
LOWCOUNTRY
CONFERENCE
CENTER



SUMMERVILLE

2021 Catering Guide



Dear Guest,

Special occasions, big meetings, celebrations—at the Lowcountry Conference Center we know how important they are, and we know how to make them rewarding and memorable.

Please take a moment to look over our catering guide. You'll find plenty of choices, complemented by our knowledgeable and attentive staff who are committed to creating a successful event for you and your guests. If you have any questions, please do not hesitate to contact me.

Thanks for making us a part of your plans and welcome to the Lowcountry Conference Center of Summerville!

Keith Gaines

General Manager

Hilton Garden Inn/Homewood Suites Summerville | Lowcountry Conference Center

406 Sigma Drive
Summerville, SC 29486

BEVERAGES

HOT BEVERAGES:

Starbucks® Coffee (Regular and Decaf)

Serves 20 Cups
Serves 12 Cups

\$55 per urn
\$35 per air pot

Hot Water

Includes 12 Assorted Tea Bags
Additional Tea Bags, \$2 each

\$20 per urn

COLD BEVERAGES:

Juices (4 glasses per carafe)

Orange, Apple, or Cranberry

\$15 per carafe

Assorted Juices

Individual Bottles

\$4 each

Iced Tea (Sweet or Unsweet)

Serves 40 Cups per 2-Gallon Urn

\$45 per 2-gallon urn

Pure Leaf Tea (Sweet or Unsweet)

Individual Bottles

\$4 each

Assorted Coca-Cola® Products

12 oz. Can

\$4 each

Bottled Water

20 oz. Bottle

\$4 each

Infused Water

Lime, Lemon, Cucumber, or Mixed Berry

\$40 per 2-gallon urn

Perrier Mineral Water

Individual Bottles

\$5 each

Lemonade

Serves 40 Cups per 2-Gallon Urn

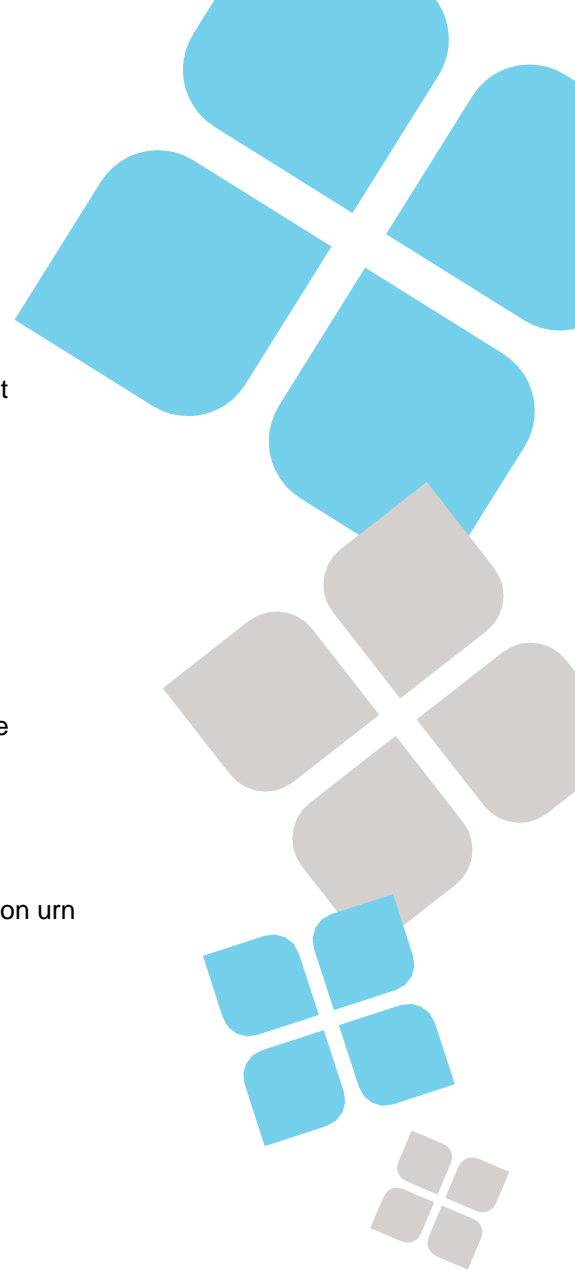
\$45 per 2-gallon urn

Red Bull®

12 oz. Can

\$6 each

Additional individual bottled beverages available upon request



BREAKFAST

PLATED BREAKFAST

Choose one option for up to 25 guests and up to two options for 26 guests or more. All selections include assorted muffins and breakfast breads with butter and jellies, sliced seasonal fresh fruit, orange juice and coffees.

Chicken and Waffles

Fried Chicken and Waffles with Warm Maple Syrup
Choice of Bacon or Sausage

\$16 per person

Vegetable Frittata

Frittatas with Spinach, Onions, Tomatoes and Mushrooms
Choice of Bacon or Sausage

\$14 per person

Vegetable Quiche

Choice of Bacon or Sausage

\$14 per person

Meatlovers Quiche

Choice of Bacon or Sausage

\$16 per person

BREAKFAST BUFFETS

All served with Orange and Apple Juices, Regular and Decaffeinated Coffee, and Hot Tea. Minimum of 15 guests.

