

E M E L I N E

Banquet Catering Menu





Gatherings *with* Emeline

VOYAGE, ALWAYS

Emeline is a clever, and thoughtfully designed retreat crafted with the curious traveler in mind charting their own course. Our experienced team embodies the persona of a consummate host, always focused on the vibrant days of hospitality.





Breakfast

"PEOPLE WHO LOVE TO EAT ARE ALWAYS THE BEST PEOPLE."

- JULIA CHILD

Breakfast Buffet

Breakfast Buffets are served with freshly squeezed orange juice, regular and decaffeinated coffee, selection of premium teas. Maximum duration of 90 minutes continuous service.

Requires a minimum of 25 guests; a service charge of \$200 will be applied to groups of less than 25 guests

TRADITIONAL CONTINENTAL \$33

House-made Assorted Baked Goods and Pastries
with Whipped Cultured Butter and House Jams

Seasonal Sliced Fruit

Greek Yogurt Parfait
with House-made Granola and Seasonal Berries

CLASSIC AMERICAN \$42

House-made Assorted Baked Goods and Pastries
with Whipped Cultured Butter and House Jams

Seasonal Sliced Fruit

Greek Yogurt Parfait
with House-made Granola and Seasonal Berries

Overnight Oats
with Dried Cranberries and Almonds

Scrambled Farm Eggs

Crispy Applewood Smoked Bacon

Pork Sausage

Crispy Skillet Potatoes



Breakfast Buffet

Breakfast Buffets are served with freshly squeezed orange juice, regular and decaffeinated coffee, selection of premium teas. Maximum duration of 90 minutes continuous service.

Requires a minimum of 25 guests; a service charge of \$200 will be applied to groups of less than 25 guests

CHART YOUR TRAIL \$55

House-made Assorted Baked Goods and Pastries with Whipped Cultured Butter and House Jams

Assorted Bagels with Cream Cheese and Cultured Butter

Greek Yogurt Parfait with House Made Granola and Seasonal Berries

Seasonal Sliced Fruit

Overnight Oats with Dried Cranberries and Almonds

CHOICE OF TWO ENTREES

Scrambled Farm Eggs

Vegetable Frittata

Quiche Lorraine

Farm Eggs with Spinach and Gruyere

Farm Egg with Cheddar and Chives

CHOICE OF TWO PROTEINS

Crispy Applewood-Smoked Bacon

Pork Sausage

Canadian Style Bacon

Chicken Apple Sausage

CHOICE OF ONE STARCH

Crispy Skillet Potatoes

Crispy Skillet Potatoes with Peppers and Spinach

Hashbrown Casserole

Marsh Hen Stone Ground Grits



Breakfast Buffet

Breakfast Buffets are served with freshly squeezed orange juice, regular and decaffeinated coffee, selection of premium teas. Maximum duration of 90 minutes continuous service.

Requires a minimum of 25 guests; a service charge of \$200 will be applied to groups of less than 25 guests

THE VOYAGER, BRUNCH \$58

House-made Assorted Baked Goods and Pastries with Whipped Cultured Butter and House Jams
Greek Yogurt Parfait with House Made Granola and Seasonal Berries
Frissee Salad - Bacon Lardons, French Toast Croutons, Breakfast Radish, Maple Sherry Vinaigrette
Smoked Salmon - Toasted Bagels, Cream Cheese, Red Onions, Capers, Hard Boiled Eggs

CHOICE OF TWO ENTREES

Classic Eggs Benedict
Short Rib Ragu and Parmesan Grits
Scrambled Eggs
Avocado Toast
Dijon Glazed Rosemary Pork Loin
Lowcountry Shrimp Boil

CHOICE OF TWO PROTEINS

Crispy Applewood-Smoked Bacon
Storey Farms Pork Sausage
Maple Glazed Ham
Salami
Roasted Apple Chicken Sausage
Canadian Style Bacon

CHOICE OF TWO SIDES

Crispy Skillet Potatoes
Hashbrown Casserole
Parmesan Grits
Charred Brussel Sprouts with Balsamic and Honey
Four Cheese Macaroni and Cheese



Breakfast Enhancements

Requires a minimum of 25 guests

**Subject to a \$150 culinary attendant fee per 100 guests for each station*

SHRIMP & GRIT GRIDDLE CAKES \$21

Lightly Fried Grits with Spicy Andouille Sausage, Local Creek Shrimp, Peppers, Onions, Cheddar, Parmesan, Gravy

