



HOTEL  
**BENNETT**  
CHARLESTON

MICRO-WEDDING & ELOPEMENT PACKAGE



# MICRO-WEDDING & ELOPEMENT PACKAGE

*210.00 per guest*

## PLATED PACKAGE INCLUDES:

Six Passed Hors D'oeuvres  
Plated First Course  
Plated Duo Entrée  
Wedding Cake  
Complimentary Champagne Toast  
Table-Side Wine Service  
Four-Hour Premium Bar

## Cold-Passed Canapés

Lamb Tartar with Mint on a Wonton Chip and Radish  
Boursin Cheese and Prosciutto Topped with Brandied Cherries  
Duck Confit Rillettes with Salt-Whipped Truffle  
Spicy Tuna Tartar on a Sweet Benne Wafer  
Southern Style Deviled Egg with Pickled Vegetables  
Poached Jumbo Shrimp with Vodka Cocktail Sauce  
Crab Maison en Phyllo  
Filet with Roasted Red Pepper, Panna Cotta and Olive Tapenade on a Crostini  
California Roll, Jumbo Lump Crab, Avocado, Cucumber, Ponzu Dipping Sauce  
Spicy Tuna Roll, Avocado, Black Sesame, Sriracha Mayo

## Hot-Passed Canapés

Apple and Blue Cheese en Phyllo  
Crab Beignets with Lemon Aioli  
Mini Crab Cake with Spicy Rémoulade  
Filet Wellington with Black Pepper Demi-Glace  
Fried Oysters with a Creole Mustard Hollandaise  
Tempura Shrimp with Sweet Chili Sauce  
Fried Goat Cheese with Red Pepper and Apricot  
Tomato Tart with Feta and Oregano  
Fried Green Tomato with Pimento Cheese

Cleaver-Chopped Chicken with Melted  
White Cheddar Mini Sandwich  
Grit Cake with Cajun Shrimp  
Chicken and Waffle Bites  
Pork Belly with Pickled Onion and  
Dijon Aioli on a Wonton  
Duck Confit Blini, Chive Crème Fraiche, Radish  
Pimiento Cheese and Smoked Bacon Tart  
Collard Green Hushpuppies with Creole Aioli

### Plated Dinner

Includes Freshly Baked Rolls with House-Whipped Herb Butter, Freshly Brewed Coffee, Hot Tea

#### First Course

(Kindly Select One)

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

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

Bibb Lettuce, Saffron and Port Poached Pear, Spice Roasted Almonds, Shaved Radish, Tarragon Vinaigrette

Steakhouse Wedge Salad, Baby Iceberg Lettuce, Bacon Lardons, Herb Marinated Tomatoes, Cucumbers, Buttermilk Ranch Dressing

#### Steakhouse Duo

(Kindly Select One)

Petite Filet and Maine Lobster Tail with Béarnaise, Creamed Spinach and Garlic Brabant Potatoes

Strip Loin Oscar, Asparagus, Blue Crab and Citrus Hollandaise, Potato Mille-Feuille

Pistachio Crusted Beef Tenderloin and Pan Seared Grouper with Petite Sorrel Salad, Herb Marinated Seasonal Vegetables, Potato Gratin

Braised Short Rib with Pickled Shallot and Seared Sea Scallop in Brown Butter, Parsnip Puree and Roasted Mushrooms







# WEDDING CAKE

## Vanilla Bean Sponge Cake

Filled with Tahitian Vanilla Diplomat Cream and Fresh Berries

## Pistachio Cake

Filled with Orange Marmalade and Grand Marnier Cream

## Double Chocolate Cake

Filled with 62% Dark Chocolate Mousse

## Charleston's Red Velvet

Filled with Scented Lemon Cream Cheese Buttercream

## Lemon Sponge Cake

Guava Passion Fruit Marmalade, Coconut Cream

## Almond Cake

Salted Caramel Mousseline, Crush Almond Toffee

## Frangelico-Soaked Vanilla Cake

Milk Chocolate Mousseline, Toasted Hazelnut Spread

## Almond Cake

Espresso Diplomat Cream, Venezuelan Chocolate Whipped Ganache

# BEVERAGE SELECTIONS

## House Beer

Budweiser | Bud Light | Michelob Ultra | Corona | Heineken | Stella Westbrook IPA |  
Coast Kölsch Clausthaler Original N/A | Clausthaler Dry-Hopped N/A

## House Wine

### Sparkling

Louis Pedrier Brut - Bourgogne, France | Col Mesian Cuvee Rose - Veneto, Italy

### White

Castlefeder Pertico Pinot Grigio - Delle Venezie, Italy | Proverb Rose -  
California Merf Chardonnay - Columbia Valley, Washington

### Red

Proverb Pinot Noir - Sonoma County, California Terrazas de los Andres  
Cabernet Sauvignon "Altos del Plata" - Mendoza, Argentina

## Premium Liquor *Included with Package*

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

## Ultra-premium Liquor *Bar Enhancement, 10.00 per guest*

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

## Supreme Liquor *Bar Enhancement, 20.00 per guest*

Nolets Gin | Don Julio Reposado Tequila | Russell's Rye 6 yr. Jefferson Reserve  
| Belvedere Intense Vodka | Johnnie Walker Black Scotch

## Beverage Upgrades & Enhancements

Add any Ultra-Premium pour to your bar for an additional *8.00 per guest, each*

Add any Supreme pour to your bar for an additional *10.00 per guest, each*

Add Red Bull *7.00 per can, on consumption*

Custom Signature Cocktail *16.00 per drink*

Custom Seasonal Mocktail *8.00 per drink*



\* Exclusive of tax and gratuity. Package includes up to 50 guests.





## EVENT VENUES

### 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.



# 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 and 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 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* per box for handling and storage or *\$250* 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.

### Parking

Valet day parking is *18.00* and *38.00* overnight. This is subject to change.

Valet may be hosted by the customer or guests may pay on their own.



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