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hotelmeline.com

E M E L I N E

BANQUET + CATERING MENU 2025







Gatherings *with* Emeline

VOYAGE, ALWAYS

Emeline is a clever and thoughtfully designed retreat crafted with the curious traveler in mind charting their own course.

Our experienced team embodies the persona of a consummate host, always focused on the vibrant days of hospitality.





Breakfast

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BREAKFAST BUFFETS

*Breakfast Buffets are served with regular and decaffeinated coffee, and a selection of premium teas.
Maximum duration of 90 minutes continuous service.*

TRADITIONAL CONTINENTAL

Housemade Assorted Baked Goods & Pastries - *whipped butter & jams*

Seasonal Sliced Fruit

Greek Yogurt Parfait - *housemade granola, seasonal berries*

Overnight Oats - *chia seeds, steel cut oats, berry compote*

CLASSIC AMERICAN

Housemade Assorted Baked Goods & Pastries - *whipped butter & jams*

Seasonal Sliced Fruit

Greek Yogurt Parfait - *housemade granola, seasonal berries*

Overnight Oats - *chia seeds, steel cut oats, berry compote*

Scrambled Eggs

Crispy Applewood Smoked Bacon

Storey Farms Pork Sausage

Crispy Skillet Potatoes

CHART YOUR TRAIL

Housemade Assorted Baked Goods & Pastries - *whipped butter & jams*

Seasonal Sliced Fruit

Greek Yogurt Parfait - *housemade granola, seasonal berries*

Overnight Oats - *chia seeds, steel cut oats, berry compote*

Vegetable Frittata

Scrambled Eggs - *+\$3/person add spinach, gruyère or cheddar, chives*

Crispy Applewood Smoked Bacon

Hashbrown Casserole - *onions, cheddar cheese*

Marsh Hen Stone Ground Grits

BRUNCH BUFFET

*Breakfast Buffets are served with regular and decaffeinated coffee, and a selection of premium teas.
Maximum duration of 90 minutes continuous service.*

THE VOYAGER, BRUNCH

Housemade Assorted Baked Goods & Pastries - *whipped butter & house jams*

Greek Yogurt Parfait - *housemade granola, seasonal berries*

Chopped Salad - *romaine, frisee, candied bacon, french toast croutons*

Edamame Toast - *edamame mousse, citrus, ricotta, sourdough*

Classic Eggs Benedict

Chicken & Waffles

Crispy Applewood-Smoked Bacon

Storey Farms Pork Sausage

Hashbrown Casserole - *onions, cheddar cheese*

Crispy Skillet Potatoes - *peppers, spinach*

BEVERAGE ADDITIONS

2 HOUR BLOODY MARY BAR

Charleston Bloody Mary Mix, Celery, Onions

2 HOUR MIMOSA BAR

orange, pineapple, grapefruit

2 HOUR BLOODY MARY & MIMOSA BAR

ENHANCEMENTS

Subject to \$200 culinary attendat fee per 75 guests for each station. Priced per Person.

SHRIMP & GRITS

marsh hen ground grits with spicy andouille sausage, local creek shrimp, peppers, onions, cheddar, parmesan, gravy

PANCAKES OR FRENCH TOAST

pecan maple syrup, espresso ricotta, berry compote

BREAKFAST TOASTS

Choose Two:

Edamame & Ricotta Toast - *edamame mousse, citrus, ricotta, sourdough*

Smoked Salmon Toast - *smoked salmon, citrus creme fraiche, capers, red onion, sourdough*

Stone Fruit & Honey Ricotta - *seasonal stone fruit, strawberry, honey ricotta, sourdough*

BAGEL BAR

assorted bagels, whipped butter, cream cheese, cranberry-walnut cream cheese, pimento cheese, smoked salmon, capers, onion, cornichons

STEAK & EGGS*

roasted strip steak, farm fresh eggs made to order

FARM EGG OMELET*

whole eggs, egg whites, sausage, bacon, ham, mushrooms, spinach, bell pepper, onion, tomato, cheddar, feta

INTERMISSIONS

Includes a maximum duration of 45 minutes continuous service. All package breaks must be ordered based on full guarantee. Priced per Person.

