

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[technology](#)



EVENTS

200 Stoneridge Dr, Columbia, South Carolina

www.columbiagreystone.embassysuites.com | (803) 252-8700

[BREAKFAST](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[technology](#)



BREAKFAST

SEASONAL

cereals

juices

coffee

teas

pastries

milk

yogurt

eggs

BREAKFAST

[BREAKFAST](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[technology](#)



Continental Breakfast | 18

A Seasonal Selection of Market Style Fruit

Variety of Freshly Baked Breakfast Breads and Pastries

Bagels and Assorted Cream Cheese

Butter, Jams, Fruit Preserves and Honey

Freshly Brewed Gourmet Coffee

Assorted Herbal Teas

Chilled Orange, Apple, and Cranberry Juices

Bottled Water

BREAKFAST

[BREAKFAST](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[technology](#)



All Plated Breakfasts Include:

Orange Juice

Butter, Jams, Fruit Preserves and Honey

Freshly Brewed Coffee

Assorted Herbal Teas

Add On | 4

Variety of Freshly Baked Breakfast Breads and

Pastries

Plated Breakfast

All American | 19

Scrambled Eggs

Choice of Bacon or Sausage Links

Choice of Breakfast Potatoes or Grits

Build Your Own Plate | 23

Choice of: Bacon, Sausage, Turkey Sausage, Canadian Bacon, or Corned Beef Hash

Choice of 2: Scrambled Eggs, Hash Brown Casserole, French Toast, Grits, Breakfast Potatoes, Pancakes

BREAKFAST

[BREAKFAST](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[technology](#)

Healthy | 22

Assorted Selection of Market Style Sliced Fruit

Granola and Yogurt

Scrambled Eggs

Turkey Bacon

Turkey Sausage

Roasted Breakfast Potatoes

Fresh Baked Low-Fat Bran and Blueberry Muffins

Butter, Jams, Fruit Preserves and Honey

Bagels and Low-Fat Cream Cheese

Chilled Apple, Orange, and Cranberry Juices

Freshly Brewed Gourmet Coffee

Assorted Herbal Teas

Hearty | 23

Assorted Selection of Market Style Sliced Fruit

Assorted Cold Cereals and Milk

Bagels and Cream Cheese

French Toast

Scrambled Eggs

Bacon and Turkey Sausage

Choice of Roasted Breakfast Potatoes or Grits

Variety of Freshly Baked Breakfast Breads and Pastries

Butter, Jams, Fruit Preserves and Honey

Chilled Apple, Orange, and Cranberry Juices

Freshly Brewed Gourmet Coffee

Assorted Herbal Teas

BREAKFAST

[BREAKFAST](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[technology](#)

Enhancements

Individual Low-Fat Fruit Yogurts	3
Oatmeal with Dried Fruit	7
Served with Brown Sugar and Raisins	
Fresh Blueberry, Granola and Yogurt Parfaits	7
Hard Boiled Eggs (Dozen)	37
Seasonal Fruit Display	7
Assorted Hot Breakfast Sandwiches (Dozen)	47
House Made Biscuits and Gravy	6

Designed to compliment your breakfast selection.

Action Stations | 9 per person

Waffle Station

With your choice of Blueberries, Pecans, Chocolate Syrup, and Whipped Cream

Omelet Station

With Ham, Tomatoes, Onions, Peppers, Mushrooms, Sausage, Cheese and Spinach

Action stations may not be ordered as stand alone.

Requires a \$50 attendant fee up to 75 guests.

An additional \$25 fee per 75 guests.

breakfast

BREAKS

lunch

reception

dinner

beverage

technology



BREAKS

DELIGHT

- muffins
- juices
- nuts
- popcorn
- pretzels
- cakes
- soda
- cappuccino

BREAKS

[breakfast](#)

[BREAKS](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[technology](#)



Cookie Monster | 19

Assorted Cookies
Served with White and Chocolate Milk

Firefly Break | 22

Fresh Popped Popcorn and Cracker Jacks,
Warm Jumbo Soft Pretzels (Salted with Mustard)
Mini Corn Dogs
Root Beer Soda

Coffee and Donut Break | 19

Iced Coffees, Assorted Flavored Creamers,
Assorted Pastries and Donuts, Hot Chocolate

Nature's Snacks | 15

Mixed Nuts, Raisins and Pretzels
Trail Mix, and Granola Bars

3 o'clock Wake Me Up! | 17

Cookies, Brownies, Blondies, Bottled Water

Charge Up | 24

Assorted Energy Drinks, Kind Bars,
Assorted Candy Bars, and Whole Fruit

All breaks include coffee (regular and decaffeinated), assorted herbal teas and assorted soft drinks.

