

Conference & event menu

VOCO[®]
AN IHG HOTEL

The Shelby
Myrtle Beach

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HOTEL DESCRIPTION

Welcome to voco™ The Shelby - Myrtle Beach, nestled on the shores of beautiful Myrtle Beach. Our hotel features sleek guestrooms and suites with iconic views of the ocean, direct beach access, outdoor swimming pool with lazy river, a state-of-the-art fitness center, and dining at The Shelby Beach Club and The Palm & Pebble.

The hotel is a short drive from Myrtle Beach Airport and Myrtle Beach Sports Center and just steps from the Myrtle Beach Boardwalk and SkyWheel Myrtle Beach.



MEETING & EVENT SPACE

Experience the perfect blend of indoor and outdoor coastal elegance with The Beachcomber and the Oceanfront Event Courtyard. The Beachcomber offers approximately 1,350 sq. ft. of indoor space, featuring tall sliding doors along its perimeter, for the possibility of an open-air ambiance that seamlessly connects to the stunning Oceanfront Event Courtyard. The courtyard provides 3,035 sq. ft. of outdoor space with breathtaking, unobstructed views of the beach and ocean, making it an idyllic setting for any event. Whether you're hosting a business meeting, intimate gathering or a grand celebration, these spaces offer a picturesque backdrop for unforgettable moments.



BREAKFAST

Minimum 25 guests
Priced per person

BREAKFAST BUFFET

ALL-AMERICAN CONTINENTAL COLLAGE
\$30

Selection of Chilled Juices
Assorted Danishes, Muffins and Bagels with
Cream Cheese, Butter & Preserves
Yogurt Parfaits with Granola and Berries
Seasonal Fresh Fruit
Fresh Brewed Coffee
Decaffeinated Coffee
Selection of Teas

GOOD MORNING
\$34

Selection of Chilled Juices
Fresh Seasonal Fruit and Berries
Flavored Yogurts
Farm Fresh Scrambled Eggs
French Toast with Warm Maple Syrup
Bacon and Link Sausages
Breakfast Potatoes/Grits
Assorted Breakfast Pastries with Butter and
Preserves
Fresh Brewed Coffee
Decaffeinated Coffee
Selection of Teas

BREAKFAST BURRITO BAR
\$32

Selection of Chilled Juices
Soft Flour Tortillas filled with Scrambled
Eggs and Chorizo,
Pepper Jack Cheese, Green Onions, Sweet
Peppers,
Black Beans, Fresh Cilantro, Salsa and
Guacamole
Yogurt Parfaits with Granola and Berries
Fresh Brewed Coffee
Decaffeinated Coffee
Selection of Teas

ALL BANQUET FUNCTIONS WILL BE CHARGED A 22%
SERVICE CHARGE AND LOCAL SALES TAX

BREAKFAST BUFFET ENHANCEMENTS

Minimum 25 guests
Priced per person

ENHANCE YOUR CONTINENTAL BREAKFAST WITH
ONE OR MORE OF THE FOLLOWING:

SMOKED SALMON \$6
(sliced tomatoes, red onions and capers)

ASSORTED BAGELS & CREAM CHEESE \$6

ASSORTED INDIVIDUAL YOGURTS \$6

FRESH SEASONAL FRUIT \$6

BUTTERMILK PANCAKES \$8

BREAKFAST BURRITOS \$10
(Flour tortillas filled with fresh scrambled eggs, bacon
and cheese, accompanied by fresh guacamole, salsa
and sour cream)

SAVORY CROISSANTS \$10
(eggs and cheese with bacon or ham)

HARD BOILED EGGS \$4

SMOKED & CURED MEATS AND CHEESES \$10

SAUSAGE, BACON OR TURKEY SAUSAGE LINKS \$6

ALL BANQUET FUNCTIONS WILL BE CHARGED A 22%
SERVICE CHARGE AND LOCAL SALES TAX

BREAKOUT STATIONS

BEVERAGES & THIRST QUENCHERS

- (Charged based on consumption)
- Mineral and Flavored Spring Waters \$4.50
- Assorted Bottled Juices \$4.95
- Cold Fresh Milk 2% or Skim \$4.50
- Orange Juice \$4.50
- Lemonade \$4.50
- Assorted Sodas \$4.50
- Gatorade Sports Drinks \$5.25
- Freshly Brewed Coffee, Decaf and Selection of Teas \$5.25
- Cold Beverage Assortment \$5.95
- (Includes Soda, Waters and Flavored Teas)
- Redbull Energy Drinks \$6.50
- Starbucks Frappuccino's on Ice \$7.25

