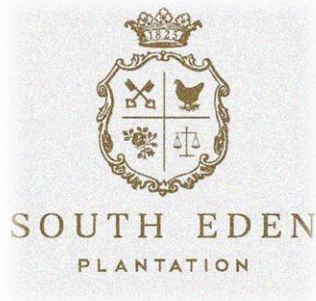




SOUTH EDEN

South Eden Catering Menus

An exquisite selection of tasty satisfactions for you & your guests...



Let us feed your soul, and your guests, with our many, delicious menu offerings.

The South Eden culinary team has depth and skill, embodying the heart of hospitality.

We work to integrate both creativity and care into every dish,
so that you may experience the quality of our white glove service & the dedication of our staff.

We look forward to serving you.

Please view our menus below while keeping in mind that we can do any custom menu desired.



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FREQUENTLY ASKED QUESTIONS

Is South Eden Catering required?

Yes. South Eden has a full in-house culinary team dedicated to serving with the best quality food & service. We require all events foods/beverages/desserts to come through South Eden, unless permitted for an off season date or day of the week. It is permitted to bring in personal food/beverage to your preparation suites &/or hotel rooms. Wedding cake can be done through South Eden OR outside vendor of your preference.

What is included in my menu?

When doing South Eden vendor catering: Food displays/tables, premium chafers/heat lamps/etc., white glove culinary attendants, silverware/plateware/napkins, & premium onsite kitchen use for our staff.

When doing outside vendor catering: Tables for food displays & silverware/plateware/napkins as needed

Each main menu tier also includes tea, coffee, and water.

What taxes and fees are applied to my food/beverage?

Any and all items require listed require an additional 8% sales tax and a 20% culinary service fee.

Will my menu cost ever fluctuate once booked OR after final menu selections are made?

Catering prices are subject to increase based off culinary's discretion, due to market evaluation, regardless of clients status in booking/booked and/or finalizing their specific menu. These are standard increases with the market and will typically not, significantly increase menu cost.

Is there a food/beverage minimum I must meet?

Yes, as it varies by date/package booked.

Is there a guest count minimum I must meet?

Our menus are structured & priced for a guest count of 50 or more. If you have a smaller guest count, there will be an upcharge of \$7.00 per person on food related items & beverage related items will vary based on selections.

Is the cocktail hour horderves stationed or butler passed service?

Your horderve selections will be butler passed OR displayed on an elegant & beautiful arrangement with elevation and lighting, based off your preference.

Is the dinner/dessert menu stationed OR plated service?

All menu selections will be displayed on an elegant & beautiful arrangement with elevation, lighting, greenery, & state of the art, premium food chafers. Each food selection will be served by culinary attendant(s) in a white glove fashion. By special addition, we can do a plated dinner service for a guest count of 150 or less. Plated main dinner service is an additional \$15 per plate.

Can I select additional food to enhance my menu tier?

You can absolutely select additional enhancements to add to your menu. These option are listed on the Add on Enhancements page. Pricing varies based on the items you select. You may also decide to create a custom menu by mixing tiers, comprised of selections from a variety of different tiers OR create a custom non-listed menu. Please inquire with your South Eden rep. for specialty pricing.

Traditional High Tea

Offerings:

Designed for a traditional high tea. Selections can be displayed on tiers located at each guest table OR stationed at a display.

All High Teas include a teacup at each setting with your choice of green, black, OR white tea brewed at each table.

CHOOSE THREE | \$45.00

CHOOSE FOUR | \$55.00

CHOOSE FIVE | \$65.00

- Mini Crem Brulee French Toast
- Mini Cinnamon Rolls with crem glaze
- Fresh avocado on mini toasted bread
- Fresh Seasonal Fruit in mini shooter
- Classic Cheeseboard with variety of Cheeses, Nuts, & Jams served in mini shooter
- Mini Chicken Salad croissants
- Jam spread & Cheese mini sandwiches
- Creamcheese & Cucumber mini sandwiches
- Salmon Mousse mini sandwiches
- Turkey, Tomato, & Bacon mini sandwiches
- Almond Butter & Banana mini sandwiches
- Grilled Cheese mini sandwiches
- Mini White Cupcakes topped with fresh blueberries
- Mini Chocolate Brownies
- Mini Lemon Squares
- Petits fours (Mini cakes)

Choose from Vanilla, Red Velvet, or Carrot Cake w/nuts

- Chocolate Covered Strawberries





Day Gathering Offerings:

These assortments are perfect for Day of Wedding Preparation enhancements for Bridal Suite &/or Grooms Lounge, Baby Showers, Luncheons, Birthdays, etc.

