Welcome

Thank you for considering Hampton Hall to host your event.

We are conveniently located just minutes from historic Old Towne Bluffton and a short drive to both Hilton Head Island and the city of Savannah. Our banquet rooms offer flexible seating arrangements for groups of ten to over three hundred.

We, at Hampton Hall, pride ourselves in personalizing your event to fit your wants and needs. Allow our dedicated team of professionals to put your mind at ease during the planning process.

We are extremely pleased you are viewing our beautiful venue for your event. We would love to help.

Salut,
Terrance Polcari
Food and Beverage Director & Sommelier

Happy Planning,
Nick Vasil
Clubhouse Manager

Bon Appetit,
Jared McElroy
Executive Chef
Morning Buffets

Continental Breakfast
Assorted Pastries, Muffins and Croissants
Greek Yogurt Parfait Bar
  Vanilla, Berry & Local Honey Yogurt
  Granola, Seasonal Berries, Artisan Preserves
Seasonal Fruit Display
  Sliced & Whole Fruit
Orange Juice, Cranberry Juice, Coffee & Hot Tea Selection
$13 per guest

The Hampton Hall Breakfast
Assorted Pastries, Muffins and Croissants
Potato Home Fries, Applewood Smoked Bacon & Sausage Links
Farm Fresh Eggs with Chives
Seasonal Fruit Display
  Sliced & Whole Fruit
Orange Juice, Cranberry Juice, Coffee & Hot Tea Selection
$16 per guest

Buffet Enhancements
Classic Benedict
  Thick Sliced Ham, Poached Egg, Hollandaise, English Muffin
  $5
Hampton Hall Benedict
  Southern Style Crab Cakes, Pit Smoked Ham, Poached Egg, Herb Hollandaise
  $7
Smoked Salmon
  Pastrami Cured Salmon, Mini Bagels, Traditional Accompaniments
  $8
Greek Yogurt Parfait Bar
  Vanilla, Berry & Local Honey Yogurt
  Granola, Seasonal Berries, Artisan Preserves
  $4.5
Geechie Boy Pimento Cheese Grits
  $3
Pit Smoked Ham Carving Station
  Bourbon-Honey Glazed, Whole Grain Mustard
  $8*
Chef’s Omelet Station
  Tomato, Red Pepper, Vidalia Onion, Mushrooms, Spinach, Crumbled Bacon, Cheddar Cheese
  $6

All Food and Beverage Charges are subject to a taxable 20% service charge and applicable local and South Carolina taxes.

*Chef Attendant Fee of $100
Morning

Enhancements & Breaks

Buffet Enhancements (Cont.)

Belgian Waffle Station
Chef Made Waffles, Warm Maple Syrup, Fresh Berries, Whipped Cream
$6*

Deep Dish Bananas Foster
French Toast
Challah Bread Pudding Stuffed with Bananas, Warm Maple Syrup
$6

Chef’s Selection of Miniature Quiche
$3.5

Buttermilk Biscuit Bar
Sausage Gravy, Shaved Ham, Pimento Cheese, Artisan Preserves
$7

Prime Rib Carving Station
Au Jus, Horseradish Cream
$14*

Hampton Hall Coffee Shoppe
Flavored Creamers, Chocolate Covered Spoons, Whipped Cream, Rock Candy Swizzle Sticks
$4

Morning Breaks

Greek Yogurt Parfait Bar
Vanilla, Berry & Local Honey Yogurt
Granola, Seasonal Berries, Artisan Preserves
$4.5

Healthy Pit Stop
Whole Fruit, Granola & Protein Bars, Trail Mix, Whole Nuts
$6

Ham And Cheddar Biscuits
Buttermilk Biscuit, Scrambled Eggs, Cheddar Cheese, Pork Sausage Patties
$4

Bagel Spread
Assorted Bagels and “Schmears”
Artisan Jams, Pimento Cheese
$7

Southern Biscuit Bar
Buttermilk and Cheddar-Garlic Biscuits
Pimento Cheese, Shaved Ham, Bread and Butter Pickles, Fried Chicken
$8

Hampton Hall Coffee Shoppe
Flavored Creamers, Chocolate Covered Spoons, Whipped Cream, Rock Candy Swizzle Sticks
$4

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*Chef Attendant Fee of $100
Lunch Buffets

**Clubhouse Deli Board**

Choice of Soup  
*Tomato-Basil Bisque*  
*She Crab*  
*Beef-Vegetable and Barley Chicken Noodle*  
*New England Clam Chowdah*  
*Loaded Baked Potato*

Farm to Fork Salad Bar  
*Artisan Mixed Greens, Cucumber, Heirloom Grape Tomatoes, Red Onion, Shredded Carrot, Chopped Bacon, Shredded Cheddar, Garlic Croutons, Ranch Dressing and House Vinaigrette*

Deli Board  
*Deli Sliced Roast Beef, Honey Roasted Turkey Breast and Pit Smoked Ham Sliced Domestic Cheeses Assorted Pickles, Lettuce, Tomato, Red Onion Whole Grain Mustard, Herb Aioli and Ketchup Wheatberry and Sourdough Breads Cornmeal Dusted Kaiser Rolls House Fried Kettle Chips House Baked Cookies and Brownies Fresh Brewed Coffee, Hot Teas and Iced Tea*

$18 per guest

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**Low Country BBQ**

Farm to Fork Salad Bar  
*Artisan Mixed Greens, Cucumber, Heirloom Grape Tomatoes, Red Onion, Shredded Carrot, Chopped Bacon, Shredded Cheddar, Garlic Croutons, Ranch Dressing and House Vinaigrette*

