

*Every great celebration begins with good food...*

# GOOD FOOD CATERING

From the creators of the acclaimed restaurants, 39 Rue de Jean, Coast and Virginia's on King comes Good Food Catering. We offer fine catered cuisine, with restaurant quality style and service in a variety of settings. Good Food Catering launched in the Fall of 2004 and was quickly recognized as one of the top local caterers.

The exclusive venue of Good Food Catering is **The Historic Rice Mill Building**. This unique venue offers the best of the Lowcountry – waterfront view, historic property, and a well-planned space to execute the event of your dreams. Good Food Catering manages and caters at this special location as well as off premise at other local event venues such as Governor Thomas Bennett House, The Old Exchange Building, Founders Hall, Magnolia Plantation, Hibernian Hall, Legare Waring House, and Boone Hall.

Restaurant quality food is the hallmark of our success. Good Food Catering menus include favorites from our sister restaurants as well as our chef's inspired creations. If you like the pomme frites from Rue, the fish tacos from Coast and the shrimp and grits from Virginia's, then you'll love Good Food Catering.

Our staff is committed to excellence. From the first phone call to the post-event follow up, our dedicated sales team is here to navigate and help you plan an event that meets your needs, tastes and budgetary guidelines. Our service staff is a core group of individuals driven for perfection. Most have cross-training experience in our other concepts and an understanding of our company wide philosophy of excellence in all aspects of service.

Whether planning an elegant wedding reception or casual office party. Good Food Catering has the perfect food and beverage options to enhance your event experience. Good Food Catering believes you should be a guest at your own event. Put our team to work, relax and enjoy the party!

*Good Food Catering is brought to you by the creators of ...*



Widely known simply as “Rue”, this Downtown eatery has been a buzz since it opened its doors. Inspired by the style of classic French Brasseries, the impeccable flavor and European design lend an air of sophisticated comfort. Rue’s menu incorporates classic French staples with contemporary fare. Lunch begins at 11:30, served through to dinner service beginning at 5:30. Late-night menu served most evenings. Rue’s Sunday Brunch served from 10am-3pm.

[www.39ruedejean.com](http://www.39ruedejean.com)



Serving Charleston’s freshest seafood nightly, Coast is housed in what was originally an indigo warehouse. Rustic tin roofs, 40-ft ceilings and worldly décor create an atmosphere reminiscent of an eclectic beach bar. Coast’s chefs meet personally with local farmers and fishermen to procure the freshest seafood and produce in the Lowcountry. The menu incorporates Charleston Classics with our chefs’ unique creations to take full advantage of the bounty of local ingredients. The relaxed atmosphere, extraordinarily fresh preparations and gracious service have made Coast a staple Lowcountry dining spot for both locals and visitors alike. Dinner served nightly beginning at 5:30 pm.

[www.coastbarandgrill.com](http://www.coastbarandgrill.com)



Virginia’s on King is a collection of family recipes and Southern cooking traditions. This Lowcountry dining spot, located in Historic Downtown Charleston, specializes in upscale Southern cuisine prepared with the freshest, local ingredients. The classic Charleston influenced interior and the aromas of home cooking inspire all of the comforts of a traditional Southern kitchen. At the heart of Virginia’s you will find gracious hospitality along with all of the flavors of the Lowcountry. Serving Breakfast from 7am -11am, Dinner from 11am-3pm, and Supper, beginning at 3pm, Monday-Friday. Saturday breakfast from 8am-11am, Brunch from 10am-3pm and Supper beginning at 3pm. Virginia’s Sunday Brunch is served from 10am-3pm.

[www.virginiasonking.com](http://www.virginiasonking.com)

# GOOD FOOD CATERING

## 2014 Events at The Historic Rice Mill Information Sheet

*Good Food Catering is pleased to offer our exclusive waterfront event venue suitable for receptions, corporate functions and other special events.*

- Approximately 4,000 square foot historic waterfront event space featuring a marina view and two open air patios.
- A beautiful bar area, perfect for dancing and live music, with an adjoining covered patio.
- Design features include exposed brick, wide plank wood floors, large double windows and pressed tin ceilings.
- Onsite parking – approximately 200 spaces. Host can assume parking fee or guests self-pay \$1.00 per half hour.
- Good Food Catering is the exclusive caterer for The Historic Rice Mill.

