



HOTEL
BENNETT
CHARLESTON



WEDDING MENU

2019 - 2020 season



HOTEL BEN

404

WELCOME

Congratulations on your upcoming wedding!

We are honored that you are considering Hotel Bennett for your special event. Hotel Bennett provides a one-of-a-kind setting where Charlestonian gentility meets European classic design. Here you'll find every personal detail addressed alongside bespoke spaces and world-class service.

Let our expert Wedding Specialists guide you through every detail in the planning of your event. We have created menus to delight the most discerning palates and experts who understand that planning is simply the first step in bringing your vision to life.

Yours in Hospitality,

Hotel Bennett Wedding Specialists

WEDDING TIMELINE

Whether you prefer casual or formal, understated or over the top, intimate and small or a gathering of many, Hotel Bennett has a selection of indoor and outdoor settings so you may customize your celebration. Our wedding experts will help guide you through every detail as you plan for this most special day:

Phase One

Determine the total budget for the venue including ceremony, reception and lunch/dinner

Decide on rehearsal venue, morning after brunch

Review your options for preferred season / month, day of the week, time of the day

Review any special menu needs (ethnic, dietary)

Confirm locations for ceremony, reception and lunch/dinner.

Decide on officiate for ceremony

Establish how many guests will require rooms at the resort and the rates

Contract DJ/band

Contract florist

Contract videographer and/or photographer

Ground transportation requirements for bridal party

Book Wedding Planner if you haven't done so already

Phase Two (4 to 6 months out)

Send out save the date cards with information on reserving guest accommodations

Meet with a Wedding Specialist to create menus

Meet with Hotel Bennett Pastry Chef to discuss cake design

Decide on linens and table layouts

Set spa appointments and make arrangements for hair, makeup, nails

Determine if childcare will be needed on site during celebration

Phase Three (3 months out)

Set menu and cake tastings

Confirm guest count

Confirm guest room accommodations needed

Review timeline of the celebration with Wedding Specialist

Finalize seating arrangements



WEDDING OVERVIEW

Enhancements Included in all Wedding Packages

Menu Tasting

(50 guest minimum)

For four guests, three months prior to the wedding date

Selection of House Linens

Full length table linens and napkins

Votive Candles

Sparkling Wine Toast & Cake Cutting

Dance Floor & Staging

Overnight Accommodations for The Bride & Groom

On the night of the wedding

Complimentary Sparkling Wine & Macarons

For the newlyweds in their guest room

First Anniversary Stay

One night stay on your first anniversary

Reduced Guest Room Rates

For overnight contracted room blocks

WEDDING PACKAGE PRICING

Packages include four hour premium bar, wine service with dinner, and sparkling wine toast

Stations Package

Six Passed Hors D'oeuvres
Salad Station
Two Dinner Stations
Three Family Style Sides
Wedding Cake

\$230 per guest during peak season | \$195 per guest during off-peak season

Plated Package

Six Passed Hors D'oeuvres
Plated First Course
Plated Entrée
Three Family Style Sides
Wedding Cake

\$240 per guest during peak season | \$205 per guest during off-peak season

ADDITIONAL WEDDING FEES

Valet Event Parking

For the Day

18.00

Overnight

38.00

TASTING DAY

SUGGESTIONS FOR A SUCCESSFUL TASTING

We look forward to welcoming you for a tasting. This important event with our Wedding Specialist and culinary team will define the selection of your wedding menus. This is a unique opportunity to impart your vision to our staff to ensure we are jointly creating your dream wedding into a reality.

