



Inclusive Wedding Packages

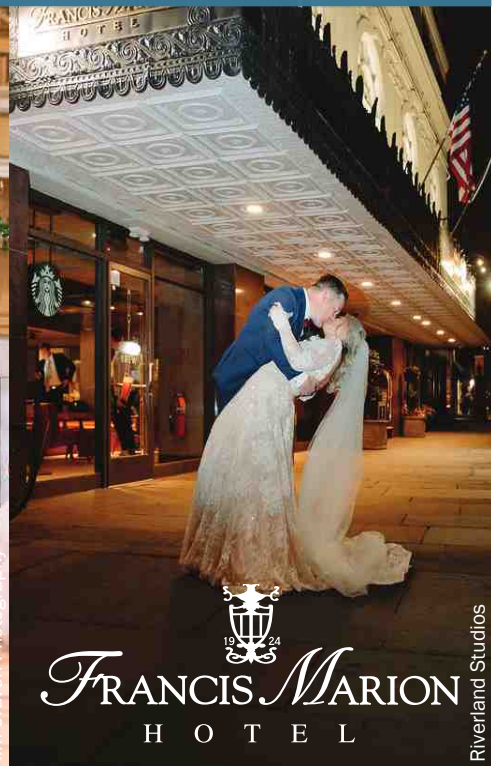
2024



Chelsea Paige Photography



Kim Craven Photography



Riverland Studios


FRANCIS MARION
HOTEL

Wedding Packages



MAGNOLIA PLATED DINNER	\$90
PALMETTO BUFFET DINNER	\$100
CAROLINA STATION STYLE DINNER	\$90
AZALEA SMALL PLATE DINNER	\$100
SWEETGRASS FAREWELL BRUNCH	\$70

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) | \$120 per person

PLATINUM | Premium Liquor, Wine and Beer | \$100 per person

GOLD | Call Liquor, Wine and Beer | \$90 per person

SILVER | Wine and Beer | \$70 per person

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

CONSUMPTION BAR SERVICE: CHARGES PER DRINK

TOP SHELF BRANDS	\$13.00 EACH	HOUSE WINES	\$8.00 PER GLASS
PREMIUM BRANDS	\$11.00 EACH	MINERAL WATERS	\$5.50 EACH
CALL BRANDS	\$10.00 EACH	SOFT DRINKS	\$5.00 EACH
LOCAL BEER	\$10.00 EACH	NON-ALCOHOLIC PUNCH	\$45.00 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

Titos, Beefeaters, Johnny Walker Red, Makers Mark, Seagram's VO, Captain Morgan 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, Holy City, Riverdog Riverwalk Empire Pilsner

HOUSE WINES

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

Magnolia Plated Dinner Package

HOT PASSED HORS D'OEUVRES | Please Select Three

Bourbon & Boursin Chicken En Croûte

Vegetable Spring Rolls with Plum Sauce

Petite Pulled Pork BBQ Biscuit

Fried Cheese Ravioli with a Tomato Basil Sauce

Mini Chicken & Waffles

Petite Tomato Pies

Miniature Mac n' Cheese with Truffle Oil

Total of 4 pieces per person included in the package price

FIRST COURSE | Please Select One

FRANCIS MARION HOUSE SALAD Blend of Mixed Greens, Herb Roasted Roma Tomatoes, Slivered Carrots, Pickled Cucumber & Dried Cranberries, with choice of two dressings

SPINACH & ARUGULA SALAD Baby Greens, Crumbled Feta, Candied Pecans, Blistered Cherry Tomatoes & Vidalia Onion, with choice of two dressings

CAESAR SALAD with Shaved Parmesan

GREEK LEMON CHICKEN SOUP with Orzo

ROASTED CARROT SOUP with Johns Island Carrots, Ginger, Lemon, Thyme, Vegetable Sugo

CHARLESTON SHE CRAB SOUP A Charleston Specialty at the Francis Marion since 1924.

Lump Crab Meat, Sherry.

ENTRÉES | Please Select Up to Three

MUSHROOM & SPINACH VOL AU VENT

Braised Wild Mushrooms, Sundried Tomatoes, Spinach, Boursin Cheese, Puff Pastry

BOURSIN CHEESE STUFFED CHICKEN FLORENTINE

Puree of Yukon Gold Potatoes, Asparagus & Wild Mushroom Beurre Blanc

BASIL PESTO CHICKEN

Seared Chicken Breast, Basil Pesto,

Roasted Tomatoes & Fresh Mozzarella served with Mushroom Risotto and Green Beans & Cherry Tomatoes

LOCAL GROUPER Grilled Seared SC Grouper, Goat Cheese & Tarragon Grits,

Grilled Asparagus, Riesling Beurre Blanc

BEEF SHORT RIBS

Seared Beef Short Ribs, Melted Leek & Thyme Risotto, Roasted Baby Carrots, Port Wine Demi

****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 | 4 pieces per person

Fried Green Tomato Moons with Goat Cheese & Pepper Jelly	Fried Cheese Ravioli with a Tomato Basil Sauce
Thai Chicken & Cashew Spring Rolls with Plum Sauce	Blackened Chicken Satay with a Peanut Sauce
Petite Pulled Pork BBQ Biscuit	Petite Tomato Pies
	Miniature Mac n' Cheese with Truffle Oil

