

HEIRLOOM

~~ A MILLTOWN EATERY ~~

2026 WEDDING CATERING GUIDE

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



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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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HORS D'OEUVRES

cold hors d'oeuvres

French Onion Dip w/ Garlic and Herb House Chips

Pimento Cheese Deviled Eggs

Pickled Shrimp Cocktail Shooter

Prosciutto Melon Bite

Antipasto Skewer

Spicy Tuna Wonton

Add \$2: Beef Tenderloin Crostini

hot hors d'oeuvres

Creamy Spinach and Artichoke Dip with Pita Points

Tomato Soup Shot with Grilled Cheese Dipper

Prosciutto Wrapped Asparagus with Boursin

Fried Chicken Wings with Choice of Blackened Hot Honey, Buffalo, or Garlic Parmesan

Meatballs with Choice of BBQ, Carolina Gold, or Ginger Soy Sauce

Southwest Egg Rolls with Spicy Ranch

Poppyseed Ham and Swiss Sliders

Buffalo Chicken Dip with Pita Points

Crab Rangoon Wonton with Sweet Chili Sauce

Southwestern Corn Dip with Tortilla Chips

Fried Mac and Cheese Bites

Spring Rolls with Ginger Soy Sauce

Mini Tomato Boursin Tart

Bacon Wrapped Pork Belly

Bang Bang Chicken

Add \$1: Bacon Wrapped Dates

Buffalo Chicken Empanada

Grilled Andouille & Shrimp Skewer

Philly Cheesesteak Eggroll with Queso

Add \$2: Cajun Crab Dip with Pita Points

Mini Crab Cake with Remoulade Sauce

WEDDING DINNER BUFFET

cocktail hour

(select 2 or 3 options from hors d'oeuvres menu)

salads

(select 1 option)

Tossed Salad *tomato, cucumber, carrot, crouton, choice of 2: 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*

BLT Salad *diced tomato, chopped bacon, cheddar, ranch and thousand island dressing*

sides

(select 2 options)

Whipped Potatoes • Roasted Red Potatoes • Homestyle Macaroni & Cheese • Rice Pilaf • Charred Cream Corn

Southern Style Green Beans • Roasted Vegetable Blend • Honey Roasted Carrots and Sweet Potatoes

Add \$2: Lemon Grilled Asparagus

entrees

(select 2 or 3 options)

Southern Fried Chicken

Blackened Chicken Alfredo

Herb Grilled Chicken with White Wine Jus *or* Cajun Cream Sauce

Honey Mustard Pork Loin

Classic Pot Roast with Brown Gravy

Sliced Flank Steak with Red Wine Demi-Glace *or* Mushroom Gravy

Add \$3: Substitute Beef Tenderloin

Grilled Salmon with Ginger Soy *or* Herb Butter Sauce

Shrimp & Grits

inclusions

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

pricing

2 Hors D'oeuvres, Salad, 2 Accompaniments, and 2 Entrées • \$48 per person

3 Hors D'oeuvres, Salad, 3 Accompaniments, and 2 Entrées • \$54 per person

3 Hors D'oeuvres, Salad, 3 Accompaniments, and 3 Entrées • \$58 per person

WEDDING DINNER STATIONS

cocktail hour

(select 2 or 3 options from hors d'oeuvres menu)

reception stations

(select 2-4 options)

SHRIMP & GRITS

Sautéed Shrimp, Carolina Stone Ground Grits, Grilled Peppers & Onions, Smoked Bacon Cream, Freshly Baked Cornbread

PASTA

Andouille Sausage, Blackened Chicken, Macaroni and Cheese, Penne Alfredo, Sliced Grape Tomatoes, Parmesan, Italian Herbs, Caesar Salad, Garlic Bread

TACO BAR

Seasoned Ground Beef and Grilled Chicken, Grilled Peppers and Onions, Tortillas, Shredded Lettuce, Diced Tomatoes, Jalapenos, Shredded Cheddar, Salsa, Sour Cream, Mexican Street Corn Salad, Churros

