



2014 – 2015

THE OBVIOUS CHOICE FOR
CHARLESTON EVENTS





ABOUT US

Relish Distinctive Catering

Relish Distinctive Catering, a division of Rivertowne Country Club and Snee Farm Country Club, offers full service, customized catering, including in house personal chef, wedding receptions, rehearsal dinners, luncheons, golf outings and private parties.

More than just a catering company, Relish Distinctive Catering offers culinary, food and beverage experts who will assist in creating the most perfect foods for any occasion.

Unlike other caterers, Relish Distinctive Catering has two of the most unique and exclusive venues in the low country. Relish also offers our full service catering for non-property events. You choose the venue, we'll provide everything else.

WWW.RELISHDISTINCTIVECATERING.COM

River Towne Country Club

Our southern style plantation clubhouse offers a variety of unique options to host that special event. The clubhouse offers unparalleled view of Horlbeck Creek and the Wando River along our award winning Arnold Palmer Signature golf course.

WWW.RIVERTOWNECOUNTRYCLUB.COM

Snee Farm Country Club

Snee Farm is located in the heart of Mt. Pleasant, just off the Isle of Palms Connector. Our new ballroom features exquisite views of our signature Golf Course. The 4000 square foot ballroom will satisfy any size party from 30 to 300 guests.

WWW.SNEEFARMCC.COM

The Pavilion at Patriots Point

Our most unique venue for an outdoor setting is The Pavilion at Patriots Point. The waterfront 4,000 square foot permanent structure tent overlooks the 18th green boasts unparalleled views of Charleston Harbor. A ceremony lawn adjacent to the Pavilion offers a truly scenic backdrop for the wedding/event of your dreams.

WWW.PATRIOTSPOINTLINKS.COM





MEET OUR CHEF

John Roskowski

EXECUTIVE CHEF,
RIVERTOWNE COUNTRY CLUB &
RELISH DISTINCTIVE CATERING

Chef John Roskowski is a native of Williamsport, Pennsylvania and possesses a strong Italian Heritage. He graduated from the University of Pittsburgh with a Marketing degree concentrated in Accounting and Economics and immediately relocated to Charleston. He accepted a position with BenefitFocus in 2005, but felt drawn to a career in hospitality.

John attended the Art Institute of Charleston and pursued opportunities with Tristan (Charleston) and The Ocean Room (Kiawah Island). He relocated to Cleveland, Ohio in 2010 to work as a Process Improvement Consultant but was soon reminded of his true passion and talent. John returned to hospitality and became Sous Chef at the Washington Bistro in Cleveland. He was promoted to Executive Chef within a few short months and assisted with the opening of a brand new restaurant, Hodges Downtown.

John's family returned to Charleston in 2013, and John joined Relish in 2014. He is passionate about local farmers and incorporates seasonal and sustainable ingredients into the majority of his dishes. He believes that the best food has balance; that it is unique but not over-complicated. John is renowned for his Artisan Pastas, which are based upon traditional Italian recipes, and his favorite dish is Timballo con Cinghiale.

In his spare time, John enjoys spending time with his family outside. He also spends a great deal of time in the kitchen; making pasta and relaxing with his favorite red wine, Montepulciano d' Abruzzo.





EVENT INFORMATION & GUIDELINES



Resort Facility and Catering Information

LOCATION	FACILITY FEES*	MIN F&B REQ**	CAPACITY
RiverTowne Golf Club			
2nd Floor	\$500 – \$1500	\$3000	30 – 150
Whole Clubhouse	\$2500	\$5000	100 – 300
Ceremony Lawn	\$500		
Snee Farm Country Club			
Partial Ballroom	\$750 – \$1,500	\$2,000	20 – 100
Ballroom	\$2000 – \$4000	\$5000	50 – 300
Rice Planter’s Room	\$250 – \$500		15 – 50
Ceremony Lawn	\$500		
The Pavilion at Patriots Point			
The Pavilion	\$1500 – \$4500	\$5000 – \$10000	50 – 300
Ceremony Lawn	\$500		50 – 300

Food and Beverage minimums are exclusive of taxes and gratuity

Facility fees include use of the facility, tables, chairs, white linens, china, flatware, glassware, set up and break down and day of coordination.

If you have already selected your venue, let Relish Distinctive Catering assist you in your food and beverage needs.

