

BANQUET & CATERING MENU

VICTORS

STEAKS WINE SEAFOOD



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ABOUT US



Jayne L. Murray | Banquet & Event Manager

Originally from Greenville, SC, Jayne has lived in Hartsville for more than 30 years. Jayne began her work as a Banquet & Event manager in 2011. She personally oversees the execution of over 800 events each year putting her personal touch on all to ensure each event is flawless. Prior to joining the Victors team, she managed a boutique kitchen shop and catering business. Jayne and her husband have three daughters and six grandchildren.

"I have always enjoyed working with people to host memorable parties and meetings. The food, the decor, and the service all come together to create a magical event." – Jayne Murray



Melissa C. Hearn | Banquets & Catering

Melissa is originally from the Philadelphia, PA area. She graduated from the University of South Carolina Beaufort with her Bachelors Degree in Hospitality Management. While in school she secured an internship with the Hilton Head Wine and Food Festival where she oversaw the planning of a week long event with over 3,000 people. She currently lives in Florence with her fiancé and two goldendoodles.

"Each and every event is unique and different in their own way, and that's my favorite part about my job. There's always something new and exciting!" –Melissa Hearn



ROOM SPECS



GRAND BALLROOM

GAMBLE

Dimensions:
25'Wx40'Lx10' (1000 sq ft)

Capacity:
50 Cocktail Reception
35 Plated Dinner
35 Buffet Dinner

GRAND BALLROOM (SALON A&B)

Dimensions:
55'Wx40'Lx10' (2200 sq ft)

Capacity:
175 Cocktail Reception
100 Plated Dinner
100 Buffet Dinner

SANBORN

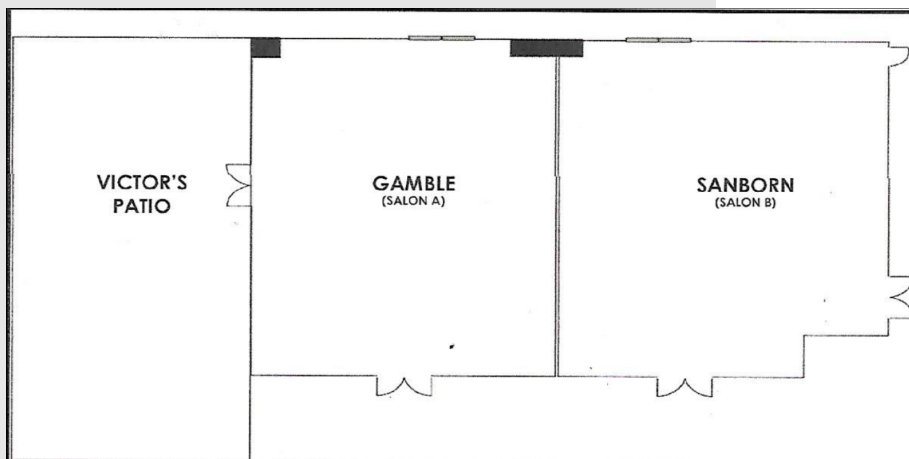
Dimensions:
30'Wx40'Lx10' (1200 sq ft)

Capacity:
75 Cocktail Reception
65 Plated Dinner
45 Buffet Dinner

VICTORS PATIO

Dimensions:
25'Wx40'H (1000 sq ft)

Capacity:
65 Cocktail Reception
35 Plated Dinner
35 Buffet Dinner



VICTORS PATIO



GAMBLE ROOM



SANBORN ROOM

PLATED BREAKFAST

Minimum of ten guests required

VICTORS
STEAKS WINE SEAFOOD

MAGIC CITY MORNING

Two farm fresh eggs any style, grits or home fries, wheat or white toast, and bacon, sausage or ham

PEE DEE PANCAKE BREAKFAST

Choose from traditional buttermilk, fresh blueberry or chocolate chip. Served with choice of bacon, sausage or ham

STUFFED FRENCH TOAST

Cinnamon French Toast with strawberry honey cream cheese, & candied pecans. Served with grits or home fries and choice of bacon, sausage or ham

OMELETS BY DESIGN

Create your own omelet from any of the following ingredients: onion, tomato, mushroom, red peppers, spinach, ham, sausage, bacon, chicken, cheddar, Swiss, or parmesan. Served with grits or home fries and white or wheat toast.

