
LOWCOUNTRY
CONFERENCE
CENTER



SUMMERVILLE

2023 Catering Guide



Dear Future Guest,

A very warm welcome from The Lowcountry Conference Center!

We value that you have chosen us to host your special occasion. Your personal satisfaction is our utmost priority. We know that planning an event such as yours can be very stressful, so our knowledgeable and attentive staff will take full responsibility in ensuring that you are worry free.

Please take a moment to look over our Catering Guide. You'll find plenty of choices to assist you in creating a successful and memorable event for you and your guests.

Thank you for making us a part of your plans and welcome to The Lowcountry Conference Center.

Sincerely,

Keith Gaines

General Manager

Hilton Lowcountry Conference Center

406 Sigma Drive
Summerville, SC 29486

BEVERAGES

HOT BEVERAGES:

Starbucks® Coffee (Regular and Decaf)

Serves 20 Cups

Serves 12 Cups

\$60 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

\$18 per urn

Assorted Juices

Individual Bottles

\$5 each

Iced Tea (Sweet or Unsweet)

Serves 40 Cups per 2-Gallon Urn

\$50 per 2 gallon urn

Gold Peak Tea (Sweet or Unsweet)

Individual Bottles

\$4 each

Assorted Coca-Cola® Products

12 oz. Can

\$4 each

Bottled Water

SMART Water

\$5 each

Infused Water

Lime, Lemon, Cucumber, or Mixed Berry

\$40 per 2-gallon urn

Perrier Mineral Water

Individual Bottles

\$6 each

Minute Maid Lemonade

Serves 40 Cups per 2-Gallon Urn

\$50 per 2-gallon urn

Red Bull®

\$6 each

Monster Energy Drinks

\$6 each

PowerAde

\$6 each

Vitamin Water

\$6 each

Body Armor

\$6 each

Dunkin Donuts Cold Brew Coffee

\$6 each

BREAKFAST

BREAKFAST BUFFETS

All served with Orange and Cranberry Juices, Regular and Decaffeinated Coffee, and Hot Tea.
Minimum of 20 guests. Additional \$5 per person for groups over 20.

Deluxe Continental Breakfast \$20 per person

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

Great American Breakfast \$24 per person

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

Lowcountry Brunch \$30 per person

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

Deli Breakfast Display \$30 per person

Smoked Salmon with Capers, Red Onions, Hard Boiled Eggs, & Cream Cheese
Meat and Vegetable Quiches
Fresh Bagels with assorted Jellied and Butters
Fresh Seasonal Fruit

STATION ADD ONS:

Omelet Station \$15 per person

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

Waffle Station \$14 per person

Chocolate Waffle, Sweet Potato Waffle, Red Velvet Waffle
Served with chef's choice seasonal toppings

BUILD YOUR OWN BREAKFAST: Choice of (3) \$28.00 / Choice of (4) \$34.00 / Choice of (5) \$38.00

Choice of Farm Fresh Eggs: Scrambled with Cheese or Quiche

Choice of Starch: Breakfast Potatoes with Onions and Peppers, Crispy Hashbrowns, Biscuits & Gravy or Grits

Choice of Salad: Caesar or Kale Super Food Salad

Choice of Savory Side: Bacon, Turkey Sausage, Sliced Honey Ham

Choice of Lowcountry Shrimp & Grits or Chicken and Waffles

Served with fresh fruit, pastries, coffee, and hot tea

Bottomless Mimosas +\$12 per person

A LA CARTE

Danish Tray	\$38 per dozen
Bagel Tray Served with Assorted Jellies, Cream Cheese, and Butter	\$40 per dozen
Muffin Tray	\$38 per dozen
Cinnamon Roll Tray	\$38 per dozen
Cookie Tray	\$38 per dozen
Brownie Tray	\$38 per dozen
Blondie Tray	\$38 per dozen
Simple Treasures Gourmet Flavored Popcorn – Assorted 12 oz Bags	\$6 each
Kettle Potato Chips	\$3 each
Candy Bars Assorted Candy Bars	\$5 each
Kind Bars	\$5 each
Granola Bars	\$4 each
Clif Protein Bars	\$5 each
Planter's Peanut Packs	\$4 each
Whole Fruit Oranges, Apples, Bananas	\$3 each
Sliced Seasonal Fresh Fruit Tray	
Small (Serves 10)	\$35
Medium (Serves 25)	\$65
Large (Serves 50)	\$125