### *Venue Fee Includes:*

- Four hour event rental (not inclusive of set up and break down)
- All tables and furniture available onsite –*ask for current furniture inventory*
- Service ware for up to 200 guests (flatware, glassware, plates, cocktail napkins, etc.)

### *Venue Fees:*

- Saturday Evening \$5,000
- Friday Evening \$4,000
- Sunday Evening \$3,500
- Monday through Thursday Evening \$1,500
- Ceremony on Site \$500 –*includes one additional event hour*
- Additional Event Hours \$350/hour

*\*Off peak discounts available*

*\*Minimum event values may apply*

### *Venue Capacity:*

#### Reception:

- Cocktail Style Reception 250 people
- Seated Dinner or Dinner Buffet 160 people
- Marina Room Seated Dinner 50 people

#### Ceremony:

- Outdoor Waterfront 120 people
- Under the Oaks 250 people
- Marina Room 65 people

*\*Additional capacity with the use of both outdoor patio spaces*

## *Bar and Beverage Selections*

Good Food Catering offers four bar pricing options to best meet your needs.  
Allow our sales staff to customize a package based on Consumption, Hosted or Cash Bars.

### *Hosted Bar*

Based on a flat fee per person for the time frame of your event and subject to service charge & tax.

\*Assorted Sodas, Juices, Garnish, Ice and Mixers Included with full bar packages.

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### *Good Brands*

\$23 per person for 4 hours, \$5 each additional hour

Smirnoff Vodka, Seagram's Gin, Cruzan Rum,  
Jim Beam Bourbon, Seagram's 7 Whisky, Inverhouse Scotch  
Bud, Bud Light, Miller Lite  
House Red and White Wine

### *Better Brands*

\$28 per person for 4 hours, \$6 each additional hour

Absolut Vodka, Tanqueray Gin, Bacardi Rum, Jack Daniels  
Bourbon, VO Blended Whiskey, Dewars Scotch  
Bud, Bud Light, Heineken, Amstel Light  
Sommelier's Choice Red and White Wine

### *Best Brands*

\$35 per person for 4 hours, \$7 each additional hour

Ketel One Vodka, Bombay Sapphire Gin, Mt. Gay Rum,  
Gentleman Jack Bourbon, Crown Royal Whiskey, Glenlivet Scotch  
Bud, Bud Light, Heineken, Amstel Light, Palmetto Pale Ale  
Sommelier's Choice Premium Red and White Wine

### *Beer and House Wine Bar*

\$15 per person for 4 hours, \$3 each additional hour  
(Includes assorted sodas and water)

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**\*\*Cash bar and Consumption bar packages are available\*\***  
Consumption and Cash Bar minimums may apply

### *Signature Cocktails Menu*

Charleston Inspired Signature Cocktails

*Mint Julep*

*Sweet Tea Vodka and Lemonade*

*Coast's Award Winning Mojitos*

*The Seersucker*

*Clementine Cooler*

**\*\*Bartender fee for four hour bar- \$160 and \$30 each additional hour\*\***

# Down Home Southern

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## *-Cocktail Reception-*

One Hour of Beer and Wine Bar  
Three Passed Hors D'oeuvres

## *-Dinner Reception-*

### *-Bar-*

Three Additional Hours of Beer and Wine Bar

## *-Down Home Southern Buffet-*

Blue Cheese Bacon Cole Slaw  
Southern Fried Chicken with Skillet Gravy -or- Traditional BBQ Chicken  
Pulled BBQ Pork -or- Honey Marinated Pork Loin  
Lowcountry Red Rice  
Seasonal Grilled and Roasted Vegetables  
Down Home Macaroni and Cheese  
Green Bean Casserole  
Country Biscuits with Honey Butter

