



H O T E L
B E N N E T T
C H A R L E S T O N



REFRESHMENT AND ENHANCEMENTS

BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Hot Teas
95.00 per gallon

Assortment of Chilled Juices
88.00 per gallon

Fresh Lemonade
88.00 per gallon

Freshly Brewed Sweetened Iced Tea with Lemon Wedges
95.00 per gallon

Charleston Tea Served Hot or Iced with Lemon Wedges
95.00 per gallon

Individual Milks
(2% & Skim Milk included; Whole Milk on request)
5.00 each

Individual Bottled Juices
5.00 each

Assorted Coke products
5.00 each

Red Bull and Sugar-Free Red Bull
8.00 each

Chilled Artisan Bottled Coffee Beverages
9.00 each

Hildon Bottled Still Water
7.00 each

Hildon Bottled Sparkling Water
9.00 each

Pellegrino Water
7.00 each

Assortment of Chilled Snapple
7.00 each

Assortment of Gatorade
7.00 each

INDIVIDUAL BREAK ITEMS

Citrus Coconut Macaroon
56.00 per dozen

Individual Bags of Potato Chips
5.00 each

Warm Tortilla Chips with Guacamole
and Fresh Garden Salsa
56.00 per bowl

House Made Potato Chips and
French Onion Dip
56.00 per bowl

Chocolate Toffee Brownies
56.00 per dozen

Jumbo Cookies
56.00 per dozen

Candy Bars
5.00 each

Whole Fruit
48.00 per dozen

Power Bars and Granola Bars
7.00 each

House-Smoked Assortment of Nuts
7.00 per guest

MORNING AND AFTERNOON BREAKS

THE SUPERFOOD BREAK

24.00 per guest

Superfood Trail Mix - Dried Blueberries, Walnuts,
Almonds and Mango

Crudités - Fresh Seasonal Vegetables and Dill

Greek Yogurt with Crushed Pink Peppercorn

Assorted Fruit Salad - Grapes, Granny Smith Apples, Pineapple,
Mixed Melons and Mint Syrup

THE MARKET

31.00 per guest

Jumbo Soft Pretzels Lightly Salted with
Spicy Brown Mustard and Honey Mustard

Local Charcuterie with Sweet and Spicy Pickles,
Marinated Olives, and Grilled Bread

Artisan Cheeses with House Made Preserves and
Local Honey with Artisan Crackers

LA PÂTISSERIE BAKERY

20.00 per guest

Chocolate-Dipped

Madeleines Assorted Macaron

Lollipops Lemon-Ginger

Pound Cake Raspberry

Shortcake Cookies

BANQUET BREAKFAST BUFFET

*Includes Freshly Brewed Coffee, Hot Tea, and
Fruit Juices (kindly select two): Apple, Orange, Cranberry, Tomato or Grapefruit*

THE CONTINENTAL

30.00 per guest

Parfait Bar: Greek Yogurt Cream, Blackberry Compote, Toasted Almond and
Coconut Granola

La Pâtisserie Selection to Include Butterscotch Brioche, Blueberry Muffins and
Chocolate Pecan Muffins

Boiled Farm Fresh Eggs

Sliced Fruit, Melons, Citrus and Berries Chilled

THE NEW YORKER

40.00 per guest

Greek Yogurt with Granola and Dried Fruit

Steel-Cut Oatmeal with Cinnamon, Brown Sugar, Local Honey, Blueberries and Pecans

Smoked Salmon Display: Hearts of Palm, Capers, Red Onion, Whipped Cream Cheese and
Toasted Bagels

Smoothie Station

Kindly Select Two

Mean Green: Kale, Cucumber, Granny Smith Apple, and Mango

Berry Blast: Blueberry, Blackberry, Strawberry, Garden Mint and Pomegranate

Tropical Sunrise: Pineapple, Mango, Banana and Chai

Cold Brew: Banana, Dates, Almond Milk, and Cacao

Açaí: Mixed Berries, Almond Butter, and Flaxseeds

House-Made Breakfast Sandwiches

Kindly Select Three

Provolone Cheese, Spinach, and Egg Whites on Whole Wheat English Muffin

Bacon, Egg, and Cheese on Buttermilk Biscuit

Ham, Egg, and Cheese Croissant

Sausage, Egg, and Cheese English Muffin

Cajun Breakfast Burrito in Tomato Tortilla

La Pâtisserie Selections to Include Butterscotch Scones, Blueberry Muffins and
Chocolate Pecan Muffins

Red Ruby Grapefruit with Berries

THE ALL AMERICAN

42.00 per guest

Scrambled Eggs with Green Onions and White Cheddar

Stacks of Pancakes with Whistle Pig Cask Syrup

Brabant Potatoes with Sautéed Peppers and Onions

Crispy Bacon, Local Ham, Sausage Links

Griddled Toast Selection: Blueberry & Chocolate Pecan Muffins with Honey Butter

Greek Yogurt with Granola and Dried Fruit Sliced

Fruit, Melons, Citrus and Berries

THE CHARLESTONIAN

46.00 per guest

Poached Eggs with Smoked Deviled Ham Spread, English Muffin and Sauce Choron

Grilled Sausage Patties and Andouille Links

Make-Your-Own Grits and Scrambled Egg Bowl (*toppings to include*)

