

the *wedding* of your dreams



LarkinsCatering.com • 864-467-3020



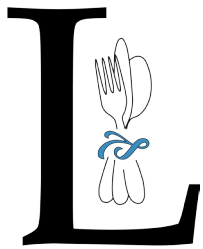
welcome

*Thank you for choosing Larkin's Catering & Events,
Greenville's premier caterer. Together we will
create the wedding that you and your guests will be
talking about for years to come! With over 30 years of
combined experience, our team produces more than 150
unique & custom weddings each year. We will
carry out the event of your dreams - from start to
finish - and will deliver it with style and poise.*

Let the magic begin!



VENUES



Exposed brick, vaulted ceilings, wood floors - this is a true gem tucked away right in the heart of downtown Greenville. Convenient parking and lots of natural light make this venue unique for any location!

- Size: 6,800sq. ft.
- 300 guests, seated
450 guests, standing

Included:

- Wifi
- Audiovisual Capabilities
- Tables, Chairs, China, Flatware, Basic Linen, Glassware

211 E. Broad St., Greenville, SC





Larkin's Sawmill

Larkin's Sawmill at North Main is a converted historic sawmill. This space consists of two indoor areas - the main room and the Patio Room - both of which can be combined for larger events. The Sawmill also boasts a large lawn area that's perfect for larger, interactive events.

- **Main room**

250 guests, seated
300 guests standing

- **Patio room**

120 guests, seated
180 guests standing

- **Lawn**

450 guests, seated
600 guests standing

Included:

- String lights
- Wifi
- Audiovisual Capabilities
- Tables, Chairs, China, Flatware, Basic Linen, Glassware

22 Graves Dr., Greenville, SC



Shirley Roe Cabaret Room

The Cabaret Room is a great party spot and a fantastic way to bring the outdoors inside.

Exposed wooden beams, brick walls, hardwood floors, and a vaulted ceiling makes this an inviting space. With views of the Reedy River, the Cabaret Room is a romantic venue. The dance floor lighting and full service bar will bring your party to life.

- 150 - 180 guests, seated
225 guests standing

Included:

- String lights
- Wifi
- Audiovisual Capabilities
- Tables, Chairs, China, Flatware, Basic Linen, Glassware

318 S. Main St., Greenville, SC





Thomas Roe

Founders Room

The Founders Room is the ideal setting for a smaller group event or presentation. This room has just enough natural light and keeps a more private setting.

- 100 guests, seated
- 125 theatre style presentation
- 150 guests standing

Included:

- Wifi
- Audiovisual Capabilities
- Tables, Chairs, China, Flatware, Basic Linen, Glassware

*moveable walls to reduce room size & allow for smaller parties

318 S. Main St., Greenville, SC



Larkin's Courtyard

The Courtyard, located between Larkin's on the River and the Gunter Auditorium of the Peace Center, is the ideal location for a private dinner or smaller social event. The Courtyard is beautifully landscaped with seasonal plants and trees.

- 60 - 70 guests, seated
75 guests standing
170 guests ceremony

- String lights

Equipment not included

318 S. Main St., Greenville, SC





Hyatt Place

Host your next meeting, conference, seminar, wedding, or social event at Hyatt Place Greenville / Downtown, located in the heart of historic downtown Greenville. However you want your room set up, our expert staff can assist in arranging one of our four venues exactly to your specifications.

Broad Street Boardroom

- 15'x22.5' (350sq. ft.)
- seats up to 10 people

Vivian Room – Small half

- 32'x27' (730sq. ft.) 14' ft ceilings
- seats between 20 - 70 people

Grey Room – Large half

- 32'x41' (1470sq. ft.) 14' ft ceilings
- seats between 40 - 130 people

Calvin Ballroom – Whole Ballroom

- (2,200 sq. ft.) 14' ft ceilings
- seats up to 280 people

Included:

- Group Rates Available
- Wifi
- Audiovisual Capabilities
- Tables, Chairs, China, Flatware, Basic Linen, Glassware

