



eighteen hundred
DRAYTON
CATERING • EVENTS

MEMORIES THAT LAST FOREVER
in historic elegance



Pricing

Venue discounts are extended if you use
Eighteen Hundred Drayton for your catering.

SATURDAY

- Draper Hall, \$4000
- The Opening Room, \$1900
- The Grand Lawn, \$3000
- The Drayton Plaza, \$1500
- The Drayton Venue, \$5000
- The Drayton Venue and The Grand Lawn, \$7000

FRIDAY OR SUNDAY

- Draper Hall, \$3500
- The Opening Room, \$1500
- The Drayton Plaza, \$1200
- The Drayton Venue, \$4200
- The Drayton Venue and The Grand Lawn, \$6500

MONDAY - THURSDAY

- Draper Hall, \$3000
- The Opening Room, \$1450
- The Grand Lawn, \$1750
- The Drayton Plaza, \$750
- The Drayton Venue, \$3500
- The Drayton Venue and The Grand Lawn, \$4200

DAY EVENTS

(Before 4:00 pm)

- Draper Hall, \$1500
- The Opening Room, \$1200
- The Drayton Venue, \$2500

The room rental fee pays for the exclusive use of the room
for your wedding ceremony and reception for a twelve-hour time period.
There are additional room fee charges if the event lasts
longer than twelve hours. Longer events may be accommodated for a fee.

The Venue

The venue features a variety of spaces perfect for multi-faceted events. Pre-function can be held in the Bobbin Room and the Opening Room, while Draper Hall hosts the main event. Spill out onto the Terrace or Drayton Plaza and offer comfortable mingling and conversation nooks for your guests.



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, lectures, 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: 100 standing

Features: Firepit & Bar

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

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. The lawn features a grand view of the mill pond with three water features. Fully stocked with coi and other fish, this is the focal point of this beautiful venue.

Breakfast

Sunshine in the Morning \$12/person

fresh baked croissants, chocolate and plain |
fresh fruit including berries, seasonal melon | greek
yogurt with fresh fruit purees, toppings | fresh orange,
cranberry, and grapefruit juices | freshly
brewed regular and decaf coffee

Down Home \$13/person

bread, 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

Italian Market \$14/Person

sausage and ricotta frittata with fresh herbs and sweet peppers
| garden vegetable frittata with ricotta, pecorino, fresh basil and
thyme | herbed potatoes | bread, whipped butter |
fresh fruit | fresh orange, cranberry, and grapefruit juices
| freshly brewed regular and decaf coffee

Hand Held Devices \$17/person

build your own breakfast sandwich bar: english muffins,
brioche rolls, scrambled eggs, fried eggs, cheese sauce,
bacon, sausage, sautéed vegetables, steamed spinach |
breakfast burrito: chorizo, monterrey jack, salsa, guacamole
| fresh fruit display | fresh orange juice, cranberry and
grapefruit juice | freshly brewed regular and decaf coffee

Brunch Stations

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 \$12/person

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

Mini Additions \$5 each/person

croissants | pancakes | avocado toast points | french
toast shooter | parfait shooter | deviled strawberries |
baked brie bites with figs

Bottomless Mimosa / Bellini Bar \$14/person

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

Bottomless Bloody Mary / Maria Bar \$14/person

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, 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 | house made magic cookie bars | caramel blondies | double chocolate brownies

Picnic on the Plaza \$19/person

classic caesar salad, garlic croutons, white anchovy, shaved parmesan | spiedini presentation: grilled skewers of marinated chicken and sausage, steak, bell peppers, mushrooms and red onion with modern pesto sauces | baked cod putanesca (olives, tomatoes, capers and garlic | sautéed broccolini with pancetta | cannoli, tiramisu, fresh berries

Drayton Deli \$19/person

roast beef, smoked turkey, corned beef, smoked ham, cheddar cheese, american cheese, provolone cheese, cole slaw, lettuce, tomatoes, pickles, red onion | marble rye, white bread, sour dough | classic ny style potato salad, house made chips | fresh baked apple pie with warm vanilla sauce | jumbo chocolate chip cookies

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, fresh seasonal cobbler

A Southern Lunch \$19/person

south carolina 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 | strawberry shortcake