ON THE TRAIL

fresh whole fruit, individual trail mix, spiced nuts, housemade granola bars,

THE PASTRY SHOP

Choose Three: all housemade

cereal bars, breakfast breads & loaves, muffins, scones, or poundcake

TAKE A BREAK

pimento cheese & seeded lavash, spinach dip & tortilla chips, roasted pepper hummus & whole wheat pita, assorted seasonal crudité & blue cheese dip

REFUEL

chobani greek yogurt, smoothies, protein bars & KIND bars, cold brew, regular & sugarfree redbull

IN THE SEASON

Chef's Selection:

finger sandwiches, seasonal skewers, seasonal tarts

SOUTHERN EXPOSURE

country fried chicken biscuits with spicy honey mustard, fried pickles, assorted shortbread cookies

ENHANCEMENTS

Individual Enhancements

Whole Fruit

Sliced Fruit

Overnight Oats

Individual Trail Mix

Assorted Bag of Chips or Pretzels

KIND Granola Bars

Seasonal Crudit  with Ranch Dip

Roasted Red Hummus & Pita

Assorted Biscuits

Monkey Bread

Assorted Cookies

Assorted Breakfast Pastries

Assorted Dessert Bars

Assorted Shortbread

BEVERAGE ADDITIONS

*Day packages to include regular and decaffeinated coffee, premium tea, soft drinks and bottled spring water.
Premium packages include standard day package offerings plus regular and flavored sparkling water.
Half day maximum is 4 hours, full day maximum is 8 hours. Priced per Person*

HALF DAY BEVERAGE PACKAGES

FULL DAY BEVERAGE PACKAGE

A LA CARTE

Regular & Decaffeinated Coffee

Iced Tea or Hot Tea

Bottled Spring & Sparkling Water

Flavored Sparkling Water

Assorted Coca-Cola Soft Drinks

Orange Juice

Cranberry or Grapefruit Juice

Lemonade

Cold Brew Coffee

Regular or Sugarfree Red Bull

Lunch

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LUNCH BUFFET

*Lunch Buffets are served with regular and decaffeinated coffee, and a selection of premium teas.
Available from 11am–2pm. Maximum duration of 90 minutes continuous service. Priced Per Person.*

THE CARAVEL, DELI

House-made Chicken Noodle Soup

Baby Spinach Salad - *Grape Tomato, Red Onion, Carrot, Emeline House Vinaigrette*

House-made Southern Style Potato Salad

Pasta Salad

Assorted Fresh-Baked Cookies

CHOICE OF THREE

WRAPS

Roasted Turkey - *Provolone, Baby Arugula, Roasted Red Peppers, Pesto Aioli*

Italian Trio - *Salami, Coppa, Mortadella, Provolone, Red Onions, Tomato*

Mediterranean - *Pepper Hummus, Cucumber, Onion, Olives, Lettuce, Feta, Garlic Wrap*

FAVORITES

Shrimp Salad Roll - *Crisp Celery, Greens*

Oven Roasted Chicken Salad Croissant - *Red Grapes, Crisp Celery, Walnuts*

Portobello and Roasted Red Pepper - *Sourdough, Boursin, Arugula*

Lettuce wraps available upon request

HOT

Reuben - *Sliced Corned Beef, Sauerkraut, Thousand Island Dressing, Toasted Rye*

French Dip - *Roasted Sirloin Strip, Provolone, Caramelized Onions, Au Jus on the side*

BBQ Pulled Pork - *Slow Roasted Pulled Pork Shoulder, Blue Cheese Slaw, Pickled Onions, Potato Roll*

LUNCH BUFFET

*Lunch Buffets are served with regular and decaffeinated coffee, and a selection of premium teas.
Available from 11am–2pm. Maximum duration of 90 minutes continuous service. Priced per Person.*

THE GARDEN

Includes House-made Blondies and Brownies

Arugula

Spinach

Tuscan Farro

Brown Rice, Tomatoes

Corn Succotash, Cucumber

Roasted Beets

Lime Ginger Soy Dressing

Citrus Oregano Vinaigrette

Buttermilk Ranch

CHOICE OF TWO PROTEINS

Roasted Chicken Breast, Sliced Filet, Blackened Salmon, Tofu

THE FRIGATE

Little Gem Salad - Radish, Carrot, Heirloom Tomato, Emeline House Vinaigrette or Peppercorn Ranch

