

Plan Your Day with us!

Full Service Caterer | Wedding & Event Venue | Off-Premise Catering



910.755.6642 x2 | artcateringsales@atmc.net
4647 Main Street, Suite 6, Shallotte, NC 28470
www.artcateringevents.com



910.755.6642 x2 | artcateringsales@atmc.net
1882 Goose Creek Road SW, Ocean Isle Beach, NC 28469
www.bricklandingvenue.com



Our Story

Serving impeccable cuisine since 1997, ART Catering & Events has acquired Brick Landing's Restaurant and Event Venue. With ART Catering's extensive experience and training in the event, wedding, catering and restaurant industry, they make the perfect team. Clients can now enjoy the incredible views of Brick Landing while enjoying the immaculate tastes of ART Catering. ART Catering & Events continues to offer off-premise catering as well.

Our passion is working closely with each client so they may host their event and enjoy time with their guests while we manage behind the scenes dining details.



The Perfect Location for Weddings & Events

ART Catering & Events

910.755.6642 x2 | artcateringsales@atmc.net
4647 Main Street, Suite 6, Shallotte, NC 28470
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Events at Brick Landing

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1882 Goose Creek Rd SW, Ocean Isle Beach, NC 28469
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HORS D'OEUVRES

Hot Hors D'oeuvres

BREADED CHICKEN TENDERS & DIPS 2pp | 2.75

CHICKEN VOL AU VENT 2pp | 3.50

Puff pastry shells filled with chicken & mushrooms in a creamy white sauce

MARINATED CHICKEN TENDERS 2pp | 3.25

BBQ, Teriyaki or Jerk

***CHICKEN & WAFFLES** *SIGNATURE ITEM* 2pp | 3.95

Bite size all white chicken, seasoned and served on a crispy waffle bite with raspberry bourbon syrup

CHICKEN & PINEAPPLE KEBABS 1pp | 2.75

MINI HAM DELIGHTS 2pp | 2.00

Served warm on a soft roll with butter & melted Swiss cheese

MINI TURKEY DELIGHTS 2pp | 2.00

Served warm on a soft roll with butter & melted Swiss cheese

BACON WRAPPED MARINATED WATER CHESTNUTS 2pp | 3.00

BACON WRAPPED SCALLOPS 2pp | 4.25

BACON WRAPPED SHRIMP 2pp | 3.00

BACON DELIGHTS 2pp | 2.75

Texas Toast painted with mushroom cream, wrapped in bacon & baked

***PIMENTO CHEESE BALLS** *SIGNATURE ITEM* 2pp | 2.75

LOBSTER MAC & CHEESE 1pp | 4.50

Classic mac & cheese tossed with lobster and served with a parmesan crisp

***MINI CRAB CAKES** 2pp | 4.00

***MINI SPRING ROLLS** 2pp | 3.25

***COCONUT FRIED SHRIMP** 2pp | 3.50

Served with and orange pineapple dip

***FISH & CHIPS** *SIGNATURE ITEM* 2pp | 3.50

PHYLLO WRAPPED BAKED BRIE 3.50

Topped with Kahlua pecan or raspberry coulis

BRIE TARTLETS 2pp | 3.00

Mini phyllo cups filled with brie & topped with choice of two:
Kahlua pecan, raspberry coulis, or fig preserves

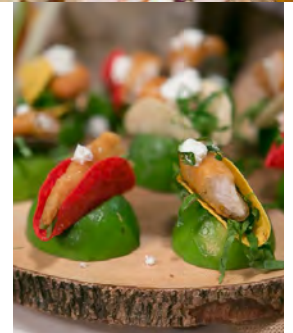
***MINI FISH TACOS** 2pp | 4.50

Crunchy mini tacos filled with shredded lettuce, tomato, onion & fried Mahi-Mahi topped with a zesty key-lime drizzle & goat cheese

MINI BEEF WELLINGTON EN CROUTE 2pp | 5.25

MEATLOAF CUPCAKE 2pp | 3.25

Topped with mashed potatoes



MEATBALLS 3pp | 2.50

BBQ, Teriyaki, Jerk, Portobello Stroganoff, Swedish or BBQ/Jerk

CAROLINA STEAK BITES 2pp | 3.00

Marinated flank steak with creamed Spinach painted French baguette, topped with horseradish cream and chives

ROAST PORK BELLY TOAST, CITRUS BBQ & PICKLED ONION 1pp | 3.25

Tender pork belly served on crisp French bread toast, drizzled with citrus bbq sauce and topped with pickled red onion

PORK TENDERLOIN CROSTINI 1pp | 3.25

Tender roast pork belly served on crisp crostini painted with Dijon mustard and topped with sweet cranberry relish and bleu cheese crumbles

CAROLINA BBQ DELIGHT *SIGNATURE ITEM* 1pp | 3.50

Sweet potato corn muffin filled with BBQ and spicy peach chutney

GRILLED SMOKED SAUSAGE 1pp | 2.75

Served on toasted baguette with herbed ricotta cheese

BBQ SLIDER WITH CABBAGE APPLE SLAW 1pp | 3.25

BRISKET SLIDER WITH HORSERADISH CREAM & ONION JAM 1pp | 3.25

BACON RANCH GUACAMOLE CHICKEN SLIDER 1pp | 3.50

JERK CHICKEN SLIDER 1pp | 3.25

BUFFALO CHICKEN SLIDER 1pp | 3.00

CHICKEN SLIDER ON HAWAIIAN ROLLS 1pp | 3.00

CRAB CAKE SLIDER 1pp | 4.25

MINI BURGER SLIDER 1pp | 3.95

MINI NATHAN HOTDOG SLIDERS *Min 40ppl* 1pp | 3.75

GRILLED MINI REUBENS 1pp | 2.75

ASSORTED MINI QUICHE 2pp | 3.00

SPANIKOPITAS 2pp | 3.00

BBQ SMOKED COCKTAIL FRANKS 3pp | 1.75

***MINI TOMATO BISQUE** 1pp | 3.00

Roasted tomato bisque served with grilled pimento cheese sandwiches

***MINI SHE CRAB SOUP** 1pp | 3.75

Our homemade southern she crab soup served with a mini cheese herbed biscuit

***CONCH FRITTERS** 2pp | 3.25

MAC & CHEESE BITES 3pp | 2.50

FRIED GREEN TOMATOES 1pp | 2.75

BUFFALO CAULIFLOWER 2pp | 2.25

JUMBO MUSHROOMS

Stuffed with Smoked Sausage 2pp | 2.75

Stuffed with Crab 2pp | 3.25

Stuffed with Cream Cheese & Parmesan 2pp | 2.50

Stuffed with Pimento Cheese 2pp | 2.75

Stuffed with Artichokes 2pp | 2.75

Stuffed with Spinach 2pp | 2.75



Cold Hors D'oeuvres

ELEGANT FRUIT DISPLAY | 3.50

Fruits include: cantaloupe, honey dew, grapes, pineapple, kiwi, strawberries and oranges

ASSORTED EUROPEAN & DOMESTIC CHEESES | 3.75

Served with gourmet assorted whole grain, water and butter crackers

FARMER'S MARKET CHEESEBOARD *Minimum 40ppl* | 4.75

Chef's selection of local cheeses, dried fruits, and nuts.

