

# The

237 MEETING ST. CHARLESTON, SC 29401



# Ryder

BANQUET &  
CATERING MENU

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SUMMER  
2025









# Welcome To The Ryder

The only thing we love more than going to a party is hosting one!

Little Palm at the Ryder Hotel is perfectly suited for your next event. Be it a casual cocktail party, a seated dinner, meeting, or anywhere in between, we're excited to welcome you and your guests into our space.

This packet outlines the various food and beverage packages. For more information and to discuss details, contact us at:



[sales@theryderhotel.com](mailto:sales@theryderhotel.com)  
843.414.8024









# Eats



# Breakfast

*Maximum serve time of 90 minutes. Priced per person. All Breakfast Buffets include Coffee, Decaf and Tea. 11% tax, 26% service charge. All items Priced Per Person.*

## Surf Express

Fresh Baked Pastries  
Seasonal Fruit & Berries  
House Granola, Greek Yogurt, Local Honey

## Ryder Breakfast

Fresh Baked Pastries  
Seasonal Fruit & Berries  
House Granola, Greek Yogurt, Local Honey  
Soft Scrambled Storey Farm Eggs  
Crispy Breakfast Potatoes

### PICK TWO:

Smoked Bacon, Maple Sausage, Brown Sugar Ham

## Good Vibes Brunch

Fresh Baked Pastries  
Seasonal Fruit & Berries  
Vegan Oats - almond butter, dried fruits, specialty nuts, fresh granola  
Seasonal Salad  
Garlic Shrimp  
Soft Scrambled Storey Farm Eggs  
Mojo Pork & Potato Hash

### PICK TWO:

Brown Sugar Ham, Smoked Bacon, Maple Sausage, Smoked Salmon



# A La Carte

*Maximum serve time of 90 minutes. Priced per person.*

## Food Options

Everything Bagels, Cream Cheese

Coconut French Toast, Berries, Whipped Cream

Breakfast Empanadas

fingerling potatoes, ham, egg, cheese

Giant Guava Pastelitos

Egg & Green Chile Tamales

## Beverage Options

Drip Coffee

Drip Decaf Coffee

Selection of Tea

Iced Tea or Iced Sweet Tea

Fresh Squeezed Juice

Bottled Water

Soft Drinks



# Lunch Buffet

*\*Maximum serve time of 90 minutes. 11% tax, 26% service charge. All items priced per person.*

## Build Your Own Salad Bar

Includes: cherry tomatoes, red onion, celery, carrots, olives, roasted beets, grilled corn

Proteins - pick two

grilled chicken, bacon, shrimp, tofu, hard boiled egg

Greens - pick two

spinach, mixed greens, romaine mix

Extras - pick two

black beans, garbanzo beans, croutons, sunflower kernel, pecans

Cheese - pick one

goat cheese, bleu cheese, parmesan cheese

Dressing - pick two

ranch, balsamic vinaigrette, bleu cheese, caesar, red wine vinaigrette

## Sandwich Shop

(Hot) Cuban Sandwich

honey ham, slow roasted pork, swiss cheese, house pickles, mustard, cuban bread

Roasted Beef Sandwich

roasted sirloin, piquillo peppers, caramelized onion, greens, cilantro aioli

Veggie Wrap

asparagus, piquillo pepper, tomato, spinach, mushrooms, goat cheese, red wine vinaigrette