Add \$2: Substitute Carne Asada

POTATO BAR

Whipped Potatoes served with Butter, Shredded Cheddar, Sour Cream, Bacon Bits, Scallions *or* Whipped Sweet Potatoes served with Butter, Brown Sugar, Chopped Pecans, Marshmallows, Honey

BISCUIT BAR

Assortment of Classic, Cheddar and Cinnamon Freshly Baked Biscuits with Bacon, Fried Chicken, Sausage Gravy, Whipped Butter, Honey, Assorted Jams, Pimento Cheese

BREAKFAST

Fried Chicken and Waffles served with Maple Syrup, Biscuits, Sausage Gravy, Hashbrown Casserole, Candied Bacon, Cinnamon Rolls

CARVING *

Whole Roasted Chickens with Alabama White BBQ Sauce and Brown Sugar Bourbon Pork Loin with Hot Honey Dijon, Freshly Baked Rolls

Add \$5: Substitute Prime Rib or Coffee Crusted Beef Tenderloin w/ Horseradish Cream

inclusions

Iced Tea and Water Station • Freshly Brewed Coffee Station

pricing

2 Hors D'oeuvres and 2 Stations \$50 • 3 Hors D'oeuvres and 3 Stations \$60

more information

Chef Station Attendants May Be Added By Request at \$175 Per Station

* Carving Station Requires Chef Attendant(s)

WEDDING PLATED DINNER

cocktail hour

(select 2 or 3 options from hors d'oeuvres menu)

salads

(select 1 option)

Tossed Salad *tomato, cucumber, carrot, crouton, choice of 2: ranch, honey mustard, thousand island, italian, bleu cheese, or balsamic*

Caesar Salad *parmesan, crouton, caesar dressing*

Harvest Salad *dried cranberry, apple, pecan, goat cheese, honey lemon vinaigrette*

accompaniments

(select 2 options)

Whipped Potatoes • Roasted Red Potatoes • Whipped Sweet Potatoes • Wild Rice Pilaf • Haricot Verts

Roasted Vegetable Blend • Heirloom Carrots • Broccolini • *Add \$2:* Lemon Grilled Asparagus

entrees

(select 1-3 options)

Roasted Airline Chicken with Dijon Cream Sauce

Roasted Salmon with Herb Butter *Add \$3:* Substitute Jumbo Crab Cake

Braised Short Rib with Red-Wine Demi Glace *Add \$6:* Substitute Petite Filet

duos

(Add \$8)

Roasted Chicken & Petite Filet

Petite Filet & 2pc Jumbo Grilled Shrimp

inclusions

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

pricing

2 Hors D'oeuvres, Salad, and Entrée Course \$52 • 3 Hors D'oeuvres, Salad, and Entrée Course \$56

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.

RECEPTION ENHANCEMENTS

grazing tables

VEGGIE CRUDITE	Served with Ranch Dressing and Hummus \$125
FRUIT & CHEESE	Served with Assorted Crackers and Chef's Fruit Dip \$175
CHARCUTERIE	Premium Domestic and Imported Cheese and Charcuterie Display served with Olives, Marinated Peppers, Nuts, Honey, Artisanal Crackers, and Accompanying Spreads \$325
BYO CROSTINI	House Made Crostini Served w/ Classic Italian Bruschetta, Tomato Jam, Garlic and Herb Spread, Apricot Jam, and Honey Whipped Brie \$225

carving stations

Whole Roasted Chickens	<i>Served with Alabama White BBQ Sauce</i> • \$225
Brown Sugar Bourbon Pork Loin	<i>Served with Hot Honey Dijon</i> • \$250
Roasted Turkey	<i>Served with Cranberry Relish</i> • \$275
Holiday Ham	<i>Served with Pineapple Cheerwine Chutney</i> • \$275
Prime Rib	<i>Served with Horseradish and Chimichurri Sauces</i> • \$450
Coffee Crusted Beef Tenderloin	<i>Served with Horseradish Cream and Red Wine Demi-Glace</i> • \$475

