



Catering Menus



Continental Breakfast Designed for one hour of service

The Traditional Continental

Orange, Apple & Cranberry Juices
Assorted Bagels with Cream Cheese
Assorted Bakery Fresh Muffins and Pastries
Creamy Butter and Fruit Preserves
Regular and Decaffeinated Coffee and Herbal Teas
\$10.75 per person

The Classic Continental

Orange, Apple & Cranberry Juices
Assorted Bagels with Cream Cheese
Assorted Bakery Fresh Muffins and Pastries
Creamy Butter and Fruit Preserves
Sliced Fruit with Seasonal Berries
Regular and Decaffeinated Coffee and Herbal Teas
\$12.25 per person

Southern Style Continental

Orange, Apple & Cranberry Juices
Chilled Fruit Salad
Individual Fruit Yogurts
Hot Ham and Hot Sausage Biscuits
Maple Pecan Danish
Assorted Bakery Fresh Muffins
Regular and Decaffeinated Coffee and Herbal Teas
\$13.75 per person

The European

Orange and Grapefruit Juice
Sliced Fruit with Seasonal Berries
Carved Ham and Assorted Sliced Cheeses
Whole Grain Bread
Honey, Creamy Butter and Fruit Preserves
Individual Fruit Yogurts
Hard-Boiled Eggs
with Cracked Black Pepper and Kosher Salt
Regular and Decaffeinated Coffee and Herbal Teas
\$14.00 per person
Add Freshly Pulled Espresso @ \$95.00 per one hour service
Maximum of 25 guests for Espresso

The Executive Continental

Orange, Apple & Cranberry Juices
Assorted Bagels with Cream Cheese
Assorted Bakery Fresh Muffins and Pastries
Creamy Butter and Fruit Preserves
Sliced Fruit with Seasonal Berries
Individual Fruit Yogurts
Selection of Individual Cereals
with Whole and Skim Milk
Regular and Decaffeinated Coffee and Herbal Teas
\$13.75 per person

Continental Breakfast Enhancements

Hard-Boiled Eggs with Cracked Black Pepper and Kosher Salt..... \$17.75 per dozen
Jumbo Croissant with Scrambled Eggs, Shaved Ham and Herb Cheese Spread.....\$43.00 per dozen
Banana Nut or Cranberry Bread, 12 slices.....\$25.75 per loaf
Breakfast Wraps with Scrambled Eggs, Sausage and Peppers.....\$41.00 per dozen
Toasted Ham and Swiss Cheese Croissants..... \$41.00 per dozen
Egg and Ham or Egg and Sausage Biscuits..... \$38.50 per dozen



Meeting Breaks

Designed for one hour of service

Mid-Morning Break I

Assorted Soft Drinks and Bottled Waters
Regular and Decaffeinated Coffee and Herbal Teas
\$4.75 per person

Mid-Morning Break II

Individual Assorted Yogurts
Fresh Whole Fruit
Assorted Soft Drinks & Bottled Waters
Regular and Decaffeinated Coffee and Herbal Teas
\$6.00 per person

Mid-Morning Break III

Granola Bars & Banana Nut Bread
Assorted Soft Drinks and Bottled Waters
Regular and Decaffeinated Coffee and Herbal Teas
\$7.25 per person

Afternoon Breaks

Designed for one hour of service

Classic

Assorted Freshly Baked Cookies
and Chocolate Brownies
Whole Fresh Fruit
Assorted Soft Drinks and Bottled Waters
Regular and Decaffeinated Coffee and Herbal Teas
\$8.50 per person

Healthy Alternative

Fresh Vegetable Display with Creamy Herb Dip
Selection of Cheeses with
Sliced Fresh Fruit & Crackers
Banana Nut Bread
Pitchers of Fruit Smoothies
Assorted Soft Drinks and Bottled Waters
Regular and Decaffeinated Coffee and Herbal Teas
\$11.75 per person

Southern Comfort

Lemon Drop Squares and Pecan Squares
Charleston Cheese Straws
Biscuits with Honey Butter
Iced Tea and Lemonade
Assorted Soft Drinks and Bottled Waters
Regular and Decaffeinated Coffee and Herbal Teas
\$11.00 per person

Charleston Tea

Assorted Finger Sandwiches
Selection of Scones
with Creamy Butter and Preserves
Benne Wafers
Fresh Strawberries and Whipped Cream
Sweetened Iced Tea
Assorted Soft Drinks and Bottled Waters
Regular and Decaffeinated Coffee and Herbal Teas
\$12.00 per person

Ballpark

Warm Soft Pretzels with Dijon and Yellow Mustard
Miniature Corndogs
Chocolate Covered Peanuts
Fresh Popped Popcorn
Bags of Regular and Peanut M&Ms
Assorted Soft Drinks and Bottled Waters
\$10.75 per person

After School

Oreo Cookies
Gold Fish
Cracker Jacks
Whole Fresh Fruit
Assorted Soft Drinks and Bottled Waters
\$10.25 per person



All Day Meeting Break Packages

Break Package I
 Classic Continental
 Mid-Morning Break I
 Classic Afternoon Break
 \$22.00 per person

Break Package II
 Executive Continental or Southern Continental
 Mid – Morning Break II
 Your Choice of Afternoon Break
 \$27.75 per person

A La Carte Items

| | |
|---|------------------------------|
| Assorted Sodas and Bottled Water on Consumption..... | \$2.75 each |
| Freshly Pulled Espresso, Maximum of (25) Guests | \$95.00 per one hour service |
| Whole or Skim Milk | \$26.50 per gallon |
| Individual Fruit Yogurts..... | \$3.50 each |
| Deviled Eggs | \$19.50 per dozen |
| Regular and Decaffeinated Coffee and Herbal Teas..... | \$33.50 per gallon |
| Assorted Juices ~ Orange, Apple, Tomato, Grapefruit, Cranberry..... | \$35.75 per gallon |
| Iced Tea with Lemon ~ Sweetened or Unsweetened..... | \$31.50 per gallon |
| Lemonade..... | \$29.50 per gallon |
| Fruit Smoothies | \$52.00 per gallon |
| Fruit Punch..... | \$31.50 per gallon |
| Bagels & Cream Cheese ~ Plain, Sesame, Onion, Poppy Seed..... | \$33.50 per dozen |
| Granola Bars | \$44.00 per dozen |
| Assorted Cookies or Brownies..... | \$40.00 per dozen |
| Lemon Squares or Pecan Squares | \$40.00 per dozen |
| Freshly Popped Salted Popcorn | \$2.25 per person |
| Warm Jumbo Pretzels with Mustard Sauce | \$40.00 per dozen |
| Mixed Nuts, Trail Mix, or Snack Mix..... | \$23.00 per pound |
| Tortilla Chips with Salsa and Queso Dip..... | \$21.00 per pound |
| Hummus with toasted Pita Chips | \$22.00 per pound |
| Charleston Cheese Straws | \$175.00 per 100 pieces |
| Mini French Pastries..... | \$36.75 per dozen |
| Chocolate Dipped Strawberries | \$40.00 per dozen |
| Assorted Petit Fours..... | \$36.75 per dozen |



Breakfast

Served

Breakfasts include orange juice, muffins and pastries with butter and preserves, Regular and Decaffeinated Coffee and Herbal Teas.