AVOCADO TOAST \$16

Toasted Ciabatta, Avocado, Baby Greens, Tomato and Soft Poached Farm Eggs

WAFFLES OR PANCAKES \$15

Seasonal Fruit, Assorted Nuts, Chocolate Chips, Chantilly Cream and Pecan Maple Syrup

FARM EGG OMELET* \$16

Whole Eggs, Egg Whites, Sausage, Bacon, Ham, Mushrooms, Spinach, Bell Pepper, Onion, Tomato, Cheddar and Feta

Add Avocado, Shrimp, Crab or Steak (+\$3)



Intermissions

*Includes a maximum duration of 45 minutes continuous service
All package breaks must be ordered based on the full guarantee*

ON THE TRAIL \$16

The Trail Mix
Our House-Made Granola, Chef's Trail Mix, Assorted Nuts

THE COFFEE SHOP \$16

House-Made Biscuits
Assorted House-Made Muffins
House-Made Tea Breads

TAKE A BREAK \$22

Pimento Cheese with Seeded Lavash
Spinach Dip and Tortilla Chips
Roasted Pepper Hummus and Whole Wheat Pita Assorted
Seasonal Crudité with Blue Cheese Dip
Assorted Fresh-Baked Cookies

FAST GRAB \$16

House Jerky
Spiced Nuts
Home-Made Granola Bars

MILK & COOKIES \$16

Choose Three: Pecan Square, Chocolate Chip, Peanut Butter,
Oatmeal Raisin, Butter Pecan, Brownies, Blondies

Choose Three Kinds of Milk: Whole Milk, Chocolate,
Strawberry, Coconut

IN THE SEASON \$16

Pimento Cheese Finger Sandwich
Compressed Watermelon and Feta Skewers
Fruit Tarts

SOUTHERN EXPOSURE \$21

Country Fried Chicken Biscuits with Spicy Honey Mustard
Pickled Vegetables
Assorted Shortbread Cookies
Local Assorted Saltwater Taffy



Enhancements

BUILD YOUR OWN YOGURT PARFAIT
\$6/PERSON

WHOLE FRUIT
\$5/EACH

SLICED FRUIT
\$7/PERSON

OATMEAL
\$7/PERSON

CHEF'S TRAIL MIX
\$7/PERSON

ASSORTED BAGS OF CHIPS OR PRETZELS
\$5/EACH

KIND GRANOLA BARS
\$5/EACH

ROASTED RED PEPPER HUMMUS W/ PITA
\$7/PERSON

SEASONAL CRUDITE W/RANCH DIP
\$7/PERSON

ASSORTED BISCUITS
\$40/DOZEN

MONKEY BREAD
\$40/DOZEN

QUICHE
\$55/DOZEN

ASSORTED COOKIES
\$40/DOZEN

ASSORTED BREAKFAST PASTRIES
\$40/DOZEN

ASSORTED DESSERT BARS
\$40/DOZEN

CHEDDAR BUSCUITS W/ FRIED EGG
\$60/DOZEN

ASSORTED SHORTBREAD
\$40/DOZEN



Beverage Enhancements

*Day packages include drip coffee (regular and decaf), premium tea, soft drinks and bottled spring water
Half day maximum is 4 hours, full day maximum is 8 hours*

COFFEE \$90/gallon

ICED TEA OR HOT TEA \$65/gallon

BOTTLED SPRING & SPARKLING WATER \$5

ASSORTED COCA-COLA SOFT DRINKS \$5

ORANGE JUICE OR GRAPEFRUIT JUICE \$22/carafe

COLD BREW COFFEE \$7

RED BULL \$8

HALF DAY BEVERAGE PACKAGE \$25

FULL DAY BEVERAGE PACKAGE \$35





Lunch

"FOOD IS OUR COMMON GROUND, A UNIVERSAL EXPERIENCE."

