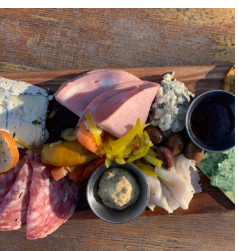




at

eighteen  hundred  
DRAYTON

1800 Drayton Rd | Drayton, SC 29333  
864.278.0210 | 1800drayton.com



# Pricing

## SATURDAY

- Draper Hall, \$3250
- The Opening Room, \$1250
- The Grand Lawn, \$1750
- The Drayton Plaza, \$750
- The Drayton Venue, \$3750
- The Drayton Venue and The Grand Lawn, \$4750
- The Private Dining Room at Dray, \$250

## FRIDAY OR SUNDAY

- Draper Hall, \$2750
- The Opening Room, \$1050
- The Grand Lawn, \$750
- The Drayton Plaza, \$750
- The Drayton Venue, \$3250
- The Drayton Venue and The Grand Lawn, \$4250
- The Private Dining Room at Dray, \$250

## MONDAY - THURSDAY

- Draper Hall, \$2250
- The Opening Room, \$950
- The Grand Lawn, \$1250
- The Drayton Plaza, \$600
- The Drayton Venue, \$2750
- The Drayton Venue and The Grand Lawn, \$3250
- The Private Dining Room at Dray, \$150

## DAY EVENTS

*Before 4:00 pm | Excludes Saturday*

- Draper Hall, \$1000
- The Opening Room, \$800
- The Drayton Venue, \$2000
- The Private Dining Room at Dray, \$150

The room rental fee pays for the exclusive use of the room for your event for a twelve-hour time period. There are additional room fee charges if the event lasts longer than twelve hours.

# The Venue



## THE OPENING ROOM

*Seats:* Up to 56 seated or  
100 standing

*Featured AV:* 70" Smart TV

*Perfect for:* Intimate lunches or  
dinners, corporate  
training, presentations,  
and cocktail receptions.



## DRAPER HALL

*Seats:* Up to 220 seated or  
350 standing or theater style

*Featured AV:* Two large  
projection screens

*Perfect for:* Ceremonies,  
receptions, corporate events, musical  
performances, viewing parties.



## THE BOBBIN ROOM

*Seats:* Up to 30

*Featured AV:* 70" Smart TV

*Perfect for:* Intimate dinners, wine  
tastings, board meetings,  
or family celebrations.



## DRAYTON PLAZA

*Seats:* 250

*Features:* Firepit & Bar

*Perfect for:* Casual events, wedding  
ceremonies, pre-function receptions, or  
comfortable gatherings.



## THE PRIVATE DINING ROOM

*Seats:* Up to 45 people

*Featured AV:* 70" Smart TV

*Perfect for:* Intimate lunches or  
dinners, parities, meetings.



THE GRAND LAWN is a 20,000  
square foot lawn. This venue can be  
tented and air conditioned, creating an  
elegant venue for your wedding reception,  
charity function, or business reception.

# Breakfast & Brunch Station

## *Sunshine in the Morning \$14/person*

assorted fresh baked croissants,  
fresh fruit including berries & seasonal melon,  
greek yogurt with fresh fruit puree & toppings,  
fresh orange, cranberry, and grapefruit juices,  
freshly brewed regular and decaf coffee

## *Down Home \$13/person*

bread with jams & butter, scrambled eggs, bacon, sausage,  
grits, home fries, fresh orange, cranberry, and  
grapefruit juices, freshly brewed regular and  
decaf coffee

## *Biscuits and Gravy \$14/Person*

fresh baked biscuits with country sausage gravy,  
scrambled eggs, bacon, breakfast potatoes, fresh fruit display,  
fresh orange, cranberry, and grapefruit juices,  
freshly brewed regular and decaf coffee

## *Huevos Rancheros \$14/Person*

bacon, chorizo sausage, scrambled eggs, shredded cheese,  
breakfast potatoes, jalapeno, red onion, diced tomato,  
pico de gallo, guacamole, crema, roasted corn,  
flour tortillas, hot sauce