THE SWEET TOOTH

Large Belgium waffle with pecan butter, fresh strawberries, whipped cream, & powdered sugar

STEAK AND EGG SKILLET

Angus Beef Filet tips, two eggs any style, home fries or grits

EGGS BENEDICT

Poached eggs, smoked ham, and hollandaise sauce over toasted English muffins. Served with your choice of grits or home fries

See beverage station section for refreshment details.



BREAKFAST BUFFET

Minimum of ten guests required
(Buffet is a style of service- Not "All You Can Eat")

VICTORS
STEAKS WINE SEAFOOD



DRINK STATION

Please choose 3.

Regular & Decaf Coffee & Hot Tea
Orange & Apple Juice
Sweetened Tea & Unsweetened Tea
Traditional Lemonade

AVAILABLE UPON REQUEST

Sodas on Consumption
Bottled Water on Consumption
Sports Drinks on Consumption

BUILD YOUR OWN BREAKFAST BUFFET

Please Choose 4 Essentials

ESSENTIALS

Scrambled Eggs
Bacon or Sausage
Grits or Hash Browns
Toast or Biscuit

ADD ON ITEMS

These items may be added on at per person pricing

Quiche
Fruit
Pancakes
French Toast
Waffles
Baked Goods
Bagels
Seasonal Berries, Yogurt & Granola
Bacon
Sausage
Grits
Hash Browns
Toast
Biscuit

Gratuity & Service Charge and Applicable Sales Tax will be added to all items

BEVERAGE STATIONS

Minimum of ten guests required

DRINK STATION

Please choose 3.

Regular & Decaf Coffee
Orange & Apple Juice
Sweetened Tea & Unsweetened Tea
Traditional Lemonade

AVAILABLE

UPON REQUEST

Sodas on Consumption
Bottled Water on Consumption
Sports Drinks on Consumption

VICTORS
STEAKS WINE SEAFOOD



BLOODY MARY BAR

Pre Mixed Bloody Mary

Includes:

Bacon
Celery
Olives
Blue Cheese Olives
Sauces

MIMOSA BAR

House Champagne

Additional condiments:

Orange Juice
Pineapple Juice
Peach or Mango Juice
Fresh Fruit for Garnish
Pineapple
Oranges
Peaches
Strawberries or Raspberries

BOTTOMLESS MIMOSAS

Two Hour Maximum Limit



Gratuity & Service Charge and Applicable Sales Tax will be added to all items

MEETING STATIONS

Minimum of ten guests required

VICTORS
STEAKS WINE SEAFOOD

TRAIL MIX BAR

Assorted Dried Fruit
Granola
Chocolate Chips
Peanut Butter Chips
Assorted Nuts & Seeds
Marshmallows

POPCORN BAR

Buttered Popcorn
Kettle Corn
Pretzels
Chocolate Chips
Sea Salt
Cracked Pepper
Cajun Pepper
Cinnamon/Sugar Mixture
Parmesan
Italian Herb
Ranch Seasoning

BAGEL BAR

Original & Cinnamon Raisin Bagels
Cream Cheese
Fruit Preserves
Bacon
Honey
Peanut butter
Sliced Cheese
Butter

ALA CART SNACKS

Selection of Fresh Baked Goods
Sliced Fresh Fruit
Vanilla Yogurt & Granola
Variety of Yogurt Bars, Granola Bars and Energy Bars
Mini Candy Bars
Snack Mix & Assorted Chips
Daily Selection of Cookies and Brownies
Peanuts
Cracker Jacks
Tortilla Chips, Chipotle Ranch Dressing,
Salsa and Sour Cream

DRINK STATION

Please choose 3.

Regular & Decaf Coffee & Hot Tea
Orange & Apple Juice
Sweetened Tea & Unsweetened Tea
Traditional Lemonade

AVAILABLE UPON REQUEST

Sodas on Consumption
Bottled Water on Consumption
Sports Drinks on Consumption



Gratuity & Service Charge and Applicable Sales Tax will be added to all items

LUNCH BUFFET

Minimum of ten guests required
Buffet is a type of service only, Not "all you can eat"

VICTORS
STEAKS WINE SEAFOOD

BUILD YOUR OWN LUNCH BUFFET

ENTREES

BBQ Chicken
Pot Roast
Pulled Pork
Buttermilk Fried Pork Chops
Grilled Pork Chops
Honey Baked Ham
Chicken Parmesan
Baked or Grilled Chicken
Salmon with Lemon Dill Cream Sauce

