



# Charleston Marriott



Charleston Marriott 170 Lockwood Boulevard Charleston, SC 29403 p: 843.723.3000 f:843.723.0276

## Breakfast | 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 | \$16crème brulee French toast, mandarin orange & fresh strawberry syrup, choice of smoked bacon, sausage links or turkey sausage

all American breakfast | \$17scrambled eggs, choice of buttered grits or herb roasted potatoes, choice of smoked bacon, sausage links or turkey sausage

Charleston breakfast | \$19scrambled eggs, shrimp & andouille sausage hash, white cheddar grits

smoked salmon and fried egg sandwich | \$19whole wheat bagel sandwich, strawberry, mandarin orange & toasted almond salad

Prices are per person. A customary 22% taxable service charge and sales tax will be added to prices

## Breakfast | Breakfast Buffet

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 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

buffet enhancements

\$4 per guest

Individual almond granola parfaits, vanilla yogurt & seasonal berries

oatmeal with dried fruits & brown sugar

slow cooked grits with butter & cheddar cheese

buttermilk biscuits, turkey-sausage gravy

buttermilk pancakes, sweet cream butter, warm maple syrup

individual light & fruit yogurt

assorted cereals with skim & 2% milk

Starbucks 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

\$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

\$12 per guest

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

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

smoothie station: fresh fruit, yogurt & crushed ice

waffle station: strawberries, maple syrup, whipped cream & chocolate chips

A \$50.00++ Buffet Fee will be added to Buffets of fewer than 30 people.

Prices are per person. A customary 22% taxable service charge and sales tax will be added to prices

## Breakfast | Morning Ala Carte

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

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

Krispy Kreme Doughnuts | \$30 dozen

fresh baked cookies | \$28 dozen

assorted Pepsi beverages | \$2.50 each

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## Morning breaks | Morning Breaks

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

Beverage service available for 1 hour priced per guest

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## Morning breaks | Afternoon Breaks

happy hour | \$16 mini potato skins, cheddar, bacon & chive

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

mixed nuts

root beer floats, vanilla ice cream in mason jars

assorted Pepsi beverages & bottled water energy breaks | \$14 assorted protein & granola bars

whole fruit

trail mix

yogurt covered pretzels

Red Bull Energy Drinks, Sobe Life Water, G2

assorted Pepsi beverages & bottled water pinckney place | \$13 chocolate iced brownies

fresh baked cookies

ice cream bars

Starbucks Frappuccino

assorted Pepsi beverages & bottled water

Charleston society break | \$16 pralines, lemon squares, benne wafers, cheese straws

Charleston Chews

Novus premium tea service

lemonade and sweet iced tea

bottled water

All breaks available for 1 hour of service

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Starbucks coffee | \$55 per gallon

premium tea service | \$25 per gallon

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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

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## Lunch | Lunch on the Lighter Side

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

house salad | \$22 mixed field greens, fried or grilled chicken, shredded cheddar, chopped egg, tomato & cucumber

caesar salad | \$22 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 dessertscheesecake, mango purée, 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

Prices are per person. A customary 22% taxable service charge and sales tax will be added to prices

## Lunch | Plated Lunch

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

grilled strip steak, smoky red onion & bleu cheese salsa, garlic mashed potato, sautéed seasonal veggies | \$29

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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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

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

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## Lunch | Lunch Buffet

pizza & pasta | \$26 Caesar salad

pepperoni pizza

caramelized onion, goat cheese & bbq chicken pizza

mozzarella, crushed garlic, basil pesto & fresh tomato pizza

baked ziti, grilled chicken sausage, marinara sauce

oven-roasted balsamic veggies

cannolis

deli | \$26 romaine hearts, sliced tomato, pepperoncini, pickle

bleu cheese cole slaw

smoked turkey, ham, salami, pastrami

sliced cheddar, swiss, smoked gouda

pretzel bread, herbed focaccia, whole wheat buns

veggie pasta salad, sun-dried tomato vinaigrette

assorted chips

dessert bars & fresh baked cookies

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

slow roasted sirloin, horseradish aioli

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

crème brûlée tart

nuevo latino | \$26 diced 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

pulled pork

flour tortillas

cinnamon apple churros

kahlua chocolate mousse

cookout | \$25bbq 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 | \$25chopped salad, romaine, iceberg, diced tomato, red onion, garlic croutons

fried chicken

Carolina bbq 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 | Sandwich Shop

plated sandwiches all plated sandwiches include Charleston iced tea & freshly brewed coffee service

