

CATERING MENU

THE WILLCOX

HOTEL • RESTAURANT • SPA



TABLE OF CONTENTS



BREAKFAST

Breakfast Buffet and Boards.....	3
Brunch Buffet.....	4
Plated Brunch.....	5
Morning or Afternoon Breaks	6

LUNCH

Boxed Lunches.....	7
Working Lunch Buffet.....	8
Lunch Buffet.....	9
Plated Lunch.....	10
Afternoon Tea.....	11

WEDDINGS

Bridal Suite Menu.....	12
Groomsmen Suite Menu	13

DINNER

Hors d'Oeuvres	14
Platters	15
Dinner Buffet	16
Cook Out Menu.....	17
Plated Dinner.....	18
Specialty Stations.....	19

AFTER PARTY

Late Night Menu.....	24
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DRINKS

Signature Cocktails	25
Fun Beverages	26
Group Bar Packages	27
Bar Set Up Information	28

DETAILS

Banquet Information	29
The Willcox Mobile Kitchen.....	30

BREAKFAST BUFFET AND BOARDS

Buffets: for groups of 20 or more; Boards: for groups of 10

CONTINENTAL BREAKFAST \$16pp++

Fresh seasonal fruit (V) (GF)

Freshly baked breakfast pastries (V)

Assorted granola bars (V)

Individual yogurt cups (V)

Orange and apple juice

Regular and decaf coffee

BREAKFAST BUFFET \$26pp++

Fresh seasonal fruit (V) (GF)

Freshly baked breakfast pastries (V)

Greek yogurt and granola (V)

Applewood smoked bacon

Cheesy yellow grits (V) (GF)

Scrambled eggs (V) (GF)

Belgian waffles and maple syrup (V)

Orange and apple juice

Regular and decaf coffee

BREAKFAST BOARDS

BAGEL \$200++

Toasted bagels, smoked salmon, crispy bacon, sliced tomato, red onion, avocado, whipped cream cheese

WAFFLE \$160++ (V)

Belgian sugared waffles, compotes, fresh berries, whipped cream, chocolate chips, toasted nuts, whipped butter, maple syrup

BANANA BREAD AND FRUIT \$120++ (V)

Housemade banana bread, whipped honey butter, preserves, fruit and berries

CROISSANTS AND BERRIES \$120++ (V)

Freshly baked croissants, jams and preserves, Nutella, fresh berries

CHEESY BREAKFAST CASSEROLE \$180++ (VO)

Creamy hash brown potatoes, sausage, eggs, warm biscuits, butter

CHICKEN AND BISCUITS \$180++

Fried chicken and jalapeño biscuits, bourbon maple syrup, bacon jam



BRUNCH BUFFET

For groups of 20 or more

Choice of 2 entrées \$30pp++

Pricing includes: breakfast pastries, fresh seasonal fruit, ice tea and coffee service

ENTRÉES

Country Ham Eggs Benedict hollandaise, arugula, English muffin (VO)

Egg Frittata spinach, green onions, cherry tomato, cheddar cheese (V) (GF)

Fried Chicken with Belgian Waffle Vermont maple syrup (VO)

Cheesy Grit Casserole sausage, egg, warm biscuits, butter (VO)

Belgian Waffle fruit compote, whipped cream, Vermont maple syrup (V)

Shrimp and Grits jumbo shrimp, chorizo butter, cherry tomatoes, creamy stone ground grits (GF)

Baked Shells ricotta, garlic herb tomato sauce (V)

Scrambled Eggs thick cut applewood smoked bacon, cheesy yellow grits (GF)



PLATED BRUNCH

For groups of 20 or more

Choice of three entrées \$30pp++

Pricing includes: breakfast pastries, fresh seasonal fruit, ice tea and coffee service

ENTRÉES

Chocolate Chip Triple Stack Pancakes banana, whipped cream, maple syrup (V)

Brioche French Toast pastry cream, fruit compote, maple syrup (V)

Smoked Salmon Avocado Toast thick cut whole grain bread, avocado, poached egg, microgreens (VO)

Country Ham Eggs Benedict English muffin, arugula (VO)

Shrimp and Grits jumbo shrimp, chorizo butter, cherry tomatoes, creamy stone ground grits (GF)

Mushroom and Egg Toast scrambled eggs, Parmesan, sourdough toast (V)

Chicken and Bibb Lettuce Salad chicken salad in a light vinaigrette atop Bibb lettuce (GF)





MORNING OR AFTERNOON BREAKS

For groups of 20 or more
Choice of 3 snacks per tray \$12pp++

MIX AND MATCH

Kettle potato chips (V) (GF)

Power trail mix (V)

Selection of popcorn (V) (GF)

Selection of pretzels (V)

Freshly baked cookies (V)

Carrot, celery, peanut butter, cream cheese (V)

Sliced fruit, Greek yogurt, honey (GF)

Granola and protein bars (V) (GF)

