



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

butter milk 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!





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