Deluxe Continental Breakfast

Breakfast Danishes, Muffins and Bagels
Cream Cheese, Assorted Jellies and Butter
Sliced Seasonal Fresh Fruit and Yogurt
*Available for parties of 10 or more guests

\$18 per person

Great American Breakfast

Scrambled Eggs
Breakfast Potatoes and Grits
Bacon and Sausage
Breakfast Danishes, Muffins, Biscuits and Bagels
Cream Cheese, Assorted Jellies and Butter
Sliced Seasonal Fresh Fruit

\$22 per person

Lowcountry Brunch

Scrambled Eggs
Stone Ground Grits and Shrimp with Tasso Gravy
Chicken and Waffles
Bacon and Country Ham
Biscuits and Croissants
Assorted Jellies and Butter
Sliced Seasonal Fresh Fruit

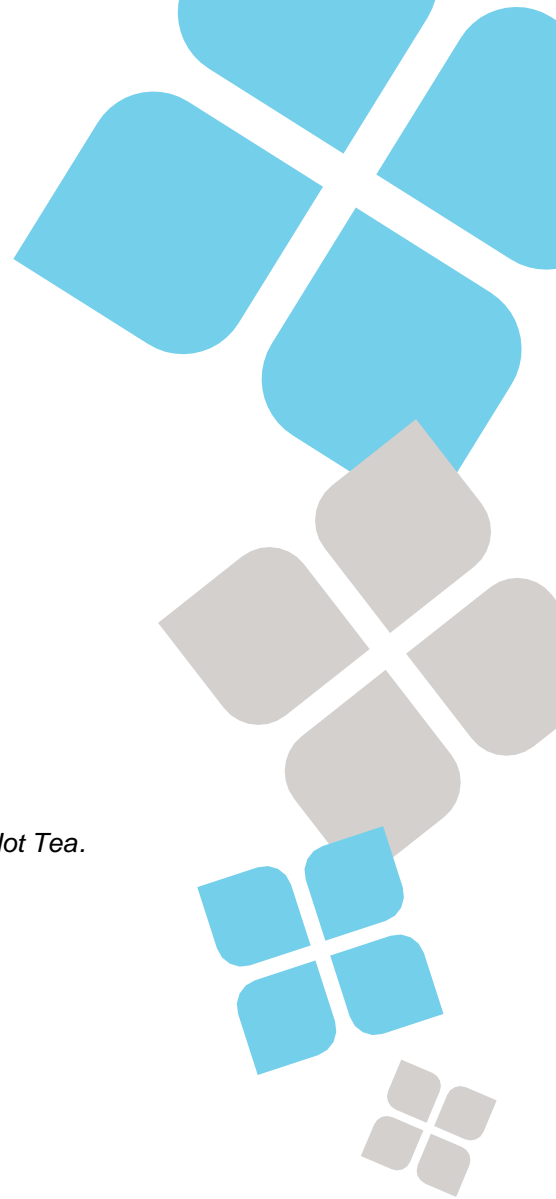
\$28 per person

Add On:

Omelet Station

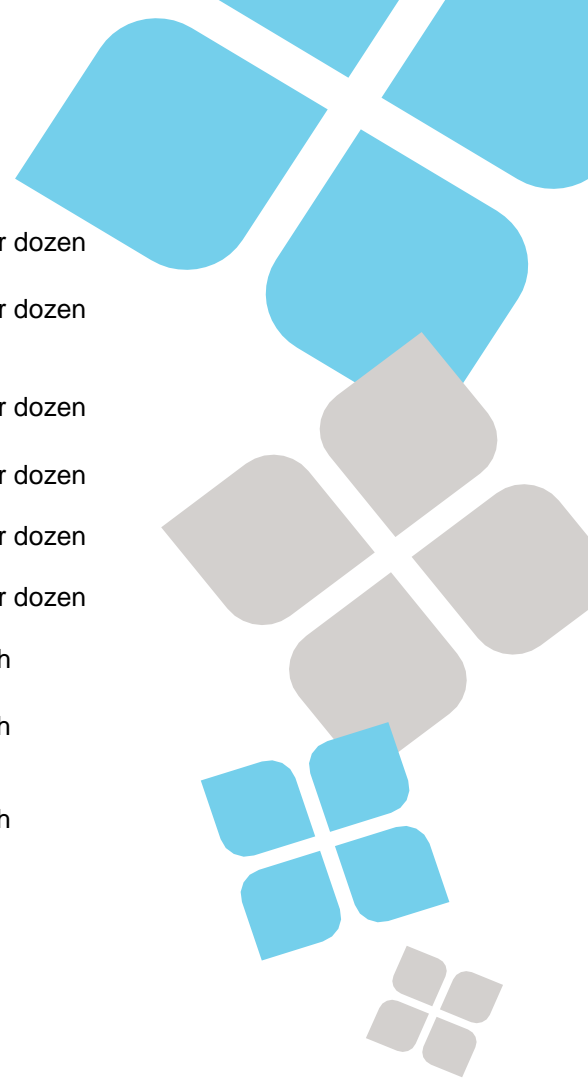
Fresh Eggs with Ham, Sausage, and Bacon
Onions, Tomatoes, Peppers, Mushrooms, Spinach and Cheese

