Inclusive Wedding Packages
2019
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Wedding Packages

Weddings 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

• Selection of up to three Butler Passed Hors D’oeuvres (6 pieces per guest)
• Complimentary Centerpiece on each Table to include a Round Mirror, 4 Votive Candles and a Glass Cylinder Centerpiece with a White Candle
• 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
• Dedicated Wedding Sales Manager as the Point of Contact throughout planning. Their responsibilities include confirming ballroom set plus food & beverage details.

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

PACKAGE PRICING IS VALID FOR 2019 AND INCLUDES

• (1) Complimentary Bar Setup and Bartender with purchase of unlimited beverage package
• (1) Complimentary Chef for Dinner Stations
• Ballroom Rental Fee includes a 4 hour reception, dance floor, staging, 60” round tables, chairs, flatware, glassware as well as the setup/breakdown fee
• Menu Tasting for Up to 4 Guests (pricing varies based on menu selection)
• Simple Pricing Inclusive of Service Charge and Taxes (excludes additional labor, staffing and rental fees)
• Food & Beverage Minimum varies by date and Ballroom

SWEETGRASS FAREWELL BRUNCH $55
MAGNOLIA PLATED DINNER $75
PALMETTO BUFFET DINNER $85
CAROLINA STATION STYLE DINNER $75
AZALEA SMALL PLATE DINNER $80

Packages include tax and gratuity
Bar Selections

BARS MAY BE PURCHASED BY THE DRINK OR AS A PACKAGE

DIAMOND | Top Shelf Liquor, Wine and Beer (Includes One Local Option) | $100 per person

PLATINUM | Premium Liquor, Wine and Beer | $80 per person

GOLD | Call Liquor, Wine and Beer | $60 per person

SILVER | Wine and Beer | $50 per person

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

CONSUMPTION BAR SERVICE: CHARGES PER BEVERAGE

<table>
<thead>
<tr>
<th>Beverage Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>LOCAL BEER - WESTBROOK &amp; HOLY CITY</td>
<td>$9.50 EACH</td>
</tr>
<tr>
<td>TOP SHELF BRANDS</td>
<td>$10.00 PER DRINK</td>
</tr>
<tr>
<td>PREMIUM BRANDS</td>
<td>$9.00 PER DRINK</td>
</tr>
<tr>
<td>CALL BRANDS</td>
<td>$8.00 PER DRINK</td>
</tr>
<tr>
<td>IMPORTED BEER</td>
<td>$5.50 EACH</td>
</tr>
<tr>
<td>DOMESTIC BEER</td>
<td>$5.00 EACH</td>
</tr>
<tr>
<td>HOUSE WINES</td>
<td>$7.00 PER GLASS</td>
</tr>
<tr>
<td>MINERAL WATERS</td>
<td>$4.50 EACH</td>
</tr>
<tr>
<td>SOFT DRINKS</td>
<td>$4.00 EACH</td>
</tr>
<tr>
<td>NON-ALCOHOLIC PUNCH</td>
<td>$36.00 PER GALLON</td>
</tr>
</tbody>
</table>

Prices listed for Consumption Bar do not include applicable taxes and 22% service charge
**Bar Selections**

**CHEERS!**

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**TOP SHELF LIQUORS**
Grey Goose, Tanqueray, Johnny Walker 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**
Titos, Bombay, Dewars, Jim Beam, Seagram’s 7, Bacardi Light, Juarez

**NON-ALCOHOLIC BEVERAGES**
Coke, Diet Coke, Sprite, Bottled Water

**DOMESTIC BEERS**
Budweiser, Coors Light, Miller Light, O’douls, Michelob Ultra

**SPECIALTY BEERS**
Heineken, Charleston Palmetto, Amstel Light, Sam Adams

**LOCAL BEERS**
Westbrook, Holy City Breweries, Coast

**HOUSE WINES**
Chardonnay, Pinot Grigio, Rosé, Cabernet Sauvignon, Pinot Noir

*upgraded wine available for added fee*
Magnolia Plated 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 6 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
Roasted Tomato Cream Soup with Basil Oil
Butternut Squash & Apple Soup with Herb Creme
Black Bean Soup with Smoked Chili & Lime Crème Fraîche
She Crab Soup

ENTREES | Please Select Up to Three
Tomato Pie
Sliced Tomatoes, Vidalia Onion & Basil baked in a Tart Shell
Pine Nut & Asiago Crusted Chicken Breast
Pan Seared and Served with a Roasted Red Pepper Sauce, Herbed Orzo & Seasonal Vegetables

Basil Pesto Chicken
Seared Chicken Breast, Basil Pesto, Roasted Tomatoes, Fresh Mozzarella
Mushroom Risotto & Seasonal Vegetables

Local Grouper
Grilled Local Grouper with Herb Butter, Collards & Charleston Red Rice

Beef Short Ribs
Seared Beef Short Ribs in a Roasted Garlic Sauce served with Goat Cheese Grits & Grilled Asparagus

*Plated meals require client to provide, as well as place, name and meal specific escort cards at least three hours prior to event start time. Failure to provide and set cards will result in additional labor fees.