PASTA & SAUCES

Linguine
Penne
Basil Pesto
Marinara
Alfredo

SALADS

Cole Slaw
Mixed Green Salad
Cucumber, Tomato and Onion Salad
Potato Salad
Pasta Salad
Caesar Salad
Mozzarella Caprese Salad

SIDES

Baked Beans
Macaroni and Cheese
Mashed Potatoes and Gravy
Southern Style Green Beans
Roasted Seasonal Vegetables
White Rice
Fried Okra
Stewed Tomatoes
Butterbeans



SOUP

She Crab
Minestrone
Chicken with Rice Soup
Tomato Soup

DESSERT

Bread Pudding with Whiskey Sauce
Tiramisu
Seasonal Fruit Cobbler
Assorted Cookies & Brownies

Rolls and Butter included
Garlic Bread

VICTORS DELI BUFFET

Sliced Deli Meats and Cheeses
Artisan Deli Breads
Lettuce, Tomatoes, Onions and Pickles
Mayonnaise and Mustard
Mixed Green Salad or Pasta Salad
Assorted Chips
Daily Selection of Cookies and Brownies

BEVERAGES

Available on Consumption

Gratuity & Service Charge and Applicable Sales Tax will be added to all items

CHEF'S SELECT

Minimum of ten guests required



Chef's Artisan Cheese and Fruit Tray

Small (Serves 10 guests)

Medium (Serves 15 guests)

Large (Serves 25 guests)

INCLUDES

Domestic and Imported Cheeses

Fresh Seasonal Fruit and Berries

Candied Walnuts (Seasonal)

Local Honeycomb

Fruit preserves

Flatbreads or Crostini

Chef's Select Charcuterie Tray

Small (Serves 8-10 guests)

Medium (Serves 15 guests)

Large Serves 25 guests)

INCLUDES

Fine Cured Hams

Cornichons and Olives

Assorted Mustards

Flatbreads or Crostini

VICTORS
STEAKS WINE SEAFOOD

Chef's Tabbouleh Tray

Small (Serves 10 guests)

Medium (Serves 15 guests)

Large Serves 20 guests)

A Mediterranean style salad made from bulgar (cracked wheat), tomatoes, parsley, onion, mint and fresh lemon juice. Served with Pita Chips

Chef's Falafel Tray

Small (Serves 10 guests)

Medium (Serves 15 guest s)

Large (Serves 20 guests)

A Mediterranean dish with ground chickpeas and fava beans fused with spices and deep-fried to perfection. Served with hummus and pita chips.

Combination Platters

Small (Serves 8-10 guests)

Medium (Serves 15 guests)

Large (Serves 20 guests)



Gratuuity & Service Charge and Applicable Sales Tax will be added to all items

HORS D' OEUVRES

Minimum of ten guests required

VICTORS
STEAKS WINE SEAFOOD

PRICED PER PIECE

SEAFOOD

Cucumber Rounds with Smoked Salmon and Herbed Goat Cheese
Crab Stuffed Baby Portobello Mushrooms
Salmon Cakes with Lemon & Dill Aioli
Crab Cakes with Key Lime & Basil Aioli
Coastal She Crab Soup Shooters
Shrimp (1) Satay with Sweet Thai Chili Sauce
Seared Tuna with Wasabi Vinaigrette and Sriracha Gelee
Bacon Wrapped Oysters
Tuna Tartar – Market Price



VEGETARIAN

Vegetarian Stuffed Baby Portobello Mushrooms
Brie Tartlets with Pineapple Chutney

FOWL, BEEF & PORK

Chicken Satay with Teriyaki Glaze
Chicken Tenders with Coconut Pineapple Salsa
Chicken Or Beef Crostini with Peach Chutney
Smoked Duck Confit on Pork Rind, Sweet Potato Crisps & Thai BBQ Sauce
Beef Tartar on Toasted Marbled Rye with Truffle Oil
Braised Short Ribs with Sweet Chile Aioli on a Toasted Crostini
Sweet & Sour Meatballs

PRICED PER PERSON

SEAFOOD

Raw Bar: Oysters on the Half Shell, Shrimp and Seasonal Favorites

VEGETARIAN

Tomato and Mozzarella Bruschetta
Truffle Mushroom Bruschetta
Pimento Cheese with Artisan Crackers and Apple Slices
Vegetable Crudité Platter with Fresh Ranch Dip
Warm Spinach and Artichoke Dip with Pita Chips
Fruit and Cheese Platter with Artisan Crackers and Flatbreads
Seasonal Grilled Vegetables with Basil Parmesan Aioli
Hummus with Pita Chips



Gratuity & Service Charge and Applicable Sales Tax will be added to all items



STATIONS

Minimum of 20 guests required. Prices are based on a two-hour period of service. A Chef Attendant Fee will be applied to each station

Carved Roasted Pork Loin Station

Serves 30 guests.

