



SOUTH EDEN

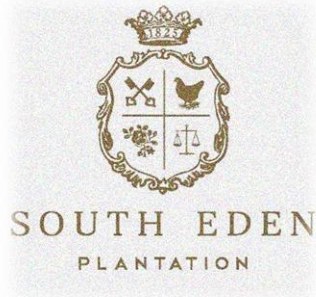
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## *South Eden Catering Menus*

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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?***

All food displays/tables, elevated premium sterling chafers, & white glove culinary attendants. Each full 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 125 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 & fresh berries
  - Crem Brulee 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
- Assortment of chips, pretzels, & nuts
- 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
Fruit Reception Reception Centerpiece..	\$22.00
(Tablescape design on each reception table)	
Charcuterie Graze Table Reception Centerpiece	
(Full Display on each reception table)...	\$30.00

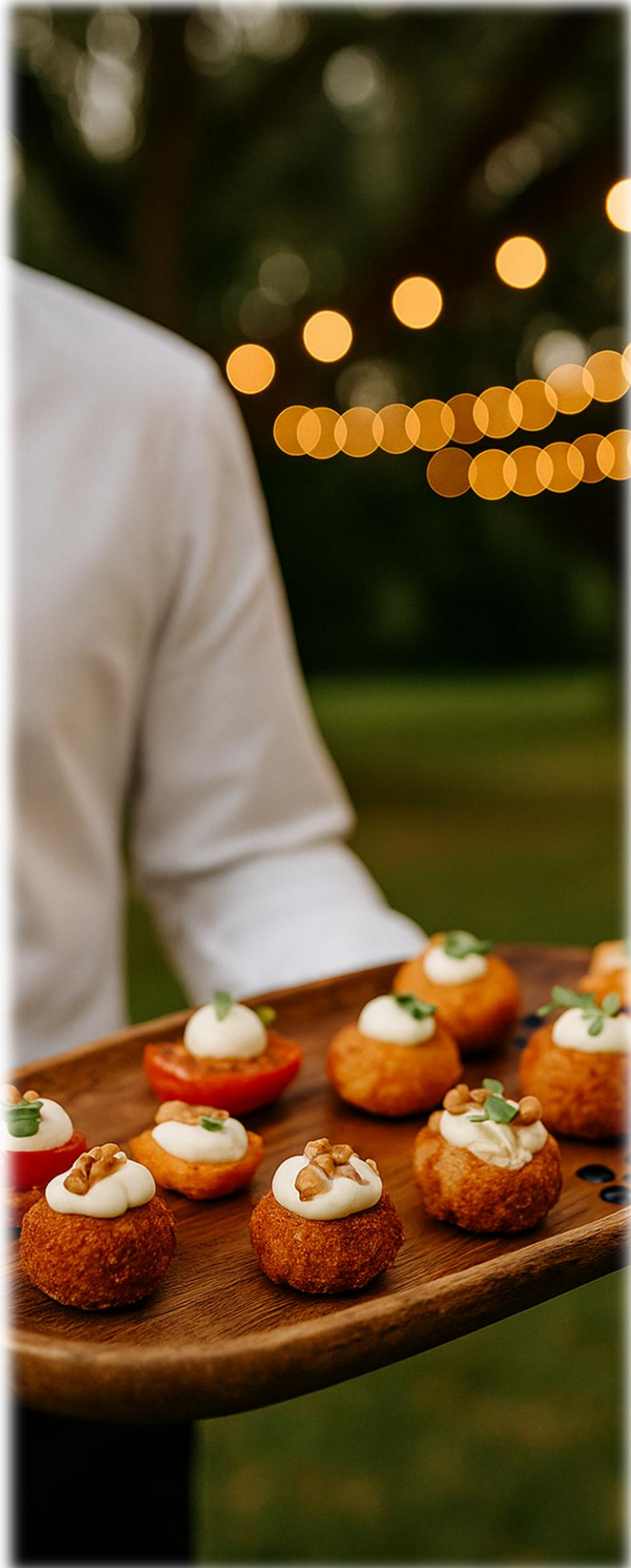


## HORDERVES

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 DINNER 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 wedding dinner 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
- Sauteed 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 wedding dinner 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 Dinner 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**

