



Magnolia Manor  
 207 Westminster Hwy.  
 Westminster, SC 29693  
 804.647.8550

Effective thru 2009

**Banquet & Private Party Information**

Garden Banquet Room & Patio Facility Fee of \$250.00 with in-house catering  
 for a minimum of 48 guests -- Facility Fee will be waived with a guest count of 75 or more guests!

Includes tables, chairs, linens, china, flatware, centerpieces, wait-staff, setup and cleanup

Our in-house DJ Service is available for \$300.00!

*(For wedding receptions additional fees apply)*

**Hot & Cold Buffet -- \$19.50 per person**

Includes a beautiful display of seasonal fresh fruit, an assortment of domestic and imported cheeses with gourmet crackers, seasonal vegetable trays with creamy dip, carving station of roast beef, Black Forest ham or turkey with fresh-baked rolls, warmed spinach-artichoke or seafood-crab dip, breaded chicken strips with honey mustard sauce, iced tea and coffee service

**Select additional items from list below @ \$1.50 per person**

- |                              |                           |                            |
|------------------------------|---------------------------|----------------------------|
| Additional carving item      | Swedish Meatballs         | Chicken Wings              |
| Chicken & Cheese Quesadillas | Broccoli & Cheese poppers | Finger Sandwiches          |
| Mini Eggrolls                | Hot Wings                 | Nuts, Chips & Salsa        |
| Petite Italian Sausage       | Mini Quiche               | Brownies                   |
| Italian Meatballs            | Little Smokies            | Mini Cream Puffs & Éclairs |

- Trays of sweet treats @ \$1.50 per person
- Pasta Station: \$2.00 per person
- Decorated Whole Smoked Salmon \$150.00
- Shrimp station -- market price
- Ice Mold \$75.00

**Buffet Dinner -- \$21.50 per person**

Includes two items from list A, three items from list B, mixed green salad, fresh-baked rolls, dessert or cake service, iced tea and coffee

*Menu A*

*Menu B*

- Chicken Cordon Bleu (boneless breast)
- Roast Beef au juice
- Casserole,
- Black Forest Ham
- Roast Pork

- Garden Blend Rice Medley,
- Mixed Vegetables, Green Bean
- Green Beans Almandine, Baby Carrots,
- Carrots & Peas, Peas & Pearl Onions,

Baked Ziti with or without Italian Sausage

Roast Turkey

Roasted Red Potatoes, Whipped Potatoes,

Sweet Potato Casserole,

Mashed Red-Skinned Potatoes

*Prime Rib \$29.00, Beef Tenderloin \$29.00, Filet Mignon \$32.00*

**Plated & Served Dinners available @ \$23.50 per person**

Includes one entree, two sides, mixed green salad, rolls, choice of two desserts, coffee and tea

(a choice of two entrees is available to groups of 30 or more guests)

**Bar**

An excellent selection of house wines and beers -- 2 hours @ \$10 per person, 3 hours @ \$12 per person

(Minimum of 75 guests includes Bartender @ \$50.00) – Cash Bar also available

No blender drinks or premium drinks. We do require a picture ID as proof of age to be served.

*To compliment the bar -- chips & dip, party mix, peanuts -- \$1.00 per person (one hour)*

A deposit of 30% to confirm date; a second deposit of 30% is due 60 days prior. Final payment due two weeks prior to event with final guest count and damage deposit of \$500. All additional charges incurred must be paid in cash on day of event. All payments made to Magnolia Manor are non-refundable.