From the creators of the acclaimed restaurants 39 Rue de Jean, Coast and Virginia’s on King comes Good Food Catering. We offer fine catered cuisine with restaurant quality style and service in a variety of settings. Good Food Catering launched in the Fall of 2004 and was quickly recognized as one of the top local caterers.

The exclusive venue of Good Food Catering is The Historic Rice Mill Building. This unique venue offers the best of the Lowcountry – waterfront view, historic property, and a well-planned space to execute the event of your dreams. Good Food Catering caters at our own venues, the Historic Rice Mill, The Pavilion at Patriots Point, and the Cottages on Charleston Harbor.

Restaurant quality food is the hallmark of our success. Good Food Catering menus include favorites from our sister restaurants as well as our chef’s inspired creations. If you like the pomme frites from Rue, the fish tacos from Coast and the shrimp and grits from Virginia’s, then you’ll love Good Food Catering.

Our staff is committed to excellence. From the first phone call to the post-event follow up, our dedicated sales team is here to navigate and help you plan an event that meets your needs, tastes and budgetary guidelines. Our service staff is a core group of individuals driven for perfection.

Whether planning an elegant wedding reception or casual office party, Good Food Catering has the perfect food and beverage options to enhance your event experience. Good Food Catering believes you should be a guest at your own event. Put our team to work, relax and enjoy the party!
GOOD FOOD CATERING

PHONE 843.723.7952 EXT 1
Fax 843.722.8835
PRIVATEEVENTS@HOLYCIYHOSPITALITY.COM

ADDITIONAL PRIVATE DINING SPACES AVAILABLE AT

THE PAVILION
AT PATRIOT’S POINT

The Cottages
on Charleston Harbor

39 RUE DE JEAN
Bar & Cafe

COAST
Charleston’s freshest seafood.

Vincent Chacos
RISTORANTE

VIRGINIA’S
ON KING

VICTOR’S
SEAFOOD & STEAK
Events at the Historic Rice Mill

Information Sheet

The exclusive venue of Good Food Catering is The Historic Rice Mill Building. This unique venue offers the best of the Lowcountry – waterfront view, historic property, and a well-planned space to execute the event of your dreams.

- Approximately 4,000 square foot historic waterfront event space featuring a marina view and two open air patios.
- A beautiful bar area, perfect for dancing and live music, with an adjoining covered patio.
- Design features include exposed brick, wide plank wood floors, large double windows and pressed tin ceilings.
- Onsite parking – approximately 200 spaces. Host can assume parking fee or guests self-pay.
- Good Food Catering is the exclusive caterer for The Historic Rice Mill.

Venue Fee Includes:
- Four hour event rental, 3 hours for set up, and 2 hours for break down
- Furniture Inventory:
  - Tables: 6ft Banquet- 4 each; 8ft Banquet- 5 each; 36in Round- 2 each; 48in Round- 15 each; 60in Round- 4 each;
  - Cocktail Tables: 7 each; 2 x 2 Square- 4 each; 6ft Riser- 2 each; 8ft Riser- 3 each; 4 x 4 Table- Topper 12 each;
  - Chairs: Wicker Chairs (without armrest) 8 each; High Chairs- 2 each;
  - **Inventory subject to change- Please ask your sales manager for an updated list prior to your event**
- Service ware for up to 150 guests (flatware, glassware, plates, cocktail napkins, etc.)

Venue Fees (Starting at):
- Saturday Evening: $6,000 ($10,000 Food & Beverage Minimum)
- Friday Evening: $4,500 ($8,000 Food & Beverage Minimum)
- Sunday Evening: $2,500
- Thursday Evening: $2,500
- Monday Through Wednesday Evening: $1,500
- Ceremony on Site: $500 – Includes one additional event hour
- Additional Event Hours: $350/hour

*Off peak discounts in January, February, July and August (venue fee $500 off and no food & beverage minimum),
*Mid-Peak Discount in March, June and September (venue fee $500 off and a Saturday food and beverage minimum of $5,000 and Friday food & beverage minimum of $4,000)
*Food and Beverage Minimums apply to weekend dates
*Holiday fees may apply

Multi-Booking Discount:

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<thead>
<tr>
<th>Spend This at Your 2nd Event:</th>
<th>Receive This Discount on Your Primary Event:</th>
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<tr>
<td>$750 - 1,800</td>
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Venue Capacity:

Reception:
- Cocktail Style Reception: 300 people
- Seated Dinner or Dinner Buffet: 190 - 230 people
- Marina Room Seated Dinner: 70 people
  - *Additional capacity with the use of both outdoor patio spaces

Ceremony:
- Outdoor Waterfront: 140 people
- Under the Oaks: 250 people
- Marina Room: 90 people

A day of coordinator is required for all wedding events.
Good Food Catering offers four bar pricing options to best meet your needs. Allow our sales staff to customize a package based on consumption or hosted bars.

**Hosted Bar**

Based on a flat fee per person for 4 hours and subject to service charge & tax.

*Assorted sodas, juices, garnish, ice and mixers included with full bar packages.

### Good Brands

**$25 per person for 4 hours**

**$6 each additional hour**

Svedka Vodka, Seagram’s Gin, Cruzan Rum,
Jim Beam Bourbon, Scoresby Scotch
Bud, Bud Light
Copper Ridge Cabernet Sauvignon and
Chardonnay

### Better Brands

**$30 per person for 4 hours**

**$7 each additional hour**

Tito’s Vodka, Beefeater Gin, Bacardi Rum,
Larceny Bourbon, Dewar’s Scotch
Bud, Bud Light, Heineken
Canyon Road Pinot Noir and
Sauvignon Blanc

### Best Brands

**$36 per person for 4 hours**

**$8 each additional hour**

Ketel One Vodka, Bombay Sapphire Gin,
Mt. Gay Rum,
Maker’s Mark Bourbon, Crown Royal
Whiskey, Glenlivet Scotch
Bud, Bud Light, Heineken, Palmetto
Edna Valley Vineyard (choice of one red and one white varietal)

### Better Brands

**$16 per person for 4 hours**

**$5 each additional hour**

Tito’s Vodka, Beefeater Gin, Bacardi Rum,
Larceny Bourbon, Dewar’s Scotch
Bud, Bud Light, Heineken
Canyon Road Pinot Noir and
Sauvignon Blanc

