

Wedding Packages



SWEETGRASS BRUNCH	\$5C
MAGNOLIA PLATED DINNER	\$60
PALMETTO BUFFET DINNER	\$70
CAROLINA STATION STYLE DINNER	\$55

Packages include tax and gratuity

Brunches are served from 9:30 am to 2:30 pm Luncheons are served from 11 am to 5 pm Dinners are served from 5:00 pm to midnight

PACKAGE PRICING INCLUDES

- Butler Passed Hors D'oeuvres
- White Full Length Linens and White Linen Napkins
- Complimentary Centerpiece on each Table to include a Square Mirror, 4 Votive Candles and a Hurricane Shade Centerpiece with a White Tapered Candle
- Complimentary Dance Floor & Stage for a Band
- Complimentary Wedding Cake Cutting and Serving (Cake can be supplied from a bakery of your choice
 Hotel is not able to refrigerate and/or store cake)
- Complimentary Francis Marion Suite for Your Wedding Night
- Discounted Room Rates for Your Out of Town Guests
- Personalized Wedding Advice and On-Site

Coordination from Our Wedding Specialist

- (1) Complimentary Bar Setup and Bartender
- (1) Complimentary Chef
- Complimentary Ballroom for a 5 Hour Reception (Based on meeting a specific food and beverage minimum, varies by date & ballroom)
- Complimentary Menu Tasting for Up to 4 Guests (Including 2 entrees and 3 hors d'oeuvres)
- Option of offering up to 3 Entrée Selections to Guests – to be pre-selected (Final Meal Totals due 1 week before wedding)
- (2) Hours Service for Brunch
- Simple Pricing Inclusive of Service Charge and Taxes

Please note the food and beverage minimum needs to be met before service fees and taxes.



BARS MAY BE PURCHASED BY THE DRINK OR AS A PACKAGE

PLATINUM | Premium Liquor, Wine, and Beer | \$65

GOLD | Call Liquor, Wine, and Beer | \$45

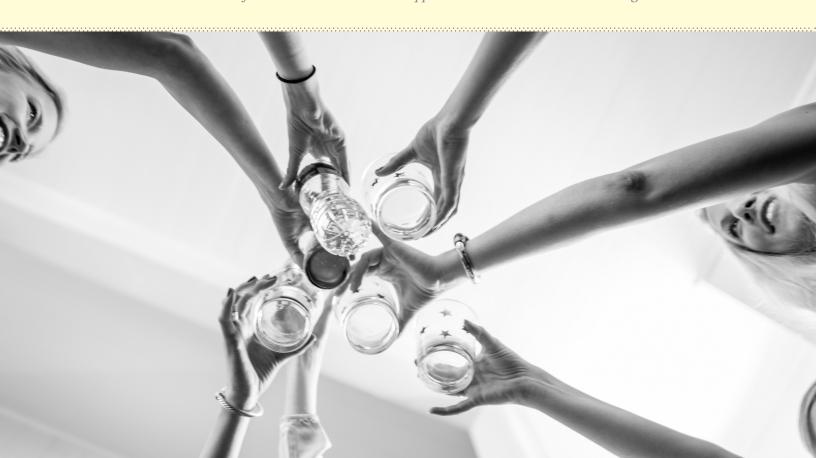
SILVER | Wine and Beer | \$35

To include four hours of unlimited consumption, package includes tax and service charge

HOST BAR: CHARGES ON CONSUMPTION

TOP SHELF BRANDS	\$8.00	HOUSE WINES	\$5.25
PREMIUM BRANDS	\$6.75	MINERAL WATERS	\$3.00
CALL BRANDS	\$5.75	SOFT DRINKS	\$3.00
IMPORTED BEER	\$4.50	NON-ALCOHOLIC	¢71.50
DOMESTIC BEER	\$4.00	PUNCH (PER GALLON)	\$31.50

Prices listed for Host Bar do not include applicable taxes and 22% service charge



Bar Selections

CHEERS!



