



Wedding Package Guide

At 1881 Event Hall at Hilton Garden Inn Spartanburg, we make planning your wedding *effortless*. Our thoughtfully curated Wedding Packages combine elevated cuisine, seamless coordination, and polished details—allowing you to focus on what matters most: *celebrating your big day*. Backed by our award-winning staff and Heirloom's culinary team, every wedding is executed with impeccable professionalism and attention to detail.

The Wedding Package Includes:

- Complimentary Room Rental
- Complimentary Room Set-Up And Tear-Down
- Complimentary Ballroom Flip From Ceremony To Reception (As Needed)
- Choice Of Black Or White Linens And Napkins
- Preset Place Settings With Folded Napkin
- Complimentary House Centerpieces
- Complimentary Up-Lighting
- Complimentary Dressing Room(S) For The Bridal Party (Based On Availability)
- Complimentary Overnight Stay For The Bride And Groom At Hilton Garden Inn (Based On Availability)
- Optional Enhancements Available:
 - Black Or White Spandex Chair Covers – \$1.75 Per Chair
 - Gold Chargers – \$1 Each

Wedding Package pricing is per person (20-person minimum) and excludes applicable sales tax (currently 9%) and taxable service charge (currently 22%).

For more information, please visit our website.

www.1881EventHall.com | contact@1881eventhall.com | (864) 699-7873

805 Spartan Boulevard
Spartanburg, SC 29301



1881 Event Hall Site Map



Explore the possibilities.

Visit our website and follow us on social media to view photos of past weddings, décor ideas, and design inspiration to bring your vision to life at 1881 Event Hall.

1881EventHall.com | @1881eventhall

GENERAL POLICIES AND PROCEDURES

Catering and Outside Food and Beverage

1881 Event Hall is fully catered onsite by Heirloom Restaurant. Our menus are based on Heirloom's fresh farm to table, upscale southern style. We are happy to provide custom menus upon request.

Outside vendors are not permitted as an alternative to our catering service unless a cuisine with cultural preparation is required (i.e. Indian cuisine) and the exemption must be approved by management prior to booking. A service fee of \$10 per person will be charged, but this fee may go towards your minimum. Outside vendors must be reputable catering services and able to provide a copy of their business license and insurance. Caterers are welcome to use a warming box provided and a small area for preparation in our kitchen/back of house. Wedding cakes/specialty desserts are permitted to be brought in from any vendor of your choosing and are not subject to this fee.

All alcoholic beverages must be provided by 1881 Event Hall. No outside beverages are allowed. ***Should the client or their guests not comply with the outside food/beverage policy, a \$250.00 penalty will be assessed per incident.***

Rental Policies

Room rentals are reserved in "half day" or "whole day" blocks. Generally, this is 6 or 12 hours. An additional \$200/hr fee will be charged for overages. Our meeting space can be opened as early as 7am and we are happy to extend your event until 1am. If your rented space is not occupied prior to your event, we are happy to open the space for you for decorating upon request and based on staff and room availability.

Our room rentals are based off your food and beverage spending. We set minimum rental fees for our rooms which may be achieved by paying a rental fee, or by ordering catering, beverages, audiovisual, and services from us. Any remainder of the minimum not spent on these items will be charged as room rental. Should you spend enough to hit the minimum, all room rental will be waived.

Preparing for Your Event—Meetings, Tastings, and Site Visits

We are more than happy to meet with you as many times as you would like to make sure we are prepared for your event. Menu tastings for up to 4 people are included with all confirmed weddings. Tastings for all other event types are complimentary with \$4,000 expected catering revenue by request only. Tasting dates are scheduled in advance by the Executive Chef and offered in a group setting.

What do we provide?

We hope to provide an all-in-one full-service catering and venue for your special event. Rentals consist of room set-up including risers and podiums, dance floor, white or black linens, our house centerpieces, cleanup, and a dedicated staff for your event. We provide full-service catering, bartending, audiovisual, and service staff for you and all services and food spending on these items will be applied to the minimum spend for rental of the room. We have great relationships with many local vendors and are happy to connect you with florists, colored linen rental, planners, decorators, photographers, and coordinators. ***Please note that 1881 Event Hall does not act as a wedding director—we highly recommend hiring a day-of coordinator and are happy to offer suggested vendors for you to select from.***

