



MOSS
CREEK

**BANQUET
MENUS**

2024

MAKING MEMORIES

At Moss Creek, we live to celebrate life's special occasions big and small, and our expert Banquet & Catering staff lives to create unforgettable events designed to delight you and your guests. Whether it is a wedding, anniversary celebration, or simply a gathering of friends, there are memories to be made and cherished here in this gracious and naturally beautiful private club Community.

The culinary team strives to use the freshest and highest quality ingredients available while fabricating as much as possible ourselves, in house. For the uninitiated, we're happy to host you and a guest for a meal in the dining room where you'll see the exact same ingredients, techniques and hospitality we'll use in producing a memorable event. Finally, for those with specific dietary needs, our team will gladly prepare a customized meal using the wide variety of ingredients found in the kitchen. Thank you for the opportunity, we look forward to seeing you at Moss Creek.

**1523 FORDING ISLAND ROAD
HILTON HEAD ISLAND, SC 29926**

MOSSCREEK-HILTONHEAD.COM



POLICIES & REQUIREMENTS

Contract & Deposit

The Club requires a signed contract with a deposit in order to secure the date and location of the function. A deposit of \$1000 is required for all weddings.

Payment

The Final Payment is due within 10 business days of the event date. The Final Payment will be for the remaining balance of the estimated charges (less all payments made toward the total).

Guaranteed Count of Guests

The Club must be notified by the Member/Client with the final expected number of attendees no later than 14 business days prior to the function. The Club reserves the right to adjust the space allocated to the function to appropriately accommodate the number of confirmed guests. A final guarantee will be made 72-hours prior to the event date.

For functions with menus that include advance choice entrees or other items, it is the Member/Client's responsibility to arrange for place cards or other indicator cards labeled with each guest's selection of entrée or other item. The meal count distribution with the guest list will be required with the guest guarantee, 14 days prior to the function. Any requests for entrée or other item changes the day of the event will be charged additionally over the guarantee.

Food & Beverage Minimum

This is the minimum dollar amount required to be spent in food and beverage totals to guarantee the event space reservation. This amount may include food and beverage of any kind (including alcohol) and does not decrease if the expected attendance is not reached. The minimum expenditure does not include room rental fee (s), labor fee (s), cash bar sales, service charge, state sales tax, hospitality tax, or any other miscellaneous charges. Any event requested for a date or time when the Clubhouse is closed must meet a Food & Beverage Minimum of \$5,000.

For all Moss Creek Owners Association Member booked weddings, the Food and Beverage Minimum is \$90/per person. For any Non-member booked weddings, a Food and Beverage Minimum of \$110/per person must be met.

Room Fees Rental & Setup Fees

In order to reserve a private room for an event, a room rental fee is required. This fee includes all set-up and break-down of the function, as well as any tables, chairs, glassware, silverware, china and standard linens owned by Moss Creek Owners Association for use.

Members or Immediate Family of Members of Moss Creek Owners Association: This fee is waived for all spaces. The member must be present and all charges on sponsored member account.

Non-Member Rental Fees:

Garden Room—\$500 Rental & Setup Fee

Banquet Rooms—\$2,500 Rental & Setup Fee

Pecan Room - \$1,250 Rental & Setup Fee

Egret Room - \$1,250 Rental & Setup Fee

Veranda - \$1,000 Rental & Setup Fee

The Bostwick Pavilion—\$3,000 Rental & Setup Fee



POLICIES & REQUIREMENTS (CONTINUED)

Contract & Deposit

The Club requires a signed contract with a deposit in order to secure the date and location of the function. A deposit of \$1000.00 is required for all weddings.

Ceremony Fee

\$500.00 ceremony fee includes up to 150 folding white ceremony chairs, ceremony rehearsal, beverage station of Bottled Water, Iced Tea & Lemonade for guest's arrival, ceremony venue back-up, guaranteed at the Moss Creek Clubhouse, setup and breakdown of space, and reserving of ceremony space.

Large Service Rates

For Banquets estimating 125 or more guests, Moss Creek contracts additional service staff. All additional staff are hand-selected to match our highest standards of professionalism and quality of service. Additional labor fees may apply based on the size of your event.