FRESH VEGETABLE DISPLAY | 2.50

Chef's Selection of carrots, celery, green onions, cucumber, green/red peppers

Served with parmesan ranch dip

FRESH VEGGIE SHOTS | 2.75

Julienned carrots, cucumbers, green peppers, red peppers and yellow peppers

Served in shot glasses with creamy ranch dressing

CHARCUTERIE BOARD *Minimum 40ppl* | 6.25

Chef's selection of cured meats, prosciutto, salami, fresh mozzarella, roasted peppers, stuffed olives, and kalamata olives

JUMBO SHRIMP COCKTAIL | 5.50

CLASSIC BRUSCHETTA 2pp | 2.25

Fresh tomato, basil, garlic and olive oil and served on a toasted baguette

MARINATED BEEF TENDERLOIN PLATTER | Market Price *Avg 10pp*

Served with fresh baked rolls and condiments

BLT STUFFED CHERRY TOMATO 2pp | 2.25

CHERRY TOMATO STUFFED WITH CREAM CHEESE 2pp | 2.25

CHERRY TOMATO STUFFED WITH CRAB 2pp | 2.50

MEDITERRANEAN SKEWERS 2pp | 2.75

Fresh mozzarella, olives, cherry tomatoes and fresh basil leaf

MINI HERB AND SMOKED SALMON BISCUITS 1pp | 3.00

Mini biscuits filled with smoked salmon and herbed cream cheese

MINI COUNTRY HAM BISCUITS 2pp | 2.50

TUNA TARTAR *Min 40ppl* | 1pp

Wasabi Spoon 4.50 | Cucumber Cup 4.00

Yellowfin tuna chopped and blended in our own seasonings

SESAME CRUSTED AHI TUNA 2pp | 4.50

SHRIMP & GUACAMOLE TARTLET 2pp | 3.25

SMOKED SALMON PLATTER *Min 40ppl* | 4.00

CUCUMBER CANAPES 2pp | 4.00

Choice of Two: Smoked salmon pate, shrimp pate, goat cheese & chives

WHOLE POACHED SALMON WITH ASPIC Serves 50+ | Starts at 400.00

CLASSIC DEVILED EGGS 2 Halves pp | 1.75

MARINATED ASPARAGUS PLATTER 3pp | 3.25

PROSCIUTTO WRAPPED ASPARAGUS 2pp | 3.25

PROFITEROLES 2pp | 3.50

Filled with choice of three: chicken salad, shrimp salad, smoked salmon pate, crab salad or goat cheese

ASSORTED TARTLETS 2pp | 3.50

Artichokes, creamed spinach, bacon and swiss cheese

PIMENTO CHEESE STUFFED CELERY STALKS 2pp | 2.25

OYSTER SHOOTERS WITH COCKTAIL SAUCE & ABSOLUTE 2pp | 3.50



PROSCUITTO WRAPPED HONEYDEW MELON 1pp | 2.75

PINWHEELS | Choice of: HAM & CHEESE, TURKEY & CHEESE, or ROAST BEEF & CHEESE 2pp | 2.00

ASSORTED ¼ GOURMET SANDWICHES & WRAPS 2pp | 3.25

MINI CHICKEN SALAD CROISSANTS 1pp | 3.25

STRAWBERRY PRESERVE CHEESE RING Minimum of 40pp | 3.50

Chilled Dips

TRADITIONAL HUMMUS | 2.75

Served with pita points

CHILLED SPINACH DIP Feeds 30-40pp | 2.50

Served with pita points

HOMEMADE SALSA Feeds 30-40pp | 2.50

Served with Tortilla Chips

PINEAPPLE MANGO SALSA Feeds 30-40pp | 2.75

Served with Tortilla Chips

TRADITIONAL GUACAMOLE Feeds 30-40pp | 3.00

Served with Tortilla Chips

Hot Dips

SPINACH/ARTICHOKE DIP | 3.00

Served with Pita or Toast Points

SPINACH DIP | 2.50

Served with Pita or Toast Points

ARTICHOKE DIP | 2.50

Served with Pita or Toast Points

CRAB DIP | 3.50

Served with Pita or Toast Points

ROASTED CORN DIP | 2.50

Served with Tortilla Chips



Hors D'oeuvre Carving Stations

Carving Stations are served for a minimum of 50 people and require a cook and server.

Served with our Freshly Baked Sourdough, Pumpernickel, and Multi-Grain Rolls.

Meat Prices are approximate - prices vary with market conditions

BEEF TENDERLOIN 12.00pp

with Horseradish, Horseradish Sauce, Mayo, Dijon Mustard

PRIME RIB OF BEEF 9.00pp

with Horseradish, Horseradish Sauce, Mayo, Dijon Mustard

TOP ROUND OF BEEF 6.00pp

with Horseradish, Horseradish Sauce, Mayo, Dijon Mustard

ROASTED PORK LOIN 5.00pp

with Mayo, Dijon Mustard, and Apple Butter

TURKEY BREAST 4.75pp

with Mayo and Cranberry Sauce

HONEY ROASTED HAM 4.25pp

with Mayo and Dijon Mustard

TUNA AU POIVRE 12.00pp

Served with Mango Salsa

Hors D'oeuvre Stations

* Stations have a minimum of 50 people and most require a cook. *

SHRIMP & GRITS STATION 6.00pp

Sautéed shrimp tossed in a heavy cream with our own herbs and spices, served over our spicy cheese grits

QUESADILLA ACTION STATION* 4.50pp

Flour tortilla grilled and stuffed with chicken, cheese, peppers, and onions.

Served with roasted black bean and corn salsa, salsa and sour cream

BISCUIT BAR 4.50pp

Mini biscuits served with assorted butters, jams and sliced ham

SMASHED POTATO BAR 4.00pp

Creamy roasted garlic mashed potatoes served warm with whipped butter, sour cream, cheese, bacon, ham and onions

MAC & CHEESE STATION 4.50pp

Classic mac and cheese served with ham, sliced green onion, cheddar cheese and bacon

GOURMET FRENCH FRY STATION* 5.50pp

Classic French Fries & Sweet Potato Fries served with Assorted Toppings

SLIDER STATION 7.25pp

Your choice of 3 Sliders:

Brisket Slider

BBQ Slider with cabbage apple slaw

Jerk Chicken Slider

Buffalo Chicken Slider

Mini Burger Slider

Mini Nathan Hot Dog Slider

PASTA STATION* 4.50pp

Bowtie & Penne pasta served with choice of two sauces, (Classic Marinara, Alfredo, or Ala Vodka) mushrooms, and peas.