## *Omelette \$15/person*

chef attended and made to order with choices of:  
swiss, cheddar, mozzarella, feta,  
spinach, tomatoes, jalapenos, mushrooms, peppers, onions,  
ham, bacon, sausage, pulled pork,  
garlic, pesto, parsley, sriracha, salsa

## *French Toast Bar \$13/person*

thick sliced french toast with choice of toppings:  
mixed berry compote, whipped cream, lemon curd,  
sauteed apples, candied pecans, bacon,  
powdered sugar, maple syrup

*Parfait Bar \$9/person*

plain greek yogurt, with choice of toppings:  
granola, flaxseed, seasonal fruit, chia seeds, honey

*Mini Additions*

croissants \$5 | pancakes \$4 | avocado toast points \$6  
french toast shooter \$7 | parfait shooter \$6  
baked brie bites with figs \$7  
bacon \$3 | sausage \$3 | potatoes \$2  
fruit \$5 | french toast \$5 | scrambled eggs \$4

*A La Carte Items*

*Hand Helds \$9/person*

bacon, sausage, potatoes, biscuits

*Breakfast Burrito \$9/person*

chorizo, eggs, pepperjack, pico de gallo, gaucamole

*Egg Sandwich \$9/person*

cheddar cheese and canadian bacon on brioche roll

*English Muffin Sandwich \$7/person*

sausage and scrambled eggs, american cheese

*Avocado Toast \$9/person*

pico de gallo

*Bottomless Mimosa & Bellini Bar \$15/person*

fresh squeezed orange juice, grapefruit juice,  
cranberry juice, peach nectar, pama juice with  
prosecco or brut champagne

*Bloody Mary & Maria Bar \$9/drink*

charleston bloody mix, zing zang mix, clamato juice,  
pickled okra, bacon, shrimp, pearl onions, olives,  
celery, pickled jalapeno, pepperoncini, pickle spears,  
lemon, lime, pepper vodka, tito's vodka, el jimador tequila

# Lunch Buffet

## *Garden & Gun Table \$18/person*

field green salad with green apple, almonds, gorgonzola, golden raisins & red wine vinaigrette | panzanella salad with beans, roasted peppers, onion, chick peas, fresh rosemary, basil, diced tomato, garlic and focaccia red wine vinaigrette | penne with sausage, garlic, olive oil, fresh herbs | grilled umami marinated flank steak, roasted rosemary potatoes, asparagus and prosciutto | choice of dessert

## *Picnic on the Plaza \$19/person*

classic caesar salad, garlic croutons, white anchovy, shaved parmesan | grilled skewers of marinated chicken and sausage, steak, bell peppers, mushrooms and red onion with pesto sauces | baked cod putanesca with olives, tomatoes, capers and garlic | sautéed broccolini with pancetta | choice of dessert

## *Backyard BBQ \$17/person*

slow smoked barbecue pork, carolina cole slaw, home made pickles, carolina mac & cheese, soft brioche rolls, farmers market tossed salad with assorted dressings | choice of dessert

## *A Southern Lunch \$19/person*

buttermilk battered chicken pieces fried to perfection, southern style potato salad, creamy cole slaw, marinated vegetable salad, fresh baked biscuits, southern green beans with bacon, choice of dessert

## *The Beef \$16/person*

sliced roast beef, au jus, provolone cheese, caramelized onions, rolls, pickles, potato salad, tossed salad, brownies

# Build your Box

## Choose Your Entree

Wrap or Sandwich | \$13.49 per box

### *Turkey Club*

turkey, american cheese, bacon, lettuce, tomato, mayonnaise

### *Roast Beef*

pepper jack, tomato, red onion, lettuce, horseradish, dijon, mayonnaise

### *Chicken Caesar*

grilled chicken, romaine, croutons, classic caesar dressing

### *Veggie Wrap | Vegan*

roasted peppers, zucchini, onions, garlic, organic greens, sesame vinaigrette

## Choose your side

pasta salad | potato salad | housemade kettle chips  
garden salad with choice of ranch, champagne vinaigrette, caesar

