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# it's your wedding

in your dreams, your wedding is perfect, the reception amazing, the food exquisite.

it's all about you and your special day. express your individuality. honor your cultural heritage. observe the rituals of your faith. after all, it's your wedding, and only you know what it will take to make this exciting day everything you imagined it would be.

we are committed to making your dreams come true – our beautiful facilities provide the backdrop for incredible memories and an outstanding guest experience right in the heart of the Charleston area.

as always, these menus are meant to give you some guidelines. our event planning team would be happy to customize an event specific to your wishes.



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## wedding planning

we have shared in some amazing wedding days. experience shows that those wedding days don't just happen by accident – it's all in the planning. the more time you invest up front, the more you will be able to relax and let your dream day unfurl before you. there are incredible resources available to help you plan, including friends & family. here are a few starters, tools and tips from our experiences, to make your dream come true.

### getting started!

#### key questions

- how can you set your wedding apart from other weddings?
- what would you like your guests to remember most when they leave?
- how do the event activities fit into your budget?

#### establish a timeline

- organize every detail as early as possible.
- have a soft timeline for events to keep yourself on task. we say soft timeline to allow room for modification of the timeline, be prepared for the unexpected.

#### get your priorities right...it's your day

- talk to family and friends about their thoughts on your wedding early, they will feel that you value their input and you just might end up using their ideas. if not however, this gets it out of their system and allows you to focus on your own ideas.
- make a list of the details you can't live without. everyone has an idea of what there wedding is going to look or be like in their head. make a short list of "must haves" for your wedding. if you budget these things in first they will have a better chance of actually making it into your wedding.

### event and online resources = planning made simple!

embassy's online tools and resources make it easy to coordinate your event - no matter what size celebration. plan your wedding, book room blocks and manage your event from anywhere in the world, anytime of day, at your convenience. confirmations are e-mailed directly to you and no phone calls are necessary - though event planners are always ready should you wish to speak with someone directly.

#### plan your event

**wedding checklists.** our comprehensive checklists ensure all details are covered during the hectic planning process.

**glossary.** our list of commonly used terms helps clarify the language used during this exciting planning process.

**space calculator.** find out how much space you'll need to accommodate all your family and friends.

#### manage your event

**guest list manager.** this tool provides instant access to your online group reservation details and guest room information. book rooms directly for your guests or view room count by room type.

**personalized group web page.** create a private and customizable web page dedicated to your wedding. personalize it with event details and photographs. your guests can book reservations directly online from this web page, which also interfaces with your guest list manager and provides 24/7 access to your room block.

**space planning software.** create the perfect seating style setup for your wedding using complimentary downloadable software. customize room layout and email your designs directly to the hotel to help avoid any confusion on reception arrangements. capacity charts are also available to ensure you are providing enough room for your guests.

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## 10 tips that are certain to help create an enjoyable celebration without the headaches.

- 1. allow yourself plenty of time.** a wedding is emotional enough, don't add stress by setting a wedding date that doesn't leave you with enough time to plan. the larger the wedding, the more time you'll need. you want time to educate yourself with the options available and time to choose your vendors. remember, these vendors are critical to making your special day a success. don't add undue pressure on yourself by rushing these decisions. you'll also find that some of the more popular vendors and sites will be booked up to a year in advance.
- 2. it's a gift.** if your budget is getting tight, include items you would like on your day on your gift list – i.e. 1 hour of a string quartet, a guestbook, pages in your wedding album, cake, chocolate fountain. It's a great way of letting people play a big part in your special day.
- 3. research for the best deals.** if hosting the wedding at a hotel, avoid booking during the peak dates. spring & summer weekends are typically the busiest and most expensive times to book a wedding. instead, look for nontraditional days or times.
- 4. keep them in the loop.** once your plans are in place – tell people about them. if the ushers, bridesmaids, maids of honor, best man all know what you are planning, they'll be able to help the plans become a reality on the day itself. also, if your guests know what is going on, they'll tend to relax more and events will run smoothly.
- 5. set the mood with decorations.** embellish, adorn and decorate. simple decor is not only best, it is marvelously elegant. elegant doesn't have to mean expensive. think sentimental instead of expensive and you'll amaze yourself with the brilliant ideas that come to mind. embassy suites charleston area convention center recommends distinctive events ([www.distinctive-events.com](http://www.distinctive-events.com)) for those extra wow decorations.
- 6. make smart food and drink choices.** make sure to provide options to accommodate various diets and preferences. the culinary team at embassy suites charleston area convention center can work with you to recommend which items will work best for your event. every reception should have beer, wine, or alcoholic beverages available. hesitant??? think again. cocktails loosen people up. even people who do not drink, often make exceptions at weddings. however, it is important to provide non-alcoholic beverages as well. try to include an interesting non-alcoholic alternative. this helps those who are not drinking to feel more included.
- 7. keep them entertained.** special activities just for the joy of it remember, most of your guests may not know each other. the greatest wedding memories are the new friendships and extended family bonds created at your wedding. use interactive games, specialty dances, bold announcements, or fun activities during the reception to break the ice and help people get to know one other. suddenly you'll see people laughing and enjoying themselves instead of feeling shy or retreating on the sidelines.
- 8. be responsible.** arrange to make taxis or other alternative transportation methods available to anyone who gets too "festive" to drive. encourage your friends and family to make a night of it. embassy suites charleston area convention center offers great wedding rates so no one has to worry about driving home.
- 9. the chosen one.** make sure you have one person that you can totally trust to be your 'problem solver'. being able to delegate to this person, and knowing that they will do what is required to make things happen, will allow you to relax and enjoy your day.
- 10. don't forget what the day is about.** give yourself some time to take in your special day. take a step back and watch it all happen – the day will rush past, so give yourselves opportunities to savor it.

