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## Larkin's Catering & Events

Larkin's Catering & Events, Greenville's premier caterer is ready to create the event of your dreams. Our team is experienced in serving every type of event from an intimate dinner served in your home, to an extravagant gala for over two thousand.

Larkin's event specialists can help guide you through the process of creating an event that your guests will be talking about for years to come. Our culinary team will create the most delicious of selections, and our service team will deliver it with style and poise.

Larkin's will serve your event in any location. We host events on-site at the Peace Center in Downtown Greenville, in the Larkin's on the River facilities including the Shirley Roe Cabaret Room or the Thomas Roe Founders Room, our Private Courtyard, or in the Peace Center's Wyche Pavilion or Certus Loft. Larkin's also hosts events in the Larkin's Sawmill in the North Main district of Greenville. Larkin's doesn't stop there! We have hosted events in private homes, corporate offices and other venues in the Greenville area, including the Old Cigar Warehouse and Midtown Artery.

Let Larkin's serve your event needs!



## History of the Gower Coach Factory

Built in 1847, The Gower Coach Factory, owned and operated by Thomas C. Gower and his partners, prospered through the Civil War era. The factory manufactured field equipment and rolling stock for both the Confederate forces and civilians. The factory produced caissons, wagons, carts, carriages, and buckboards. By 1856, the company was considered the largest carriage factory in the South.

The only building remaining of the original six, which comprised the Reedy River Industrial Complex, the Coach Factory housed the paint, hardware, and blacksmith shops, and is presently the oldest commercial building in Greenville County. The Wyche Pavilion was then the Coach Factory Paint Shop, which in 1922 was modified to accommodate the Duke's Products Company. Larkin's on the River, including the Thomas Roe Founders Room and the Shirley Roe Cabaret Room, housed the Blacksmith Shops. In 1979, a nomination was made to the United States of the Interior to designate the Huguenot Mill, Greenville Coach Factory (Gower Coach Factory), and the Markley Carriage Factory on the National Register of Historic Places.

Today, through the generous donation of Thomas and Shirley Roe, the building has been renamed the Roe Coach Factory.



## Frequently Asked Questions

### Facilities

- 1. How much is the Wyche Pavilion, the Cabaret Room, etc.?**

Each room has its own rental rate. Complete charges can be found in the catering guide.
- 2. How many people can the Wyche Pavilion, Cabaret Room, etc. hold?**

Located in this packet is a chart that shows capacities for each room. The guests count depends on the set up style necessary for your event.
- 3. What is included in the room rental?**

The room rental fee pays for the exclusive use of the room for your event for a four hour time period. There are additional room fee charges if the event last longer than four hours.
- 4. Why do you charge \$10.00 per person for outdoor or offsite equipment?**

We have to bring in equipment for all outdoor or offsite events. Our basic charge covers standard chairs, tables, buffet equipment, and all of the service items. We can upgrade any of the accessories for an additional charge.

### Services

- 1. Can we use our own caterer for your venues?**

Larkin's Catering and Events is the exclusive caterer for all of Larkin's facilities and events.
- 2. Can we create our own menu, or do we have to use the Larkin's menus?**

Our Event Specialists and Executive Chef would be happy to customize any of our menus to create an experience that is personal to you.
- 3. Can we have someone cut the cake so we do not have to pay the cake cutting fee?**

Yes, although experience has taught us NOT to recommend having someone cut your wedding cake that is not familiar with doing so.
- 4. We are doing a seated dinner for 150 people. Can you take orders?**

We will take an order for any event under 25 guests. We can sometimes make an exception for events up to 35. However, it does slow down service. We recommend either pre-ordered entrees along with assigned seating and place cards for any event over 35 guests. Our chefs also prepare "duet" plates which offer a smaller portion of two entrees so that all your guests are accommodated.



**5. Can your staff assemble centerpieces?**

For a fee, our staff can assemble centerpieces.

**Policies**

**1. How do we reserve the space?**

We require a minimum \$1,500.00 non-refundable deposit to reserve the space (to reserve the Wyche Pavilion and block the amphitheater the deposit is \$3,000) Our Event Specialists will tentatively hold the space for up to **one week**, pending a deposit. After the week passes, we will try to contact you to let you know someone else is interested. If we get no response from you within two business days of the tentative hold, the hold will be released.

**2. What if we are having an outdoor event and it rains?**

If it rains and your event is in the Wyche Pavilion, you can still host your event in the space. However, if the Cabaret Room or Founders Room is available we may give you the option of moving into one of the inside spaces. The Pavilion is covered and most events can still be held without any disruption during summer rain. In the Courtyard we can offer tents (with 24 hours notice) for rental or move the event to another unoccupied space such as the Founders Room or Cabaret Room.

**3. Can we bring in our own decorations?**

You may use any decorations you wish, assuming they are tasteful and cannot be construed as objectionable to the general public. All decorations must be set up by either you or your agents. You may make arrangements for our staff to decorate to your specifications for additional labor charges. However, nothing can be permanently affixed to any interior surface. No holes can be drilled and no nails can be driven into any surface. All decorations must be removed within 2 hours of the end of the event. **Larkin's Catering and Events assumes no responsibility for materials left on site beyond the two hour window, including items belonging to outside vendors.**

**4. Do you coordinate or direct the ceremonies or receptions?**

Larkin's on the River does not act as wedding director. However, we can arrange for a director for you and bill you through your already existing contract with us.

**5. Can we do our own set up and clean up?**

You may certainly oversee the decorating. However, our staff needs to do all major set up of tables and the clean up after the event.



**6. How long do we have in our room?**

The room is made available to you and your agent two hours prior to the event start time and for 1 hour after the event is over. All events are given 4 hours of time for the actual event. However, we can accommodate longer events for a fee of \$250 per hour. If you decide to extend your event during the event and we have not been given at least 24 hours notice, you will be charged a \$250 per hour overtime fee. If you or your agents need to get into the space earlier than the 2 hour time frame, and the space is not in use, there will be a \$100 per hour charge. Also, please be aware that staff **WILL NOT** be available to help with setup for arrivals outside of the two hour window.

**7. Can we bring in our own rentals?**

We do not recommend bringing in your own rentals. Our agent – Professional Party Rentals – is reliable and has proven to have the stock of anything that you could need. However, if you insist on your own rental company, arrangements can be made. All items need to be delivered no more than 8 hours and no less than 2 hours prior to the event and must be removed immediately following. You must also have a representative here to receive said items and oversee delivery and pickup.

