



THE

CHARLESTON PLACE

HISTORIC DOWNTOWN

Special Event Menus



205 MEETING STREET
CHARLESTON, SC 29401

Welcome



- * We invite you for an unforgettable experience that will enrich the senses and stir your imagination. Through creative culinary, sophisticated décor, and gracious service, we create meaningful events that nurture relationships and foster an enduring impact. Our highly-skilled event specialists and chefs blend imaginative dishes that celebrate the purveyors and makers of the south with an international flair. Gather together to savor the moment and delight in the details.

Table of Contents

CONTINENTAL BREAKFAST	6
BREAKFAST BUFFET	7
BREAKFAST ENHANCEMENTS	8
PLATED BREAKFAST	10
ALL-DAY REFRESHMENT BREAK PACKAGE	11
GOURMET BOXED BREAKFAST	12
BRUNCH	13
REFRESHMENT BREAKS & À LA CARTE	14
YACHT CRUISE MENU	16
LUNCH BUFFET	17
PLATED LUNCH	20
GOURMET BOXED LUNCH	21
RECEPTION	22
CULINARY STATIONS	24
DINNER BUFFET	27
PLATED DINNER	30
PLATINUM DINNER	33
CHAIRMAN'S CIRCLE DINNER	35
BAR SELECTIONS	39
BAR ENHANCEMENTS	40
WINE LIST	41

Catering & Events Information



GUARANTEES

To ensure adequate preparation, a guarantee of the number of persons attending is required by 11:00am (7) 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 Charleston Place will over set banquet rooms by 5% of the food and beverage guarantee associated with said event. Increase in guarantee within the (3) business day period will become the set and guarantee.

MEETING ROOM SETUP

The Client will confirm the setup of the meeting space on the Banquet Event Order (BEO). If significant changes to the setup are requested after the meeting room has been set by The Charleston Place, a labor fee of \$250 will be assessed at the discretion of the hotel.

SERVICE & LABOR

All Chef Attendant & Bartender fees are subject to 10% tax.

These fees will apply to menu items where indicated with a (*) sign.

Chef Attendant: \$250 per attendant / 90 minutes (\$60 per additional hour) / (1) chef required per 75 guests

Additional Banquet Staff: \$50 per server per hour (4-hour minimum)

Bartender: \$225 per attendant / 4 hours (\$60 per additional hour) / (1) bartender required per 100 guests

TAXES & SERVICE CHARGES

Client agrees to pay, in addition to the prices agreed upon, all State and Local Taxes (currently 9% with an additional 5% tax on liquor; is subject to change) and service charges (currently 25% and is subject to change) in addition to an Administrative Fee for Outdoor Events and Yacht Cruises (currently 28% and is subject to change). Please note the Administrative Fee is subject to Tax.

SERVE TIME

All breakfast, lunch and dinner buffets are priced for 90-minutes of service. All breaks are priced for (1) hour of service. In the event you wish to increase the length of service time, please contact your Catering and Event 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 and Event 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 Charleston Place 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.

BHC EVENTS

Should you require entertainment, photography, floral, specialty linen, or décor, your Catering and Event Representative will be happy to provide a listing of our preferred vendors or assist you in making these arrangements.

SHIPPING

To ensure efficient handling and storage of materials, boxes cannot be sent more than (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.

Catering & Events Information



SIGNAGE

The Charleston Place will, unless otherwise instructed, post your program daily in the public areas. All client-provided 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 in the meeting corridor and pre-function spaces. Please refrain from taping any signage to hotel property.

DEPOSITS

All mutually agreed upon contracts between The Charleston Place and Client will require a deposit based on the value of the agreement.

FINAL PAYMENT

The total estimated cost of the event is required (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.

OUTDOOR VENUES ON PROPERTY

Additional fees will be assessed when choosing one of the hotel's venues outside of the main building such as Market Street Circle and Flag Terrace. Fees may encompass the following rentals such as heaters, transportation of equipment, lighting, service tent for execution of event, and additional equipment rental if necessary. Please speak with your Catering and Event Representative for costs, which are subject to variance based on season.

AUDIO-VISUAL

State-of-the-art audio-visual equipment and lighting can be arranged for any event. Any outside A/V company or contractor must provide the hotel with proof of insurance (COI) and follow all "Vendor Policies and Code of Conduct".

PERMITS

Special permits may be required if tents or canopies are utilized on outdoor locations and must be affirmed by the local fire marshal. Client or the contracted tent company is responsible for acquiring all permits associated with the tent structure.

NOISE ORDINANCE

Outside venue entertainment hours are until 10:00pm Monday through Sunday.

LIABILITY

The Charleston Place 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 & ENTERTAINMENT

Outside Décor Vendors must provide proof of insurance (COI). The Vendors must comply with the "Vendor Policies and Code of Conduct". For any damage to the property by the vendor, the Client 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 Event Representative. All power for Décor Vendors must be prearranged with the Catering and Event Representative. All fees will be incurred by the Client. Load in and out must be executed based on hotel policies. All vendors must load in and out via the loading dock or specific, designated area. No vehicles are permitted on the grass areas unless instructed by the Event Service Manager. Prior arrangements must be confirmed; otherwise above directions take precedence.

PARKING

Parking rates for day and overnight are subject to change. Valet may be hosted by the Client or guest may pay on their own.

Continental Breakfast



All Continental Breakfast includes assorted juices, freshly brewed coffee, decaffeinated coffee, and a selection of herbal teas.

Angel Oak

Local, Chilled Juices
Seasonal, Sliced Fruit and Berries
Whole, Fresh Fruit

Danish, Muffins, and Croissants
Whole Wheat and Multi-Grain Bread
Fruit Preserves and Tupelo Honey

45 PER PERSON

Rainbow Row

Selection of Healthy Fruit Juices (2)
Smoothies (2)
Seasonal, Sliced Fruit and Berries
Whole, Fresh Fruit

Organic Granola and Seasonal Fruit Parfait
Heart-Healthy Cereals, Dried Fruits, Nuts
2%, Skim, Oat, Almond, and Soy Milk
Organic, Low-Fat Yogurt

Danish, Muffins, and Croissants
Whole Wheat and Multi-Grain Bread
Fruit Preserves and Tupelo Honey

Plain, Onion, Everything, and Sesame Bagels
Smoked Salmon, Cream Cheese, Capers
Onion, Tomato, Lemon, Persian Cucumber

55 PER PERSON

Breakfast Buffet



The Battery

Local, Chilled Juices

Seasonal, Sliced Fruits and Berries

Whole, Fresh Fruit

Danish, Muffins, and Croissants

Selection of House-Crafted Breads

White, Whole Wheat, and Gluten-Free Bread

Fruit Preserves, Tupelo Honey

Organic Steel-Cut Oatmeal

Almonds, Golden Raisins, and Brown Sugar

Coffee and Herbal Teas

SELECT ONE

Hard-Boiled Eggs

Scrambled, Organic Farm Eggs

Classic Eggs Benedict and Hollandaise Sauce

Fried Egg, Buttermilk Biscuits, and Gravy

Traditional Omelets, Sautéed Spinach

Tomme Cheese, Marinated Tomato

Scrambled Egg White, Sautéed Spinach

Local Goat Cheese

Shakshuka Eggs, Charred Peppers

Roasted Mama Leone Tomato, Feta Cheese

SELECT ONE

Classic Hash Browns

Baked Red Bliss Potatoes, Local Peppers
Sweet Onion

Roasted Sweet Potato and Kale Hash

Tri-Color Fingerlings and Sautéed Mushrooms

Potatoes O'Brien with Peppers and Onions

Ripe Plantain and Sweet Potato Hash

Cheese Grits

SELECT ONE

Canadian or Applewood Smoked Bacon

American Breakfast Links

Chicken Maple Sausage

Chorizo Sausage

Italian Sausage

Turkey Bacon

71 PER PERSON

Breakfast Enhancements



Items may be added to any existing breakfast menu, not sold à la carte.

Breakfast Sandwiches

SELECT ONE

Scrambled Egg, Bacon, and Cheese Croissant

Fried Egg and Cheese Biscuit

The Charleston Place Muffin with
Breakfast Sausage, Fried Egg, and Cheddar

Breakfast Wrap with Potatoes, Spinach
Cheese, Peppers

Spinach and Tomato Egg White Frittata on
Whole Wheat Muffin

15 PER PERSON

From the Griddle

SELECT ONE

Classic Pancakes or French Toast with
Tupelo Honey and Syrup

Grandma's Waffles

Sticky Buns, Brown Sugar Glaze, and Pecans

15 PER PERSON

Artisan Bagels

Selection of Bagels including Whole Grain
Plain, Everything, Sesame, and Poppy Seed

Smoked and Cured Salmon Pastrami

Cream Cheese, Red Onions, Capers, Tomato
Cucumber, Aioli

20 PER PERSON

Lowcountry Tarts

SELECT ONE

Quiche Lorriane, Lardons, Crème Fraiche

Spinach and Artichoke Quiche, Gruyere Cheese

Wild Mushroom and Tomato Crustless Tart

Salmon, Asparagus, and Ricotta Tart

18 PER PERSON

Let's Toast

Avocado Tartine

Lemon Herb Ricotta, Garden Herbs
Country Bread

AB&J

Seasonal Marmalade, Almond Butter
Cacao Nib Toasted Brioche

Lox

Smoked Salmon, Tomato "Everything Spice"
Cream Cheese, Chive, Marble Rye

28 PER PERSON

Community Perk Bakery

Assorted Breakfast Pastry Basket with
Cultured Butter Croissants, Danishes, Muffins,
Chocolate Croissants

96 PER DOZEN

Breakfast Enhancements



Items may be added to any existing breakfast menu, not sold à la carte.

