

SPECIAL EVENTS MENU



HALL OF FAME

\$65.00++ per person



APPETIZERS

DISPLAY OR PASSED (2 PIECES PER PERSON)

SELECT THREE

CRISPY TEMPURA CAULIFLOWER ^(V)

Sambal Aioli, Togarashi

SPANAKOPITA ^(V)

Phyllo Pastry, Spinach, Goat Cheese

SPRING ROLLS ^(VG, GF)

Red Cabbage, Green Onion, Citrus Chili Sauce

CRUDITÉ ^(V, GF)

Seasonal Vegetables With Red Pepper Hummus, Green Onion Dip, Ranch Dressing

*choose one dip for passed

STREET CORN ^(V, GF)

Cotija, Cilantro Crema, Pickled Red Onion, Garlic, Smoked Paprika, Jalapeño

POPCORN SHRIMP ^(CS)

Chipotle Aioli, Cajun Seasoning

BBQ WINGS

Memphis BBQ, Crispy Onion, Ranch Dressing

BUFFALO WINGS

House-Made Slaw, Blue Cheese Dressing

PULLED PORK SLIDERS

Memphis BBQ Sauce, House-Made Slaw

ANGUS SLIDERS

Cheddar Cheese, Pickle Chip, Chipotle Aioli

EVERYTHING LEGENDARY™ SLIDERS ^(V)

American Cheese, Smoked Aioli

MARGHERITA FLATBREAD

Roasted Garlic, Mozzarella & Feta Cheese, Balsamic, Tomato, Basil

BBQ CHICKEN FLATBREAD

Memphis BBQ Sauce, Mozzarella Cheese, Grilled Chicken, Cilantro Crema, Pickled Red Onion

FOOTHILLS FLATBREAD

Roasted Mushroom, Sweet Corn, Caramelized Onion, Cilantro Pesto, Feta Cheese

HOUSE OF BLUES MYRTLE BEACH SPECIAL EVENTS MENU

Additional administrative 22% fee and applicable state tax applies. Based on a (3) hour event, minimum 20 guests.

Dietary index: (V) - Vegetarian, (VG) - Vegan, (GF) - Gluten Free, (DF) - Dairy Free, (CN) - Contains Nuts, (CS) - Contains Shellfish

HALL OF FAME

Continued



APPETIZERS

CONTINUED, DISPLAY ONLY

SPINACH & ARTICHOKE DIP (V)

Parmesan Cheese, Tortilla Chips, Carrot, Celery

GUMBO

Andouille Sausage, Chicken, Onion, Bell Pepper, Celery, Cajun Rice

SALADS

SELECT ONE

SOUTHERN SALAD (V, GF, CN)

Mixed Field Greens, Fuji Apple, White Cheddar Cheese, Toasted Pecan, Champagne Vinaigrette

CAESAR SALAD

Romaine, Parmesan Cheese, Jalapeño Cornbread Crouton, Caesar Dressing

PASTA SALAD

Bowtie Pasta, Champagne Vinaigrette, Kalamata Olive, Roasted Bell Pepper, Provolone Cheese

ADD-ON TO ANY SALAD

SKIRT STEAK

\$5.00++ per person

CHICKEN BREAST

\$4.50++ per person

CAJUN SHRIMP

\$4.00++ per person

ENTRÉE

SELECT THREE

BBQ CHICKEN (DF, GF)

Smoked Chicken, Memphis BBQ Sauce, Signature Spice Rub

BBQ BRISKET

Smoked Brisket, Memphis BBQ Sauce, Signature Spice Rub

BBQ PULLED PORK

Smoked Pork, Memphis BBQ Sauce, Signature Spice Rub

BBQ BRAISED SHORT RIBS

With Pickled Apple and Brioche Crostini

BBQ PLATTER

Smoked Chicken, Brisket, And Pulled Pork, Memphis BBQ Sauce, Signature Spice Rub

BLACKENED SALMON (DF, GF)