**8. Can we bring in our own service staff?**

No. Our staff is trained to work efficiently and professionally.

**9. Can we just serve alcohol and no food? If we spend a certain amount in food can the room fee be waived?**

No. There are no exceptions for room rentals.

**10. Can we bring in our own champagne?**

No. We will do our best to get whatever brands of products you would like.

**11. How much is the service charge?**

We charge a 20% service charge for our tipped employees. We also charge attendant fees and bartender fees for hourly employees.

**12. Can we have a band in the TD Stage & Peace Center Amphitheater?**

The booking of the TD Stage is done directly through the Peace Center's Events coordinator.

**13. Can we bring our favors in on Wednesday for our reception on Saturday?**

No. Larkin's is not responsible for any items brought in before the event day.



**14. When can we come in and look at the set up?**

We typically have the room prepared one hour prior to the event start with finishing touches still taking place. You can make arrangements with your event specialist to review the set up.

**15. When can our vendors come in to decorate?**

Tables are typically in place and covered 2 hours prior to start time.

**16. Can we taste the food?**

We offer a complimentary tasting for 4 people for wedding receptions exceeding 75 guests, usually scheduled within 8 weeks of the event to assure that seasonal offerings are fresh and consistent with what we have available for the actual event.

**Budget/Payment**

**1. Can we get our deposit back?**

Deposits are non-refundable once placed.

**2. Can you give me a "per person" estimate based on 250 people?**

Our Event Specialists will generate a proposal which gives you a total for the number of guests you request as well as a per person cost. However, the per person cost will change when the total number of guests is reduced or increased.

**3. Can I do an event in the Wyche Pavilion for 300 people with a \$5,000 budget?**

Probably not to your expectations.

**4. When is payment due?**

Half of the balance is due 3 months prior to the event date (this amount is non-refundable.) Payment is due in full, based on the estimated number of guests, 7 days prior to the event. For hosted bar charges we require a credit card for a security deposit. We can make arrangements to bill you for overages. If for some reason your estimate is over the actual final bill, Larkin's Catering and Events will issue a refund check within 5 business days of the end of the event.

**5. What Saturdays do you have available for the Wyche Pavilion?**

We book up quickly, so please check with your Event Specialist.

**6. Do you allow sparklers to be lit or rice to be thrown?**

We do not allow anything that is harmful to the environment or may damage the property or be difficult to clean. Therefore, sparklers are okay, though we do not allow rice. (See your event specialist on what you will need to provide.)



**7. We have the Wyche Pavilion reserved. What if it rains and all the other rooms are booked? What is our back-up?**

We can erect a tent in the Hall for a fee. Typically, the event stays relatively dry during a shower, so you can usually go with the event as planned.

**8. Can we eliminate a couple of items from our menu to get the per person price down?**

The prices of the package menus are already discounted based on the menu items. Generally, when we remove one menu item we replace it with more of another item. We are happy to custom create a menu to meet your needs.

**9. How much is valet service?** Larkin's on the River can arrange to contract a valet service for your event. We require one valet for every 20 guests, and the charge is \$20 per valet, per hour.

**10. Do you coordinate or direct the ceremonies or receptions, and are you present at the rehearsals?**

Larkin's on the River does not act as wedding director. However, through our preferred vendors, we can arrange for a coordinator for you and bill you through your already existing contract with us. We do recommend hiring a day of coordinator for large parties.





## POLICIES

### Deposits

Our services and facilities can be reserved with a minimum **non-refundable deposit** of \$500.00. The deposit can be cash, credit card, or check. Corporate accounts can be established with our accounts payable department. Along with the deposit, we will require 2 signed contracts, to ensure all parties are in agreement to all conditions. 50% of the estimated balance is due 90 days prior to the event.

### Cancellations

Once a reservation is secured with a deposit, **all following funds paid are non-refundable.**

### Guest Count

The final guest count is due 7 business days prior to the event along with the final payment. This count will reflect your final estimated bill. If your guest expectancy decreases, your charges will be based upon the guaranteed number. If your guest count should increase there will be additional charges that apply and will be due upon the end of the event.

### Menus, Service & Preparation

Any menu changes will not be permitted within 7 days of the event. For example, for a Saturday event, any final changes must be made by the previous Saturday. After this point, Chef has already ordered the selected items. For offsite events, the staff from Larkin's Catering and Events will arrive 2 hours before the start of each catered event (or at an agreed upon time) to ensure proper set up and service. Larkin's Catering and Events will prepare a preset amount of food to guarantee there will be enough for all guests. Larkin's Catering and Events buffets will be open for no longer than 2 hours. If service time is delayed more than 30 minutes from contracted agreement service time, Larkin's Catering and Events will not be responsible for food presentation or quality. Any excess food and beverage cannot be left at the event site due to liability issues.



Larkin's set up and breakdown charges includes 60" round tables and standard banquet chairs for all indoor events in Larkin's venues for up to 200 guests, this includes the Shirley Roe Cabaret Room, The Thomas Roe Founders Room and Larkin's Sawmill. Larkin's Catering and Events can arrange for any equipment (tables, chairs, linen, tents, etc) to be rented and delivered to your event site. A Larkin's Catering and Events specialist will coordinate equipment needs as well as linen, décor and special design needs. For outdoor events, such as the Wyche Pavilion or the Larkin's Courtyard, there is a \$7.00 per person outdoor equipment fee. For offsite events, there will be a \$10.00 per person off site equipment fee charge in addition to the standard offsite event charges.

### Payment & Prices

Larkin's Catering and Events reserves the right to alter pricing based on market fluctuations on any event agreement contracted more than 90 days in advance of the event. Final estimate will be created 90 days prior to event date. ***The estimated bill payment will need to be received in full no later than 7 days before the event.*** If payment of event is not made, we will use the credit card number that is on file, unless otherwise requested. Payments can be made via cash, credit card, check, or if applicable with any billing account set up with our accounting office.

### Estimated Bill

Larkin's Catering and Events requires that any contracted event with estimated bar charges be secured with a pre-authorized credit card.

### Service Charges

There will be a 20% service charge on all food and beverage. Any equipment rentals, delivery fees, attendant fees and miscellaneous fees are **not subject** to this charge but will be conveyed on the final bill. Drop-Offs are subject to Delivery Fees Only.

### Tax

SC requires a 6% sales tax and 2% hospitality tax be charged on all fees, for a total of 8% as well as an additional 5% on all liquor purchases.