BREAKS

[breakfast](#)

[BREAKS](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[technology](#)



All-Day Beverage Package (up to 8 hours) | 18

Half-Day Beverage Package (up to 4 hours) | 9

Includes unlimited freshly brewed regular and decaffeinated coffee, herbal teas, bottled water and assorted soft drinks

The following items are Priced Individually

Assorted Regular and Diet Sodas	3.5
Bottled Water	3.5
Sparkling Mineral Water	4
Assorted Chilled Bottled Juices	4
Red Bull (Regular & Sugar Free)	6.5

The following items are Priced per Gallon

Freshly Brewed Coffee / Assorted Herbal Teas (individual)	45/3.25
Orange Juice	38
Fresh Squeezed Lemonade	32
Iced Tea – sweet or unsweet	36

BREAKS

[breakfast](#)

[BREAKS](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[technology](#)



The following items are priced per dozen

Breakfast Pastries, Breads, Muffins or Croissants | 36

Bagels with Assorted Cream Cheese | 36

Chocolate Fudge Brownies or Blondies | 28

Hot Jumbo Pretzels served with Mustard | 28

Freshly Baked Cookies | 28

Lemon Bars | 28

BREAKS

[breakfast](#)

[BREAKS](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[technology](#)



The following items are priced individually

Assorted Candy Bars | 6

Fresh Whole Fruit | 4

Granola Bars/Energy Bars | 4

Priced Per Person

Tri Colored Tortilla Chips with Salsa, Guacamole & Queso | 7

[breakfast](#)

[breaks](#)

[LUNCH](#)

[reception](#)

[dinner](#)

[beverage](#)

[technology](#)



LUNCH

ESSENCE

salads

hamburgers

fish

beef

pasta

desserts

beverages

sandwiches

LUNCH

[breakfast](#)

[breaks](#)

[LUNCH](#)

[reception](#)

[dinner](#)

[beverage](#)

[technology](#)



Grilled Chicken Breast | 29



Herb Marinated Grilled Chicken Breast with Florentine Sauce with Chef's Choice of Starch and Seasonal Vegetable

Grilled Salmon | 30



Roasted Salmon with Lemon Dill Sauce with Chef's Choice of Starch and Seasonal Vegetable

Braised Beef | 31



Tender Braised Beef with Chef's Choice of Starch and Seasonal Vegetable

Spinach Manicotti | 31

Spinach Three Cheese Manicotti with a Robust Tomato Sauce
Can be specially made Vegan with advanced notice



Served with house or Caesar salad, artisan bread, and Chef's Choice of Dessert and sweet tea. Coffee and assorted herbal tea on request.

LUNCH

[breakfast](#)

[breaks](#)

[LUNCH](#)

[reception](#)

[dinner](#)

[beverage](#)

[technology](#)



Classic Grilled Chicken Caesar Salad | 24

Chopped Romaine Lettuce, Grilled Chicken, Crostini, Parmesan Curls with a Rich Creamy Caesar Dressing

Substitute Shrimp or Beef Tenderloin | 9

Salad Duo | 25

House made Chicken Salad and Tuna Salad served on a bed of greens with a Fresh Baked Croissant

Southern Fried Chicken Salad | 24

Crispy Fried Chicken, Mixed Greens, Tomatoes, Boiled Eggs, Cheese with Choice of Dressing

Choice of the Following Dressings

Balsamic Vinaigrette, Creamy Ranch, Raspberry Vinaigrette, Bleu Cheese, Italian, Honey Mustard

Served with artisan bread, and Chef's Choice of Dessert and sweet tea. Coffee and assorted herbal tea on request.

LUNCH

[breakfast](#)

[breaks](#)

[LUNCH](#)

[reception](#)

[dinner](#)

[beverage](#)

[technology](#)



Build Your Own Box Lunch | 19

Choose From a maximum of 3 selections per event.