The Tasting Will Include:

- Hors D'oeuvres – selection of eight options
 - First Course – selection of two options
 - Entrée Course – selection of three options
 - Family Style Sides – selection of three options
 - Wedding Cake – selection of three options
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- Make certain that you have fully discussed the menu. Combining your personal preferences with guidance from your Wedding Specialist will enable you to narrow your choices to a couple of items, and then selecting one. Your wedding is not the time to experiment – we recommend not deviating from your personal preferences and to allow our chefs to interpret your personal palate to create an exceptional culinary experience.
 - Share preferences prior to your tasting. This will allow us to prepare the experience with your unique tastes in mind.
 - We encourage you to have something light to eat before you arrive to the menu tasting.
 - Once you have tasted each item, please share your thoughts and preferences with your Wedding Specialist and the Chef. Utilize this time to ask questions and make requests directly with the chef.
 - Your Wedding Specialist will take notes on everything that is discussed and decided upon at your tasting.
 - Your tasting will be scheduled at least three months prior to your wedding date. Tasting times are Wednesdays or Thursdays at 2:00 p.m. and 4:00 p.m. With the understanding that these days and times may not work, we would be happy to consider alternatives to best accommodate your availability.
 - Your tasting is complimentary for the first four guests; 90.00 per each additional guest.

CANAPÉS

Kindly Select Six

6.00 per guest for each additional selection added

COLD-PASSED CANAPÉS

Lamb Tartar with Mint on a Wonton Chip and Radish
Boursin Cheese and Prosciutto topped with Brandied Cherries
Duck Confit with Salt-Whipped Truffle
Tuna Tartar on Benne Wafer
Salmon Mousse with Caviar on Potato Chip
Deviled Egg with Pickled Vegetables
Shrimp Rémoulade or Cocktail
Crab Maison en Phyllo
Filet with Roasted Red Pepper, Panna Cotta and Olive Tapenade on a Crostini
Smoked Salmon Rosette and Citrus Crème on Cucumber Medallion

HOT-PASSED CANAPÉS

Apple and Blue en Phyllo
Crab Beignets with Lemon Aioli
Mini Crab Cake with Spicy Rémoulade
Filet Wellington with Black Pepper Demi-Glace
Fried Oysters with a Creole Mustard Hollandaise
Tempura Shrimp with Béarnaise
Eggplant Bâtons with Powdered Sugar
Fried Goat Cheese with Red Pepper and Apricot
Tomato Tart with Feta and Oregano
Fried Green Tomato with Pimento Cheese
Cleaver-Chopped Chicken with Melted White Cheddar Mini Sandwich
Grit Cake with Cajun Shrimp
Chicken and Waffle Bites
Pork Belly with Pickled Onion and Dijon Aioli on a Tostada

DISPLAYS

per guest

Artisanal Charcuterie and Cheese Table with
Seasoned Croutons

24.00

Chilled Seasonal Shellfish with Cocktail Sauce,
Remoulade and Shallot Tarragon Mignonette

(Minimum 25 per Selection)

Jumbo Shrimp

6.50 each

Clams

5.75 each

Mussels

5.75 each

Oysters on the Half Shell

5.75 each

Crab Claws

6.50 each

Seasonal Ceviche

6.75 each

Caviar Display showcasing Hackleback,
Smoked Trout and Louisiana Choupique

100.00

Grilled Vegetables with Hummus, Tzatziki, and Pita Chips

22.00

PLATED DINNER

Plated Dinner Includes Freshly Baked Rolls with House-Whipped Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

FIRST COURSE

Kindly Select One

Shellfish Chowder with Crab, Shrimp and Plump
Oysters in a Light Tomato Broth and Gremolata

Mushroom Cream with a Truffle Herb Oil Garnish

She-Crab Soup with Creamy Roasted Pine Nuts

Chicken and Dumplings with Bone Broth, Braised
Greens and Grated Parmigiano - Reggiano

Caesar Salad, Freshly Squeezed Lemon Juice, Garlic
Crouton Debris and Grated Parmigiano - Reggiano

Autumn Salad, Baby Arugula with Julienne Apple and Endive, Creole
Mustard Vinaigrette Candied Pecans and Blue Cheese Garnish

Mixed Greens with Garlic, Cherry Tomatoes and Aged Balsamic Vinaigrette

Niçoise Salad, Green Beans, Potatoes, Boiled Egg, Baby Greens and a
Dijon Vinaigrette