### Delivery Charge

There will be a delivery charge of \$75.00 on all off-site deliveries within 25 miles of downtown Greenville. All other off-site delivery charges will be determined on an individual basis.



### Set-Up

For offsite events Larkin's Catering and Events will charge a minimum of \$150.00 for set-up and \$150.00 for clean up for full service events. These charges include up to two hours of set up and break down per event. Set up fees will be calculated based on the event at \$100.00 per hour for additional hours of set up or breakdown. Larger events and special set up requirements will be calculated on an individual basis. On site event set up fees are itemized on the Room Rental chart in this packet.

### Attendant Fees

Larkin's Catering and Events will staff all carving stations, attended chef stations and specialty stations at a cost of \$55.00 per attendant.

### Rental Fees

Larkin's Catering and Events works with several equipment supply companies. Larkin's Catering and Events will not charge a premium for these services. A Larkin's Catering and Events agent will work with you and a representative from the supply company to coordinate the best equipment and supplies to meet your needs. Larkin's Catering and Events can bill directly on behalf of our preferred vendors or the client may coordinate payment directly. Larkin's Catering and Events will not be responsible for any payment billing arrangements made directly with subcontractors.

### Entertainment

Larkin's Catering and Events can recommend entertainment. However all entertainment contracts should be coordinated directly with the vendor.

### Security

We will be happy to arrange security for your event. The hourly rate is \$35.00 per security officer. Larkin's Catering and Events reserves the right to assign security to your event and to bill you for security charges.

**Security is required for all events in the Wyche Pavilion or Larkin's Sawmill where alcohol will be served.**



## Larkin's Catering & Events

### Larkin's Venues

Larkin's venues include all spaces at Larkin's on the River at the Peace Center, as well as Larkin's Sawmill in the North Main district.

Larkin's will also bring the event to you!

Larkin's frequently caters in the Peace Center's Certus Loft, Zen, the Old Cigar Warehouse, Midtown Artery, and other locations in and around Greenville.



## Larkin's Venues

### The Thomas Roe Founders Room

The Founders Room is the ideal setting for educational seminars, business lunches or private business or social dinners. The facility accommodates 100 guests for a seated dinner, 125 for a theatre style presentation or 150 for a stand up reception.





## The Shirley Roe Cabaret Room



The Cabaret Room is a great party spot and a fantastic way to bring the outdoors inside. With the exposed wooden beams, exposed brick walls, full view of the Reedy River, full service bar, and vaulted ceiling with dance floor lighting, the Cabaret Room is a great venue for a social gathering or business event. The Cabaret Room accommodates up to 150 guests for a sit down meal or 225 for a stand-up reception.





## Larkin's Courtyard



The Courtyard, located between the restaurant and the Gunter Auditorium, is the ideal location for a private dinner, reception or wedding ceremony. The Courtyard is beautifully landscaped with seasonal plants and trees. The area accommodates up to 60 guests for a seated dinner, 75 for a reception or up to 175 for a wedding ceremony.





## The Wyche Pavilion / The TD Stage & Peace Center Amphitheater

The Wyche Pavilion is an open-air facility on the bank of the Reedy River. The TD Stage & Peace Center Amphitheater area can accommodate up to 1100 guests for a wedding reception, dinner with entertainment, company picnic or other special event.



In renting the Wyche Pavilion it is also recommended to reserve the Peace Center Amphitheater, to ensure that there is not a conflicting event booked in that neighboring space, which costs an additional \$1,500. This also gives you use of the amphitheater to further enhance the scope of your event. The Wyche Pavilion and the Peace Center Amphitheater combined as one venue space can together accommodate 350-1100 guests for an event.

\*To reserve the TD Stage, Please contact the Peace Center Directly







## Larkin's Sawmill at North Main

Larkin's Sawmill at North Main is a converted historic sawmill. Converted in 2004, this space consists of two indoor areas. The main room, at 4,000 square feet can accommodate a seated dinner for up to 250 and up to 300 for a cocktail reception. The Patio Room is 2,200 square feet and can accommodate a seated dinner for 120 or cocktail reception for 180. By combining the two rooms the facility can handle a seated dinner for up to 370 or cocktail reception for 480 to 500 guests. The Sawmill also boasts a large lawn area with a historic sawdust silo, perfect for a tented cocktail reception or wedding ceremony for up to 500.





## Room Rental & Set-up Fees

Room	Size	Occupancy Reception	Occupancy Seated	Rental	Setup/Cleanup	Total
<b>Wyche Pavilion</b> *Includes the use of the Peace Center Amphitheater	36' X 98'	200-250 *700-1100 w/ Amphitheater	150-180 *500 w/ Amphitheater	\$1,250 *\$2,750 w/ Amphitheater	\$200 / \$200	\$1,650 *\$3,150 w/ Amphitheater
<b>The Thomas Roe Founders Room</b>	43' X 67'	120	90-100	\$350	\$100 / \$100	\$550
<b>The Shirley Roe Cabaret Room</b>	44' X 79'	225	150-180	\$1500	\$150 / \$150	\$1,800
<b>Larkin's Courtyard</b>	21' X 108'	75	60-170	\$450	\$100 / \$100	\$650
<b>Larkin's Sawmill Main Room</b>	80' X 50'	300	250	\$1,000	\$200 / \$200	\$1,400
<b>Larkin's Sawmill Patio</b>	40' X 50'	180	120	\$600	\$150 / \$150	\$900
<b>Larkin's Sawmill Lawn</b>	130' X 75'	600	450	\$750	\$150 / \$150	\$1,050



## Larkin's Catering and Events

### Breakfast, Breaks, Brunch and Lunch Options

From breakfast to all day conferences, brunches to plated or buffet lunches, Larkin's can host any daytime event. With a wide variety of menu options, Larkin's brings the quality we are known for to your meeting, shower, luncheon, or seminar.

Whether at Larkin's on the River, Larkin's Sawmill or the location of your choice, we guarantee your event will be an extraordinary experience!



For those early morning meetings, breakfast affairs and luncheons, let Larkin's Catering provide a premier event!

**Continental Breakfast**

Croissants  
Scones  
Muffins  
Whole Fruit  
Regular and Decaffeinated Coffee  
Juices  
8.95

**Hot Southern Breakfast**

Scrambled Eggs  
Home Fried potatoes  
Grits  
Sausage  
Bacon  
Fruit Salad  
Muffins  
Biscuits  
Regular and Decaffeinated Coffee  
Juices  
13.95

Add an omelet and waffle station with an attendant for an additional  
9/person



## **Brunch Options**

For the morning after the wedding, a Saturday morning bridal or baby shower, or any mid morning event, Larkin's Brunch Buffets are sure to please.