FINGER SANDWICHES

Cucumber, egg salad, or pimento cheese

Smoked salmon and herb cream,

Ham and Dijon mustard or chicken salad

\$4 pp++

BEVERAGE STATION

Includes juices, sodas, tea, coffee

2–4 hours: \$6pp++

5 or more hours: \$10pp++

A LA CARTE

Coffee by the carafe \$25++

Lemonade by the carafe \$22++

Juice by the carafe \$14++

Iced tea by the carafe \$20++

Assorted soft drinks \$3++

Still water \$3++

Sparkling water \$4++

BOXED LUNCHES

Minimum of 15 guests, \$18pp++

Choose up to two

All sandwiches come with chips and a cookie

Classic Club Gruyère, shaved smoked ham, bacon, lettuce, tomato, country white bread

The Willcox Chicken Salad citrus herb mayo, arugula, brioche bread

Roast Turkey muenster cheese, avocado, lettuce, basil aioli, country white bread

Grilled Seasonal Veggies herbed goat cheese, roasted pepper aioli, arugula, focaccia (V)

Housemade Pimento Cheese lettuce, tomato, bacon, country white bread (VO)

ADD DRINKS

Canned soda \$3pp++

Sparkling water \$4pp++

Bottled water \$3pp++





WORKING LUNCH BUFFET



For groups of 20 or more

Choice of soup or salad, and sandwich station \$25pp++

Choice of soup, salad, and sandwich station \$30pp++

Pricing includes: iced tea and coffee service, choice of two sandwiches

SOUPS

Soup of the Day

Tomato and Basil (V) (GF)

Potato, Bacon and Cheddar (GF)

Chicken Noodle

SALAD

Caesar Salad baby gem lettuce, crisp bacon, garlic crouton and Parmesan, Caesar dressing (GFO)

Mixed Green Salad vegetables, ranch or balsamic vinaigrette dressing (V) (GF)

Pasta salad cherry tomatoes, corn, black beans, red onion, cilantro and Monterey Jack (V)

Southern Potato Salad mustard and pickles (V) (GF)

Caprese tomato, mozzarella, basil (V) (GF)

SANDWICH STATION Choice of two sandwiches

Classic Club Gruyère, shaved smoked ham, bacon, lettuce, tomato, country white bread

The Willcox Chicken Salad citrus herb mayo, arugula, brioche bread

Roast Turkey muenster cheese, avocado, lettuce, basil aioli, country white bread

Grilled Seasonal Veggies herbed goat cheese, roasted pepper aioli, arugula, focaccia (V)

Housemade Pimento Cheese lettuce, tomato, bacon, country white bread (VO)

DESSERT Additional \$4pp++

Sliced Seasonal Fruit

Assorted Cookies

Chocolate Brownies





LUNCH BUFFET

For groups of 20 or more

Choice of one starter, two entrees \$26pp++

Pricing includes: bread rolls and butter, iced tea and coffee service

STARTERS

Soup of the Day

Little Gem Salad toasted bread crumb, fresh shaved parmigiano reggiano, Caesar dressing (GF)

Mixed Local Lettuce shaved garden vegetables, balsamic vinaigrette (V) (GF)

Arugula Salad toasted almonds, red onions, goat cheese dressing (V) (GF)

ENTRÉES

Stuffed Shells ricotta, tomato and herb sauce (V)

Seared Salmon fresh seasonal vegetables, dill and lemon butter sauce (GF)

Grilled Chicken roasted sweet potatoes, rosemary jus (GF)

Roasted Pork Loin herb potatoes, whole grain mustard sauce (GF)

Shrimp Pasta creamy basil pesto, cherry tomato, parmesan

DESSERT (additional \$4pp++)

Lemon Bars

Cookies

Brownies

PLATED LUNCH

For groups of 20 or more

Choice of 2 courses for \$26pp++

Choice of 3 courses for \$32pp++

Pricing includes: bread rolls and butter, iced tea and coffee service

STARTERS

Soup of the Day

Mixed Green Salad shaved garden vegetables, balsamic vinaigrette (V) (GF)

ENTRÉES

Choice of two

Risotto cacio e pepe, spinach (V) (GF)

Grilled Chicken Picatta lemon butter caper sauce, seared asparagus, blistered tomatoes, Carolina Gold rice

Roasted Salmon Filet lemon, broccoli, herb orzo, creamy ricotta

Carbonara applewood smoked bacon, garden peas, parmesan cream sauce cream, herbs

DESSERT

New York Cheesecake berry compote, vanilla whipped cream

Chocolate Bundt Cake chocolate sauce, fresh berries, whipped cream



— AFTERNOON TEA —

For Groups Of 20 Or More | \$40pp++

This Menu Includes:
A Selection of Tea Sandwiches,
Freshly Baked Scones, and Petite Desserts

TEA SANDWICHES

Cucumber, cream cheese, dill, and mint on white bread

Pimento Cheese, whole-grain bread

Egg Salad, white bread

Smoked Salmon, lemon butter sourdough

SCONES

Freshly-Baked Plain and Raisin Scones, served warm with traditional clotted cream and strawberry preserves.

