



PARTY PACKAGES



Located on the water in Barefoot Landing
North Myrtle Beach, SC

“Off The Menu” Package

WANT TO KEEP IT SIMPLE?

If you are looking for a larger reservation where your guests order off the menu - We've got you covered. Beyond our 15 person reservation size limit, BCIH offers a similar experience for groups from 16-20 ppl. We just need to coordinate logistics for groups this size with our Sales Management team and normal business hours to ensure smooth service. In this package, guests order all food from the regular restaurant menu upon arrival at menu price. Food may be on one check or separate checks and will be subject to all taxes and event gratuities.

THIS PACKAGE OFFERING IS ONLY AVAILABLE FOR GROUPS OF 16- 20 PEOPLE.

Please note that food may come out of the kitchen slightly staggered. Depending on time of year or time of day, we may be able to accommodate a larger group than 20 people with our “Off The Menu” package, but over 20 people is a case-by-case scenario that we cannot accommodate during busy times.

Large “Off The Menu” groups are served by table, so if you have 2-4 smaller tables vs. 1 large table, we will place orders by the table to ensure ease of kitchen service. If this is not ideal for your group, we suggest a set menu to ensure proper service.

Please visit www.bigchillislandhouse.com for our current menu offerings.

To book your party contact: Aliza Wagner, Group Sales Coordinator | awagner@lavidahg.com | (843) 252-0045

COCKTAIL PARTY PACKAGE

Sharing Plates

Sharing Plates is designed for groups that want to sip and graze in our couch areas, such as the Nest. Perfect for birthday parties, couples night's out, and bachelorettes. Reserve couch seating indoor or out for your group and select menu items from below to be set out for grazing as you toast the night away.

*Please select sharable items from the below list ahead of time to ensure smooth food service. Food is served on cocktail tables with side plates for guests to help themselves.

SELECT AS MANY OPTIONS AS YOU'D LIKE:

Empanadas (6 per order) \$20.50

Venezuelan style stuffed with marinated shrimp, fried in corn dough & served with spicy mayo

Caprese Skewers (10 per order) \$20

fresh mozzarella, basil, heirloom cherry tomatoes, balsamic glaze

Pork Belly Bao Buns (4 per order) \$25

pork belly, jalapeño, onions, bell peppers, served in fresh steamed buns, topped with spicy mayo

Bayou BBQ Shrimp (12 per order) \$24

jumbo shrimp sauteed with lemon, garlic, and shrimp butter, served with grilled sourdough bread

Mango Hot Honey Wings (6 per order) \$30

house blend rub, twice cooked, tossed with mango hot honey

Crab Hushpuppies (20 per order) \$28

cornmeal batter and bluefin crabmeat flash fried and served with two dips, hot honey butter and lemon aioli

Aloha Fries (1 platter) \$24.50 - Add Tuna Poke \$15

crinkle cuts topped with spicy mayo, poke sauce, shaved sweet onions, jalapeño, chives, sesame spice

Fried Calamari (1 platter) \$28.50

lightly battered & flash fried, topped with spicy mayo, poke sauce, shaved sweet onions, jalapeño, chives, sesame spice

Kalua Pork Sliders (4 per order) \$20

pork cooked slowly in a banana leaf, Asian BBQ sauce, shaved cabbage, grilled pineapple, served on a Hawaiian roll

Big Chill Burger Sliders (4 per order) \$20

beef patty topped with American cheese, lettuce, tomato, pickles & comeback sauce, served on King Hawaiian rolls

Lobster Roll Sliders (4 per order) MKT

chunks of lobster tossed with creamy avocado mayo & shredded lettuce, served on butter griddled King Hawaiian rolls

COCKTAIL PARTY MENU

Passed Hors D'oeuvres

Available as an add-on to other packages or
pair one of our intimate spaces with a selection of passed hors'd'oeuvres for your guests.