### Beer & Wine Bar

**$35 per bottle for a passed toast**

**$3 per person added to any bar package**

*Fees apply to add additional wine varietals to bar package (Bar Package Substitutions available for an additional fee)*

**Consumption bar packages are available**

**Bartender fee for four hour bar - $175 and $30 each additional hour**

A 22% service charge and applicable state & local taxes apply.
**Dinner Stations Sample Menu**

**Charleston Favorites**

**Cocktail Reception**
Three Passed Hors D’oeuvres
One Hour of Good Brands Bar

**Dinner Reception**
Bar
Three Additional Hours of Good Brands Bar

**Dinner Stations**
Farmers Market Display
assortment of blanched, pickled, and roasted vegetables, seasonal fresh fruit and berries, and an assortment of domestic and imported cheeses with crostini served with house made dipping sauces

- Pan Fried Green Tomatoes
  with goat cheese and sweet pepper relish

- Buttermilk Biscuits with Ham
  horseradish mayo & apple chutney

- Pecan Encrusted Chicken Breast Strips
  marinated in bourbon & brown sugar and served with honey mustard sauce

**Chef Attended Tasting Plates**
BBQ Pulled Pork
on a sweet potato biscuit with bleu cheese and bacon slaw served with macaroni and cheese

- Petite Lowcountry Boil
  shrimp, sausage, potatoes and corn served over Carolina gold rice

*Complimentary Cake Cutting*

$90 per person

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**Rice Mill Delights**

**Cocktail Reception**
Three Passed Hors D’oeuvres
One Hour of Good Brands Bar

**Dinner Reception**
Bar
Three Additional Hours of Good Brands Bar

**Dinner Stations**
Farmers Market with Fruit and Cheese
assortment of blanched, pickled, and roasted vegetables, seasonal fresh fruit and berries, and an assortment of domestic and imported cheeses with crostini served with house made dipping sauces

- Coast Taco Station
  chicken, fish and shrimp tacos (choose two) with assorted accompaniments served with mexican corn salad

- Gourmet Macaroni and Cheese Station
  smoked gouda, parmesan and cheddar macaroni and cheese with additions to include: chunked lobster, lump crab, sautéed mushrooms, bacon, asparagus, fried onions, chives, cracked pepper and truffle oil

  -OR-

  - Build Your Own Pasta Station
    penne pasta, cheese filled tortellini or raviolini with choice of two sauces: sage brown butter, creamy alfredo, marinara, roasted garlic cream, basil pesto, fresh evo, tomato and basil, ancho chile cream with roasted corn and bacon, vodka tomato cream served with julienned vegetables and parmesan cheese

  - Beef Tenderloin with demi glaze
    served with crispy brussels sprouts

**Dessert**
Build Your Own Ice Cream Sandwich Station

*Complimentary Cake Cutting*

$100 per person

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A 22% service charge and applicable state & local taxes apply.
Dinner Stations Sample Menu

Taste of the Lowcountry

Cocktail Reception
One Hour of Good Brands Bar
Three Passed Hors D’oeuvres

Dinner Reception
Bar
Three Additional Hours of Good Brands Bar

Dinner Stations
Braised Short Ribs
espagnole sauce served over gouda grits with grilled asparagus

Pork Loin
honey marinated served over butternut squash ravioli with crispy pancetta in sage brown butter

Crab Cake
with whole grain mustard sauce over tangerine & jicama slaw with cilantro and citrus dressing

Shrimp & Grits
sauteed shrimp with tasso gravy, peppers and onions served over creamy stone ground grits
pimento cheese spread served with broken lavosh

Coq Au Vin
mini mesclun salad with julienne vegetables, pecan and red wine vinaigrette
chef’s tasting plate of coq au vin with natural juices served with gratin potatoes

Chicken Scallopini
in a lemon butter sauce with capers and crab meat over a roasted tomato and garlic orzo served with fresh broccolini

*Complimentary Cake Cutting*

Late Night Snack
Your Choice of Two Late Night Snacks to be Passed

3 stations $80 per person
4 stations $90 per person

A 22% service charge and applicable state & local taxes apply.
DINNER BUFFET SAMPLE MENU

DOWN HOME SOUTHERN

COCKTAIL RECEPTION
One Hour of Beer and Wine Bar
Three Passed Hors D'oeuvres

DINNER RECEPTION
Three Additional Hours of Beer and Wine Bar

BUFFET
Blue Cheese Bacon Cole Slaw

Southern Fried Chicken with Skillet Gravy - or- Traditional BBQ Chicken

Pulled BBQ Pork -or-
Honey Marinated Pork Loin

Lowcountry Red Rice

Seasonal Grilled and Roasted Vegetables

Down Home Macaroni and Cheese

Green Bean Casserole

Country Biscuits with Honey Butter

*Complimentary Cake Cutting*

$80 per person

BEST OF THE LOWCOUNTRY

COCKTAIL RECEPTION
One Hour of Good Brands Bar
Three Passed Hors D'oeuvres

DINNER RECEPTION
Three Additional Hours of Good Brands Bar

BUFFET
Wadmalaw Island Mixed Green Salad with Vidalia Onion Vinaigrette

Deep Fried Turkey with Giblet Gravy

Sweet Potato Puree with Candied Pecans

Lowcountry Shrimp & Grits with Tasso Ham Gravy

Brown Sugar and Dijon Glazed Ham Studded with Mustard Greens

Succotash with Fresh Lima Beans, Corn, Tomatoes & Herbs

Assorted Seasonal Roasted Vegetables

Corn Bread and Country Biscuits with Whipped Butter

PASSED LATE NIGHT SNACK
Please choose one

Fried Chicken in Waffle Cone with Maple Syrup

Mini Brasserie Burger with Cheddar Cheese

French Fries Served in Cone

*Complimentary Cake Cutting*

$100 per person

A 22% service charge and applicable state & local taxes apply.
Seated Dinner Sample Menu

Charleston Harbor

Cocktail Reception
Three Passed Hors D’oeuvres
One Hour of Good Brands Bar

Dinner Reception
Bar
Three Additional Hours of Good Brands Bar

Seated Dinner

First Course
(Choose One)
Fresh Spinach Salad with Toasted Walnuts, Dried Cranberries, and Georgia peach poppy seed vinaigrette
Wadmalaw Island Mixed Green Salad with Candied Pecans, Blueberries, Julienne Vegetables and vidalia onion vinaigrette
Traditional Wedge Salad with Chopped Tomatoes, Crumbled Bacon and house made bleu cheese dressing

