

HEIRLOOM

❧ A MILLTOWN EATERY ❧

2023 WEDDING GUIDE

heirloomsc.com | catering@heirloomsc.com | (864) 699-7874



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2023 CATERING GUIDE

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Welcome to Heirloom, your ultimate destination for exquisite offsite catering services! With our renowned restaurant and state-of-the-art event center, we have been delighting guests with culinary experiences that are nothing short of extraordinary.

At Heirloom, we understand the importance of creating memorable events, and our offsite catering services allow us to bring our expertise and exceptional cuisine to any location. Whether it's a corporate gathering, wedding celebration, or a private soirée, our team is dedicated to crafting a remarkable dining experience tailored to your unique vision.

With our established restaurant, we have perfected our craft, offering a diverse menu inspired by global flavors and using only the freshest, locally sourced ingredients. In addition to our exceptional cuisine, we are proud to boast a state-of-the-art event center, 1881 Event Hall, designed to host unforgettable occasions. Equipped with modern facilities and a stylish ambiance, our event center provides the perfect backdrop for any event, ensuring a seamless and unforgettable experience for you and your guests.

Whether you choose our restaurant, event center, or opt for our offsite catering services, we guarantee impeccable service and attention to detail every step of the way. From menu customization to flawless execution, our team is committed to surpassing your expectations and creating an event that will be remembered for years to come.

Experience the epitome of culinary excellence and flawless event execution with Heirloom!

Contact us today to discuss your upcoming event and let us take care of all your catering needs.

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HEIRLOOM PROVIDES THE FOLLOWING FOR ALL OFF-SITE CATERING

Buffet/Beverage Tables
Choice of Black or White Linen for Buffet/Beverage Tables
Buffet/Beverage Chafers, Dispensers, and Serveware
Plastic Disposable Plates, Cups, and Flatware
Paper Cocktail and Dinner Napkins
Setup/Breakdown
Dedicated Banquet Staff for Your Event

OPTIONAL ADD-ONS

Upgrade to China, Silverware, and Glassware for \$5/Person
Upgrade to Black or White Linen Napkins for \$1/Person
Add Your Choice of Black or White Linen for Guests' Tables for \$20/Round Table
Add Gold Plastic Chargers for \$1/Each

DELIVERY RATES

Complimentary Delivery Within Spartanburg County
\$150 Delivery Fee for Greenville, Laurens, Union, and Cherokee Counties
Please Inquire for Availability/Pricing Outside These Areas

Prices listed are per person and do not include sales tax (currently 9%) and taxable service charge (currently 22%). There is a 30 persons minimum for all catering orders.

*Please note that due to Covid-19 repercussions, supply chain logistics may be impacted.
If a product or ingredient necessary for your event are delayed, we will replace your requested menu item(s) with a substitute of equal or greater value.*

HORS D'OEUVRES

cold hors d'oeuvres

Vegetable Crudit  Display with Ranch Dressing & Hummus

Pimento Cheese Deviled Eggs

Antipasto Skewer

Pickled Shrimp Skewer Shooter

Prosciutto & Melon Bite

Heirloom Chilled Spinach Dip with Assorted Breads

Chef's Assorted Bruschetta - Boursin Bacon Jam, Squash Zucchini Onion, and Classic Tomato Mozzarella

Premium Fruit and Domestic and Imported Cheese Display with Assorted Breads and Crackers (+ \$3)

hot hors d'oeuvres

Prosciutto Wrapped Asparagus with Boursin

Raspberry & Brie Phyllo

Spinach Spanakopita

Fried Mac and Cheese Balls

Bacon Wrapped Dates

Spring Rolls

BBQ Meatball

Hot Honey Fried Chicken Wing

Grilled Teriyaki Yakitori

Buffalo Chicken Dip with Assorted Breads

Southwestern Corn Dip with Tortilla Chips

Tomato Soup Shot with Grilled Cheese Point

Add \$1: Grilled Andouille & Shrimp Skewer

Bacon Wrapped Jalapeno Boat

Brisket Skewer

Fried Chicken & Waffle Skewer

Add \$2: Mini Crab Cake with Remoulade Sauce

Add \$3: Fried Green Tomato with Pimento Cheese

BUFFET DINNER

salads (select 1 option)

Tossed Salad *tomato, cucumber, carrot, crouton, choice of ranch, honey mustard, thousand island, italian, bleu cheese, or balsamic*

