

GRAND BOHEMIAN
CHARLESTON

WHERE EXPECTED ENDS,
EXTRAORDINARY BEGINS.

EXCEPTIONAL EVENT MENUS



TABLE OF CONTENTS

- BEVERAGES** 4
- BREAKFAST** 5
 - Bohemian Breakfast Buffets 5
 - Bohemian Breakfast Enhancements 6
 - Bohemian Breakfast Grab & Go 8
- LUNCH** 9
 - Bohemian Plated Lunch 9
 - Bohemian Lunch Buffets 10
 - Bohemian Lunch Grab & Go 12
- BREAKS** 13
 - Bohemian Breaks 13
 - Bohemian Break Enhancements 14
- HORS D’OEUVRES** 15
 - Butler Passed Hors D’oeuvres 15
- DINNER** 17
 - Bohemian Dinner Buffets 17
 - Bohemian Reception Stations 19
 - Bohemian Plated Dinner 20
- RECEPTION** 23
 - Grand Reception Displays 23
 - Reception Beverages 25
 - Reception Beverage List 26
- EXPERIENCES** 28



ÉLEVÉ RESTAURANT

PLAN TO BE INSPIRED.

EXCEPTIONAL EVENTS

What matters to you happens here. It's why we invite you to celebrate bigger. To give your ideas an unexpected twist. And to elevate your story to bold new heights. When you host your event at Grand Bohemian Charleston, we'll push the limits until it's exceptional, so that you can make the moment your own.

BEGIN WITH A BLANK CANVAS

We'll help you plan your event down to the tiniest detail, while leaving the doors open for the unexpected, like a rooftop happy hour, an afternoon spa break or live artist painting experience. Our passionate Grand Performers will take your event beyond the ordinary, delivering exceptional experiences and unusual ideas, big and small.

BEVERAGES

FRESHLY BREWED REGULAR, DECAFFEINATED COFFEE & ASSORTED SPECIALTY TEAS • \$95/GAL

SAN BENEDETTO® STILL & SPARKLING WATER 330ML • \$6

ASSORTED COCA-COLA® PRODUCTS • \$6

INDIVIDUAL ASSORTED NAKED® JUICES • \$8

INDIVIDUAL BOTTLED JUICES • \$6

Apple, Cranberry, Orange, Grapefruit

INDIVIDUAL RED BULL® ENERGY DRINK • \$8

Regular or Sugar-Free

FRESHLY BREWED ICED TEA • \$80/GAL

Regular, Sweet

FRESH SQUEEZED LEMONADE • \$80/GAL

FRESH SQUEEZED ORANGE JUICE • \$80/GAL

INFUSED WATER • \$50/GAL

Strawberry & Basil, English Cucumber & Garden Mint, or Local Citrus

BOHEMIAN BREAKFAST BUFFETS

All Bohemian Breakfast Buffets include Fresh Orange Juice, Grapefruit Juice, Cranberry Juice, Apple Juice, Freshly Brewed Coffee and Assorted Specialty Teas. Where applicable, buffets require a chef attendant at \$175. One chef attendant per 75 guests. Events with less than 25 guests will be subject to a \$250 surcharge. All items are displayed for a maximum of 90 minutes to ensure health and safety standards.

CONTINENTAL BREAKFAST • \$39/PP

Fresh Cut Seasonal Fruits & Berries

Freshly Baked Breakfast Pastries
Muffins, Fruit Preserves, Honey, Butter

Individual Fruit Yogurts

House-made Granola & Dried Fruits

AMERICAN BREAKFAST • \$49/PP

Fresh Cut Seasonal Fruits & Berries

Freshly Baked Breakfast Pastries
Muffins, Fruit Preserves, Honey, Butter

Individual Fruit Yogurts

House-made Granola & Dried Fruits

Cage-Free Scrambled Eggs
Aged Cheddar Cheese, Chives

House-made Salsa

Roasted Breakfast Potatoes
Onions & Peppers

Applewood Smoked Bacon & Pork Sausage Links

GOURMET EUROPEAN • \$54/PP

Fresh Cut Seasonal Fruit & Berries

Smoked Salmon Display*
Herbed Cream Cheese, Capers, Red Onion, Hard Boiled Egg, Toasted Bagels

Quiche Lorraine

Hard & Soft Cheeses with Sliced Prosciutto & Baguette

Warm Hard Boiled Eggs

Roasted Fingerling Potatoes

BOHEMIAN BREAKFAST • \$60/PP

Fresh Cut Seasonal Fruits & Berries

Freshly Baked Breakfast Pastries
Muffins, Fruit Preserves, Honey, Butter

Individual Fruit Yogurts

House-made Granola & Dried Fruits

Sliced Vine Ripe Tomatoes, English Cucumber, Cottage Cheese, Hard Boiled Eggs

Hard & Soft Cheeses with Sliced Meats
Rolls & Baguettes

Eggs Bites
Egg Whites, Spinach, Feta, Bacon, Onions, Gruyère Cheese

Bacon

Chicken Apple Sausage

**This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.*

Food and Beverage menu prices are subject to an 11% sales tax. Liquor items are subject to an additional 5% tax. Audio visual and meeting room rentals incur a 9% sales tax. Food, beverage, audio-visual and, meeting room rentals are subject to a 25% taxable service charge.

BOHEMIAN BREAKFAST ENHANCEMENTS

Only available as an enhancement to Bohemian Breakfast Buffets.

INDIVIDUAL CEREALS • \$7/PP

Chilled Whole, Skim, Almond or Soy Milks Available

ASSORTED INDIVIDUAL FAT FREE FRUIT FLAVORED GREEK YOGURT • \$7/PP

Chilled Fat Free Fruit Flavored Greek Yogurt

BREAKFAST SANDWICH • \$15/PP

Buttery Croissant, Scrambled Eggs, Black Forest Ham, Gruyère Cheese, Boursin® Spread

SUNRISE SMOOTHIES • \$9/PP

Greek Yogurt, Fresh Garden Berries, Bananas

BREAKFAST BURRITOS • \$15/PP

Scrambled Eggs, Monterey Jack, Onions, Peppers, Mexican Chorizo, Salsa

FRESH FROM THE OVEN • \$48/PP

Cinnamon Rolls, Morning Glory Mini Muffins, Danishes, Croissants

CHOCOLATE DANISHES • \$55/PP

GOURMET BAGELS* • \$15/PP *(Minimum 15 People)*

Assorted Cream Cheese Schmears, Whipped Butter & Preserves, Almond Butter, Smoked Salmon, Capers, Tomatoes, Diced Red Onions, Chopped Egg

**This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.*

Food and Beverage menu prices are subject to an 11% sales tax. Liquor items are subject to an additional 5% tax. Audio visual and meeting room rentals incur a 9% sales tax. Food, beverage, audio-visual and, meeting room rentals are subject to a 25% taxable service charge.