Sides

house potato salad, seasonal veggies, assorted cookies

## Palm Buffet

Endive Salad

beets, strawberries, goat cheese, pepita crumble

Smashed Avocado & Homemade Tortilla Chips

Adobo Chicken, Sofrito Rice

Seasonal Vegetables

Bruleed Rice Pudding Cups



# Good Vibes Buffet

## Starters

Caesar Salad

Smashed Avocado & Tortilla Chips

## Mains - Pick Two

Marinated Skirt Steak

grilled skirt steak with tomatoes, peppers & onions

Slow Roasted Pork Shoulder

mojo marinated pork with grilled green onions & natural jus

Coastal Catch

Local Snapper -or- Carolina Shrimp

fresh catch cooked with tomatoes, olives, capers & peppers

Herb Roasted Chicken Breast

roasted free-range chicken with lemon-caper butter

## Sides - Pick Two

Sofrito Rice

Brown Rice & Beans

Salted Potatoes

Elote Corn

Seasonal Vegetables

Roasted Mushrooms

## Dessert - Pick One

Churros

Fresh Baked Cookies

Rice Pudding Cups

Key Lime Tarts



# Break Bites

*Priced per person.*

## Break Time

Trail Mix

Smashed Avocado, Tortilla Chips

Individual Yogurt Parfaits

The Cheese Board

regional cheese, local honey, local breads, fig jam

Charcuterie Platter

regional cheese, local artisan cured meats, pickled vegetables, local breads

Seasonal Crudite

Assorted Smoothies

strawberry banana, chocolate almond, mixed berry

Assorted Homemade Cookies

Lime Bars

Churros

mexican chocolate sauce







# Family-Style Plated Dinner

Maximum serve time of 90 minutes. 11% tax, 26% service charge. Priced per person.

## Wonder & Wander

### Starters - choice of three

**Pan Con Tomate**

Olive Oil Marinated Tomato, Grilled Bread

**Street Corn Bites**

Grilled Corn, Cilantro Aioli, Cheese Crumble, Jalapeno

**Yucca Fries**

Paprika, Salmorra, Cilantro Aioli

**Endive Salad**

Goat cheese, pepita crumble, beets, strawberries, beet balsamic vinaigrette

**Salt Crusted Potatoes**

### Middle - choice of three

**Avocado**

Guacamole and Tortilla Chips

**Mussels**

Cilantro sauce, yellow corn, fresh herbs, arepa

**Octopus**

Chili marinated octopus, sweet potatoes, pearl onion, crunchy corn

**Chicken Croquettes**

Pulled chicken, bechamel

**Wings**

Mojo wings, sour orange, adobo rub

**Crab Stuffed Piquillo Peppers**

Crab, fresh herbs, piquillo puree

### Mains - choice of two

**Coastal Catch**

Corn puree, spring peas, leek levoute, jalapeno oil

**Half Chicken & Rice**

Tamarind glaze, sofrito rice, aji sauce, avocado salad

**Pork Chop**

Marinated pork, sweet plantains, pigeon pea rice, citrus pickled red onion

**Chef's Choice Vegetarian**

### Dessert - choice of two

**Tres Leches Cake**

**Key Lime Tart**

**Chocolate Mousse & Candied Hazelnuts**

# Plated Dinner

*Maximum serve time of 90 minutes. 11% tax, 26% service charge. Priced per person.*

## The Good Vibe

### Starters - choice of one

Seasonal Soup or Gazpacho

Mixed Green Salad

Orange & Honey Dressing, Grapefruit, Fennel, Roasted Almonds, Manchego Cheese, Little Gem Lettuce

Endive Salad

Goat Cheese, pepita crumbles, strawberries, beets, beet balsamic vinaigrette

Cesar Salad

Romaine, Croutons, Parmesan Cheese, Caesar Dressing

### Mains - choice of two

Roasted Chicken Breast

Marinated chicken, pigeon pea rice, spring onion salad

Seared Salmon

Corn Puree, Spring Peas, Leek Veloute, Jalapeno Oil

Coastal Catch

Corn Puree, Spring Peas, Leek Veloute, Jalapeno Oil

Bavette of Beef

Yellow chili whipped potato, smoked chimichurri, baby bok choy

Chef's Choice Vegetarian

### Dessert - choice of two

Chocolate Mousse & Candied Hazelnuts

Key Lime Tart

Tres Leches Cake



# Passed Canapes

*Minimum order of 20 pieces per selection*

Shrimp Tostados

Benton's Ham Wrapped Scallop

Tuna Tiradito Bites

Fried Oysters & Avocado Remoulade

Ceviche (gf)