Add Meatballs - 1.75pp

Add Chicken - 3.00pp

Add Shrimp - 4.00pp





MENU IDEAS

BUFFET OR SIT-DOWN DINNERS

Poultry Entrees

CHICKEN OSCAR 22.00pp | 14.00 Entrée

Marinated chicken breast, pan fried and topped with local blue crabmeat, roasted asparagus & Hollandaise Sauce

CHICKEN WELLINGTON 21.00pp | 13.00 Entrée

Chicken breast topped with mushroom duxelle and chicken liver pate wrapped in puff pastry and baked.
Served with Port Wine Demi-Glaze

THAI CHICKEN VEGETABLE CURRY 22.95pp | 13.00 Entrée

Fresh seasonal vegetables sautéed and tossed in a flavorful broth of coconut milk, Thai Curry Paste, fresh ginger and basil topped with toasted coconut and served with saffron rice

CHAMPAGNE CHICKEN 16.95pp | 8.00 Entrée

Champagne poached chicken breast cooked to perfection and simmered in a champagne cream sauce

CHICKEN MARSALA 16.95pp | 8.00 Entrée

Chicken breast sautéed with mushrooms, marsala wine and our blend of herbs & finished with heavy cream

PECAN CRUSTED CHICKEN BREAST 17.95pp | 9.00 Entrée

Chicken breast coated in pecans and pan fried. Served with bourbon maple syrup drizzle

CHICKEN FLORENTINE 15.95pp | 8.00 Entrée

Chicken breast topped with a parmesan and spinach cream sauce

CHICKEN AT THE RITZ 15.95pp | 8.00 Entrée

Chicken breast marinated in sour cream, breaded in Ritz crackers and pan fried

CHICKEN PICCATA 15.95pp | 8.00 Entrée

Grilled chicken breast finished in a light chicken broth with fresh lemon juice, capers and topped with fresh parsley

ROSEMARY CHICKEN 14.95pp | 7.00 Entrée

Marinated bone-in chicken seasoned with fresh rosemary and roasted to perfection

ROTISSERIE CHICKEN 14.95pp | 7.00 Entrée

Marinated bone-in chicken seasoned with our special blend of seasoning and roasted

TERIYAKI CHICKEN BREAST 14.95pp | 7.00 Entrée

Grilled chicken breast glazed in our house made teriyaki sauce and garnished with fresh pineapple

LEMON DILL CHICKEN 14.95pp | 7.00 Entrée

Marinated chicken quarters seasoned with lemon pepper and dill roasted and garnished with fresh lemons



JERK CHICKEN 16.95pp | 9.00 Entrée

Marinated chicken breast glazed in our spicy island jerk sauce and garnished with fresh pineapple

ROASTED TURKEY & GRAVY 14.95pp | 7.00 Entrée

Oven roasted turkey breast, served with giblet gravy



Pork Entrees

PORK TENDERLOIN MEDALLIONS 24.95pp | 15.00 Entrée

Medallions of pork tenderloin finished with cognac, heavy cream and a hint of bleu cheese

BOURBON BBQ GLAZED PORK LOIN 19.95pp | 12.00 Entrée

Roasted pork loin with a barbeque relish

ROASTED PORK LOIN WITH APPLE CORNBREAD STUFFING 19.95pp | 12.00 Entrée

Tender pork loin seasoned, slow roasted, topped with an apple cider demi-glaze and served with apple cornbread dressing

BBQ PORK RIBS 20.95pp | 13.00 Entrée

Pork ribs cooked low and slow and finished off with sweet barbeque sauce

JERK PORK LOIN 15.95pp | 8.00 Entrée

Roasted pork loin glazed in our Jamaican jerk sauce & served with black bean roasted corn salsa

ROASTED PORK LOIN 15.95pp | 8.00 Entrée

Pork loin glazed in our homemade apple cider demi-glaze and slow roasted

KIELBASA SAUSAGE 13.95pp | 7.00 Entrée

With roasted peppers & onions

MILD ITALIAN SAUSAGE 14.95pp | 7.00 Entrée

With roasted peppers & onions, served with sub rolls

BLACK OAK HAM 14.95pp | 7.00 Entrée

Oven roasted honey glazed ham

PULLED PORK BBQ 15.95pp | 7.00 Entrée

Vinegar base style pulled pork served with our homemade vinegar sauce and sweet tomato sauce



*All Entrees come with a choice of two vegetables, one starch, fresh baked rolls, sweet/unsweet tea & water
Add Fresh Garden Salad or Caesar Salad for 2.00*

Beef Entrees

CLASSIC BEEF WELLINGTON 25.00-40.00pp *average range*

Filet of Beef with a Mushroom duxelle topped with a Chicken Liver Pate; wrapped in a puff pastry and served with a Port Wine Demi-Glaze

BEEF BRISKET 18.95pp | 10.00 Entrée

Texas style brisket prepared with a dry rub, cooked slow, and served with rich beef gravy or Texas style bbq sauce

MARINATED FLANK STEAK 19.95pp | 10.00 Entrée

Choice Flank marinated in soy, red wine, beer and spices; grilled, sliced and topped with a rich sauce from the marinade

ROAST BEEF WITH GRAVY 14.95pp | 7.00 Entrée

CLASSIC MEATLOAF 14.95pp | 7.00 Entrée

Butchers Block

YOUR CHOICE OF CUT & SAUCE

FILET MIGNON *Plated 22.00-40.00 average range*

ROAST TENDERLOIN OF BEEF MEDALLIONS *Plated 39.95*

NEW YORK STRIP *Plated or Buffet 25.95 | 16.00 Entrée*

FLAT IRON STEAK *Plated or Buffet 25.95 | 16.00 Entrée*

GRILLED RIBEYE *Plated or Buffet 24.95 | 15.00 Entrée*

ACCOMPANIMENTS

AU POIVRE

PORT WINE DEMI-GLAZE

CREAMY BLEU CHEESE SAUCE

BRANDY CREAM SAUCE

TERIYAKI SAUCE

PRESERVED BLACKBERRY PAN SAUCE

CHIMI CHURRI (+3.00pp)

SAUTEED MUSHROOMS (+3.00pp)

SCOOP OF PIMENTO CHEESE (+2.00pp)

AVOCADO BEURRE BLANC (+2.00pp)

OSCAR STYLE (+6.00pp)

MAKE IT SURF & TURF

ADD SHRIMP SKEWERS 6.00 more per person

ADD SEARED SCALLOPS 8.00 more per person

ADD CRAB CAKES 10.00 more per person

ADD LOBSTER TAIL *Market Price | Average 17.00pp*



Seafood Entrees

CARVED YELLOWFIN TUNA AU POIVRE 22.95pp | 15.00 Entrée

Roasted Yellowfin Tuna rolled in cracked black peppercorns & served with Mango Salsa