BOHEMIAN BREAKFAST ENHANCEMENTS *(Continued)*

Only available as an enhancement to Bohemian Breakfast Buffets.

CHEF ATTENDED STATIONS

\$175 chef attendant fee required.

OMELETS • \$28/PP

Vegetables

Spinach, Tomatoes, Peppers, Diced Onions, Mushrooms

Proteins

Cage-free Whole Eggs or Egg Whites Prepared Any Style,

Served with Ham and Chopped Bacon

Cheeses

Aged Cheddar and Goat Cheese

WAFFLES • \$24/PP

Whipped Cream, Fresh Berry Compote, Cinnamon

Walnut Butter, Warm Maple Syrup

Food and Beverage menu prices are subject to an 11% sales tax. Liquor items are subject to an additional 5% tax. Audio visual and meeting room rentals incur a 9% sales tax. Food, beverage, audio-visual and, meeting room rentals are subject to a 25% taxable service charge.

BOHEMIAN BREAKFAST GRAB & GO

THE CONTINENTAL • \$24/PP *(Minimum 15 People)*

Upgrade to a Breakfast Sandwich (\$8/PP).

Individual Fruit Yogurt

House-made Granola

Whole or Fruit Cup

Large Blueberry Muffin

Coffee, Hot Tea, Orange and Grapefruit Juice, Bottled Water

BREAKFAST SANDWICHES • \$16/PP *(Minimum 15 People)*

Minimum of one dozen.

Cage-free Eggs

Select One:

Cheddar Cheese

Pepper Jack Cheese

Select One:

English Muffin

Croissant

Tortilla

Select One:

Smoked Ham

Applewood Bacon

Sausage

Chorizo

Food and Beverage menu prices are subject to an 11% sales tax. Liquor items are subject to an additional 5% tax. Audio visual and meeting room rentals incur a 9% sales tax. Food, beverage, audio-visual and, meeting room rentals are subject to a 25% taxable service charge.

BOHEMIAN PLATED LUNCH

All Bohemian Plated Lunches include Fresh Bread, Coffee and Tea Service. Priced per person. Events with less than 25 guests will be subject to a \$250 surcharge.

SOUP & SALAD (Select One)

BEET SALAD

Pickled Apple, Pomegranate Seeds, Goat Cheese, Preserved Orange Vinaigrette

SIMPLY GREEN SALAD

Lolla Rossa, Frisée, Tango, Shaved Fennel, Strawberries, Pink Peppercorn Dressing

THE NUESKE'S® BACON WEDGE

Old World Style Smoked & Peppered Bacon, Grape Tomatoes, Candied Walnuts, Blue Cheese, Jalapeño Ranch Dressing

CAESAR SALAD

Shaved Parmesan, Grape Tomatoes, Italian Bread Croutons, House Caesar Dressing

ARUGULA SALAD

Dried Cherries, Brie, Candied Pecans, Apples, Champagne Vinaigrette

SWEET PEA EDAMAME SOUP

TOMATO BISQUE SOUP

PROTEIN (Select One)

JOYCE FARMS® FREE-RANGE CHICKEN • \$52/PP

Toasted Couscous, Garlic Spinach, Preserved Tomato Emulsion

CIDER HONEY PORK LOIN • \$54/PP

Spiced Summer Squash Purée, Spinach, Chili Cider Reduction

ARTISAN CHEESE CAVATAPPI PASTA • \$54/PP

Asparagus, Cremini Mushrooms, Green Peas, Pecorino

ROASTED SALMON* • \$62/PP

Succotash, Sweet Corn, Peppers, Fresh Dill Beurre Blanc

MARKET CATCH • \$62/PP

Gingered Sweet Potato Mash, Baby Green Beans, Beet Emulsion

GREEN CHILI MARINATED BISTRO STEAK* • \$66/PP

Roasted Corn Salad, Coriander Potatoes, Chimichurri

DESSERT (Select One)

BERRIES WITH MINTED WHIPPED CREAM

KEY LIME PIE

NUTELLA® CHOCOLATE FLOURLESS CAKE

CHOCOLATE TOFFEE MOUSSE CAKE

SALTED CARAMEL CHEESECAKE

CARROT LAYER CAKE

*This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

Food and Beverage menu prices are subject to an 11% sales tax. Liquor items are subject to an additional 5% tax. Audio visual and meeting room rentals incur a 9% sales tax. Food, beverage, audio-visual and, meeting room rentals are subject to a 25% taxable service charge.

BOHEMIAN LUNCH BUFFETS

All Bohemian Lunch Buffets include Fresh Bread, Iced Tea and Coffee Service. Priced per person. All per person buffet charges based on 1 hour duration. \$8 per person will be applied for each additional half hour. Events with less than 25 guests will be subject to a \$250 surcharge.