\*Complimentary Cake Cutting\*

\$50.00 Per Person  
(prior to service charge and tax)

# Best of the Lowcountry

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## *-Cocktail Reception-*

One Hour of Good Brands Bar  
Three Passed Hors D'oeuvres

## *-Dinner Reception-*

### *-Bar-*

Three Additional Hours of Good Brands Bar  
Champagne Toast

## *-Lowcountry Buffet-*

Wadmalaw Island Mixed Green Salad with Vidalia Onion Vinaigrette  
Deep Fried Turkey with Giblet Gravy  
Sweet Potato Puree with Candied Pecans  
Lowcountry Shrimp & Grits with Tasso Ham Gravy  
Brown Sugar and Dijon Glazed Ham Studded with Mustard Greens  
Succotash with Fresh Lima Beans, Corn, Tomatoes & Herbs  
Assorted Seasonal Roasted Vegetables  
Corn Bread and Country Biscuits with Whipped Butter

## *-Passed Late Night Snack-*

*Please choose one*

Fried Chicken in Waffle Cone Drizzled with Maple Syrup  
Mini Brasserie Burger with Cheddar Cheese  
Miniature Cheese Quesadilla  
French Fries Served in Cone

\*Complimentary Cake Cutting\*

\$70.00 Per Person  
(prior to service charge and tax)

# South of Broad

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## *-Cocktail Reception-*

Upon entrance into the cocktail reception waiters will be in two queues holding silver trays with rose petals and champagne

Four Passed Hors D'oeuvres  
One Hour of Good Brands Bar  
Passed Lemon Basil Sorbet

## *-Dinner Reception-*

### *-Bar-*

Three Additional Hours of Good Brands Bar

## *-First Course-*

(Choose One)

Fresh Spinach Salad with Toasted Walnuts, Dried Cranberries, and Georgia Peach Poppy Seed Vinaigrette  
Truffle Potato Soup with Chive Crème Fraiche  
Fried Green Tomato and Goat Cheese Crostini over Mesclun Greens with Julienne Vegetables and Lemon Basil Vinaigrette

## *-Main Course-*

Entrée selections will be paired with the starch and vegetable of your choice.

You may choose up to three options for your guests to pre select.

\*Vegetarian options available upon request\*

### *Seafood*

Salmon Béarnaise: Grilled Salmon served with Potato Puree, Garlic and Spinach with Béarnaise Sauce  
Pan Seared Grouper over a Warm Potato and Corn Salad, accented with Truffle Oil served with Haricot Verts  
Lowcountry Shrimp and Grits with Peppers, Onions and Tasso Gravy  
Carolina Crab Cakes with Remoulade Sauce over a Tangerine Jicama Slaw with a Lowcountry Red Rice Cake

### *Beef, Pork, Lamb and Duck*

Grilled Filet Mignon topped with Clemson Blue Cheese Compound Butter, Lowcountry Steak Fries and Sautéed Patty Pan Squash  
Braised Short Ribs in an Espagnole Sauce over Whipped Potatoes and Garlic Sautéed Spinach  
Roasted Pork Loin with Grilled Pineapple Bourbon Sauce, Smoked Gouda Mashed Potatoes and Grilled Asparagus  
Herb and Mustard Rack of Lamb with a Mint Demi Glaze served with Roasted Fingerling Potatoes & Grilled Asparagus

### *Chicken*

Pecan Encrusted Chicken Breast with Whole Grain Mustard Buerre Blanc served with Fresh Succotash and Carolina Gold Rice  
Coq au Vin: Braised in Red Wine with Bacon Lardons, Pearl Onions and Mushrooms over Mashed Potatoes  
Stuffed Chicken Florentine with Wild Mushroom Veloute served with Wild Rice Pilaf and Fresh Seasonal Vegetables