Lemon & Chive Butter

GRILLED CHICKEN (DF)

Garlic & Herb Marinated

PULLED PORK SLIDERS

Memphis BBQ Sauce, House-Made Slaw

ANGUS SLIDERS

Cheddar Cheese, Pickle Chip, Chipotle Aioli

EVERYTHING LEGENDARY™ SLIDERS (V)

American Cheese, Pickle Chip, Smoked Aioli

TOFU STIR FRY (V, VG, GF)

White Rice, Sesame Oil Tamari, Seasonal Vegetables, Green Onion

JAMBALAYA

Sautéed Chicken, Andouille Sausage, Onion, Bell Pepper, Celery, Cajun Rice

VEGAN JAMBALAYA (V, VG)

Spicy Tomato Sauce, Onion, Bell Pepper, Celery And Cajun Rice

CAJUN CHICKEN PASTA

Blackened Chicken, Bowtie Pasta, Cajun Cream Sauce, Bell Pepper, Roasted Tomato, Red Onion, Basil, Parmesan Cheese

VEGAN CAJUN PASTA (V, VG)

Bowtie Pasta, Cajun Coconut Cream Sauce, Bell Pepper, Roasted Tomato, Red Onion, Basil

EVERYTHING LEGENDARY™ BOLOGNESE (V)

Bowtie Pasta, Tomato, Garlic, Onion, Carrot, Basil

HOUSE OF BLUES MYRTLE BEACH SPECIAL EVENTS MENU

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HALL OF FAME

Continued



SIDES

SELECT TWO

MACARONI & CHEESE

Toasted Breadcrumbs, Parsley

SEASONAL VEGETABLES ^(V, VG, DF, GF)

Garlic & Herb Butter

MASHED POTATOES ^(V, GF)

Roasted Garlic, Truffle Parmesan, Or Blue Cheese

*choose one

COLESLAW ^(V, GF)

BRUSSELS SPROUTS ^(V, VG, DF, GF)

Champagne Vinaigrette

JALAPEÑO CORNBREAD MUFFINS

Bourbon Butter

BBQ BAKED BEANS ^(DG, GF)

DESSERTS

SELECT THREE

BREAD PUDDING ^(V)

Toffee Sauce, Bourbon Butter

KEY LIME TARTS ^(V)

Graham Cracker Crust, Coconut, Lime Zest

ASSORTED COOKIES ^(V)

Chef's Selections

CUPCAKES ^(V)

Chef's Selections

CHEESECAKE BARS ^(V)

Chocolate Sauce, Seasonal Berries

PETIT FOURS ^(V)

Chef's Selections



HOUSE OF BLUES MYRTLE BEACH SPECIAL EVENTS MENU

*Chef Attended Item, \$125 Service Fee Applies.

Additional administrative 22% fee and applicable state tax applies. Based on a (3) hour event, minimum 20 guests.

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VIP ADD-ONS

Enhance your Hall of Fame menu selections.

Substitute up to (2) VIP add on for menu price of \$74.00++ per person

APPETIZERS

DISPLAY OR PASSED (2 PIECES PER PERSON)

DEVILED EGGS

Creole Spice, Andouille Crumble

VOODOO SHRIMP^(CS)

Abita Amber Beer Reduction Sauce, Tomato, Green Onion, Jalapeño Cornbread

CRISPY CHICKEN SLIDERS

Pickle Chip, Chipotle Aioli

TRAY PASSED APPETIZERS

2 PIECES PER PERSON

CHICKEN SKEWERS

Citrus Chili, Teriyaki, Or Memphis BBQ

**choose one*

MARINATED BEEF SKEWERS

Chimichurri Or Teriyaki

**choose one*

QUESADILLA

Cheddar Cheese, Pickled Red Onion, Cilantro Crema, Cotija Add Brisket, Pulled Pork, Or Chicken

