



# Inclusive Wedding Packages

---

## 2023



Chelsea Paige Photography



Kim Craven Photography



Riverland Studios

  
**FRANCIS MARION**  
HOTEL

# Wedding Packages

---



MAGNOLIA PLATED DINNER	\$80
PALMETTO BUFFET DINNER	\$90
CAROLINA STATION STYLE DINNER	\$80
AZALEA SMALL PLATE DINNER	\$90
SWEETGRASS FAREWELL BRUNCH	\$60

*Packages include tax and service charge*

---

Brunches are served from 9:30 am to 2:30 pm

Luncheons are served from 11 am to 5 pm

Dinners are served from 5:00 pm to midnight

---

## PACKAGE PRICING INCLUDES

- Selection of up to three Butler Passed Hors D'oeuvres (6 pieces per guest)
- Complimentary Centerpiece on each Table to include a Round Mirror, 4 Votive Candles and a Glass Cylinder Centerpiece with a White Candle
- Complimentary Wedding Cake Cutting and Serving (Cake can be supplied from a bakery of your choice - Hotel is not able to refrigerate and/or store cake)
- Complimentary Francis Marion Suite for Your Wedding Night
- Discounted Room Rates for Your Out of Town Guests
- Dedicated Wedding Sales Manager as the Point of Contact throughout planning. Their responsibilities include confirming ballroom set plus food & beverage details.
- (1) Complimentary Bar Setup and Bartender with purchase of unlimited beverage package
- (1) Complimentary Chef for Dinner Stations
- Includes a 4 hour reception, dance floor, band staging, 60" round tables, banquet chairs, flatware, china, glassware as well as the setup/breakdown
- Menu Tasting for Up to 4 Guests (pricing varies based on menu selection)
- Simple Pricing Inclusive of Service Charge and Taxes (excludes additional labor, staffing and rental fees)
- Food & Beverage Minimum varies by date and Ballroom

*Please note the food and beverage minimum needs to be met before service charge and taxes.*

---



# Bar Selections

---

BARS MAY BE PURCHASED BY THE DRINK OR AS A PACKAGE

DIAMOND | Top Shelf Liquor, Wine and Beer (Includes One Local Option) | \$110 per person

PLATINUM | Premium Liquor, Wine and Beer | \$90 per person

GOLD | Call Liquor, Wine and Beer | \$70 per person

SILVER | Wine and Beer | \$60 per person

To include FOUR hours of unlimited consumption, package includes tax and service charge

---

## CONSUMPTION BAR SERVICE: CHARGES PER DRINK

TOP SHELF BRANDS	\$12.00 EACH	HOUSE WINES	\$8.00 PER GLASS
PREMIUM BRANDS	\$10.00 EACH	MINERAL WATERS	\$4.50 EACH
CALL BRANDS	\$9.00 EACH	SOFT DRINKS	\$4.00 EACH
LOCAL BEER	\$10.00 EACH	NON-ALCOHOLIC PUNCH	\$40.00 PER GALLON
PREMIUM BEER	\$7.00 EACH		
DOMESTIC BEER	\$6.00 EACH		

Prices listed for Consumption Bar do not include applicable taxes and 22% service charge

---



# Bar Selections

---

CHEERS!



## TOP SHELF LIQUORS

Grey Goose, Tanqueray, Johnny Walker Black, Knob Creek, Jack Daniels, Crown Royal, Myers Dark Rum, Patron Silver

## PREMIUM BRAND LIQUORS

Sweet Tea Vodka, Titos, Beefeaters, Johnny Walker Red, Makers Mark, Seagram's VO, Captain Morgan Rum, Malibu Rum, Jose Cuervo Gold

## CALL BRAND LIQUORS

Smirnoff, Bombay, Cutty Sark, Jim Beam, Seagram's 7, Bacardi Light, Juarez

## NON-ALCOHOLIC BEVERAGES

Coke, Diet Coke, Sprite, Bottled Water

## DOMESTIC BEERS

Yuengling, Bud Light, O'Douls,

## PREMIUM BEERS

Heineken, Amstel Light, Sam Adams

## LOCAL BEERS

Westbrook, Riverdog Riverwalk Empire Pilsner

## HOUSE WINES

Chardonnay, Pinot Grigio, Rosé, Cabernet Sauvignon, Pinot Noir  
*upgraded wine available for added fee*