Lardons

Pimento Cheese Green Onions

Feta and Tomato Concasse

Pan Seared Local Shrimp additional 5.00 per guest

Cinnamon and Apple

Local Honey and Nut

Maple Syrup and Macerated Berries

Brioche Pain Perdu with Praline Caramel Sliced

Fruit, Melons, Citrus and Berries

Drop Biscuit with Honey Butter; Hot Pepper Jelly; Thin, Fried Chicken; and Red-Eye Gravy

Greek Yogurt with Granola and Dried Fruit

La Pâtisserie Selection to Include Croissants, Blueberry Muffins, Pain Aux Raisin

SERVICE OFFERINGS

(two-hour period)

200.00 per attendant

OMELET TO ORDER

Culinary Attendant Required

20.00 per guest

Lardons

Pimento Cheese

Green Onions

Feta and Tomato Concasse

Brown Butter Mushrooms

Spinach

Pan Seared Local Shrimp *additional 5.00 per person*

MAKE- YOUR-OWN GRITS AND SCRAMBLED EGG STATION

25.00 per guest

Toppings to Include

Lardons

Pimento Cheese

Green Onions

Feta and Tomato Concasse

Pan Seared Local Shrimp *additional 5.00 per guest*

Cinnamon and Apple

Local Honey and Nut

Maple Syrup and Macerated Berries

BELGIUM WAFFLE

Belgium Waffles with Berries and Syrups with Whipped Butter and Honey Butter

20.00 per guest

Add Thin, Fried Chicken and Red-Eye Gravy

24.00 per guest

BUILD YOUR OWN ACAÍ BOWL

17.00 per guest

Choose from House Made Granola; Coconut Flakes; Roasted Almonds;
Chopped Seasonal Fruit; Cacao, Local Honey, Almond Butter Drizzle

SMOOTHIE STATION

Kindly Select Two

15.00 per guest

Mean Green: Kale, Cucumber, Granny Smith Apple, and Mango

Berry Blast: Blueberry, Blackberry, Strawberry, Garden Mint and Pomegranate

Tropical Sunrise: Pineapple, Mango, Banana and Chai

Cold Brew: Banana, Dates, Almond Milk, and Cacao

Acáí: Mixed Berries, Almond Butter, and Flaxseeds

TABLE DISPLAYS

Steel-Cut Oatmeal with Cinnamon, Brown Sugar, Local Honey, Blueberries and Pecans
12.00 per guest

Smoked Salmon Display with Hearts of Palm, Capers, Red Onion,
Whipped Cream Cheese and Toasted Bagels
14.00 per guest

Charcuterie and Artisanal Cheeses
24.00 per guest

Parfait Bar
Greek Yogurt Cream, Blackberry Compote, Toasted Almond and Coconut Granola
14.00 per guest

Sliced Fruit, Melons, Citrus and Berries
12.00 per guest

Breads, Muffins, Drop Biscuits and Spreads
15.00 per guest

Belgian Waffles with Syrup, Honey Butter and Whipped Butter
14.00 per guest

Greek Yogurt with Granola & Dried Fruit
8.00 per guest

HOUSE-MADE BREAKFAST SANDWICHES 16.00 per guest

Kindly Select Three

Provolone Cheese, Spinach, and Egg Whites on Whole Wheat English Muffin

Bacon, Egg, and Cheese on Buttermilk Biscuit

Ham, Egg, and Cheese Croissant

Sausage, Egg, and Cheese English Muffin

Cajun Breakfast Burrito in Tomato Tortilla

ASSORTED MINI QUICHES 12.00 per guest

Kindly Select Two

Quiche Lorraine: Gruyère, Onion, and Bacon

Quiche Florentine: Spinach, Feta, Onion

Mushroom and Truffle Quiche

PLATED À LA CARTE MENU

All to Include Individual Fruit Cup, House Made Muffins with House - Whipped Butter, Coffee, or Hot Tea, and a Choice of Juice: Orange, Cranberry, Grapefruit, Tomato, or Apple.

Brioche Pain Perdu with Candied Pecans and Praline Caramel
37.00

Scrambled Eggs with Sausage Links and Green Onion Béchamel
37.00

Country Benedict
2 Poached Eggs, Smoked Deviled Ham Spread on a Split Biscuit
Topped with Sauce Choron
40.00

Steel-Cut Oatmeal with Apples, Cinnamon and Fresh Blueberries
28.00

Cornbread Belgian Waffle with Thin, Fried Chicken and Red-Eye Gravy
42.00

Seasonal Vegetable Quiche with Lightly Dressed Fine Herbs Salad
37.00

Avocado Toast
Grilled Multigrain Bread with 2 Poached Eggs EVOO and
Tomato Concasse
40.00

FAMILY SERVING ADDITIONS

Mixed Breakfast Meats
Crispy Bacon, Local Ham, Signature Sausage Links and Slices of Grilled Smoked Pork Belly
24.00 per guest