The Bingo Ladies \$18/person

assorted tea sandwiches, cucumber and cream cheese with smoked salmon and dill | chicken & walnut with dried cranberries | ham, brie, and apple | assorted deviled eggs, smoked trout, classic, fried prosciutto | fresh chips | fresh berries | assorted tea cookies

Hors D'oeuvres

\$2.25 (unless otherwise noted)

- assorted puff pastry pin wheels filled with:
spinach and artichoke | mushroom and gouda | chorizo and mustard
 - classic southern tomato pie
 - mac & cheese bites:
white truffle sprinkled with prosciutto dust | pimento and sriracha | cheesy crab and herb
 - deviled egg station (pick 3)
smoked salmon | sriracha and smoked bacon | avocado and jalapeno | classic
 - mini quiche - assorted
 - lamb lollipops - +\$2/each
 - beef wellington
- buffalo chicken skewer with bleu cheese sauce
- battered chicken & waffle bites with maple glaze
 - candied bacon: applewood smoked | jalapeno smoked | pecan
 - bacon wrapped shrimp with horseradish mustard
 - prosciutto wrapped scallops
- dips and chips: buffalo chicken dip
 - spinach artichoke dip • crab dip
 - mini crab cakes with blistered corn relish, remoulade
 - caprese skewer with a balsamic glaze
- spicy tuna wontons with cusabi
 - fried prosciutto wrapped asparagus with truffle oil and black pepper parmesan vinaigrette

Hand Helds

\$2.95 each (unless otherwise noted)

- mini white castle sliders with burgers pickles, mustard, and onions
 - mini pork belly slider with pickled onions and fried arugula
 - sesame encrusted ahi tuna mini slider with wasabi dressing, tomato, and pickled ginger
- smoked pulled pork mini slider with sesame slaw and teriyaki bbq
 - honey fried chicken biscuit sliders with tomato bacon jam

Action Stations

Action stations are designed to be enhancements or combined to create a full dining experience. Each station requires an attendant.

Grazing Tables \$7/person

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

The Noodle Bar \$14/person

udon, ramen, lo mein, chicken, beef, shrimp, broccoli,
watercress, carrots, peppers, onions, mushrooms, garlic,
peanuts, sesame, quail eggs, szechuan sauce or classic
soy-sesame glaze

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 | 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

Belgium Waffle and Fried Chicken \$13/person

fresh waffles, fried chicken, fruit compotes, praline sauce, salted
caramel sauce, fresh berries, maple honey butter, maple syrup,
mike's hot honey

Do the Mashed Potato (and Grits) \$10/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

Bacon Bar \$12/person
crostini with bacon jam & cheese, bacon wrapped peaches,
bacon wrapped dates with goat cheese, apple wood smoked bacon,
jalapeno bacon, nuneske's black pepper smoked bacon,
praline candied bacon, chili chocolate bacon



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 sprinkled with prosciutto, pimento and sriracha, cheesy crab bites, 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

garden salad station and choice of:

- carved petite tenderloin or pork loin served “au jus” with knotted rolls, horseradish cream, whole grain mustard
- tuscan pasta station | 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 | + \$7 add smoked st. louis ribs

County Fry \$19/person

buttermilk battered fried chicken | fire roasted corn | yukon gold whipped potatoes | mixed green salad w/ assorted toppings | biscuits

Italian Farm House \$22/person

parmesan crusted chicken w/ blistered heirloom tomatoes | penne pasta al a vodka | bowtie pasta primavera | roasted vegetables | caesar salad | garlic bread

The Drayton \$32/person

roasted pork loin, studded with garlic & thyme, whole grain mustard sauce | short ribs, red wine demi glace | 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 bar
+\$\$ add whole lobster

Great Steak! \$38/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 bar

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 our 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:

praline | s'mores | strawberry | cookies and cream
chocolate chip | salted caramel | lemon blueberry | creme brulee
white chocolate raspberry | pumpkin spice | red velvet

Assorted Pies and Tarts \$8/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



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

Chinese Takeout \$10/person

traditional lo mein egg noodles with pork, mushrooms, red peppers, carrots, and snow peas in chinese to-go boxes and chop-sticks

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
864-278-0210 | INFO@1800DRAYTON.COM
WWW.1800DRAYTON.COM