Biscuit Bar

Buttermilk Biscuits, Cheddar Cheese Biscuits
Sweet Potato Biscuits, Gluten-Free Biscuits

Tupelo Honey, Sweet Butter, Maple Syrup
Berry Compote, Scrambled, Organic Farm Eggs
Chicken Apple Sausage, Sliced Ham
Smoked Bacon, Sage Sausage Gravy

22 PER PERSON

Cheese & Charcuterie

Chef Selection of Imported Cheeses
Charcuterie, Mixed Nuts, Fruits, Preserves
Tupelo Honey

26 PER PERSON

The Juicery

CHEF RECOMMENDED

Chef Selection of Three Seasonal
Detox Juices, Two Smoothies

22 PER PERSON

Egg & Omelette Station

CHEF ATTENDANT REQUIRED

*Cage-Free Eggs Cooked to Your Liking by
Our Culinaricians | Chef's Fee: \$250*

Your Choice of Whole or Egg White
Cheddar Cheese, Mozzarella, Feta Cheese
Spinach, Peppers, Tomatoes, Mushrooms
Red Onions, Spring Onions
Salmon, Ham, Sausage

28 PER PERSON

Overnight Oats Bar

CHEF RECOMMENDED

Overnight Oats and Chia Pudding
Seasonal and Exotic Fruit, Fresh Berries
Sliced Almonds, Toasted Coconut
House-Made Granola, Organic Yogurt
Seasonal Jam, Tupelo Honey, Syrup

24 PER PERSON

Organic Steel Cut Oatmeal

Almonds, Golden Raisins, Brown Sugar
Assorted Milk Options

15 PER PERSON

Plated Breakfast



Includes a selection of seasonal sliced fruit and pastries, coffee, herbal teas, and orange juice.

Select One of Each for The Entire Party

CAFE-FREE EGG DISH

Scrambled Eggs and Aged Cheddar Cheese

Classic Eggs Benedict with Hollandaise

Omelet with Spinach, Tomme Cheese
Marinated Tomato

Scrambled Egg-White with Sautéed Spinach
Local Goat Cheese

Breakfast Croissant with Scrambled Egg
Bacon, Cheese

Fried Egg, Buttermilk Biscuits and Gravy

Breakfast Wrap with Potatoes, Spinach
Cheddar Cheese, Peppers

PROTEIN

Applewood Smoked Bacon

Chicken Maple Sausage

Chorizo Sausage

Italian Sausage

Turkey Bacon

SIDE

Classic Hash Browns

Baked Red Bliss Potatoes, Local Peppers
Sweet Onion

Roasted Sweet Potato and Kale Hash

Tri-Color Fingerlings and Sautéed Mushrooms

Potatoes O'Brien with Peppers and Onions

Ripe Plantain and Sweet Potato Hash

Cheese Grits

55 PER PERSON

All-Day Refreshment Break Package



Includes a selection of seasonal sliced fruit and pastries, coffee, herbal teas, and orange juice.

Angel Oak Breakfast

Local Chilled Juices

Seasonal, Sliced Fruits and Berries

Whole, Fresh Fruit

Danish, Muffins, and Croissants

Whole Wheat and Multi Grain Bread

Fruit Preserves and Tupelo Honey

Coffee and Herbal Teas

Mid-Morning Break

Assorted, Whole Fresh Fruit

Sliced, Fruit Breads, Fruit Preserves, Butter

Afternoon Break

Assorted, Whole Fresh Fruit

Homemade Jumbo Cookies:

Chocolate Chip

Oatmeal Raisin

Peanut Butter

OR

Brownies and Blondies

100 PER PERSON

Gourmet Boxed Breakfast



These meals are designed for guests to enjoy outside of the hotel only. Packaged to-go meals are accompanied with condiments and utensils and served in an insulated bag.

Jet Plane

SELECT ONE

Large Muffin

OR

Butter Croissant

OR

Chocolate Croissant

WITH

Whole Fruit

Overnight Oats

Granola Bar

Bottle of Orange Juice

40 PER PERSON

Yorktown

SELECT ONE

Smoked Salmon Bagel, Tomato, Capers
Cream Cheese

OR

The Charleston Place Muffin with
Breakfast Sausage, Fried Egg
Cheddar Cheese

OR

Breakfast Croissant with
Scrambled Egg, Cheese

OR

Breakfast Wrap with
Potatoes, Spinach, Cheese, Peppers

WITH

Whole Fruit

Flavored Organic Yogurt

Granola Bar

Bottle of Orange Juice

55 FOR 1 SANDWICH SELECTION

60 FOR 2 SANDWICH SELECTIONS

65 FOR 3 SANDWICH SELECTIONS



Add Champagne, Mimosa or Bloody Mary Bar for \$29 per person (2 hour package).

Market Street Brunch

JUICES & FRUIT

Local Chilled Juices
Seasonal Sliced Fruits and Berries
Whole, Fresh Fruit
Seasonal Chia Pudding

FROM OUR BAKERY

Danish, Muffins, and Croissants
Plain, Onion, Everything, and Sesame Bagels
Smoked Salmon, Cream Cheese, Capers, Onion
Tomato, Lemon, Persian Cucumber
Palmetto Cheese and Artichoke Quiche

COLD SELECTIONS

Assorted, Local Cheeses, and Charcuterie
Honeycomb, Dried Fruit, Nuts, Jams Crackers
Artisan Bread

Romaine Hearts, Parmigiano Reggiano
Sourdough Croutons, Caesar Dressing

Roasted Bosc Pear Salad
Tender Spinach Lardons
Gorgonzola Hazelnut-Shallot Vinaigrette

HOT SELECTIONS

Double-Smoked Bacon
Scrambled Organic Farm Eggs
French Toast, Strawberry Mascarpone
Vanilla Streusel
Lowcountry Shrimp and Grits, Tasso Gravy
Free-Range Chicken and Waffles, Maple Syrup

CARVING | SELECT ONE

Chef's Fee: \$250
Herb-Roasted Beef Strip Loin,
Peppercorn Jus, Horseradish Cream
Carolina Dry Rub Pork Belly
Cider and Maple Sauce, Stone Fruit Compote
Dorset Lamb Saddle, Tomato-Mint Jam
Spinach and Wild Garlic Stuffing
Smoked Tom Turkey, Citrus Chutney
Wild Mushroom Demi-Glace

SIDES

Yukon Potato Gratin Dauphinoise
Glazed Root Vegetables, Citrus Caraway Butter

DESSERTS

Pecan Pie
Berries Cobbler
Red Velvet Trifle
Lemon Meringue Tart
Coffee and Herbal Teas

110 PER PERSON

Refreshment Breaks



Breaks are displayed for 30 minutes.

Crunch

Corn Tortilla Chips, Grilled Guacamole
Biscuit Crackers, Pimento Cheese
Potato Chips, Fried Pickle-Ranch Dip
Smoked Onion Baba Ghanoush
Sea Salt Wafers

35 PER PERSON

Peninsula Sliders

Black Angus Beef, Cheddar, Bacon, SC BBQ
Jerk Chicken, Pickapeppa Mayo
Pickled Red Onion
Cuban Panini, Grainy Mustard Aioli
Crab Cake, Tartar Sauce, Fennel Slaw

45 PER PERSON

Healthy Living

Vegetable Crudit , Lima Bean Spread
Tropical Fruit Skewers, Coconut Yogurt Sauce
House Made Protein Bars
The Charleston Place Signature Trail Mix

32 PER PERSON

The Cold Press

Seasonal Cold-Press Juices (3 Selections)
Power Shots (2 Selections)
Seasonal Fruit and Coconut Yogurt Parfait
Coconut and Cacao Power Balls

35 PER PERSON

Cheese Please

Assorted Local and European Artisanal Cheeses
Honeycomb, Dried Fruit, Jams, Crackers, Bread

36 PER PERSON

Donut Time

Assorted House-Made Donuts
Dips and Sprinkles

25 PER PERSON

Eclair Bar

SELECT FOUR

Coconut Cream
Chocolate Sea Salt
Caramel
Coffee
Passion Fruit
Cherry and Pistachio
Mango Strawberry

22 PER PERSON

Treasure Chest of Cookies

Dark Chocolate, Chocolate Chip, Sugar
Oatmeal, Milk Chocolate Coconut
Lemon-Blueberry White Chocolate

