



CONTACT

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PHILOSOPHY

Food is more than sustenance—it evokes tale-telling emotion.

At 8th Wonder Cuisine, we embrace a farm-to-table philosophy, partnering with local vendors to create fresh, flavorful dishes that bring people together.

Whether it's a corporate luncheon, an intimate brunch, or a celebratory gathering, our team of chefs, bartenders, and event professionals ensure a seamless experience.

With refined service and a touch of Southern hospitality, we make every occasion feel effortless and inviting.

Daytime Event Guide

Guests are encouraged to utilize this guide for seamless navigation of menus and services.

Contact dedicated staff for availability and assistance curating the perfect affair.

Daytime pricing is limited to services rendered prior to 4 PM.

ALL-INCLUSIVE PACKAGES

Let's make your next corporate event, seminar, or retreat a breeze with our all-inclusive daytime packages. Wow your guests or prospects with an experience they'll always remember.

Base \$75/person

Continental Buffet

Includes Hot Beverage Station & Infused Water
Orange, Cranberry, & Apple Juice add \$3/person

Morning Break

Seasonal Fruit Platter
Granola Bars
Chocolate Chip & Sugar Cookies

Build Your Own Lunch Buffet

Includes Infused Water & Iced
Tea **or** Hot Beverage Station
*Assorted Sodas, Aqua Panna Still
& Perrier Sparkling Bottled Water
add \$3/person*

Afternoon Break

Artisan Cheese Selection, Table Grapes,
Seasonal Compote, Crackers
Vegetable Crudit , Pimento Cheese &
Spinach Artichoke Mousse
Gourmet Salty Snack Mix

Deluxe \$90/person

Breakfast Buffet of Choice

Includes Hot Beverage Station & Infused Water
Orange, Cranberry, & Apple Juice

Morning Break

Seasonal Fruit Platter
Granola Bars
Chocolate Chip & Sugar Cookies

Build Your Own Lunch Buffet

Includes Infused Water, Iced
Tea & Hot Beverage Station
*Assorted Sodas, Aqua Panna Still
& Perrier Sparkling Bottled Water
add \$3/person*

Afternoon Break

Artisan Cheese Selection, Table Grapes,
Seasonal Compote, Crackers
Vegetable Crudit , Pimento Cheese &
Spinach Artichoke Mousse
Gourmet Salty Snack Mix
Designer Chocolate Truffles,
Petit Fours

BREAKFAST BUFFETS

Continental Buffet \$15/person

Seasonal Fruit Display

Assortment of Scones, Bagels, Breads, Jams, & Spreads

Artisan Granola, Individual Assorted Yogurts

Hot Beverage Station, Coffee, Hot Tea, Hot Cocoa, Creamer, Sweeteners

Orange, Cranberry, & Apple Juice *add \$3/person*

Down South Brunch \$35/person

Seasonal Fruit Display

Chicken & Waffles

Bacon & Sausage

Scrambled Eggs

Shrimp & Grits Shooters

Hot Beverage Station, Coffee, Hot Tea, Hot Cocoa, Creamer, Sweeteners

Orange, Cranberry, & Apple Juice

Chef's Choice \$39/person

Seasonal Fruit Display

Gourmet Pancakes *feat 27 Pancakes Breakfast & Brunch*

Quiche Lorraine

Fruit & Yogurt Parfait

Homefries

Omelet Station

Hot Beverage Station, Coffee, Hot Tea, Hot Cocoa, Creamer, Sweeteners

Orange, Cranberry, & Apple Juice

Breakfast Additions

Breakfast Sandwich, Egg, Bacon, Feta, Spinach, Tomato, Onion \$5/person

Vegetarian Sandwich, Oyster Mushroom "Bacon", Just Egg, Feta, Spinach, Tomato, Onion \$5/person

Assorted Gourmet Donuts \$3/person

Smoothie Station \$6/person

Super Seeds, Power Greens, Oats, Protein Powder, Fruit & Juices

Bloody Mary or Mimosa Bar \$8/person

LUNCH BUFFET \$35/person

*Served with Infused Water & Iced Tea **or** Hot Beverage Station*

We can customize any menu. Prices are subject to change.

Salads (please select one)

Mixed Greens, Romaine, Tomato, Cucumber, Colby Jack Cheese, Italian Dressing
Kale, Pears, Pepitais, Brussels Sprouts, Radicchio, Cranberries, Poppyseed Dressing
Hearts of Romaine, Shaved Parmesan Garlic Croutons, Caesar Dressing

Entrees (please select two)

A vegetarian option is available with all selections.

Lemon Pepper Roasted Turkey, Cranberry Relish, Gravy
Blackened Alaskan Salmon, Lemon Herb Butter
Coca-Cola Braised Chuck Roast, Onions, Carrots, Potatoes
Herb Rubbed Pork Loin, Orange, Peppercorn, Au Jus
Roasted Chicken Salad, Almonds, Celery, Olive, Dill Aioli

Sides (please select two)

Roasted Garlic Potatoes	Tri-Color Pasta Salad
Gratin	Jasmine Rice
Quinoa Salad	Broccoli Cheese
Parmesan Garlic	Casserole
Cauliflower Mash	Roasted Root Vegetables
Roasted Brussels Sprouts	

Miniature Desserts (please select three)

Designer Chocolate	Milk & Cookies
Truffles	Handcrafted Marshmallows
Epicurean Fruit Tart	Petit Fours
Assorted Cheesecake Bites	
Cupcakes	

PLATED LUNCH Two Courses: \$35/person; Three Courses: \$43/person

Served with Bread, Butter, Tableside Water Service

We can customize any menu. Prices are subject to change.