### **Light Ladies Brunch**

Bacon, Swiss and Herb Quiche  
Ham and Cheddar Biscuits  
Chicken Salad Croissants  
Farm Fresh Salad Bar with Assorted Toppings and Dressings  
Seasonal Fruit Salad  
Regular and Decaffeinated Coffee  
Juices  
13.95

### **Larkin's Bountiful Brunch**

(requires two attendants)

Omelet Station  
(With bacon, ham, onions, sausage, tomatoes, mushrooms,  
spinach, peppers and assorted cheese)  
French Toast  
Waffles  
Home Fries and Grits  
Biscuits with Butter and Jams  
Smoked Salmon with Cream Cheese and Bagels  
Fresh Fruit Salad  
Roast Beef Carving Station with Knotted Rolls, au Jus  
Fried Chicken  
Farm Fresh Salad Bar with Assorted Toppings and Dressings  
Larkin's Four Cheese Macaroni  
Country Style Green Beans  
An Assortment of Desserts and Sweets  
Regular and Decaffeinated Coffee  
Orange and Cranberry Juices  
26.95



## Meeting Breaks

Larkin's on the River or Larkin's Sawmill is the perfect place to host your meeting.

Larkin's on the River is located in the heart of downtown Greenville, within walking distance of many major hotels. Larkin's boasts complimentary wireless internet, a full array of audio and video equipment available for rent as well as an award winning catering crew, full service restaurant and bar, and a scenic view from many of our spaces. With multiple private spaces available, Larkin's on the River is the perfect location for your meeting needs.

Larkin's Sawmill, located approximately three miles north of downtown Greenville offers complimentary parking, wireless high speed internet, a full array of audio and video equipment for rent, as well as two private rooms, full service catering, and of course Larkin's Catering & Events famous hospitality.

Enhance your event with all day beverage service, or one of our energizing snack breaks

### **All Day Beverage Service (served on consumption)**

Decaffeinated & Regular Coffee	22.00/gallon
Sweetened & Unsweetened Southern Tea	15.00/gallon
Individual Aquafina Water (.5L)	2.00/each
Sarasota Sparkling or Still Water (1L)	5.00/each
Pepsi Products	2.00/each

### **Conference Breaks**

*Build your Break with these menu items.*

Fresh Baked Chocolate Chip Cookies	18.50 dozen
Fresh Baked Oatmeal Cookies	18.50 dozen
Fresh Baked White Chocolate Chip	18.50 dozen
Miniature Assorted Chocolate Bars	4.00 dozen
Jumbo Warm Soft Pretzels	24.00 dozen
Tortilla Chips and Salsa	3.00 person
Individual (3.5oz) Ice Cream Sandwiches	18.00 dozen
Pretzel Rods	2.00 person
Potato Chips (bags)	14.00 dozen



## **Buffet Lunches**

To accommodate your larger groups, or for a limited time, we recommend one of Larkin's wonderful buffet lunch options.

### **Tuscan Feast**

Antipasto Platter  
 Tomato & Mozzarella Salad  
 Garden Fresh Vegetable Salad  
 Beef Lasagna al forno  
 Breast of Chicken Parmesan  
 Baked Ziti  
 Garlic Bread Sticks  
 Tiramisu  
 21.95

### **Larkin's Carolina Buffet**

Larkin's Barbecue Pork OR Fried Chicken  
 Mixed Green Salad with Assorted Dressing  
 Cream Corn Casserole  
 Green Beans with bacon  
 Traditional Country Style Cornbread and Biscuits  
 Seasonal Cobbler OR Cookies and Brownies  
 16.95

### **Broadway Deli Board**

Roast Beef, Smoked Turkey Breast, Italian Ham  
 Sliced American, Swiss and Provolone Cheeses  
 Wheat, White and Rye Breads  
 Sliced Tomatoes, Onions, Pickles, Lettuce  
 Mustard, Mayonnaise, Honey Mustard  
 Sweet Potato and Yukon Gold Potato Chips  
 Mediterranean Pasta Salad  
 California Vegetable Slaw  
 Assorted Cookies & Brownies  
 Sweet and Unsweet Tea  
 15.95

### **Fiesta Mexicana**

Beef and Chicken Fajitas  
 Corn or Flour Tortillas, Sour Cream, Fresh  
 Guacamole, Pico de Gallo, Cheddar and Pepper  
 jack Cheese, Jalapenos, Peppers and Onions  
 Refried Beans and Mexican Rice  
 Spiced Cheese Dip and Salsa  
 Colored Tortilla Chips  
 Sopaipillas and Churros  
 Add Seafood \$3.50/pp  
 17.95

### **Larkin's Luncheon**

Mixed Green Salad with Assorted Dressing  
 Imported Cheese and Fresh Fruit Display  
 Grilled Chicken Pasta with Vegetables  
 Pecan Chicken Salad Croissants  
 Assorted Crudités  
 Assorted Petit Fours and Cookies  
 Chocolate Dipped Strawberries  
 Assorted Flavored Teas and Lemonade  
 21.95

### **Bourbon Street Bistro**

Tossed Salad with Tomatoes, Olives, Parsley and  
 Vinaigrette Dressing  
 Blackened Fish and Smothered Chicken  
 Red Beans and Rice with Cajun Sausage  
 Garlic Mashed Potatoes and Green Beans  
 Dinner Rolls  
 Pecan Pie  
 18.95

\* These options are only available for groups of 30 or more, there will be a minimum charge for groups smaller than 30. These are only available for lunch (before 3PM) the price will be adjust by \$6 per person for any event after 3 pm.



