



# MEETING PACKAGES

Wentworth Mansion® | Circa 1886





## MEETING PACKAGE I HALF DAY MORNING

\$40.00 ++ PER PERSON  
PACKAGE INCLUDES

Meeting space with all the amenities to include legal pads, pens & mint.

*Pre-meeting* - Coffee and tea service, soft drinks, bottled water, juices.

*Meeting Refresh* - Coffee and tea service, soft drinks, bottled water and assorted gourmet cookies.

## MEETING PACKAGE II HALF DAY AFTERNOON

\$50.00 ++ PER PERSON  
PACKAGE INCLUDES

Meeting space with all the amenities to include legal pads, pens & mint.

*Pre-meeting* - Coffee and tea service, soft drinks, bottled water, lemonade whole fruit, assorted cheese display, gourmet cookies and brownies.

*Meeting Refresh* - Coffee and tea service, soft drinks, bottled water and lemonade.

*Any substitutions or changes will be priced accordingly. The above prices are subject to change. All sales are subject to a 20% service charge and applicable taxes.*



## MEETING PACKAGE III FULL DAY

\$80.00 ++ PER PERSON FOR BOXED LUNCHES  
\$100.00 ++ PER PERSON SEATED LUNCHES

### PACKAGE INCLUDES

Meeting space with all the amenities to include legal pads, pens & mint.

*Pre-meeting* - Coffee and tea service, soft drinks, bottled water, juices.

*Mid-Morning Refresh* - Coffee and tea service, soft drinks, bottled water and lemonade.

*Afternoon Lunch* - Boxed or Plated Lunch Selection.

*Late Afternoon Break* - Coffee and tea service, soft drinks, bottled water and lemonade.

Assorted gourmet cookies, brownies and whole fruit.

*Any substitutions or changes will be priced accordingly. The above prices are subject to change. All sales are subject to a 20% service charge and applicable taxes.*



## FULL DAY MENU BOXED LUNCH

\$80.00 ++ PER PERSON FOR BOXED LUNCHES

Turkey Pastrami, Candied Applewood Bacon, Chow Chow,  
Sliced Asparagus, Whipped Boursin Cheese, House Made Croissant

Corned Beef Hoagie, Caramelized Onions, Baby Swiss Cheese,  
Tangerine Honey Mustard, Shredded Lettuce, Whole Wheat Roll

Blackened Shrimp Salad, Sliced Cucumbers, White Cheddar,  
Black Bean Mousse, Cilantro, Garlic n' Herb Flat Bread

*All Lunches are served with Bottled Water or Soda, Seasonal Fruit, Kettle Potato  
Chips and a Fresh Baked Cookie or Brownie from our Bakeshop*

*Boxed Lunches must be pre-ordered 72 hours prior to meeting  
Menu subject to change*





# FULL DAY MENU SEATED LUNCH

\$100.00 ++ PER PERSON FOR SEATED LUNCHES

## APPETIZER

*(Please choose one of the following)*

### CIRCA SALAD

Farmers Lettuce tossed with English Cucumbers, shredded Carrots, Baby Tomatoes & Shaved Red Onion served with Roasted Pepper Vinaigrette

### MUSHROOM BISQUE

Garnished with a Tomato and Green Onion Relish

### CUCUMBER GAZPACHO

Garnished with Lemon Avocado Oil

## MAIN COURSE

*(Please choose one of the following)*

Grilled Petite Filet atop Whipped Idaho Potatoes finished with Seasonal Vegetables and Cabernet Reduction

Seared Breast of Chicken over Sun-dried Cherry Risotto finished with a Lemon Mornay  
Grilled Atlantic Salmon over Baby Greens, Caramelized Banyuls Vinaigrette Fried Carolina

Quail, Cracked Pepper Bechamel, White Cheddar Grits, Wilted Spinach

Chef's Vegetable Tasting

*Price includes one appetizer, one entrée & one dessert with tea and coffee service  
Menu subject to change*



## FULL DAY MENU SEATED LUNCH

\$100.00 ++ PER PERSON FOR SEATED LUNCHES

### DESSERTS

*(Please choose one of the following)*

TAHITIAN CRÈME BRÛLÉE  
with Brown Butter Financier

BANANA FRITTERS  
Caramel Chocolate Sauce, Vanilla Ice Cream

WARM CHOCOLATE TRUFFLE CAKE  
Chocolate Sauce, Vanilla Ice Cream

CAROLINA GOLD RICE PANNA COTTA  
Pecan Praline, Peach Jam, Brown Butter Financier

WARM PINEAPPLE UPSIDE DOWN CAKE  
Caramel Sauce, Vanilla Ice Cream

KEY LIME TART  
Raspberry Coulis, Raspberries, Vanilla Bean Whipped Cream

*Price includes one appetizer, one entrée & one dessert with tea and coffee service  
Menu subject to changes*