TIME FOR A BREAK

Build Your Own Yogurt Parfait

Greek Vanilla Yogurt
Coconut, Candy Pieces, Granola, Pecans, Fresh Blueberries and Strawberries
Infused Water
Coffee and Hot Tea

\$12 per person

Morning Break - *Made Fresh from Local Bakery*

Assorted Muffins, Danish, Scones, Breakfast Breads
Assorted Juices
Coffee and Hot Tea
Gluten Free options available upon request

\$16 per person

Sweet Treats (used to be Pastry Shop)

Brownies, Cookies, and Macaroons
Cheesecake Lollipops
Assorted Coca-Cola® Products
Coffee and Hot Tea

\$15 per person

At the Movies

Popcorn Cart w/ Fresh Popcorn and Butter
State Fair Mini Corndogs
Full Size Candy Bars
Assorted Coca-Cola® Products

\$17 per person

Social Hour

Fresh Seasonal Vegetables
Traditional Hummus
French Onion Dip w/ Homemade Chips
Fruit Kabobs with Yogurt Dipping Sauce

\$16 per person

On The Go (used to be Energy Break)

Assorted Granola Bars
Tropical Fruit and Nut Trail mix
Cheerios Breakfast Bars
Vitamin and Sparkling Water
Coffee and Hot Tea

\$22 per person

Tex Mex

Queso Dip with Ground Beef, Frito Corn Chips, Tortilla Chips, Salsa, Guacamole, Cheese, Scallions, Sour Cream
Cinnamon Twists
Infused Lime Water
Assorted Coca-Cola® Products

\$24 per person

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.
All fresh meats are cut daily from Boars Head and our bread is sourced locally.

Club Croissant \$22 per person

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

Grilled Chicken Bacon Club \$23 per person

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

Grilled Chicken Caesar Wrap \$22 per person

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

Marinated Grilled Veggie Wrap \$20 per person

Grilled Veggies
Boursin Cheese Spread, Wrapped in a Flour Tortilla

Italian Capicola Sandwich \$23 per person

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

Roast Beef Sandwich \$22 per person

Sliced Roast Beef
Smoked Cheddar Cheese, Lettuce, Horseradish Cream Sauce on a Ciabatta Roll

Chicken Salad Croissant \$22 per person

Roasted Chicken Salad
Lettuce, Tomato, Onion, on a Buttery Croissant

Oven Gold Roasted Turkey \$22 per person

Sliced Turkey
Brie Cheese, Lettuce, Tomato, Onion, Brioche Bread

SALADS

Cobb Salad \$24 per person

Mixed greens with Boars Head Sliced Chicken
Hard Boiled Egg, Avocado, Bacon, Red Onion, Tomato
Bleu Cheese Crumbles and Croutons
Choice of Ranch, Bleu Cheese, Balsamic Vinaigrette

Chicken Caesar Salad \$22 per person

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

Greek Salad \$18 per person

Mixed Greens and Arugula
Tomato, Cucumber, Red Onion, Kalamata Olives, Feta Cheese
Tossed in a Greek vinaigrette

House Salad \$18 per person

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

Quinoa Salad \$16.00 per person
Red Onion, English Cucumber, Tomato, Crumbled Feta with Red Wine Vinaigrette

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

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: \$35 per person
Dinner: \$42 per person

South of the Border

Soft Flour Tortillas and Hard Shell Tacos
Ground Beef and Shredded Chicken
Roasted Corn and Black Bean Salad
Spanish Rice and Refried Beans
Shredded Lettuce, Diced Tomatoes, Sour Cream, Shredded Cheese
Fresh Guacamole, Salsa, and Pico De Gallo served with chips
Caramel Churros