Add a Sliced Fruit Plate with Granola and Yogurt at \$1.50 per person.

Served #1

Fresh Fluffy Scrambled Eggs
Red Potatoes with Peppers and Onions or Stone ground Grits
Crispy Bacon Slices or Sausage Links
\$13.25 per person

Served #2

Two Slices of Texas-style French Toast with
Warm Seasonal Fruit Compote and Warm Maple Syrup
Crispy Bacon Slices or Sausage Links
\$13.25 per person

Served #3

Fluffy Scrambled Eggs with Sautéed Shrimp, Peppers, Onions, and Tasso Ham
Over Stone Ground Grits with Lobster Gravy
\$18.50 per person

Served #4

Charleston Crab Cake Benedict
Poached Eggs, Crab Cake and Sliced Tomato on a
Toasted English Muffin with Hollandaise Sauce
Cheese Grits
\$19.00 per person



Buffet

Designed for one and a half hours of service
Minimum of 25 guests

Buffet Breakfasts include assorted juices, muffins and pastries with butter and preserves, Bagels with cream cheese, Regular and Decaffeinated Coffee and Herbal Teas

Buffet #1

Fresh Fruit Compote
Individual Fruit Yogurts
Assortment of Cereals with
Whole and Skim Milk
Fresh Scrambled Eggs with Cheddar Cheese
Sausage and Gravy with Buttermilk Biscuits or
Multigrain Pancakes with Warm Maple Syrup
Crispy Bacon Slices
Red Potatoes Sautéed with
Peppers and Onions
or Creamy Stone Ground Grits
\$17.50 per person

Buffet #2

Sliced Fresh Fruit and Seasonal Berries
Individual Fruit Yogurts
Assortment of Cereals with
Whole and Skim Milk
Fresh Scrambled Eggs with Cheddar Cheese
Country Ham with Redeye Gravy
Buttermilk Pancakes or
Multigrain Pancakes with Warm Maple Syrup
Red Potatoes Sautéed with
Peppers and Onions
or Creamy Stone Ground Grits
\$19.00 per person

Buffet #3

Sliced Fresh Fruit and Seasonal Berries
Individual Fruit Yogurts
Assortment of Cereals with
Whole and Skim Milk
Platter of Smoked Salmon with
Cream Cheese and Bagels
Poached Eggs Benedict
Sausage Links and Bacon
Red Potatoes Sautéed with
Peppers and Onions
or Creamy Stone Ground Grits
\$21.25 per person

Buffet #4

Sliced Fresh Fruit and Seasonal Berries
Individual Fruit Yogurts
Assortment of Cereals with
Whole and Skim Milk
Eggs Frittata
Low Country Shrimp and Stone Ground Grits
Grilled Ham
Fresh Sliced Tomatoes
Red Potatoes Sautéed with
Peppers and Onions
or Creamy Stone Ground Grits
\$22.25 per person



Southern Brunch Buffet

Designed for two hours of service
Minimum of 50 guests

Sliced Fresh Fruit Display

Sliced Tomato & Mozzarella Salad with Fresh Basil & Olive Oil, Balsamic Vinaigrette

Garden Salad with Assorted Fresh Toppings & Two Dressings

Scrambled Eggs with Herbs and Cheddar Cheese

Crispy Bacon Slices

Sausage Gravy with Buttermilk Biscuits

Red Potatoes Sautéed with Peppers and Onions

Large Shrimp Sautéed with Peppers, Onions and Tasso Ham
Served on Stone Ground Pepperjack Grits with a Lobster Gravy

Grilled Breast of Chicken with Pesto Sauce

Salmon Filet with a Lemon Grass Cream Sauce

Prime Rib of Beef, Carved to Order,
with Au Jus and Horseradish Cream

Almond Rice Pilaf

Sautéed Vegetables

Assorted Bagels, Muffins and Pastries with Cream Cheese, Creamy Butter and Preserves
Warm Biscuits and Butter

Chef's Dessert Display

Assorted Fruit Juices

Sweet Iced Tea

Regular and Decaffeinated Coffee and Herbal Teas

\$36.50 per person

Add \$100 per chef for the Carved Prime Rib



Lunch

Luncheon Entrees are served with choice of Soup or Salad, Chef's Selection of Seasonal Vegetables, Fresh Rolls with Butter, Iced Tea, Regular and Decaffeinated Coffee, Herbal Teas and Dessert

Francis Marion House Salad

Blend of Mixed Greens, Tomato Wedges and Sliced Cucumbers

Caesar Salad

Romaine Lettuce with Herbed Croutons, Parmesan Cheese and Creamy Dressing

Bibb Salad

Fresh Bibb Lettuce with Diced Tomatoes, Cucumbers and Red Peppers

Spinach Salad

Baby Spinach, Chopped Eggs, Plum Tomatoes and Radishes

Tomato Florentine Soup

Cream of Mushroom with Sherry

Please select two Dressings

Raspberry Walnut Vinaigrette

Creamy Ranch

Blue Cheese

Classic Herb, Balsamic, or Red Wine Vinaigrette

Honey Mustard

Luncheon Entrees

Grilled London Broil

With a Mushroom Scallion Sauce and Roasted Rosemary Red Potatoes
\$26.25 per person

Pan Seared Atlantic Salmon

With a Citrus Dill Sauce and Seasoned Potato Cakes
\$25.25 per person

Stuffed Pork Loin

Pork Loin Stuffed with Spinach, Sundried Tomatoes and Feta Cheese with Herb Beurre Blanc And a Seasoned Potato Cake
\$26.50 per person

Shrimp & Grits

Large Shrimp Sautéed with Peppers, Onions and Tasso Ham Served on Stone Ground Pepperjack Grits with Lobster Gravy
\$28.50 per person

Herb Chicken

Herb Roasted Boneless Breast of Chicken Au Jus with Roasted Potatoes
\$25.25 per person

Pine Nut and Asiago Crusted Chicken Breast

Pan Seared and Served with a Roasted Red Pepper Sauce and Herbed Orzo
\$27.50 per person

Petite Filet Mignon

Grilled Petit Filet with a Port Shallot Sauce Roasted Fingerling Potatoes and Sliced Roma Tomatoes
\$35.00 person

Two Carolina Lump Crabcakes

With Rémooulade Sauce, Pecan and Green Onion Rice Pilaf
\$32.00 per person

Please add \$3.00 per person for multiple, pre-selected entrees



Light Lunches

Includes a dessert selection

Salad Trio

Fresh Tuna Salad with Celery, Shrimp Salad and Chicken Cashew Salad
With Fresh Sliced Fruit and Mini Baguette
\$21.00 per person