DESSERTS

Luscious Lemon Finger, buttery shortbread crust with tangy lemon custard

Pecan Tart, rich and buttery tart filled with sweet, caramelized pecans

Apple Lattice, spiced apples, topped with a flaky lattice crust

Assorted Macarons

TEA SELECTIONS

Choose any three

Chamomile Citron

Moroccan Mint

English Breakfast



BRIDAL SUITE MENU

Platter pricing based off 10 guests

BAGEL \$200pp++

Toasted bagels, smoked salmon, crispy bacon, sliced tomato, red onion, avocado, whipped cream cheese

WAFFLE \$160pp++ (V)

Belgian sugared waffles, compotes, fresh berries, whipped cream, chocolate chips, toasted nuts, whipped butter, maple syrup

BANANA BREAD AND FRUIT \$120pp++ (V)

Housemade banana bread, whipped honey butter, preserves, fruit and berries

CROISSANTS AND BERRIES \$120pp++ (V)

Freshly baked croissants, jams and preserves, Nutella, fresh berries

CHEESY BREAKFAST CASSEROLE

\$180pp++

Creamy hash brown potatoes, sausage, eggs, warm biscuits, butter (VO)

CHICKEN AND BISCUIT \$180pp++

Fried chicken and jalapeño biscuits, bourbon maple syrup, bacon jam

FINGER SANDWICHES \$120pp++ (choose 2)

Cucumber, smoked salmon and herb cream, pimento cheese, chicken salad or ham and Dijon mustard

CHARCUTERIE AND CHEESE \$140pp++

Selection of European and domestic cheeses, dried and cured meats, dried fruits, nuts, accompanied by mustard, assorted crackers and flatbreads

ADD ON BEVERAGES

Bubbles Bar, variety of fruit purées and house bubbles \$18++

Orange Juice by the carafe \$14++

Coffee, The Willcox blend of decaf and regular coffee \$25++

Water, still or sparkling bottled \$3++



GROOMSMEN SUITE MENU

Platter pricing based off 10 guests

COBB SALAD \$160pp++ (GF)

romaine lettuce, hard boiled egg, cherry tomatoes, red onions, avocado, blue cheese, crispy bacon pieces, grilled chicken breast

BLT \$140pp++

toasted brioche bread, crispy bacon, sliced tomatoes, romaine lettuce, mayonnaise

SOUTHERN \$160pp++

soft white bread, pimento cheese, sliced tomatoes, chicken salad, bacon onion jam, romaine lettuce

ALL AMERICAN \$140pp++

cheeseburgers, hamburger buns, lettuce, tomato, red onion, pickles, mustard, mayo, ketchup

CHICKEN WINGS \$200pp++

BBQ and buffalo chicken wings, celery, carrots, ranch and blue cheese dressing

ADD ON BEVERAGES

Beer, selection of international and domestic \$12pp++

Bubbles Bar, variety of fruit purées and house champagne \$18pp++

Coffee, The Willcox blend of decaf and regular coffee \$25++

Water, still or sparkling bottled \$3++



HORS D'OEUVRES

20 piece minimum, price is per piece

COLD

Tomato Bruschetta, shallot, garlic, basil, red wine

vinegar \$3pp++ (V)

Avocado Sesame Cone avocado mousse,

petite cilantro \$3pp++ (V)

Hummus Crudite creamy hummus on cucumber round,

cherry tomato \$3pp++ (V) (GF)

Mozzarella, Tomato, Prosciutto Skewer \$3pp++ (GF)

Jumbo Shrimp Cocktail \$4pp++

Prosciutto, Brie and Fig Jam Crostini \$4pp++

Southern Chicken Salad pickle relish, white country

bread \$4pp++

Tuna Poke fresh yellowtail tuna, ponzu, avocado, taro

chip \$5pp++

Deviled Egg \$4pp++ (V) (GF)

Pimento Cheese Crostini \$4pp++ (V)

Roast Beef truffle aioli, pickled onion, Parmesan

crisp \$4pp++ (GF)

Goat Cheese candied kumquat, rosemary,

crostini \$4pp++

Pringle crème fresh, caviar, chive \$12pp++

HOT

Pigs in a Blanket smoked links, puff pastry \$3pp++

Spanakopita spinach and cheese phyllo parcels \$3pp++ (V)

Mini Crab Cake \$4pp++

Thai Chicken Skewer peanut sauce \$3pp++

Cordon Bleu Balls \$3pp++

Beef Meatball romesco, pickled pepper \$6pp++

Cajun BBQ Shrimp Skewers \$3pp++ (GF)

Sausage Stuffed Mushroom \$4pp++ (GF)

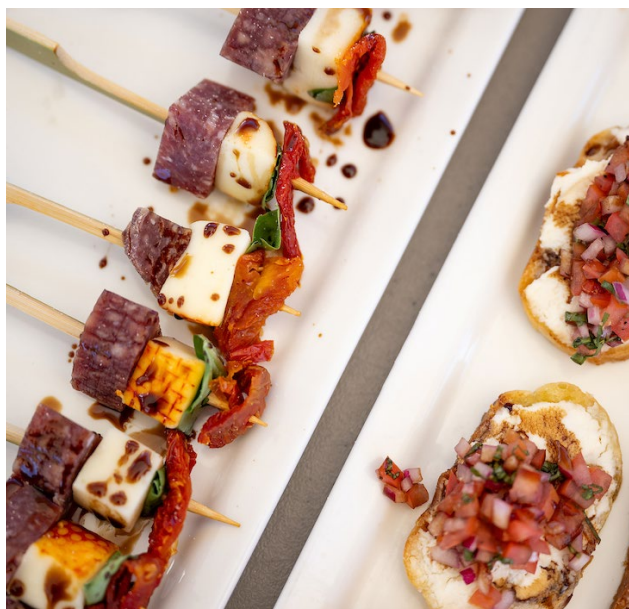
Fried Mac and Cheese Lollipops \$3pp++

Crispy Mozzarella Ravioli with marinara \$3 pp++

Shrimp and Andouille Fritter with remoulade \$5pp++

Lamb Lollipop with romesco sauce \$8pp++

Cheddar stuffed potato jalapeno, chives \$4pp++



PLATTERS

Based on 20 guests; Price is per platter

Chicken Liver Paté with port wine gelée, melba toasts \$75++

Crudités Selection hummus and ranch, grilled pita \$55++ (V)

