



EMELINE

Banquet Catering Menu





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

"PEOPLE WHO LOVE TO EAT ARE ALWAYS THE BEST PEOPLE."

- JULIA CHILD



Breakfast Buffet

Our Breakfast Buffets are served with freshly squeezed orange and grapefruit juices, regular and decaffeinated coffee and a selection of premium teas. Maximum duration of 90 minutes continuous service. Requires a minimum of 25 guests; a service charge of \$200 will be applied to groups of less than 25 guests.

TRADITIONAL CONTINENTAL \$28

House-made Assorted Breads and Pastries with Whipped
Cultured Butter and Sallie's Local Jams

Selection of Melon and Golden Pineapple

Greek Yogurt Parfait with House-made Granola and
Seasonal Berries

Bananas, Apples and Oranges

CLASSIC AMERICAN \$36

House-made Assorted Breads and Pastries with Whipped
Cultured Butter and Sallie's Local Jams

Selection of Melon and Golden Pineapple

Greek Yogurt Parfait with House-made Granola and
Seasonal Berries

Steel-Cut Irish Oatmeal with Brown Sugar, Golden Raisins
and Almonds

Scrambled Farm Eggs

Crispy Applewood Smoked Bacon and Farmland Pork
Sausage

Crispy Skillet Potatoes

LOCAL FAVORITES \$38

House-made Assorted Biscuits and Pastries with Whipped
Cultured Butter and Sallie's Local Jams

Selection of Melon, Golden Pineapple, Seasonal Fruit and
Berries

French Toast Casserole

Geechee Boy Local Stone Ground Grits

Farm Egg with Spinach and Gruyere

Farm Egg with Cheddar & Chives

Crispy Applewood-Smoked Bacon and Country Ham Steaks

Carolina Rice Griddle Cakes

HEALTHY START \$39

Assorted Bagels with Whipped Marscapone, Cream Cheese,
Cultured Butter

Selection of Melon and Golden Pineapple

Greek Yogurt Parfait with House-made Granola and
Seasonal Berries

Smoked Salmon with Red Onions, Capers, Chopped Eggs,
Avocado, Crème Fraiche

Vegetable Farm Egg Frittata

Roasted Apple Chicken Sausage

Individual Mixed Berry Smoothie



Breakfast Buffet

Our Breakfast Buffets are served with freshly squeezed orange and grapefruit juices, regular and decaffeinated coffee and a selection of premium teas. Maximum duration of 90 minutes continuous service. Requires a minimum of 25 guests; a service charge of \$200 will be applied to groups of less than 25 guests.

CHART YOUR TRAIL \$45

House-made Assorted Breads and Pastries with Whipped Cultured Butter and Sallie's Local Jams

Assorted Bagels with Whipped Mascarpone, Cream Cheese, Cultured Butter

Greek Yogurt Parfait with House Made Granola and Seasonal Berries

Selection of Melon and Golden Pineapple

Steel-Cut Irish Oatmeal with Brown Sugar, Golden Raisins and Almonds

CHOICE OF TWO PROTEINS

Crispy Applewood-Smoked Bacon

Farmland Pork Sausage

Country Ham Steaks

Roasted Apple Chicken Sausage

CHOICE OF TWO EGGS

Scrambled Farm Eggs

Vegetable Frittata

Individual Quiche Lorraine

Farm Eggs with Spinach and Gruyere

Farm Egg with Cheddar and Chives

CHOICE OF ONE STARCH

Crispy Skillet Potatoes

Papas Bravas

Carolina Rice Griddle Cakes

Geechee Boy Stone Ground Grits



Chef Attended Breakfast Stations

Requires a minimum of 25 guests.

Subject to a \$150 culinary attendant fee per 100 guests for each station.