Wedding Coordinator Fee

A \$500 Ceremony and Wedding Coordination Fee is applied to any wedding in which Moss Creek Owners Association is the primary planner for the event. Fee waived if working with a professional wedding planner.

Service Charge and Sales Tax (++)

All pricing on food and beverage items are subject to South Carolina Sales Tax, Hospitality Tax and 18% Service Charge. An Excise Tax of 5% on all Liquor purchases and Bar packages will also be applied.

Food & Beverage Policy

The Club must provide all food and beverage items, with the exception of edible favors and cakes as agreed upon by both Member/Client and Club. Due to Moss Creek Owners Association Policy.

Menu Selection

In order for us to ensure the availability of all chosen menu and beverage items, your selections will be required 30 days prior to the event date. Dietary substitutes are available with prior notification.

Wedding Menu Tastings are complimentary for the Bride & Groom and two additional guests, and may be requested up to three months in advance of the wedding date. Additional guests may attend the Tasting for a fee equivalent to the price of the proposed menu, added to the final wedding charges. Tastings will be coordinated by your Catering Manager and scheduled based on our Chef's availability. Please allow for at least four weeks advance notice for Tasting dates.

Inclement Weather Policy

Moss Creek Owners Association reserves the right to make a final decision to move any outdoor event due to inclement weather predicted by the National Weather Service forecast in conjunction with the National Oceanic & Atmospheric Administration. Events may be moved inside due to high winds, lightning, or a high percentage chance of rain only. The decision to move will be made, at the earliest, two days in advance for un-tented receptions, or 24-hours in advance for outdoor ceremonies, with client contact.



OUR VENUES

CLUBHOUSE - BANQUET ROOM (EGRET)

UP TO 80 GUESTS

The Egret Room offers weekly planned events and buffet nights. The picturesque view of the tidal marsh makes this a most popular room selection for any event. The Club's professional staff will tend to all your special needs and requests.

CLUBHOUSE - BANQUET ROOM (PECAN)

UP TO 60 GUESTS

This room is a most popular room reserved for the privacy created for smaller dinners and meetings.

CLUBHOUSE - DINING ROOM (GARDEN ROOM)

UP TO 36 GUESTS

This room opens up to the marsh and is perfect for small luncheons and meetings.

CLUBHOUSE - VERANDAH

UP TO 50 GUESTS

This covered area has fans and heaters for year-round enjoyment. It is the home of our ever popular High Tide Happy Hour.

BOSTWICK PAVILION

UP TO 130 GUESTS

Located at the back of the community, this facility offers a picturesque view of the beautiful salt-water marsh Moss Creek is renowned for. The Pavilion serves as a meeting place for many of our activities, and is available for private special occasions.



BREAKFAST

PRICED PER PERSON

ALL PRICES ARE SUBJECT TO A
18% SERVICE FEE AND TAXES.
PRICES ARE SUBJECT TO CHANGE.



Continental \$10

Assorted Chilled Juices

Fresh Sliced Fruit Display

Freshly Baked Assortment of Pastries/Muffins

Freshly Brewed Coffee, Decaffeinated Coffee and
Assorted Hot Tea



Chef's Continental \$17

Assorted Chilled Juices

Fresh Sliced Fruit Display

Freshly Baked Assortment of Pastries/Muffins

Individual Greek Yogurt & Homemade Granola

Oatmeal, Brown Sugar with Golden Raisins &
Local Honey

Freshly Brewed Coffee, Decaffeinated Coffee and
Assorted Hot Tea

ENHANCEMENTS

Yogurtini Bar \$6

Create Your Own with Plain, Strawberry and Peach Greek Yogurt
with Assorted Dried Fruit, Fresh Fruit, and Homemade Granola

Oatmeal Bar \$6

Dried Fruit and Nuts, Brown Sugar, Butter and Local
Honey

Manned Omelet Station \$12

Made to Order Omelets with Condiments to Include
Ham, Bacon, Sausage, Onion, Tomatoes, Peppers,
Mushrooms, Spinach & Assorted Cheeses

Manned Waffle Station \$10

Made to Order Waffles, Fruit Compote, Whipped Cream
& Maple Syrup

BUFFETS

PRICED PER PERSON

ALL PRICES ARE SUBJECT TO A
18% SERVICE FEE AND TAXES.
PRICES ARE SUBJECT TO CHANGE.



