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Charleston Marriott

170 Lockwood Blvd | Charleston | South Carolina 29403

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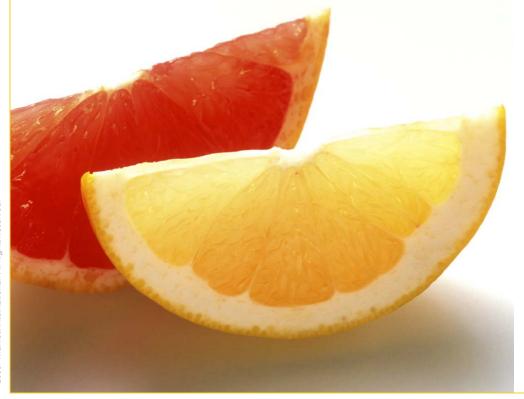
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events by Marriott

breakfast

breakfast breaks lunch reception dinner beverage healthy technology info

> plated > buffet



season

cereals

juices

coffee

teas

pastries

milk

yogurt

eggs

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plated breakfast

all plated breakfasts include freshly brewed coffee, premium tea selections, fresh orange & cranberry juice, fresh baked muffins, scones & mini croissant basket, creamy butter, jam & fruit preserves

Citadel breakfast | \$16

crème brulee French toast, mandarin orange & fresh strawberry syrup, choice of smoked bacon, sausage links or turkey sausage

all American breakfast | \$17

scrambled eggs, choice of buttered grits or herb roasted potatoes, choice of smoked bacon, sausage links or turkey sausage

Charleston breakfast | \$19

scrambled eggs, shrimp & andouille sausage hash, white cheddar grits

smoked salmon and fried egg sandwich | \$19

whole wheat bagel sandwich, strawberry, mandarin orange & toasted almond salad

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buffet breakfast

all buffets include freshly brewed coffee, premium tea selections, fresh orange & cranberry juice

deluxe continental | \$14

sliced seasonal fruit, whole fruit & berries

fresh baked muffins, scones, mini danish, mini croissants & bagels

butter, cream cheese, jams & preserves

southern breakfast | \$17

sliced seasonal fruit, whole fruit & berries

assorted cereals with skim & 2% milk

slow cooked grits, butter, cheddar cheese

english muffin, fried green tomato, andouille scrambled egg

fresh baked sweet potato biscuits, butter, jams & preserves

sunshine breakfast | \$19

sliced seasonal fruit, whole fruit & berries

fresh baked muffins, pastry & mini croissants

scrambled eggs with cheddar cheese

choice of smoked bacon or ham

choice of sausage links or turkey sausage

herb roasted potatoes

farm fresh & sustainable | \$26

sliced seasonal fruit, whole fruit & berries

fresh baked muffins, pastry & mini croissants

chef prepared free-range eggs

local, pasture-raised heirloom bacon

Anson Mills organic hominy grits





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buffet enhancements

\$4 per guest

Starbuck's coffee

apple, grapefruit, V8 & tomato juice

buttermilk biscuit, ham, egg & cheese sandwich

croissant, turkey sausage patty, egg & cheese sandwich

breakfast burrito, scrambled egg, chorizo, cheddar, pico de gallo

hard boiled eggs, sea salt & fresh cracked pepper

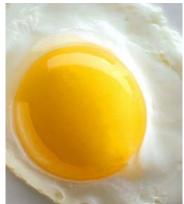
individual almond granola parfaits, vanilla yogurt & seasonal berries oatmeal with dried fruits & brown sugar slow cooked grits with butter &

buttermilk biscuits, turkey-sausage gravy buttermilk pancakes, sweet cream butter, warm maple syrup

individual light & fruit yogurt

cheddar cheese

assorted cereals with skim & 2% milk



\$8 per guest

smoked salmon, bagels, cream cheese, red onion, capers, chopped egg

Red Bull Energy Drinks, Starbucks Frappuccino, Sobe Life Water

sliced meats, cheese & hard-boiled eggs

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chef attended buffet | \$12 per guest