Corn & Tomato Salad - Corn, Peppers, Tomato, Onion

Buttermilk Fried Chicken

Grilled Shrimp with Garlic and Tomato

Southern Style Slaw

Macaroni & Cheese

Seasonal Vegetables

Home-Style Corn Bread with Whipped Butter

Chocolate Ganache Tarte

Seasonal Cobbler

LUNCH BUFFET

*Lunch Buffets are served with regular and decaffeinated coffee, and a selection of premium teas.
Available from 11am–2pm. Maximum duration of 90 minutes continuous service. Priced per person.*

THE CATAMARAN, MEDITERRANEAN

White Bean and Seasonal Vegetable Soup

Classic Greek Salad- *Romaine, Tomato, Cucumber, Kalamata Olives, Red Onion, Feta, Herb Vinaigrette*

Tomato and Cucumber Salad

Warm Pita Bread

Tzatziki

Roasted Cauliflower

Roasted Carrots - *Harissa, Mint and Pistachio*

Falafel

Roasted Chicken Breast - *Roasted Red Pepper and Tomato Sauce*

Shrimp Scampi

Orzo with Garlic Rapini

Nutella Strawberry Cannoli

Olive Oil Panna Cotta - *Citrus Tuile, Candied Orange Zest, and Balsamic Reduction*







Dinner

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CANAPES

All canapes require a minimum order of 50 pieces per item. Prices below reflect individual piece. Packages available with a dinner menu or stations. Minimum order of 2 canapes per person required.

HOT CANAPES

Lump Crab Cake, Caper Remoulade

Parmesan and Basil Arancini

Vegetable Samosa

Blackened Fish or Chicken Taco

Buffalo Chicken Meatball

Sausage En Croûte

Chicken Empanada with Avocado Mousse

Beef and Polenta Cake

Shrimp and Grits Croquette

Chicken and Waffles

COLD CANAPES

Tomato, Mozzarella, and Basil Bruschetta

Tuna Wrapped Oyster

Shucked Oysters

Ceviche

Choice of: Passionfruit Salmon, Octopus, Citrus Snapper

Salmon Poke

Shrimp Cocktail

Foie Gras Profiterole

Beet Tartar

Mushroom Fricassee

Muffin BLT with Candied Bacon

RECEPTION STATIONS - *Starters*

All display stations must be ordered based on the full guarantee; three or more stations, fourth station at 75% of guarantee. Includes 90 minutes of continuous service. Minimum of two stations unless ordered with a dinner menu. Priced per Person.

MEZZE

Tzatziki, Hummus, Baba Ganoush,
Heirloom Carrots, Celery, Herbed Olives
Cucumber, Feta and Tomato Salad
Grilled Pita, Lavash

CHARCUTERIE & CHEESE

Charcuterie or Cheese Stations Available A La Carte

Local & Imported Artisan Cheese, Salami, Coppa, Mortadella
Seasonal Mostarda, Mixed Nuts, Local Jam, Honey
Water Crackers, Lavash, Grilled French Bread

DIP BAR

Pimento Cheese & Seeded Lavish, Spinach Dip & Tortilla Chips,
Red Pepper Hummus & Pita, Buffalo Chicken Dip & Crostini

RAW BAR

Must be passed, or inside during the months of June - August

Chef's Selection of East and West Coast Oysters,
Poached Local Shrimp, Crab Claws, Seasonal Ceviche
Cocktail, Mignonette, Horseradish, Lemon, Micro Tabasco
Tarro Chips and Crackers

RECEPTION STATIONS - *Dinner*

All display stations must be ordered based on the full guarantee; three or more stations, fourth station at 75% of guarantee. Includes 90 minutes of continuous service. Minimum of two stations unless ordered with a dinner menu. Priced per person

SLIDERS

Choose Three

Wagyu, Bacon and Cheddar, Jalapeño Ketchup

Lump Crab Cake, Grain Mustard Tarter

Chicken BLT, Lemon Aioli

Barbeque Brisket, Blue Cheese Slaw

Bean and Grain, Hatch Chili Aioli

PASTA

Choose Three

Rigatoni (Frannie and the Fox Recipe) - *Braised Lamb Ragu, Rosemary, Pecorino*

Gnocchi - *Braised Short Rib, Oyster Mushroom, Arugula, Pecorino, Herb Jus*

Orecchiette - *Italian Sausage, Rapini, Rustic Tomato Sauce*

Penne - *Bocconcini Mozzarella, Spinach, Basil, Parmesan, Roasted Toy Box Tomato*