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## ceremony



You choose the venue and we set it up the venue of your choice

wedding coordination | \$200

rehearsal, ceremony and reception

**indoor | \$1000 |** for up to 150 guests

- beautiful indoor settings from our elegant charleston ballrooms to our garden atrium
- ceremony rehearsal area the evening prior
- ceremony staging with elegant white satin backdrop, up-lighting (4) and twinkle lighted ficus trees (4)
- indoor sound package with wireless handheld or lavalier microphone and cd player
- white ceremony chairs

## dream ceremony & receptions additions

**ficus tree package | \$250 (8)**

twinkle lighted

**Production Design Associates**

**up-light package | \$250 (8)**

variety of color selections

**lcd 2500 lms display package | \$400**

**ballroom 6500 lms**

**lcd display package | \$800**

requires tech @ \$50 hr (4 hr minimum)

**indoor sound package | \$225**

**linens & chair covers\***

numerous selections of styles and colors

**decorative ice carvings\***

**printed programs or menus\***

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these are examples of what we have available and are meant to give you some guidelines. we would be delighted to make the recommendations that takes your dream and makes it a reality.

\*priced per selection

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## reception

50 person minimum



### our special wedding reception packages include:

- menu tasting prior to your big day
- complimentary upgraded suite for the bride and groom the night of the event
- champagne and chocolate dipped strawberries for two delivered to your suite
- day after breakfast for the bride and groom in the comfort of their suite
- suites at reduced rates for your guests
- holding room for the wedding party prior to the ceremony/reception
- spectacular atrium, grand staircase and outdoor locations for photography
- reception set up including 16x16 dance floor, head table, guest book table, gift table, cake tables
- white linen, white cloth napkins, white skirting and candle centerpiece
- ample complimentary parking
- special discounts for friday and sunday wedding reception dates held at the resort (based on availability and excludes holiday weekends and blackout periods.)

## gem upgrades

### diamond | \$55 per person

- white glove service & printed menus for each guest
- chair cover with sash
- satin overlay OR floor-length linen
- colored up-lights (8)
- ice sculpture
- guest social hour to include seasonal fruit & creamery cheese display, butler passing of chef's compilation of our expression hors d'œuvres, providing for 6 pieces per person (choose: classic, asian, italian, creole, south of the border or route 66) and 1-hour beer, wine & premium liquors

### sapphire | \$45 per person

- white glove service
- chair cover with sash
- overlay OR floor-length linen
- guest social hour to include seasonal fruit & creamery cheese display, your choice of themed savor reception (asian, italian, creole, south of the border, route 66 or classic) with chef selected butler passed hors d'œuvres and 1-hour beer & wine

### emerald | \$35 per person

- white glove service
- poly-cotton chair cover with sash
- poly-cotton table overlays OR floor-length linen
- guest social hour to include seasonal fruit & creamery cheese display & 1-hour beer & wine

### upgrade to 4 hour bar

beer & wine | \$17 addl.  
premium liquors, beer & wine | \$26 addl.

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if the divine creator has taken pains to give us delicious and exquisite things to eat, the least we can do is prepare them well and serve them with ceremony.

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## plated luncheon

### event includes:

- coffee & iced tea during event service
- cake cutting service
- champagne toast
- dessert selections are additional

### plated lunches include:

- choice of one starter
- fresh vegetable and potato, rice or pasta
- chef's complementing intermezzo fruit sorbet course
- fresh baked bread service

### starters | choose one

- caesar salad
- garden salad
- soup creation
- watermelon | with sweet balsamic syrup and fresh mint (*seasonal*)
- melon wedge | with diced fruits
- roma tomato & mozzarella salad



**tenderloin | \$32** | sea salt & peppercorn rubbed beef tenderloin slices, garlic & herbs alouette cream, tobacco onions

**carolina turkey medallions | \$26** | pan-fried, lemon & parmesan batter, marsala, wild mushrooms

**3-cheese chicken | \$27** | lightly breaded, vegetable julienne, three cheeses, peppercorn hollandaise

**emma's pairing | \$34** | slices of tenderloin paired with parmesan battered chicken breast drizzled with garlic & herbs alouette & minced prosciutto cream and tobacco onions



## plated course additions

**soup creations | \$4** | *choice of*: charleston she crab, tomato bisque, hearty chicken, gumbo, black bean, white bean & smoked bacon, mushroom broth & chicken dumplings

**carolina crab cake | \$6** | sweet charred corn relish, whole grain mustard cream

**chicken saltimbocca | \$28** | lightly breaded, sage, prosciutto, provolone, parmesan peppercorn alouette cream

**drunken pork tenderloin | \$28** | grilled bourbon glazed slices, bourbon spiked peppercorn jus, granny smith apple & red onion relish

**orange shoyu salmon | \$28** | orange soy sauce glaze, sesame cucumber & carrot slaw

**mustard plate | \$33** | slices of sage buttered & roasted pork tenderloin and a parmesan battered chicken breast drizzled with dijon cream and sautéed mushrooms



**shrimp cocktail | \$8** | 4 gulf shrimp, absolut peppar cocktail sauce, wasabi cucumber cream

**seared tuna | \$6** | thin sliced, sesame crusted, spicy asian noodles, wasabi cucumber cream

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\*If two entrees are selected, the higher price will apply. If a third entrée option is selected, an additional \$5.00 per person will apply to the highest price menu item.