All Dinners Served with Iced Water, Iced Tea with Lemon
Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea Rolls with Butter
Palmetto Buffet Dinner Package

PASSED HORS D’ŒUVRES | 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 6 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 Apple Sauce
Sliced London Broil with Three Peppercorn Sauce

SIDE ITEMS | Please Select Three
Chive Mashed Potatoes
Parsley Butter Roasted Potatoes
Red Rice
Basmati Rice Pilaf
Pepperjack Cheese Grits
Collard Greens
Green Beans with Toasted Almonds
Roasted Vegetables
Brussel Sprouts with Brown Butter

BUFFETS ARE LIMITED TO 1.5 HOURS OF SERVICE
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 6 pieces per person included in the package price

ACTION STATIONS | Please Select Three

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

Chicken and Waffles
Buttermilk Waffle, Fried Boneless Chicken, Bacon, Jalapeño & Thyme Syrup

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

Braised Short Ribs
Slow Braised Beef Short Ribs with Carolina Gold Herbed Rice Grits, Wilted Seasonal Greens, SC “Islander” Ginger Beer Demi-Glace

Crab Cake Station
Jumbo Crab Cakes Sautéed to Order with Roasted Red Pepper Coulis & Lemon Grass Cream
Rémoulade Sauce & Fresh Lemon Wedges

Gourmet Pasta
Cheese Filled Tortellini & Bowtie Pastas, Roasted Garlic Alfredo & Tomato Basil Sauces
Sautéed Italian Sausage, Diced Tomato, Artichoke Hearts, Onions, Peppers & Mushrooms
Shredded Parmesan Cheese, Crushed Red Pepper, Grilled Chicken or Sautéed Shrimp

STATIONS ARE LIMITED TO 1.5 HOURS OF SERVICE

All Dinners Served with Iced Water and Iced Tea with Lemon
Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea
Azalea Small Plate Dinner Package

**PASSED HORS D’OEUVRES | Please Select Three | 6 pieces per person**

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

**DISPLAYS | Please Select Two**

- **CHEESE & FRESH FRUIT DISPLAY**
  Assorted Presentation of International & Domestic Cheeses Including: Brie, Goat Cheese, Swiss, Pepper Jack, Cheddar & Muenster, Sliced Seasonal Fresh Fruit Display with Chocolate Fondue & Yogurt Dip, Crackers & Sliced French Bread

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

- **CHARCUTERIE DISPLAY**
  Charcuterie Display, Soppressata Salami Beef Bresaola, Mortadella with Pistachios, Cured Pork Loin, Turkey Pastrami, Pork & Chicken Liver Pate, Almonds, Figs, Peppers, Cornichons, Cocktail Onions, Assorted Gourmet Mustards, Crostini

- **GARDEN DISPLAY**
  Layers of Tomato & Mozzarella with Basil Drizzled with Balsamic Vinaigrette & Olive Oil
  Chilled Iceberg Wedges with Ripe Beefsteak Tomatoes & Buttermilk Blue Cheese Dressing, Pesto Tortellini Salad & Grilled Vegetables with Herbed Olive Oil

- **CHEESE AND VEGETABLE CRUDITÉS DISPLAY**
  Assorted Presentation of International & Domestic Cheeses Including: Brie, Goat Cheese, Swiss, Pepper Jack
  Cheddar & Muenster, Raw Vegetables to Include Carrots, Asparagus, Broccoli, Radishes, Mushrooms & Celery
  Served with Creamy Herb Dip & Roasted Red Pepper Hummus, Garnished with Fresh Fruit, Crackers & Sliced French Bread

**SMALL PLATE STATIONS | Please Select Two**

- **BEEF TENDERLOIN**
  Grilled Beef Tenderloin Medallions, Pimento Cheese Risotto, Fresh arugula, Pickled Red Onions, Roasted Garlic Aioli

- **SHRIMP SKWERS**
  Herb Marinated Shrimp Skewers, Carolina Gold “Tabbouleh” Salad with Cranberries, SC Feta, Cucumbers, Tzatziki and Toasted Coconut

- **PORK TENDERLOIN**
  Bacon Wrapped Pork Tenderloin, Mashed Sweet Potatoes, Baby Bok Choy Chow Chow, Apple Cider Glaze

- **LAMB CHOPS**
  Grilled Lamb Chop Lollipops, Roasted Butternut Squash with Fennel, Brussel Sprout and Apple Salad with Curried Mint Vinaigrette

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
$7.50 as Addition | Please Select Two
BBQ Shrimp on a Grit Cake
Antipasto Skewers
Lowcountry Skewers
Spinach and Feta Spanikopita
Lump Crab Salad on a Potato Pancake
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