- Prime Rib w/au jus...\$22
- Jumbo Crab Cake w/Aioli...\$25
  - Red Snapper...\$26
  - Rack of Lamb...\$27
  - Lobster Tail...\$29
  - Large 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 Smores Bar ...\$10.50**

- Graham cracker, milk chocolate, marshmallows, smores 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:

- 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 regular buttercream.

### **\*UPGRADE – Add a Filling | \$2.00 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.*

## Beverage Offerings:

Below is information on a beverage packages priced per person.

### Unlimited Bars:

Below is pricing for unlimited bars which is always priced for full guest count.

These bars are consecutive from start to finish of timeframe selected and guests are served an unlimited amount.

Pricing listed is associated with house wines, domestic standard beers, & mid-shelf liquors.

Pricing is subject to increase for specialty requested premium brands of alcohol.

Every bar includes Bar Setup/Stocking/Breakdown/Cleanup,  
an assortment of sodas (sprite, coke, diet coke, tonic), & juice (seasonal juice & sparkling water).

### **Classic Wine & Beer:**

4 types of wine &/or beer

**Three Hour | \$32**

**Four Hour | \$38**

**Five Hour | \$45**

**Six Hour | \$50**

### **His & Hers Only:**

2 signature cocktails

(Standard mixed drinks using the base liquors from your selected signature cocktails are included. Ex: Vodka/Sprite)

**Three Hour | \$25**

**Four Hour | \$32**

**Five Hour | \$37**

**Six Hour | \$44**

### Libations Only:

4 signature cocktails

(Standard mixed drinks using the base liquors from your selected signature cocktails are included. Ex: Vodka/Sprite)

Three Hour | \$32

Four Hour | \$38

Five Hour | \$45

Six Hour | \$50

### Combined Standard:

4 types of wine &/or beer, 2 signature cocktails, & assortment of soda/juices.

(Standard mixed drinks using the base liquors from your selected signature cocktails are included. Ex: Vodka/Sprite)

Three Hour | \$37

Four Hour | \$45

Five Hour | \$54

Six Hour | \$60

### Combined Presidential:

4 types of wine &/or beer, 4 signature cocktails, & assortment of soda/juices.

(Standard mixed drinks using the base liquors from your selected signature cocktails are included. Ex: Vodka/Sprite)

Three Hour | \$45

Four Hour | \$55

Five Hour | \$62

Six Hour | \$70

### Add On's to your Unlimited Bar Package:

Below are additional options for adding to any of the above Unlimited Bar Packages.

Every Additional Signature Cocktail | \$9.50 per person

Every Additional Wine OR Beer | \$11.00 per person

## Other Alcohol Enhancements:

### Pre-Ordered Wine &/ OR Beer:

This is a great option for those desiring wine &/or beer that is limited at a certain amount.

This is ordered by the case varying on your specific desires for amount pre-ordered.

Please note that this is not an unlimited amount & could deplete prior to your desired length of time.

Pre-ordered bars do not include juice, soda, or tonic. Please advise South Eden if you would like to add these items.

**House Wine | \$345 per case** (12 bottles in a case; 48 glasses in a case)

**Standard Wine List | \$375 per case** (12 bottles in a case; 48 glasses in a case)

**Premium Wine List | \$475 per case** (12 bottles in a case; 48 glasses in a case)

**Domestic Bottled House Beer | \$125.00 per case** (24 bottles in a case)

**Imported Bottled Standard Beer | \$160.00 per case** (24 bottles in a case)

**Specialty/ Craft Beer | \$** (Varies by desired brands; Inquire for pricing.)

### Signature Cocktail Premixed | \$9.00 per person

This is a great signature cocktail option for those desiring a mixed cocktail that is limited at a certain amount.