Carolina bbq pork sliders | \$20 bleu cheese cole slaw

crab cake on kaiser roll | \$24 creole tartar sauce, sweet pepper slaw

sautéed chicken breast | \$20 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 | \$19 genoa salami, ham, olive tapenade, rosemary focaccia

open-faced beef tenderloin | \$24 ciabatta, caramelized onion, boursin cheese

grilled chicken blt | \$20 crisp bacon, lettuce, tomato, fresh baguette

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

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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## Dinner | Plated Dinner

choose one salad and one dessert to accompany your entrée selection

salad selections iceberg, romaine, english cucumber, grape tomatoes, 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

entrée selections duo plates are available for all entrées listed below

slow-braised beef short rib | \$38  
balsamic roasted shallots

grilled filet mignon | \$48  
merlot onion marmalade, wild mushroom sauté

grilled ribeye steak | \$42  
grilled mushrooms, caramelized 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 | \$36  
tomato ginger jam

seared salmon filet | \$38  
goat cheese & pecan pesto

mahi-mahi | \$36  
roasted fennel & tomato vinaigrette

bone-in grilled pork chop | \$32  
tart apple butter compote

bleu cheese crusted pork tenderloin | \$34  
apple cider & coriander reduction chicken only entrée selections  
herb roasted chicken breast | \$32  
caramelized 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

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melted leeks & green olives

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

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

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

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

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

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

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## Dinner | Vegetarian

lemon-chèvre ravioli | \$32 tomato broth, grilled asparagus & shiitake

roasted eggplant napoleon | \$28 with zucchini & sweet peppers

couscous pilaf | \$28 with roasted yellow pepper

red pepper & pecorino polenta | \$28 grilled portabella 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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## Dinner | Dinner Buffet

down-home southern | \$36buttermilk 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 | \$42she-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 sirloin , cabernet roasted vidalia onions

blueberry & strawberry shortcake, sweet whipped creamamar farms | \$40iceberg 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

land & sea | \$42arugula, 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

tuscan | \$45minestrone 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

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## Reception | Starters

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

mini black angus sliders | \$5

honey glazed chicken sate | \$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

soup shooters

hot \$6

she-crab

butternut squash & apple

lobster bisque

cold \$6

vichyssoise (potato leek)

cucumber & mint

gingered watermelon

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 napoleon | \$5  
lemon cream cheese, cucumber

grape tomato, fresh mozzarella, Italian parsley artichoke heart | \$4  
pimento cheese BLT's

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

scallop ceviche "shooter" | \$5

chickpea & shrimp blini's | \$5

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

flatbread crostinis | \$3

prosciutto, fig & bleu cheese fork | \$5

cherry tomato, bleu cheese mousse | \$3

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## Reception | Displays

reception displays  
priced per person

antipasto | \$9crunchy baguette, cured olives & artichoke hearts, boursin spread, prosciutto, salami, provolone, fresh mozzarella, cherry peppers

slider diner trio | \$16beef burger slider, horseradish aioli  
black bean & jicama slaw slider, chipotle ketchup  
salmon & shrimp slider, creole tartar

bruschetta | \$4baguette crostinis, fresh tomato, basil & parmesan

fresh veggie crudité | \$5caramelized onion dip, pimiento cheese spread, crunchy baguette

sweet potato chips | \$5bleu cheese fondue

tri-color tortilla chips | \$5chile con queso, salsa, guacamole

seasonal fruit & berries | \$6cinnamon yogurt dip

shrimp cocktail | \$4 per pieceiced shrimp, fresh lemon, horseradish-chili sauce

fromage pairing menu | \$12smoked cheddar & raspberry jam  
triple cream brie & apricot chutney  
crumbled bleu & roasted pecans manchego & red peppered honey  
seedless grapes, french baguette & assorted crackers

mediterranean | \$5garlic-lemon hummus, pita, cucumber chips

crab & artichoke dip | \$7sauteéd spinach, pumpernickel bread, tortilla chips, grilled pita

cheese & crackers tray | \$8cheddar, swiss, muenster, assorted crackers

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## Reception | Chef Attended Stations