## **Served Luncheons**

**\*\*Any Plated Lunch for events with more than 30 guests MUST preorder\*\***

*All served lunches include a Salad Course and Entree Course with the Chef's Selection of Sides unless otherwise noted*

### **Choice of Salad:**

#### **House Salad**

Mixed field greens with tomato, cucumber, carrots and balsamic vinaigrette

#### **Classic Caesar Salad**

Crisp romaine with garlic croutons and Parmesan cheese topped with Caesar dressing

### **Entrees**

#### **Baked Dill Salmon**

Served with sautéed vegetables  
and a dill beurre blanc

16.95

#### **6oz Center Cut Filet Mignon**

Grilled filet mignon with a red wine demiglace,  
mashed potatoes and asparagus

23.95

#### **Chicken Picatta**

Boneless breast of chicken served with a  
lemon-chardonnay caper sauce, rice pilaf and  
seasonal vegetable medley

16.95

#### **Low Country Carolina Crab Cake**

Jumbo lump crab meat served over sweet corn  
relish and spicy remoulade sauce

19.95

#### **Healthy Fare Pork Chop**

Herb rubbed pork chop with couscous and a cucumber tomato salsa

17.95

### **Sandwiches**

#### **Larkin's Club Sandwich**

Roast turkey, smoked ham, bacon, lettuce, tomato, and mayonnaise on a classic triple-decker sandwich  
served with homemade chips

14.95

#### **Grilled Veggie Sandwich**

Roasted peppers, grilled asparagus and squash with pesto on "Chop Block" vegetable bread

13.95

\*add seasonal cheesecake for dessert 5





## Larkin's Dinner Menus

Enjoy the elegance that only Larkin's Catering and Events can provide. From cocktail receptions and fabulous buffets to our full plated, served dinners, Larkin's Catering and Events will provide you with a menu and setting you will remember.

Whether at one of Larkin's locations or the venue of your choice, Larkin's Catering and Events has a menu to suit your tastes.



## The "Riverplace" Reception

### Stationary

Your choice of gourmet cheeses served with breads and crackers

*choose 3 from our offerings:*

*Goat Cheese with Herbs*

*Danish Blue Cheese*

*Cheddar with Candied Pecans*

*Boursin Cheese*

*Dill Havarti*

*Hot Pepper Monterey Jack*

Roasted Vegetable Display with Pesto Vinaigrette

### Hot Hors D'oeuvres

Spring Rolls with Oriental Mustard

Four Cheese Macaroni Bites

Roasted Herbed Garlic Chicken Skewers

Wild Mushroom Filo Torte with Smoked Gouda

### Chef Attended Stations (Choose One)

Carved Roast Beef

*Served "au Jus" with knotted rolls, horseradish cream and whole grain mustard*

Herb Roasted Pork Loin

*Served with Dijonaise sauce and knotted rolls*

Tuscan Pasta Station

*Penne pasta and cheese tortellini tossed to order in your guests choice of alfredo, marinara or garlic oil, with a selection of Italian cheese, herbs, mushrooms, chicken, bacon, ham, and assorted roasted vegetables*

29.50 per person

\* Minimum 35 guests



## The “Falls Park” Reception

### Stationary

Your choice of gourmet cheeses served with breads and crackers

*choose 3 from our offerings:*

*Goat Cheese with Herbs*

*Danish Bleu Cheese*

*Cheddar with Candied Pecans*

*Boursin Cheese*

*Dill Havarti*

*Hot Pepper Monterey Jack*

Roasted Vegetable Display with Pesto Vinaigrette

Chilled Shrimp Cocktail with Horseradish Cocktail and Remoulade Sauces

### Butlered Hors D'oeuvres

Asian Seafood Salad, Herbed Chicken Salad and Balsamic Grilled Vegetable Salad Spoons

Roasted Garlic Puffs

Assorted Crostini and Canapes

### Hot Hors D'oeuvres

Parmesan Encrusted Chicken Skewers with Tomato Pesto

Larkin's Low Country Crab Cakes with Remoulade

Bleu Cheese Laced Meatballs

Fried Artichoke Hearts with Parmesan Dipping Sauce

### Chef Attended Stations

Carved Roast Beef

*Served “au Jus” with knotted rolls, horseradish cream, whole grain mustard*

Tuscan Pasta Station

*Penne pasta and cheese tortellini tossed to order in your guests choice of alfredo, marinara or garlic oil, with a selection of Italian cheese, herbs, mushrooms, chicken, bacon, ham, and assorted roasted vegetables*

### Dessert Station

Petit Fours, Cream Puffs, Freshly Baked Cookies and Pecan Bars

38.95 per person

\* Minimum 35 guests



### A La Carte

Create your own menu with any of these creations, or meet with an event specialist and let us customize an event just for you!

*(all prices are per piece, we recommend a selection of 4 items, and roughly enough for each guest to have 6-7 pieces)*

### Hot Selections

- |   |  |
|---|--|
| Crab Cakes with Low Country Remoulade 2.75  | Skewered Button Mushrooms with Caramelized Onions and Chipotle Barbecue Sauce 1.95   |
| Coconut Shrimp with Orange-Horseradish Sauce 3.50   | Shrimp and Grits Cake Bites with Bell Pepper Coulis 2.25   |
| Fried Green Tomatoes with Pimiento Cheese 2.25  | Assorted Quiche Bites 1.70   |
| Miniature Reuben - corned beef and sauerkraut with Russian dressing on rye toast points 2.75                | Fried Artichoke Hearts with Parmesan Dipping Sauce 2.50  |
| Chorizo Pinwheels, ground chorizo with whole grain mustard, rolled in puff pastry and baked 1.99            | Assorted Sliders – Angus Beef with Caramelized Onions, Pulled Pork with Carolina BBQ, and Black Peppered Salmon with “Tobacco” Onions 4.50 |
| Bleu Cheese Meatballs – Certified Angus Beef tossed with bleu cheese, served with roasted garlic aioli 1.95 | Spring Rolls with Oriental Mustard 2.50  |
| Parmesan Chicken Skewers with Tomato Pesto 2.25   | Four Cheese Macaroni Bites 1.75  |
| Brie and Raspberry in Filo Cups 1.95  | Roasted Herbed Garlic Chicken Skewers 1.95   |
| Herbed Parmesan Straws 1.75   | Wild Mushroom Filo Torte with Smoked Gouda 1.95  |
| Beef Tenderloin Bite Skewers with Chipotle Aioli 1.95   | Black Peppercorn Beef Skewers “au Poivre” 2.25   |

### Cold Selections

- Assorted Chilled Soup “Shots” - seasonal chilled soups 1.75
- Assorted “Spoons” -Asian Seafood Salad, Balsamic Vegetable Salad, Herbed Chicken Salad 1.95
- Southern Style Deviled Eggs 1.25
- Cherry Tomatoes with Bleu Cheese Cream and Fresh Herbs 1.45
- Chilled Roast Asparagus Wrapped with Prosciutto 2.00
- Roasted Garlic Puffs 2.00
- Assorted Sushi Roll (priced based on selections)

