



When Only the Best Will Do.....

To the Bride and Groom to be,

On behalf of the staff at the TD Convention Center, I would like to thank you for considering us for your upcoming wedding. Along with your event coordinator, I will be your dedicated Wedding Specialist and will assist you in the planning of one of the most important days of your life.

The TD Convention Center provides the perfect backdrop for a unique and fun gathering of family and friends. Our flexible and contemporary floor plan offers diverse options for your ceremony, rehearsal dinner and your reception. As well as being conveniently located, we offer complimentary parking that your guests will surely appreciate.

To help you create your perfect day our award winning culinary team has created unique themed menu cuisines that include a wide range of beautifully presented options while allowing you to select your service style. We are always open to customizing our menu's to meet your needs as well. Our fabulous included amenities will add magic and provide the finishing touches to your celebration.

We pride ourselves on detailed and friendly service with genuine southern hospitality. So SAVOR... this moment and put your trust in us... We promise to exceed your expectations.

I invite you to contact me and set up an appointment for a personalized site tour. I would like to discuss how I can be of assistance to you.

Deborah McKenzie
Catering Sales
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Wedding Packages Include the Following Amenities

Starter...

Fresh Fruit Display with Orange Crème Fraiche
&
Assorted Cheeses with Fresh Vegetable Crudités served with Sweet Red Pepper Ranch Dip

Celebration.....

Champagne or Sparkling Apple Cider for your Celebratory Toast
Elegant Champagne Flutes for the Bride and Groom to use for Toasting

Let them Eat Cake.....

Cake Cutting Service with the use of our Silver Cake Serving Pieces
Elegantly Topped and Skirted Cake Table with White Linen

Menu.....

Select your style of food presentation and menu then leave the rest to us.

Seated Dinner serviced with an Appetizer Course & Salad Course

Buffet Dinner Service consists of your menu selection served on elegantly decorated buffet tables

Reception Service consists of Chef Attended Action Stations, Passed Hors D'oeuvres and a variety of Food Displays

Iced Tea, Coffee, and Water Service is included during your meal service

Night Cap.....

A Sampling of The Evening's Food for the Bride and Groom to take with them

Outstanding Service.....

Our Wedding Event Specialists and A dedicated Event Coordinator will assist in the planning of your event

Elegant Accommodations.....

Center Pieces Options

Mirror Tile with a Hurricane Globe filled with a Crystal Based Taper Candle surrounded by Votive Candles

12 X 12 Dance Floor - *Based on availability*

White Table Linens and Choices of Colored Napkins

Skirted and Elegantly Decorated Food and Beverage Tables

Bone China Service, Silver Flat Ware and Elegant Stem Ware

Gift Table topped and skirted with white linen

No Parking Charges

Picturesque Spiral Staircase, Outdoor Features including an Outdoor Terrace for Premier Photo Opportunities

Enhancements.....

Ask your Event Specialist and Coordinator about adding the following to your reception

You're Initials in Lights on the Dance Floor

Light up the Walls with your Theme Colors

Customized Ice Sculpture

Signature Drinks

And more.....



The New Yorker

Seated Dinner, Buffet or Reception
Iced Tea, Coffee, and Water Service

Seated Dinner Service

Appetizer

Poached Cold Water Lobster Tail with Wakami Salad and a Truffled Shitake Mignonette

Salad

Baby Field Greens with Caramelized Pears, Spiced Walnuts, Maytag Blue Cheese and Champagne Vinaigrette
Served with a Variety of Rustic Breads

Duo Entrée

Porcini Dusted Filet Mignon with a Cognac Demi-Glace and Peppered Pancetta Praline
&
Seared Scallops with a Saffron Tomato Cream Sauce
Scallion Whipped Potatoes and Seasonal Baby Vegetables
Basket of Warm Assorted Bread

Buffet Service

Baby Field Greens with Caramelized Pears, Spiced Walnuts, Maytag Blue Cheese and Champagne Vinaigrette
Mediterranean Orzo Pasta Salad
Rustic Bread Assortment
Porcini Dusted Filet Mignon with a Cognac Demi-Glace and Peppered Pancetta Praline
Seared Chicken Breast with Pesto Cream Sauce and Pine Nut/Artichoke Salsa
Seared Atlantic Salmon with Tarragon Beurre Blanc and Black Olive Tapenade
Roasted New Potatoes with Shallots and Rosemary
Wild Rice Pilaf
Sautéed Fresh Seasonal Vegetable Assortment