omelets to order: onion, mushroom, diced tomato, ham, sweet peppers, cheddar cheese

shrimp & grits: buttered grits, pan gravy, sweet peppers & onion

smoothie station: fresh fruit, yogurt & crushed ice

waffle station: strawberries, maple syrup, whipped

cream & chocolate chips

morning breaks

beverage service available for 1 hour priced per guest

option 1 | \$9

coffee and tea service

option 2 | \$10

coffee and tea service assorted Pepsi beverages bottled water

option 3 | \$12

coffee and tea service orange, grapefruit, cranberry, & apple juice Red Bull Energy Drink & Sobe Life Water

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fresh baked muffins, scones, mini croissants | \$28 dozen

Krispy Kreme Doughnuts | \$30 dozen

fresh baked cookies | \$28 dozen

assorted Pepsi beverages | \$2.50 each

morning ala carte

fresh brewed regular & decaffeinated coffee | \$45 per gallon

Starbucks coffee | \$55 per gallon

premium tea service | \$25 per gallon

flavored Dannon yogurt smoothies | \$3 each

bottled water | \$2.50 each

assorted individual juices | \$3 each

Red Bull Energy Drink | \$5 each

Sobe Life Water | \$5 each

seasonal sliced fruit & fresh berries,

cinnamon yogurt dip | \$6 per guest

bagels, assorted cream cheese, butter, jam & preserves | \$30 dozen

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DELIGHT

muffins

juices

nuts

popcorn

pretzels

cakes

soda

cappuccino

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> am - morning

> pm - afternoon

afternoon breaks

all breaks available for 1 hour of service

happy hour | \$16

mini potato skins, cheddar, bacon & chive

chicken lollipops, celery sticks, hot sauce & blue cheese dip

mixed nuts

root beer floats, vanilla ice cream in mason jars

assorted Pepsi beverages & bottled water

pinckney place | \$15

chocolate iced brownies fresh baked cookies ice cream bars Starbuck's Frappaccino assorted Pepsi beverages &

Charleston society break | \$16

hottled water

pralines, lemon squares, benne wafers, cheese straws, Charleston Chews

Wadmalaw premium tea service lemonade and sweet iced teal bottled water





energy breaks | \$13

assorted protein & granola bars whole fruit

trail mix

yogurt covered pretzels

Red Bull Energy Drinks, Sobe Life Water, G2, bottled water

assorted Pepsi beverages & bottled water

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lunch

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ESSENCE

> plated > buffet > box

salads

hamburgers

fish

beef

pasta

desserts

beverages

sandwiches

LUNCH

> plated > buffet > box



open-faced beef tenderloin | \$22 ciabatta, caramelized onion, boursin cheese

grilled chicken blt | \$19 crisp bacon, lettuce, tomato, fresh baquette

plated sandwiches

all plated lunches include freshly baked artisan breads, sweet cream butter. Charleston sweet iced tea & freshly brewed coffee service

Carolina bbq pork sliders | \$19 bleu cheese cole slaw

crab cake on kaiser roll | \$21 creole tartar sauce, sweet pepper slaw

sautéed chicken breast | \$19 pretzel bread, honey mustard aioli

monte cristo | \$19 smoked turkey, gruyere, maple aioli

roasted veggie hoagie | \$18 artichoke, zucchini, sweet peppers, portabella, basil pesto

italian deli stack | \$18 genoa salami, ham, olive tapenade, rosemary focaccia

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LUNCH

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entrée salad

all entrée salads include freshly baked artisan breads, sweet cream butter, Charleston iced tea & freshly brewed coffee service

house salad | \$20

mixed field greens, fried or grilled chicken tenders, shredded cheddar, chopped egg, tomato & cucumber

caesar salad | \$21

grilled chicken, parmesan cheese, garlic croutons, fresh lemon, red & yellow sweet peppers