We are also 1 of three exclusive caterers at The Cottages on Charleston Harbor.

For rates and availability of the cottages please call 843.884.3342.

Please call 843.849.2400 x 2419 or 843.849.2412 for rates on catering and bar service if you choose Relish Distinctive Catering to be a part of your special weekend at the Cottages.





OUR POLICIES

Wedding Ceremonies

No matter which of our locations you decide on, you will experience breath-taking harbor views, marsh views, and views of the golf course as settings for your wedding ceremony. The rental of a ceremony location includes the set up and break down of our white folding chairs. An additional fee of \$500 is required for wedding ceremonies at our three locations.

Confirmation of Event Space and Catering

To book a location on a specific date, an initial non-refundable deposit equal to the contracted facility fee, will be due at the time of the individual contract date. This amount will be applied to the cost of the event. For offsite weddings and events, we require a 10% deposit of the total food and beverage cost upon confirmation. A date is considered booked upon receipt of the deposit as well as a signed copy of the contract.

Food and Beverage Services

Relish Distinctive Catering must provide all food and beverage for the three properties. Wedding cakes may be obtained through a vendor of your choice. A fifty cent per person cake cutting fee will apply to the cutting of the wedding cake and our professional banquet staff will cut the cake and serve to guests seated or standing.

Event Guarantees

In arranging for private functions, an estimated guest count is requested two weeks prior to the date of your function. A final guarantee of your guest count is required three business days prior to the date of your function. This guarantee may not be reduced after this time and will be considered a minimum guarantee for which you will be charged. We will prepare for 5% over the minimum guarantee. Should a guarantee not be received, the resort will prepare and charge for the original tentative number indicated at the time of booking. The final payment of the remaining balance is due three business days prior to the function date along with the minimum guarantee in the form of certified funds, money order or credit card.





OUR POLICIES

Timing of Functions

Note that all events will be set up 15 minutes prior to their start time. The following standards are provided to assist you in scheduling your catered events:

Breakfasts are served for one hour, refreshed and replenished as necessary during this time and will be removed thereafter. Additional charges will be incurred if replenishment is requested after such time. All buffets and stations are served for 1 ½ hours, refreshed and replenished as necessary during this time and will be removed thereafter. Additional charges will be incurred if replenishment is requested after such time.

Outside Events

Outdoor events may be moved inside if the weather report 2 hours prior to the start of the event predicts a 40% or greater chance of rain. The ultimate decision of the location of the event will be made by the manager for each location; however management reserves the right to relocate an event for the guests safety.

Overage Charges

If your event goes beyond the contracted time period, an additional \$200 per hour plus applicable labor charges will be applied to the final bill.

Bar and Beverage Service

There is a \$75.00 bartender fee for every fifty to seventy five guests or part thereof.

Chef Assisted Stations and Other Service Stations

Chef, Carver and Service Attendant fees of \$75.00 will be assessed for each station for the evening.





OUR POLICIES

Surcharges

All catered Food and Beverage costs are subject to a 20% taxable Service Charge, 8.5% Sales Tax and 2% Hospitality Tax.

All liquor costs are subject to an additional 5% SC Liquor Excise Tax.

Surcharge of \$2.50 per person will be applied to all events with less than 25 guests when host has selected a cold buffet option.

Surcharge of \$5.00 per person will be applied to all events with less than 25 guests when host has selected a hot buffet option.





COLD HORS D' OEUVRES

—◆—

Served Butler Style

Hors D' Oeuvres by the Hour

4 selections for 1 hour

6 sections for 1 hour

8 selections for 1 hour

PLEASE CHOOSE FROM THE FOLLOWING SELECTIONS:

Gazpacho / Charleston Pickled Shrimp

Guacamole Milkshake / Spicy Tortillas

Tomato Basil Bruschetta served on Spoons

Endive filled with Gorgonzola Mousse / Pecans /
Currants

Tomato-Mozzarella “Bocconcini” Skewers / Basil
Pesto / Balsamic Jelly

Watermelon / Feta / Tomato Skewers (Seasonal)