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

\$175 Carver Fee Applied For Each Carver Up to 2 Hours

passed late night snack

Sliders	<i>Mini Cheeseburger with Bacon Jam & Fried Chicken with Pickles and Alabama White Sauce</i> • \$225
Pretzel Bites	<i>Salted Pretzel Bites w/ Queso and Cinnamon Sugar Pretzel Bites w/ Dipping Icing</i> • \$175
French Fries	<i>Parmesan Herb French Fries w/ Garlic Aioli</i> • \$150

more information

Reception enhancement selections available in addition to your dinner menu or unaccompanied. Serves 25 or more guests per order.

BAR PACKAGES

unlimited beer & wine

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

Wine Selections *House Moscato, Pinot Grigio, and Cabernet Sauvignon*

2 Hours • \$16 per person

3 Hours • \$20 per person

4 Hours • \$23 per person

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

unlimited full bar

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

Wine Selections *House Moscato, Pinot Grigio, and Cabernet Sauvignon*

Liquor Selections *Wheatley Vodka, Bacardi Rum, New Amsterdam Gin, El Jimador Tequila, Jack Daniels Whiskey, and Maker's Mark Bourbon*

2 Hours • \$24 per person

3 Hours • \$28 per person

4 Hours • \$31 per person

premium unlimited full bar

Domestic Beer Selections *Miller Lite, Michelob Ultra, Yuengling, and Coors Light*

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

Wine Selections *Luca Bosio Moscato, Benvolio Prosecco, Seeker Pinot Grigio and Cabernet*

Liquor Selections *Tito's Vodka, Malibu Coconut Rum, Bacardi Rum, Tanqueray Gin, Espolon Tequila, Crown Whiskey, Basil Hayden Bourbon, and Disaronno Amaretto*

2 Hours • \$28 per person

3 Hours • \$32 per person

4 Hours • \$35 per person

details

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

\$100 Bartender Fee Applied for Each Bartender for Up to 4 Hours

\$50 Surcharge Applied for Each Bartender That Exceeds 4 Hours

A LA CARTE BAR

based on consumption

Domestic Beer \$4 • Premium Beer \$6
House Wine \$6 • Premium Wine \$9
House Liquor \$9 • Premium Liquor \$11

sparkling

Champagne or Sparkling Juice Toast • \$3
Classic Mimosa • \$8
Bottomless Mimosas • \$17 House Sparkling Wine *or* \$22 Benvolio Prosecco (*max 2 hours*)
includes orange and cranberry juices, and fresh fruit garnishes

signature cocktails

Apricot Lemonade *citrus vodka, apricot liqueur, lemonade, orange juice, orange bitters, topped with moscato* \$12
The Botanist *Bullrush gin, apricot liqueur, lemon, rosemary shrub, simple syrup* \$12
Paloma 1881 *Corralejo reposado tequila, pamplemousse liqueur, grapefruit juice, jalapeno shrub, lime* \$13
Indigo Mule *Woodford Reserve bourbon, blackberry liqueur, blueberry simple syrup, lime, ginger beer* \$12
Milltown Manhattan *High West double rye whiskey, Chambord, Solerno blood orange liqueur, spiced cherry bitters* \$15
Custom Signature Drink Availability and Pricing Quoted Upon Request

details

Customized Needs and Top Shelf Availability and Pricing Quoted Upon Request
\$100 Bartender Fee Applied for Each Bartender for Up to 4 Hours
\$50 Surcharge Applied for Each Bartender That Exceeds 4 Hours

Prices listed are per drink and do not include sales tax (currently 9%), liquor excise tax (currently 5%) and taxable service charge (currently 22%).

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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. Tastings for all other event types are complimentary with \$4,000 expected catering revenue by request only. Tasting dates are scheduled in advance by the Executive Chef and offered in a group setting.

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.