## *-Dessert-*

Miniature Dessert Display for Each Guest Table

## *-Late Night Snack-*

Your Choice of Two Late Night Snacks to be Passed

\*Complimentary Cake Cutting\*

\$90.00 Per Person  
(prior to service charge and tax)

# Chef's Tasting Menu

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*Dinner is designed to treat guests with many mini dishes which delight the palate while leaving them eager for the next course and comfortable after the last.*

## *-Cocktail Reception-*

Three Passed Hors D' oeuvres  
One Hour of Good Brands Bar

## *-Dinner Reception-*

### *-Bar-*

Three Additional Hours of Good Brands Bar

## *-Small Plates Seated Dinner-*

### *-First Course-*

*John's Island Heirloom Tomatoes and Fresh Mozzarella*  
with a basil and garlic vinaigrette

### *-Second Course-*

*Velvet Truffle Potato Soup*  
with chive crème fraiche and truffle oil

### *-Third Course-*

*Baby Spinach, Gorgonzola, and Caramelized Onion Salad*  
with a warm apple and bacon vinaigrette

*Intermezzo: Peach Pellegrino Sorbet*

### *-Fourth Course-*

*Seared Crab Cake and Fried Green Tomato Napoleon*  
with chive cream cheese and sweet red pepper relish

### *-Fifth Course-*

*Herb Roasted Beef Medallion*  
with wild mushroom demi and served with potato gratin

\*Complimentary Cake Cutting\*

\$80.00 Per Person  
(prior to service charge and tax)



# Charleston Favorites

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## *-Cocktail Reception-*

Three Passed Hors D' oeuvres  
One Hour of Good Brands Bar

## *-Dinner Reception-*

### *-Bar-*

Three Additional Hours of Good Brands Bar

### *-Dinner-*

#### *Farmers Market Display*

assortment of blanched, pickled, and roasted vegetables, seasonal fresh fruit and berries,  
and an assortment of domestic and imported cheeses with crostini  
served with house made dipping sauces

#### *Pan Fried Green Tomatoes*

with goat cheese and sweet pepper relish

#### *Buttermilk Biscuits with Country Ham*

with horseradish mayo & apple chutney

#### *Pecan Encrusted Chicken Breast Strips*

marinated in bourbon & brown sugar and served with honey mustard sauce

### *-Chef Attended Tasting Plates-*

(Prepared mini meals for guests' enjoyment)

#### *Carolina Crab Cake*

with whole grain mustard sauce served over chow-chow

#### *Low Country Shrimp and Grits*

sautéed shrimp with tasso gravy, peppers and onions, served over creamy ground grits

#### *Assortment of Chef Selected Homemade Petite Desserts to Include:*

flavored chocolate truffles, benne cookies, Charleston chews, mini pecan pies, lemon bars

\*Complimentary Cake Cutting\*

\$65.00 Per Person  
(prior to service charge and tax)

# A Taste of the Holy City

## -Cocktail Reception-

One Hour of Good Brands Bar  
Three Passed Hors D'oeuvres

Upon guests arrival to the cocktail reception servers will have offerings of Arnold Palmer's with a twist (made with local *Firefly* sweet tea vodka) garnished with fresh lemon.