Lunch: \$32 per person
Dinner: \$37 per person

Taste of Italy

Pasta Alfredo
Chicken Saltimbocca with a Lemon Butter Sauce
Classic Lasagna
Roasted Vegetables
Caesar Salad
Sliced Fresh Mozzarella and Vine Ripe Tomatoes, Balsamic Reduction, Basil
Garlic Bread
Tiramisu and Cannoli
Add Italian Wedding Soup for \$3 per person

Lunch: \$35 per person
Dinner: \$42 per person

Slider Buffet

Select Three: *Mini Cheeseburgers, Mini Buffalo Chicken Sliders, or Mini Pulled Pork Sliders*
Lettuce, Tomato, and Onion
Coleslaw and Potato Salad
Brownies and Cookies

Lunch: \$32 per person
Dinner: \$38 per person

The Executive

Grilled Petite Filet Mignon
Panko-Crusted Grouper with Lobster Sauce
Boursin Mashed Potatoes
Grilled Asparagus
Tri Color Rotini Pasta with English Cucumbers, Grape Tomato, Yellow Pepper, Black Olive, Parmesan
Mixed Greens Salad with Onion, Tomato, Bleu Cheese and Caramelized Pecans
Rolls and Herb Butter
Crème Brûlée Cheesecake and Chocolate Tier Cake
Add Shrimp Skewer or Crab Cake for \$5 per person

\$54 per person

Tailgate

Hand Crafted Hamburgers
American Cheese, Lettuce, Tomato, Onion, and Pickles
Grilled Hotdogs w/ Coleslaw, Relish, and Chopped Onions
French Fries or Cornbread
Chili Bar with Cheddar Cheese Sauce, Scallions, Sour Cream, Jalapenos
Apple Pie and Banana Pudding

Lunch: \$32 per person
Dinner: \$38 per person

Pan Asian

Eggrolls, Hot and Sour Soup
Asian Noodle Salad with Sesame Dressing
General Tso Chicken
Beef and Broccoli
Choice of Shrimp, Beef or Chicken
Vegetable Fried Rice
Fried Mini Doughnuts & Fortune Cookies

Lunch: \$30 per person
Dinner: \$32 per person

LIGHTER FARE BUFFETS

Minimum of 20 guests

All buffets are served with sweet & unsweetened iced tea

Mediterranean Flatbread

Select Two: *Margherita, Meat Lovers, BBQ Chicken and Bacon,*
Italian Pasta Salad
Tiramisu and Cannoli

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

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

\$26 per person

Wrap Buffet

Select Two: *Grilled Chicken Caesar Wrap, Veggie Wrap*
Sliced Chicken Cobb Wrap, or Turkey Club Wrap
Garden Salad with Dressings
Orzo Salad
Kettle Potato Chips
Blondies and Macroons

\$28 per person

Soup, Salad and Garlic Bread

Select One: *Tomato Basil, 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
Add She Crab for \$2.00 per person

\$26 per person

PLATED MEALS

*Each meal is served with Fresh Baked Rolls, House Salad, Coffee, Tea, Water, and Dessert
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 Glazed Carrots, topped with a Dijon Cream Sauce	\$32 per person
12oz Ribeye with a Shallot Reduction, Fingerling Potatoes and Haricot Verts	\$44 per person
6oz Filet with Boursin Mashed Potatoes and Roasted Asparagus	\$48 per person
Maple Brined Bone In Pork Chop with Mashed Sweet Potatoes and Broccolini	\$30 per person
Panko Crusted Grouper with Wilted Spinach and Mashed Potatoes topped with Lobster Sauce	\$38 per person
Lemon and Herb Marinated Chicken Breast with Sweet Corn Risotto and Haricot Verts	\$30 per person
Pan Seared Salmon with Lemon Caper Sauce Saffron Risotto and Asparagus	\$34 per person
Grilled Vegetables with Roasted Red Pepper Polenta Cake and a Balsamic Reduction	\$26 per person
Beef Short Rib with Tri-Color Carrots and Roasted Potatoes	\$40 per person
Roasted Cornish Game Hen with Wild Rice and Vegetable Medley	\$30 per person
Roasted Ham with grilled Pineapple, Sweet Potato Mash, Mandarin Orange Chutney	\$42 per person
Blackened Chicken Breast with Rice Pilaf, Grilled Asparagus topped with Mango Pineapple Salsa	\$28 per person
Charleston Style Crab Cakes with Mashed Potatoes, and Corn Succotash	\$32 per person
Pan seared Snapper with Wild Cilantro Carrot Rice and Broccolini	\$31 per person
Pan Seared Local Grouper Lemon Caper Sauce, Lowcountry Red Rice and Collards	\$32 per person