Main Course
Entrée selections will be paired with the starch and vegetable of your choice.
You may choose up to three options for your guests to pre select.
*Vegetarian options available upon request*

Seafood
Salmon Béarnaise: Grilled Salmon served with potato puree, garlic and spinach with béarnaise sauce
Traditional Paella with shellfish, chicken, chorizo sausage, peppers, onions and saffron rice
Lowcountry Shrimp and Grits with peppers, onions and tasso gravy
Grilled Swordfish with a warm salad of grilled tomatoes, mesclun greens, roasted potatoes and sweet basil aioli

Beef and Pork
Roasted Pork Loin with Grilled Pineapple Bourbon Sauce, smoked gouda mashed potatoes and grilled asparagus
Pan Seared NY Strip Steak au Poivre with potato gratin and seasonal fresh vegetables
Roasted Pork Loin Saltimbocca with garlic parmesan polenta and sautéed squash

Poultry
Pecan Encrusted Chicken Breast with Whole Grain Mustard Beurre Blanc served with fresh succotash and carolina gold rice
Duck Confit with Sun Dried Cherry au Jus, whipped celery root and roasted brussels sprouts
Apple Braised Chicken with Calvados Sauce with herb roasted fingerling potatoes and roasted baby carrots

Late Night Snack
Your Choice of One Late Night Snacks to be Passed

*Complimentary Cake Cutting*

$100 per person

A 22% service charge and applicable state & local taxes apply.
**Seated Dinner Sample Menu**

**South of Broad**

**Cocktail Reception**
Four Passed Hors D’oeuvres
One Hour of Good Brands Bar

**Dinner Reception**

**Bar**
Three Additional Hours of Good Brands Bar

**Seated Dinner**

First Course
(Choose One)
Mesclun Salad with Mixed Greens, Julienned Vegetables, Fresh Berries, Candied Pecans and Goat Cheese in a red wine vinaigrette
Carolina She Crab Soup with crème fraîche
Fried Green Tomato with Goat Cheese & Pepper Relish over Mesclun Greens with Julienne Vegetables and lemon basil vinaigrette

Main Course
Entrée selections will be paired with the starch and vegetable of your choice.
You may choose up to three options for your guests to pre select.
*Vegetarian options available upon request*

Seafood
Pan Seared Grouper over a Warm Potato and Corn Salad, accented with truffle oil served with haricot verts
Red Snapper Almondine: Skillet fried in Lemon-Wine Sauce with toasted almonds, bacon cheese grits and sautéed vegetables
Carolina Crab Cakes with Remoulade Sauce over a tangerine jicama slaw with a lowcountry red rice cake

Beef and Lamb
Grilled Filet Mignon topped with Clemson Blue Cheese Compound Butter, lowcountry steak fries and sautéed patty pan squash
Braised Short Ribs in an Espagnole Sauce over whipped potatoes and garlic sautéed spinach
Herb and Mustard Rack of Lamb with a Mint Demi Glaze served with roasted fingerling potatoes and grilled asparagus

Chicken
Chicken Scallopine with Lemon, Crab Meat, Capers and Sweet Butter with roasted garlic and tomato orzo and fresh broccolini
Coq au Vin: Braised in Red Wine with Bacon Lardons, Pearl Onions and Mushrooms over mashed potatoes
Stuffed Chicken Florentine with Wild Mushroom Veloute served with wild rice pilaf and fresh seasonal vegetables

**Dessert**
Miniature Dessert Display for Each Guest Table

**Late Night Snack**
Your Choice of Two Late Night Snacks to be Passed

*Complimentary Cake Cutting*

$120 per person

A 22% service charge and applicable state & local taxes apply.
PASSED HORS D’OEUVRES

LAND

PETITE GRILLED LAMB CHOPS

OVEN ROASTED BEEF TENDERLOIN ON A BISCUIT ROUND WITH ORANGE-CURRANT CHUTNEY

GRILLED BEEF TENDERLOIN SKEWER WITH ASIAN PEANUT SAUCE

SLICED PORK LOIN WITH FRESH ROSEMARY PESTO ON A RISOTTO CAKE WITH CUMBERLAND SAUCE

BBQ PULLED PORK SERVED ON A JOHNNY CAKE

MINIATURE BEEF WELLINGTON WITH PORT WINE REDUCTION

TWICE BAKED FINGERLING POTATO WITH SMOKED GOUDA, BACON AND SCALLION

OR ROQUEFORT, CARAMELIZED SHALLOTS, AND CHIVE

CRISPY PROSCIUTTO, CLEMSON BLUE CHEESE AND CARAMELIZED SHALLOT IN ENDIVE

LIME MARINATED PULLED PORK ON CHORIZO RISOTTO CAKE WITH FRESH CILANTRO

BLT: FRESH ARUGULA, GRAPE TOMATO, ON A BACON CHIP WITH CRACKED PEPPER AIOLI ON A CROSTINI

BROWN SUGAR GLAZED BACON WRAPPED SWEET POTATO OR DATES STUFFED WITH GOAT CHEESE

GARDEN

TOMATO BASIL BRUSCHETTA WITH BALSAMIC MARINATED CHERRY TOMATO

LOWCOUNTRY PIMENTO CHEESE SERVED IN A PHYLLO CUP

CROUTE WITH BEET BRUNOISE, ORANGE, GOAT CHEESE AND MINT CHIFFONADE

MINI CAPRESE SALAD ON A COCKTAIL FORK WITH BALSAMIC REDUCTION

FRIED GREEN TOMATO BITE WITH LOWCOUNTRY PIMENTO CHEESE AND SWEET PEPPER RELISH

FRIED GREEN TOMATO BITE WITH SWEET PEPPER RELISH ON GOAT CHEESE TOAST

COBB SALAD BITE IN ENDIVE LEAF (CAN BE PREPARED WITH BACON)

RED SEEDLESS GRAPES ROLLED IN BLUE CHEESE AND TOASTED PECANS OR PISTACHIOS

THREE CHEESE STUFFED MUSHROOM CAPS (CAN BE PREPARED WITH PANCETTA)