CHOOSE THREE | \$35.00

CHOOSE FOUR | \$45.00

CHOOSE FIVE | \$57.00

- Cinnamon Rolls w/ sweet cream glaze
 - Traditional French Toast
- Fresh avocado & an over easy egg on top of toasted bread
- English muffin w/egg, cheese, & sausage
 - Breakfast Tacos w/eggs, cheese, jalapeño, pico de gallo, cilantro, & flour tortilla
- Salmon Mousse Bagel w/cream cheese
 - Chicken Salad Croissants
 - Fresh Seasonal Fruit Salad
 - Fresh Cut French Fries
- Assortment of chips & pretzels
- Classic Cheeseboard w/variety of Cheeses, Nuts, & Jams
- Chopped Salad w/dates, cheese, pumpkin seeds, & corn paired w/balsamic dressing
- Classic Beef Burger w/cheese, tomato, onion, & house sauce on a pretzel roll
- Club roasted turkey, avocado, bacon, tomato, bibb, swiss, & aioli on toasted bread
- Steak Sandwich w/caramelized onion, white cheese, & aioli on a toasted ciabatta

HORDERVES

Estimated 1 to 3 pieces per person

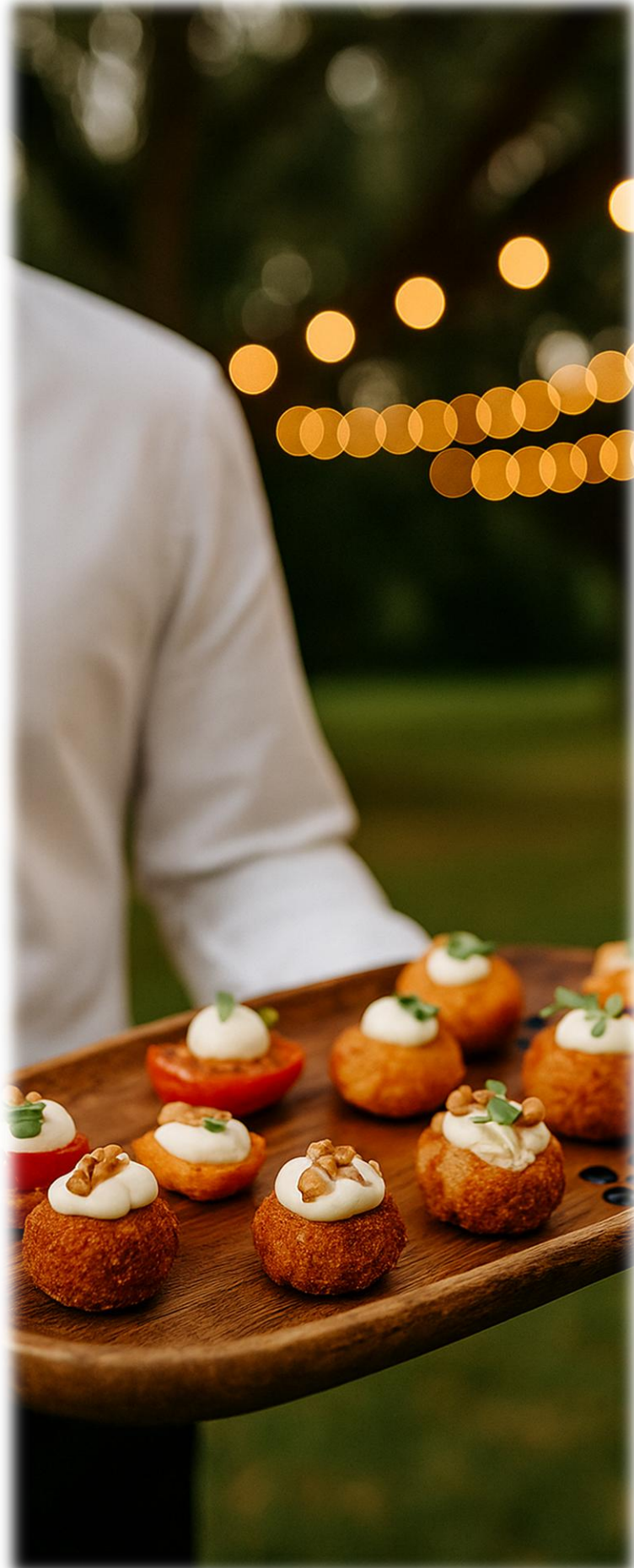
CHILLED

Limoncello Sorbet Shooter.....	\$4.75
Classic Bruschetta.....	\$4.75
Caprese Skewer.....	\$4.75
Gazpacho Soup Shooter.....	\$4.75
Olive Tapenade with Garlic Crostini.....	\$4.75
Rosemary Cheese Skewer.....	\$5.50
Watermelon & Feta Skewer.....	\$5.50
Southern Style Deviled Eggs.....	\$5.75
Candied brie with ginger snap glaze.....	\$5.75
Peach, ricotta, & balsamic crostini.....	\$5.50
Spinach & Feta Spanakopita.....	\$6
Hummus, Pepper, Olive, & Pita	\$8.25
Prosciutto Melon Canape	\$8.50
Prosciutto Wrapped Asparagus.....	\$8.50
Prosciutto Wrapped Goat Cheese.....	\$8.50
Salmon Mousse crostini.....	\$10.50
Chilled Shrimp Ceviche.....	\$11.50
Chilled Shrimp Cocktail.....	\$12.50
Beef Tartare with capers.....	\$15.50
Raw OR Fried Oysters.....	\$15.50
Ahi Tuna Tartare.....	\$15.50
Charcuterie Cheese Graze Table.....	\$15.75

Charcuterie Cheeseboard Graze Tablescape
Centerpiece.. \$30.00

(Tablescape design on each reception table)