18 PER PERSON



From the Market

Pretzels, Potato Chips, Plantain Chips
7 PER BAG

The Charleston Place Signature Trail Mix
32 PER POUND
1 POUND PER 10 GUESTS

South Carolina Boiled Peanuts
12 PER POUND

Granola and Candy Bars
8 PER ITEM

Popped Corn with Melted Butter and Sea Salt
9 PER PERSON

From the Bakery

Assorted Finger Sandwiches
108 PER DOZEN

Bagels with Flavored Cream Cheeses
84 PER DOZEN

Breakfast Pastries: Danish, Muffins, Croissants
84 PER DOZEN

Vanilla and Dried Mango Scones,
Devonshire, Preserves
84 PER DOZEN

Selection of European Cookies
96 PER DOZEN

Selection of Macarons
72 PER DOZEN

Selection of Mini Eclairs
72 PER DOZEN

From the Land

Seasonal, Sliced Fruit
15 PER PERSON

Whole, Fresh Fruit
75 PER DOZEN

Fruit Skewers with Coconut Yogurt
90 PER DOZEN

Hummus, Purple Basil Pesto
Muhammara and Pita Chips
25 PER PERSON

Garden Vegetables with Local Dips
25 PER PERSON

Beverages

Coffee, Decaffeinated Coffee, and Herbal Teas
115 PER GALLON

Iced Tea or Chilled Lemonade
105 PER GALLON

Orange, Grapefruit, Cranberry, and Apple Juice
80 PER GALLON

Regular and Diet Soft Drinks
7 EACH

Sparkling Water
7 EACH

The Charleston Place Bottled Water
6 EACH

Local Fruit Smoothies
10 EACH

Bottled Juices
9 EACH

Pure Coconut Water
9 EACH

Gatorade
7 EACH

Red Bull and Sugar Free Red Bull
9 EACH

Yacht Cruise Menu



These meals are designed for guests to enjoy outside of the hotel only. Delivery fees will apply.

The Pelican

SALAD

Greek Salad (v)
Whole Fruit

GOURMET SANDWICH PLATTER

Turkey and Brie on Baguette
Roast Beef, Cheddar Cheese, Horseradish on Rye Bread
Ham, Swiss Cheese, Dijon Mustard on Sourdough
Roasted Vegetable, Basil Pesto on Whole Wheat Wrap

DESSERT

Assorted Miniature Cookies
Vanilla Cheesecake

65 PER PERSON

Fort Sumter

Hummus, Babaganoush, Muhammara
Toasted Pita and Bagel Chips
Cherry Tomato Bocconcini Skewer
Shrimp Cocktail
Tropical Fruit Skewers, Coconut Yogurt Sauce
Assorted Artisanal Charcuterie
Local and Imported Cheeses
Honeycomb, Dried Fruit, Jams, Crackers
Lavash and Grissini

DESSERT

Apple Crisp
Pineapple Upside Down

75 PER PERSON

Charleston Harbor

Blue Crab, Spinach, and Artichoke Dip

Garlic Crostini

Seasonal Oysters and Champagne Mignonette

Jonah Crab Claws, Citrus Mango Mustard

Jumbo Shrimp, Cocktail Sauce, Lemon Wedge

Vegetarian Antipasto

BUILD YOUR OWN PANINO

Grilled Chicken Breast

Roasted Beef Tenderloin

Mustards, Olives, and Spreads

Assorted Italian Cheeses

Olive Bread, Focaccia, Ciabatta

DESSERT

Bostini Trifle

Cannolis

90 PER PERSON



Bird Key Sanctuary

She Crab Soup

Rolls and Butter

Baby Shrimp and Dukes Mayo Slaw

Bibb Lettuce, Fresh Herbs, Crispy Shallot

Buttermilk Dressing

Bell Pepper, Avocado and Mango Salad

Lemon Vinaigrette

Red Bliss Potato Salad and

Whole Grain Mustard

Red Snapper, Coconut Emulsion

Cilantro Lime Salsa

Grilled Chicken Breast, BBQ Guava Glaze

Papaya Marinated Flank Steak

Cilantro and Parsley Mojo

Local Grilled Vegetables

Hoppin' John

DESSERT

Banana Caramel Trifle

Pecan Blondies

Peach Tart

Coffee and Herbal Teas

95 PER PERSON

Tidal Creeks

Sweet Corn Gazpacho

Rolls and Butter

Watermelon and Feta Cheese Salad, Cucumber

Purple Basil, Mint, Sourdough Croutons

Strawberry, Baby Spinach, Marcona Almond

Hass Avocado, White Balsamic Dressing

Organic Field Greens, Citrus-Marinated Olives

Cherry Tomato, Shallot and Sherry Vinaigrette

SANDWICHES

Tuna Salad on Brioche

Roasted Vegetables on Focaccia

Hot Honey Chicken Biscuit

House-Made Potato Chips

DESSERT

Red Velvet Cake

Key Lime Tart

Peach Cream Trifle

Coffee and Herbal Teas

85 PER PERSON



Brick Oven

White Bean Truffle Soup

Rolls and Butter

Romaine Hearts, Parmigiano Reggiano

Pangrattato, Caesar Dressing

Tomato and Bocconcini Salad, Basil

Aged Balsamic

Roasted Bosc Pear Salad, Tender Spinach

Gorgonzola, Hazelnut- Shallot Vinaigrette

FLATBREADS

Margherita

Tomato Sauce, Basil, Mozzarella

Pollo

Grilled Chicken, Wild Mushrooms

Roasted Garlic, Fontina Cheese

PASTAS

Classic Lasagna Bolognese, Tomato Ragu

Rigatoni alla Panna, Crushed Pepper

DESSERT

Lemon Cake

Carrot Cake and Cream Cheese Icing Trifle

Tiramisù

Coffee and Herbal Teas

87 PER PERSON

Charleston Market

Carrot and Celeriac Soup

Rolls and Butter

COLD PASTAS

Orzo Salad, Soppresatta, Kalamata Olives

Roasted Red Pepper, Grilled Squash

Rotini Pasta, Basil-Mint Pesto, Pecorino Romano

GREEN BAR

Garden Greens, Tender Spinach, Wild Arugula

Croutons, Tomatoes, Cucumbers, Mushrooms

Hearts of Palm, Green Onion, Sprouts

Diced Ham, Smoked Turkey, Pepper Jack

Shredded Cheddar, Gorgonzola, Goat Cheese

Kalamata Olives, Hard-Boiled Egg

DRESSINGS & VINAIGRETTES

Shallot and Red Wine

Strawberry Balsamic

Dijon and Sweet Vidalia Onion

Buttermilk Herbes de Provence

CHILLED PROTEINS

Grilled Chicken Breast

Cajun Shrimp

Pepper Crusted Tuna

DESSERT

Mixed Fruit Salad, Lemon Olive Oil

Strawberry Short Cake Trifle

Fudge Brownies

Coffee and Herbal Teas

95 PER PERSON



Salt Marshes

Shrimp Bisque

Rolls and Butter

Farro Salad, Baby Spinach, Manchego Cheese
Grilled Artichoke Hearts

Organic Greens, Local Tomatoes, Goat Cheese
Cherry Bomb Radish, Passion Fruit Vinaigrette

Quinoa Citrus Salad, Roasted Yams, Black Mint
Grapefruit Dressing

Grilled Skirt Steak, Chimichurri

Seared Mutton Snapper, Mango Salsa

Roasted Chicken Breast, Natural Jus

Local Grilled Vegetables

Sidewinder Potatoes

DESSERT

Peach Cobbler

Strawberry Tart

Dark Chocolate Trifle

Coffee and Herbal Teas

90 PER PERSON

Sand Dollar

Chef's Choice of Soup

Rolls and Butter

Bibb Wedge, Cherry Tomato
Hard-Boiled Egg, Country Ham, Fresh Herbs
Blue Cheese Dressing

Rock Shrimp Salad, Tender Greens
Charred Corn, New Potatoes

Old-Bay Citrus Vinaigrette

Tomato-Watermelon Salad, Almond Oil

SLIDERS

Black Angus Beef, Cheddar, Bacon, SC BBQ

Jerk Chicken, Pickapeppa Mayo

Pickled Red Onion

Cuban Panini, Asiago Cheese

Grainy Mustard Aioli

Spinach Wrap, Roasted Veggies

Basil Hummus

House-Made Potato Chips

DESSERT

Assorted Miniature Cookies

Blondies

Brownies

Coffee and Herbal Teas

88 PER PERSON

Plated Lunch



Includes rolls, butter, coffee and herbal tea.

Soup or Salad

SELECT ONE

She Crab Soup, Pedro Ximenez Sherry

Sweet Corn Chowder, Red Pepper Vierge

Local Tomato Gazpacho,
Grilled Cucumber and Mint

The Charleston Place Caesar Salad

Organic Field Greens, Marcona Almonds
Avocado, Medjool Dates, Goat Cheese
Citrus Vinaigrette

Tender Spinach, Grape Tomato
Mango and Papaya, Toasted Coconut
Passion Fruit Lime Dressing

Roasted Yellow and Red Beets
Marinated Sheep Cheese
Honey-Ginger Emulsion

Entrée

SELECT ONE

Grilled Shrimp, Oriental Couscous
Citrus and Shallot Vinaigrette

80 PER PERSON

Grilled Salmon, Asparagus, Caserecce Pasta
Bagna Cauda

80 PER PERSON

Airline Chicken, Sweet Potato Galette
Local Vegetables, Spiced Jus

75 PER PERSON

Three Pepper-Crusted Bistro Tenders
Smoked Mashed Potatoes

85 PER PERSON

Roasted Pear FIOCCHI Pasta
Gorgonzola Cream, Bloomsdale Spinach
Shaved Almond

75 PER PERSON

Cauliflower "Steak", Warm Beluga Lentil Salad
Pine Nut Gremolata

75 PER PERSON

Dessert

SELECT ONE

Key Lime Tart, Raspberry Coulis
Double Cookie Crust, Meringue

Strawberry Charlotte, Strawberry Mousse
Lady Fingers, Anglaise Cream

Smash Coconut, Coconut Mousse
Dark Chocolate, Palmetto Crust
Mango Coulis

Chocolate Crunch Cake, Chocolate Mousse
Hazelnut Crust, Chantilly, Strawberry Gelee

Peach Melba Tart, Diplomate Cream
Roasted Peach, Passion Fruit Coulis
Candied Pecans

Gourmet Boxed Lunch



These meals are designed for guests to enjoy outside of the hotel only. Packaged to-go meals are accompanied with condiments and utensils and served in an insulated bag.