PROVINCIAL • \$56/PP

Simply Green Salad

Lolla Rossa, Frisée, Tango, Shaved Fennel, Strawberries, Pink Peppercorn Dressing

Antipasti

Artichokes, Roasted Red Peppers, Cured Olives, Burrata, Fresh Thyme, Basil, Oregano

Chicken Cacciatore

Roasted Tomato, White Wine, Capers, Italian Parsley

Pan-Seared Whitefish

Caramelized Fennel, Kalamata Olives, Chermoula Preserved Lemon Risotto, Chives, Pistachio

Squash Ragout

Basil Peach Crumble

Rustic Apple Galette

COUNTRYSIDE • \$58/PP

Squash & Corn Soup

Squash, Peppers, Onions, Corn Cream, Potatoes

Simply Green Salad

Lolla Rossa, Frisée, Tango, Shaved Fennel, Strawberries, Pink Peppercorn Dressing

Roasted Vegetable Salad

Peppers, Asparagus Tips, Zucchini, Artichokes, Lemon Thyme Vinaigrette

Grilled Coriander Skirt Steak*

Chimichurri

Pan Seared White Fish

Beurre Blanc, Capers

Chateau Potatoes

Herbed Green Beans

Lemon Chiffon Cake

Salted Caramel Cheesecake

FARMER'S MARKET • \$60/PP

Sweet Pea Edamame Soup

Arugula Salad

Dried Cherries, Brie, Candied Pecans, Apples, Champagne Vinaigrette

Tomato Mozzarella Salad

Grape Tomatoes, Fresh Mozzarella, Basil Pesto, Fresh Herbs

Pan Seared Salmon*

Ginger Mango Chutney

Herb Roasted Chicken Breast

Red Onion Marmalade

Artisan Cheese Cavatappi Pasta

Asparagus, Cremini Mushrooms, Green Peas, Pecorino

Quinoa Salad

Salted Caramel Cheesecake

Carrot Layer Cake

*This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

Food and Beverage menu prices are subject to an 11% sales tax. Liquor items are subject to an additional 5% tax. Audio visual and meeting room rentals incur a 9% sales tax. Food, beverage, audio-visual and, meeting room rentals are subject to a 25% taxable service charge.

BOHEMIAN LUNCH BUFFETS *(Continued)*

All Bohemian Lunch Buffets include Fresh Bread, Iced Tea and Coffee Service. Priced per person. All per person buffet charges based on 1 hour duration. \$8 per person will be applied for each additional half hour.

GREEN VALLEY • \$58/PP

Baby Spinach Salad

*Orange, Shaved Fennel, Manchego Cheese, Pink Peppercorn
Gastrique*

Beet Salad

*Pickled Apple, Pomegranate Seeds, Goat Cheese, Preserved
Orange Vinaigrette*

Sweet Tea Brined Pork Tenderloin

Chili Apple Reduction

Coriander Roasted Joyce Farms® Chicken

Spiced Orange Glaze

Summer Squash Casserole

Tomato, Onion, Pecorino

Roasted Potatoes

Key Lime Pie

Chocolate Toffee Mousse Cake

BUTCHER CHARCUTERIE BOARD • \$58/PP

Seasonal Soup Selection

Mixed Green Salad

*Red Onion, Tomato, Cucumber, Shredded Carrots, Balsamic
Vinaigrette*

Red Bliss Potato Salad & Creamy Grain Mustard

Assorted Pickled Vegetables

Charcuterie & Antipasto Display

*Turkey, Prosciutto, Roast Beef, Salami, Swiss, Brie, Aged
Cheddar, Artichokes, Roasted Peppers, Kalamata Olives,
Tomatoes*

House-made Delicatessen Specialties

*Chicken, Tuna and Egg Salad with the Following Toppings:
Lettuce, Tomato, Onions, Pickles, Grain Mustard, Mayonnaise*

Food and Beverage menu prices are subject to an 11% sales tax. Liquor items are subject to an additional 5% tax. Audio visual and meeting room rentals incur a 9% sales tax. Food, beverage, audio-visual and, meeting room rentals are subject to a 25% taxable service charge.

BOHEMIAN LUNCH GRAB & GO

All Bohemian Grab & Go Lunches include a choice of Salad, Sandwich, Dessert, Whole Fruit and drink of choice. \$49 per person (Minimum 15 per salad/sandwich/dessert)

SALADS (Select One)

**SWEET ONION FINGERLING
POTATO SALAD**

EDAMAME ENERGY SALAD

SEASONAL PASTA SALAD

SANDWICHES (Select Two)

CLUB SANDWICH

Sliced Turkey, Smoked Bacon, Tomato, Lettuce,
Chipotle Lime Mayo on Sourdough Bread

CHICKEN CAPRESE SANDWICH

Grilled Chicken, Fresh Mozzarella, Roma Tomatoes,
Basil Pesto on Ciabatta Bread

PESTO PORTOBELLO SANDWICH

Portobello Mushroom, Roasted Red Peppers, Spinach,
Provolone Cheese, Basil Pesto on Whole Wheat Bread

STEAK & CAESAR SANDWICH*

Sliced Prime Beef, Romaine, Caesar Dressing, Shaved
Parmesan on Ciabatta Bread

TURKEY & BRIE SANDWICH

Sliced Turkey, Brie Cheese, Lingonberry Aioli, Spinach
on a Buttery Croissant

CHICKEN CAESAR WRAP

Grilled Herbed Chicken, Caesar Dressing, Romaine,
Parmesan Cheese on a Spinach Wrap

GREEK WRAP

Grilled Herbed Chicken, Artichoke Hearts, Feta Cheese,
Olives, Roasted Red Peppers, Tomatoes, Lettuce, Red
Onion on a Spinach Wrap

DESSERTS (Select One)

SALTED CARAMEL BROWNIE

**DARK CHOCOLATE WALNUT
BLONDIE**

**This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.*

Food and Beverage menu prices are subject to an 11% sales tax. Liquor items are subject to an additional 5% tax. Audio visual and meeting room rentals incur a 9% sales tax. Food, beverage, audio-visual and, meeting room rentals are subject to a 25% taxable service charge.

BOHEMIAN BREAKS

Bohemian Breaks are priced on 45 minutes of service; replenishments of any menu items after 45 minutes are charged on consumption.