Served with choice of bread, choice of cheese, lettuce, tomato, and onion



Shaved Virginia Ham
Hickory Smoked Turkey Breast
Roast Beef
Chicken Salad
Tuna Salad
Pimento Cheese

Choice of Bread: Rye Bread, Wheatberry, Flour Wrap, Brioche Bun, Croissant ****Bread is not gluten free****

Choice of Cheese: Cheddar, Provolone, Swiss

Chef's Salad | 20

Seasonal Greens, Turkey, Ham and Cheddar Cheese, and Hardboiled Egg

Assorted Dressing Packets on the side



Vegetarian Garden Salad | 18

Seasonal Greens, Cucumbers, Tomatoes, Carrots

Assorted Dressing Packets on the side



All sandwiches served with potato chips, cookie, and sweet tea.

*All Sandwich Selections Will Be Individually Packaged

LUNCH

[breakfast](#)

[breaks](#)

[LUNCH](#)

[reception](#)

[dinner](#)

[beverage](#)

[technology](#)



Soup, Salad, and Potato Bar | 25

Soup du Jour

Garden Salad with Choice of Two Dressings

Tomatoes, Diced Eggs, Black Olives, Croutons, Sliced Chicken

Baked Potatoes

Served with: Butter, Sour Cream, Chives, Chopped Bacon, Cheese

Healthy Buffet | 32

Fresh Greens with Assorted Market Style Toppings and Dressings

Mediterranean Pasta Salad

Montreal Grilled Chicken

Honey Glazed Salmon

Chef's Choice Starch

Seasonal Fresh Vegetables

Central Deli Buffet | 28

Fresh Greens with Assorted Market Style Toppings and Dressings

Pasta Salad

Sliced Roasted Beef, Roasted Breast of Turkey, Ham

Served with: Cheddar, Swiss, and Provolone Cheeses, Leaf Lettuce, Tomatoes, Shaved Red Onions and Dill Pickle Spears

Assortment of Breads and Rolls and condiments to include: Yellow Mustard, Mayonnaise, Spicy Horseradish Sauce

Assorted Potato Chips

Served with Chef's Choice of Dessert and sweet tea. Coffee and assorted herbal tea on request.

*Buffets for less than 30 people will incur a fee of \$75++ for additional labor.

Buffet serve time is 1 hour

Prices are per person unless noted otherwise. A customary taxable service charge and sales tax will be added to prices.



All buffets have items that comply with dietary restrictions. For clarification on an item, please check with your Event

Manager.

LUNCH

[breakfast](#)

[breaks](#)

[LUNCH](#)

[reception](#)

[dinner](#)

[beverage](#)

[technology](#)



Fiesta Buffet | 25

Seasoned Beef and Chicken

Seasonal Vegetables

Soft Flour and Crunchy Corn Tortillas

Shredded Lettuce, Cheddar Cheese, Pico de Gallo, Guacamole, Sour Cream, Jalapenos, and Picante Sauce

Spanish Rice

Refried Beans

Served with Chef's Choice of Dessert and sweet tea. Coffee and assorted herbal tea on request.

*Buffets for less than 30 people will incur a fee of \$75++ for additional labor.

Buffet serve time is 1 hour

Prices are per person unless noted otherwise. A customary taxable service charge and sales tax will be added to prices.

Southern Feast Buffet | 32

Fresh Greens with Assorted Market Style Toppings and Dressings

Old Fashioned Slaw

Southern Fried Chicken or BBQ Chicken

Slow Roasted Hand Pulled Pork (BBQ sauce on side)

Choice of One Vegetable and One Starch: Braised Collard Greens, Southern Green Beans, Baked Macaroni & Cheese, Mashed Potatoes

Cornbread

Italian Buffet | 29

Caesar Salad

Roasted Seasonal Vegetable Medley

Choice of Two: Beef Lasagna, Chicken Parmesan, Spaghetti with Meat Sauce, or Chicken Alfredo

Garlic Bread



All buffets have items that comply with dietary restrictions. For clarification on an item, please check with your Event

Manager.

breakfast

breaks

lunch

RECEPTION

dinner

beverage

technology



RECEPTION

ESSENCE

canapes

shrimp

wraps

sushi

bruschetta

tenderloin

dim sum

oysters

cheese

RECEPTION

[breakfast](#)

[breaks](#)

[lunch](#)

[RECEPTION](#)

[dinner](#)

[beverage](#)

[technology](#)



Tomato Bruschetta	3
Prosciutto Wrapped Melon	4
Shrimp Cocktail	5
Caprese Salad Skewer	3
Anti-pasta Skewer	4
Fruit Skewer	4
Southern Style Deviled Eggs	5

Cold Hors D'oeuvres

Priced Per Piece – 25 Piece Minimum Order

Prices are per person unless noted otherwise. A customary taxable service charge and sales tax will be added to prices.