THAI BASIL ROLLS WITH CHEF’S CHOICE OF DIPPING SAUCE

BITE SIZED CLASSIC TOMATO PIES

WHITE TRUFFLE ARANCINI WITH VODKA TOMATO CREAM SAUCE

CHEF’S SEASONAL VEGETABLE SOUP SHOT IN DEMITASSE CUP

MACERATED STRAWBERRY AND BRIE CROSTINI WITH HONEY DRIZZLE

SOUTHERN HOPPIN’ JOHN FRIFFERS

A 22% service charge and applicable state & local taxes apply.
PASSED HORS D’OEUVRES

SEA

MINI CRAB CAKES WITH REMOULADE & COCKTAIL SAUCE ON A TOAST ROUND
SEARED SHRIMP ON A RED RICE SAUSAGE CAKE WITH PARSLEY BUTTER
MINI SHRIMP & Grit CAKE WITH SWEET PEPPER RELISH
LOBSTER MACARONI AND CHEESE SERVED IN A CHINESE SPOON
POMEGRANATE BBQ APPLEWOOD SMOKED BACON WRAPPED SCALLOPS OR SHRIMP
GRILLED SHRIMP AND AVOCADO MOUSSE BITE ON BLUE CORN TORTILLA ROUND
CRAB TARTLET: COAST CRAB DIP IN MINI TART SHELL
RARE SEARED TUNA ON WONTON CRISPS WITH FRESH CILANTRO AND CITRUS SALSA
SHE CRAB SOUP SHOT IN A DEMITASSE CUP WITH CRÈME FRAICHE
TRADITIONAL SHRIMP COCKTAIL WITH BLOODY MARY SAUCE SERVED IN A SHOT GLASS
SMOKED SALMON CORNET WITH CAPERS, ONIONS AND CRÈME FRAICHE
FRIED DeVILED EGGS STUFFED WITH AVOCADO AND LUMP CRAB MEAT
MINI LOBSTER ROLLS SERVED ON A BUTTERED SPLIT BUN
FRESH COAST CEVICHE SERVED IN A SCALLOP SHELL
STUFFED MUSHROOM CLAMS CASINO

POULTRY & FOIE GRAS

TROPICAL CHICKEN SALAD WITH MANGO AND PAPAYA IN PHYLLO CUP
SEARED TARRAGON CHICKEN SALAD STUFFED ARTICHOKE BOTTOM
PEANUT ENCRUSTED CHICKEN LOLLIPOPS WITH PEANUT-CHILI DIPPING SAUCE
SWEET POTATO BISCUIT WITH DEEP FRIED TURKEY AND CHIPOTLE MARMALADE
BLACKENED CHICKEN WITH MANCHEGO AND BLACK OLIVE TAPENADE IN TART SHELL
SHIITAKE MUSHROOMS STUFFED WITH FOIE GRAS AND PORT WINE DEMI-GLACE REDUCTION
PULLED DUCK TARTLET WITH HOUSE MADE BOURSIN CHEESE, ROASTED PISTACHIO AND ORANGE COMPOTE
TRADITIONAL PETITE CHICKEN POT PIE WITH PEAS AND CARROTS
MINI TOASTED NAAN TOPPED WITH CHICKEN TIKKA MASALA
DUCK CONFIT EMMANADAS SERVED WITH CHEF’S CHOICE OF DIPPING SAUCE

A 22% service charge and applicable state & local taxes apply.
Displayed Hors D’oeuvres

**French Market Display**
Assorted gourmet house made sausages, wholegrain mustard, cornichons, Cumberland sauce, hickory smoked salmon with fresh herbs, chopped onion, crème fraiche, capers, domestic and imported cheeses, fresh seasonal fruits and berries, marinated, pickled & grilled vegetables, dried fruits & nuts, deviled eggs and toast points

**Farmer’s Market Display**
Assortment of fresh seasonal vegetables and fruits served with house made dipping sauces

**Fruit & Cheese Display**
Imported and domestic cheeses, fresh seasonal fruits and berries, toast points

**Tapas Display**
Deviled eggs with avocado, garlic and Tabasco, chorizo sausage, soppressata, imported cheeses, marinated vegetables, roasted peppers and garlic, marcona almonds, lemon and herb marinated feta and olives with fresh mint, asparagus wrapped in serrano ham with lemon aioli, orange and fennel salad grilled tiger shrimp with cumin aioli and spicy marinara, toast points

**Antipasto Display**
Seasonal marinated and roasted vegetables, grilled prosciutto, marinated salami, air dried bresaola, parmesan reggiano, grilled asiago, fresh mozzarella, layered herb and sundried tomato cheese terrine, roasted peppers, roasted garlic, house pickled vegetables, Italian breads and crostini

**Best of the Lowcountry Display**
Traditional pimento cheese spread with broken lavosh mini buttermilk ham biscuits with apple–horseradish chutney, collard green and smoked sausage spring rolls with a spicy mustard dipping sauce, lowcountry pickled shrimp, quartered southern deviled eggs with pickled relish and paprika, farmer’s market fresh assorted seasonal vegetables, fruits and berries

**Traditional Cocktail Favorites**
Classic cocktail shrimp with cocktail sauce and fresh lemon, baked brie en croute with raspberry jam and toasted almonds with toast rounds, roasted asparagus with lemon aioli, chilled spinach dip served with pita points, mini tarragon roasted chicken salad croissants, fresh seasonal melon and berries with minted honey drizzle

A 22% service charge and applicable state & local taxes apply.
DISPLAYED HORS D’ŒUVRES

TRADITIONAL FAVORITES

- Buttermilk Biscuits with Ham, Horseradish & Apple Chutney

- Cheese Biscuits with Herb Roasted Beef Tenderloin & Caramelized Onion Relish

- Chef’s Assortment of Homemade Mini Quiche

- Grilled Asparagus with Prosciutto and Lemon Garlic Aioli

- Pulled BBQ Pork served with Sliced Pickles, Banana Peppers and Fresh Slider Buns

- Fried Green Tomatoes with Crumbled Goat Cheese and Sweet Pepper Relish

- Pecan Crusted Chicken Breast Strips marinated in Bourbon & Brown Sugar, served with Honey Mustard Sauce

- Beef Tenderloin Satays with Asian Peanut Sauce

- Chicken Satays with Asian Peanut Sauce

- Finger Sandwiches - select two from the following:
  Traditional Pimento Cheese, Tarragon Roasted Chicken Salad on Mini Croissants, Cucumber and Dill Cream Cheese, House Smoked Salmon and Watercress, Shrimp Salad on Mini Croissants