## Choose Your Dessert

blondie | double chocolate brownie | chocolate chip cookie

# Build your Buffet

*Select 1* Fried Chicken \$16 | Grilled Flank Steak with Chimichuri \$19  
BBQ Pork \$19 | Baked Salmon with Champagne-Lemon Butter \$21  
Grilled Chicken Breast with Mushroom Cream Sauce \$19

*Select 2* Macaroni Salad | Potato Salad | Cole Slaw |  
Greenbeans with Red Onions and Champagne  
Vinaigrette | Tomato and Cucumber Salad

*Select 1* House Made Magic Cookie Bars | Caramel  
Blondies | Double Chocolate Brownies | Cannoli & Tiramisu  
Seasonal Cobbler | Strawberry Shortcake

# Break Snacks

## *Good Morning Drayton* \$6.75/person

sliced fresh fruit display, fresh baked selection of baked goods, bagels & toaster, whipped cream cheese and butter, juices

## *Revitalizer* \$6.75/person

drayton power bars: dried cherry almond, assorted mini muffins, whole apples, bananas, oranges, chopped fruit salad

## *The Health Nut* \$6.75/person

hummus and pita chips, fig bars, vegetable display with avocado cilantro ranch, pb&j energy bites, mango coconut energy bites, mixed nuts

## *The Wake Up Call* \$6.75/person

salted caramel chocolate chip cookies, blondies & brownies, salted pretzels, chips, granola bars

# Hand Helds

- mini white castle sliders with pickles, mustard, onions, and cheese | \$3.25

- mini pork belly slider with pickled onions and fried arugula | \$4.25

- smoked pulled pork mini slider with sesame slaw and teriyaki bbq | \$3.25

- honey fried chicken biscuit sliders with tomato bacon jam | \$4

pimento cheese blt | \$4

# Hors D'oeuvres

- assorted puff pastry  
pin wheels | \$2.25  
spinach and artichoke  
mushroom and gouda  
chorizo and mustard
- classic southern  
tomato pie | \$2.95
- mac & cheese bites | \$2.25  
white truffle and prosciutto  
pimento and sriracha  
cheesy crab and herb
- deviled egg station | \$2.25  
smoked salmon  
sriracha and smoked bacon  
avocado and jalapeno  
classic
- assorted mini quiche | \$2.25
  - lamb lollipops | \$5
  - beef wellington | \$3
- mushroom tarts | \$2.25
- buffalo chicken skewer with  
bleu cheese sauce | \$2.95
  - crab imperial  
stuffed mushrooms | \$5
- battered chicken & waffle bites  
with maple glaze | \$2.25
- candied bacon | \$3.25  
applewood smoked  
jalapeno  
smoked  
pecan
- bacon wrapped shrimp with  
horseradish mustard | \$3.25
  - prosciutto wrapped  
scallops | \$3.95
- dips and chips | \$2.50  
buffalo chicken dip  
spinach artichoke dip  
crab dip
- mini crab cakes with blistered  
corn relish, remoulade | \$2.75
  - caprese skewer with a  
balsamic glaze | \$2.25
  - spicy tuna wontons  
with cusabi | \$3.25
- fried prosciutto wrapped  
asparagus with truffle oil  
and black pepper  
parmesan vinaigrette | \$3.25

# Action Stations

Action stations are designed to be enhancements  
or combined to create a full dining experience.

## *Grazing Tables \$9/person*

cured meats, crostini, pita, roasted olives, hummus,  
assorted cheeses, pickled and fresh vegetables

## *The Noodle Bar\* \$14/person*

assorted rice and egg noodles, chicken, beef, shrimp, broccoli,  
watercress, carrots, peppers, onions, mushrooms, garlic,  
peanuts, sesame, szechuan sauce or classic  
soy-sesame glaze, handashi

## *South of the Border Quesadilla\* \$14/person*

chicken, pulled pork, manchego, cheddar, jalapeno jack cheese,  
fresh pico, guacamole, sour cream, salsa, refried beans

