



# 2020 CATERING MENUS





## SUSTAINABILITY

The Francis Marion Hotel purchases food from local farms and purveyors when goods are in season. Guests will enjoy fresh and environmentally-friendly dishes while we also support the local farms.

Menus with exclusively regionally sourced ingredients are included in lunch and dinner.

The Chef is happy to create a special, seasonal menu for your group using exclusive local ingredients.

Please consult your catering manager for additional information, including a list of our vendors.





# BREAKFAST



# CONTINENTAL BREAKFAST

Designed for one hour of service. All Breakfasts include Regular and Decaffeinated Coffee, Herbal Teas and Assorted Juices.



## THE CONTINENTAL

Orange, Apple & Cranberry Juices  
Assorted Bagels with Cream Cheese  
Assorted Bakery Fresh Muffins & Pastries  
Creamy Butter, Fruit Preserves and Jam  
Individual Fruit Yogurts with Granola  
Sliced Fruit with Seasonal Berries  
\$17.00 per person

## THE SOUTHERN STYLE

Orange, Apple & Cranberry Juices  
Chilled Fruit Salad  
Individual Fruit Yogurts  
Ham, Egg and Cheese Biscuits  
Sausage, Egg & Cheese Biscuits  
Egg & Cheese Biscuits  
Assorted Scones  
Assorted Bakery Fresh Muffins  
\$18.50 per person



## ENHANCEMENTS

Croissants with Scrambled Eggs, Shaved Ham & Herb Cheese Spread \$50.00 per dozen  
Toasted Croissants with Ham & Swiss Cheese \$50.00 per dozen  
Breakfast Wraps with Scrambled Eggs, Cheese, Sausage & Peppers \$50.00 per dozen  
Egg & Cheese; Ham, Egg & Cheese; or Sausage, Egg & Cheese Biscuits \$45.00 per dozen or Brioche Bread \$48.00 per dozen  
Fried Chicken Biscuits \$50.00 per dozen

\*All items will be individually wrapped, plated & labeled for your convenience

Prices are subject to a 22% service charge and applicable taxes.

# BREAKFAST

All Breakfasts include Regular and Decaffeinated Coffee, Herbal Teas, Assorted Juices and a Biscuit.



## PLATED

### MEETING STREET

Fluffy Scrambled Eggs, Roasted Red Potatoes with Peppers & Onions or Stone Ground Grits

Crispy Bacon Slices or Sausage

\$20.00 per person

### THE BATTERY

Thick Sliced Challah French Toast with Seasonal Fruit Compote & Warm Maple Syrup

Crispy Bacon Slices or Sausage

\$20.00 per person

### EAST BAY

Fluffy Scrambled Eggs  
Sautéed Shrimp, Peppers, Onions & Tasso Ham  
Over Stone Ground Grits with Lobster Gravy

\$22.00 per person

### RAINBOW ROW

Seasonal Quiche:

Spring/Summer – Asparagus, Mushroom, Spinach, Tomato and Swiss Cheese with Thyme

Fall/Winter – Sweet Potato, Sundried Tomato, Asparagus, Fontina Cheese with Parsley, Sage and Chives

Crispy Bacon Slices or Sausage

\$21.00 per person

### KING STREET

Breakfast Burrito

Eggs, Chorizo, Cheese, Black Beans

Tomato, Sour Cream, Salsa

\$22.00 per person

Add a Sliced Fruit Plate with Granola and Yogurt at \$4.00 per person.

## STATIONS

Stations are priced to accompany a breakfast buffet or continental breakfast, offered for one hour.  
Chef attendant at \$100 each is required.

### OMELETS

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

Fresh Made Omelets with choice of toppings

\$12.00 per person

### WAFFLE STATION

Belgian Waffle, Seasonal Berries, Powdered Sugar, Toasted Pecans,

Maple Syrup & Whipped Cream

\$10.00 per person

### SHRIMP AND GRITS

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

\$14.00 per person

### CORNED BEEF & POTATO HASH STATION

House Braised Corned Beef Brisket, Fingerling Potatoes, Sweet Bell Peppers, Onions, Chopped Herbs

\$12.50 per person

### AVOCADO TOAST STATION

Choice of Toasted White, Wheat or Rye Bread,

Toppings include Avocado, Sliced Tomato, Onions,

Cooked to Order Egg, Crispy Bacon Slices, Smoked Salmon

\$14.00 per person

\*Turkey bacon or sausage may be substituted on all menus for an additional \$1.00 per person

\*Multigrain Pancakes may be substituted for Buttermilk Pancakes for an additional \$1.00 per person

Prices are subject to a 22% service charge and applicable taxes.

# BEVERAGES and SWEET & SAVORY SNACKS



## BEVERAGES

Assorted Sodas and Bottled Waters .....	\$4.00 each
Whole, Skim or Soy Milk.....	..\$27.00 per gallon
Regular and Decaffeinated Coffee & Herbal Teas .....	...\$45.00 per gallon
Assorted Juices - Orange, Apple, Tomato, Cranberry .....	..\$ 6 each or \$70 per dozen
Lemonade or Iced Tea with Lemon - Sweetened or Unsweetened...	\$36.00 per gallon
Fruit Smoothies .....	..\$5 each or \$55 per dozen
Fruit Punch .....	..\$36.00 per gallon
Assorted Sparkling Juices or Perrier with Sliced Lime .....	\$4.50 each

## SWEET & SAVORY SNACKS

Assorted Muffins .....	\$37.00 per dozen
Assorted Breakfast Pastries.....	\$37.00 per dozen
Assorted Dry Cereals.....	\$4.00 per person
Whole Fruit.....	\$25.00 per dozen
Individual Fruit Yogurts.....	\$3.50 each
Homemade Granola Bars.....	\$35.00 per dozen
Kind Bars, Protein Bars, Energy Bars .....	\$60.00 per dozen
Assorted Sour Cream Coffee Cake with Walnuts & Dried Fruits.....	\$28.00 per loaf (12 slices per loaf)
Popcorn Cart with Freshly Popped Salted Popcorn.....	\$3.50 per person
Sweet Carolina Snack Mix.....	\$25.00 per pound*
<i>Includes Almonds, Cashews, Peanuts, M&amp;Ms, Raisins &amp; Banana Chips</i>	
Assorted Cookies and Brownies.....	\$36.00 per dozen
Lemon Squares or Pecan Squares.....	\$41.00 per dozen
Chocolate Dipped Strawberries .....	\$41.00 per dozen
Mini Cupcakes – Vanilla, Chocolate and Red Velvet .....	\$48.00 per dozen

\*We recommend 1 pound per 12 guests for all items sold by the pound

Prices are subject to a 22% service charge and applicable taxes.