Southern Potato Salad  
*Whole Grain Mustard Coleslaw Choice of 2 BBQ’s*  
- House Smoked and Pulled Pork Shoulder  
- Smoked and Pulled Chicken  
- Cider Brined and Smoked Turkey Breast  
- BBQ Glazed Grilled Chicken Breast  
- Smoked Pork Sausage  
- Dry Rubbed Spare Ribs  
*House Baked Yeast Rolls BBQ Baked Beans Peach Buckle with Vanilla Ice Cream Fresh Brewed Coffee, Hot Teas and Iced Tea*

$20 per guest  
($4 per additional BBQ selection)

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*Chef Attendant Fee of $100*
Lunch Buffets

**Southern High Tea**

Choice of Soup
- Tomato-Basil Bisque
- She Crab
- Beef-Vegetable and Barley
- Chicken Noodle
- New England Clam Chowdah
- Loaded Baked Potato

Choice of Individual Mason Jar Salad
- Heirloom Tomato Greek Salad
- Marinated Tomato, Cucumber and Edamame
- Roasted Beet with Goat Cheese and Arugula
- Watermelon and Feta (In Season)

Tea Sandwiches (Choose 3)
- Pimento Cheese and Tomato on Sourdough
- Sliced Cucumber and Boursin
- Chicken Salad Croissant
- Shrimp Salad Croissant
- Sweet Cream Cheese and Strawberry
- Avocado BLT
- Roasted Turkey, Brie and Raspberry Jam
- Smoked Salmon and Boursin

Earl Grey Tea Pound Cake and Lemon Bars

Fresh Brewed Coffee, Hot Teas and Iced Tea

$18 per guest
($3 per Additional Selection)

**Southwest Fiesta**

Nacho Bar
Fresh Fried Warm Corn Tortillas, Tequila
Spiked Queso Fundido, Sliced Jalapenos,
Guacamole, Pico De Gallo, Sour Cream, Black Olives, Shaved Lettuce

Taco and Fajita Display
Warm Flour and Crispy Corn Tortillas
Shaved Lettuce, Charred Salsa Roja, Salsa Verde, Shredded Cheese, Sour Cream,
Jalapenos, Chopped Tomatoes

Fajita and Taco Fillings (Choose 2)
- Pork Carnitas
- Taco Style Ground Beef
- Smoked and Pulled Chicken
- Beef Barbacoa
- Blackened Shrimp
- Grilled Chicken Fajita

Char Grilled Mexican Street Corn on the Cobb with Garlic-Herb Aioli

Red Beans and Rice
Cinnamon Sugar Churros with Vanilla Ice Cream

Fresh Brewed Coffee, Hot Teas and Iced Tea

$19 per guest
($4 per Additional Taco Selection)

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*Chef Attendant Fee of $100
**May River Cookout**

Farm to Fork Salad Bar  
*Artisan Mixed Greens, Cucumber, Heirloom Grape Tomatoes, Red Onion, Shredded Carrot, Chopped Bacon, Shredded Cheddar, Garlic Croutons, Ranch Dressing and House Vinaigrette*

Southern Potato Salad  
*Whole Grain Mustard Coleslaw*

Slider Bar (Choose 2)  
- BBQ Pulled Pork  
- Cheeseburger  
- Grilled All Beef Hot Dogs  
- Beer Braised Bratwurst  
- Crab Cakes ($2 Additional)  
- Cider Brined Grill Chicken  

Sweet Potato Slider Rolls and Traditional Accompaniments  
*Lemon Bars and House Baked Cookies*  
*Fresh Brewed Coffee, Hot Teas and Iced Tea*  
*$18 per guest  
($3 per Additional Slider Selection)*

**Southern Charm Salad Bar**

Farm to Fork Salad Bar  
*Artisan Mixed Greens, Cucumber, Heirloom Grape Tomatoes, Red Onion, Shredded Carrot, Chopped Bacon, Shredded Cheddar, Garlic Croutons, Ranch Dressing and House Vinaigrette*

Choice of Salads (Choose 2)  
- Waldorf Chicken Salad  
- Shrimp Salad with Dill and Cucumber ($2 Additional)  
- Southern Egg Salad  
- Potato Salad  
- Greek Pasta Salad  
- Roasted Vegetable and Farro Salad

Choice of Soup  
- Tomato-Basil Bisque  
- She Crab  
- Beef-Vegetable and Barley  
- Chicken Noodle  
- New England Clam Chowdah  
- Loaded Baked Potato  

*House Baked Rolls and Honey Butter*  
*Fresh Brewed Coffee, Hot Teas and Iced Tea*  
*$17 per guest  
($4 per Additional Soup or Salad Selection)*

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*Chef Attendant Fee of $100*
Lunch

Plated Luncheons

Salads and Soups
All Plated Luncheons come with the Choice of salad/soup and family style cookies:

House Salad
Artisan Mixed Greens, Cucumber, Heirloom Grape Tomatoes, Sliced Red Onion, Shredded Cheddar and Garlic Croutons
~or~

Caesar Salad
Chopped Romaine Lettuce, Classic Caesar Dressing, Garlic Croutons, Shaved Parmesan
~or~

Tomato-Basil Bisque

Specialty Soups
$2 Additional
She Crab Bisque
~or~

Chicken and Wild Rice
~or~

Asian Beef and Zucchini Noodle
Coconut-Ginger Beef Broth
~or~

French Onion Soup
Gruyere Brûlée Crostini

Specialty Salads
$3 Additional
Caprese
Artisan Mixed Greens, Beefsteak Tomato, Fresh Mozzarella, Basil, Aged Balsamic Vinegar
~or~

Roasted Beet
Roasted Golden Beets, Pickled Fennel and Red Onion, Arugula, Crumbled Goat Cheese
~or~

Wedge Salad
Baby Iceberg Lettuce, Cucumber, Red Onion, Heirloom Grape Tomato, Cucumber, Chopped Bacon, Blue Cheese Dressing and Crumbles
~or~

Spinach and Grapefruit
Baby Spinach, Grapefruit Segments, Pickled Red Onion, Crumbled Goat Cheese, Praline Pecans, Avocado-Poppy Seed Dressing
~or~

Farro and Roasted Vegetable
Toasted Farro, Roasted Seasonal Vegetables, Crumbled Feta Cheese, Arugula, Lemon-Herb Vinaigrette

All Food and Beverage Charges are subject to a taxable 20% service charge and applicable local and South Carolina taxes.