**BARISTA BREAK •
\$22/PP**

- Flavored Syrups & Creamers
- Rock Sugar
- Swizzle Sticks
- Cubed Sugars
- Caramel & Chocolate Sauce
- Almond Biscotti
- Chocolate Covered
- Espresso Beans
- Miniature Coffee Cakes

**FRESH OFF THE VINE •
\$24/PP**

- Berry Mint Lemonade
- Peach Iced Tea
- Chile-dusted Fresh Fruit with Honey Yogurt
- Chocolate Dipped Fruit Kabobs
- Seasonal Fresh Whole Fruit & Wedges
- Fresh Fruit Tarts

**ENERGIZE BREAK •
\$24/PP**

- Gourmet Mixed Nuts
- Beef Jerky
- Dark Chocolate Bark
- Whole Fresh Fruits
- Coconut Water
- Seasonal Smoothies

**SOUTH OF THE
BORDER • \$29/PP**

- Empanadas
- Warm Corn Tortilla Chips
- Guacamole & House-Made Salsa
- Fresh Queso Blanco
- Assorted Hot Sauces
- Churros with Chocolate Ganache
- Fresh Strawberries

**EURO BREAK •
\$29/PP**

- Domestic & Imported Artisan Cheeses
- Bohemian Hunt Board with Accompaniments
- Castelvetrano Olives
- Marinated Olives
- French Baguette
- Fresh Grapes

**TRAILSIDE BREAK •
\$29/PP**

- House-made Granola
- Toasted Nuts & Seeds
- Yogurt Raisins
- Dried Fruits
- M&M's®
- Chocolate Chips
- Pretzels
- Toasted Coconut

Food and Beverage menu prices are subject to an 11% sales tax. Liquor items are subject to an additional 5% tax. Audio visual and meeting room rentals incur a 9% sales tax. Food, beverage, audio-visual and, meeting room rentals are subject to a 25% taxable service charge.

BOHEMIAN BREAK ENHANCEMENTS

Bohemian Breaks are priced on 45 minutes of service; replenishments of any menu items after 45 minutes are charged on consumption. (Minimum 15 per individual enhancement)

BAKERY

ASSORTED COOKIES • \$5/EACH

FUDGE BROWNIES • \$5/EACH

ASSORTED BAKERY BARS • \$5/EACH

GRANOLA

GRANOLA BARS • \$5/EACH

INDIVIDUAL TRAIL MIX BAGS • \$8/EACH

INDIVIDUAL SNACK MIX BAGS • \$8/EACH

KIND® BARS • \$6/EACH

GRANOLA • \$38/LB

FRESH & LIGHT

ASSORTED WHOLE FRUIT • \$4/EACH

INDIVIDUAL FRUIT PARFAITS • \$8/EACH
Ripe Berries & Greek Yogurt Layered with Fruit Purée & Granola

INDIVIDUAL VEGETABLE CRUDITÉS • \$8/EACH
Avocado Ranch Dip

FRUIT KABOBS • \$60/DOZ

SLICED FRESH FRUIT & BERRIES • \$9/PP

COLD SNACKS

HUMMUS & PITA • \$9/PP
Celery & Carrots

SALTY SNACKS

INDIVIDUAL BAGS OF CHIPS & PRETZELS • \$5/EACH

INDIVIDUAL BAGS OF POPCORN • \$5/EACH

INDIVIDUAL GREEK & FRUIT YOGURT • \$6/EACH

ASSORTED CANDY BARS • \$5/EACH

WARM SALTED PRETZELS • \$8/EACH
Mustard & Beer Cheese

BAR SNACK MIX • \$28/LB

GOURMET MIXED NUTS • \$34/LB

**This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.*

Food and Beverage menu prices are subject to an 11% sales tax. Liquor items are subject to an additional 5% tax. Audio visual and meeting room rentals incur a 9% sales tax. Food, beverage, audio-visual and, meeting room rentals are subject to a 25% taxable service charge.

BUTLER PASSED HORS D'OEUVRES

Choose up to six Butler Passed Hors D'oeuvres. Two dozen minimum per selection.

LAND

SMOKED CHICKEN CROSTINI • \$66/DOZ

Mango, Almond, Coconut, Chive, Rye Bread

ASPARAGUS HAM CANAPÉ • \$70/DOZ

Mustard Aioli, Artisan Crostini

BEEF TARTARE* • \$74/DOZ

Fried Capers, Onion Jam, Artisan Cheese, Crostini

DUCK CONFIT • \$74/DOZ

Seasonal Fruit Marmalade, Jalapeño, Pita Point

BOURBON & BOURSIN® CHICKEN EN CROUTE • \$76/DOZ

Mustard Aioli

CHICKEN SATAY • \$76/DOZ

Peppers, Onions

BEEF SATAY* • \$78/DOZ

Horseradish Crust

CHICKEN SALTIMBOCCA SKEWER • \$78/DOZ

Prosciutto, Sage

CHILI LIME CHICKEN CROSTINI • \$78/DOZ

Cumin Pepper Glaze, Fresh Lime Zest

SEA

MANDARIN SHRIMP CANAPÉ • \$72/DOZ

Lemon Crème Fraîche, Chive

COCONUT SHRIMP • \$78/DOZ

Orange Chili Glaze, Ginger

MINI SHRIMP N' GRITS • \$78/DOZ

Goat Cheese, Chive

LUMP CRAB CAKE • \$92/DOZ

Organic Arugula, Basil Oil, Rémoûlade, Grilled Lemon

**This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.*

Food and Beverage menu prices are subject to an 11% sales tax. Liquor items are subject to an additional 5% tax. Audio visual and meeting room rentals incur a 9% sales tax. Food, beverage, audio-visual and, meeting room rentals are subject to a 25% taxable service charge.

BUTLER PASSED HORS D'OEUVRES *(Continued)*

Choose up to six Butler Passed Hors D'oeuvres. Two dozen minimum per selection.

GARDEN

BRIE BRIOCHE • \$66/DOZ

Apple Chutney, Toasted Brioche

BRUSCHETTA • \$66/DOZ

Red & Yellow Tomatoes, Garlic, Basil, Grilled Toast

GOAT CHEESE PHYLLO CUP • \$66/DOZ

Black Pepper Honey, Almond

PEPPER FLATBREAD • \$68/DOZ

Manchego Cheese, Spicy Smoked Pepper Chutney

FRIED GREEN TOMATOES • \$68/DOZ

Buttermilk Dressing

VEGETABLE SAMOSA • \$72/DOZ

Peach Chutney

VEGETABLE SPRING ROLL • \$72/DOZ

Miso Cured Vegetables, Ginger Chili Sauce

BAKED BRIE • \$76/DOZ

Fresh Raspberries, Cabernet Berry Compote

**This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.*

Food and Beverage menu prices are subject to an 11% sales tax. Liquor items are subject to an additional 5% tax. Audio visual and meeting room rentals incur a 9% sales tax. Food, beverage, audio-visual and, meeting room rentals are subject to a 25% taxable service charge.