\$14 per person



A LA CARTE

Danish Tray	\$36 per dozen
Bagel Tray Served with Assorted Jellies, Cream Cheese, and Butter	\$36 per dozen
Muffin Tray	\$36 per dozen
Cinnamon Roll Tray	\$36 per dozen
Cookie Tray	\$36 per dozen
Brownie Tray	\$36 per dozen
Kettle Potato Chips	\$3 each
Candy Bars Assorted Candy Bars	\$4 each
Whole Fruit Oranges, Apples, Bananas	\$2 each
Sliced Seasonal Fresh Fruit Tray	
Small (Serves 10)	\$35
Medium (Serves 25)	\$65
Large (Serves 50)	\$125
Cheddar Chex Mix®	
Small (Serves 10)	\$20
Medium (Serves 25)	\$40
Large (Serves 50)	\$60
Yogurt Covered Pretzels	
Small (Serves 10)	\$25
Medium (Serves 25)	\$50
Large (Serves 50)	\$75
Mixed Nuts	
Small (Serves 10)	\$30
Medium (Serves 25)	\$60
Large (Serves 50)	\$90



THEME BREAKS

Build Your Own Yogurt Parfait

Seasonal Berries and Granola
Greek Vanilla Yogurt and Whipped Cream
Assorted Juices
Served with Coffee and Hot Tea

\$10 per person

Morning Break

Blueberry Muffins, Banana Nut Muffins, and Chocolate Chip Muffins
Assorted Juices
Served with Coffee and Hot Tea

\$14 per person

Pastry Shop

Brownies and Cookies
Cheesecake Bites
Assorted Coca-Cola® Products
Served with Coffee and Hot Tea

\$14 per person

At the Movies

Freshly Popped White Cheddar Popcorn with Butter
Miniature Candy Bars
Soft Pretzel Bites
Assorted Coca-Cola® Products

\$14 per person

Mediterranean Double Dip

Grilled Vegetables
Hummus
Baba Ghanoush
Pita Chips
Infused Water

\$16 per person

Energy Break

Build Your Own Trail Mix with Granola, Peanuts
Dried Cranberries, Candy Pieces, and Pretzels
Assorted Protein Bars
Whole Seasonal Fresh Fruit
Red Bull®
Served with Coffee and Hot Tea

\$18 per person

DIPS

*Serves 75 guests.
All Dips served with Tri-Color Tortilla Chips.*

Buffalo Chicken Dip	\$130
Spinach and Artichoke Dip	\$120
Warm Shrimp and Crab Dip	\$165
South of the Border (Queso, Salsa Fresca, and Guacamole)	\$145
Veggie Dip Duo (Hummus and Baba Ghanoush)	\$120

LUNCH

Served as boxed lunches or displayed. Two choices for parties of up to 30 guests.
Three choices for parties of 30 or more guests.

SANDWICHES

All sandwiches are served with potato chips or pasta salad, fresh fruit, fresh cookie.

Club Croissant

Ham, Turkey, Roast Beef, and Bacon, Swiss Cheese
Lettuce, Tomato, and Onion, Served on a Buttery Croissant

\$20 per person

Grilled Chicken Bacon Club

Herb Marinated Grilled Chicken with Gouda
Lettuce, Tomato, and Onion, Served on a Ciabatta Roll

\$20 per person

Grilled Chicken Caesar Wrap

Grilled Chicken, Chopped Romaine
Creamy Caesar Dressing and Parmesan Cheese, Wrapped in a Flour Tortilla

\$20 per person

Philly Cheese Steak Wrap

Grilled Marinated Steak, Peppers, Mushrooms, and Onions,
Provolone Cheese, Wrapped in a Flour Tortilla

\$22 per person

Marinated Grilled Veggie Wrap

Grilled Veggies and Portabella Mushroom
Cream Cheese and Spinach, Wrapped in a Flour Tortilla

\$18 per person

Italian Capicola Sandwich

Salami, Pepperoni, and Capicola Ham
Fresh Cut Mozzarella and Italian Dressing, Served on a Ciabatta Roll

\$20 per person

SALADS

All salads are served with chef's choice dessert.