MAIN COURSE

Kindly Select One

New York Strip and Garlic Butter

Sautéed Local Catch with Sautéed Pepper and Onion in a Creole Broth

Roasted Chicken Breast with Sauce au Vin, White Wine, Mushrooms, Green Onions

Petite Filet and Meunière Butter

Broiled Salmon with Herb Tomato Concasse and Herbsaint Cream Sauce

Braised Short Rib with Glazed Carrots and Sauce Daube

Saffron Arancini Stuffed With Mozzarella, Breaded and Lightly Fried over
White Bean Puree and Marinated Roasted Tomatoes

STEAK HOUSE DUO

Additional 18.00 per guest

Kindly Select One

Petite Filet and Maine Lobster Tail with Béarnaise

Roasted Chilean Sea Bass with Shrimp and Crab-Stuffed Eggplant

ACCOMPANIMENTS

Kindly Select Three

For additional accompaniments, please add \$8 per guest

Lyonnais Potatoes

Duchess Potatoes

Au Gratin Potatoes

Creamed Spinach

Grilled Asparagus Spears with Oven-Roasted Tomatoes

Brown Butter Mushrooms

Fried Brussel Sprouts with Creole Seasoning

STATIONED DINNER

Stationed Dinner Includes Freshly Baked Rolls with House-Whipped Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

SALAD STATION

Mixed Greens, with Red Onions, Cherry Tomatoes, Sliced Cucumbers and a Creamy Roasted Shallot Dressing or a Creole Mustard Vinaigrette

Roasted Tomato and Mozzarella Orecchiette Pasta Salad with White Balsamic, EVOO, Fresh Basil and Pine Nuts

Caesar Salad, Freshly Squeezed Lemon Juice, Garlic Crouton Debris and Grated Parmigiano - Reggiano

CULINARY CHOPPING BOARD

Kindly Select Two

Broiled Side of Local Catch Amandine on the Shell with Meunière Butter and Lemons

Broiled Salmon Filet with Lemon Caper Beurre Blanc

Steak House Cuttings:

(culinary attendant required for carving stations)

Filet Roast with Béarnaise and Thyme Jus

Prime Rib with Horseradish, Horseradish and Garlic Jus

Pork Crown Roast with Homemade Applesauce and Garlic Jus

Quail/Ducken: Quail, Duck and Chicken Breast Stack with Mushroom Jus

ACCOMPANIMENTS

Kindly Select Three

For additional accompaniments, please add \$8 per guest

Lyonnais Potatoes

Duchess Potatoes

Au Gratin Potatoes

Creamed Spinach

Grilled Asparagus Spears with Oven-Roasted Tomatoes

Brown Butter Mushrooms

Fried Brussel Sprouts with Creole Seasoning

DESSERT STATION

Kindly Select Four

20.00 per guest

Lemon Meringue Tarts
Salted Caramel Cream Puffs
Opera Cake
Mixed Berry Tarts
Black Forest Cups
Pecan Tarts
Chocolate Duchess
Camellias' Cake Cups
Coconut Lime Cake

WEDDING CAKE

Vanilla Bean Sponge Cake Filled with Tahitian Vanilla Diplomat Cream
and Fresh Berries

Pistachio Cake Filled with Orange Marmalade and Grand Marnier Cream

Double Chocolate Cake Filled with 62% Dark Chocolate Mousse

Charleston's Red Velvet Filled with Scented Lemon Cream Cheese Buttercream

Lemon Sponge Cake, Guava Passion Fruit Marmalade, Coconut Cream

Almond Cake, Salted Caramel Mousseline, Crush Almond Toffee

Frangelico-Soaked Vanilla Cake, Milk Chocolate Mousseline,
Toasted Hazelnut Spread

Almond Cake, Espresso Diplomat Cream, Venezuelan Chocolate Whipped Ganache

LATE NIGHT SNACK STATION

2-Hour Display Time

SLIDER STATION

Kindly Select Three

30.00 per guest

Served with Housemade Tomato Jam, Sweet and Spicy Pickles and Heirloom Potato Chips