Restrictions

Any/all sparklers must not be lit within 10feet of the building. Please provide sand or water buckets for extinguishing flames from sparklers. No sky/floating lanterns, rice, or bird seed for sendoff allowed on property. Any candles/flames used in décor must be enclosed in a container or an open flame must be at least 1 inch below the rim. No fog, smoke, and/or dry ice machines or loose glitter/confetti may be used inside the premises. No personal décor or property may be affixed to the ceiling(s), wall(s), airwall(s), or any other Hotel fixtures. All personal décor brought in must be removed by the client or vendors hired by the client at the conclusion of the event. Hotel staff is not responsible for setting up, moving, or removing/disposing of such items brought in by the client or their respective vendors. ***Should the client not comply with the agreed upon restrictions above without prior approval from Hotel Management, a \$250.00 penalty will be assessed per incident.***

Hotel Leftover Policy

All leftover food from Hotel events remains the property of the Hotel and cannot be removed from the event space by the client and/or guests. This policy is to limit the risk of foodborne illness due to improper handling or storage of leftover food items.

HEIRLOOM

❧ A MILLTOWN EATERY ❧

2026 WEDDING CATERING GUIDE

catering@heirloomsc.com | (864) 699-7874



HORS D'OEUVRES

cold hors d'oeuvres

French Onion Dip w/ Garlic and Herb House Chips

Pimento Cheese Deviled Eggs

Pickled Shrimp Cocktail Shooter

Prosciutto Melon Bite

Antipasto Skewer

Spicy Tuna Wonton

Add \$2: Beef Tenderloin Crostini

hot hors d'oeuvres

Creamy Spinach and Artichoke Dip with Pita Points

Tomato Soup Shot with Grilled Cheese Dipper

Prosciutto Wrapped Asparagus with Boursin

Fried Chicken Wings with Choice of Blackened Hot Honey, Buffalo, or Garlic Parmesan

Meatballs with Choice of BBQ, Carolina Gold, or Ginger Soy Sauce

Southwest Egg Rolls with Spicy Ranch

Poppyseed Ham and Swiss Sliders

Buffalo Chicken Dip with Pita Points

Crab Rangoon Wonton with Sweet Chili Sauce

Southwestern Corn Dip with Tortilla Chips

Fried Mac and Cheese Bites

Spring Rolls with Ginger Soy Sauce

Mini Tomato Boursin Tart

Bacon Wrapped Pork Belly

Bang Bang Chicken

Add \$1: Bacon Wrapped Dates

Buffalo Chicken Empanada

Grilled Andouille & Shrimp Skewer

Philly Cheesesteak Eggroll with Queso

Add \$2: Cajun Crab Dip with Pita Points

Mini Crab Cake with Remoulade Sauce

WEDDING DINNER BUFFET

cocktail hour

(select 2 or 3 options from hors d'oeuvres menu)

salads

(select 1 option)

Tossed Salad *tomato, cucumber, carrot, crouton, choice of 2: ranch, honey mustard, thousand island, italian, bleu cheese, or balsamic*

Caesar Salad *parmesan, crouton, caesar dressing*

Italian Salad *tomato, black olive, red onion, pepperoncini, parmesan, ranch dressing & italian vinaigrette*

BLT Salad *diced tomato, chopped bacon, cheddar, ranch and thousand island dressing*

sides

(select 2 options)

Whipped Potatoes • Roasted Red Potatoes • Homestyle Macaroni & Cheese • Rice Pilaf • Charred Cream Corn

Southern Style Green Beans • Roasted Vegetable Blend • Honey Roasted Carrots and Sweet Potatoes

Add \$2: Lemon Grilled Asparagus

entrees

(select 2 or 3 options)

Southern Fried Chicken

Blackened Chicken Alfredo

Herb Grilled Chicken with White Wine Jus *or* Cajun Cream Sauce

Honey Mustard Pork Loin

Classic Pot Roast with Brown Gravy

Sliced Flank Steak with Red Wine Demi-Glace *or* Mushroom Gravy

Add \$3: Substitute Beef Tenderloin

Grilled Salmon with Ginger Soy *or* Herb Butter Sauce

Shrimp & Grits

inclusions

Freshly Baked Rolls with Butter • Iced Tea and Water Station • Freshly Brewed Coffee Station

pricing

2 Hors D'oeuvres, Salad, 2 Accompaniments, and 2 Entrées • \$48 per person

3 Hors D'oeuvres, Salad, 3 Accompaniments, and 2 Entrées • \$54 per person

3 Hors D'oeuvres, Salad, 3 Accompaniments, and 3 Entrées • \$58 per person

WEDDING DINNER STATIONS

cocktail hour

(select 2 or 3 options from hors d'oeuvres menu)

reception stations

(select 2-4 options)

