

# Catering & Events



Wescott Golf Club  
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*Thank you so much for considering the Golf Club at Wescott Plantation for your venue for your special occasion! The Clubhouse's wrap-around porch provides guests with beautiful views of the lush golf course and an ideal venue for wedding ceremonies and receptions, anniversary celebrations, birthday parties, class/family reunions, or holiday parties. With the additional available space under the 6,400 square foot tent-configured outdoor patio, the events staff has the flexibility to provide an outside venue for any event.*

*The following pages serve as a guideline from which we can help you plan an event specifically tailored to your wishes.*

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## Accommodations

The Golf Club at Wescott Plantation has the following rooms available for your function. Rental rates include tables/chairs, set-up, clean up, cutlery, white linens, and internal tables/chairs.

### Year Round Pricing:

#### Wescott Semi-Private Dining Room:

\$125 per hour

#### Tented Patio:

\$350 per hour

#### Conference Room:

\$100 per hour

Conference Rooms includes:

Beverage Station: Choose 2 from Fruit Punch, Iced Tea, Lemonade or Coffee

### Peak Season Pricing: March-June & September-November

#### Full Clubhouse Rental:

\$500 per hour (2-hour minimum)

#### Clubhouse Reception + Tented Patio Ceremony:

\$3150 for 4-hours

4-hour reception + 1-hour Patio Ceremony

### Off Season Pricing: December-February & July-August

#### Full Clubhouse Rental:

\$350 per hour (2-hour minimum)

#### Clubhouse Reception + Tented Patio Ceremony:

\$1,500 for 5-hours

4-hour reception + 1-hour Patio Ceremony

## Hors D'oeuvres

Choose any number of items from this menu.

These items can be added to any dinner buffet;

Or a selection of items can be used to create a heavy hors d'oeuvres buffet.

All are priced based on a 50-person platter but can be priced per person.

Passed Hors D'oeuvres are \$25 per hour per server

1 server per 50 guests

**(H)** annotates Hot Items

**(C)** annotates Cold Items

## Pork/Beef

Burger Sliders **(H) \$150**

Pulled Pork Sliders **(H) \$150**

Ham & Brie Sliders **(H) \$200**

Honey Ham, Brie, Dijon Mustard on a Sweet Roll

Meatball **(H) \$150**

BBQ, Marinara, or Teriyaki

## Poultry

Marinated Chicken Skewers **(H) \$125**

Teriyaki, BBQ, Jamaican Jerk, or Plain

Mini Chicken and Waffles **(H) \$300**

Boneless Chicken Bites **(H) \$125**

BBQ, Teriyaki, Buffalo, or Garlic Parmesan

Chicken Salad Croissants **(C) \$150**

Red Grapes, Pecans, and Tarragon

## Seafood

Crab-Stuffed Mushrooms **(H) \$300**

Smoked Salmon **(C) \$250**

Capers, Dill, Cream Cheese, Red Onion and Assorted Crackers

Shrimp Salad Croissants with Chives, Dill, and Old Bay **(C) \$200**

Coconut Fried Shrimp with Sweet Chili Sauce **(H) \$350**

Min Crab Cakes with Roasted Red Pepper Aioli **(H) \$375**

Jumbo Shrimp Cocktail **(C) \$400**

Charleston Crab Dip with Assorted Crackers **(C) \$350**

## Vegetarian

Fresh Fruit Display **(C) \$250**

Assorted Cheese and Cracker Display **(C) \$250**

Assorted Vegetable Display **(C) \$225**

Pimento Cheese with Pita Points **(H) \$225**

Spinach and Artichoke Dip with Tortilla Chips **(H) \$175**

Tomato-Basil Bruschetta **(C) \$175**

Vegetable Spring Rolls with Teriyaki-Ginger Sauce **(H) \$200**

Chips and Salsa **(C) \$125**

Tomato, Cucumber, Greek Salad **(C) \$100**

Pesto Pasta Salad **(C) \$125**

Pimento Cheese Biscuits **(H) \$250**

Fried Cheese Curds with Roasted Tomato Marinara **(H) \$17**

## **Buffet Menus**

All buffet priced and served per person.