Roast Pork with Garlic Jam BBQ Sauce

Mini Crab Cake with Bibb Lettuce, Spicy Rémoulade

Braised Short Rib with Pickles, Cheddar Cheese, Dijonaise

Grilled Chicken with Black Pepper Aioli and Butter Lettuce

Beef Slider with Cheddar Cheese, Housemade Pickle Relish, and Comeback Sauce

GRILLED CHEESE STATION

20.00 per guest

Served with Housemade Tomato Jam, Sweet and Spicy Pickles and Heirloom Potato Chips

Camembert Grilled Cheese with Prosciutto and Apple

Three Cheese Blend with Honey Butter Toasted Brioche

Traditional Cheddar Cheese on Toasted Brioche

FLATBREAD STATION

24.00 per guest

Bacon - Roasted Red Pepper, Cheddar, Green Onion

Mushroom & Kale - Roasted Shiitake, Kale, Shaved Parmesan, Truffle Salt, Mozzarella

Margherita - Tomato, Basil, Mozzarella

BEVERAGE SELECTIONS

HOUSE BEER

Budweiser | Bud Light | Michelob Ultra | Corona | Heineken | Stella
Westbrook IPA | Coast Kölsch
Clausthaler Original N/A | Clausthaler Dry-Hopped N/A

HOUSE WINE

SPARKLING

Louis Pedrier Brut - Bourgogne, France | Col Mesian Cuvee Rose - Veneto, Italy

WHITE

Castlefeder Pertico Pinot Grigio - Delle Venezie, Italy | Proverb Rose - California
Merf Chardonnay - Columbia Valley, Washington

RED

Proverb Pinot Noir - Sonoma County, California
Terrazas de los Andres Cabernet Sauvignon "Altos del Plata" - Mendoza, Argentina

PREMIUM LIQUOR

Included with Package

Beefeater Gin | Milagro Silver Tequila | Rittenhouse Rye Jefferson Small Batch
Tito's Vodka | Dewar's Scotch | Bacardi Superior Rum |
Captain Morgan Spiced Rum | House Wine | House Beer

ULTRA-PREMIUM LIQUOR

Bar Enhancement, 10.00 Per Person

Bombay Sapphire Gin | Casamigos Blanco Tequila | Mitchers Rye
Bulleit Rye | Grey Goose Vodka | Famous Grouse Scotch | Clement VSOP
Captain Morgan Spiced Rum | House Wine | House Beer

SUPREME LIQUOR

Bar Enhancement, 20.00 Per Person

Nolets Gin | Don Julio Reposado Tequila | Russell's Rye 6 yr Jefferson
Reserve | Belvedere Intense Vodka | Johnnie Walker Black Scotch

BEVERAGE UPGRADES & ENHANCEMENTS

Add any Ultra-Premium pour to your bar for an additional \$8 per person, each

Add any Supreme pour to your bar for an additional \$10 per person, each

Add Red Bull \$7 per can, on consumption

Custom Signature Cocktail \$16 per drink

Custom Seasonal Mocktail \$8 per drink

WELCOME RECEPTION

2-Hour, \$100 per person

BEER AND WINE BAR
FEATURING A HIS AND HER SIGNATURE COCKTAIL

TWO PASSED CANAPÉS

DISPLAY STATION

Kindly select one station

GRILLED CHEESE STATION

Kindly select two

Camembert Grilled Cheese with Prosciutto and Apple
Three Cheese Blend with Honey Butter Toasted Brioche
Traditional Cheddar Cheese on Toasted Brioche

FLATBREAD STATION

Kindly select two

Bacon - Roasted Red Pepper, Cheddar, Green Onion
Mushroom & Kale - Roasted Shiitake, Kale, Shaved Parmesan, Truffle Salt, Mozzarella
Margherita - Tomato, Basil, Mozzarella

SLIDER STATION

Kindly select two

Roast Pork with Garlic Jam BBQ Sauce
Mini Crab Cake with Bibb Lettuce, Spicy Rémooulade
Braised Short Rib with Pickles, Cheddar Cheese, Dijonaise
Grilled Chicken with Black Pepper Aioli and Butter Lettuce
Beef Slider with Cheddar Cheese, Housemade Pickle Relish, and Comeback Sauce