Grilled Chicken Caesar Salad

Crisp Romaine Lettuce tossed with aged Parmesan Cheese,
Herb Croutons, Caesar Dressing and topped
with Grilled Chicken Strips and Parmesan Crisp
Warm Rolls with Butter
\$20.00 per person

Steakhouse Salad

Seared Sirloin Strips atop
Finely Chopped Mixed Greens, Tomatoes, Diced Red Onions, Pecans,
Crumbled Blue Cheese tossed with a Blue Cheese Vinaigrette
\$25.00 per person

Grilled Atlantic Salmon Salad

Filet of Grilled Atlantic Salmon with
Baby Field Greens, Balsamic Tomatoes, Button Mushrooms,
Vidalia Onion and Goat Cheese Tossed in Vinaigrette Dressing
\$22.00 per person

Chicken & Pasta

Grilled Chicken over Cheese Tortellini with a Sundried Tomato
Cream Sauce, Julienne Vegetables and Warm Rolls with Butter
\$20.00 per person

Please add \$3.00 per person for multiple, pre-selected entrees.

Lunch Dessert Selections

Lemon Buttermilk Custard with Ginger Snap Cookie
Key Lime Pie with Mint
Pecan Pie with Caramel and Chocolate Sauce
Red Velvet Cake with Whipped Cream Dollop
Lemon Raspberry Mousse Cake with Berry Coulis
Chocolate Cake with Berry Garnish
Peanut Butter Pie with Fresh Strawberries
Carrot Cake with Walnuts
Turtle Cheesecake with Chocolate Sauce
Key Lime Cheesecake with Whipped Cream



Box Lunches

Please limit selection to two choices.

Includes Whole Fruit, Potato Chips, and a Cookie

Hoagie Box Lunch

A Six-Inch Hoagie with Smoked Turkey, Ham, Genoa Salami,
Sliced Provolone, Lettuce, Tomato and Italian Seasoning
\$15.75 per person

Cajun Chicken Sandwich

Grilled Breast of Chicken with Cajun Seasoning,
Lettuce, Tomato, & Red Onion on a Sourdough Roll
\$16.00 per person

The Riviera

Large Flaky Croissant with Roasted Chicken Salad, Lettuce and Tomato
\$15.75 per person

Turkey Club Wrap

Smoked Turkey, Bacon, Sliced Provolone, Avocado, Lettuce, Tomato, and Herbed Mayonnaise in a Spinach Tortilla
\$15.75 per person

Vegetarian Wrap

Grilled Portobello Mushroom, Roasted Squash, Grilled Onions, Roasted Red Peppers,
Boursin Cheese and Lettuce in a Spinach Wrap
\$14.75 per person

Sodas and bottled water based on consumption
\$2.75 each

Lunch Buffets

Designed for one and a half hours of service
Minimum of 25 guests

Taste of the Lowcountry

Baby Spinach Salad with Cucumber,
Tomato Wedges, Chopped Eggs,
Peppercorn Ranch Dressing and Red Wine Vinaigrette
Creamy Coleslaw with Carrots and Red Cabbage
Southern Fried Buttermilk Chicken
Pulled Pork BBQ with Soft Rolls
Chef Selection of Fried Fish with Tartar Sauce
Southern Red Rice
Seasonal Vegetable Medley
Biscuits and Corn Bread
Fruit Cobbler and Home-made Banana Pudding
Iced Tea
Regular and Decaffeinated Coffee and Herbal Teas
\$28.50 per person

The Executive

Chef's Selection of Soup
Diced Smoked Chicken, Sweet Roasted Corn,
Diced Tri-Color Bell Peppers, and Aged Jack Cheese
Tomato Salsa Dressing
Grilled Marinated Flank Steak atop
Fresh Arugula with Mandarin Oranges and
Citrus Vinaigrette
Grilled Portabella Mushrooms, Squash, Peppers and
Asparagus with Balsamic Vinaigrette
Rolls and Butter
Angel Food Cake with Seasonal Berry Compote
Iced Tea
Regular and Decaffeinated Coffee and Herbal Teas
\$27.00 per person



Lunch Buffets continued

The Delicatessen

Chef's Selection of Soup
 Tossed Salad with Tomato, Cucumber, Mushroom and Radishes
 Ranch and Italian Dressings
 Red Skinned Potato Salad
 Pesto Tortellini Salad
 Smoked Turkey, Ham, Roast Beef and Salami
 Aged Cheddar, Provolone, Swiss and Jack Cheeses
 Potato Chips
 Pickles, Tomatoes, Pepperoncinis, Red Onion, and Leaf Lettuce
 Mayonnaise, Dijon Mustard and Horseradish
 Rolls, Sliced Wheat, White and Rye Breads
 Assortment of Cakes and Pies
 Sliced Fresh Fruit
 Iced Tea
 Regular and Decaffeinated Coffee and Herbal Teas
 \$26.75 per person

The Italian Buffet

Vegetable Minestrone
 Tossed Salad with Cucumbers, Tomatoes, Olives, Pepperoncinis and Herbed Croutons
 Creamy Ranch and Red Wine Vinaigrette
 Baked Ziti with Spicy Marinara
 Ricotta Cheese and Fresh Basil
 Bow Tie Pasta tossed in a Pesto and Pine Nut Sauce
 Chicken Marsala with Mushroom Wine Sauce
 Tuscan Style Pork Chops with Olives and Tomatoes
 Assorted Roasted Vegetables
 Shredded Parmesan Cheese,
 Crushed Red Pepper and Fresh Basil
 Regular and Garlic Breadsticks and Butter
 Tiramisu and Fresh Sliced Fruit
 Iced Tea
 Regular and Decaffeinated Coffee and Herbal Teas
 \$28.75 per person

South of the Border Buffet

Tossed Garden Salad with a Creamy Ranch and Cilantro Vinaigrette
 Roasted Corn and Black Bean Salad
 Spicy Ground Beef with Tomatoes
 Grilled Chicken Strips with Peppers, Onions and Green Chilies
 Fresh Flour Tortillas and Crisp Taco Shells,
 Diced Tomatoes, Shredded Lettuce, Cheddar Cheese,
 Sliced Jalapenos, Fresh Guacamole, Salsa and Sour Cream
 Refried Beans and Mexican Rice
 Sopapillas
 Flan with Carmel Sauce
 Iced Tea
 Regular and Decaffeinated Coffee and Herbal Teas
 \$27.75 per person

Mediterranean Buffet

Bed of Spinach with Tomato,
 Mozzarella, Kalamata Olives and Fresh Basil
 Herb Vinaigrette
 Moussaka with Layers of Eggplant,
 Ground Beef, Zucchini and
 Potatoes with Cloves,
 Nutmeg and Béchamel Sauce
 Grilled Chicken with Capers, Tomatoes,
 Onions and Oregano Relish
 Orzo with Grilled Vegetables
 Garlic Green Beans with Crushed Tomatoes
 Hummus and Pita Bread
 Tzatziki Sauce
 Baklava
 Iced Tea
 Regular and Decaffeinated Coffee and Herbal Teas
 \$28.50 per person