Harbour Lane

SALAD | SELECT ONE

English Cucumber and Tomato Salad
Goat Feta, Shallot, Mint
Red Wine Vinaigrette

Italian Pasta Salad, Grilled Broccolini
Castelvetrano Olives, Bocconcini
Calabrian Chili-Basil Pesto

Romaine Hearts, Cherry Tomato, Avocado
Crispy Bacon, Hard-Boiled Egg
Blue Cheese Dressing

Cobb Salad, Blue Cheese Crumbles
Double Smoked Bacon, Tomato
Cucumber, Red Onion

Seasonal Fruit Salad

ENTRÉE | SELECT ONE

Smoked Turkey Breast, Dukes Mayonnaise
Cranberry-Kraut, Gruyere Cheese
Butter Bread

Curry Chicken Breast, Escarole Lettuce
Toasted Cashews, Whole Wheat Wrap

Roast Beef, Swiss Cheese, Onion Marmalade
Purple Kale, French Baguette

Baby Shrimp Louie, Hass Avocado
Apple Cider Slaw, Brioche Roll

Grilled Vegetables, Chickpea Hummus
Wild Arugula, Paneer, Italian Flat Bread

Tuna Salad, Cheddar
Baby Spinach, Croissant

DESSERT | SELECT ONE

Charleston Chocolate Chip Cookie
Fudge Brownie
Mixed Fruit Salad, Olive Oil, Lemon Juice
Sea Salt, Almond Financier Croutons

BEVERAGE | SELECT ONE

The Charleston Place Bottle of Water
Regular and Diet Soft Drinks

55 FOR ONE SANDWICH SELECTION

60 FOR TWO SANDWICH SELECTIONS

65 FOR THREE SANDWICH SELECTIONS

Reception



Minimum order of 25 pieces per selection. All hors d'oeuvres are butler passed.

Cold Hors d'Oeuvres

VEGETARIAN

Cold Smoked Watermelon, Yuzu Gel
Goat Cheese
9 PER SELECTION

Tomato Tartare, Kalamata Olive Tapenade Lavash
9 PER SELECTION

Humboldt Fog Cheese and Walnut Lollipop
Pepper Jelly
9.5 PER SELECTION

Salt Baked Beet, Belgium Endive, Citrus Hazelnut
9.5 PER SELECTION

SEAFOOD

Tiger Shrimp Vol au Vent, Smoked Trout
11 PER SELECTION

Compressed Melon, Maine Lobster, Basil
12.5 PER SELECTION

Pea Blini, Cured Salmon, Keta Caviar
11 PER SELECTION

Blue Crab Summer Roll, Pickled Cucumber
Thai Cashew Sauce
11 PER SELECTION

Yellow Fin Tuna Tartar, Waffle Cone, Avocado
Toasted Sesame
10.5 PER SELECTION

Seared Local Wahoo, Jicama, Escovitch
10.5 PER SELECTION

Seasonal Oyster, Champagne Mignonette
11 PER SELECTION

Lobster Roll, Pickled Chayote and Thai Herbs
12 PER SELECTION

POULTRY

Moroccan Chicken Salad, Confit Lemon
Baguette Crisp
9.5 PER SELECTION

PORK

Compressed Honeydew, Prosciutto di Parma
Purple Basil
9.5 PER SELECTION

Smoked Pork Tenderloin, Seasonal Fruit Jam
Gorgonzola Mousse
10 PER SELECTION

BEEF

Beef Tartar, Truffled Crème Fraiche
Toasted Brioche
11 PER SELECTION

Pepper Cured Beef Tenderloin
Parmesan Marshmallow
10 PER SELECTION



Minimum order of 25 pieces per selection. All hors d'oeuvres are butler passed.

Hot Hors d'Oeuvres

VEGETARIAN

Yellow Corn and Cheese Empanada

Roasted Garlic-Lime Aioli

10.5 PER SELECTION

Pimento Cheese Fritter, Herb Zhoug

10.5 PER SELECTION

Vegetable Samosa, Mint-Cilantro Chutney

10 PER SELECTION

Fire Roasted Artichoke

Meyer Lemon and Herb Goat Cheese

10.5 PER SELECTION

SEAFOOD

Lobster Acini de Pepe Fritter

12.5 PER SELECTION

Crispy Shrimp Skewer Yuzu Citrus Sauce

12 PER SELECTION

Mini Crab Cake, Local Papaya and Mango Salad

11.5 PER SELECTION

Blue Crab Hush Puppies, Southern Remoulade

11.5 PER SELECTION

POULTRY

Chicken and Gruyere Beignet

11 PER SELECTION

Lemon and Yogurt Marinated Chicken

Pine Nut Gremolata

11 PER SELECTION

PORK

Chorizo and Potato Croquette, Romesco Sauce

10.5 PER SELECTION

Bacon Wrapped Blue Cheese Medjool Dates

11.5 PER SELECTION

Berkshire Pork Belly, Salt Cured Cucumber

11 PER SELECTION

BEEF

Mini Beef Tenderloin, Roasted Pepper Vierge

12.5 PER SELECTION

Petite Beef Wellington

Horseradish Crème Fraiche

12 PER SELECTION

Wagyu Brisket Croquette

Charred Tomatillo Marmalade

11.5 PER SELECTION

Culinary Stations



For heavy reception and dinner, a minimum of four stations is required. 1.5 hour display, minimum 25 guests.

SEAFOOD RAW BAR

Jonah Crab Claw, Citrus Mango Mustard
12 PER PIECE

Iced Gulf Shrimp, Cocktail and Brandy Sauce
10 PER PIECE

Seasonal Oysters, Champagne Mignonette
10 PER PIECE

Blue Hill Bay Mussels, Curry Ginger Aioli
10 PER PIECE

Maine Lobster Claws
MARKET PRICE

King Crab Legs, Lemon Chili Dip
MARKET PRICE

Stone Crab Claw (November – April)
MARKET PRICE

CEVICHE & TIRADITO BAR

All served with tortilla & exotic root chips

Coconut Shrimp Ceviche

Daily Catch Ceviche, Citrus, Garlic Confit
Himalayan Sea Salt

Wahoo Ceviche, Mango, Ginger, Sour Orange
Serrano Pepper

Red Snapper Tiradito, Ahi Pepper Emulsion
Sweet Potato, Dried Corn

Yellow Fin Tuna Tataki, Sweet and Sour Vegetable
Soy and Yuzu

SELECTION OF TWO, 30 PER PERSON
SELECTION OF THREE, 42 PER PERSON
SELECTION OF FOUR, 55 PER PERSON
SELECTION OF FIVE, 63 PER PERSON

DOMESTIC & IMPORTED CHARCUTERIE

French Mustard, Pickles
Marinated Vegetables
Sliced Artisan Bread and Crackers

40 PER PERSON

ARTISAN CHEESES

Grapes, Seasonal Fresh and Dried Fruits
Honeycomb, Nuts, Local Jams
Crackers, Olive Grissini and Artisan Bread

38 PER PERSON

ANTIPASTI

Grilled and Marinated Vegetables
Assorted Olives, Giardiniera
Marinated Boquerones, Sundried Tomato Pesto
Bocconcini, Stracciatella
Focaccia, Olive Grissini and Artisan Bread

35 PER PERSON

FARM CRUDITES, DIPS, AND SPREADS

Edamame Hummus, Baba Ghanoush, Romesco
Sweet Onion Dip, GV Cilantro Ranch

30 PER PERSON

CAROLINA GARDEN

Baby Spinach, Artichoke, Edamame, Quinoa
Grilled Broccolini, Green Goddess
Arugula, Roasted Pepper, Pickled Onion
Blackened Shrimp, Red Wine Emulsion
Bibb Lettuce, Hard Boiled Egg, Blue Cheese
Roasted Chicken, Red Onion, Ranch Dressing

39 PER PERSON

SLIDERS

Black Angus Beef, Cheddar, Bacon, S.C. BBQ
Jerk Chicken, Mango Aioli, Pickled Red Onion
Salmon, Marinated Cucumbers, Caper Remoulade
Crab Cake, Tartar Sauce, Fennel Slaw

48 PER PERSON

ALL PRICES DO NOT INCLUDE 25% ADMINISTRATIVE CHARGE
AND APPLICABLE STATE SALES TAX.