Roasted Beef Tenderloin baguette, mustards, horseradish crème \$350++

Poached Salmon Fillet lemon herb sauce, red onion, capers, melba toast \$150++

Cold Smoked Salmon pickled onion, everything bagel spread, bagel chips \$200++

Country Ham Platter Benton's smoky mountain country ham, aged cheddar pimento cheese, rolls, bread and butter pickles \$150++

Taco cabbage, lemon tajin, tandoori chicken, pickled red onion, zagg, radish \$120++

Grilled and Roasted Seasonal Vegetables \$120++ (V) (GF)

Cheese selection of European and domestic, accompanied with fresh and dried fruits, nuts, spreads and a selection of crackers and flatbreads \$200++ (V)

Charcuterie paté, prosciutto, and a selection of cured meats and salami, accompanied with mustards, pickles, chutney and a selection of crackers and flatbreads \$200++

Mixed Cheese and Charcuterie \$250++

Shrimp (#5) poached jumbo shrimp, cocktail and remoulade sauce, lemon \$175++ (GF)

Selection of Sliders 20 sliders per platter \$120++

- **Beef Slider:** beef slider, The Willcox Sauce, cheddar cheese, brioche bun
- **Chicken Slider:** breaded chicken breast, aged cheddar pimento cheese, brioche bun
- **Pulled Pork Slider:** pork tossed in Carolina Gold BBQ sauce, coleslaw, brioche bun
- **Falafel slider:** pickles, tahini (V)
- **Buffalo chicken slider:** fried chicken tender tossed in buffalo sauce, blue cheese slaw

Seasonal Fruit selection of seasonal fruit and berries, yogurt honey sauce \$75++ (V) (GF)

Chocolate chocolate truffles, chocolate brownies, chocolate and sea salt tarts, double chocolate cookies, strawberries \$100++ (V)

Cookies chef's whim of a selection of cookies (30 cookies, 10 of each) \$80++ (V)

Brownies chef's selection of brownies \$80++ (V)



◆ DINNER BUFFET ◆

For groups of 20 or more

Choice of one salad, two entrées and one dessert \$48pp++

Choice of two salads, two entrées and two desserts \$58pp++

Choice of two salads, three entrées and two desserts \$68pp++

Pricing includes: bread rolls and butter, iced tea and coffee service

SALAD

Mixed Baby Lettuce tomato, cucumbers, carrots, radish, balsamic vinaigrette (V) (GF)

Wedge Salad bacon, red onion, egg, tomatoes, blue cheese, blue cheese dressing (GF) (VO)

Greek Salad romaine lettuce, cucumber, red onion, tomato, olives, oregano, feta dressing (V) (GF)

Arugula Salad toasted almonds, red onion, goat cheese dressing (V) (GF)

ENTRÉES

Stuffed Shells ricotta, creamy tomato and herb sauce (V)

Bone-In Chicken Breast asparagus, chimichurri sauce (GF)

Roasted Pork Tenderloin sautéed brussel sprouts, natural jus (GF)

Red Wine Braised Beef Shortrib whipped Yukon gold potatoes (additional \$4pp++) (GF)

Grilled Salmon asparagus, dill crème fraîche, crispy capers (GF)