Create Your Own Lunch Buffet

Designed for one and a half hours of service
Minimum of 25 guests

Mixed Greens, Tomatoes, Cucumbers, Mushrooms, Radishes, Olives, Egg Halves, Pepperoncinis, Bacon Pieces,
Alfalfa Sprouts, Cheddar Cheese and Three Dressings

Pasta Salad with Grilled Vegetables and Herb Vinaigrette

Entrée Selections

| | |
|--|---|
| Pine Nut and Asiago Chicken Breast | Cornmeal Encrusted Catfish with Creole Sauce |
| Chicken Marsala | Blackened Mahi Mahi with Tropical Fruit Salsa |
| Southern Fried Chicken | Sliced Roasted Turkey with Sage Gravy |
| Grilled Chicken Purloo | Sliced Honey Baked Ham with Red Eye Gravy |
| Jamaican Jerk Chicken | Sliced London Broil with Three Peppercorn Sauce |
| Herbed Baked Chicken | Tuscan Pork Chops with Basil Garlic Sauce |
| Baked Salmon with Ginger Lime Sauce | Pulled Pork BBQ or Pulled Chicken BBQ with Soft Rolls |
| Herb Crusted Grouper with Mushroom Garlic Cream Sauce | Sliced Pork Loin with Baked Apples and Brandy Cream |

Please Select Two Side Items

| | |
|---------------------------------|---|
| Wild Mushroom Risotto | Pepperjack Cheese Grits |
| Au Gratin Potatoes | Collard Greens |
| Chive Mashed Potatoes | Glazed Carrots |
| Roasted Red Potatoes and Garlic | Green Beans with Toasted Almonds |
| Parsley Butter Roasted Potatoes | Okra and Tomatoes |
| Lima Bean Succotash | Hoppin' John |
| Red Rice | Vegetable Medley of Broccoli, Cauliflower and Carrots |
| Basmati Rice Pilaf | Roasted Vegetables |
| Herbed Orzo | Squash and Spinach Casserole |
| Mashed Sweet Potatoes | Julienne Squash and Carrots |

Warm Rolls and Butter or Biscuits and Cornbread
Dessert Display including Banana Pudding and Assorted Cake and Pies
Iced Tea
Regular and Decaffeinated Coffee and Herbal Teas

Two Entrees \$29.25 per person
Three Entrees \$32.50 per person
Four Entrees \$35.75 per person



Hors D'œuvres

Cold Hors D'œuvres Minimum order of 50 Pieces of Each Item

| | |
|---|--------------------|
| Tuna Tartare with Wasabi in a Cucumber Ring..... | \$275.00 per 100 |
| Roasted Peppered Beef On a Crostini with Horseradish Sauce..... | \$275.00 per 100 |
| Miniature Ham Biscuits with a Dijon Sauce..... | \$275.00 per 100 |
| Smoked Salmon with Capers, Onions & Cream Cheese on Brown Bread..... | \$300.00 per 100 |
| Assorted Finger Sandwiches (Chef's Selection)..... | \$220.00 per 100 |
| Blackened Loin of Tuna with a Cucumber and Pepper Relish On Toast Rounds... | \$365.00 per 100 |
| Tomato and Basil Bruschetta with Sliced French Breads..... | \$220.00 per 100 |
| Pimento Cheese Canapés..... | \$175.00 per 100 |
| Curried Chicken Salad with Almonds in a Miniature Phyllo Cup..... | \$220.00 per 100 |
| Iced Jumbo Shrimp with Peppered Cocktail Sauce and Citrus Wedges..... | \$330.00 per 100 |
| Oysters on the Half Shell..... | \$400.00 per 100 |
| Belgian Endive filled with Pimento Cheese and Red Peppers..... | \$275.00 per 100 |
| Herbed Boursin Cheese in a Petite Tartlet with Cracked Pecans..... | \$215.00 per 100 |
| Assorted Petit Fours (Chocolate Liqueurs, Fruit Tarts, Truffles, Bon Bons)..... | \$ 36.75 per dozen |
| French Pastries (Cream Puffs, Éclairs, Puff Pastries)..... | \$ 36.75 per dozen |
| Chocolate Dipped Strawberries..... | \$40.00 per dozen |
| Mixed Nuts, Trail Mix, or Snack Mix..... | \$23.00 per pound |

Hot Hors D'œuvres Minimum order of 50 Pieces of Each Item

| | |
|--|------------------|
| Assorted Petite Quiche..... | \$200.00 per 100 |
| Baby Colorado Lamb Chops with Rosemary Gravy..... | \$340.00 per 100 |
| Oriental Vegetable Spring Roll with Plum Sauce..... | \$220.00 per 100 |
| Fried Buffalo Shrimp with Gorgonzola Dip..... | \$300.00 per 100 |
| Chicken Potstickers with Soy Ginger Dip..... | \$245.00 per 100 |
| Thai Chicken and Cashew Spring Rolls with Plum Sauce..... | \$275.00 per 100 |
| Fried Cheese Ravioli with a Tomato Basil Sauce..... | \$220.00 per 100 |
| Vegetable Quesadillas..... | \$275.00 per 100 |
| Fried Green Tomato Moons with Goat Cheese and Pepper Jelly..... | \$275.00 per 100 |
| Chicken Empanada with Salsa..... | \$275.00 per 100 |
| Scallops Wrapped In Bacon..... | \$280.00 per 100 |
| Charleston Cheese Straws..... | \$175.00 per 100 |
| Breaded Parmesan Artichoke Hearts with Marinara..... | \$220.00 per 100 |
| Spinach and Goat Cheese Pizza..... | \$245.00 per 100 |
| Jamaican Jerk Chicken Skewers with Creamy Garlic and Cucumber Dip..... | \$275.00 per 100 |
| Blackened Chicken Saté with a Peanut Sauce..... | \$220.00 per 100 |
| Brie En Croûte with a Pineapple Jam..... | \$250.00 per 100 |
| Mini Crab Cakes..... | \$305.00 per 100 |
| Coconut Shrimp with Ginger Marmalade..... | \$340.00 per 100 |
| Crab Rangoon with a Spicy Mustard..... | \$220.00 per 100 |
| Spinach and Feta Spanikopita..... | \$220.00 per 100 |
| Crab Stuffed Jumbo Mushrooms with a Mornay Sauce..... | \$220.00 per 100 |
| Swedish and Barbecue Meatballs..... | \$230.00 per 100 |
| Country Chicken Fingers with a Honey Mustard Sauce..... | \$220.00 per 100 |



Specialty Presentations

Charleston Crab Dip

Hot Crabmeat Dip with Toasted Pita Triangles
\$5.25 per person

Spinach and Artichoke Dip

With Tri-Color Tortilla Chips and Crostini
\$4.25 per person

Baked Brie

Whole Wheel of Brie Cheese Baked Inside Puff Pastry
Topped with Warm Raspberry Preserves
and Toasted Almonds
Served with Sliced French Bread and Assorted
Crackers.
\$68.00 Serves 35 People

Sushi and Sashimi

Assorted Sushi and Sashimi
Served with Wasabi, Soy Sauce and Pickled Ginger
10.00 per roll ~5 pieces per roll
\$2.25 per piece
Must guarantee total order four days prior to the event.