1924  
FRANCIS MARION  
HOTEL



# BREAKS



# TIME FOR A BREAK

Designed for one hour of service. All include Regular and Decaffeinated Coffee and Herbal Teas.



## MID-MORNING

### BREAK I

Assorted Sodas  
Bottled Waters  
\$10.00 per person

### BREAK II

Home-Made Granola Bars  
Fresh Whole Fruit  
Assorted Sodas  
Bottled Waters  
\$12.00 per person

## ALL DAY PACKAGES

### PACKAGE I

Regular and Decaffeinated  
Coffee and Herbal Teas  
\$5 per person for first hour  
\$2 per person for each additional hour  
minimum of 4 hours

### PACKAGE II

The Continental Breakfast  
Mid-Morning Break I  
Choice of Afternoon Break  
\$36.00 per person

## BREAKS

### SWEET TREAT

Assorted Cookies, Pecan Blondies  
Brownies, Mini Cupcakes  
Whole Fresh Fruit  
Milk | Assorted Sodas | Bottled Waters  
\$16.00 per person

### SOCIAL HOUR

Fresh Vegetable Display with Creamy Herb Dip  
Selection of Cheeses & Crackers  
Sweet & Salty Snack Mix  
Petit Fours  
Assorted Sodas | Bottled Waters  
\$17.00 per person

### SOUTHERN COMFORT

Lemon Drop Squares & Pecan Squares  
Candied Pecans  
Boiled Peanuts  
Sweetened Iced Tea & Lemonade  
Assorted Sodas | Bottled Waters  
\$15.00 per person

### POPCORN STATION

Kettle Corn, Parmesan Rosemary, Caramel, Florida Bay  
\$8.00 per person



Prices are subject to a 22% service charge and applicable taxes.





# LUNCH



# PLATED LUNCHEONS

All Luncheon Entrées are served with your choice of Soup or Salad,  
Fresh Rolls with Butter, Iced Tea, Regular and Decaffeinated Coffee, Herbal Teas and Dessert.



## SOUPS AND SALADS

Select One

### FRANCIS MARION HOUSE SALAD

Blend of Mixed Greens, Herb Roasted Tomatoes, Slivered Carrots, Pickled Cucumber & Dried Cranberries

### SPINACH & ARUGULA SALAD

Baby Greens, Crumbled Feta, Candied Pecans, Blistered Cherry Tomatoes & Vidalia Onion

**BIBB SALAD** Fresh Bibb Lettuce with Diced Tomatoes, Cucumbers, Red Peppers & Shaved Asiago Cheese

**ROASTED BEET SALAD** Mixed Artisan Greens, Sliced Beets, Pickled Red Onions, Goat Cheese, Candied Pecans

**KALE SALAD** Lacinato Kale, Sliced Apples, Feta Cheese, Sliced Roasted Almonds

**QUINOA SALAD** Rainbow Quinoa, Kalamata Olives, Chevre, Roasted Seasonal Squash, Red Bell Peppers

**GRILLED ROMAINE CAESAR SALAD** with Shaved Parmesan

**ROASTED TOMATO CREAM SOUP** with Basil Oil

**BUTTERNUT SQUASH & APPLE SOUP** with Herb Crème

**BLACK BEAN SOUP** with Smoked Chili & Lime Crème Fraîche

**SHE CRAB SOUP**

## DRESSINGS

Select Two

Aged Balsamic Vinaigrette

Honey Dijon Vinaigrette

Buttermilk Ranch

Creamy Blue Cheese

Blood Orange & Shallot Vinaigrette

Champagne Shallot Vinaigrette

Honey, Ginger, Sesame Dressing

Creamy Apple Cider & Herb

Classic Caesar

Prices are subject to a 22% service charge and applicable taxes.

# PLATED LUNCHEONS

All Luncheon Entrées are served with your choice of Soup or Salad, Fresh Rolls with Butter Iced Tea, Regular and Decaffeinated Coffee, Herbal Teas and Dessert.



## PLATED ENTRÉES

Please add \$3.00 per person for up to three, pre-selected entrées.

### BLACKENED CHICKEN

Mango & Pineapple Salsa,  
Saffron Rice & Grilled Asparagus  
\$30.00 per person

### CHARLESTON CRAB CAKES

Served with Rémoûlade, Butterbean  
Fieldpea & Corn Succotash and Grilled Asparagus  
\$33.00 per person

### BASIL PESTO CHICKEN PANCETTA

Pan Seared Chicken Breast topped with Pancetta,  
Mozzarella & Roasted Tomatoes  
Served with a Pesto Cream Sauce, Herb Risotto,  
Green Beans & Cherry Tomatoes  
\$32.00 per person

### HERB GRILLED SALMON

Lemon, Mushroom Cream Sauce, Basmati Rice Pilaf  
Seasonal Vegetables  
\$33.00 per person

### STUFFED PORK LOIN

Pork Loin Stuffed with Spinach, Sundried Tomatoes & Feta  
Cheese with Herb Beurre Blanc, Mashed Potatoes, Broccolini  
\$32.00 per person

### BULLS BAY CLAMS PAPPARDELLE

Fresh Saffron Pappardelle Pasta, Roasted Garlic  
Madeira Cream, Local Little Neck Clams, Grilled Baguette  
\$33.00 per person

### SIRLOIN STEAK

Roasted Shallot Au Jus, Roasted Fingerling Potatoes,  
Broccolini  
\$35.00 per person

### WILD MUSHROOM RAVIOLI

Wild Mushroom Ravioli with an Herb Cream Sauce  
& Sautéed Vegetables  
\$28.00 per person  
Add Chicken \$30.00 per person  
Add Shrimp \$32.00 per person

### BEEF SHORT RIBS

Seared Beef Short Ribs, Ginger Demi Glace served  
with Goat Cheese Grits & Wilted Swiss Chard  
\$39.00 per person

### VEGETABLE NAPOLEON

Grilled Squash, Zucchini, Tomatoes, & Red Pepper atop a  
Portabella Mushroom with a Black Bean Sauce  
\$28.00 per person

### BEYOND BURGER

Plant Based Burger with Lettuce, Sliced Tomato & Onion  
Served with a side of Truffle French Fries  
\$28.00 per person

### BLACK BEAN CAKES

Chopped Tomato & Cilantro Salad, Chipotle Aioli  
\$28.00 per person

### SHRIMP & GRITS

Large Shrimp Sautéed Peppers, Onions & Tasso Ham on Stone  
Ground Pepperjack Grits and Lobster Gravy with Broccolini  
\$32.00 per person

Prices are subject to a 22% service charge and applicable taxes.