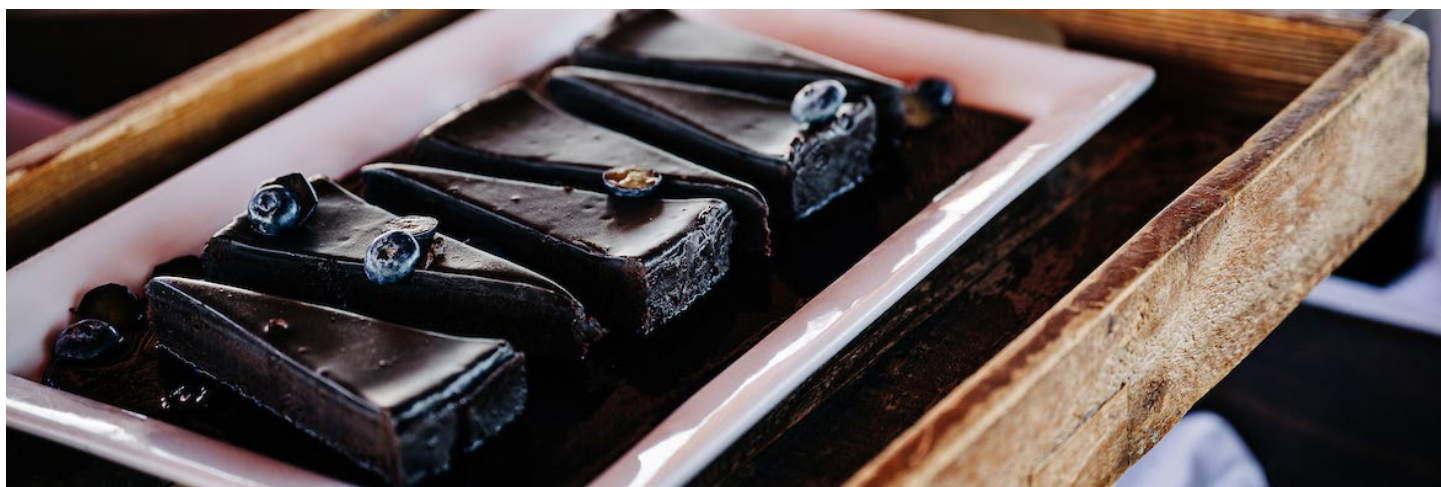
DESSERT

New York Cheesecake berry compote, vanilla whipped cream

Chocolate Caramel Tart cream, chocolate shaving

Chocolate Mousse Cups, cookie crumble

Lemon Meringue Pie, whipped cream



COOK OUT MENU

For groups of 20 or more

Choice of one salads, two meats, two side dishes and one dessert \$55pp++

Pricing includes: iced tea and coffee service

BREAD

Jalapeño and Cheddar Cornbread (V)

SALADS

Baby Potato Salad hard boiled eggs, celery, mayo, herbs (GF) (V)

Mixed Green Salad vegetables, ranch or balsamic vinaigrette dressing (GF) (V)

Southern Pasta Salad cherry tomatoes, corn, black beans, red onion, cilantro, Monterey Jack (V)

Blue Cheese Coleslaw cabbage, Danish blue cheese, carrots, celery, vinegar (GF) (V)

Seasonal Salad inspired by seasonal produce

MEATS

Smoked Beef Brisket (GF)

Smoked Pork Butt Carolina Gold BBQ sauce (GF)

Grilled Whole Chicken broken down into individual parts, dry rubbed in herbs and spices (GF)

Sausages Andouille, bratwurst, chicken and chipotle sausage

SIDES

Braised Collard Greens (GF) (VO)

Mexican Style Street Corn Salad (GF) (V)

Three Cheese Mac and Cheese (V)

Baked Beans (GF) (VO)

Baked Potato sour cream, scallion (GF) (V)

DESSERTS

Pecan Pie caramel drizzle, whipped cream

Dutch Apple Pie whipped cream

Fresh Seasonal Fruit Tarts

Chocolate Cake fresh raspberries, cream



PLATED DINNER

For groups of 20 or more

Choice of one soup or salad, two entrées and one dessert \$50pp++
Choice of one soup, one salad, two entrees and two desserts \$60pp++
Choice of one soup, two salads, three entrees and two desserts \$70pp++
Pricing includes: bread rolls and butter, iced tea and coffee service

SOUP

She Crab chives

Low Country braised collards, sausage, heirloom beans, and celery (VO)

Tomato Basil croutons, basil pesto (V) (GFO)

Loaded Potato aged cheddar, smoked bacon, scallions (VO)

PETITE SALAD

Arugula Salad toasted almonds, red onion, beets, goat cheese dressing (V) (GF)

Mixed Greens cherry tomato, cucumber, and house vinaigrette (V) (GF)

Little Gem Caesar baby gem lettuce, crisp bacon, garlic crouton and Parmesan, Caesar dressing (GFO)

Wedge Salad bacon, red onion, tomatoes, blue cheese dressing (VO) (GF)

Caprese tomato, mozzarella, basil, olive oil, balsamic (V)

ENTRÉES

Pork Tenderloin Boursin mashed potatoes, roasted haricot vert, and rosemary jus (GF)

Salmon Filet fresh herb orzo, asparagus, sugar snap peas, lemon feta sauce

Roasted Bone-In Chicken Breast

grilled squash, roasted cherry tomato, Israeli couscous, lemon beurre blanc

Mushroom Ravioli grilled broccolini, parmesan, roasted garlic cream sauce (V)

NY Strip Steak served medium, roasted asparagus, Yukon potatoes, beef jus (GF)

CAB Beef Tenderloin served medium, potato Parmesan croquette, baby spinach, mushroom and caramelized onions, brandy sauce
(Additional \$8pp++)

DESSERT

NY Style Cheesecake strawberry compote, whipped cream

Flourless Chocolate Torte roasted hazelnuts, salted caramel sauce, cream (GF)

Tiramisu chocolate sauce, biscotti crumble

Lemon Meringue Pie, strawberry purée, whipped cream



SPECIALTY STATIONS

For groups of 50 or more

Stations are created to offer a variety of unique options for your guests.