*Chef Attendant Fee of $100
# Lunch
## Plated Luncheons

<table>
<thead>
<tr>
<th>Entrée Salads</th>
<th>Seafood Entrées</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Waldorf Chicken Salad</strong></td>
<td><strong>Crab Cake</strong></td>
</tr>
<tr>
<td>Artisan Mixed Greens, Crisp Green Apples,</td>
<td>Black Bean Puree, Seasonal Vegetable,</td>
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<tr>
<td>Dried Cranberries, Praline Pecans, Tarragon</td>
<td>Roasted Corn Salsa</td>
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<tr>
<td>Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>$18.19</td>
<td>$19.35</td>
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<tr>
<td><strong>Grilled Chicken Caesar</strong></td>
<td><strong>Benne Seed Crusted Salmon</strong></td>
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<tr>
<td>Chopped Romaine, Shaved Parmesan, Classic</td>
<td>Brown Rice Pilaf, Sautéed Julienne</td>
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<tr>
<td>Caesar Dressing, Garlic Croutons, Hard</td>
<td>Vegetables, Ginger BBQ Glaze</td>
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<tr>
<td>Boiled Egg</td>
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</tr>
<tr>
<td>$18.19</td>
<td>$19.35</td>
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<tr>
<td><strong>Cobb Salad</strong></td>
<td><strong>Pork Entrée</strong></td>
</tr>
<tr>
<td>Artisan Mixed Greens, Roasted Turkey,</td>
<td>Carved Roasted Pork Loin</td>
</tr>
<tr>
<td>Tomato, Chopped Bacon, Blue Cheese Crumble,</td>
<td>Roasted Sweet Potatoes, Apples and Brussels</td>
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<tr>
<td>Chopped Egg, Avocado, Red Wine Vinaigrette</td>
<td>Sprouts, Whole Grain Mustard and Tarragon</td>
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<td></td>
<td>Demi-glace</td>
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<tr>
<td>$18.19</td>
<td>$19.35</td>
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<tr>
<td><strong>Chicken Entrées</strong></td>
<td><strong>Beef Entrées</strong></td>
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<tr>
<td><strong>Provençal</strong></td>
<td>Braised Short Rib</td>
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<tr>
<td>Grilled Paillard of Chicken Breast, Tomato-</td>
<td>Roasted Garlic Mashed Potatoes, Seasonal</td>
</tr>
<tr>
<td>Olive Ragu, Orzo Pasta, Seasonal Vegetable,</td>
<td>Vegetable, Red Wine Demi-glace</td>
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<tr>
<td>Basil Drizzle</td>
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<tr>
<td>$19.35</td>
<td>$23.22</td>
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<tr>
<td><strong>Fines Herb</strong></td>
<td><strong>Grilled Bistro Tender</strong></td>
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<tr>
<td>Seared Chicken Breast, Roasted Fingerling</td>
<td>Roasted Fingerling Potatoes, Seasonal</td>
</tr>
<tr>
<td>Potatoes, Seasonal Vegetable, Fines Herb</td>
<td>Vegetables, Mushroom Ragu</td>
</tr>
<tr>
<td>Sauce</td>
<td></td>
</tr>
<tr>
<td>$19.35</td>
<td>$23.22</td>
</tr>
</tbody>
</table>

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*Chef Attendant Fee of $100*
Vegetarian Entrées

Portabella Ravioli
Fire Roasted Tomato Ragu, Shaved Parmesan, Tossed Arugula, Pesto Drizzle
$18

Zucchini Noodle Primavera
Spiral Cut Zucchini and Carrot Noodles, Heirloom Grape Tomatoes, Fresh Peas, Corn, Red Peppers, Garlic, Basil and EVOO
$18

* $4 per person for multiple entrees

Desserts

Strawberry Cheesecake
New York Style Cheesecake, Strawberry Topping and Whipped Cream
$5

Flourless Chocolate Cake
Raspberry Coulis, Whipped Cream, Chocolate Baton
$4

Keylime Pie
White Chocolate and Raspberry Coulis, Whipped Cream
$4

Tiramisu
Chocolate Sauce, Whipped Cream, Fresh Berries
$4

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* Chef Attendant Fee of $100
Lunch
Boxed Lunches

Traditional
$14 per person
Roast Beef Sandwich
Boursin Spread, Roasted Tomato, Arugula, Pickled Red Onions on Wheatberry Bread
Roasted Turkey Wrap
Roasted Red Peppers, Field Greens, Herb Aioli, Provolone Cheese, Honey-Wheat Wrap
Grilled Chicken Caesar Salad
Crisp Romaine, Classic Caesar Dressing, Shaved Parmesan, Cherry Tomato and Garlic Croutons

Gourmet
$16 per person
Shrimp Salad Roll
Cucumber, Fresh Dill, Green Leaf Lettuce on a Potato Bun
Grilled Flank Steak Sandwich
Marinated, Grilled and Sliced Flank Steak, Boursin Spread, Red Onion Jam, Arugula, House Baked Focaccia
Grilled Vegetable Sandwich
Marinated and Grilled Seasonal Vegetables, Red Pepper Aioli, Alfalfa Sprouts, House Baked Focaccia Bread

Accompaniments
Choose 2
• Fresh Fruit (Apple, Orange, or Banana)
• Southern Potato Salad
• Greek Pasta Salad
• Ms. Vickie’s Kettle Chips
• Multi-Grain Sun Chips
• Granola Bar
• Energy Bar ($1.75 Additional)