Antipasto Display

Grilled Peppers, Zucchini, Yellow Squash, Mushrooms,
Genoa Salami, Pepperoni, Proscuitto, Provolone and
Mozzarella, Cherry Peppers, Sundried Tomatoes
Pepperoncini, and Artichoke Hearts
Accompanied By Grilled Italian Bread and Olive Oil
\$7.50 per person

Specialty Breads and Spreads Display

Garlic Breadsticks, French Rolls, Grilled Italian
Flatbread, Pita Wedges and Crackers served
with Olive Tapenade,
Tomato Basil Bruschetta, Hummus and
Pimento Cheese Spread
\$5.75 per person

Dessert Display

Assorted Cakes, Pies, Cheesecakes, Mini French Pastries,
Chocolate Covered Strawberries & Tarts
Regular and Decaffeinated Coffee and
Assorted Hot Tea
\$7.75 per person

Fresh Fruit Display

Beautifully Garnished Sliced Seasonal Fresh Fruit
Display with Chocolate Fondue & Yogurt Dip
\$5.25 per person

International Cheese Display

Colorful Presentation of International and Domestic
Cheeses, Including Brie, Goat Cheese, Swiss, Pepper
Jack, Cheddar, and Muenster,
Garnished with Fresh Fruit, Crackers
and Sliced French Bread
\$5.75 per person

Vegetable Crudités

Raw Vegetables To Include Carrots, Asparagus,
Broccoli, Radishes, Mushrooms and Celery
Served with Creamy Herb Dip
\$4.75 per person

Poached Salmon

Whole Atlantic Salmon Poached
Decorated with Cucumbers and Boursin
Displayed with Mini Bagels, Capers, Red Onions
and Chopped Eggs
\$355.00 Serves 30 People

Garden Station

Layers of Tomato and Mozzarella with Basil
Drizzled with Balsamic Vinaigrette
Chilled Iceberg Wedges with Ripe Beefsteak Tomatoes
and Buttermilk Blue Cheese Dressing
Pesto Tortellini Salad
Grilled Vegetables with Herbed Olive Oil
\$8.00 per person

Smoked Salmon

Nova Scotia Smoked Salmon Displayed with Mini
Bagels, Capers, Red Onions and Chopped Eggs
\$210.00 Serves 20 People



Chef Attended Carving Stations

Designed for two hours of service

Slow Roasted Baron of Beef

Horseradish Sour Cream, Pan Gravy, Mustard and Mayonnaise and Assorted Miniature Rolls
Serves 175 People
\$685.00 each

Roast Top Round of Beef

Horseradish Sour Cream, Pan Gravy, Mustard and Mayonnaise and Assorted Miniature Rolls
Serves 75 People
\$355.00 each

Oven Baked Turkey

Cranberry Relish, Mustard and Mayonnaise and Assorted Miniature Rolls
Serves 30 People
\$205.00 each

Basted B.B.Q. Pit Ham

Molasses B.B.Q, Sauce, Sweet Chutney and Dijon Mustard Sauce, Biscuits and Assorted Miniature Rolls
Serves 50 People
\$220.00 each

Mustard Seared Pork Loin

Warm Fruit Relish, Mustard and Mayonnaise, Biscuits and Assorted Miniature Rolls
Serves 30 People
\$220.00 each

Tenderloin of Beef

Horseradish Sour Cream, Mustard and Mayonnaise and Assorted Miniature Rolls
Serves 25 People
\$345.00 each

Rack of Lamb

Seared Colorado Rack of Lamb with Rosemary Demiglase, Mint Jelly, and Assorted Miniature Rolls
Yields 7 Chops per Rack, 6 rack minimum
\$52.00 each

Seared Tuna

Seared Tuna with Wasabi Aoli, Sesame Vinaigrette, Soy Sauce, Seaweed Salad, and Steamed Jasmine Rice
Serves 30 People
\$440.00 each

Service Numbers Are Approximate

Add a chef's fee for each carved item or station ordered:
\$100.00 per chef



Chef Attended Action Stations

Designed for two hours of service

Risotto Gnocchi Station

Creamy Risotto and Potato Gnocchi
Served with Freshly Grated Parmesan Cheese,
Shitake Mushrooms, Basil, Roma Tomatoes,
Garlic, Roasted Peppers and Grilled Chicken Strips
\$9.50 per person

Shrimp and Grits

Large Creek Shrimp Sautéed with
Peppers, Onions and Tasso Ham
Served On Stone Ground Pepperjack Grits
with a Lobster Gravy
\$9.50 per person

Lettuce Wrap Station

Buffalo Chicken with Crumbled Bleu Cheese, Celery Strips,
Shredded Carrots, Creamy Ranch Dip
Asian Chicken Marinated
in Sweet Soy Sauce and Ginger and Grilled
Accompanied by water chestnuts,
shitake mushrooms and Hoisin sauce
Platters of Iceberg Lettuce
\$9.25 per person

Gourmet Pasta

Cheese Filled Tortellini and Bowtie Pastas
Roasted Garlic Alfredo and Tomato Basil Sauces
Sautéed Italian Sausage, Diced Tomato, Artichoke Hearts,
Onions, Peppers and Mushrooms
Shredded Parmesan Cheese,
Crushed Red Peppers and Fresh Basil
Grilled Chicken or Sautéed Shrimp
\$9.75 per person

Crab Cake Station

Jumbo Lump Crabcakes Sautéed to Order with
Roasted Red Pepper Coulis and Lemon Grass Cream
Remoulade Sauce and Fresh Lemon Wedges
\$10.25 per person

Sea Scallops Station

Jumbo Sea Scallops Sautéed to Order
Served with Sherry Lobster, Lemon Grass Cream and
Spicy Chili Orange Teriyaki Sauce
Served atop Creamy Risotto
\$11.25 per person

Mashed Potato Bar

Freshly Mashed Potatoes with
an Assortment of Toppings to Include Pan Gravy,
Crumbled Blue Cheese, Shredded Cheddar,
Broccoli Floret's, Chives, Sour Cream, Bacon and Butter
\$7.75 per person

Bananas Foster

Sliced Bananas with a Brown Sugar & Bacardi 51 Rum
Sauce over Vanilla Ice Cream
\$6.75 per person