SHRIMP & GRIT GRIDDLE CAKES \$16

Lightly Fried Grits with Spicy Andouille Sausage, Peppers, Onions, Cheddar and Jack Cheese with Local Creek Shrimp and Gravy

AVOCADO TOAST \$14

Toasted Ciabatta, Avocado, Baby Greens, Tomato and Soft Poached Farm Eggs

WAFFLES & PANCAKES \$12

Seasonal Fruit, Assorted Nuts, Chocolate Chips, Chantilly Cream, and Pecan Maple Syrup

FARM EGG OMELET \$14

Whole Eggs, Egg Whites, Sausage, Bacon, Ham, Mushrooms, Spinach, Bell Pepper, Onion, Tomato, Cheddar and Feta

Add Shrimp, Crab or Steak For +\$3



Intermissions

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

ON THE TRAIL \$18

Build Your Own Trail Mix with Our House-Made Granola, Sundried Mango, Pineapple, Papaya, Banana, Coconut, Raisin, Sunflower, Pecan, Almond, Pistachio, and Chocolate Candies

Toasted Ciabatta with Almond Butter and Sallie's Local Jams

Green Juice with Kale, Celery, Apple and Lemon

THE COFFEE SHOP \$16

Warm Cinnamon and Chocolate Glazed Doughnut Holes

House-Made Apple Tart

House-Made Orange Biscotti

Individual Iced Vanilla and Mocha Creamed Coffee

TAKE A BREAK \$20

Pimento Cheese with Seeded Lavash

Spinach Dip and Tortilla Chips

Roasted Pepper Hummus and Whole Wheat Pita

Assorted Seasonal Crudité with Blue Cheese Dip

Assorted Fresh-Baked Cookies

MILK & COOKIES \$14

Choose Three Kinds of Sweets: Lemon Square, Pecan Square, Pralines, Chocolate Chip, Peanut Butter or Oatmeal Raisin

Choose Three Kinds of Milk: Whole Milk, Chocolate, Strawberry, Horchata or Coconut

Seasonal Fruit and Berries

IN THE SEASON \$16

Pimento Cheese Finger Sandwich

Compressed Watermelon and Feta Skewers

Peach Fruit Tarts

Individual Blueberry Sweet Tea and Raspberry Lemonade

SOUTHERN EXPOSURE \$19

Country Fried Chicken Biscuits with Spicy Honey Mustard

Pickled Vegetables

Shortbread Cookies

Local Assorted Saltwater Taffy



Enhancements

INDIVIDUAL YOGURT PARFAIT

\$6 / PERSON

WHOLE FRUIT

\$7 / PERSON

SLICED FRUIT

\$7 / PERSON

OATMEAL

\$7 / PERSON

TRAIL MIX

\$7 / PER PERSON

ZAPPS CHIPS, SNYDERS PRETZELS

\$5 / EA

KIND BARS

\$5 / EA

BISCUITS

\$40 / DOZEN

STICKY BUNS

\$40 / DOZEN

QUICHE

\$55 / DOZEN

COOKIES

\$40 / DOZEN

BREAKFAST PASTRIES

\$40 / DOZEN

LEMON BARS

\$40 / DOZEN

CHEDDAR BISCUIT W/ FRIED EGG

\$60 / DOZEN



Work Hard, Play Harder

Subject to space availability. Maximum of 35 guests.

EMELINE'S SIGNATURE BREAK AWAY \$120

HEAD SPACE

Start the afternoon with an interactive juice bar featuring your seasonal favorites to hydrate and lighten the mood. Need time for a team pep talk? This is the perfect setting.

WORK IT OUT

Meet with our wellness partner in our outdoor courtyard for a 45-minute meditation and yoga class developed for all stages of practice. Yoga mats and towels provided.

HAVE SOME FUN

Finish the day with Emeline's own cocktail enthusiast for a fun and educational experience walking you through two classics while enjoying light bites from our culinary team.





Lunch

"FOOD IS OUR COMMON GROUND, A UNIVERSAL EXPERIENCE."