## -Dinner Reception-

Three Additional hours of Good Brands  
Food Stations of your choice

\*Complimentary Cake Cutting\*

<p><i>-Virginia's Southern Station -</i></p> <p><i>Lowcountry Shrimp &amp; Grits</i> (Chef Attended) sautéed shrimp with tasso gravy, peppers and onions served over creamy stone ground grits</p> <p><i>Miniature BBQ Marinated Pulled Pork Sliders</i> on a sweet potato biscuit</p> <p><i>Pimento Cheese Spread</i> served with broken lavosh</p>	<p><i>-A Taste of 39 Rue de Jean-</i></p> <p><i>Mini Mesclun Salads</i> served in martini glassed with julienne vegetables, pecans and red wine vinaigrette -or- <i>Truffled Potato Soup Shooters</i></p> <p><i>Chef's Tasting Plate of Coq Au Vin</i> with natural juices served with gratin potatoes</p> <p><i>Sliced French Baguettes</i> served with variety of dipping oils</p> <p>*Enhance this station to include French wines to pair with each item</p>	<p><i>-Coast Taco Station-</i></p> <p><i>Blackened Fish &amp; Shrimp Tacos</i> with scallions, tomatoes, salsa verde and chipotle sour cream, served with flour tortillas and assortment of hot sauces</p> <p><i>Tangerine &amp; Jicama Slaw</i> with cilantro and citrus dressing</p> <p>*Enhance this Station with Miniature Margarita Shooters</p> <p>(Chef Attended)</p>
<p><i>-Asian Station-</i></p> <p><i>Chicken , Vegetable, Beef or Shrimp Fried Rice</i> served with sweet chili sauce and soy</p> <p><i>Assortment of Miniature Spring Rolls</i> with assorted dipping sauces</p> <p><i>Asparagus Sesame Salad</i> -or- <i>Asian Cabbage Salad</i></p> <p>Garnish of Mai Fung Crispy Noodles, Cilantro, Scallions and Enoki Mushrooms</p> <p><i>Served in a Miniature Chinese Take-Out Box with Chop Sticks</i></p>	<p><i>-Little Italy Station-</i></p> <p><i>Miniature Caprese Salad</i></p> <p><i>Pasta Station</i> (Chef Attended Action Station)</p> <p>Choose Two Pastas: Penne Pasta, Tri Color Tortellini, Ravioli and Cavatoppi Pasta</p> <p>with roasted tomato, crumbled goat cheese, sauteed vegetables,grilled chicken, parmesan cheese vodka cream sauce, creamy alfredo, garlic cream sauce</p> <p><i>Variety of Italian Breads</i></p> <p>*Enhance this Station to Include Paired Italian Wines</p>	<p><i>-Mediterranean Station-</i></p> <p><i>Chicken and Artichoke Satays</i> served with a spiedini sauce</p> <p><i>Arugula Salad Tossed with a Meyer Lemon Vinaigrette</i> served in a crouton cup</p> <p><i>Gyro Station</i> Miniature Pita Bread Pockets Falafel, Greek Lamb, Hummus ,and Baba Ghanoush</p> <p>tahini sauce, mint and cucumber yogurt, sour cream, chopped olives,feta cheese</p>

\$80.00 Per Person with Two Stations  
\$100.00 Per Person with Three Stations  
(prior to service charge and tax)  
\$100 Chef Attendant Fee when Applicable

# Passed Hors D'oeuvres

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## Seafood

Mini Crab Cakes with remoulade & cocktail sauce on a toast round  
Seared Shrimp on a Red Rice Sausage Cake with parsley butter  
Mini Shrimp & Grit Cake with sweet pepper relish  
Lobster Macaroni and Cheese served in a Chinese spoon  
Pomegranate BBQ Applewood Smoked Bacon Wrapped Scallops or Shrimp  
Grilled Shrimp and Avocado Mousse Bite on Blue Corn Tortilla Round  
Crab Tartlet: Coast Crab Dip in mini tart shell  
Rare Seared Tuna on Wonton Crisps with fresh cilantro and citrus salsa  
She Crab Soup Shot in a demitasse cup with crème fraiche  
Traditional Shrimp Cocktail with Bloody Mary Sauce served in a shot glass  
Smoked Salmon Cornet with capers, onions and crème fraiche

## Beef, Pork and Lamb

Petite Grilled Lamb Chops  
Oven Roasted Beef Tenderloin on a biscuit round with orange-currant chutney  
Grilled Beef Tenderloin Skewer with Asian peanut sauce  
Sliced Pork Loin with fresh rosemary pesto on a parmesan-garlic risotto cake topped with Cumberland sauce  
BBQ Pulled Pork served on a Johnny Cake  
Miniature Beef Wellington with port wine reduction  
Twice Baked Fingerling Potato with smoked Gouda, bacon and scallion OR Roquefort, caramelized shallots, and chive  
Crispy Prosciutto, Clemson Blue Cheese and Caramelized Shallot in endive  
Lime Marinated Pulled Pork on chorizo risotto cake with fresh cilantro  
BLT: Fresh Arugula, grape tomato and cracked pepper aioli on a bacon chip  
Brown Sugar Glazed Bacon Wrapped Sweet Potato