grilled salmon salad | \$23

grilled salmon, baby greens, soy vinaigrette, mandarin orange, pickled red onion, diced cucumber

lunch desserts

cheesecake, mango puree, fresh strawberry

strawberry shortcake, whipped cream

chocolate bundt cake, strawberry compote

carrot cake, caramel de leche, cream cheese frosting

key lime tart, gingered blueberries

pecan pie, mocha cream

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create your own plated lunch

all plated lunches include freshly baked artisan breads, sweet cream butter, Charleston sweet iced tea & freshly brewed coffee service

choose one starter and one dessert to accompany your entrée selection

starters

caesar salad

oven-roasted tomato soup

mixed field greens, cucumber, grape tomato, curly carrots

fresh seasonal fruit plate

entrée selection

pasta primavera, garden fresh veggies, parmesan & roasted garlic cream | \$20

5 layer veggie lasagna, herbed ricotta, mozzarella & parmesan | \$22

bbq glazed salmon, fingerling & red pepper potato salad | \$24

7 oz. grilled strip steak, smoky red onion & bleu cheese salsa, garlic mashed potato, sautéed seasonal veggies | \$29 (sustainable)

chicken only entrée selections

fried chicken, pimento mac & cheese, collard greens | \$24

sautéed chicken, pecan & goat cheese pesto, fingerling potato hash, baby green beans | \$25

Carolina glazed bbq chicken, roasted garlic mashed potato, buttered green beans | \$23

grilled chicken, mascarpone grits, orange & grapefruit jam, broccolini | \$26

pesto roasted chicken, balsamic cured plum tomato, parmesan potato, grilled zucchini | \$25





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lunch buffets

all buffets include freshly baked artisan breads, sweet cream butter. Charleston sweet iced tea & freshly brewed coffee service

LUNCH

deli | \$25

romaine hearts, sliced tomato, pepperoncini, pickle bleu cheese cole slaw smoked turkey, ham, salami, pastrami sliced cheddar, swiss, smoked gouda pretzel bread, kalamata-rosemary baquette, whole wheat buns, focaccia, veggie pasta salad, sun-dried tomato vinaigrette assorted chips dessert bars & fresh baked cookies





pizza & pasta | \$26

caesar salad pepperoni pizza

carmelized onion, goat cheese & bbg chicken pizza mozzarella, crushed garlic, basil pesto & fresh tomato pizza baked ziti, grilled chicken sausage, marinara sauce oven-roasted balsamic veggies cannolis

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lunch buffets

all buffets include freshly baked artisan breads, sweet cream butter, Charleston sweet iced tea & freshly brewed coffee service

bistro | \$28

mixed field greens, roasted beets, mandarin orange

gazpacho soup, feta cheese

tortellini pasta salad

poached salmon, dill, crème fraiche

roasted turkey breast, cranberry-orange compote

roasted beef sirloin, horseradish aioli

smoked gouda & swiss

crisp sweet peppers, english cucumber, radish, celery & carrot sticks

crème brulée tart

nuevo latino | \$26

iced greens, roasted corn, sweet peppers, diced tomato & scallion, cilantro vinaigrette & pico de gallo ranch dressing

rice & beans

salsa & sour cream

chicken tortilla soup

citrus tequila marinated steak

chicken fajitas, flour tortillas

pulled pork

cinnamon apple churros

Kahlua chocolate mousse





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lunch buffets

all buffets include freshly baked artisan breads, sweet cream butter, Charleston sweet iced tea & freshly brewed coffee service

