUPPIES

LOWCOUNTRY BOIL

\$35 Per Person

MIXED GREENS BLACKENED CHICKEN BREAST SEASONAL VEGETABLES

SHE CRAB SOUP LOWCOUNTRY BOIL
CORN, PEEL & EAT SHRIMP, SAUSAGE,
AND POTATOES

MASHED POTATOES

KEY LIME PIE

Additional Menu Options

Add any of these appetizers for a cocktail hour,
or welcome party.

Shrimp Cocktail: \$7 per person

5 chilled shrimp served with homemade cocktail sauce

Fish Bites: \$3 per person

Pieces of our daily fresh catch, hand battered and fried, served with remoulade sauce

Pimento Cheese Dip: \$5 per person

Blended cheeses, folded with chopped pimento and robust spices, served with crispy pita chips

Shrimp Taco Bar: \$7.50 per person

Blackened wild shrimp served with shaved lettuce, pico de gallo and cilantro ranch and tortillas

Rings of Fire: \$4 per person

Crispy calamari tubes and tentacles tossed in our original Calypso sauce and island spices. Cooled off with a side of pineapple salsa and ranch

Crab Cakes \$7 per person

Lump crab cake served with homemade remoulade sauce

Caprese Skewers \$3 per person

Fresh basil, ripe tomatoes and mozzarella cheese with a balsamic drizzle

Hushpuppies: \$2 per person

Our famous "puppies" served with honey butter

Raw Bar: \$9 per person

Peel and eat shrimp, half shell oysters and chilled snow crab legs, served with cocktail, drawn butter and oyster crackers

Artisan Cheese and Cracker Plate: \$8 per person

Hand-crafted cheeses, displayed with assorted crackers, spreads and fruit garnish

Vegetables Crudites: \$5 per person

Carrots, celery, cucumbers, broccoli and red peppers with assorted dips

Crab Dip: \$5 per person

Creamy blend of crab and spices served with toasted pita chips

Grits Bar: \$9 per person

Lowcountry Grits served with all the fixings, cheese, sausage, shrimp, gravy, onions, bacon, tomatoes and seasonal toppings



Bar & Beverage Options

There are various approaches to beverage service for your guests.

Below are a few examples of bar and beverage options.



Tickets - Each guest gets an approved amount of tickets that the host has agreed upon. Each ticketed beverage will be appended to the master check. Once the guests have used all tickets they will pay cash for their drinks.

Select Bar - Select beverages chosen by the host will be for the open bar (i.e well liquor, domestic beer, house wines). Beverages outside of the categories can be purchased by the guests.

Open Bar - Guests are allowed to order anything off of the bar/beverage menu. Each drink that is served will be added to the master check.

WE ALSO OFFER CHAMPAGNE TOASTS STARTING AT \$3 PER PERSON FOR SPECIAL EVENTS.



Customized Options



Decoration Packages

Please ask about our custom decor packages. We have lanterns, candles, linen, florals and additional decorations to make your event a special one. Please contact Holly Bingham for more information.



Custom Can Holders

(100 Can Holder Minimum).

Select color of can holder, stitch color, font, and we will help you create a memorable party favor for you and your guests! More colors available. Ask for more details.



Custom Shirt Packages

(50 shirt minimum)

A fun added option for you and your guests. Custom shirt packages will include a 10% discount on the order. You will be able to select up to two different shirt colors with options for customized text.

SALTY DOG PRIVATE CRUISE

Cruise the Calibogue abooard the Salty Dog. Our boat is a 2015 63-foot Custom Cooper Catamaran with seating on upper and lower decks. The base rate is \$650/hour with a minimum of 2 hours. This rate includes a USCG Licensed Captain, 2 crew members and a bartender. We accomodate up to 65 adults.

All passengers must be 21 years of age and over.

