

AN INTIMATE AFFAIR

THE PARLOR COLLECTION



THE WILLCOX

HOTEL • RESTAURANT • SPA



INTIMATE WEDDING PACKAGE



THE COUPLE AND FRIENDS

(up to 38 guests)



AN INTIMATE AFFAIR

Starting at \$2,500 + \$82 per guest

Includes:

- Exclusive use of the Hunt Room & Library for your ceremony and reception
- Wedding Officiant
- Willcox Wedding Coordinator
- Bridal Bouquet, Groom's Boutonniere, and Wedding Cake Flowers
- Hors d'oeuvres and a three-course plated dinner
- Customized two-tier Wedding Cake with champagne toast
- Event tables, chairs, and fine white linens and napkins
- Rose petal turndown, chocolate truffles, and a bottle of champagne for the Bride & Groom on their wedding night.
- Breakfast in bed for the Newlyweds the morning after the wedding.



Not included:

- Overnight Room Rates are not included. A one night minimum stay is required.
- Photography
- Hair & Makeup
- Processional/Recessional Musicians
- Alcohol
- Tax and Gratuity (9% sales tax, 14% liquor tax, 22% gratuity)

No exchanges or credits will be provided for unused package items. Additional floral arrangements can be added for an additional fee. Cake is customized with icing flavors and texture options. A menu will be provided for you to make selections for you and your guests.

PLATED DINNER MENU



Choice of four passed Hors D'oeuvres

Choice of soup, salad, three entrees, wedding cake \$82pp++

(This menu includes ice tea, coffee, rolls and butter, champagne toast)



Hors D'oeuvres: Choice of four



COLD

- **Tomato Bruschetta**, shallot, basil, red wine vinegar (V)
- **Mozzarella, Tomato, Prosciutto Skewer** (GF)
- **Jumbo Shrimp Cocktail**
- **Prosciutto, Brie and Fig Jam Crostini**
- **Devilled Egg** (V) (GF)
- **Roast Beef, truffle aioli, pickled onion, parmesan crisp** (GF)
- **Hummus Crudite**. creamy hummus on cucumber round, cherry tomato (V) (GF)

HOT

- **Pigs in a Blanket**, smoked links, puff pastry
- **Mini Crab Cake**
- **Thai Chicken Skewer**, peanut sauce
- **Sausage Stuffed Mushrooms** (GF)
- **Fried Mac and Cheese Lollipops**
- **Crispy Mozzarella Ravioli** with marinara (V)
- **Cheddar stuffed Potato**, jalapeno, chives (V)

Plated Dinner First Course

SOUP: CHOICE OF ONE

- **Tomato parmesan**, basil pesto
- **She crab**, chives (seasonal)
- **Creamy chicken and vegetable**
- **Beef, onion and thyme**, cheesy crouton
- **Chilled gazpacho**

Plated Dinner Second Course

SALADS: CHOICE OF ONE

- **Caesar salad**, parmesan, bacon, garlic croutons, caesar dressing
- **Baby spinach salad**, apple, cranberry, walnuts, pomegranate molasses vinaigrette
- **Baby mixed leaf salad**, garden vegetables, balsamic dressing
- **Arugula, parmesan salad**, hazelnuts, lemon olive oil dressing
- **Organic Wedge salad**, Nueske bacon, red onion, egg, blue cheese crumbles, cherry tomatoes, blue cheese dressing

Plated Dinner Third Course

ENTREE: CHOICE OF THREE

- **Salmon filet**, asparagus, roasted cherry tomato, couscous, lemon beurre blanc
- **Market fish**, white beans, zucchini, fennel and artichoke, salsa verde
- **Roasted chicken**, braised lentils, seasonal vegetables, natural jus
- **CAB Beef Tenderloin**, au gratin, mushroom, au poivre sauce (Additional \$6pp++)
- **Pork Tenderloin**, seared pork tenderloin served with a rich and tangy mustard sauce, accompanied by creamy, cheesy grits, caramelized Brussels sprouts, and sweet, roasted long carrots

Plated Dinner Fourth Course

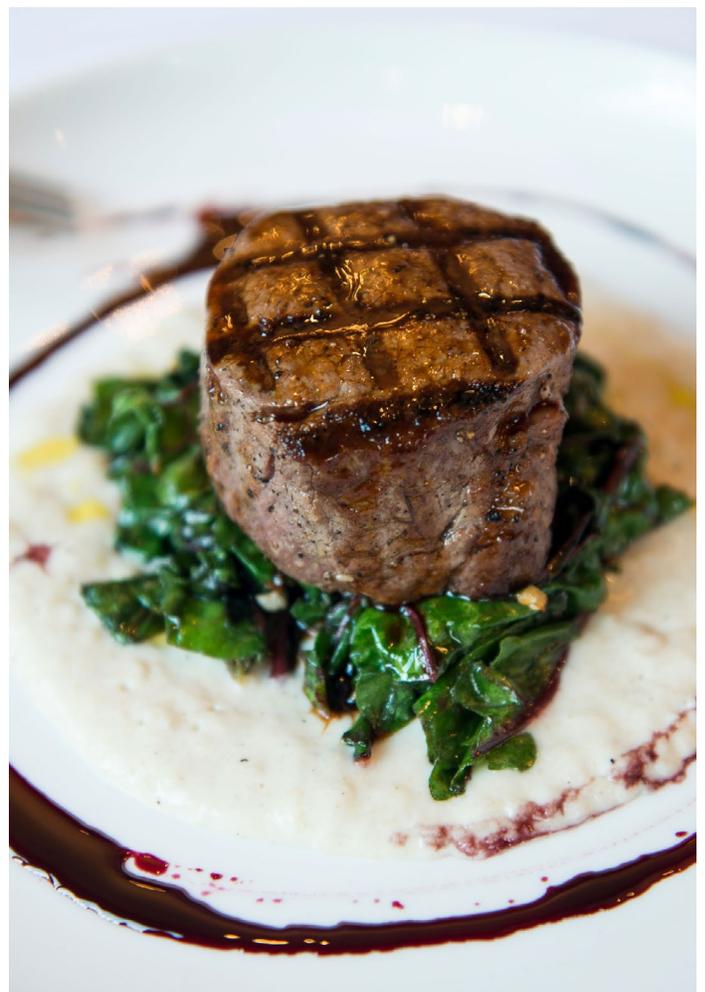
WEDDING CAKE: CHOICE OF ONE FLAVOR & ONE TEXTURE

FLAVOR:

- **Almond Cake**, vanilla buttercream icing
- **Chocolate Cake**, vanilla buttercream icing
- **Pound Cake**, vanilla buttercream icing
- **Red Velvet Cake**, vanilla buttercream icing
- **Vanilla Cake**, Vanilla buttercream

TEXTURE:

- **Smooth**, both tiers
- **Horizontal Stripes**, both tiers
- **Vertical Stripes**, both tiers
- **Rustic Spackle**, both tiers
- **Naked**, both tiers



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