cookout | \$25

bbq potato salad

macaroni salad

hamburger & hot dogs

sweet onions, sautéed mushrooms, smoked bacon

sesame & whole wheat buns

sliced swiss, cheddar & bleu cheese

assorted chips

romaine hearts, sliced tomato, pepperoncini,

pickle chips

sliced seasonal melon

lemon squares



chicken, biscuits & bbq | \$25

chopped salad, romaine, iceberg, diced tomato, red onion, garlic croutons

fried chicken

Carolina bbg pulled pork

collard greens

mac & cheese

pickled okra, chow chow, dilly beans

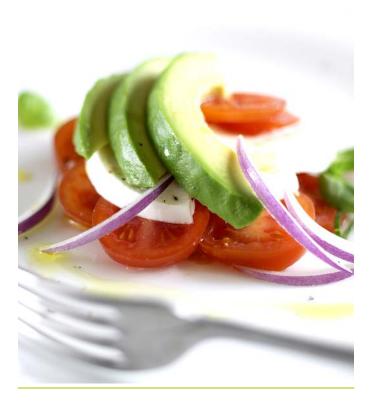
freshly baked biscuits

peach-apple cobbler, whipped cream

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LUNCH

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boxed lunches

all boxed lunches include choice of assorted Pepsi beverages or bottled water

option 1 | \$22 each

served with fingerling potato salad, multi-grain chips, whole fruit, cheesecake bar

roasted beef sirloin, boursin cheese, oven cured tomato, hoagie roll

free-range chicken breast, smoked cheddar, tart apple, arugula on ciabatta

italian deli stack, genoa salami, ham, olive tapenade on rosemary focaccia

roasted veggies, pita bread, garlic-lemon hummus

option 2 | \$19 each

served with whole fruit, chips & fresh-baked cookie

tuna salad on hoagie

chicken salad on kaiser roll

smoked turkey & swiss on hoagie roll

ham & smoked gouda

roasted veggie, fresh greens, whole grain bun

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ESSENCE

canapés

shrimp

wraps

sushi

bruschetta

tenderloin

dim sum

oysters

cheese

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hot hors d'oeuvres

priced per piece (50 piece minimum)

chorizo & manchego stuffed mushroom caps | \$3

mini beef tenderloin tacos | \$5

pancetta shrimp wraps, raspberry bbq sauce | \$5

mini pastry wrapped baked brie, tart apple & brown sugar compote | \$5

potato latkes, chive crème fraiche & apple butter | \$3

crab rangoon | \$3

white cheddar & andouille grit cake | \$3

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soup shooters

she-crab, butternut squash & apple, lobster bisque | \$6

hot hors d'oeuvres

priced per piece (50 piece minimum)

mini black angus sliders | \$5

honey-glazed chicken lollipops \$3

mini bbq pork quesadillas | \$3

crab lollipops, creole remoulade | \$5

lobster & brie cheese quesadillas | \$6

spring rolls, plum sauce | \$3

mini beef wellington | \$3

bacon wrapped scallop | \$5

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cold hors d'oeuvres

priced per piece (50 piece minimum)

redskin potato frite | \$5

filled with sour cream, smoked salmon & chives

oyster shooters | \$5

horseradish, V8, vodka, fresh lemon

tortilla pinwheels | \$3

pimento cheese spread, fresh arugula

beef tenderloin gyros | \$6

toasted pita, tzatziki sauce

iced crudité "shooter" | \$3

saffron aioli & green goddess dressing

smoked salmon & cream cheese pinwheel | \$4

caper & red onion relish

redskin potato frite | \$5

stuffed with bleu cheese & smoked beef tenderloin

wonton napolean | \$5

lemon cream cheese, cucumber

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cold hors d'oeuvres

priced per piece (50 piece minimum)