*Please select sharable items from the below list ahead of time to ensure smooth food service

SELECT THE NUMBER OF PIECES YOU WOULD LIKE:

*Please note: there is a minimum 20 pieces per item unless otherwise noted

Empanadas \$3.50 per piece

Venezuelan style stuffed with marinated shrimp,
fried in corn dough & served with spicy mayo
(Vegan option - purple sweet potato)

Caprese Skewers \$3.25 per skewer

fresh mozzarella basil, heirloom cherry tomatoes

Pork Belly Bao Buns \$5 per piece

pork belly, jalapeño, onions, bell peppers, served in
fresh steamed buns, topped with spicy mayo

Jumbo Shrimp Cocktail \$4 per piece

lightly poached & chilled, macha chili cocktail
sauce, lemon

Crab Hushpuppies \$3 per piece

cornmeal batter and bluefin crabmeat flash fried and
served with two dips, hot honey butter and lemon aioli

Popcorn Shrimp \$4 per piece

lightly fried tempura battered shrimp with kung pao
and scallion

Chicken Skewers \$3.50 per piece

marinated chicken skewer with Tzatziki sauce

Lemongrass Chicken Dumplings \$4 per piece

scallions, ponzu sauce

Pineapple & Spam Skewers \$3.50 per piece

Asian BBQ sauce

Hot Honey Bacon Bites \$3.50 per piece

extra thick cut bacon, fried & tossed in hot honey

Caesar Salad Cup \$3 per piece

romaine tossed in housemade caesar dressing, grated
parmesan, toasted sourdough crumbs, crispy shallots

Sesame BBQ Riblets \$6 per piece

slow smoked, Asian bbq sauce, toasted sesame seeds

Fried Chicken Slider \$5 per piece

seasoned chicken breast, breaded and fried, coated in
Asian bbq sauce, served on a brioche roll with luau coleslaw

Kalua Pork Sliders \$5 per piece

pork cooked slowly in a banana leaf, Asian BBQ sauce, shaved
cabbage, grilled pineapple, served on a Hawaiian roll

Big Chill Burger Sliders \$5 per piece

beef patty topped with American cheese, lettuce,
tomato, pickles & comeback sauce, served on
King Hawaiian rolls

Lobster Roll Sliders MKT

chunks of lobster tossed with creamy avocado mayo &
shredded lettuce, served on butter griddled King
Hawaiian rolls

Deviled Eggs \$3.50 per piece

chilled eggs on the ½ stuffed with either traditional
or cajun filler

Mexi-Cali Corn Ribs \$3 per piece

slow smoked & flash fried, chili butter, cilantro

Poke Spoons \$3.50 per piece

ponzu, mango, seaweed furikake spicy mayo

Full Monty Cocktail Party

Looking to have a full meal in a cocktail style environment? Select a combination of food stations and passed snacks to provide plenty of food while you mingle. Please select a combination of non-passed platters and/or passed appetizers.

May be selected as the only food option or added onto a coursed dinner or buffet option.

PACKAGE PRICE WILL VARY DEPENDING ON FOOD SELECTIONS

APPETIZER STATION:

Cheese Board

trio of artisan cheeses (manchego, brie, parmesan), honey comb, guava puree, marcona almonds, strawberries, grapes, toast points - \$135 per platter (feeds 15 people)

Mediterranean Harvest Platter (Vegetarian)

raw carrots, brocolini and cherry tomatoes; marinated roasted red peppers, olives, artichokes, served with hummus and crispy lavash crackers - \$120 per platter (feeds 15 people)

Island House Dip Trio Basket

3 dips: pimento cheese, hummus, and garlic whipped feta dip with lavash crackers and toasted sourdough points \$75 per platter (feeds 15 people)

Charcuterie Board

trio of cured meats(prosciutto di parma, salami, calabrese salami), served with parmesan cheese, olives, dried fruits, marcona almond crackers, mustard - \$165 per platter (feeds 15 people)

Shrimp Cocktail Platter

lightly poached & chilled jumbo shrimp, macha chili cocktail sauce, lemons - \$180 per platter (50 Shrimp)

Chilled Seafood Display

30 poached jumbo shrimp, 15 ceviche shooters, 15 poke spoons, smoke fish dip served with celery and lavash crackers \$200 (feeds 15 people)

DINNER STATIONS:

Island Bowls

Build your own bowls: Chef will plate rice and proteins into the bowls. Guests will choose their toppings and sauces. - \$24 per person