Culinary Stations



One chef required for every 75 guests at \$250 per chef.

Action Stations

SMOKED PRIME BEEF BRISKET*

Minimum of 25 Guests

Celery Seed Coleslaw

Fire Roasted Mac and Cheese

South Carolina BBQ

50 PER PERSON

PASTA & RISOTTO*

Minimum of 25 Guests

Fiocchi, Roasted Pear, Pecans
Arugula and Gorgonzola Cream

30 PER PERSON

Rigatoni Pasta, Roasted Shrimp and Peppers
Grilled Fennel, Lemon Butter

30 PER PERSON

Fregola, Maine Lobster and Port Salut Cheese
Bloomsdale Spinach

35 PER PERSON

Risotto "Frutti Di Mare" Shrimp, Mussels
Calamari, Clams

35 PER PERSON

WHOLE FRIED QUEEN SNAPPER*

Minimum of 25 Guests

Tropical Fried Rice

Escovitch Butter

58 PER PERSON

SALT CRUSTED WHOLE GOLDEN TILE FISH*

Minimum of 25 Guests

Jasmine Rice

Pernod Butter Sauce

60 PER PERSON

CAJA CHINA STYLE LECHON (ROASTED PIG)*

Minimum of 50 Guests

Sweet Potato Wedges

Sour Orange Ancho Glaze

42 PER PERSON

TOMAHAWK RIBEYE CHOP 32OZ*

Minimum of 30 Guests

Truffled Mashed Potato

Creamed Horseradish, Mustards, Béarnaise

65 PER PERSON

RACK OF LAMB*

Minimum of 25 Guests

Preserved Lemon Couscous

Harissa Jus

60 PER PERSON

WHOLE ROASTED TENDERLOIN OF BEEF*

Minimum of 25 Guests

Gruyere Cheese and Potato Gratin

French Mustard, Meurette Sauce

70 PER PERSON

Culinary Stations



One chef required for every 75 guests at \$250 per chef.

Action Stations

CANNOLI STATION*

Cannoli Shell, Ricotta Cream
Vanilla Custard Topping, Chocolate Chips
Pistachios

25 PER PERSON

TASTE OF CHARLESTON

Burger Macaron, Brownie
Raspberry Coulis Mango
Vanilla Crème Brûlée, Chocolate Base
Mini Smashed Coconut, Mango Coulis
Coconut Mousse, Dark Chocolate
Passion Fruit Cheesecake, Papaya Coulis
Honey Tuile
Miniature The Charleston Place
Chocolate Chip Cookies

35 PER PERSON

SOUTHERN PIES

Peach Pie
Southern Pecan Pie
Apple Pie
Lemon Blueberry Pie

32 PER PERSON

SUNDAE BAR*

Vanilla and Chocolate Ice Cream
Dulce de Leche, Salted Caramel Sauce
Hot Fudge

TOPPINGS: Crumbled Brownie, Oreo Cookie
Toasted Almonds, Whipped Cream, Cherries

29 PER PERSON

ROASTED PINEAPPLE FLAMBE*

Traditional Rum Cake, Pineapple Flambé
Mango-Passion Fruit Sauce

35 PER PERSON

S'MORES A LA MODE*

Traditional S'mores, Dark Chocolate Cake
Honey Graham Crackers, Vanilla Marshmallow
Coconut Ice Cream

29 PER PERSON

THE "WOOKIE" ICE CREAM SANDWICH*

Housemade Chocolate Chip Cookies
Cooked in a Waffle Iron
Vanilla, Chocolate or Strawberry Ice Cream
Chocolate Sauce, Caramel Sauce

34 PER PERSON

BANANA'S FOSTER*

Chocolate Rum Cake, Bananas Flambé
Salted Caramel Sauce

35 PER PERSON

Dinner Buffet



One chef required for every 75 guests at \$250 per chef.

South of Broad

She Crab Soup and Pedro Ximenez Sherry
Ciabatta Rolls and Butter

SALADS & APPETIZERS

Grilled Romaine Hearts, Toasted Corn Bread
Cannellini Bean Fondue, Parmesan Dressing
Roasted Potatoes, Yams and Heirloom Carrots
Purple Kale, Avocado, Cilantro Dressing

Grilled Artichoke Hearts, Persian Cucumber
Castelvetrano Olives, Goat Feta, Roasted Pepper

ENTREES & SIDES

Papaya Marinated Skirt Steak, Natural Jus
Pork Tenderloin, Sour Orange Glaze
Roasted Local Grouper, Chorizo Emulsion
8-Way Smoked Chicken, Mustard Sauce
Apple Cider Braised Collard Greens
Four Cheese Carolina Grits
Smashed Fingerling Potatoes

DESSERTS

Chocolate Torte
Bostini Trifle
Coconut Lime Cake
Pecan Pie
Coffee and Herbal Teas

185 PER PERSON

Isle of Palms

Lobster Bisque
Cheddar Biscuits and Butter

SEAFOOD BAR

Crab Claws, Citrus Mango Mustard
Jumbo Shrimp, Chipotle Cocktail Sauce
Seasonal Oysters, Champagne Mignonette
Local Catch Ceviche

SALADS & APPETIZERS

Grilled Asparagus, Goat Cheese and Orange Salad
Tarragon Dressing

Togarashi Crusted Tuna, Sambal Soy Sauce
Mango Relish

Compressed Melon, Heirloom Tomatoes
Mint Vinaigrette

Baby Spinach, Granny Smith Apple, Avocado
Marcona Almonds, Eureka Lemon Emulsion

CARVING STATIONS*

Roasted Beef Tenderloin, Green Onion Relish
Banana Leaf Roasted Golden Tile Filet
Citrus and Caper Emulsion

ENTREES & SIDES

Grilled Lobster Tail, Drawn Butter
Pecan Crusted Chicken Breast, Mustard Jus
Seasonal Glazed Baby Vegetables
Coconut Lemongrass Rice
Root Gratin

DESSERTS

Pecan Pie
Chocolate Tart
Peaches and Cream Trifle
Apple Cobbler
Coffee and Herbal Teas

240 PER PERSON

ALL PRICES DO NOT INCLUDE 25% ADMINISTRATIVE CHARGE
AND APPLICABLE STATE SALES TAX.

Dinner Buffet



One chef required for every 75 guests at \$250 per chef.

Sun, Sand, Surf

Conch Pepper Pot Soup
Brioche Rolls and Butter

SALADS & APPETIZERS

Mixed Greens, Ataulfo Mango, Papaya
Passion Fruit Dressing
Celery Seed Coleslaw
Sweet Watermelon, Watercress, Feta Cheese
Seared Wahoo, Pepper Escovitch

ENTREES & SIDES

Hop Art Beer Braised Beef Short Ribs
South Carolina BBQ Free Range Chicken
Bourbon BBQ Baby Back Ribs
Lemon and Garlic Marinated Catch
Brown Butter Green Beans
Jewel Sweet Potato, Pecan Butter
Grilled Asparagus and Benton's Ham
Cornmeal Hush Puppies

DESSERTS

Berries Cobbler
Red Velvet Cake
Peach Pie
Turtles Pecan Caramel
Coffee and Herbal Teas

185 PER PERSON

Bulls Island

Tiger Shrimp Chowder
Milk Rolls and Butter

RAW BAR

Local Catch Ceviche, Passionfruit Leche de Tigre
Yellowfin Tuna Tiradito, Aji Amarillo Dressing
Hamachi Usuzukuri, Truffled Ponzu
Queen Snapper Crudo, Ahi Rocoto Emulsion

SALADS & APPETIZERS

Bibb Lettuce, Hearts of Palm, Marinated Tomato
Pickled Onion, Red Wine Vinaigrette
Southern Style Potato Salad, Smoked Cayenne
Organic Farro, Tender Arugula, Cherry Tomato
Meyer Lemon Dressing
Avocado-Mango Salad, Peppers and Onions

CARVING STATIONS*

Prime Tomahawk Steak, Bearnaise Sauce
Whole Fried Catch, Frogmore Emulsion

ENTREES & SIDES

Carolina Dirt Whole Chicken, Spiced Jus
Blackened Mahi-Mahi, Grilled Fruit Salsa
Potatoes Aligot
Tropical Fried Carolina Gold Rice
Okra Succotash

DESSERTS

Coconut Mousse
Lemon Cake
Mango Mousse Tart
Chocolate Passion Fruit Trifle
Coffee and Herbal Teas

205 PER PERSON

Dinner Buffet



One chef required for every 75 guests at \$250 per chef.