Lemon, Lime, Serrano Pepper, Tortilla Chip

Crab Hushpuppies

Pepperoncini Aioli

Green Lip Mussels Escabeche

Served Cold

Short Rib Empanadas

Bloody Mary Shrimp Cocktail

Pan Con Tomate

Olive Oil Marinated Tomato, Grilled Bread

Grilled Octopus Skewer

Romesco and Salted Potato

Elote Deviled Eggs

Deviled Eggs Mexican Street Corn Style

Mushroom Tarts

Horseradish Sour Cream

Mini Chicken Quesadilla

Chicken Croquettes

Strawberry & Beet Endive Cups

Gazpacho Shooters







# Unique Stations

## Whole Fish.....\$MP

Species depends on availability  
 Snapper, Grouper, Wreckfish, Striped Bass, Tilefish  
 Served with Green Curry, Fresh Tortillas, Slaw

## Coastal Seafood Station

Poached Carolina Shrimp, Fresh Oysters, Crab Claws, Fresh Crudo  
 served with lemon, tabasco, cocktail sauce, yuzu remoulade

## Whole Pig .....\$MP

Holy City Hogs  
 pasture-raised ossabaw island pigs from old line durocs  
 served with grilled bread, array of sauces & grilled vegetables

## Paella

Gambas  
 tarvin shrimp with cuttlefish sofrito

Mariscos  
 mixed seafood

Valenciana  
 rabbit, artichoke, mushroom & green bean

Verdura  
 vegetable

Pollo y Setas  
 chicken & mushroom with confit piquillo peppers

## Carved Meats

*90 minutes of continuous service. All action stations must be based on the full guarantee. All stations are served with artisan rolls. \*\$150 culinary attendant fee is required on each station*

Prime Rib  
 horseradish cream, au jus

Whole Tenderloin  
 natural jus

Lamb Leg  
 romesco sauce & grilled vegetables

Strip Loin  
 chimichurri

Turkey Breast  
 ginger peach chutney

# Late Night Eats

*Minimum order of 20 pieces per selection.*

## Bar Snacks

Indigo Popcorn, Spiced Nuts, Castelvetrano Olives

## Farmers Market

Local Seasonal Vegetables, House Ranch, Heirloom Tomato, Hummus

## Fried Chicken Sliders

Slaw, Pickled Peppers

## Cheeseburger Sliders

Cheddar, House Pickles, bacon +2

## King's Hawaiian Grilled Cheese

Cheddar, American & Manchego, Sea Salt

## Yucca Fries

Spicy Aioli



# A Note From Our Team

Our culinary team is dedicated to providing an exceptional dining experience for all guests. With advance notice, we are happy to accommodate any allergies or dietary aversions to ensure a safe and enjoyable meal. Additionally, we offer the option to create custom menus tailored to specific preferences or occasions. Please inform us of any special requests, and we will gladly make the necessary arrangements.









# Drink









# Silver Package

*A \$250 Bar Setup Fee required per bar to include bartender. One bar setup required per 50 people | MIX & GARNISH: Lemon Juice, Lime Juice, Grapefruit Juice, Cranberry Juice, Pineapple Juice, Coke, Diet Coke, Sprite, Ginger Ale, Ginger Beer, Soda Water, Tonic Water, Martini + Rossi Vermouth, Simple Syrup, Lemons, Limes, Oranges, Olives, Cherries*

## Wine

SPARKLING - Campo Viejo Cava Brut | Rioja, Spain

PINOT GRIGIO - Scarpetta | Friuli, Italy

CHARDONNAY - Joel Gott Unoaked | Willamette Valley, Oregon

PINOT NOIR - Camel Road | Salinas Valley, California

CABERNET SAUVIGNON - Franciscan | Monterey, California

ROSE - Bieler Pere Et Gils | Provence, France

## Beer

Michelob Ultra

Stella Artois

Westbrook White Thai

Local Selection IPA

Rightside Citrus White (non-alcoholic)

## Spirits

New Amsterdam Vodka | Citadelle Gin

Don Q Cristal | Lunazul Tequila

Four Roses Yellow Label Bourbon

Rittenhouse Rye | Dewars White Label

# Gold Package

*A \$250 Bar Setup Fee required per bar to include bartender. One bar setup required per 50 people | MIX & GARNISH: Lemon Juice, Lime Juice, Grapefruit Juice, Cranberry Juice, Pineapple Juice, Coke, Diet Coke, Sprite, Ginger Ale, Ginger Beer, Soda Water, Tonic Water, Martini + Rossi Vermouth, Simple Syrup, Lemons, Limes, Oranges, Olives, Cherries*