Fusilli - *Roasted Cauliflower, Capers, White Wine Butter*

SALAD STATION

Grilled Chicken +\$3 / Steak +\$5

Caesar - *Romaine Lettuce, Polenta Croutons, Caesar Dressing*

Mediterranean - *Olives, Tomato, Feta, Onion, Dates, Lemon & Oregano Vinaigrette*

Little Gem - *Radish, Carrot, Heirloom Tomato, Emeline House Vinaigrette or Peppercorn Ranch*

CHICKEN ROULADE

Parsnip Puree, Brussel Sprouts

SALMON BYALDI

Fingerling Potatoes, Haricots Verts

BEEF TENDERLOIN*

Potatoes Au Gratin, Asparagus

RECEPTION STATIONS - *Dessert*

All display stations must be ordered based on the full guarantee; three or more stations, fourth station at 75% of guarantee. Includes 90 minutes of continuous service. Minimum of two stations unless ordered with a dinner menu. Priced per person.

BITE SIZED DESSERTS

Choose Three

Cupcakes, Cookies, Rice Krispies, Brownies, Blondies, Key Lime Tart, Cheesecake, Chocolate Cups (GF)

SWEET DELIGHTS

Pastry Chef's Selection of Assorted Desserts, Fruit, Nuts, Local Preserves, Accompaniments

LATE NIGHT BITES

MAC & CHEESE BAR

Cheddar Cheese, Provolone Picante Herb Topping, Peas, Buffalo Chicken Nuggets, Candied Bacon, Lobster (+\$6)

FLAT BREADS

BLT - *Candied Bacon, Arugula, Cherry Tomatoes, Gouda, Mozzarella, Garlic Aioli*

Low Country - *Blackened Shrimp, Mozzarella, Gouda, Gruyere, Red Onion, Peppers, Old Bay Spread*

Calabrese - *Pork Sausage, Heavy Cream, Gouda, Mozzarella, Garlic Confit*

CARVING & DISPLAY STATIONS

*A minimum of 25 guests are required per station, which includes 90 minutes of continuous service. *\$200 culinary attendant fee is required per 75 guests on each action station. All action stations must be based on the full guarantee. All stations are served with artisan rolls. Priced per Person.*

CLASSIC PRIME RIB*

Horseradish Cream, Au Jus

PORCHETTA *

Salsa Verde

ROASTED TURKEY *

Maple Turkey Jus

SIDES

Charred Rainbow Cauliflower

Sweet Potato Mash

Candied Bacon Brussels

Broccolini

Honey Balsamic Carrots

Roasted Sweet Potatoes

Provolone Picante Polenta

Herb Roasted Fingerling Potatoes

Parmesan Potato Purée



PLATED DINNER

Plated Dinners are served with regular and decaffeinated coffee, and a selection of premium teas. Table side coffee service is available at \$6 per person. Ask your Services Manager for duet entree pricing. Maximum selection of two entrees.

THREE COURSE DINNER FOUR COURSE DINNER

Served with artisan rolls and whipped butter

STARTERS

SOUPS

White Bean and Seasonal Vegetable Soup

Tomato Basil Soup with Green Onion and Crème Fraîche

Charleston She Crab Soup

Kabocha Squash and Mushroom Soup

SALADS

Burrata Salad - *Beets, Pears, Burrata, Baby Watercress, Champagne Dressing*

Baby Kale - *Toasted Quinoa, Roasted Tomato, Herb Vinaigrette*

Halloumi and Portabello Salad - *Halloumi Cheese, Portabello Mushrooms, Red Onion, Peppers, Mixed Greens, Balsamic Dressing*

Little Gem Salad - *Radish, Carrot, Heirloom Tomato, Emeline House Vinaigrette or Peppercorn Ranch*

Roasted Shrimp Salad - *Shrimp, Cara Cara Oranges, Jicama, Red Onions, Baby Greens, Citrus Dressing*

PLATED DINNER

Plated Dinners are served with regular and decaffeinated coffee, and a selection of premium teas. Table side coffee service is available at \$6 per person. Ask your Services Manager for duet entree pricing. Maximum selection of two entrees.