Greek Skewers / Olives / Feta / Tomato / Oregano

Tomato Pie / Southern Style

Wild Mushroom Crostini / Goat Cheese

Beet Chip / Goat Cheese Mousse / Balsamic
Maple Drizzle

BLT Bites / Apple Smoked Bacon / Baby Tomato /
Garlic Aioli

Smoked Salmon / Dill / Toast / Crème Fraîche

Duck Confit Crostini / Caramelized Onion /
Mascarpone / Balsamic

Vietnamese Lettuce Wraps / Chicken / Nuoc
Cham / Radish

Seared Beef Crostini / Braised Onion /
Horseradish Aioli

Foie Gras Mousse / Apricot Preserve /
Housemade Peanut Butter

Curried Crab Salad / Mini Cones

Shrimp Ceviche / Corn Tostada / Avocado Puree

Grilled Chipolte Shrimp Tortilla / Jicama Slaw /
Mango Puree

Shrimp Cocktail “Shooter” / Cocktail sauce

Seared Tuna / Crispy Wonton / Seaweed Salad

Tuna Tartar Cones / Seaweed Salad





HOT HORS D' OEUVRES

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Served Butler Style

Hors D' Oeuvres by the Hour

4 selections for 1 hour

6 sections for 1 hour

8 selections for 1 hour

PLEASE CHOOSE FROM THE FOLLOWING SELECTIONS:

QUESADILLAS:

Vegetarian / Fire Roasted Salsa / Lime Sour
CreamChicken / Fire Roasted Salsa / Lime Sour
Cream

PIZZA BITES:

Margherita / Vine Ripe Tomato Sauce / Basil /
Mozzarella
Duck /Honey BBQ / Smoked Cheddar / Mango

SKEWERS:

Jerk Chicken / Mango Salsa
Grilled Chicken or Beef / Peanut Dipping Sauce
or Spicy Soy

OTHER SELECTIONS:

Arancini / Melted Tomato / Fontina
Grilled Pimento Cheese Sandwiches
Dixie Spuds / Pulled Pork / Applewood Smoked
Bacon / Sour Cream
Mini Biscuits / Pulled Pork / Sweet Pepper Jelly

Ham Biscuits / Maple Mustard

Mini Reuben / Rye Toast / Pastrami / Kraut /
1000 Island Aioli

BBQ Duck Empanada / Mango Chutney

Relish Classic Meatball / Lamb or Beef / Tomato-
Basil Sauce

Herb Crusted Lamb Chops / Onion-Mint Jam

Stuffed Mushrooms (Choice of Crab, Sausage or
Boursin)

Chicken Pot Pie / Puff Pastry

Seafood Newburg / Puff Pastry

Beef Wellington / Whole Grain Mustard Sauce

One Bite Crab Cake / Remoulade

Charleston Crab Soup Shooter

Bacon Wrapped Scallops / Bourbon Mustard BBQ





CHEF'S ELABORATE DISPLAYS

(Priced Per Person)

SEASONAL SLICED FRUIT DISPLAY, Grapes, Berries (½ fruit, ½ cheese)

FARMERS' MARKET DISPLAY of Grilled, Roasted and Crisp Vegetables
Choice of Two Housemade Dips:
Hummus, Baba Ghanoush , Ranch and Grilled Tomato Vinaigrette

IMPORTED AND DOMESTIC CHEESE
Local Honeycomb, Dried Fruit, Nuts, Grapes, Crackers and Flatbreads, Mustard

LOW COUNTRY ANTIPASTO
Chef selected House Made Pickles and Preserves/ Dilly Beans / Pimento Cheese/ Shrimp Paste / Hoppin' John / Hummus / House Pates and Charcuterie / Benne Seed Crackers

ANTIPASTO DISPLAY
Marinated Artichokes, Roasted Peppers, Grilled Vegetables, Italian Meats and Cheese, Imported Olives, Tomatoes, Focaccia and Infused Olive Oil

MEDITERRANEAN DISPLAY
Assorted Roasted Olives, Marinated Vegetables and Mozzarella, Hummus, Roasted Eggplant Dip, Flatbreads and Crostini

SMOKED SALMON PRESENTATION
with Cucumber "Scales" and Traditional Accoutrements

DIP DISPLAY
Spinach and Artichoke
Crab Newburg
Pimento Cheese
Smoked Salmon and Onion
Bruschetta / Tomato / Mozzarella / Basil
Pickled Vegetables
Hummus
Baba Ghanoush
Served with Crackers and Crostini