- JAMES BEARD



Lunch Buffet

*Lunch Buffets are served with regular and decaffeinated coffee and iced tea
Lunch menus are available from 11am–2pm. Maximum duration of 90 minutes continuous service
Requires a minimum of 25 guests; a service charge of \$200 will be applied to groups of less than 25 guests*

THE CARAVEL, DELI \$52

House-made Classic Chicken Noodle Soup

Baby Spinach Salad
Grape Tomato, Red Onion, Carrot, Emeline House Vinaigrette

House-Made Southern Style Potato Salad

Dill Pickle Spears

Assorted Fresh-Baked Cookies

CHOICE OF THREE SANDWICHES

Oven Roasted Chicken Salad Croissant
Red Grapes, Crisp Celery, Walnuts

Slow Roasted Turkey Wrap
Provolone, Baby Arugula, Roasted Red Peppers, Pesto Aioli

Local Shrimp Salad Roll
Crisp Celery, Watercress

Italian Cold Cut
Salami, Coppa, Soppressata, Provolone, Red Onions, Tomato

Roast Beef Onion Roll
Swiss Cheese, Roasted Onions, Baby Arugula, Horseradish Aioli

Portabella and Roasted Red Pepper
Sourdough, Boursin, Arugula

Ciabatta
Heirloom Tomato & Buffalo Mozzarella, Basil, Balsamic Reduction



Lunch Buffet Continued

THE GALLEON, SOUTHERN STYLE \$72

Little Gem Salad
Radish, Carrot, Heirloom Tomato, Emeline House Vinaigrette

Southern Style Slaw

Buttermilk Fried Chicken

Slow Roasted BBQ Pork Ribs

Wood Grilled Seasonal Vegetables

Macaroni and Cheese

Collard Greens

Home-Style Corn Bread with Sorghum Butter

Strawberry Shortcake

Banana Pudding

THE SCHOONER, AMERICANA \$70

Tomato Basil Soup with Green Onion and Crème Fraiche

Chopped Romaine and Iceberg Salad
Apple-Wood Smoked Bacon, Hard Boiled Egg, Tomato, Crumbled Blue Cheese Dressing

Herb Crust Roasted Chicken

Grilled Sirloin and Vegetable Kabob

Local Bean Succotash with Butter Beans, Field Peas, Corn

Haricot Verts

Whipped Mashed Potato

Artisan Rolls and Whipped Butter

Key Lime Ganache Tarts

Red Velvet Cake



Lunch Buffet Continued

THE CATAMARAN, MEDITERRANEAN \$66

White Bean and Seasonal Vegetable Soup

Classic Greek Salad
Romaine, Tomato, Cucumber, Kalamata Olives, Red Onion, Feta, Herb Vinaigrette

Warm House-Made Falafel
Tahini, Tzatziki, Tomato and Cucumber Salad

Roasted Chicken Breast with Roasted Peppers and Tomato

Sautéed Shrimp with Orzo and Garlic Rapini

Fire Roasted Cauliflower

Roasted Carrots with Harissa, Mint and Pistachio

Warm Pita Bread

Cannoli

Strawberry Panna Cotta

THE FRIGATE, FOURTH OF JULY IN THE SOUTH \$60

Compressed Watermelon, Local Honey, Sea Salt, Benne Seeds

Mustard Potato Salad

Southern Style Slaw

Barbequed Chicken

Artisan Sausage with Brioche Bun and Pickle Relish

Grilled Local Shrimp with Tomato and Garlic

Roasted Corn on the Cob

Home-Style Corn Bread with Sorghum Butter

Chocolate Chess Pie

Strawberry Shortcake



Plated Lunch

*All Plated Lunches are served with regular and decaffeinated coffee and iced tea.
Requires a minimum of 25 guests; a service charge of \$200 will be applied to groups of less than 25 guests.*

TWO COURSE LUNCH \$56

THREE COURSE LUNCH \$62

FOUR COURSE LUNCH \$67

Served with artisan rolls and whipped butter

STARTERS

SOUP

White Bean and Seasonal Vegetable Soup

Tomato Basil Soup with Green Onion and Crème Fraiche

Charleston She Crab Soup

Chilled Cucumber Soup with Yogurt and Dill

SALAD

Heirloom Tomato and Buffalo Mozzarella
Basil, Olive Oil, Sea Salt

Baby Kale
Toasted Quinoa, Roasted Tomato, Herb Vinaigrette

Wedge Salad
Applewood Smoked Bacon, Hard Boiled Egg, Tomato,
Crumbled Blue Cheese Dressing

Little Gem Salad
Radish, Carrot, Heirloom Tomato,
Emeline House Vinaigrette or Peppercorn Ranch