- JAMES BEARD



Lunch on the Run

*Our 'On the Run' is neatly arranged for your convenience in recyclable packaging
for those last-minute meetings on your way home!*

CHOICE OF TWO SANDWICHES \$33

Oven Roasted Chicken Salad
Croissant with Red Grapes, Crisp Celery and Walnuts

Slow Roasted Turkey Wrap
Provolone, Baby Arugula, Roasted Red Peppers and Pesto Aioli

Italian Cold Cut
Salami, Coppa, Soppressata, Red Onions, Provolone and Tomato

French Baguette
Heirloom Tomato, Buffalo Mozzarella, Basil and Balsamic Reduction

ON THE SIDE

Zapp's Classic Kettle Chips

Dill Pickle Spear

Pecan Square and Lemon Bar

Granny Smith Apple

Bottled Water or Soda



Lunch Buffet

*Our Lunch Buffets are served with regular and decaffeinated coffee and iced tea.
The following menus are available from 11am–2pm. Maximum duration of 90 minutes continuous service.
Requires a minimum of 25 guests; a service charge of \$200 will be applied to groups of less than 25 guests.*

THE CARAVEL, DELI \$46

House-made Classic Chicken Noodle Soup or Charleston She Crab Soup
Baby Spinach Salad, Grape Tomato, Red Onion, Carrot and Emeline House Vinaigrette
House-Made Southern Style Potato Salad
Dill Pickle Spears
Pecan Squares and Lemon Bars
Assorted Fresh-Baked Cookies

CHOICE OF THREE SANDWICHES

Oven Roasted Chicken Salad Croissant with Red Grapes, Crisp Celery and Walnuts
Slow Roasted Turkey Wrap with Provolone, Baby Arugula, Roasted Red Peppers and Pesto Aioli
Creek Shrimp Salad Roll with Crisp Celery and Watercress
Italian Cold Cut with Salami, Coppa, Soppressata, Red Onions, Provolone and Tomato
Roast Beef Onion Roll with Cider Roasted Onions, Baby Arugula, Swiss Cheese and Horseradish Aioli
Portabella and Roasted Red Pepper on Sourdough with Boursin and Arugula
French Baguette with Heirloom Tomato & Buffalo Mozzarella with Basil and Balsamic Reduction



Lunch Buffet Continued

THE GALLEON, SOUTHERN STYLE \$62

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

Buttermilk Fried Chicken

Slow Roasted BBQ Pork Ribs

Wood Grilled Seasonal Vegetables

Macaroni and Cheese

Collard Greens

Charleston Red Rice

Southern Style Slaw

Home-Style Corn Bread with Sorghum Butter

Bread Pudding with Vanilla Bourbon Sauce

Lemon Mousse Trifle

THE SCHOONER, AMERICANA \$60

Tomato Basil Soup with Green Onion and Crème Fraiche

Wedge Salad with Apple-Wood Smoked Bacon, Hard
Boiled Egg, Tomato and Crumbled Blue Cheese Dressing

Local Bean Succotash with Butter Beans, Field Peas, and Corn

Herb Crust Roasted Chicken

Grilled Sirloin and Vegetable Kabob

Haricot Verts

Whipped Mashed Potato

Artisan Rolls and Whipped Creamery Butter

Seasonal Fruit Tarts

Praline Chocolate Cake



Lunch Buffet Continued

THE CATAMARAN, MEDITERRANEAN \$56

White Bean and Seasonal Vegetable Soup
Classic Greek Salad with Tomato, Cucumber, Kalamata Olives, Red Onion and Feta
Warm House-Made Falafel with Tahini, Tzatziki, Tomato and Cucumber
Roasted Chicken Thighs with Roasted Peppers and Tomato
Sautéed Shrimp with Orzo and Garlic Rapini
Fire Roasted Cauliflower
Roasted Carrots with Harissa, Mint and Pistachio
Warm Pita Bread
Warm Greek Honey Puffs
Almond Panna Cotta

THE FRIGATE, FOURTH OF JULY IN THE SOUTH \$50

Green Tomato Chow Chow
Compressed Watermelon, Local Honey, Sea Salt, Benne Seeds
Mustard Potato Salad
Southern Style Slaw
Barbequed Windy Meadows Chicken
All Beef Hot Dogs with Brioche Bun and Pickle Relish
Grilled Local Creek Shrimp and Gravy
Roasted Corn on the Cob
Home-Style Corn Bread with Sorghum Butter
Banana Pudding
Strawberry Shortcake