BOHEMIAN DINNER BUFFETS

Events with less than 25 guests will be subject to a \$250 surcharge.

SPICE MARKET • \$120/PP

Beet Salad

Pickled Apple, Pomegranate Seeds, Goat Cheese, Preserved Orange Vinaigrette

Green Lentil & Marinated Artichoke Salad

Green Goddess Dressing

Skirt Steak*

Cilantro Pesto

Pork Tenderloin

Sweet Tea Brined, Chili Apple Reduction

Summer Squash

Tomatoes, Onions, Pecorino Gratin

Butter Poached Asparagus

Berries with Minted Whipped Cream

Carrot Layer Cake

FARMSTAND • \$130/PP

Roasted Tomato Bisque

Chopped Salad

Cucumbers, Tomatoes, Feta, Romaine Lettuce, Orange Emulsion Dressing

Arugula Salad

Dried Cherries, Brie, Candied Pecans, Apples, Champagne Vinaigrette

Pan Seared Salmon*

Ginger Mango Chutney

Herb Roasted Chicken Breast

Red Onion Marmalade

Fava Beans, Edamame, Sweet Corn, Peppers

Fresh Herbs

Creamed Corn Risotto

Chocolate Toffee Mousse

Key Lime Pie

SEASIDE • \$135/PP

Corn Chowder

Shrimp Salad

Avocado, Chayote Lime Slaw, Chipotle Oil

Citrus Glazed Green Bean

Roasted Mahi Mahi

Tomatoes, Fennel, Lemon Basil, Beurre Blanc

Grilled Sirloin*

Coriander Chimichurri Celeriac Purée

Garlic Chips

Saffron Shrimp Risotto

Salted Caramel Cheesecake

Warm Nutella® Chocolate Cake

*This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

Food and Beverage menu prices are subject to an 11% sales tax. Liquor items are subject to an additional 5% tax. Audio visual and meeting room rentals incur a 9% sales tax. Food, beverage, audio-visual and, meeting room rentals are subject to a 25% taxable service charge.

BOHEMIAN DINNER BUFFETS *(Continued)*

Events with less than 25 guests will be subject to a \$250 surcharge.

COASTAL INSPIRATION • \$140/PP

Lobster & Crab Bisque

Strawberry Salad

Baby Arugula, Orange Segments, Candied Pecans, Goat Cheese Crumbles, Shaved Red Onion, White Balsamic Vinaigrette

Roasted Vegetable Salad

Peppers, Asparagus Tips, Zucchini, Artichokes, Lemon Thyme Vinaigrette

Pan Roasted Chilean Sea Bass

Lemon Thyme Au Jus

House Seasoned Strip Steak*

Wild Mushroom Reduction (Carving Station)

Thyme Roasted Marble Baby Potatoes

Green Beans, Sweet Tomatoes &

Toasted Almonds

Key Lime Pie

Coconut Cake

NATURAL FARE • \$145/PP

Shaved Brussels Sprout Salad

Gorgonzola, Red Apples, Brioche Croutons, Cider Vinaigrette

Mixed Green Salad

Red Onion, Tomato, Cucumber, Shredded Carrots, Balsamic Vinaigrette

Green Beans

Toasted Almonds, Olive Oil

Roasted Prime Ribeye*

Pot Roast Jus

Crab Crusted Grouper

Lemon Chardonnay Sauce

Garden Vegetable Caponata

Garlic & Herb Roasted New Potatoes

Lemon Chiffon Cake

Warm Nutella® Chocolate Cake

BOHEMIAN CHOP HOUSE • \$155/PP

The Nueske's® Bacon Wedge Salad

Old World Style Smoked & Peppered Bacon, Grape Tomatoes, Candied Walnuts, Blue Cheese, Jalapeño Ranch Dressing

Baby Spinach Salad

Orange, Shaved Fennel, Manchego Cheese, Pink Peppercorn Gastrique

Horseradish Smashed Red Rose Potatoes

Garlic Butter Poached Asparagus

Honey & Sorghum Glazed Heirloom Baby Carrots

Select One:

Chilled Local Shrimp Cocktail

Jumbo Local Shrimp, Citrus Cocktail Sauce, Lemon, Old Bay®

Oysters Rockefeller*

Oysters on a Half Shell, Parmesan Creamed Spinach, Bacon, Bourbon, Garlic Brioche Gratin

Select One:

Joyce Farms® Chicken

Rosemary Jus Cider

Cured Pork Tenderloin

Apple Thyme Compote

Select One:

Grilled Petite Beef Tenderloin*

Garlic Herb Butter

New York Strip Au Poivre*

Cabernet Jus

Italian Lemon Cake

Flourless Chocolate Cake

*This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

Food and Beverage menu prices are subject to an 11% sales tax. Liquor items are subject to an additional 5% tax. Audio visual and meeting room rentals incur a 9% sales tax. Food, beverage, audio-visual and, meeting room rentals are subject to a 25% taxable service charge.

BOHEMIAN RECEPTION STATIONS

All items are displayed for a maximum of 90 minutes to ensure health and safety standards. (Minimum 25 guests. Minimum of two stations unless ordered with a dinner menu.)

CARVING STATIONS

HERB ROASTED TURKEY • \$34/PP (Serves 20)
Cranberry & Port Relish, Herb Aioli, Soft Rolls

CIDER HONEY PORK LOIN • \$38/PP (Serves 30)
Apple & Rosemary Chutney, Soft Pretzel Rolls

ROASTED HONEY HAM • \$38/PP (Serves 55)
Orange & Pomegranate Jus, Brioche Rolls

ROASTED SALMON FILET* • \$42/PP
(Serves 20)

Puff Pastry Encrusted Atlantic Salmon, Boursin®
Creamed Spinach & Arugula, Lemon Dill Crème
Fraîche

ROASTED BEEF TENDERLOIN* • \$400
(Serves 15)

Bearnaise, Chimichurri, Bordelaise Sauce

ROASTED PRIME RIB* • \$58/PP (Serves 35)

Herb Au Jus, Soft Rolls, Horseradish Aioli,
Smoked Onion Marmalade, European Stone
Ground Mustard