## *Italian Stallion Pasta Station\* \$15/person*

penne pasta and cheese tortellini tossed to order in your choice of:  
alfredo, marinara, or garlic oil  
with a selection of:  
italian cheeses, herbs, mushrooms, chicken,  
bacon, ham, assorted roasted vegetables

## *Slider Station\* \$13/person*

certified angus beef sliders, grilled to order, served on brioche  
buns with an array of toppings including, lettuce, tomato,  
pickles, red onion, roasted jalapeno, sautéed mushrooms,  
chopped bacon, fried prosciutto, chipotle ketchup,  
served with kettle chips

## *Shrimp & Grits Station\* \$14/person*

shrimp, bacon, lowcountry gravy,  
sauteed peppers and onions, scallions

*Do the Mashed Potato \$12/person*

mashed potatoes, stoned ground grits, assorted cheese, chopped bacon, scallions, herbs, sour cream whipped butter, fried leeks, hay stack onions, sausage, truffle oil, lobster cream sauce

*Tacos & Nacho Bar \$14/person*

fajita steak, chicken, queso, chorizo, assorted lettuce, slaw, onions, refried beans, cheeses, tomato, jalapeno, pico, salsa, blistered corn, sour cream guacamole, flour tortillas, nacho chips

*Raw Bar \$Market Price*

assorted chilled seafood, clams, mussels, crab claws, shrimp cocktail, lobster cocktail

*Dawg Bar \$9/person*

all beef hot dogs, kings hawaiian buns, potato rolls, onions, pickle relish, ketchup, mustard, chili, jalapeno, cole slaw, sauerkraut

*Hummus Bar \$14/person*

sweet potato, olive tapenade, roasted garlic, chimichurri, honey & fig, served with pita chips

*\*requires at least one attendant*



# *Eighteen Hundred Drayton*

*Taste of Drayton*    \$29/person

## STATIONARY HORS D'OEUVRES - CHOOSE ONE:

- baked brie and puff pastry with a french bread crostini
  - spinach & artichoke dip with pita wedges
  - parmesan crusted chicken skewers with marinara
  - pulled pork sliders with carolina slaw

## BUTLER PASSED HORS D'OEUVRES- CHOOSE TWO:

- pimento cheese blt's
- crab cakes with blistered corn relish
- mac & cheese bites: white truffle sprinkled with prosciutto, pimento and sriracha, cheesy crab bites, or traditional 4 cheese
  - classic southern tomato pie
- chorizo pinwheels, whole grain mustard

## CHEF-ATTENDED STATION AND BUFFET

- carved petite tenderloin au poivre | garden salad | roasted red potatoes | roasted vegetables | assorted dinner rolls



# Wedding Packages

The Mill \$39/person

## STATIONARY HORS D'OEUVRES - CHOOSE TWO:

- gourmet cheeses served with breads and crackers
- roasted vegetable display with pesto vinaigrette
  - chilled shrimp cocktail
- low country crab cakes with blistered corn relish
  - beef wellington
- prosciutto wrapped scallops

## BUTLER PASSED HORS D'OEUVRES - CHOOSE THREE:

- mac & cheese bites: white truffle and prosciutto, pimento and sriracha, cheesy crab, or traditional 4 cheese
  - assorted puff pastry pin wheels filled with spinach and artichoke, sausage and mustard
  - classic southern tomato pie
- pimento cheese blt's • crab cakes with blistered corn relish

## CHEF ATTENDED STATIONS

- carved petite tenderloin or pork loin served "au jus" with knotted rolls, horseradish cream, whole grain mustard | garden salad | roasted red potatoes | green beans with shallots and herbs | assorted dinner rolls

### *add-on:* TUSCAN PASTA STATION \$10/person

penne pasta and cheese tortellini tossed to order in your choice of: alfredo, marinara, or garlic oil with a selection of: steak, chicken, bacon, ham, italian cheeses, herbs, mushrooms, assorted roasted vegetables