**choose one*

JAMBALAYA

Sautéed Chicken, Andouille Sausage, Onion, Bell Pepper, Celery, Cajun Rice

ACTION STATION

CHARCUTERIE

Chef's Selection Of Assorted Meats And Cheeses

MEDITERRANEAN BOARD

Traditional And Red Pepper Hummus, Kalamata Olives, Feta Cheese, Grape Tomato, Cucumber, Pita

CARVING STATIONS

SMOKED TURKEY

Gravy, Mustard-Berry Chutney, Brioche Rolls

SMOKED BRISKET^(DF, GF)

Memphis BBQ, Slaw, Pickle Chips, Brioche Rolls

SALADS

COBB SALAD

Romaine, Grilled Chicken, Avocado, Tomato, Blue Cheese Crumble, Bacon, Hard-Boiled Egg, Blue Cheese Dressing

ENTRÉE

SELECT THREE

BUILD-YOUR-OWN TACOS^(DF, GF)

Brisket, Chicken, Jackfruit, Tortillas, Tomato, Cilantro Crema, Onion, Cotija Cheese

MACARONI & CHEESE BAR

Bacon, Grilled Chicken, Smoked Brisket, Jalapeño, Green Onion, Tomato, Toasted Breadcrumbs

SHRIMP & GRITS^(CS)

Chipotle Cream Sauce, Chives, Cotija Cheese Grit Cake



HOUSE OF BLUES MYRTLE BEACH SPECIAL EVENTS MENU

*Any attended station will be staffed at \$250.00 per attendant, based on a 4-hour event.

Additional administrative 22% fee and applicable state tax applies. Based on a (3) hour event, minimum 20 guests.

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ALL ACCESS ADD-ONS

Enhance your Hall of Fame menu selections.

Substitute up to (2) All Access add ons for menu price of \$92.00++ per person

APPETIZERS

SHORT RIBS SLIDERS

Pickled Red Onion, Horseradish Crema

SHRIMP COCKTAIL (CS)

Lemon, Cocktail Sauce

TRAY PASSED APPETIZERS

MAC & CHEESE BITES

Herbs De Provence, Champagne Aioli

OYSTER SHOOTERS

Lemon, Cocktail Sauce

ACTION STATION

SEAFOOD BAR (CS)

Shrimp, Oysters, Crab, Cocktail Sauce, Lemon, Mignonette

MEDITERRANEAN BOARD

Traditional And Red Pepper Hummus, Kalamata Olives, Feta Cheese, Grape Tomato, Cucumber, Pita

SALADS

MEDITERRANEAN CHICKEN SALAD

Mixed Greens, Feta, Kalamata Olive, Roasted Bell Pepper, Cucumber, Red Onion, Champagne Vinaigrette

ENTRÉE

SELECT THREE

ÉTOUFFÉE (CS)

Shrimp, Crawfish, Brown Roux, White Rice, Green Onion

SHORT RIBS

Red Wine-Braised, Horseradish Crema, Pickled Red Onion, Roasted Garlic Mashed Potatoes



A LA CARTE

ADD INDIVIDUAL ITEMS FROM ANY TIER

HALL OF FAME

Appetizers \$6.00++

Salads \$6.00++

Entree \$8.00++

Sides \$6.00++

Dessert \$6.00++

VIP

Appetizers \$8.00++

Action Station \$10.00++

Salads \$7.00++

Entree \$10.00++

Carving Station \$10.00++

ALL ACCESS

Appetizers \$10.00++

Action Station \$12.00++

Salads \$8.00++

Entree \$14.00++

HOUSE OF BLUES MYRTLE BEACH SPECIAL EVENTS MENU

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THE ELWOOD

\$44.00++ per person

plated dinner



STARTER

SELECT ONE

GUMBO

Andouille Sausage, Chicken, Onion, Bell Pepper, Celery, Cajun Rice

SOUTHERN SALAD (V, GF, CN)