Charcuterie Display
Soppessata Salami Beef Bresaola, Mortadella with
Pistachios, Cured Pork Loin, Turkey Pastrami,
Pork & Chicken Liver Pate, Almonds, Figs, Peppers,
Cornichons, Cocktail Onions,
Assorted Gourmet Mustards, Crostini

CARVING STATION
$10.50 per person
Mustard Seared Pork Loin
Served with warm Fruit Relish, Mustard and
Mayonnaise, Biscuits and Assorted Miniature Rolls

SIDES
$4.50 per person
Garlic mashed potatoes with cheese, bacon and
sour cream

$5.00 per person
Seasonal Griddle Vegetable Platter

AFTER DINNER DESSERTS
$9.00 per person
Bananas Foster
Sliced Bananas with a Brown Sugar and
Bacardi 51 Rum Sauce over Vanilla Ice Cream

Shortcake Station
Sugared Biscuits with Fresh Whipped Topping
Please Select Two
Sweet Tea & Bourbon Macerated Peaches
Stewed Cinnamon Apples
Seasonal Berries with Mint
*produce subject to seasonal availability
Package Enhancements

SIGNATURE DRINKS
Pricing subject to drink and availability

Moscow Mule
*Classic or Apple Cider*
Rosé Nade
*Absolute Citron, Rosé Wine, Basil Leaves, Lemon Wedge, Simple Syrup, Club Soda*
White Wedding
*Coconut Milk, Blanco Tequila, Triple Sec, Coconut Water, Lime Wedge*

Cranberry Vanilla Cocktail
*White Cranberry Juice, Lime Juice, Vanilla Syrup, Cranberry & Lime Garnish*
Ginger Basil Gimlet
*Gin, Lime Juice, Simple Syrup, Ginger Ale, Basil Leaves, Lime Garnish*
Lowcountry Lemonade
*Sweet Tea Vodka, Lemonade, Mint*

ROMANCE IS IN THE DETAILS
Late Night Snack Additions

Price includes tax and service charge

PASSED HORS D’OEUVRES
$4.50 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
Mini Chicken and Waffle Cones

Package Add-ons

70" FLAT SCREEN TELEVISION WITH DVD PLAYER OR LAPTOP
$300 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

LED UPLIGHTS FOR SPECIAL UP-LIGHTING IN THE COLOR OF YOUR CHOICE
$30 per light

Rental Linen

Rental linen may be ordered through the Francis Marion Hotel.
Pricing is subject to change based on linen choice. Service fees may apply.
Sweetgrass Brunch

Available from 9:30 am – 2:30 pm | Brunches are limited to 2 hours of service

SPECIALTY PRESENTATIONS | Please Select One
Fresh Fruit Display with Chocolate Fondue and Yogurt Dip
International Cheese Display
Vegetable Crudités
Specialty Breads and Spreads Display
Chefs selection of breakfast pastries, bagels and muffins
Yogurt with Granola, Seasonal Berries and Honey
European Meats and Cheeses to include: Prosciutto, Capicola, Genoa Salami,
Provolone, Gouda, Swiss, Edam and Brie Cheeses

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 Pit Ham Served with
Sweet Chutney, Dijon Mustard,
Biscuits and Assorted Miniature Rolls

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

Waffle Station
Belgian Waffle, Seasonal Berries,
Powdered Sugar, Toasted Pecans,
Maple Syrup and Whipped Cream

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

SIDE ITEMS | Please Select Two

Fluffy Scrambled Eggs with Cheese
Roasted Red Potatoes with Peppers & Onions
Crispy Bacon or Sausage (turkey available for additional $1 per person)
Pepper Jack Cheese Grits
Grilled Asparagus
Buttermilk Biscuits with Butter and Jams

Includes Beverage Station with Iced Water
Sweetened and Unsweetened Iced Tea with Lemon, Regular and Decaffeinated Coffee and
Herbal Teas Assorted Juices to Include Orange, Apple and Cranberry
**Sweetgrass Brunch**

*Price includes tax and service charge*

### ENHANCEMENTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shrimp and Grits</td>
<td>$12.00 per Person</td>
</tr>
<tr>
<td>Toasted Ham and Swiss Cheese Croissants</td>
<td>$4.50 per Person</td>
</tr>
<tr>
<td>Omelet Station</td>
<td>$10.00 per Person</td>
</tr>
<tr>
<td>Bloody Marys and Mimosas</td>
<td>$8.00 per Person</td>
</tr>
</tbody>
</table>

### SEASONAL QUICHES | $10.00 per Person

- **Spring & Summer**
  - Asparagus, Mushroom, Spinach, Tomato and Swiss Cheese with Thyme

- **Fall & Winter**
  - Sweet Potato, Sundried Tomato, Asparagus, Smoked Pork Loin, Fontina Cheese with Parsley, Sage and Chives

*Tables, chairs, linen, glassware, silverware, china and staff are included with your food and beverage order. There is complimentary function space offered for brunches, excluding holiday weekends.*