



**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

Visit OceanCreek.com or call
844.529.8142 ext. 1114 for more information.

**Ocean Creek Resort welcomes the
opportunity to accommodate your out
of town guests.**

Accommodation Types

- 2 & 3 Bedroom Condos
- 2 & 3 Bedroom Greens Villas
- 1, 2 & 3 Bedroom Tennis Villas
- 2 & 3 Bedroom Garden Homes
- Studio, 1 & 2 Bedroom Lodge Villas

Room Amenities

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

*Select units

OceanCreek.com

10600 N. Kings Hwy. Myrtle Beach, SC 29572
844.529.8142 ext. 1114

*Everlasting
Love Awaits*
and we are here to help!




Ocean Creek

Celebrate true love with friends and family where excitement meets the relaxing breezes of the Carolina coast. Ocean Creek 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 Ocean Creek contact our Banquet Manager at
Banquets@OceanCreek.com
or call 843.272.7724 ext. 1114

Moonlight Celebration

Hors d'oeuvres

Imported and Domestic Cheese Display

Vegetable Crudités 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 Brochettes • 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

Sides

All Twilight 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 • Selected Teas

CALL FOR PRICES

Starlight Celebration

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 Starlight 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

For additional questions or
menu customizations
please call the Banquet Manager at
843.272.7724 ext. 1114

*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 9.5% sales tax will apply. Prices are subject to change.

Daylight 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