CRAB STUFFED GROUPER WITH HOLLANDAISE 24.95pp | 17.00 Entrée

Groupier wrapped around our homemade crab stuffing, baked & topped with Hollandaise

CRAB STUFFED TILAPIA WITH HOLLANDAISE 19.95pp | 11.00 Entrée

Tilapia wrapped around our homemade crab stuffing, baked & topped with Hollandaise

GROUPER PICCATA 21.95pp | 14.00 Entrée

Grilled Groupier finished in a light lemon broth with Capers, Parsley & Lemon

SHRIMP & GRITS 19.95pp | 11.00 Entrée

Sautéed Shrimp tossed in heavy cream with house made spice blend & served over our spicy cheese grits

SHRIMP SCAMPI 18.95pp | 10.00 Entrée

Fresh Shrimp, sautéed with garlic, lemon, white wine & parsley; finished with butter, with linguini noodles (*counts as starch option*)

PHYLLO WRAPPED SALMON & CAPER DILL CREAM 17.95pp | 11.00 Entrée

Atlantic Salmon wrapped in phyllo, baked to a golden brown and topped with a light caper dill cream

TILAPIA FLORENTINE & PARMESAN CREAM SAUCE 16.95pp | 9.00 Entrée

Tilapia rolled with spinach and topped with a parmesan cream sauce



From the Sea

Your Choice of Fish & Sauce

Served with two vegetables, one starch, rolls, tea & water

TUNA STEAK 22.95 | 17.00 Entree

RED SNAPPER 21.95 | 16.00 Entrée

GROUPER 20.95 | 14.00 Entrée

MAHI MAHI 20.95 | 14.00 Entrée

SEABASS 18.95 | 12.00 Entrée

SALMON 15.95 | 9.00 Entrée

TILAPIA 15.95 | 9.00 Entrée

SAUCE

Citrus Glaze, Lemon Dill, Herb Pesto, Teriyaki,
Mango Salsa, Pineapple Pico, Oscar Style (+6.00pp)

Low Country Boil

Jumbo Shell-on Shrimp, New Potatoes,
Corn-on-the-Cob, Smoked Sausage, Celery & Onions

Green Bean Almondine

Regular & Jalapeno Cornbread

Fresh Garden Salad

Sweet & Unsweetened Tea

19.95

Optional Add-ons

Grilled Chicken 7.00pp

Crab Legs | Clams | Scallops | Mussels | Scallops

Market Price

Carving Stations

ROAST TENDERLOIN OF BEEF Carved 31.95+pp

Choice of Sauce from Accompaniments List on Butchers Block Menu

**SURF & TURF – SLOW ROASTED PRIME RIB OF BEEF
WITH JUMBO SHRIMP** 30.95pp

SLOW ROASTED PRIME RIB OF BEEF 26.95pp

Served with Au Jus & Horseradish sauce

YELLOWFIN TUNA AU POIVRE 22.95 | 15.00 Entree

Yellowfin tuna loin encrusted in crushed black peppercorns and seared. Served rare with mango salsa.

**TOP ROUND OF BEEF | HONEY GLAZED HAM
OR ROTISSERIE TURKEY & DRESSING**

Choice of One 16.95 | 7.00 Entree

Choice of Two 20.95pp | 12.00 Entree

ROASTED PORK LOIN 15.95pp | 8.00 Entree

All Carving Stations require a Carver. Carving Stations are served with appropriate condiments.

All entrees come with a choice of two vegetables, one starch, fresh baked rolls, sweet & unsweetened tea, water

Add Fresh Garden Salad or Caesar Salad for 2.00



Salad Choices

Prices include Buffet-Style salad. Make it a plated salad for an additional .50pp

FRESH GARDEN SALAD 2.00pp

Served with Ranch & Poppyseed Vinaigrette Dressings

CAESAR SALAD 2.00pp

Topped with Parmesan Cheese, Croutons, & served with Caesar Dressing

GREEK SALAD 2.00pp

Topped with Diced Tomatoes, Black Olives, Feta Cheese, Purple Onion with Greek Dressing

PURPLE ONION CAFÉ SALAD 3.00pp

Topped with toasted walnuts & orange segments & served with Poppyseed Vinaigrette

CRANBERRY NUT SALAD 3.00pp

Topped with Dried Cranberries, Toasted Walnuts, Cucumber, Purple Onion, and Goat Cheese.

STRAWBERRY SPINACH SALAD 3.50pp

Topped with Lemon Poppyseed Vinaigrette Dressing

CUCUMBER WATERMELON SALAD 4.00pp

Stacked Cucumber and Watermelon, with Greens and Poppyseed Dressing





Pasta Entrees

*All pasta entrees come with a choice of one vegetable, fresh baked rolls, sweet & unsweetened tea, water
Add fresh garden salad or caesar salad for 2.00*

TORTELLINI PRIMAVERA 15.95pp | 7.00 Entrée

Cheese stuffed tortellini & fresh vegetables tossed in a garlic cream sauce; topped with parmesan cheese
Add Chicken 3.00pp | Add Shrimp 4.00pp

TORTELLINI PESTO PASTA 15.95pp | 7.00 Entrée

Cheese stuffed tortellini tossed in our classic fresh basil pesto
Add Chicken 3.00pp | Add Shrimp 4.00pp

TORTELLINI ALFREDO 14.95pp | 6.00 Entrée

Cheese stuffed tortellini tossed in a garlic cream sauce topped with parmesan cheese
Add Chicken 3.00pp | Add Shrimp 4.00pp

CLASSIC LASAGNA 15.95pp | 7.00 Entrée

Layered with classic noodles, marinara sauce, beef, ricotta, mozzarella, parmesan and romano cheeses

VEGETABLE LASAGNA 15.95pp | 7.00 Entrée

Layered with chopped red and yellow peppers, carrots and broccoli in a creamy sauce with garlic smothered in ricotta, mozzarella, parmesan and romano cheeses topped with bread crumbs

PENNE A LA VODKA 14.95pp | 6.00 Entrée

Penne pasta tossed in a creamy vodka sauce

CLASSIC MANICOTTI 14.95pp | 6.00 Entrée

Pasta tubes stuffed with a combination of mozzarella & ricotta, herbs & topped with our homemade marinara sauce and parmesan cheese

SPAGHETTI & MEATBALLS 13.95pp | 6.00 Entrée

Spaghetti noodles tossed with marinara sauce, beef meatballs and Italian seasonings

BAKED ZITI MARINARA 13.95pp | 6.00 Entrée

Ziti pasta tossed with our homemade marinara sauce, topped with a blend of cheeses and baked

GOURMET PASTA STATION 15.95pp | 9.00 Entrée

Served with homemade marinara, alfredo and ala vodka sauces, penne & bowtie pastas, sweet peas, mushrooms, broccoli, spinach, parmesan cheese and pesto
Add Grilled Chicken | 5.00pp Add Grilled Shrimp | 5.00pp Add Meatballs | 1.50pp



The Menu options listed are an example of our most popular items.