If all guests have eaten, more plates will be provided as food quantities allow.

Food may not be out for over 2 hours.

25-person minimum for all buffets.

## **Breakfast/Brunch Buffet**

All Breakfast menu prices include water, regular and decaf coffee, orange juice, and cranberry juice.

### **\$11**

Seasonal Fresh Fruit  
Assorted Muffins  
Yogurt with Granola  
Assorted Danishes

### **\$15**

Scrambled Eggs  
Choice of Biscuits, Croissants, or Corn Bread Muffins  
Cheddar and Cream Stone Ground Grits  
Potato Hash with Ham, Peppers, and Onions  
Choice of 1: Pancake or French Toast  
(Add Blueberries or Raspberries)  
Choice of 2: Applewood Smoked Bacon, Pork Sausage Links, or Ham  
Choice of 1: Ham and Cheese Quiche or Seasonal Vegetable Quiche  
Sweetgrass Shrimp and Grits (Additional \$2 per person)

## Dinner Buffet Selections

All buffets are served with rolls and butter and a basic beverage station

All buffets are ordered and served for all guests

### Entrée

#### Poultry

Herb Crusted Pan Seared Chicken Breast | \$9.00

Choice of Sauce:

Fresh Herb Cream, Sundried Tomato, Mushroom Trio,  
Spinach with Mushroom and Garlic, Pesto Cream, Lemon-Dill

Chicken Marsala | \$10.00

Tender Cutlets of Pan Fried Chicken  
Topped with Mushrooms and Marsala Wine

Chicken Parmesan | \$10.00

Italian herb Crusted Chicken Breast  
Topped with Roasted Tomato marinara, Fresh Mozzarella,  
and Grated Parmesan Cheese

Hawaiian Chicken | \$10.00

Marinated in Soy, Garlic, Brown Sugar, and Coconut Milk  
Topped with Chargrilled Pineapple

Pecan Encrusted Chicken | \$11.00

Pan Seared Chicken Breast  
Topped with Tomato-Balsamic Vinaigrette

Turkey Breast | \$11.00

Oven Roasted Turkey Breast  
Served with Roasted Vegetable Pan Gravy

## Dinner Buffet Selections Continued

### Pork

Pulled Pork | \$8.00

Served with Carolina BBQ or Hickory Smoked BBQ

Brown Sugar and Pineapple Glazed Ham | \$9.00

Herb Crusted Pork Tenderloin | \$11.00

Served with Pan Gravy

Boneless Buttermilk Fried Pork Chops | \$9.00

Served with Classic White Pepper Gravy

### Seafood

Sweetgrass Shrimp and Grits | \$14.00

Yellow Stone-Ground Grits

Topped with Tasso Cream and Sautéed Shrimp

Carolina Crabcakes | \$15.00

Lump Crab, Dijon Mustard, Old Bay, Vegetables

Served with Classic Remoulade

Char-Grilled Salmon | \$13.00

Served with Lemon, Dill, Capers, and Brown Butter

Pan Seared Salmon | \$12.00

Panko Crusted Salmon

Topped with Black Bean-Corn Relish

Rainbow Trout | \$14.00

Pan Fried Rainbow Trout

Topped with Capers, Lemon, and Butter

Mahi Mahi | \$13.00

Grilled Mahi Mahi

Topped with Pineapple Salsa

## Dinner Buffet Selections Continued

### Other

#### Beef

Tenderloin Tips | \$16.00

Topped with Mushroom, Red Wine, and Garlic Cream

Flank Steak | \$15.00

Marinated and Char-Grilled

Topped with Delmonico Sauce

Brisket | \$16.00

Slow Cooked Brisket

Served with Pickled Red Onions and Pickled Jalapenos

### Sides

#### Hot Starches

Roasted Red Bliss Potatoes **\$3**

Roasted Garlic and Caramelized Onion Yukon Gold Potatoes **\$3**

Yukon Whipped Gold Potatoes **\$4**

Baked Idaho Potatoes **\$3**

Served with Butter and Sour Cream

Loaded Smashed Potatoes **\$5**

Mixed with Butter, Sour Cream, Cheddar Cheese, Bacon, and Chives

Sweet Potato Soufflé **\$5**

Made with Butter, Cream, Vanilla, Cinnamon, All Spice, Nutmeg, and Brown Sugar

Grits **\$3**

Yellow Stone-Ground Grits Made with Butter and Cream

Cheddar-Bacon Grits **\$5**

Yellow Stone-Ground Grits Mixed with Butter, Cream, Cheddar Cheese, and Hickory Bacon