Dessert
Choose 1
• Fresh Baked Triple Chocolate Chip Cookie
• Lemon Square
• Decadent Fusge Brownie
• Gluten Free Raspberry Almond Bar ($1.50 Additional)

Beverages
• Orange Juice
• Apple Juice
• Canned Coca-Cola Products
• Bottled Water
• Red Bull ($2.75 Additional)
• Starbucks Frappaccino ($1.50 Additional)

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*Chef Attendant Fee of $100
Receptions
Passed Hors d’ Oeuvres

Cold Hors d’ Oeuvres
Price Per Piece
Deviled Eggs
Southern Style
$2
Ham and Cheese Biscuit
Pit Smoked Ham, Pimento Cheese, Cheddar-Garlic Biscuit
$3
Roasted Beets
Arugula, Chèvre Mousse, Citrus Segments
$3
Shrimp Cocktail Shooter
Bloody Mary Cocktail, Fresh Lemon
$3
Smoked Salmon Canapé
Focaccia Crostini, Boursin Spread, Candied Lemon Rind
$3.50
Peppered Beef Crostini
Shaved Steak, Horseradish Cream, Caramelized Onion
$4
Tuna Poké Bowl
Sweet Soy - Ginger Glaze, Wakami Seaweed, Avocado, Toasted Benne Seed
$5

Hot Hors d’ Oeuvres
Price Per Piece
Spanakopita
Spinach and Feta Strudel, Tzatziki
$2
Individual Baked Brie
Raspberry or Apricot Preserves
$3
Spring Rolls
Ponzu Sauce
Vegetable $3 / Pulled Pork $4
Chicken & Waffle Bites
Belgian Waffle, Ham Hock Collards, Fried Chicken, Maple Syrup
$4
Southern Crab Cake
Cajun Remoulade, Fire Roasted Corn Salsa
$4
Mini Beef Wellington
Mushroom Duxelle
$4.5
Shrimp and Grits
Cheese Grits, Chow Chow, Pulled Pork Gravy
$5
Grilled Half Lobster Tail
Citrus-Cilantro Butter

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*Chef Attendant Fee of $100
Receptions

Hors d’Oeuvres Stations

**Hors d’Oeuvres Stations**

**Vegetable Crudité**
*Assorted Fresh Vegetables, Ranch Dressing and Roasted Garlic Hummus*  
$6

**Antipasto Display**
*Grilled Vegetables, Marinated Tomatoes, Artichokes, Imported Olives, Italian Charcuterie and Cheeses and Grilled Breads*  
$11

**International Cheese Board**
*Fresh Berries, Dried Fruit, Pita and Lavash*  
$9

**Southern Biscuit Bar**
*Fresh Baked Buttermilk and Cheddar Garlic Biscuits, Assorted Jams and Preserves, Sliced Pit Smoked Ham, Pimento Cheese*  
$8

**Country Fried Chicken Tenders**  
$3 Additional

**Low Country Seafood Display**
*Choice of Local Seafood Items, Classic Cocktail Sauce, Cajun Remoulade, Lemons, Hot Sauces, and Cracker.*  
**Shrimp** - $9  
**Oysters on the Half Shell** - $10  
**Cocktail Crab Claws** - $16  
**Whole Poached Salmon** - Market Price

Chef Attended Stations

**The Carvery**

**Slow Roasted Prime Rib** - $15  
**Bourbon Honey Glazed Ham** - $9  
**Cider Brined Turkey Breast** - $10  
**Roasted Porchetta** - $11  
**Slow Roasted Beef Tenderloin** - $17

**All Carvery Items are served with fresh baked rolls, horseradish cream and an accompanying sauce**

**Pasta Station**

**Gemelli and Farfalle Pastas,** *Assorted Fresh Vegetables, Parmesan Cheese, Garlic, Extra Virgin Olive Oil, Alfredo Sauce, Pesto and Fire Roasted Tomato Ragu*  
$10

**Grilled Chicken Breast** - $3 Additional  
**Shrimp** - $5 Additional  
**Italian Sausage** - $3 Additional

**Gourmet Mac and Cheese**
*Elbow and Cavatappi Pastas, Traditional Mac and Cheese Sauce, Boursin Spiked Mac Sauce, Chopped Bacon, Grilled Chicken, Pulled Pork and Assorted Toppings*  
$10

**Shrimp** - $5 Additional  
**Italian Sausage** - $3 Additional  
**Lobster** - Market Price

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*Chef Attendant Fee of $100*
Dinner Buffets

Hampton Hall Buffet

Farm to Fork Salad Bar
Artisan Mixed Greens, Cucumber, Heirloom Grape Tomatoes, Red Onion, Shredded Carrot, Chopped Bacon, Shredded Cheddar, Garlic Croutons, Ranch Dressing and House Vinaigrette
Fresh Baked Rolls
Whipped Honey Butter

Entrees (Choose 2)
- Oven Roasted Pork Tenderloin with Fig and Honey Glaze
- Chicken Picatta
- Southern Fried Chicken with Country Gravy
- Basil Crusted Cod with Coconut Broth and Vegetable Noodles
- Shrimp and Grits with Green Tomato Chow Chow and Ham Hock Gravy
- Seasonal Fresh Catch Provençal
- Braised Beef Short Ribs with Red Wine Demi-glace and Roasted Shallots
- Grilled Bistro Steak with Mushroom Ragu
- Portabella Mushroom Ravioli with Pesto Cream

Hampton Hall Buffet (cont.)

