



# Wedding Packages

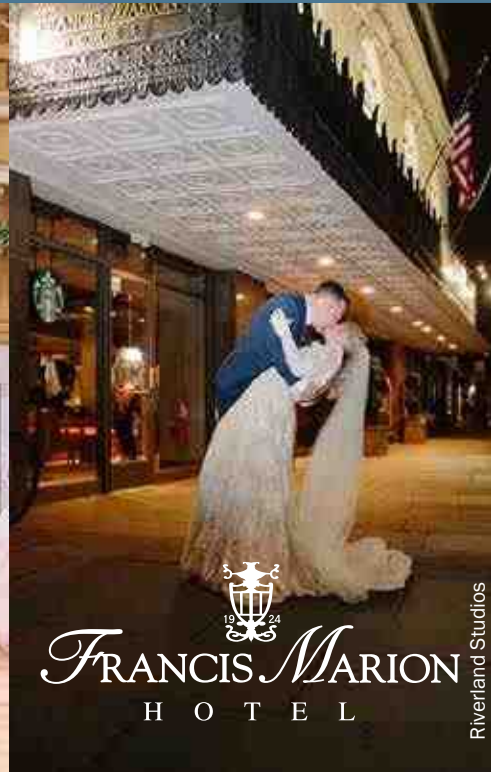
## 2025



Cramsey Yanney Photography



Kim Craven Photography



Riverland Studios

  
**FRANCIS MARION**  
 HOTEL

# Wedding Packages

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MAGNOLIA PLATED DINNER	\$90++
PALMETTO BUFFET DINNER	\$98++
CAROLINA STATION STYLE DINNER	\$105++
SWEETGRASS BRUNCH	\$72++

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Brunches are served from 9:30 am to 2:30 pm  
Luncheons are served from 11:00 am to 5:00 pm  
Dinners are served from 5:00 pm to midnight

## PACKAGE PRICING INCLUDES

- Selection of up to three butler passed hor d'oeuvres (4 pieces per guest)
- Complimentary menu tasting for up to 4 guests includes 4 hors d'oeuvres, 2 salads and 2 entrées (additional pricing varies based on menu selection, select entrées available)
- 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)
- 3 complimentary votive candles and round mirror for each seated table plus 1 complimentary votive for each cocktail table
- 1 complimentary bar setup and 1 bartender with purchase of unlimited beverage package
- 1 complimentary chef for Carolina station style dinner
- Prices listed do not include applicable taxes, 24% service charge, sales tax, additional labor, staffing and rental fees

## VENUE PRICING INCLUDES

*Please note venue pricing will depend on which ballroom is selected and what time of year.*

- Complimentary Francis Marion Suite for your wedding night & discounted room rate for guests
- Includes a 5 hour wedding: 1 hour cocktail hour, a 4 hour reception, dance floor, band staging, 60" round tables, 6 cocktail tables, cake table, sweetheart table, banquet chairs, flatware, china, glassware, basic white floor length linen, 5 napkin choices
- Event set up and breakdown
- Dedicated Wedding Sales Manager as the point of contact throughout planning. Their responsibilities include confirming ballroom set plus food & beverage details.
- Complimentary 1 night stay + dinner for 2 at the Swamp Fox for the couple on their one year anniversary
- 1 comp ready room included, based on availability, restrictions may apply, advance reservation required, please contact your wedding manager to arrange

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

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Prices are subject to a 24% service charge and applicable taxes.

# Bar Selections

## BARS MAY BE PURCHASED BY THE DRINK OR AS A PACKAGE

DIAMOND | Top Shelf Liquor, Wine and Beer | \$115++ per person

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

GOLD | Call Liquor, Wine and Beer | \$85++ per person

SILVER | Wine and Beer | \$70++ per person

*\*All levels include one local option*

*To include FIVE hours of unlimited consumption*

## CONSUMPTION BAR SERVICE: CHARGES PER DRINK

TOP SHELF BRANDS	\$14.00++ EACH	PREMIUM BEER	\$7.00++ EACH
PREMIUM BRANDS	\$12.00++ EACH	DOMESTIC BEER	\$6.00++ EACH
CALL BRANDS	\$11.00++ EACH	MINERAL WATERS	\$5.00++ EACH
CORDIALS	\$13.00++ EACH	SOFT DRINKS	\$5.00++ EACH
HOUSE WINES	\$9.00++ PER GLASS	NON-ALCOHOLIC PUNCH	\$55.00++ PER GALLON
LOCAL BEER	\$10.00++ EACH		

*Prices listed for Consumption Bar do not include applicable taxes and 24% service charge*



Prices are subject to a 24% service charge and applicable taxes.