Add a chef's fee for each carved item or station ordered:
\$100.00 per chef



Dinner

Served Dinners

Dinner Entrees are served with Soup or Salad, Chef's Selection of Seasonal Vegetables, Fresh Rolls with Butter, Coffee, Decaffeinated Coffee, Tea and Dessert

Francis Marion House Salad

Blend of Mixed Greens, Tomato Wedges and Sliced Cucumbers

Caesar Salad

Romaine Lettuce with Herbed Croutons, Parmesan Cheese and Creamy Dressing

Bibb Salad

Fresh Bibb Lettuce with Diced Tomatoes, Cucumbers and Red Peppers

Spinach Salad

Baby Spinach, Chopped Eggs, Plum Tomatoes and Radishes

Iceberg Salad

Iceberg Lettuce topped with Chopped Cucumbers, Red Peppers, Carrots and Crumbled Blue Cheese

Cream of Mushroom with Sherry

With Sherry and Rosemary

Tomato Florentine Soup

Potato Corn Chowder

Please select two Dressings

Raspberry Walnut Vinaigrette
Creamy Ranch
Blue Cheese
Classic Herb, Balsamic or Red Wine Vinaigrette
Honey Mustard
Blue Cheese Sherry Vinaigrette

Enhance Your Dinner with a Creative Beginning:

| | In addition | Replace included soup or salad |
|---|-------------|--------------------------------|
| Charleston She Crab Soup Laced with Sherry | \$3.25 | \$2.25 |
| Seafood Gumbo | \$3.25 | \$2.25 |
| Endive Salad with Sliced Pears, Candied Pecans and Blue Cheese | \$3.25 | \$2.25 |
| Tomato and Mozzarella with Basil Vinaigrette on a Bed of Arugula | \$3.25 | \$2.25 |
| Two Petite Crabcakes with Scallion, Corn and Lima Bean Succotash | \$7.75 | \$6.75 |
| Sautéed Sea Scallops In Puff Pastry with Fresh Asparagus and Scallions in a Garlic Sherry Cream | \$7.25 | \$6.25 |



Dinner Entrees

Seared Filet Mignon

Cabernet Sauvignon Reduction
and Au Gratin Potatoes
\$48.75 per person

Roasted Boneless Prime Rib of Beef Au Jus

Served with Stuffed Potatoes and
Horseradish Sour Cream
\$43.75 per person

Pork Tenderloin

Sliced Pork Tenderloin topped with au jus and Pancetta
Creamy South Carolina Yellow Grits with Spinach,
Mozzarella and Provolone
Sautéed Brown Sugar Pears
\$36.75 per person

Pine Nut and Asiago Crusted Chicken Breast

Pan Seared and Served with a
Roasted Red Pepper Sauce and Herbed Orzo
\$34.75 per person

Stuffed Breast of Chicken

Stuffed with Boursin Cheese, Asparagus and
Shitake Mushrooms,
Served with a Scallion Cream Sauce and Rice Pilaf
\$34.75 per person

Grilled Chicken

Grilled Herb and Garlic Marinated Breast of Chicken
with Sautéed Wild Mushrooms and
New Potatoes
\$35.00 per person

Pork Loin

Bourbon Brown Sugar Pork Loin with
Whipped Sweet Potatoes
\$34.75 per person

Veal Medallions

Pan-Seared Veal Medallions
With a Wild Mushroom Madeira Sauce and
Whipped Potatoes
\$36.25 per person

Rainbow Trout

Stuffed with Jumbo Lump Crab, Fresh Herbs and Lemon
Butter Sauce
served with a Herbed Potato Cake
\$35.25 per person

Seared Salmon Filet

Creamy Risotto
Wilted Spinach with Roasted Peppers and
Tomato Coulis
\$38.00 per person

Please add \$3.00 per person for multiple, pre-selected entrees.



Combination Plated Dinners

Grilled Atlantic Salmon and Roulade of Chicken

Grilled Filet of Salmon with a Citrus Dill Reduction and
Roulade of Chicken Stuffed with Boursin Cheese, Asparagus and Shiitake Mushrooms
Served with Wild Mushroom Risotto

\$44.00 per person

Seared Jumbo Crabcake and Petite Filet Mignon

Served with a Mushroom Red Wine Sauce and Chive Whipped Potatoes

\$49.50 per person

Seared Scallops and Petite Filet Mignon

Served with a Lemon Grass Cream Sauce and Wild Mushroom Risotto

\$51.75 per person

Shrimp and Grits with Petite Filet Mignon

Six Ounce Filet Mignon and Sautéed Shrimp Served with Tasso Ham, Gravy and Creamy Pepperjack Grits

\$48.75 per person

Charleston Trio

Filet of Beef, Crabcake and Roulade of Chicken with Scallion Rice Pilaf

\$54.00 per person

Dessert Selections

Lemon Buttermilk Custard with Ginger Snap Cookie

Key Lime Pie with Mint

Pecan Pie with Caramel and Chocolate Sauce

Lemon Raspberry Mousse Cake with Berry Coulis

Ultimate Chocolate Cake with Berry Garnish

Red Velvet Cake with Whipped Cream Dollop

Peanut Butter Pie with Fresh Strawberries

Carrot Cake with Walnuts

Turtle Cheese Cake with Chocolate Sauce

Key Lime Cheesecake with Whipped Cream



Dinner Buffets

Designed for two hours of service

Minimum of 25 guests

Carolina Seafood Buffet

She Crab Soup Laced with Sherry
Chilled Iceberg Wedges with Ripe Beefsteak Tomatoes and Buttermilk Blue Cheese Dressing
Ranch Shredded Vegetable Slaw
Black Eyed Pea Salad
Large Shrimp Served with Tasso Ham, Lobster Gravy and Creamy Pepperjack Grits
Herb Crusted Grouper
Corn Fried Oysters with a Creole Rémoulade
Lowcountry Chicken Purloo
Collard Greens
Hoppin' John
Assorted Dinner Rolls
Pecan Pie and Warm Bread Pudding
with a Bourbon Sauce
Iced Tea
Regular and Decaffeinated Coffee and Herbal Teas
\$54.25 per person

Caribbean Buffet

Seasonal Baby Greens with Tomatoes, Cucumbers, Mushrooms, Radishes, Olives,
Egg Halves, Pepperoncinis, Bacon Pieces, Alfalfa Sprouts,
Cheddar Cheese & Choice of Two Dressings
Fresh Tropical Fruit Salad with Coconut
Green Bean, Mushroom and Walnut Salad
Grilled Mahi Mahi with a Spicy Tomato Relish
Jamaican Jerk Chicken
Brown Sugar Roasted Pork Loin with Apples
Red Beans and Rice
Medley of Grilled Vegetables
Key Lime Pie and Coconut Cream Cake
Assorted Dinner Rolls
Iced Tea
Regular and Decaffeinated Coffee and Herbal Teas
\$56.75 per person