SPECIALTY ITEMS

- (Charged based on consumption)
- Candy Bars \$4.50
- Individual Bags of Potato Chips and Pretzels \$4.25
- Assorted Mixed Nuts \$5.75
- Chocolate Dipped Pretzel Rods \$5.75

LITE BITES STATION

- (Priced per person)
- Pita Bread Chips, Hummus \$8.75
- Tortilla Chips with Guacamole and Salsa \$7.25
- Shrimp Ceviche with Tortilla Chips \$9.95

THEMED BREAKS

Minimum 25 guests
Priced per person

AT THE MOVIES \$15.00

- Bags of Popcorn
- Nacho Dip & Chips
- Snickers Bars, M&M's, Reese's Peanut Butter Cups, Skittles
- Flavored Soft Pretzels Served Warm with Mustard Sauce
- Assorted Soft Drinks and Bottle Water

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THEMED BREAKS

Minimum 25 guests
Priced per person

HOMETOWN COMFORT BREAK \$15.00

- Cupcakes
- Chocolate Dipped Rice Krispies Treats
- Old Fashioned Chocolate Chip Cookies
- Ice Cold Milk
- Assorted Soft Drinks and Bottle Water

CLUB MEDITERRANEAN BREAK \$16

- Pita Chips and Artisan Breads with Dips
- Hummus Spread, Tapenade and Romesco
- Crudites Cups in Dipping Ranch
- Bottled Water
- Mineral Water

STADIUM FUN BREAK \$14.00

- Bags of Popcorn
- Bags of Freshly Roasted Peanuts
- Jumbo Pretzels with Ballpark Mustard
- Cracker Jacks
- Assorted Soft Drinks
- Mineral Waters

BEACHSIDE HEALTH BREAK \$16.00

- Assorted Fruit Juices
- Assorted Protein Bars
- Whole Fresh Fruit
- Crudit  with Low Fat & Yogurt Dips
- Bottled Mineral Waters

ENERGY UP BREAK \$16.00

- Assorted Flavors of Redbull Energy Drinks
- Granola Bars, Nutri-Grain Bars, Fig Newton's
- Assorted Energy Bars
- Assorted Cookies
- Bottled Water

THE CHOCOHOLIC BREAK \$16.00

- Chocolate Covered Oreos
- Snickers Bars, M&M's, Reese's Peanut Butter Cups
- Dark and White Chocolate Dipped Pretzel Sticks
- Bottled Waters

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PLATED LUNCH SELECTIONS

Minimum 25 guests
Priced per person

STEAK SALAD \$28

NY Strip Steak, Baby Mixed Greens, Avocado, Carrots,
Cherry tomatoes, Oregano Vinaigrette

CLUB WRAP \$25

Shaved Turkey with Swiss Cheese, Bacon, Lettuce, Tomato
and Wasabi Mayonnaise,
Served with Fresh Fruit and Kettle Chips

VEGETARIAN ANTIPASTO PLATE \$25

Balsamic Grilled Peppers and Portobello Mushrooms, Roma
Tomato, Fresh Mozzarella,
Olives, Marinated Artichoke Hearts and Orzo Pasta Salad,
Soft Focaccia

ENTRÉES

Minimum 25 guests
Priced per person

All Entrées Include Your Choice of Sides

CHICKEN BREAST \$29

Served with a Lemon Herb Butter Sauce

NY STRIP STEAK \$34

NY Strip Steak Blackened served with Demi-Glace

GRILLED PETIT FILET MIGNON \$34

Served with Caramelized Onions and Cognac Demi-Glaze

GRILLED ATLANTIC SALMON \$32

Garlic herb butter, beurre Blanc

SIDES

(choose 1 starch, 1 vegetable per entrée selection)

Redskin Mashed · Oven Roasted Potatoes · Wild Rice Blend
Seasonal Vegetables · Glazed Carrots

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LUNCH ON THE RUN

Priced per person

Available Boxed Lunches Include:
Condiments and Disposable Flatware

All Lunches are Served with Gourmet Chips, Fresh
Pasta Salad, Whole or Diced Fruit and Chef’s Choice of
Specialty Bakery Items, and Iced Tea