Side Dishes (Choose 2)
- Pimento Cheese Grits
- Roasted Garlic Mashed Potatoes
- Herb Roasted Fingerling Potatoes
- Potatoes Gratin
- Grilled Asparagus with Lemon and Roasted Radish
- Buttered Haricot Vert and Baby Carrots
- Housemade Mac and Cheese
- Roasted Broccolini with Blistered Grape Heirloom Tomatoes
- Roasted Root Vegetables
- Southern Style Green Beans with Bacon
- Ham Hock Braised Collard Greens

Choice of 2 Entrees:
$39
Choice of 3 Entrees:
$47
Additional Sides:
$4 per Choice

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*Chef Attendant Fee of $100
Dinner Buffets

**Low Country Boil**

Farm to Fork Salad Bar
*Artisan Mixed Greens, Cucumber, Heirloom Grape Tomatoes, Red Onion, Shredded Carrot, Chopped Bacon, Shredded Cheddar, Garlic Croutons, Ranch Dressing and House Vinaigrette*

Fresh Baked Rolls
Whipped Honey Butter

Frogmore Stew
*Old Bay Poached Peel and Eat Shrimp, New Potatoes, Corn on the Cob and Smoked Sausage, Cocktail Sauce, Cajun Remoulade, Assorted Hot Sauces and Fresh Cut Lemons*

Chicken and Waffles
*House Made Buttermilk Fried Chicken, Belgian Waffles and Spice Infused Maple Syrup, Southern Style Green Beans with Bacon, Pimento Cheese Grits, Peach Buckle with Vanilla Ice Cream, Fresh Brewed Coffee, Hot Teas and Iced Tea*

$42 per guest

Additions
Steamed Oysters (Local when available) - $12
Snow Crab Legs - $16

**Tuscan Buffet**

Farm to Fork Salad Bar
*Artisan Mixed Greens, Cucumber, Heirloom Grape Tomatoes, Red Onion, Shredded Carrot, Chopped Bacon, Shredded Cheddar, Garlic Croutons, Ranch Dressing and House Vinaigrette*

Heirloom Grape Tomato Caprese Salad
House Baked Rosemary and Sea Salt Focaccia
Extra Virgin Olive Oil
Whipped Butter

Braised Beef Shortribs
*Parmesan and Rosemary Polenta, Fire Roasted Tomato Jus, Chicken Piccata, Pan Fried Chicken Breast, Lemon-Caper Butter Sauce, Tomato and Spinach Gemelli Pasta*

Herb Roasted Vegetables with Extra Virgin Olive Oil
Tiramisu with Whipped Cream
Miniature Cannoli

Fresh Brewed Coffee, Hot Teas and Iced Tea

$41 per guest

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*Chef Attendant Fee of $100*
Dinner Buffets

Southern Pig Roast
Farm to Fork Salad Bar
Artisan Mixed Greens, Cucumber, Heirloom Grape Tomatoes, Red Onion, Shredded Carrot, Chopped Bacon, Shredded Cheddar, Garlic Croutons, Ranch Dressing and House Vinaigrette
Assorted Pickled Vegetables
Fresh Benne Seed Rolls
Whipped Honey Butter

Slow Roasted Suckling Pig
Chef Carved Whole Suckling Pig, Dry Rubbed Spareribs, Apple Brined Slow Roasted Pork Shoulder and Smoked Pork Sausage
Memphis Style Red and Carolina Gold BBQ Sauces

Shrimp and Grits
Sautéed Shrimp, Pimento Cheese Grits, Green Tomato and Crowder Pea Chow Chow and Creamy Shrimp Gravy
Ham Hock Braised Collard Greens
Carolina Gold Rice Pilaf

Peach Buckle with Vanilla Ice Cream
Red Velvet Cake
Fresh Brewed Coffee, Hot Teas and Iced Tea

May River Supper
Farm to Fork Salad Bar
Artisan Mixed Greens, Cucumber, Heirloom Grape Tomatoes, Red Onion, Shredded Carrot, Chopped Bacon, Shredded Cheddar, Garlic Croutons, Ranch Dressing and House Vinaigrette
Fresh Baked Rolls
Whipped Honey Butter

Shrimp and Grits
Sautéed Shrimp, Pimento Cheese Grits, Green Tomato and Crowder Pea Chow Chow and Creamy Shrimp Gravy

Oven Roasted Pork Tenderloin
Wild Rice Pilaf, Warm Madeira and Fig Jam
Chef Carved Strip Loin
Roasted Garlic and Herb Strip Loin, Sea Salt Roasted Marble Potatoes, Mushroom Demi-glace and Horseradish Cream

Grilled Asparagus and Baby Carrots with Garlic-Thyme Butter
Bourbon Pecan Pie with Vanilla Ice Cream

Lemon Bars
Fresh Brewed Coffee, Hot Teas and Iced Tea
Choice of 2 Entrée Items

$42 per guest*

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*Chef Attendant Fee of $100
Dinner Buffets

**Latin Fiesta**

Southwest Nacho Salad Bar
*Fresh Fried Corn Tortillas, Shaved Lettuce, Diced Tomato, Cucumbers, Red Onion, Pickled Jalapenos, Olives, Pico de Gallo, Tequila Spiked Queso Fundido Ranch Dressing and Cilantro Vinaigrette*

Paella Verde
*Slow Baked Salsa Verde Rice with Shrimp, Clams, Mussels, Fresh Peas and Fire Roasted Tomato*

Mole Glazed Chicken
*Oven Roasted Chicken, Mexican Chocolate Mole Sauce, Toasted Sesame Seeds, Sofrito Rice*

Al Pastor Style Pork Loin
*Chili, Citrus and Pineapple Marinated Pork Loin, Grilled Pineapple and Charred Salsa Roja*

Spiced Roasted Vegetables

Caramel Filled Churros with Vanilla Ice Cream, Hot Fudge and Sundae Toppings

Fresh Brewed Coffee, Hot Teas and Iced Tea

$39 per guest

All Food and Beverage Charges are subject to a taxable 20% service charge and applicable local and South Carolina taxes.