Cobb Salad

Spinach and Arugula
Hard Boiled Egg, Avocado, Bacon Pieces, Red Onion, Tomatoes,
Bleu Cheese Crumbles and Croutons
Choice of Ranch, Bleu Cheese, Balsamic Vinaigrette or Thousand Island

\$16 per person

Caesar Salad

Chopped Romaine
Parmesan Cheese and Croutons
Tossed in a Creamy Caesar Dressing

\$14 per person

Greek Salad

Mixed Greens
Tomato, Cucumber, Red Onion, Kalamata Olives, Feta Cheese
Tossed in a House-Made Lemon Vinaigrette

\$15 per person

House Salad

Mixed Greens
Tomato, Cucumber, Red Onion, Croutons
Choice of Ranch, Bleu Cheese, Balsamic Vinaigrette or Thousand Island

\$14 per person

ENHANCEMENTS:

Grilled Chicken Breast

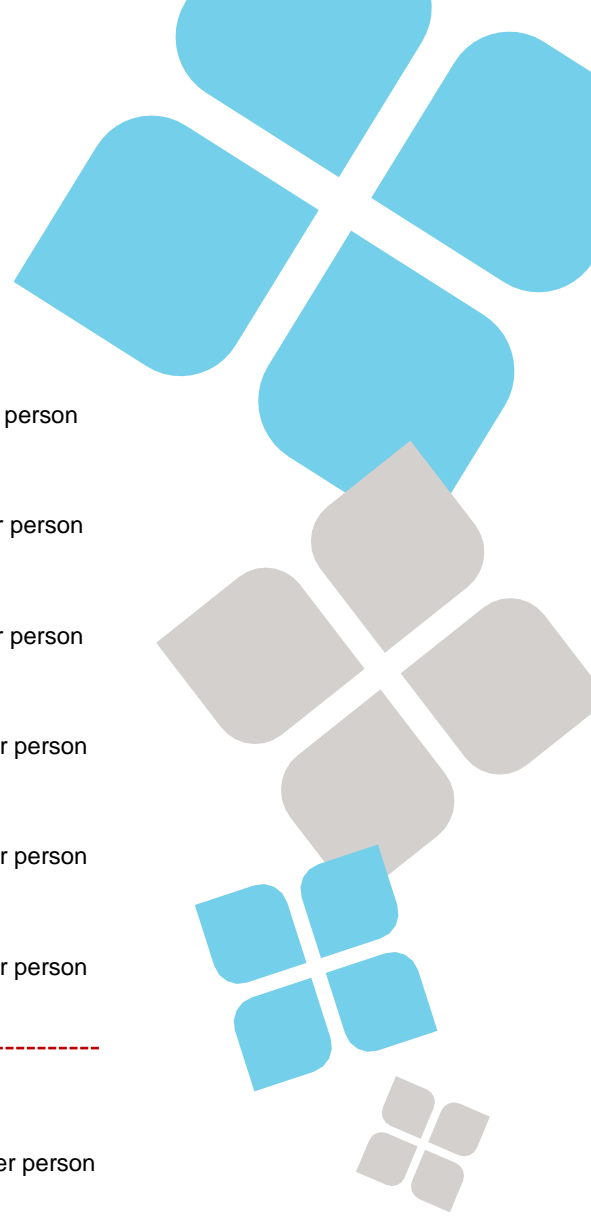
\$6 per person

Grilled Shrimp

\$8 per person

Steak

\$10 per person



SPECIALTY BUFFETS

Minimum of 35 guests

All buffets are served with sweet & unsweetened iced tea

Down Home

Fried Chicken and Pulled Pork
Macaroni & Cheese and Red Rice
Collard Greens and Coleslaw
Cornbread
Garden Salad with Dressings
Banana Pudding and Pecan Pie
Add BBQ Ribs for \$8 per person

Lunch: \$33 per person
Dinner: \$39 per person

South of the Border

Soft Flour Tortillas and Hard Shell Tacos
Chorizo Sausage and Shredded Chicken
Shredded Lettuce, Diced Tomatoes, Sour Cream, Shredded Cheese
Fresh Guacamole, Salsa, and Pico De Gallo served with chips
Spanish Rice and Black Beans
Churros and Tres Leches

Lunch: \$29 per person
Dinner: \$35 per person

Taste of Italy

Pasta Alfredo
Chicken Saltimbocca with a Lemon Butter Sauce
Pork Marsala
Roasted Vegetables with Balsamic Reduction
Caesar Salad
Tomato Mozzarella Salad
Garlic Bread
Tiramisu and Cannoli
Add Italian Wedding Soup for \$3 per person

Lunch: \$33 per person
Dinner: \$39 per person

Mediterranean Flatbread

Select Two: *Margherita, Meat Lovers, BBQ Chicken and Bacon,*
Or White Pizza with Shrimp and Fresh Baby Spinach
Greek Salad
Italian Pasta Salad
Tiramisu and Cannoli

Lunch: \$33 per person
Dinner: \$39 per person

Slider Buffet

Select Three: *Mini Cheeseburgers, Mini Buffalo Chicken Sliders,*
Mini Salmon Sliders, or Mini Pulled Pork Sliders
Lettuce, Tomato, and Onion
Garden Salad with Dressings and Pasta Salad
Potato Chips
Brownies and Cookies

Lunch: \$30 per person
Dinner: \$36 per person

The Executive

Petite Filet Mignon
Panko-Crusted Grouper with Lobster Sauce
Boursin Mashed Potatoes
Grilled Asparagus
Orzo Salad
Mixed Greens Salad with Onion, Tomato, Bleu Cheese and Caramelized Pecans
Rolls and Herb Butter
Crème Brule Cheesecake and Chocolate Tier Cake
Add Shrimp for \$4 per person