# PLATED LUNCHEONS



## DESSERT SELECTIONS

Choose one

WARM BUTTER CAKE with Caramel Sauce and Vanilla Ice Cream

KEY LIME PIE with Whipped Cream Dollop

PECAN PIE with Caramel & Chocolate Sauce

RED VELVET CAKE with Whipped Cream Dollop

LEMON RASPBERRY CAKE with Berry Coulis

CARROT CAKE with Walnuts

ULTIMATE CHOCOLATE CAKE with Berry Garnish

SEASONAL FRUIT PLATE with Yogurt

NEW YORK STYLE CHEESECAKE with Fruit Topping

LEMON BERRY MASCARPONE with Raspberry Sauce

DARK CHOCOLATE CUP Chocolate Mousse & Berries

## DESSERT DUOS

add \$2 per person

NEW YORK STYLE CHEESECAKE with Berry Compote and a SALTED CARAMEL BROWNIE

DARK CHOCOLATE CUP with Chocolate Mousse & Berries and LEMON CURD

## GLUTEN FREE DESSERT

Choose one

CHOCOLATE CAKE  
STRAWBERRY LAYER CAKE

## DAIRY FREE DESSERT

ASSORTED MOUSSE

Prices are subject to a 22% service charge and applicable taxes.

# LIGHT TWO COURSE LUNCHES

Includes choice of Soup/Salad Course OR Dessert Course. Served with Fresh Rolls and Butter. Iced Tea, Regular or Decaffeinated Coffee and Herbal Teas. Priced to offer one entrée to entire group. Please add \$3.00 per person for up to three, pre-selected entrées.



## GRILLED CHICKEN CAESAR SALAD

Romaine Lettuce tossed with aged Parmesan Cheese, Herb Croutons, Caesar Dressing & topped with Grilled Chicken Strips  
\$25.00 per person

or with Sautéed Shrimp

\$26.50 per person

## GRILLED ATLANTIC SALMON SALAD

Filet of Grilled Atlantic Salmon with Baby Field Greens, Roasted Roma Tomatoes, Caramelized Fennel, Fresh Cucumber & Goat Cheese. Served with Vinaigrette Dressing.

\$26.00 per person

## TUNA NICOISE SALAD

Confit Yellow Fin tuna, Fingerling Potatoes, Heircot Verts, Hard Boiled Eggs, Cherry Tomatoes, Country Olives, Capers, Fines Herbs

\$28.00 per person

## SHRIMP SALAD WRAP

Shrimp with Chopped Red Onions, Celery, Mustard-Mayonnaise Sauce & Dill. Served with Potato Chips.

\$28.00 per person

## CHEF'S SALAD

Sliced Turkey & Ham, Cheese, Hard Boiled Egg, Tomato, Cucumbers & Vidalia Onion atop Assorted Greens. Served with Buttermilk Ranch Dressing.

\$26.00 per person

## HEARTY SEASONAL SALADS

FALL & WINTER SALAD Beet Salad, Quinoa, Pickled Okra, Arugula, Feta, Blood Orange Vinaigrette

SPRING & SUMMER SALAD White Bean, Grilled Fennel, Roasted Yellow Pepper, Radicchio, Champagne Dressing

\$25.50 per person

## TURKEY SANDWICH

Thinly Sliced Turkey with Tarragon Spread served on Ciabatta with Lettuce, Tomato with Carolina Peach-Vidalia Onion Jam and Potato Salad

\$25.50 per person

## SEASONAL SOUP AND SALAD

\$28.00 per person

Prices are subject to a 22% service charge and applicable taxes.

# BOXED LUNCHES

Please select two choices. Offered to groups with guests leaving the hotel for lunch.  
Includes Whole Fruit, Potato Chips and a Cookie.



## ITALIAN SANDWICH

Smoked Turkey, Ham, Genoa Salami, Sliced Provolone, Lettuce, Tomato & Italian Seasoning on Brioche Roll  
\$21.00 per person

## ROAST BEEF SANDWICH

Sliced Boursin Cheese, Lettuce, Tomato & Horseradish Cream on Brioche Roll  
\$21.00 per person

## CHICKEN SALAD CROISSANT

Roasted Chicken Salad with Dried Cranberries & Almonds, Lettuce & Tomato on a Flaky Croissant  
\$21.00 per person

## GRILLED CHICKEN SANDWICH

Grilled Chicken with Fresh Mozzarella, Johns Island, Tomatoes, Basil Pesto Spread & Lettuce on Focaccia Bread  
\$21.00 per person

## TURKEY AND BRIE SANDWICH

Sliced Turkey with Warm Brie, Fig Butter & Sliced Apples on Artisan Bread  
\$22.00 per person

## TURKEY CLUB WRAP

Smoked Turkey, Bacon, Sliced Provolone, Avocado, Lettuce, Tomato & Herbed Mayonnaise in a Spinach Tortilla Wrap  
\$21.00 per person

## VEGETARIAN WRAP

Grilled Portabella Mushroom, Roasted Squash, Grilled Onions,  
Roasted Red Peppers, Light Hummus Spread & Lettuce in a Spinach Tortilla Wrap  
\$20.00 per person

## SALAD BOX

Mixed Greens, Bountiful Medley of Grilled Vegetables with a White Balsamic Vinaigrette  
\$20.00 per person

\*\$5 additional per box for more than 2 selections    \*Gluten Free Breads Available for an additional \$1 per meal charge

Prices are subject to a 22% service charge and applicable taxes.

# BUFFET LUNCH

Buffet includes Warm Rolls & Butter, Iced Tea, Regular and Decaffeinated Coffee & Herbal Teas.



## BUFFET

Designed for one hour of service. For 16-29 people, a buffet surcharge of \$100.00 applies.  
Less than 16 people, a buffet surcharge of \$125.00 applies.

### THE BUTCHER'S BLOCK

Fresh Arugula Salad with Cucumbers, Dried Cranberries, SC Feta Cheese, Toasted Sunflower Seeds & Maple Dijon Vinaigrette

Soba Noodle Salad, Mandarin Oranges, Spiced Cashews, Baby Sweet Peppers,  
Scallions & Ginger Benne Seed Dressing

Seared Beef Tenderloin, Clemson Blue Cheese, Charred Onions & Peppers, Herbed Horseradish  
Cream on a French Baguette

Shaved Five Spiced Pork Loin, Apple & Fig Jam, Brie Cheese and Bibb Lettuce on Grilled Ciabatta

Grilled Springer Mountain Chicken Breast, Roasted Red Peppers, Baby Spinach, Fontina Cheese & Basil Pesto  
on Herbed Focaccia

Roasted Vegetables with Local Mushrooms, Boursin Cheese & Baby Red Oak Lettuce in a Spinach Wrap

Assorted Kettle Potato & Terra Chips

Miniature Lady's Island Pecan Tarts & Miniature Key Lime Pies

\$38.00 per person for under 50 people | \$41.00 per person for over 50 people

Prices are subject to a 22% service charge and applicable taxes.