*Chef Attendant Fee of $100*
Dinner

Plated Dinners

Salads
All Plated Dinners come with house baked dinner rolls with whipped butter and choice of:

House Salad
Artisan Mixed Greens, Cucumber, Heirloom Grape Tomatoes, Sliced Red Onion, Shredded Cheddar and Garlic Croutons
~or~

Caesar Salad
Chopped Romaine Lettuce, Classic Caesar Dressing, Garlic Croutons, Shaved Parmesan and Hard Boiled Egg

Specialty Salads
$3 Additional
Caprese
Artisan Mixed Greens, Beefsteak Tomato, Fresh Mozzarella, Basil, Aged Balsamic Vinegar
~or~

Roasted Beet
Roasted Golden Beets, Pickled Fennel and Red Onion, Arugula, Crumbled Goat Cheese
~or~

Wedge Salad
Baby Iceberg Lettuce, Cucumber, Red Onion, Heirloom Grape Tomato, Cucumber, Chopped Bacon, Blue Cheese Dressing and Crumbles
~or~

Spinach and Grapefruit
Baby Spinach, Grapefruit Segments, Pickled Red Onion, Crumbled Goat Cheese, Praline Pecans, Avocado-Poppy Seed Dressing
~or~

Farro and Roasted Vegetable
Toasted Farro, Roasted Seasonal Vegetables, Crumbled Feta Cheese, Arugula, Lemon-Herb Vinaigrette

All Food and Beverage Charges are subject to a taxable 20% service charge and applicable local and South Carolina taxes.

*Chef Attendant Fee of $100
**Dinner**

**Plated Dinner**

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### Chicken Entrées

- **Provençal**
  *Pan Roasted Airline Chicken Breast, Tomato-Olive Ragu, Orzo Pasta, Seasonal Vegetable, Basil Drizzle*
  
  $28

- **Fines Herb**
  *Pan Roasted Airline Chicken Breast, Roasted Fingerling Potatoes, Seasonal Vegetable, Fines Herb Sauce*
  
  $28

- **Stuffed Chicken Breast**
  *Spinach, Mozzarella and Prosciutto Stuffed Airline Breast, Boursin Mashed Potatoes, Buttered Haricot Vert and Baby Carrots*
  
  $32

### Pork Entrée

- **Roasted Pork Tenderloin**
  *Roasted Sweet Potatoes, Seasonal Vegetables, Whole Grain Mustard and Tarragon Jus*
  
  $28

- **Braised Pork Cheeks**
  *Herb Potato Gnocchi, Roasted Butternut Squash, Apple-Brandy Pan Jus, Tossed Arugula*
  
  $26

### Seafood Entrées

- **Crab Cakes**
  *Black Bean and Sweet Pea Purees, Seasonal Vegetable, Roasted Corn Salsa*
  
  $38

- **Benne Seed Crusted Salmon**
  *Spiral Cut Zucchini, Golden Beet and Carrot Noodles, Korean BBQ Glaze, Micro Cilantro*
  
  $32

### Beef Entrées

- **Braised Short Rib**
  *Pimento Cheese Grits, Roasted Shallots, Shaved Brussels Sprouts and Red Wine Demi-glace*
  
  $36

- **Grilled Beef Tenderloin**
  *Roasted Fingerling Potatoes, Seasonal Vegetables, Mushroom Ragu*
  
  $49

- **Center Cut Sirloin**
  *Roasted Fingerling Potatoes, Seasonal Vegetables, Red Wine Demi Glace*
  
  $32

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All Food and Beverage Charges are subject to a taxable 20% service charge and applicable local and South Carolina taxes.

*Chef Attendant Fee of $100*
Dinner

Plated Dinner

Duo Plate Options

- Lowcountry Crab Cake
  $6 Additional
- Crab Stuffed Shrimp
  $7 Additional
- Oven Roasted Salmon
  $7 Additional
- Butter Poached Lobster Tail
  Market Price

Vegetarian Entrées

- Portabella Ravioli
  Fire Roasted Tomato Ragu, Shaved Parmesan, Tossed Arugula, Pesto Drizzle
  $24
- Zucchini Noodle Primavera
  Spiral Cut Zucchini and Carrot Noodles, Heirloom Grape Tomatoes, Fresh Peas, Corn, Red Peppers, Garlic, Basil and EVOO
  $24

*Chef Attendant Fee of $100

Desserts

- Strawberry Cheesecake
  New York Style Cheesecake, Strawberry Topping and Whipped Cream
  $5
- Flourless Chocolate Cake
  Raspberry Coulis, Whipped Cream, Chocolate Baton
  $4
- Keylime Pie
  White Chocolate and Raspberry Coulis, Whipped Cream
  $4
- Tiramisu
  Chocolate Sauce, Whipped Cream, Fresh Berries
  $4

*4 per person for multiple entrees

All Food and Beverage Charges are subject to a taxable 20% service charge and applicable local and South Carolina taxes.

*Chef Attendant Fee of $100
Late Night
Dessert Stations & Snacks

**Dessert Stations**

**Ice Cream Shoppe**
*Two Flavors of Ice Cream, Traditional Sundae Toppings, Hot Fudge and Caramel*
$6

**Southern Dessert Spread**
*Peach or Apple Buckle with Vanilla Ice Cream, Banana Pudding and Red Velvet Cake*
$9

**Whoopie Pie Bar**
*Three Flavors of Cookies with Cream Cheese Frosting, Funfetti Frosting, Chocolate Indulgence Filling and Hot Fudge Sauce*
$7

**Lowcountry Pie Bar**
*Bourbon Pecan Pie Tarts, Individual Apple Crumb Pies, Sweet Potato Pie with Whipped Cream*
$9

**Coffee Shoppe**
*Flavored Creamers, Chocolate Covered Spoons, Rock Candy Swizzle Sticks*
$4

**Late Night Snacks**

**Mac and Cheese Bites**

**Cheeseburger Sliders**

**Pulled Pork Sliders**

**Flatbreads**
*Margherita, Pepperoni and BBQ Chicken*

**Kettle Chips**

**Housemade Pimento Cheese and Blue Cheese Fondue**

**Chicken & Biscuit Bites**
*Ham and Honey Butter*
$3 per person/ per choice

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All Food and Beverage Charges are subject to a taxable 20% service charge and applicable local and South Carolina taxes.