Plated Lunch

*All Plated Lunches are served with regular and decaffeinated coffee and iced tea.
Requires a minimum of 25 guests; a service charge of \$200 will be applied to groups of less than 25 guests.*

TWO COURSE LUNCH \$54

THREE COURSE LUNCH \$58

FOUR COURSE LUNCH \$65

*All options include one entree served with artisan rolls
and whipped butter.*

SOUP

White Bean and Seasonal Vegetable Soup

Tomato Basil Soup with Green Onion and Crème Fraiche

Charleston She Crab Soup

Chilled Cucumber Soup with Yogurt and Dill

SALAD

Heirloom Tomato and Buffalo Mozzarella with Basil, Olive
Oil and Sea Salt

Baby Kale, Toasted Quinoa, Roasted Tomato with
Herb Vinaigrette

Wedge Salad with Applewood Smoked Bacon, Hard Boiled
Egg, Tomato with Crumbled Blue Cheese Dressing

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

ENTRÉE

Seasonal Local Catch, Roasted Fingerling Potatoes,
Butterbeans, Corn and Warm Herbed Tomato Vinaigrette

Herb Crust Roasted Chicken with Natural Jus, Potato Gratin,
Haricot Verts

Braised Beef Short Rib with Geechee Boy Grits, Roasted Car-
rot and Sweet Potato with Red Wine Reduction

Roasted Pork Chop, Sage and Country Ham Stuffing, Collard
Greens, Grain Mustard Jus

Pan Roasted Scottish Salmon, Local Bean Succotash with
Butter Beans, Field Peas, and Corn

Sautéed Gnocchi, English Peas, Oyster Mushrooms, Arugula,
Black Garlic Pesto and Shaved Parmesan

DESSERT

Key Lime Pie

Praline Chocolate Cake

Strawberry Shortcake with Chantilly Cream

Lemon Mousse Trifle





Dinner

"ONE CANNOT THINK WELL, LOVE WELL, SLEEP WELL,
IF ONE HAS NOT DINED WELL."
- VIRGINIA WOOLF



Canapes

*All canapes require a minimum order of 50 pieces per item. Prices below reflect individual piece.
Choose any four items for \$18, six items for \$26 or eight items for \$34 per person.*

HOT CANAPES

- Gougère \$4
- Lump Crab Cake, Remoulade \$6
- Tomato and Basil Arancini \$4
- Vegetable Samosa \$4
- Bacon Wrapped Seared Scallop \$5
- Lamb and Feta Meatball \$5
- Beef Wellington \$6
- Shrimp and Grits Cake \$5
- Speck and Gruyere Biscuit \$5
- Lollipop Lamb Chops, Mint Chutney \$6

COLD CANAPES

- Tuna Niçoise \$6
- Tomato, Burrata, and Basil Bruschetta \$4
- Carolina Local Oyster, Mignonette \$6
- Smoked Salmon, Cucumber, Crème Fraîche \$6
- Pickled Shrimp, Saffron Onion \$5
- Beef Crostini, Horseradish Cream \$5
- Beef Tartare, Cured Egg Yolk, Grilled French Bread \$5
- Antipasto Skewer \$5
- Chilled Corn Soup with Basil Oil Shooter \$4
- Blini, Crème Fraîche, Caviar \$5



Reception Station

A minimum of 25 guests are required per station, which include 90 minutes of continuous service.

All display stations must be ordered based on the full guarantee.

