



EMELINE

Weddings

The background of the entire page is a photograph of an outdoor courtyard. In the upper portion, a light-colored, multi-story building with several windows is visible. A small, dark-roofed gazebo stands in front of it. To the right, there are lush green plants, including a large bush with purple flowers. In the lower portion, a table is set for a meal with white linens, plates, glasses, and a vibrant floral centerpiece. A yellow guitar is visible on the left side of the table. The overall atmosphere is bright and elegant.

- RECEPTION RENTAL FEE INCLUDES THE FOLLOWING -

Complimentary Suite the Night of the Reception
Ceremony Rehearsal (Timing and Location Based on Availability)

Chivari Chairs
Banquet Chairs for Ceremony
White Linen and Napkins
Chairs, Tables, China, Glassware and Flatware

Discounted Contracted Wedding Room Blocks (Based on Availability)
Complimentary Menu Tasting for up to 4 People
Children's Meal Options

Saturday - \$5,000++

DINING

each option includes the following

COMPLIMENTARY CHAMPAGNE TOAST

COCKTAIL HOUR

Selection of 3 Passed Canapes
Selection of 1 Display Station

SELECTION OF 1 PLATED DESSERT OR COMPLIMENTARY CAKE CUTTING

4 HOUR SILVER BAR (FULL)

PLATED ENTREE

Selection of 1 Soup or Salad

Selection of 2 Plated Entrees

\$195

per person

PLATED ENTREE DUO

Selection of 1 Soup or Salad

Selection of 1 Sea & 1 Land Entree
to be Combined

\$215

per person

DINNER STATIONS

1 Carving Station

2 Display/Action Stations

\$215

per person

All Pricing Excludes Tax & Gratuity

COCKTAIL HOUR

DISPLAY STATION

select one

CHARCUTERIE & CHEESE

Local & Imported Artisan Cheese, Salami, Coppa, Mortadella,
Pickled Vegetables, Mixed Nuts, Local Jam, Local Honey,
Water Crackers, Lavash, Grilled French Bread

MEZZE

Baba Ghanoush, Hummus, Falafel with Tahini, Medjool Dates, Heirloom Carrots, Celery,
Herbed Olives with Cucumber, Feta and Tomato Salad, Grilled Pita, Lavash

HOT HORS D'OEUVRES

select two

Lump Crab Cake, Remoulade
Parmesan and Basil Fried Risotto
Vegetable Samosa
Bacon Wrapped Seared Scallop
Beef and Pork Meatball
Beef Wellington
Chicken Empanada, Avocado
Southern Tomato Pie
Barbeque Pork Bao
Peking Duck Spring Roll

COLD HORS D'OEUVRES

select one

Tomato, Mozzarella and Basil Bruschetta
Carolina Local Oyster, Mignonette
Smoked Salmon, Cucumber, Creme Fraiche
Shrimp Cocktail
Deviled Egg, Caviar, Pickled Red Onion
Tuna Tartare
Root Vegetable Skewer
Tomato and Watermelon Gazpacho
Cucumber Finger Sandwich

PLATED DINING

STARTERS

select one

White Bean and Seasonal Vegetable Soup
Tomato Basil Soup with Green Onion and Creme Fraiche
Charleston She Crab Soup
Chilled Cucumber Soup with Yogurt and Dill
Heirloom Tomato and Buffalo Mozzarella with Basil, Olive Oil and Sea Salt
Baby Kale, Toasted Quinoa, Roasted Tomato with Herb Vinaigrette
Wedge Salad with Bacon, Hard Boiled Egg, Tomato, Crumbled Blue Cheese Dressing
Little Gem Salad with Radish, Carrot, Heirloom Tomato, Emeline House Vinaigrette or Peppercorn Ranch

FROM THE SEA

Charleston Blue Crab Cake
Roasted Corn Relish, Frisee & Tomato Salad,
Chive Butter

Local Market Catch
Fingerling Potatoes, Heirloom Carrots,
Lemon Caper Butter

Orecchiete with Clams
White Wine, Butter, Fresh Garlic, Arugula

FROM THE LAND

Roasted Chicken
Carolina Gold Rice, Haricot Verts, Pan Jus

Filet Mignon
Whipped Parmesan Potatoes,
Roasted Asparagus, Au Poivre

French Cut Pork Chop
Potato Gratin, Rapini, Mushroom Bordelaise

select two entrees for the plated entree package
select one land & one sea for the plated entree duo package

FROM THE GARDEN

Sauteed Gnocchi
English Peas, Oyster Mushrooms, Arugula,
Black Garlic Pesto, Shaved Parmesan