### Stationary Display Items

- Baked Brie in Puff Pastry with Seasonal Fruit 45.00/ wheel – 2.75 lbs.
- Chilled Hot Smoked Salmon with Tomato-Onion Chutney and French Bread (serves 20) \$145
- Individual Garden Vegetable Crudités – seasonal vegetables in cups with assorted dipping sauces 1.95
- Your choice of gourmet cheeses served with breads and crackers (market priced)
- Goat Cheese with Herbs*
- Danish Bleu Cheese*
- Cheddar with Candied Pecans*
- Boursin Cheese*
- Dill Havarti*
- Hot Pepper Monterey Jack*
- Roasted Vegetable Display with Pesto Vinaigrette 2.25 person
- Chilled Shrimp Cocktail with Horseradish Cocktail and Remoulade Sauces 2.95 each



## **Chef Attendant Action Stations**

*Stations Require an Attendant at \$55 per station*

*\*15% discount on each station when added to Wedding or Reception Package*

### **Tuscan Pasta**

*Penne pasta, cheese tortellini, tossed to order with marinara, Alfredo and olive oil and garlic served with fresh Italian selections, including garlic, parmesan and mozzarella cheeses, herbs, mushrooms, chicken, bacon, Italian ham, artichokes,*

16.95/person

### **South Philly Cheese Steak Station**

*Thinly sliced rib eye, grilled to order with red and green peppers, onions, mushrooms, and white cheddar and provolone cheeses.*

13.95/person

### **Larkin's Award Winning Shrimp & Grits Station**

*Creamy stoned ground grits with shrimp in our creamy low country gravy*

15.95/person

### **A Taste of the Orient Stir Fry Station**

*Chicken, beef, or shrimp stir-fried to order with assorted Chinese vegetables, including shitake mushrooms, water chestnuts, carrots, broccoli, peppers, and onions*

16.95/person

### **Korean Noodle Bar**

*Soba noodles, rice noodles, miso, mushrooms, sprouts, eggs, kale, tofu, shrimp, chicken and pork with all the traditional noodle bar condiments.*

14.95/person

### **Antipasti**

*Grilled and marinated vegetables, including artichoke hearts, roasted peppers, Mediterranean and green olives, Pepperoni, Genoa salami, pepperoncini, provolone, Parmesan, fresh mozzarella cheeses, and artisan breads and crackers*

14.95/person (no attendant needed)

### **South of the Border Quesadilla Station**

*Chicken and pork in flour tortillas grilled to order with Monterey jack cheese, assorted toppings including peppers and onions, pico de gallo, sour cream, chives, cheddar cheese, pepper jack cheese, and goat cheese.*

14.95/person

### **Whole Pig Barbecue Station**

*Whole Suckling Pig, Slow cooked on our kettle cooker, pulled and served with cole slaw, mustard based sauce, vinegar based sauce, and a tomato based sauce.*

Market Price

### **Mashed Potato Martini Bar**

*Yukon gold and mashed sweet potatoes served in martini glasses with assorted toppings including goat cheese, Parmesan cheese, sour cream, garlic, herbs, scallions, bacon, cheddar cheese, mushrooms, ham, marshmallows, brown sugar, cinnamon, cranberries, and raisins*

12.95 (18.00 with lobster meat)



### **Event Enhancements**

*These are a great way to end an evening with a special touch, or to serve after the guests are done dancing.*

#### **Breakfast Station**

*Great for after-reception parties, or the last hour of your event!*

*Steak and Scrambled egg crostini, chicken biscuits, miniature grilled cheese, French toast "forks" and miniature cinnamon rolls.*

*8.95/person (no attendant required)*

#### **Out to the Ball Game**

*Beef sliders with caramelized onion, pulled pork sliders with Carolina cole slaw, miniature milkshakes served in shot glasses, and French fries with cheese, chili, mustard, ketchup, and mayonnaise.*

*12.00 / Person*

#### **S'mores Dessert Station**

*Classic Family Favorite with a Larkin's twist! Build your own S'mores over an iron grill surrounded by stones.*

*8.95/person*

#### **Strawberry Shortcake Station**

*Lady fingers, fresh strawberries, whipped cream for your guests to build their own!*

*8.95/person (no attendant required)*

#### **Cookies and Milk Station**

*Miniature assorted homemade cookies, resting on top of shot glasses of cold milk.*

*\$3.95/person*



## Larkin's Themed Buffet Menus

### The G-Vegas Dinner Buffet

Sliced Prime Rib of Beef with Red Wine Demi  
 Baked Herbed Salmon with Chardonnay and  
 Mustard Beurre Blanc, Roasted Rosemary  
 Chicken Breast with Wild Mushroom  
 Reductions, Medley of Seasonal Vegetables,  
 tossed in butter and herbs, Roasted Red Skin  
 Potatoes, Wild Rice, Tossed Caesar Salad  
 Assorted Desserts  
 37.50

### An Evening in Venice

Chicken Parmesan, Meat or Vegetable  
 Lasagna, Penne Pasta Alfredo, Angel Hair  
 Pasta with Marinara, An Array of Marinated  
 Vegetables, Italian Cheeses, Olives and  
 Pepperoncini, Mixed Green Salad with  
 Balsamic Vinaigrette, Tossed Caesar Salad,  
 Garlic Bread,  
 Cannoli and Tiramisu  
 32.00

### Walking in Memphis

Pulled Barbecue Pork, Barbecue Chicken  
 Baked Beans, Old Fashioned Potato Salad,  
 Cole Slaw, Corn on the Cobb (or Creamed  
 Corn Casserole), Home Fried Potatoes,  
 Corn Bread and Southern Biscuits,  
 Fresh Baked Cookie Assortment  
 24.95

### A Taste of the South

Buttermilk Battered Chicken, Barbecued Beef  
 Brisket, Corn Fritters, Southern Green Beans,  
 Honey Glazed Carrots, Toasted Rosemary  
 Potatoes, Mixed Green Salad, Cole Slaw,  
 Country Biscuits  
 Fresh Seasonal Cobbler  
 27.95

### Low Country Boil

Traditional "Boil" with Large Shrimp, Chicken,  
 Sausage, Corn on the Cob, Yukon Gold  
 Potatoes, Marinated Green Bean Salad, Cole  
 Slaw, Farfalle Pasta Salad, Mixed Greens  
 Salad, Corn Bread and Biscuits,  
 Seasonal Cobbler and Bourbon Pecan Pie  
 34.00