*Chef Attendant Fee of $100*
## Bar Packages

### Open Bar

<table>
<thead>
<tr>
<th></th>
<th>House</th>
<th>Call</th>
<th>Premium</th>
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</thead>
<tbody>
<tr>
<td>2 hours-</td>
<td>$20</td>
<td>$23</td>
<td>$26</td>
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<tr>
<td>3 hours-</td>
<td>$27</td>
<td>$30</td>
<td>$33</td>
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<tr>
<td>4 hours-</td>
<td>$33</td>
<td>$37</td>
<td>$40</td>
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<tr>
<td>5 hours-</td>
<td>$38</td>
<td>$41</td>
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### Beer & Wine

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<thead>
<tr>
<th></th>
<th>House</th>
</tr>
</thead>
<tbody>
<tr>
<td>House</td>
<td>$18</td>
</tr>
<tr>
<td>Call</td>
<td>$26</td>
</tr>
<tr>
<td>Premium</td>
<td>$30</td>
</tr>
</tbody>
</table>

## Consumption Bar

Non-Alcoholic Beverages $, Domestic Beer $4, Import Beer $5
House Wine $7 House Liquor $8, Premium Liquor $9+

## Wine Service at Tables

By the Bottle

- House Wine $22
- J Lohr, Chardonnay $28
- Cambria, Chardonnay $28
- Don Migel Gascon, Malbec $28
- Meoimi, Pinot Noir $28
- Sivas Sonoma, Pinot Noir $28
- St. Francis, Cabernet Sauvignon $28
- Chateau Soverain, Cabernet Sauvignon $28

All Food and Beverage Charges are subject to a taxable 20% service charge and applicable local and South Carolina taxes.
Bar
Spirits & Libations

Specialty Bars

Bourbon Tasting
Choose 4
- Gentleman Jack - $9
- Wild Turkey 101 - $9
- Woodford Reserve - $9
- Knob Creek - $9
- Elijah Craig - $9
- Basil Haydens - $9
- JD Dingle Barrel - $9
- Bookers - $9

Tequila Tasting
Choose 4
- Corralejo Reposada - $9 Anejo - $10
- Centinela Reposada - $9 Anejo - $10
- Herradura Reposada - $9 Anejo - $10
- Milagro Reposada - $9 Anejo - $10
- Milagro Barrel Select
  Reposada - $10 Anejo - $11
- Casamigos Reposada - $9 Anejo - $10
- Patron Reposada - $9 Anejo - $10

Single Malt Scotch Tasting
Choose 4
- Balvenie Double Wood - $10
- Deaston - $10
- Highland Park - $10
- Ledaig - $10
- MaCallan Twelve - $10
- Singleton - $10
- Laphroig - $10
- Oban - $10

Cordial Tasting
Choose 4
- Absinthe - $10
- Sambuca - $9
- B&B - $9
- Courvoisier - $10
- Liquor 43 - $9
- Jagermeister - $9
- Pernod - $9
- Grand Marnier - $9
- Tia Maria - $9
- Baileys - $9
- DiSarrono - $9
- Campari - $9

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All Food and Beverage Charges are subject to a taxable 20% service charge and applicable local and South Carolina taxes.

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**Vendors**

**Event Consultants & Wedding Planners**
- Spencer Special Events - 843-589-9099
- Beth Baldwin Weddings - 843-920-8727
- Amy Harvey Designs - 912-495-9300

**Flowers**
- Sue Burden - 843-706-7270
- Fern - 803-315-9712
- Make It Pretty - 843-247-3411
- Coastal Custom Floral Designs - 912-495-9300

**Photographer**
- Sylvia Schultz - sylviaschultzphotography.com
- Ana Darlak - Annadarlakphoto.com
- Landon Jacob - Landonjacob.com
- Mark Williams Studio - Markwilliamsstudio.com

**Invitations**
- Pretty Papers - 843-341-5116
- Paper & Party Plantation - 843-757-7455

**Transportation**
- David’s First Class - 843-757-8771
- Diamond Transportation - 843-247-2156
- Southern Comfort Limo - 912-728-8641

**Entertainment**
- JKL Events - 843-815-2553
- Ross Brown Entertainment - 843-342-5228
- Westwind Entertainment - 843-816-1090
- East Coast Entertainment - 843-856-9922
- New Arts Ensembles (ceremony) - 912-224-4644
- Todd Cowart (acoustic guitar) - 843-301-8633

**Wedding Cakes**
- Low Country Flour Girls - 843-837-2253
- The Cottage - 843-757-0508
- Elaine’s Cake Creations - 843-422-0006
- Sweet Carolina Cupcake - 843-342-2611
- Custom Cakes - 912-356-0072

**Hair & Make Up**
- Pretty Women Day Spa - 843-815-2200
- Eyedo - 937-269-1098
- Tara’s Salon at Moss Creek - 843-837-5588
- Annie Emison - 843-645-6999
Vendors

Videographers
Kreative Productions - 843-290-5920
Jackson Productions - 843-757-7083
Savannah Wedding Films - 912-480-0376
Coastal Wedding Films - 843-298-9300

Wedding Ceremony Officiate
Rev. George Callahan - 843-707-1607
Rev. Michael Beaumont - 843-757-5670
Rev. Joseph Wadas - 912-312-1189

Accomodations
Hampton Hall Golf Cottages - 843-842-2424
Fairfield Inn & Suites - 843-705-2300
Candelwood Suites - 843-705-9600
Hilton Garden Inn - 843-837-8111
Hilton Head Vacation Rental - 800-845-7018

All Food and Beverage Charges are subject to a taxable 20% service charge and applicable local and South Carolina taxes.
Arrangements

All Food and Beverage Charges are subject to a taxable 20% service charge and applicable local and South Carolina taxes.