# Dinner Buffets

## *Smoke & Mirrors BBQ \$19/person*

real smoked pork butt, carolina gold & texas bbq sauces, garlic dill pickles, cole slaw, green beans with bacon, carolina mac & cheese, sweet rolls, tomato & cucumber salad | *add-on*: smoked st. louis ribs \$7

## *County Fry \$19/person*

buttermilk battered fried chicken, fire roasted corn, yukon gold whipped potatoes, mixed green salad with assorted toppings, biscuits

## *Italian Farm House \$22/person*

parmesan crusted chicken with blistered heirloom tomatoes, penne pasta al a vodka, bowtie pasta primavera, roasted vegetables, caesar salad, garlic bread

## *The Drayton \$29/person*

roasted pork loin studded with garlic & thyme, whole grain mustard sauce, classic scallop potatoes au gratin, sauteed string beans with toasted almonds and garlic butter, farm fresh garden salad bar with assorted dressings

## *The Prime \$32/person*

slow roasted herb encrusted prime rib, sweet vidalia onion and mushroom compote, au jus, red wine demi, horseradish cream, herb roasted chicken breast with hunter sauce, fresh baked rolls & butter, roasted fingerling potatoes, roasted vegetable medley

## *Low Country Boil \$32/person*

shrimp, chicken, summer sausage, corn and potatoes, boiled in a spicy low country broth, tomato & cucumber salad, summer garden salad  
*add-on*: whole lobster, market price

## *Great Steak! \$42/person*

carved certified angus beef tenderloin, rich brandy peppercorn sauce, drayton steak sauce, grilled rosemary & thyme herb chicken breast, garlic herb roasted potatoes, sautéed asparagus, garden salad

*Add To Any Of The Above*  
*price per person*

Herbed Chicken \$6 | Baked Salmon \$7 | BBQ Chicken \$6  
Fried Chicken \$6 | Sliced Roast Beef \$8

# Desserts

## *Donut Station*    \$8/person

donut holes served with assorted toppings including toasted coconut, crumbled bacon, sprinkles, chocolate chips, assorted glazes, and sauces

## *S'mores Dessert Station*    \$9/person

build your own s'mores over an open flame with assorted cookies and chocolates

## *Strawberry Shortcake Station*    \$8/person

create your personal strawberry shortcakes by selecting from an array of gourmet items including lady fingers, pound cake bites, fresh strawberries, seasonal berries, whipped cream, raspberry and strawberry grand marnier sauces, and shaved white chocolate

## *Cheesecake*    \$8/person

mini cheesecakes, select three flavors:  
s'mores, strawberry, cookies and cream,  
chocolate chip, salted caramel, lemon blueberry, creme brulee,  
white chocolate raspberry, pumpkin spice

## *Assorted Pies and Tarts*    \$9/person

individual pies and tarts, select three flavors:  
key lime pie, caramel apple pie, cherry pie, blueberry pie,  
pumpkin pie, pecan pie, fresh peach tart, chocolate mousse tart,  
strawberry lemon tart, caramel apple tart



# Beverage Service

Dray Catering provides a variety of ways to offer beverages to your guests while staying within your budget.

*We offer three options for bar service*

**CASH** | Guests pay for their own alcoholic beverages

**CONSUMPTION** | Price is based on estimated guest average. The actual charge for the bar will be processed the night of the event based on what is actually consumed.

**OPEN** | All alcohol is included at one price, no overages will be charged nor refunds processed.

*With the above options are several variations*



## FULL HOST BAR

The host pays for all beverages with either a consumption or an open bar; there is no charge to your guests.



## HOSTED BEER, WINE, SODAS CASH COCKTAILS

The host pays for the hosted beverages, such as beer, wine, and sodas. If your guest prefers to have a cocktail, they would pay for their own drinks.



## HOSTED BAR TO SET DOLLAR LIMIT THEN SWITCH TO CASH BAR

This option has the bar hosted until a predetermined dollar limit is reached. Once that limit is reached, the bar changes to a cash bar.