HORDERVES

Estimated 1 to 3 pieces per person

WARM

Raspberry & Bri Pastry	\$4.50
House Cornbread with honey	\$4.50
French Fry Cup	\$4.50
Fried Okra	\$4.50
Onion Rings	\$4.50
House Chips w/Spinach Artichoke Dip....	\$5
House Fried Mac/Cheese Ball.....	\$5
Loaded Mashed Potato Shooter.....	\$5
Jalapeno Poppers w/Ranch Dip.....	\$5
Cuban Rice & Beans.....	\$5
Mango Chutney Sausage Bites.....	\$6.50
Pepper Encrusted Bacon	\$7
Roasted Eggplant, pear, cheese	\$7
Mini Fried Chicken Biscuit w/Chipotle...	\$7
Fried Chicken Poppers w/Maple Whiskey..	\$7
Fried Arancini Rice Ball w/truffle aioli....	\$7
Chicken marsala egg roll	\$8.25
Tuscan Chicken Satays	\$9.25
Mini Meatballs	\$9.50
Mini Chicken Tacos.....	\$9.50
Mini Beef Slider.....	\$9.50
Mini Fried Chicken & Waffles.....	\$9.50
Duck, Bacon, & Sweet Corn Wanton...	\$10.50
Coconut Encrusted Shrimp.....	\$10.50
Mini Shrimp & Grit Shooter.....	\$10.50
Lobster Bisque Shooter.....	\$11.50
Mini Beef Wellington.....	\$11.50
Quail Poppers w/bleu cheese dip.....	\$11.50
Beef Brochette w/Chimichurri.....	\$11.50
Mini Crab Cake w/Spicy Aioli.....	\$13.50
Peach Glazed Duck Breast	\$13.50
Filet, Onion, & Pepper Canape.....	\$15.50
Bacon Wrapped Scallop.....	\$15.50
Lamb Lollipop w/mint yogurt.....	\$17.50

MAIN MENU OFFERINGS:

Bronze Tier – Specialty Stations

This tier shows a variety of specialty themed stations.

Each station has its own per-person price point, based on your selection of station.

Italian Pasta | \$35.00 per person

SELECT TWO PASTA CHOICES:

- Fettucine, Grilled Chicken, & Traditional Creamy Alfredo sauce
 - Linguini, Meatballs, & House Red Marinara w/ basil sauce
- Penne, Grilled Chicken, tomatoes, & Pink Amoretto Cream Sauce
 - Rigatoni w/ ground beef & White cream of mushroom sauce
- Fettucine, Beef, Peas, Mushrooms, & Spicy Red Arrabbiata sauce

Accompaniments

Shaved Parmesan & Garlic Brushed White Rolls

Classic Barbecue | \$39.00 per person

SELECT ONE PROTEIN CHOICE:

- Slow-Smoked Pulled Pork **OR** Barbecue Chicken

SELECT ONE VEGETABLE CHOICE:

- Southern Baked Beans, Creamy Coleslaw, **OR** Slow-Braised Collard Greens

SELECT ONE STARCH CHOICE:

- Baked Mac & Cheese OR Southern Cheese Grits

Accompaniments

House BBQ Sauces (Sweet & Spicy) & Texas-Style Buttered Garlic Bread

Optional Add on's:

- Both proteins from above instead of just one:

Slow-Smoked Pulled Pork *and* Barbecue Chicken — \$10 additional per guest

- Add a second alternative protein:

Slow-Smoked Beef Brisket — \$12 additional per guest OR Fried Catfish \$9 additional per guest

Bronze Tier – Specialty Stations Continued

This tier shows a variety of specialty themed stations.

Each station has its own per-person price point, based on your selection of station.

Southern Coastal Boil | \$48 per person

Main Boil

- Shrimp
- Smoked Sausage
- Sweet Corn on the Cob
- Red Potatoes

SELECT ONE STARCH CHOICE:

- Baked Mac & Cheese OR Southern Cheese Grits

SELECT ONE VEGETABLE CHOICE:

- Creamy Coleslaw **OR** Slow-Braised Collard Greens

Accompaniments

- Cocktail Sauce, Lemon Wedges, & Buttermilk Cornbread with Butter

Optional Add on's:

- Fried Catfish — \$9 additional per guest
- Fresh Louisiana Crawfish — \$12 to \$18 additional per guest — *(Seasonal based on market)*
 - Snow Crab Clusters — \$18 additional per guest

Silver Tier – \$45pp

This tier is designed as a more traditional, fully composed evening plate, as opposed to the Bronze Tier, which is made up of specialty themed stations.

Choose one option from each of the categories below.

You may also add additional selections, per category, if desired.
Please view our **Add-On Enhancements** page for pricing per additional selection.