A station on its own is not intended to replace a dinner entrée

CRUDITÉ STATION (V) (GF)

selection of fresh vegetables served in individual cups with ranch dressing or variety of dipping sauces \$6pp++

CHIPS AND DIPS STATION (V) (GF)

sweet potato and potato chips, roasted corn, guacamole, French onion dip \$8pp++

CHEESE AND ANTIPASTO STATION

variety of domestic and international cheeses, selection of nuts, fresh and dried fruits, chutneys and/or jams, sliced meats, marinated, roasted, grilled and pickled vegetables, spreads, olives, crackers and crisp breads \$12pp++

SALAD STATION (V)

spring salad with baby spinach served with cherry tomatoes, cucumber, carrot, red onion, blue cheese crumbles, diced cheddar, croutons, roasted nuts and seeds, house vinaigrette, ranch dressing, and balsamic vinaigrette \$6pp++

SEAFOOD STATION (GF)

poached shrimp, poached salmon, crab claws, oysters on the half shell. Served with accompanying sauces and condiments. \$22pp++

Add ons: Scallop Ceviche MP, Crusted Tuna MP



PASTA STATION (vo)

cheese-filled shells with a tomato basil sauce, Parmesan cheese and pine nuts and penne pasta in a rosé vodka sauce with chicken and spinach \$10pp++

MASHED POTATO STATION

creamy mashed potatoes served with sour cream, scallions, white cheddar cheese, blue cheese, chives, crispy bacon \$8pp++

SLIDER STATION

Choose 3 of the following, minimum of 20 of each slider \$6pp++

Beef Slider The Willcox sauce, cheddar cheese, brioche bun

Chicken Slider breaded chicken breast, aged cheddar pimento cheese, brioche bun

Pulled Pork Slider pork tossed in Carolina Gold BBQ sauce, coleslaw, brioche bun

Falafel Slider pickles, tahini (v)

Buffalo Chicken Slider fried chicken tender tossed in buffalo sauce, blue cheese slaw

Reuben Slider corned beef, Swiss cheese, sauerkraut and Russian dressing



MEXICAN STATION

Warm flour tortillas, hard taco shells, lime, cilantro marinated chicken, seasoned ground beef, pickled jalapeños, Monterey jack, lettuce, pico de gallo, sour cream, guacamole, tomatillo salsa verde, salsa roja, corn chips \$10pp++

NEAPOLITAN STATION with OLIVE OIL BAR

Fresh mozzarella stuffed meatballs braised in tomato and basil sauce, garlic and Parmesan pizza bread, sundried tomato pesto and olive oils and vinegars from around the world, fresh crusty sourdough baguette, selection of olives and Parmesan cheese \$15pp++

SOUTHERN COMFORT STATION (V)

Traditional shrimp and grits \$10pp++

Pimento Mac and Cheese \$7pp++

CHICKEN AND WAFFLE STATION

Belgian waffle, southern fried chicken, chili maple syrup
OR

Belgian waffle, fresh berries, chocolate chips, whipped cream, maple syrup \$12pp++ (V)



CHEF ATTENDED STATIONS

CARVERY STATION

\$100 fee per chef

Prime Rib served medium, warm baguettes, horseradish cream, fried onion rings \$18pp++

New York Strip served medium, warm baguettes, horseradish crème, fried onion rings \$15pp++

Honey Glazed Ham honey mustard, fresh biscuits \$12pp++

Herb Roasted Pork Loin brown sugar and brandy roasted apples, warm rolls \$12pp++

PASTA STATION

\$100 fee per chef

Guests enjoy the excitement of our Chef preparing a combination of your favorite pasta dishes right before your eyes. Three cheese ravioli and penne pasta served with tomato basil and alfredo sauces with guests personal choice of accompaniments: red bell pepper, red onion, sundried tomato, mushroom, grated Parmesan, blue cheese crumbles, shrimp, grilled chicken \$15pp++





DESSERT SPECIALTY

STATIONS

For groups of 50 or more

DONUT STATION

A selection of donuts \$6pp++

S'MORES STATION

Graham crackers, chocolate bars, jumbo marshmallows, roasting sticks \$8pp++

CHEF'S DESSERT TABLE

Macaroons, key lime pie, chocolate eclairs, cannoli, miniature assorted cheesecakes, chocolate torte and profiteroles \$10pp++

BROWNIE AND ICE CREAM

Our double chocolate fudge brownie served with vanilla ice cream. Toppings include: chocolate sauce, whipped cream, maraschino cherries, caramel sauce, roasted almonds \$15pp++

LEMON BAR STATION

Homemade lemon and lemon cheesecake bars, miniature lemon tarts, blueberries and vanilla cream, limoncello lemonade \$10pp++

CHEF ATTENDED DESSERT STATIONS

\$100 fee per chef

ICE CREAM SUNDAE STATION

Served with maraschino cherries, rainbow and chocolate sprinkles, whipped cream, mini marshmallows, chocolate chips and chocolate sauce

Choose two flavors from the following ice creams: vanilla, chocolate, cookies and cream, French vanilla, mint chocolate chip, salted caramel \$12pp++

BANANAS FOSTER

Observe firsthand as one of our chefs make an individual portion of bananas foster using banana liquor, brown sugar, dark rum, butter and a touch of cinnamon. \$15pp++



LATE NIGHT

Minimum of 20 people

Passed menu options for after-party celebrations

- Pimento Grilled Cheese Sandwich \$4pp++ (V)
- American Burger Slider \$6pp++
- Pulled Pork Slider \$6pp++
- Fried Chicken Slider \$6pp++
- Mini Chicago Dogs \$5pp++
- Steak Tacos \$6pp++
- Fried Mac and Cheese Lollipops \$3pp++
- Regular French Fries \$3pp++ (V)
- Parmesan Truffle Fries \$3.50pp++ (V)
- Mini Vanilla or Chocolate Milkshakes \$4pp++





SIGNATURE COCKTAIL LIST



Pricing varies depending on bar package and length of time served.