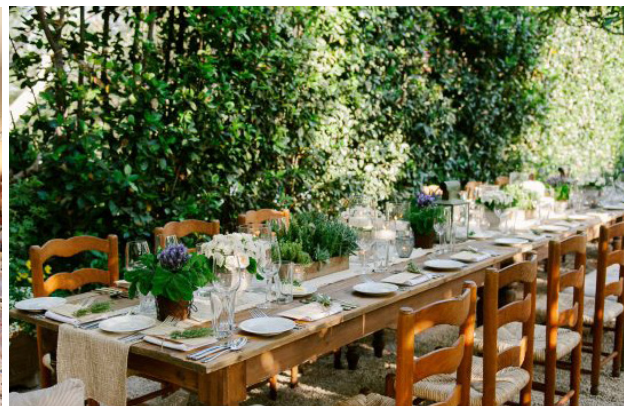
128 E. Broad St., Greenville, SC



CATER TO YOU

Visit LarkinsCatering.com/Venues for an updated list of additional locations.

Larkin's Catering & Events can cater to any event, anywhere! Host your event at one of our venues, another space in town or even your home. We are here to make sure your event is exactly what you imagined it to be and more.



MENUS & BEVERAGES



BREAKFAST MENUS

Continental Breakfast

From \$13.95/person

- Assorted Berries & Fresh Fruit
- White Chocolate & Raspberry Scones
- Mini Croissants
- Assorted Jellies & Jams
- Apple Butter
- Cheddar Biscuits with Honey
- Yogurt
- Granola
- Coffee / Decaf / Tea

Southern Hot Breakfast

From \$15.95/person

- Biscuit Bar:
 - Cheddar Biscuits
 - Buttermilk Biscuits
 - Sausage Gravy
 - Fried Chicken Tenders
 - Honey Glazed Ham
 - Scrambled Eggs
- Stone-Ground Grits
- Cheddar Cheese
- Fresh Fruit
- Coffee / Decaf / Tea





LUNCH MENUS

Larkin's Luncheon

From \$18.95/person

- Mixed Green Salad with Assorted Dressings
- Imported Cheeses
- Fresh Fruit Display
- Grilled Chicken Pasta with Vegetables
- Pecan Chicken Salad Croissants
- Assorted Petit Fours Display
- Assorted Flavored Teas & Lemonade



Larkin's Carolina Buffet

From \$16.95/person

- Larkin's Barbecue Pork
- Mixed Green Salad with Assorted Dressings
- Creamed Corn Casserole
- Green Beans with Bacon
- Traditional Country Style Biscuits
- Seasonal Cobbler

MENUS

Taste of Greenville and The River View are sample templates put together from our most popular items. Both can be personalized to suit your unique taste.

Taste of Greenville

Stationary Appetizers

- Assorted Baked Brie stuffed with Peaches and Caramel Pecan Sauce
- Spinach & Artichoke Dip w/ Fried Pita Wedges

Butler Passed Appetizers

- Pimento Cheese BLT's
- Crab Cakes with Remoulade Sauce
- Four Cheese Baked Macaroni Bites

Mashed Potato Bar

Mashed Sweet Potatoes, Mashed Yukon Gold Potatoes, Butter, Craisins, Brown Sugar, Goat Cheese, Cheddar Cheese, Crumbled Bacon, Sour Cream, Scallions

Chef-Attended

Carved *Tenderloin Au Poivre
Roasted Vegetable Display
Assorted Dinner Rolls

Low Country Shrimp & Stone Ground Cheese Grits

\$44.95/person

\$100 per chef fee on attended stations

Assorted Mini Desserts +\$5/person





MENUS

The River View

Stationary

Your choice of gourmet cheeses served with breads and crackers

Choose 3 cheeses from our offerings:

Goat Cheese with Herbs, Danish Bleu Cheese, Cheddar with Candied Pecans, Boursin Cheese, Dill Havarti, Hot Pepper Jack

Charcuterie, Rosemary Roasted Cashews, Roasted Olives, Grilled Toast Points

Butler Passed Hors D'oeuvres

- *Salmon Roulade Crostini w/ Seaweed Salad & Sriracha
- Rouquefort Bleu Cheese Puffs
- Mini Tomato Pies
- Beef Bites w/ Chipotle Aioli
- Smoked Gouda Tartlets
- BBQ Meatballs
- Wild Mushroom & Smoked Gouda Tartlettes

Salad Station

Local Mixed Greens, Assorted Toppings and Dressings

Chef Attended Stations

Cola Braised Short Ribs with Four Cheese Macaroni or Pork Loin served "au Jus" with Knotted Rolls, Horseradish Cream, Whole Grain Mustard

Tuscan Pasta Station

Tri Color Tortellini and Penne Tossed to Order in Your Choice of:

- Alfredo • Marinara • Basil Pesto

with a Selection of:

- Mushrooms • Pancetta • Peas • Smoked Chicken
- Spinach • Peppers • Onions • Garlic

\$49.95/person

\$100 per chef fee on attended stations

Assorted Mini Desserts +\$5/person

CUSTOM *selections*

A La Carte: Create your own menu with any of these creations, or meet with our event specialists and let us customize an event just for you!