CHARCUTERIE & CHEESE \$25

Local & Imported Artisan Cheese, Charcuterie and Pate,
Olives, Pickled Vegetables, Giardiniera, Assorted Fruit,
Spiced Almonds with Sallies Local Preserve, Honeycomb,
Water Crackers, Lavash, and Grilled French Bread

Charcuterie or Cheese Stations Available A La Carte for \$18

MEZZE \$18

Baba Ghanoush, Hummus, Falafel with Tahini, Medjool Dates,
Heirloom Carrots, Celery, Herbed Olives with Cucumber, Feta
and Tomato Salad, Grilled Pita, Lavash^V

SOUTHERN HARVEST \$22

Boiled Peanut Hummus, Pimento Cheese, Crudit 

RAW BAR \$35

Chef's Selection of East and West Coast Oysters, Poached
Local Shrimp, Clams, Mussels and Crab Claws with Cocktail,
Mignonette, Horseradish, Lemon, Micro Tabasco

Add a Selection of Caviar or Smoked Fish – MKT

SLIDERS \$21

CHOOSE THREE

Lamb, Feta, Olive, Mint, Tzatziki

Wagyu, Bacon and Cheddar, Jalape o Ketchup

Lump Crab Cake, Grain Mustard Tarter

Chicken BLT, Lemon Aioli

Barbeque Brisket, Smoked Blue Slaw

Bean and Grain, Hatch Chili Aioli

PASTA \$23

CHOOSE THREE

Rigatoni, Italian Sausage, Rapini, Burrata, Rustic Tomato Sauce

Ricotta Gnocchi, Fresh Peas, Spinach and Guanciale

Pappardelle, Braised Short Rib, Oyster Mushroom, Arugula
with Pecorino

Linguini, Fresh Clams, Alfredo

Penne, Bocconcini, Mozzarella, Roasted Toy Box Tomato,
Spinach, Basil, Parmesan^V

Fusilli and Roasted Cauliflower with Capers

CRISPY POTATO BAR \$14

Tater Tots, Curly Fries, Wedge Fries

Smoked Burt Ends, Applewood Smoked Bacon, Cheese
Curds, Sharp Cheddar, Roasted Corn

Sour Cream, Whipped Butter, Truffle Oil, Chives



Attended Station

A minimum of 25 guests are required per station, includes 90 minutes of continuous service.

A \$150 culinary attendant fee is required per 100 guests on each action station.

All action stations must be based on the full guarantee.

SHRIMP & GRIDDLE CAKES \$28

Lightly Fried Grits with Spicy Andouille Sausage, Local Creek Shrimp and Gravy

HERB ROASTED PORK LOIN \$25

Cornichones, Natural Mustard Au Jus, Artisan Rolls

CLASSIC PRIME RIB \$30

Hot Horseradish, Artisan Rolls

ROASTED BEEF TENDERLOIN \$35

Au Poivre, Potato Puree

SURF & TURF \$45

Prime Strip Loin, Grilled Local Creek Shrimp, Gratin Potato

LOW COUNTRY BOIL \$32

Boiled Shrimp, Spicy Sausage, Corn on the Cob, New Potatoes

PAN-ROASTED WHOLE TURKEY BREAST \$25

Charred Rainbow Cauliflower, Romesco



Plated Dinner

*All Plated Dinners are served with regular and decaffeinated coffee and iced tea.
Requires a minimum of 25 guests; a service charge of \$200 will be applied to groups of less than 25 guests.
Price determined by Entrée Selection, if additional entrée is selected higher priced item prevails.*

FOR THE TABLE

Artisan Rolls with Whipped Butter

STARTERS

Additional starter may be added for \$10

White Bean and Seasonal Vegetable Soup

Tomato Basil Soup with Green Onion and Crème Fraiche

Charleston She Crab Soup

Chilled Cucumber Soup with Yogurt and Dill

Heirloom Tomato and Buffalo Mozzarella with Basil, Olive Oil and Sea Salt

Baby Kale, Toasted Quinoa, Roasted Tomato with Herb Vinaigrette

Wedge Salad with Apple-Wood Smoked Bacon, Hard Boiled Egg, Tomato with Crumbled Blue Cheese Dressing

