



Abingdon Manor's
Guide to Private Dinners,
Events & Receptions

Private Dinners, Events, Receptions & Meetings

The elegant interior and lush grounds of Abingdon Manor provide the perfect backdrop for sophisticated, small and private functions. Gourmet food and professional staff combine to create a unique event. Unlike large hotels and event sites, your function will be the only one at our intimate venue. Whether it is a birthday celebration, corporate, Christmas or retirement party we handle all the planning for you.

Corporate Meetings

When business meetings require a private off-site location, Abingdon Manor's spacious entry hall can accommodate groups of 40 in a classroom-style seating or up to 24 seated guests in a large rectangular format. The library and parlors work well for small groups or breakout sessions.

Full or half-day facility rentals are available and include morning beverage service with pastries and afternoon refreshments.

We can provide the facilities, accommodations, activities, and meals if you are planning a partner or senior staff retreat!

Private Dinners, Receptions & Holiday Parties

For groups of 4 to 125, Abingdon Manor is an incredible place to host your event. Our restaurant seats 30 guests in the main dining room and dining porch. For groups of 30 to 75, there is the option of three attended food stations, each with a "mini-meal" allowing guests to sample a variety of food and beverages while interacting and mingling with other attendees. Large group events of 75 or more dine from specialty tables crafted to suit the occasion. We can also arrange a variety of special touches for your event, such as entertainment and unique party favors.

Private Luncheons

While Abingdon Manor is not ordinarily open for lunch, The Dining Room at Abingdon Manor can accommodate groups of 15 to 30 people in conjunction with a full or half-day event. These luncheon menus typically feature three courses—salad, entree, and dessert.

Corporate and business clients of Abingdon Manor:

- Honda of South Carolina Manufacturing
- GE Medical
- Wells Fargo
- McLeod Health
- Duke Energy
- Florence Radiology
- Griggs, Floyd & Grantham Realty
- Florence Darlington and Northeastern Technical Colleges
- Dillon District 3 School System
- City of Florence
- Otis Elevator
- Claybourn Walters Logging Company
- South Carolina Ports Authority
- Harbor Freight
- Pfizer
- Novartis
- Eli Lilly
- GlaxoSmithKline



Wedding Options Available at Abingdon Manor

Ceremonies

The interior spaces and gardens at Abingdon Manor provide a naturally beautiful and intimate setting for an elegant outside wedding. Choose to gather inside the stately, beautifully appointed mansion to exchange your vows or the garden terrace underneath the shade of an expansive pecan tree, surrounded by the beauty of flower gardens. Our wedding venue provides a picturesque location for your special wedding ceremony.

Ceremony fee \$3,500 plus applicable tax and 20% gratuity includes:

- Coordination of the wedding planning, rehearsal, and ceremony
- Exclusive use of the gardens, grounds, and mansion for 4 hours
- Dressing area for the wedding party
- Pre-wedding portrait photography privileges (up to 2 hours)
- Seating for up to 125 guests



Receptions

The charming setting of our wedding venue in the Florence area provides the perfect backdrop for an unforgettable wedding reception. The Inn offers exquisite cuisine, outstanding service, and a beautifully appointed venue. The events coordinator will work with you to create a perfect day complete with cake, flowers, photographers, musicians, and transportation. You can choose an intimate sit down, six-course dinner for up to 30 guests, or for 30-75 guests, attended food stations are arranged throughout the Inn. We can accommodate up to 125 guests dining from stunningly decorated specialty tables laden with exceptional cuisine. Abingdon Manor offers a variety of beverage options from beer and wine to cocktails from a tended bar. Food and beverage costs begin at \$3,500, plus tax and 20% gratuity.

Rehearsal Dinners

Abingdon Manor offers an exceptional venue for your Rehearsal Dinner. Our AAA Four-Diamond restaurant “The Dining Room at Abingdon Manor” offers exquisite cuisine and exemplary service. The restaurant can accommodate up to 30 guests for an intimate seated six-course dinner. For gatherings of 30-75, your guests can mingle around three food stations arranged throughout the Inn offering three “mini-meals”. The Inn can accommodate up to 125 guests that can dine from stunningly decorated specialty tables laden with exceptional cuisine. Abingdon Manor offers a variety of beverage options to meet your needs. Facility rental fees do not apply. Dinner pricing begins at \$60.00 per person, plus tax and 20% gratuity. Wine, beer and liquor service is available.