(all prices are per piece, we recommend a selection of 4 items, and roughly enough for each guest to have 6-7 pieces)

Hot Selections

- Crab Cakes with Low Country Remoulade 2.75
- Coconut Shrimp with Orange-Horseradish Sauce 3.50
- Fried Green Tomatoes with Pimento Cheese 2.25
- Miniature Reuben 2.75
- Chorizo Pinwheels 1.99
- Mini Tomato Pies 2.75
- *Lamb Lollipops 4.25
- Waffle-Battered Chicken Bite 3.00
- Bourbon BBQ Glazed Meatballs 1.95
- Parmesan Chicken Skewers with Tomato Pesto 2.25
- Brie and Raspberry in Filo Cups 1.95
- Herbed Parmesan Straws 1.75
- *Beef Tenderloin Bite Skewers with Chipotle Aioli 1.95
- Open Faced Pimento Cheese BLT 2.25
- Shrimp & Crab Dip 2.75
- Assorted *Quiche Bites 1.70
- Fried Artichoke Hearts with Parmesan Dipping Sauce 2.50
- Spring Rolls with Oriental Mustard 2.50
- Four Cheese Macaroni Bites 1.75
- Roasted Herbed Garlic Chicken Skewers 1.95
- Wild Mushroom Filo Torte with Smoked Gouda 1.95
- Black Peppercorn *Beef Skewers "au Poivre" 2.25

Assorted Sliders:

- Angus *Beef with Caramelized Onions, Pulled Pork with Carolina BBQ,
and Black Peppered *Salmon with "Tobacco" Onions 4.50



CUSTOM *selections*

Cold Selections

- Assorted Chilled Soup "Shots" - Seasonal Chilled Soups 1.75
- Southern Style Deviled *Eggs 1.25
- Cherry Tomatoes with Bleu Cheese Cream and Fresh Herbs 1.45
- Chilled Roast Asparagus wrapped with Prosciutto 2.00
- Beet Hummus with Pita Wedge 2.00
- Deconstructed *Tuna Tartar Wontons with Wasabi and Seaweed Salad 2.50
- Garden Vegetable Display with Assorted Dipping Sauces 2.25
- Smoked *Salmon on a Cucumber Chip and Herbed Cream Cheese 2.50
- Roasted Vegetable Display with Pesto Vinaigrette 2.25 person
- Chilled Jumbo Shrimp Cocktail with Cocktail Sauce 5.95 person
- Golden Tomato Gazpacho with pickled okra 2.50

Stationary Display Items

- Baked Brie in Puff Pastry with Seasonal Fruit 45.00/ wheel – 2.75 lbs.
- Your Choice of Gourmet Cheeses served with Breads and Crackers 4.95/person**
 - Goat Cheese with Herbs
 - Danish Bleu Cheese
 - Cheddar with Candied Pecans
 - Boursin Cheese
 - Dill Havarti
 - Hot Pepper Monterey Jack
- *Charcuterie Board 8.95/person**
 - Prosciutto, Soprasatto, Salami, Chorizo
- Fresh Fruit Display with Yogurt Dipping Sauce 4.95/person**



CUSTOM *selections*

Chef Attended Stations

The below stations require an attendant
at \$100 per station

**15% discount on each station when added to
any buffet or stationed meal*

Tuscan Pasta

Penne Pasta or Cheese Tortellini tossed to
order with Marinara, Alfredo or
Olive Oil & Garlic served with Fresh Italian
Ingredients including Garlic, Parmesan &
Mozzarella Cheeses, Herbs, Mushrooms,
Chicken, Bacon, Italian Ham, and Artichokes
16.95/person

Larkin's Award Winning Shrimp & Grits Station

Creamy, Stone-Ground Grits with Shrimp in
our Signature Low Country Gravy
15.95/person