Proteins: marinated chicken, kahlua pork, tuna poke

Toppings: edamame, cherry tomatoes, jalepeños, marinated peppers & onions, corn, grilled pineapple, mango, avocado, purple sweet potatoes,

Sauces: Asian BBQ, avocado puree, kung pao, spicy mayo, lemon aioli

Sliders Station (select 1-3 | 15 sliders per platter)

Burger Sliders: custom blend beef patty with American Cheese, served on a Hawaiian roll \$75 per platter

Pork Sliders: pork cooked slow in a banana leaf, Asian BBQ sauce, shaved cabbage, grilled pineapple, served on a Hawaiian roll - \$60 per platter

Lobster Sliders: butter griddled King Hawaiian roll stuffed with chunks of lobster meat tossed with creamy avocado mayo & shredded lettuce MKT per platter

Chef Attended Carved Meats

sliced beef & turkey breast, whipped potatoes, Island House steak sauce, turkey gravy, and island relish (custom options can be discussed) \$38 per person

Pasta Station

Chef will prepare Fettuccine pasta dishes for guests, guests choose from:

Proteins: Chicken, prosciutto, salmon & Grilled Shrimp

Vegetables: mushrooms, broccolini, asparagus, cherry tomatoes, peppers & onions,

Cheeses: parmesan, mozzarella

Sauces: tomato, pesto, alfredo
\$26 per person

Chopped Salad Station

Choose your ingredients and our chefs will hand chop them right in front of you, then toss them with the dressing of your choice and top it with crunchy garnishes.

Bases: Romaine, cabbage, broccolini

Additions: cherry tomatoes, corn, pineapple, avocado, cucumber, bell peppers, herbs, mango, parmesan, feta

Dressings: Caesar, Ranch, Thai vinaigrette, Green Goddess

Toppings: Bacon, Crispy Corn, Peanuts, Almonds
\$16 per person

Passed Hors D'oeuvres

A selection of passed hors d'oeuvres is suggested to compliment the heavy food stations for the best flow of food during a Full Monty food package for optimal mix and mingling. We suggest 6 passed hors d'oeuvres as the ideal amount. Select from the list on Page 8. Minimum of 12 pieces per item. Your salesperson can help suggest quantities based on the amount of food stations selected.

MINI DESSERT STATION: _____

An assortment of mini desserts stylishly presented for guests to help themselves (\$9 per person). Select up to 3:

Churros

Key Lime Tarts

Assorted Cookies

Macaroons

Chocolate Mousse

Brownies

FULL DESSERT STATION: _____

A presentation of full portion sized desserts (\$9 per person), including:

Chocolate Mousse

Creamy dark chocolate, oreo crust, vanilla whipped cream

Coconut Cake

7 layer yellow cake with coconut icing & topped with coconut shavings

Key Lime Pie

slice of decadent icebox key lime pie

Buffets

The Island House buffets are designed for more casual gatherings of 30 - 400 people. Guests will select from the options below and are standard portioned for a full dinner for your guests. No substitutions. Please select all buffet options to be self-served during the event. Vegetarian options may be available upon request.

THIS PACKAGE IS ONLY AVAILABLE BETWEEN 12-9PM

2 Entree Buffet: includes 2 Appetizers, 1 Salad, 2 Entrees*, 2 Sides, & 1 Dessert - \$47 per person

*Each entree item is portioned to 4 ounces of protein per guest for a total of 8 ounces

3 Entree Buffet: includes 2 Appetizers, 1 Salad, 3 Entrees*, 2 Sides, & 1 Dessert - \$55 per person

*Each entree item is portioned to 3 ounces of protein per guest for a total of 9 ounces

APPETIZERS: _____

Cheese Board

trio of artisan cheeses (manchego, brie, parmesan), honey comb, guava puree, marcona almonds, strawberries, grapes, toast points

Mediterranean Harvest Platter (Vegetarian)

raw vegetables of carrots, brocolini and cherry tomatoes; marinated vegetables of roasted red pepper, olives, artichokes, served with hummus and crispy lavash crackers