Create Your Own Buffet

Designed for two hours of service
Minimum of 25 guests

Mixed Greens, Tomatoes, Cucumbers, Mushrooms, Radishes, Olives, Egg Halves, Pepperoncinis, Bacon Pieces, Alfalfa Sprouts, Cheddar Cheese and Three Dressings

Pasta Salad with Grilled Vegetables and Herb Vinaigrette
Layers of Tomato Mozzarella Salad with Fresh Basil and Olive Oil

Entrée Selections

Pine Nut and Asiago Chicken Breast
Chicken Marsala
Southern Fried Chicken
Lowcountry Chicken Purlou
Jamaican Jerk Chicken
Herbed Baked Chicken
Baked Salmon with Ginger Lime Sauce
Herb Crusted Grouper with
Mushroom Garlic Cream Sauce

Cornmeal Encrusted Catfish with Creole Sauce
Blackened Mahi Mahi with Tropical Fruit Salsa
Sliced Roasted Turkey with Sage Gravy
Sliced Honey Baked Ham with Red Eye Gravy
Sliced London Broil with Three Peppercorn Sauce
Tuscan Pork Chops with Basil Garlic Sauce
Pulled Pork BBQ or Pulled Chicken BBQ with Soft Rolls
Sliced Pork Loin with Baked Apples and Brandy Cream
Breast of Chicken with Basil Pesto Sauce

Please Select Three Side Items

Au Gratin Potatoes
Chive Mashed Potatoes
Roasted Red Potatoes and Garlic
Mashed Sweet Potatoes
Parsley Butter Roasted Potatoes
Lima Bean Succotash
Red Rice
Basmati Rice Pilaf
Herbed Orzo
Wild Mushroom Risotto

Pepperjack Cheese Grits
Collard Greens
Squash and Mushroom Hominy
Green Beans with Toasted Almonds
Okra and Tomatoes
Hoppin' John
Vegetable Medley of Broccoli, Cauliflower and Carrots
Roasted Vegetables
Squash and Spinach Casserole
Julienne Squash and Carrots

Warm Rolls and Butter or Biscuits and Cornbread
Dessert Display to include Banana Pudding and Assorted Cakes, Pies and Sliced Fresh Fruit
Iced Tea, Regular and Decaffeinated Coffee and Herbal Teas

Two Entrees \$42.00 per person
Three Entrees \$46.00 per person
Four Entrees \$50.00 per person

Entrée Upgrades

Shrimp and Grits \$4.00 per person
Crab Cakes with Remoulade Sauce \$3.75 per person
Lamb Chops with Rosemary Glaze \$5.75 per person
Fried Oysters \$2.50 per person
Steamed Mussels in an Herb Buerre Blanc \$2.25 per person
Seafood Medley in Puff Pastry with Sherry Cream Sauce... \$5.25 per person



Marion Square Park

Plan your next event in Marion Square Park on King Street Across from the Hotel
Rental & Permit Rates Vary and Depend Upon Size of Event

Shrimp Boil

Tossed Garden Salad Bar
Mixed Greens, Tomatoes, Cucumbers, Mushrooms, Peppers, Shredded Cheddar, Olives and Croutons
Choice of Two Dressings

Creamy Coleslaw

Frogmore Stew:
Large Shrimp, Smoked Sausage, Red Potatoes and Corn on the Cob

Fried Catfish with Spicy Cocktail Sauce and Tarter Sauce
Jamaican Jerk Chicken
Red Rice
Okra & Tomatoes
Fresh Rolls and Cornbread with Creamy Butter
Pecan Pie, Peanut Butter Pie and Key Lime Pie
Coffee, Tea, Decaffeinated Coffee and Iced Tea

\$55.00 per person

Minimum of 50 People

or

Lowcountry Oyster Roast

Add \$ 11.00 per person to any dinner buffet for oysters roasted on-site during the first hour of your event.
Includes Fresh oysters, Tabasco, Cocktail sauce, Lemon Wedges and Crackers
Traditionally available in months with an "R", we restrict slightly further:
Oysters offered October thru February.

A Minimum of \$5,000 in food and beverage is required. Please allow at least 45 days advance notice
The Charleston Parks and Recreation Department only allows beer and wine to be served on park grounds.



Beverage Service

Plan I

Consumption Bar Service

| | |
|------------------|--------|
| Call Liquor | \$5.75 |
| Premium Liquor | \$6.75 |
| Top Shelf Liquor | \$8.00 |
| Cordials | \$8.75 |
| Imported Beers | \$4.50 |
| Domestic Beers | \$4.00 |
| House Wine | \$5.25 |
| Mineral Water | \$2.75 |
| Soft Drinks | \$2.75 |

Plan II

Cash Bar Service

| | |
|------------------|-------------------|
| Call Liquor | \$6.25 inclusive |
| Premium Liquor | \$7.25 inclusive |
| Top Shelf Liquor | \$8.25 inclusive |
| Cordials | \$10.00 inclusive |
| Imported Beers | \$5.00 inclusive |
| Domestic Beer | \$4.50 inclusive |
| House Wine | \$5.75 inclusive |
| Mineral Water | \$3.00 inclusive |
| Soft Drinks | \$3.00 inclusive |

Plan III

Guest Provides Liquor, Beer & Wine

Hotel Provides: Juices, Glassware, Sodas, Stirrers, Mixers, Napkins and Ice
 \$7.25++ per Person for 2 Hours
 \$2.50++ per Person Each Additional Hour
 \$5.00++ per Bottle for Wine Service at tables

Plan IV

Guest Provides Beer & Wine

Hotel Provides: Glassware, Ice, Sodas and Napkins
 \$5.00++ per Person for 2 Hours
 \$2.00++ per Person Each Additional Hour
 \$5.00++ per Bottle for Wine Service at tables

Plan V

Unlimited Beverage Service

Includes Liquor, Imported & Domestic Beer, House Wine & Assorted Sodas
 Call Liquor
 \$13.25 per person first hour
 \$ 6.00 per person each additional hour
 Premium Liquor
 \$17.00 per person first hour
 \$ 9.50 per person each additional hour
 Imported & Domestic Beer, House Wine & Assorted Sodas
 \$10.25 per person first hour
 \$ 5.00 per person each additional hour

Hospitality Suite Setup

Guest Provides Liquor, Beer & Wine

Includes mixers, ice, garnishes & glassware
 \$100.00 Initial Setup, \$50.00 Daily Refresh
 Per Bottle liquor prices are available.
 Please consult your catering manager.

Corkage Wine Service without Bar

\$9.00++ per bottle

All corkage wine provided for table service must be 750ml sized bottles.

