
LOWCOUNTRY
CONFERENCE
CENTER

 **Hilton**
Garden Inn[™]
Summerville

HOMewood
SUITES by Hilton[™]
Summerville

2026 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:

Hot Water

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

\$20 per urn

Starbucks® Coffee (Regular and Decaf)

Serves 20 Cups
Serves 12 Cups
Alternate creamer options available upon request

\$65 per urn
\$40 per air-pot

COLD BEVERAGES:

Juices (4 glasses per carafe)

Orange, Apple, or Cranberry

\$18 per carafe

Infused Water

Lime, Lemon, Cucumber, or Mixed Berry

\$40 per 2-gallon urn

Iced Tea (Sweet or Unsweet)

Serves 40 Cups per 2-Gallon Urn

\$50 per 2 gallon urn

Minute Maid Lemonade

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

Assorted Juices

Individual Bottles

\$5 each

Perrier Mineral Water

Individual Bottles

\$6 each

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

All Day Beverage Package (Water, Coffee, Hot Tea) – 8 Hour \$22 per person / 4 Hour \$16 per person

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 under 20.

Deluxe Continental Breakfast

\$22 per person

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

Great American Breakfast

\$28 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 with Berries

Lowcountry Brunch

\$34 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

Healthy Start Breakfast

\$32 per person

Sliced Fresh Fruit and Seasonal Berries
Yogurts with Honey
Granola with Skim Milk
Scrambled Egg Whites with Tomato and Spinach
Bananas, Hard Boiled Eggs
Turkey Sausage and Whole Wheat Bread

Breakfast Enhancements *to add to your selected buffet*

Steel Cut Oatmeal with berries, nuts, and brown sugar	\$8 per person
Individual Yogurts	\$5 per person
Cheese Grits	\$6 per person
Hard Boiled Eggs	\$6 per person
Bacon	\$5 per person
Pork Sausage Links	\$5 per person

STATION ADD ONS:

Omelet Station

\$17 per person

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

Waffle Station

\$15 per person

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

Shrimp and Grits Station

\$28 per person

Jumbo Shrimp, sauteed with buttery grits, caramelized onions, peppers, and Tasso ham gravy

A LA CARTE

Danish Tray	\$42 per dozen
Bagel Tray Served with Assorted Jellies, Cream Cheese, and Butter	\$44 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
Breakfast Sandwiches (Select One) Bacon, Egg, and Cheese Ham, Egg, and Cheese Sausage, Egg and Cheese <i>On Biscuit, Croissant, or Ciabatta – Select One</i>	\$96 per dozen
Simple Treasures Gourmet Flavored Popcorn – Assorted 12 oz Bags	\$8.50 each
Kettle Potato Chips	\$4 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 Pears, Apples, Bananas	\$4 each
Fruit, Honey, and Yogurt Parfaits	\$7.50 each
Individual Fruit Yogurts	\$5.00 each
Locally Sourced Artisinal Bagels	Inquire for price, per dozen
Locally Sourced Artisinal Donuts	Inquire for price, per dozen

TIME FOR A BREAK

Build Your Own Yogurt Parfait

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

\$17 per person

Morning Break

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

\$17 per person

Sweet Treats

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

\$16 per person

At the Movies

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

\$20 per person

Social Hour

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

\$18 per person

On The Go

Kind Bars
Tropical Fruit and Nut Trail mix
Jack Links Cheese and Meat Sticks
Vitamin and Sparkling Water
Coffee and Hot Tea

\$23 per person

Tex Mex

person
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

LUNCH

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

SANDWICHES

All sandwiches are served with Ms. Vickie's potato chips, fresh apple, baked cookie, and bottled water.

All fresh meats are cut daily from Boars Head.

GF Bread available for additional \$3.00 per sandwich

Club Croissant \$26 per person
Ham, Turkey, Roast Beef, and Bacon, Swiss Cheese
Lettuce, Tomato, and Onion, Served on a Buttery Croissant

Grilled Chicken Bacon Club \$27 per person
Herb Marinated Grilled Chicken with Gouda
Lettuce, Tomato, and Onion, Served on a Ciabatta Roll

Grilled Chicken Caesar Wrap \$26 per person
Grilled Chicken, Chopped Romaine
Creamy Caesar Dressing and Parmesan Cheese, Wrapped in a Flour Tortilla

Marinated Grilled Veggie Wrap \$24 per person
Grilled Veggies, Portobello Mushroom
Red Pepper Hummus Spread, Wrapped in a Flour Tortilla