Served with:

Petite Rolls

And Your Choice of :

Herb Roasted or Caribbean Spice Rubbed

Tropical Fruit Chutney, Creole Mustard OR

BBQ Sauce

Salad Station

START YOUR SALAD WITH:

Fresh Crisp Romaine Greens

OR Fresh Mixed Greens

Croutons included

CHOICE OF TWO DRESSINGS INCLUDED

Carved Roasted Turkey Breast Station

Serves 35 guests.

Served with:

Petite Rolls

Cranberry Sauce

Mayonnaise

CHOOSE 3 TOPPINGS:

Chopped Onion

Grated Carrots

Diced Tomatoes

Sliced Cucumbers

Sliced Mushrooms

Diced Bell Peppers

Dried cranberries

Carved Honey-Glazed Ham Station

Serves 45 guests

Served with:

Petite Rolls

Honey Dijon Mustard

Dairy Toppings

Shaved Parmesan Cheese

Grated Cheddar Cheese

Crumbled Feta Cheese

Grated Swiss Cheese

Beef Tenderloin

Serves 20 guests

Served with:

Petite Rolls

Horseradish Aioli

Protein Toppings

Steak Strips

Diced Ham

Chopped Bacon

Chicken Strips

Shrimp

Diced Turkey

Chopped Eggs

Carved Prime Rib Station

Serves 40 guests

Served with:

Petite Rolls

Horseradish Aioli

STATIONS

Minimum of 20 guests required. Prices are based on a two-hour period of service. A Chef Attendant Fee will be applied to each station

Stir Fry Station

Vegetarian

White Rice & Lo Mein Noodles

CHOOSE THREE TOPPINGS

Bell Peppers

Broccoli

Carrots

Sliced Onions

Mushrooms

Peanuts

Snap Peas

Zucchini

Yellow Squash

CHOOSE TWO SAUCES

Hoisin Sauce

Thai Chili Sauce

Peanut Sauce

Teriyaki Sauce

ADD PROTEIN

Beef

Chicken

Shrimp

Shrimp and Grits Station

Fresh Jumbo Shrimp Sautéed in a Brandy Cream Sauce over a Bed of Creamy Grits

CUSTOMIZE YOUR SHRIMP & GRITS WITH:

Chopped Ham

Applewood Smoked Bacon

Diced Green Onion

Shredded Cheddar Cheese



Pasta Station

CREATE YOUR PASTA WITH:

Bowtie Pasta

Penne Pasta

Basil Pesto Sauce

Marinara Sauce

Grilled Chicken

Mushrooms

Sundried Tomatoes

Black Olives

Green Onions

Shaved Parmesan Cheese

Add Shrimp



Mash-tini Bar

Choose between Mashed Sweet Potatoes or Mashed Potatoes with the following toppings:

Mashed Sweet Potatoes:

Marshmallows

Chopped Candied Pecans

Brown Sugar

Mashed Potato Toppings:

Chives

Bacon

Cheddar Cheese

Sour Cream

Butter

Diced Tomatoes

PLATED DINNER

Minimum of ten guests required
Parties over 25 require entree
counts 1 week prior to event

VICTORS
STEAKS WINE SEAFOOD

PLATED DINNER INCLUDES

Bread and Butter
Sweetened Iced Tea
Unsweetened Iced Tea
Water
Petite portion
Entrée portion

SELECT ONE SALAD

Mixed Green Salad
Caesar Salad
Mozzarella Caprese Salad

SELECT THREE ENTREES

FOWL, BEEF & PORK

Chicken Marsala
Braised Boneless Short Ribs of Beef
Pure Black Angus Rib Eye (14 oz entrée only)
Pure Black Angus Sirloin
USDA Prime New York Strip (12oz entrée only)
Filet Mignon (5oz or 8oz)