Caesar Salad *parmesan, crouton, caesar dressing*

Italian Salad *tomato, black olive, red onion, pepperoncini, parmesan, ranch dressing & italian vinaigrette*

accompaniments (select 2 or 3 options)

Whipped Potatoes • Roasted Red Potatoes • Homestyle Macaroni and Cheese • Rice Pilaf • Southern

Style Green Beans • Roasted Vegetable Blend • Whipped Sweet Potatoes • Honey Roasted Carrots

Lemon Grilled Asparagus (+\$2) • Fried Brussel Sprouts (+\$2)

entrees (select 2 or 3 options)

Veggie Alfredo • Southern Fried Chicken • Blackened Chicken Alfredo • Shrimp & Grits

Herb Grilled Chicken with Lemon Herb Jus *or* Cajun Cream Sauce • Honey Mustard Pork Loin Cutlet

Sliced Flank Steak with Choice of Chimichurri, Red Wine Demi-Glace, or Mushroom Gravy

Ginger Soy Grilled Salmon • Beef Tenderloin (+\$3) • Crab Cakes with Creamy Citrus Aioli (+\$3)

inclusions

Freshly Baked Breads with Butter • Iced Tea and Water Station • Freshly Brewed Coffee Station

pricing

2 Hors D'oeuvres, Salad, 2 Accompaniments, and 2 Entrées • \$39 per person

3 Hors D'oeuvres, Salad, 3 Accompaniments, and 2 Entrées • \$44 per person

3 Hors D'oeuvres, Salad, 3 Accompaniments, and 3 Entrées • \$48 per person

PLATED DINNER

salads (select 1 option)

Tossed Salad *tomato, cucumber, carrot, crouton, choice of ranch, honey mustard, thousand island, italian, bleu cheese, or balsamic*

Caesar Salad *parmesan, crouton, caesar dressing*

Italian Salad *tomato, black olive, red onion, pepperoncini, parmesan, ranch dressing & italian vinaigrette*

entrees (select 1-3 options)

Veggie Alfredo *sautéed squash and zucchini, heirloom tomatoes, and cavatappi pasta in alfredo sauce*

Roasted Airline Chicken *with cajun cream sauce, whipped potatoes, and haricot verts*

Herb Roasted Salmon *roasted and served with wild rice pilaf and haricot verts*

Honey Mustard Pork Loin Cutlet *char-grilled and served with whipped sweet potatoes and broccolini*

Chef's Fresh Catch *pan seared and served with whipped potatoes, haricot verts, and lemon beurre blanc*

Manhattan Strip Steak *served with whipped potatoes and broccolini (substitute for petite filet + \$6)*

duos

Roasted Chicken & Petite Filet (+ \$8)

Petite Filet & 2pc Jumbo Grilled Shrimp (+ \$8)

inclusions

Freshly Baked Breads with Butter • Iced Tea Service • Freshly Brewed Coffee Service

pricing

2 Hors D'oeuvres, Salad, and Entrée Course • \$44 per person

3 Hors D'oeuvres, Salad, and Entrée Course • \$48 per person

more information

Client must choose one entrée for all or provide place cards to display each guests' entrée choice when more than one is chosen. Selections may not exceed three entrées per event.

DINNER STATIONS

reception stations (select 2 or 3 options)

SHRIMP & GRITS	Sautéed Shrimp, Carolina Stone Ground Grits, Red and Yellow Peppers, Onion, and Smoked Bacon Cream, Served with Freshly Baked Cornbread
PASTA	BBQ Pulled Pork, Blackened Chicken, Macaroni and Cheese, Penne Alfredo, Sautéed Vegetable Blend, Shredded Cheddar, Parmesan, Served with Caesar Salad and Garlic Bread
TERIYAKI	Grilled Teriyaki Steak and Chicken, Steamed White Rice and Fried Rice, Sautéed Vegetable Blend, Served with Asian Slaw and Spring Rolls
POTATO BAR	(select 1) Whipped Potatoes served with Butter, Shredded Cheddar, Sour Cream, Bacon Bits, Scallions <u>or</u> Whipped Sweet Potatoes served with Butter, Brown Sugar, Chopped Pecans, Marshmallows, Honey
GREEK	Grilled Mediterranean Seasoned Steak and Chicken, Sautéed Vegetable Blend, Feta Cheese, Hummus, Served with Greek Salad and Pita Bread

inclusions

Iced Tea and Water Station • Freshly Brewed Coffee Station

pricing

2 Hors D'oeuvres and 2 Stations • \$44 per person

3 Hors D'oeuvres and 3 Stations • \$48 per person

more information

Chef Station Attendants May Be Added By Request at \$150 Per Station (*up to 2 hours*)

