

STELLA'S

THE
WARREN
ROOM

STELLA'S PRIVATE
GATHERING SPACE

THE WARREN ROOM

The Warren Room is Stella's private event venue in the heart of downtown Charleston, SC. Situated on the second level above Stella's, in the historic Westendorff building, The Warren Room is an intimate venue for all styles of gatherings. Offering a rustic and modern Mediterranean-focused menu, our style of service is defined by shared plates and vibrant cocktails.

Our venue was designed to be turn-key, featuring custom lighting, white-washed x-back chairs, natural wood tables, exposed fireplace, 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. Upstairs at Stella's is handicapped accessible, with elevator access.

Upstairs at Stella's can be viewed by appointment only.

PRICING GUIDE

AVAILABILITY & SERVICES

Friday - Saturday 10am - 10pm

Sunday - Thursday 10am - 9:30pm

meetings, luncheon/brunch, dinner, cocktail receptions

ROOM CAPACITIES

50 guests, for full-seated luncheons and dinners

60 guests for standing cocktail-style event

FOOD & BEVERAGE MINIMUMS

Dinner & Luncheons, Mon - Thursday \$1,500

Dinner & Luncheons, Friday - Sunday \$2,500



PACKAGES

3 hour venue rental, staffing, use of all in-house rentals (tables, chairs, plates, glasses, etc) Beverages. 22% service charge, taxes additional

COCKTAIL SOCIAL

Day \$25/guest , Evening \$40/guest
includes: *3 stationary meze, 3 shared or passed meze*

BUFFET

Luncheon \$29/guest, Dinner \$49/guest
includes: *1 shared meze, 1 salad, 2 entrees. 2 sides, 1 dessert*

FAMILY STYLE

Luncheon \$39/guest, Dinner \$69/guest
includes: *1 shared meze, 1 salad, 2 entrees, 2 sides, 1 dessert*

ADDITIONALS

BEVERAGES

(detailed description on last page)

- Non-alcoholic \$5/guest
- Beer & Wine Bar \$17/guest
- Full Bar \$25/guest
- Mimosa & Bloody Mary Bar \$17/guest
- Coffee \$4/guest
- Sweet/Unsweet Tea \$1/guest
- Passed sparkling wine or display \$5

FOOD

(pricing based per guest)

- Meze/Hors d'oeuvres \$4
- Entree \$11
- Salad/Side/Dessert \$6

VENUE

Additional Hour \$300

BANQUET MENUS

STATIONARY MEZE

STELLA'S CHEESE & CHARCUTERIE

assorted imported cheeses & cured meats

MEDITERRANEAN MEZE

feta cheese, halloumi cheese, kasseri cheese
dolmades, olives, peppadew peppers, pepperoncinis,
hummus, tabouli, pita

CLASSIC SHRIMP COCKTAIL

house cocktail sauce

SIGNATURE DIPS (pick 2)

smoked gouda pimento cheese, tzatziki,
melitzanosalata (roasted eggplant & garlic spread),
skordalia (garlic & olive oil spread), taramosalata (fish
roe dip), grilled pita

STELLA'S HUMMUS, TZATZIKI & TABOULI

grilled pita

SHARED MEZE

TIROPITA

blend of cheeses

SPANAKOPITA

spinach & feta

KREATOPITA

spiced ground beef, bechamel, grated cheese

KEFTEDES

lamb & beef meatballs with grated cheese

DOLMADES

grape leaves stuffed with rice & herbs served chilled,
GF

PASSED MEZE \$4/guest

MINI KEFTEDES

lamb & beef meatballs

TUSCAN CHICKEN BITES

artichoke, capers, lemon

ANTIPASTI SKEWER

cured meats & cheeses, GF

STUFFED MUSHROOMS

seasoned beef, caramelized onion, kasseri cheese

GREEK MARINATED CHICKEN SKEWER

tzatziki, GF

GREEK SHRIMP BRUSCHETTA

feta, heirloom tomato, garlic & herbs

SMOKED GOUDA PIMENTO TRUFFLE

toasted almonds, GF

WATERMELON FETA SKEWER

honey (seasonal), GF

DOLMADES

grape leaves stuffed with rice & herbs, tzatziki, GF

ROASTED BEET BRUSCHETTA

red wine, olive oil, garlic, whipped ricotta

ZUCCHINI FLATBREAD

herbed cheese, roasted tomato, balsamic onion,
parmesan, balsamic reduction

VEGETARIAN STUFFED MUSHROOMS

herbed cheese, balsamic reduction

MELITZANOSALATA CROSTINI

garlic & olive oil

SALADS

CLASSIC GREEK

romaine lettuce, kalamata olives, red onion, pepperoncini, tomato, cucumber, feta, GF

MAROULOSALATA

romaine lettuce, dill, feta, scallion, lemon & olive oil vinaigrette, GF

CYPRLOT

arugula, shaved fennel, halloumi, pistachio, fresh mint, grilled grapes, pistachio oil & champagne vinaigrette, GF