Taqueria

Tortilla Soup
Rolls and Butter

SALADS & APPETIZERS

Jicama and Watermelon Salad, Young Arugula
Mint Lime Emulsion

Grilled Baby Shrimp, Roasted Corn, Tomato
Queso Fresco, Creamy Cilantro Vinaigrette

Lacinato Kale, Brussels Sprouts, Caulilini
Cannellini Bean, Pomegranate Dressing

BUILD YOUR OWN TACO

Crispy Pork Carnitas
Baja Style Mahi
Ancho Chili Braised Short Rib
Al Pastor Marinated Chicken Breast

GUACAMOLE, SALSA & CONDIMENTS

Flour and Corn Tortilla, Grilled Guacamole
Salsa Cruda, Pico de Gallo, Queso Fundido
Pickled Red Onions, Sour Cream, Cotija Cheese
GV Cilantro Ranch, Radish, Lemon and Lime

SIDES

Charro Beans with Chorizo
Cilantro Rice
Chipotle Corn on the Cob

DESSERTS

Churros Chocolate Sauce
Orange Flan
Tres Leches Trifle
Guava Mousse
Coffee and Herbal Teas

180 PER PERSON

Market Street

Frogmore Stew
Rolls and Butter

SALADS & APPETIZERS

The Charleston Place Caesar Salad
Parmigiano Reggiano, Sourdough Croutons

Baby Spinach, Grilled Peppers, Strawberries
Spiced Pecans, Aged Balsamic Vinaigrette

Little Gem Lettuce, Garden Vegetables
Green Goddess Dressing

Blue Crab Salad, Avocado Mousse, Onion
Pickled Mango

CARVING STATIONS*

Herb Crusted Prime Rib, Sauce Poivrade
Bacon-Wrapped Chicken Thighs, Mustard Glaze

ENTREES & SIDES

Vinegar Mopped Smoked Pork Tenderloin
Tiger Shrimp, Tasso Gravy

Purple Cheese Grits
Smoked Broccolini, Pepita Chimichurri
Pomme Puree

DESSERTS

Strawberry Pistachio Tart
Chocolate Bourbon Pie
Key Lime Tart
Pineapple Upside Down
Coffee and Herbal Teas

195 PER PERSON

Plated Dinner



Four-course dinner includes prearranged choices of: one soup or chilled appetizer, one salad or hot appetizer, one entrée and one dessert. All guests to receive the same four-course meal. Multiple entrée selection is available with a maximum of three entrées, including vegetarian option. The menu will be priced for all guests at the highest value entrée selected. Counts are required 7 days in advance and place cards must be provided for each guest indicating entrée selection.

Soup & Chilled Appetizers

SELECT ONE

Heirloom Tomato Gazpacho
Compressed Watermelon, Pain de Mie
Pea Tendrils, Basil Seeds

White Asparagus Velouté, Fire Roasted Leek
Toasted Hazelnut, Benton's Ham

Lobster Bisque, Charred Corn Relish
Corn Bread Crisp

She Crab Soup, Pedro Ximenez Sherry
Brown Butter Crunch

Coconut and Butternut Squash Velouté
Granny Smith Apple Raviolo
Spiced Pumpkin Seeds

Ahi Tuna Tataki, Ginger Ponzu
Seaweed and Edamame Relish
Charred Onion Rice Crisp

Cured King Salmon, Pickled Beets
Fennel-Radish Gremolata, Crème Fraiche

Blue Crab Salad, Herb Aioli
Marinated Apple and Cucumber
Lemon Verbena

Citrus Brined Watermelon
Heirloom Tomatoes, Stracciatella
Kalamata Olive, Mint Vinaigrette

Salad & Hot Appetizers

SELECT ONE

Grilled Romaine Hearts, Tomato Fondue Olive
Crisp, Parmigiano Reggiano Dressing

Farm Greens, Medjool Date, Goat Feta Marcona
Almond, Sherry Emulsion

Bibb Lettuce, Tarragon, Chervil
Torpedo Shallot, Red Wine Vinaigrette

Salt Baked Beets, Tender Arugula
Black Mint, Italian Parsley, Pistachio
Greek Yogurt Dressing

"Shrimp and Grits" Smoked Tomato Tasso,
Carolina Grits, Crispy Prawns, Goat Cheese

Sweet Potato Gnocchi, Fire Roasted Broccolini
Pecorino Romano, Brown Butter Emulsion

Jumbo Lump Crab Cake, Sauce Vierge Capote
Capers

Foraged Mushroom Vol au Vent
Green Asparagus, Lemon Thyme



Intermezzo

SELECT ONE | +12 PER PERSON

Lemon Sorbet, Vodka

Raspberry Sorbet, Chambord, Champagne

Prosecco Sorbet

Paloma Sorbet, Tequila, Grapefruit

Entrées

SELECT ONE

SEAFOOD

Local Catch, Confit Fingerling Potatoes
Corn Relish, Meuniere Sauce

155 PER PERSON

Brown Butter Risotto
Pan Seared Diver Scallop
Foraged Mushrooms, Petite Watercress

155 PER PERSON

Roasted Grouper, Beluga Lentils
Collard Greens, Cherry Tomato
Lemon Emulsion

165 PER PERSON

Baked Verlasso Salmon, Baby Bok Choy
Wild Rice, Carrot Puree, Soy Butter

150 PER PERSON

POULTRY

Grilled Spiced Chicken, Sweet Potato Mash
Wilted Kale, Mango Relish

145 PER PERSON

Free Range Chicken, New Potato
Swiss Chard, Creole Cream

145 PER PERSON

Truffle Stuffed Chicken Breast, Farrotto Green
Asparagus, Savoy Spinach

150 PER PERSON

LAMB

Lamb Osso Bucco, Four Cheese Grits
Braised Carrots, Fresh Herbs

170 PER PERSON

Rack of Lamb Persillade, Fondant Potatoes
Heirloom Carrot, Foraged Mushroom Sauce

175 PER PERSON

Moroccan Style Lamb Shank
Citrus Scented Cous-Cous, Local Peppers

175 PER PERSON

PORK

Citrus Brined Berkshire Pork Chop
Braised Collard Greens, Seasonal Fruit Mostarda

150 PER PERSON

24-hour Pork Belly, Grilled Cucumber
Granny Smith Apple Gremolata
Pickled Mushrooms

145 PER PERSON

BEEF

Grilled Beef Tenderloin, Twice Baked Potato
Seasonal Glazed Vegetables, Red Pepper Jam
Foie Gras Jus

185 PER PERSON

Wagyu Strip Loin, Potato Terrine
Braised Collard Greens
Maitake Mushroom Truffle Sauce

180 PER PERSON

Beer Braised Beef Short Ribs, Shallot Crisp
Smoked Mashed Potatoes, Pearl Onions
Sauce Bordelaise

175 PER PERSON

Prime Beef Ribeye, Crispy Papa Rota
Grilled Broccolini, Peppercorn Emulsion

180 PER PERSON



Entrées CONTINUED

SELECT ONE

VEGETARIAN

Pumpkin Risotto, Stracciatella
Spiced Pumpkin Seeds, Pecorino Romano

135 PER PERSON

Salt Baked Carrots, Yucca Farofa
Cashew Cream, Spiced BBQ

135 PER PERSON

Smoked Cauliflower Churrasco
Pickled Pepper Romesco, Chimichurri
Toasted Pepitas

135 PER PERSON

Sweet Potato Gnocchi, Savoy Spinach
Ricotta Cheese, Sage, Parmigiano Reggiano

135 PER PERSON

DUO

Prime Beef Tenderloin
Butter Poached Maine Lobster
Smoked Mashed Potatoes
Truffle Jus, Kaluga Caviar Emulsion

230 PER PERSON

Wagyu Strip Loin, Ora King Salmon,
Potato Gratin, Seasonal Glazed Vegetables
Port Wine Jus, Meyer Lemon Butter

210 PER PERSON

Slow Braised Beef Short Ribs
SC Shrimp, Creamed Potatoes
Grilled Asparagus, Shallot Jus, Citrus Sauce

195 PER PERSON

Dessert

SELECT ONE

CUSTOMIZE DESSERT MENU WITH LOGO

+13 PER PERSON

Bourbon Pecan Tart, Chocolate Ganache
Pistachio Cream

Peach Tatin, Roasted Peaches
Candied Pecan, Caramel Sauce

Mascarpone Cheesecake, Berries Compote
Sable Crust

Lemon Brodo, Lemon Mousse, Vanilla Cake
Strawberry Meringue

Opera Cake, Almond Sponge
Coffee Buttercream, Dark Chocolate Ganache
Vanilla Crème Anglaise

Platinum Dinner



Four-course dinner, all guests will receive the same pre-selected menu with the exception of the entrée. Counts are required 7 days in advance and custom printed menus will be provided, allowing each guest to choose their entrée between three pre-arranged options. Dinner will be served with rolls, creamery butter, fresh-brewed coffee, decaffeinated coffee and a selection of herbal teas.