ENHANCEMENTS

grazing tables

CHARCUTERIE

Premium Domestic and Imported Cheese and Charcuterie Display
Served with Assorted Pickles, Olives, Marinated Peppers, Nuts,
Honey, Artisanal Crackers and Breads, and Chef's Choice Spreads
\$17 per person

S'MORES

Honey & Chocolate Graham Crackers, Hershey's Chocolate and Cookies
& Cream Bars, Reese's Cups, Andes Mints, and Jumbo Marshmallows
\$12 per person

specialty food bars

BISCUIT BAR

Assortment of Classic, Cheddar, and/or Cinnamon Freshly Baked
Biscuits Served with BBQ Pulled Pork, Fried Chicken, White Gravy,
Whipped Butter, Honey, Assorted Jams/Jellies, and Pimiento Cheese
\$15 per person

RAW BAR

Oysters, Shrimp Cocktail, Crab Legs, Sushi Assortment Served
with Tabasco and Cocktail Sauces, Garlic Butter, Lemon,
and Southern Chow Chow
\$ market price

carving stations

Whole Roasted Chickens *Served with Alabama White BBQ Sauce* • \$185

Whole Pork Loin *Served with Apple Carrot Chutney* • \$215

Roasted Turkey *Served with Cranberry Relish* • \$235

Holiday Ham *Served with Pineapple Cheerwine Chutney* • \$235

Prime Rib *Served with Horseradish and Chimichurri Sauces* • \$385

All carving stations are chef attended and served with freshly baked rolls

Serves 25 or more guests per order

\$150 Carver Fee Applied For Each Carver Up to 2 Hours

BAR PACKAGES

unlimited beer & wine

Beer Selections *Bud Light, Michelob Ultra, Yuengling, Coors Light, Blue Moon, & Corona*

Wine Selections *House Moscato, Chardonnay, and Cabernet Sauvignon*

2 Hours • \$16 per person

3 Hours • \$20 per person

4 Hours • \$22 per person

Upgrade to Premium Beer & Wine Selections (+ \$2 per person)

unlimited full bar

Beer Selections *Bud Light, Michelob Ultra, Yuengling, Coors Light, Blue Moon, & Corona*

Wine Selections *House Moscato, Chardonnay, and Cabernet Sauvignon*

Liquor Selections *Wheatley Vodka, Bacardi Rum, New Amsterdam Gin, El Jimador Tequila,
Jack Daniels Whiskey, Wild Turkey Bourbon, and Dewar's White Label Scotch*

2 Hours • \$20 per person

3 Hours • \$24 per person

4 Hours • \$26 per person

premium unlimited full bar

Beer Selections *Bartenders Choice Domestic & Craft Selection (List Available Upon Request)*

Wine Selections *Seeker Chardonnay, Rose, and Cabernet Sauvignon (Coppo Moscato D'Asti or Maschio
Prosecco Available by Request)*

Liquor Selections *Tito's Vodka, Malibu Coconut Rum, Bacardi Rum, Tanqueray Gin, Espolon Tequila,
Bulleit Whiskey, Maker's Mark Bourbon, Glenlivet 12yr Scotch, Disaronno Amaretto*

2 Hours • \$26 per person

3 Hours • \$30 per person

4 Hours • \$32 per person

details

Price Includes: Coke, Diet Coke, Sprite, Ginger Ale, Soda, Tonic, Sour Mix, Orange Juice, Pineapple Juice, Cranberry Juice, Triple Sec, Sliced Limes, Lemons, and Oranges, Maraschino Cherries