Southwestern Rice **\$4**

Long Grain Rice Mixed with Bell Pepper, Corn, Black Beans, and Tomatoes

Jasmine Rice **\$3**

Mixed with Ginger and Lemongrass

Brown Rice **\$4**

Made with Vegetable Stock, Lemon, Garlic, and Thyme

Low Country Red Rice **\$5**

Made with Andouille Sausage, Bell Pepper, Onion, Bacon, and Tomatoes

Penne Pasta **\$3**

Choice of Sauce: Roasted Tomato Marinara, Creamy Alfredo, or Pesto

Classic Mac & Cheese **\$4**

Elbow Macaroni, Creamy Sauce, Cheddar Cheese

Mac Daddy Cheese **\$6**

Made with Penne Pasta, Bacon, Roasted Garlic and Shallots, Mozzarella Cheese, and Pepper Jack Cheese



### Cold

- Traditional Cole Slaw **\$2**
- Red Potato Salad **\$3**
- Greek Salad **\$3**  
Tomatoes, Cucumbers, Feta, and Greek Vinaigrette
- Classic Caesar Salad **\$3**  
Crisp Romaine Hearts, Parmesan, and House Croutons
- Traditional House Salad **\$3**  
Mixed Greens, Cucumbers, Tomatoes, Red Onion, Cheddar, and House Croutons
- Brie and Apple Salad **\$4**  
Mixed Greens, Sliced Brie, Granny Smith Apples, and Dried Cranberries
- Santa Fe Salad **\$4**  
Mixed Greens, Roasted Corn and Black Beans, Cheddar, Tomatoes, Fried Corn Chips
- Spinach – Orzo Salad with Chickpeas **\$4**
- Tri – Colored Pesto Pasta Salad **\$4**

### Vegetables

- Southern Green Beans **\$3**  
Ham Stock, Bacon, Salt, Pepper, Garlic
- Green Bean Almondine **\$3**  
Sauteed Green Beans with Toasted Almonds
- Green Bean Casserole **\$4**  
Made with Mushroom Cream, Garlic, and Fried Onions
- Roasted Brussel Sprouts **\$4**  
Char-Roasted with Olive Oil and Parmesan Cheese
- Mexican Street Corn (Off Cob) **\$3**  
Grilled Corn, Chipotle Butter, Cotija Cheese
- Corn on the Cob **\$3**  
Char-Grilled with Basil Butter
- Corn Nuggets **\$3**  
Fried in a Sweet Batter
- Steamed Broccoli **\$3**  
Roasted Asparagus **\$4**  
Roasted with Olive Oil, Garlic, and Parmesan Cheese
- Southwestern Rainbow Carrots **\$4**  
Roasted with Olive Oil, Cumin, and Chipotle Pepper
- Braised Collard Greens **\$4**  
Braised in Chicken Stock, Sugar, and Vinegar with Andouille Sausage and Onion
- Roasted Vegetable Medley **\$3**  
Seasonal Vegetables Roasted with Olive Oil, Garlic, Salt, and Pepper
- Fried Zucchini Sticks **\$3**  
Portobello Mushroom **\$4**  
Roasted with Olive Oil and Garlic

## **Buffet Dessert Selections**

Priced Per Person

Key Lime Pie with Raspberries \$4

Chocolate Fudge Brownies with Caramel

Sauce \$3

Strawberry Shortcake \$4

Seasonal Cobbler or Crisp \$4

Chocolate Mousse with Whipped Cream and Strawberries \$4

Cheesecake \$4

Choose: NY Style / Chocolate Chip / Strawberry / Caramel

Assorted Cookie Platter \$4

Chocolate Chip / Peanut Butter / Oatmeal Raisin / White Chocolate Chip  
Macadamia

## **Plated Lunch Served 11:00 -2:00**

All plated lunches are served with rolls and butter and a basic beverage station. Different meal options can be chosen.