- Gourmet Grilled Finger Sandwiches – select one: Cured Ham and Cheese with Basil Pesto, Three Cheese Grilled Cheese with Sundried Tomatoes, or Mozzarella and Basil Pesto

- Potato Croquettes with Serrano Ham and Cheese with Spicy Remoulade

- Coast Crab Dip – Sweet Crab Meat, Horseradish and Cheese served hot

- Warm Spinach and Artichoke Dip with Parmesan served with Crostini

- Carolina Caviar: Black Eyed Pea Salsa with Tri-Color Tortilla Chips

- Hummus Trio: Roasted Garlic, Traditional Lemon and Herb, Red Pepper Hummus with Grilled Pita

- Salsa Trio: Salsa Verde, Pico de Gallo and Tropical Fruit Salsa served with Tri- Colored Tortilla Chips

A 22% service charge and applicable state & local taxes apply.
DISPLAYED HORS D’OEUVRES

SEAFOOD

GOOD FOOD RAW BAR
Chilled fresh oysters on the half shell with horseradish, champagne mignonette, Tabasco and oyster crackers or bloody Mary oyster shooters with celery straw, market fresh crab claws with warm butter, remoulade or Joe’s crab sauce, jumbo shrimp cocktail with lemon wedges and cocktail sauce, COAST ceviche served in scallop shells with lime, chile, cilantro and red onion

HOUSE CURED SMOKED SALMON
Served with appropriate accompaniments to include chopped egg, onion, capers, crème fraiche and toast points

SEARED AHI TUNA PLATTER
With scallions, citrus salsa and wonton crisps

OYSTERS ON THE HALF SHELL
With cocktail sauce, mignonette & lemons

CRAB CAKES
Served with remoulade sauce *can be chef attended

SHRIMP COCKTAIL
On ice with spicy cocktail sauce and fresh lemon

CHARLESTON HOUSE PICKLED SHRIMP
With sweet onions, capers and lemon

SHRIMP & VEGETABLE SPRING ROLLS
With chef’s dipping sauce

LOWCOUNTRY BOIL SPRING ROLLS
With spicy mustard aioli

LOWCOUNTRY SHRIMP & Grits
Sautéed shrimp with tasso gravy, peppers and onions served over creamy stone ground grits (Chef Attended Option available)

LOWCOUNTRY BOIL
A Charleston favorite with shrimp, sausage, corn, and baby potatoes served with sweet potato biscuits and cocktail sauce

A 22% service charge and applicable state & local taxes apply.
Displayed Hors D’oeuvres

Vegetarian

**Bruschetta Bar**
Garlic infused toasted ciabatta rounds with toppings: fresh mozzarella, herbed roma tomatoes, cured olive tapenade, artichoke spread, marinated mushrooms

**Roasted Asparagus**
With lemon aioli

**3 Cheese Stuffed Artichoke Hearts**
Fried & served with marinara sauce

**Baked Brie en Croute**
With raspberry jam and toasted almonds

**Sweet Potato Soufflé**
With candied pecan crumble

**French Fry Station**
With ketchup, mustard, garlic aioli and malt vinegar

**Marinated Green Bean Salad**
With toasted walnuts and aged balsamic vinaigrette

**Vegetable Spring Roll**
With chef’s choice dipping sauce

**Caesar Salad**
With grated fresh parmesan, traditional Caesar dressing and Tuscan garlic croutons
(Chef attended option and add-ons available)

**White Truffle Arancini**
With vodka tomato cream sauce

**Creamy Macaroni & Cheese**
With toppings to include: bacon, scallions, chopped tomatoes, hot sauce, fried onions

A 22% service charge and applicable state & local taxes apply.
Chef Attended Stations

**MusSEL Station**
Sautéd with choice of two sauces, served with sliced baguettes

- Cajun – Belgian white beer, spicy cajun seasoning
- Marniere - white wine, shallot, parsley
- Curry - mild curry, cream & coriander
- Pistou - garlic, basil, extra virgin olive oil
- Aioli - classic garlic broth
- Vegetable Cream - white wine, garlic, shallot, cauliflower cream

- Sautéed with choice of two sauces, served with sliced baguettes

**Carving Station**
*All meats served with condiments and rolls or biscuits

- Dijon and Brown Sugar Glazed Baked Ham
- Herb Roasted Beef Tenderloin
- Grilled Pork Loin with Rosemary Pesto
- Hickory Smoked or Deep Fried Turkey Breast
- Slow Roasted Top Round of Beef
- Whole Rib Eye of Beef or Prime Rib

*Condiments: Spicy Mustard, Horseradish Cream, Herb Aioli, Orange Cranberry or Drunken Peach Chutney

**Coast Taco Station**
Choose 2
Flour tortillas filled to order with the following:

- Blackened Fish Tacos with tropical salsa, citrus slaw & chipotle aioli
- Buffalo Shrimp Tacos with blue cheese coleslaw
- Grilled Chicken Tacos with lime crema, tomatoes, & lettuce

A 22% service charge and applicable state & local taxes apply.
**Chef Attended Stations**

**Grill Station**
Grilled to order with appropriate accompaniments, choose one:

- Local Fresh Caught Fish served with shallot-herb compound butter and tropical salsa
- Marinated Flank Steak served with fresh chimichurri and roasted pepper and corn salsa
- Brined Pork Tenderloin served with bourbon barbeque sauce and apple-onion relish

**Pasta Station**
- Penne Pasta Primavera—seasonal vegetables with roasted garlic cream sauce
- Pasta Pistou with grilled chicken
- Chef Attended Pasta Bar: Penne, Cheese Filled Tortellini or Raviolini Pasta with choice of (2) sauces: creamy Alfredo, marinara, roasted garlic cream, basil pesto, vodka tomato cream, carbonara (peas, cream and prosciutto) tossed and served with grated parmesan
  * Add grilled sliced chicken or Italian sausage
  * Add sautéed shrimp
  * Add choice of vegetable (Broccoli, Roasted Red Peppers, Mushrooms, etc.)