Salad (please select one)

Mixed Greens, Candied Pecans, Strawberry, Dark Chocolate Vinaigrette
Romaine Hearts, Egg, Carrots, Cucumber, Tomatoes, Colby Jack Cheese,
Avocado Ranch

Baby Spinach, Tri-Colored Bell Peppers, Carrot, Crispy Wonton,
Mandarin, Sesame Miso Dressing

Asparagus, Brussels Sprouts, Mint, Toasted Walnuts, Parmesan, Chili Oil,
Citrus Dressing

Frisee, Arugula, Roasted Beets, Goat Cheese, Honey Vinaigrette

Entrees (please select one)

A vegetarian option is available with all selections.

Stuffed Cabbage Roll, Garlic Parmesan Roasted Cauliflower, Garden
Ragu

Herb Crusted Salmon, Wild Rice Pilaf, Spinach Oil

Swordfish Steak, Beet Puree, Prosciutto, Sweet Potato Hash

Grilled Chicken Breast, Carrots Vichy, Orzo, Shallot Butter

Marinated Flank Steak, Bacon Potato Au Gratin, Sauteed Kale

Dessert (please select one)

Chocolate Cake, Chocolate & Caramel Sauce, Whip

Assorted Trio *Cheesecake Bite, Donut Hole, & Macaron*

Epicurean Fruit Tart

Chef's Choice Bread Pudding

PICNIC LUNCH

Served with Infused Water & Iced Tea.

Assorted Sodas, Aqua Panna Still & Perrier Sparkling Bottled Water add \$3/person

Patriot's Park \$22/person

Seasonal Fruit Display

Mixed Greens, Tomato, Cucumber, Colby, Italian dressing

Sliced White, Turkey, Swiss, Dijon Mustard, Lettuce, Tomato, Cucumber

Sliced Multigrain, Mortadella, Salami, Provolone, Lettuce, Tomato, Banana
Pepper

Kettle Chips

Chocolate Chip & Sugar Cookies

Swan Lake \$28/person

Seasonal Fruit Display

Baby Lettuce, Beets, Fennel, Tomato, Honey Vinaigrette

Artisan Cheeses, Table Grapes, Seasonal Chutney, Crackers

Black Sesame Hummus & Pimento Cheese, Grilled Pita

Shaved Roast Beef Slider, Fontina, Arugula, Tomato, Peppercorn

Horseradish Aioli, Brioche

Kettle Chips

Chocolate Chip & Sugar Cookies

GOURMET BOXED LUNCH

All boxed lunches include: Pasta Salad, Kettle Chips, & Fruit Cup.

Selections \$15/person

6" Sub, *Turkey, Roast Beef, **or** Ham*, Provolone, Greenleaf, Tomato, Red
Onion, Mayo, Mustard

Roasted Chicken Caesar Wrap, Romaine, Grana, Citrus Caesar

Sushi Bowl, Crab, Rice, Cucumber, Carrot, Avocado, Spicy Mayo

Pimento Cheese Sandwich, Sliced White, Herbs, Greenleaf

ENHANCEMENTS

Snack Break \$7/person

Artisan Cheese Selection, Table Grapes, Seasonal Chutney, Crackers
Seasonal Fruit Display
Vegetable Crudit , Pimento Cheese & Spinach Artichoke Mousse
Classic & Cajun Boiled Peanuts
Assorted Cookies

Vegetable Crudit  \$2/person

Pimento Cheese
Spinach Artichoke Mousse

Savory \$3/person

Kettle Chips
Gourmet Salty Snack Mix
Premium Popcorn *Station or Bagged*

Sweet \$3/person

Seasonal Fruit Display
Designer Cookies
Donut Skewers

Bottled Beverages \$3/person

Assorted Sodas *Coke, Diet Coke, Sprite*
Aqua Panna Bottled Water
Perrier Sparkling Water

Hot Beverage Station \$125/setup + \$0.75/person

Colombian Coffee, Hot Water, Cocoa, Assorted Teas, Sweeteners, Cream

Water Bar \$135/setup

Fruit Infused Water Trio *Assorted Berries, Citrus, Cucumber*

Curated Gift Box Starting at \$45/person

THINGS TO KNOW

Supplements & Additions

Happy to go above and beyond, work with dedicated professionals to execute your vision.

- Pre-Printed Menus
- Wine/Beer Pairings
- Signature Cocktails
- Themed Bars
- Take-Home Gifts & Favors
- Additional Courses
- In-House Rentals

Special Notes

- Pricing is based on 50 person minimum & 10 person increments.
- Seasonal menu items are subject to availability and change.
- We are happy to customize any menu and price accordingly.
- Please inform us of known allergies and dietary restrictions prior to your event so that we can properly accommodate your needs.
- All food and beverage is subject to 18% service fee.
- A \$75 concierge fee is included in all invoices to provide you with prompt care 7 days a week.

Rental Notes

- Required Door Greeter
(\$15/hour, 4-hour minimum)
- On-Site Staff Members
(\$150/person)
- Coat Check Attendant
(\$150/attendant)
- \$3/Linen for Auction/Non-food Tables
- Dance Floor
(Starting at \$1,000)
- Bar Setup Fee
(\$125/bar)
- 5' Round Tables and Chairs Included
(100 person min.)
- White or Black Napkins & 90" x 90" Linen Included
(100 person min.)

Payments & Contracts

A signed contract is required after proposal acceptance to receive a secure payment link. 25% **or** \$2,500, **whichever is greater**, non-refundable retainer is due at time of booking. Final balance is due 30 days prior to the event date. If the event date is less than 30 days away, payment is due in full.