



## The Warren Room Event 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

## Bar Packages:

### Full Standard Bar Service

\$28 per person

*price includes glassware, based on 60 guests*

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

vodka, gin, rum, scotch, bourbon

3 bottled beers

2 white wines

2 red wines

assorted soft drinks, mixers, and fruit garnish

### Beer + Wine Bar

\$20 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

### Non-Alcoholic Bar Package

\$10 per person

*price includes glassware for up to 60 guests*

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

assorted soft drinks, juices, sweet + unsweet tea

### 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 Dining 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.*

## Sample Menus

### Southern Family Style Dinner

**Beet Pickled Deviled Eggs** with Crispy Prosciutto + Micro Greens

**Mini Sweet Potato Biscuits** with Country Ham + Basil Mustard

**Southern Strawberry Salad**

Pickled Red Onion, Candied Pecans, Crumbled Goat Cheese

Strawberry Rhubarb Vinaigrette

**Buttermilk Biscuits**

Whipped Honey Butter

**Bistro Beef Medallions**

with Barrel Bourbon + Applewood Bacon Pan Sauce

**Pan Seared Local Wreckfish**

with Citrus Beurre Blanc

**Heirloom Fingerling Potatoes**

Roasted with Butter + Herbs

**Charred Local Asparagus**

with Grilled Lemon + Herbs

### Charleston Low Country Menu

**Grilled Peach Salad**

Mixed Greens with Goat Cheese, Toasted Pecans

Pickled Red Onion, Heirloom Tomatoes, in a Cider Vinaigrette

**Classic or Jalapeno Cheddar Cornbread**

Whipped Butter

**MOSAIC Shrimp + Grits**

Stone Ground Yellow Grits

Sauteed Wild Caught Shrimp + Chicken Andouille Sausage

Sauteed Bell Peppers + Onions, Smoked Gouda Cream Sauce

**Sauteed Local Okra + Heirloom Tomatoes**

**Fried Green Tomatoes**

Sweet Onion + Bacon Jam

## **Classic Rehearsal Dinner**

### **Pickled Beet Salad**

Mixed Greens with Goat Cheese, Toasted Pistachios  
Tarragon + Orange Vinaigrette Dressing

### **Assorted Focaccia Breads**

Whipped Herb Butter

### **Boneless Braised Beef Short Ribs**

in a Burgundy Wine Reduction

### **Tuscan Chicken Breast**

in a Lemon, Artichoke and Caper Cream Sauce

### **Garlic + Herb Smashed Potatoes**

Butter Thyme Green Beans

## **Casual Southern BBQ Dinner**

### **Grilled Peach Salad**

Mixed Greens with Goat Cheese, Toasted Pecans  
Pickled Red Onion, Heirloom Tomatoes, in a Cider Vinaigrette

### **Flour Dusted Rolls**

Whipped Butter

### **South Carolina Pulled Pork**

### **BBQ Chicken Breast**

With Assorted BBQ Sauces

South Carolina Mustard BBQ

North Carolina Vinegar BBQ

Classic Tangy Red BBQ

### **Smoked Gouda Pimento Mac + Cheese**

Cavatappi Pasta with Smoked Gouda Cream Sauce + Parmesan Panko Topping

### **Braised Collard Greens**

## **Dessert Options:**

### **Nutella Fudge Brownies**

with Fresh Strawberries + Powdered Sugar

### **Mason Jar Fruit Cobbler**

with Maple Brown Sugar Topping

### **Petite Dark Chocolate Pots de Crème**

with Whipped Cream

### **Pumpkin Gingersnap Tiramisu**

### **Mini Key Lime Pies**

### **Mini Lemon Meringue Tarts**

### **Mini Bourbon Pecan Pie Tarts**