The Hotel Reserves the Right to Close Operation at 12:00 AM

Bartender Fees: \$100.00 initial two hours
 \$25.00 each additional hour

Cashier Fees: \$75.00 initial two hours
 \$25.00 each additional hour

Minimum of One Bartender Required Per 75 People

Corkage Bar Guidelines: Client must provide liquor in liters purchased in South Carolina. Beer kegs are not allowed. A written inventory must accompany all beverages when items are delivered to the hotel. Delivery and pickup must be scheduled in advance with your catering manager. The hotel will store beverages 24 hours prior to and 24 hours after function. After 24 hours the hotel may dispose of beverages at its discretion.



Call Liquor

Smirnoff
Bombay
Dewars
Jim Beam
Seagram's 7
Bacardi Light
Juarez

Premium Liquor

Absolut
Beefeaters
Johnny Walker Red
Makers Mark
Seagram's VO
Mount Gay
Jose Cuervo Gold

Top Shelf Liquor

Grey Goose
Tanqueray
Johnny Walker Black
Knob Creek
Crown Royal
Myers Rum
Patron Silver

Imported Beer

Heineken
Sam Adams
Amstel Light

Domestic Beer

Budweiser
Bud Light
Miller Light
O'Douls

Champagne & Sparkling

Piper Sonoma Blanc de Noir, Sonoma \$38
Marquis de la Tour, Brut, France \$26
Piper-Heidsieck 'Cuvee Sauvage' Rose \$110

Pinot Noir

Montpellier, California \$29
Hayman & Hill, California \$38

Chardonnay

Louis Jadot Pouilly-Fuisse, France \$42
Sequoia Grove, Carneros \$45
Cakebread, Napa \$86

Merlot

Blackstone "Napa", Napa Valley \$35
St Francis, Sonoma \$38

Other Whites

Principato Pinot Grigio, Italy \$29
King Estate Pinot Gris, Oregon \$38
Duckhorn Sauvignon Blanc \$41

Cabernet Sauvignon

J Lohr "Seven Oaks", Paso Robles \$38
Reynolds 'Estate', Stags Leap \$69
District

House Wine

Chardonnay, Cabernet Sauvignon, Merlot and White Zinfandel
\$26

Additional selections are available.
Please consult your catering manager.



Specialty Bars

Coffee and Cordial Delight

A Selection of Cordials, Flavored Syrups, Fresh Brewed Coffee, and Toppings
Make This Station a Perfect End to a Wonderful Evening

Kahlua, Grand Marnier, Baileys, Frangelico, Amaretto, and Sambuca
Coffee, Decaffeinated Coffee and Hot Teas
Additional Toppings to Include Shaved Chocolate and Whipped Cream

\$9.00 Each

Martini Elegance

Classic
Cosmopolitan
Appletini
Chocolatini

Premium Label Vodka and Gin
With an Assortment of Garnishes

\$9.00 Each

Champagne Surprise

Champagnes and Flavors to Create Your Favorite Sparkling Beverage:

Classic with Fresh Strawberry
Mimosa
Bellini
Kir Royale with Chambord
Champagne Cocktail

\$6.75 Each



Fact Sheet

Food and Beverage

The guaranteed number of attendees is due three business days prior to the event at 12:00 pm. The guarantee is not subject to reduction. If a guarantee is not received the hotel assumes the guarantee is the number provided in the most recent banquet agreement. It is the sole responsibility of the group representative to provide the guarantee.

The guaranteed number is expected to be within 10% of the agreed number. Please immediately alert your catering manager if the attendance of your event will vary 10% from the agreed number.

The hotel is prepared to serve 3% over the guaranteed attendance.

The “set” amount for events is limited to 20% over the guaranteed attendance.

All food and beverage must be prepared by the hotel. Food can not be brought into the hotel by the patron, guests or invitees. All food and beverage is prepared to be consumed in the hotel and can not be removed after the event.

Add \$3.00 per person to the buffet price when the guarantee is below the minimum number.

Final event charges will reflect actual attendance if the guarantee is exceeded.

Audio Visual

All audiovisual is assessed a 20% service charge and a 7.5% tax. All audiovisual is guaranteed 72 hours prior to the function. Any cancellation within 72 hours is assessed full charges. The Colonial, Carolina, and Calhoun meeting rooms have house sound. Only J & S Audio Visual personnel are permitted to operate the hotel house sound system and only J & S Audio Visual Equipment can be utilized with the hotel house sound systems. Any technical assistance to client’s personal equipment will be assessed a \$35.00 per hour technician fee.

Shipping

All packages received by the hotel for guests must be properly packed and marked with the organization name, contact name, date of function, meeting room name and name of hotel contact. The Francis Marion reserves the right to refuse packages that appear damaged and assumes no liability for the condition of their contents. The hotel will receive packages no earlier than three (3) days prior to the function. There is a \$100 handling charge for receipt of pallets and total shipments in excess of 150 lbs. Pallets are broken down in the shipping area due to the service elevator size. The handling charge is per pallet or 150 lb. shipment, and includes delivery of items to the shipping area at the end of the conference. Please consult your catering manager for service elevator limitations and other shipping information.

Amplified Music

Bands, disk jockeys or other amplified music must be approved by hotel management prior to your function.



Delivery Services

| | |
|---|--------------------------|
| Packet Distribution at the Front Desk ~ Generic | No Charge |
| Packet Distribution at the Front Desk ~ Name Specific | \$ 1.50 Each |
| Outside Room Delivery..... | \$ 1.50 per guest room |
| Inside Room Delivery..... | \$3.00 per guest room |
| Pallet / 150 lb. Shipments..... | \$100.00 one time charge |

Pallets are broken down in the shipping area due to the service elevator size.

Decorations

| | |
|---|--------------------------|
| Votive Candles | No Charge |
| Hurricane Lamp with Tapered Candle..... | No Charge |
| Floral Table Centerpieces..... | \$40.00 and up per table |
| Upright Piano – Tuned..... | \$400.00 per day |

Miscellaneous Charges

| | |
|---------------------|--------------------------|
| Exhibit Tables..... | \$35.00 daily per table |
| Easels..... | \$ 10.00 daily per easel |
| Podiums..... | \$20.00 daily each |

The Hotel offers two registration tables and one material table per day per group.
 Any tables requested above this number are assessed a \$35.00 per table fee each day.
 The Hotel determines whether exhibit tables are draped or skirted.

The Hotel offers limited linen selections. Please consult your catering manger for availability.
 Additional colors are available for rent at an additional charge.

Engineering

| | |
|---|----------------------------|
| 120 Electric Power for Exhibits..... | \$25.00 per outlet per day |
| Cylinder Lock Changes with 2 Keys..... | \$80.00 per lock |
| Additional Keys | \$ 10.00 each |
| “Dial 9” Access Line..... | \$25.00 each |
| “Dial 9” Access Line with Telephone | \$45.00 each |
| Wired or Wireless High Speed Internet | \$ 100.00 per connection |

House Charges

| | |
|------------------------------------|---------------------------------|
| Security Guard..... | \$ 35.00 per hour per guard |
| Sponsored Coat Room Attendant..... | \$ 20.00 per hour per attendant |