TOP SHELF LIQUORS

Grey Goose, Tanqueray, JohnnyWalker Black, Knob Creek, Jack Daniels, Crown Royal, Myers Dark Rum, Patron Silver

PREMIUM BRAND LIQUORS

Sweet Tea Vodka, Absolut, Beefeaters, Johnny Walker Red, Makers Mark, Seagram's VO, Captain Morgan Rum, Malibu Rum, Jose Cuervo Gold

CALL BRAND LIQUORS

Smirnoff, Bombay, Dewars, Jim Beam, Seagram's 7, Bacardi Light, Captain Morgan Rum

DOMESTIC BEERS

Budweiser, Bud Light, Miller Light, O'douls, Michelob Ultra

SPECIALTY BEERS

Heineken, Charleston Palmetto Ale, Amstel Light, Sam Adams

HOUSE WINES

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, Pinot Noir

NON-ALCOHOLIC BEVERAGES

Coke, Diet Coke, Sprite, Bottled Water

Sweetgrass Brunch Package

Available from 9:30 am - 2:30 pm

PASSED HORS D'OEUVRES | Please Select Two

Fried Green Tomato Moons with Goat Cheese & Pepper Jelly
Cheese Biscuits with Honey Butter
Chicken Salad with Dried Cranberries and Almonds in a Miniature Phyllo Cup
Mini Crab Cakes
Assorted Petite Quiche
Miniature Ham Biscuits with a Dijon Sauce
Total of 3 pieces per person included in the package price

SPECIALTY PRESENTATIONS | Please Select Two

Fresh Fruit Display with Chocolate Fondue and Yogurt Dip International Cheese Display Vegetable Crudités Specialty Breads and Spreads Display Charleston Crab Dip

ACTION STATIONS | Please Select Two

Carving Station

Roast Top Round of Beef Served with Horseradish Sour Cream, Pan Gravy, Mustard, Mayonnaise and Miniature Rolls OR

Basted B.B.Q. Pit Ham Served with Molasses B.B.Q. Sauce, Sweet Chutney and Dijon Mustard, Biscuits and Assorted Miniature Rolls

Omelet Station

Ham, Sausage, Shrimp, Tomatoes, Peppers, Onions, Mushrooms, Spinach, Mozzarella, and Cheddar Cheese Egg Whites and Whole Eggs

Shrimp and Grits

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

French Toast

Thick Sliced Bread, Assorted Seasonal Fruit Toppings, Maple Syrup, Blueberry Sauce and Raspberry Sauce, Powdered Sugar

Beverage Station

Iced Water

Sweetened and Unsweetened Iced Tea Regular and Decaffeinated Coffee, Herbal Teas Assorted Juices to Include Orange, Apple, and Cranberry

Magnolia Dinner Package

PASSED HORS D'OEUVRES | Please Select Three

Fried Green Tomato Moons with Goat Cheese & Pepper Jelly
Thai Chicken and Cashew Spring Rolls with Plum Sauce
Mini Pulled Pork BBQ Biscuit
Fried Cheese Ravioli with a Tomato Basil Sauce
Blackened Chicken Saté with a Peanut Sauce
Mini Crab Cakes
Mini Tomato Pies
Miniature Mac n' Cheese with Truffle Oil
Total of 3 pieces per person included in the package price

FIRST COURSE | Please Select One

Blend of Mixed Greens, Tomato Wedges and Sliced Cucumbers (with your choice of 2 dressings)
Fresh Bibb Lettuce with Diced Tomatoes, Cucumbers and Red Peppers (with your choice of 2 dressings)
Romaine Lettuce with Herbed Croutons, Parmesan Cheese and Creamy Caesar Dressing
Charleston She Crab Soup Laced with Sherry
Tomato Bisque

ENTREES | Please Select Up to Three

Tomato Pie

Sliced Tomatoes, Vidalia Onion and Basil baked in a Tart Shell

Pine Nut & Asiago Crusted Chicken Breast

Pan Seared and Served with a Roasted Red Pepper Sauce, Herbed Orzo and Seasonal Vegetables

Chicken Wellington

Breast of Chicken wrapped in Puff Pastry and Stuffed with Mushroom Duxelle Served with a Scallion Cream Sauce, Rice Pilaf and Season Vegetables

Seared Salmon Filet

Served with Creamy Risotto, Wilted Spinach with Roasted Peppers and a Tomato Coulis

Pork Tenderloin

Sliced Pork Tenderloin topped with au jus and Pancetta Served with Creamy South Carolina Yellow Grits with Spinach, Mozzarella & Provolone and Sautéed Brown Sugar Pears