RECEPTION

grape tomato, fresh mozzarella, Italian parsley artichoke heart | \$4

pimento cheese BLT's \$4

tuna tartare, pickled cucumber & toasted sesame | \$6

scallop ceviche "shooter" | \$5

chickpea & shrimp blini's | \$5

crab and fried green tomato "sandwich", tabasco aioli | \$6

flatbread crostinis | \$3

proscuitto, fig & bleu cheese fork | \$5

cherry tomato, bleu cheese mousse | \$3





soup shooters

vichysoisse, cucumber & mint, gingered watermelon | \$5

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reception displays

priced per person

antipasto | \$9

crunchy baguette, cured olives & artichoke hearts, boursin spread, procuitto, salami, provolone, fresh mozzarella, cherry peppers

fresh veggie crudité | \$5

carmelized onion dip, pimiento cheese spread, crunchy baguette

slider diner trio | \$16

beef burger slider, horseradish aioli, black bean & jicama slaw slider, chipotle ketchup salmon & shrimp slider, creole tartar

sweet potato chips | \$4

bleu cheese fondue

tri-color tortilla chips | \$4

chile con queso, salsa, quacamole

shrimp cocktail

50 piece iced shrimp, fresh lemon, horseradish-chili sauce | \$200

bruschetta | \$4

baguette crostinis, fresh tomato, basil & parmesan

seasonal fruit & berries | \$6

cinnamon yogurt dip

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reception displays

priced per person

fromage pairing menu | \$12

smoked cheddar & raspberry jam triple cream brie & apricot chutney crumbled bleu & roasted pecans manchego & red peppered honey seedless grapes, french baguette & assorted crackers

mediterranean | \$5

garlic-lemon hummus, pita, cucumber chips

crab & artichoke dip | \$7

sauteéd spinach, pumpernickel bread, tortilla chips, grilled pita

cheese & crackers tray | \$8

cheddar, swiss, muenster, assorted crackers





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chef attended action stations

stations available for 2 hours of service, minimum 50 guests priced per person

gnocchi & ravioli | \$12

lemon-chevre ravioli buttered gnocchi basil pesto oven-cured tomato grated pecorino Italian parsley fried pancetta

mashed potato bar | \$10

sweet potato mashers, molasses butter & marshmallow toppers yukon gold mashers, fried onion & sour cream toppers redskin mashers, sour cream, crispy bacon & scallion toppers

mac & cheese martinis | \$15

wild mushroom & leek mac & cheese cajun shrimp & crawfish mac & cheese diced crispy bacon fried onion topper sliced scallion

lowcountry sushi | \$12

a mix of traditional & "southern sushi" crab & andouille tuna & pickled okra fried chicken & collard greens blackened salmon & creole remoulade sweet soy sauce & creole remoulade





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chef attended action stations

stations available for 2 hours of service, minimum 50 guests priced per person









taco & fajita | \$16

seared flank steak chorizo & ground beef pulled chicken julienne peppers & onions flour & corn tortillas diced tomato, sour cream, scallion, pico de gallo shrimp & grits | \$18

cheddar grits andouille sausage sautéed shrimp sweet peppers carmelized vidalia onion bourbon pan gravy

talk the wok | \$17

sautéed sweet chili chicken & shrimp hon-shimeji & shiitake mushrooms sesame-gingered noodles baby bok choy & rice wine red onions egg rolls breakfast

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chef carved stations

carving stations include freshly baked artisan rolls

roasted beef sirloin, horseradish aioli, basil mayo | \$275

serves approximately 20 guests

fresh thyme-peppered top round of beef, horseradish aioli | \$325 serves approximately 75 quests

roasted tenderloin of beef, basil mayo horseradish aioli | \$375 serves approximately 75 quests

smoked pit ham, honey-rosemary glaze, dijon mustard | \$250 serves approximately 50 quests

turkey roaster, cranberry compote, giblet gravy | \$225 serves approximately 30 guests

bleu cheese pork loin, country gravy | \$225 serves approximately 30 guests

pepper bacon wrapped meatloaf, chipotle ketchup, mushroom gravy | \$175 serves approximately 25 guests