Soup & Chilled Appetizers

SELECT ONE

Heirloom Tomato Gazpacho
Compressed Watermelon, Pain de Mie
Pea Tendrils, Basil Seeds

White Asparagus Velouté, Fire Roasted Leek
Toasted Hazelnut, Benton's Ham

Lobster Bisque, Charred Corn Relish
Corn Bread Crisp

She Crab Soup, Pedro Ximenez Sherry
Brown Butter Crunch

Coconut and Butternut Squash Velouté
Granny Smith Apple Raviolo
Spiced Pumpkin Seeds

Ahi Tuna Tataki, Ginger Ponzu
Seaweed and Edamame Relish
Charred Onion Rice Crisp

Cured King Salmon, Pickled Beets
Fennel-Radish Gremolata, Crème Fraiche

Blue Crab Salad, Herb Aioli
Marinated Apple and Cucumber
Lemon Verbena

Citrus Brined Watermelon
Heirloom Tomatoes, Stracciatella
Kalamata Olive, Mint Vinaigrette

Salad & Hot Appetizers

SELECT ONE

Grilled Romaine Hearts, Tomato Fondue
Olive Crisp, Parmigiano Reggiano Dressing

Farm Greens, Medjool Date, Goat Feta
Marcona Almond, Sherry Emulsion

Bibb Lettuce, Tarragon, Chervil
Torpedo Shallot, Red Wine Vinaigrette

Salt Baked Beets, Tender Arugula
Black Mint, Italian Parsley, Pistachio
Greek Yogurt Dressing

"Shrimp and Grits" Smoked Tomato Tasso
Carolina Grits, Crispy Prawns, Goat Cheese

Sweet Potato Gnocchi, Fire Roasted Broccolini
Pecorino Romano, Brown Butter Emulsion

Jumbo Lump Crab Cake, Sauce Vierge
Capote Capers

Foraged Mushroom Vol au Vent
Green Asparagus, Lemon Thyme



Entrées

SELECT A MAXIMUM OF THREE

SEAFOOD

Local Catch, Confit Fingerling Potatoes
Corn Relish, Meuniere

Brown Butter Risotto
Pan Seared Diver Scallop
Foraged Mushrooms, Petite Watercress

Roasted Grouper, Beluga Lentils
Collard Greens, Cherry Tomato
Lemon Emulsion

Baked Verlasso Salmon, Baby Bok Choy
Wild Rice, Carrot Puree, Soy Butter

POULTRY

Grilled Spiced Chicken, Sweet Potato Mash
Wilted Kale, Mango Relish

Free Range Chicken, New Potato
Swiss Chard, Creole Cream

Truffle Stuffed Chicken Breast, Farrotto
Green Asparagus, Savoy Spinach

LAMB

Lamb Osso Bucco, Four Cheese Grits
Braised Carrots, Fresh Herbs

Rack of Lamb Persillade, Fondant Potatoes
Heirloom Carrot, Foraged Mushroom Sauce

Moroccan Style Lamb Shank
Citrus Scented Cous-Cous, Local Peppers

PORK

Citrus Brined Berkshire Pork Chop
Braised Collard Greens, Seasonal Fruit Mostarda

24-hour Pork Belly, Grilled Cucumber Granny
Smith Apple Gremolata
Pickled Mushrooms

BEEF

Grilled Beef Tenderloin, Twice Baked Potato
Seasonal Glazed Vegetables, Red Pepper Jam Foie
Gras Jus

Wagyu Strip Loin, Potato Terrine
Braised Collard Greens
Maitake Mushroom Truffle Sauce

Beer Braised Beef Short Ribs, Shallot Crisp
Smoked Mashed Potatoes, Pearl Onions
Sauce Bordelaise

Prime Beef Ribeye, Crispy Papa Rota
Grilled Broccolini, Peppercorn Emulsion

VEGETARIAN

Pumpkin Risotto, Stracciatella
Spiced Pumpkin Seeds, Pecorino Romano

Salt Baked Carrots, Yucca Farofa
Cashew Cream, Spiced BBQ

Smoked Cauliflower Churrasco
Pickled Pepper Romesco, Chimichurri
Toasted Pepitas

Sweet Potato Gnocchi, Savoy Spinach
Ricotta Cheese, Sage, Parmigiano Reggiano

Dessert

SELECT ONE

Bourbon Pecan Tart, Chocolate Ganache
Pistachio Cream

Peach Tatin, Roasted Peaches
Candied Pecan, Caramel Sauce

Mascarpone Cheesecake, Berries Compote
Sable Crust

Lemon Brodo, Lemon Mousse, Vanilla Cake
Strawberry Meringue

Opera Cake, Almond Sponge
Coffee Buttercream, Dark Chocolate Ganache
Vanilla Crème Anglaise

229 PER PERSON

Chairman's Circle Dinner

SELECT THREE



Start your dinner with a choice of (3) butler passed hors d'oeuvres, three hours hosted Premium Bar & Cordials, Four-Course Dinner as listed in the Platinum Dinner package plus tableside wine service with your meal. Counts are required 7 days in advance.

Cold Selections

SEAFOOD

Tiger Shrimp Vol au Vent, Smoked Trout Roe
Compressed Melon, Maine Lobster, Basil
Pea Blini, Cured Salmon, Keta Caviar
Blue Crab Summer Roll, Pickled Cucumber
Thai Cashew Sauce
Yellow Fin Tuna Tartar, Waffle Cone
Avocado, Toasted Sesame
Seared Local Wahoo, Jicama, Escovitch
Seasonal Oyster, Champagne Mignonette
Lobster Roll, Pickled Chayote and Thai Herbs

POULTRY

Moroccan Chicken Salad, Confit Lemon
Baguette Crisp

PORK

Compressed Honeydew, Prosciutto di Parma
Purple Basil
Smoked Pork Tenderloin, Seasonal Fruit Jam
Gorgonzola Mousse

BEEF

Beef Tartar, Truffled Crème Fraiche
Toasted Brioche
Pepper Cured Beef Tenderloin
Parmesan Marshmallow

VEGETARIAN

Cold Smoked Watermelon, Yuzu Gel
Goat Cheese Mousse
Tomato Tartare, Olive Tapenade, Lavash
Humboldt Fog Cheese and Walnut Lollipop
Pepper Jelly
Salt Baked Beet, Belgium Endive, Citrus Hazelnut

Hot Selections

SEAFOOD

Lobster Acini de Pepe Fritter
Crispy Shrimp Skewer Yuzu Citrus Sauce
Mini Crab Cake, Local Papaya and Mango Salad
Blue Crab Hush Puppies, Southern Remoulade

POULTRY

Chicken and Gruyere Beignet
Lemon and Yogurt Marinated Chicken
Pine Nut Gremolata

PORK

Chorizo and Potato Croquette, Romesco Sauce
Bacon Wrapped Blue Cheese Medjool Dates
Berkshire Pork Belly, Salt Cured Cucumber

BEEF

Mini Beef Tenderloin, Roasted Pepper Vierge
Petite Beef Wellington
Horseradish Crème Fraiche
Wagyu Brisket Croquette
Charred Tomatillo Marmalade

VEGETARIAN

Yellow Corn and Cheese Empanada
Roasted Garlic-Lime Aioli
Pimento Cheese Fritter, Herb Zhoug
Vegetable Samosa, Mint Cilantro Chutney
Fire Roasted Artichoke, Meyer Lemon and Herb
Goat Cheese



Soup & Chilled Appetizers

SELECT ONE

Heirloom Tomato Gazpacho

Compressed Watermelon, Pain de Mie

Pea Tendrils, Basil Seeds

White Asparagus Velouté, Fire-Roasted Leek

Toasted Hazelnut, Benton's Ham

Lobster Bisque, Charred Corn Relish

Corn Bread Crisp

She Crab Soup, Pedro Ximenez Sherry

Brown Butter Crunch

Coconut and Butternut Squash Velouté

Granny Smith Apple Raviolo

Spiced Pumpkin Seeds

Ahi Tuna Tataki, Ginger Ponzu

Seaweed and Edamame Relish

Charred Onion Rice Crisp

Cured King Salmon, Pickled Beets

Fennel-Radish Gremolata, Crème Fraiche

Blue Crab Salad, Herb Aioli

Marinated Apple and Cucumber

Lemon Verbena

Citrus Brined Watermelon

Heirloom Tomatoes, Stracciatella

Kalamata Olive, Mint Vinaigrette

Salad & Hot Appetizers

SELECT ONE

Grilled Romaine Hearts, Tomato Fondue Olive

Crisp, Parmigiano Reggiano Dressing

Farm Greens, Medjool Date, Goat Feta Marcona

Almond, Sherry Emulsion

Bibb Lettuce, Tarragon, Chervil

Torpedo Shallot, Red Wine Vinaigrette

Salt Baked Beets, Tender Arugula

Black Mint, Italian Parsley, Pistachio

Greek Yogurt Dressing

"Shrimp and Grits" Smoked Tomato Tasso,

Carolina Grits, Crispy Prawns, Goat Cheese

Sweet Potato Gnocchi, Fire Roasted Broccolini

Pecorino Romano, Brown Butter Emulsion

Jumbo Lump Crab Cake, Sauce Vierge

Capote Capers

Foraged Mushroom Vol au Vent

Green Asparagus, Lemon Thyme

Chairman's Circle Dinner



Entrées

SELECT A MAXIMUM OF THREE

SEAFOOD

Local Catch, Confit Fingerling Potatoes
Corn Relish, Meuniere

Brown Butter Risotto
Pan Seared Diver Scallop
Foraged Mushrooms, Petite Watercress

Roasted Grouper, Beluga Lentils
Collard Greens, Cherry Tomato
Lemon Emulsion

Baked Verlasso Salmon, Baby Bok Choy
Wild Rice, Carrot Puree, Soy Butter

POULTRY

Grilled Spiced Chicken, Sweet Potato Mash
Wilted Kale, Mango Relish

Free Range Chicken, New Potato
Swiss Chard, Creole Cream

Truffle Stuffed Chicken Breast, Farrotto Green
Asparagus, Savoy Spinach

LAMB

Lamb Osso Bucco, Four Cheese Grits
Braised Carrots, Fresh Herbs

Rack of Lamb Persillade, Fondant Potatoes
Heirloom Carrot, Foraged Mushroom Sauce