Any of these menu items can be modified or completely changed.

With the expertise of our Chef, we can create any menu to suite your taste or budget.

*We do our best to accommodate food allergies and diet restrictions, however, we cannot 100% guarantee non-cross-contamination with any of our menu items.
Notify us of your allergy/concerns upon ordering and we can discuss all options.*

Vegetarian & Vegan Entrees

All Vegan & Vegetarian Entrees come with fresh garden salad, choice of one vegetable, fresh baked rolls, sweet & unsweetened tea & water

Vegetarian Entrees

EGGPLANT ROLLATINI 16.95pp | 8.00 Entrée

Baked and breaded eggplant rolled with ricotta and mozzarella cheese, fresh basil and topped with marinara

VEGETARIAN PASTA DISHES

Listed on Previous Page

TORTELLINI PRIMAVERA
TORTELLINI PESTO PASTA

TORTELLINI ALFREDO
VEGETABLE LASAGNA

PENNE A LA VODKA
CLASSIC MANICOTTI

Vegan Entrees

WILD MUSHROOM RAGOUT OVER POLENTA 17.95pp | 9.00 Entrée

Assorted mushrooms cooked with a blend of fresh herbs into a hearty ragout, served over creamy polenta

THAI VEGETABLE CURRY 16.95pp | 8.00 Entrée

Sautéed vegetables smothered in a creamy Thai curry sauce and garnished with toasted coconut

VEGETABLE TOFU STIR-FRY 16.95pp | 8.00 Entrée

Fresh seasonal vegetables stir fried with tofu in sesame oil and soy sauce over rice

SOUTHWESTERN BLACK BEANS & RICE 13.95pp | 6.00 Entrée

Spiced black beans served over brown rice

STUFFED BELL PEPPER 14.95pp | 6.00 Entrée

Red bell pepper stuffed with quinoa cashew pilaf and fresh vegetables, roasted and topped with marinara sauce

VEGAN PASTA WITH MARINARA PRIMAVERA 14.95pp | 6.00 Entrée



Vegetable Carving Station

10.00pp added on as second entrée | Minimum of 50% Guest Count

Roasted and chargrilled fresh vegetables displayed at a carving station for guests to handpick their selections. Vegetables on station are chosen by our Chef, by season and availability. A typical vegetable display includes:

** We carry fresh, quality products and therefore cannot guarantee a specific vegetable. **

Choice of Five Vegetables

CAULIFLOWER
PORTOBELLO MUSHROOM CAPS
ASPARAGUS
CARROTS
PARSNIPS *Fall Only*

BROCCOLI
BELL PEPPERS
SQUASH
ZUCCHINI
PURPLE ONIONS

Vegetable Choices

CLASSIC

Roasted Corn & Peppers
Minted Baby Carrots & English Peas
Country Green Beans
Green Bean Almondine
Green Bean Casserole
Honey Glazed Carrots
Roasted Vegetables
Roasted Cauliflower
Broccoli Casserole
Buttered Corn

Buttered Broccoli
Corn on the Cob
Black Eyed Peas
Stewed Okra & Tomatoes
Stewed Squash & Onions
Roasted Butternut Squash *seasonal
Buttered Sweet Green Peas
Creamy Cole Slaw
Baked Beans
Lima Beans

GOURMET (Add 1.25pp)

Raspberry Sautéed Fresh Green Beans
Fresh Green Bean Almondine
Roasted Vegetable Tart
Sautéed Brussel Sprouts with Crumbled Bacon

Citrus Glazed Asparagus
Balsamic Sautéed Fresh Green Beans
Haricot Vert
Salad as Vegetable Choice:
Garden Salad | Caesar Salad | Greek Salad



Starch Choices

CLASSIC

Wild Rice Pilaf
White Rice
Brown Rice
Garlic Red Mashed Potatoes
Fresh Mashed Sweet Potatoes
Herb Roasted Potatoes
Baked Macaroni & Cheese
Sweet Potato Casserole

Parsley New Potatoes
Baked Potato with Butter
Homestyle Potato Salad
Scalloped Potatoes
Southwestern Black Beans
Roasted Sweet Potatoes
Southern Cornbread Dressing

GOURMET (Add 1.25pp)

Saffron Rice
Pear Potato
Twice Baked Potatoes
Goat Cheese & Roasted Red Pepper Polenta
Quinoa | Red Quinoa

Kale & Grain Blend
Roasted Fingerling Potatoes
Vanilla Scented Sweet Potato Puree
Roasted Purple, Fingerling, & Red Potatoes
Lobster Macaroni & Cheese (add 2.50pp)



COOKOUT MENUS

Barbeque Menu #1

BBQ Pulled Pork
Served with two sauces & creamy coleslaw
Rotisserie Chicken
3 Sides from Dinner Menu
Fresh Baked Rolls
Sweet & Unsweetened Tea
16.95pp

Barbeque Menu #2

BBQ Pork Ribs
Rotisserie Chicken
3 Sides from Dinner Menu
Fresh Baked Rolls
Sweet & Unsweetened Tea
18.95pp

Barbeque Menu #3

Hamburgers/Hotdogs
Served with Condiments & Buns
Rotisserie Chicken
Baked Beans
Creamy Coleslaw
Homestyle Potato Salad
Sweet & Unsweetened Tea
15.95pp

Barbeque Menu #4

Beef Brisket
Rotisserie Chicken
3 Sides from Dinner Menu
Fresh Baked Rolls
Sweet & Unsweetened Tea
18.95pp

Taco Bar Menu

Taco Seasoned Ground Beef & Fajita Chicken Strips

*Served with Lettuce, Tomato, Onion, Sour Cream,
Homemade Salsa, Shredded Cheese*

Flour Tortillas & Crunchy Taco Shells
Tortilla Chips, Homemade Salsa, Queso
Spanish Rice & Black Beans
Sweet & Unsweetened Tea
17.95pp



Optional Taco Bar Add-Ons

Steak | 8.00pp
Shrimp | 7.00pp
Fish | 7.00pp
Guacamole | 3.00pp
Roasted Corn Dip | 2.50pp



BRUNCH MENU

Minimum of 30 Guests

Wedding Brunch

- Fresh Fruit Kebabs
- Assorted Gourmet Quiche Selections
- Homemade Chicken Salad Croissants
- Southwest Potato Casserole
- Fresh Baked Pastries & Danishes
- Blueberry & Cream Cheese Croissants, Raspberry & Cream Cheese Croissants, Apple Croissants, Apple Strudel, Raspberry Strudel*
- Sweet & Unsweetened Tea
- Orange Juice
- Fresh Brewed Coffee
- 18.95pp



Brunch Cocktail Bar

Bloody Mary | Mimosa
7.00pp

Build Your Own Brunch

Choose a variety of options below and we will price it out per person.