DESSERT DISPLAY

Kindly select two

Lemon Meringue Tarts
Salted Caramel Cream Puffs
Opera Cake
Mixed Berry Tarts
Black Forest Cups
Pecan Tarts
Chocolate Duchess
Camellias' Cake Cups
Coconut Lime Cake

FAREWELL BRUNCH

2 hour, \$46 per person

Bloody Marys and Mimosas Available at \$13 each

FROM THE GRIDDLE

Kindly select one

Stacks of Pancakes with Whistle Pig Cask Syrup

Brioche Pain Perdu with Praline Caramel Sliced

BERRIES, OATS, AND GRAINS

Fruit, Melons, Citrus and Berries

Greek Yogurt with Granola and Dried Fruit

MAKE-YOUR-OWN GRITS AND SCRAMBLED EGG BOWL

(toppings to include)

Lardons

Pimento Cheese Green Onions

Feta and Tomato Concasse

Cinnamon and Apple

Local Honey and Nut

Maple Syrup and Macerated Berries

Pan Seared Local Shrimp *additional 5.00 per guest*

SANDWICHES, SIDES, AND SWEETS

Grilled Sausage Patties and Andouille Link

Poached Eggs with Smoked Deviled Ham Spread, English Muffin and Sauce Choron

Drop Biscuit with Honey Butter; Hot Pepper Jelly; Thin, Fried Chicken; and Red-Eye Gravy

La Pâtisserie Selection to Include Croissants, Blueberry Muffins, Pain Aux Raisin

BEVERAGES

Freshly Brewed Coffee

Hot Tea

Fruit Juices (*kindly select two*): Apple, Orange, Cranberry, Tomato or Grapefruit

CATERING AND EVENT INFORMATION

GUARANTEES

To ensure adequate preparation, a guarantee of the number of persons attending is required by 10:00 a.m. three (3) business days prior to the event day. You will be charged for the guarantee or the number served, whichever is greater. In the event that no guarantee is given, the original number of guests as noted on the banquet event order will be used for the billing. The hotel will overset banquet rooms by 5% of the food and beverage guarantee associated with said event. Increase in guarantee within the three-business day period will become the set and guarantee.

MEETING ROOM SET-UP

The client will confirm the set-up of the meeting space on the Banquet Event Order (BEO). If significant changes to the set-up are requested after the meeting room has been set by the hotel, a labor fee of 250.00 will be assessed at the discretion of the hotel.

SERVICE & LABOR

All Chef Attendant & Bartender fees are subject to 9% tax.
These fees will apply to menu items where indicated with a (*) sign

Chef Attendant: 200.00 per attendant / 2 hrs.
(50.00 per additional hour, (1) chef required per 75 guests)

Coat Check Attendant: 150.00 per attendant
(1 attendant per 100 guests)

Additional Banquet Staff: 100.00 per server,
per hour (4-hour minimum)

Bartender: 200.00 per attendant / 4 hrs.
(50.00 per additional hour, (1) bartender required per 75 guests)

TAXES AND SERVICE CHARGES

Client agrees to pay, in addition to the prices agreed upon, all State and Local Taxes (11% food and beverage and an additional 5% liquor tax — subject to change) and service charges (currently at 24% — subject to change). Please note the Service Charge is subject to Tax.

SERVE TIME

All breakfast, lunch and dinner buffets are priced for two (2) hours of service. All breaks are priced for one (1) hour of service. In the event you wish to increase the length of service time, please contact your catering representative for pricing information.

SPECIAL MEAL ORDERS

Special meals are defined as those meals requested in addition to the principal menu. Special meals must be included in the guarantee. Vegetarian and kosher meals are available upon request. Please notify your catering representative of any other special dietary requests.

OUTSIDE FOOD & BEVERAGE

Neither the client, his/her guests, nor invitees will be permitted to bring food and/or beverages of any kind into the hotel without written permission of the hotel. In the event such permission is granted, the hotel is authorized to charge for the service of food and beverage.