RECEPTION

[breakfast](#)

[breaks](#)

[lunch](#)

[RECEPTION](#)

[dinner](#)

[beverage](#)

[technology](#)



Spanakopita	3
Miniature Beef Wellington	6
Vegetable Egg Rolls with Thai Chili Sauce	3
Scallops Wrapped in Bacon	6
Coconut Fried Shrimp	5
Orange Cranberry Meatballs or BBQ Meatballs	3
Chicken Wings (Buffalo, Lemon Pepper, BBQ, Thai Chili, Cajun rub)	4
Chicken Tenders with Ranch and Honey Mustard	4
Pigs in a Blanket with Smokey BBQ Sauce	3
Chicken Quesadilla with Fresh Pico de Gallo	3

Hot Hors D'oeuvres

Priced Per Piece – 25 Piece Minimum Order

Prices are per person unless noted otherwise. A customary taxable service charge and sales tax will be added to prices.

RECEPTION

[breakfast](#)

[breaks](#)

[lunch](#)

[RECEPTION](#)

[dinner](#)

[beverage](#)

[technology](#)



Cheese Display | 350

Assorted International and American Cheeses, Artisan Crackers and Assorted Jams and Spreads

Vegetable Display | 275

Assorted Seasonal Vegetables with Ranch Dip

Fruit Display | 300

Assorted Fresh Fruit Display

Trays are priced per 50 guests.

RECEPTION

[breakfast](#)

[breaks](#)

[lunch](#)

[RECEPTION](#)

[dinner](#)

[beverage](#)

[technology](#)



The following items are priced per dozen

Assorted Mini Dessert Display 45

Oreo Shooters 45

Key Lime Shooters 45

The following items are priced per person

Assorted Cakes, Pies and Tarts 7

RECEPTION

[breakfast](#)

[breaks](#)

[lunch](#)

[RECEPTION](#)

[dinner](#)

[beverage](#)

[technology](#)

Shrimp and Grits Station | 23

Hand Tossed Shrimp served over fresh Carolina Grits and topped with Cajun Cream Sauce, fresh cut scallions and shredded cheese

Pasta Station | 20

Penne or Spaghetti with Marinara and Alfredo sauce, Italian Sausage, Chicken, Peppers, Onions, Mushrooms, Spinach, and Parmesan Cheese

Risotto Station | 20

Creamy Risotto served with Mushrooms, Pancetta, Peas, Spinach, Chicken, and Parmesan Cheese

Chicken & Waffles Station | 20

Marinated Crispy Fried Chicken and Fresh Golden Waffles with Warm Maple Syrup

All action stations required attendant fee of \$50 up to 75 guests.

An additional \$25 per 75 guests.

Action stations may not be ordered as stand alone.

Self-Serve Mashed Potato Bar | 19

Sweet Potato and Garlic Mashed Potatoes with Chopped Bacon, Scallions, Brown Sugar, Sour Cream, Cheddar Cheese, Candied Pecans, Chives, and Butter

Slider Station – Pick Two | 20

Pulled Pork, Crab Cake, Fried Chicken, Beef with Bleu Cheese and Caramelized Onion or BBQ Pulled Pork
Served with Homemade Potato Chips

RECEPTION

[breakfast](#)

[breaks](#)

[lunch](#)

[RECEPTION](#)

[dinner](#)

[beverage](#)

[technology](#)

Carving Stations

Prime Rib (Serves 40) | 525

Horseradish Sauce and Rolls

Roasted Young Turkey Breast (Serves 35-40) | 500

Cranberry Aioli and Rolls

Roasted Pork Loin (Serves 35-40) | 450

Apple Bourbon Butter and Rolls

Roasted Beef Tenderloin (serves 25) | 550

Au Jus and Rolls



All carving stations required attendant fee of \$150 up to 75 guests. An additional \$25 per 75 guests.