ENTRÉE

Seasonal Local Catch
Roasted Fingerling Potatoes, Butterbeans,
Corn and Roasted Tomato Vinaigrette

Herb Crusted Roasted Chicken
Potato Gratin, Haricot Verts, Pan Jus

Braised Beef Short Rib
Marsh Hen Grits, Roasted Carrot and Sweet Potato,
Red Wine Reduction

Roasted Pork Chop
Sage and Country Ham Stuffing, Collard Greens,
Grain Mustard Jus

Pan Roasted Salmon
Local Bean Succotash with Butter Beans, Field Peas, and Corn

Sautéed Gnocchi
English Peas, Oyster Mushrooms, Arugula,
Black Garlic Pesto and Shaved Parmesan

DESSERT

Key Lime Ganache Tart

Red Velvet Cake

Chocolate Chess Pie

Strawberry Shortcake with Chantilly Cream

Almond and Peach Cheesecake





Dinner

"ONE CANNOT THINK WELL, LOVE WELL, SLEEP WELL,
IF ONE HAS NOT DINED WELL."

- VIRGINIA WOOLF

Canapes

All canapes require a minimum order of 50 pieces per item. Prices below reflect individual piece.

Choose any four items for \$24, six items for \$32 or eight items for \$40 per person

Packages available with a dinner menu or stations

HOT CANAPES

Lump Crab Cake, Remoulade \$7

Parmesan and Basil Arancini^v \$5

Vegetable Samosa^v \$5

Bacon Wrapped Seared Scallop \$6

Beef and Pork Meatball \$6

Beef Wellington \$7

Chicken Empanada with Avocado \$6

Southern Tomato Pie^v \$5

Barbeque Pork Bao \$6

Peking Duck Spring Roll \$6

COLD CANAPES

Tomato, Mozzarella, and Basil Bruschetta^v \$5

Carolina Local Oyster, Mignonette \$7

Smoked Salmon, Cucumber, Crème Fraîche \$7

Shrimp Cocktail \$6

Deviled Egg, Caviar, Pickled Red Onion \$6

Tuna Tartare \$7

Root Vegetable Skewer^v \$5

Tomato and Watermelon Gazpacho Shooter^v \$5

Cucumber Finger Sandwich \$5



Reception Station

A minimum of 25 guests are required per station, which include 90 minutes of continuous service

All display stations must be ordered based on the full guarantee

Minimum of two stations unless ordered with a dinner menu

CHARCUTERIE & CHEESE \$25

Local & Imported Artisan Cheese, Salami, Coppa, Mortadella,
Pickled Vegetables, Mixed Nuts, Local Jam,
Water Crackers, Lavash, Grilled French Bread
Charcuterie or Cheese Stations Available A La Carte for \$18

MEZZE \$18

Tzatziki, Hummus, Falafel with Tahini, Medjool Dates,
Heirloom Carrots, Celery, Herbed Olives,
Cucumber, Feta and Tomato Salad, Grilled Pita, Lavash^v

RAW BAR \$35

Chef's Selection of East and West Coast Oysters,
Poached Local Shrimp, Clams, Mussels, Crab Claws
with Cocktail, Mignonette, Horseradish, Lemon, Micro Tabasco

SLIDERS \$28

CHOOSE THREE

Lamb, Feta, Olive, Mint, Tzatziki
Wagyu, Bacon and Cheddar, Jalapeño Ketchup
Lump Crab Cake, Grain Mustard Tarter
Chicken BLT, Lemon Aioli
Barbeque Brisket, Smoked Blue Slaw
Bean and Grain, Hatch Chili Aioli^v

PASTA \$30

CHOOSE THREE

Rigatoni
Italian Sausage, Rapini, Burrata, Rustic Tomato Sauce

Ricotta Gnocchi
Fresh Peas, Spinach, Country Ham, Herb Butter

Pappardelle
Braised Short Rib, Oyster Mushroom, Arugula, Pecorino,
Demi Glace

Orecchiette
Fresh Clams, Arugula, Alfredo

Penne
Bocconcini, Mozzarella, Spinach, Basil, Parmesan,
Roasted Toy Box Tomato^v

Fusilli
Roasted Cauliflower, Capers, White Wine Butter

BAKED POTATO \$24

Russet and Sweet Potato

Applewood Smoked Bacon, Shredded Short Rib
Sharp Cheddar, Smoked Gouda, Roasted Corn

Sour Cream, Whipped Butter, Truffle Oil, Scallions

BITE SIZE DESSERTS \$18

Select Three: Cupcakes, Cookies, Rice Krispies, Brownies,
Blondies, Fruit Tart, Cheesecake, Chocolate Cups (GF)

SWEET DELIGHTS \$22

Pastry Chef's Selection of Assorted Desserts, Fruit, Nuts,
Local Preserves, Accompaniments



Carving and Display Stations

A minimum of 25 guests are required per station, includes 90 minutes of continuous service.