# Bar Selections

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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, Michelob Ultra, Non-Alcoholic Beer

## PREMIUM BEERS

Heineken, Amstel Light, Sam Adams, Corona

## LOCAL BEERS

Westbrook, Holy City, Coast,  
Riverdog Riverwalk Empire Pilsner

## HOUSE WINES

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

Prices are subject to a 24% service charge and applicable taxes.



# Magnolia Plated Dinner Package

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## HOT PASSED HORS D'OEUVRES | *Please Select Three*

MAPLE PEPPERCORN PORK BELLY SKEWER with Firecracker Honey

VEGETABLE SPRING ROLLS with Plum Sauce

PETITE PULLED PORK BBQ BISCUIT

FRIED GREEN TOMATO MOONS Pimento Cheese, Bacon Marmalade, Scallions

LOWCOUNTRY SKEWERS with Onion, Sausage, Shrimp and Potato

PETITE TOMATO PIES

GOAT CHEESE FRITTER with Red Pepper Jelly

*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

PEAR SALAD Arugula, Watercress, Poached Pears, Gorgonzola, Walnuts, Herbed Vinaigrette

TOMATO BISQUE San Marzano Tomatoes, Fresh Basil, Double Crème

SWEET POTATO BISQUE Roasted Covington Sweet Potatoes, Double Crème, Warming Spices

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

Lump Crab Meat, Sherry.

## ENTRÉES | *Please Select Up to Three*

STUFFED AIRLINE CHICKEN BREAST Roasted Airline Breast of Chicken Stuffed with Spinach, Tomato and Goat Cheese served with Wild Rice Pilaf, Grilled Asparagus, Citrus Beurre Blanc

BASIL PESTO CHICKEN Seared Chicken Breast, Basil Pesto, Roasted Tomatoes & Fresh Mozzarella served with Mushroom Risotto, Green Beans & Cherry Tomatoes

LOCAL GROUPER Pan Seared SC Grouper, Herbed Risotto, Haricots Verts, Beurre Blanc

FAROE ISLAND GRILLED SALMON Grilled Sustainable Salmon, Confit Marble Potatoes, Broccoli Rabe, Romesco Sauce

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

PETITE FILET 6oz. Grilled Petite Filet of Beef cooked to medium-rare temperature with Cabernet Sauvignon Reduction, Truffle Mashed Potatoes, Asparagus & Cherry Tomatoes

*\*Please Ask Coordinator for Specialty Meal Options for guests with Dietary Restrictions*

***\*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*

Prices are subject to a 24% service charge and applicable taxes.

# Palmetto Buffet Dinner Package

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HOT PASSED HORS D'OEUVRES | *Please Select Three* | 4 pieces per person

FRIED GREEN TOMATO MOONS  
Pimento Cheese, Bacon Marmalade, Scallions

SPINACH & FETA SPANAKOPITA

PETITE LOBSTER COBBLER  
Béchamel, Peas, Carrots, Buttered Bread Crumbs, Pastry Cup

SMOKED BACON LARDON  
on Petite Herb Biscuit, Cave Aged Blue Cheese & Apple Jam

PORK LOIN MEDALLIONS  
with Preserved Fig & Goat Cheese served on Crostini

THAI CHICKEN & CASHEW SPRING ROLLS  
with Plum Sauce

BLACKENED CHICKEN SATAY  
with a Peanut Sauce

## SALADS TO INCLUDE

MIXED GREENS SALAD Tomatoes, Cucumbers, Mushrooms, Olives, Egg Halves, Pepperoncini,  
Bacon Pieces, Cheddar Cheese & Two Dressings