Drop Biscuits and Spreads
Smoked Deviled Ham, Pimento Cheese, House Honey Butter and Jam
18.00 per guest

Brabant Potatoes with Sautéed Peppers and Onions
10.00 per guest

AFTERNOON TEA MENU

52.00 per guest

Add Strawberries and Cream with Grand Marnier Drizzle and Champagne

9.00 per guest

TEA SANDWICHES

Smoked Salmon with Cucumber and Chives

Deviled Egg and Tomato Jam

Mini Muffuletta with Olive

Chicken Salad with Pickled Celery with a Curried Aioli

SCONES

Served with Fruit Jam, Lemon Curd, Vanilla Clotted Cream

PASTRIES AND SWEETS

Macaron

Canelé of Bordeaux

Lemon Madeleine

Mix Berry and Ricotta Tartlet

Chocolate Praline Crunch Cake

Chocolate Truffles

THREE COURSE PLATED LUNCH

*Includes Freshly Baked Rolls with House-Whipped Butter, Freshly Brewed Coffee,
Hot Tea and Iced Tea*

FIRST COURSE

Kindly Select One

Sweet Vidalia Onion Soup with Parmigiano-Reggiano Baked Croutons
Mixed Greens with Garlic, Cherry Tomatoes and Creole Mustard Vinaigrette
She Crab Soup with Lemon Chive Oil and Oyster Crackers
Caesar Salad, Freshly Squeezed Lemon Juice, Garlic Crouton Debris
and Grated Parmigiano-Reggiano
Goat Cheese and Leek Terrine with Lemon Hollandaise, Baby Arugula Salad

SECOND COURSE

Kindly Select One

Grilled Chicken Bonne Femme, Caramelized Onions and Bacon
55.00
Petite Filet with Mushrooms Bordelaise
72.00
Seared Local Catch Amandine and Meunière Butter
65.00
Roasted Salmon with Stewed Tomato Concasse and Herbsaint Cream Sauce
60.00
Roasted Garlic Olive Oil, Basil Pasta, Cleaver-Chopped Chicken, Sundried Tomatoes,
Pine Nuts and Freshly Grated Parmigiano-Reggiano
48.00

FAMILY SIDES

Kindly Select Three

Lyonnaise Potatoes
Garlic Brabant Potatoes
Duchess Potatoes
Au Gratin Potatoes
Creamed Spinach
Steamed Asparagus Spears with Oven-Roasted Tomatoes
Brown Butter Mushrooms (*Extra 2.00 per person*)
Fried Brussel Sprouts with Creole Seasoning (*Extra 2.00 per person*)

LA PÂTISSERIE COURSE

Kindly Select One

Apple Tatin
Slow-Baked Apple, Caramelized Puff Pastry, Nougatine Chantilly
Citrus Tart
Lemon Curd, Lime Crumble, Blood Orange Coulis and Lemon Thyme
Cream
Earl Grey Tea Parfait
Braised Forelle Pear in Sweet White Wine, Toasted Hazelnut Streusel,
Chocolate Ganache and Cocoa Nib Crisp
Royal
Layered Cake with Almond Dacquoise, Praline Crunch, Dark Chocolate
Ganache, Flourless Chocolate Sponge and Venezuelan Chocolate Mousse

À LA CARTE TWO COURSE

*Includes Freshly Baked Rolls with House-Whipped Butter, Freshly Brewed Coffee,
Hot Tea and Iced Tea*

FIRST COURSE

Kindly Select One

Tuscan Salad with Cleaver-Chopped Chicken, White Beans, Tomato Concasse,
Olives, Freshly Squeezed Lemons and Grated Parmigiano-Reggiano

48.00

Tuna Niçoise: Seared and Sliced Yellow Fin Tuna, Green Beans,
Potatoes, Boiled Egg, Baby Greens and Creole Mustard Vinaigrette

55.00

Panzanella Salad with Sliced Filet, Balsamic-Marinated
Diced Tomatoes, Sweet Onions, Micro Herbs, Toasted Garlic Croutons
and Grated Parmigiano-Reggiano

62.00

Caesar Salad, Chopped Heart of Romaine Leaves, Freshly Squeezed
Lemon Juice, Crouton Debris and Grated Parmigiano-Reggiano with
Shrimp, Chilled or Broiled with Garlic

55.00

Roasted Garlic Olive Oil, Basil Pasta, Herb-Crusted Chicken and Roasted
Tomatoes with Roasted Pine Nuts and Freshly Grated Parmigiano-Reggiano

38.00

LA PÂTISSERIE COURSE

Kindly Select One

Apple Tatin

Slow-Baked Apple, Caramelized Puff Pastry, Nougatine Chantilly

Citrus Tart

Lemon Curd, Lime Crumble, Blood Orange Coulis and Lemon Thyme Cream

Earl Grey Tea Parfait

Braised Forelle Pear in Sweet White Wine, Toasted Hazelnut Streusel,
Chocolate Ganache and Cocoa Nib Crisp