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

ENTRÉES

FROM THE SEA

Charleston Blue Crab Cake, Roasted Corn Relish, Frisée and Tomato Salad \$75

Baked Snapper, Fingerling Potatoes, Heirloom Carrots, Lemon Caper Butter \$80

Linguine and Clams, White Wine, Butter, Fresh Garlic, Green Onion \$74

FROM THE LAND

Roasted Windy Meadows Chicken, Carolina Gold Rice and Haricot Verts \$65

Filet Mignon Au Poivre, Whipped Parmesan Potatoes, Roasted Asparagus \$90

French Cut Pork Chop, Mushroom Bordelaise, Potato Gratin, Rapini \$70

FROM THE GARDEN

Sautéed Gnocchi, English Peas, Oyster Mushrooms, Arugula, Black Garlic Pesto and Shaved Parmesan \$64

Carrot Tagine Cous Cous, Moroccan Spices, Apricot, Cashew and Orange Jus \$60

DESSERTS

Bread Pudding with Vanilla Bourbon Sauce

Praline Chocolate Cake

Peach Melba

Strawberry Shortcake with Chantilly Cream

Lemon Mousse Trifle

Pecan Pie



Dinner Buffet

Our Dinner Buffets are served with regular and decaffeinated coffee and iced tea.

Maximum duration of 90 minutes continuous service.

Requires a minimum of 30 guests; a service charge of \$200 will be applied to groups of less than 30 guests.

STEAKHOUSE \$125

Individual French Onion Soup, Gruyere, Crouton

Wedge Salad with Apple-Wood Smoked Bacon, Hard Boiled Egg, Tomato and Crumbled Blue Cheese Dressing

Classic Shrimp Cocktail

Classic Prime Rib Carving Station, Hot Horseradish, Au Jus

Pan Roasted Scottish Salmon

Filet Mignon Au Poivre

Lobster Mac and Cheese

Grilled Asparagus

Sautéed Assorted Mushrooms

Artisan Rolls with Whipped Butter

Vanilla Bean Crème Brûlée, Grand Marnier Berries

Chocolate and Espresso Ganache Cake

SEAWORTHY FEAST \$135

Charleston She Crab Soup

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

Smoked Salmon, Cucumber, Red Onion, Capers, Crème Fraîche, Toast Points

Raw Bar Station with Chef's Selection of East and West Coast Oysters, Poached Local Shrimp, Clams, Mussels, Crab Claws and Classic Accompaniments

Roasted Beef Tenderloin

Broiled Maine Lobster, Lemon and Melted Butter

Baked Snapper

Roasted Fingerling Potatoes

Ratatouille

Artisan Rolls with Whipped Butter

Lemon Mousse Trifle

Bread Pudding with Vanilla Bourbon Sauce



Dinner Buffet Continued

TASTE OF ITALY \$95

White Bean and Seasonal Vegetable Soup

Baby Kale, Toasted Quinoa, Roasted Tomato with
Herb Vinaigrette

Local and Imported Artisan Cheese and Charcuterie Station
with Olives, Pickled Vegetables, Giardiniera, Assorted Fruit
and Traditional Accompaniments

Rosemary and Garlic Porchetta

Red Wine Braised Short Rib with Pappardelle

Linguine and Clams, White Wine, Butter, Fresh Garlic,
Green Onion

Roasted Cauliflower Gratin

Haricot Verts

Artisan Rolls with Whipped Butter

Almond Panna Cotta

Seasonal Fruit Tarts

LOW COUNTRY \$100

Little Gem Salad with Watermelon Radish, Carrot,
Heirloom Tomato and Peppercorn Ranch or Emeline
House Vinaigrette

Local Bean Succotash with Butter Beans, Field Peas,
And Corn

Low Country Boil Chef's Station with Shrimp, Spicy
Sausage, Corn on the Cob, New Potatoes

Buttermilk Fried Chicken

Slow Roasted BBQ Pork Ribs

Collard Greens

Charleston Red Rice

Home-Style Corn Bread with Sorghum Butter

Banana Pudding

Strawberry Shortcake





Beverage

"WHAT CONTEMPTIBLE SCOUNDREL HAS STOLEN THE CORK TO MY LUNCH?"