# Magnolia Plated Dinner Package

---

## PASSED HORS D'OEUVRES | Please Select Three

Fried Green Tomato Moons with Goat Cheese & Pepper Jelly

Thai Chicken and Cashew Spring Rolls with Plum Sauce

Petite Pulled Pork BBQ Biscuit

Fried Cheese Ravioli with a Tomato Basil Sauce

Blackened Chicken Satay with a Peanut Sauce

Petite Tomato Pies

Miniature Mac n' Cheese with Truffle Oil

*Total of 6 pieces per person included in the package price*

## FIRST COURSE | Please Select One

Blend of Mixed Greens, Tomato Wedges and Sliced Cucumbers (with your choice of 2 dressings)

Fresh Bibb Lettuce with Diced Tomatoes, Cucumbers and Red Peppers (with your choice of 2 dressings)

Romaine Lettuce with Herbed Croutons, Parmesan Cheese and Creamy Caesar Dressing

Roasted Tomato Cream Soup with Basil Oil

Roasted Carrot Soup with Balsamic Reduction

She Crab Soup

## ENTRÉES | Please Select Up to Three

TOMATO PIE Sliced Tomatoes, Vidalia Onion & Basil baked in a Tart Shell

### PINE NUT & ASIAGO CRUSTED CHICKEN BREAST

Pan Seared and Served with a Roasted Red Pepper Sauce, Herbed Orzo & Seasonal Vegetables

### BASIL PESTO CHICKEN

Seared Chicken Breast, Basil Pesto, Roasted Tomatoes, Fresh Mozzarella

Mushroom Risotto & Seasonal Vegetables

LOCAL GROUPER Grilled Local Grouper with Herb Butter, Collards & Charleston Red Rice

### BEEF SHORT RIBS

Seared Beef Short Ribs with SC "Islander" Ginger Beer Demi-Glace

served with Goat Cheese Grits & Wilted Seasonal Greens

*\*Plated meals require client to provide, as well as place, name and meal specific escort cards at least three hours prior to event start time. Failure to provide and set cards will result in additional labor fees.*

*All Dinners Served with Iced Water, Iced Tea with Lemon  
Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea, Rolls with Butter*

# Palmetto Buffet Dinner Package

---

## PASSED HORS D'OEUVRES | Please Select Three

Fried Green Tomato Moons with Goat Cheese & Pepper Jelly  
Thai Chicken and Cashew Spring Rolls with Plum Sauce  
Petite Pulled Pork BBQ Biscuit  
Fried Cheese Ravioli with a Tomato Basil Sauce  
Blackened Chicken Satay with a Peanut Sauce  
Petite Tomato Pies  
Miniature Mac n' Cheese with Truffle Oil  
*Total of 6 pieces per person included in the package price*

## SALADS TO INCLUDE

Mixed Greens with Assorted Toppings and Two Dressings  
Pasta Salad with Grilled Vegetables and Herbed Vinaigrette  
Caprese Salad with EVOO, Fresh Basil & Balsamic

## ENTRÉES | Please Select Two

Herbed Baked Chicken  
Pine Nut and Asiago Chicken Breast  
Blackened Mahi Mahi with Tropical Fruit Salsa  
Baked Salmon with Ginger Lime Sauce  
Sliced Pork Loin with Baked Apple Sauce  
Sliced London Broil with Three Peppercorn Sauce

## SIDE ITEMS | Please Select Three

Chive Mashed Potatoes  
Parsley Butter Roasted Potatoes  
Charleston Red Rice with Smoked Hamhock  
Basmati Rice Pilaf  
Pepperjack Cheese Grits  
Bacon Braised Collard Greens  
Green Beans with Toasted Almonds  
Roasted Vegetables  
Brussel Sprouts with Brown Butter

**BUFFETS ARE LIMITED TO 2 HOURS OF SERVICE**

*All Dinners Served with Iced Water and Iced Tea with Lemon  
Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea, Rolls with Butter*

# Carolina Station Style Package

---

## PASSED HORS D'OEUVRES | Please Select Three

Fried Green Tomato Moons with Goat Cheese & Pepper Jelly

Thai Chicken and Cashew Spring Rolls with Plum Sauce

Petite Pulled Pork BBQ Biscuit

Fried Cheese Ravioli with a Tomato Basil Sauce

Blackened Chicken Satay with a Peanut Sauce

Petite Tomato Pies

Miniature Mac N' Cheese with Truffle Oil

*Total of 6 pieces per person included in the package price*

## ACTION STATIONS | Please Select Three

Chef's fee of \$150 required for each carved item or station ordered. Self serve or chef attended.