Reception Service

Butler Passed Chilled Endive with Chevre Cheese and Dried Fruit Compote
Chef Carved Station of Whole Roasted Tenderloin with Cognac Demi Glace
Roasted Garlic Aioli, Dijon Mustard and Rustic Rolls
Action Station of Sautéed Prawns Pomodoro over Sweet Pea Risotto
Caesar Salad with Garlic Croutons and Shaved Romano Cheese
Salmon Gravlox or Whole Poached Salmon with Bagel Chips and Condiments
Tri Color Hummus with Grilled Vegetables and Pita Bread
Spinach and Artichoke Dip with Fresh Sliced Baguette
Classic Crab Cakes with Remoulade Sauce
Sausage Stuffed Mushrooms Dijonaise

\$7,500.00 minimum not including taxes and service charges
All Charges are subject to 21% service charge, 6% Sales Tax and 2% Local Tax



Seattle The Great Northwest

Seated Dinner, Buffet or Reception
Iced Tea, Coffee, and Water Service

Seated Dinner Service

Appetizer

Dungeness Crab Cakes with Fried Capers and Red Pepper Remoulade

Salad

Bib Lettuce with Smoked Duck, Dried Fruit Compote, Spiced Candied Hazelnuts and Pinot Noir Vinaigrette Served with Rustic Breads

Duo Entrée

Roast Petite Rack of Lamb with Rosemary Demi-Glace

&

Hickory Planked Salmon with Charred Tomato Coulis and Shoepeg Corn Salsa

Risotto of Smoked Bacon and Forest Mushrooms

Fresh Seasonal Vegetables

Basket of Warm Assorted Bread

Buffet Service

Baby Field Greens with Dried Fruit Compote, Spiced Candied Hazelnuts and Pinot Noir Vinaigrette

Rustic Bread Assortment

Truffled Yukon Gold Potato Salad with Crème Fraiche

Mediterranean Tabbouleh Salad

Hickory Planked Salmon with Charred Tomato Coulis and Rock Shrimp/Shoepeg Corn Salsa

Seared Rosemary Chicken Breast with Wild Mushroom Ragout

Wild Rice Confetti Pilaf

Penne Pasta Pomodoro

Fresh Seasonal Vegetables

Basket of Warm Assorted Bread

Reception Service

Chef Carved Leg of Lamb with Aioli, Stone Ground Mustard, Mint/Cilantro Sauce

Basket of Rustic Rolls

Action Station of Smoked Chicken Quesadillas with Sun Dried Tomatoes and Pico de Gallo

Alder Smoked Salmon Display

Grilled and Marinated Vegetable Display with Dipping Sauces

Spoon Canapés of Truffled Yukon Gold Potato Salad with Crème Fraiche

Peppered Shrimp on Cucumber Rounds

Wild Mushroom, Leek and Goat Cheese Tartlets

Crab Cakes with Red Pepper Remoulade

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San Francisco's China Town

Seated Dinner, Buffet or Reception
Iced Tea, Coffee, and Water Service

Seated Dinner Service

Appetizer

Jumbo Shrimp Cocktail with Asian Slaw
Pickled Ginger Remoulade and Spicy Cocktail Sauce

Salad

Baby Field Greens with Cucumber Chowchow, Spicy Cashews, Crispy Won Tons
and Fried Rice Noodles with Mandarin Orange/Sesame Vinaigrette, Served with Fresh Rolls and Butter

Duo Entrée

Miso Basted Filet Mignon with Hoisin Demi-Glace
&
Asian Seared Chicken Breast with Pandun Curry Sauce and Peanut/Coconut Gremolata
Sesame Sticky Rice and Seasonal Fresh Vegetables
Basket of Warm Assorted Bread

Buffet Service

Japanese Cucumber Salad with Cilantro /Mirin Vinaigrette
Vegetable Soba Noodle Salad
Mandarin Spinach Salad with Orange/Sesame Vinaigrette
Char-Su Pork Loin with Hoisin Demi-Glace
Asian Seared Chicken with Pandun Curry Sauce and Peanut/Coconut Gremolata
Wok Seared Garlic Shrimp and Scallops with Edamame
Thai Style Fried Rice and Jasmine Rice
Stir Fried Vegetables
Shrimp Chips with Peanut Sauce
Basket of Warm Assorted Bread

Reception Service

Chef Carved Station of Char-Su Pork Loin with Chinese Hot Mustard, Cilantro Mayonnaise and Rolls
Action Station of Tempura Fried Shrimp and Vegetables with Soy Ginger Sauce and Asian Remoulade
Assorted Maki Sushi Display with Wasabi and Soy
Vegetable Soba Noodle Salad with Sweet Soy Vinaigrette
Cucumber Cups with Shredded Duck Slaw
Chilled Sweet Soy Glazed Flank Steak Skewers
Chicken Satay with Peanut Sauce
Assorted Steamed Pot Stickers
Vegetable Egg Rolls with Dipping Sauces