Bostwick \$52

Carved Prime Rib of Beef au Jus

Sauteed Chicken Marsala

Citrus Broiled Atlantic Salmon

Sour Cream Whipped Russet Potatoes

Wild & Jasmine Rice Pilaf

Steamed Asparagus

Baked Cauliflower Mornay

Caesar Salad / Carrot Raisin Salad

Sliced Tomatoes and Buttermilk Bleu

Rolls & Butter

Chocolate Bread Pudding & Gran Marnier Anglaise

Soft Drinks / Iced Tea

Freshly Brewed Coffee, Decaffeinated Coffee and
Assorted Hot Tea



Toppin \$43

Chicken Parmesan

Spaghetti & Meatballs with Garlic Bread

Penne Carbonara

Steamed Broccoli

Ratatouille

Garlic Roasted Bliss Potatoes

Caesar Salad

Tomato, Basil & Fresh Mozzarella

Orzo & Lump Crab Salad

Rolls & Butter

Tiramisu

Soft Drinks / Iced Tea

Freshly Brewed Coffee, Decaffeinated Coffee and
Assorted Hot Tea

BUFFETS

PRICED PER PERSON

ALL PRICES ARE SUBJECT TO A
18% SERVICE FEE AND TAXES.
PRICES ARE SUBJECT TO CHANGE.



Devil's Elbow \$59

Carving Station: Beef Tenderloin

Sauté Station of Shrimp with Creamy Pesto Penne

Pan Seared Chicken Oscar

Whipped Yukon Gold Potatoes

Herb Rice Pilaf

Steamed Haricot Vert

Cauliflower Au Gratin

Caesar Salad / Jardiniere Relish Tray

Smoked Seafood Mirror

Rolls & Butter

Granny Smith Apple Crisp with Chantilly Cream

Soft Drinks / Iced Tea

Freshly Brewed Coffee, Decaffeinated Coffee and
Assorted Hot Tea



Morefield \$47

Mackay Creek Hot Smoked Pork BBQ

Lowcountry Boil with Cornbread

Fried Chicken

Steamed Green Beans

Braised Collards

Charleston Red Rice

Whipped Potatoes

Garden Salad / Coleslaw

Broccoli & Bacon Salad

Banana Pudding

Soft Drinks / Iced Tea

Freshly Brewed Coffee, Decaffeinated Coffee and
Assorted Hot Tea

BUFFETS

PRICED PER PERSON

ALL PRICES ARE SUBJECT TO A
18% SERVICE FEE AND TAXES.
PRICES ARE SUBJECT TO CHANGE.



Mackay \$52

Sauté Station serving Shrimp & Grits

Fried Chicken

Smoked BBQ Pork Ribs

Lucy Jefferson's Macaroni & Cheese

Buttermilk Whipped Potatoes

Braised Collard Greens

Corn on the Cob

Garden Salad / Cole Slaw

Broccoli & Pecan Salad

Rolls & Butter

Soft Drinks / Iced Tea

Freshly Brewed Coffee, Decaffeinated Coffee and
Assorted Hot Tea



The Lowcountry \$40

Chef Manned Carving Station:

Mustard and Herb Crusted Roast Loin of Pork
with caramelized onion demi-glace,
creamy horseradish sauce

Chef Attended Station:

Carolina White Shrimp and Stone Ground Grits with
Cheddar Cheese and Green Onion

Garlic & Herb Roasted Red Bliss Potatoes

Fresh Tarragon Medley

Rolls & Butter

Soft Drinks / Iced Tea

Freshly Brewed Coffee, Decaffeinated Coffee and
Assorted Hot Tea

APPETIZERS

PRICED PER PERSON

ALL PRICES ARE SUBJECT TO A
18% SERVICE FEE AND TAXES.
PRICES ARE SUBJECT TO CHANGE.