SHRIMP & GRITS

Sautéed Shrimp, Carolina Stone Ground Grits, Grilled Peppers & Onions, Smoked Bacon Cream, Freshly Baked Cornbread

PASTA

Andouille Sausage, Blackened Chicken, Macaroni and Cheese, Penne Alfredo, Sliced Grape Tomatoes, Parmesan, Italian Herbs, Caesar Salad, Garlic Bread

TACO BAR

Seasoned Ground Beef and Grilled Chicken, Grilled Peppers and Onions, Tortillas, Shredded Lettuce, Diced Tomatoes, Jalapenos, Shredded Cheddar, Salsa, Sour Cream, Mexican Street Corn Salad, Churros

Add \$2: Substitute Carne Asada

POTATO BAR

Whipped Potatoes served with Butter, Shredded Cheddar, Sour Cream, Bacon Bits, Scallions *or* Whipped Sweet Potatoes served with Butter, Brown Sugar, Chopped Pecans, Marshmallows, Honey

BISCUIT BAR

Assortment of Classic, Cheddar and Cinnamon Freshly Baked Biscuits with Bacon, Fried Chicken, Sausage Gravy, Whipped Butter, Honey, Assorted Jams, Pimento Cheese

BREAKFAST

Fried Chicken and Waffles served with Maple Syrup, Biscuits, Sausage Gravy, Hashbrown Casserole, Candied Bacon, Cinnamon Rolls

CARVING *

Whole Roasted Chickens with Alabama White BBQ Sauce and Brown Sugar Bourbon Pork Loin with Hot Honey Dijon, Freshly Baked Rolls

Add \$5: Substitute Prime Rib or Coffee Crusted Beef Tenderloin w/ Horseradish Cream

inclusions

Iced Tea and Water Station • Freshly Brewed Coffee Station

pricing

2 Hors D'oeuvres and 2 Stations \$50 • 3 Hors D'oeuvres and 3 Stations \$60

more information

Chef Station Attendants May Be Added By Request at \$175 Per Station

* Carving Station Requires Chef Attendant(s)

WEDDING PLATED DINNER

cocktail hour

(select 2 or 3 options from hors d'oeuvres menu)

salads

(select 1 option)

Tossed Salad *tomato, cucumber, carrot, crouton, choice of 2: ranch, honey mustard, thousand island, italian, bleu cheese, or balsamic*

Caesar Salad *parmesan, crouton, caesar dressing*

Harvest Salad *dried cranberry, apple, pecan, goat cheese, honey lemon vinaigrette*

accompaniments

(select 2 options)

Whipped Potatoes • Roasted Red Potatoes • Whipped Sweet Potatoes • Wild Rice Pilaf • Haricot Verts

Roasted Vegetable Blend • Heirloom Carrots • Broccolini • Add \$2: Lemon Grilled Asparagus

entrees

(select 1-3 options)

Roasted Airline Chicken with Dijon Cream Sauce

Roasted Salmon with Herb Butter Add \$3: Substitute Jumbo Crab Cake

Braised Short Rib with Red-Wine Demi Glace Add \$6: Substitute Petite Filet

duos

(Add \$8)

Roasted Chicken & Petite Filet

Petite Filet & 2pc Jumbo Grilled Shrimp

inclusions

Freshly Baked Rolls with Butter • Iced Tea and Water Station • Freshly Brewed Coffee Station

pricing

2 Hors D'oeuvres, Salad, and Entrée Course \$52 • 3 Hors D'oeuvres, Salad, and Entrée Course \$56

more information

Client must choose one entrée for all or provide place cards to display each guests' entrée choice when more than one is chosen. Selections may not exceed three entrées per event.

RECEPTION ENHANCEMENTS

grazing tables

- VEGGIE CRUDITE** Served with Ranch Dressing and Hummus
\$125
- FRUIT & CHEESE** Served with Assorted Crackers and Chef's Fruit Dip
\$175
- CHARCUTERIE** Premium Domestic and Imported Cheese and Charcuterie Display served with Olives, Marinated Peppers, Nuts, Honey, Artisanal Crackers, and Accompanying Spreads
\$325
- BYO CROSTINI** House Made Crostini Served w/ Classic Italian Bruschetta, Tomato Jam, Garlic and Herb Spread, Apricot Jam, and Honey Whipped Brie
\$225

carving stations

- Whole Roasted Chickens *Served with Alabama White BBQ Sauce* • \$225
- Brown Sugar Bourbon Pork Loin *Served with Hot Honey Dijon* • \$250
- Roasted Turkey *Served with Cranberry Relish* • \$275
- Holiday Ham *Served with Pineapple Cheerwine Chutney* • \$275
- Prime Rib *Served with Horseradish and Chimichurri Sauces* • \$450
- Coffee Crusted Beef Tenderloin *Served with Horseradish Cream and Red Wine Demi-Glace* • \$475

All carving stations are chef attended and served with freshly baked rolls.