**Additional Stations**
- **Chicken Paella Station:** Chicken, chorizo sausage and fresh shellfish cooked with peppers and onions over saffron rice
- **Mac & Cheese Station:** Smoked Gouda, parmesan and cheddar *Additions to include: chunked lobster, lump crab, sautéed mushrooms, bacon pieces, steamed asparagus, fried onions, chives, cracked pepper and truffle oil
- **Fresh Sea Scallops** Seared to order served with choice of three accompaniments: Lemon-Dill compound butter, sun-dried tomato butter, roasted corn and thyme salsa, caramelized onion and bacon relish, grapefruit mojo, roasted red pepper pesto

A 22% service charge and applicable state & local taxes apply.
TASTING PLATES

MINI MEALS SERVED ON SMALL PLATES
SERVED AS A CHEF ATTENDED STATION

CAROLINA CRAB CAKE
WITH WHOLE GRAIN MUSTARD SAUCE AND CHOW-CHOW
*OPTION TO MAKE A DUET PLATE WITH ROASTED BEEF TENDERLOIN

SLICED PORK LOIN & BUTTERNUT SQUASH RAVIOLI
WITH SAGE BROWN BUTTER AND CRISPY PANCETTA

PETITE LOWCOUNTRY BOIL
SHRIMP, SAUSAGE, CORN AND POTATOES OVER CAROLINA GOLD RICE

HERB ROASTED TENDERLOIN
OVER CAVATAPPI MAC AND CHEESE WITH DEMI GLAZE

FRIED GREEN TOMATOES
WITH GOAT CHEESE CROUTON OVER MESCLUN GREENS

MINI SWEET POTATO BISCUIT
WITH POMEGRANATE BBQ PULLED PORK AND BLUE CHEESE BACON SLAW,
SERVED WITH SWEET POTATO WAFFLE FRIES
DINNER BUFFET

*Menus can be altered to accommodate family style dinner

DOWN HOME SOUTHERN
BLUE CHEESE BACON COLESLAW
SOUTHERN FRIED CHICKEN WITH SKILLET GRAVY – OR – TRADITIONAL BBQ CHICKEN
PULLED BBQ PORK – OR – HONEY MARINATED PORK LOIN
LOWCOUNTRY RED RICE
SEASONAL GRILLED AND ROASTED VEGETABLES
DOWN HOME MACARONI AND CHEESE
GREEN BEAN CASSEROLE
COUNTRY BISCUITS WITH HONEY BUTTER

LOWCOUNTRY FAVORITES
WADMALAW ISLAND MIXED GREEN SALAD WITH VIDALIA ONION VINAIGRETTE
DEEP FRIED TURKEY WITH GIBLET GRAVY
SWEET POTATO PUREE WITH CANDIED PECANS
LOWCOUNTRY SHRIMP & GRITS WITH TASSO HAM GRAVY
BROWN SUGAR AND DIJON GLAZED HAM STUDDED WITH MUSTARD GREENS
SUCCOTASH WITH FRESH LIMAS, CORN, TOMATOES & HERBS
ASSORTED SEASONAL ROASTED VEGETABLES
CORNBREAD AND COUNTRY BISCUITS WITH WHIPPED BUTTER

FRENCH
MESCLUN SALAD WITH JULIENNE VEGETABLES, PECANS AND RED WINE VINAIGRETTE
SALMON BÉARNNAISE
MARINATED LENTIL SALAD WITH FRESH HERBS AND VANILLA OIL
COQ AU VIN WITH NATURAL JUICES
GRATIN POTATOES
PORK LOIN BRITTANY WITH RED CABBAGE, CARAMELIZED APPLES AND CALVADOS SAUCE
STEAMED GARLIC SPINACH
SLICED FRENCH BAGUETTES WITH WHIPPED BUTTER

ITALIAN
TOMATO, MOZZARELLA & BASIL SALAD – OR – TOSSED CAESAR SALAD
ROASTED PORK LOIN SALTIMBOCCA – OR – CHICKEN SCALLOPPINI WITH PANCETTA OVER GRILLED ESCAROLE
PESTO ENCRUSTED SALMON WITH CARAMELIZED SHALLOTS & TOMATO RAGU
EGGPLANT PARMESAN
GARLIC PARMESAN POLENTA
SAUTÉED SQUASH WITH OLIVE OIL, BASIL & GARLIC
FOCACCI A BREAD WITH EXTRA VIRGIN OLIVE OIL

A 22% service charge and applicable state & local taxes apply.
Plated & Served Dinner

AMUSE

SMOKED OR CURED SALMON CORNET
CAPERS, CRÈME FRAÎCHE AND RED ONION

FRIED GREEN TOMATO & ALMOND ENCRUSTED GOAT CHEESE
OVER CHIPOTLE APRICOT MARMALADE

SHRIMP AND GRIT CAKE
WITH SWEET PEPPER RELISH ON CHINESE SPOON

SCALLOP AU POIVRE
WITH ONION RELISH AND BLEU CHEESE COMPOUND BUTTER

INTERMEZZO

PEACH PELLEGRINO SORBET

LEMON BASIL SORBET

HONEYDEW LEMON COOLER WITH CHERRY FOAM

A 22% service charge and applicable state & local taxes apply.
Plated & Served Dinner

Soups & Salads

Mesclun Salad
Julienne vegetables, candied pecans, fresh strawberries & red wine vinaigrette
*Add French goat cheese

Wedge of Iceberg
Chopped tomatoes, crumbled bacon and house made blue cheese dressing

Fried Green Tomato and Goat Cheese Crostini
Over mesclun greens with julienne vegetables and lemon-basil vinaigrette

Spinach Salad
Toasted walnuts, dried cranberries and Georgia peach poppy seed vinaigrette

Carolina Crab Soup
Topped with sherry

Truffle Potato Soup
With chive crème fraîche

Lobster Bisque
With herb croutons and crème fraîche

Appetizer Enhancements

Jumbo Shrimp Cocktail
Fresh lemon and cocktail sauce

Petite Beef Wellington
Port wine syrup

Mini Lobster Pot Pie
Seafood velouté, fresh peas, and carrots

Lowcountry Shrimp and Grits
Julienne peppers, onions and tasso gravy

Petite Roasted Vegetable Napoleon
Fresh mozzarella and aged balsamic syrup

A 22% service charge and applicable state & local taxes apply.
PLATED & SERVED ENTREES