Short Ribs & Truffle Macaroni 'n Cheese

Slow Braised Short Ribs over our Signature
Three-Cheese Mac-N-Cheese with
a hint of White Truffle
14.95/person

South of the Border Quesadilla Station

Chicken and pork in flour tortillas grilled
to order with Monterey jack cheese,
assorted toppings including peppers
and onions, pico de gallo, sour cream,
chives, cheddar cheese, pepper jack
cheese, and goat cheese
14.95/person



Stations

**not chef-attended*

Mashed Potato Martini Bar

Yukon gold and mashed sweet potatoes
served in martini glasses with assorted
toppings including goat cheese,
Parmesan cheese, sour cream,
garlic, herbs, scallions, bacon, cheddar
cheese, marshmallows, brown sugar,
cinnamon, cranberries, and raisins
12.95/person (18.00 with lobster meat)

Salad Station

Local Mixed Greens, Tomatoes,
Cucumbers, Carrots, Cheddar Cheese,
Chickpeas, Red Onions, Ranch, Bleu
Cheese, Creamy Balsamic
8.95/person

Biscuit Bar

Buttermilk and Cheddar Biscuits,
Chicken, Ham, Bacon, Jams, Honey,
Hot Sauce
15.95/person

EVENT *enhancements*

*These are great to serve after your guests are done dancing or
the perfect touch to end your evening.*

Cookies and Milk Station

Assorted miniature homemade cookies served with cold milk.
3.95/person

Donut Station

Donut holes served with assorted toppings including toasted coconut, crumbled bacon, sprinkles, chocolate chips, assorted glazes, and sauces.
8.95/person

S'mores Dessert Station

Classic family favorite with a Larkin's twist!
Build your own S'mores over an open flame and an iron grill.
8.95/person

Strawberry Shortcake Station

Select from our array of gourmet items including lady fingers, pound cake bites, fresh strawberries, seasonal berries, whipped cream, raspberry and strawberry Grand Marnier sauces, and shaved white chocolate to create your personal strawberry shortcakes.
8.95/person

Nacho Bar

Shredded chicken, salsa, sour cream, guacamole, black beans, tomatoes
14.95/person

Out to the Ball Game

Beef sliders with caramelized onion, pulled pork sliders, chicken tender slider, chips.
Condiments included.
12.00/person



THEMED *buffet menus*



The Cook Out

Fresh Angus *Beef Burgers; All Beef ¼ lb Hot Dogs; Baked Beans;
Old Fashioned Potato Salad; Cole Slaw; Tomatoes, Lettuce, Onion, Pickles, Sliced Swiss, and
Cheddar Cheeses; Fresh Seasonal Fruit Salad; Penne Pasta Salad;
Fresh Baked Cookie Assortment
20.50/person

Piedmont Barbecue

Pulled Pork; Barbecue Chicken; Baked Beans; Old Fashioned Potato Salad; Cole Slaw;
Creamed Corn Casserole; Home Fried Potatoes; Southern Biscuits; Banana Pudding
26.45/person

A Taste of the South

Buttermilk Battered Chicken; Barbecued Beef Brisket; Corn Fritters; Southern Green Beans;
Mac-n-Cheese; Mixed Green Salad; Cole Slaw;
Country Biscuits; Fresh Seasonal Cobbler
29.55/person

Southern Proper

Roasted Chicken; Spinach & Boursin Cheese Stuffed Pork Loin; String Beans;
Mashed Red Skin Potatoes; House Salad Station;
Dinner Rolls; Mini Chocolate Chess Pies; Bourbon Pecan Pie Bites
30.50/person

An Evening in Venice

Chicken Parmesan; Meat Lasagna; Penne Pasta and Vodka Sauce; Brown Butter Sage
Gnocchi with Pancetta; Marinated Vegetables, Italian Cheeses, Olives and Pepperoncini;
Tossed *Caesar Salad; Garlic Bread; Cannoli and Tiramisu
33.50/person

The Upstate Dinner Buffet

Sliced *Prime Rib of Beef with Demi; Baked Herbed Salmon with Chardonnay and Mustard
Beurre Blanc; Roasted Rosemary Chicken Breast with Wild Mushroom Reduction; Medley of
Seasonal Vegetables, Tossed in Butter and Herbs; Roasted Red Skin Potatoes; Wild Rice;
Mixed Greens Salad w/ Assorted Dressings; Cheesecake Bites
39.00/person