Island House Dip Trio Basket

3 dips of pimento cheese, hummus, and garlic whip feta dip with lavash, crackers and toasted sourdough points

Crab Hushpuppies

cornmeal batter and bluefin crabmeat flash fried and served with two dips, hot honey butter

SALADS _____

Classic Caesar Salad

romaine tossed in housemade caesar dressing, grated parmesan, toasted sourdough crumbs, crispy shallots

Green Goddess Salad

mixed greens tossed in a housemade green goddess dressing, topped with sun-dried black olives, and feta cheese

ENTREES: _____

Beer Batter Fried Haddock

Atlantic haddock flash fried in beer batter, crinkle cut fries, Key West tartar, lemon

Coconut Grilled Shrimp

grilled jumbo shrimp, sofrito coconut sauce

Capera Island Salmon

seared salmon with a citrus butter sauce

Marinated Chicken Thighs

juicy chicken in a soy & mirin sauce

Hawaiian Kalua Pork

pork cooked slowly in a banana leaf in Hawaiian sauce and garnished with grilled pineapple

Bistro Filet Steak

grilled steak served with a chimichurri sauce

Island Fried Chicken

breaded 7 fried seasoned chicken breast with mango & habanero honey

Low Country Pasta

fresh fettuccini, chicken breast, slab bacon, creole cream sauce, pepper & onions, chives, breadcrumbs

Braised Short Ribs

Island sauce (Upcharge of \$4 per person)

ENTREES (Cont.): _____

Jumbo Crab Cake

blue crab in Mid-Atlantic style imperial sauce, served with summer succotash and zesty lemon aioli
(Upcharge of \$5 per person)

Fried Chicken Slider

seasoned chicken breast, breaded and fried, coated in Asian bbq sauce, served on a brioche roll with luau coleslaw

Kalua Pork Sliders

pork cooked slowly in a banana leaf, Asian BBQ sauce, shaved cabbage, grilled pineapple, served on a Hawaiian roll

Big Chill Burger Sliders

beef patty topped with American cheese, lettuce, tomato, pickles & comeback sauce, served on King Hawaiian rolls

FRUIT & VEGGIE SIDES:

Seasonal Vegetable

lightly sauteed in butter

Grilled Asparagus

served with lemon aioli on the side

Island House Green Beans

tossed in Asian BBQ sauce

Broccolini

served with Kung Pau Sauce on the side

Grilled Pineapple

STARCH SIDES: _____

Purple Sweet Potatoes

served with Chimichurri on the side

Yucca Fries

served with Chimichurri on the side

Hawaiian Pasta Salad

red peppers, edamame, carrots, onions, creamy rice wine dressing

Crinkle Cut French Fries

White Rice

Whipped Potatoes

DESSERTS: _____

Chocolate Mousse

Creamy dark chocolate, oreo crust, vanilla whipped cream

Key Lime Pie

slice of decadent icebox key lime pie

Coconut Cake

7 layer yellow cake with coconut icing & topped with coconut shavings

3 & 4 Course Seated Dinners

The Island House seated dinners are designed for more elegant gatherings from 30 - 90 people. *Guests will have a custom menu at each seat with selections offered for your group. All items are standard portions of each course. No substitutions. Please select 1 salad, 3 entrees for guests to choose from prior to your event, and 1 dessert. If choosing 4 courses, please select 2 appetizers to be served family style as guests are sat. Vegetarian options may be available upon request.

THIS PACKAGE IS ONLY AVAILABLE BETWEEN 12-9PM

3 Course: Salad, Entrees, & Dessert - \$45 per person

4 Course: 2 Appetizers, Salad, Entree, & Dessert - \$55 per person

APPETIZERS:

Fried Calamari

lightly battered & flash fried, jalapeños, sweet onions, kung pao & spicy mayo sauces

Shrimp Cocktail

lightly poached & chilled jumbo shrimp, macha chili cocktail sauce, lemon

Bayou BBQ Shrimp

jumbo shrimp sauteed with lemon, garlic, and shrimp butter, served with grilled sourdough bread