### Entrees

Salad Trio \$12

Choose Three: Chicken / Shrimp / Potato / Pasta / Coleslaw / Mixed Green Served with Grilled Flatbread

Herb Marinated Grilled Chicken Breast \$12

Roasted Garlic and Caramelized Onion Yukon Whipped Potatoes / Steamed or Roasted Broccoli

Shrimp Salad Croissant \$13

Signature Shrimp Salad / Lettuce / Tomato / Tri Color Pasta Salad

Ham and Cheese or Vegetable Quiche \$11

House Side Salad / Seasonal Fresh Fruit with Honey and Lime

Low Country Crispy Buttermilk Fried Chicken \$11

Collard Greens with Bacon and Tasso Ham / Creamy Cheddar Mac and Cheese

BBQ Baked Chicken \$12

Roasted Corn on the Cob / Steamed or Roasted Green Beans

Flatbread Pizza \$11

Choose from: Pepperoni / Mozzarella Cherry Tomato / Mozzarella / Basil

Fried Flounder \$14

Succotash with Ham, Lima Beans, Peppers, Onions, Garlic, and Corn

BBQ Pulled Pork \$12

Coleslaw / Red Potato Salad

Grilled Chicken Caesar Salad Wrap \$12

Seasonal Fresh Fruit / Tri Colored Pasta Salad

## Plated Dinner

All dinners are served with rolls and butter, coffee, iced tea,  
and water

### Soups

Smoked Tomato Basil | \$5.00

French Onion | \$5.00

Potato Bacon and Cheddar | \$6.00

Charleston She Crab Soup | \$8.00

Cream of Broccoli and Cheddar | \$6.00

Grilled Chicken Vegetable with Rice | \$5.00

### Salads

Comes with Choice of 2: Ranch / Honey Balsamic / 1000 Island / Italian / Honey  
Mustard / Citrus

House | \$4.00

Mixed Greens / Tomato / Cucumber / Cheddar / Croutons

Caesar | \$5.00

Romaine Hearts / Croutons / Parmesan

Wescott Signature | \$7.00

Mixed Greens / Brie / Granny Smith Apples / Candied Pecans / Cucumber

## Entrees

Mustard Crusted Pork Tenderloin with Apple Chutney | \$22.00  
Sweet Potato Souffle / Collard Greens with Andouille Sausage

Chicken Marsala | \$20.00  
Mushrooms / Marsala Wine / Penne Pasta / Mixed Vegetables

Chicken Parmesan | \$18.00  
Italian Herb Crust / Roasted Tomato Marinara / Linguini / Mozzarella / Parmesan

Grilled Salmon with Lemon Caper Sauce | \$22.00  
Long Grain Rice / Roasted Broccoli

Pan Fried Rainbow Trout | \$24.00  
Crab Stuffing / Roasted Red Potatoes / Charleston Succotash

Sweetgrass Shrimp & Grits | \$18.00  
Jumbo Shrimp / Stone-ground Yellow Grits / Tasso and Andouille Sausage Cream

Oven Roasted Turkey Breast | \$21.00  
Pan Gravy/ Smashed Potatoes / Green Beans with Toasted Almonds

Twin Crab cakes with Remoulade | \$24.00  
Roasted Red Potatoes / Carolina Succotash

Grilled Shrimp and Seared Scallops | \$28.00  
Jasmine Rice / Roasted Vegetable Medley

12 oz. Grilled New York Strip | \$38.00  
Idaho Baked Potato / Butter / Sour Cream / Broccoli with Cheddar

Grilled Filet Mignon with Red Wine Mushroom Reduction | \$42.00  
Smashed Yukon Gold Potatoes with Roasted Garlic and Caramelized Onions / Grilled Asparagus with Parmesan



Plated Dinner Dessert Selection

\$6.00

New York Style Cheesecake

Caramel Apple Pie / Vanilla Bean Ice Cream

Salted Caramel Cheesecake

Black Cherry Cheesecake

Chocolate Mosaic Cake

Strawberry Shortcake

Chocolate Ganache Bundt Cake

Fresh Berries / Vanilla Bean Ice Cream

### Hot Sides

Sides are individually priced to add to any choice of menu.