- Fresh Fruit Display
- Fruit, Yogurt & Granola Parfaits
- Mini Assorted Pastries
- Mini Blueberry Biscuits
- Assorted Bagel Tray
- Assorted Muffin Tray
- Smoked Salmon Platter
- Charcuterie Board
- Mini Baked Brie Tartlets

- Cheese Tray
- Chicken Salad Croissants
- Assorted Quiche
- Southwestern Potato Casserole
- Ham & Cheddar Potato Casserole
- Omelet Station
- Shrimp & Grits Station
- Belgian Waffle Station
- Mini Chicken & Waffles

- Bacon & Sausage
- Turkey Bacon
- Home Fries
- Fruit Filled Crepes
- Fresh Baked Scones
- Sweet & Unsweetened Tea
- Orange Juice
- Fresh Brewed Coffee

DESSERT MENU

Visit our Website for Full Menu Selections!

Cutting Cake

6" Basic Round Cake	40.00
8" Basic Round Cake	60.00

Cake Flavors

Traditional with Yellow Cake & White Icing	Chocolate Peanut Butter
7-Layer	Chocolate Raspberry
Caramel	Death by Chocolate
Carrot	German Chocolate
Coconut	Oreo Cake
Dream	Shadow Cake
	Red Velvet



Cupcakes

Minimum of 4 cupcakes per flavors 2.50 Each

Yellow Cake w/White, Chocolate, or Cream Cheese Icing	Chocolate Cake w/White, Chocolate, or Cream Cheese Icing
Boston Cream	German Chocolate
Key Lime	Oreo Cake
Lemon	Raspberry Chocolate
Peanut Butter	Shadow Cake
Red Velvet	Turtle

A la carte Desserts: Choose 4

6.00 per person / 3 desserts per person

Assorted Mini Pies	Assorted Petit Fours
Mini Cheesecakes	Mini Strawberry Shortcake
Raspberry Bars	Mini Brownie Trifle
Lemon Cake Bites	Chocolate dipped Strawberries
Mini Cannoli's	Profiteroles
Mini Eclairs	Bavarian Cream & Chocolate
Brownies & Cookies	

Sweet Action Stations Min 50ppl

Ice Cream Sundae Bar 6.00

Churned ice cream served with a variety of delicious candy, nut, fruit, and syrup toppings

S'mores Bar 6.00

A roasting station complete with marshmallows, graham crackers, and chocolate bars

Warm Donut Delights or "Drunk Donuts" 6.00

Scrumptious donut holes flambéed with brandy & rum and served with vanilla ice cream

Classic Bananas Foster 6.00

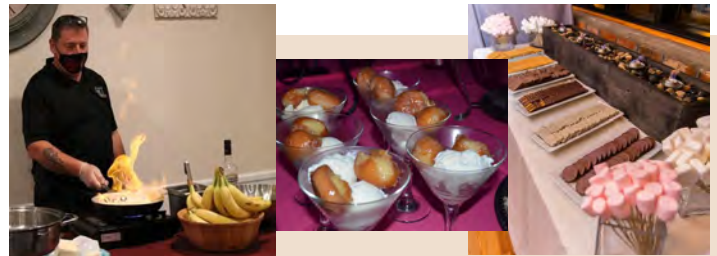
Fresh bananas flambéed with rum and banana liqueur and served atop vanilla ice cream

Cherries Jubilee 6.00

Sweet black cherries flambéed with Kirshwasser and Brandy and served atop vanilla ice cream

Twin Chocolate Fondue 6.00

White & Milk Chocolate served with Pineapple, Strawberries, Pound Cake, Brownies, & Marshmallows



Donut Station

Glazed Donuts served with a variety of toppings such as: donut glaze, fudge glaze, caramel sauce, sprinkles, oreo crumbles, fruity pebbles

See Full Menu Online with...

- Scoop & Serve Desserts
- Bakery Cakes & Pies
- NY Cheesecakes
- Chocolate Fountain



CATERING BAR PACKAGES

ART Catering has all NC ABC Permits

Mid-Tier Bar

50 Person Minimum

Beer & Vineyard Wine,
Cruzan Rum, Smirnoff Vodka,
Seagram's Gin, Evan Williams
Bourbon, Scoresby Scotch

🌀	5 Hours	\$22.95
🌀	4 Hours	\$20.95
🌀	3 hours	\$18.95

Top-Tier Bar

50 Person Minimum

Liquor Substitutions can be made.

Beer & Cellar Wine,
Ketel One Vodka,
Bacardi Rum, Crown Royal
Jim Beam Bourbon,
Dewars Scotch, Tanqueray Gin

🌀	5 hours	\$26.95
🌀	4 hours	\$24.95
🌀	3 hours	\$22.95

Beer & Wine Bar

40 Person Minimum

Vineyard Wine Selections and a
choice of 2 domestic
and 1 import beer

🌀	5 hours	\$17.95
🌀	4 hours	\$16.95
🌀	3 hours	\$15.95

Domestic/Import Beers: Your choice of 2 Domestic and 1 Import Beer

*Craft Beer selection available upon request, Additional Charge may apply.

Wine Selections: Chardonnay, Pinot Grigio, Rose, Cabernet, Merlot

Standard Bar Mixers: Coke, Diet Coke, Sprite, Tonic, Club Soda, Ginger-ale, Cranberry, Grapefruit, Pineapple & Orange Juice

Specialty Drinks

Champagne Toast ~ \$4.00 per person – Includes Champagne Flutes

Signature Drinks ~ Starting at \$6.00 per person (Price depends on ingredients of drink)

Brunch Cocktails

Bloody Mary | Mimosa

7.00 per person

Services for Client Provided Bars

Full Bar Setup ~ \$3.00 per person, 50 person minimum

Includes Mixers: Coke, Diet Coke, Sprite, Tonic Water, Club Soda, Ginger-ale, Cranberry, Grapefruit, Pineapple and Orange Juice

Includes Bar Equipment: Ice Bucket, Scoops, Cork Screw, Beer Opener, Pitchers, Stirrs

Ice for Beer & Wine ~ \$1.00 per person, 50 person minimum

Corkage Fee \$2.00 per guest for host supplied beer and wine

Fee includes liability insurance coverage (required by most venues) for duration of contracted alcoholic beverage service.

All host supplied beer and wine must be iced and ready for function unless ART Catering Bar Service is added.

Only invited guests over the age of 21 are charged for the beverage packages.

ART Catering alcohol serving policies apply to all events.



OFF PREMISE CATERING ADDITIONAL INFORMATION

Service Guidelines

ART Catering & Events uses their years of industry experience to determine staffing needs for each event.

The number of staff can change depending on the number of guests, style of service, menu, event venue and other elements.