# Passed Hors D'oeuvres

(continued)

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## *Poultry and Foie Gras*

Tropical Chicken Salad with mango and papaya in phyllo cup

Seared Tarragon Chicken Salad Stuffed Artichoke Bottom

Peanut Encrusted Chicken Lollipops with Peanut-Chili Dipping Sauce

Sweet Potato Biscuit with Deep Fried Turkey and chipotle marmalade

Blackened Chicken with manchego and black olive tapenade in tart shell

Shiitake Mushrooms stuffed with foie gras and port wine demi-glace reduction

Pulled Duck Tartlet with house made Boursin cheese, roasted pistachio and orange compote

## *Vegetarian*

Tomato Basil Bruschetta with balsamic marinated cherry tomato

Lowcountry Pimento Cheese Sandwiches with olive pick

Crouté with Beet Brunoise, orange, goat cheese and mint chiffonade

Mini Caprese Salad on a cocktail fork with balsamic reduction

Fried Green Tomato Bite with sweet pepper relish on goat cheese toast

Cobb Salad Bite in endive leaf (can be prepared with bacon)

Red Seedless Grapes rolled in blue cheese and toasted pecans or pistachios

Three Cheese Stuffed Mushroom Caps (can be prepared with pancetta)

Thai Basil Rolls with chef's choice of dipping sauce

Chef's Seasonal Vegetable Soup Shot in demitasse cup  
(ex. Butternut Squash, Truffle Potato, Tomato-Basil)

# Package Enhancements

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## *-Cocktail Hour Displays-*

*Farmers Market Display*  
assortment of fresh seasonal vegetables  
and fruits served with house made dipping sauces

*Farmers Market Display*  
Fresh Seasonal Fruits and Berries and  
Imported and Domestic Cheeses served with toast points

*Antipasto Display*  
seasonal marinated and roasted vegetables, Italian meats and cheeses,  
layered herb and sundried tomato cheese terrine, roasted peppers, roasted garlic,  
house pickled vegetables, italian breads and crostini

*Best of the Lowcountry Display*  
traditional pimento cheese spread, mini buttermilk ham biscuits with apple-horseradish chutney,  
collard green and smoked sausage spring rolls with a spicy mustard dipping sauce,  
lowcountry pickled shrimp, quartered southern deviled eggs with pickled relish and paprika,  
Farmer's Market fresh assorted seasonal vegetables, fruits and berries

\$5-20 Per Person

## *-Passed Late Night Snacks-*

*Mini Brasserie Burger: with ketchup, mustard and dill pickle*

*French Fries passed in paper cups with ketchup*

*Mini Fried Chicken Served in a Waffle Cone with Maple Drizzle*

*Fried Cream Cheese Wonton served in Mini Chinese To-Go Box*

*Chocolate Cups filled with Bailey's Irish Cream, White Chocolate Mousse and Raspberry*

*Fresh Baked Mini Cookie with cold milk shot*

*Assorted Flatbreads*

\$3-4 Per Person

# Package Enhancements

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## *-Dessert Selections-*

### *Southern Petite Dessert Assortment*

benne seed cookies, lemon bars, key lime tartlets, pecan tartlets and other chef's selections