Mixed Field Greens, Fuji Apple, White Cheddar Cheese, Toasted Pecans, Champagne Vinaigrette

CAESAR SALAD

Romaine, Parmesan Cheese, Jalapeño Cornbread Crouton, Caesar Dressing

ENTRÉE

SELECT THREE

BLACKENED SALMON (GF)

Blackened or Simply Grilled, Andouille Reduction, Pickled Red Onion, Creamed Corn

BABY BACK RIBS

Half Rack, BBQ Beans, House-Made Slaw, Jalapeño-Cheese Cornbread, Memphis BBQ Sauce

GRILLED CHICKEN BREAST

Garlic Herb Marinade, Seasonal Vegetables, Roasted Garlic Mashed Potatoes

CAJUN CHICKEN PASTA

Bowtie Pasta, Cajun Cream Sauce, Blackened Chicken, Bell Peppers, Red Onion, Basil, Parmesan

JAMBALAYA

Sautéed Chicken, Andouille Sausage, Onion, Bell Pepper, Celery, Cajun Rice

EVERYTHING LEGENDARY™ BURGER (V)

Everything Legendary™ Burger Patty, American Cheese, Shredded Lettuce, Secret Sauce, Dill Pickle Chips with Fries

DESSERT

SELECT ONE

BREAD PUDDING (V)

Toffee Sauce and Bourbon Butter

KEY LIME PIE (V)

Coconut Graham Cracker Crust, Whipped Cream, Lime Zest, Shaved Coconut

HOUSE OF BLUES MYRTLE BEACH SPECIAL EVENTS MENU

Additional administrative 22% fee and applicable state tax applies. Based on a (3) hour event, minimum 20 guests.

Entree Selections are Due (3) Business Days Prior to Event Date.

Groups of (35) Guests or Less Have the Option of Choosing Entrees On Site For an Additional Charge of \$5.00 Per Person with Prior Approval.

Dietary index: (V) - Vegetarian, (VG) - Vegan, (GF) - Gluten Free, (DF) - Dairy Free, (CN) - Contains Nuts, (CS) - Contains Shellfish

THE JAKE

\$56.00++ per person

plated dinner



STARTER

SELECT ONE

GUMBO

Andouille Sausage, Chicken, Onion, Bell Pepper, Celery, Cajun Rice

SOUTHERN SALAD ^(V, GF, CN)

Mixed Field Greens, Fuji Apple, White Cheddar Cheese, Toasted Pecans, Champagne Vinaigrette

CAESAR SALAD

Romaine, Parmesan Cheese, Jalapeño Cornbread Crouton, Caesar Dressing

ENTRÉE

SELECT THREE

BLACKENED SALMON ^(GF)

Blackened or Simply Grilled, Andouille Reduction, Pickled Red Onion, Creamed Corn

GRILLED CHICKEN BREAST ^(GF)

Garlic Herb Marinade, Seasonal Vegetables, Roasted Garlic Mashed Potatoes

NEW YORK STRIP

Served Medium, Signature Rub, Roasted Garlic Mashed Potatoes, Crispy Brussels Sprouts, Balsamic Reduction

BABY BACK RIBS ^(GF)

Half Rack, BBQ Beans, House-Made Slaw, Jalapeño-Cheese Cornbread, Memphis BBQ Sauce

SHRIMP & GRITS ^(CS)

Sautéed Shrimp, Chipotle Cream Sauce, Chives, Crispy Cotija Grit Cake

EVERYTHING LEGENDARY™ BURGER ^(V)

Everything Legendary™ Burger Patty, American Cheese, Shredded Lettuce, Secret Sauce, Dill Pickle Chips with Fries

DESSERT

SELECT ONE

BREAD PUDDING ^(V)

Toffee Sauce and Bourbon Butter

KEY LIME PIE ^(V)