Wedding Coordination

We will work with you from the initial planning stages through the day of your event. We will assist in the selection of the ceremony location, menu and if needed, florist, cake, photographer, musicians, and transportation. Coordination of rentals such as tents, chairs, tables, china, etc. will also be addressed and arranged.



Food & Beverage Service Options



Abingdon Manor catering offers four options for food service for events at the Inn. For up to 30 people a formal 6 course sit down dinner is available; for groups of 30 to 75 attended food stations with three separate “mini-meals” are created; for events of 30 to 150 two options are available, either a selection of light hors d’oeuvres, or a number of Specialty tables with a selection of heavy hors d’oeuvres.



Bar service is tailored for each event. Services can include non-alcoholic selections, beer and wine only or a full bar with a wide selection of choices.

The pages that follow provide suggested choices for each option. Other food choices are available and the staff will work with you to develop a special menu tailored to your event.



- Seated Dinner Service
- Attended Food Stations
- Light Hors d’oeuvres
- Specialty Tables
- Bar Service



Six Course Seated Dinner Service for up to 30 people

\$60.00 per person plus tax & 20% gratuity

Presented below is just a sample of items that can be used to construct a seated dinner. The chef will work with you to develop a menu from the freshest and seasonally available products, with an emphasis on local ingredients. Dietary restrictions and food allergies are accommodated and the restaurant can prepare a variety of vegetarian selections. The menu includes six courses.

1st Course – Appetizer (Amuse-gueule, a small bite-size portion)

- Eggplant rollitini with fresh tomato sauce
- Tomato/basil tart
- Hoisin glazed stuffed Shiitake mushrooms
- Asparagus & Asiago puffs
- Crab Imperial
- Curried chicken & almond bites with plum sauce

2nd Course – Demitasse of Soup (These are chicken and vegetable stock-based):

- Roasted red pepper
- Dilled carrot
- Butternut squash
- Curried red lentil
- Vidalia onion

3rd Course – Salad (Accompanied by freshly made hot rolls or Focaccia):

- Caprese in a Glass (Fresh Mozzarella, basil and baby tomatoes)
- Mixed greens with toasted walnut vinaigrette and a pancetta wafer
- Shredded collard greens with pickled apples and walnut olive oil
- Baby spinach and Belgian endive with a sesame-soy vinaigrette
- Caesar
- Mixed baby greens with oranges, toasted pecans, and cranberry vinaigrette

4th Course – Sorbet (A frozen palate cleanser):

- Coconut Lime
- Grapefruit & Campari
- Tequila Sunrise
- Cosmopolitan
- Champagne “Kir Royale”
- Hpnotiq

5th Course – Entree (Accompanied by fresh vegetables and creative starches):

- Snapper Caribbean style in white port wine presented on a filet of beefsteak tomato
- Lobster Thermidor with chunks of lobster tail and mushrooms in a velvety sherry cream sauce
- Grilled beef tenderloin with brightly flavored mango salsa
- Herb stuffed and grilled beef tenderloin with a balsamic glaze
- Stuffed loin of pork with exotic mushroom demiglace
- Filet of beef with pomegranate glaze
- Sliced strip steak with tomato/olive relish and grilled lobster tail with creamy chili vinaigrette
- Grilled T-bone Tuscan style sliced from the bone with olive oil and lemon
- Individual beef Wellington, a tender filet with a layer of Maderia flavored paté encased in puff pastry and enriched with a Bordelaise sauce

6th Course – Dessert:

- Individual apple tarts Tatin with housemade cinnamon ice cream
- 3-layered Viennese tort in a graham cracker and crushed almond crust with honey/Amaretto sauce
- Crème Brûlée
- Campari poached pear poached
- Chocolate or Lemon tart with fresh raspberry sauce
- French apple tart with a crumb crust and housemade cinnamon ice cream
- Strawberry shortcake (in season)
- Peach or blueberry cobbler (in season)
- Chocolate Trifle

Attended Food Stations for 30 – 75 people

\$60.00 per person plus tax & 20% gratuity

Three separate attended stations offer your guests a different “meal” as well as a separate dessert station. Attendees go from station to station trying distinct pairings.