CUSTOM *plated dinners*

****Plated dinners for events with more than 30 Guests MUST preorder. Prices listed are per guest****
All plated dinners include a Salad Course, Main Course with the Chef's Selection of Vegetables and Starch, and Dessert Course with Coffee & Teas

Starter

House Salad or She Crab Soup (+ \$2)

Choice of Entree

Hot Smoked *Salmon

36.50

Shrimp & Grits

Stone Ground Grits, Shrimp, Bacon, Peppers
and Onions in a Rich Cheese Sauce

39.50

*Filet Mignon

7oz Black Angus Filet Mignon

46.50 (9oz =50.50)

*Prime Rib

(Minimum 10 orders)

Roasted Prime Rib served with Horseradish
Cream Sauce & Au Jus

35.50

Free-Range Chicken Breast

36.50

Quinoa Stuffed Roasted Red Pepper

Seasonal Veggies, Balsamic Reduction

36.50

Duets

4oz *Filet Mignon &

4oz Baked *Salmon Filet served with Demi-Glace
and Lemon Butter Sauce 47.50

4oz *Filet Mignon &

Roast Herbed Chicken Breast
served with Demi-Glace

43.50

4oz *Filet Mignon &

Low Country Crab Cake
with Demi-Glace and Remoulade Sauce

44.50

Herbed Chicken Breast &

Baked *Salmon Filet
with Mushroom Sauce and Lemon Butter

40.50

Enhancements: Pimento Cheese, Au Poivre, Bleu Cheese Crusted + \$4

Custom Surf & Turf

Market Price

Dessert Course

House Made Cheese Cake or Chocolate Cake

BEVERAGE *and bar options*



There are several ways to handle beverage service for your event.

Our Sommelier and Mixologists can source just about any special beer, wine or liquor that you would like to serve. However, if there is a specific beer, wine or liquor that you would like us to serve that we do not typically carry, you will be required to pay for the amount that we purchase.

Bar Arrangements

Hosted Unlimited Open Bar

25/person beer, wine, soft drinks and tea
35/person (includes beer, wine and house liquor)
45/person premium (includes beer, wine and premium liquor)
four hours

Based on Consumption

The host pays for all selected beverages

Full Cash Bar

Guests pay for their own alcoholic beverages

Hosted Bar to Set Dollar Limit, Then Cash Bar

Once the bar tab reaches a predetermined level, the bar goes to cash

Hosted bar to Set Time, Then Cash Bar

Bar is hosted until a predetermined time, then goes to cash

Non-Alcoholic All Inclusive

10.00/person

Champagne Toast

A celebratory Champagne toast to mark the occasion!
3.00/person

Bloody Mary Bar

Pickled Okra, Olives, Jalapeno Bacon, Antipasti Skewer
12.95/person for 2 hours

Mimosa Bar

Orange Juice, Cranberry Juice, Peach Puree, Strawberries
12.95/person for 2 hours

Hot Chocolate Bar

Mini Marshmallows, Peppermint Sticks, Whipped Cream
5.95/person

Coffee Bar

Assorted Flavorings (Vanilla, Hazelnut)
3.95/person

Guests are not permitted to bring in their own alcohol

*\$100 bartender fee required, 1 bartender per 75 guests

Larkin's reserves the right to refuse service of alcohol to any guest



BEVERAGE *choices*

Liquor Service

House - 6/drink and up

Dewar's Scotch

Seagram's 7 Whiskey

Jim Beam Bourbon

Gordon's Gin

Deep Eddy Vodka

Bacardi Rum

Premium - 7/drink and up

Crown Royal Whiskey

Jack Daniels Bourbon

Tanqueray Gin

Ketel One Vodka

Captain Morgan's Rum

Beer Service

\$5 and up

Bud Light

Stella

Michelob Ultra

Corona

Thomas Creek Dockside Pilsner

Thomas Creek Trifecta IPA

Wine Service

7 /Glass or 35/Bottle

House Reds, House Whites

Signature Drinks

\$7 and up

Let us create the wedding of your dreams!



www.LarkinsCatering.com • 864-467-3020

318 S. Main St., Greenville, SC 29601

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APPALACHIAN CHAPTER
NATIONAL ASSOCIATION FOR
CATERING AND EVENTS