Coconut Graham Cracker Crust, Whipped Cream, Lime Zest, Shaved Coconut

HOUSE OF BLUES MYRTLE BEACH SPECIAL EVENTS MENU

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FAMILY STYLE ADD-ONS



APPETIZERS

SERVES 3-4 GUESTS PER ORDER

BBQ NACHOS

\$10.00++ per order

House-Cut Tortilla Chips, Cheddar Cheese, Avocado, Roasted Corn Salsa, Pickled Red Onion, Tomato, Memphis BBQ Sauce, Cilantro Crema, Cotija Cheese, Brisket or Pulled Pork

CAROLINA MESS

\$10.00++ per order

Extra-Crispy Fries, Pulled Pork, Pickled Jalapeños, Cheddar Cheese, Country Gravy

MEMPHIS BBQ WINGS

\$12.00++ per order

Crispy Onions, Cilantro, Ranch Dressing

BUFFALO WINGS

\$12.00++ per order

House-Made Slaw, Blue Cheese Dressing

VOODOO SHRIMP ^(CS)

\$14.00++ per order

Sautéed Shrimp, Abita Amber Beer Reduction Sauce, Tomato, Jalapeño-Cheese Cornbread

JALAPEÑO CORNBREAD ^(V)

\$8.00++ per order

Bourbon Butter

CRISPY BRUSSELS SPROUTS ^(V, VG, DF, GF)

\$8.00++ per order

Deep-Fried, Champagne Vinaigrette

MAC & CHEESE SKILLET ^(V)

\$8.00++ per order

Topped With Toasted Breadcrumbs

LATE NIGHT

SOFT PRETZELS WITH BEER CHEESE ^(V, CN)

\$5.00++ each

BACON-WRAPPED HOT DOG

\$6.00++ each

CHEESE PIZZA BY THE SLICE ^(V)

\$4.00++ per slice

PEPPERONI PIZZA BY THE SLICE

\$5.00++ per slice

HOUSE OF BLUES MYRTLE BEACH SPECIAL EVENTS MENU

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THE BAND RIDER

\$28.00++ two entrées per person | \$34.00++ three entrées per person

plated lunch



STARTER

SELECT ONE

GUMBO

Andouille Sausage, Chicken, Onion, Bell Pepper, Celery, Cajun Rice

SOUTHERN SALAD *(V, GF, CN)*

Mixed Field Greens, Fuji Apple, White Cheddar Cheese, Toasted Pecans, Champagne Vinaigrette

CAESAR SALAD

Romaine, Parmesan Cheese, Jalapeño Cornbread Crouton, Caesar Dressing

ENTRÉE

SELECT TWO OR THREE

COBB SALAD *(GF)*

Romaine, Grilled Chicken, Avocado, Tomato, Blue Cheese Crumble, Bacon, Hard-Boiled Egg, Blue Cheese Dressing

CAJUN CHICKEN PASTA

Bowtie Pasta, Cajun Cream Sauce, Blackened Chicken, Bell Peppers, Red Onion, Basil, Parmesan

HOB SMASH BURGER

Double Patty, Brioche Bun, American Cheese, Shredded Lettuce, Tomato, Garlic Aioli, Dill Pickle Chips with Fries

EVERYTHING LEGENDARY™ BURGER *(V)*

Everything Legendary™ Burger Patty, American Cheese, Shredded Lettuce, Secret Sauce, Dill Pickle Chips with Fries

GRILLED CHICKEN SANDWICH

Blackened or Simply Grilled, Brioche Bun, House-Made Slaw, Seasoned Mayo, Dill Pickle Chips with Fries

SMOKED BRISKET SANDWICH

Brioche Bun, Memphis BBQ Sauce, House-Made Slaw with Fries

PULLED PORK SANDWICH

Brioche Bun, Memphis BBQ Sauce, House-Made Slaw with Fries

DESSERT

SELECT ONE

BREAD PUDDING *(V)*

Toffee Sauce and Bourbon Butter

KEY LIME PIE *(V)*

Coconut Graham Cracker Crust, Whipped Cream, Lime Zest, Shaved Coconut

HOUSE OF BLUES MYRTLE BEACH SPECIAL EVENTS MENU

Lunch Available until 4pm. Additional administrative 22% fee and applicable state tax applies. Based on a (3) hour event, minimum 20 guests.