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## honeymoon luncheon buffet

\$33 | 2 entrée \$36 | 3 entree

prices based on 1 hour of service, groups under 40 add \$5 per person

### event includes

- coffee & iced tea during event service
- cake cutting service
- champagne toast
- dessert selections are additional

### salad & bakery

- mixed garden greens with chef's dressings
- potato salad, cole slaw and sliced seasonal melon
- fresh baked southern yeast rolls, biscuits, sweet cornbread

### starch & vegetable

- garlic & herbs alouette potato casserole
- roasted garlic rice & vermicelli pilaf
- french green beans
- spicy orange marmalade carrots



### entree selections | choose 2 or 3

**pulled pork** | sweet apple balsamic syrup, jicama slaw

**deep fried carolina turkey breast** | sliced, sage & smoked bacon pan gravy

**carolina smoked ham** | coca cola glaze, whole grain mustard cream

**pork tenderloin** | sage buttered & roasted slices, parmesan peppercorn alouette cream

**southern fried chicken** | red chili honey

**pan-fried buttermilk chicken** | sweet onion & tasso velouté

**fire & spice rib roast** | mustard basted slices, caramelized onion, chimi-churri sauce

**rocky river meatloaf** | our special bacon wrapped recipe, smoked tomato jam, bourbon & black pepper gravy

**grilled cypress chicken** | italian marinated, garlic infused tomato concasse, herb aioli

**pecan roasted salmon** | dijon & maple basted, smoked tomato jam

**low country shrimp and grits** | gruyere grits, jumbo shrimp, tasso ham, andouille, scallions, mushrooms, roasted garlic, tomato filets, sweet cream

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### reception tip:

a little variety on the reception menu goes a long way to pleasing guests with special dietary needs. for example, consider pairing that sumptuous meat dish with a savory vegetarian option.

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## gathering receptions

prices based on 1 hour of service, minimum 50 guests

event includes:

- iced tea & coffee during event service

### classic gathering | \$40

- choice of 2 display stations
- choice of 4 hors d'œuvres | butler passed, providing 2 pieces of each per person
- choice of 2 culinary stations

### deluxe gathering | \$45

- choice of 2 display stations
- choice of 4 hors d'œuvres | butler passed, providing 2 pieces of each per person
- choice of 2 culinary stations
- fruit punch and lemonade

## cocktail hours

prices based on 1 hour of service, minimum 50 guests, excludes alcohol

### opal | \$10

- choice of 3 hors d'œuvres | butler passed, providing 2 pieces of each per person
- fruit punch & lemonade

### pearl | \$15

- choice of 4 hors d'œuvres | butler passed, providing 2 pieces of each per person
- fruit & cheese display

### ruby | \$17

- choice of 5 hors d'œuvres | butler passed, providing 2 pieces of each per person
- fruit & cheese display
- fruit punch & lemonade

## open host bar

per person	beer/copperidge	beer/canyon road	classic	premium	super	ultra
1 hour	\$10	\$12	\$12	\$15	\$18	\$20
2 hour	\$18	\$20	\$22	\$26	\$31	\$35
3 hour	\$24	\$26	\$30	\$35	\$42	\$45
4 hour	\$30	\$32	\$36	\$42	\$51	\$55
5 hour	\$34	\$36	\$40	\$47	\$58	\$65

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see "wine & spirits" for listing of liquor, wine & beer labels

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## gathering reception options

### hors d'œuvres collection (maximum of two of any one selection)

- |   |  |   |
|---|--|---|
| <ul style="list-style-type: none"> <li>• crab cake minis</li> <li>• cocktail shrimp</li> <li>• fried dim sum collection</li> <li>• asian short rib pot pie</li> <li>• peking duck roll</li> <li>• orange duck beggar purse</li> <li>• chicken sate collection</li> <li>• beef sate collection</li> <li>• roma tomato slices</li> <li>• proscuitto wrapped melon</li> <li>• mini deep dish pizza</li> <li>• caponata</li> <li>• pear &amp; brie in phyllo</li> <li>• crispy asparagus with asiago</li> <li>• pepperoni calzone</li> <li>• mushroom cap collection</li> </ul> | <ul style="list-style-type: none"> <li>• andouille &amp; caramelized onions</li> <li>• andouille sausage en croûte</li> <li>• chicken sate - cajun</li> <li>• artichoke &amp; peppadew trumpet</li> <li>• pecan breaded chicken finger</li> <li>• sweet potato puff</li> <li>• peaches &amp; brie puff</li> <li>• bbq pork in biscuit dough</li> <li>• bacon wrapped pork</li> <li>• southwest chicken salad in phyllo</li> <li>• smoked pork jalapenos</li> <li>• quesadilla collection</li> <li>• chilito collection</li> <li>• southwest springroll</li> <li>• mexican empanada</li> <li>• bacon wrapped chicken</li> </ul> | <ul style="list-style-type: none"> <li>• beef wellington</li> <li>• chicken wellington</li> <li>• brie with raspberry in phyllo</li> <li>• petite quiche collection</li> <li>• spanakopita</li> <li>• canapé collection</li> <li>• bruschetta collection</li> <li>• petite sandwich collection</li> <li>• tea sandwich collection</li> <li>• deviled eggs</li> <li>• minis - bacon cheeseburger</li> <li>• minis - chicago franks</li> <li>• frank in puff pastry</li> <li>• chicken tenders</li> <li>• chicken drumettes</li> <li>• meatballs</li> </ul> |
|---|--|---|

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## culinary stations - choose 2

- \*carvery | with sliced southern yeast rolls, choice of 1 selection
- smoked ham
  - smoked turkey breast
  - smoked brisket of beef
  - steamship of pork
  - drunken loin of pork

- \*crepes choose sweet or savory
- \*tuscan pasta
  - \*dessert flambé
  - \*stir-fry
  - \*scampi