FOREVER FRENCH 75

Gin, fresh lemon juice, simple syrup, champagne, garnished with a lemon twist

HOW SWEET IT IS

Lavender infused simple syrup, prosecco, garnished with a lavender sprig

THE SPARKLING NANDINA

Prosecco, pomegranate liquor, cranberry, triple sec, orange juice, garnished with thyme

SIGN, SEALED, AND DELIVERED

Vodka, homemade limoncello, ginger beer, muddled lemon, garnished with a lime and mint

BLUSHING BRIDE

Fresh strawberries, powdered sugar, Rosé Wine, club soda, garnished with a strawberry

GRINNING GROOM

Muddled blackberries, lemon juice, thyme sprig, simple syrup, whiskey, lemon lime sparkling water, garnished with a frozen blackberry

MINT-TO-BE-MOJITO

Choose your Mojito

Pair your favorite seasonal fruit with rum, lime juice, soda water, and mint

THE AIKEN MULE

Choose your Mule

Pair your favorite seasonal fruit with vodka, lime juice, and fever tree ginger beer

THE PERFECT PEAR

Pear vodka, lemon verbena simple syrup, fresh lemon juice, champagne, garnished with a lemon verbena leaf

MARRY ME MARGARITA

Choose whether you like your margarita spicy or sweet!

Reposado tequila, Cointreau, fresh lime juice, agave nectar, garnished with a sliced jalapeno or lime wedge, salt or sugar rim

MINI DRINKS

MINI COKE BOTTLES

with Bourbon or Rum

MINI MOET CHAMPAGNE BOTTLES



FUN BEVERAGES

BOURBON AND CIGAR BAR

50 or more guests

Let us delight you with a variety of beautiful handcrafted bourbons, rye, and whiskeys to taste through at your own leisure, paired with the perfect cigar. Starting at \$900++.

HOT CHOCOLATE BAR \$10pp++

Hot chocolate made with Belgian chocolate and local milk, whipped cream, marshmallows, chocolate shavings, chocolate drizzle, cinnamon, and cocoa dust.

CREATE YOUR OWN MIMOSA \$12pp++

Ice cold champagne with fruit purees and fresh fruit or let us make your fruit purees into fruit ice cubes to drop into your bubbly goodness on a hot day.

BLOODY MARY BAR \$18pp++

Whether it's spicy or sweet, you be the judge! Our Bloody Mary bar offers a pepper and regular vodka, Bloody Mary mixes, and condiments so you and your guests can create the perfect elixir.

OLD FASHIONED BAR \$950++

A classic cocktail that needs no introduction. Enjoy making your own Old Fashioned with a variety of whiskeys, bitters, and sugar to put your own spin on this prohibition era cocktail. Looking to add a little flair? Asked about our Smoked Old Fashioned.

MULE OR MARGARITA BAR AQ

Whether you like your mule Kentucky or Moscow, your margarita spicy or sweet, our specialty bars can tickle everyone's fancy! Bars include a variety of fresh seasonal fruit, purees, and garnishes.

WINE TASTING AQ, 20 or more guests

The relationship between food and wine is a sensory journey of tastes, flavors, attitudes, feelings, and chemistry. Let us pair wine that complements your menu.

AFTER DINNER \$14pp++, 20 or more guests

Enjoy freshly brewed counter culture coffee with an array of delightful warmers such as Baileys whiskey, Amaretto, Frangelico, Kahlua, caramel and vanilla syrups, whipped cream.



GROUP BAR PACKAGES

For parties of 20 or more guest

CALL BAR

Tito's, Bombay Gin, Bacardi Select Rum, Cuervo Tequila, Dewar's and Jim Beam. House red and white wine, domestic bottle beer only.

FULL BAR

2 hours \$22pp++
3 hours \$28pp++
4 hours \$35pp++

BEER AND WINE ONLY

2 hours \$17pp++
3 hours \$23pp++
4 hours \$30pp++

PREMIUM BAR

Kettle One Vodka, Bombay Sapphire Gin, Bacardi Rum, CasaMigos, Johnnie Walker Red, Makers Mark Bourbon. Sommelier's choice of red and white wine and a selection of domestic and imported beers.

FULL BAR

2 hours \$26pp++
3 hours \$33pp++
4 hours \$39pp++

BEER AND WINE ONLY

2 hours \$22pp++
3 hours \$28pp++
4 hours \$35pp++

TOP SHELF BAR

Grey Goose, Plymouth Gin, Patron Silver, Meyers Rum, Johnny Walker Black, Bulleit Bourbon. Sommelier's choice of red and white wine and a selection of craft beers.

FULL BAR

2 hours \$34pp++
3 hours \$44pp++
4 hours \$54pp++

BEER AND WINE ONLY

2 hours \$29pp++
3 hours \$37pp++
4 hours \$45pp++

CHAMPAGNE TOAST *Toast based on 4 ounces*

House Champagne Toast \$6pp++

Premium Toast \$15pp++



BAR PACKAGES

Bar Package includes two domestic beers, two import/craft beers (Premium or Top Shelf) two red wines, two white wines, and a sparkling wine.