Roasted Garlic and Caramelized Onion Yukon Whipped Potatoes | \$3.00

Roasted Red Potatoes | \$3.00

Sweet Potato Gratin with Brown Sugar and Pecans | \$4.00

BBQ Baked Beans | \$3.00

Southern Style Red Rice and Beans | \$3.00

Black Beans with Roasted Corn and Tomatoes | \$3.00

Corn on the Cob | \$3.00

Roasted Mushrooms with Parmesan | \$4.00

Roasted Asparagus with Garlic Butter | \$4.00

Macaroni and Cheese with Parmesan Bread Crumbs | \$3.00

Steamed Seasonal Vegetables | \$3.00

Choose from: Grilled or Steamed

Roasted Fried Potato Wedges | \$3.00

Low country Collard Greens with Tasso Ham and Bacon | \$4.00

### Cold Sides

Tossed Mixed Green Salad | \$3.00

Choice of 2 Dressings: Ranch, Balsamic, Honey Sherry, Bleu Cheese, 1000 Island, Honey Mustard, Raspberry

Coleslaw | \$3.00

Seasonal Fruit Salad | \$4.00

Red Potato Salad | \$3.00

Whole Grain Mustard / Mayo Dijon Mustard / Pickle Relish

Tri Colored Pasta Salad | \$4.00

Seasonal Vegetables / Italian Dressing

Watermelon Salad | \$4.00

Feta / Cucumber / Lime / Basil

## Beverage Options

South Carolina State laws pertaining to legal drinking age will be enforced. Proper identification is required. The Golf Club at Wescott Plantation reserves the right to cut off any guest who is in an over consumed state. **Last call will be given 15 minutes before the end of your event**, and no alcoholic drinks will be allowed out of the clubhouse.

### A La Carte

All pricing is per guest

#### \$2.00

Iced Tea  
Coffee,  
Soft Drinks  
Juice  
Bottled Water

#### \$3.00

Sparkling Toast

#### \$12.00

Non-Alcoholic Sparkling (bottle)

#### \$20.00

House Wine (bottle)  
Sparkling Wine (bottle)

### Market

Premium Wine  
Call Liquor  
Premium Liquor

## Unlimited Beverage Services

All pricing is per guest

#### \$2.00

Soft Drinks  
Bottled Water  
Basic Beverage Station

#### \$4.00

Deluxe Beverage Station



## Bar Options

You will be billed for all guests in your party  
All cups, beverage napkins, mixers, soda, juices, straws, garnishes will be provided.  
20% service fee will be added to all bar options except option VI-cash and carry.  
++= plus tax and service fees

### Bartender Fees

Up to 25 guests **Complimentary**  
Up to 50 guests **\$25/hr**  
Up to 75 guests **\$50/hr**  
Up to 100 guests **\$75/hr**  
101 guests or more **\$100/hr**

### Open Bar – Beer and Wine

All Domestic and Import Beer Selection  
2-hour minimum  
Priced per person

2 hours **\$25**  
Additional hours **\$10**

### Open Bar – Beer, Wine, and Liquor

All Domestic and Import Beer Selection  
2-hour minimum  
Priced per person

### House/Call/Premium

2 hours **\$28/\$34/\$40**  
Additional hours **\$12/\$16/\$22**

### Master Tab

Event host can set a pre-determined limit (starting at \$500.00) to be billed during event.  
The tab can be customized to include or exclude specific items.  
The Master Tab will include a 9% to 14% tax and a 20% service fee.

### Cash and Carry

Guests will be responsible for their individual tabs.

## Policies

### Additional Rentals

Our staff will contract and reserve any additional rentals you may need for your event for a surcharge of 10% of the rental total: chairs, tables, arches, heaters, dance floor, etc. If guests, choose to coordinate rental equipment they must provide a copy of the rental agreement to the event coordinator 2 weeks prior to the event. All rental equipment must be delivered the day before the event and picked up no later than the following day.