Protein Selection

- Classic Chicken Parmesan
- Tuscan Style Grilled Chicken
 - Southern Fried Chicken
- Roasted Pork Tenderloin w/fig preserve
- Peppered Flank Steak w/mushroom cream sauce
 - Skirt Steak w/Chimichurri
- Oven Roasted Turkey w/herbs & southern gravy
 - Seasonal White Fish w/lemon & herbs
 - Sesame Seared Tofu

Bread Selection

- Garlic Brushed White Rolls
 - Rustic cut Baguettes
 - Cornbread w/honey

Vegetable Selection

- Roasted Root Vegetables
(Broccoli, Cauliflower, Carrots, Red Onions)
 - Cream Corn Casserole
- Sautéed Green Beans with garlic
- Sautéed Spinach w/onions & tomatoes
 - Broccoli Casserole
- Roasted Squash & Zucchini Medley
- Roasted Carrots w/cinnamon & beurre blanc

Starch Selection

- Herbed Potato Quarters w/asiago
 - Garlic Whipped Potatoes
 - Puerto Rican Rice & Beans
- Potato Hash w/bacon, jalapeno, cheese
 - Sweet Potato Casserole w/pecans
- Sweet Potato Hash w/Caramelized Onions

Gold Tier – \$57pp

This tier is designed as a more traditional, fully composed evening plate, as opposed to the Bronze Tier, which is made up of specialty themed stations.

Choose one option from each of the categories below.

Protein Selection

- 5 Ounce Grilled Filet Mignon
- Braised Beef Short Rib w/onion puree
- 20-Hour Smoked Brisket w/100 year oak
- Spinach & Ricotta Stuffed Chicken Breast
- Salmon w/sundried tomato & Lemon Dill
 - Sautéed Shrimp w/spices
 - Bacon Wrapped Quail
 - Eggplant Parmesan

Bread Selection

- Focaccia Bread
- Asiago Cheese Loaf
- 3 Cheese Biscuits w/Chives & Oregano

Vegetable Selection

- Roasted Seasonal Vegetable Display of mushroom/eggplant/onion/pepper(Varies)
- Butternut Squash w/Fennel & Leeks
 - Garlic Buttered Asparagus
- Brussel Sprouts w/Bacon & Tomatoes
- Vegetarian Stuffed Peppers w/red sauce

Starch Selection

- Mushroom Risotto
- Harvest Rice w/Walnuts, Cheese, & Cranberry
 - Truffle Whipped Potatoes
- Scalloped Potatoes w/ cheese, heavy cream, & caramelized onions
 - Hot a la vodka penne pasta

Add on Enhancements to Main Menu Tier Offerings:

This is per person pricing for adding any additional food selections, if desired, to your menu.

You may also decide to create a custom menu by mixing tiers, comprised of selections from a variety of different tiers. Please inquire with your South Eden representative for custom pricing.

PROTEIN, additional

- Silver...\$10
- Gold...\$15

STARCH, additional

- Silver...\$4
- Gold...\$6

VEGETABLE, additional

- Silver...\$4
- Gold...\$6

Presidential Add on's

- Snow Crab Clusters... \$18
- Prime Rib w/au jus...\$23
- Jumbo Crab Cake w/Aioli...\$25
 - Red Snapper...\$26
 - Rack of Lamb...\$27
 - Fresh Lobster Tail...\$29
 - Large Sea Scallops....\$30

Salad Enhancement's

- House ...\$4.50
- Caesar w/parmesan...\$4.50
- Greens w/strawberry & candied nuts..\$5.75
- Basil, Watermelon, & Arugula...\$5.75
 - Classic Caprese...\$6.00
- Chopped w/dates, cheese, & corn..\$6.00
- Wedge w/bacon & bleu cheese..\$7.00
- Prosciutto Salad w/oranges & cherry..\$8.50

Hot Soup Enhancement's

- Roasted Tomato w/parmesan...\$5
 - Broccoli & Cheddar...\$5
 - Italian Wedding...\$5
- Clam Chowder Bisque...\$7.50
- Lobster Bisque..... \$12.50

Specialty Live Action Services

- Carving Station...\$250 Culinary Attendant fee & \$3 upcharge per person
- European Cheese Wheel Station (Pairs with a pasta selection)...\$350 Culinary Attendant fee & \$3 upcharge per person

Late Night Snack Offerings:

This page features our Late-Night Snack Station options, designed to add a fun and memorable bite for guests later in the evening, after dinner. Each listed price reflects the **per-person rate for that individual station**.

After Hours Slider Bar | \$19.00 per person

SELECT TWO SLIDER CHOICES:

Classic Beef with Pickles, Cheese & Onion
BBQ Chicken with coleslaw
Buffalo Chicken with Ranch
Pineapple Pulled Pork

SELECT ONE STARCH CHOICE:

French Fry Cups **OR** Onion Rings

Street Taco Cantina Bar | \$19.00 per person

SELECT ONE PROTEIN CHOICE:

Seasoned Chicken **OR** Pork

Accompaniments:

House Fried Tortilla Chips with Queso Drizzle

+

Street Tortillas with Fresh Toppings: Cilantro, Onions, Cheese, Tomatoes, Jalapenos

After Hours Pizzeria Bar | \$17.00 per person

SELECT TWO PIZZA CHOICES:

- Buffalo Chicken with Cheddar & Mozzarella
- Margherita with Basil, Tomato & Olive Oil
- Classic Pepperoni with Marinara & Parmesan
- Barbecue Chicken with Caramelized Onions & BBQ Sauce Swirl
- Hawaiian with Red Sauce, Ham, Pineapple, Onions & Mozzarella

Accompaniments:

Ranch Dip + Red Pepper

Dessert Offerings:

Individual Dessert | \$9.00
CHOOSE ONE

Duo Dessert Bar | \$16.00
CHOOSE TWO

Presidential Dessert Bar | \$28.00
CHOOSE FOUR

- Cobbler (Peach or Apple)
- Bread Pudding (Caramel, Pecan, or Vanilla)
- Southern Pie (Pecan, Pumpkin, or Apple)
- Cake or Cupcakes (Chocolate, Vanilla, Red Velvet, Superfetti, or Carrot with nuts)
- House Banana Pudding w/vanilla wafer
- New York Style Cheesecake w/red glaze
 - Key Lime Pie w/whipped cream
 - Chocolate Mousse Parfait
 - Strawberry Cream Parfait
 - Cinnamon Rolls w/sweet cream glaze
- Seasonal fruit cup topped w/whipped cream
 - Double Chocolate Brownies
 - House Gelato Shooter
- Chocolate Chip Cookie & Milk Shot
 - Candy Bar (Choose 2 types)
 - Baklava
 - Rice Pudding

Outdoor S'mores Bar ...\$10.50

- Graham cracker, milk chocolate, marshmallows, s'mores sticks, & bonfire pit

Donut Wall ...\$10.50

- Choose up to 3 donut flavors

Live Action Bananas Foster ...\$11.50

- 1 Hour Live Action Station
(Requires \$250.00 Culinary Attendant Fee)

Chocolate Covered Bar ...\$12.50

- Chocolate covered pretzels, potato chips, strawberries, & marshmallows

Tiramisu Tower ...\$13.50

- Displayed in coupe glasses

Tiered Cake Offerings:

Below is information on our tiered round cake offerings. This is not a mandatory service.

Amount of tiers will vary based on number of servings.

Please estimate for an additional amount separate from your serving amount, if saving the top tier of the cake.

\$9.00 per serving



Choose your FLAVOR:

- Red Velvet
- Traditional Chocolate
- Traditional Vanilla
- Tuxedo (Chocolate-Vanilla Combo)
 - Superfetti
 - Carrot with nuts

Choose your ICING:

- Traditional Buttercream
- Chocolate Buttercream
- Chocolate fudge
- Wedding cream cheese
(Blend of buttercream & cream cheese)

Choose your STYLE:

You may choose a Vintage style decorative piping on your cake (See above photo) OR no piping.

Please note that vintage piping is only available with icing choice of traditional buttercream.

★UPGRADE – Add a Filling | \$3 per serving

Fruit Fillings:

cherry, fresh strawberry, guava, lemon, lemon-raspberry, pineapple, raspberry

Decadent Fillings:

cannoli, cookies/cream mousse, dulce de leche, hazelnut cream cheese, hummingbird, mascarpone cream cheese

Custard Fillings:

chocolate, fresh banana, fresh raspberry, fresh strawberry, vanilla

Cake tastings can be added to your details meeting, by request, for an additional fee of \$37.00 per type of cake sample.

Alcohol Enhancement Services:

South Eden operates as a BYOB (Bring Your Own Beverage) venue, allowing you to provide your own alcohol while our team manages the full service experience.

South Eden does not sell, purchase, or provide alcohol.

Clients are responsible for supplying all wine, beer, champagne, &/or liquor for their event, while our team delivers a seamless, high-end service from start to finish.

What BYOB Means:

- You purchase the alcohol for your event from a licensed retailer.
- All alcohol must be checked in with South Eden prior to the event.
- South Eden manages all alcohol storage, preparation, monitoring, and service.

What BYOB Does NOT Mean:

- Individual guests may not bring personal alcohol into the event
- Host may not provide additional unchecked alcohol, mid-event
- Alcohol may not be placed on guest tables or stations for self-pouring
 - Alcohol may not be served by guests or left unattended

Alcohol Delivery Check-in:

We will schedule an alcohol intake appointment for you anytime between **30 days prior to your event and up to 2 days before your event date.**

At check-in:

- A brief Alcohol Intake Form will be completed.
- Proof of purchase receipts must be provided for all alcohol.
- Alcohol may be delivered by you, a family member/friend, planner, or authorized representative.
 - South Eden may also coordinate pickup of a pre-purchased local order when needed.

Once checked in, your alcohol will be securely stored and prepared for service by our team.

Any leftover remaining alcohol is removed from the venue by the end of your venue rental period or disposed of.

Alcohol Liability Insurance:

- All events serving alcohol must provide in advance, **Liquor Liability Insurance** (This applies to all alcohol service, including wine, beer, champagne, & liquor.)
Although commonly called “liquor liability,” this coverage applies to alcohol generally, not only liquor.

All alcohol service options are provided for the selected service duration only.

Any extension of service time must be requested and will incur additional charges based on the applicable service rate.

Trust the Quantities We Recommend:

South Eden has extensive experience serving events of all sizes. Our recommended alcohol quantities are calculated based on: Guest count, Length of bar service, Type of bar package, and Number of options offered.

Alcohol often goes much farther than couples anticipate. We strongly encourage clients to trust the quantities recommended by our team to avoid unnecessary purchases, high alcohol expense, and excessive leftovers.

Additional labor or storage fees will apply when alcohol quantities substantially exceed approved recommendations.