SEAFOOD & VEGETARIAN

Grilled Salmon with Lemon Dill Sauce -Entrée
includes 3 shrimp
Pan Seared Black Bass
Seared Sesame Ahi Tuna Wasabi Vinaigrette
Pan Seared Lump Crab Cake with Roasted Red
Pepper & Basil Sauce
Grilled Jumbo Shrimp Skewers Brushed with
Key Lime Butter (6 Shrimp or 12 Shrimp)
Chef's Select Vegetarian Plate

DUAL ENTREE

Crescent City Combo (5oz or 10oz)
With Fresh Shrimp & Cajun Cream

SELECT ONE STARCH

Rice with Caramelized Onion
Mashed Potatoes
Roasted Garlic Potatoes
Three Cheese Macaroni and Cheese
Creamy Stone Ground Grits
Truffle Mushroom Risotto

SELECT ONE VEGETABLE

Beer Braised Collard Greens
Glazed Baby Carrots & Caramelized Onions
Fresh Asparagus
Haricot Verts
Sautéed Broccoli
Roasted Corn Succotash with Asparagus &
Roasted Red Peppers
Wild Mushrooms, Sautéed Shallots & Garlic

SELECT ONE DESSERT

New York Style Cheesecake
Tiramisu
Double Chocolate Brownie, Whipped Cream
& Strawberry Sauce
Crème Brulee



Gratuity & Service Charge and Applicable Sales Tax will be added to all items

DINNER BUFFET

Minimum of ten guests required
Buffet is a type of service only,
Not "all you can eat"

VICTORS
STEAKS WINE SEAFOOD

SALADS

Mixed Green
Marinated Cucumber, Tomato & Onion
Caesar
Mozzarella Caprese
Ambrosia

ENTREES (4 oz. portions)

FOWL, BEEF & PORK
Herb Roasted Pork Loin
Braised Boneless Short Ribs of Beef
Chicken Marsala

SEAFOOD

Grilled Salmon With Lemon Dill Aioli
Pan Seared Lump Crab Cake with Roasted Red
Pepper and Basil Sauce
Shrimp Scampi over Rice or Pasta

PASTA & VEGETARIAN OPTIONS

Braised Beef Ravioli with Marsala Sauce
Primavera with Alfredo
(add Grilled Chicken)
Primavera with Marinara
(add Grilled Chicken)
Chef's Select Vegetarian Plate

STARCHES

Rice with Caramelized Onion
Mashed Potatoes
Roasted Garlic Potatoes
Three Cheese Macaroni and Cheese
Creamy Stone Ground Grits
Truffle Mushroom Risotto



VEGETABLES

Beer Braised Collard Greens
Glazed Baby Carrots and Caramelized Onions
Fresh Asparagus
Haricot Verts
Sautéed Broccoli
Roasted Corn Succotash with Asparagus and
Roasted Red Peppers
Wild Mushroom Blend Sautéed Shallots & Garlic

DESSERTS

New York Style Cheesecake
Tiramisu
Double Chocolate Brownie , Whipped Cream,
Strawberry Sauce
Crème Brûlée
Fruit Cobbler

Bread and Butter

BEVERAGES

Available on Consumption

SWEET STATIONS

Minimum of ten guests required, minimum of three hours

VICTORS
STEAKS WINE SEAFOOD

Grilled Pound Cake Action Station

Whipped Cream
Hot Fudge
Caramel Sauce
Fresh Seasonal Fruit
Seasonal Fruit Sauce
Candied Pecans

Chef Attendant Fee

Ice Cream Sundae ACTION STATION

Vanilla Ice Cream

TOPPINGS

Chocolate Sauce
Sprinkles
Sliced Bananas
Sliced Strawberries
Chocolate Sauce
Candied Nuts
Caramel Sauce
Whipped Cream
Chocolate Chips
Peanut Butter Chips

Chef Attendant Fee

MINI DESSERTS

PETITE PARFAITS

Strawberry Shortcake
Chocolate/Orange Marmalade
Orange Chiffon
Lemon
Key Lime

MINI TARTS

Lemon
Key Lime
Chocolate
Pecan
Cheesecake
Blueberry
Apple
Cherry

FAVORITES

Bite Size Brownies
Petite Lemon Bars
Mini Cupcakes
Cookies & Milk



**ASK ABOUT OUR
CUSTOM CAKES**

Outside Cake Fee
Includes: Plates, Forks, and Victors
Staff Cutting & Serving the Cake