### Decorations/Set up/ Clean up

- All events catered by **Wescott Catering and Events**, include plate ware, flatware, and candle centerpieces.
- The club has seating for 150 guests. Additional seating is available for a fee of \$3.50 per chair and \$10 per table. Seating capacity varies according to the table set up, presentation of food, and additional space for dance floor, bands, etc. The Golf Club at Wescott Plantation reserves the right to amend room configurations.
  - All decorations other than those provided by Wescott Plantation are the responsibility of the host. To preserve the beauty of the clubhouse we request no nailing, tacking, or taping to the walls, ceiling, or any other part of the building without approval from management.
- The host is financially responsible for any damages to the facility in misuse of decorations. All decorations must be removed from the building within one hour of the event's completion. Please appoint someone to handle your items, cake stands, floral arrangements, etc. Any remaining items will be removed and discarded and a surcharge of \$100.00 will be applied to your account.
- Rice, confetti, silly string, glitter, and fireworks of any kind are not permitted at the club. Failure to adhere to this policy will result in an additional surcharge of \$200 to your account.
- Any room changes made on the day of your event that deviates from the approved diagrams will result in a \$100 additional charge.
- All decorating plans must be coordinated through the event manager 2 weeks prior to the event. **Guests and vendors may decorate NO earlier than 2 hours prior to the event start time. Final setup of your event will not be guaranteed to be completed until 30 minutes prior to your event start time**

### Food and Beverage

**All food and beverage items consumed on the golf course property must be purchased from Wescott Catering**, with the exception of "theme" desserts, such as wedding cakes. We request that any such items be delivered to the club no earlier than 2 hours prior to your event's start time. The Golf Club at Wescott Plantation does not allow any outside caterers. Food and beverage options must be provided by Wescott for your event. In accordance with South Carolina DHEC regulations **the club cannot allow the removal of food and beverage items from the function by the client, guest or invitees. Food can only stay out on the buffet for 2 hours from the time it is served.**

## Serving Times

- All event set-ups will be completed at least 30 minutes prior to their start time.
- To prepare for private events the clubhouse will be closed a minimum of 1 hour prior to the events start time. This hour will be used for cleaning and final preparation of your event. Guests arriving early will not be permitted to enter the facility.
- We pride ourselves on meeting the serving time outlined in your contract. If you need to delay the serving time, please advise our event manager immediately to insure the quality, taste, and presentation of your food.
- All **per plate buffets** will be refreshed and served until all guests have eaten. All hors d'oeuvres buffets will be refreshed until the buffet is depleted or for up to 2 hours. Additional charges will apply if replenishment after this time is requested.
- It is your responsibility to inform any contracted outside services (bands, DJs, decorators, etc.) and guests that they must clean up and vacate the property within 1-hour of your function's completion. Failure to comply will result in a \$100 surcharge to your account.

## Taxes and Service Fees

All events are subject to 6% sales tax, 1% Dorchester County Transportation Tax, 2% Hospitality Tax, and a 20% service fee.

## Contracts/Deposits/Payments

To book an event on a specific date, an initial **non-refundable deposit** will be due at the time of the individual contract date; this amount will be applied to the cost of the event. The deposit for rental is \$500. A date is considered booked **ONLY** upon receipt of the deposit and a signed copy of the contract. **Final payment is by credit card or cash and is due 14 days prior to the date of your event.** No exceptions can be made to this policy.

## Event Guarantees

**We require a confirmation of guaranteed attendance 14 days prior to each event.** The minimum number will be the least for which you will be charged. We will prepare for 5% over the minimum guarantee. Should a guarantee not be received, the club will prepare and charge for the original tentative number indicated at the time of booking. If additional items must be added the day of the event, a credit card will be taken before more services are rendered, and will be charged at the end of the event

## Cancellations

**All event deposits are non-refundable.** Any outdoor events that are cancelled due to inclement weather will be rescheduled. Any exceptions to this policy may be considered by the Food and Beverage Director.

## Smoking Policy

The Golf Course at Wescott Plantation is a non-smoking environment. We request that you and your guests abide by our policy. Smoking is permitted outside the building only. Ash receptacles are located on the porch.