Recommended Beverage Selection Limits:

For the most efficient guest experience, varying on your bar type, we typically recommend:

- 1 White Wine selection
- 1 Red Wine selection
- 1 to 2 Beer/Seltzer selections
- If also doing liquor, then 2 to 3 Liquor Selections + *Corresponding liqueurs as needed*

Maximum Beverage Selections Included in Standard Pricing:

Varying on your bar type, clients may bring up to:

- 4 Wine Selections Total
- 4 Beer/Seltzer Selections Total
- 4 Liquor Selections Total + *Corresponding liqueurs as needed*

Any bar menu exceeding these limits may require additional fees for excessive load off, storage, setup, and labor.

Why Fewer Options Often Create a Better Guest Experience:

While it may seem that offering more options creates a better bar experience, the opposite is often true.

Excessive beverage selections result in:

Longer bar lines, Slower service, and significantly more alcohol expense.

Our Goal:

Our program is designed to help you save money, maintain efficient bar service, and create a great guest experience.

When in doubt, trust the quantities recommended by your South Eden Team.

We want you to have enough alcohol for a fantastic celebration—without purchasing cases that will never be opened.

Classic Bar Service

Traditional, full-service bar experience

Guests are invited to approach the bar & be served directly by South Eden's bartenders.

The 'Classic Bar Service' per person pricing reflects all service cost, except alcohol. Alcohol is purchased by client.

What this includes:

- Secure storage of your pre-checked alcohol + beverage chilling
- Professional bartenders providing consistent, controlled service & a polished presentation
 - Bar equipment & Glassware (Ice wells, coolers, stemware, beer glasses, etc.)
 - Full bar setup, breakdown, & cleanup + trash removal
 - Assorted sodas (Coke, Diet Coke, Sprite) & Sparkling water

If choosing the Wine/Beer/Liquor Bar Service you will also receive these inclusions:

- Standard mixers & garnishments for liquor (tonic, cranberry/orange juice, simple syrup, lemons, & limes)
 - Cocktail tools & Glassware (shakers, stirrers, strainers, rocks glasses, etc.)
- Standard mixed cocktail service (EX: vodka/cranberry, rum/coke, gin/tonic, tequila/OJ)
 - Up to two specialty signature cocktails with specialty mixers as needed
(EX: margarita, espresso martini, old-fashioned, etc.) | *View recommended cocktail list below*

Wine & Beer Bar Service:

Two Hour | \$15

Three Hour | \$17

Four Hour | \$21

Five Hour | \$24

Six Hour | \$27

Wine, Beer, & Liquor Bar Service:

Two Hour | \$22

Three Hour | \$25

Four Hour | \$28

Five Hour | \$32

Six Hour | \$37

Specialty cocktails requiring extensive preparation, premium herbs, rare ingredients, excessive ingredients, or complex execution will require custom pricing adjustments based on recipe selection.

Add-on extra Signature Cocktails: \$8.00 per person, per additional specialty signature cocktail

Wine & Beer Alternative Service Options:

In addition to the traditional Classic Bar Service option,

South Eden offers elevated wine & beer focused service options designed for a more visually styled experience.

European-Style Tableside Wine Service | \$7 per person

Wine is poured tableside by South Eden staff throughout the duration of the meal.

Wine glasses are pre-set at each place setting, creating a refined, dining-focused atmosphere.

What this includes:

- Secure storage of your pre-checked alcohol + beverage chilling
- Professional tableside wine pouring with a polished presentation
 - Wine glass stemware preset at each place setting
- Full setup/polishing, breakdown, & cleanup of glass handling
- Bar tools & equipment (Ice wells, ice buckets, openers, etc.)
 - Available for wine service only
- Service is included during the sit down dinner duration only (typically 1.5 to 2 hours)

Estate Wine & Beer Display

Styled, stationed aesthetic with full-service execution

A stationed presentation of wine & beer, with chilled display elements & clean, European design.

What this includes:

- Secure storage of your pre-checked alcohol + beverage chilling
 - Styled presentation of up to three total selections of wine/beer total, stationed on risers, tiers, etc.
 - Professional staff providing controlled service
 - Full setup/polishing, ice, stemware, & other design components as needed + breakdown/cleanup
 - Does NOT include sodas, mixers, or garnishments, as this is for wine/beer display only
- Two Hour | \$13 • Three Hour | \$15 • Four Hour | \$18

Champagne Bubbly Service Options:

Champagne Toast | \$4.00 per person

A timeless way to mark a meaningful moment, offering each guest a glass to raise in celebration.

What this includes:

- Elegant champagne flute placed at each guests setting
- Precise pouring by South Eden staff coordinated with your event schedule
- Full preparation/polishing, chilling storage, post-use collection, & cleaning of glassware

Champagne Tower.

A stunning visual centerpiece that creates a dramatic and memorable celebration moment for your guests.\

What this includes:

- Premium Coupe glasses artfully stacked from the bottom to top tier of tower
- Precise pouring by South Eden staff coordinated with your event schedule
- Full preparation/polishing, chilling storage, post-use collection, & cleaning of glassware

Up to 50 glasses | \$275

75 to 100 glasses | \$375

125 to 150 glasses | \$475

175 to 200 glasses | \$575

225 to 250 glasses | \$725

251 to 300 glasses | \$825

Champagne Greenery Wall Display

Champagne flutes pre-set on our large greenery wall. The Pool House greenery wall location is included.

