



# Banquet Catering Menus 2020



Catering Provided by our Preferred Partner:



# Banquet Information

## **GENERAL INFORMATION**

The Group Sales Department will coordinate all details of your event and work closely with each of the departments within the hotel to ensure proper execution of all events. So that our entire staff may prepare to accommodate your needs we ask that menu selections and meeting related details be arranged at least 30 days in advance.

Our culinary staff uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice, unless confirmed by a signed Banquet Event Order. Banquet event orders will be provided for review once menu selections and meeting details have been submitted to your group sales representative. Once the banquet event orders are received, please review for accuracy, make any necessary revisions, and return with an authorized signature at least 3 weeks prior to your function.

## **GUARANTEES**

It is the responsibility of the group representative to provide the group sales department with the number of guests expected for all meetings and banquet functions no later than 5:00 PM seven business days prior to the function. This confirmed number constitutes the final guarantee and is not subject to reduction. If no guarantee is submitted, the expected number of guests listed on the banquet event order will be considered your guarantee.

*Should the attendance exceed the final guarantee or your guarantee number is increased within 24 hours prior to your event, a surcharge of \$10++ per person above the meal price will apply.*

## **FOOD & BEVERAGE**

To ensure the safety of all our guests and comply with local health regulations, neither patrons nor their guests shall be permitted to bring food or beverage from an outside source into the banquet or meeting facilities, whether purchased or catered.

Exceptions may be made for celebration cakes, i.e. birthdays, anniversaries, etc., if discussed with Group Sales Services Manager prior to event. Service fees may apply.

Due to safety regulations, the removal of food & beverage from the meeting or banquet facilities is not permitted at any time. We are responsible for the sale and service of alcoholic beverages as regulated by SC Law Enforcement Division.

Our alcoholic beverage license requires us to (1) Request proper proof of legal age to consume alcohol. (2) Refuse alcoholic beverages service if the person cannot provide the proper identification. (3) Refuse alcoholic beverage service to any person who in our judgment appears intoxicated.

## **SERVICE CHARGE AND TAX**

Food and beverage, service purchases are subject to an 18% gratuity fee, as well as the applicable state, county, and city sales tax.

## **PRICING**

\*Prices are subject to change based on seasonal availability and Market Pricing

## **PAYMENT**

Payment in full is required for all catered events. Payment arrangements are to be made directly with the catering team, as listed on all banquet event orders.

# Breakfast Buffets

To ensure quality of food all Breakfast buffets are only allowed a 2 hour maximum. Buffets are designed for a minimum of 30 People. Any guarantee that falls below 30 guests will be subject to a \$100 surcharge.

*All Buffets are served with Drink Station: Coffee, Sweet Tea, Orange & Cranberry Juice, and Water*

## **Continental:**

Fresh Fruit Tray  
Assorted Breakfast Breads and Muffins  
Cold Cereal Assortment  
Yogurt Bar

## **Hot Buffets:**

### **Traditional Breakfast**

Scrambled Eggs  
Crispy Bacon  
Hashbrowns  
Creamy Grits  
Pancakes with Syrup

### **Southern Classic**

Chicken and Waffles  
Home Fries  
Southern Style Grits  
Toast with Assorted Jellies and Butter

### **Sante Fe Breakfast**

Scrambled Eggs with diced onions and peppers  
Breakfast Sausage  
Cajun Home Fries  
French Toast with Syrup

### **Sunrise Sandwich Sampler**

Variety of Breakfast Sandwiches and Wraps  
Hashbrowns  
Fresh Fruit Salad

### **Omelet Station**

Variety of Mini Omeletes  
Bacon  
Home Fries  
English Muffins with Assorted Jellies and Butter

### **Crepe Creations**

Fresh Fruit Tray  
Classic French Crepes  
Ham Steak  
Cereal Bar

### **Steak & Eggs Breakfast**

Scrambled Eggs  
Grilled Steak  
Crispy Bacon & Breakfast Sausage  
Creamy Grits  
Pancakes with Syrup  
Variety of Breads with Assorted Jams and Jellies

# Break Options

Break options are drop off items that will be placed in your meeting space at the designated time with no attendant present. Breaks are designed for a minimum of 30 People.  
Any guarantee that falls below 30 guests will be subject to a \$100 surcharge.