SALADS TO INCLUDE

Mixed Greens, Tomatoes, Cucumbers, Mushrooms, Olives, Egg Halves, Pepperoncini,
Bacon Pieces, Cheddar Cheese & Two Dressings
Fusilli Pasta with Roasted Vegetables, Spinach and Basil Pesto
Caprese Salad with Extra Virgin Olive Oil, Fresh Basil and Balsamic

ENTRÉES | Please Select Two

Herbed Baked Chicken
Pine Nut and Asiago Chicken Breast
Shrimp Scampi with Fettuccine
Baked Salmon with Ginger Lime Sauce
Sliced Pork Loin with Roasted Apples, Smoked Bacon & Leeks
Sliced London Broil with Cabernet Demi, Carmelized Vidalia Onions & Crumbled Blue Cheese

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

HOT PASSED HORS D'OEUVRES | Please Select Three

Bourbon & Boursin Chicken En Croûte

Vegetable Spring Rolls with Plum Sauce

Petite Pulled Pork BBQ Biscuit

Fried Cheese Ravioli with a Tomato Basil Sauce

Mini Chicken & Waffles

Petite Tomato Pies

Miniature Mac n' Cheese with Truffle Oil

Total of 4 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 & Miniature Rolls
OR

Basted Pit Ham, Sweet Chutney, Dijon Mustard, Biscuits & Assorted 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

SLIDER STATION | *choice of two*

Wagu Beef Patty | Carmelized Onion, Swiss

Philly Cheese Steak | Shaved Beef, White American, Peppers & Onions

Fried Green Tomato | Pimento Cheese, Roasted Shallot Aioli

Pulled BBQ Pork | House Pickles, Slaw

California Chicken | Avocado, Tomato Jam

Quinoa & Black Bean Patty | Carmelized Onion, Mushrooms, Gruyere, Arugula

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 | 4 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
Smoked Bacon Lardon

Blackened Chicken Satay with a Peanut Sauce
Crab Stuffed Jumbo Mushrooms
Pork Loin Medallions
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

SALAD STATION

Table Side Style Caesar Salad with Parmesan, Croutons, Anchovies, Cracked Pepper
Select Artisan Greens & Assorted Lettuces, Tomatoes, Cucumbers, Olives, Diced Bacon, Shredded Cheddar Cheese
with a Choice of Two Salad Dressings

BREADS & SPREADS DISPLAY

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

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

SWEET POTATO BAR

South Carolina Sweet Potatoes, Candied Pecans, Mini Marshmallows, Dried Cranberries, Roasted Walnuts, Whipped Honey Butter, Greek Yogurt, Sorghum, Maple Syrup, Cinnamon, Green Onions

WARM SPINACH & ARTICHOKE DIP

Dip served with Assorted Grilled Breads

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, Mushroom 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

\$10.00 per person 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,

Traditional Accoutrements,

Assorted Gourmet Mustards, Crostini

CARVING STATION | \$15.00 per person

Tenderloin of Beef

*Served with Horseradish Sour Cream,
Mustard, Mayonnaise & Assorted Miniature Rolls*

SIDES

\$9.00 per person

Garlic Mashed Potatoes with Cheese,

Bacon and Sour Cream

\$8.00 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 \$12
Classic or Apple Cider

ROSÉNADE \$13
*Absolute Citron, Rosé Wine, Basil Leaves,
Lemon Wedge, Simple Syrup, Club Soda*

WHITE WEDDING \$15
*Coconut Milk, Blanco Tequila, Triple Sec,
Coconut Water, Lime Wedge*

CRANBERRY VANILLA COCKTAIL \$15
*White Cranberry Juice, Lime Juice, Vanilla Syrup,
Cranberry & Lime Garnish*

GINGER BASIL GIMLET \$14
*Gin, Lime Juice, Simple Syrup, Ginger Ale,
Basil Leaves, Lime Garnish*

LOWCOUNTRY LEMONADE \$13
Sweet Tea Vodka, Lemonade, Mint

ROMANCE IS IN THE DETAILS



Late Night Snack Additions

Price includes tax + service charge

PASSED HORS D'OEUVRES

\$8.00 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

\$600 inclusive of tax + services

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

\$830 inclusive of tax + services

CEREMONY MICROPHONE PACKAGE

WITH WIRELESS LAVALIER AND WIRED MICROPHONE

\$350 inclusive of tax + services

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

\$60 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
Freshly Baked Cinnamon Rolls with Cream Cheese Frosting
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 (*included*)
Roasted Red Potatoes with Peppers & Onions
Crispy Bacon or Sausage (Turkey available for additional \$2 per person)
Pepper Jack Cheese Grits
Grilled Asparagus
Buttermilk Biscuits with Butter & Jams
Stuffed French Bread

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	\$20.00 per person
Toasted Ham & Swiss Cheese Croissants	\$ 8.00 per person
Omelet Station	\$20.50 per person
Bloody Mary	\$10.00 each
Mimosa	\$8.00 each

SEASONAL QUICHES | \$15.00 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