CHICKEN

PECAN ENCRUSTED CHICKEN BREAST
WHOLE GRAIN MUSTARD SAUCE, FRESH SOUTHERN SUCCOTASH
AND WHIPPED BUTTERMILK POTATOES

CHICKEN SCALLOPINI
LEMON, CRAB MEAT, CAPERS AND SWEET BUTTER WITH ROASTED GARLIC AND TOMATO ORZO
AND FRESH BROCCOLINI

COQ AU VIN
BRAISED IN RED WINE WITH BACON LARDONS, PEARL ONIONS & MUSHROOMS OVER MASHED POTATOES

STUFFED CHICKEN FLORENTINE
WILD MUSHROOM VELOUTÉ, WILD RICE AND ALMOND PILAF, ROASTED BABY CARROTS

BEEF, PORK & LAMB

ROASTED HERB TENDERLOIN
WILD MUSHROOM DEMI, HORSE RADISH WHIPPED SWEET POTATOES AND HARICOT VERTS

PAN SEARED STRIP AU POIVRE
POTATO GRATIN AND SEASONAL GRILLED VEGETABLES

GRILLED FILET MIGNON
MIGNON TOPPED WITH CLEMSON BLUE CHEESE COMPOUND BUTTER, LOWCOUNTRY STEAK FRIES
AND SAUTÉED PATTY PAN SQUASH

BRAISED SHORT RIBS
ESPAGNOLE SAUCE OVER WHIPPED POTATOES WITH GARLIC SAUTÉED SPINACH

ROASTED PORK LOIN BRITTANY
ROASTED RED POTATOES, RED CABBAGE, CARAMELIZED APPLES AND CALVADOS SAUCE

HOUSE SMOKED PORK CHOP
GRILLED PINEAPPLE BOURBON SAUCE, SMOKED GOUDA MASHED POTATOES AND
GRILLED ASPARAGUS

HERB & MUSTARD ENCRUSTED RACK OF LAMB
MINT DEMI GLAZE WITH ROASTED FINGERLING POTATOES AND GRILLED ASPARAGUS

A 22% service charge and applicable state & local taxes apply.
Plated & Served Entrees

Seafood

Grilled Swordfish
Warm salad of grilled tomatoes, mesclun greens and a sweet basil aioli remoulade sauce over a tangerine jicama slaw with Lowcountry red rice cake

Carolina Crab Cakes
Remoulade sauce over a tangerine jicama slaw with Lowcountry red rice cake

Pan Seared Grouper
Over a warm potato and corn salad with truffle oil served with haricot verts & lemon beurre blanc

Lowcountry Shrimp & Grits
Peppers, onions and tasso gravy

Red Snapper Almondine
Skillet fried in lemon white wine sauce with toasted almonds, bacon cheese grits and sautéed seasonal vegetables

Traditional Paella
Shellfish, chicken and chorizo sausage, peppers, onions, and saffron rice

Salmon Bearnaise
Grilled salmon served with potato puree, garlic spinach and béarnaise sauce

Vegetarian

Penne Pasta
Roasted tomatoes, goat cheese

Pasta Primavera
Julienned vegetables, roasted garlic cream sauce

Seared Portobello Mushroom
Orzo pasta, balsamic reduction

Roasted Vegetable Napoleon
Roasted potatoes, balsamic reduction

*All seated dinners include a freshly baked bread basket with butter on each table. Ask about our Chef’s Tasting Menu, a custom created multiple course meal composed of smaller plates.

A 22% service charge and applicable state & local taxes apply.
PLATED & SERVED SPLIT PLATES

GRILLED PETITE FILET & CAROLINA CRAB CAKE
GARLIC SMASHED POTATOES AND SAUTÉED HARICOT VERTS

HERB AND DIJON ENCRUSTED RACK OF LAMB & GRILLED SALMON
POTATO CROQUETTE AND GARLIC SAUTÉED SPINACH

GRILLED PORK LOIN & LEMONGRASS SHRIMP SKEWER
TROPICAL FRUIT SALSA, ROASTED SHALLOT RICE PILAF AND SAUTÉED HARICOT VERTS

GRILLED PETITE FILET & LEMONGRASS SHRIMP SKEWERS
LOWCOUNTRY STEAK FRIES AND ROASTED PORTOBELLO SALAD WITH SPINACH AND CHERRY TOMATOES

PETITE NY STRIP WITH A PORT WINE DEMI & CORIANDER SEARED RED SNAPPER
CITRUS BEURRE BLANC, ROSEMARY ROASTED BABY POTATOES AND PATTY PAN SQUASH

APPLE BRAISED CHICKEN WITH CALVADOS SAUCE & GRILLED SHRIMP
HERB ROASTED FINGERLING POTATOES, SAUTÉED BABY SQUASH AND ZUCCHINI

PECAN ENCRUSTED CHICKEN BREAST & CAROLINA CRAB CAKE
WHOLE GRAIN MUSTARD SAUCE, BUTTERY WHIPPED POTATOES AND SAUTÉED BROCCOLINI

GRILLED PETITE FILET WITH SHALLOT COMPOUND BUTTER AND BUTTER POACHED LOBSTER TAIL
GRUYERE POTATO CROQUETTE AND POACHED WHITE ASPARAGUS

“FIN AND FOWL” SEARED MAHI MAHI AND HICKORY SMOKED QUAIL
BLUEBERRY BBQ SAUCE, STONE GROUND GRITS AND GRILLED ASPARAGUS

A 22% service charge and applicable state & local taxes apply.
SWEET TREATS
PLATED AND SERVED DESSERTS

- Key Lime Chiffon Pie
- Bourbon Infused Cheesecake with Praline Crust, Caramel Sauce
- Triple Chocolate Cake with berry coulis (chocolate or cream cheese frosting)
- Carrot Cake with citrus crème anglaise
- Flourless Chocolate Torte with fresh berries and coulis

BUFFET DESSERTS

- Petite Dessert Assortment – cookies, petit fours, tartlets and truffles
- Southern Petite Dessert Assortment – benne seed cookies, lemon bars, key lime tartlets, pecan tartlets and other chef’s selections
- White Chocolate and Banana Bread Pudding
- Seasonal Fruit Cobbler with chantilly cream
- Warm Chocolate Fondue with fresh fruit, berries, marshmallows, angel food cake and pretzels
- Virginia’s Banana Pudding with caramel drizzle & whipped cream
- Mini Parfait Display with assorted filling options
- Gentleman Brownies – petite chocolate and caramel brownies with a cream cheese frosting
- Housemade Chocolate Mousse Bar with toppings: crushed Oreos, shaved coconut, chopped candied pecans, chocolate covered espresso beans, macerated strawberries, crushed benne cookies
- Cupcake Displays (full size and miniature)
  *Flavors to include- vanilla, chocolate, red velvet, funfetti, raspberry key lime and salted caramel
- Cheesecake Bites- vanilla cheese cake bites with assorted toppings
- Make your own ice cream sandwich: served with assorted toppings
  - choice of 2 ice creams: vanilla, chocolate, strawberry & salted caramel
  - choice of 2 cookies: Sugar, chocolate chip, white chocolate macadamia, oatmeal & chocolate-chocolate chip