### CARVING STATION

Roast Top Round of Beef with Horseradish Sour Cream, Pan Gravy, Mustard, Mayonnaise and Miniature Rolls  
OR

Oven Baked Turkey Served with Cranberry Relish, Mustard, Mayonnaise and Miniature Rolls

### MACARONI & CHEESE

Elbow Macaroni with Cheddar Cheese & Wild Oyster Mushrooms and Smoked Gouda Cheese Sauce  
Toppings of Bacon, Lobster, Chives, Tomatoes, Blue Cheese, Sausage and Peppers

### CHICKEN & WAFFLES

Buttermilk Waffle, Fried Boneless Chicken, Bacon, Jalapeño & Thyme Syrup

### SHRIMP N' GRITS

Large Creek Shrimp Sautéed with Peppers, Onions, and Tasso Ham  
Served on Stone Ground Pepperjack Grits with a Lobster Gravy

### BRAISED SHORT RIBS

Slow Braised Beef Short Ribs with Carolina Gold Herbed  
Rice Grits, Wilted Seasonal Greens, SC "Islander" Ginger Beer Demi-Glace

### GOURMET PASTA

Cheese Filled Tortellini & Bowtie Pastas, Roasted Garlic Alfredo & Tomato Basil Sauces  
Sautéed Italian Sausage, Diced Tomato, Artichoke Hearts, Onions, Peppers & Mushrooms  
Shredded Parmesan Cheese, Crushed Red Pepper, Grilled Chicken or Sautéed Shrimp

STATIONS ARE LIMITED TO 2 HOURS OF SERVICE

*All Dinners Served with Iced Water and Iced Tea with Lemon  
Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea, Rolls with Butter*

# Azalea Small Plate Dinner Package

PASSED HORS D'OEUVRES | Please Select Three | 6 pieces per person

Designed for one and a half hours of Service.

Chef's fee of \$150 required for each carved item or station ordered. Self serve or chef attended.

Fried Green Tomato Moons with Goat Cheese & Pepper Jelly  
Thai Chicken and Cashew Spring Rolls with Plum Sauce  
Petite Pulled Pork BBQ Biscuit

Blackened Chicken Satay with a Peanut Sauce  
Fried Cheese Ravioli with a Tomato Basil Sauce  
Miniature Mac N' Cheese with Truffle Oil  
Petite Tomato Pies

## DISPLAYS | Please Select Two

### CHEESE & FRESH FRUIT DISPLAY

Assorted Presentation of International & Domestic

Cheeses Including: Brie, Goat Cheese, Swiss, Pepper Jack,  
Cheddar & Muenster, Sliced Seasonal Fresh Fruit Display with  
Chocolate Fondue & Yogurt Dip, Crackers & Sliced French Bread

### CHARCUTERIE DISPLAY

Charcuterie Display, Soppressata Salami Beef Bresaola,  
Mortadella with Pistachios, Cured Pork Loin, Turkey Pastrami,  
Pork & Chicken Liver Pate, Almonds, Figs, Peppers, Cornichons,  
Cocktail Onions, Assorted Gourmet Mustards, Crostini

### BREADS & SPREADS DISPLAY

Garlic Breadsticks, Grilled Italian Flatbread,  
Pita Wedges & Crackers Served with Olive Tapenade, Tomato Basil  
Bruschetta, Hummus & Pimento Cheese Spread

### GARDEN DISPLAY

Caprese Salad with EVOO, Fresh Basil & Balsamic  
Drizzled with Balsamic Vinaigrette & Olive Oil  
Chilled Iceberg Wedges with Ripe Beefsteak  
Tomatoes & Buttermilk Blue Cheese Dressing,  
Pesto Tortellini Salad & Grilled Vegetables with Herbed Olive Oil