# DINNER





# PLATED DINNER

Dinner Entrées are served with choice of Soup or Salad, Warm Rolls with Butter, Iced Tea, Regular and Decaffeinated Coffee, Herbal Teas and Dessert.



## SOUPS AND SALADS

Select One, or Two for an additional \$6.00 per person.

### FRANCIS MARION HOUSE SALAD

Blend of Mixed Greens, Herb Roasted Roma Tomatoes, Slivered Carrots, Pickled Cucumber & Dried Cranberries

### BIBB SALAD

Fresh Bibb Lettuce with Diced Tomatoes, Cucumbers, Red Peppers & Asiago

### SPINACH & ARUGULA SALAD

Baby Greens, Crumbled Feta, Candied Pecans, Blistered Cherry Tomatoes & Vidalia Onion

**BEET SALAD** Mixed Greens, Sliced Beets, Pickled Onions, Goat Cheese, Candied Pecans & Cucumbers

**KALE SALAD** Lacinato Kale, Sliced Apples, Feta Cheese, Sliced Roasted Almonds

**QUINOA SALAD** Rainbow Quinoa, Kalamata Olives, Chevre, Roasted Seasonal Squash, Red Bell Peppers

**GRILLED ROMAINE CAESAR SALAD** with Shaved Parmesan

**ROASTED TOMATO CREAM SOUP** with Basil Oil

**BUTTERNUT SQUASH & APPLE SOUP** with Herb Crème

**BLACK BEAN SOUP** with Smoked Chili & Lime Crème Fraîche

**SHE CRAB SOUP**

## DRESSINGS

Select Two

Aged Balsamic Vinaigrette

Honey Dijon Vinaigrette

Buttermilk Ranch

Creamy Blue Cheese

Blood Orange Shallot Vinaigrette

Champagne Shallot Vinaigrette

Honey, Ginger, Sesame Dressing

Creamy Apple Cider & Herb Vinaigrette

Classic Caesar

Prices are subject to a 22% service charge and applicable taxes.

# PLATED DINNER

Dinner Entrées are served with choice of Soup or Salad,  
Warm Rolls with Butter, Iced Tea, Regular and Decaffeinated Coffee, Herbal Teas and Dessert.



## ENTRÉE SELECTIONS

Select one. Please add \$6.00 per person for up to three, pre-selected entrées.

### BASIL PESTO CHICKEN

Seared Chicken Breast, Basil Pesto,  
Roasted Tomatoes & Fresh Mozzarella served with Mushroom  
Risotto and Green Beans & Cherry Tomatoes

\$45.00 per person

### PINE NUT & ASIAGO CRUSTED CHICKEN

Breast Pan Seared & served with a Roasted Red Pepper Sauce  
& Herbed Risotto with Broccolini

\$45.00 per person

### OVEN ROASTED TURKEY BREAST

Natural Au Jus, Mashed Sweet Potatoes,  
Greenbeans & Cherry Tomatoes

\$44.00 per person

### PORK TENDERLOIN

Bacon Wrapped Sliced Pork Tenderloin topped with Au Jus  
Sweet Potato Hash and Broccolini

\$45.00 per person

### BONE IN CIDER BRINED PORK CHOP

Charleston Red Rice, Braised Collard Greens, Apple Jam,  
Reduced Balsamic

\$48.00 per person

### PETITE FILET

6 oz. Grilled Petite Filet of Beef with Cabernet  
Sauvignon Reduction & Truffle Mashed Potatoes with  
Green Beans and Cherry Tomatoes

\$55.00 per person

### BEEF SHORT RIBS

Seared Beef Short Ribs, Ginger Demi Glace served with Goat  
Cheese Grits & Wilted Swiss Chard

\$47.00 per person

### CRAB CAKE

Two Jumbo Crab Cakes with Remoulade Sauce  
Butterbean, Field Pea & Corn Succotash

with Grilled Asparagus

\$48.00 per person

### FAROE ISLAND PAN SEARED SALMON

Reisling Burre Blanc, Chive Mashed Potatoes  
Green Beans & Cherry Tomatoes

\$48.00 per person

### LOCAL GROUPER

Grilled Local Grouper with Lemon Caper Cream,  
Seasonal Vegetables and Charleston Red Rice

\$48.00 per person

### SWEET POTATO & RICOTTA GNOCCHI

Fresh Vegetables, Roasted Tomato Sauce  
and Crumbled SC Goat Cheese

\$39.00 per person

### STUFFED PORTOBELLO MUSHROOMS

White Bean & Spinach Puree, Sofrito  
\$39.00 per person \*V/V, GF, DF

### BLACK BEAN & QUINOA STUFFED PEPPERS

Red Bell Peppers, Avocado  
\$39.00 per person \*V/V, GF, DF

Prices are subject to a 22% service charge and applicable taxes.

# PLATED DINNER

Dinner Entrées are served with choice of Soup or Salad, Warm Rolls with Butter, Iced Tea, Regular and Decaffeinated Coffee, Herbal Teas and Dessert.



## COMBINATION ENTRÉES

### SEARED JUMBO CRAB CAKE AND PETITE FILET MIGNON

Served with a Mushroom Red Wine Sauce Remoulade,  
Chive Whipped Potatoes and Broccolini

\$60.00 per person

### SEARED SHRIMP AND PETITE FILET MIGNON

Served with a Cajun Cream Sauce, Fresh Herb Risotto and Green Beans with Cherry Tomatoes

\$60.00 per person

### SHRIMP AND GRITS WITH PETITE FILET MIGNON

Petite Filet Mignon & Sautéed Shrimp with Tasso Ham  
Gravy & Creamy Pepper-jack Grits with Broccolini

\$60.00 per person

### CHICKEN AND SHRIMP

Blackened Chicken with a Mango & Pineapple Salsa, a Skewer of Marinated Shrimp, Saffron Rice and Grilled Asparagus

\$53.00 per person

### GROUPER & CRAB CAKE

Lemon Caper Cream Sauce, Mashed Potatoes and Grilled Asparagus

\$58.00 per person

\*Gluten Free options available

Prices are subject to a 22% service charge and applicable taxes.