- taco bar
- mash potato bar
- soup bar
- southern grits bar
- pizza bar

\*\$100 attendant/culinarian fee (per station, per 50 people)

## display stations - choose 2

- |   |  |  |
|---|--|--|
| <ul style="list-style-type: none"> <li>• rustic breads</li> <li>• antipasto</li> <li>• seasonal fruits</li> <li>• creamery cheeses</li> </ul> | <ul style="list-style-type: none"> <li>• harvest vegetables</li> <li>• sausage, ham &amp; bacon</li> <li>• shrimp   <small>based on 3 pieces per person</small></li> </ul> | <ul style="list-style-type: none"> <li>• pudding</li> <li>• milk &amp; cookies</li> <li>• chef's desserts</li> </ul> |
|---|--|--|



see our "expression" pages for complete hors d'œuvres descriptions.

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### fondue – chocolate | \$20 lb | dark, white or milk

dippers are priced separately  
5lb minimum, typically serves 10-15 guests per lb.

### dippers

pricing is per person for 1-hour of service, groups under 30 add \$2 per person

**snacks & smore's | \$3 pp**  
graham crackers, marshmallows, oreo cookies, popcorn, potato chips, pretzels

**fruit chunks | \$3 pp**  
pineapple, melon, banana, pear & apple slices, strawberries, dried fruit, maraschino cherries

**classic treats | \$4 pp**  
graham crackers, rice krispies treats, and a collection classic cookies: oreo, nilla wafers, nutter butter, chips ahoj, newtons and barnum's animals crackers

**i want it all | \$6 pp**  
all the above

### cake enhancements

prices based on 1 hour of service, groups under 50 add \$3 per person if you would like to add to existing reception or buffet subtract \$5

### coffee complement | \$10 pp

upgrades to Starbucks coffee and Tazo teas complemented with shaved chocolate, nutmeg, cinnamon sticks, whipped cream, rock candy stirrers, mint sticks, flavored granita brown sugar, orange zest and assorted monin flavorings

### chocolate tasting |\$14 pp

|assorted truffles & hershey's kisses  
|giant chocolate chip cookies  
|chocolate walnut fudge  
|chocolate fondue| fruits, toasted pound cake, graham crackers, marshmallows  
|chocolate dipped frozen fruit| strawberries, banana bites, pineapple rings  
|milk chocolate shooters| whipped cream

### flambé\* |\$12 pp

|cherries jubilee, bananas foster, flamed peaches & flamed pears| vanilla ice cream  
|toppings| candied almonds, candied walnuts

### tuxedo |\$12 pp

|tuxedo strawberries  
|black & white petite fours  
|ny cheesecake | sweet fruit compotes

### sweet crepes\* |\$10 pp

|add-ins| nutella, marshmallow fluff, warm fruit compotes, drunken bananas, candied nuts, whipped cream, graham crackers

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\*fountain rental - \$100  
20 lb minimum required  
\*\$100 attendant fee per fountain  
not recommended for outdoor events



cake enhancements  
\*\$100 attendant/culinarian fee  
(per station, per 50 people)



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## plated dinners

### events include:

- coffee & iced tea during event service
- cake cutting service
- champagne toast
- dessert selections are additional



### all plated dinners include

- choice of one starter
- chef's vegetable and chef's potato, rice or pasta (pasta dishes include chef's vegetable)
- fresh baked bread service
- chef's complementing intermezzo fruit sorbet course

~wine pairing suggestions

### starters | choose one

- roma tomato & mozzarella salad
- watermelon | with sweet balsamic syrup and fresh mint (seasonal)
- wedge | crisp iceberg, smoked bacon, blistered cherry tomatoes, baguette shards, bleu cheese & bacon dressing
- garden salad
- soup creation
- spinach | baby spinach tossed with dried cranberries, garlic & herbs alouette, spicy pecans, sugared applewood bacon and chopped egg; with our roasted shallot & balsamic vinaigrette

### piedmont turkey

**|\$41** | pan-seared sea salt and peppercorn rubbed breast tenders, sage & minced prosciutto cream ~bin 805 childress vineyards, pinnacle, north carolina

### pork filet medallions

**|\$42** | sage buttered and pan-seared medallions with parmesan peppercorn alouette cream sauce ~bin 520 childress vineyards, "reserve", chardonnay, north carolina

### pecan roasted salmon

**|\$41** | roasted on a silky pecan wood plank, dijon & maple basted with smoked tomato jam ~bin 302 hogue cellars, riesling, columbia valley, washington

### prime rib

**|\$43** | herb crusted and slow roasted, classically presented with herbed au jus and horseradish cream ~bin 815 childress vineyards, cabernet franc, north carolina

### plantation chicken

**|\$41** | pan seared, lightly breaded calabash stuffed breast, white cheddar, pesto, fire roasted red peppers & country ham, peppercorn velouté ~bin 510 clos du bois, chardonnay, north coast, california

### chicken pecan

**|\$41** | pan-seared, pecan crusted breast, vermont maple & vanilla bean glaze ~bin 401 robert mondavi, pinot grigio "private selection", california

### tournedos

**|\$43** | pan-seared beef tender medallions, smoked bacon & corn relish, peppered basil soy sauce ~bin 722 ravenswood, zinfandel "old vine", sonoma, california

### filet

**|\$48** | pan-seared, sea salt & peppercorn rubbed, garlic & herbs alouette, minced prosciutto cream sauce, tobacco onions ~bin 702 genesis by hogue cellars, merlot, columbia valley, washington

### filet combinations |

petite filet presentation paired with:  
 five-spice duck breast | \$52  
 pecan roasted salmon | \$51  
 plantation chicken | \$50  
 lobster tail | \$58