ENTRÉES

FROM THE SEA

Charleston Blue Crab Cake - *Tomato, Cucumber, White Onions, Caper Remoulade*

Market Catch - *Parsnip Purée, Brussel Sprouts, Lemon Thyme Sauce*

Atlantic Salmon - *Lobster Mashed Potatoes, Asparagus, Red Wine Bordelaise*

FROM THE LAND

Roasted Chicken - *Rainbow Chards, Cipollini Onions, Baby Carrots, Demi-Glace*

Filet Mignon - *Truffle Mashed Potatoes, Baby Spinach, Crispy Onions, Demi-Glace - Lobster Mashed Potatoes (+\$6)*

Short Ribs and Grits - *Honey Balsamic Carrots, Glazed Sweet Potatoes*

FROM THE GARDEN

Ravioli - *Porcini Mushrooms and Truffles*

Cauliflower Steak - *Sautéed Onions, Portabello Fries, Beet Ketchup*

DESSERTS

Chocolate Budino ^{GF}

Key Lime Tart with Fresh Fruit

Red Velvet Cake with Chocolate Cream Cheese Frosting

Coconut Cake with Mango Coulis and Roasted Pineapple

Vanilla Crème Brulee with Mixed Berry Compote ^{GF}

Turtle Cheesecake with Salted Caramel and Candied Pecans

Olive Oil Cake with Limoncello Sauce and Blackberry Thyme Compote ^{GF/DF}

DINNER BUFFET

Dinner Buffets are served with regular and decaffeinated coffee, and a selection of premium teas. Table side coffee service is available at \$6 per person. Maximum duration of 90 minutes continuous service.

STEAKHOUSE

French Onion Soup - *Gruyère, Crouton*
Caesar Salad - *Romaine Lettuce, Polenta Croutons, Caesar Dressing*
Classic Shrimp Cocktail with Accompaniments
Mac and Cheese - *Candied Bacon (+\$3) or Lobster (+\$6)*
Grilled Asparagus
Sautéed Assorted Mushrooms
Short Ribs
Pan Roasted Salmon
Artisan Rolls with Whipped Butter
Key Lime Tart
Vanilla Crème Brûlée - *Mixed Berry Compote*

SEAWORTH FEAST

Charleston She Crab Soup
Baby Kale Salad - *Toasted Quinoa, Roasted Tomato, Herb Vinaigrette*
Calamari Salad
Roasted Fingerling Potatoes
Spanish Paella - *Rice, Calamari, Mussels, Chicken, Chorizo, Red Peppers, Saffron*
Chicken Roulade
Broiled Maine Lobster Tails - *Lemon and Melted Butter*
Artisan Rolls with Whipped Butter
Cheesecake with Caramel and Pecans
Lemon Meringue Tart

DINNER BUFFET

Dinner Buffets are served with regular and decaffeinated coffee, and a selection of premium teas. Table side coffee service is available at \$6 per person. Maximum duration of 90 minutes continuous service.

TUSCAN TABLE

Caesar Salad - *Romaine Lettuce, Polenta Croutons, Caesar Dressing*

Artisanal Salami and Cheeses - *With Traditional Accompaniments*

Focaccia, Crostini, Grissini

Caico e Pepe Arancini

Market Vegetable Lasagna - *Eggplant, Squash, Spinach, Ricotta, Tomato, Mozzarella*

Eggplant Vegetable Caponata - *Eggplant, Squash, Peppers, Tomato Sauce*

Lemon Garlic Roasted Calamari and Shrimp Antipasto

Porchetta

Artisan Rolls with Whipped Butter

Olive Oil Cake - *Limoncello Sauce, and a Blackberry Thyme Compote*

Nutella Strawberry Cannoli

LOW COUNTRY

Little Gem Salad - *Radish, Carrot, Heirloom Tomato, Emeline House Vinaigrette*

Local Bean Succotash - *Butter Beans, Field Peas and Corn*

Collard Greens

Charleston Red Rice

Shrimp Andoullie - *Sausage Gravy*

Buttermilk Fried Chicken

Slow Roasted BBQ Pork Ribs

Home-Style Corn Bread with Whipped Butter

Coconut Cake - *Mango Coulis*

Banana Pudding

Beverage

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À LA CARTEpg35





HOURLY BAR PACKAGES

*A \$250 Bar Setup Fee required per bar to include bartender. One bar setup required per 50 people.
Tablesides wine service is available at \$15 per person.*

