We are offering a Reception package with your choice of the following Venues:

- Tabby Place | $3000+
- Tabby Gardens | Old Bay Marketplace Loft & Rooftop |
- Garden Courtyard | $2500+
- Craven Courtyard | $1500+

Rental items starting at $15+Per Person

### Catering

Starting at $90++ per person, minimum of (50 guests)

- **Lowcountry Butler Bites**
  - Pimento grilled cheese | Vegetable & gorgonzola mini mason jars | Truffle deviled eggs |
  - Mini fried chicken & waffles with sweet syrup

- **Trio of Dinner Stations**
  - **Chef’s Southern Shrimp Station**
    - Sweet Tea Vodka Shrimp sautéed over cheese grits with bacon & scallion crumbles |
    - Fried green tomato wedge | Buttery cornbread
  - **Biscuit Station**
    - Fresh Baked Buttermilk Biscuits served with guest choice toppings of
      - Honey Fried Chicken | BBQ Pulled Pork | Whipped Savannah Honey Butter and Fruit Preserves
  - **Bourbon Pecan Chicken**
    - Bourbon pecan chicken breasts | Buttery whipped potatoes | Bacon brussels sprouts

- **5-hour Open Bar**
  - Vodka, Bourbon, Gin, Rum, Scotch, Whiskey | House Selection of Wine – Red, White & Rose |
  - (2) Types of Beer, Mixers, Bar Fruits, Ice & Disposable Cups |
  - Bartender included for up to 75 guests
  - Additional bartender $150

### Wedding Cake Cutting Service

- with small clear plates & forks
  - Wedding cake not included

**Inclusions:**
- Freshly prepared meal by onsite culinary team
- Menu theme signs & greenery on food stations
- The above appetizer, food stations & bar menu
- Onsite catering lead for (7hrs)
- Wrap It Up Coordination $1500+

**Pricing (++)**
- 20% service charge
- Current applicable local & state taxes
- Signed contract & deposit required to hold date/caterer

**Additions**
- Catering service staff $22 per hour, minimum of 6 hrs per serve
- All rentals are additional
- Champagne toast available
- Any changes to the above items will reflect a change in price per person
- A la carte upgrades to package available