## Wine

SPARKLING - Tommasi Filodra Prosecco | Doc, Valdobbiadene, Italy

SAVIGNON BLANC - Lake Country, California

CHARDONNAY - Nielson | Santa Barbara, California

PINOT NOIR - Cline Seven Ranchlands | Sonoma, California

CABERNET SAUVIGNON - Louis Martini | Sonoma, California

ROSE - Le Jolie Fleur | Provence, France

## Beer

Michelob Ultra

Stella Artois

Westbrook White Thai

Local Selection IPA

Rightside Citrus White (non-alcoholic)

## Spirits

Wheatley Vodka | Ford's Gin

Plantation 3 Star Rum | Espolon Tequila

Elijah Craig | Rittenhouse Rye

Johnnie Walker Black Label



# Platinum Package

*A \$250 Bar Setup Fee required per bar to include bartender. One bar setup required per 50 people | MIX & GARNISH: Lemon Juice, Lime Juice, Grapefruit Juice, Cranberry Juice, Pineapple Juice, Coke, Diet Coke, Sprite, Ginger Ale, Ginger Beer, Soda Water, Tonic Water, Martini + Rossi Vermouth, Simple Syrup, Lemons, Limes, Oranges, Olives, Cherries*

## Wine

SPARKLING - Tommasi Filodra Prosecco | Doc, Valdobbiadene, Italy

SAVIGNON BLANC - Lake Country, California

CHARDONNAY - Nielson | Santa Barbara, California

PINOT NOIR - Cline Seven Ranchlands | Sonoma, California

CABERNET SAUVIGNON - Louis Martini | Sonoma, California

ROSE - Le Jolie Fleur | Provence, France

## Beer

Michelob Ultra

Stella Artois

Westbrook White Thai

Local Selection IPA

Rightside Citrus White (non-alcoholic)

## Spirits

Ketel One Vodka | Bombay Sapphire Gin

Plantation 3 Star Rum | Casamigos Blanco

Rittenhouse Rye | Woodford Reserve Bourbon

Johnnie Walker Black Label

# À la Carte

*A \$250 Bar Setup Fee required per bar to include bartender. One bar setup required per 50 people | MIX & GARNISH: Lemon Juice, Lime Juice, Grapefruit Juice, Cranberry Juice, Pineapple Juice, Coke, Diet Coke, Sprite, Ginger Ale, Ginger Beer, Soda Water, Tonic Water, Martini + Rossi Vermouth, Simple Syrup, Lemons, Limes, Oranges, Olives, Cherries*

## Wine & Beer

### GOLD

Sparkling – Tommasi Filodora Prosecco | DOC, Valdobbiadene Italy  
Sauvignon Blanc – Starmont | Napa, California  
Chardonnay – Nielson | Santa Barbara, California  
Pinot Noir – Cline Seven Ranchlands | Sonoma, California  
Cabernet Sauvignon – Louis Martini | Sonoma, California  
Rose - La Jolie Fleur | Provence, France

### PLATINUM

Sparkling- Langlois-Chateau Cremant du Loire Brut | Loire Valley, France  
Sauvignon Blanc – Giesen “Uncharted” | Marlborough, New Zealand  
Chameroy – Louis Latour Macon-Villages | Burgundy, France  
Pinot Noir – King Estate Inscription | Willamette Valley, Oregon  
Cabernet Sauvignon - Frei Brothers | Alexander Valley, California  
Rosé - Minuty M Rose | Cotes de Provence, France

### BEER

Michelob Ultra, Stella Artois, Westbrook White Thai, Local Selection IPA,  
Rightside Citrus Wheat Non-Alcoholic Beer

## Spirits

### GOLD

Wheatley Vodka, Ford's Gin, Plantation 3 Star Rum, Espolon Tequila, Elijah Craig, Rittenhouse Rye,  
Johnnie Walker Black

### PLATINUM

Ketel One Vodka, Bombay Sapphire Gin, Plantation 3 Star Rum, Casamigos Blanco, Rittenhouse Rye,  
Woodford Reserve Bourbon, Johnnie Walker Black

### SPECIALTY COCKTAILS

Catering Manager to provide a selection of seasonal Hand-Crafted Signature Cocktails upon request.