**\$150 culinary attendant fee is required per 100 guests on each action station*

All action stations must be based on the full guarantee

CLASSIC PRIME RIB* \$30

Hot Horseradish, Artisan Rolls

ROASTED BEEF TENDERLOIN* \$35

Au Poivre, Artisan Rolls

HERB ROASTED PORK LOIN* \$25

Cornichones, Natural Mustard Au Jus, Artisan Rolls

PAN-ROASTED WHOLE TURKEY BREAST* \$25

Red Pepper Romesco, Artisan Rolls

SURF & TURF* \$45

Prime Strip Loin, Grilled Local Creek Shrimp, Artisan Rolls

LOW COUNTRY BOIL \$32

Boiled Shrimp, Spicy Sausage, Corn on the Cob, New Potatoes, Artisan Rolls

SHRIMP & GRIT GRIDDLE CAKES \$28

Lightly Fried Grits with Spicy Andouille Sausage, Local Creek Shrimp, Peppers, Onions, Cheddar, Parmesan, Gravy, Artisan Rolls

SIDES \$6

Charred Rainbow Cauliflower

Haricot Verts with Brown Butter and Almonds

Roasted Asparagus

Caramelized Brussel Sprouts with Bacon and Balsamic

Carolina Gold Rice

Gratin Potato

Herb Rosted Fingerling Potatoes

Parmesan Potato Puree



Plated Dinner

*Plated Dinners are served with regular and decaffeinated coffee and iced tea
Requires a minimum of 25 guests; a service charge of \$200 will be applied to groups of less than 25 people
Maximum selection of two entrees*

THREE COURSE DINNER \$100

FOUR COURSE DINNER \$120

Served with artisan rolls and whipped butter

STARTERS

SOUP

White Bean and Seasonal Vegetable Soup

Tomato Basil Soup with Green Onion and Crème Fraîche

Charleston She Crab Soup

Tomato Watermelon Gazpacho

SALAD

Heirloom Tomato and Buffalo Mozzarella
Basil, Olive Oil, Sea Salt

Baby Kale

Toasted Quinoa, Roasted Tomato, Herb Vinaigrette

Wedge Salad

Apple-Wood Smoked Bacon, Hard Boiled Egg, Tomato,
Crumbled Blue Cheese Dressing

Little Gem Salad

Radish, Carrot, Heirloom Tomato,
Emeline House Vinaigrette or Peppercorn Ranch

DESSERTS

Key Lime Tart with Fresh Fruit

Red Velvet Cake

Chocolate Chess Pie

Strawberry Shortcake with Chantilly Cream

Almond and Peach Cheesecake

ENTRÉES

FROM THE SEA

Charleston Blue Crab Cake

Frisée and Tomato Salad, Roasted Corn Relish, Chive Butter

Local Market Catch

Fingerling Potatoes, Heirloom Carrots, Lemon Caper Butter

Linguine and Clams

White Wine, Butter, Fresh Garlic, Green Onion

FROM THE LAND

Roasted Chicken

Carolina Gold Rice, Haricot Verts, Natural Jus

Filet Mignon

Whipped Parmesan Potatoes, Roasted Asparagus, Au Poivre

French Cut Pork Chop

Potato Gratin, Rapini, Mushroom Bordelaise

FROM THE GARDEN

Sautéed Gnocchi

English Peas, Oyster Mushrooms, Arugula, Black Garlic Pesto,
Shaved Parmesan

Carrot Tagine Cous Cous

Moroccan Spices, Apricot, Cashew, Orange Jus



Dinner Buffet

Dinner Buffets are served with regular and decaffeinated coffee and iced tea

Maximum duration of 90 minutes continuous service

Requires a minimum of 30 guests; a service charge of \$200 will be applied to groups of less than 30 guests