Confirmation of Space Reservation—Contract & Deposit
The Club requires an authorized guidelines contract and deposit in order to secure the date and location of the function. A non-refundable deposit of $1,500.00 is required to secure the date. If your deposit is not received by the due date the desired function date will be released.

Balance of Payment
Final payment for the estimates charges is due 5 business days prior to the event by cash, check or credit card. If a member, we are happy to bill your membership account and normal billing policies will apply. Should the final count increase or any other charges be incurred, payment will be due at the conclusion of the event. If the event is scheduled for more than one year in advance, a second deposit of 50% of the estimated charges will be due six months prior to the event date.

Guest Guarantee
The Club must be notified by the Client with the final expected number of attendees no later than 10 days prior to the function. For functions with menus that include advance choice entrees or other items, it is the Client’s responsibility to provide place cards labeled with each guest’s selection of entrée or other item, along with a floor plan and guest list depicting the selections as well. Any requests for entrée or other item changed on the day of the event will be charges additional over the guaranteed count. An alphabetized guest list is required two days before the event date.

F&B Minimums and rental Fees
The F&B minimums are outlined in the following charts. The minimum expenditure does not include room rental fee(s), cash bar sales, service charges, state sales tax, or any other miscellaneous charges.

All Food and Beverage Charges are subject to a taxable 20% service charge and applicable local and South Carolina taxes.
F&B Minimums and Rental Fees (Continued)
In order to reserve a private room for an event a room fee is required. The fee includes all set-up and break-down of the function, as well as standard tables, chairs and linens. The fee is waived for all Members of Hampton Hall Club except in the event that the entire Clubhouse ($1,500.00) is contracted.

<table>
<thead>
<tr>
<th></th>
<th>Brasserie</th>
<th>Lanai</th>
<th>Salon A</th>
<th>Salon B</th>
<th>Ballroom</th>
<th>Clubhouse</th>
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</thead>
<tbody>
<tr>
<td>F&amp;B Minimum</td>
<td>$5,000</td>
<td>$2,500</td>
<td>$3,200</td>
<td>$3,200</td>
<td>$7,000</td>
<td>$18,000</td>
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<tr>
<td>Rental Fee</td>
<td>$700</td>
<td>$400</td>
<td>$500</td>
<td>$500</td>
<td>$850</td>
<td>$4000</td>
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</table>

Non-members may be sponsored by a Hampton Hall member, this will reduce the rental fee in half. The member must sign the contract to verify the relationship.

Any event requested for a date or time when the Clubhouse is closed, will receive no discounts, even if a member sponsor is available.

Events occurring before 3PM will receive a reduced F&B minimum by half.

To honor our military, the rental fees will be reduced by half.

**Member Sponsors**
The definition of a Member Sponsor is an individual who owns property in Hampton Hall. In order to receive the discount, the individual must contact the Clubhouse Manager with approval of sponsorship. The Member Sponsor must be in attendance for the duration of the event.

**State Sales Tax & Service Charge**
All food and beverage items are subject to South Carolina Sales Tax and 20% service charge. For tax exempt clients, please forward a copy of the tax exempt certificate to the events department. Otherwise tax will be charged.

*All Food and Beverage Charges are subject to a taxable 20% service charge and applicable local and South Carolina taxes.*
**Ceremony**

We would be honored to hold your ceremony at Hampton Hall. We have a few different options to choose from including an outdoor location with our signature lake as a backdrop. The ceremony fee is $500 plus tax which included 85 ceremony folding chairs. Additional chairs will be rented at the host’s expense.

**Large Service Fee**

For banquets estimating 100 or more guests, Hampton Hall is required to hire additional seasonal service staff. All additional staff are hand-selected to match our high standards of professionalism and quality of service. The following fees are applicable:

- 100 - 149 guest: $350
- 150 - 199 guests: $525
- 200+ guests: $700

**Outdoor Space**

Uniquely offering limited outdoor space on the lawn and patio overlooking a serene lake, Hampton Hall Club reserves the right to make a final decision to move any outdoor event to an inside banquet room due to inclement weather predicted by the National Weather Service. Events will be moves inside due to wind, rain and a 40% or greater forecast of precipitation. The decision to move will be made approximately six hours prior to the start of the event.

All Food and Beverage Charges are subject to a taxable 20% service charge and applicable local and South Carolina taxes.
**Arrangements**

**Additional Services**
Please let your Event Director know if you require any additional equipment or services other than the ones listed below. *Hampton Hall Members are not charged for certain items and services, please inquire.*

<table>
<thead>
<tr>
<th>Service</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Podium &amp; Microphone</td>
<td>complimentary</td>
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<tr>
<td>Wireless Internet</td>
<td>complimentary</td>
</tr>
<tr>
<td>Projection Screen</td>
<td>$30.00</td>
</tr>
<tr>
<td>Specialty Linen</td>
<td>quote</td>
</tr>
<tr>
<td>Specialty Chairs</td>
<td>quote</td>
</tr>
<tr>
<td>Custom Ice Carving</td>
<td>quote</td>
</tr>
<tr>
<td>Dance Floor</td>
<td>$250.00</td>
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<tr>
<td>LCD Projector</td>
<td>$35.00</td>
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<tr>
<td>Consumption Bartender</td>
<td>$75.00</td>
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<tr>
<td>• one bartender for every 75 guests</td>
<td></td>
</tr>
<tr>
<td>Chef Fee</td>
<td>$100.00</td>
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<tr>
<td>• Number of chefs required will vary based on number of guests and type of station</td>
<td></td>
</tr>
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**Pricing**
All pricing is subject to change based on market value.

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