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## plated course additions

shrimp cocktail | \$8 | 4 gulf shrimp, absolut peppar cocktail sauce, wasabi cucumber cream

carolina crab cake | \$6 | sweet charred corn relish, whole grain mustard cream

seared tuna | \$6 | thin sliced, sesame crusted, spicy asian noodles, wasabi cucumber cream

duck apple salad | \$5 | crisp apple & walnut salad, roasted & shredded duck



### children's collection

choose to have the children share in the adult selections for half of the menu price or choose from these selections for \$20.00

children's collections begin with a fresh fruit cup, served with fries & applesauce and are completed with a scoop of vanilla ice cream

selections are for children aged 5-15 and under and include soda, iced tea or milk *unless requested all children meals will be served first.*



### grilled cheese

american cheese on wheatberry bread

### p b & j

wheatberry bread spread with smooth peanut butter and grape jelly

### cheeseburger

2 mini burgers with lettuce, tomato and american cheese

### just noodles

penne noodles tossed in a little butter and served with a sprinkling of parmesan cheese

### hot dog

2 mini hot dogs with yellow mustard



### mac & cheese

the classic

### chicken dippers

with honey mustard and bbq dippin' sauce

### plain-o-chicken

plain-o grilled chicken breast  
lightly seasoned and grilled

### 6 abney on wheat

with lettuce, tomato, yellow mustard and american cheese on wheatberry bread

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## honeymoon dinner buffet

\$52 | 2 entrée \$57 | 3 entree

prices based on 1 hour of service, groups under 50 add \$5 per person

### event includes:

- coffee & tea station during event service | complemented with assorted biscotti, shaved chocolate, nutmeg, cinnamon sticks, whipped cream, rock candy stirrers, mint sticks, flavored granita brown sugar, orange zest and assorted monin flavorings
- coffee & iced tea during dinner service
- cake cutting service
- champagne toast

### salad & bakery

- chef's garden salad, apple slices with sweet balsamic syrup & fresh mint, spicy asian noodle salad, louis bay shrimp salad and marinated hearts of palm
- fresh baked southern yeast rolls, biscuits, sweet cornbread
- wedding cake enhancement station | featuring an elegant combination of black & white petite fours, café pastries and dessert bar slices (providing for 2 pieces per person)

### starch & vegetable

- yukon gold lyonnaise potatoes
- roasted garlic rice & vermicelli pilaf
- asparagus with peppercorn hollandaise
- spicy orange marmalade carrots

### entree selections | choose 2 or 3



**drunken pork** | grilled bourbon glazed slices, bourbon spiked peppercorn jus, granny smith apple & red onion relish

**bronzed fresh catch** | lightly blackened & pan-seared white fish, cajun rémoulade

**pecan roasted salmon** | dijon & maple basted, smoked tomato jam

**rib roast** | thin sliced, vidalia onion marmalade, garlic & herbs alouette cream sauce

**country pork chop** | boneless chops, pan-fried, red-eye gravy

**smoked chicken & italian sausage penne** | mushrooms, sweet onions, zucchini, pesto cream

**black bean ravioli** | smoked chicken, mushroom & tasso ham cream

**smoked brisket of beef** | cowboy rub, smoked bacon & corn relish, peppered basil soy sauce

**asian flank steak** | marinated, seared & sliced, sesame cucumber & carrot slaw

**deep fried carolina turkey breast** | sliced, sage & smoked bacon pan gravy

**3-cheese chicken** | lightly breaded, vegetable julienne, three cheeses, peppercorn hollandaise

**grilled cypress chicken** | italian marinated, garlic infused tomato concasse, herb aioli

**southern fried chicken** | red chili honey

**orange shoyu glazed duck breasts** | orange soy sauce glaze, sesame cucumber & carrot slaw

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# other events

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## other events tip:

can't find a way to get everything done? enlist the help of your friends to meet those last-minute chores. but make it fun: organize a "working party."

if providing for everyone just isn't possible, consider handing out movie tickets to the uninvited guests — or plan a separate cocktail party just for them.



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## bridal and couples showers

prices based on 1 hour of service  
groups under 30 add \$2 per person  
served with coca-cola soft drinks, bottled waters and your choice of coffee or iced tea during event service

### shower idea: culinary demo | \$20

spend an afternoon with your friends learning a couple of tricks in the kitchen. all culinary demonstrations are done by our expertly trained chefs. demonstrations include recipe & menu cards for each individual guest, coffee service and of course your edible creations.



### chocolate showering | \$19

- assorted truffles and hershey's kisses
- giant chocolate chip cookies
- chocolate fondue served with assorted fruits, toasted pound cake, graham crackers and marshmallows
- chocolate dipped frozen banana bites and pineapple rings
- milk chocolate shooters with fresh whipped cream

### botanica showering | \$19

- vanilla marinated melon, citrus segments in passion fruit & honey syrup and watermelon with sweet balsamic syrup and fresh mint
- collection of raisins and dried fruits
- chocolate dipped frozen strawberries, banana bites and pineapple rings

## rehearsal dinners

we understand how planning a rehearsal dinner requires more consideration than it used to.

many of today's couples are forgoing more traditional sit-down dinners in favor of casual, relaxing affairs. they are inviting more than just the wedding party. and they are deciding to hold the event two days prior to the wedding rather than the night before.

our staff will meet your needs, regardless of which path you choose, by providing the appropriate venue to accommodate all your guests and a delightful meal that meets your highest expectations.

### rehearsal dinner tip:

If you plan a small wedding, consider inviting everyone to the rehearsal dinner. Your out-of-town guests and closest friends who are not a part of the ceremony will appreciate the gesture.