**\$150 culinary attendant fee is required per 100 guests on each action station*

STEAKHOUSE \$125

French Onion Soup, Gruyere, Crouton

Wedge Salad

Apple-Wood Smoked Bacon, Hard Boiled Egg, Tomato,
Crumbled Blue Cheese Dressing

Classic Shrimp Cocktail with Accompaniments

*Classic Prime Rib Carving Station, Hot Horseradish, Au Jus

Pan Roasted Salmon

Lobster Mac and Cheese

Grilled Asparagus

Sautéed Assorted Mushrooms

Artisan Rolls with Whipped Butter

Key Lime Tart

Red Velvet Cake

SEAWORTHY FEAST \$135

Charleston She Crab Soup

Little Gem Salad

Radish, Carrot, Heirloom Tomato,
Emeline House Vinaigrette or Peppercorn Ranch

Smoked Salmon, Cucumber, Red Onion, Capers,
Crème Fraîche, Toast Points

Raw Bar Station

Selection of East and West Coast Oysters,
Poached Local Shrimp, Clams, Mussels, Crab Claws
and Classic Accompaniments

*Roasted Beef Tenderloin Carving Station, Au Proivre

Broiled Maine Lobster Tails, Lemon and Melted Butter

Roasted Fingerling Potatoes

Ratatouille

Artisan Rolls with Whipped Butter

Almond and Peach Cheesecake

Chocolate Chess Pie



Dinner Buffet Continued

TASTE OF ITALY \$105

White Bean and Seasonal Vegetable Soup

Baby Kale, Toasted Quinoa, Roasted Tomato
with Herb Vinaigrette

Local and Imported Artisan Cheese and Charcuterie Station
with Pickled Vegetables and Traditional Accompaniments

Rosemary and Garlic Pork Loin

Red Wine Braised Short Rib with Polenta

Orecchiette and Clams
with White Wine, Butter, Fresh Garlic, Arugula

Roasted Cauliflower Gratin

Haricot Verts

Artisan Rolls with Whipped Butter

Starwberry Panna Cotta

Cannoli

LOW COUNTRY \$110

Little Gem Salad with Radish, Carrot, Heirloom Tomato
and Peppercorn Ranch or Emeline House Vinaigrette

Local Bean Succotash with Butter Beans,
Field Peas and Corn

Low Country Boil Station
with Shrimp, Spicy Sausage, Corn on the Cob, New Potatoes

Buttermilk Fried Chicken

Slow Roasted BBQ Pork Ribs

Collard Greens

Charleston Red Rice

Home-Style Corn Bread with Sorghum Butter

Strawberry Shortcake

Banana Pudding





Beverage

"WHAT CONTEMPTIBLE SCOUNDREL HAS STOLEN THE CORK TO MY LUNCH?"

- W.C. FIELDS

Hosted Hourly Beverage Packages

*An hourly bar allows your guests to have unlimited consumption while allowing the host to have an exact cost per person in advance. All packages include soft drinks and water.
A \$150 bartender fee is required per 50 guests*

SILVER

WINE

Sparkling - Biutiful Cava, Penedes, Spain
Pinot Grigio – Scarpetta, Friuli, Italy
Chardonnay – Bacchus, Central Coast, California
Pinot Noir – Tramier ‘Roncier’, Burgundy, France
Cabernet Sauvignon – Bacchus, Central Coast, California

BEER

Michelob Ultra
Stella Artois
Westbrook White Thai
Local Selection IPA

SPIRITS

New Amsterdam Vodka
Citadelle Gin
Don Q Rum
Lunazul Tequila
Four Roses Yellow Bourbon
Dewars White Label

FULL PACKAGE

HOUR 1 - \$30
2 - \$40
3 - \$48
4 - \$56
5 - \$64

BEER & WINE

HOUR 2 - \$28
3 - \$36
4 - \$44
5 - \$52

GOLD

WINE

Sparkling – Poggio Costa, Veneto, Italy
Sauvignon Blanc – Pascal Jolivet ‘Attitude’, Loire Valley, France
Chardonnay – Louis Latour ‘Grand Ardèche’, France
Pinot Noir – Pinot Project, California
Cabernet Sauvignon – Wente, Livermore Valley, California

BEER

Michelob Ultra
Stella Artois
Westbrook White Thai
Local Selection IPA

SPIRITS

Titos Vodka
Tanqueray Gin
Ten to One White Rum
Espolon Tequila
Virgil Kaine Bourbon
Dewars White Label