ROAST BEEF SANDWICH \$28

Premium Roast Beef, Aged Gouda Cheese and
Horseradish Sauce on Wheat Grain Bread

HAM AND SWISS SANDWICH \$28

Honey Ham and Swiss Cheese with Grain Mustard on
Ciabatta Bread

DELI SANDWICH \$28

Imported Prosciutto, Hard Salami, Mozzarella Cheese,
Roasted Peppers
And Pesto on Focaccia Bread

SMOKED TURKEY WRAP \$28

With Lettuce and Tomato, Wrapped in a Whole Wheat
Tortilla with Dijon Mustard

VEGETARIAN WRAP \$28

Flour Tortilla Filled with Grilled Vegetables,
Mozzarella Cheese and Sun-Dried Tomato Aioli

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LUNCH BUFFETS

Minimum 25 guests

Priced per person

All Buffets Include Iced Tea and Lemonade

DELI BUFFET \$35

Homemade Cole Slaw · Pasta Salad · Potato Salad

Roast Beef, Turkey and Ham · Swiss, Provolone and Cheddar Cheeses

Tomato, Red Onion, Lettuce, Pickles, Olives and Peppers

Mayonnaise and Dijon Mustard · Sliced Breads and Rolls · Individual Bags of Chips

Cookie Platter

ALL AMERICAN LUNCH BUFFET \$39

Fresh Fruit Salad · Salad of Seasonal Greens · Caesar Salad

Select Two:

Grilled Chicken · Pulled Pork · Atlantic Salmon

Included

Fresh Green Beans · Rolls & Butter · Assorted Pastries

COUNTRY PICNIC FAIR \$45

Homemade Cole Slaw · Potato Salad · Chicken Salad

Grilled Hot Dogs, Hamburgers, and Chicken Breasts

Or Grilled Local Seafood & BBQ Chicken (additional \$13.50 per person)

Traditional Garnishes and Condiments · Corn on the Cob · Roasted Potato Wedges

Southwestern Baked Beans · Sliced Watermelon · Brownies & Cookies

TACO BAR \$45

Taco Mix, Sour Cream and Cucumber Salad · Black Bean, Roasted Corn and Cilantro Salad

Tortilla Chips with Fresh Pico de Gallo Salsa, Guacamole

Marinated and Grilled Chicken · Flank Steak Ground Beef · Sautéed Onions and Green

Peppers Fajita Vegetable · Corn and Flour Tortillas · Cheddar and Monterey Jack

Cheeses Mexican Rice · Beans

Cinnamon Sugar Tortillas

(Add Vegan Substitute or Shrimp +\$6 per person)

LITTLE ITALY \$45

Caesar Salad · Antipasto Tray

Select Two:

Farfalle, Penne, Bowtie, Tortellini, Vegetable Lasagna, or Gnocchi

Includes:

Marinara, Alfredo · Breadsticks · Grilled Vegetables · Tiramisu

CUSTOM BUILT PLATED DINNER

Minimum 25 guests
Priced per person

All Entrée Selections include Salad, Selection of Seasonal Vegetables, Selection of Starch, Assorted Dinner Rolls and Butter, Dessert, Iced Tea and Water

SALADS

(Selection of One)

Caesar Salad

Fresh Romaine with Fried Capers, House Made Croutons, Caesar Dressing

House Salad

Baby Mixed Greens, Roma Tomato and English Cucumbers

Wedge Salad

With Sliced Tomatoes, Bacon Bits, Bleu Cheese, Balsamic (additional \$4.25)

ENTRÉES

All Entrées Include your Choice of Starch and Vegetable

HERB GRILLED CHICKEN BREAST \$55
Served with a Lemon Herb Butter Sauce

GRILLED SALMON \$60
Garlic Herb butter, beurre blanc

NEW YORK STRIP STEAK \$68
Center Cut Stockyard Choice Beef Grilled to Perfection

FILET MIGNON \$68
Center Cut Stockyard Choice Beef Grilled to Perfection

SIDES

Garlic Mashed Potatoes · Oven Roasted Potatoes · Wild Rice Blend
Seasonal Vegetables · Glazed Carrots

DESSERTS

(Selection of One)
New York Cheesecake

Chocolate Brownies

Assorted Fresh Cookies

DINNER BUFFETS

Minimum 25 guests
Priced per person

All Buffets Include Iced Tea and Water

TACO BUFFET \$45

Served with Flour or Corn Tortillas

Select Two

Marinated Steak · Marinated Chicken · Grilled Vegetables · Grilled Shrimp
Included