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## carolina brunch

the day after all the festivities is a fantastic time to hold one final get-together, especially if you and your newly wedded aren't leaving for your honeymoon right away. This can be an all-comers affair, or just a special time for you and your family to decompress.

\$35 | 2 entrée \$40 | 3 entree

prices based on 1 hour of service, groups under 50 add \$3 per person

champagne service add \$5 per person, additional bottle wine selections are available

### fruit, bakery & beverages

- sliced seasonal fruits & berries
- muffins, bagels, sweet cornbread & buttermilk biscuits | butter, apple butter, cream cheeses, honey & jams
- v8 juice, cranberry juice, apple juice and fresh squeezed orange juice
- coffee & iced tea during event service

### accompaniments

- scrambled eggs | *toppings* | sautéed wild mushrooms, ham, cheddar
- thick cut smoked bacon & grilled carolina smoked ham
- potato savoyarde
- chef's garden salad | dressings & crudités
- spicy thai noodle salad and roasted yukon gold potato salad

### \*\*chef attended stations

- omelets | eggs, egg whites, eggbeaters | *collection of add-ins* | ham, bacon, smoked turkey, bell pepper, mushroom, onion, spinach, tomato, cheese
  - carved roasted breast of turkey\* | cocktail rolls, roasted pepper sauce, peppercorn hollandaise
- \*\$100 attendant fee (per 50 people)

entree selections | choose 2 or 3

presented with chef's selection of vegetable and potato or rice

pecan waffle | cap'n crunch fried chicken breast, orange maple syrup

low country shrimp and grits | gruyere grits, jumbo shrimp, tasso ham, andouille, scallions, mushrooms, roasted garlic, tomato filets, sweet cream

pan-fried carolina turkey medallions | lemon & parmesan batter, marsala, wild mushrooms

black bean ravioli | smoked chicken, mushroom & tasso ham cream

fire & spice flat-iron | mustard basted slices, caramelized onion, chimi-churri sauce

pecan roasted salmon | dijon & maple basted, smoked tomato jam

pan-fried buttermilk chicken | sweet onion & tasso velouté

chicken saltimbocca | lightly breaded, sage, prosciutto, provolone, parmesan peppercorn alouette cream



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# wine & spirits

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when the liquor was gone the fun was gone.

irish proverb



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Charleston Area Convention Center

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## open host bar

per person	beer/copperidge	beer/canyon road	classic	premium	super	ultra
1 hour	\$10	\$12	\$12	\$15	\$18	\$20
2 hour	\$18	\$20	\$22	\$26	\$31	\$35
3 hour	\$24	\$26	\$30	\$35	\$42	\$45
4 hour	\$30	\$32	\$36	\$42	\$51	\$55
5 hour	\$34	\$36	\$40	\$47	\$58	\$65

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## liquor selections

### classic bar

gilbey's vodka, gordon's gin, castillo rum, montezuma gold tequila, beam 8 star whiskey, windsor canadian whiskey, grants scotch whisky

*domestic & premium beers and copperidge wines*

### super premium bar

ketel one vodka, tanqueray gin, captain morgan original spiced rum, jose cuervo gold, jack daniel's whiskey, crown royal canadian whisky, johnnie walker black label scotch whisky

*domestic & premium beers and canyon road wines*

### cordial classics

(ultra premium equivalent)

romana white sambuca, kahlúa coffee liqueur, disaronno amaretto originale, baileys original irish cream, frangelico hazelnut liqueur, godiva original chocolate liqueur, grand marnier cordon rouge liqueur, courvoisier vsop cognac

### premium bar

smirnoff vodka, beefeater gin, bacardi superior rum, sauza gold tequila, jim beam bourbon, canadian club canadian whisky, j&b scotch whisky

*domestic & premium beers and copperridge wines*

### ultra premium bar

grey goose vodka, tanqueray 10 gin, appleton estate rum, patron silver, bulleit bourbon, crown royal special reserve canadian whisky, glenlivet 12 year old scotch whisky

*domestic & premium beers and canyon road wines*

### prudent cordials

(super premium equivalent)

dekuyper amaretto almond liqueur, carolans irish cream liqueur, kamora coffee liqueur, grangala triple orange liqueur, korbel brandy

## wine selections

copperidge wines by the glass | chardonnay, merlot, white zinfandel

ultra premium wines by the glass | canyon road chardonnay, canyon road pinot noir, canyon road merlot, canyon road pinot grigio

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\*\$100 bartender fee (per 100 people)

all beverage services on the premises require the services of a bartender or attendant. all personnel service fees are for up to 2 hours, additional hours are at \$25 per hour.

all of our servers and bartenders are certified by CARE, a skills-based training program that is designed to prevent intoxication, underage drinking, and drunk driving.

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## beer selections

### domestics

budweiser, bud light, michelob ultra,

domestic available upon request

1 case minimum purchase.

miller lite, michelob light, shock top, michelob seasonal selection, o'doul's na

### premiums

palmetto amber, heineken, samuel adams

premium available upon request

1 case minimum purchase.

heineken light, land shark, new belgium fat tire, amstel light, samuel adams light

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## consumption bar

### per drink

classic bar

premium bar

super premium bar

ultra premium bar

domestic beer | budweiser, bud light, michelob ultra, o'doul's na

import beer | palmetto pale ale, heineken, samuel adams

copperidge wines by the glass | chardonnay, merlot, white zinfandel

canyon road wines by the glass | chardonnay, merlot, pinot noir, pinot grigio

drink tickets – beer & copperidge wines

drink tickets – beer & canyon road wines

drink tickets – classic bar

drink tickets – premium bar

drink tickets – super premium bar

drink tickets – ultra premium bar

hosted	cash
\$6.50	\$7.00
\$7.00	\$7.50
\$8.00	\$8.50
\$9.00	\$9.50
\$4.50	\$5.00
\$5.00	\$5.50
\$5.00	\$5.50
\$6.00	\$6.50
\$5.50 ea	
\$6.50 ea	
\$7.00 ea	
\$7.50 ea	
\$8.50 ea	
\$9.50 ea	