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MOE BETTA

\$39.00++ per person

plated lunch



STARTER

SELECT ONE

VOODOO SHRIMP ^(CS)

Family-Style, Sautéed Shrimp, Abita Amber Beer Reduction Sauce, Tomato, Jalapeño-Cheese Cornbread

SOUTHERN SALAD ^(V, GF, CN)

Mixed Field Greens, Fuji Apple, White Cheddar Cheese, Toasted Pecans, Champagne Vinaigrette

CAESAR SALAD

Romaine, Parmesan Cheese, Jalapeño Cornbread Crouton, Caesar Dressing

BBQ NACHOS

Family-Style, House-Cut Tortilla Chips, Cheddar Cheese, Avocado, Roasted Corn Salsa, Pickled Red Onion, Tomato, Memphis Bbq Sauce, Cilantro Crema, Cotija Cheese, Brisket or Pulled Pork

ENTRÉE

SELECT THREE

GRILLED CHICKEN BREAST ^(GF)

Garlic Herb Marinade, Seasonal Vegetables, Roasted Garlic Mashed Potatoes

SHRIMP PO' BOY ^(CS)

Fried Cajun Shrimp, French Bread, Seasoned Mayo, Lettuce, Dill Pickle Chips, Tomato

BBQ CHICKEN SALAD

Romaine, Grilled Chicken, Shredded Cabbage, Corn, Tomato, Crispy Onions, Memphis BBQ Sauce, BBQ Ranch Dressing

BLACKENED SALMON ^(GF)

Blackened Or Simply Grilled, Andouille Reduction, Pickled Red Onion, Creamed Corn

HOB SMASH BURGER

Double Patty, Brioche Bun, American Cheese, Shredded Lettuce, Tomato, Garlic Aioli, Dill Pickle Chips with Fries

EVERYTHING LEGENDARY™ BURGER ^(V)

Everything Legendary™ Burger Patty, American Cheese, Shredded Lettuce, Secret Sauce, Dill Pickle Chips with Fries

BABY BACK RIBS

Half Rack, BBQ Beans, House-Made Slaw, Jalapeño-Cheese Cornbread, Memphis BBQ Sauce

DESSERT

SELECT ONE

BREAD PUDDING ^(V)

Toffee Sauce and Bourbon Butter

KEY LIME PIE ^(V)

Coconut Graham Cracker Crust, Whipped Cream, Lime Zest, Shaved Coconut

HOUSE OF BLUES MYRTLE BEACH SPECIAL EVENTS MENU

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THE ROCKIN' BUFFET

\$27.00++ per person



EGG SELECTIONS

SELECT ONE

MORNING EGG SCRAMBLE *(V, GF)*

Cheddar Cheese and Chives

CAST IRON SKILLET FRITTATA *(GF)*

Applewood Bacon, Bell Pepper, Green Onion, Provolone Cheese

MARKET VEGETABLE SCRAMBLE *(V, GF)*

Bell Pepper, Grape Tomato, Green Onion, White Cheddar Cheese

MAIN COURSE

SELECT TWO

WARM BUTTERMILK BISCUITS

Country Gravy

BELGIAN WAFFLES *(V, CN)*

Seasonal Fruit, Whipped Cream, Bourbon Butter, Maple Syrup

BUTTERMILK PANCAKES *(V)*

Classic Buttermilk, Chocolate Chip or Pecan with Bourbon Butter and Maple Syrup

FRENCH TOAST *(V)*

Seasonal Fruit, Maple Syrup, Powdered Sugar

MEAT SELECTIONS

APPLEWOOD BACON *(DF, GF)*

COUNTRY SAUSAGE LINKS *(DF, GF)*

BEVERAGES

REGULAR & DECAF COFFEE

Served with Sugar and Creamer

HOT TEA

ORANGE JUICE

HOUSE OF BLUES MYRTLE BEACH SPECIAL EVENTS MENU

Breakfast is available until 11am. Additional administrative 22% fee and applicable state tax applies.