MIX & GARNISH

Lemon Juice, Lime Juice, Grapefruit Juice, Cranberry Juice, Pineapple Juice, Coke, Diet Coke, Sprite, Gingerale, Ginger Beer, Soda Water, Tonic Water, Martini + Rossi Vermouth, Simple Syrup, Lemons, Limes, Oranges, Olives, Cherries

SILVER

WINE

Sparkling - *Campo Viejo Cava Brut / Spain*

Pinot Grigio - *Scarpetta / Friuli, Italy*

Chardonnay - *Joel Gott Unoaked / Willamette Valley, Oregon*

Pinot Noir - *Camel Road / Salinas Valley, California*

Cabernet Sauvignon - *Franciscan / Monterey, California*

Rosé - *Bieler Pere et Fils / Provence, France*

BEER

Michelob Ultra, Stella Artois, Westbrook White Thai, Local Selection IPA,

Seasonal Non-Alcoholic Beer

SPIRITS

New Amsterdam Vodka, Citadelle Gin, Don Q Cristal, Lunazul Tequila, Four Roses

Yellow Bourbon, Rittenhouse Rye, Dewars White Label

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HOURLY BAR PACKAGES

*A \$250 Bar Setup Fee required per bar to include bartender. One bar setup required per 50 people.
Tablesides wine service is available at \$15 per person.*

MIX & GARNISH

Lemon Juice, Lime Juice, Grapefruit Juice, Cranberry Juice, Pineapple Juice, Coke, Diet Coke, Sprite, Gingerale, Ginger Beer, Soda Water, Tonic Water, Martini + Rossi Vermouth, Simple Syrup, Lemons, Limes, Oranges, Olives, Cherries

GOLD

WINE

Sparkling – Tommasi Filodora Prosecco / DOC, Valdobbiadene Italy

Sauvignon Blanc – Starmont / Lake Country, California

Chardonnay – Nielson / Santa Barbara, California

Pinot Noir – Cline Seven Ranchlands / Sonoma, California

Cabernet Sauvignon – Louis Martini / Sonoma, California

Rosé - La Jolie Fleur / Provence, France

BEER

Michelob Ultra, Stella Artois, Westbrook White Thai, Local Selection IPA,

Seasonal Non-Alcoholic Beer

SPIRITS

Wheatley Vodka, Ford's Gin, Plantation 3 Star Rum, Espolon Tequila, Elijah Craig, Rittenhouse

Rye, Johnnie Walker Black

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HOURLY BAR PACKAGES

*A \$250 Bar Setup Fee required per bar to include bartender. One bar setup required per 50 people.
Tablesides wine service is available at \$15 per person.*

MIX & GARNISH

*Lemon Juice, Lime Juice, Grapefruit Juice, Cranberry Juice, Pineapple Juice, Coke, Diet Coke, Sprite, Gingerale, Ginger Beer,
Soda Water, Tonic Water, Martini + Rossi Vermouth, Simple Syrup, Lemons, Limes, Oranges, Olives, Cherries*

PLATINUM

WINE

Sparkling- Langlois-Chateau Cremant du Loire Brut / Loire Valley, France

Sauvignon Blanc – Giesen “Uncharted” / Marlborough, New Zealand

Chameroy – Louis Latour Macon-Villages / Burgundy, France

Pinot Noir – King Estate Inscription / Willamette Valley, Oregon

Cabernet Sauvignon - Frei Brothers / Alexander Valley, California

Rosé - Minuty M Rose / Cotes de Provence, France

BEER

Michelob Ultra, Stella Artois, Westbrook White Thai, Local Selection IPA,

Seasonal Non-Alcoholic Beer

SPIRITS

Ketel One Vodka, Bombay Sapphire Gin, Plantation 3 Star Rum, 818 Tequila, Rittenhouse Rye,

Woodford Reserve Bourbon, Johnnie Walker Black

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À LA CARTE

Full wine list and custom curated cocktails available upon request. Tableside wine service is available at \$15 per person. A \$250 Bar Setup Fee required per bar to include bartender. One bar setup required per 50 people.

