



## The Warren Room Cocktail Party Packages

## The Warren Room

114 St. Philips St.  
Charleston, SC 29403

This spacious second floor event, located in the former CW Westendorff & Son building, features 1,200 square feet of historically preserved traditional home from the early 1900's. Purchased by MOSAIC Catering + Events in 2014, the Westendorff building underwent a multi-year historical renovation. In 2015, owner Steven Niketas and The Westendorff building were presented the Carolopolis Award from the Preservation Society of Charleston and the Whitelaw Founders Award from the Historic Charleston Foundation in recognition of the rehabilitation and adaptive reuse of the building.

As an event space, The Warren Room offers an exceptionally well decorated and inviting area for all styles of events. This gorgeous space, coupled with the experienced and dedicated event team from MOSAIC Catering + Events, guarantees an unparalleled level of hospitality and flawless execution for your special event. With custom lighting, white-washed x-back chairs, natural wood tables, exposed working fireplace, wooden beams, private full-service bar, and private bathroom, the Warren Room can meet the needs of any small, private event. Our beautifully restored Charleston-style balcony allows for an additional 500 square feet of event space, overlooking beautiful Charleston. The Warren Room is handicapped accessible, with elevator access.

### **Room Capacities:**

60 guests, for full-seated brunches, luncheons and dinners  
90 guests for standing, cocktail style events

**Room Rental Fee: Sunday-Thursday, \$400. Friday + Saturday, \$600**  
for a three-hour rental

## Premium Full Bar Service

\$35 per person

*price includes glassware, based on 60 guests*

*\*additional guests will incur additional glass rental fees\**

Tito's Vodka, Hendricks Gin, Mt. Gay Rum, Bulleit Bourbon, Glenfiddich Scotch

3 bottled beers

2 white wines

2 red wines

assorted soft drinks, mixers, and fruit garnish

## Standard Full Bar Service

\$28 per person

*price includes glassware, based on 60 guests*

*\*additional guests will incur additional glass rental fees\**

Skyy Vodka, Gordon's Gin, Bacardi Rum, Four Rose's Bourbon, Dewar's Scotch

3 bottled beers

1 white wine

1 red wine

assorted soft drinks, mixers, and fruit garnish

## Premium Beer and Wine Bar

\$25 per person

*price includes glassware for up to 60 guests*

*\*additional guests will incur additional glass rental fees\**

3 bottled beers

2 white wines

2 red wines

assorted soft drinks

## Standard Beer and Wine Bar

\$20 per person

*price includes glassware for up to 60 guests*

*\*additional guests will incur additional glass rental fees\**

3 bottled beers

1 white wine

1 red wine

assorted soft drinks

## Non-Alcoholic Bar Package

\$10 per person

## Coffee + Tea Service

\$3.99 per person

price includes coffee cups, sugar and creamer

## Signature Cocktails

price based on selections

allow our seasoned bartending team to craft a signature cocktail for your event.

examples:

The Paloma

blanco tequila, grapefruit, soda

Bourbon Ginger Fizz

bourbon, ginger beer, fresh lime

## Warren Room Cocktail Party Options

*Menus for your event will be crafted and executed by MOSAIC Catering + Events. You can expect a fully customized menu, tailored to your event, tastes and budget. From rehearsal dinners to welcome parties, holiday cocktail parties to corporate dinners, and everything in between, MOSAIC will partner with you to create an unforgettable event.*

*Brunch, Luncheon + Dinner can be served family style, buffet or fully plated.*

*Cocktail receptions can be butler passed or presented as a stationary display.*

## Butler Passed Hors d'Oeuvres

### Smoked Gouda Pecan Truffles

Caprese Skewers with Balsamic Reduction

Zucchini Flatbread Tarts with Boursin, Roasted Tomato + Balsamic Onions

Mini Tomato Pies with Heirloom Tomato, Cheddar, Basil Aioli

Macerated Berries + Ricotta on House Crostini with Raw Honey

Crispy Tuna Wonton Bites with Seared Tuna, Wasabi Aioli + Sweet Soy

Shrimp + Grit Canapes with Grit Cake, Wild Caught Shrimp + Smoked Gouda Mousse

Applewood Bacon Wrapped Scallops with Thai Chili Butter

MOSAIC Mini Crab Cakes with Chipotle Tartar Sauce

### Thai Chili Glazed Shrimp Skewers

BLT Deviled Eggs with Sundried Tomato + Sweet Bacon Jam

Mini Sweet Potato Biscuits with Country Ham + Basil Mustard

Pecan Crusted Chicken Skewers with Basil Mustard

Petite Steak Frites Sliced Steak on a House Potato Chip with Chimichurri

Sirloin Bites with Gorgonzola Cheese, Wrapped in Applewood Bacon

Beef Satay Skewers with Sesame Ginger Dipping Sauce

## **Stationary Displays**

### **Gourmet Cheese + Charcuterie Display**

Local and Imported Cheese Wedges, Gourmet Cured Meats, including (Proscuitto, Sopressata, Coppa, Cappelletti), Jams + Preserved, Marinated and Pickled Vegetables, House Flatbread Crackers

### **MOSAIC Signature Dips + Spreads**

Choice of Two Dips: Smoked Gouda Pimento Cheese, Creamy Mozzarella + Sundried Tomato Dip, Edamame Miso Hummus, Roasted Jalapeno + Corn Dip  
Roasted Shallot + Gorgonzola Dip  
Served with Zucchini + Squash Rounds, Pita Chips + Wheat Crostini

### **Market Vegetable + Crudites Display**

Marinated, Grilled + Chilled Seasonal Vegetables Served with Green Goddess Dressing  
Fresh Seasonal Vegetable Batons Served with Creamy Lemon + Herb Dip

### **Coastal Seafood Display**

#### **Duo of Roasted Cocktail Shrimp**

Old Bay Spiced + Classic Poached Shrimp  
with Horseradish Cocktail Sauce + Lemons

#### **Charleston Ceviche Cups**

Lightly Marinated Local Seafood (can include shrimp, scallops, local fresh fish) in Citrus

### **Low Country Display**

Smoked Gouda Pimento Cheese with Zucchini Rounds, Pita Chips + Wheat Crostini  
BLT Deviled Eggs  
Pecan Crusted Chicken Skewers  
Petite Sweet Potato Biscuits with Country Ham