### The Cook Out

Fresh Angus Beef Burgers, All Beef ¼ lb Hot  
 Dogs, Barbecue Chicken, Baked Beans, Old  
 Fashioned Potato Salad, Cole Slaw,  
 Tomatoes, Lettuce, Onion, Pickles, Sliced  
 Swiss and Cheddar Cheeses,  
 Fresh Seasonal Fruit Salad, Penne Pasta  
 Salad, Fresh Baked Cookie Assortment  
 19.00



## Create Your Own Dinner Menu

**\*\*Plated dinners for events with more than 30 Guests MUST preorder\*\***

*All served dinners include a Salad Course, Main Course with the Chef's Selection of Vegetables and Starch and a Dessert Course*

### Starter:

House Salad ~ Caesar Salad ~ She Crab Soup (+ \$1)

### Choice of Entree

#### **Hot Smoked Salmon**

*Hot smoked salmon with three-cheese risotto and a mushroom cream sauce 35.00*

#### **Oscar Tenderloin**

*Tenderloin of beef topped with crabmeat and Sauce Maltese 49.00*

#### **Filet Mignon**

*7oz Black Angus filet mignon served with mashed potatoes and fresh asparagus 45.00  
(9oz =49.00)*

#### **Prime Rib**

**(Minimum 10 orders)**

*Roasted prime rib served with horseradish cream sauce & au jus 34.00*

#### **Free-range Chicken Breast**

*Country-style chicken breast wrapped in bacon with mashed potatoes, broccolini, and a bleu cheese béchamel sauce 35.00*

### "Happy Couple" Duets

#### **4oz Filet Mignon &**

#### **4oz Baked Salmon Filet**

*served with demiglace and lemon butter sauce 46.00*

#### **4oz Filet Mignon &**

#### **Roast Herbed Chicken Breast**

*served with demiglace 42.00*

#### **4oz Filet Mignon &**

#### **Low Country Crab Cake**

*with demiglace and remoulade sauce 43.00*

#### **Herbed Chicken Breast &**

#### **Baked Salmon Filet**

*with mushroom sauce and lemon butter 39.00*

**Custom Surf & Turf – Market Price**

### Dessert Course

House Made Cheese Cake or Crème Brûlée





## The Larkin's on the River Wedding

*An elegant menu, designed to allow your guests to mingle, enjoy the fabulous ambiance afforded by our facilities and celebrate your wedding day!*

### Cocktail Hour

Your choice of gourmet cheeses served with breads and crackers

*choose 3 from our offerings:*

*Goat Cheese with Herbs - Danish Blue Cheese - Cheddar with Candied Pecans*

*Boursin Cheese - Dill Havarti - Hot Pepper Monterey Jack*

Roasted Vegetable Display with Pesto Vinaigrette

Fresh Spinach & Artichoke Dip with Crisp Pita Chips

Assorted Crostini: *Asian Shrimp Salad, Salmon Roulade, Beef Tenderloin, and Grilled Vegetable*

### Hot Hors D'oeuvres

Parmesan Encrusted Chicken Skewers with Tomato Pesto

Tenderloin Bite Skewers with Chipotle Aioli

Carolina Coast Crab Cakes

Quesadillas

### Carving Station

**Carved Tenderloin with Silver Dollar Rolls**

"au Jus" and horseradish cream sauce

### **Please Select Two Salads:**

Fava & Butter Bean Salad with Roasted Peppers and Onions

New Potato Salad

Seasonal Vegetable Salad

Farfalle Pasta & Herb Salad

Mixed Green Salad with Assorted Dressings

34.00 (\*Additional attendant required for every 125 guests)



## The Taste of Greenville Wedding

*This menu offers an upscale, sophisticated and creative twist on traditional Carolina cuisine, much like the new downtown Greenville; it will impress your guests and satisfy everyone's culinary palate.*

### Cocktail Hour

Assorted Baked Brie with Seasonal Fruit in Puff Pastry  
*Choose from Apricot, Peach Caramel and Pecan, or Dried Cranberry*  
Spinach & Artichoke Dip with Pita Bread and Tortilla Chips  
Butler Passed Crostini with Tenderloin and Horseradish, Smoked Salmon Roulades,  
Asian Shrimp Salad  
Butler Passed Roasted Garlic Puffs

### Hot Hors D'oeuvres Station

Fried Artichoke Hearts with Parmesan Dipping Sauce  
Coconut Shrimp with Orange Horseradish Dipping Sauce  
Chorizo Pinwheels  
Teriyaki Beef Tenderloin Skewers with Thai Peanut Sauce

### Chef Action Stations

**Carved Tenderloin with Au Poivre Sauce**  
served with knotted rolls

**Larkin's AWARD WINNING Shrimp & Grits**  
Cooked to order and served in martini glasses

### **Please Select Three Salads:**

Fava & Butter Bean Salad with Roasted Peppers and Onions  
Roasted Asparagus Salad  
New Potato Salad  
Mixed Green Salad with Balsamic Vinaigrette  
*42.50 (2 attendants needed per 125 guests)*



## Bar & Beverage Options

There are several ways to handle beverage service for your event. We can offer specific “signature” cocktails of your choice, we can create something specifically for you, or we can offer any selections that we carry within the restaurant.

Our Sommelier and Mixologists can source just about any special beer, wine or liquor that you would like to serve. However, if there is a specific beer, wine or liquor that you would like us to serve that we do not typically carry, you will be required to purchase the amount that we purchase.