gnocchi & ravioli | \$14lemon-chevre ravioli

buttered gnocchi

basil pesto

oven-cured tomato

grated pecorino

Italian parsley fried pancetta

mac & cheese martinis | \$15wild mushroom & leek mac & cheese

cajun shrimp & crawfish mac & cheese

diced crispy bacon

fried onion topper

sliced scallion

mashed potato bar | \$10sweet potato mashers, molasses butter & marshmallow toppers

yukon gold mashers, fried onion & sour cream toppers

redskin mashers, sour cream, crispy bacon & scallion toppers

lowcountry sushi | \$12a mix of traditional & "southern sushi"

crab & andouille

tuna & pickled okra

fried chicken & collard greens

blackened salmon & creole remoulade

sweet soy sauce & creole remoulade

taco & fajita | \$17seared flank steak

chorizo & ground beef

pulled chicken

julienne peppers & onions

flour & corn tortillas

diced tomato, sour cream, scallion, pico de gallo

talk the wok | \$17sautéed sweet chili chicken & shrimp

hon-shimeji & shiitake mushrooms  
sesame-ginger noodles  
baby bok choy & rice wine red onions  
egg rolls

shrimp & grits | \$18cheddar grits  
andouille sausage  
sautéed shrimp  
sweet peppers  
carmelized vidalia onion  
bourbon pan gravy

chef carved stations  
roasted beef sirloin, horseradish aioli, basil mayo | \$275  
serves approximately 20 guests

fresh thyme-peppered top round of beef, horseradish aioli | \$325  
serves approximately 50 guests

roasted tenderloin of beef, basil mayo, horseradish aioli | \$375  
serves approximately 20 guests

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

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

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

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

carving stations include freshly baked artisan rolls

stations available for 2 hours of service

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## Reception | Dessert

Belgian waffles | \$16 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 each vanilla bean ice cream, candied pecans, whipped cream

chocolate dipped strawberries | \$3 each

tuxedo strawberries | \$5 each

chocolate dipped banana lollipops | \$4 each

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

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## Beverage | Host Bar

package bar priced per person (minimum 50 guest required for package bars)

call brands  
first hour | 12

second hour | 8

each additional hour | 6

premium  
first hour | 14

second hour | 10

each additional hour | 8

top shelf  
first hour | 16

second hour | 12

each additional hour | 10

based on consumption host sponsored bar per drink  
full bar set-ups are included and charges are based on actual number of drinks consumed

call brands liquor / wine | 6

premium liquor / wine | 8

top shelf liquor / wine | 10

domestic beer | 4

imported beer | 5

bottled water | 2.5

soft drinks | 2.5 bartender Fee of \$125 (plus tax and service) per four hour time block

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## Beverage | By The Bottle

White Wines and Champagne Listed from fruit to mineral driven taste profile

Kim Crawford Sauvignon Blanc 35

Meridian Pinot Grigio 25

BV Coastal Estates Select Chardonnay 25

Clos du Bois Special Select Chardonnay 35

Segura Viudas Aria Estae Brut 28

Moet & Chandon White Star 90

Red Wines 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

Bartender Fee of \$125 (plus tax and service) per four hour time block

Prices are per person. A customary 22% taxable service charge and sales tax will be added to prices \*\*\$12.00 per person corkage fee applied on any outside beer-wine-liquor

## Beverage | Beverage Arrangements

Call Brands  
Smirnoff Vodka  
Beefeaters Gin  
Bacardi Rum  
Jose Cuervo Tequila  
Jim Beam Bourbon  
Seagram's 7 Whiskey

Premium  
Absolut Vodka  
Tanqueray Gin  
Bacardi Gold Rum  
1800 Silver Tequila  
Makers Mark Bourbon  
Dewars Scotch

Top Shelf  
Grey Goose Vodka  
Tanqueray Ten Gin  
10 Cane Rum  
Patron Silver Tequila  
Woodford Reserve Bourbon  
Glenlivet 12yr Whiskey

Bottle Beer  
Bud-Light  
Budweiser  
Miller Lite  
Heineken  
Amstel Light  
O'Doul's

House Wine / Champagne  
Chardonnay  
Merlot  
Beringer White Zinfandel  
Wyclief Sparkling Wine

## Healthy | 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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## Healthy | Lunch

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 filet 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 couscous

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

Prices are per person. A customary 22% taxable service charge and sales tax will be added to prices

## Healthy | Dinner

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

chicken Toscana (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

Prices are per person. A customary 22% taxable service charge and sales tax will be added to prices