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chef attended dessert action stations

stations available for 2 hours of service, minimum 50 guests priced per person

belgian waffles | \$12

amaretto berries
vanilla bean ice cream
whipped cream
kahlua chocolate sauce
fried marcona almonds
pineapple, strawberries
toasted pound cake
chocolate chips
brownie bites
marshmallows
toasted coconut

bananas foster | \$10

dark rum vanilla bean ice cream whipped cream

cheesecake martinis | \$12

amaretto berries
whipped cream
chocolate chips
diced pineapple
toasted coconut
oreo cookie crumble





dessert displays

Kahlua chocolate fondue | \$8 per guest

pineapple, strawberries, pound cake, brownie bites, graham crackers, marshmallows, whipped cream

mini eclairs | \$4 each

cream puffs, individual cheesecake bites, chocolate truffles

peach cobbler | \$6 per guest

vanilla bean ice cream, candied pecans, whipped cream

chocolate dipped strawberries | \$3 each

tuxedo strawberries | \$5 each

chocolate dipped banana lollipops | \$4 each

dark & white chocolate mousse served in waffle cones | \$6 each

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FLAVOR

salads

salmon

poultry

scallops

filet

lamb

desserts

beverages

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events by Marriott

breakfast

DINNER

> plated

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create your own plated dinner

choose one salad and one dessert to accompany your entrée selection

all dinners include freshly baked artisan breads, sweet cream butter, chef's selection of seasonal vegetable & appropriate accompaniment, Charleston sweet iced tea, coffee & premium tea service



salad selections

iceberg, romaine, english cucumber, grape tomatoes, curly carrots, crouton

field greens, smoked bacon, sliced tart apple, bleu cheese, garlic-rosemary croutons

chopped iceberg & romaine, fried vidalia onions, gorgonzola, fresh tomato

baby spinach & romaine, sliced strawberries, feta cheese, spicy roasted pecans

baby spinach, kalamata olives, balsamic roasted plum tomato, feta cheese

caesar, romaine hearts, parmesan, garlic croutons

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entrée selections

duo plates are available for all entrees listed below

slow-braised beef short rib | \$38

balsamic roasted shallots

grilled 8 oz. filet mignon | \$48

merlot onion marmalade, wild mushroom sauté

grilled 10 oz. ribeye steak | \$42

grilled mushrooms, carmelized onion, horseradish aioli

szechwan flat iron steak | \$36

chili-scallion rub & bok choy sauté

miso-glazed sustainable atlantic fresh catch | \$34

(changes seasonally)

served with shiitake mushroom broth

pecan crusted whitefish | \$32

peach-basil jam

crab & rock shrimp cake

tomato ginger jam

seared salmon filet | \$38

goat cheese & pecan pesto

mahi-mahi | \$36

roasted fennel & tomato vinaigrette

bone-in grilled pork chop tart apple butter compote

bleu cheese crusted pork tenderloin | \$34

apple cider & coriander reduction

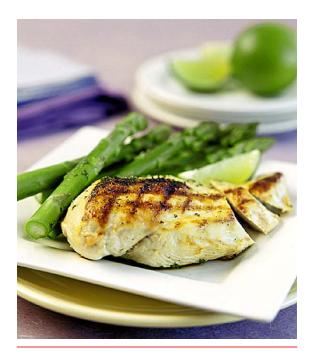
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pan-seared chicken breast | \$32 grilled corn-andouille hash, tabasco butter

mascarpone free-range chicken | \$36 orange & grapefruit fennel relish

chorizo & manchego stuffed all-natural chicken breast | \$32 date and port wine reduction

chicken only entrée selections

herb roasted chicken breast | \$32 carmelized apple relish, chèvre cream

pancetta & basil seared chicken | \$36 oven-cured tomato vinaigrette, fresh mozzarella

pistachio& pancetta crusted free-range chicken | \$38 served with chèvre beurre blanc

herbed chicken with roasted lemon | \$32 melted leeks & green olives

sautéed all-natural Ashley Farms chicken | \$38 crawfish & rock shrimp cake, grilled asparagus & tomato hollandaise

free-range chicken breast | \$38 proscuitto wrapped jumbo shrimp, artichoke & kalamata relish

fresh thyme & smoked gouda breaded chicken | \$34 served with port wine reduction