# DINNER



## DESSERT SELECTIONS

WARM BUTTER CAKE with Caramel Sauce & Vanilla Ice Cream

KEY LIME PIE with Whipped Cream Dollop

PECAN PIE with Caramel & Chocolate Sauce

RED VELVET CAKE with Whipped Cream Dollop

LEMON RASPBERRY CAKE with Berry Coulis

CARROT CAKE with Walnuts

ULTIMATE CHOCOLATE CAKE with Berry Garnish

SEASONAL FRUIT PLATE with Yogurt

NEW YORK STYLE CHEESECAKE with Fruit Topping

LEMON BERRY MASCARPONE with Raspberry Sauce

## DESSERT DUOS

add \$2 per person

NEW YORK STYLE CHEESECAKE with Berry Compote and a SALTED CARAMEL BROWNIE

DARK CHOCOLATE CUP with Chocolate Mousse & Berries and LEMON CURD

## GLUTEN FREE DESSERT

Choose one

CHOCOLATE CAKE  
STRAWBERRY LAYER CAKE

## DAIRY FREE DESSERT

ASSORTED MOUSSE

Prices are subject to a 22% service charge and applicable taxes.



# HORS D'OEUVRES



# HORS D'OEUVRES



## COLD

### ASSORTED FINGER SANDWICHES

\$285.00 per 100

### PIMENTO CHEESE CANAPÉS

\$260.00 per 100

### WATERMELON RADISH

Watermelon Radish & Boursin Cheese Spread

\$270.00 per 100

### PETITE ANTIPASTO SKEWER

with Basil, Sundried Tomato, Mozzarella & Artichoke

\$285.00 per 100

### MINI FRESH VEGETABLE CRUDITE CUPS

with Red Pepper Hummus

\$270.00 per 100

### CURRIED CHICKEN SALAD

with Dried Cranberries & Almonds

in a Miniature Phyllo Cup

\$285.00 per 100

### PORK RIND & PIMENTO CHEESE

Pickled Green Tomato, Chow Chow

\$295.00 per 100

### CRAB DIP IN ENDIVE LEAVES

\$350.00 per 100

### PEPPERED BEEF TENDERLOIN &

### YUKON GOLD CANAPE

with Horseradish Cream & Chive

\$375.00 per 100

### LUMP CRAB SALAD

Roasted Roma Tomato & Arugula

on a Potato Pancake with Red Pepper Aioli

\$350.00 per 100

### SEARED AHI TUNA

with Chow Chow and Wasabi Cream on a Cucumber Disk

\$350.00 per 100

### SMOKED SALMON

with Capers, Onions & Cream Cheese on Brown Bread

\$340.00 per 100

### COLD SMOKED SALMON

on a Plantain Chip with Avocado & Roasted Corn Salsa

\$375.00 per 100

### JUMBO SHRIMP COCKTAIL

with Peppered Cocktail Sauce & Citrus Wedges

\$350.00 per 100

### DEVILED EGGS WITH PICKLED SHRIMP

\$350.00 per 100

### LOBSTER SALAD IN PUFF PASTRY

\$425.00 per 100

### COLD WATER LOBSTER PHYLLO CUPS

\$70.00 per dozen

### OYSTER SHOOTER

Bloody Mary Mix, Vodka, Celery Seeds

\$80.00 per dozen

### TUNA POKE PHYLLO CUP

Wakame, Toasted Sesame, Ponzu

\$65.00 per dozen

### SWEET & SALTY CAROLINA SNACK MIX

(minimum 5 pound order)

\$25.00 per pound

### CHOCOLATE DIPPED STRAWBERRIES

\$45.00 per dozen

### ASSORTED PETIT FOURS OR

### FRENCH PASTRIES

\$50.00 per dozen

Please order in quantities of 100, minimum of 100 pieces

Prices are subject to a 22% service charge and applicable taxes.

# HORS D'OEUVRES

## HOT

VEGETABLE SPRING ROLL  
with Plum Sauce  
\$285.00 per 100

FRIED CHEESE RAVIOLI  
with a Tomato Basil Sauce  
\$285.00 per 100

ARANCINI BALLS WITH MARINARA  
\$300.00 per 100

PETITE TOMATO PIES  
\$285.00 per 100

FRIED GREEN TOMATO MOONS  
with Goat Cheese & Pepper Jelly  
\$300.00 per 100

SPINACH & FETA SPANAKOPITA  
\$325.00 per 100

BLACKENED CHICKEN SATÉ  
with a Peanut Sauce  
\$300.00 per 100

MINI CHICKEN & WAFFLES  
in Waffle Cone  
\$290.00 per 100

COUNTRY CHICKEN FINGERS  
with a Honey Mustard Sauce  
\$285.00 per 100

FRIED CHICKEN WONTONS  
\$300.00 per 100

JAMAICAN JERK CHICKEN SKEWERS  
with Creamy Garlic & Cucumber Dip  
\$300.00 per 100

THAI CHICKEN & CASHEW SPRING ROLLS  
with Plum Sauce  
\$300.00 per 100

BOURBON & BOURSIN CHICKEN EN CROÛTE  
\$350.00 per 100

LOW COUNTRY SKEWER  
with Onion, Sausage, Shrimp and Potato  
\$325.00 per 100

SHRIMP & GRITS IN BAMBOO BOATS  
\$375.00 per 100

CRAB STUFFED JUMBO MUSHROOMS  
with a Mornay Sauce  
\$350.00 per 100

PETITE CHARLESTON CRAB CAKE  
with Chives and Cajun Remoulade Sauce  
\$365.00 per 100

MAINE LOBSTER & CREAMY HERBED  
RISOTTO FRITTER  
with Tarragon & Dijon Cream  
\$375.00 per 100

BACON WRAPPED SEA SCALLOPS  
with Pepper Jelly  
\$325.00 per 100

BABY COLORADO LAMB CHOPS  
with Rosemary Gravy  
\$400.00 per 100

DUCK CONFIT ON CROSTINI  
with Red Onion Marmalade  
\$365.00 per 100

BARBECUE MEATBALLS  
\$285.00 per 100

SMOKED BACON LARDON  
on Petite Herb Biscuit, Cave Aged Blue Cheese  
& Apple Jam  
\$300.00 per 100

PETITE PULLED PORK BBQ BISCUIT  
\$300.00 per 100

PETITE SOUTHERN HAM BISCUITS  
with a Dijon Sauce  
\$325.00 per 100

PAN STEAMED PORK POTSTICKERS  
\$285.00 per 100

PORK LOIN MEDALLIONS  
with Preserved Fig & Goat Cheese served on Crostini  
\$325.00 per 100

Please order in quantities of 100, minimum of 100 pieces

Prices are subject to a 22% service charge and applicable taxes.