### CHEESE & VEGETABLE CRUDITÉS DISPLAY

Assorted Presentation of International & Domestic Cheeses Including: Brie, Goat Cheese, Swiss, Pepper Jack  
Cheddar & Muenster, Raw Vegetables to Include Carrots, Asparagus, Broccoli, Radishes, Mushrooms & Celery  
Served with Creamy Herb Dip & Roasted Red Pepper Hummus, Garnished with Fresh Fruit, Crackers & Sliced French Bread

## SMALL PLATE STATIONS | Please Select Two

*Chef attended station requires additional labor fee*

*Small plate dinners are limited to 2 hours of service*

### BEEF TENDERLOIN

Grilled Beef Tenderloin Medallions, Pimento Cheese Risotto,  
Fresh arugula, Pickled Red Onions, Roasted Garlic Aioli

### PORK TENDERLOIN

Bacon Wrapped Pork Tenderloin, Mashed Sweet Potatoes,  
Baby Bok Choy Chow Chow, Apple Cider Glaze

### SHRIMP SKEWERS

Herb Marinated Shrimp Skewers, Carolina Gold "Tabbouleh" Salad  
with Cranberries, SC Feta, Cucumbers,  
Tzatziki and Toasted Coconut

### LAMB CHOPS

Grilled Lamb Chops, Roasted Butternut Squash  
with Fennel, Brussel Sprout and Apple Salad with  
Curried Mint Vinaigrette

*All Dinners Served with Iced Water and Iced Tea with Lemon  
Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea, Rolls with Butter*



# Package Enhancements

*Package Enhancements include taxes and service charge*

*Designed for two hours of Service.*

Chef's fee of \$150 required for each carved item or station ordered. Self serve or chef attended.

## PASSED HORS D'OEUVRES

*\$9.00 as Addition | Please Select Two*

BBQ Shrimp on a Grit Cake

Petite Tomato Pie

Lowcountry Skewers

Spinach and Feta Spanikopita

*One item per person*

## SPECIALTY PRESENTATIONS

INTERNATIONAL CHEESE DISPLAY | *\$23.00 per person*

Including: Assorted Artisan, Domestic & Imported

Cheeses Garnished with Fresh Fruit

Traditional Accoutrements

CHARCUTERIE DISPLAY | *\$29.00 per person*

Soppessata Salami Beef Bresaola, Mortadella with

Pistachios, Cured Pork Loin, Turkey Pastrami,

Pork & Chicken Liver Pate, Almonds, Figs, Peppers,

Cornichons, Cocktail Onions,

Assorted Gourmet Mustards, Crostini

CARVING STATION | *\$13.00 per person*

Mustard Seared Pork Loin

Served with warm Fruit Relish, Mustard and  
Mayonnaise, Biscuits and Assorted Miniature Rolls

## SIDES

*\$8.50 per person*

Garlic Mashed Potatoes with Cheese,  
Bacon and Sour Cream

*\$7.00 per person*

Grilled Vegetable Skewers

## AFTER DINNER DESSERTS

*\$16.00 per person*

### BANANAS FOSTER

Sliced Bananas with a Brown Sugar and  
Bacardi 51 Rum Sauce over Vanilla Ice Cream

### SHORTCAKE DISPLAY

Sugared Biscuits with Fresh Whipped Topping

*Please Select Two*

Sweet Tea & Bourbon Macerated Peaches

Stewed Cinnamon Apples

Seasonal Berries with Mint

*\*produce subject to seasonal availability*



# Package Enhancements

---

## SIGNATURE DRINKS

*Pricing subject to drink and availability*

### MOSCOW MULE

*Classic or Apple Cider*

### ROSÉNADE

*Absolute Citron, Rosé Wine, Basil Leaves, Lemon Wedge, Simple Syrup, Club Soda*

### WHITE WEDDING

*Coconut Milk, Blanco Tequila, Triple Sec, Coconut Water, Lime Wedge*

### CRANBERRY VANILLA COCKTAIL

*White Cranberry Juice, Lime Juice, Vanilla Syrup, Cranberry & Lime Garnish*

### GINGER BASIL GIMLET

*Gin, Lime Juice, Simple Syrup, Ginger Ale, Basil Leaves, Lime Garnish*

### LOWCOUNTRY LEMONADE

*Sweet Tea Vodka, Lemonade, Mint*

---

## ROMANCE IS IN THE DETAILS

---



Richard Bell Photography



Kim Craven Photography

# Late Night Snack Additions

---

*Price includes tax + service charge*

## PASSED HORS D'OEUVRES

*\$6.00 per person, per item*

Mini Beef Sliders  
Beef Taco  
Miniature Mac N' Cheese with Truffle Oil  
Petite Pulled Pork BBQ Biscuit  
Grilled Cheese Triangles  
Country Chicken Fingers with a Honey Mustard Sauce  
Mini Chicken & Waffle Cones  
Petite Chicken Biscuit