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vegetarian selections

lemon-chèvre ravioli | \$32

tomato broth, grilled asparagus & shiitake

roasted eggplant napoleon | \$28

with zucchini & sweet peppers

cous cous pilaf | \$28

with roasted yellow pepper

red pepper & pecorino polenta | \$28

grilled portabellla mushroom, balsamic syrup

pan-fried samosas | \$30

with tamarind date reduction

course enhancements | \$4 per guest

Charleston she crab soup

parsnip, potato & leek soup crawfish & sweet corn chowder gazpacho & feta

crab cake & fried green tomato stack,

red pepper jelly

sorbet intermezzo

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events by Marriott

breakfast

DINNER

> plated

> buffet > a la carte



desserts

please select one of the following

- -strawberry shortcake, whipped cream
- -cheesecake, mango reduction, fresh strawberry
- -chocolate marquis, strawberry compote
- -chocolate espresso tiramisu
- -carrot cake, caramel de leche, cream cheese frosting
- -key lime tart, gingered blueberries
- -vanilla bean crème brulee, mandarin oranges, almond cookie
- --tiered dark chocolate mousse cake

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events by Marriott

breakfast

> plated

> buffet > a la carte

buffets

down-home southern | \$36

buttermilk biscuits & jalapeno corn bread braised collard greens oven-roasted sweet potatoes, molasses butter fried green tomatoes, cajun remoulade ham & shrimp jambalaya fried chicken, butter beans, andouille & crawfish hash apple & peach cobbler, vanilla bean ice cream

upscale southern | \$42

she-crab soup

field greens, spiced pecans, crumbled bleu cheese, vidalia & grape tomatoes

sustainable Atlantic catch, smoked cheddar grits, sweet corn relish

haricot vert, red pepper, bacon & onion sauté blackened chicken, scallion & tasso cream roasted beef sirloin, cabernet roasted vidalia onions blueberry & strawberry shortcake, sweet whipped cream





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events by Marriott

breakfast

> plated

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tuscan | \$45

minestrone soup caesar salad focaccia & fresh baked rolls herbed olive oil & butter shrimp & mascarpone polenta balsamic roasted vegetables parmesan-basil mashers lemon-sage roasted fresh Atlantic catch chef carved rosemary & sea salt crusted beef sirloin, fresh thyme au jus coffee station with biscotti, cannoli & individual tiramisu

land & sea | \$42

arugula, radicchio & frisée plum tomato, fennel & olive salad saffron shrimp on basmati rice pilaf honey glazed pork loin, cheddar cornbread muffins grilled salmon steaks, crab & white cheddar hash seasonal veggie sauté fresh seasonal berries, champagne sabayon, & almond cookies

amar farms | \$40

iceberg mixed greens, english cucumber, grape tomatoes, baby carrots orzo pasta salad, tomato vinaigrette & crisp garden veggies chili rubbed braised short rib, pickled red onion & bleu cheese salsa herb roasted chicken, marinated tomato & sweet peppers olive oil, garlic & fresh herbed redskin potatoes sautéed seasonal veggies chocolate chip bread pudding

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events by Marriott

beverage

breakfast breaks lunch reception dinner BEVERAGE healthy technology info



ENJOY

martinis

champagne

cordials

margarita

red wine

white wine

tonics

beer

non-alcoholic

events by Marriott

breakfast breaks lunch reception dinner BEVERAGE healthy technology info



bar per person

(minimum 50 guest required for package bars)

bar packages include full bar set-up, domestic and imported beer, house wines by the glass and liquor. the packages are priced per person and are based on the guaranteed or actual attendance, whichever is higher.