Royal

Layered Cake with Almond Dacquoise, Praline Crunch, Dark Chocolate
Ganache, Flourless Chocolate Sponge and Venezuelan Chocolate

Mousse

BANQUET LUNCH AND DINNER BUFFETS

Includes Freshly Brewed Coffee, Hot Tea and Iced Tea

DELICATESSEN

54.00 per guest

Butcher Block Display

Roast Beef, Turkey, Salami, Ham, Prosciutto, Mortadella, Provolone, Swiss, Goat Cheese, Blue Cheese, Brie, Roasted Red Peppers, Marinated Cherry Tomatoes, Olives, Spreads, Tapenade and Cornichon

Accompanied by Sliced Fresh Breads, Pistolettes, Croissants, and Condiments

Mixed Greens, with Red Onions, Cherry Tomatoes, Sliced Cucumbers and a Creamy Roasted Shallot Dressing and a Creole Mustard Vinaigrette

Tuscan Tuna Salad EVOO Poached Yellow Fin Tuna, White Beans, Diced Tomatoes, Olives, Freshly Squeezed Lemons and Grated Parmigiano-Reggiano

Creamy Potato Salad with Diced Onions, Celery, Green Onions and Yellow Mustard

Roasted Tomato and Mozzarella Orecchiette Pasta Salad with White Balsamic, EVOO, Fresh Basil and Pine Nuts

Tomato and Basil Soup served in a Brioche Bowl with Basil Oil

Assorted Chips and Dips

La Pâtisserie Selection to Include:

Lemon Meringue Tarts, Salted Caramel Cream Puffs, and Opera Cake

MARION SQUARE

55.00 per guest

Muffuletta Dressed (*cut in 1/2*)

Imported Salami, Ham, Emmental Swiss, Provolone Cheese, Mortadella and Olive Salad

Cleaver Chopped Chicken (*cut in 1/2*)

Spice Rubbed Chicken, Melted White Cheddar, Toasted Brioche Bread

Create Your Own Salad

Mixed Greens with Red Onions, Cherry Tomatoes, Sliced Cucumbers, Grilled Cleaver-Chopped Chicken, Chilled Shrimp and Sliced Tuna with Creamy Roasted Shallot Dressing and Creole Mustard Vinaigrette

Mediterranean Wrap

Grilled Tortilla with Hummus, Chop Spinach, Olive Spread, Shaved Cucumbers and Dill Greek Yogurt

White Bean Soup served in a Brioche Bowl with Basil and Paprika Oil

La Pâtisserie Selection to Include:

Mixed Berry Tarts, Lemon Meringue Tarts, Opera Cake, Salted Caramel Cream Puffs, and Black Forest Cups

LOWCOUNTRY

Lunch per guest 70.00 Dinner per guest 145.00

Deviled Eggs with Pickled Vegetables Niçoise Display: Green Beans, Potatoes, Boiled Egg, Baby Greens and a Creole Mustard Vinaigrette

*EVOO Poached Tuna, Jumbo Lump Crab and Chilled Shrimp
This is a Dinner Selection Addition. 25.00 per Person if Added to Lunch

Sautéed Local Catch Amandine, Meunière Butter and Lemon

Creole Rubbed Chicken and Dirty Rice

Seasonal Vegetable

Pickled Field Pea Salad with Orecchiette Pasta, Carrots, Celery and Tarragon

Crab Bisque served in a Brioche Bowl with Basil Oil

Cochon de Lait display (*Service Attendant Necessary if Displayed Whole*)
Basted Suckling Pig with Creole Mustard, Basil Aioli, House Pickles and Pistolettes

La Pâtisserie Selection to Include:
Pecan Tarts, Chocolate Duchess, Camellias' Cake Cups, Mixed Berry Tarts,
Coconut Lime Cake

STEAKHOUSE

Lunch 72.00 per guest. Dinner 160.00 per guest.

Sliced Filet or Prime Rib Display with Horseradish Cream, Creole Mustard and Pistolettes
Dinner selection: enjoy the duo and garlic thyme au jus

Chopped Lobster with Baby Arugula, Diced Red Beets, Jalapeño Tarragon Vinaigrette
**Dinner selection **

Broiled Atlantic Salmon Display with White Garlic Remoulade

Grilled Asparagus with Hollandaise

Garlic Brabant Potatoes

Shrimp Cocktail Display

Spinach-Stuffed Quail with a Cane Syrup Glaze

Garden Display: Mixed Greens, Romaine, Baby Arugula, Cherry tomatoes, Sliced Cucumbers, Red Onions and Bacon Lardons, Blue Cheese, Candied Pecans with Creole Mustard Vinaigrette, Blue Cheese Dressing, and Caesar Dressing

Roasted Tomato and Mozzarella Orecchiette Pasta Salad with White Balsamic, EVOO,
Fresh Basil and Pine Nuts

Caramelized Sweet Vidalia Onion Soup served in a Brioche Bowl with Parmigiano- Reggiano
Toasted Croutons