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New Orleans

Seated Dinner, Buffet or Reception
Iced Tea, Coffee, and Water Service

Seated Dinner Service

Appetizer

Savory Bread Pudding with Rock Shrimp Etouffee

Salad

Iceberg Lettuce with Black Eyed Peas, Corn and Cucumber Salsa, Corn Bread Croutons and Basil Vinaigrette
Served with Assorted Rustic Breads, Corn Bread and Biscuits

Entrée

Double Cut Bone in Pork Loin Chop with Pecan Spoon Bread and Bourbon Bordelaise Sauce

Goat Cheese Mashed Potatoes

Fresh Seasonal Vegetables

Basket of Warm Assorted Bread

Buffet Service

Shrimp and Sausage Gumbo

Scallion White Rice

Roast Pork Loin with Pecan Spoon Bread and Bourbon Bordelaise Sauce

Goat Cheese Mashed Potatoes

Fried Catfish Nuggets with Pickled Watermelon Remoulade

Iceberg Lettuce with Black Eyed Peas, Corn and Cucumber Salsa, Corn Bread Croutons and Basil Vinaigrette

Pickled Onion, Green Bean and Bacon Salad

Fresh Seasonal Vegetables

Rustic Bread, Corn Bread and Biscuits with Butter

Reception Service

Chef Carved Roast Pork Loin with Apricot Mustard, Roasted Garlic Aioli and Dollar Rolls

Rock Shrimp and Stone Ground Cheddar Cheese Grits

Crab and Artichoke Dip with Fresh Baguette

Pickled Onion and Green Bean Salad

Cucumber Cups with Crab Salad

Mini Muffaletta Sandwiches

Grilled Sausage Sampler

Creole Style Meatballs in Sweet Tomato Jam

Four Cheese Fondue with Cubed French Bread

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Atlanta

Seated Dinner, Buffet or Reception
Iced Tea, Coffee, and Water Service

Seated Dinner Service

Appetizer

Grilled Shrimp Brochette atop Stone Ground Cheddar Cheese Grits

Salad

Vine Ripened Tomato, Cucumber and Sweet Vidalia Onion Salad with Cider Vinaigrette
Fresh Corn Muffins and Biscuits with Butter

Entrée

Spiced Pecan Crusted Chicken Breast with Peach/Ginger Chutney and Sweet Corn Beurre Blanc
Country Ham Risotto
Seasonal Fresh Vegetables
Basket of Warm Assorted Bread

Buffet Service

Roast Pork Loin with Caramelized Vidalia Onions and Red Eye Bordelaise Sauce **or** Pulled Pork BBQ
Buttermilk Fried Chicken
Country Fried Steak with White Gravy
Yukon Gold Mashed Potatoes
Tomato, Cucumber and Sweet Onion Salad with Cider Vinaigrette
Country Macaroni Salad with Cheddar Cheese and Bacon
Mixed Field Greens with Horse Radish Ranch Dressing
Fresh Corn Muffins and Biscuits with Butter
Succotash with Fried Okra
Southern Style Green Beans

Reception Service

Action Station of Classic Shrimp and Stone Ground Cheddar Cheese Grits
Grilled Short Ribs with BBQ Sauce
Fried Chicken Tenders with Dipping Sauces
Scallion and Cheddar Stuffed Potato Skins
Spinach Dip with Fresh Baguette
Petite Ham Biscuits with Honey Mustard Sauce
Pimento Cheese Pinwheels
Deviled Eggs with Crab Salad
Artichoke Petals with Herbed Cream Cheese and Prosciutto