# DISPLAYS



Offered for one hour.

## VEGETABLE CRUDITÉS

Raw Vegetables to Include Carrots, Asparagus, Broccoli, Mushrooms & Celery Served with Creamy Herb Dip & Roasted Red Pepper Hummus  
\$7.50 per person

## GARDEN DISPLAY

Layers of Tomato & Mozzarella with Basil Drizzled with Balsamic Vinaigrette & Olive Oil  
Baby Romaine Hearts with Ripe Beefsteak Tomatoes & Buttermilk Blue Cheese Dressing  
Tortellini Pasta Salad with Basil Pesto, Diced Vegetables  
Roasted Red Peppers & Scallions  
\$9.00 per person

## 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  
\$11.00 per person

## 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  
\$16.00 per person (minimum of 40 people)  
\*if below minimum \$19.00 per person

## OYSTER DISPLAY

Displayed on the Half Shell  
*please choose one*

1. Traditional Oysters Rockefeller
  2. Bacon, Leeks, Gruyère & Tarragon
  3. Buttered Breadcrumbs, Spinach & Lemon
  4. Chipotle Bourbon, Brown Sugar & Rosemary
- \$48.00 per dozen

## CHARLESTON CRAB DIP

Chilled Crabmeat Dip with Toasted Pita Triangles  
\$7.00 per person

## SPINACH AND ARTICHOKE DIP

Chilled Dip served with Tri-Color Tortilla Chips & Crostini  
\$6.00 per person

## SMOKED SALMON

Nova Scotia Smoked Salmon Displayed with Mini Bagels, Capers, Red Onions & Chopped Eggs  
\$275.00 per display (Serves 20 People)

## BREADS & SPREADS DISPLAY

Garlic Breadsticks, Grilled Italian Flatbread, Pita Wedges & Crackers Served with Olive Tapenade, Tomato Basil Bruschetta, Hummus & Pimento Cheese Spread  
\$10.00 per person

## DIM SUM

Pork Pot Stickers, Chicken Wontons,  
Vegetable Spring Rolls, Spicy Shrimp Skewers  
\$14.00 per person

## BAKED BRIE

Whole Wheel of Brie Cheese Baked Inside a Puff Pastry Topped with Warm Raspberry Preserves & Toasted Almonds  
Served with Sliced French Bread & Assorted Crackers  
\$80.00 each (Serves 35 People)

## INTERNATIONAL CHEESE DISPLAY

Including: Brie, Goat Cheese, Swiss, Pepper Jack, Cheddar & Muenster, Garnished with Fresh Fruit, Crackers & Sliced French Bread  
\$13.00 per person

## FRESH FRUIT DISPLAY

Sliced Seasonal Fresh Fruit Display with  
Chocolate & Yogurt Dips  
\$7.50 per person

## DESSERT DISPLAY

Homemade Mini Pies & Tarts, Assorted Petit Fours  
Chocolate Dipped Strawberries - 2 pieces per person  
Regular & Decaffeinated Coffee & Herbal Teas  
Flavored Syrups & Whipped Cream  
\$15.00 per person

## CHILLED SEAFOOD DISPLAY

East Coast Shrimp Cocktail, Select Oysters on the Half Shell, Rock Crab Claws, Assorted Seafood Salads, Cocktail Sauce, Seasonal Mignonette, Horseradish, Lemon  
\$18.00 per person

\*Personalized Ice Sculpture Available with Additional Charge.  
Please see your Sales Representative for Additional information.

Prices are subject to a 22% service charge and applicable taxes.



# SMALL PLATE STATIONS

These stations will keep your guests moving and mingling with Chef prepared grab & go style small plates. \$100 Chef's fee required for each chef per 100 guests per. Designed for one and a half hours of service.



## BEEF TENDERLOIN

Grilled Beef Tenderloin Medallions,  
Cheese Grits, Fresh Arugula,  
Pickled Red Onions, Roasted Garlic Aioli  
\$16.00 per person

## PORK TENDERLOIN

Bacon Wrapped Pork Tenderloin,  
Mashed Sweet Potatoes, Baby Bok Choy Chow Chow,  
Apple Cider Glaze  
\$13.00 per person

## BRAISED SHORT RIBS

Slow Braised Beef Short Ribs with Carolina Gold Herbed  
Rice Grits, Wilted Seasonal Greens,  
SC "Islander" Ginger Beer Demi-Glace  
\$14.00 per person

## LAMB CHOPS

Grilled Lamb Chop Lollipops,  
Roasted Butternut Squash with Fennel,  
Brussel Sprout and Apple Salad  
with Curried Mint Vinaigrette  
\$14.00 per person

## SHRIMP SKEWERS

Herb Marinated Shrimp Skewers,  
Tabbouleh Salad with Cranberries,  
SC Feta, Cucumbers, Tzatziki and Toasted Coconut  
\$14.00 per person

## CHICKEN LETTUCE WRAPS

Pulled Chicken with a Hoisin, Soy & Ginger Sauce  
atop Butter Lettuce  
Served with Cilantro Lime Rice  
\$15.00 per person

Prices are subject to a 22% service charge and applicable taxes.

# CARVING STATIONS

Designed for one and a half hours of service. Service numbers are approximate.  
Add a chef's fee for each carved item or station ordered at \$100 per chef.



## SLOW ROASTED STEAMSHIP ROUND

Served with Horseradish Sour Cream, Pan Gravy, Mustard, Mayonnaise & Assorted Miniature Rolls Serves 175 People

\$800.00 each

## ROAST TOP ROUND OF BEEF

Served with Horseradish Sour Cream, Pan Gravy, Mustard, Mayonnaise & Assorted Miniature Rolls Serves 75 People

\$425.00 each

## OVEN BAKED TURKEY

Served with Cranberry Relish, Mustard & Mayonnaise & Assorted Miniature Rolls Serves 30 People

\$250.00 each

## BASTED PIT HAM

Served with Sweet Chutney, Dijon Mustard, Biscuits & Assorted Miniature Rolls

\$240.00 each (Serves 50 People)

## ROASTED PORK LOIN

Served with warm Apple Chutney, Mustard, Mayonnaise, Biscuits & Assorted Miniature Rolls

\$250.00 each (Serves 30 People)

## TENDERLOIN OF BEEF

Served with Horseradish Sour Cream, Mustard, Mayonnaise & Assorted Miniature Rolls

\$400.00 each (Serves 25 People)

## RACK OF LAMB

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

\$20.00 per person

## SEARED TUNA

Seared Tuna with Wasabi Aioli, Sesame Vinaigrette, Soy Sauce, Seaweed Salad & Steamed Jasmine Rice

\$475.00 each (Serves 30 People)

## PRIME RIB

Served with Au Jus, Rosemary Horseradish Sauce, Assorted Rolls

\$375.00 (Serves 30 People)

## ADD A SIDE ITEM TO YOUR CARVING STATION:

Garlic Mashed Potatoes with Cheese, Bacon & Sour Cream

\$4.50 per person

Grilled Vegetable Skewers

\$5.00 per person

Prices are subject to a 22% service charge and applicable taxes.