Below are some general guidelines for event staffing:

Sit-down dinners allow one server and one cook per 20 people | Buffet dinners allow one server per 35 people

For Carving, Pasta, or Action Stations, allow for one cook per station | One Bartender per 60 people

Dishwasher required with china serviceware at \$25+ per hour | Servers, Bartenders and Cooks are \$25+ per hour each

ART Catering has the right to make changes to these guidelines as needed based on the details of the event.

Service, Delivery and Additional Charges

6.75% Brunswick County NC Sales Tax

7.00% New Hanover County NC Sales Tax

9.00% Horry County SC Sales Tax

Event Service Charge \$75-250 depending on details of event

Staff Gratuity \$50-75 per staff member

Deposit Information

\$250 NON-REFUNDABLE to hold the date if more than 6 months from event date

All prices are confirmed at 6 months from the event date

25% NON-REFUNDABLE deposit with signed contract

50% due 30 days prior to event

Final details due 21 days prior to event

Final payment due 10 days prior to event

Rentals (Linens, Serviceware) and Bar Package confirmed 4 months prior to event

Event Cancellation Insurance is Required for Events June 1 – November 1 due to Hurricane Season

Payment Information

Visa, Mastercard, Discover, American Express (3% Convenience Fee Incurred)

Business or Certified Checks (No Personal Checks) and Cash Accepted

ACH Transactions with No Fee

Mailing Address for Payments:

111 Cheers Street, Shallotte, NC 28470

If there is an item that you would like but do not see it on our menu - please let us know as we most-likely can create it for you. We do our best to accommodate food allergies and diet restrictions, however, we cannot 100% guarantee none cross-contamination with any of our menu items. ART Catering & Events cooks and bakes from the same kitchen with shellfish, dairy, nuts, gluten, and all other items on the food pyramid. Notify us of your allergy/concerns upon ordering and we can discuss all options.



RENTAL PRICING

Tables, Chairs & Linens

Equipment Rentals

60" Round Table	8.00
48" Round Table	8.00
6' Banquet Table	8.00
8' Banquet Table	8.00
Cocktail Table	8.00
White Resin Chair	2.75
Arbors	50-300.00

Linen Rentals

90" Round Cloth	<i>fits 60" to lap length</i>	9.00
108" Round Cloth	<i>fits 60" to ¾ to floor</i>	12.00
120" Round Cloth	<i>fits 60" to floor</i>	14.00
Rectangle Cloth	<i>fits 6' to floor</i>	14.00
Rectangle Cloth	<i>fits 8' to floor</i>	15.00
Cloth Napkins		.75
Table Runner		4.00
Chair Covers	<i>Average Price</i>	3.00
Sash for Chair Cover		1.00

*These prices are for our Poly-Cotton Blend Linens.
We have a large selection of colors, materials, and sizes.*

Classic China



9" White Dinner Plate, 7" White Cocktail Plate, 6" White Dessert Plate,
Silverware for all Courses, Cocktail Napkins, Paper Dinner Napkins,
Water Goblets, Wine Glasses & Rocks Glasses (if needed),
9oz Plastic Tumblers, 12oz Plastic Tumblers
4.00 per person

Gold Flatware 1.50 per setting | Champagne Flutes .50 per | Martini Glasses .50 per | Steak Knives .25 per

Poolside Melamine China

Shatterproof Look-Alike China for Poolside Occasions

9" White Dinner Plate, 7" White Cocktail Plate, 6" White Dessert Plate,
Silverware for all Courses, Cocktail Napkins, Paper Dinner Napkins, Acrylic Water Goblets,
Acrylic Wine Glasses & Rocks Glasses (if needed), 9oz Plastic Tumblers, 12oz Plastic Tumblers
3.00 per person

Casual Plasticware

Variety of Styles: Clear, White with Silver or Gold Rim, Fallen Palm Leaves, Modern
Dinner Plate, Cocktail Plate, Dessert Plate, Plasticware for all Courses, Cocktail Napkins,
Paper Dinner Napkins, 9oz Plastic Tumblers, 12oz Plastic Tumblers
Clear Plasticware 1.75pp | Other Styles vary in price 2.25-3.25pp

When ordering serviceware add 15% to order for each course needed. Also, individual rental companies and ART Catering may charge a delivery and/or setup charge. The prices are guidelines and are subject to change without notice. Replacement cost of rentals that are lost or broken is the responsibility of the client.

EVENTS
- AT -
BRICK LANDING
AN ART CATERING VENUE



VISIT OUR WEBSITE FOR MORE PHOTOS | WWW.BRICKLANDINGVENUE.COM

Entire Clubhouse

- ◆ Ceremony Lawn, Event Room, Upper Patio, Oyster Dining Room, Seabreeze Bar Room, Patio, Bridal Suite
- ◆ Up to 130 Guests Upstairs
- ◆ Up to 110 Guests Downstairs
- ◆ Serviceware
- ◆ Saturdays require Entire Clubhouse Rental

2023 \$4950
2024 \$5450



Waterway View Event Room

- ◆ Event Room, Upper Patio
- ◆ 130 Gold Chivari Chairs Included
- ◆ Up to 130 Guests Upstairs with Serviceware



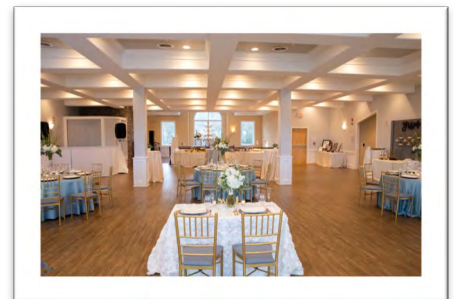
Seabreeze Dining Room & Patio

- ◆ Oyster Dining Room, Seabreeze Bar Room, Outdoor Patio Space
- ◆ Up to 60 Guests in Oyster Dining Room
- ◆ Up to 50 Guests in Seabreeze Bar Room
- ◆ Up to 50 Guests on Patio Space
- ◆ Serviceware



Seagrass Lawn

- ◆ Setup & Removal of 130 White Garden Chairs
Additional Chairs Available for Additional Fee
- ◆ White Lattice Arbor
Not including décor or flowers



Bridal Suite

- ◆ Located on the 1st Floor
- ◆ Included with Bridal Suite: a non-alcoholic beverage station, cheese & fruit board, and option for mimosas up to 6 people.
Items setup prior to arrival for self-serve.

Waterway View Event Room Only

- ◆ Event Room, Upper Patio
- ◆ 130 Gold Chivari Chairs Included
- ◆ Up to 130 Guests Upstairs with Serviceware

2023 \$2750
2024 \$2900

All rental rates are subject to change without notice. Rental rates are confirmed with signed contract.