- W.C. FIELDS



Beverage Enhancements

*A minimum of 25 guests are required per station.
Half day maximum is 4 hours, full day maximum is 8 hours.*

COFFEE \$75/gallon

ICED TEA OR HOT TEA \$65/gallon

MOUNTAIN VALLEY SPRING & SPARKLING WATER \$5

ASSORTED COCA-COLA SOFT DRINKS \$5

ORANGE JUICE OR GRAPEFRUIT JUICE \$22/carafe

COLD BREW COFFEE \$7

RED BULL \$8

HALF DAY BEVERAGE PACKAGE \$25

FULL DAY BEVERAGE PACKAGE \$35

Day packages include water, drip coffee, tea and soft drinks.



Hosted Hourly Beverage Packages

An hourly bar allows your guests to have unlimited consumption while allowing the host to have an exact cost per person in advance. All packages include soft drinks and water.

SILVER

WINE

Sparkling - Can Xa, Cava Brut, Catalonia, Spain
Pinot Grigio – Scarpetta, Friuli, Italy
Chardonnay – Bacchus, Central Coast, California
Pinot Noir – Tramier ‘Roncier’, Burgundy, France
Cabernet Sauvignon – Bacchus, Central Coast, California

BEER - choose 4

Coors Lite / Michelob Ultra
Stella / Heinekin
Lagunitas IPA
Newcastle
Guinness

SPIRITS

Cathead Vodka
New Amsterdam Gin
Plantation 3 Star Rum
Espolon Tequila
George Dickel 8 Bourbon
Dewars White Label

FULL PACKAGE

HOURLY 1 - \$30

2 - \$40

3 - \$48

4 - \$56

5 - \$64

BEER & WINE

HOURLY 2 - \$28

3 - \$36

4 - \$44

5 - \$52

GOLD

WINE

Sparkling – Belstar, Prosecco Brut, Veneto, Italy
Sauvignon Blanc – Pascal Jolivet ‘Attitude’, Loire Valley, France
Chardonnay – Louis Latour ‘Grand Ardèche’, France
Pinot Noir – Pinot Project, California
Cabernet Sauvignon – Wente, Livermore Valley, California

BEER - choose 5

Miller Lite / Michelob Ultra
Stella / Heinekin
Lagunitas IPA
Newcastle
Guinness

SPIRITS

Titos Vodka
Plymouth
Plantation 3 Star Rum
Casadores Tequila
Buffalo Trace Bourbon
Dewars White Label

FULL PACKAGE

HOURLY 1 - \$38

2 - \$50

3 - \$60

4 - \$70

5 - \$80

BEER & WINE

HOURLY 2 - \$34

3 - \$44

4 - \$54

5 - \$64



Hosted Hourly Beverage Packages Continued

PLATINUM

WINE

Sparkling – Domaine de la Petite Roche Brut, Chenin Blanc, Saumur, France
Sauvignon Blanc – Vieil Orme, Touraine, France
Chardonnay – Domaine Gueguen, Chablis, France
Still Rosé – Gaspard, Loire Valley, France
Pinot Noir – Mouton O.P.P., Willamette Valley, Oregon
Cabernet Sauvignon - Krutz Magnolia, Sonoma, California

BEER

Coors Lite / Michelob Ultra
Stella / Heinekin

LOCAL OPTION

Lagunitas IPA
Newcastle
Guinness

SPIRITS

Ketel One Vodka
Bombay Sapphire Gin
Mount Gay Silver Rum
Don Julio Blanco Tequila
Templeton Rye
Woodford Reserve Bourbon
Glenfiddich 12

FULL PACKAGE

1 - \$45
2 - \$59
3 - \$71
4 - \$83
5 - \$95

BEER & WINE

2 - \$28
3 - \$36
4 - \$44
5 - \$52



À La Carte

Full wine list and custom curated cocktails available upon request.

A \$150 bartender fee is required per 75 guests.