> All Dinners Served with Iced Water and Iced Tea with Lemon Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea

Palmetto Buffet Dinner Package

PASSED HORS D'OEUVRES | Please Select Three

Fried Green Tomato Moons with Goat Cheese & Pepper Jelly
Thai Chicken and Cashew Spring Rolls with Plum Sauce
Mini Pulled Pork BBQ Biscuit
Fried Cheese Ravioli with a Tomato Basil Sauce
Blackened Chicken Saté with a Peanut Sauce
Mini Crab Cakes
Mini Tomato Pies
Miniature Mac n' Cheese with Truffle Oil
Total of 3 pieces per person included in the package price

SALADS TO INCLUDE

Mixed Greens with Assorted Toppings and Two Dressings Pasta Salad with Grilled Vegetables and Herbed Vinaigrette Layers of Tomato Mozzarella Salad with Fresh Basil and Olive Oil

ENTREES | Please Select Two

Herbed Baked Chicken
Pine Nut and Asiago Chicken Breast
Blackened Mahi Mahi with Tropical Fruit Salsa
Baked Salmon with Ginger Lime Sauce
Sliced Pork Loin with Baked Apples and Brandy Cream
Sliced London Broil with Three Peppercorn Sauce

SIDE ITEMS | Please Select Three

Chive Mashed Potatoes
Roasted Red Potatoes and Garlic
Red Rice
Basmati Rice Pilaf
Pepperjack Cheese Grits
Collard Greens
Green Beans with Toasted Almonds
Roasted Vegetables

All Dinners Served with Iced Water and Iced Tea with Lemon Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea

Carolina Station Style Package

PASSED HORS D'OEUVRES

Please Select Three

Fried Green Tomato Moons with Goat
Cheese & Pepper Jelly
Thai Chicken and Cashew Spring
Rolls with Plum Sauce
Mini Pulled Pork BBQ Biscuit
Fried Cheese Ravioli with a Tomato Basil Sauce
Blackened Chicken Sate with a Peanut Sauce
Mini Crab Cakes
Mini Tomato Pies
Miniature Mac n' Cheese with Truffle Oil

Total of 3 pieces per person included in the package price

SPECIALTY PRESENTATIONS

Please Select Two

Fresh Fruit Display with Chocolate and Yogurt Dip International Cheese Display Vegetable Crudités Specialty Breads and Spreads Display Charleston Crab Dip

ACTION STATIONS | Please Select Two

Carving Station

Roast Top Round of Beef with Horseradish Sour Cream, Pan Gravy, Mustard, Mayonnaise and Miniature Rolls OR

Oven Baked Semi Boneless Turkey Served with Cranberry Relish, Mustard, Mayonnaise and Miniature Rolls

Macaroni and Cheese

Elbow Macaroni with Cheddar Cheese & Wild Oyster Mushrooms and Goat Cheese Sauce Toppings of Bacon, Lobster, Chives, Tomatoes, Blue Cheese, Sausage, and Peppers

Shrimp and Grits

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

Mini Slider Station

Mini Beef and Chorizo-Spiked Beef Patties, Caramelized Onions, Portabella Mushrooms, Pickles, Lettuce,
Tomato, Cheddar, Blue Cheese, and Pimento Cheese
Soft Rolls, Ketchup, Mustard, and Garlic
Served with Sweet Potato Fries

Grilled Italian Sandwiches

Grilled Chicken Strips, Prosciutto Ham, and Turkey Pastrami Roasted Red Peppers, Provolone Cheese, Grilled Vegetables, Caramelized Onions, Pesto, and Goat Cheese Sliced Italian Bread

> All Dinners Served with Iced Water and Iced Tea with Lemon Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea

Package Enhancements

Package Enhancements include taxes and service charge

PASSED HORS D'OEUVRES

\$6.75 as Addition, Please Select Two

Oriental Vegetable Spring Roll with Plum Sauce
Lowcountry Skewer
Spinach and Feta Spanikopita
BBQ Meatballs
One item per person

SPECIALTY PRESENTATIONS

\$12.50 as Addition

Antipasto Display

Gilled Peppers, Zucchini, Yellow Squash, Mushrooms, Genoa Salami, Pepperoni, Prosciutto, Provolone and Mozzarella, Cherry Peppers, Sundried Tomatoes, Pepperoncini, and Artichoke Hearts Accompanied by Grilled Italian Bread & Olive Oil