# ACTION STATIONS

Designed for one and a half hours of Service.

Chef's fee required for each carved item or station ordered. Self serve or chef attended.



## CRAB CAKE STATION

Jumbo Crab Cakes Sautéed to Order with Roasted Red Pepper Coulis & Lemon Grass Cream, Rémooulade Sauce & Fresh Lemon Wedges

\$15.00 per person

## MASHED POTATO BAR

Mashed Potatoes with Toppings

Pan Gravy, Crumbled Blue Cheese, Shredded Cheddar, Chives, Sour Cream, Bacon & Butter

\$13.00 per person

## CHICKEN & WAFFLES

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

\$14.00 per person

## CHARLESTON BOWL

Choice of Pork Carnitas, Smoked Brisket or Shrimp Topped with Black Beans, Kale, Tomatillo Sauce, Pickled Red Onions, Cilantro Crema

\$14.00 per person

## MACARONI AND CHEESE

Elbow Macaroni with Cheddar Cheese and Smoked Gouda Cheese Sauce, Toppings of Bacon, Lobster, Chives, Tomatoes, Blue Cheese, Sausage & Peppers

\$13.00 per person

## SHRIMP AND GRITS

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

\$16.00 per person

## GOURMET RAVIOLI

Wild Mushroom Ravioli with Asparagus and Butternut Squash Ravioli with Roasted Brussels Sprouts & Sage Brown Butter

\$13.00 per person

## BBQ STATION

Pulled Pork and Pulled Chicken, Collard Greens, Baked Beans, Slider Buns with Assorted Sauces

\$15.00 per person

## TACO STATION

Hard Shells, Soft Corn & Flour Tortillas  
Pulled Chicken, Ground Beef and Fish  
Lettuce, Cheese, Onions, Cabbage, Pico de Gallo  
Black Beans, Corn Salsa, Sour Cream

\$15.00 per person

## SALAD STATION

Select Artisan Greens & Assorted Lettuces, Tomatoes, Cucumbers, Mushrooms, Olives, Hard Boiled Eggs, Diced Bacon and Shredded Cheddar Cheese, Blue Cheese Crumbles and Feta with a Choice of Two Salad Dressings

\$6.00 per person

## BANANAS FOSTER

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

\$9.00 per person

## 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

\$9.00 per person

## ICE CREAM SUNDAE BAR

Choice of Two Seasonal or Traditional Ice Cream Flavors, Warm Caramel & Chocolate Sauces, Chopped Toffee, Nuts, Sprinkles, Maraschino Cherries, Whipped Cream

\$11.00 per person

## S'MORES STATION

Roasted Marshmallows, Graham Crackers, Chocolate, Peanut Butter, Seasonal Accoutrements

\$10.00 per person

## EXECUTIVE CHEF FOOD DEMO

Ask Sales Representative for Pricing.

Prices are subject to a 22% service charge and applicable taxes.



## BEVERAGE SERVICE



# BEVERAGE SERVICE



## PLAN I - CONSUMPTION BAR SERVICE

Call Liquor .....	\$8.00
Premium Liquor.....	\$9.00
Top Shelf Liquor.....	\$10.00
Cordials.....	\$10.00
Local Beer (Westbrook and Holy City Breweries).....	\$9.50
Premium Beers.....	\$6.00
Domestic Beers.....	\$5.50
House Wine .....	\$7.00
Champagne .....	\$7.00
Soda/Bottled Water .....	\$4.00

## PLAN II - CASH BAR SERVICE

Call Liquor .....	\$9.00 inclusive
Premium Liquor.....	\$10.00 inclusive
Top Shelf Liquor.....	\$11.00 inclusive
Cordials.....	\$11.00 inclusive
Local Beers .....	\$10.00 inclusive
Premium Beers.....	\$8.00 inclusive
Domestic Beer.....	\$7.00 inclusive
House Wine .....	\$8.00 inclusive
Champagne .....	\$8.00 inclusive
Soda/Bottled Water .....	\$5.00 inclusive

Prices are subject to a 22% service charge and applicable taxes.

# BEVERAGE SERVICE



## PLAN III - GUEST PROVIDES LIQUOR, BEER & WINE

Hotel Provides: Juices, Glassware, Sodas, Stirrers, Mixers, Napkins & Ice

\$9.00 per Person for 2 Hours

\$4.00 per Person Each Additional Hour

\$6.00 per Bottle for Wine Service at tables

## PLAN IV - GUEST PROVIDES BEER & WINE

Hotel Provides: Glassware, Ice, Sodas & Napkins

\$7.00 per Person for 2 Hours

\$3.00 per Person Each Additional Hour

\$6.00 per Bottle for Wine Service at tables

## CORKAGE WINE SERVICE WITHOUT BAR

\$15.00++ per bottle

Wine provided for table service must be 750 ml sized bottles.

## 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.

# BEVERAGE SERVICE



## PLAN V - UNLIMITED BEVERAGE SERVICE

Includes Liquor, Premium & Domestic Beer, House Wine & Assorted Sodas

### CALL LIQUOR

\$15.00 per person first hour  
\$7.00 per person each additional hour

### PREMIUM LIQUOR

\$19.00 per person first hour  
\$10.50 per person each additional hour

### TOP SHELF LIQUOR

\$23.00 per person first hour  
\$12.50 per person each additional hour

### BEER & WINE ONLY

Premium & Domestic Beer, House Wine & Assorted Sodas  
\$12.00 per person first hour  
\$6.00 per person each additional hour

### HOSPITALITY SUITE SETUP

Guest provides liquor, beer & wine  
Hotel provides mixers, ice, garnishes & glassware  
\$250.00 per day & includes one daily refresh  
Restrictions apply  
Pricing is offered per 25 guests

### BAR SETUP FEE

\$150 per bar

### BARTENDER FEES

\$125.00 per Bartender for initial two hours  
\$50.00 per Bartender each additional hour  
One bartender required per 75 guests for beer & wine  
On bartender required per 50 for beer, wine & liquor

### CASHIER FEES

required for cash bars  
\$100.00 per cashier initial two hours  
\$25.00 each additional hour

Prices are subject to a 22% service charge and applicable taxes.