CAESAR SALAD with Shaved Parmesan

CAPRESE SALAD with Extra Virgin Olive Oil, Fresh Basil and Balsamic

## ENTRÉES | *Please Select Three*

HERBED BAKED CHICKEN

PECAN CRUSTED CHICKEN BREAST

GRILLED MAHI MAHI with a Spicy Tomato Relish

BAKED SALMON with Ginger Lime Sauce

SHRIMP & GRITS

SLICED PORK LOIN with Roasted Apples, Smoked Bacon & Leeks  
Beef Bourguignon

SLICED LONDON BROIL with Cabernet Demi, Carmelized Vidalia Onions & Crumbled Blue Cheese

## SIDE ITEMS | *Please Select Three*

CHIVE MASHED POTATOES

ROASTED RED POTATOES & GARLIC

CHARLESTON RED RICE with Smoked Ham Hock

BASMATI RICE PILAF

PEPPER JACK CHEESE GRITS

BACON BRAISED COLLARD GREENS

GREEN BEANS with Toasted Almonds

ROASTED VEGETABLES

BRUSSEL SPROUTS with Brown Butter

MUSHROOM RISOTTO

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*

Prices are subject to a 24% service charge and applicable taxes.

# Carolina Station Style Package

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HOT PASSED HORS D'OEUVRES | *Please Select Three* | 4 pieces per person

GOAT CHEESE FRITTER  
with Red Pepper Jelly

BABY COLORADO LAMB CHOPS  
with Rosemary Gravy

FRIED MAC & CHEESE FRITTERS  
with Truffle Oil

PETITE BEEF WELLINGTON  
Tender Fillet of Beef & Mushroom Duxelle  
wrapped in Puff Pastry

VEGETABLE SPRING ROLLS  
with Plum Sauce

CHICKEN CORDON BLEU PUFF  
Smoked Ham, Swiss Cheese,  
Puff Pastry

PETITE CHARLESTON CRAB CAKE  
with Chives and Cajun Remoulade Sauce

## DISPLAYS AND STATIONS | *Please Select One*

Chef's fee of \$200 required for each carved item or station ordered. Self serve or chef attended.

### SALAD STATION

*Chef Prepared Classic Caesar*  
Torn Baby Romaine Hearts, Shaved Parmesan,  
Storey Farms Egg, Garlic & Herb Croutons,  
Anchovy Dressing

### *Self Served Mixed Artisan Greens & Assorted Lettuces*

Heirloom Cherry Tomatoes,  
Cucumbers,  
Country Olives,  
Diced Bacon,  
Shredded Cheddar Cheese,  
Chopped Eggs  
*Choice of Two Salad Dressings*

### CHARCUTERIE DISPLAY

Assorted Artisan, Domestic & Imported Cheeses,  
Garnished with Fresh Fruit,  
Soppressata,  
Salami, Beef Bresaola,  
Mortadella, with Pistachios,  
Cured Pork Loin,  
Turkey Pastrami,  
Pork & Chicken Liver Pate,  
Traditional Accoutrements,  
Assorted Gourmet Mustards, Crostini

### 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

### BREADS & SPREADS DISPLAY

Garlic Breadsticks, Grilled Italian Flatbread,  
Pita Wedges & Crackers

*Served with Choice of Three:* Olive Tapenade,  
Tomato Basil Bruschetta,  
Hummus & Pimento Cheese Spread,  
Chilled Crab Dip & Red Pepper Hummus

### SWEET POTATO STATION

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

## 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*

Prices are subject to a 24% service charge and applicable taxes.

# Carolina Station Style Package

## ACTION STATIONS | *Please Select Three*

Chef's fee of \$200 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

### PARMESAN PASTA WHEEL

*Please Select One*

RIGATONI | Madeira Cream, Green Peas & Pancetta

CAVATAPPI | Wild Mushrooms, Roasted Red Peppers,  
Capers & Cognac

RICOTTA GNOCCHI | Lemon, Basil, Sundried Tomato &  
Creamed Sherry

Cheese, Herbs & Crushed Red Peppers

*Please Select One* | Shrimp or Chicken

### CHICKEN & WAFFLES

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

### SHRIMP N' GRITS

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

### BBQ STATION IN MASON JARS

Braised Beef Short Ribs, BBQ Pork Burnt Ends,  
Collard Greens, Macaroni & Cheese, Green Onions,  
Assorted BBQ Sauces

### SLIDER STATION | *choice of two*

WAGU BEEF PATTY | Caramelized 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



## 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*

Prices are subject to a 24% service charge and applicable taxes.