CHILLED FRESH SEAFOOD DISPLAY
Local Peeled Jumbo Shrimp
Snow Crab Claws
Stone Crab Claws
Chilled Oysters
Poached Mussels

GRAND SEAFOOD DISPLAY
Local Peeled Jumbo Shrimp and Chilled Oysters

Enhancements:
Lobster Tail
Snow Crab Claws
Served w/ Cocktail Sauce, Lemon wedges, Hot Sauce

CHEF'S SUSHI DISPLAY
Chef's Choice of Rolls, (may include Tuna, California, Shrimp, Vegetable and Philly Rolls)
Wasabi, Soy and Pickled Ginger (prices based on 2-3 pieces per person)





CHEF ACTION STATIONS

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(Uniformed Chef required at \$75.00 per Station)

CARVED SELECTIONS

(Price based on 4 oz per person)

All Carved Items are served with

Fresh Baked Dinner Rolls, Whipped Butter and appropriate selection of condiments

(Relish Catering proudly serves all natural, hormone free, sustainable meats, poultry and seafood)

Maple Brine, Breast of Turkey / Seasonal Fruit Chutney

Cola Glazed Black Oak Ham / Assorted Artisan Mustards

Cinnamon-Maple Brined Pork Loin / Fruit Chutney

New Zealand Leg of Lamb / Mint Pesto

Coriander-Cracked Pepper Crusted Tuna Loin / Soy-Ginger Vinaigrette / Seaweed Salad / Wasabi

Beef (Choose 1):

Herb Rubbed Sirloin

Chili Rubbed Skirt Steak

Roasted Garlic Herb Rubbed NY Strip

Horseradish-Mustard Crusted Prime Rib of Beef

Herb Rubbed Beef Tenderloin

Served with:

Whole Grain Mustard

Sour Cream Horseradish

Red Wine Jus





RECEPTION STATIONS



MASHED OR BAKED POTATO BAR

Yukon Gold Potatoes

Served with:

Cheddar Cheese

Green Onion

Applewood Smoked Bacon

Roasted Garlic-Herb Butter

SWEET POTATO BAR

Served with:

Candied Pecans

Brown Sugar

Maple Syrup

Scallions

Honey Butter

RELISH DISTINCTIVE SALAD BAR

Mixed Artisanal Greens

Toppings include:

Blue cheese or Aged Cheddar, Shaved Red Onion,

Cucumber,

Radish, Carrots, Grape Tomatoes

Dressings (choose 3):

Buttermilk Ranch, Balsamic Vinaigrette, Miso-

Ginger Vinaigrette,

Creamy Blue Cheese, Lemon Vinaigrette



MACARONI AND CHEESE STATION

Served with:

Sautéed Mushrooms

Broccoli

Applewood Smoked Bacon

Diced Tomatoes

Scallions

Enhancements:

Crab Meat or Crawfish

Lobster

MINI BISCUIT BAR

Sweet Potato and Buttermilk Biscuits

Served with:

Sausage Gravy

Applewood Smoked Bacon

Country Ham

Jams / Fresh Made Preserves

Bacon Infused Maple Syrup

GRILLED CHEESE STATION

Served with Tomato Basil Soup

Choose 4 Toppings:

Swiss, Cheddar, or Fontina Cheese

Applewood Smoked Bacon

Sautéed Mushrooms

Caramelized Onions

Heirloom Tomatoes





RECEPTION STATIONS



PASTA STATION

Penne Pasta / Pink Vodka Sauce
Cheese Tortellini / Gorgonzola Cream
Gnocchi / Brown Butter Sage
Gemelli / Tomato Basil
Wild Mushroom Ravioli / Herb Pesto Cream
Choose 2 from above
Served with Parmesan Cheese
(Grilled Chicken or Garlic Shrimp)

LOWCOUNTRY SHRIMP AND GRITS

Creamy Local Geechie Boy Grits with Cajun
Butter Sauce
Tossed with Andouille Sausage / Grape Tomatoes
Served with:
Cheddar Cheese
Scallions

CHICKEN AND WAFFLES STATION

Buttermilk Battered Fried Chicken and Cornmeal
Waffles
Served with:
Fruit Compote
Spicy Sorghum
Bacon Infused Maple Syrup
Chipolte Butter

PAELLA STATION

Shrimp, Chicken, Mussels, Seasonal Fish,
simmered with Spanish rice, spicy saffron broth