ONE FOOD OPTION MUST BE SELECTED

Served buffet style

LIGHT APPETIZERS //

- Veggie and Cheese platter
- Crab Dip and Pimento Dip served with crackers
- Shrimp and Chicken Roll platter
- Beer-Steamed Island Shrimp

FULL APPETIZERS //

- Veggie and Cheese platter
- Crab Dip and Pimento Dip served with crackers
- Shrimp and Chicken Roll platter
- Pressed Cuban Bites
- Beer-Steamed Island Shrimp

FULL MEAL //

Island Inspired Buffet

- Veggie and Cheese platter
- Crab Dip and Pimento Dip with crackers
- Pressed Cuban Bites
- Lowcountry Boil
- Tropical House Salad
- Key Lime Pie

CASH BAR

Pay per drink - by guests or by host

- Domestic Beers //
- Craft Beers & Imports //
- Chardonnay or Cabernet //
- Salty Dog Draft //
- Specialty Cocktails //



Custom options and special requests optional. Live Music is an additional charge. A \$650 deposit is required to secure the Salty Dog Cruise Boat for a private cruise. Deposits are non-refundable within 7 days of the event.

**PLEASE CALL 843.683.6462 or EMAIL BOATRIDE@
SALTYDOG.COM FOR BOOKING INFORMATION.**



SALTY DOG
CRUISE

South Beach Inn & Vacation Rentals



South Beach Inn has 17 suites with many offering spectacular harbor views. Every suite features separate bedroom and living areas, complete with special touches such as hardwood floors, fully equipped kitchenettes, cable television and free wireless internet (suites, lobby, and courtyard).

For your convenience house-keeping service is provided daily.



Please call/email the South Beach Inn for reservations and more information

South Beach Inn offers a special package for events.
When you book 10 or more Inn Suites, you will receive 10% off each reservation.

South Beach Inn
232 South Sea Pines Drive
Hilton Head Island, SC 29928
1-800-367-3909
theinn@sbinn.com

Event Coordinator Services



Planning a social or corporate event can be stressful if you have to be both host AND planner. The good news is when you book an event at The Salty Dog you aren't just booking a venue, but also an experienced, creative event planner who will help translate your vision into reality.

I'm here to make planning your event easy and stress free, to answer any questions you may have and offer suggestions if so desired.

My number one priority is that you and your guests enjoy the event. I look forward to meeting you and getting to work creating the event of your dreams.

Holly Bingham
(843) 540-8040
Holly@SaltyDog.com

Catering Agreement

We would like to thank you for considering The Wreck of The Salty Dog to handle your future event.

After you have had a chance to look over the information contained in this packet please contact Holly Bingham with any questions and availability. Prices are subject to change.

GUARANTEE:

Final confirmation of attendance or “the guarantee” is required 5 business days prior to your event. This number is not subject to reduction, but may increase twenty-four (24) hours prior to function. This is the number that will be charged.

CONFIRMATION/CANCELLATION:

\$500 deposit is required to hold the date for your function. This will be applied to your final bill. Please make checks payable to “The Wreck of the Salty Dog.”

Cancellations 30 days prior to event will receive a full refund. Cancellations within 30 days of event will result in no refund.

PAYMENT POLICY:

Acceptable methods of payment are cash, major credit cards and personal check.

SERVICE/LABOR CHARGES:

There will be a 20% added gratuity for all parties.



**Catered Events by The Salty Dog
224 South Sea Pines Drive
Hilton Head Island, SC 29928
843.540.8040
Holly@saltydog.com**

Recommendations

Wedding Cakes



Custom Confections
Castanocakes@gmail.com
201.317.0860

Florist



Jardinieré Events
www.jardiniereevents.com
843.802.2912

Musician



Harden & Crenshaw
HardenCrenshaw.com
843.290.0765
info@moonriverproductions.com

Sitting Service



Guardian Angels Sitting Service
www.GaurdianAngelsSittingService.com
877.470.4277
SCinfo@GuardianAngelsSittingService.com

Photography



Celia Photograpie
celiagphotographie@gmail.com
843-360-9894