DUET OPTIONS

Grilled Filet Mignon and Seared Jumbo Crab Cake with Mashed Potatoes, Asparagus, Lemon Butter	\$56 per person
Grilled Filet and Grilled Jumbo Shrimp with Herb Rice, Haricot Verte, Cajun Cream Sauce	\$58 per person
Pan Seared Crab Cake and Grilled Chicken Breast stuffed with Boursin Cheese and Spinach	\$42 per person

****Please note that if choosing more than one entrée, the Hotel requires a seating chart and name cards with the entrée indicated on each name card.**

DINNER BUFFET

Minimum of 35 guests.

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

Fresh Salads (Select 1)

Mixed Greens Salad with Red Onion, Grape Tomatoes, Bleu Cheese and Caramelized Pecans

House Salad with Choice of Ranch, Italian, Blue Cheese, or Dijon Vinaigrette

Caesar Salad

Greek Salad with Mixed Greens, Arugula, Tomato, Cucumber, Red Onion, Kalamata Olives, Feta Cheese, Tossed in a Greek Vinaigrette

Cold Salad (Select 1)

Pasta Salad

Potato Salad

Broccoli Bacon Salad

Cucumber Tomato Salad

Vegetable Orzo Salad

Quinoa Salad with Onion, Cucumber, Tomatoes, Feta & Red Wine Vinaigrette

Entrees (Select 2)

Grilled Chicken Breast with Southern Gravy

Balsamic Marinated Bone In Airline Chicken

Fried Chicken

Herb Roasted Pork Loin with Cranberry Chutney

Beef Medallions with a Mushroom Jus

Honey Glazed Ham

Grilled Salmon with Lemon Caper Sauce

Shrimp & Grits with Tasso Ham Gravy

Grilled Flank Steak

Herb Baked Chicken

Pulled Pork

Tuscan Pork Chops

Short Ribs

Pan Seared Grouper

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

Broccolini

Succotash

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

Boston Cream Pie

\$50 per guest with Dessert. \$46 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.

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

HORS D'OEUVRES

HOT HORS D'OEUVRES

50 pieces each.

Mushroom Caps Stuffed with <i>Choice of Italian Sausage or Crab</i>	\$125
Chicken Satay with Peanut Sauce	\$115
Chicken Fingers with Honey Mustard and Ranch	\$125
Chicken Wings (<i>Choice of Mild, Hot, Lemon Pepper, Honey BBQ, or Teriyaki</i>)	\$155
Fire Roasted Chicken Wings with Asian Sauce	\$155
Meatballs (<i>Choice of BBQ, Swedish, or Homemade Marinara</i>)	\$125
Bacon Wrapped Scallops	\$165
Pulled Pork Sliders with Slaw	\$155
Deconstructed Shrimp and Grits	\$180
Mini Crab Cakes with Remoulade Sauce	\$165
Beef Brisket Crostini with Goat Cheese and Caramelized Onions	\$155
Coconut Shrimp with Sweet Chili Sauce	\$165
Warm Mini Biscuit with Fried Green Tomato and Homemade Pimento Cheese	\$135
Pork Belly Sliders with Southern Slaw	\$125
Edamame Dumplings with Sesame Vinaigrette	\$120
Beef and Cilantro Empanadas	\$120
Potato Cheddar Bits with Chives and Sour Cream	\$120
Flank Teriyaki Satays with Sesame Glaze	\$120
Beef Wellington Bites with Horseradish Cream	\$170
Cheese Curds with Raspberry Jam	\$125

COLD HORS D'OEUVRES

50 pieces each.