La Pâtisserie Selection to Include:
Lemon Meringue Tarts, Black Forest Cups, Salted Caramel Cream Puffs,
Camellias' Cake Cups, and Coconut Lime Cake

THREE COURSE PLATED DINNER

*Includes Freshly Baked Rolls with House-Whipped Butter, Freshly Brewed Coffee,
Hot Tea and Iced Tea*

FIRST COURSE

Kindly Select One

Shellfish Chowder with Crab, Shrimp and Plump Oysters in a Light Tomato Broth and Gremolata

Mushroom Cream with a Truffle Herb Oil Garnish She-Crab Soup with Creamy Roasted Pine Nuts

Chicken and Dumplings with Bone Broth, Braised Greens and Grated Parmigiano-Reggiano

Caesar Salad, Freshly Squeezed Lemon Juice, Garlic Crouton Debris and Grated Parmigiano-Reggiano

Autumn Salad, Baby Arugula with Julienne Apple and Endive, Creole Mustard Vinaigrette, Candied Pecans and Blue Cheese Garnish

Mixed Greens with Garlic, Cherry Tomatoes and Aged Balsamic Vinaigrette

Niçoise Salad, Green Beans, Potatoes, Boiled Egg, Baby Greens and a Dijon Vinaigrette

MAIN COURSE

Kindly Select One

New York Strip with Grilled Asparagus and Garlic Butter
125.00

Sautéed Local Catch with Sautéed Pepper and Onion in a Creole Broth
110.00

Roasted Chicken Breast with Sauce au Vin, White Wine, Mushrooms, Green Onions
105.00

Petite Filet with Creamed Spinach and Meunière Butter
132.00

Broiled Salmon with Herb Tomato Concasse and Herbsaint Cream Sauce
110.00

Braised Short Rib with Glazed Carrots and Sauce Daube
120.00

Saffron Arancini Stuffed with Mozzarella, Breaded and Lightly Fried over White Bean Puree and Marinated Roasted Tomatoes
99.00

STEAK HOUSE DUO

Kindly Select One

Petite Filet and Maine Lobster Tail with Béarnaise

160.00

Roasted Sea Bass with Shrimp and Crab-Stuffed Eggplant

150.00

Strip Loin Oscar, Asparagus, Crab and Hollandaise

145.00

FAMILY SIDES

Kindly Select Three

Lyonnaise Potatoes

Garlic Brabant Potatoes

Duchess Potatoes

Au Gratin Potatoes Creamed Spinach

Steamed Asparagus Spears with Oven-Roasted Tomatoes

Brown Butter Mushrooms (*Extra 2.00 per person*)

Fried Brussel Sprouts with Creole Seasoning (*Extra 2.00 per person*)

LA PÂTISSERIE COURSE

Kindly Select One

Apple Tatin

Slow-Baked Apple, Caramelized Puff Pastry, Nougatine Chantilly

Citrus Tart

Lemon Curd, Lime Crumble, Blood Orange Coulis and Lemon Thyme Cream

Earl Grey Tea Parfait

Braised Forelle Pear in Sweet White Wine, Toasted Hazelnut Streusel, Chocolate Ganache and Cocoa Nib Crisp

Royal

Layered Cake with Almond Dacquoise, Praline Crunch, Dark Chocolate Ganache, Flourless Chocolate Sponge and Venezuelan Chocolate Mousse

CANAPÉS

25 per Selection Minimum

COLD-PASSED CANAPÉS

Lamb Tartar with Mint on a Wonton Chip and Radish	8.00
Boursin Cheese and Prosciutto Topped with Brandied Cherries	6.00
Duck Confit with Salt-Whipped Truffle	8.00
Tuna Tartar on Benne Wafer	6.50
Salmon Mousse with Caviar on Potato Chip	7.00
Deviled Egg with Pickled Vegetables	5.50
Shrimp Rémoulade or Cocktail	7.00
Crab Maison en Phyllo	7.50
Filet with Roasted Red Pepper, Panna Cotta and Olive Tapenade on a Crostini	8.00
Smoked Salmon Rosette and Citrus Crème on Cucumber Medallion	7.50

HOT-PASSED CANAPÉS

Apple and Blue en Phyllo	5.50
Crab Beignets with Lemon Aioli	7.00
Mini Crab Cake with Spicy Rémoulade	7.00
Filet Wellington with Black Pepper Demi-Glace	9.00
Fried Oysters with a Creole Mustard Hollandaise	7.00
Tempura Shrimp with Béarnaise	7.50
Eggplant Bâtons with Powdered Sugar	5.50
Fried Goat Cheese with Red Pepper and Apricot	6.00
Tomato Tart with Feta and Oregano	5.50
Fried Green Tomato with Pimento Cheese	6.00
Cleaver-Chopped Chicken with Melted White Cheddar Mini Sandwich	7.00
Grit Cake with Cajun Shrimp	7.50
Chicken and Waffle Bites	9.00
Pork Belly with Pickled Onion and Dijon Aioli on a Tostada	8.00

