



Wedding Reception

Your choice of the following Venue

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
1 hour of service

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*