Southern Deviled Eggs with Bacon and Chives	\$115
Bruschetta with Mozzarella, Tomatoes, Olives, and Basil	\$85
Antipasto Skewer with Mozzarella, Tomato, and Olives	\$85
Homemade Pimento Cheese Deviled Eggs	\$115
Smoked Salmon with Dill Cream Cheese and Capers on a Crostini	\$145
Sesame Crusted Tuna with Pickled Ginger and Wasabi Cream on a Wonton Point	\$145
Shrimp Cocktail	\$155
Scallop Ceviche Shooters with Lime, Lemon, Cilantro, and Pepper	\$155
Cream Puff with Chicken Salad	\$125
Avocado Goat Cheese and Cucumber Bites	\$115
Fig and Prosciutto Crostini	\$115

DIPS

Serves 50 guests.

All Dips served with Tri-Color Tortilla Chips.

Buffalo Chicken Dip	\$135
Spinach and Artichoke Dip	\$130
Warm Crab Dip	\$165
South of the Border (Queso, Salsa Fresca, and Guacamole)	\$145
Grilled Summer Vegetable with Tzatziki Yogurt Dip, Grilled Pita Bread, Cucumbers, Olives, EVOO	\$145

PLATTERS

Serves 50 guests.

Charcuterie Tray	\$295
Italian Dry Sausage, Peppered Salami, Supressatta, Prosciutto, Capicola, Dried Fruit, Olives, Grapes and Stone Ground Mustard, served with Water Crackers and Crostini	
Marinated Vegetable Crudités Display	\$135
Grilled Eggplant, Zucchini, Yellow Squash, Roasted Red Peppers, Grape Tomatoes, Baby Bellas, Asparagus, Red Onion, served with Boars Head Red Pepper Hummus	
Assorted Cheese Tray	\$200
Brie, Boursin, Gruyere, Asiago, Stilton Blue, Canadian Cheddar, Pepper Jelly, served with Assorted Crackers	
Seasonal Fresh Fruit Tray	\$130
Honey Dew, Cantaloupe, Watermelon, Pineapple, Fresh Berries, and Honey Yogurt Dip	

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

STATIONS

ACTION STATIONS

Chef-attendant fee required for each station.

Shrimp & Grits Station

\$20 per person

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

Pasta Station

\$18 per person

Penne and Spinach Fettucine
Tossed in Marinara, Alfredo or Pesto Cream
With Chicken, Italian Sausage and Pancetta
Spinach, Green Peas, Mushrooms, Parmesan Cheese
Add Shrimp for an additional \$3 per person

Mashed Potato Station

\$18 per person

Cheddar cheese, Sour cream, Scallions, Broccoli, Bacon Bits, Scallions, Butter

Mac and Cheese Station

\$18.00 per person

Bacon, Grilled Chicken, Shrimp,
Assorted Cheeses, Tomatoes, Onions, Jalapeno's, Broccoli, Scallions, Sour Cream
Add Lobster tail for \$12.00

CARVING STATIONS

Chef-attendant fee required for each station.

Tenderloin of Beef

\$475 per order

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

Prime Rib

\$450 per order

Dijon Mustard, Creamy Horseradish and Assorted Rolls
Serves 40 Guests

Roasted Pork Loin

\$300 per order

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

Honey Glazed Ham

\$275 per order

Garlic Aioli and Dijon Mustard
Freshly Baked Biscuits
Serves 50 Guests

Leg of Lamb

\$375 per order

Rosemary Reduction and Preserves
Freshly Baked Bread
Serves 40 Guests

Cold Seafood Tower

\$ Market price

Choice of (3) or Choice of (5)
Jumbo shrimp, Oysters, Green Lip Mussels, Snow Crab Legs, Dungeness Crab,
Fresh Lemons, Cocktail Sauce, Saltines, Butter

