There's no shortage of places to call your own at Crooked Hammock

Book Your Party Today

Scan here for event request form

4924 Hwy 17 S, North Myrtle Beach, SC 29582
NMBCrookedEvents@lavidahg.com
Here's how it works

Make selections for Food, Drinks and add on any Extras that you'd like. Then we'll help you choose the ideal space to host your party and take care of the rest.

The Social: $15 per person

Choose 2 Dips or 1 Premium Option
Choose 2 Finger Foods

The Cookout Spread: $22 per person

Choose 2 Dips or 1 Premium Option
Pick 1 Meat, Pick 1 Sandwiches, Pick 2 Sides

Kids Buffet $16

drink and ice cream sundae included
Pick 2 Mains, Pick 2 Sides

Desserts $3 per person per item

$6 per person for a selection of three

Beverage Packages

All Inclusive Drink Package
Includes drink tickets per guest

Cash Bar
Individual tabs for Guests

Add $2/person Non-Alcoholic Beverage package to any party buffet

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Lemonade, Root Beer, Sweet and Unsweet Iced Tea

Dips
Smashed Avocado topped with pico served with house fried tortilla chips
Spicy Queso Blanco served with house fried tortilla chips
Cauliflower Hummus topped with chimichurri served with carrots, cucumbers, cherry tomatoes, and grilled sourdough toast
Fresh Herb Ranch served with carrots, celery, cucumbers, cherry tomatoes, radishes

Premium
Build Your Own Nacho Station house fried tortilla chips, pico de gallo, add smashed avocado, corn and black bean salsa, chipotle crema, sour cream, spicy queso blanco
Add Punched Chicken Upgrade $2 per person
Skillet Baked Crab Dip topped with old bay and herb parmesan, served with grilled sourdough toast

Finger foods
Crispy Buffalo Chicken Eggrolls with blue cheese or ranch dressing, both dressings up charge $.50/person
Smoked Pork Tostadas pulled pork, tortilla rounds, smashed avocado, cilantro
Honey BBQ Meatballs ground beef, pork, cheddar and onions slow baked and tossed in honey BBQ sauce
Bacon Fried Mac & Cheese Bites four cheese mac and cheese with crispy bacon, battered and fried
Pigs in a Hammock all beef hot dogs hand rolled in puff pastry, topped with everything seasoning and served with beef mustard
Slow Cooked Wings cooked for hours so they can be crispy and fall off the bone, Naked, Buffalo, Honey BBQ, or Old Bay, served with ranch or blue cheese both dressings up charge $.50/person
Caramel Bacon Ends braised slab bacon nubs coated in caramelized sugar and black pepper
Garlic Shrimp Skewers with chimichurri, cherry tomato and radish

Meats
Sticky Lager Chicken grilled boneless chicken thighs infused with Four Tires American Lager
Honey BBQ Riblets tender pork ribs, slow roasted with our signature rub
Grilled Cheddar Meatloaf stuffed with white cheddar and roasted garlic
Honey Fried Chicken Breast buttermilk breaded chicken cutlet tossed in orange honey glaze
BBQ Pulled Pork Shoulder slow cooked and hand pulled, honey BBQ on the side

Premium Meat
Upgrade $3 per person
Honey Glazed Salmon salmon fillet seared and baked with orange honey
Grilled Filet Tip skewers with chimichurri sauce

Sandwiches
Hammock Sliders grilled marinated, caramelized onions, american cheese, hawaiian rolls
Backyard Burger Sliders 2oz burger patties, american cheese, hawaiian rolls
Honey Fried Chicken Sliders buttermilk fried chicken, orange honey,hawaiian rolls
Buffalo Fried Chicken Sliders buttermilk fried chicken, buffalo sauce, blue cheese, hawaiian rolls
Pulled Pork Sliders slow cooked, topped with honey BBQ and cole slaw
BLT Chicken Salad Pinwheels spicy chicken salad, crispy bacon, lettuce, tomato, herb tortilla wrap
Seasonal Grilled Cheese sandwiches grilled cheddar, seasonal fruits and cheese

Sides
Key Lime Coleslaw tart, crunchy, refreshing
Mac and Cheese Casserole corn ketchup pasta, 4 cheese sauce, battered bread crumb topping
Crispy Brussels Sprouts tossed in roasted garlic seasoning, cherry tomatoes, balsamic reduction
Scratch Made Cornbread served warm with honey butter
Garden Salad cherry tomatoes, cucumbers, radish, dressing selection of one: creamy ranch, strawberry balsamic, or lemon vinaigrette upgrade $.50/person, per dressing
Crocked Caesar Salad romaine, pretzel croutons, parmesan, caesar dressing, radish
Fire Roasted Street Corn Salad charred corn, chipotle crema, herb parmesan, cilantro and scallions
Seasonal Grilled Vegetables we’ll pick out something fresh, cut it, season it, and grill it just right

Kids Buffet

Mains
Chicken Fingers, Grilled Cheese, Grilled Chicken, Hot Dogs, Buttered Noodles, or Mac and Cheese

Sides
Corn Bread, Veggie Sticks and Ranch, Seasonal Fruit, Seasonal Grilled Vegetables, Buttered Noodles, Mac and Cheese, or Hammer Hugs

Desserts
Double Chocolate Brownies
Fresh Baked Cookies we’ll have a few varieties available and always the classic chocolate chip
Build Your Own Hot Mess funnel fries, caramel sauce, ice cream, whipped cream
5 searching Naches cinnamon sugar tortilla chips, campfire marshmallows, dark chocolate sauce, graham streusel, chocolate chips, whipped cream

Add Ons
Dips $1 per person per selection
Premium Dips $2.50 up charge
Finger Foods $3 per person
Mini Sandwiches $4 per person per selection
À la carte Kids Meal $11
Additional Side $2 per person

Additional Meats $8 per person per selection
Additional Premium Meat $10 per person per option