Carrot Tagine Cous Cous
Moroccan Spices, Apricot,
Cashew and Orange Jus



DISPLAY STATION DINING

PASTA

select three

Rigatoni, Italian Sausage, Rapini, Burrata, Rustic Tomato Sauce

Ricotta Gnocchi, Fresh Peas, Spinach and Country Ham

Pappardelle, Braised Short Rib, Oyster Mushroom, Arugula, Pecorino

Orecchiette, Fresh Clams, Arugula, Alfredo

Penne, Bocconcini Mozzarella, Roasted Toy Box Tomato, Spinach, Basil, Parmesan

Fusili and Roasted Cauliflower with Capers

SHRIMP & GRIDDLE CAKES

Lightly Fried Grits with Spicy Andouille Sausage, Shrimp, Peppers, Onions, Cheddar, Parmesan and Gravy

LOW COUNTRY BOIL

Boiled Shrimp, Spicy Sausage, Corn on the Cobb, New Potatoes

HOT SMOKED SALMON

Cucumber Radish Salad, Preserved Lemon Creme Fraiche



CARVING STATION DINING

HERB ROASTED PORK LOIN

Cornichones, Natural Mustard Au Jus, Artisan Rolls

CLASSIC PRIME RIB

Hot Horseradish, Artisan Rolls

ROASTED BEEF TENDERLOIN

Au Poivre, Artisan Rolls

PAN-ROASTED WHOLE TURKEY BREAST

Red Pepper Romesco, Artisan Rolls

SURF & TURF

Prime Strip Loin, Grilled Local Creek Shrimp, Artisan Rolls

SIDES

Choose Two

Haricot Verts | Asparagus | Brussel Sprouts | Rainbow Cauliflower
Gratin Potato | Fingerling Potato | Potato Puree | Carolina Gold Rice

\$150++ Chef Fees Applies to Each Attended Station

DESSERTS

PLATED DESSERTS

select one with plated meal or complimentary cake cutting

- Key Lime Tart with Fresh Fruit
- Red Velvet Cake
- Chocolate Chess Pie
- Strawberry Shortcake with Chantilly Cream
- Almond and Peach Cheesecake

CUSTOM CAKES AVAILABLE

cakes made by our in-house pastry chef
smooth | textured | naked
additional fees apply

CAKE FLAVORS

- Vanilla
- Chocolate
- Lemon
- Coconut
- Red velvet
- Funfetti

Other Flavors Available Upon Request

FILLINGS/FROSTING

- Vanilla
- Chocolate
- Lemon
- Orange
- Strawberry
- Peach
- Salteed Caramel
- Espresso
- Cream Cheese
- Funfetti

DELIGHTFUL TWISTS

- Chocolate Ganache
- Chocolate Mousse
- Peanut Butter Mousse
- Nutella Mouse
- Lemon Curd
- Fresh Berries

PREFERRED VENDORS

PLANNERS

Intrigue Events
get-intrigued.com
events@get-intrigued.com
(843)247-0106

Chancey Charm Weddings Charleston
chanceycharmweddings.com
abby@chanceycharmweddings.com
(919)521-3152

DECOR

EventWorks
eventworksrental.com
info@eventowkrsrentals.com
(843)633-1900

Out of Hand
oohevents.com
info@shopoutofhand.com
(843)881-7576

ENTERTAINMENT

Ear for Music
gearformusic.com
info@earformusic.com
(843)881-0039

Darby Events
charlestonweddingdjs.com
info@darbyevents.com
(843)779-6224

FLORIST

Coastal Creations Floral Design
coastalcreations.org
coastalcreations.org@gmail.com
(973)876-5502

SPA

Woodhouse Day Spa
woodhousespas.com
(843)720-1772

PHOTOGRAPHER

Grace Rios Photography
graceriosphotogrpahy.com
grace@graceriosphotography.com

JB McCabe Photogrpahy
jbmcabe.com
info@jbmcabe.com
(843)364-1843

TRANSPORTATION

Coastal Limousine of Charleston
coastallimocharleston.com
reservations@coastallimocharleston.com
(843)501-2777

Palmetto Carriage
palmettocarriage.com
managers@palmettocarriage.com
(843)723-8145

GIFTS

KEEP Shop Charleston

ADDITIONAL EVENTS

Frannie and The Fox
Hank's Social Hall



FOR BOOKING INFORMATION

Please Contact

Kaitlyn Hoehn

(843)414-1670

khoehn@hotelemeline.com