Based on a (3) hour event, minimum 50 guests.

Dietary index: (V) - Vegetarian, (VG) - Vegan, (GF) - Gluten Free, (DF) - Dairy Free, (CN) - Contains Nuts, (CS) - Contains Shellfish

COCKTAIL HOUR

priced per person



ULTRA-PREMIUM PACKAGE

Includes Tito's Handmade, Ketel One, Belvedere, Bombay Sapphire, Hendrick's, Captain Morgan, Malibu, SelvaRey White, SelvaRey Coconut, Teremana, Los Lobos, Don Julio, Jack Daniel's, Jameson, Maker's Mark, Woodford Reserve, Buffalo Trace, Johnnie Walker Black, Macallan 12, Hennessy VS, Bailey's, Kahlua, Grand Marnier, Cointreau, Assorted Domestic & Imported Beers & Seltzers, Premium & Ultra-Premium Assorted Wines by The Glass, Assorted Soft Drinks, Liquid Death Mountain & Sparkling Water

2 HOURS

\$48.00++ per person

3 HOURS

\$60.00++ per person

EACH ADDITIONAL HOUR

\$18.00++ per person

PREMIUM PACKAGE

Includes Tito's Handmade, Bombay Sapphire, Captain Morgan, Malibu, SelvaRey White, SelvaRey Coconut, 1800, Teremana, Jack Daniel's, Jameson, Maker's Mark, Johnnie Walker Black, Monkey Shoulder, Hennessy VS, Bailey's, Kahlua, Assorted Domestic & Imported Beers & Seltzers, Line 39 Chardonnay, Line 39 Red Blend, Premium Assorted Wines by The Glass, Assorted Soft Drinks, Liquid Death Mountain & Sparkling Water

2 HOURS

\$38.00++ per person

3 HOURS

\$55.00++ per person

EACH ADDITIONAL HOUR

\$15.00++ per person

SELECT PACKAGE

Includes Drake's, Beefeater, Cruzan, El Jimador, Dewar's, Jim Beam, DeKuyper Cordials, Assorted Domestic & Imported Beers & Seltzers, Line 39 Chardonnay, Line 39 Red Blend, Assorted Soft Drinks, Liquid Death Mountain & Sparkling Water

2 HOURS

\$34.00++ per person

3 HOURS

\$48.00++ per person

EACH ADDITIONAL HOUR

\$12.00++ per person

BEER & WINE PACKAGE

Includes Bud Light, Corona Extra, Modelo Especial, Blue Moon, Coors Light, Lagunitas IPA, Miller Lite, Stella Artois, White Claw Hard Seltzer, Line 39 Chardonnay, Line 39 Red Blend, Assorted Regular & Diet Soft Drinks, Liquid Death Mountain & Sparkling Water

2 HOURS

\$28.00++ per person

3 HOURS

\$43.00++ per person

EACH ADDITIONAL HOUR

\$8.00++ per person

LOCAL CRAFT BEER ADD-ON

\$6.00++ per person

(includes three local selections)

UPGRADED WINE SELECTIONS

Santa Cristina Pinot Grigio, Coppola Votre Sane Pinot Noir, J Lohr Cabernet Sauvignon
\$8.00++

SOFT BEVERAGE PACKAGE

Includes Assorted Regular & Diet Soft Drinks, Assorted Juices & Liquid Death Mountain & Sparkling Water

2 HOURS

\$10.00++ per person

3 HOURS

\$12.00++ per person

EACH ADDITIONAL HOUR

\$5.00++ per person

RED BULL ADD-ON

\$10.00++ per person

SPECIALTY COCKTAILS

\$10.00++ per cocktail

IN THE GREEN ROOM

Basic Vodka, Peach Liqueur, Orange, Pineapple, Cranberry, Lime

CADILLAC MARGARITA

1800 Tequila, Grand Marnier, Lime, Lemon

STRAWBERRY GINGER LEMONADE

Tito's Vodka, Strawberry, Ginger, Lemon

*specialty "mocktails" available on request

HOUSE OF BLUES MYRTLE BEACH SPECIAL EVENTS MENU

Brands Subject to Change.