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Chicago

Seated Dinner, Buffet or Reception
Iced Tea, Coffee, and Water Service

Seated Dinner Service

Appetizer

Antipasto of Cured Salami, Olives, Peppers and Provolone Cheese

Salad

Caesar Salad with Roasted Garlic Crostini

Focaccia Bread and Rustic Rolls with Butter

Entrée

Seared Chicken Breast Saltimbocca with Lemon/Parmesan Beurre Blanc

Roasted Red Pepper Risotto

Grilled Fresh Seasonal Vegetables

Basket of Warm Assorted Bread

Buffet Service

Chicken Saltimbocca with Lemon/Parmesan Beurre Blanc

Lasagna Bolognese

Confetti Rice Pilaf

Tomato, Basil and Fresh Mozzarella Salad

Penne Pasta Salad with Basil Pesto

Caesar Salad

Focaccia Bread and Rustic Rolls with Butter

Sautéed Italian Green Beans and Italian Squash

Reception Service

Action Pasta Station of Penne Pomodoro and Smoked Chicken in Pesto Cream

Focaccia Bread and Rustic Rolls

Antipasto Display of Cured Meats, Marinated Vegetables, Cheese and Olives

Mini Pizzetta Station

Prosciutto, Goat Cheese and Pine Nuts and the Classic Margarita Pizza

Caesar Salad with Roasted Garlic Crostini

Fried Mozzarella with Marinara Sauce **or** Spanakopita

Tomato Petals with Fresh Mozzarella and Artichoke Tapenade

Bruschetta with Asiago Cheese and Black Olive Tapenade

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Brunch Buffet

Available before 2:00pm

Includes Orange Juice, Tomato Juice & Fresh Brewed Leopard Forest Coffee

Chef Carved Top Round of Beef

1 Chef per 200 guests

With Rosemary Aioli, Stone Ground Mustard Horseradish Sauce and Rustic Rolls



Chef Attended Frittata/Omelet Action Station

1 Chef per 75 guests

To Include Crab meat, Bacon, Caramelized Onions, Cheese, Green Peppers and Tomatoes



Belgian Waffles

With Maple Syrup, Whipped Cream and Fruit Toppings

Scrambled Eggs

With Sour Cream and Chives

Chicken and Apple Sausage Links

Hickory Smoked Bacon

Roasted Red Potatoes with Caramelized Onions and Sweet Peppers



Whole Poached Salmon Display

With Herbed Cream Cheese & Bagel Chips

Fresh Fruit Display

With Yogurt Dipping Sauce

Fresh Biscuits

With Butter and Preserves

All Charges are subject to 21% service charge, 6% Sales Tax and 2% Local Tax



Embellishments

Passed Hors d'oeuvres

Priced by 100 pieces

- SAVOR... Signatures
 - Peppered Shrimp on Cucumber Rounds with Herb Cream Cheese and Italian Salsa
 - Shaved Beef Tenderloin Crostini with Caper Aioli and Roasted Pepper Salsa
 - Goat Cheese and Dried Fruit Compote on Root Vegetable Chips
 - Smoked Salmon on Bagel Chips with Dill Cream Cheese and Black Olive Tapenade
 - Belgian Endive Spears with English Stilton Cheese and Spiced Walnuts
 - Artichoke Petals with Shrimp Salad, Red Pepper Hummus and Feta Cheese
- Spoon Canapés
 - Truffled Potato Brunoise with Domestic Caviar
 - Salmon Gravlox with Lemon/Ginger Crème Fraiche
 - Tuna Tartar with Tobiko and a Wonton Crisp
 - Pecan Smoked Salmon with Bacon Praline and Tomato Confit
- Tea Sandwiches
 - Prosciutto Ham with Apricot Cream Cheese
 - Smoked Chicken and Pecan Salad
 - Crab and Peppered Bacon with Rosemary Aioli
 - Curried Egg Salad with Arugula
 - Shrimp Salad with Fresh Dill
 - Smoked Salmon with Chive Cream Cheese

For additional hors d'oeuvre selections please inquire with your sales representative

Custom Specialty Drinks~ Created to match your theme and colors Available in Alcoholic and Non- Alcoholic versions

Champagne Punch

Sparkling Peach Punch

Citrus Punch

Punch Fountain Rental

Assorted Sodas and Bottled Water

Freshly Brewed Coffee Station

**One gallon is equivalent to approximately 32 servings*





Libations

PREMIUM BRANDS

~ Dewar's Scotch ~ Cuervo Gold ~ Stolichnaya Vodka
~ Tanqueray Gin ~ Crown Royal ~
Jack Daniel's Bourbon
Hosted premium bar service
\$13.00 Per Person for the first hour + \$6.00 for each additional hour

House brands

Absolute Vodka ~ Beefeater's Gin ~ Bacardi Rum ~ Jim
Beam Bourbon ~ Scoresby Scotch ~ Sauza Tequila
Hosted house bar service
\$12.00 Per Person for the first hour + \$5.00 for each additional hour

HOSTED BAR SERVICE POLICIES

One bartender per 100 - 125 guests is recommended.
A service charge of \$100 per bartender for the first three hours will apply if sales do not exceed \$1,000.
Prices do not include a 21% service charge, state sales tax of 6%, state liquor tax of 5% and local sales tax of 2%.

CASH BAR SERVICE POLICIES

One bartender per 75 - 100 guests is recommended. A service charge of \$100 per bartender for the first three hours will apply if sales do not exceed \$1,000. Prices are inclusive of a state sales tax of 6%, state liquor tax of 5% and local sales tax of 2%.

ALCOHOL SERVICE POLICIES

All alcoholic beverages **must** be served by employees of the Carolina First Center.
It is our policy to request valid picture identification for guests appearing to be under 30 years of age.