Sesame BBQ Riblets

slow smoked, asian bbq sauce, toasted sesame seeds

Mexi-Cali Corn Ribs

slow smoked & flash fried, chili butter, cilantro

Crab Hushpuppies

cornmeal batter and bluefin crabmeat flash fried and served with two dips, hot honey butter and lemon aioli

Empanadas

Venezuelan style stuffed with marinated shrimp, fried in corn dough, spicy mayo

SALADS

Classic Caesar Salad

romaine tossed in housemade caesar dressing, grated parmesan, toasted sourdough crumbs, crispy shallots

Green Goddess Salad

mixed greens tossed in a housemade green goddess dressing, topped with sun-dried black olives, and feta cheese

ENTREES:

Seared Salmon

citrus butter sauce, broccolini, topped with crushed nuts and seeds

Jumbo Crab Cake

blue crab in Mid-Atlantic style imperial sauce, served with summer succotash and zesty lemon aioli

Mediterranean Branzino

mild and flaky fillets are rubbed with our bell pepper paste and broiled, served with white rice, avocado aioli, marinated peppers and onions

Fried Chicken Platter

seasoned chicken breast, breaded and fried, served with luau coleslaw, grilled pineapple, mango habanero honey and a Hawaiian roll

Hawaiian Kalua Pork

pork cooked slowly in a banana leaf, served with grilled pineapple, pasta salad & a Hawaiian roll

Grilled Steak Skewers

1/2 lb of hand cut bistro filet, soy marinade, skewered and char grilled, served over crinkle cut fries, broccolini and topped with chimichurri sauce

Braised Short Rib

12 hour braise, whipped potatoes, asparagus, and island sauce

Low Country Pasta

fresh fettuccini, chicken breast, slab bacon, creole cream sauce, pepper & onions, chives, breadcrumbs(Vegetarian option)

DESSERTS:

Mini Dessert Option Select 3 items for variety for your guests to enjoy. Mini desserts are served family style on platters to the center of the table. Each guest gets 1 portion of each mini dessert (3 total per guest):

Churros

Macaroons

Key Lime Tarts

Chocolate Mousse

Assorted Cookies

Brownies

Full Dessert Option Select 1 from the following:

Chocolate Mousse

Creamy dark chocolate, oreo crust, vanilla whipped cream

Key Lime Pie

slice of decadent icebox key lime pie

Coconut Cake

7 layer yellow cake with coconut icing & topped with coconut shavings

Libations for Groups & Gatherings

Big Chill Island House offers great libations for you and your guests to enjoy at your group event. Toast with a cheers, lighten up the atmosphere, and allow your guests to let loose & have some fun with the following choices to manage the beverage offerings.

Single Drink Tab All-Inclusive

Guests may order any alcoholic beverages to be added to the main tab & the event host will pay the final tab based on consumption.

Limited Drink Tab

Guests may order alcoholic beverages of a specific type or within a specific limit to be added to the main tab & the event host will pay the final tab based on consumption.

Examples:

- Guests may order Beer & Wine only
- Guests may order any alcoholic beverage until the \$1,000 bar tab limit is met
- Guests may order beer, wine, & well cocktails (1 house liquor + 1 mixer) only

Drink Tickets

Event host(s) may provide a predetermined number of drink tickets for each guest that they can use to be added to the main tab. Host will decide what beverages may be ordered with the ticket and will pay based on consumption.

Cash Bar

Guests will start and pay for their own individual drink tabs throughout the event. All individual drink tabs will count towards the food & beverage minimum and be subject to all tax & gratuity.

Non-Alcoholic Beverage Package

Event host(s) have the option of purchasing the non-alcoholic beverage package at \$4 per person which will include unlimited refills on soft drinks throughout the duration of the event. This option is only available to be added to the main event tab and not individual drink tabs.

Please visit www.BigChillIslandHouse.com for current drink offerings.

Gathering Locations



Main Dining Room CAPACITY 80



The Treehouse CAPACITY 40



Carolina Room CAPACITY 28



Rooftop Lounge CAPACITY 85 SEATED | 150 COCKTAIL



Rooftop Living Wall CAPACITY 35



Sunset Nook CAPACITY 40



The Nest CAPACITY 30