A 22% service charge and applicable state & local taxes apply.
SWEET TREATS

CHEF ATTENDED DESSERT STATION

- Crepes Station with choice of toppings: Bananas Foster, Fresh Berries with peach coulis, Apples with caramel sauce
- Authentic Italian Gelato Station – by Paolo’s (several flavors available)

COFFEE STATION

- Regular and Decaf Coffee with all accompaniments
- Cordials available upon request

CAKE CUTTING

- GFC will cut and serve host provided wedding cake at no additional charge.
  **Host provided**

A 22% service charge and applicable state & local taxes apply.
Passed Late Night Munchies

**Mini Brasserie Burger**
With ketchup, mustard and dill pickle
(Add cheddar, roquefort or gruyere cheese)

**French Fries**
Passed in paper cups with ketchup

**Mini Fried Chicken**
Served in a waffle cone with maple drizzle

**Mini Fried Chicken Biscuit**
With cheddar cheese and honey butter

**Classic Tomato Soup Shot**
With cheddar popcorn brochette

**Fried Cream Cheese Wonton**
Served in mini chinese to-go box

**Mini Corn Dogs**
With ketchup and/or spicy mustard

**Pulled BBQ Pork Sliders**
With dill pickle

**Chocolate Cups**
Filled with Bailey’s Irish Cream, white chocolate mousse and raspberry

**Fresh Baked Mini Cookie**
With cold milk shot

**Popcorn**
Variety of flavors

A 22% service charge and applicable state & local taxes apply.
EVENT GUIDELINES

- **DEPOSITS:** A “Reservation Deposit” is required to reserve your Event Date. The Reservation Deposit amount is the venue fee for that specific date and must be paid by the Deadline for Return. The “Second Deposit”, equal to fifty percent (50%) of Estimated Event Value is due sixty (60) days prior to the Event Date (no later than). All deposits are non-refundable.

- **GUEST COUNT GUARANTEE:** Client must guarantee a guest count within 20% of the final guest count Sixty (60) days prior when your second deposit is due. Client must guarantee the final number of guests who will attend the Event (the “Guest Count Guarantee”) at least TEN (10) business days prior to the Event. If GFC does not receive notice of a change in the number of guests at least ten (10) days prior to the Event, the Estimated Number of Guests listed in this Booking Agreement will be considered the Guest Count Guarantee and food will be prepared accordingly. If there is an increase in guest count (greater than 5% of guest count) after the guarantee is given, there will be a 20% surcharge on all food and beverage for the increased number.

- **PAYMENT:** Payment in full based upon the final Guest Count Guarantee (“Guarantee Payment”) is required ten (10) business days prior to event date. Payment can be made by cash, personal or company check, or major credit card (MasterCard, Visa and AMEX). In our experience, you will likely incur additional charges for added items after the Guarantee Payment has been made, including but not limited to charges based on actual beverage consumption if the Consumption Bar option is chosen (“Bar Charges”). GFC encourages the Client to visually inspect the beverage bottles retained to calculate actual beverage consumption before leaving the Event, as all additional charges, including the Bar Charges, shall be considered final at the conclusion of the Event. Client hereby agrees that GFC shall charge any additional charges to Client's credit card unless other arrangements are agreed upon. All menu selections shall be finalized no later than sixty (60) days prior to the event date. **Due to seasonality and fluctuation of commodity prices, menu prices are not guaranteed until 60 days prior to an event. If a product becomes unavailable or cost prohibitive, GFC will make alternate menu suggestions to be mutually agreed upon.**

- **RENTALS, DELIVERY & FEES:** A GFC team member would be happy to coordinate rentals with you from a local vendor. GFC charges a range of fees for delivery (if applicable) based on the scope of the event. Drop off within 10 miles $50 ; Drop off and pick up $100 ; Delivery for a full service event $150 ; Delivery outside the greater Charleston area $250. Set-up charges include bartender fee $175 each; chef attended fee $125 each; oven rental $450; 10% set-up fee for all rentals. The use of confetti is not permitted. Any excessive cleanup will result in a fee of $250.

- **SERVICE CHARGE, TAX AND GRATUITY:** A twenty-two percent (22%) service charge is applied to food and beverage. Additional service charges may apply based on the needs of the event. Applicable state and local taxes will be added to all totals. Gratuity is not included in our service charge and is optional at the client's discretion.

- **CREDIT CARD INFORMATION:** Client must provide a Credit Card Authorization form to secure full and punctual payment of Client's obligations under the Booking Agreement. The credit card provided will be charged if alternative payment arrangements are not made prior to the payment deadlines. **All credit card payments will be subject a 3.99% technology fee and does not apply to payments made with cash or check.**

- **EVENT CANCELLATION**
  1. Cancellation by GFC: GFC shall not be liable for its failure to perform any obligation to Client by reason of fire, flood, casualty, lockout, strike, labor conditions, unavoidable accident, national calamity, acts of God, or by any enactment of law, or by order of any legally constituted authority, or by any similar cause. Should an event be cancelled, we will evaluate our time and expense incurred and accommodate you in a fair and reasonable manner.
  2. Cancellation by Client: GFC shall be entitled to charge and Client agrees to pay liquidated damages as a “Cancellation Fee” in the event the Client cancels its Event for any reason after it is booked. This Cancellation Fee will be based upon the Estimated Event Value in effect at the time GFC receives written notification of cancellation from Client.

- **CONDUCT OF EVENT:** Client agrees to conduct the event in an orderly manner in full compliance with applicable laws, regulations and guidelines. Client assumes full responsibility for the conduct of all persons in attendance at your event. Should a guest's behavior be deemed inappropriate by the event manager (i.e. underage drinking, excessive intoxication, damage to property, verbal or physical abuse, etc.), the host will be given a warning to rectify the situation. If the problem persists, police will be called and the event shut down. The host will forfeit any and all payments made.

- **MINIMUM FOOD AND BEVERAGE VALUE:** The total food and beverage value of this event must not fall below the Minimum Food and Beverage Value, regardless of guest count. Additional service fees shall be added to the Final Payment if this minimum is not met.