Sample Menu			
Station 1	Station 2	Station 3	Dessert Station
Beef tenderloin with mango salsa	Mini crab cakes with Louis sauce	Grilled baby lamb chops with balsamic/shallot reduction	Individual key lime cheesecakes
Pave potatoes	Baked cheese grits	Herbed brown rice	Mini carrot cakes
Cherry tomatoes & fresh Mozzarella salad	Baby spinach & Belgian endive with a sesame-soy vinaigrette	Seasonal vegetable	Chocolate cake with creme de menthe icing
			An assortment of Abingdon Manor’s Chocolate Truffles

Choose 3 entrees with 2 sides for each of the 3 stations and 3 desserts

Entrees:

- Beef tenderloin with mango salsa
- Beef with chimichurri sauce
- Crab cakes with sauce Louis
- Crab Imperial
- Glazed salmon fillet with mustard dill sauce
- Grilled tuna with pineapple/papaya compote
- Grilled baby lamb chops with balsamic reduction
- Marinated pork tenderloin with pomegranate relish
- Grilled chicken with sage, pancetta, Shiitake with mushroom sauce over creamy grits
- Filet of sole with shallot cream
- Salmon with BBQ rub
- Vegetable lasagna
- Eggplant rollitini

Sides:

- Brown rice
- Creamy grits
- Green beans Lyonnaise
- Broccoli casserole
- Roasted mashed sweet potatoes
- Asian pasta salad
- Caesar salad
- Tomato/Mozzarella salad
- Baby spinach & Belgian endive with a sesame-soy vinaigrette
- Broccoli cornbread
- Fruit salad
- Jasmine rice with fruit & nuts
- Pureed potatoes
- Pave potatoes

Desserts:

- Mini carrot cakes
- Mini Key lime cheesecakes
- Chocolate truffles
- Orange and lemon cookies
- Rum balls
- Chocolate dipped strawberries
- Cream puffs
- Decorated cupcakes

Light Hors d'oeuvres 30 – 150 people

\$30 per person plus tax & 20% gratuity

Select 8 of the following:

- Black-eyed pea salsa
 - Gougères (gruyère cheese puffs)
 - Rosemary breadsticks
 - Fresh garden pasta salad
 - Spinach and mushroom frittata with fresh tomato/basil dipping sauce
 - Mexican dip with fresh corn chips
 - Crostini with assorted spreads
 - Chèvres cheese with sundried tomatoes and rosemary
 - Spinach dip
 - Gator bait appetizers
 - Broccoli salad
 - Pâté
 - Vegetable tray with dipping sauce
 - Stuffed Shiitake mushrooms with Hoisin chili glaze
 - Fruit salad
 - Potato salad
 - Mini gourmet pizzas
 - Artichoke/crab dip with toasted pita triangles
 - Chicken barbeque
 - Chicken salad
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Specialty Tables (Buffet) 30 – 150 people

\$40 per person plus tax & 20% gratuity

Select 3 of the following:

- Mini crab cakes
- Steamed shrimp
- Glazed salmon with mustard dill sauce
- Beef tenderloin with mango salsa
- Marinated, grilled pork tenderloin with coarse grain/sweet mustard sauce
- Chicken barbeque with slaw
- Chicken Salad
- Grilled flank steak

Select 5 of the following:

- Specialty cheeses
- Antipasta table
- Spicy Asian style pasta salad
- Broccoli salad
- Spinach dip
- Fruit salad
- Vidalia onion dip
- Crostini with 3 different spreads
- Chèvres cheese with fresh rosemary and sundried tomatoes
- Black-eyed pea salsa with tortilla chips
- Mexican dip with tortilla chips
- Gator bait
- Parisian Brochettes
- Stuffed Shiitake mushrooms with hoisin-chili glaze
- Shrimp and mango in Wonton cups
- Shrimp BLTs
- Bacon-wrapped scallops

Select 3 of the following:

- Mini carrot cakes
- Mini Key lime cheesecakes
- Chocolate truffles
- Orange and lemon cookies
- Rum balls
- Chocolate dipped strawberries
- Cream puffs
- Decorated cupcakes

Bar Service

Depending on the number of attendees at your event, a single or multiple bars will be available. You can choose the type of beverages to be served depending on the tastes of your guests. In most instances, plan for \$12.50 per person plus tax & 20% gratuity when serving alcoholic beverages.