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## mixology bars

20 drink minimum

### classic's | \$10.00 each

A collection of classic cocktails from the pre-prohibition era such as old fashion's, manhattan's, sidecar's, gin express', gin sling's, and perfect martini's

### tropical sensations | \$11.00 each

a collection of rums, juices and purees to create shaken and muddled caribbean classics such as mojito's, dark & stormy's, mai tai's, and moscow mule's



## beverage stations

30 person minimum

### spirits | \$25 per person

(up to 2 hours of service, includes attendant)

Mojitos, moscow mules, sangrias, margaritas, and other classic cocktails

## refreshment by the gallon

gallon serves approximately 20 to 25 drinks

### cocktails gallon | \$150 ½ gallon | \$75

- mojito | appleton reserve rum, mint, sugar, lime, club soda
- Old cuban | appleton reserve rum, prosecco, lime juice Mint, and bitters
- perfect margarita | patrón silver, cointreau, grand marnier, fresh lime
- ketel one classics | choose mandrin screwdriver, grey hound, seabreeze, bloody mary, moscow mule, or citron lemonade
- moscow mule | ketel one vodka, lime juice, blenheim south carolina ginger ale, lime

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### martini's | \$12.00 each

"stirred and shaken" ketel family of vodkas, tanqueray gins, jack daniels, bulleit bourbon, crown royal and dewar's with a collection of flavored spirits and juices to create classics and new favorites

### classic eye openers | \$9.00 each

this will wake you up, ketel one flavored vodkas to create classic bloody mary's, screwdriver's, seabreezes & grey hounds and mimosas & kir royals

### mocktail beverages | \$10 per person

(up to 2 hours of service, includes attendant)

lemonade, sparkling cider, gentle juleps and our carolina red mocktail

### mocktails & non-alcoholic

gal | \$39 ½ gal | \$20

- lemonade or fruit punch
- coco colada | pineapple juice, coconut milk, cream
- cranberry melonball | cranberry juice, lemon juice, simple syrup, sprite, balls of melon
- frozen ocean | apple juice, lemon juice, simple syrup, sprite, balls of melon
- gentle julep | cranberry, pineapple juice, fresh mint
- carolina red | pineapple juice, orange juice, grenadine, lemonade, watermelon chunks

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featured wine collection - \$26 per bottle

inspired by the scenic roads that wander through california's stunning wine country



100 **chardonnay** | medium-bodied wine with notes of crisp apple and ripe citrus fruit with a hint of cinnamon spice. A delicious complement to grilled chicken, lighter pasta dishes or mild cheeses

101 **cabernet sauvignon** | medium-bodied wine rich and flavorful hints of ripe raspberry and a velvety smooth finish. Enjoy with grilled red meats,

102 **white zinfandel** | light bodied wine with hints of strawberry, cherry, and watermelon flavors and a smooth crisp finish. serve chilled with appetizers, fresh fruits, or summer salads



103 **pinot noir** | medium-bodied pinot noir with aromas of cherries and fresh pomegranates. rain followed by warm days in the south of california brought fresh fruit aromas and full flavors into the wine. a cherry palate with a velvety smooth finish.

104 **merlot** | dry medium intensity red wine: with a soft and elegant mouthfeel, this wine has deep flavors of rich cherries and jammy blackberries, followed by hints of vanilla and spice. perfect with poultry and grilled meats or red pasta dishes.



105 **sauvignon blanc** | dry light intensity white wine: flavors of fresh green apples, ripe orange blossoms and honeydew melon. a touch of semillon in the blend lends a nice sweetness balanced by a crisp acidity. california sunshine in a bottle.

106 **pinot grigio** | dry light intensity white wine: this fruity wine has an excellent acid balance and fresh floral aromas. red apple and peach flavors burst onto the palate. crisp, clean finish. canyon road is crafted in a wine style that is dedicated to fruit, citrus aromas and unique berry flavors.

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## wine selections by the bottle

bottle serves approximately 4-5 glasses

bin pinot noir			
600	rodney strong "russian river", sonoma	30	
601	de loach, central coast. california	32	
602l	laboure roi maximum, france	36	
605	steele, santa ynez valley	38	
610	acrobat, napa	44	
bin merlot			
700	franciscan, oakville, napa	30	
701	frogs leap, napa,	45	
702	silverado, napa	50	
703	chalk hill, sonoma	70	
704	duckhorn, napa	80	
bin cabernet sauvignon			
901	simi, sonoma	36	
906	hess alomi vineyards, napa	36	
907	beringer "knights valley", napa	44	
908	trefethen, sonoma	60	
909	stags leap "artemis" napa	75	
910	jordan, sonoma	90	
911	silver oak alex, napa	90	
915	caymus, napa	120	
920	diamond creek, napa	240	
bin reds – misc .			
801	croft distinction, port	32	
804	guenoc, petite syrah, lake county	32	
805	st. francis, claret	36	
bin whites/blush - dry/sweet & misc.			
301	murphy goode, fume blanc, alexander valley		29
302	willamette valley reisling, willamette valley oregon		30
303	pine ridge, chenin blanc, napa		32
304	ferrari carano, fume blanc, sonoma		36
305	conundrum, blend, napa		38
306	duckhorn, sauvignon blanc, napa		44
307	cakebread, sauvignon blanc, napa		49
bin pinot grigio			
400	tiefenbrunner, italy		30
401	maso canali, italy		34
402 j,	pinot gris, sonoma		36
405	santa margherita, italy		39
bin chardonnay			
500	edna valley, edna vally, california		29
501	rodney strong "chalk hill", sonoma		32
502	steele cuvee, napa		36
503	sonoma cutrer, sonoma		38
510	la crema, sonoma		38
520	trefethen, sonoma		39
522	ferrari carano, sonoma		46
530	jordan, napa		49
bin sparkling - champagne			
130	mumm, brut prestige, split (serves one), napa		10
202	riondo veneto, prosecco, italy		30
210	j, brut, sonoma		40
211	veuve clicquot, "yellow label" champagne, france		76