\$50 per person

Lowcountry Boil

Shrimp, Sausage, Corn, Potatoes, in a Beer Broth
House Salad with Dressing
Coleslaw
Texas Toast
Bread Pudding and Pecan Pie

Lunch: \$33 per person
Dinner: \$39 per person

Tailgate

Hand Crafted Hamburgers
American Cheese, Lettuce, Tomato, Onion, and Pickles
Grilled Hotdogs w/ Coleslaw, Chili, Relish, and Chopped Onions
French Fries
Baked Beans
Apple Pie and Banana Pudding

Lunch: \$30 per person
Dinner: \$36 per person

LIGHTER FARE BUFFETS

*Minimum of 20 guests
All buffets are served with sweet & unsweetened iced tea*

Boars Head Deli Buffet

Ham, Turkey and Roast Beef
Assorted Cheeses
Assorted Breads and Rolls
Lettuce, Sliced Tomatoes, Onion, and Pickles
Garden Salad with Dressings
Pasta Salad
Kettle Potato Chips
Brownies and Cookies

\$24 per person

Wrap Buffet

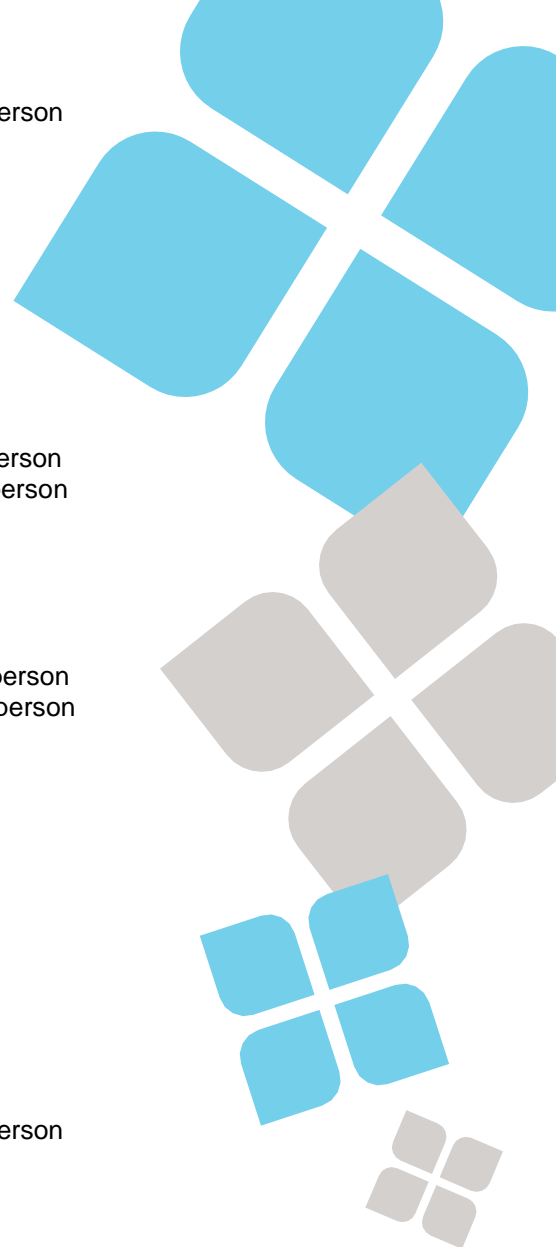
Select Two: *Grilled Chicken Caesar Wrap, Veggie Wrap
Philly Cheese Steak Wrap, or Turkey Club Wrap*
Garden Salad with Dressings
Orzo Salad
Kettle Potato Chips
Brownies and Cookies

\$26 per person

Soup, Salad and Garlic Bread

Select One: *Tomato Basil, Vegetable, She Crab,
Chicken with Wild Rice, or Broccoli Cheddar*
Mixed Greens with *Grilled Chicken or Steak*
Sliced Cucumbers, Ripe Tomatoes, Black Olives, Chopped Bacon,
Hard Boiled Eggs, Baby Carrots, Cheddar Jack Cheese, and Croutons
Assorted Dressings
Garlic Bread
Assorted Mini Cheesecakes

\$25 per person



PLATED MEALS

Available as a luncheon or dinner.

Minimum of 25 guests with choice of one entrée below.

26 guests or more, choice of two entrees.

12oz Bone In Airline Chicken with Pan Fried Garlic Potatoes Balsamic Glazed Brussels Sprouts, topped with a Dijon Cream Sauce	\$30 per person
12oz Ribeye with a Shallot Reduction, Fingerling Potatoes and Haricot Verts	\$42 per person
6oz Filet with Boursin Mashed Potatoes and Roasted Asparagus	\$45 per person
Maple Brined Bone In Pork Chop with Mashed Sweet Potatoes and Broccolini	\$28 per person
Traditional Turkey Dinner with Cranberry Sauce, Cornbread Stuffing, Mashed Potatoes, and Southern Green Beans	\$27 per person
Panko Crusted Grouper with Wilted Spinach and Mashed Potatoes topped with Lobster Sauce	\$36 per person
Lemon and Herb Marinated Chicken Breast with Sweet Corn Risotto and Haricot Verts	\$28 per person
Pan Seared Salmon with Lemon Caper Sauce Saffron Risotto and Asparagus	\$32 per person
Grilled Vegetables with Roasted Red Pepper Polenta Cake and a Balsamic Reduction	\$24 per person
Beef Short Rib with Tri-Color Carrots and Roasted Potatoes	\$38 per person
Roasted Cornish Game Hen with Rainbow Rice and Dried Cranberry	\$28 per person