cocktails

host sponsored bar per person*

	call brands	premium	top shelf
first hour	12	14	16
second hour	8	10	12
each additional hour	6	8	10

host sponsored bar per drink

full bar set-ups are included and charges are based on actual number of drinks consumed

	call brands	premium	top shelf
cocktails	6	8	10
domestic beer	4	4	4
imported beer	5	5	5
house wine	6	8	10
bottled water	2.5	2.5	2.5
soft drinks	2.5	2.5	2.5
cordials	8	9	9

events by Marriott

> wines

breakfast breaks lunch reception **BEVERAGE** healthy technology dinner info > bars



white wines and champagne

listed from fruit to mineral driven taste profile

Kim Crawford Sauvignon Blanc	35
Meridian Pinot Grigio	25
3V Coastal Estates Select Chardonnay	25
Clos du Bois Special Select Chardonnay	35
Segura Viudas Aria Estae Brut	28
Moet & Chandon White Star	90

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events by Marriott

> bars

> wines

breakfast breaks lunch reception

	V	by IV	ramot
BEVERAGE	healthy	technology	info

red wines

dinner

Listed from light to full body

Beringer Founder's Estate Pinot Noir	30
Clos Du Bois, Pinot Noir	35
Rosemont Estate Shiraz	35
Ravenswood Vinters Blend Zinfandel	35
BV Coastal Estates Select Merlot	32
Clos Du Bois Special Select Merlot	35
BV Coastal Estates Select Cabernet Sauvignon	25
Estancia Cabernet Sauvignon	35

events by Marriott

HEALTHY

healthy



SMART

granola

yogurt

nuts

salad

fruit

salmon

vegetables

pita

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events by Marriott

breakfast breaks lunch reception dinner beverage HEALTHY technology info

breakfast

All breakfast selections include freshly brewed coffee, premium teas, fresh orange and cranberry juice





Szechuan pepper steak (low carb) | \$17

served with cholesterol-free eggs, vegetable hash and parmesan encrusted roma tomatoes

crunchy French toast | \$14

whole wheat bread dipped in cholesterol-free eggs and covered in corn flakes served with fresh sliced seasonal fruit and reduced calorie syrup

frittata my way | \$15

egg white frittata with asparagus, wild mushrooms, wilted spinach and charred tomato relish with vegetable hash

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technology

breakfast breaks lunch reception dinner beverage HEALTHY

plated lunch

all lunch selections include seasonal fruit or specialty iceberg salad, freshly brewed coffee, decaffeinated coffee, specialty herbal teas and iced tea





fire roasted garden sandwich | \$18

portobello mushrooms, zucchini, roma tomatoes, red onion and sweet peppers topped with baby spinach and herbed cream cheese spread on focaccia bread

seared sesame tuna | \$20

seared tuna fillet set atop iced greens with julienne vegetables, wasabi and pickled ginger with sesame Thai vinaigrette

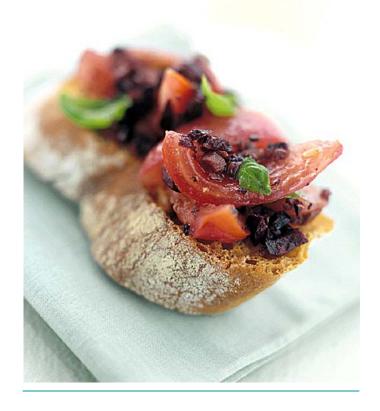
upton house chicken | \$25

fire-roasted free-range chicken topped with peach salsa on a bed of cous cous

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breakfast breaks lunch reception dinner beverage HEALTHY technology info



dinner

all dinner selections include seasonal fruit or specialty iceberg salad, freshly brewed coffee, decaffeinated coffee, speacialty herbal teas and iced tea

chicken Toscano (low carb) | \$32

herb-roasted free-range chicken with marinated great northern beans and parmesan encrusted roma tomatoes

taste of the island (low fat) | \$35

jerk shrimp with cilantro lime rice and broccolini

Meeting Street salmon | \$32

fire-roasted salmon filet topped with charred tomato relish on a bed of harvest rice with sautéed spinach