Gratuuity & Service Charge and Applicable Sales Tax will be added to all items

HOSTED BAR SERVICE

Minimum of ten guests required, minimum of three hours

VICTORS
STEAKS WINE SEAFOOD

Beer and Wine Bar Package

Three Hour Package

Extend your service per person per hour

Select One Craft Beer

Select Two Domestic Beers

Select Three House Wines

Full Bar Package

Three Hour Package

Extend your service per person per hour

Select One Craft Beer

Select Two Domestic Beers

Select Three House Wines

Don Qi Rum

Scoresby Scotch

Jim Beam Bourbon

New Amsterdam Gin

Svedka Vodka

Sodas & Mixers for Cocktails included

BARTENDERS

1 Bartender per 50 guest

Add additional bartenders for
each per hour

Number of Bartenders & hours
based on final contract.

Hosted Premium Bar Package

Three Hour Package

Extend your service per person per hour

Select Two Craft Beer

Select Two Domestic Beers

Select Three House Wines

Absolut Vodka

Captain Morgan Rum

Dewars Scotch

Makers Mark Bourbon

Tanqueray Gin

Sodas & Mixers for Cocktails included

Hosted Super Premium Bar Package

Three Hour Package

Extend your service per person per hour

2 Craft Beers

2 Domestic Beers

3 Varietal House Wines

Bombay Sapphire Gin

Glenlivet Scotch

Grey Goose Vodka

Woodford Bourbon

Sodas & Mixers for Cocktails included

DOMESTIC BEER SELECTION

Angry Orchard

Blue Moon Belgian White

Budweiser

Bud Light

Coors Light

Guinness Stout

Miller Lite

Michelob Ultra

Yuengling

CRAFT BEER SELECTION

Amstel Light

Corona Extra

Corona Light

Heineken

Lagunitas IPA

VARIETAL WINE SELECTION

Cabernet Sauvignon

Chardonnay

Merlot

Pinot Grigio

Pinot Noir

Rosé

Reisling



All bars can be customized to fit your needs and will be priced accordingly. Selections & varietal choices are based on availability and season. Martini Bars, champagne toasts & specialty drinks are available upon request. Wine service & beer/wine upgrades are available upon request. Wine lists are based on availability & are subject to change.

Gratuity & Service Charge and Applicable Sales Tax will be added to all items



CONSUMPTION BAR

Minimum of ten guests required, minimum of three hours

VICTORS
STEAKS WINE SEAFOOD

Beer & Wine Package

Select One Craft Beer
Select Two Domestic Beers
Select Three House Wines
Sodas

Full Bar Package

Select One Craft Beer
Select Two Domestic Beers
Select Three House Wines
Don Q Rum
Scoresby Scotch
Jim Beam Bourbon
New Amsterdam Gin
Svedka Vodka
Sodas
Sodas & Mixers for Cocktails included

Premium Bar Package

Select One Craft Beer
Select Two Domestic Beers
Select Three House Wines
Absolut Vodka
Captain Morgan Rum
Dewars Scotch
Makers Mark Bourbon
Tanqueray Gin
Sodas
Sodas & Mixers for Cocktails included

Super Premium Bar Package

Select One Craft Beer
Select Two Domestic Beers
Select Three House Wines
Bombay Sapphire Gin
Glenlivet Scotch
Grey Goose Vodka
Mt. Gay Rum
Woodford Bourbon
Sodas
Sodas & Mixers for Cocktails included

DOMESTIC BEER SELECTION

Angry Orchard
Blue Moon Belgian White
Budweiser
Bud Light
Coors Light
Guinness Stout
Miller Lite
Michelob Ultra
Yuengling

CRAFT BEER SELECTION

Amstel Light
Corona Light
Corona Extra
Heineken
Lagunitas IPA

VARIETAL WINE SELECTION

Cabernet Sauvignon
Chardonnay
Merlot
Pinot Grigio
Pinot Noir
Rosé
Reisling

BARTENDERS

1 Bartender per 50 guest per hour
Add additional bartenders for each per hour
Number of Bartenders & hours based on final contract.

All bars can be customized to fit your needs and will be priced accordingly. Selections & varietal choices are based on availability and season. Martini Bars, champagne toasts & specialty drinks are available upon request. Wine service & beer/wine upgrades are available upon request. Wine lists are based on availability & are subject to change.