# General Info









# General Info

## AUDIO VISUAL

Our events team will be able to assist you with any audio-visual requirements along with our recommended third party vendor. All audio-visual items are assessed with a 24% taxable administrative fee and applicable taxes. Audio visual items are guaranteed 24 hours prior to the event. Cancellation within 24 hours will be assessed full charges.

## MUSIC

To have amplified music at your event, a full Backyard Buyout is required. If you are only renting half of the Backyard, Little Palm's music will be playing during your event, and outside music cannot be accommodated. Hotel management must approve any band, disc jockey service or other amplified music. The Hotel does not allow amplified music in our public or courtyard areas. The Hotel offers a quiet enjoyment policy for all hotel guests. To guarantee this policy for all our guests, all music must be scheduled to end by 11pm.

## SIGNAGE & DECORATION

All signage must be professionally created, displayed, and approved by the Hotel. Hanging of banners, posters or any other promotional materials must be approved and listed within the event contract. Failure to do so will result in an additional fee of \$50 per displayed item. Items may not be posted, nailed, screwed or otherwise attached to walls, floors, furniture or other parts of the building. The Hotel will not be responsible for storage of props or decorations. Any type of confetti will be assessed a \$500 plus tax, clean up fee.

## TIMING

All event spaces will be set 15 minutes prior to contracted event start time. Client access to the space prior to that time must be set at the time the event is contracted. Any additional time needed for set up, is billed at an agreed upon rate, at the time of the contract being signed.

- All beverage packages are contracted at 2 hours of continuous service with the option to add a third hour.
- Reception food offerings are contracted at a 90 minute service period, with food items replenished throughout.
- Breakfast, Shared Dinner, and Passed Canapes food service is offered at a set, contracted time (90 minutes).

## ADMINISTRATIVE FEE & TAXES

All food, beverage, staffing fee, rentals and audio-visual equipment are subject to a hotel service charge of 26% which is taxable. Room rental and audio-visual tax rate is 9%. Food and beverage tax is 11%. All spirits and cocktails are taxed at 16%.

# General Info

## FOOD & BEVERAGE

All food for events must be prepared by Little Palm. Any outside food must be approved by the event sales team 5 days prior to the event and will incur a plating fee. Any unapproved outside food may not be consumed within event spaces. Any food prepared on premise, left over after the event is not to be removed from the premises as mandated by the Department of Health and Environmental Control. All alcoholic beverage consumed on premises must be provided by restaurant staff within the space(s) rented. Outside alcoholic beverage is not permitted within event spaces as mandated by the state liquor commission. Failure to comply with policies regarding outside alcoholic beverages, can lead up to cancellation of the event by management.

## SHIPPING & RECEIVING

All materials shipped to the Hotel must be properly packaged and labeled with the following: name of organization, on-site contact, meeting planner, date of function, name of hotel event contact, and number of boxes in the shipment. The Hotel reserves the right to refuse packages that appear damaged and assumes no liability for the condition of their contents. Packages sent to the Hotel will be the sole responsibility of the meeting planner or the designated representatives. The Hotel will receive up to 10 boxes complimentary per event. A surcharge of \$15 per box will be assessed for each additional package. The Hotel will not accept responsibility for materials delivered 3 days prior to the function. Storage of any perishable items must be pre-approved. All outgoing boxes must be made with the client's designated shipping company for pick up. The Hotel is not responsible for any packages left beyond 24 hours after the conclusion of the meeting. If an extended storage is requested, additional fees will apply.

## LIABILITY

The Hotel reserves the right to inspect and control all private functions. The customer agrees to be responsible for any damages that may occur in the hotel. The Hotel will not assume responsibility for damage to or loss of any articles and merchandise brought into the hotel. With advance notice, we can assist in arranging for security officers for an additional fee.

## STAFFING FEES

Staffing fees will apply for all events based on guest count and service requirements. Bar Set-Up Fees are \$250++ per bar, with (1) bar required for every (50) guests. Chef Attendant Fees apply for select food stations and are \$150 per attendant, with (1) attendant required for every (75) guests. Final staffing requirements will be determined based on the final guest count and selected menu items.