MIX & GARNISH

Lemon Juice, Lime Juice, Grapefruit Juice, Cranberry Juice, Pineapple Juice, Coke, Diet Coke, Sprite, Gingerale, Ginger Beer, Soda Water, Tonic Water, Martini + Rossi Vermouth, Simple Syrup, Lemons, Limes, Oranges, Olives, Cherries

WINE & BEER

GOLD

Sparkling – *Tommasi Filodora Prosecco / DOC, Valdobbiadene Italy*
Sauvignon Blanc – *Starmont / Napa, California*
Chardonnay – *Nielson / Santa Barbara, California*
Pinot Noir – *Cline Seven Ranchlands / Sonoma, California*
Cabernet Sauvignon – *Louis Martini / Sonoma, California*
Rose - *La Jolie Fleur / Provence, France*

PLATINUM

Sparkling- *Langlois-Chateau Cremant du Loire Brut / Loire Valley, France*
Sauvignon Blanc – *Giesen “Uncharted” / Marlborough, New Zealand*
Chameroy – *Louis Latour Macon-Villages / Burgundy, France*
Pinot Noir – *King Estate Inscription / Willamette Valley, Oregon*
Cabernet Sauvignon - *Frei Brothers / Alexander Valley, California*
Rosé - *Minuty M Rose / Cotes de Provence, France*

BEER

Michelob Ultra, Stella Artois, Westbrook White Thai, Local Selection IPA, Rightside Citrus Wheat Non-Alcoholic Beer

SPIRITS

GOLD

Wheatley Vodka, Ford's Gin, Plantation 3 Star Rum, Espolon Tequila, Elijah Craig, Rittenhouse Rye, Johnnie Walker Black

PLATINUM

Ketel One Vodka, Bombay Sapphire Gin, Plantation 3 Star Rum, 818 Tequila, Rittenhouse Rye, Woodford Reserve Bourbon, Johnnie Walker Black

SPECIALTY COCKTAILS

Catering Manager to provide a selection of seasonal Hand-Crafted Signature Cocktails upon request.



GENERAL INFO

The following information is a guideline for you in planning your event. Menus, Audio Visual, phone and internet arrangements, meeting requirements and all details pertaining to your event must be finalized with your catering representative no later than 30 days prior to your event.

AUDIO VISUAL SERVICES

Our Audio Visual specialist will be delighted to assist you with any audio visual requirements. Please ask your Conference Services Manager for a menu to obtain rental pricing. All audio visual items are assessed with a 26% taxable service charge and applicable taxes. Audio visual items are guaranteed 24 hours prior to the event. Cancellation within 24 hours will be assessed full charges.

FOOD

The Hotel must prepare and provide all food and beverage. All food and beverage is prepared to be consumed on premise and cannot be removed after the event. Enclosed for your consideration are suggested menu selections. In addition, we would be more than happy to discuss alternative recommendations and seasonal ingredients for a customized menu. Outside food and beverage is prohibited and is subject to a fee.

BEVERAGES

The hotel holds a liquor license granted by the liquor commission and is held responsible for complying with its regulations. To ensure the proper regulations of our licensed premises, no alcoholic beverages may be brought into the hotel function space. All beverages will be dispensed by the hotel servers and bartenders. We offer wine by the glass for a hosted bar, but please note, wine is charged by the bottle for consumption packages.

GUARANTEES

A guaranteed number of attendees is due by noon, five business days prior to your function. If no guarantee is provided, the expected attendance at the time of contract signing becomes the guarantee. The guarantee is the minimum number for which you will be charged. Should you exceed your guarantee, you will be charged for the actual number of attendees. The final guarantee must be at least 95% of the meeting set.

TIME

Note that all functions will be set 15 minutes prior to the start time. The following standards are provided to assist you in the scheduling and with budgeting your catered functions:

- All continental and breakfast buffets are serviced for 90 minutes, refreshed and replenished as necessary during this time.
- All planned breaks are serviced for 45 minutes, refreshed and replenished as necessary during this time.
- All luncheon buffets are serviced for 90 minutes refreshed and replenished as necessary during this time.
- All dinner buffets, stations, reception displays and carving stations are serviced for 90 minutes, refreshed and replenished as necessary during this time.