RECEPTION

[breakfast](#)

[breaks](#)

[lunch](#)

[RECEPTION](#)

[dinner](#)

[beverage](#)

[technology](#)

Greystone Package | 40

Fruit Display

Vegetable Display

Cheese Display

Choice of **3** Hot or Cold Hors D'Oeuvres

Sweet Tea and Water

Ambassador Package | 50

Fruit Display

Vegetable Display

Cheese Display

Choice of **4** Hot or Cold Hors D'Oeuvres

Choice of 1 Carving Station **OR** 1 Action Station

Sweet Tea, Lemonade and Water

Embassy Package | 60

Fruit Display

Vegetable Display

Cheese Display

Choice of **6** Hot or Cold Hors D'Oeuvres

Choice of 1 Carving Station **AND** 1 Action Station



[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[DINNER](#)

[beverage](#)

[technology](#)



DINNER

FLAVOR

salads

fish

poultry

beef

desserts

beverages

DINNER

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[DINNER](#)

[beverage](#)

[technology](#)



Soup Enhancements for

Dinner Buffets

Priced Per Person

Soup | 4

Broccoli & Cheese

Chili

Tomato Bisque

Minestrone

DINNER

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[DINNER](#)

[beverage](#)

[technology](#)



Salads

Included in Menu Price

Caesar Salad

Romaine Lettuce, Croutons, Parmesan and Caesar Dressing

Garden Salad



Greens, Cucumbers, Julienned Carrots and Tomatoes

DINNER

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[DINNER](#)

[beverage](#)

[technology](#)



6 oz. Petit Filet and 4oz. Roasted Salmon | 53



Served with demi and Lemon Dill Sauce and Chef's Choice of Starch and Seasonal Vegetable

6 oz. Petit Filet and 6oz. Grilled Chicken | 51



Served with Demi and White Wine Sauce and Chef's Choice of Starch and Seasonal Vegetable

Served with house or Caesar salad, artisan bread, and Chef's Choice of Dessert and sweet tea. Coffee and assorted herbal tea on request.

Grilled Chicken Breast | 38



Grilled Chicken Breast with White Wine Sauce and Chef's Choice of Vegetable and Starch

Braised Beef Short Rib | 47



Braised Short Rib with Chef's Choice of Vegetable and Starch with Demi-Glace

Beef Tenderloin | 52



Beef Tenderloin with Chef's Choice of Vegetable and Starch with Demi-Glace

Grilled Atlantic Salmon | 41



Grilled Atlantic Salmon with Chef's Choice of Vegetable and Starch with Lemon Herb Sauce

DINNER

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[DINNER](#)

[beverage](#)

[technology](#)



Tuscan Dinner Buffet | 45

Orzo Pasta Salad

Caesar Salad

Creamy Chicken Marsala

Braised Beef in Red Wine Sauce

Rosemary Garlic Parmesan Red Skin Potatoes

Garlic Bread

Chefs Assortment of Cakes and Pies

Southern Feast Buffet | 42

Fresh Greens with Assorted Market Style Toppings and Dressings

Old Fashioned Slaw

Southern Fried Chicken, BBQ Chicken or Baked Chicken

Slow Roasted Hand Pulled Pork (BBQ sauce)

Choice of 3 of the following: Braised Collard Greens, Southern Green Beans, Baked Macaroni & Cheese, House Made Creamed Corn, Dirty Rice, Candy Yams, Succotash, Yukon Mashed Potatoes, or Sweet Potato Souffle

Cornbread



All buffets have items that comply with dietary restrictions. For clarification on an item, please check with your Event Manager.

Served with Chef's Choice of Dessert and sweet tea. Coffee and assorted herbal tea on request.

*Buffets for less than 30 people will incur a fee of \$75++ for additional labor.

Buffet serve time is 1 hour

Prices are per person unless noted otherwise. A customary taxable service charge and sales tax will be added to prices.

DINNER

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[DINNER](#)

[beverage](#)

[technology](#)

Greystone Dinner Buffet | 46 for 2 Entrée's, 49 for 3 Entrée's

Choice of 1 Starch and 1 Vegetable

Served with Fresh Greens with Assorted Market Style Toppings and Dressings
Artisan Rolls

Entrée Choices:

Citrus Chicken (Bone in)
Baked Chicken
Southern Fried Chicken
Beef Stew
Braised Beef with Mushroom and Marsala
Chopped Steak with Sautéed Onions and Mushrooms
Glazed Pork Chops
Smothered Loin Chops
Southern Fried Catfish
Blackened Tilapia with Cajun Cream Sauce

Starch Choices:

Macaroni & Cheese
Yellow Rice
Wild Rice Pilaf
Mashed Potatoes
Potatoes Au Gratin
Creamy Cheese Grits

Vegetable Choices:

Green Beans
Roasted Carrots
Mixed Vegetables
Collards
Creamed Corn

Served with Chef's Choice of Dessert and sweet tea. Coffee and assorted herbal tea on request.