DISPLAYS

GARDEN ART • \$26/PP

Vegetable Crudité in the Season, Edamame
Hummus, Grilled Asparagus, Peppers,
Squash & Zucchini, Balsamic Drizzle,
Individual Petite Garden Salads, Apple Cider
Vinaigrette, Creamy Blue Cheese Dressing

ARTISAN CHEESE DISPLAY • \$28/PP

Goat Cheese, Cambozola, Whipped Feta,
Manchego, Cornichons, Regional Chutney,
Rustic Baguette, Flatbreads

**BOHEMIAN HUNT BOARD & ARTISAN
CHEESES • \$32/PP**

Prosciutto, Soppressata, Dried Cured
Sausages, Goat Cheese, Cambozola,
Whipped Feta, Natural Castelvetrano Olives,
Cornichons, Lingonberry, Antipasto, Rustic
Baguette, Flatbreads

SWEET & TRADITIONAL • \$28/PP

Assorted Macarons, Mini Lemon Bars, Mini
Blondies, Cheesecake Bites, Salted Caramel
Brownies

CHOCOLATE & FRUIT • \$28/PP

Assorted Chocolate Truffles, Fresh
Berries with Minted Whipped Cream,
Florentine Cookies

MAC & CHEESE BAR • \$34/PP

Cavatappi Pasta with a 4 Cheese
Béchamel, designed to your taste with
the Following Toppings:
*Wild Mushrooms, Chopped Applewood Smoked
Bacon, Aged Goat Cheese, Green Onions, Truffle
Brioche Croutons*

CHILLED JUMBO SHRIMP • \$39/PP

Served with Traditional Cocktail Sauce
(3) pieces per person

CRAB CAKES • \$42/PP

Rémoulade Sauce

CHILLED SEAFOOD* • \$48/PP

Smoked Salmon, Seasonal Oysters,
Chilled Shrimp, Mignonette Sauce,
Lemon Aioli, Traditional Cocktail Sauce

**This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry,
seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.*

*Food and Beverage menu prices are subject to an 11% sales tax. Liquor items are subject to an additional 5% tax. Audio visual and meeting
room rentals incur a 9% sales tax. Food, beverage, audio-visual and, meeting room rentals are subject to a 25% taxable service charge.*

BOHEMIAN PLATED DINNER

Each Bohemian Plated Dinner consists of three courses, choice of two sides, and includes fresh bread and coffee service. Priced per person.

FIRST COURSE *(Soup or Salad, Select One)*

LOBSTER & CRAB BISQUE

FRENCH GREEN LENTIL SOUP

ROASTED TOMATO BISQUE

SQUASH AND CORN SOUP

ARUGULA SALAD

Dried Cherries, Brie, Candied Pecans,
Apples, Champagne Vinaigrette

SIMPLY GREEN SALAD

Lolla Rossa, Frisée, Tango, Shaved Fennel,
Strawberries, Pink Peppercorn Dressing

THE NUESKE'S® BACON WEDGE SALAD

Old World Style Smoked & Peppered Bacon,
Grape Tomatoes, Candied Walnuts, Blue
Cheese, Jalapeño Ranch Dressing

GARDEN SALAD WITH ROASTED SEASONAL FRUIT

Field Greens, Buttered Pecans, Buttermilk
Blue Cheese, Raspberries, Cornbread
Croutons, Fig & Sherry Vinaigrette

CAESAR SALAD

Shaved Parmesan, Grape Tomatoes, Italian
Bread Croutons, House Caesar Dressing

Food and Beverage menu prices are subject to an 11% sales tax. Liquor items are subject to an additional 5% tax. Audio visual and meeting room rentals incur a 9% sales tax. Food, beverage, audio-visual and, meeting room rentals are subject to a 25% taxable service charge.

BOHEMIAN PLATED DINNER *(Continued)*

Each Bohemian Plated Dinner consists of three courses, choice of two sides, and includes fresh bread and coffee service. Priced per person.

SECOND COURSE *(Select up to Two)*

LAND

GINGER HONEY GRILLED CHICKEN • \$100/PP

Ginger-Honey Glaze, Micro Herbs

GRILLED CHICKEN BREAST • \$100/PP

Preserve Tomato Emulsion

OVEN ROASTED CHICKEN • \$100/PP

Orange Glaze

ROASTED PORK TENDERLOIN • \$105/PP

Blueberry Chutney

PETITE FILET MIGNON* • \$110/PP

Blackberry Port Reduction

SEA

RED SNAPPER • \$100/PP

Orange Beurre Blanc

SEARED SALMON* • \$105/PP

Tomato Chutney

CHILEAN SEA BASS • \$110/PP

Beet Coconut Reduction

GARDEN

ARTISAN CHEESE CAVATAPPI PASTA • \$95/PP

Asparagus, Cremini Mushrooms, Green Peas, Pecorino

WILD MUSHROOM FETTUCCINE •

\$95/PP

Beech, Cremini, Oyster Mushrooms, Parmesan, White Truffle Shallots Cream Sauce, Pine Nuts

ENTRÉE DUOS

CHICKEN & SALMON* • \$110/PP

Charred Tomato Emulsion

PETITE FILET & CRAB CAKE* • \$130/PP

Lemon Beurre Blanc

PETITE FILET & SALMON* • \$130/PP

Vermouth Mustard Sauce

PETITE FILET & SEA BASS* • \$145/PP

Blackberry Port Reduction

**This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.*

Food and Beverage menu prices are subject to an 11% sales tax. Liquor items are subject to an additional 5% tax. Audio visual and meeting room rentals incur a 9% sales tax. Food, beverage, audio-visual and, meeting room rentals are subject to a 25% taxable service charge.

BOHEMIAN PLATED DINNER *(Continued)*

Each Bohemian Plated Dinner consists of three courses, choice of two sides, and includes fresh bread and coffee service. Priced per person.