BEER

BEER - LOCAL \$11

Creature Comforts Bibo, 4.9%, Athens, GA
Wise Acre Tiny Bomb, 4.5%, Charleston, SC
Westbrook White Thai, 5%, Memphis, TN
Cigar City Jai Alai IPA, 7.5%, Tampa, FL
Abita Turbodog, 5.6%, New Orleans, LA
Wiseacre Gotta Get Up to Get Down, 5%, Memphis, TN

BEER - CRAFT \$10

Pilsner Urquell, 4.4%, Czech Republic
Czechvar Lager, 5%, Czech Republic
Hoegaarden White, 4.9%, Belgium
Dogfish Head 60 Minute IPA, 6%, Belgium
Left Hand Milk Stout, 6%, Colorado
Duvel Tripel Hop, 9.5%, Belgium

BEER - FAVORITES \$8

Miller Lite, 4.2%, Wisconsin
Michelob Ultra, 4.2%, Missouri
Stella Artois, 5% ABV, Belgium
Lagunitas IPA, 6.2%, California
Newcastle, 4.7%, Netherlands
Guinness, 5.6%, Ireland

SPIRITS

GOLD \$11

Aylesbury Duck *or* Titos Vodka
Plymouth *or* Fords Gin
Plantation 3 Star Rum
Casadores Tequila
Buffalo Trace Bourbon
Dewars White Label

PLATINUM \$13

Ketel One Vodka
Bombay Sapphire Gin
Mount Gay Silver Rum
Don Julio Blanco Tequila
Templeton Rye
Woodford Reserve Bourbon
Glenfiddich 12

COCKTAILS

French 75 \$13

Moscow Mule \$11

Negroni \$12

Old Fashioned \$12





General Information

"INFORMATION RULES THE WORLD"

- WINSTON CHURCHILL



General Information

*The following information is a guideline for you in planning your event.
Menus, audio visual, phone, 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 Catering Sales Manager for a menu to obtain rental pricing. All audio visual items are assessed with a 24% 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.

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, if a bottle of wine is opened, the client will pay for the entire bottle regardless of how many glasses were purchased.

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 your actual attendance 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 1 hour, refreshed and replenished as necessary during this time.
- All planned breaks are serviced for a ½ hour, refreshed and replenished as necessary during this time.
- All luncheon buffets are serviced for 1 ½ hours, refreshed and replenished as necessary during this time.
- All dinner buffets, stations, reception displays and carving stations are serviced for 2 hours, refreshed and replenished as necessary during this time.

FOOD

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.



SHIPPING AND 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.

HIGH SPEED INTERNET SERVICE

If you have a need for wireless or wired high speed internet, a fee of \$225 plus tax, per day per meeting space will be assessed for this service. Please ask your Catering and Convention Service Coordinator for details regarding specific wiring needs.

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.



DELIVERY SERVICES

Amenity bag and packet distribution to guest rooms will be assessed a fee of \$5 plus tax, each.

MUSIC

Hotel management must approve any band, disc jockey service or other amplified music. The Hotel does not allow amplified music in our public or courtyard areas. The Hotel offers a quiet enjoyment policy for all hotel guests. To guarantee this policy for all our guests, all music must be scheduled to end by 11pm.

SIGNAGE AND DECORATION

All signage must be professionally created, displayed, and approved by the Hotel.

PROMOTIONAL MATERIAL

Please discuss any requirements for hanging of banners, posters or any other promotional materials with your catering contact. Items may not be posted, nailed, screwed or otherwise attached to columns, walls, floors, furniture or other parts of the building. 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 \$500 plus tax, clean up fee.

SALES TAX AND SERVICE CHARGE

All food, beverage, rentals and audio visual equipment are subject to a hotel service charge of 24% which is taxable. Room rental and audio visual tax rate is 9%. Food and beverage tax is 11%. All spirits and cocktails are taxed at 16%.



FOR BOOKING INQUIRIES
PLEASE CONTACT:

EVENTS@HOTELEMLINE.COM

843.414.1661