Mixers included with bar packages:

- Orange juice
- Grapefruit juice
- Pineapple juice
- Cranberry juice
- Lime juice
- Club soda
- Tonic water
- Ginger beer
- Olive juice
- Coke
- Sprite
- Ginger ale
- Lemons
- Oranges
- Limes
- Olives

BAR SET UP

\$100 set up fee for on-site events

\$200 set up fee for off-site events

Alcohol pricing based on consumption or paid as cash bar

BAR SET UP *One bartender per 50 guests*

\$100 per additional bartender on-site events

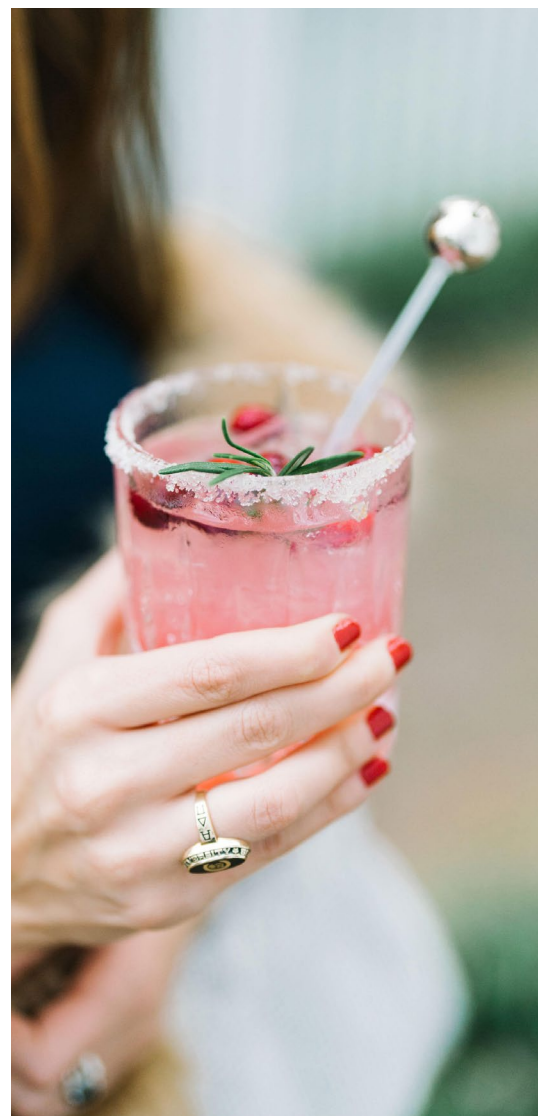
\$200 per additional bartender off-site events

NON-ALCOHOLIC

Includes juices, sodas, iced tea, coffee. Additional beverages can be added and priced upon request

2 to 4 hours \$6pp++

5 or more hours \$10pp++



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FOOD AND BEVERAGE

The Willcox Restaurant is the exclusive caterer for all private events at our event venues. The only exclusion to this would be specialty cakes. Due to health code policies and limited space, perishable items left at our facility, will be removed from the property, if other arrangements aren't made.

EVENT ROOMS

Our event rooms can be booked through our catering department based on availability. Our event rooms do not have room rental fees but do have food and beverage minimums. Please contact our catering team to inquire about the different event room minimums.

MENUS

Our catering menus are designed by our executive chef with the highest food quality and food trends in mind. Because we know our guest have unique taste, we also offer the service of creating completely customized menus upon request.

GUARANTEES

Two weeks prior to your event date you will receive a banquet event order from our catering department. One week prior, we request to be given the final guaranteed number of guest that will be attending the event. If a final guarantee is not provided, the estimated guarantee on the banquet event order will serve as a final guarantee. The final charge will be the guaranteed amount of guests, or the actual attendance, whichever is greater.

PRE-ORDERS

For groups of 30 guests or more we require pre-orders for guests attending to ensure your event runs smoothly and in a timely manner.

SERVICE CHARGE AND SALES TAX

All private events will incur a 9% sales tax, 14% state liquor tax, and a 22% service charge. We also ask that all private event bills be paid for on one check. If your group is tax-exempt please provide appropriate paperwork at the time of booking.

LIABILITY

The Willcox is not responsible for damage or loss of any merchandise or valuables belonging to guest prior, during, or after a private event. Guest will be responsible for any damage done to the facilities during the event.



THE WILLCOX MOBILE KITCHEN

The Willcox Mobile Kitchen was born from a simple yet ambitious vision: to bring the elevated dining experience of our restaurant beyond the walls of the hotel. With the Mobile Kitchen, The Willcox catering team has the ability to go above and beyond to deliver not only exceptional cuisine but also a fully immersive experience—from plated surf and turf dishes to interactive stations featuring Southern comfort foods and artisanal olive oils, to seafood towers and late-night Chicago dogs—creating unforgettable moments for you and your guests. Whether it's an intimate dinner party, a grand wedding, a corporate event, or a party just because, this off-site catering service is designed to accommodate menus and gatherings of all sizes with style and sophistication.





KATHERINE GRANTHAM

DIRECTOR OF CATERING AND EVENTS

100 COLLETON AVE SW • AIKEN, SC 29801

(P) 803.648.1898 • (F) 803.648.6664

KGRANTHAM@THEWILLCOX.COM • THEWILLCOX.COM

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