LOWCOUNTRY OYSTER ROAST

(Based on 6 oysters per person)
Fresh Local Oysters (Seasonal) served with
Cocktail Sauce, Hot Sauces, Lemon Wedges and
Crackers

STIR FRY STATION

Served in Chinese To Go Boxes and Chop Sticks
Stir Fried Rice with Hoisin-Ginger Sauce or
Teriyaki Sauce

Choice of Two Proteins:

Chicken / Beef / Shrimp

Asian Vegetables

Served with:

Cilantro / Peanuts / Ginger Soy

FAJITA / TACO BAR

Warm Corn and Flour Hybrid Tortillas

House Made Fire Roasted Salsa and Pico de Gallo
and Guacamole

Tortilla Chips

Assorted Toppings to include:

Lettuce, Cheddar, Sour Cream, Peppers and
Onions

Choice of Two Proteins:

Adobo Marinated Skirt Steak / Chimichurri

Tequila Lime Marinated Chicken

Baja Shrimp





RECEPTION STATIONS

SUSHI STATION

(Based on 6 Pieces per Person)

Chef's Selection of Sushi Rolls to include Tuna, California, Shrimp, Vegetable and Philly rolls with Pickled Ginger, Soy and Wasabi



LATE NIGHT MUNCHIES

Nachos / Spicy Ground Beef / Queso Sauce / Salsa / Sour Cream

Grilled Pimento Cheese Sandwiches with Tomato Soup

Pizza Bites:

Margherita

Duck

Sliders:

Ground Beef

Fried Chicken

Pulled Pork

Oyster or Shrimp Po Boy





SWEET TOOTH



CHOCOLATE FOUNTAIN

Pound Cake

Diced Pineapple

Pretzel Sticks

Chocolate Chip Cookies

Marshmallows

Enhancements:

Strawberries

Peanut Brittle

Oreos

Peanut Butter Cookies

Sea Salt Potato Chips

Ancho Chile Double Chocolate Brownies

DESSERT ACTION STATIONS

Crepes: choice of 2 fillings: Bananas Foster /
Fresh Grand Marnier Macerated Berries / Brandy-
Caramel Apples

Donuts: choice of toppings and sauces:
chocolate / toasted coconut / cinnamon-sugar /
raspberry / crushed Oreos / Reese's peanut butter
cups / Cap'n Crunch



SWEET TREATS

Double Chocolate Brownies

Chocolate Chip and Peanut Butter Cookies

Lemon Bars

NY Style Cheesecake

Key Lime Tartlets

Pecan Pie Tartlets

Seasonal Fruit Cobbler or Crisp

Sour Cream Pound Cake / Macerated Fresh
Berries / Vanilla Chantilly

Tiramisu Cannolis

Assorted Truffles and Petit Fours





DINNER BUFFET PACKAGES



(Dinner Buffets Require a 25 Guest Minimum)

LOW COUNTRY BOIL

Bleu Cheese Slaw
Three Bean Salad
Hoppin' John
Collard Greens
Low Country Shrimp Boil
(Jumbo Shrimp, Andouille Sausage, Sweet Corn on the Cob, Red Bliss Potatoes, Old Bay Broth)
Cracklin' Cornbread / Maple Butter

DOWN HOME BARBEQUE

Iceberg Wedge Salad with Bleu Cheese Crumbles, Diced Tomatoes, Buttermilk Ranch Dressing
Collard Greens or Green Beans
Macaroni and Cheese
House Braised Brisket / Poblano BBQ
Grilled Bone-In Chicken / Choice of House Made Sauces
Buttermilk Biscuits / Honey Butter

AFTERNOON SIESTA

Southwest Salad with Ancho Ranch Dressing
Fresh Tortilla Chips / Fire Roasted Salsa and Guacamole
Cilantro-Lime Rice
Grilled Vegetable Medley
Braised Pork or Chicken Enchiladas / Bourbon Enchilada Sauce / Chipotle Sour Cream
Seasonal Baja Fish / Pineapple Pico de Gallo

LITTLE ITALY

Caesar Salad / Tabasco Croutons
Sautéed Garlic Green Beans
Chef's Choice of Pasta / Arrabbiata / Roasted Garlic Alfredo
Chicken Marsala / Mushroom Jus / Asiago
Seared Salmon / Pesto
Focaccia with Herb Infused Olive Oil