Non Alcoholic:

- Lemonade, iced tea, punch & coffee \$10 per 25 attendees
- Soft drinks and bottled water \$2.00 per bottle
- Sparkling water \$2.50 per bottle (Perrier, San Pellegrino)

Beer:

- \$3.50 per bottle all types available

Wines:

- House French Chardonnay \$24.50 per bottle \$8.00 per glass
- Moscato \$24.50 per bottle \$8.00 per glass
- Pinot Gris \$26.50 per bottle \$8.50 per glass
- Sauvignon Blanc \$24.50 per bottle \$8.00 per glass
- Pol Clement Brut Sparkling \$24 per bottle \$10.00 per split
- House Red Blend \$26.00 per bottle \$8.00 per glass
- Decero Cabernet \$34 per bottle \$9.00 per glass
- Berton Shiraz \$35 per bottle \$9.00 per glass
- Luma Reserve Pinot Noir \$29 per bottle \$8.00 per glass
- Other options available (request complete wine list)

Liquors:

- Tangueray Gin, Absolut Vodka, Bacardi rum, Canadian Club, Grey Goose vodka, Maker's Mark bourbon, Crown Royal, Dewar's Scotch \$7.50 per drink
- Single malt scotch \$15.00 per drink

Liqueurs:

- Amaretto, Kahlua, Bailey's Irish Cream, Cointreau \$7.00 per drink
- Drambuie, B&B, Grand Marnier, Courvoisier VS Cognac \$12.00 per drink



Testimonials

“For over a decade, I have partnered with Patty and Mike Griffey at Abingdon Manor in Latta, SC to provide exceptional corporate events and recruiting events for health care professionals. The Griffey’s attention to detail is excellent; from the warm welcome to each of our guests, to the delicious 5-course meals with personalized menus, and for overnight guests, the comfortable accommodations with a fresh and appetizing breakfast. Our corporate events were always well attended and eagerly anticipated when Abingdon Manor was listed as the location! We had corporate events with over 100 in attendance and we hosted small, intimate dinner parties for 6 to 12 guests for recruiting health care professionals. We always received glowing evaluations and I highly recommend Abingdon Manor for your corporate events or for special personal events.” **Debbie Locklair, Senior Vice President, Chief Human Resources Officer, McLeod Health**

“Mr. and Mrs. Griffey, Thank you both for a wonderful evening on Friday. We had an amazing time! As always the food was phenomenal! I always love dining with you so I can try things I am normally not able to. I would say 75% of the people in attendance had never been to Abingdon Manor before and they were in awe! We hope to be back next year to do it again! Thank you again and thank you to your staff, they were amazing young ladies.” **Ashley F. Alexander, Senior Registered Client Associate, Crescent Advisory Partners at Raymond James**

“George and I continue to enjoy the wonderful memories and pictures of George-Anne’s wedding day. We are so glad that she chose Abingdon Manor where everything was taken care of with such ease and in such a professional manner. Thank you!” **Mother of the Bride**

“Everything was beautiful at Beth’s wedding. We were very pleased with all of it. The food has gotten rave reviews and you did a wonderful job with the flowers. Thank you so much for making everything possible for us.” **Mother of the Bride**

“Thanks again for such a lovely time at Abingdon Manor. It really was the perfect place for our wedding, and we really appreciate everything you did to make it so nice.” **Bride**

Abingdon Manor Facility Use Agreement

This agreement is related to the facility use and catering services offered by Abingdon Manor.

This rental includes the use of the following rooms:

- Entry hall
- Ladies parlor
- Gentlemen's parlor
- Library
- Dining room
- Dining Porch
- First floor powder rooms
- First floor verandahs
- Grounds

Excluded from use are the rooms identified as private including the Master guestroom, office and kitchen and the entire second floor.

The maximum number of guests at any event is 125. Exceeding the maximum allowable will result in a \$5,000 fee.

A non-refundable deposit is required upon execution of the agreement. The balance, payable by check or cash is due at the conclusion of the event. If credit card is used, there is a 3% processing fee.

The renter is responsible for damages caused by guests or outside vendors. A valid credit card number is required in the event of any additional charges.

If alcoholic beverages are consumed during the event, Abingdon Manor assumes no responsibility or liability for damages or injury to guests resulting from consumption of these substances. Renter agrees to hold harmless Abingdon Manor for failure to monitor the proper usage thereof.

Alcoholic beverages brought to the premises by renter and/or guests are prohibited. If this occurs there will be a \$1,000 charge assessed.

Name _____

Home phone _____

Address _____

Cell phone _____

Type of event _____*

Email _____

Date of event _____

Number of guests _____**

Type of food service _____*

Type of bar service _____*

Credit card number _____

Exp _____ Code _____ Zip _____

Renter Signature

Date

Abingdon Manor

Date

*Event, food and beverage services are detailed in attachments

**Number of guests must be confirmed 7 days prior to the event or the maximum number will apply.

Deposit Received _____