Each entrée is served with:

Fresh Baked Rolls and Butter

Choice of Salad

Choice of Dessert

Freshly Brewed Coffee and Iced Tea

Salad (Select One):

House Salad with Balsamic and Ranch Dressings

Caesar Salad

Desserts (Select One):

Banana Pudding

Apple Pie

Pecan Pie

Peanut Butter Pie

Key Lime Pie

Tiramisu

Chocolate Tier Cake

New York Style Cheesecake

Any meal can be made a duet.

A 22% service charge, 8% service charge tax, and a 10% F&B tax will be added to all food and beverage arrangements.

DINNER BUFFET

Minimum of 35 guests.

All combinations served with rolls, butter, sweet & unsweetened tea and coffee.

Fresh Salads (Select 1)

House Salad
Caesar Salad
Executive Salad
Greek Salad

Cold Salad (Select 1)

Pasta Salad
Potato Salad
Broccoli Bacon Salad
Cucumber Tomato Salad
Vegetable Orzo Salad

Entrees (Select 2)

Grilled Chicken Breast with Southern Gravy
Balsamic Marinated Bone In Airline Chicken
Fried Chicken
Herb Roasted Pork Loin with Cranberry Chutney
Southern Style Meatloaf
Beef Medallions with a Mushroom Jus
Honey Glazed Ham
Grilled Salmon with Lemon Caper Sauce
Shrimp & Grits with Tasso Ham Gravy
Flank Steak

Vegetables (Select 2)

Roasted Green Beans
Sautéed Vegetable Medley
Steamed Broccoli
Honey Glazed Carrots
Roasted Brussels Sprouts
Grilled Asparagus
Corn on the Cob
Collard Greens

Sides (Select 2)

Garlic Whipped Potatoes
Roasted New Potatoes
Wild Rice
Rice Pilaf
Macaroni & Cheese
Cornbread Dressing
Sweet Potatoes
Red Rice with Andouille Sausage

Desserts (Select 2)

Banana Pudding
Apple Pie
Pecan Pie
Peanut Butter Pie
Key Lime Pie
Tiramisu
Chocolate Tier Cake
New York Style Cheesecake

\$48 per guest with Dessert. \$44 per guest without Dessert.

Add a third entrée for an additional \$5 per guest.

Add a third vegetable or side for an additional \$4 per guest.



HORS D'OEUVRES

HOT HORS D'OEUVRES

50 pieces each.

Mushroom Caps Stuffed with <i>Choice of Italian Sausage or Crab</i>	\$120
Chicken Satay with Peanut Sauce	\$110
Chicken Fingers with Honey Mustard and Ranch	\$120
Chicken Wings (<i>Choice of Mild, Hot, Lemon Pepper, Honey BBQ, or Teriyaki</i>)	\$150
Fire Roasted Chicken Wings with Asian Sauce	\$150
Meatballs (<i>Choice of BBQ, Swedish, or Homemade Marinara</i>)	\$120
Bacon Wrapped Scallops	\$160
Pulled Pork Sliders with Slaw	\$150
Deconstructed Shrimp and Grits	\$180
Mini Crab Cakes with Remoulade Sauce	\$160
Beef Brisket Crostini with Goat Cheese and Caramelized Onions	\$150
Coconut Shrimp with Sweet Chili Sauce	\$160
Warm Mini Biscuit with Fried Green Tomato and Homemade Pimento Cheese	\$130
Bacon Wrapped Brussel Sprouts	\$110

COLD HORS D'OEUVRES

50 pieces each.

Southern Deviled Eggs with Bacon and Chives	\$100
Bruschetta with Mozzarella, Tomatoes, Olives, and Basil	\$80
Antipasto Skewer with Mozzarella, Tomato, and Olives	\$80
Homemade Pimento Cheese Deviled Eggs	\$100
Pulled Chicken on Tostada	\$125
Smoked Salmon with Dill Cream Cheese and Capers on a Crostini	\$140
Sesame Crusted Tuna with Pickled Ginger and Wasabi Cream on a Wonton Point	\$140
Shrimp Cocktail	\$150
Scallop Ceviche Shooters with Lime, Lemon, Cilantro, and Pepper	\$150
Deviled Eggs with Quinoa and Breaded Shrimp or Bacon	\$130
Pickled Shrimp with Jalapeno	\$175
Cream Puff with Chicken Salad	\$120

DIPS

Serves 75 guests.