Additional administrative 22% fee and applicable state tax applies.

COCKTAIL HOUR

priced per person



SPECIALTY STATIONS

UP TO 2-HOURS OF SERVICE

MIMOSA PACKAGE

\$15.00++ per person

Sparkling Wine with Assorted Juices

BLOODY MARY PACKAGE

\$15.00++ per person

Drake's Vodka, Assorted Mixes and Garnishes

BOOZY BRUNCH PACKAGE

\$18.00++ per person

- Beast of Bourbon: Knob Creek Bourbon, Maple Syrup, Chocolate Bitters and Orange

- Morning Mule: Tito's Handmade Vodka, Orange Juice and Ginger Beer

- Breakfast Shot Jameson: Butterscotch Schnapps, Orange Juice and Bacon

CURATED SPIRITS TASTING PACKAGE

\$25.00++ per person

Bourbon, Tequila, or Rum

A curated, interactive experience with a local expert providing notes on select spirits

SUMMER PICNIC PACKAGE

\$12.00++ per person

Strawberry Ginger Lemonade, Ranch Water & Cadillac Margarita

HOT COFFEE & TEA PACKAGE

\$8.00++ per person

Regular & Decaffeinated Hot Coffee, Assorted Hot Teas, Cream, Sugar, Honey & Lemon Wedges

ASSORTED JUICE PACKAGE

\$6.00++ per person

Orange, Cranberry, Grapefruit & Apple

RED BULL PACKAGE

\$12.00++ per person

LIQUID DEATH MOUNTAIN & SPARKLING WATER PACKAGE

\$10.00++ per person

DRINK VOUCHERS

ULTRA PREMIUM

\$16.00++ per voucher

PREMIUM

\$12.00++ per voucher

SELECT

\$10.00++ per voucher

-

BEER & WINE

\$8.00++ per voucher

SOFT BEVERAGE

\$3.00++ per voucher

HOUSE OF BLUES MYRTLE BEACH SPECIAL EVENTS MENU

Brands Subject to Change.

Additional administrative 22% fee and applicable state tax applies.

COCKTAIL HOUR



BEVERAGE POLICIES

- Music Hall events will serve beverages in disposable or compostable packaging. Arrangements can be made to serve beverages in glassware, but rental fees and additional labor charges may apply. Ask your sales representative for options.
- Straight liquor shots will not be available at any time during special events.
- House of Blues will provide drink vouchers to client who will be responsible to distribute to guests. House of Blues will not be responsible for lost vouchers.
- Drink vouchers may be billed on consumption and invoice will reflect the total number of vouchers redeemed, at the price of the drink ordered -or- client may prearrange for a dedicated number of vouchers that will be provided and distributed by client prior to event. Vouchers will be billed on final invoice regardless of whether or not redeemed.
- Cash bar sales will not be used to fulfill the required food and beverage minimum spend for event.
- House of Blues cannot open bar for cash sales without prior arrangement on special event order.
- There will be a bartender set up fee of \$175.00 invoiced for each portable bar or grab and go station set up during an event. If only existing venue bars are utilized, no additional fees will be invoiced.
- During a full venue exclusive event, higher prices will apply for any item with price variation between the Music Hall, Restaurant or Foundation Room.
- All pricing is for a 2-hour service window unless otherwise noted.
- All products and packages are subject to a taxable administrative fee and state sales tax.

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