Inquire about ice carving displays and price

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

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	\$8.00
Top Shelf	\$15.00
Premium & Cordials	\$10.00
Domestic Beers	\$5.00
Imported or Craft Beers	\$7.00
House Wine	\$7.00
Sparkling Wine	\$8.00
Soft Drinks	\$4.00

Cash Bar Prices

House Liquors	\$9.00
Top Shelf	\$17.00
Premium & Cordials	\$12.00
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:

Crown Royal, Jack Daniels, Tanqueray, Titos, Makers Mark, Cuervo 1800, Bacardi Gold Rum

Top Shelf Liquors:

Patron Silver, Bombay Sapphire, Grey Goose, Knob Creek, Bacardi 8

Cordials:

Kahlua, Baileys, Hennessy, Grand Marnier, Frangelico, Rumble Mints

Domestic Beer:

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

Imported Beer:

Corona, Corona Light, Guinness, Heineken, Blue Moon

Craft Beer:

Please ask for available craft beers

Red Wine:

Trinity Oaks Merlot, Trinity Oaks Cabernet Sauvignon

White Wine:

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

Sparkling Wine:

La Marca Prosecco

Champagne:

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

WINE BY THE BOTTLE

SPARKLING

Moet and Chadon Champagne	\$72
J-Vineyards Cuvee	\$54
Bisol Jeio Prosecco	\$45

CHARDONNAY

Trinity Oaks Chardonnay	\$22
Simi Chardonnay	\$45
Newton Chardonnay	\$72
Jordan Chardonnay	\$54
J-Vineyards Chardonnay	\$72

SAUVIGNON BLANC

Murphy-Good Sauvignon Blanc	\$22
Kim Crawford Sauvignon Blanc	\$45
Stags Leap Sauvignon Blanc	\$54

OTHER WHITES

Trinity Oaks Pinot Grigio	\$24
Chateau Ste. Michelle Riesling	\$39
Castello Poggio Moscato	\$42
Conundrum Blend	\$45

CABERNET

Newton Cabernet Sauvignon	\$54
William Hill Cabernet Sauvignon	\$45
Jordan Cabernet Sauvignon	\$72
Caymus Cabernet Sauvignon	\$108

PINOT NOIR

Meiomi Pinot Noir	\$45
Belle Glos Pinot Noir	\$72
Stags Leap Pinot Noir	\$54
Talbot Kali Hart Pinot Noir	\$54

OTHER REDS

Conundrum Blend	\$45
Prisoner	\$63
Orin Swift 8 Years in the Desert	\$72
Trinity Oaks Merlot	\$27



Audio Visual Price List

Rental fee is per item, per day.

9% 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	\$175.00
Portable 65" TV Includes 8' HDMI cable	\$125.00
Mounted TV (Cypress Boardroom) Includes 8' HDMI cable	\$75.00
Lavalier Microphone	\$125.00
Handheld Wireless Microphone	\$125.00
Handheld Wired Microphone	\$100.00
Bose Speaker System (1 Speaker)	\$100.00
Dual Stereo Sound System (2 Speakers)	\$150.00
Sound Mixer Required when more than 1 microphone is needed	\$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
Podium	\$25.00
Staging – (10) 8'x4' Pieces (2 sets of stairs available)	\$100.00 per piece
Portable Screens – (2) 12' each	\$100.00 per screen
Pipe and Drape – in 10' increments Up to 50' available	\$30.00 per 10'
Surge Protector / Extension Cords	\$10.00
HDMI Cord – 25'	\$15.00
HDMI Cord – 50'	\$20.00
HDMI 2-Way Splitter	\$25.00
HDMI 3-Way Splitter	\$50.00

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

TERMS & CONDITIONS FOR CATERING

Catering Service Charge Disclaimer:

A 22% service charge plus 9% service charge tax, and 11% 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.