If a separate greenery wall installation is requested elsewhere on property, additional rental fees will apply.

What this includes:

- Wall shelving installation on greenery wall structure
- Full preparation/polishing, post-use collection, & cleaning of glassware
- Coordination of service timing (arrival, welcome, or feature moment)

Up to 100 glasses | \$525

100 to 200 glasses | \$750

Miscellaneous Alcohol Service Options:

Signature Cocktail Tower | \$8.00 per cocktail

A modern, elevated twist on a classic display.

Perfect for signature moments, featuring cocktails such as martinis, margaritas, etc.

What this includes:

- Premium Coupe glasses artfully stacked from the bottom to top tier of tower
- Precise pouring by South Eden staff coordinated with your event schedule
- Cocktail preparation with standard cocktail ingredients as needed (excluding alcohol)
 - Full preparation/polishing, post-use collection, & cleaning of glassware

One-Hour Butler-Passed Signature Cocktail Service | \$5 per person

Enhance your bar service with professionally tray-passed signature cocktails, served directly to guests.

This service is an add-on enhancement only for those selecting both a classic full bar with signature cocktails.

What this includes:

- Servers circulating with trays of pre-prepared signature cocktails
 - Continuous replenishment & coordination with bar staff
 - Bar service remains active simultaneously
- Designed for controlled, high-quality service—not full bar replacement

Bourbon Tasting Display | \$30.00 per person

An elegant display of 4 specialty bourbon glasses per guest, each pre-poured for the amount of guests associated with the bourbons you provide (types of bourbon coordinated ahead of time to match our informational displays).

An assortment of bitters, sugar cubes, lime slices, orange slices garnishments, soda, & water will be provided & displayed by South Eden.

Each bourbon will have an aesthetic tasting display describing the appearance, aroma, taste, & history, allowing for creative discussion amongst your group.

Mimosa Bar Display

A beautifully styled mimosa display allowing guests to enjoy a refreshing beverage experience throughout your event.

What this includes:

- Secure storage of your pre-checked alcohol + beverage chilling
- Your choice of two juice mixers (Orange, Cranberry, Pineapple, Peach, or Lemonade)
 - Fresh fruit garnish assortment
- Champagne stemware + Styled display presentation
 - Full setup, breakdown, and cleanup
- Designed for lighter beverage service (brunch, daytime, or cocktail hour settings)

Two Hour | \$12

Three Hour | \$15

Bloody Mary Display

A fully styled Bloody Mary station featuring classic mix-ins, fresh garnishes, & an interactive presentation designed for a rich, customizable cocktail experience.

What this includes:

- South Eden's signature Bloody Mary mix
- Celery, cheese, olives, & lemon garnishments
- Assorted spices (Old Bay, pepper, cayenne, paprika)
 - Glassware + Ice & chilling setup
 - Full setup, breakdown, and cleanup
- Designed for lighter beverage service (brunch, daytime, or cocktail hour settings)

**Opt to add on a Shrimp Cocktail for a bold enhancement | \$9.50 per person*

Two Hour | \$14

Three Hour | \$17

Groom's Lounge Beer Keg installation | \$75.00

If you are renting the Groom's Lounge for an event or day-of preparation, you may enhance your experience by adding a mini keg to the space.

What this includes:

- Installation of one (1) mini keg into the kegerator
 - Post-use removal and cleanup of the system
- Mini keg service is limited to designated lounge areas and is not available for event spaces.

Classic Bar Service Signature Cocktail Selections

Under the Wine, Beer, & Liquor Bar Package | Alcohol Provided by Client

The selections below reflect South Eden's recommended specialty signature cocktails.

South Eden provides all non-alcoholic products.

These cocktails are curated for elevated presentation, smooth execution, and overall guest popularity.

However, clients are welcome to select alternative signature cocktail options outside of the selections below, if desired.

Vodka Based Cocktails

Lavender Lemon Drop:

Vodka, Lavender Syrup, Lemon Juice, Lemon Sugar Rim

White Peach Spritz:

Vodka, Peach Syrup, Lime Juice, Sparkling Water, Specialty Citrus Garnish

Classic Moscow Mule:

Vodka, Ginger Beer, Lime Juice, Lime Garnish

Cucumber Vodka Collins:

Vodka, Lime Juice, Cucumber Syrup, Sparkling Water, Cucumber Garnish

Rosemary Greyhound:

Vodka, Grapefruit Juice, Rosemary Essence, Sprig garnish

Vanilla Espresso Martini:

Vodka, Coffee Liqueur, Espresso, Vanilla Syrup

Bloody Mary:

Vodka, South Eden's signature mix, Lemon Juice, Tajín Rim, Celery Stick Garnish

Tequila Based Cocktails

Classic OR Spicy Margarita:

Tequila, South Eden Signature Margarita Citrus Blend, Salt Rim, Jalapeño infusion optional

Pineapple Chili Margarita:

Tequila, South Eden Signature Margarita Blend with pineapple juice, Chili Salt Rim

Paloma:

Tequila, Grapefruit Juice, Lime Juice, Simple Syrup, Sparkling Water, Specialty Citrus Garnish

Whiskey OR Bourbon Based Cocktails

Classic OR Maple Old Fashioned:

Bourbon, Angostura Bitters, Simple OR Maple Syrup, Specialty Citrus Garnish

Blackberry Bourbon Smash:

Bourbon, Blackberry Syrup, Mint Infusion, Black Sugar Rim

Kentucky Peach Tea:

Bourbon, Peach Syrup, Fresh Brewed Southern Tea, Lemon Juice, Specialty Citrus Garnish

Honey Ginger Whiskey Sour:

Whiskey, Honey Syrup, Ginger Beer, Specialty Citrus Garnish

Apple Pie Bourbon Mule:

Bourbon, Apple Syrup, Ginger Beer, Cinnamon Sugar Rim

Gin Based Cocktails

Classic Tom Collins

Gin, Lemon Juice, Simple Syrup, Sparkling Water, Specialty Citrus Garnish

Blackberry Bramble:

Gin, Blackberry Syrup, Lemon Juice, Black Sugar Rim

Cranberry Gin Martini:

Gin, Cranberry Juice, Lemon Juice, Simple Syrup, Specialty Citrus Garnish

Bee's Knees:

Gin, Honey Syrup, Lemon Juice, Lemon Sugar Rim

Rum Based Cocktails

Blackberry Mojito:

Rum, Blackberry Syrup, Mint Infusion, Lime Juice, Soda Water, Black Sugar Rim

Cranberry Rum Spritz:

Rum, Cranberry Juice, Lime Juice, Sparkling Water, Specialty Citrus Garnish

Citrus Rum Collins:

Rum, Orange Juice, Lemon Juice, Sparkling Water, Specialty Citrus Garnish

Non-Alcoholic Beverage Service Options:

Hot Beverage Bar | \$12.50 per person

An elegant, hot beverage self-serve station featuring a curated selection of warm drinks.

What this includes:

- Beverages: Freshly brewed coffee, Assorted herbal teas, Hot cocoa, & Hot apple cider
 - Mixers: Half/Half Creamer, Sugar cubes, & Flavored syrups (vanilla & caramel)
- Garnishments: Cinnamon sticks, Chocolate shavings, Marshmallows, Candy canes
 - Styled display with glassware & service-appropriate beverage ware
 - Full setup, maintenance, & breakdown + trash removal

This station is typically enjoyed during a 1–2 hour service window. Extension available with additional fee.

Iced Coffee Bar | \$7.00 per person

An elegant, self-serve station with cold brew coffee, creamer, & specialty syrups (original, vanilla, & caramel)

- Styled display with glassware & service-appropriate beverage ware
 - Full setup, maintenance, & breakdown + trash removal

Non-Alcoholic Beverage Package

A curated non-alcoholic beverage package designed for events not utilizing South Eden catering or bar services,

OR for those wishing to expand their non-alcoholic beverage offerings beyond standard inclusions.

This package provides continuous access to a selection of stationed self-serve refreshing beverages.

What this includes:

Clients may select up to three (3) beverage options from the following:

- Iced Tea (Sweet & Unsweet)
 - Lemonade
- Assorted Juices (orange & cranberry)
 - Freshly Brewed Coffee
- Assorted Sodas (Coke, Diet Coke, Sprite)
- Water Service (stationed and/or table-served based on event style)

Up to 4 hours | \$6 per person

Up to 6 hours | \$7.50 per person

Soda Only Add-on | \$3.50 per person

Popular enhancement for clients who desire to add assorted sodas only.

Includes coke, diet coke, & sprite.

Guest Favors By South Eden:

These are unique enhancements that you may offer as gifts to your guests to show your gratitude & joy!

These offerings can be presented at your event, delivered to your guest's overnight accommodations, or given to you personally, to disperse at your discretion.

Additional fees may apply for delivery to offsite hotels or alternative locations.

Individual Jars of South Eden Jam Preserves | \$17.00

We recommend to disperse flavors randomly so a variety is gifted. However, flavors are listed below.

Flavors: Muscadine, Cherry Vanilla, Bunch of Berries, Strawberry Fig, Cherry Pepper, Satsuma Pepper, Peach Pepper, Pineapple Pepper, Mild Pepper, Satsuma Syrup & Triple Berry Syrup

Local Grassroots Georgia Coffee (12oz. mason jar) | \$22.00

South Eden Embroidered Tote Bag | \$45.00

South Eden Embroidered Robe (Luxury white) | \$80.00

Gift Bag Collection:

Elegant, assortment of unique favors that will be packaged as a full collection for each guest.

The ultimate gift that can be a welcome bag in guest's overnight accommodations, presented at your event, etc.

Below is a set of curated collections OR you can customize your own gift basket with a South Eden representative.

Additional fees may apply for delivery to offsite locations.

Tier I) Simply Welcoming | \$90.00

Framed Map of South Eden with wedding monogram (1), Seasonal Georgia Assorted Nuts, & Assorted cupcakes (2)

Tier II.) Extraordinary Gratitude | \$180.00

Everything Tier 1 offers + 12oz. jar of local Grassroots Georgia Coffee (1) & Monogrammed Coffee Cups (2)

Tier III.) Premium Invitation | \$250.00

Everything Tier 1 & Tier 2 offers + Luxury South Eden Embroidered Robes (2)