TASTE OF THE LOWCOUNTRY

Succotash Salad/ Mixed Field Greens, Grilled Corn, Edamame, Red Onion, Grape Tomatoes with Roasted Garlic Vinaigrette
Corn Pudding
Stewed Okra and Tomatoes
Lump Crab Cakes / Cajun Remoulade
Pulled Pork Barbeque / Bourbon Mustard BBQ
Fresh Baked Rolls and Hush Puppies / Butter

THE CHARLESTON CLASSIC

Bibb Lettuce/ Gorgonzola Crumbles, Pink Peppercorn Mignonette
Loaded Potato Salad
Macaroni and Cheese
Okra and Tomato
Cornbread Fried Chicken / Saw Mill Gravy
Grilled Local Fish / Chef's Choice Sauce
House Made Corn Muffins / Maple Butter





DINNER BUFFET SELECTIONS



(Dinner Buffets Require a 25 Guest Minimum)

CHOOSE 1 SALAD/SOUP SELECTION, 3 ENTRÉE SELECTIONS AND 2 SIDE SELECTIONS

SALAD / SOUP

- Charleston Crab Soup
- Creamy Tomato Basil Soup
- Shellfish Chowder
- Iceberg Wedge / Carrot / Tomato / Bacon / Buttermilk Vinaigrette
- Local Bibb Lettuce / Blue Cheese / Radish / Apples / Sweet and Sour Shallot-Maple Dressing
- Greek / Spinach / Arugula / Feta / Pickled Peppers / Cucumber / Oregano Vinaigrette
- Cucumber Tomato Mozzarella Salad / Creamy Dill Dressing or Balsamic Vinaigrette
- Mixed Greens / Radish / Cucumber / Grape Tomato / Carrot / Ranch or Balsamic dressing
- Cobb Salad / Tomato / Egg / Bacon / Red Onion / Cheddar Cheese / Creamy Ranch

ENTREES

- Molasses-Cinnamon Cured Pork Loin / Maple Butter
- Tasso-Cornbread Stuffed Pork Loin or Chicken Breast / Chef's Choice Chutney
- Tuscan Chicken / Tomato / Fresh Mozzarella / Basil
- Chicken Marsala / Lemon / Cremini Mushroom / Marsala Sauce
- Chicken Piccata / Lemon / Caper / White Wine Butter Sauce
- Grilled Beef Carved to Order / Rolls and Condiments (\$75.00 Chef's Fee)
- Slow Cooked Short Ribs / Natural Jus
- Shrimp and Grits
- Crab Cakes / Remoulade
- Grilled Salmon / Herb Butter Sauce
- Grilled Fresh Seasonal Fish Selection

SIDES

- Mashed Yukon Gold Potatoes
- Herb Roasted Potatoes
- Potato Gratin
- Geechie Boy Grits
- Whipped Sweet Potatoes / Maple Syrup-Brown
- Butter Swirl
- Southern Style Green Beans or "Pecandine"
- Collard Greens /Ham Hoch / Guinness
- Grilled Vegetables
- Steamed Broccoli / Lemon Butter
- Southern Succotash
- Cinnamon Roasted Carrots
- Grilled Asparagus





PLATED DINNERS

(Plated Dinners Require a 25 Guest Minimum)

ALL ENTRÉE SELECTIONS ARE SERVED WITH ONE SALAD/SOUP, ONE STARCH & VEGETABLE,
ONE DESSERT, ROLLS & BUTTER

SALAD / SOUP

Charleston Crab Soup

Creamy Tomato Basil Soup

Shellfish Chowder

Caesar Salad / Shaved Romano / House Made Croutons and Dressing

Greek / Spinach / Arugula/ Feta / Pickled Peppers / Cucumber / Oregano Vinaigrette

Wedge of Bibb / Pimento Cheese / Shaved Red Onion / Marinated Tomatoes / Ranch Dressing

Vine Ripe Tomatoes / Herbed Baby Mozzarella / Shaved Fennel / Basil Oil (Seasonal)

Mixed Greens / Seedless Grapes / Apples and Spiced Pecans / Port Honey Vinaigrette

Garden Salad with Seasonal Greens/ Radishes/ Cucumbers/ Carrots / Sherry Vinaigrette