*White Chocolate and Banana Bread Pudding*

*Make Your Own Ice Cream Sandwiches*

*Seasonal Fruit Cobbler with chantilly cream*

*Homemade Chocolate Mousse Bar with toppings*

*Bourbon Infused Cheesecake with Praline Crust, Caramel Sauce*

*Flourless Chocolate Torte with fresh berries and coulis*

*Build Your Own S'mores Bar*

*Variety of Gelato*

\$6-7 Per Person

\*Coffee and Tea service at \$2.50 per person\*

## *-Beverages-*

*Champagne Toast at \$30 per bottle*

*Paired Wine/Cocktails with menu items*

*Wine Service during Dinner- based on consumption*

# GOOD FOOD CATERING

## Recommended Vendors

<i>Planners and Coordinators</i>		
Engaging Events	843.367.3896	<a href="http://www.engagingeventscharleston.com">www.engagingeventscharleston.com</a>
A. Caldwell Events	843.814.0202	<a href="http://www.acaldwellevts.com">www.acaldwellevts.com</a>
MOD Events	843.475.2310	<a href="http://www.modeventscharleston.com">www.modeventscharleston.com</a>
Southern Chic Weddings and Events	843.270.7837	<a href="http://www.southernchicweddings.com">www.southernchicweddings.com</a>
A Charleston Bride	843.853.6402	<a href="http://www.acharlestonbride.com">www.acharlestonbride.com</a>
Lowcountry Weddings by Jessica	843.364.15.36	<a href="http://www.lowcountryweddingsbyjessica.com">www.lowcountryweddingsbyjessica.com</a>

<i>Photography</i>		
Dana Cabbage	843.410.3236	<a href="http://www.danacubbageweddings.com">www.danacubbageweddings.com</a>
Reese Moore Weddings	574.210.7540	<a href="http://www.reesemooreweddings.com">www.reesemooreweddings.com</a>
Richard Bell Photography	843.767.6888	<a href="http://www.charlestonwedding.com">www.charlestonwedding.com</a>
Stephen Blackmon	843.469.0942	<a href="http://www.blackdeermedia.com">www.blackdeermedia.com</a>
Rick Dean Photography	843.822.0371	<a href="http://www.rickdeanphotography.com">www.rickdeanphotography.com</a>

<i>Wedding Cakes</i>		
Cakes by Kasarda	843.737.6201	<a href="http://www.cakesbykasarda.com">www.cakesbykasarda.com</a>
Ashley Bakery	843.763.4125	<a href="http://www.ashleybakery.com">www.ashleybakery.com</a>
Sugar Bakeshop	843.579.2891	<a href="http://www.sugarbake.com">www.sugarbake.com</a>
Wedding Cakes by Jim Smeal	843.795.6114	<a href="http://www.weddingcakesbyjimsmeal.com">www.weddingcakesbyjimsmeal.com</a>
Wildflour Pastry	843.327.2621	<a href="http://www.wildflourpastrycharleston.com">www.wildflourpastrycharleston.com</a>
DeClare Cakes	843.327.2722	<a href="http://www.declarecakes.com">www.declarecakes.com</a>

## *Florists*

Branch Design Studios	843.847.7996	www.branchdesignstudios.com
Tiger Lily	843.723.2808	www.tigerlilyflorist.com
Charleston Flower Market	843.795.0015	www.charlestonflowermarket.com
Anna Bella	843.327.3477	www.annabella.com
Wild Flower	843.367.8681	www.wildflowersinc.com

## *Plant Rentals*

Nancy's Exotics Plant Rental	843.556.9299	
Plants Alive	843.375.5735	

## *Transportation*

Absolutely Charleston	843.478.7998	www.absolutelycharleston.com
ACW Limo	843.801.1533	www.acwlimo.com

## *Entertainment*

Other Brother Entertainment	843.225.5621	www.otherbrotherentertainment.com
Epic Charleston	843-718-5076	www.epiccharleston.com
East Coast Entertainment	843.856.9922	www.eastcoastentertainment.com
Pinnacle	843.973.0010	www.trustpinnacle.com

## *Audio Visual*

AV Connections	843.529.1449	www.avconnectionssc.com
Other Brother Entertainment	843225.5621	www.otherbrotherent.com
Technical Event Company	843.297.8559	www.technicaleventcompany.com
PDA Production Design	843.670.6687	www.pdastage.com
Charleston Uplighting	843.494.9708	www.charlestonuplighting.com