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know where to find the information and how to use it - that's the secret of success

albert einstein



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## general information

to our customers and guests we are eager to help you, both in the planning and serving of your function. should the menu selections presented here not fulfill your requirements, please let us know as we welcome the challenge to custom tailor menus to your specific needs. thank you for choosing the embassy suites charleston area convention center and our culinary and banquet teams.

### food service

all food served on the hotel premises must be supplied and prepared by the hotel's culinary team. due to the hotel having no control of how food is transported, stored or secondarily prepared after it leaves the premises, no leftover food from catered functions may be taken from the hotel. notice: consuming raw or undercooked beef, steak, meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

### beverage service

all alcoholic beverages, to be served on the hotel premises (or elsewhere under the hotels alcoholic beverage license) for the function, must be dispensed only by hotel servers and bartenders. alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age. all of our servers and bartenders are certified by CARE. CARE is the global leader in education and training for the responsible service, sale, and consumption of alcohol. CARE is a skills-based training program that is designed to prevent intoxication, underage drinking, and drunk driving.

all prices are per person unless otherwise noted

### tax and service charge

a customary 22% service charge and applicable sales taxes will be added to all food and beverage charges as well as any meeting room rental and audio visual charges as specified on the contract and beo. all banquet functions require a minimum number of attendees. any banquet function not attaining listed minimums will be subject to published per person surcharges in addition to the customary service charge and sales tax. service fees for bartenders, food station attendants and other additional staff are applicable. all beverage services and hospitalities on the premises require the services of a bartender or attendant. all personnel service fees are for up to 4 hours, additional hours are at \$25 per staff member, per hour.

### pricing

confirmed food and beverage pricing will not be given more than 6 months prior to any event date. our culinary team uses only the finest ingredients in the preparation of your meals. due to fluctuating food and beverage prices, menu prices may change without notice unless arrangements are confirmed by a signed banquet event order (beo).

### take the elevator home

deluxe accommodations can be reserved for your guests. reservation cards are available at no charge. all overnight guests are invited to enjoy our facilities. we will make our best rates available to you and your guests.

### entrée tasting

complimentary entrée taste panels may be arranged for definite business on special menus for up to 4 persons. additional attendees can be accommodated at 50% of the menu price.

### event details & guarantees

to ensure our entire team is prepared and all your needs are accommodated we request that the final details of your event be submitted 2 weeks in advance of your event. confirmation of the final guaranteed attendance is required at least 3 working days in advance of all functions.

### parking

free event parking is available. the hotel is not responsible for loss or damage to the automobiles or their contents while parked on hotel property.

### special event services

our staff will be pleased to assist you with any recommendations for floral arrangements, decoration services, photographers and entertainment to create your event.

your catering contract will contain the complete terms and conditions

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## info for our overnight guests

### cooked-to-order breakfast

mon-fri | 6:00am-9:00am  
 sat, sun & holidays | 7am-10:30am

our complimentary cooked-to-order breakfast offers you a variety of great tasting and healthy options. so whether you're counting points, carbs or calories, you can count on us. it's convenient to just grab something on the go or sit down for an omelet made just the way you like it.

*guests must present the hotel issued voucher to obtain breakfast. breakfast vouchers are available for local guests at \$11.50 each plus current sales tax.*

### manager's reception

daily | 5:30pm-7:30pm

our nightly manager's reception\* features a variety of cold beverages, bar snacks and warm conversation, signaling the beginning of a relaxing evening. enjoy them in our atrium that offers you a tranquil place to unwind and socialize  
*\*subject to state and local laws. must be of legal drinking age.*

### lost & found

the housekeeping department administers lost and found. the hotel cannot be responsible for damage or loss of any articles or merchandise left in the hotel prior to or following your event or meeting.

### palm tree grill

you have found the place where come-as-you-are dining gets upgraded to first class. where new world tastes cross through classic carolina cuisine and a charged atmosphere melds with hip comfort. enter a restaurant and lounge where great dining is underscored by informed, seamless service. menu selections feature the finest in beef, pork and river & lake seafood, diverse, original and habit forming.

#### main dining room –ext 2040

lunch | 11-2  
 dinner | mon – sat, 5pm –10pm  
 sunday | 11-10

#### lounge dining –ext 2045

lunch | daily, 11am –10pm  
 dinner | daily, 5pm –10pm

#### beverage service

mon – thurs | 11am –midnight  
 fri–sat | 11am–1am  
 sun | 11am – midnight

### transportation

the hotel provides limited complimentary shuttle service to local destinations including downtown charleston, charleston regional airport and tanger outlet mall. service is based on availability and schedules are available upon request. limousine service and car rental are available with desks in the hotel lobby to arrange for vip and group transportation. Charleston regional airport is located approximately 4 miles and 10 minutes from the hotel. hotel shuttle service is not available.