Italian Capicola Sandwich \$27 per person
Salami, Pepperoni, and Capicola Ham
Fresh Cut Mozzarella and Italian Dressing, Served on a Ciabatta Roll

Roast Beef Sandwich \$26 per person
Sliced Roast Beef
Smoked Cheddar Cheese, Lettuce, Horseradish Cream Sauce on a Ciabatta Roll

Chicken Salad Croissant \$26 per person
Roasted Chicken Salad
Lettuce, Tomato, Onion, on a Buttery Croissant

Oven Gold Roasted Turkey \$26 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 per person
Red Onion, English Cucumber, Tomato, Crumbled Feta with Red Wine Vinaigrette

A 25% service charge, 9% service charge tax, and a 11% 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

CHOOSE 2: Fried Chicken, Pulled Pork, Baked Chicken or Beef Brisket (+\$4) Dinner: \$46 per person
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: \$38 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: \$36 per person
Dinner: \$40 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 Meatballs with Marinara for \$5 per person
GF Pasta available for \$5.00 per person

Lunch: \$37 per person
Dinner: \$44 per person

Slider Buffet

Mini Cheeseburgers, Mini Buffalo Chicken Sliders,
& Mini Pulled Pork Sliders
Lettuce, Tomato, and Onion
Coleslaw and Potato Salad
Brownies and Cookies

Lunch: \$35 per person
Dinner: \$39 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 Brule Cheesecake and Chocolate Tier Cake
Add Shrimp Skewer or Crab Cake for \$5 per person

\$60 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: \$36 per person
Dinner: \$41 per person

Pan Asian

Eggrolls, Hot and Sour Soup
Asian Noodle Salad with Sesame Dressing
General Tso Chicken
Beef and Broccoli
Vegetable Fried Rice
Fried Mini Doughnuts & Fortune Cookies
Add tempura shrimp for \$6.50 per person

Lunch: \$36 per person
Dinner: \$41 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
Garden Salad with Ranch and Balsamic Dressings
Tiramisu and Cannoli

Lunch: \$36 per person
Dinner: \$41 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

\$32 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 Macaroons

\$32 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 Second Soup for \$5 per person
Inquire about our seasonal soup options

\$30 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.

****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.**

Spinach and Mushroom Stuffed Ravioli with choice of pesto, olive oil or vodka sauce	\$40 per person
Vegetable and Basil Stuffed Ravioli with choice of pesto, olive oil or vodka sauce	\$40 per person
8oz Bone In Chicken with Boursin Garlic Potatoes Glazed Carrots, topped with a Dijon Cream Sauce	\$43 per person
Lemon and Herb Marinated Chicken Breast with Sweet Corn Risotto and Haricot Verts	\$43 per person
Blackened Chicken Breast with Rice Pilaf, Grilled Asparagus topped with Mango Pineapple Salsa	\$43 per person
Maple Brined Bone In Pork Chop with Mashed Sweet Potatoes and Broccolini	\$43 per person
Panko Crusted Grouper with Wilted Spinach and Mashed Potatoes topped with Lobster Sauce	\$42 per person
Pan Seared Salmon with Lemon Caper Sauce Saffron Risotto and Asparagus	\$46 per person
Grilled Vegetables with Roasted Red Pepper Polenta Cake and a Balsamic Reduction	\$30 per person
Roasted Cornish Game Hen with Wild Rice and Vegetable Medley	\$40 per person
Roasted Ham with grilled Pineapple, Sweet Potato Mash, Mandarin Orange Chutney	\$42 per person
Charleston Style Crab Cakes with Mashed Potatoes, and Corn Succotash	\$46 per person
Pan Seared Snapper with Wild Cilantro Carrot Rice and Broccolini	\$46 per person
Pan Seared Local Grouper Lemon Caper Sauce, Lowcountry Red Rice and Collards	\$46 per person
Beef Short Rib with Tri-Color Carrots and Roasted Potatoes	\$48 per person
6oz Filet with Boursin Mashed Potatoes and Roasted Asparagus	\$50 per person
12oz Ribeye with a Shallot Reduction, Fingerling Potatoes and Haricot Verts	\$52 per person

DUET OPTIONS

Pan Seared Crab Cake and Grilled Chicken Breast stuffed with Boursin Cheese and Spinach	\$62 per person
Grilled Filet and Grilled Jumbo Shrimp with Herb Rice, Haricot Verte, Cajun Cream Sauce	\$66 per person
Grilled Filet Mignon and Seared Jumbo Crab Cake with Mashed Potatoes, Asparagus, Lemon Butter	\$68 per person

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

Honey Glazed Ham

Herb Baked Chicken

Pulled Pork

Tuscan Pork Chops

Grilled Salmon with Lemon Caper Sauce **+\$3**

Shrimp & Grits with Tasso Ham Gravy **+\$3**

Grilled Flank Steak **+\$3**

Beef Medallions with a Mushroom Jus **+\$4**

Short Ribs **+\$4**

Pan Seared Grouper **+\$4**

Pan Seared Scallops **+\$4**

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

Lima Bean 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

Carrot Cake

Red Velvet Cake

Salted Caramel Crunch Cake

Lemon Meringue

Limoncello Mascarpone

\$52 per guest with Dessert. \$48 per guest without Dessert.