Moroccan Style Lamb Shank
Citrus Scented Cous-Cous, Local Peppers

PORK

Citrus Brined Berkshire Pork Chop
Braised Collard Greens, Seasonal Fruit Mostarda

24-hour Pork Belly, Grilled Cucumber Granny
Smith Apple Gremolata
Pickled Mushrooms

BEEF

Grilled Beef Tenderloin, Twice Baked Potato
Seasonal Glazed Vegetables, Red Pepper Jam
Foie Gras Jus

Wagyu Strip Loin, Potato Terrine
Braised Collard Greens
Maitake Mushroom Truffle Sauce

Beer Braised Beef Short Ribs, Shallot Crisp
Smoked Mashed Potatoes, Pearl Onions
Sauce Bordelaise

Prime Beef Ribeye, Crispy Papa Rota
Grilled Broccolini, Peppercorn Emulsion

VEGETARIAN

Pumpkin Risotto, Stracciatella
Spiced Pumpkin Seeds, Pecorino Romano

Salt Baked Carrots, Yucca Farofa
Cashew Cream, Spiced BBQ

Smoked Cauliflower Churrasco
Pickled Pepper Romesco, Chimichurri
Toasted Pepitas

Sweet Potato Gnocchi, Savoy Spinach
Ricotta Cheese, Sage, Parmigiano Reggiano

Dessert

SELECT ONE

Bourbon Pecan Tart, Chocolate Ganache
Pistachio Cream

Peach Tatin, Roasted Peaches
Candied Pecan, Caramel Sauce

Mascarpone Cheesecake, Berries Compote
Sable Crust

Lemon Brodo, Lemon Mousse, Vanilla Cake
Strawberry Meringue

Opera Cake, Almond Sponge
Coffee Buttercream, Dark Chocolate Ganache
Vanilla Crème Anglaise

Chairman's Circle Dinner



Service available for three hours.

Premium Hosted Bar Package

PREMIUM SELECTIONS

Ketel One Vodka, Bombay Sapphire Gin
Bacardi Light Rum, Cutwater Blanco Tequila
Old Forester Bourbon, Crown Royal Whiskey
Glenmorangie Triple Cask Reserve Scotch

Domestic/Import Beers and Seltzer

Cordial Service of Bailey's Irish Cream
Kahlua Coffee Liqueur, Grand Marnier

POURED TABLESIDE WITH DINNER

The Charleston Place Varietal Red and
White Wines

349 PER PERSON

Bar Selections



Package Bars include Liquor, Domestic and Imported Beer, The Charleston Place Varietal Red and White Wines, and Soft Drinks. Cordials and Cognacs may be added for an additional charge. \$225+ per bartender, per event.

Hosted Bar by the Drink

LUXURY	16
PREMIUM	14
DOMESTIC BEER	9.5
IMPORT/CRAFT BEER	10
SELTZER	10
HOUSE WINE	14
BOTTLED WATER	6
SOFT DRINKS & SPARKLING WATER	7

Luxury Bar Package

Grey Goose Vodka
Hendrick's Gin
Mount Gay Eclipse Rum,
Carreta de Oro Blanco Tequila
Woodford Reserve Bourbon
Crown Royal XO Blended Whiskey Glenmorangie
12yr Single Malt Scotch

DOMESTIC & IMPORT

Michelob Ultra, Miller Lite, Stella Artois

LOCAL & CRAFT

Bell's Amber, Commonhouse IPA
Ketel One Cucumber and Mint Seltzer
Volley Tequila Lime Seltzer

48 PER PERSON FOR INITIAL HOUR

29 PER PERSON EACH HOUR AFTER

CORDIALS | 16++

Bailey's Irish Cream, Grand Marnier
Amaretto Disaronno, Kahlua Coffee Liqueur
Remy Martin VSOP

Premium Bar Package

Ketel One Vodka, Bombay Sapphire Gin
Bacardi Light Rum, Cutwater Blanco Tequila
Old Forester Bourbon, Crown Royal Whiskey
Glenmorangie Triple Cask Reserve Scotch

DOMESTIC & IMPORT

Michelob Ultra, Stella Artois

LOCAL & CRAFT

Estuary Mexican Lager, Commonhouse IPA
Ketel One Cucumber and Mint Seltzer

42 PER PERSON FOR INITIAL HOUR

26 PER PERSON EACH HOUR AFTER

CORDIALS | 14++

Bailey's Irish Cream, Grand Marnier
Kahlua Coffee Liqueur

Cordials Package

SELECT THREE | +25 PER PERSON

Bailey's Irish Cream

Grand Marnier

Amaretto Disaronno

Kahlua Coffee Liqueur

Remy Martin VSOP

Off-Site Venues Package

Two-hour minimum. By law, all off-site bars will be charged a retail price for bottles of liquor consumed.

LUXURY 70 | 26+ EACH HOUR

PREMIUM 62 | 24+ EACH HOUR

Bar Enhancements



\$225+ per bartender, per event.

29++ PER PERSON | TWO HOUR MAXIMUM

Bloody Mary Bar

Charleston Bloody Mary Mix
Bold and Spicy or Fresh and Veggie

Tomato Juice, V-8, Fresh Citrus
Queen Olives, Celery, Dilly Beans
Pickled Okra, Cured Salumi, Gherkins
Applewood Smoked Bacon, Tabasco
Old Bay, Tajin

Champagne Bar

Freshly Squeezed Orange, Cranberry
Guava, Passion Fruit, and Acai Juices

Agave Bar

Enjoy a selection of flavors, which showcase various regions and styles from sweet and savory to smoky and rich.

Bourbon & Whiskey Bar

A curated selection of unique varieties to add depth and flavor to your event.

Champagne Toast

Add a celebratory element with a glass of house sparkling wine for each guest.

+12 PER PERSON

TASTING STATIONS

Bourbon & Whiskey

Cooks Mill, Woodford Reserve, Elijah Craig
Woodenville, Michter's

125 PER PERSON

Agave

LALO, Komos, Código, Casamigos
Caretta de Oro

125 PER PERSON

Custom Tasting

MARKET PRICE PER PERSON

Wine List



Due to availability, selection and prices are subject to change. \$225+ per bartender, per event.

Sparkling

Avissi Prosecco, <i>Veneto, Italy</i>	62
Chapuy Grand Cru Blanc de Blancs, <i>France</i>	115
Veuve Clicquot, ' <i>Yellow Label</i> ', <i>France</i>	155
Dom Pérignon, <i>France</i>	385
Val de Mer Rosé, <i>Brut Nature, France</i>	80
Ruinart Rosé, <i>France</i>	245

White

Néboa Albariño, <i>Rias-Baixas, Spain</i>	56
Scarpetta Pinot Grigio, <i>Fruili, Italy</i>	58
Selbach-Oster Riesling, <i>Kabinett, Germany</i>	60
Duckhorn Sauvignon Blanc, <i>Napa Valley</i>	72
Domaine Sautereau Sancerre, <i>Loire Valley</i>	80
Castello Banfi Chardonnay, <i>Fontanelle, Tuscany</i>	85
Domaine Chanson Chardonnay, <i>Burgundy</i>	89
Rombauer Chardonnay, <i>Carneros, California</i>	92
Mira Chardonnay, <i>Napa Valley</i>	125
Albert Bichot Chardonnay, <i>Burgundy</i>	127
Kistler Chardonnay, <i>Sonoma Coast, California</i>	155

Rosé

Peyrassol La Croix, <i>Southern France</i>	60
Miraval, <i>Provence, France</i>	80
Clos Cibonne, <i>Côtes de Provence, France</i>	98

Red

Terrazas de los Andes Malbec Reserva, <i>Mendoza</i>	59
Louis Latour Valmoissine Pinot Noir, <i>France</i>	62
Rocche di Castagnoli Chianti Classico, <i>Tuscany</i>	68
Argyle Pinot Noir, <i>Willamette Valley, Oregon</i>	75
La Rioja Alta, Viña Alberdi, <i>La Rioja, Spain</i>	75
Château Lyonnat Lussac-Saint-Emilion, <i>Bordeaux</i>	82
Seghesio Zinfandel, <i>Sonoma, California</i>	88
Marietta Cellars Cabernet Sauvignon, <i>Armé, California</i>	99
Belle Glos Pinot Noir, <i>Santa Lucia, California</i>	110
Vieux Lazaret Châteauneuf-du-Pape, <i>Rhône Valley</i>	110
Fanti Brunello di Montalcino, <i>Italy</i>	125
Brovia Barolo, <i>Piedmont, Italy</i>	159
Joseph Drouhin Pinor Noir, <i>Burgundy</i>	160
Hill Family Cabernet Sauvignon, <i>Napa Valley</i>	150
Merry Edwards Pinot Noir, <i>Sonoma Coast</i>	170
Château Lafon-Rochet St. Èstephe, <i>Bordeaux</i>	175
Silver Oak Cabernet Sauvignon, <i>Napa Valley</i>	265

THE
CHARLESTON
PLACE



205 MEETING STREET
CHARLESTON, SOUTH CAROLINA 29401

CHARLESTONPLACE.COM
T + 1 843 724 8410