A signature cocktail of your choice, batched according to how many servings you would like to pre-order.

Please note that this would be served from a pre-mixed vessel by bartender.

Choice of cocktail may increase pricing if it requires more than one type of liquor.

### Butler Passed Signature Cocktail | \$10.00 per person

Butler Passed Signature Cocktail for 1 consecutive hour of your event.

### Champagne Toast Per Place Setting OR Champagne Tower

\$9pp (Avisi Prosecco) | \$19pp (Nicolas Fiullatte) | \$37pp (Veuve Clicquot)

*\*You may also choose to display Champagne on a Greenery Wall for an additional \$350.00.\**

## Champagne by the Bottle Service:

An exquisite selection that can be on ice display at your Sweetheart Table, Dessert Table, OR VIP Tables.

Avissi Prosecco, Sparkling Wine | \$35.00 by the bottle

Nicolas Fiullatte, Champagne | \$70.00 by the bottle

Veuve Clicquot, Champagne | \$145.00 by the bottle

## Petite Baileys & Coffee Cordial Libation | \$7.50 per person

Elegant, petite nightcap on a stationed display OR butler passed.

Unique enhancement to begin your celebration, keep the party going, OR conclude the event.

## Hot Beverage Bar | \$10.50 per person

Elegant, stationed display of Coffee, Hot Herbal Tea, Hot Cocoa, Hot Apple Cider, Creamer, Marshmallows, Candy Canes, Whipped Cream, & Sugar Cubes.

*\*You may also opt to do add on Baileys Irish Cream Shots for an additional \$5.00 per person.\**

## Mimosa Bar Display

Elegant, stationed display of orange juice, another seasonal juice of your choice, Avissi Prosecco, a fruit garnish assortment, & champagne stemware. This is a self-serve display.

*\*You may also opt to do add on Vodka for an additional \$5.00 per person, per hour.\**

Two Hour | \$27

Three Hour | \$30

Four Hour | \$35

Five Hour | \$40

Six Hour | \$45

## Bloody Mary Display

Elegant, stationed display of our house made bloody mary mix with vodka, an assortment of garnishes: celery stalk, bacon, lemon, cheese, carrot sticks, & an assortment of spices: old bay, pepper, cayenne, paprika. This is a self-serve display.

*\*You may also opt to do add on Shrimp Cocktail for an additional \$9.50 per person, per hour.\**

**Two Hour | \$35**

**Three Hour | \$40**

**Four Hour | \$45**

**Five Hour | \$52**

## Groom's/Presidential Lounge Beer Keg

If you are renting the Grooms/Presidential Lounge for an event or preparation day, you may choose to enhance your experience by adding a Keg. A keg estimates about 35 beers.

South Eden will install this to the Kegerator located in this venue, for your convenience.

**Standard:** Budweiser, Yuengling, Stella, Angry Orchard, OR Guinness | **\$250.00**

**Specialties:** Sweetwater IPA | **\$300.00**

## Bourbon Tasting | \$70.00 per person

An elegant display of 4 specialty bourbons, each pre-poured for the amount of guests associated.

An assortment of bitters, sugar cubes, lime, & orange garnishments will also be displayed.

Each bourbon will have a relevant tasting card describing the appearance, aroma, taste, & finish, allowing for creative discussion amongst your group.

## 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 | \$16.00 per**

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) | \$18.00 per**

### **South Eden Embroidered Tote Bag | \$45.00 per**

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

### **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 | \$175.00**

Everything Tier 1 offers + 12oz. jar of local Grassroots Georgia Coffee (1) & Embroidered Eden Tote Bag (1)

### **Tier III.) Premium Invitation | \$275.00**

Everything Tier 1 & Tier 2 offers + South Eden Embroidered Robe (2) & Bottle of Red OR White Wine (1)