*Buffets for less than 30 people will incur a fee of \$75++ for additional labor.

Buffet serve time is 1 hour

Prices are per person unless noted otherwise. A customary taxable service charge and sales tax will be added to prices.



All buffets have items that comply with dietary restrictions. For clarification on an item, please check with your Event Manager.

DINNER

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[DINNER](#)

[beverage](#)

[technology](#)

Paradise Island Buffet | 48 for 2 Entrée's, 52 for 3 Entrée's

Choice of 1 Starch and 1 Vegetable

Choice of: Hawaiian Slaw, Mango Black Bean Salad, or Pineapple Corn Salad

Served with Hawaiian Rolls

Entrée Choices:

Caribbean Jerk Chicken
Jamaican Jerk Chicken
Hawaiian Ham
Mojo Pork
Jamaican Beef Stew
Caribbean Coconut Stewed Beef
Hawaiian Beef
Rasta Pasta

Starch Choices:

Peas and Rice
Caribbean Rice
Yams
Spam Fried Rice

Vegetable Choices:

Cabbage
Okra
Fried Plantains

Add On's:

Hawaiian Style Whole Roasted Pig (40-50lbs) | 650
Chicken Skewers (25) | 100
Steak Skewers (25) | 100
Veggie Skewers (25) | 100
Oxtails | 7 (per person)

Served with Chef's Choice of Dessert and sweet tea. Coffee and assorted herbal tea on request.

*Buffets for less than 30 people will incur a fee of \$75++ for additional labor.

Buffet serve time is 1 hour

Prices are per person unless noted otherwise. A customary taxable service charge and sales tax will be added to prices.



All buffets have items that comply with dietary restrictions. For clarification on an item, please check with your Event Manager.

DINNER

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[DINNER](#)

[beverage](#)

[technology](#)

Carolina Barbeque Buffet | 42 for 2 Entrée's, 48 for 3 Entrée's

Choose 3 Sides

Served with Fresh Greens with Assorted Market Style Toppings and Dressings

Choice of: Hush Puppies, Corn Bread, or Rolls

Entrée Choices:

Pork Ribs

Brisket

Pulled Pork

Barbeque Chicken

Beef Hash

Pork Hash

Side Choices:

Baked Beans

Potato Salad

White Rice

Pasta Salad

Corn on the Cob

Collard Greens

Coleslaw

Watermelon

Mac & Cheese

Add On's:

Whole Roasted Pig (40-50lbs) | 650

Beaufort Stew (Low Country Boil) | 10 (per person)

Beef Ribs | 7 (per person)

Served with Chef's Choice of Dessert and sweet tea. Coffee and assorted herbal tea on request.

*Buffets for less than 30 people will incur a fee of \$75++ for additional labor.

Buffet serve time is 1 hour

Prices are per person unless noted otherwise. A customary taxable service charge and sales tax will be added to prices.



All buffets have items that comply with dietary restrictions. For clarification on an item, please check with your Event Manager.

DINNER

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[DINNER](#)

[beverage](#)

[technology](#)

Oriental Buffet | 42 for 2 Entrée's, 48 for 3 Entrée's

Choice of 3 Sides

Served with Fresh Greens with Assorted Market Style Toppings and Dressings

Entrée Choices:

Pepper Steak
General Tso's Chicken
Sesame Chicken
Sweet and Sour Chicken
Mongolian Beef
Sweet and Sour Pork

Side Choices:

Jasmine Rice
Fried Rice
Lo Mein
Vegetable Eggrolls
Asian Mixed Vegetables
Spicy Asian Zucchini
Asian Style Broccoli

Served with Chef's Choice of Dessert and sweet tea. Coffee and assorted herbal tea on request.

*Buffets for less than 30 people will incur a fee of \$75++ for additional labor.

Buffet serve time is 1 hour

Prices are per person unless noted otherwise. A customary taxable service charge and sales tax will be added to prices.