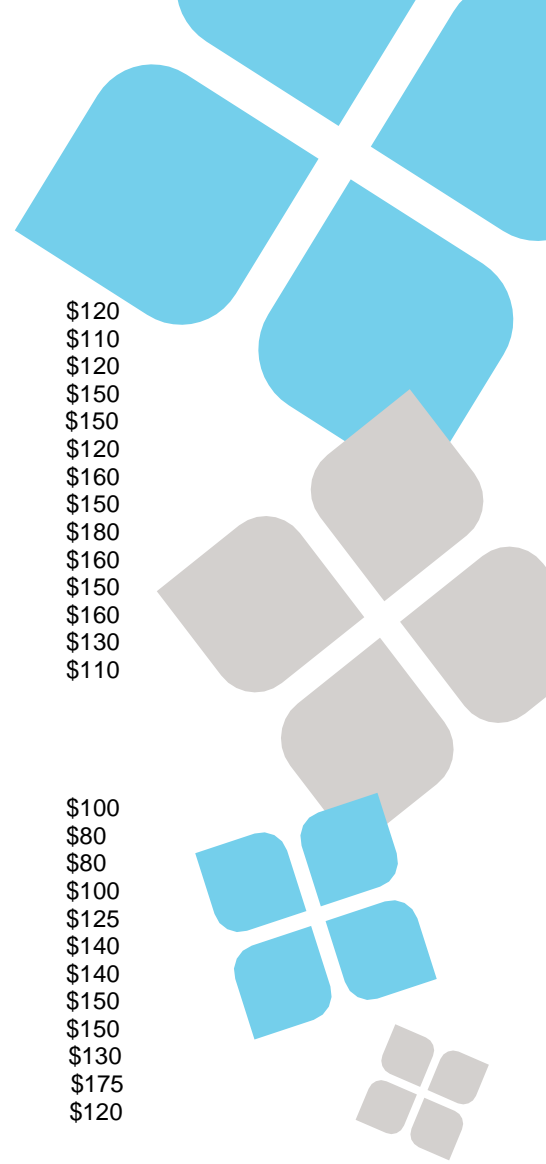
All Dips served with Tri-Color Tortilla Chips.

Buffalo Chicken Dip	\$130
Spinach and Artichoke Dip	\$120
Warm Shrimp and Crab Dip	\$165
South of the Border (Queso, Salsa Fresca, and Guacamole)	\$145
Veggie Dip Duo (Hummus and Baba Ghanoush)	\$120

PLATTERS

Serves 50 guests.

Charcuterie Tray	\$295
Duck Liver Pate with Cognac, Mustard Seed Salami, Proscuitto, Red Fig Preserves and Stone Ground Mustard, served with Water Crackers and Crostini	
Vegetable Crudité Display	\$125
Broccoli, Grape Tomatoes, Carrots, Bell Peppers and Cauliflower with Ranch	
Assorted Cheese Tray	\$200
Brie, Boursin, Cheddar, Pepper Jack and Manchego with Assorted Crackers	
Seasonal Fresh Fruit Tray	\$125
Five Varieties of Seasonal Fruits and Berries, Whipped Cream and Yogurt Dip	
Petite Dessert Assortment	\$150
Assortment of Miniature Cakes, Pies, and Cheesecakes	



STATIONS

ACTION STATIONS

Chef-attendant fee required for each station.

Shrimp & Grits Station

Freshly Sautéed Shrimp
Tossed with Tasso Ham and Bell Pepper Gravy
Served with Stone Ground Grits

\$18 per person

Pasta Station

Penne and Spinach Torellini Tossed in Marinara or Alfredo
With Chicken and Italian Sausage
Broccoli, Tomatoes, Peppers and Onions
Add Shrimp for an additional \$3 per person

\$16 per person

Omelet Station

Fresh Eggs with Ham, Sausage, and Bacon
Onions, Tomatoes, Peppers, Mushrooms, Spinach and Cheese

\$14 per person

CARVING STATIONS

Chef-attendant fee required for each station.

Tenderloin of Beef

Creamy Horseradish, Rosemary Reduction
Dijon Mustard and Assorted Rolls
Serves Approximately 30 Guests

\$425 per order

Prime Rib

Dijon Mustard, Creamy Horseradish and Assorted Rolls
Serves 40 Guests

\$400 per order

Roasted Pork Loin

Apple Chutney, Stone Ground Mustard
Homemade BBQ Sauce and Assorted Rolls
Serves 40 Guests

\$250 per order

Honey Glazed Ham

Garlic Aioli and Dijon Mustard
Freshly Baked Biscuits
Serves 50 Guests

\$225 per order

Garlic Pork Shoulder

Chimichurri, Pickles
Freshly Baked Bread
Serves 40 Guests

\$250 per order



BAR SERVICE

Bartender fee of \$75.00 per bartender is required with each bar setup for all bar services. The bartender fee is for up to 4 hours; each additional hour is \$25.00 per hour. One bartender per 75 guests is required.