\$175 Carver Fee Applied For Each Carver Up to 2 Hours

passed late night snack

- Sliders *Mini Cheeseburger with Bacon Jam & Fried Chicken with Pickles and Alabama White Sauce* • \$225
- Pretzel Bites *Salted Pretzel Bites w/ Queso and Cinnamon Sugar Pretzel Bites w/ Dipping Icing* • \$175
- French Fries *Parmesan Herb French Fries w/ Garlic Aioli* • \$150

more information

Reception enhancement selections available in addition to your dinner menu or unaccompanied. Serves 25 or more guests per order.

BAR PACKAGES

unlimited beer & wine

Beer Selections *Miller Lite, Michelob Ultra, Yuengling, Coors Light, Blue Moon, & Corona*

Wine Selections *House Moscato, Pinot Grigio, and Cabernet Sauvignon*

2 Hours • \$16 per person

3 Hours • \$20 per person

4 Hours • \$23 per person

Upgrade to Premium Beer & Wine Selections (Add \$2 per person)

unlimited full bar

Beer Selections *Miller Lite, Michelob Ultra, Yuengling, Coors Light, Blue Moon, & Corona*

Wine Selections *House Moscato, Pinot Grigio, and Cabernet Sauvignon*

Liquor Selections *Wheatley Vodka, Bacardi Rum, New Amsterdam Gin, El Jimador Tequila,
Jack Daniels Whiskey, and Maker's Mark Bourbon*

2 Hours • \$24 per person

3 Hours • \$28 per person

4 Hours • \$31 per person

premium unlimited full bar

Domestic Beer Selections *Miller Lite, Michelob Ultra, Yuengling, and Coors Light*

Craft Beer Selections *Bartenders Choice (List Available Upon Request)*

Wine Selections *Luca Bosio Moscato, Benvolio Prosecco, Seeker Pinot Grigio and Cabernet*

Liquor Selections *Tito's Vodka, Malibu Coconut Rum, Bacardi Rum, Tanqueray Gin, Espolon Tequila,
Crown Whiskey, Basil Hayden Bourbon, and Disaronno Amaretto*

2 Hours • \$28 per person

3 Hours • \$32 per person

4 Hours • \$35 per person

details

Price Includes: Coke, Diet Coke, Sprite, Ginger Ale, Soda, Tonic, Sour Mix, Orange Juice, Pineapple Juice, Cranberry Juice, Sliced Limes, Lemons, and Oranges, Maraschino Cherries, Grenadine

\$100 Bartender Fee Applied for Each Bartender for Up to 4 Hours

\$50 Surcharge Applied for Each Bartender That Exceeds 4 Hours

A LA CARTE BAR

based on consumption

Domestic Beer \$4 • Premium Beer \$6
House Wine \$6 • Premium Wine \$9
House Liquor \$9 • Premium Liquor \$11

sparkling

Champagne or Sparkling Juice Toast • \$3
Classic Mimosa • \$8
Bottomless Mimosas • \$17 House Sparkling Wine *or* \$22 Benvolio Prosecco (*max 2 hours*)
includes orange and cranberry juices, and fresh fruit garnishes

signature cocktails

Apricot Lemonade *citrus vodka, apricot liqueur, lemonade, orange juice, orange bitters, topped with moscato* \$12
The Botanist *Bullrush gin, apricot liqueur, lemon, rosemary shrub, simple syrup* \$12
Paloma 1881 *Corralejo reposado tequila, pamplemousse liqueur, grapefruit juice, jalapeno shrub, lime* \$13
Indigo Mule *Woodford Reserve bourbon, blackberry liqueur, blueberry simple syrup, lime, ginger beer* \$12
Milltown Manhattan *High West double rye whiskey, Chambord, Solerno blood orange liqueur, spiced cherry bitters* \$15
Custom Signature Drink Availability and Pricing Quoted Upon Request

details

Customized Needs and Top Shelf Availability and Pricing Quoted Upon Request
\$100 Bartender Fee Applied for Each Bartender for Up to 4 Hours
\$50 Surcharge Applied for Each Bartender That Exceeds 4 Hours

Prices listed are per drink and do not include sales tax (currently 9%), liquor excise tax (currently 5%) and taxable service charge (currently 22%).