SIDES *(Select Two)*

STARCHES

FREGOLA SARDA PASTA

YUKON GOLD POTATO GRATIN

CELERY ROOT POTATO MASHED

AGED GRUYÈRE CHEESE POLENTA

**PEARL COUSCOUS WHOLE
ROASTED**

GARLIC MARBLE POTATOES

VEGETABLES

TUSCAN ROASTED VEGETABLES

HEIRLOOM BABY CARROTS

BROCCOLINI

Brown Butter, Marcona Almonds

HARICOT VERTS

**MUSHROOM & TOMATO SPINACH
RAGU**

**CHARRED CORN KERNELS,
CAROLINA BUTTER BEANS &
ROASTED PEPPER SUCCOTASH**

THIRD COURSE *(Dessert, Select One)*

BERRIES WITH MINTED WHIPPED CREAM

KEY LIME PIE

NUTELLA® CHOCOLATE FLOURLESS CAKE

CHOCOLATE TOFFEE MOUSSE CAKE

SALTED CARAMEL CHEESECAKE

CARROT LAYER CAKE

Food and Beverage menu prices are subject to an 11% sales tax. Liquor items are subject to an additional 5% tax. Audio visual and meeting room rentals incur a 9% sales tax. Food, beverage, audio-visual and, meeting room rentals are subject to a 25% taxable service charge.

GRAND RECEPTION DISPLAYS

GRAND RECEPTION #1 • \$95/PP

Warm Brie en Croute

Sliced Rustic Breads, Cabernet Berry Marmalade

Seasonal Garden Vegetables

Creamy Garlic & Maytag Blue Cheese Dips

Fresh Pasta (Select One)

Mushroom Fettuccine

Boursin® Cheese, Baby Spinach, Truffle Oil

Orecchiette Carbonara

Pancetta, Parmesan Reggiano, English Peas

Butternut Squash Gemelli

Grilled Chicken, Manchego Cheese, Kale, Roasted Garlic

Cavatappi Alla Capricciosa

Roasted Tomato Almond Pesto, Shrimp, Fresh Lemon, Basil

Artisan Cheese Cavatappi Pasta

Asparagus, Cremini Mushrooms, Green Peas, Pecorino

Chocolate & Fruit

Assorted Chocolate Truffles, Fresh Berries, Minted Whipped Cream, Florentine Cookies

GRAND RECEPTION #2 • \$110/PP

Bohemian Hunt Board & Artisanal Cheeses

Prosciutto, Soppressata, Naked Goat, Cambozola, Natural Castelvetro Olives, Cornichons, Lingonberry, Antipasti, Rustic Baguette, Flatbreads

Seasonal Garden Vegetables

Creamy Garlic & Maytag® Blue Cheese Dips

Cider Honey Pork Tenderloin

Calvados Jus, Apple Chutney

Fresh Pasta (Select Two)

Mushroom Fettuccine

Boursin® Cheese, Baby Spinach, Truffle Oil

Orecchiette Carbonara

Pancetta, Parmesan Reggiano, English Peas

Butternut Squash Gemelli

Grilled Chicken, Manchego Cheese, Kale, Roasted Garlic

Cavatappi Alla Capricciosa

Roasted Tomato Almond Pesto, Shrimp, Fresh Lemon, Basil

Artisan Cheese Cavatappi Pasta

Asparagus, Cremini Mushrooms, Green Peas, Pecorino

Chocolate & Fruit

Assorted Chocolate Truffles, Fresh Berries, Minted Whipped Cream, Florentine Cookies

**This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.*

Food and Beverage menu prices are subject to an 11% sales tax. Liquor items are subject to an additional 5% tax. Audio visual and meeting room rentals incur a 9% sales tax. Food, beverage, audio-visual and, meeting room rentals are subject to a 25% taxable service charge.

GRAND RECEPTION DISPLAYS

GRAND RECEPTION #3 • \$140/PP

Bohemian Hunt Board & Artisanal Cheeses

Prosciutto, Soppressata, Naked Goat, Cambozola, Natural Castelvetro Olives, Cornichons, Lingonberry, Antipasti, Rustic Baguette, Flatbreads

Chilled Jumbo Cocktail Shrimp

Traditional Cocktail Sauce (3 pieces per person)

Fresh Pasta (Select Two)

Mushroom Fettuccine

Boursin® Cheese, Baby Spinach, Truffle Oil

Orecchiette Carbonara

Pancetta, Parmesan Reggiano, English Peas

Butternut Squash Gemelli

Grilled Chicken, Manchego Cheese, Kale, Roasted Garlic

Cavatappi Alla Capricciosa

Roasted Tomato Almond Pesto, Shrimp, Fresh Lemon, Basil

Artisan Cheese Cavatappi Pasta

Asparagus, Cremini Mushrooms, Green Peas, Pecorino

Roasted Prime Rib*

Horseradish Aioli, Red Onion Marmalade

Sweet & Traditional

Assorted Macarons, Mini Lemon Bars, Mini Blondies, Cheesecake Bites, Salted Caramel Brownies

GRAND RECEPTION #4 • \$160/PP

Bohemian Hunt Board & Artisanal Cheeses

Prosciutto, Soppressata, Naked Goat, Cambozola, Natural Castelvetro Olives, Cornichons, Lingonberry, Antipasti, Rustic Baguette, Flatbreads

Seafood Display*

Smoked Salmon, Seasonal Oysters, Chilled Shrimp, Mignonette Sauce, Lemon Aioli, Traditional Cocktail Sauce

Fresh Pasta (Select Two)

Mushroom Fettuccine

Boursin® Cheese, Baby Spinach, Truffle Oil

Orecchiette Carbonara

Pancetta, Parmesan Reggiano, English Peas

Butternut Squash Gemelli

Grilled Chicken, Manchego Cheese, Kale, Roasted Garlic

Cavatappi Alla Capricciosa

Roasted Tomato Almond Pesto, Shrimp, Fresh Lemon, Basil

Artisan Cheese Cavatappi Pasta

Asparagus, Cremini Mushrooms, Green Peas, Pecorino

Roasted Prime Rib*

Horseradish Aioli, Red Onion Marmalade

Cider Honey Pork Tenderloin

Calvados Jus, Apple Chutney

Sweet & Traditional

Assorted Macarons, Mini Lemon Bars, Mini Blondies, Cheesecake Bites, Salted Caramel Brownies

*This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

Food and Beverage menu prices are subject to an 11% sales tax. Liquor items are subject to an additional 5% tax. Audio visual and meeting room rentals incur a 9% sales tax. Food, beverage, audio-visual and, meeting room rentals are subject to a 25% taxable service charge.