GENERAL INFO

The following information is a guideline for you in planning your event. Menus, Audio Visual, phone and internet arrangements, meeting requirements and all details pertaining to your event must be finalized with your catering representative no later than 30 days prior to your event.

SHIPPING & RECEIVING

All materials shipped to the Hotel must be properly packaged and labeled with the following: name of organization, on-site contact, meeting planner, date of function, name of hotel, event contact and number of boxes in the shipment. The Hotel reserves the right to refuse packages that appear damaged and assumes no liability for the condition of their contents. Packages sent to the Hotel will be the sole responsibility of the meeting planner or the designated representatives. The Hotel will receive up to 10 boxes complimentary per meeting. A surcharge of \$15 per box will be assessed for each additional package. The Hotel will not accept responsibility for materials delivered 3 days prior to the function. Storage of any perishable items must be pre-approved. All outgoing boxes must be made with the client's designated shipping company for pick up. The Hotel is not responsible for any packages left beyond 24 hours after the conclusion of the meeting. If an extended storage is requested, additional fees will apply.

HOTEL LIABILITY

The Hotel reserves the right to inspect and control all private functions. The customer agrees to be responsible for any damages that may occur in the hotel. The Hotel will not assume responsibility for damage to or loss of any articles and merchandise brought into the hotel. With advance notice, we can assist in arranging for security officers for an additional fee.

PRIVATE SSID WIFI NAME / POWER-DROPS

Should you want a private SSID Wi-Fi name, a onetime setup / configuration fee of \$500 plus tax, will be charged. The group connection charge is \$15 - \$30 per person and is based on your number of attendees. Please ask your Conference Services Manager for details regarding specific wiring needs. Should you have the need for a Power-Drop, a fee of \$250 plus tax, per day per meeting space will be assessed for this service. Please ask your Conference Services Manager for more details.

SET-UP CHANGE FEE

An additional labor fee will be assessed for groups that change meeting room set up less than 24 hours prior to the start of the function.

LATE CHANGE FEE

An additional fee of \$150 plus tax will be assessed per change to banquet event order within 72 hours of arrival.

ROOM ASSIGNMENT

Function rooms are assigned according to the anticipated number of guests. The Hotel reserves the right to reassign function space in order to best accommodate our guests.

GENERAL INFO

The following information is a guideline for you in planning your event. Menus, Audio Visual, phone and internet arrangements, meeting requirements and all details pertaining to your event must be finalized with your catering representative no later than 30 days prior to your event.

DELIVERY SERVICES

Amenity bag and packet distribution to guest rooms will be assessed a fee of \$7 plus tax each. Amenity bag and packet distribution at the front desk will be assessed a fee of \$3 plus tax each.

LOAD IN & LOAD OUT

Please connect with your Conference Services Manager for more information and details to schedule any specific load in/load out requirements with your vendors or team. Additional fees may apply.

MUSIC

Hotel management must approve any band, disc jockey service or other amplified music and reserves the right to control excessive volume while on-site. The Hotel offers a quiet enjoyment policy for all hotel guests. To guarantee this policy for all our guests, all music indoors must be scheduled to end by 11pm and outdoors (The Courtyard/The Greenhouse) must be scheduled to end by 10pm.

SIGNAGE & DECORATION / PROMOTIONAL MATERIALS

All signage must be professionally created, displayed and approved by the Hotel. Please discuss any requirements for hanging of banners, posters or any other materials for your program with your Conference Services Manager. Items may not be posted, nailed, screwed or otherwise attached to columns, walls, floors, furniture or other parts of the building and is subject to a fee. Decorations provided by the guest must be approved prior to arrival and removed at the end of each function. The Hotel will not be responsible for storage of props or decorations. Any type of confetti will be assessed a minimum of \$400 plus tax cleaning fee.

SALES TAX & SERVICE CHARGE

All food, beverage, rentals and audio visual equipment are subject to a hotel service charge of 26%, which is taxable. Room rental, audio visual and service charge tax rate is 9%. Food and beverage tax is 11%. All spirits and cocktails are taxed at 16%. Taxes and service charge are subject to change without notice.