BLACK KALE

black tuscan kale, kasseri cheese, lemon, almonds, kefalograviera cheese, champagne dijon vinaigrette, GF

BABY SPINACH

roasted beets, walnuts, goat cheese, oranges, citrus honey vinaigrette, GF

ENTREES

SOUVLAKI (chicken, pork, or shrimp)

kebabs with grilled peppers & onion

LEG OF LAMB (dinner only)

roasted medium rare with lemon & rosemary, sliced GF

MOUSSAKA

sautéed eggplant, spiced ground beef, bechamel, grated cheese, breadcrumbs

ARTICHOKE MOUSSAKA

artichoke heart, potato, fennel, caramelized onion, zucchini, bechamel, grated cheese, breadcrumbs

PASTICHIO

spiced ground beef, fat noodles, bechamel, grated cheese, breadcrumbs

CHICKEN PICCATA

lemon-caper white wine, butter sauce

LAMB FRITES

fried potatoes, sliced leg of lamb, onion, baked with feta & manouri cheese

ROASTED SALMON (dinner only)

house sauce, lemon & dill , GF

SHRIMP SANTORINI (dinner only)

plaki sauce, garlic, feta, basil , GF

GRILLED SEASONAL FISH (dinner only)

ladolemono, GF

SHRIMP OUZO BUCATINI

sautéed shrimp, cherry tomato, garlic, no. 5 noodles, mushrooms, wilted arugula, ouzo tomato cream

SHRIMP & GRITS

sautéed andouille sausage, shrimp, garlic, onions, peppers, cheddar, smoked gouda cream sauce

LAMB SKILLET (luncheon/brunch only)

shaved lamb, onions, gigantes, tomato, potato, baked with manouri cheese, topped with poached egg

VEGETABLE SKILLET (luncheon/brunch only)

artichoke, spinach, mushrooms, onion, gigantes, tomato, potato, baked with manouri cheese, topped with poached egg

HOUSE GREEK FRENCH TOAST

(luncheon/brunch only) almond, topped with sour cherry, powdered sugar & maple syrup

SIDES

SPANAKORIZO

spinach & rice

GIGANTES

giant beans in tomato sauce, GF

ORZO

lamb shank sauce with greek cheese blend

ROASTED BEETS

extra virgin olive oil, red wine vinegar; choose:
lemon & feta creme fraiche or fresh garlic, GF

HORTA

fresh seasonal greens, GF

FETA SMASHED POTATOES

olive oil & fresh herb, GF

SMOKED GOUDA PIMENTO MAC

with parmesan-panko crust

FRIED POTATOES

hand cut

YAHNI

greek green beans in a stewed tomato sauce, GF

ROASTED POTATOES

lemon & olive oil, fresh herbs, GF

YIA YIA'S SKILLET

vegan, organic black kales, gigantes, capers, roasted
garlic, cherry tomatoes, red onion & kalamata olives.
GF

GREEK ORZO

cucumber, tomatoes, red onion, feta, parsley, mint,
olive oil

LIMA BEAN & FETA SALAD

feta, lima beans, onions, celery, oregano, lemon, olive
oil, GF

CHICKPEA SALAD

chickpeas, bell peppers, cucumber, spring onions,
celery, parsley, dill, red wine vinegar ,GF

ROASTED CAULIFLOWER SALAD

roasted cauliflower, roasted red peppers, kalamata
olives, almonds, parsley, lemon, olive oil, GF

DESSERTS

GALAKTOBOUREKO

honey simple syrup

RICE PUDDING

cinnamon

TIRAMISU

cocoa powder

CHOCOLATE FLOURLESS TORTE

sour cherry sauce, whipped cream

WALNUT BAKLAVA

honey syrup

LOUKOUMADES (luncheon/brunch only)

honey & powdered sugar



BEVERAGE PACKAGES

All package pricing is based on a standard 3-hour event.

BEER & WINE \$17/guest

local & import beer
white wine, red wine, rose
assorted sodas & mixers
(3) hours of service, each additional hour
\$4/guest

FULL BAR \$25/guest

titos, bombay sapphire, espolon, bacardi,
makers mark
local & import beer
white wine, red wine, rose
assorted sodas & mixers
(3) hours of service, each additional hour
\$6/guest

BRUNCH BAR \$17/ guest

tito's bloody mary
fresh orange & pomegranate mimosas
white wine, rose
assorted sodas & mixers
(3) hours of service, each additional hour
\$4/guest

NON ALCOHOLIC BAR \$5/guest

coke, diet coke, sprite, ginger ale
assorted juices
(3) hours of service, each additional hour
\$2/guest

STELLA'S SIGNATURE COCKTAILS \$7/guest

SANTORINI

tito's, simple syrup, fresh blueberries, lemon,
ginger, pomegranate

KAPNOS

espolon, mastic liqueur, lemon, honey, house
sea salt, smoked rosemary

BRIGHT WHITE

siknos mastic liqueur, fresh lemon & soda
over ice

ILIOS

maker's mark, muddled orange, cointreau,,
honey, bitters

THE CRETAN

hendricks, thyme, rosemary, lime, cucumber

SAINT SOPHIA

brut, aperol, st. germain, citrus

MASTIC MULE

titos, mastic, lime, local ginger beer

CANNONBOROUGH PALOMA

espolon, elderflower liqueur, mint, lime,
grapefruit elderflower soda,

BEVERAGE ADDITIONS

Passed sparkling wine or display \$5/glass

Table wine service \$6/guest

Ouzo \$5/guest

Coffee \$4/guest

Sweet/Unsweet Tea \$1/guest

Specialty spirits: please inquire

FAQS

WHAT DOES THE VENUE INCLUDE?