Smoked Salmon

Nova Scotia Smoked Salmon Displayed with Mini Bagels, Capers, Red Onions and Chopped Eggs

CARVING STATIONS

\$10.50 per Person

Mustard Seared Pork Loin

Served with warm Fruit Relish, Mustard and Mayonnaise, Biscuits and Assorted Miniature Rolls

Rack of Lamb

Seared Colorado Rack of Lamb with Rosemary, Demi-Glace, Mint Jelly, and Assorted Miniature Rolls

AFTER DINNER DESSERTS

\$9.00 per Person

Bananas Foster

Sliced Bananas with a Brown Sugar and Bacardi 51 Rum Sauce over Vanilla Ice Cream

S'mores

Traditional Graham Crackers, Marshmallows and Chocolate with Additional Selections of Chocolate Chip Cookies, Crushed Nuts, Ground Espresso and Coconut

Candy Store Bar

Selection of Traditional Favorites to Choose and Self Bag



Package Enhancements

Package Enhancements include taxes and service charge

SIGNATURE DRINKS

\$11.00 per Person, per Hour | With Bar Package only

Flirtini

Cointreau, Vodka, Pineapple Juice Champagne, Maraschino Cherry for Garnish

Perfect Kiss

Rum, Peachtree Schnapps, Sprite Garnished with Strawberries

Blushing Bride

Peach Schnapps Champagne Grenadine Syrup

Wedding Cake

Amaretto, White Crème de Cacao, Milk Pineapple Juice

Sealed with a Kiss

Chocolate Liqueur such as Godiva or Crème de Cacao Vodka, Hershey's Kiss

Southern Bride

Gin Grapefruit Juice Dash of Grenadine

ROMANCE IS IN THE DETAILS





Upgraded Linen Package

Prices listed do not include taxes
Prices listed are per person

CHAIR COVERS

CHIVARI CHAIRS

CHIVARI OPTION 1 79 PEOPLE OR LESS Includes: Chivari Chair with	S
Cushion Basic Overlay	\$10.75
OR Basic Floor Length Colored	
Table Linen	\$11.25
COVER OPTION 2 80 PEOPLE OR MOR Includes: Chivari Chair with	E
Cushion Basic Overlay.	.\$10.50
OR Basic Floor Length Colored	
Table Linen	\$11.00
ADD: BASIC NAPKIN	\$1.00



Late Night Snack Additions

Price includes tax and service charge

PASSED HORS D'OEUVRES

\$4.00 per Person, per Item

Mini Beef Sliders

Miniature Mac n'Cheese with Truffle Oil

Mini Pulled Pork BBQ Biscuit

Grilled Cheese Triangles

Country Chicken Fingers with a Honey Mustard Sauce

Crab Stuffed Jumbo Mushrooms with a Mornay Sauce

Package Add-ons

42" FLAT SCREEN PLASMA TELEVISION WITH DVD PLAYER \$225 inclusive of tax and service charges

LCD PROJECTOR PACKAGE WITH SCREEN, A/V CART, POWER CORDS \$500 inclusive of tax and services

CEREMONY MICROPHONE PACKAGE WITH WIRELESS LAVALIER AND WIRED MICROPHONE

\$250 inclusive of tax and services

CAN LIGHTS FOR SPECIAL UP-LIGHTING IN THE COLOR OF YOUR CHOICE \$30 per can light

Farewell Brunch

Price includes tax and service charge

FAREWELL BRUNCH BUFFET

\$26.00 per Person

Sliced Fresh Fruit with Seasonal Berries
Assorted Muffins and Pastries
Scrambled Eggs with Cheddar Cheese
Crispy Bacon or Sausage Links
Stone Ground Grits

Smoked Salmon with Cream Cheese and Mini Bagels
Assorted Juices
Regular and Decaffeinated Coffee
Herbal Teas

ENHANCEMENTS

\$12.00 per Person
\$ 4.50 per Person
\$10.00 per Person
\$ 7.00 per Person

Tables, chairs, linen, glassware, silverware, china, and staff are included with your food and beverage order.

There is no room rental for the function space when the food and beverage minimum is met.