# BEVERAGE SERVICE



## CALL LIQUOR

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

## PREMIUM LIQUOR

Titos, Beefeaters, Johnny  
Walker Red, Makers  
Mark, Seagram's VO,  
Captain Morgan's Rum,  
Jose Cuervo Gold

## TOP SHELF LIQUOR

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

## CORDIALS

Amaretto Di Saronno,  
Bailey's Irish Cream,  
Kahlúa, Sambuca, Brandy

## DOMESTIC BEER

Budweiser, Miller Light, Coors Light,  
Michelob Ultra, O'Douls

## PREMIUM BEER

Heineken, Amstel Light, Sam Adams,

## LOCAL BEERS

Westbrook, Holy City, Coast  
Riverdog - Riverwalk Empire Pilsner

## CHAMPAGNE

Dom Perignon Brut,  
France - \$235  
Veuve Clicquot "Yellow Label,"  
France - \$92  
Veuve Verney Brut - \$30

## OTHER WHITES

Duckhorn Sauvignon Blanc,  
Napa \$45  
Lagaria Pinot Grigio, Italy - \$30  
Saint M Riesling - \$29

## ROSÉ

Elouan, Oregon - \$45  
Domaine 3 Momes Provence Rosé - \$30

## CHARDONNAY

Jordon, Sonoma - \$65  
Trefethen, Napa - \$42  
Rodney Strong, Sonoma - \$32

## PINOT NOIR

Latour, France - \$38  
Rodney Strong, Russian River - \$32

## CABERNET SAUVIGNON

Jordon, Sonoma - \$92  
Chateau St. Jean, Sonoma - \$32

## HOUSE WINE

FMH Label Chardonnay  
FMH Label Cabernet Sauvignon  
Salmon Creek Pinot Noir  
Salmon Creek Pinot Grigio  
Rosé  
\$30

## MERLOT

Hayes, Napa Cellars - \$30

Prices are subject to a 22% service charge and applicable taxes.





## FACT SHEET

### FOOD AND BEVERAGE

The guaranteed number of attendees is due at 12:00 pm three business days prior to the event and may not fall more than 10% below the agreed number of guests. The guarantee is not subject to reduction. If a guarantee is not received the hotel assumes the guarantee is the number provided the most recent banquet agreement. It is the sole responsibility of the group representative to provide the guarantee.

Guaranteed number for a custom menu is required one week before event. Please discuss with catering manager.

The hotel will be prepared to serve up to 3% over the guaranteed attendance. The "set" amount for events is limited to 10% over the guaranteed attendance.

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

If the guarantee is below the minimum number of 25 guests, a buffet surcharge applies. Final event charges attendance if the guarantee is exceeded.

### AUDIO VISUAL

All audio visual is assessed a 22% service charge and applicable taxes. Audio visual equipment is guaranteed no later than 72 hours prior to the function. 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 used with the hotel house sound systems. Technical assistance with client's personal equipment will be assessed a minimum of \$60.00 per hour technician fee.

### SHIPPING

All packages received by the hotel 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.

\*Packages are only accepted for registered hotel guests or exhibitors with a conference.



# FACT SHEET

## AMPLIFIED MUSIC

Bands, disk jockeys or other amplified music must be approved by hotel management prior to your function. If bands require more than (2) 20 AMP circuits the rental of the 200 AMP power panel may be required.

## OFF-PROPERTY CATERING

\$5.00 - \$7.50 per person is added to menu price. Off-Property fee of \$500.00 - \$2,000.00 will apply, depending on location. Your catering manager will confirm price.

## DELIVERY SERVICES

Packet Distribution at the Front Desk ~ Generic..... \$2.00 per bag  
 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. Please discuss pallet shipment with catering manager.

## MISCELLANEOUS CHARGES

Exhibit Tables..... \$40.00 daily per table  
 Easels..... \$10.00 daily per easel  
 Podiums ..... \$20.00 daily each  
 Copies ..... 25¢ per side for black and white / 99¢ per side for color  
 Lost Meeting Room Keys .....\$10.00 each  
 "Dial 9" Access Line.....\$45.00 each  
 Wired or Wireless High Speed Internet ..... \$50.00 per connection  
 Package pricing is available for 5 or more connections (please see next page)

Prices are subject to a 22% service charge and applicable taxes.



# FACT SHEET

## MEETING SPACE HIGH SPEED INTERNET

Wireless meeting room internet signal is named "Francis Marion Meeting." Guest room signal is named "Francis Marion WiFi." The meeting space WiFi is password protected. A password will be provided by your CSM when a package is purchased.

Wireless internet is complimentary in the guest rooms, lobby and Swamp Fox Restaurant.

Users must accept terms on Francis Marion splash page when logging on.

The meeting space is serviced by a 100 Meg x 20 Meg connection. Additional bandwidth is available at an extra charge.

Please alert your catering manager if your internet connection will be used for video conferencing or other applications that possibly require additional bandwidth.

Please alert your catering manager if your internet connection will be used to access a VPN.

Individual exhibitor internet orders must be wired connections.

Wired connections are recommended for streaming presentations.

Options are available for packages for 91 users and above. Order 30 days in advance. Additional labor charges may apply. Broadcast unique wireless name, such as "ABC Corporation" instead of "Francis Marion Meeting." Custom log-in screen with company logo and conference name. User name and password optional. Re-direct to specific web-page after logging in through hotel splash page or custom log-in screen.

## PRICING PER ENTIRE GROUP USAGE PER DAY

1-4 wired connections .....	\$50 per connection per day
5-20 wireless connections .....	\$225 total per day
21-50 wireless connections.....	\$350 total per day
51-90 wireless connections.....	\$450 total per day
91-150 wireless connections .....	\$600 total per day
150-250 wireless connections.....	\$750 total per day
250-400 wireless connections.....	\$900 total per day

Price is listed as room rental on Banquet Event Order and 9% tax is assessed

## COMMON TROUBLESHOOTING TIPS

For wireless, ensure "Francis Marion Meeting" is selected and not "Francis Marion WiFi."

The guest room wireless network is accessible in some areas but the signal is weak.

Wireless adaptor/antennae on computer are turned on.

Set computer to automatically obtain IP address.

Log in to public internet page and clear cache prior to logging on to company web site.

Prices are subject to a 22% service charge and applicable taxes.