## HOSTED BAR TO SET TIME LIMIT THEN SWITCH TO CASH BAR

You may select to use this option if you are planning to have a cocktail hour prior to dinner service or if you are stopping hosted drink service at the bar during dinner.

Your event specialist would be happy to  
source brands or specific wines for your event!

## Beverage Prices

Soft Drinks | \$2.00/person  
Tea, Sweet or Unsweet | \$2.00/person  
Tea, Soft Drinks | \$2.99/person

OPEN BAR  
*all inclusive*

Beer and Wine | \$25/person *up to 4 hours*  
House Liquor, Domestic Beer, Wine | \$28/person *up to 4 hours*  
Premium Liquors, Domestic and Import Beer, Wine | \$39/person *up to 4 hours*

### CONSUMPTION OR CASH PRICES

12 oz BEERS  
Domestic | \$4.00  
Import | \$5.00  
Craft | \$6.00  
Seltzer | \$5.00

LIQUOR  
House | \$7.00  
Premium | \$8.00  
Super Premium,  
*Priced Per Item*

HOUSE WINE  
\$7.00 / Glass  
\$28.00 / Bottle

HOUSE  
CHAMPAGNE  
\$29.00/bottle  
*or*  
\$4.00/Guest



*A 20% Service Charge (taxable), 6% Sales Tax, 2% Hospitality Tax, and 5% liquor tax is added to all host beverages and host bars. Dray Catering reserves the right to refuse service of alcohol to anyone.*

**\*\*Hosts and guests are not permitted to bring in their own alcohol\*\***

### BEVERAGE SERVICE LABOR CHARGES

One bartender is required per 75 guests. For cash bars, we may require extra bartenders even if the guest count is lower than 75 people. Bartender fee is \$75 per bartender.  
Additional selection of liquors, wines & beers available upon request.

### SECURITY

Security is required when alcohol is being served. One officer is required for parties up to 249. An additional officer is required for events over 250.  
Each officer is \$40/hour. We will arrange security for you.

# Late Night Snacks

## *Pretzel Bites Station \$8/person*

soft pretzel bites served with whole grain mustard, honey mustard, dijon mustard, beer cheese, cinnamon sugar and icing

## *Out to the Ball Game \$10/person*

beef sliders with caramelized onion, pulled pork sliders with carolina cole slaw

## *Fry Bar \$8/person*

brined french fries, tator tots, and waffle fries served with beer cheese, bacon, scallions, chipotle ketchup, and ranch

## *Wingin' It \$9/person*

dray's famous wings with choice of:  
teriyaki bbq, buffalo, sriracha honey, ranch, bleu cheese

## *Flatbread Station \$8/person*

flatbreads made on house made crusts, select two:  
margherita, chicken artichoke,  
goat cheese & caramelized onions, peach & balsamic,  
bbq chicken, three cheese pesto spinach,  
pear and gorgonzola, mediterranean

## *Popcorn Bar \$6/person*

cheese popcorn, caramel and bacon popcorn, and butter popcorn

## *Cookies and Milk Station \$5/person*

assorted miniature homemade cookies resting on top of shot glasses of cold milk



# How To Book

1. Contact one of our event specialists to set up an appointment to tour and discuss the vision of your event.
2. Confirm the date is available with one of our event specialists.
3. Secure your date. The deposit for all events is \$500. It is non-refundable and will be applied to the final balance.
4. Meet with your event specialist to discuss menus, beverage service, and any special needs.
5. Your event specialist will draw up a contract with estimated costs. This can always be adjusted based on changed needs, new details that arise, and any new ideas. All changes must be finalized 10 days before the event.
6. Payment schedule – 50% of the outstanding balance is due 90 days prior to the event. 50% of the remaining balance is due 30 days prior to the event (bringing the total paid to 75%). The balance is due 10 days prior to the event.
7. Meet with your event specialist to finalize your day-of itinerary, vendor coordination, and floorplan
8. Enjoy your event!





**1800 DRAYTON ROAD, SPARTANBURG, SC 29333**  
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**[WWW.1800DRAYTON.COM](http://WWW.1800DRAYTON.COM)**