Hosted Bar Prices

House Liquors	\$7.50
Premium & Cordials	\$9.50
Domestic Beers	\$4.50
Imported or Craft Beers	\$6.50
House Wine	\$6.50
Sparkling Wine	\$7.50
Soft Drinks	\$3.00

Cash Bar Prices

House Liquors	\$9.00
Premium & Cordials	\$11.00
Domestic Beers	\$7.00
Imported or Craft Beers	\$8.00
House Wine	\$8.00
Sparkling Wine	\$9.00
Soft Drinks	\$4.00

**Please select up to 4 liquors or cordials, 4 beers, and 3 wines*

House Liquors:

Bacardi, Absolut, Beefeater, Dewars, Jim Beam, Jose Cuervo

Premium Liquors:

Captain Morgan, Crown Royal, Jack Daniels, Johnny Walker Black, Malibu, Tanqueray, Ketel One, Makers Mark, Patron Silver

Cordials:

Kahlua, Baileys, Hennessey, Grand Marnier

Domestic Beer:

Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite, Blue Moon, Yuengling

Imported Beer:

Corona, Corona Light, Guinness, Heineken

Craft Beer:

Palmetto IPA, Palmetto Amber, Holy City Pluff Mud Porter, Sierra Nevada Pale Ale

Red Wine:

Trinity Oaks Merlot, Trinity Oaks Cabernet Sauvignon, Murphy-Goode Pinot Noir, Menage á Trois Red Blend

White Wine:

Trinity Oaks Chardonnay, Trinity Oaks Pinot Grigio, Murphy-Goode Sauvignon Blanc, Sutter Home Moscato, Sutter Home White Zinfandel

Sparkling Wine:

La Marca Prosecco, Segura Brut, Segura Rosé

Champagne:

We would be delighted to provide a Champagne Toast for your special occasion at \$7 per guest.

TERMS & CONDITIONS FOR CATERING

Catering Service Charge Disclaimer:

A 22% service charge plus 8% service charge tax, and 10% food and beverage tax will be added to all food and beverage arrangements.
Prices are subject to change.

Fees:

Chef-attendant Fee— one required per 75 guests. The fee is \$75 plus tax for 2 hours of service, with each additional hour at \$25 plus tax per hour. For parties of 100 or more, additional chef-attendant fees may be required.

Bartender Fee – one required per 75 guests for each bar setup. The fee is \$75 plus tax for up to 4 hours, with each additional hour at \$25 plus tax per hour.

Cake Cutting Fee -- You are permitted to bring in one occasion cake for your event. If you would like the catering staff to cut and serve or plate your cake, a cake-cutting fee of \$2.50 per person plus tax and service charges will be assessed.

Service Times:

Event space may be rented from 6:00 AM to 11:00 PM. All buffets and carving or action stations are based on 2 hours of service.

Outside Food and Beverage:

Due to state laws, you may not bring into the Hotel alcoholic beverages. Hotel policy prohibits guests to bring in outside food or non-alcoholic beverages. One wedding cake or grooms cake is permitted for appropriate functions. If such food is brought in without the documented knowledge of the hotel, a penalty will be applied to the account and the dollar amount will be determined by the Catering department on a case by case basis.

Displays and Decorations:

The Hotel is not responsible for any loss or damage to property belonging to you or any event attendees, nor the hotel does not maintain insurance covering personal property. All displays and/or decorations are subject to the Hotel's prior approval.

Safety and Security:

If required, by the Hotel's sole judgement, in order to maintain adequate security measures in light of the Size and/or nature of your function, you will provide, at your expense, security personnel supplied by a Licensed security agency doing business in Charleston county. This agency will be subject to the Hotel's prior approval. For the safety of persons and property, no fireworks or incendiary devices may be used at the Hotel. You assume full responsibility for the conduct of all persons in attendance at your event and for any damage done to any part of our premises during the time of your event. Any event which has vehicle displays, fog machines, fueled cooking demonstrations, lasers, exhibits (including tabletop), or extensive productions with staging and props must have a certified permit from the local Fire Marshall. All associated fees for permits, floor plan approval and stand-by fire watch are your responsibility and final approved copies must be received at least three days prior to the event

Special Requests:

These menu selections are just a sampling of what we can offer. Our culinary staff can and will customize a menu to fit your needs. Whether your plans call for a small reception or a gourmet dinner, we will work with you every step of the way to exceed your expectations.

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please speak to your Lowcountry Conference Center Catering Manager.

Audio Visual Price List

Rental fee is per item, per day.

8% tax and 22% service charge are not included in the below pricing.

Additional costs will accrue when multiple quantities of a particular item are needed.

LCD Pack Includes screen, table, linen, 8' HDMI cable	\$75.00
Portable LCD Projector Includes screen, table, linen, 8' HDMI cable	\$150.00
Portable 36" TV Includes 8' HDMI cable	\$75.00
Mounted TV (Cypress Boardroom) Includes 8' HDMI cable	\$75.00
Lavalier Microphone Includes speakers	\$125.00
Handheld Wireless Microphone Includes speakers	\$125.00
Handheld Wired Microphone Includes speakers	\$100.00
Bose Speaker System	\$75.00
3-Way Mixer	\$50.00
Conference Phone	\$75.00
Adhesive Flip Chart Includes easel and markers	\$65.00
Tri-Pod Easel	\$20.00
Dry Erase Board Easel Includes markers	\$35.00
Extension Cord	\$10.00
Surge Protector	\$10.00
HDMI Cord – 25'	\$15.00
HDMI Cord – 50'	\$20.00