DISPLAYS AND STATIONS

per guest

Smoked Salmon with Hearts of Palm, Capers, Red Onion, and Sliced Crostini

14.00

Artisanal Charcuterie and Cheese Table with Seasoned Croutons

24.00

Sliced Fruit, Melon, Citrus and Berries

12.00

Chilled Seasonal Shellfish with Cocktail Sauce, Remoulade and Shallot Tarragon Mignonette

(Minimum of 25 per Selection)

Jumbo Shrimp

6.50 each

Clams

5.75 each

Mussels

5.75 each

Oysters on the Half Shell

5.75 each

Crab Claws

6.50 each

Seasonal Ceviche

6.75 each

Caviar Display showcasing Hackleback, Smoked Trout and Louisiana Choupique

100.00

Grilled Vegetables with Hummus, Tzatziki, and Pita Chips

22.00

Cochon de Lait Basted Suckling Pig with Creole Mustard, Basil Aioli, House Pickles and

Pistolettes (culinary attendant optional, required if served whole)

38.00

CULINARY CHOPPING BOARD

Per Guest

Broiled Side of Local Catch Amandine on the Shell with Meunière Butter and Lemons

42.00

Broiled Salmon Filet with Lemon Caper Beurre Blanc

40.00

Steak House Cuttings:

(chef attendant required for carving stations)

Filet Roast with Béarnaise and Thyme Jus

48.00

Prime Rib with Horseradish, Horseradish Cream and Garlic Jus

50.00

Pork Crown Roast with Homemade Applesauce and Garlic Jus

38.00

Quail/Duck: Quail, Duck and Chicken Breast Stack with Mushroom Jus

38.00

LOWCOUNTRY BOIL

30.00 per guest

Andouille Sausage, Shrimp, Sweet Corn, and Potatoes in Palmetto Beer Broth

ROASTED OYSTERS DISPLAY

Minimum of 25 per Selection

Rockefeller - Spinach, Fennel and Herbsaint

8.00

Casino - Bacon, Diced Peppers, Celery, Onions and Parmesan Béchamel

8.50

Caviar and Cream - Shallot Bechamel Topped with Smoked Trout Caviar

9.50

Garlic and Herbs - Broiled in Butter and Parmigiano-Reggiano Cheese

7.00

SLIDER STATION

Kindly Select Three

30.00 per guest

All Served with House Made Tomato Jam, Sweet and Spicy Pickles and Heirloom Potato Chips

Roast Pork with Garlic-Jam BBQ Sauce

Mini Crab Cake with Bibb Lettuce, Spicy Remoulade

Braised Short Rib with Pickles, Cheddar Cheese, Dijonnaise

Grilled Chicken with Black Pepper Aioli and Butter Lettuce

LAVOSH STATION

24.00 per guest

Bacon - Roasted Red Pepper, Cheddar, Green Onion

Mushroom & Kale - Roasted Shiitake, Kale, Shaved Parmesan, Truffle Salt, Mozzarella

Margherita - Tomato, Basil, Mozzarella

ACCOMPANIMENT STATION

Kindly Select Three

14.00

Lyonnaise Potatoes

Garlic Brabant Potatoes

Duchess Potatoes

Au Gratin Potatoes

Creamed Spinach

Brown Butter Mushrooms

Steamed Asparagus Spears with Oven-Roasted Tomatoes

DESSERT STATION

Kindly Select Four

20.00

Lemon Meringue Tarts

Salted Caramel Cream Puffs

Opera Cake

Mixed Berry Tarts

Black Forest Cups

Pecan Tarts

Chocolate Duchess

Camellias' Cake Cups

Coconut Lime Cake

ACTION STATIONS

25 Guest Minimum.

Chef Attendants are 200.00 per attendant for every 50 guests

PASTA

26.00 per guest

Black Pepper Linguini Fra Diavolo
Tomato-Basil Cavatelli Pesto
Spinach Gnocchi with Roasted Garlic EVOO

Add-ins to Include:

Pork Belly, Cleaver-Chopped Chicken, Sautéed Shrimp, Roasted Garlic, Olives, Broccoli Rabe,
Spinach, Toasted Pine Nuts and Roasted Mushrooms Accompanied by Freshly Grated
Parmigiano-Reggiano

PHO

32.00 per guest

Beef Broth, Vegetable Broth, Sliced Beef Sirloin, Tofu Cubes, Sliced Mushrooms, Glass Noodles,
Bean Sprouts, Lime Wedge, Thai Basil, Mint, and Jalapeño

BUILD-YOUR-OWN SALAD

25.00 per guest

Mixed Greens with Red Onions, Cherry Tomatoes, Sliced Cucumbers, Grilled Cleaver-Chopped
Chicken, Chilled Shrimp and Sliced Tuna with Creamy Roasted Shallot Dressing and Creole
Mustard Vinaigrette

SHRIMP 'N GRITS

28.00 per guest

Fine-Ground Anson Mills Yellow Grits, Atlantic Shrimp, Fennel Seed, Garlic Butter, and
Andouille Sausage

GRILLED CHEESE

20.00 per guest

All Served with House Made Tomato Jam, Sweet and Spicy Pickles and Heirloom Potato Chips