## **Snack Station:**

Assorted individual bags of chips  
Variety of Granola Bars  
Rice Krispie Treats

Served with Water Station

## **Snack Station Add-On's:**

Whole Fruit (apples, oranges, and bananas)

Assorted Fresh Baked Cookies

Fresh Baked Brownies

Bottled Water

Assorted Soft Drinks

Tea and Lemonade Station

Coffee Station

# Boxed Lunch

Boxed lunches are prepared to be grab and go options for your guests. All meals will be placed in a designated location for pickup.

*Boxed Lunches are served with Whole Fruit, Bagged Chips, Cookie, and Choice of Drink (Water, Soda, Juice)*

**Limit 2 selections per group**

## **Sandwich Selections:**

Ham and Cheese  
Turkey and Cheese  
Italian Cold Cuts  
Tuna Salad  
Chicken Salad  
Grilled Chicked Caesar Wrap  
Buffalo Chicken Wrap  
Peanut Butter and Jelly

# Pizza Buffet

To ensure quality of food all Pizza buffets are only allowed a 2 hour maximum. Buffets are designed for a minimum of 30 People. Any guarantee that falls below 30 guests will be subject to a \$100 surcharge.

**Limit 3 selections for groups of 60 or less.**

*Served with House Salad with 2 dressings, Garlic Knots, and Drink Station (Water, Tea, Lemonade)*

## **Pizza Selections:**

Cheese  
Pepperoni  
Supreme  
Meat Lovers  
Margherita  
Veggie  
BBQ Chicken and Grilled Onions  
White Pizza

# Appetizer Displays

To ensure quality of food all items are only allowed a 2 hour maximum. Displays are designed for a minimum of 30 People. Any guarantee that falls below 30 guests will be subject to a \$100 surcharge.

**Appetizers displays are served buffet style and priced per person.**

*All Buffets are served with Drink Station: Sweet Tea, Lemonade, and Water*

## **Display Selections:**

### **Tailgate Trifecta**

Chicken Tenders with dipping sauce

Onion Rings

Loaded Potato Skins

OR

Pigs in a Blanket

Fried Pickles

Tater Tots

### **China Town**

Spring Rolls with dipping sauce

Tempura Broccoli

Tempura Shrimp

### **Little Italy**

Sausage Stuffed Banana Peppers

Garlic Bread

Fried Ravioli with dipping sauce

OR

Meatballs in Marinara

Mozzarella Sticks

Fried Zucchini

### **Fiesta Mexicana**

QuesoDip and Fresh Salsa with Tortilla Chips

Mexican Street Corn

Taquitos with sour cream

### **Cold Tray Display**

Vegetable Tray with Dips

Charcuterie Tray

Cheese and Cracker Tray

Variety of Sandwich points and wraps

# Dinner Buffets

To ensure quality of food all Dinnerbuffets are only allowed a 2 hour maximum. Buffets are designed for a minimum of 30 People. Any guarantee that falls below 30 guests will be subject to a \$100 surcharge.

*All Buffets are served with Drink Station: Sweet Tea, Lemonade, and Water*

## **Tier One Selections:**

### **Backyard BBQ**

House Salad with chef's choice of two dressings  
Fall of the bone Pork Ribs  
Creamy Macaroni and Cheese  
Golden Corn on the Cob  
Served with Dinner rolls and butter

### **Tex-Mex Fiesta**

Southwestern Style Salad with two dressings (chef's choice)  
Taco Bar to include:  
Salsa, Sour Cream, Guacamole, Cheddar Cheese, Pickled Jalapenos, Shredded Lettuce, Diced Tomatoes  
Ground Beef or Chicken  
Spanish Rice  
Mexican Street Corn  
Hard and Soft Taco Shells