Sour Cream · Black Beans · Roasted Corn and Cilantro Salad
Pico de Gallo Salsa · Guacamole · Sautéed Onions and Green Peppers
Cheddar and Monterey Jack Cheeses · Mexican Rice
Tortillas Chips · Churros

LITTLE ITALY BUFFET \$48

Choose Two Pastas:

Farfalle · Penne · Bowtie · Tortellini · Vegetable Lasagna · Gnocchi

Choose Two Sauces:

Classic Marinara · Alfredo · Pesto Sauce

Included

Antipasto Tray · Garlic Focaccia · Caesar Salad · Tiramisu · Cannoli
Add: Grilled Chicken, Grilled Portobello Mushrooms, Italian Sausage
(additional \$9 per person)

ALL AMERICAN DINNER BUFFET \$52

Select Two

Redskin Potato Salad · Cole Slaw · Fresh Fruit

Caesar Salad · Fresh Garden Salad

Select Two Entrées

Grilled Boneless Breast of Chicken · Pulled Pork · Atlantic Salmon
Included

Fresh Green Beans · Mashed Potatoes
Dinner Rolls · Chef’s Selection Dessert

PRIME RIB OF BEEF \$110

(Minimum of 25 People)

Carved Prime Rib with Au Jus and Creamy Horseradish

Select Two

Fresh Fruit · Pasta Salad · Caesar Salad · Fresh Garden Salad

Select Second Entrée from the Following:

Breast of Chicken Dijon · Roast Pork Loin · Chicken Cordon Bleu · Grilled
Atlantic Salmon

Seasonal Vegetables · Twice Baked Potatoes
Included

Dinner Rolls

New York Style Cheesecake · Chocolate Torte

RECEPTIONS & HOSPITALITY

PLATTERS, BOARDS & SPREADS

(Boards feed 10 People)

DOMESTIC CHEESE & FRUIT BOARDS \$95

DOMESTIC CHEESE, MEAT & CHARCUTERIE BOARD \$125

SEASONAL VEGETERIAN CRUDITE BOARD WITH HUMMUS \$85

HOT HORS D'OEUVRES

(Price per piece, minimum 24 pieces)

MINI CRAB CAKES \$8

MINI CHICKEN SLIDERS \$7

MINI BURGER SLIDERS \$7

ROASTED VEGETABLE SKEWERS \$6

SHRIMP OR CHICKEN TACOS \$7

VEGETABLE POTSTICKERS WITH HOISIN SAUCE \$7

BACON WRAPPED CHEESE STUFFED JALAPENOS \$7

VEGETARIAN SPRING ROLLS WITH HOT MUSTARDS AND PLUM SAUCE \$7

ANTIPASTO SKEWERS \$7

COLD HORS D'OEUVRES

COLD DISPLAY STATIONS

(Stations Feed 10 People)

CRUDITE SELECTION \$150

With an Assortment of Dips

ANTIPASTO \$175

Prosciutto, Provolone, Salami, Pepperoni

Mozzarella, Roasted Peppers, Black & Green Olives

Artichoke Hearts and Asparagus, Warm Focaccia

SEAFOOD BAR

DISPLAYED IN ICE BOWLS \$195

Chilled Shrimp, Atlantic Oysters,

Crab Legs

Mignonette, Horseradish, Cocktail Sauce and Citrus Wedges

IMPORTED & DOMESTIC CHEESES \$225

Served with French Bread and Crackers, Fresh Fruit Garnish

THE CARVERY

SLOW ROASTED TURKEY \$425

With Fresh Cranberry Orange Relish, Silver Dollar Rolls

(Serves 25 People, price per 1 hour)

HONEY CURED HAM \$250

Served with Honey Mustard Sauce and Savory Biscuits

(Serves 25 People, price per 1 hour)

PRIME RIB OF BEEF \$550

Rubbed, Roasted in Natural Juices

Creamed Horseradish, Assorted Rolls

(Serves 25 People, price per 1 hour)

DESSERT RECEPTION

Minimum 25 guests

Priced per person

TORTES, TARTS AND PASTRIES \$15

To Include: Black Forest Cake, Kahlua Torte,

Lemon Layer Cake, Chocolate Mousse Cake,

Carrot Cake, Crème Brûlée Cheesecake,

Assorted Biscotti's Chocolate Éclairs, Chocolate Truffles,

Chocolate Covered Strawberries

MINI CHEESECAKE STATION \$15

To Include: Rich and Creamy New York Cheesecake with

Strawberry, Blueberry, Pineapple, Chocolate Toppings and

Whipped Cream

BEVERAGE SELECTIONS
COCKTAIL RECEPTION

PRE-PLANNED COCKTAIL PARTY

PRICES BASED ON CONSUMPTION

BAR PACKAGES AVAILABLE FOR PARTIES OF 25 OR MORE.
BARTENDER FEE APPLIES: \$250+ TAX AND 22% GRATUITY.
ONE ADDITIONAL BARTENDER MANDATED PER EVERY 50