# Sweetgrass Brunch

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

## SPECIALTY PRESENTATIONS | *Please Select One*

### GREEK YOGURT BAR

Cultured greek yogurt, vanilla greek yogurt,  
seasonal fruit & berries, candied pecans,  
almonds, chia seeds, flax seeds,  
dried cranberries, raisins,  
house granola, local honey

### SMOKED SALMON STATION WITH BAGELS

Assorted Bagels, Seasonal Sweet & Savory Spreads,  
Chopped Eggs, Pickled Red Onion,  
Diced Tomato, Capers, Lemon

### FRESHLY BAKED CINNAMON ROLLS

with Cream Cheese Frosting

### LOCAL & IMPORTED ARTISAN CHEESE & MEATS

Curated selection of local and imported  
hard and soft cheeses to include:  
goat, sheep and cows' milk cheeses,  
smoked and cured meats, sausages and pates  
along with seasonal accoutrements to include mustards,  
nuts, pickled vegetables, olives, honey comb, crackers,  
grilled bread, crostini

### BISCUIT BAR

Buttermilk Biscuits,  
Sweet Potato Biscuits,  
Seasonal Selection of Jams and Fruit Preserves,  
Local Honey, Assorted Butters and Spreads,  
Sausage Gravy

## ACTION STATIONS | *Please Select Two*

Chef's fee of \$200 required for each carved item or station ordered. Self serve or chef attended.

### 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 Pepper Jack Grits  
with a Lobster Gravy

### WAFFLE STATION

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

*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*

Prices are subject to a 24% service charge and applicable taxes.

# Sweetgrass Brunch

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## INCLUDED

FLUFFY SCRAMBLED Eggs with Cheese

ROASTED RED POTATOES with Peppers & Onions

CRISPY BACON OR SAUSAGE (*Turkey available for additional \$2 per person*)

BUTTERMILK PANCAKES with Warm Maple Syrup

PEPPER JACK CHEESE GRITS

BUTTERMILK BISCUITS with Sausage Gravy along with Butter & Jams

ASSORTMENT OF CEREALS with Whole Milk, Skim Milk and Non-Dairy Milk

ASSORTED BREAKFAST BREADS & PASTRIES

SEASONAL SLICED FRESH FRUIT & BERRIES

*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.*



Prices are subject to a 24% service charge and applicable taxes.

# Package Enhancements

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## SIGNATURE DRINKS

*Pricing subject to drink and availability*

MOSCOW MULE \$14++

*Classic or Apple Cider*

ROSÉNADE \$15++

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

WHITE WEDDING \$17++

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

BLOODY MARY \$11.00++

CRANBERRY VANILLA COCKTAIL \$17++

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

GINGER BASIL GIMLET \$16++

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

LOWCOUNTRY LEMONADE \$15++

*Sweet Tea Vodka, Lemonade, Mint*

MIMOSA \$9.00++

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## ROMANCE IS IN THE DETAILS

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Richard Bell Photography



Kim Craven Photography

Prices are subject to a 24% service charge and applicable taxes.

# Late Night Snack Additions

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*Minimum 50 pieces | Serving containers provided*

## PASSED HORS D'OEUVRES

*\$12.00++ per item*

MINI BEEF SLIDERS & TRUFFLE FRIES

BEEF & CHEESE TACOS

MINIATURE MAC N' CHEESE with Truffle Oil

PETITE PULLED PORK BBQ BISCUITS

GRILLED CHEESE TRIANGLES & TOMATO BISQUE SHOOTERS

SWEET POTATO & HAM BISCUITS with Honey Mustard

COUNTRY CHICKEN FINGERS with a Honey Mustard Sauce

MINI ONE TOPPING FLATBREAD PIZZA

PETITE CHICKEN BISCUITS

MAINE LOBSTER & CREAMY HERBED RISOTTO FRITTER

## Package Add-ons

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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

*Please note above prices are set by our onsite audio visual company InSpire AV and are subject to change.*

## Specialty Rental Items

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Rental linen may be ordered through the Francis Marion Hotel.

Pricing is subject to change based on linen choice. Service fees may apply.

Prices are subject to a 24% service charge and applicable taxes.