\$150 Bartender Fee Applied for Each Bartender for Up to 4 Hours

\$75 Surcharge Applied for Each Bartender That Exceeds 4 Hours

A LA CARTE BAR

based on consumption

Domestic Beer \$4 • Import Beer \$6 • Craft Beer \$6
House Wine \$6 • Premium Wine \$9
House Liquor \$8 • Premium Liquor \$10

sparkling

Classic Mimosa • \$8
Bottomless Mimosas • \$15 per person (2 hours)
Champagne or Sparkling Juice Toast • \$3

signature cocktails

Apricot Lemonade *citrus vodka, apricot liqueur, lemonade, orange juice, orange bitters, topped with moscato* \$10
The Botanist *Bullrush gin, apricot liqueur, lemon, rosemary shrub, simple syrup* \$12
Paloma 1881 *Corralejo reposado tequila, pamplemousse liqueur, grapefruit juice, jalapeno shrub, lime* \$10
Indigo Mule *Woodford Reserve bourbon, blackberry liqueur, blueberry simple syrup, lime, ginger beer* \$11
Milltown Manhattan *High West double rye whiskey, Chambord, Solerno blood orange liqueur, spiced cherry bitters* \$14
House Made Red or White Sangria • \$75/Gallon
Custom Signature Drink Availability and Pricing Quoted Upon Request

details

Customized Needs and Top Shelf Availability and Pricing Quoted Upon Request
\$150 Bartender Fee Applied for Each Bartender for Up to 4 Hours
\$75 Surcharge Applied for Each Bartender That Exceeds 4 Hours

BARTENDING SERVICE ONLY

beer & wine service

2 Hours • \$12 per person

3 Hours • \$16 per person

4 Hours • \$18 per person

full bar service

2 Hours • \$16 per person

3 Hours • \$20 per person

4 Hours • \$22 per person

inclusions

Mixers/Garnishes *Coke, Diet Coke, Sprite, Ginger Ale, Soda, Tonic, Sour Mix, Orange Juice, Pineapple Juice, Cranberry Juice, Triple Sec, Sliced Limes, Lemons, and Oranges, Maraschino Cherries*

Coolers with Ice • Bar Tools • Plastic Disposable Cups • Paper Cocktail Napkins

Setup/Breakdown • Dedicated Banquet Staff for Your Event

details

\$150 Bartender Fee Applied for Each Bartender for Up to 4 Hours

\$75 Surcharge Applied for Each Bartender That Exceeds 4 Hours

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General Policies and Procedures

What do we provide?

We provide a full-service catering and bartending experience for your special event. Service consists of full setup/breakdown, buffet/beverage tables with choice of black or white linen, chafers, dispensers, and serverware. Service comes standard with plastic disposable plates/cups/flatware, paper cocktail/dinner napkins, and a dedicated staff for your event.

Included disposable plates, cups, flatware, and napkins may be upgraded to China, glassware, silverware, and linen napkins for an additional cost. This upgrade is required for all off-site plated events or you may provide these items to us through another vendor.

We do not include a mobile bar with offsite bar service and require that the group provides these. We are happy to arrange rental of a mobile bar(s) for you and add to your catering bill.

Preparing for Your Event—Meetings and Tastings

We are more than happy to meet with you as many times as you would like to make sure we are prepared for your event. Menu tastings for up to 4 people are included with all confirmed weddings. These tastings are in a group setting and are scheduled with the Executive Chef once per quarter. Otherwise, we can offer a private tasting for a \$30 per person pending availability.

Contracts, Deposits, and Final Guarantee

A standard contract and non-refundable deposit is required to secure your date. Menu selections and delivery/event details are due no later than 30 days prior to your event. We will request an estimated headcount update at that time, however a final guaranteed headcount and total balance are due no later than 7 days prior to the event.

Current deposit requirements are as follows: \$500 deposit for events expecting 50 guests or less, \$1,000 deposit for events expecting 50-150 guests, and \$2,500 deposit for events expecting 150 or more guests.

Cake Cutting

Cake cutting service is included and our staff will cut and serve your wedding or special event cake at no additional cost.

Excess Food

To maintain the integrity of our buffets and food stations, we kindly request that they be serviced for a maximum duration of two hours. In the event of any remaining food items from your event, we graciously offer the option for the hosting group to retain the surplus at the conclusion of the service. However, we kindly ask that the group make a formal request for this privilege, and in such cases, it becomes the client's responsibility to provide suitable to-go containers for the transfer of these culinary delights. Should the client choose not to retain any remaining food items, we hereby notify that any excess food at the conclusion of the service will remain the property of Heirloom. This policy is designed to mitigate the potential risks associated with foodborne illnesses that may arise from improper handling or inadequate storage of these surplus culinary treasures. By adhering to these refined guidelines, we prioritize the well-being and satisfaction of our cherished clientele while upholding our unwavering commitment to culinary excellence and guest safety.