The Warren Room booking includes use of private event space and second level piazza for contracted time. This includes in-house tables, white-washed x-back chairs, in-house plates, glassware and napkins. The Warren Room is outfitted with private bar, bathroom and elevator access. In addition, the Warren Room offers sound system.

CAN I BRING IN MY OWN CATERING OR ALCOHOL?

Stella's/ MOSAIC Hospitality is the exclusive provider of all catering services on property.

WHAT ARE THE FOOD AND BEVERAGE MINIMUMS?

A food + beverage minimum spend of \$2500 applies to dinner events hosted on Fridays - Saturdays and \$1,500 Sundays - Thursday. All luncheon events have a food + beverage minimum of \$1,500.

Food + beverage catering selections must be finalized no later than 30 days prior to the event.

Guest counts must be finalized no later than 14 days prior to the event.

WHEN ARE PAYMENTS DUE?

In order to officially reserve a date, a signed venue rental contract & non refundable deposit are required.

The following payment schedule applies to additional services:

- \$200 Non refundable deposit to secure venue
- Final Guest Count 12 days prior to event
- 3 days before events | 100% of remaining balance adjusted to reflect final guest count
- All deposits are non-refundable + non-transferable. Payments are accepted via check (no processing fee) or credit card (3.5% processing fee).

WHAT IS YOUR GUEST CAPACITY?

50 guests, for full-seated luncheons and dinners

60 guests for standing cocktail-style event

WHEN CAN WE SET UP?

We will set-up all venue tables and chairs prior to your event, based on an agreed upon floorplan.

The Warren Room will be accessible 2 hours prior to your event for any additional decorating.

WHAT TIMES CAN I HOST MY EVENT?

Friday -Saturday events between 10am - 10:00 pm.

Sunday - Thursday events must end by 10am - 9:30pm.

All bookings are based on a 3 hour event window. Additional hours can be added in advance for \$300/hr.

WHAT QUALIFIES A LUNCHEON VS DINNER?

Luncheons are any event that take place before 4pm

Dinners are any event that take place after 4pm

CAN WE BRING OUTSOURCED MUSIC?

We do not allow any amplified music at our venue. We will welcome acoustic music with prior approval.

CAN WE BRING A CAKE

Yes. You are welcome to bring a cake. We are happy to cut it. Please provide us your bakery information prior to event.

DO YOU REQUIRE THE USE OF A PLANNER?

The Warren Room is a turn-key venue. Planners are not required to host an event in our space. You will have a Warren Room associate, and we are happy to help with any design work or coordination for an additional fee.

WHO IS RESPONSIBLE FOR SET UP & BREAK DOWN?

We will be responsible for setting-up and breaking down all in-house rentals. We will assist in overseeing all third party vendor load in & load out.

Break down must be complete, including the removal of all non-venue items, within 1 hour of the event end time. Additional time for break down will incur an additional fee of \$300/hour.

CAN I HOST A WEDDING CEREMONY:

Yes. Although intimate, our veranda can accommodate micro wedding ceremonies or elopements. Wedding ceremonies do incur an additional \$800 room usage fee. ‘

DOES THE WARREN ROOM HAVE A BRIDAL SUITE?

No. Please make accommodations to get ready for your wedding off-premise.

HOW CAN THE VENUE BE DECORATED?

Popular decor includes flowers, greenery, photos, signage, etc. We will provide house votive candles, however, you are welcome to bring your own.

Nails, command strips, tape, birdseed, confetti, silly string & glitter are prohibited.

All decor must be removed within 1 hour of the event ending.

WHERE ARE YOU LOCATED & WHERE SHOULD MY GUESTS PARK?

Guests are encouraged to enter the property through the Warren Room entrance located on the side of Stella’s Restaurant.

Most guests walk, Uber or Lyft, but there is ample parking on the St. Philip Street Parking Garage (34 Saint Philip Street Charleston, SC 29401) or John Street Parking Garage (35 John St, Charleston, SC 29403)

IS THERE HANDICAP ACCESS?

Yes. We have elevator access to the Warren Room.

CAN I COME SEE THE PROPERTY?

The space is available for in-person site visits & virtual tours by appointment only.

Due to the nature of the event business, visits are typically limited to Monday – Thursday 10 am – 4 pm + Friday mornings depending on the event calendar.

Please email (STELLASCHS@gmail.com) or call (843.743.3053) to schedule your visit.