HOT

Fresh Lump Crab Cakes with Remoulade \$10

Vegetarian Stuffed Mushrooms \$4

Swedish or Korean Meatballs \$4

Fried Shrimp \$13

Cashew Chicken Satay \$4

Crab Stuffed Mushrooms \$6

Buffalo Chicken Wings \$4

Potato Pancakes with Sour Cream \$4

Sharp Cheddar & Broccoli Quiche \$3

Vegetable Spring Rolls \$3

Franks in a Blanket \$3

Scallop Rumaki \$4

Spanikopita \$3

COLD

Fresh Mozzarella Crostini with Pesto \$3

Stuffed Picnic Eggs \$2

Smoked Salmon Canape \$5

Devilled Ham Triangles \$4

Beef Carpaccio Crostini \$5

Watermelon & Feta Skewers \$3

Gulf Shrimp Bruschetta \$6

Pimento Cheese Sandwiches \$2

Curried Chicken Salad Canape \$3

Boursin Stuffed Cherry Tomatoes \$2

APPETIZERS

PRICED PER PERSON

ALL PRICES ARE SUBJECT TO A
18% SERVICE FEE AND TAXES.
PRICES ARE SUBJECT TO CHANGE.

Carving Station

Smoked Beef Tenderloin Crusted Striploin or Slow Roasted Prime Rib \$19

Served with Silver Dollar Rolls and Horseradish

Beef Wellington \$20

Served with Red Wine Bordelaise

Spice Cured & Hot Smoked Pork Loin \$13

Served with Lexington County Mop Sauce and Slider Buns

Action Station

Chips & Salsa Bar \$9

Shrimp & Grits Martini Bar \$16

Served Gulf Shrimp Sauté with Peppers and Onions

Pesto Chicken & Penne Station \$13

Grilled Chicken Breast Simmered with Pesto and Cream

Tomato & Shrimp Penne Station \$15

Fresh Shrimp Sauteed with Tomato and Garlic

Displays

Imported Cheese with Fruit & Nuts \$7

Baked Brie Encroute \$7

Toasted Pecans and Tart Apple Salad

Shrimp Cocktail \$15

With Horseradish Dipping Sauce

Domestic Buttermilk Bleu \$7

With fresh and dried fruit, walnuts and crostini

Antipasto Display of Cured Meats, Olives & Vegetable Jardinière \$12

Cilantro Lime Caesar Display \$7

With Romaine, House Made Dressing, Croutons & Parmesan

Iceberg Wedge Display \$7

Roquefort, Bacon, Tomatoes & Ranch

Vegetable Crudite \$6

Assorted Vegetables served with Sour Cream Dip

Smoked Seafood Display \$14

Smoked Salmon, Shrimp, Scallops and Mussels



LUNCH - PLATED

PRICED PER PERSON

ALL PRICES ARE SUBJECT TO A
18% SERVICE FEE AND TAXES.
PRICES ARE SUBJECT TO CHANGE.

**LUNCHES RANGE FROM \$17 - \$23, CHOICE OF SOUP OR GARDEN SALAD,
COMPLETE ENTREE WITH STARCH, VEGETABLE AND DESSERT. WE CAN CUSTOMIZE
YOUR MENU WITH YOUR PREFERENCES AND DIETARY CONSIDERATIONS.**

1

Choice of Soup or Salad

Choice of Soup or Garden Salad

3

Choice of Vegetable

Steamed Broccoli

Buttered Asparagus

Julienne Squash & Carrots

Green Beans Amandine

Cauliflower

Baby Carrots

Sauteed Spinach

Vegetable Medley

2

Choice of Entree

Grilled Salmon with Cucumber Relish with Confetti Rice

Chicken Cordon Bleu with Brown Rice & Suprema Sauce

Baked Shrimp Scampi with Orzo

Penne Pasta with Chicken & Pesto

Crab Fettuccine Carbonara

Caesar or Greek Salad with Grilled Chicken or Shrimp

Lump Crab Cake on Creamy Herb Grits with Lemon Blanc

4

Choice of Dessert

Moss Creek Flourless Chocolate Torte

Key Lime Pie

Bourbon Pecan Pie

Fresh Granny Smith Apple Crisp

Tiramisu

Fresh Berries in Cointreau Sabayon

Vanilla Creme Brulee

DINNER - PLATED

PRICED PER PERSON

ALL PRICES ARE SUBJECT TO A
18% SERVICE FEE AND TAXES.
PRICES ARE SUBJECT TO CHANGE.