All buffets have items that comply with dietary restrictions. For clarification on an item, please check with your Event Manager.

breakfast

breaks

lunch

reception

dinner

BEVERAGE

technology



BEVERAGE

ENJOY

martinis
champagne
margaritas
red wine
white wine
beer
non-alcoholic

BEVERAGE

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[BEVERAGE](#)

[technology](#)

Liquor



Tier One | 7

Vodka
Gin
Rum
Tequila
Bourbon
Triple Sec
Scotch
Brandy
Dry Vermouth
Sweet Vermouth

Conciere
Conciere
Conciere (silver)
Conciere (silver)
Conciere
Conciere

Tier Two | 8

New Amsterdam
Gordon's
Don Q Cristal
Camarena (silver)
Jim Beam
DeKuyper
Grant's
E&J
Carpano Dry
Carpano Classico

Tier Three | 9

Ketel One
Hendrick's
Bacardi Superior
Casamigos Repo
Maker's Mark
Cointreu
Johnnie Walker Black
Courvoisier VSOP
Carpano Dry
Carpano Classico

Beer | 7

Bud Light, Coors Light, Miller Lite, Michelob Ultra, Blue Moon, Heineken, Truly

Bar Service Based on Consumption

Prices are per person unless noted otherwise. A customary taxable service charge and sales tax will be added to prices.

BEVERAGE

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[BEVERAGE](#)

[technology](#)



Wine

Tier One | 7

Cabernet Sauvignon
Pinot Noir
Merlot
Chardonnay
Sauvignon Blanc
Pinot Grigio
Prosecco
Red Blend
Rose
White Zinfandel
Moscato

Sycamore Lane
Maggio
Sycamore Lane
Sycamore Lane
Maggio
Sycamore Lane

Tier Two | 8

Chloe
Chloe
Chloe
Chloe
Chloe
Chloe
Chloe
Chloe

Tier Three | 9

Decoy
Argyle
Benziger
Copain
Rodney Strong
Banfi San Angelo
La Marca
Troublemaker

M by Minuty
Innocent Bystander
(pink)

Bar Service Based on Consumption

Prices are per person unless noted otherwise. A customary taxable service charge and sales tax will be added to prices.

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[TECHNOLOGY](#)



TECHNOLOGY

FLAWLESS

lights
camera
action

TECHNOLOGY

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[TECHNOLOGY](#)



LCD Meeting Room Projection Package | 475

LCD Packages Include: HD Projector, Screen for Appropriately Sized Room, Projector Table, Power Strip, Extension Cord, HDMI/VGA Cable

LCD Meeting Room Support Package | 300

Support Package Includes: Screen for Appropriately Sized Room, Projector Table, Power Strip, Extension Cord, HDMI/VGA Cable

6' x 6' Screen Front Projection | 100

8' x 8' Screen Front Projection | 150

10' x 10' Pull Up Screen Front Projection | 175

9' x 12' Fast Fold Front/Rear Projection | 200

LCD Projector | 350

includes av table, cords, and sound

Laptop – Windows OS | 195

Laptop – MAC OS | 295

Wireless Laptop Remote | 100

60" Flat screen LCD TV | 350

VGA or HDMI Splitter | 100

25' | 50' | 100' VGA Cable (15 pin) | 25 | 35 | 50

25' | 50' | 100' HDMI Cable | 35 | 45 | 60

Extension Cord | 10

Power Strip | 10

120/220 Volt Power Box | 300

AV Tech/Hour (3 Hr Min) | 75

Flipchart with Post-It Pad | 45

Dry Erase Board – 6' | 50

Easel | 10

TECHNOLOGY

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[TECHNOLOGY](#)



4-Channel Audio Mixer	50
6-Channel Audio Mixer	75
16-Channel Audio Mixer	100
House Sound Patch	50
Microphone – Wired	45
Microphone – Wireless Handheld	125
Microphone – Wireless Lavalier	150
Microphone Stand (floor/tabletop)	10
Podium (standing/tabletop)	10

Standard Wireless Internet (Flat Fee, up to 15mbps)	150
Premium Wireless Internet (Flat Fee, up to 100mbps)	250
Prem. Wired Internet (Per Connection, up to 100mbps)	350
Polycom Speaker Phone	150
Local Phone Connection	30
6' Exhibit Booth (no power)	35
6' Exhibit Booth (with power)	55
8' Exhibit Booth (no power)	40
8' Exhibit Booth (with power)	60
Dance Floor – Small (16'x16')	100
Dance Floor – Medium (20'x20')	200
Dance Floor – Large (24'x24')	300
Staging (4'x8' Riser)	25
Pipe And Drape (per foot)	10
Banner Hanging	25
Up Lighting	50

TECHNOLOGY

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[TECHNOLOGY](#)

HSIA Capability

The Embassy Suites Columbia-Greystone has ample internet bandwidth whether you are giving a presentation or whether you would like to support multiple devices per attendee.