## Package Add-ons

---

70" FLAT SCREEN TELEVISION WITH DVD PLAYER OR LAPTOP

\$550 inclusive of tax + services

LCD PROJECTOR PACKAGE WITH SCREEN, A/V CART, POWER CORDS

\$790 inclusive of tax + services

CEREMONY MICROPHONE PACKAGE  
WITH WIRELESS LAVALIER AND WIRED MICROPHONE

\$250 inclusive of tax + services

LED UPLIGHTS FOR SPECIAL UP-LIGHTING IN THE COLOR OF YOUR CHOICE

\$50 per light

## Rental Linen

---

Rental linen may be ordered through the Francis Marion Hotel.  
Pricing is subject to change based on linen choice. Service fees may apply.

# Sweetgrass Farewell Brunch

---

Available from 9:30 am – 2:30 pm | Brunches are limited to 2 hours of service

## SPECIALTY PRESENTATIONS | Please Select One

Fresh Fruit Display with Chocolate Fondue and Yogurt Dip  
International Cheese Display  
Vegetable Crudités  
Specialty Breads and Spreads Display  
Chefs Selection of Breakfast Pastries, Bagels and Muffins  
Fruit & Yogurt Parfaits with Granola, Seasonal Berries & Honey  
European Meats and Cheeses to include: Prosciutto, Capicola, Genoa Salami,  
Provolone, Gouda, Swiss, Edam and Brie Cheeses

## ACTION STATIONS | Please Select Two

### CARVING STATION

Roast Top Round of Beef Served with  
Horseradish Sour Cream, Pan Gravy, Mustard,  
Mayonnaise and Miniature Rolls  
OR

Basted Pit Ham Served with  
Sweet Chutney, Dijon Mustard,  
Biscuits and Assorted Miniature Rolls

### OMELET STATION

Ham, Sausage, Shrimp, Tomatoes, Peppers, Onions,  
Mushrooms, Spinach, Mozzarella and Cheddar Cheese  
Egg Whites and Whole Eggs

### SHRIMP N' GRITS

Large Creek Shrimp Sautéed with Peppers,  
Onions and Tasso Ham Served on  
Stone Ground Pepperjack Grits  
with a Lobster Gravy

### WAFFLE STATION

Belgian Waffle, Seasonal Berries,  
Powdered Sugar, Toasted Pecans,  
Maple Syrup and Whipped Cream

## SIDE ITEMS | Please Select Two

Fluffy Scrambled Eggs with Cheese  
Roasted Red Potatoes with Peppers & Onions  
Crispy Bacon or Sausage (Turkey available for additional \$1 per person)  
Pepper Jack Cheese Grits  
Grilled Asparagus  
Buttermilk Biscuits with Butter & Jams

*Includes Beverage Station with Iced Water*

*Sweetened and Unsweetened Iced Tea with Lemon, Regular and Decaffeinated Coffee and Herbal Teas  
Assorted Juices to Include Orange, Apple and Cranberry*



# Sweetgrass Farewell Brunch

Price includes tax and service charge

## ENHANCEMENTS

Shrimp N' Grits	\$25.75 per person
Toasted Ham & Swiss Cheese Croissants	\$ 6.25 per person
Omelet Station	\$20.50 per person
Bloody Marys & Mimosas	\$16.00 per person

## SEASONAL QUICHES | \$13.50 per Person

SPRING & SUMMER | Asparagus, Mushroom, Spinach, Tomato and Swiss Cheese with Thyme

FALL & WINTER | Sweet Potato, Sundried Tomato, Asparagus, Smoked Pork Loin, Fontina Cheese, Parsley, Sage, Chives

*Tables, chairs, linen, glassware, silverware, china and staff are included with your food and beverage order. There is complimentary function space offered for brunches, excluding holiday weekends.*



Richard Bell Photography