All Wedding Packages Include the Following Amenities:

- One Hour Open Bar
- One Hour Hors d'oeuvres Reception
- Pineapple Tree and Chocolate Fountain
- Champagne Toast for all Guests
- Complimentary Cake Cutting (When purchased through hotel’s preferred bakery)
- White Glove Reception Service
- Dance Floor
- Skirted Cake Table and Head Table
- Votive Candles to Compliment your Floral Centerpieces
- Special Overnight Room Rates for Your Out-of-Town Guests
- Special Overnight Room Complimentary for Bridal Couple

We provide assistance in arranging for flowers, entertainment, photographer, limousine, videographer, specialty linens, chair covers and complimentary parking.

We also specialize in:
- Bridal Showers
- Bridesmaids Luncheons
- Rehearsal Dinners
- After Wedding Brunches
- Out-Of-Town Guest Room Accommodations

Landmark Resort welcomes the opportunity to accommodate your out of town guests.

Accommodation Types
- Rooms
- Efficiencies
- Executive Suites
- 3 Bedroom Penthouses

Room Amenities
- Private Balcony
- Coffee Maker
- Complimentary Toiletries
- Iron/Ironing Board
- In-Room Safe
- Refrigerator & Microwave
- Stove/Oven*
- Daily Housekeeping
- Hair Dryer
- Wi-Fi

*Select units

Visit LandmarkResort.com or call 844.533.1361 for more information.

LandmarkResort.com
1501 S. Ocean Blvd. Myrtle Beach, SC 29577
844.533.1361

Celebrate true love with friends and family where excitement meets the relaxing breezes of the Carolina coast. Landmark Resort offers the perfect backdrop for this momentous occasion. So kick up your heels and pour the bubbly, it’s time to enjoy sparkling waters, lush tropical foliage, romance, fun, and relaxation.

For more information about Weddings at Landmark Resort contact our Catering Administrator at Catering@LandmarkResort.com or call 843.448.9441 ext. 7218
Moonlight Celebration

Hors d’oeuvres
Imported and Domestic Cheese Display
Vegetable Crudité Display with Dip
Sliced Fresh Fruit with Chocolate Fondue
Casa De Palmas Pineapple Tree

Chef’s Canapés
Miniature Chinese Egg Rolls with Plum Sauce • Crabmeat Stuffed Mushroom Caps • Tortilla Pinwheels • Spanakopita • Chicken Pineapple Brochette • Mini Beef Wellington

Beverages
Champagne Toast for all Guests

One Hour Open Bar with:
House Liquors • Wines • Domestic and Imported Beers • Assorted Soft Drinks and Water • Freshly Brewed Coffees • Selected Teas

CALL FOR PRICES

Twilight Celebration

Dinner Buffet Package

Salad
(Choice of Three)
Mixed Garden Salad
Raspberry Cucumber Dill Salad
Spinach and Mushroom Salad
Marinated Vegetable Salad
Waldorf Salad
Fruit Salad
Black Bean and Tomato Salad

Entrees
(Choice of One)
Chicken Chardonnay • Sautéed Shrimp • Seafood Newberg
Cabernet Smoked Pork Loin with Sauce Robere
Carved Roasted Baron of Beef

CALL FOR PRICES

Dinner

Salad
(Choice of One)
Raspberry Cucumber Dill Salad
Spinach and Mushroom Salad
Black Bean and Tomato Salad
Arizona Green Salad

Entrees
(Choice of one)
Grilled Atlantic Salmon
Topped with a Citrus Salsa
Sautéed Shrimp Scampi
Over Linguini Pasta
Roasted Prime Rib
Cooked to perfection and served with au jus.
Petite Filet Mignon & Grilled Jumbo Shrimp and Grilled Chicken
A combination plate of Grilled Shrimp, Chicken and Petite Filet Mignon served with a Dijon Port Sauce.

Sides
All Twilight Celebration Packages are served with:
Fresh Vegetables or Fruit
Rice, Potato or Pasta
Fresh Baked Rolls and Butter

Beverages
Champagne Toast for all Guests

One Hour Open Bar with:
House Liquors, Wines, Domestic and Imported Beers, Assorted Soft Drinks and Water, Freshly Brewed Coffees & Selected Teas

CALL FOR PRICES

Starlight Celebration

Lunch

Salad
(Choice of One)
Caesar Salad
Buffalo Tomato Mozzarella

Entrees
(choice of one)
Key West Chicken Breast
Grilled to perfection and served with a Lime Beurre Blanc Sauce.

Tilapia Italiano
Broiled to perfection and finished with Marinara Sauce and Parmesan Cheese.

Linguini Primavera
Tossed with the finest vegetables and finished with a flavorful Pesto Sauce.

Roasted Prime Rib
Cooked to perfection and served with au jus.

Sides
All Daylight Celebration Packages are served with:
Fresh Vegetables or Fruit
Rice, Potato or Pasta
Fresh Baked Rolls and Butter

Beverages
One Hour Open Bar
Champagne Toast for All Guests
Freshly Brewed Coffees and Selected Teas

CALL FOR PRICES

For additional questions or menu customizations please call the Catering Administrator at 843.448.9441 ext. 7218

*For all packages listed, a minimum of 50 guests is required. All prices are per person and subject to a 21% service charge and a 10.5% sales tax will apply. Prices are subject to change.