\$40 per connection and goes down to \$15 per connection over 150 people.
Flat rates are available

Hybrid Meeting Package

Present to and audience at the hotel or anywhere in the world

Package Includes:

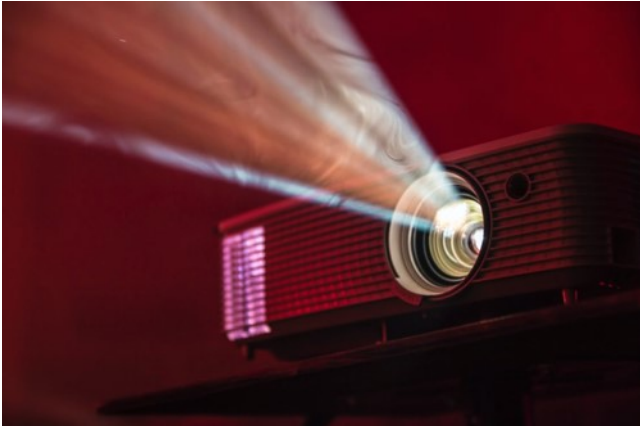
Hi Definition LCD projector

Lavalier Microphones

Increased Bandwidth per internet connection (up to 10 Mbps per connection)

Packages Begin at \$2,500

Video conference capabilities are available and are designed and priced based on your meeting needs



[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[technology](#)

[INFO](#)



INFORMATION

ENJOY

Q&A

FAQ

Policies

INFORMATION

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[technology](#)

[INFO](#)

*Hotel will only prepare meals for 3% over guaranteed guest count

*For general sessions and meetings, Hotel will not overset by more than 5% of the guaranteed meal counts

*All menu choices and estimated guest counts are due no later than ten (10) days prior to event. **Final guest and meal count guarantees are due by 12pm, three business days prior to the event.** If final counts are not provided at this time, Hotel will order based on original estimated count.

***Hotel can not guarantee meal pricing until forty-five (45) days prior to event.**

*Multiple entrée choices from the banquet menu are available for groups of fifty guests or more.

Fore meals with multiple entrée choices, group must provide estimated entrée counts ten (10) days prior to event and final meal and entrée counts three business days prior. Group is responsible for providing identification for guest selection, such as a colored ticket to be placed at their seat. (Suggestions: Red = Beef, Yellow = Chicken, Blue = Fish, Green = Vegetarian). All meals will be charged \$4 extra per person.

*Special dietary needs (vegan, gluten free, etc.) must be ordered in advance. Group is responsible for providing identification for their guests.

*With the exception of wedding cakes and certain pre-approved ethnic foods, produced in a licensed professional kitchen, all food and beverages served or consumed must be provided by the Hotel.

*Buffets for less than 30 people will incur a fee of \$75++ for additional labor.

*Buffet serve time is 1 hour

*Children's pricing is available for children ages 4-12:

Chicken Tenders and French Fries or Hamburger and French Fries for \$18++

Children ages 4-12 would receive \$5 off buffet pricing

INFORMATION

[breakfast](#)

[breaks](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[technology](#)

[INFO](#)

*All set up and meeting room needs must be communicated to your Sales and Events Services Manager no less than ten (10) days prior to the event. Changes to room setups made within forty-eight hours of the event will be subject to a \$200 change fee.

*Set up times for meal functions: Tables, chairs and linens will be placed and ready by the setup time contracted. Servers arrive two hours prior to start of function and will begin to set napkins, china, glassware, and silver at this time. Should you require the room to be set fully prior to this, please contact your Sales and Events Services Manager; additional labor fees will apply.

*The following linen is available at no charge:

Tablecloths and skirting – white or black

Napkins – white or black

Specialty linen may be ordered at an additional cost

*Hotel can provide basic table stanchions and table numbers on a complimentary basis upon request

*White glove service is available at an additional \$40++ per server

*Hotel will provide one complimentary room refresh per meeting. If more are required, a fee may apply.

*Coat check fees: \$200 up to 300 guests, \$350 over 300 guests

*FedEx Group and UPS Air/UPS Ground have to be scheduled for pickup by the client wishing to ship. This service IS NOT PROVIDED by the hotel.

*All personal belongings must be removed at the end of your event. Hotel is not responsible for damage or loss resulting from non-removal of personal belongings.

*Setup or teardown of any rented linen or decorations will incur a \$250++ labor charge