SPECIAL SERVICES

Should you require entertainment, photography, floral, specialty linen or décor, your catering representative can provide a listing of preferred vendors or assist you in making these arrangements.

SHIPPING

To ensure efficient handling and storage of materials, boxes must be sent no more than three (3) days prior to the event start date. Items shipped or handled will be billed at 10.00 per box for handling and storage or 250.00 per pallet.

SIGNAGE

The hotel will, unless otherwise instructed, post your program daily in the public areas. All signs must be professionally lettered. Absolutely no signage will be placed in the lobby, guest room floors, or in the elevators. Signage is allowed anywhere on the Ballroom Level. Please refrain from taping or affixing any signage to hotel property.

PARKING

Valet day parking is 18.00 and 38.00 overnight. This is subject to change. Valet may be hosted by the customer or guests may pay on their own.

DEPOSITS

All mutually agreed upon contracts between the hotel and client will require a deposit based on the value of the agreement.

CANCELLATION

In the event of cancellation for any reason, all deposits and payments are non-refundable and non-transferable. Cancellation fees will also apply according to contract schedule.

FINAL PAYMENT

The total estimated cost of the event is required three (3) business days prior to the event or based on contract agreement. Payment may be made with a credit card, cashier's check or wire transfer.

AUDIO-VISUAL

State-of-the-art audio-visual equipment and lighting can be arranged through our audio-visual partner, JSAV. Any outside AV company or contractor must provide the hotel with proof of insurance (COI) and follow all "Vendor Policies and Code of Conduct."

CHARLESTON NOISE ORDINANCE

Outside venue entertainment hours are until 10:00p.m. Sunday-Thursday and 11:00p.m. Friday and Saturday.

LIABILITY

Hotel Bennett reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The hotel does not assume any responsibility for damage or loss of any articles brought into the hotel, or for any item that is left unattended.

DECORATIONS AND ENTERTAINMENT

Outside Décor Vendors must provide proof of insurance (COI). The Vendors must comply with the "Vendor Policies and Code of Conduct". Any damage to the property by the vendor the contracted customer will be held responsible for cost of damages incurred. All décor must be struck immediately following the event unless otherwise arranged with the Catering and Conference Service Manager. All power for Décor Vendors must be prearranged with the Catering and Conference Service Manager. All fees will be incurred by the resort customer. Load In and Out must be executed based on hotel policies. All vendors must load in and out via the loading dock or specific area. Prior arrangements must be confirmed otherwise above directions take precedence.

EVENT LOCATIONS

From the hotel's elegant ballroom and stunning outdoor wedding locations reflecting Charleston's charm and elegance to the world-class overnight accommodations offered to your guests and bridal party, Hotel Bennett creates a wedding experience you have yet to imagine.

From bridal showers at Afternoon Tea and spa pampering for the ladies to customized celebrations for the gentlemen, let the hotel's Wedding Specialists assist with all of your wedding planning needs to ensure a unique ceremony and reception that reflect your personal taste.

CROWN BALLROOM

The hotel's elegant Grand Ballroom will surpass your dreams with dramatic 30-foot ceilings and arched windows – regional inspired and designed – that overlook Marion Square. Exquisite chandeliers and wall sconces complement the décor. The Grand Ballroom can accommodate up to 350 guests for a wedding reception.

CAMELLIAS

Inspired by the timeless grace of the Camellia flower. French Art Deco design detail like etched-mirrored ceilings, crystal chandeliers and antique pink stone restored from the former Charleston Library, exudes a regal and effervescent feminine spirit. The elegant setting is ideal for an intimate bridal shower or tea.

PIAZZA

The Piazza offers an intimate outdoor experience for your event. Exclusively designed for a small ceremony or reception. Guests will mingle and admire the views of Marion Square and King Street.

THE OBSERVATORY

Located on the rooftop, this unique space provides the ultimate event experience as guests can enjoy a refreshingly original location in which to celebrate.



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