- EQUIPMENT RENTALS INCLUDED WITH ROOM RENTAL -

WATERWAY EVENT ROOM

- ❖ (15) 5' Round Tables
- ❖ (2) 4' Round Tables
- ❖ (6) 6' Banquet Tables
- ❖ (5) 5' Serpentine Tables
- ❖ (4) Cocktail Tables
- ❖ (130) Gold Chivari Dining Chairs

SEABREEZE DINING ROOM

- ❖ (30) 36" Square Tables
- ❖ (2) 4' Round Tables
- ❖ (4) 6' Banquet Tables
- ❖ (114) Black Iron Chairs

SEAGRASS LAWN

- ❖ (120) White Garden Chairs
- ❖ White Lattice Arbor
Flowers & Décor Not Included

BRICK LANDING SERVICEWARE PACKAGE

Classic White China Dinner Plate, Glassware, Silverware,
White Disposable Hors D'oeuvre & Dessert Plates, Clear Plastic Tumblers
Included with Venue Rental

LINEN RENTALS FROM BRICK LANDING

We have a variety of linen styles and colors to choose from. Linens are required to be rented from Brick Landing.

ADDITIONAL RENTALS AVAILABLE

- | | |
|--------------------------------|-------------------------|
| ❖ White Ceremony Garden Chairs | ❖ Cloth Napkins |
| ❖ Additional Tables | ❖ Table Runners |
| ❖ Ceremony Arbors | ❖ Gold Flatware Upgrade |
| ❖ Table Linens | ❖ Chargers |

*If you have a special request, please let us know!
We work closely with area rental companies as well!*





BAR MENU & SPECIALTY COCKTAILS

Brick Landing Bar Menu

Mid-Tier Liquors | Beer & Wine Selection

Tito's Vodka, Bacardi Rum, Malibu Coconut Rum, Tanqueray Gin, Jose Cuervo Tequila, Jim Beam, Johnnie Walker Red
5 Hours at \$28.95pp 4 Hours at \$26.95pp 3 Hours at \$23.95pp

Top-Tier Bar

Top Tier Liquors | Beer & Wine Selection

Grey Goose Vodka, Bacardi Rum, Malibu Rum, Bombay Sapphire Gin, 1800 Silver Tequila, Makers Mark, Dewars White Label, Jameson Irish Whiskey, Crown Royal, Jack Daniels
5 Hours 31.95pp 4 Hours 29.95pp 3 Hours 27.95pp

Champagne Toast

Your Choice of Champagne starting at \$4.00 per person | Includes Champagne Flutes

Signature Drinks

Popular Requests: Rum Punch, Margaritas, Spiked Lemonade, Bourbon & Coke, Gin & Juice
Starting at \$6.00pp depending on drink ingredients

Brunch Cocktails

Bloody Mary & Mimosa Bar | \$7.00* per person
Priced at 1 cocktail per person - not an unlimited bar

Domestic & Import Beer Selections

Domestics: Blue Moon, Budweiser, Bud Light, Busch, Busch Light, Coors Light, Michelob Ultra, Miller Lite, Natural Light, O'Doul's, Redd's Apple Ale, Sam Adams, Shock Top, Sierra Nevada, Yuengling

Imports: Becks, Corona, Dos Equis Guinness, Heineken, Hoegaarden, Modelo, Newcastle, Red Stripe, Stella Artois

Seltzers: Variety of Flavors in Truly or White Claw Seltzers

Craft Beer

Available upon Request and based on availability from our suppliers.

Additional charge per guest

Wine Bar

Chardonnay, Pinot Grigio, Riesling, Sauvignon Blanc, Rose, Cabernet, Merlot, Pinot Noir

Standard Bar Mixers Available

Coke, Diet Coke, Sprite, Tonic, Club Soda, Ginger-Ale, Cranberry, Grapefruit, Pineapple, Orange Juice

Wedding & Event Bar Rules

No Outside Alcohol

Bar Hours are Strictly during Contracted Event Time

No Shots

All menu prices are subject to change without notice. Menu prices are confirmed with signed contract.

EVENTS
- AT -
BRICK LANDING
AN ART CATERING VENUE

VENUE GUIDELINES & POLICIES

Event Policies

- ❖ Venue rental is the fee for use of Brick Landing for the day-of a private event. Typically, our event block is for five hours of setup time, five hours of event time, and two hours of clean-up time or no later than midnight.
- ❖ All Event Décor and Rentals must be removed at end of event. No items or rentals may be left overnight.
- ❖ NC State Sales Tax will be added to total of package purchased.
- ❖ Brick Landing will not book events on the following days: Easter, Thanksgiving, Christmas Eve, Christmas Day
- ❖ Events may host up to 130 guests upstairs, 120 guests downstairs, OR entire clubhouse of 200 guests
- ❖ All events must conclude by 11:00pm and be cleaned up by midnight. No décor or rentals may be left!
- ❖ Sparklers are permitted, but must be kept off the building and away from any plant or wildlife. Used sparklers must be disposed of by the client in a safe manner. Brick Landing does not permit confetti (biodegradable or otherwise), party poppers, glitter, rice, birdseed, smoke bombs or sky lanterns. No exceptions.
- ❖ No decorations may damage Brick Landing in any way, including but not limited to marks, holes or other damages to building, lawns, gardens or furniture. Damages will result in a fee.
- ❖ Candle flames must be kept covered and away from any item/centerpiece that may touch or fall into the flame. Candle wax will result in a linen replacement fee.
- ❖ All weddings are required to have a professional wedding planner/coordinator.
- ❖ All Weddings from June 1 - November 1 are required to have Event Cancellation Insurance due to hurricane season.
- ❖ Furniture & Décor in or around Seabreeze Restaurant and Brick Landing Venue cannot be moved.

Bar Policies

- ❖ Shots are not included in any beverage package and are not allowed prior to or during events
- ❖ Service of all alcoholic beverages during the event must be handled by Brick Landing bar staff only
- ❖ All packages are subject to NC State Sales Tax
- ❖ Brick Landing reserves the right to I.D. any individual and to refuse alcohol service to any person for any reason
- ❖ Any guest under 21 years old drinking alcohol will result in immediate cease of the event and removal of all guests
- ❖ No outside beverages or alcohol is to be brought onto Brick Landing property prior to or during event. This includes the Bridal Suite. Outside alcohol found within Brick Landing will result in the immediate cease of the event and removal of all guests.
- ❖ All menus and prices are subject to change without notice. Selections and pricing are confirmed 45 days prior to the event.
- ❖ Max of 5 Hour Bar Time

Dress Code

- ❖ Shoes and closed shirts must be worn by all clients and guests at all times. Transparent and/or netted clothing is not permitted. Any "wardrobe malfunctions" will result in guest being removed from event.





EVENTS
- AT -
BRICK LANDING
AN ART CATERING VENUE



Call to schedule a tour!

910.755.6642 EXT.2 | ARTCATERINGSALES@ATMC.NET
1882 GOOSE CREEK ROAD SW, OCEAN ISLE BEACH, NC 28469
WWW.BRICKLANDINGVENUE.COM