### **A Tour of Italy**

Classic Caesar Salad with Parmesan Herb Croutons  
Fully Loaded Lasagna **OR** Pasta Bar to include:  
Italian Meatballs  
Zesty Italian Sausage  
Choice of Pasta: Penne, Bowtie, Spaghetti, Fettuccini  
Marinara and Alfredo Sauce  
Grilled Mediterranean Vegetables  
Garlic Bread Sticks

### **Homestyle Classics**

House Salad with chef's choice of two dressings  
Traditional Beef Meatloaf (may substitute for Turkey)  
Tarragon Mashed Potatoes with gravy  
Homestyle String Beans  
Served with Dinner rolls and butter

## **Hibachi Dinner**

House Salad with Homemade Ginger Dressing  
Hibachi Style Chicken or Beef (may choose both at 50/50 split)  
Fried Hibachi Style Rice  
Fresh Hibachi Vegetables  
Served with Dinner rolls and butter

## **You Be the Chef**

Served with House Salad with chef's choice of two dressings, dinner rolls, and butter

### **Select One Entree:**

Barbeque Chicken  
Lemon Pepper Chicken  
Maple Glazed Pork Chops  
Glazed Ham and Pineapple  
Boiled Lemon Butter White Fish

### **Select Two Sides:**

Steamed Broccoli  
Grilled Summer Vegetables  
String Bean Alma dean  
Roasted Potatoes  
Potatoes Au Gratin  
White Rice  
Rice Pilaf

### **Tier Two Selections:**

## **Seafood Sampler**

House Salad with chef's choice of two dressings  
Broiled Seafood Medley  
Rice Pilaf  
Chef's Choice Seasonal Vegetables  
Served with Dinner rolls and butter

## **The Uptown**

House Salad with chef's choice of two dressings  
Prime Rib carving station with Aus Jus and Horseradish  
Cheesy Mashed Potatoes  
Sautéed Green Beans  
Served with Dinner rolls and butter



## **Alaskan Delight**

House Salad with chef's choice of two dressings

Alaskan Baked Salmon

Brown Rice

Sautéed Asparagus

Served with Dinner rolls and butter

## **The Shanghai**

House Salad with Homemade Ginger Dressing

Ahi Tuna Steak

Sushi Style White Rice

Grilled Hibachi Vegetables

Served with Dinner rolls and butter

## **Spice of Life**

House Salad with chef's choice of two dressings

Blackened Beef Tips with Aus Jus

Jalapeno Mashed Potatoes

Glazed Carrots

Served with Dinner rolls and butter

## **Taste of Tokyo**

House Salad with chef's choice of two dressings

Japanese Braised Short Ribs

Jasmine Rice

Steamed Broccoli

Served with Dinner rolls and butter

# **Desserts**

Enhance your buffet selection with a Dessert option from the below selections. Price is a per person addition to the selected dinner buffet. These options may ONLY be added to a buffet and are not stand alone prices.

Assorted Fresh Baked Cookies

Fresh Baked Brownies

Cannoli's with Traditional Filling

Chef's Choice Sheet Cake

# Banquet Beverages

All Bars require a Bar Set-up fee (4 hour service). Additional Hours extra.  
 Hotel will provide one bartender per 50 guests (Additional Bartenders extra) and  
 One bar station per 125 guests.

Cash or Open Bar Pricing:

House Liquor	Call	Premium	Top Shelf	Beer/Wine
Vodka	Capt. Morgan	Crown Royal	Grey Goose	Domestic Beer
Rum	Tito's	Jack Daniels	Patron	Import Beer
Gin	Smirnoff	Titos	Hennessey	House Wine
Tequila	Svedka	Three Olives	Johnny Walker	
Bourbon	Pinnacle	1800	Corazon	
Schnapps	Jose	Naked Turtle		
	Southern Comfort	Magellan Gin		
	Jose Cuervo			
	Jim Beam			
	Bacardi			
	Hornitos			
	Seagram's 7			

Signature Cocktails are available, ask your Group Sales Manager for customized drink options