Camembert Grilled Cheese with Prosciutto and Apple
Three-Cheese Blend with Honey Butter Toasted Brioche
Traditional Cheddar Cheese on Toasted Brioche

PAELLA

32.00 per guest

Camembert Grilled Cheese with Prosciutto and Apple
Three-Cheese Blend with Honey Butter Toasted Brioche
Traditional Cheddar Cheese on Toasted Brioche

BEVERAGE MENU

PREMIUM LIQUOR

12.00 per drink

Beefeater Gin
Milagro Silver Tequila
Rittenhouse Rye
Jefferson Small Batch
Tito's Vodka
Dewar's Scotch
Bacardi Superior Rum
Captain Morgan Spiced
Rum House Vermouth
House Wine
House Beer

ULTRA-PREMIUM LIQUOR

14.00 per drink

Bombay Sapphire Gin
Casamigos Blanco Tequila
Mitchers Rye
Bulleit Rye
Grey Goose Vodka
Famous Grouse Scotch
Clement VSOP
Captain Morgan Spiced
Rum House Vermouth
House Wine
House Beer

SUPREME LIQUOR

16.00 per drink

Nolets Gin
Don Julio Reposado Tequila
Russell's Rye 6 yr
Jefferson Reserve
Wild Turkey Rare Breed
Belvedere Intense Vodka
Johnnie Walker Black Scotch
Bacardi Diez
Captain Morgan Spiced
Rum House Vermouth
House Wine
House Beer

HOUSE BEER

DOMESTIC: 7.00 each

Budweiser
Bud
Light
Michelob Ultra

IMPORTED: 8.00 each

Corona
Heineken
Stella
Clausthaler
NA
Clausthaler Dr-Hopped NA

CRAFT: 9.00 each

Westbrook IPA
Coast Kölsch

LOCAL BEER: 9.00 each

Coast Kölsch
Palmetto Lowcountry Lager
Westbrook IPA
Revelry Hotel Rendezvous Wheat

HOUSE WINE

SPARKLING:

Louis Pedrier Brut - 60.00 per bottle
Bourgogne, France

Col Mesian Cuvee Rose - 70.00 per bottle
Veneto, Italy

WHITE:

Castlefeder Pertico Pinot Grigio - 65.00 per bottle
Delle Venezie, Italy

Merf Chardonnay - 70.00 per bottle
Columbia Valley, Washington

Proverb Rose - 60.00 per bottle
California

RED:

Proverb Pinot Noir - 60.00 per bottle
Sonoma County, CA

Terrazas de los Andres Cabernet Sauvignon "Altos del Plata" - 70.00 per bottle
Mendoza, Argentina

DEEP EDDY VODKA BAR

12.00 per drink

Deep Eddy Vodka
Ruby Red Grapefruit Vodka
Lemon Vodka
Sweet Tea Vodka
Cranberry Vodka
Peach Vodka
Orange Vodka

LOCALS BAR

15.00 per drink

High Wire Hattrick Gin
Casamigos Blanco (non-local)
Virgil Kaine Robber Baron Rye
Virgil Kaine Bourbon
Striped Pig Vodka
Dewar's Scotch (non-local)
Red Harbor Rum
Striped Pig Spiced Rum

HOSTED BAR:

Per Guest/Per Hour

	One-Hour Each	Each Additional Hour(s)
Beer & Wine	24.00	10.00
Premium	36.00	12.00
Ultra-Premium	39.00	14.00
Supreme	42.00	16.00

SPECIALTY BARS

Per Guest/Per Hour

	One-Hour Each	Each Additional Hour(s)
Deep Eddy	26.00	12.00
Locals Bar	32.00	16.00

WATER

Hildon Still 7.00 each (Glass 330ml | Plastic 30ml)
Hildon Sparkling 9.00 each (Glass 330ml | Plastic 30ml)

CATERING AND EVENT INFORMATION

GUARANTEES

To ensure adequate preparation, a guarantee of the number of persons attending is required by 10:00 a.m. three (3) business days prior to the event day. You will be charged for the guarantee or the number served, whichever is greater. In the event that no guarantee is given, the original number of guests as noted on the banquet event order will be used for the billing. The hotel will over-set banquet rooms by 5% of the food and beverage guarantee associated with said event. Increase in guarantee within the three-business day period will become the set and guarantee.

MEETING ROOM SET-UP

The client will confirm the set-up of the meeting space on the Banquet Event Order (BEO). If significant changes to the set-up are requested after the meeting room has been set by the hotel, a labor fee of 250.00 will be assessed at the discretion of the hotel.

SERVICE & LABOR

All Chef Attendant & Bartender fees are subject to 9% tax.
These fees will apply to menu items where indicated with a (*) sign

Chef Attendant: 200.00 per attendant / 2 hrs.
(50.00 per additional hour, (1) chef required per 75 guests)

Coat Check Attendant: 150.00 per attendant (1 attendant per 100 guests)

Additional Banquet Staff: 50.00 per server, per hour (4-hour minimum)

Bartender: 200.00 per attendant / 4 hrs.
(50.00 per additional hour, (1) bartender required per 75 guests)
Wine Sommelier: 300.00 per sommelier (4-hour minimum)

TAXES AND SERVICE CHARGES

Client agrees to pay, in addition to the prices agreed upon, all State and Local Taxes (11% food and beverage and an additional 5% Liquor Tax — subject to change) and Service Charges (currently at 24% — subject to change).