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

A 25% service charge, 9% service charge tax, and a 11% F&B tax will be added to all food and beverage arrangements.

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 Crab	\$165
Mushroom Caps Stuffed with Italian Sausage	\$140
Chicken Satay with Peanut Sauce	\$125
Chicken Fingers with Honey Mustard and Ranch	\$140
Chicken Wings (Choice of Mild, Hot, Lemon Pepper, Honey BBQ, or Teriyaki)	\$165
Meatballs (Choice of BBQ, Swedish, or Homemade Marinara) (Min. of 2 orders)	\$145
Bacon Wrapped Scallops	\$240
Pulled Pork Sliders with Slaw	\$170
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	\$190
Potato Cheddar Skins with Chives and Sour Cream	\$130
Vegetable Spring Roll with Spicy Sweet Soy Sauce & a Dab of Wasabi	\$130

COLD HORS D'OEUVRES

50 pieces each.

Southern Deviled Eggs with Bacon and Chives	\$115
Bruschetta with Mozzarella, Tomatoes, Olives, and Basil	\$110
Antipasto Skewer with Mozzarella, Tomato, and Olives	\$110
Homemade Pimento Cheese Deviled Eggs	\$115
Smoked Salmon with Dill Cream Cheese and Capers on a Crostini	\$150
Sesame Crusted Tuna with Pickled Ginger and Wasabi Cream on a Wonton Point	\$150
Shrimp Cocktail	\$155
Scallop Ceviche Shooters with Lime, Lemon, Cilantro, and Pepper	\$165
Cream Puff with Chicken Salad	\$125
Avocado Goat Cheese and Cucumber Bites	\$130
Fig and Prosciutto Crostini	\$155

DIPS

Serves 50 guests.

All Dips served with Tri-Color Tortilla Chips.

Buffalo Chicken Dip	\$145
Spinach and Artichoke Dip	\$140
Warm Crab Dip	\$180
South of the Border (Queso, Salsa Fresca, and Guacamole)	\$155

DISPLAYS

Serves 50 guests / Serves 100 guests / Serves 200 guests

Charcuterie Tray

\$400 / \$750 / \$1,500

Italian Dry Sausage, Peppered Salami, Sopressatta, Busseto Prosciutto, Capicola, Dried Fruit, Olives, Grapes and Stone Ground Mustard, served with Water Crackers and Crostini

Marinated Vegetable Crudité Display

\$200 / \$375 / \$800

Grilled Eggplant, Zucchini, Yellow Squash, Roasted Red Peppers, Grape Tomatoes, Baby Bellas, Asparagus, Red Onion, served with Boars Head Red Pepper Hummus and Grilled Pita Bread

Assorted Cheese Tray

\$375 / \$700 / \$1,350

Brie, Boursin, Tomato Basil Bellavitano, Smoke Jalapeno Gouda, Aged Cheddar, Pepper Jelly, served with Assorted Crackers

Seasonal Fresh Fruit Tray

\$200 / \$375 / \$800

Honey Dew, Cantaloupe, Watermelon, Pineapple, Fresh Berries, and Honey Yogurt Dip

Cold Seafood Display

\$ Market price

Choice of (3) or Choice of (5)

Jumbo Shrimp, Green Lip Mussels, Snow Crab Legs, Dungeness Crab, Fresh Lemons, Cocktail Sauce, Saltines, Butter

Tropical Fruit Display

\$400 / \$750 / \$1,500

A 25% service charge, 9% service charge tax, and a 11% F&B tax will be added to all food and beverage arrangements.