Cobb Salad / Tomato / Egg / Bacon / Red Onion / Cheddar Cheese / Creamy Ranch

ENTRÉE SELECTIONS

Tasso Cornbread Stuffed Pork Loin

Tasso Cornbread Stuffed Chicken Breast

Slow Cooked Short Ribs

Horseradish Crusted Roasted Prime Rib

Grilled Beef Tenderloin

Vidalia Onion Crusted Atlantic Salmon

Seasonal Fish

Crab Cakes

Grilled Filet of Beef and Crab Cake





PLATED DINNERS

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(Continued)

SIDES

Mashed Yukon Gold Potatoes
Herb Roasted Potatoes
Potato Gratin
Geechie Boy Grits
Whipped Sweet Potatoes / Maple Syrup-Brown Butter Swirl
Southern Style Green Beans or “Pecandine”
Grilled Vegetables
Steamed Broccoli / Lemon Butter
Collard Greens
Southern Succotash
Cinnamon Roasted Carrots
Grilled Asparagus

DESSERTS

NY Style Cheesecake
Key Lime Pie
Pecan Pie
Seasonal Fruit Cobbler or Crisp
Sour Cream Pound Cake / Macerated Fresh Berries / Vanilla Chantilly
Tiramisu Cannolis

(Please let us know of any dietary or allergy restrictions for your guests.)

REQUESTS FOR MULTIPLE ENTREES FOR PLATED DINNERS:

Normal guarantee procedure is required, indicating the number of each entrée.
Some form of entrée indication is required to remind each attendee of their selection.





BAR OPTIONS

SUPER PREMIUM OPEN BAR

Includes wine, beer, sodas and mixers and allows the host to pre-select from the super premium, premium or house list — any two labels from each liquor category.

First Hour

Each Additional Hour

PREMIUM OPEN BAR

Includes both premium and house liquors, wine, beer, sodas and mixers.

First Hour

Each Additional Hour

HOUSE OPEN BAR

Includes house liquors, wine, beer, sodas and mixers.

First Hour

Each Additional Hour

BEER AND WINE OPEN BAR

Includes house wine, beer, sodas and mixers.

First Hour

Each Additional Hour

CHAMPAGNE TOAST

Cordial and After Dinner Drinks

NON-ALCOHOLIC DRINKS OPEN BAR

First Hour

Each Additional Hour

A list of available liquor and beer selections is available upon request

Consumption open tabs are available for events upon request.

If an open bar is extended beyond the contracted hours of the event, there is a \$100 surcharge and you will be charged on a consumption basis.

There is a \$75.00 bar fee for every fifty guests or part thereof. (This does not include the 7.5% state sales tax)





TESTIMONIALS



“We had an amazing time this past Saturday! The event was everything that we had envisioned. We appreciate all your hard work and all of your staff’s hard work to accommodate our family and our guests. It has certainly been a pleasure working with you the last couple of months and I look forward to working with you again in the future!”

KAYLA BROWN

“How in the world did you do it? With less than three days notice you pulled together one of the nicest, most fun parties we ever had. We will remember that night forever. Everyone had such a good time. Just saying thank you seems too small, but please know it is from the bottom of my heart.”

MARY HEWLETTE

“I can not thank you enough for the excellent job that you and the Relish Staff did in helping us pull off the success without stress event. We could not have done it without you. You definitely win BEST FOOD from all our events so kudos to chef for the fantastic menu!”

DEBBIE AND TRISH FROM EXIT REALTY

“I just wanted to thank you for everything you did to help make our rehearsal party so wonderful! The setting was fabulous, the service perfect, and the food delicious! Everyone commented on how great the food was-it was so wonderful! You were a joy to work with and I will certainly be telling all my friends that the Pavilion is the best place to hold your rehearsal dinner. Thank you for making our day so special!”

DAVE AND SHANNON STRASBURG





CONTACT US



THE PAVILION AT PATRIOTS POINT
RIVERTOWNE COUNTRY CLUB
SNEE FARM COUNTRY FARM
RELISH DISTINCTIVE CATERING

LAURA LOVISONNE
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LACY DAVIDSON
Catering Sales Manager

843.849.2400 ext 7

ldavidson@rivertownecountryclub.com

PLEASE NOTE

20% taxable service charge and South Carolina sales tax, hospitality tax and liquor excise tax are applied to all food and beverage. Prices are subject to change until confirmed on the banquet event order.