FULL PACKAGE

HOUR 1 - \$38
2 - \$50
3 - \$60
4 - \$70
5 - \$80

BEER & WINE

HOUR 2 - \$34
3 - \$44
4 - \$54
5 - \$64



Hosted Hourly Beverage Packages Continued

PLATINUM

WINE

- Sparkling – Domaine de la Petite Roche Brut, Chenin Blanc, Saumur, France
- Sauvignon Blanc – Massey Dacta, Marlborough, New Zealand
- Chardonnay – Domaine Gueguen, Chablis, France
- Still Rosé – Belle Annee, Provence, France
- Pinot Noir – Grochau ‘Commuter Cuvee’, Willamette Valley, Oregon
- Cabernet Sauvignon - Krutz Magnolia, Sonoma, California

BEER

- Michelob Ultra
- Stella Artois
- Westbrook White Thai
- Local Selection IPA

SPIRITS

- Ketel One Vodka
- Bombay Sapphire Gin
- Plantation 3 Star Rum
- Patron Silver Tequila
- Templeton Rye
- Woodford Reserve Bourbon
- Glenfiddich 12 Scotch

FULL PACKAGE

- 1 - \$45
- 2 - \$59
- 3 - \$71
- 4 - \$83
- 5 - \$95

BEER & WINE

- 2 - \$40
- 3 - \$50
- 4 - \$60
- 5 - \$70



À La Carte

*Full wine list and custom curated cocktails available upon request
A \$150 bartender fee is required per 50 guests*

SPIRITS

GOLD \$11

Titos Vodka
Tanqueray Gin
Ten to One White Rum
Espolon Tequila
Virgil Kaine Bourbon
Dewars White Label

PLATINUM \$13

Ketel One Vodka
Bombay Sapphire Gin
Plantation 3 Star Rum
Patron Silver Tequila
Templeton Rye
Woodford Reserve Bourbon
Glenfiddich 12 Scotch

COCKTAILS

Catering Manager to Provide
a Selection of Seasonal Signature Cocktails

WINE AND BEER

GOLD \$60

Sparkling – Poggio Costa, Veneto, Italy
Sauvignon Blanc – Pascal Jolivet ‘Attitude’, Loire Valley, France
Chardonnay – Louis Latour ‘Grand Ardèche’, France
Pinot Noir – Pinot Project, California
Cabernet Sauvignon – Wente, Livermore Valley, California

PLATINUM \$70

Sparkling – Domaine de la Petite Roche Brut, Chenin Blanc,
Saumur, France
Sauvignon Blanc – Massey Dacta, Marlborough, New Zealand
Chardonnay – Domaine Gueguen, Chablis, France
Still Rosé – Belle Annee, Provence, France
Pinot Noir – Grochau ‘Commuter Cuvee’,
Willamette Valley, Oregon
Cabernet Sauvignon - Krutz Magnolia, Sonoma, California

BEER \$8

Michelob Ultra
Miller High Life
Bravazzi Hard Seltzer
Stella Artois
Westbrook White Thai
Local Selection IPA





General Information

"INFORMATION RULES THE WORLD"

- WINSTON CHURCHILL



General Information

*The following information is a guideline for you in planning your event
Menus, audio visual, phone, internet arrangements, meeting requirements and all details pertaining to your
event must be finalized with your catering representative no later than 30 days prior to your event*

AUDIO VISUAL SERVICES

Our Audio Visual Specialist will be delighted to assist you with any audio visual requirements. Please ask your Catering Sales Manager for a menu to obtain rental pricing. All audio visual items are assessed with a 25% taxable service charge and applicable taxes. Audio visual items are guaranteed 24 hours prior to the event. Cancellation within 24 hours will be assessed full charges.

BEVERAGES

The hotel holds a liquor license granted by the liquor commission and is held responsible for complying with its regulations. To ensure the proper regulations of our licensed premises, no alcoholic beverages may be brought into the hotel function space. All beverages will be dispensed by the hotel servers and bartenders. We offer wine by the glass for a hosted bar, but please note, if a bottle of wine is opened, the client will pay for the entire bottle regardless of how many glasses were purchased.