Please note the Service Charge is subject to Tax.

SERVE TIME

All breakfast, lunch and dinner buffets are priced for two (2) hours of service. All breaks are priced for one (1) hour of service. In the event you wish to increase the length of service time, please contact your catering representative for pricing information.

SPECIAL MEAL ORDERS

Special meals are defined as those meals requested in addition to the principal menu. Special meals must be included in the guarantee. Vegetarian and kosher meals are available upon request. Please notify your catering representative of any other special dietary requests.

OUTSIDE FOOD & BEVERAGE

Neither the client, his/her guests, nor invitees will be permitted to bring food and/or beverages of any kind into the hotel without written permission of the hotel. In the event such permission is granted, the hotel is authorized to charge for the service of food and beverage.

SPECIAL SERVICES

Should you require entertainment, photography, floral, specialty linen or décor, your catering representative can provide a listing of preferred vendors or assist you in making these arrangements.

SHIPPING

To ensure efficient handling and storage of materials, boxes must be sent no more than three (3) days prior to the event start date. Items shipped or handled will be billed at 10.00 per box for handling and storage or 250.00 per pallet.

SIGNAGE

The hotel will, unless otherwise instructed, post your program daily in the public areas. All signs must be professionally lettered. Absolutely no signage will be placed in the lobby, guest room floors, or in the elevators. Signage is allowed anywhere on the Ballroom Level. Please refrain from taping or affixing any signage to hotel property.

DEPOSITS

All mutually agreed upon contracts between the hotel and client will require a deposit based on the value of the agreement.

CANCELLATION

In the event of cancellation for any reason, all deposits and payments are non-refundable and non-transferable. Cancellation fees will also apply according to contract schedule.

FINAL PAYMENT

The total estimated cost of the event is required three (3) business days prior to the event or based on contract agreement. Payment may be made with a credit card, cashier's check or wire transfer.

AUDIO-VISUAL

State-of-the-art audio-visual equipment and lighting can be arranged through our audio-visual partner, JSAV. Any outside AV company or contractor must provide the hotel with proof of insurance (COI) and follow all "Vendor Policies and Code of Conduct."

CHARLESTON NOISE ORDINANCE

Outside venue entertainment hours are until 10:00 p.m. Sunday-Thursday and 11:00 p.m. Friday and Saturday.

LIABILITY

Hotel Bennett reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The hotel does not assume any responsibility for damage or loss of any articles brought into the hotel, or for any item that is left unattended.

DECORATIONS AND ENTERTAINMENT

Outside Décor Vendors must provide proof of insurance (COI). The Vendors must comply with the "Vendor Policies and Code of Conduct". Any damage to the property by the vendor the contracted customer will be held responsible for cost of damages incurred. All décor must be struck immediately following the event unless otherwise arranged with the Catering and Conference Service Manager. All power for Décor Vendors must be prearranged with the Catering and Conference Service Manager. All fees will be incurred by the resort customer. Load In and Out must be executed based on hotel policies. All vendors must load in and out via the loading dock or specific area. Prior arrangements must be confirmed otherwise above directions take precedence.

PARKING

Valet day parking is 18.00 and 38.00 overnight (subject to change).
Valet may be hosted by the customer or guests may pay on their own.

EVENT LOCATIONS

From the hotel's elegant ballroom and stunning outdoor wedding locations reflecting Charleston's charm and elegance to the world-class overnight accommodations offered to your guests and bridal party, Hotel Bennett creates a wedding experience you have yet to imagine.

From bridal showers at Afternoon Tea and spa pampering for the ladies to customized celebrations for the gentlemen, let the hotel's Wedding Specialists assist with all of your wedding planning needs to ensure a unique ceremony and reception that reflect your personal taste.

CROWN BALLROOM

The hotel's elegant Grand Ballroom will surpass your dreams with dramatic 30-foot ceilings and arched windows – regional inspired and designed – that overlook Marion Square. Exquisite chandeliers and walls sconces complement the décor. The Grand Ballroom can accommodate up to 350 guests for a wedding reception.

CAMELLIAS

Inspired by the timeless grace of the Camellia flower. French Art Deco design detail like etched-mirrored ceilings, crystal chandeliers and antique pink stone restored from the former Charleston Library, exudes a regal and effervescent feminine spirit. The elegant setting is ideal for an intimate bridal shower or tea.

PIAZZA

The Piazza offers an intimate outdoor experience for your event. Exclusively designed for a small ceremony or reception. Guests will mingle and admire the views of Marion Square and King Street.

THE OBSERVATORY

Located on the rooftop, this unique space provides the ultimate event experience as guests can enjoy a refreshingly original location in which to celebrate.