### **Bar Arrangements:**

**Hosted Unlimited Open Bar** – per person price...\$25/person – beer, wine, soft drinks and tea - \$35 (includes house liquors) – four hours

**Full Cash Bar** – Guests would pay for their own beverages.

**Full Host Bar** – The host pays for all beverages (based on consumption)

**Hosted Beer, Wine, Soft Drinks & Cash Cocktails** – Host pays for beer, wine and soft drinks. Cocktails are available, however guests pay for their own. (based on consumption)

**Hosted Beer, Wine, Soft Drinks (no Cocktails)** – Host pays for beer, wine and soft drinks. No liquor is available. (based on consumption)

**Hosted Bar to Set Dollar Limit, Then Cash Bar** – Once the bar tab reaches a predetermined level, the bar goes to cash. (based on consumption)

**Hosted bar to Set Time, Then Cash Bar** – Bar is hosted until a predetermined time, then goes to cash. (based on consumption)

***Guests are not permitted to bring in their own alcohol***

***\*\*Larkin's reserves the right to refuse service of alcohol to any guest\*\****



## Beverage Choices

### Liquor Service

#### House - 5/drink

Dewar's Scotch  
Seagram 7 Whiskey  
Jim Beam Bourbon  
Gordon's Gin  
Smirnoff Vodka  
Bacardi Rum

#### Premium - 6/drink and up

Crown Royal Whiskey  
Jack Daniels Bourbon  
Tanqueray Gin  
Ketel One Vodka  
Captain Morgan's Rum

### Beer Service

#### Domestic – 3.50

Budweiser  
Bud Light  
Michelob Ultra

#### Premium / Import – 4.50 and up

Heineken  
Corona  
Amstel Light  
Thomas Creek

### Wine Service

#### 6 /Glass or 29/Bottle

Chardonnay - Pinot Grigio - White Zinfandel - Cabernet - Merlot - Pinot Noir



## Rental Options

The items listed below are some additional options to enhance your event. Please remember the **prices are subject to change**, based on availability and pricing from our suppliers.

### Chairs



Wooden Padded Chairs  
*3.25 each*



Chivari Chairs  
*7.00 each*



Standard Chair  
*1.50 each*

### Other Popular Items

- Japanese Lanterns – Available in the Wyche Hall and the Cabaret Room 700
- Additional Lighting Options Also Available
- Plant Package (Fichus trees with lights, ferns, palms, and peace lilies) 500
- Wrought Iron Garden Arch 9' 70
- White Lattice Garden Arch 65
- Column 40" 14
- Column 72" 18
- 70 x 70 Colored Linen Overlays in Standard Fabric 9



## Larkin's Preferred Vendor List

*Larkin's works closely with the following vendors, and can consolidate the billing.*

### Coordinator

Love This Little City, Jennifer Dennis  
<http://www.lovethislittlecity.com>

### Cake Decorator



Kathy and Company, Kathy Norris  
[www.kathyandcompany.com](http://www.kathyandcompany.com) ~ 864-246-0107

### Photographers



Jana Candler Photography

[www.janacandlerphoto.com](http://www.janacandlerphoto.com) ~ 864-313-6990

J.Jones Photography, Josh Jones

[www.joshjonesphoto.com](http://www.joshjonesphoto.com) ~ 864-477-9171

### Lighting Company



Optrics ~ [www.optricsltd.com](http://www.optricsltd.com) ~ 864-525-9804

### Rental Company



Professional Party Rentals

[www.professionalpartyrentals.com](http://www.professionalpartyrentals.com) ~864-627-8808



## Alternate Vendors

### Photographers

Chris Isham Photography	<a href="http://www.chrisishamphotography.com">www.chrisishamphotography.com</a>	864-414-1024
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### Wedding Coordinators

All In The Details	<a href="http://www.allinthedetails.us">www.allinthedetails.us</a>	864-525-9018
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### Wedding Services / Officiates

South Carolina Ceremonies	<a href="http://www.southcarolinaceremonies.com">www.southcarolinaceremonies.com</a>	864-525-7725
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### DJs / Music

G-Vegas DJ	<a href="http://www.alleycatsdj.com">http://www.alleycatsdj.com</a>	864-834-2131
Life of the Party	<a href="http://www.lifeofthepartydj.com">www.lifeofthepartydj.com</a>	864-834-3632
Wedding Music of the Upstate	<a href="http://www.upstatedweddingmusic.com">www.upstatedweddingmusic.com</a>	864-238-6361

### Wedding Cakes

Couture Cakes	<a href="http://www.couturecakesofgreenville.com">www.couturecakesofgreenville.com</a>	864-288-6610
Gretchen Abs Cakes	<a href="http://www.gretchensabscakesandcafe.com">www.gretchensabscakesandcafe.com</a>	864-297-3095
Swiss Bakery	<a href="http://www.facebook.com/thebakeryoffagusta">www.facebook.com/thebakeryoffagusta</a>	864-282-8580



## Testimonials

“Thank you for everything you did to create our special day. We know you made an extra effort to create our vision inside. All of your efforts paid off in a beautiful room. We truly appreciate everything. Also, the food was outstanding. We are pleased with our Larkin’s experience – you exceeded our expectations. . .” ~ **Kimberly and Clinton Gibson**

“Thanks again for doing such a wonderful job with the (off-site) event last night. The food was excellent, and everything looked great!” ~ **Jimmi Leigh Griffin (ScanSource)**

“Kimberly, thank you so much for all you did to make my wedding reception the beautiful, fun, and memorable event that it was! From the beginning everything was handled professionally and in a timely manner. I’m really happy Larkin’s took over ownership of the Sawmill! The food was excellent and the servers were so polite and congratulatory . . . I will certainly recommend the Sawmill to anyone. Thanks again and keep up the good work!” ~ **Natalie Decker Gardner**

“I just wanted to tell you how wonderful you made my wedding day!!!! Everything that Larkin’s did for us was incredible!!!! You all are the BEST! Thank you SOOO much! It was a beautiful day!” ~ **Christie Cole**

“I want to write you a more formal thank you, but I just have to let you know that everything was excellent last night. Everyone has said this was their favorite venue by far. They loved the food, the atmosphere, and the service. So many of your staff really stepped up and went out of their way to serve us. Thank you for everything you and your staff did to make our Christmas dinner a success. It really made my job so easy. It was such a pleasure to work with you all. I have a feeling we will be back next year. ☺” ~ **Jennifer Escontrias**

“I want to thank you and your staff for making our Synnex holiday party a big success. Everyone was so complimentary of the venue and the big beautiful poinsettias. The food was superb and the service was excellent, the servers and bar tenders, right down to the valets! My vendors, my Senior VP and my CEO were very impressed” – **Wanda Williams, Synnex**

“So many people have called me and told me how impressed they were with The Sawmill. While at the reception many guests came and told us how wonderful the food was. We knew it would be excellent with the Larkin’s reputation and y’all did not disappoint! We will certainly be recommending y’all!” ~ **Nancy McFadden**

“Larkin’s was so great to work with. The wedding was beautiful and we got so many wonderful comments from our guests about how beautiful the building was, and how delicious the food was. Kimberly was very helpful during the planning process, and allowed me to make many changes. I would recommend Larkin’s to anyone getting married, you won’t be able to find a more gorgeous place” ~ **Heather and**