MEALS SERVED COMPLETE WITH CHOICE OF SOUP OR SALAD, COMPLETE ENTREE WITH STARCH AND VEGETABLE SELECTIONS AND DESSERT. WE CAN CUSTOMIZE YOUR MENU WITH YOUR PREFERENCES AND DIETARY CONSIDERATIONS.



Plated Dinner (examples)

Seared Filet Mignon with Dauphinoise Potato & Steamed Broccoli \$45

Grilled Lamb Chops with Roasted Rosemary Bliss & Garlic Spinach \$50

Braised Short Ribs with Thyme Cream Russets & Roasted Asparagus \$48

Poached Atlantic Salmon with Jasmine Rice & Julienne Squash \$36

Citrus Broiled Grouper with Mixed Grain Risotto & Broccoli \$42

Jumbo Lump Crab Cake, Fried Green Tomato with Creamy Herb Grits \$42

Chicken Cordon Bleu with Herb Rice Pilaf & Stuffed Tomato \$32

Potato Crusted Chicken with Braised Greens & Valencia Butter \$32

Pan Seared Chicken Oscar with Asparagus & Basil Orzo \$36



First Course (examples)

Garden Salad of Mixed Greens & Vegetables with Choice of Dressing

Caesar Salad of Romaine with Parmesan Garlic Dressing & Crostini

Caprese Salad of Mozzarella & Tomato with Pesto Dressing

Greek Salad of Romaine with Olives, Pepperoncini, Feta & Balsamic

Coastal Breeze Salad with Pineapple & Berries with Mango-Yogurt Dressing

Sherry Crab Bisque

DESSERTS

PRICED PER PERSON

ALL PRICES ARE SUBJECT TO A
18% SERVICE FEE AND TAXES.
PRICES ARE SUBJECT TO CHANGE.

Moss Creek Signature Desserts

Flourless Chocolate Torte with Caramel \$7

Key Lime Pie with Chantilly Cream \$6

Bourbon Pecan Pie \$6

Fresh Granny Smith Apple Crisp \$5

Tiramisu \$7

Fresh Berries in Cointreau Sabayon \$6

French Vanilla Bean Creme Brulee \$7



BAR PACKAGES

PRICED PER PERSON

ALL PRICES ARE SUBJECT TO A
18% SERVICE FEE AND TAXES.
PRICES ARE SUBJECT TO CHANGE.

BEER & WINE PACKAGES: 4-HOUR BAR \$22PP / 5-HOUR BAR \$28PP
FULL BAR: 4-HOUR \$30PP/\$36PP/\$42PP
FULL BAR: 5-HOUR \$36PP/\$42PP/\$48PP

Liquor

VODKA

GIN

RUM

BOURBON

WHISKEY

SCOTCH

TEQUILA

HOUSE

FLEISCHMANN

FLEISCHMANN

ADMIRAL NELSON

BENCHMARK

BLACK VELVET

INVER HOUSE

CALL

SOBIESKI

BEEFEATER

BACARDI

JIM BEAM

SEAGRAMS 7

BLACK BOTTLE

CUERVO SILVER

TOP SHELF

KETEL ONE

TANQUERAY

ANGOSTURA GRAN ANEJO

JACK DANIELS

BUSHMILL IRISH WHISKEY

DEWARS

CUERVO GOLD

Wine

CABERNET

MERLOT

PINOT GRIGIO

CHARDONNAY

CABERNET

MERLOT

PINOT GRIGIO

CHARDONNAY

WHITE ZINFANDEL

PINOT NOIR

SAUVIGNON BLANC

CABERNET

MERLOT

PINOT GRIGIO

CHARDONNAY

WHITE ZINFANDEL

PINOT NOIR

SAUVIGNON BLANC

Beer

DOMESTIC

AMSTEL LIGHT

BUDWEISER

BUD LIGHT

COORS LIGHT

MICHELOB ULTRA

MILLER LITE

YUENGLING

SHOCK TOP

IMPORT

CORONA

HEINEKEN

STELLA ARTOIS