GUARANTEES

A guaranteed number of attendees is due by noon, five business days prior to your function. If no guarantee is provided, the expected attendance at the time of contract signing becomes the guarantee. The guarantee is the minimum number for which you will be charged. Should your actual attendance exceed your guarantee, you will be charged for the actual number of attendees. The final guarantee must be at least 95% of the meeting set.

TIME

Note that all functions will be set 15 minutes prior to the start time. The following standards are provided to assist you in the scheduling and with budgeting your catered functions:

- All continental and breakfast buffets are services for 1 hour, refreshed and replenished as necessary during this time.
- All planned breaks are serviced for a 30 minutes, refreshed and replenished as necessary during this time.
- All luncheon buffets are serviced for 90 minutes refreshed and replenished as necessary during this time.
- All dinner buffets, stations, reception displays and carving stations are serviced for 90 minutes, refreshed and replenished as necessary during this time.

FOOD

The Hotel must prepare and provide all food and beverage. All food and beverage is prepared to be consumed on premise and cannot be removed after the event. Enclosed for your consideration are suggested menu selections. In addition, we would be more than happy to discuss alternative recommendations and seasonal ingredients for a customized menu.



General Information Continued

SHIPPING AND RECEIVING

All materials shipped to the Hotel must be properly packaged and labeled with the following: name of organization, on-site contact, meeting planner, date of function, name of hotel event contact and number of boxes in the shipment. The Hotel reserves the right to refuse packages that appear damaged and assumes no liability for the condition of their contents. Packages sent to the Hotel will be the sole responsibility of the meeting planner or the designated representatives. The Hotel will receive up to 10 boxes complimentary per meeting. A surcharge of \$15 per box will be assessed for each additional package.

The Hotel will not accept responsibility for materials delivered 3 days prior to the function. Storage of any perishable items must be pre-approved. All outgoing boxes must be made with the client's designated shipping company for pick up. The Hotel is not responsible for any packages left beyond 24 hours after the conclusion of the meeting. If an extended storage is requested, additional fees will apply.

HOTEL LIABILITY

The Hotel reserves the right to inspect and control all private functions. The customer agrees to be responsible for any damages that may occur in the hotel. The Hotel will not assume responsibility for damage to or loss of any articles and merchandise brought into the hotel. With advance notice, we can assist in arranging for security officers for an additional fee.

HIGH SPEED INTERNET SERVICE

If you have a need for wireless or wired high speed internet, a fee of \$225 plus tax, per day per meeting space will be assessed for this service. Please ask your Catering Service Manager for details regarding specific wiring needs.

SET-UP CHANGE FEE

An additional labor fee will be assessed for groups that change meeting room set up less than 24 hours prior to the start of the function.

LATE CHANGE FEE

An additional fee of \$150 plus tax will be assessed per change to banquet event order within 72 hours of arrival.

ROOM ASSIGNMENT

Function rooms are assigned according to the anticipated number of guests. The Hotel reserves the right to reassign function space in order to best accommodate our guests.



General Information Continued

DELIVERY SERVICES

Amenity bag and packet distribution to guest rooms will be assessed a fee of \$7 plus tax each.

MUSIC

Hotel management must approve any band, disc jockey service or other amplified music and reserves the right to control excessive volume while on-site. The Hotel offers a quiet enjoyment policy for all hotel guests. To guarantee this policy for all our guests, all music indoors must be scheduled to end by 11pm and outdoors (The Courtyard/The Greenhouse) must be scheduled to end by 10pm.

SIGNAGE AND DECORATION

All signage must be professionally created, displayed and approved by the Hotel.

PROMOTIONAL MATERIAL

Please discuss any requirements for hanging of banners, posters or any other promotional materials with your Catering Service Manager. Items may not be posted, nailed, screwed or otherwise attached to columns, walls, floors, furniture or other parts of the building. Decorations provided by the guest must be approved prior to arrival and removed at the end of each function. The Hotel will not be responsible for storage of props or decorations. Any type of condetti will be assessed a minimum of \$500 plus tax cleaning fee.

SALES TAX AND SERVICE CHARGE

All food, beverage, rentals and audio visual equipment are subject to a hotel service charge of 25%, which is taxable. Room rental, audio visual and service charge tax rate is 9%. Food and beverage tax is 11%. All spirits and cocktails are taxed at 16%. Taxes and service charge are subject to change without notice.





FOR BOOKING INQUIRIES
PLEASE CONTACT:

SALES@HOTELEMELINE.COM

843.414.1667