PEOPLE

2 -HOUR MINIMUM PACKAGE EVENT TIME

2-HOURS

\$55.50

3-HOURS

\$65.50

4 HOURS

\$75.50

HOST BAR #1

NAME BRAND COCKTAILS \$14

JIM BEAM, SEAGRAM 7, SMIRNOFF, JOSE CUERVO GOLD,

BOMBAY, BACARDI SILVER

IMPORTED BEERS \$8

HEINEKEN, AMSTEL LIGHT

DOMESTIC BEER \$7

BUDWEISER, MILLER LITE

HOUSE WINE \$10

MINERAL \$8

SOFT DRINKS \$6

HOST BAR #2

PREMIUM NAME BRAND COCKTAIL \$16

JACK DANIEL'S, CROWN ROYAL, DEWAR'S, TANQUERAY,

ABSOLUT, CUERVO 1800,

CAPTAIN MORGAN'S, CANADIAN CLUB

DOMESTIC \$7

BUDWEISER, MILLER LITE

IMPORTED\$8

HEINEKEN, AMSTEL LIGHT

MINERAL WATER, SOFT DRINKS \$5

HOUSE WINE \$6

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BEVERAGE SELECTIONS
COCKTAIL RECEPTION

CASH BAR

NAME BRAND COCKTAILS \$14

PREMIUM NAME BRAND COCKTAILS \$16

IMPORTED BEER \$8

DOMESTIC BEER \$7

PREMIUM HOUSE WINE \$12

HOUSE WINE \$10

MINERAL WATER \$8

SOFT DRINKS \$6

SPARKLING WINE \$10

CRAFT BEER \$10

HARD SELTZER \$8

ARTISANAL CIDER \$8

PUNCH SERVICE \$35

Priced per person

NON-ALCOHOLIC FRUIT PUNCH

CHAMPAGNE PUNCH

SCREWDRIVERS OR BLOODY MARYS

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The Shelby Myrtle Beach

FOOD & BEVERAGE

The Shelby, Myrtle Beach is pleased to provide you with a detailed menu proposal specifically created according to your taste and budget. Please notify us of any dietary preference, theme, or special taste, should you not see it as an option on our menu already.

For the safety and well-being of our guests, no outside food or beverage is allowed at any time.

To ensure the highest quality and safety, buffets are available for a maximum duration of 90 minutes. The hotel kindly prohibits the removal of any food from the premises.

Our meeting space is smoke-free for your comfort and enjoyment.

Beverages are available on a per drink consumption basis, and all alcohol must be purchased through the hotel and remain on the property.

Consumer advisory:

All items are cooked to order and may be undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.

EVENT DETAILS

To ensure a seamless dining experience, all room setup details, menu selections, and beverage options must be finalized no later than 21 business days prior to your event. Late changes may be subject to availability and additional charges.

GUARANTEES

In order for us to properly prepare for your event, please specify a final guest count by 12:00 noon, seven business days prior to the start of the program. If a guarantee is not specified, the estimate will become the guarantee. We will charge for the guarantee or the actual number, whichever is greater.

DEPOSITS & CANCELLATIONS

All deposits will be credited toward the total cost of your event(s). Please review your contract for cancellation clauses.

LOCAL TAXES

All food is subject to an 11.5% tax, and alcoholic beverages are subject to a 5% Liquor by the Drink tax. Additionally, a 22% service charge will be applied to all group charges.

SIGNAGE

All signage must be approved by the hotel. No signage allowed in hotel lobby at any time.

PARKING

Self-parking is available and included in the resort fee. Valet parking is available at an additional cost. Please inquire with your event manager for pricing options.

SHIPPING

To ensure efficient handling and storage of materials please notify your manager in advance. Please send deliveries no more than 3 days prior to your arrival date. Any boxes received over 5 total will be subject to a \$5 per box handling fee. We recommend boxes be addressed in the following manner:

(Name and date of Meeting)
(Client Name)/(Director of Sales Name)
voco The Shelby Myrtle Beach
1802 N. Ocean Blvd
Myrtle Beach, SC 29577