RECEPTION BEVERAGES

OPEN HOST BAR

Prices are per person, per hour. Includes assorted waters, juice and sodas.

STANDARD

1 HOUR • \$36
2 HOURS • \$42
3 HOURS • \$52
4 HOURS • \$62
5 HOURS • \$72

PREMIUM

1 HOUR • \$38
2 HOURS • \$48
3 HOURS • \$58
4 HOURS • \$68
5 HOURS • \$78

LUXURY

1 HOUR • \$46
2 HOURS • \$58
3 HOURS • \$70
4 HOURS • \$82
5 HOURS • \$94

BEER & WINE

1 HOUR • \$28
2 HOURS • \$36
3 HOURS • \$44
4 HOURS • \$52
5 HOURS • \$60

WINE

Kessler® By
Raymond®, Napa
Chardonnay

Kessler® By
Raymond®, Napa
Cabernet Sauvignon

BEER

Domestic & Import

HOST BAR

On consumption, plus service charge and tax.

LIQUORS

Standard • \$14
Premium • \$16
Luxury • \$18

WINES | HOUSE WINE

Standard • \$14/\$65
Premium • \$16/\$74
Luxury • \$20/\$100

BEER

Domestic • \$7
Import • \$8
Selection of Locally Brewed
Charleston Beer • \$8

NON-ALCOHOLIC

Sodas & Juices • \$5
Mineral Waters • \$5
Élevé Mocktails • \$12

CASH BAR

Plus service charge and tax.

LIQUORS

Standard • \$15
Premium • \$17
Luxury • \$19

WINES | HOUSE WINE

Standard • \$15 / \$70
Premium • \$17 / \$80
Luxury • \$21 / \$105

BEER

Domestic • \$8
Import • \$9
Local Craft • \$9

NON-ALCOHOLIC

Sodas & Juices • \$5
Mineral Waters • \$5
Élevé Mocktails • \$12

SCHEDULE OF FEES

BARTENDER

A fee of \$175/bartender will be applied (4 hours). Each additional hour is \$50/bartender. Minimum of one bartender per 75 guests.

CASHIER

Up to 2 hours • \$150
Each additional hour • \$35
One cashier per bar

CASH BAR MINIMUM

\$500 drink spend per bar +
Tax + Gratuity

Food and Beverage menu prices are subject to an 11% sales tax. Liquor items are subject to an additional 5% tax. Audio visual and meeting room rentals incur a 9% sales tax. Food, beverage, audio-visual and, meeting room rentals are subject to a 25% taxable service charge.

RECEPTION BEVERAGE LIST

SPIRITS • STANDARD WELL

Fris Vodka

Bombay London Dry Gin

Jose Cuervo Tradicional Plata Tequila

Bacardi Superior Rum

Jim Beam White Label Bourbon

Grant's blended Scotch

Carpano Dry & Rouge Vermouths

SPIRITS • PREMIUM

Wheatley Vodka

Bombay Sapphire Gin

1800 Silver Tequila

Bacardi Añejo Cuatro Rum

Maker's Mark Bourbon

Monkey Shoulder Blended Scotch

Carpano Dry & Rouge Vermouths

SPIRITS • LUXURY

Titos Vodka

Bombay Sapphire Gin

Milagro Blanco Tequila

Bacardi 8 Rum

Knob Creek Small Batch Bourbon

Glenlivet 12

Carpano Dry & Rouge Vermouths

RECEPTION BEVERAGE LIST

BANQUET WINES • STANDARD TIER

(1 Prosecco, Kessler Cab, Kessler Chard)

Riondo Prosecco

Kessler Chardonnay

Kessler Cabernet

BANQUET WINES • PREMIUM TIER

(1 Cava, 2 Whites, 2 Reds, 1 Rose)

Riondo Prosecco

Loveblock Sauvignon Blanc, New Zealand

Carmel Road Chardonnay, Monterey

Fleurs de Prairie Rose, France

Carmel Road Pinot Noir, Monterey

Austin Hope Cabernet Sauvignon, Paso Robles

BANQUET WINES • LUXURY TIER

(1 Champagne, 2 Whites, 2 Reds, 1 Rose)

Taittinger, Champagne

Craggy Range Sauvignon Blanc, New Zealand

Domaine du Colombier Chablis, France

Souleil Rose, France

Les Montvrieries Pinot Noir, France

Ferrari Carano Cabernet Sauvignon, Sonoma

WINE EXPERIENCE TIER

Guest Choice From Bottle List

**These wines should still reflect the "core" beverage program. Your selections must remain in place for the duration of the program. If you feel there is a business case for making a change, please present that in advance of making any changes to the VP of F&B and the Regional Beverage Director. The Wine Experience Tier allows your guests to freely choose any wines of their liking from your bottle list, the choices will reflect menu listed prices.*

Food and Beverage menu prices are subject to an 11% sales tax. Liquor items are subject to an additional 5% tax. Audio visual and meeting room rentals incur a 9% sales tax. Food, beverage, audio-visual and, meeting room rentals are subject to a 25% taxable service charge.

GRAND BOHEMIAN EXPERIENCES

WINE BLENDING EXPERIENCE • \$119/PP

\$350 private instructor classroom fee.

Join us for a 90-minute journey into winemaking where you'll learn how to blend your perfect glass in this team-building activity designed for large groups. You'll get a little winemaking history, plenty of tasting along the way and some hors d'oeuvres to nibble on. As a perfect finish, our team will create a customized label for your bottle using any company logo, pictures, or artwork that you like.

COCKTAIL CLASS EXPERIENCE • \$109/PP

\$350 private instructor classroom fee.

Elevate your cocktail-making skills and discover the art of mixology at our cocktail making classes. Indulge in a welcome toast before embarking on a captivating journey through the history of cocktails in Charleston. Enjoy an immersive experience exploring the intricacies of mixology—including guided tastings of classic cocktails and the creation of your very own cocktail masterpiece.

Food and Beverage menu prices are subject to an 11% sales tax. Liquor items are subject to an additional 5% tax. Audio visual and meeting room rentals incur a 9% sales tax. Food, beverage, audio-visual and, meeting room rentals are subject to a 25% taxable service charge.