

# MYRTLE BEACH GOLF GROUPS

## *Dining Options*

In addition to great golf, seven Myrtle Beach courses are here to alleviate the stress that accompanies planning group meals. As part of your package, you can now enjoy private dining, which bring the guarantee of no wait times, personal service, and great food!

Many of these facilities offer both indoor and outdoor dining options. In addition, each option can include a full bar & cocktail service. For more details, including your menu options for breakfast, lunch and dinner, read on!

*No more stressing about dinner reservations, we have you covered.*



MYRTLE BEACH



# Golf Group Menus

Final headcount and menu details due 7 days prior to event.  
Tax & Gratuity are not included.

## BREAKFAST

Minimum of 10 Guests

### Breakfast Sandwiches A la Carte

\*Market Price\*

### Continental

\$10

Beverage Station with Orange Juice, Iced Tea,  
Water & Coffee  
Assorted Pastries, Bagels & Cream Cheese

### Breakfast Buffets

\$15

Beverage Station with Iced Tea, Water & Coffee  
Scrambled Eggs, Sausage Links, Hash Browns,  
Biscuits, Butters & Jellies

\$18

Beverage Station with Iced Tea, Water & Coffee  
Scrambled Eggs, Sausage Links, Bacon, Hash Browns,  
Biscuits, Cheesy Grits & Fresh Fruit Bowl

## LUNCH

Minimum of 20 Guests

### Boxed Meal \$15

Choice of available turn sandwich or wrap,  
Bag of Chips, Packaged Cookie & Bottled Water

### BBQ Buffet \$18

Pulled Pork BBQ, Fresh Rolls and Condiments,  
Coleslaw, Baked Beans, Assorted Cookies

### Deli Board \$21

Assorted Meats & Cheeses, Assorted Breads & Rolls,  
Lettuce, Tomato, Onions, Pickles & Condiments,  
Pasta OR Potato Salad, Cookies & Brownies

### Burgers & Dogs \$21

Hamburgers, Choice of Regular Hot Dogs OR Bratwurst,  
Macaroni & Cheese, Coleslaw, Chips, and  
Assorted Cookies

### Taco Bar \$23

Soft Shells, Shredded Chicken & Ground Beef,  
Shredded Lettuce, Shredded Cheese, Pico de Gallo,  
Salsa, Sour Cream, Guacamole, Chips & Queso

### Custom Lunch Buffet

Priced Accordingly

## PLATED DINNERS

*All entrees are served with Fresh baked rolls, chef's choice of potato, and the fresh vegetable of the day.*

Minimum of 20 Guests

### Choice of one Salad

Garden, Tomato Cucumber & Red Onion  
*or* Caesar

### Choice of one Entrée

Stuffed Boneless Pork Chop & Dijon Mustard Sauce – \$25  
Bourbon Chicken & Shrimp – \$28  
Reef & Beef - 8oz Filet & Grilled Garlic Shrimp – \$38  
10 ounce Roasted Prime Rib & Horseradish Sauce – \$38

### Choice of one Dessert

Three Layer Chocolate Cake • NY Cheesecake • Carrot Cake

### Custom Dinner Menu

Priced Accordingly

*Select wine requests available upon advanced notice to enhance your dinner!*

# Contact Information

*To inquire about dining or to make a reservation,  
please contact the course representative below.*

## **Grande Dunes Resort Club**

Myrtle Beach (North)

Erica Callahan

843-315-0333

[erica.callahan@foundersgolf.com](mailto:erica.callahan@foundersgolf.com)

## **Litchfield Country Club**

Pawleys Island

Elizabeth Byrd

843-237-3411

[elizabeth.byrd@foundersgolf.com](mailto:elizabeth.byrd@foundersgolf.com)

## **Pawleys Plantation**

Pawleys Island

Annie Graham

(843) 237-6000

[annie.graham@foundersgolf.com](mailto:annie.graham@foundersgolf.com)

## **Pine Lakes Country Club**

Central Myrtle Beach

Mary Bell

(843) 315-7700

[mary.bell@foundersgolf.com](mailto:mary.bell@foundersgolf.com)

## **TPC Myrtle Beach**

Murrells Inlet

Cindy Gibson

(843) 357-3399

[cindy.gibson@foundersgolf.com](mailto:cindy.gibson@foundersgolf.com)

## **Wild Wing**

Conway

Devon Davis

(843) 347-9464

[devon.davis@foundersgolf.com](mailto:devon.davis@foundersgolf.com)

## **World Tour**

Myrtle Beach

Kelley Kiser

843-236-2000

[kelley.kiser@foundersgolf.com](mailto:kelley.kiser@foundersgolf.com)