STATIONS

ACTION STATIONS

\$125 Chef-attendant fee required for each station, up to 2 hours of service, minimum of 1 for every 50 guests

Shrimp & Grits Station

\$28 per person

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

Pasta Station

\$24 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

\$24 per person

Cheddar Cheese, Sour Cream, Scallions, Broccoli, Bacon Bits, Butter

Mac and Cheese Station

\$24 per person

Bacon, Grilled Chicken, Shrimp,
Assorted Cheeses, Tomatoes, Onions, Jalapenos, 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, Cooked medium unless otherwise specified

Prime Rib

\$475 per order

Dijon Mustard, Creamy Horseradish and Assorted Rolls
Serves 40 Guests, Cooked medium unless otherwise specified

Roasted Pork Loin

\$300 per order

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

Honey Glazed Ham

\$300 per order

Garlic Aioli and Dijon Mustard
Freshly Baked Biscuits
Serves 50 Guests

Leg of Lamb

\$400 per order

Rosemary Reduction and Preserves
Freshly Baked Bread
Serves 40 Guests

Enhance Your Station (Self-Serve)

Boursin Mashed Potatoes, Cheese, Bacon Bits, and Sour Cream	\$8.00 per person
Grilled Vegetables	\$5.00 per person
Salad Bar with Assorted Toppings and Ranch and Balsamic Dressings	\$10.00 per person

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	\$9.00
Top Shelf	\$15.00
Premium & Cordials	\$11.00
Domestic Beers	\$6.00
Imported or Craft Beers	\$8.00
Hard Seltzers	\$8.00
House Wine	\$8.00
Sparkling Wine	\$9.00
Soft Drinks	\$4.00

Cash Bar Prices

House Liquors	\$10.00
Top Shelf	\$17.00
Premium & Cordials	\$13.00
Domestic Beers	\$8.00
Imported or Craft Beers	\$9.00
Hard Seltzers	\$9.00
House Wine	\$9.00
Sparkling Wine	\$10.00
Soft Drinks	\$4.00

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

Cordials:

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

Domestic Beer:

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

Imported/Premium Beer:

Corona, Corona Light, Guinness, Heineken, Blue Moon

Craft Beer:

Please ask for available craft beers

Hard Seltzer:

Truly, High Noon, White Claw

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 Toast:

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
Mountain Brook Reserve 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
Bartenura Moscato	\$42
Conundrum Blend	\$45

CABERNET

William Hill Cabernet Sauvignon	\$45
Jordan Cabernet Sauvignon	\$72
Caymus Cabernet Sauvignon	\$118

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
Mountain Brook Merlot	\$60
Trinity Oaks Merlot	\$27



Audio Visual Price List

Rental fee is per item, per day.

9% tax and 25% service charge are not included in the below pricing.

LCD Pack Includes screen, table, linen, 8' HDMI cable (<i>Projector not included</i>)	\$125
Portable LCD Projector Includes table, linen, 8' HDMI cable	Small Projector - \$275 Large Projector (recommended for groups over 75 People) - \$400
Presentation Clicker	\$25
Portable 65" TV Includes 8' HDMI cable	\$200
Confidence Monitor	\$150
Mounted TV (Cypress Boardroom) Includes 8' HDMI cable	\$75
Lavalier Microphone	\$175
Handheld Wireless Microphone	\$175
Handheld Wired Microphone	\$125
Bose Speaker System (1 Speaker)	\$150
Dual Stereo Sound System (2 Speakers)	\$300
Sound Mixer - 1 Required when more than 1 microphone is needed <i>(2nd mixer is needed when more than 4 mics are being used)</i>	\$75
Conference Phone	\$125 + \$150 set up fee
Adhesive Flip Chart Includes easel and markers	\$65
Tri-Pod Easel	\$20
Dry Erase Board Easel Includes markers	\$35
Podium	\$50
Staging – (10) 8'x4' Pieces (2 sets of stairs available)	\$150 per piece
Portable Screens – (2) 12' each <i>Recommended for groups with over 75 people</i>	\$175 per screen
Pipe and Drape 9'x10' – Up to 50' available – Black or White	\$30 per 10'
Ceiling Height x 10' – Up to 60' available – Black	\$50 per 10'
Up-lighting – 8 Total Pieces Available	\$50 per light
Surge Protector / Extension Cords	\$10
Red Carpet & Stanchions – 20' Carpet	\$200
HDMI Cord – 25'	\$15
HDMI Cord – 50'	\$20
HDMI 2-Way Splitter	\$25
HDMI 3-Way Splitter	\$50

A 25% service charge, 9% service charge tax, and a 11% F&B tax will be added to all food and beverage arrangements.

TERMS & CONDITIONS FOR CATERING

Catering Service Charge Disclaimer:

A 25% 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 50 guests. The fee is \$125 plus tax for 2 hours of service, with each additional hour at \$25 plus tax per hour.

Bartender Fee – one required per 75 guests for each bar setup. The fee is \$125 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, fog machines 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, 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.