CANNON GREEN

A GATHERING COMMON

—WEDDINGS 2024—

YOUR WEDDING AT

CANNON GREEN

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CANNON GREEN
A GATHERING COMMON

WELCOME TO

CANNON GREEN

Cannon Green is one of Charleston's most unique properties, and indeed, a microcosm of the city itself—capturing its romance, history, preservation, beauty, charm and cosmopolitan style all in one extraordinary venue. Located in the Cannonborough - Elliotborough neighborhood, Cannon Green incorporates a 19th century Charleston Single House façade within our indoor Garden Room- a refined and airy 50-seat private event space, along with two adjoining entertainment spaces—a lush and intimate Courtyard and our spacious historic Trolley Room. The result is an innovative fusion of history, hospitality, function and charm to create a vibrant space for hosting your wedding weekend festivities.

Cannon Green embodies all the elements that have made Charleston such a seductive and enticing destination for centuries—an air of elegant sophistication, an attitude of warm hospitality, and an atmosphere of welcome. Our professional wedding and event services team looks forward to sharing that with you.

Cannon Green is owned by Easton Porter Group co-founders Lynn Easton and Dean Andrews. The couple designed the venue together—a true marriage of their talents. Andrews has more than 30 years of experience in the hospitality industry developing luxury properties, and Easton is a nationally recognized wedding planner and event stylist.

Cannon Green's commitment to simple pleasures, organic beauty, and warm professionalism makes this one of the country's most desired wedding venues.

CANNON GREEN

EVENT SPACES

THE COURTYARD | THE TROLLEY ROOM

THE GARDEN ROOM

CANNON GREEN

THE COURTYARD

The Courtyard adjoins the Trolley Room and includes a tranquil garden with reflecting pools and rows of statuesque palmettos. Host your ceremony or begin your evening with an alfresco cocktail hour in the Courtyard. It offers options for food display stations, portable bars, evocative landscape lighting, candlelit lanterns, and a Sonos sound system. A beautiful clear-top tent can be installed in the Courtyard for an additional fee.

Up to 150 guests for a seated ceremony.

CANNON GREEN

THE TROLLEY ROOM

The Trolley Room is Cannon Green's signature event venue. This 3,000 square-foot, column-free space features the original king trusses, reflects the warehouse's original architecture, and evokes an urban-infused charm of times past. The historic and inviting atmosphere coupled with modern features, white oak wood floors, ambient lighting, a Sonos sound system and established locations for sound stages comprise the thoughtful touches necessary for today's seamless events.

Up to 150 guests seated and
up to 250 guests for a stationed dinner.

CANNON GREEN

THE GARDEN ROOM

The Garden Room, centered around the restored, original façade of an 1840's Charleston single house, offers authentic historic local flavor combined with tasteful contemporary design. With 1,500 square-foot versatile floor plan, the Garden Room offers comfortable elegance and privacy for rehearsal dinners, luncheons and evening receptions. Events in this unique, full-service venue highlight both Charleston's culinary renaissance and timeless aesthetic. The private Garden Room, which includes bar, tabletop and chairs, is adjacent to the Trolley Room and Courtyard, but rented separately.

Up to 50 guests for a seated dinner, 75 guests for a stationed dinner, and up to 100 guests for a cocktail reception.

ARTISANAL CATERING

CANNON GREEN

CANNON GREEN

OUR EXECUTIVE CHEF

ORLANDO PAGÁN

Chef Orlando Pagán leads the culinary program as Executive Chef of Wild Common and Cannon Green. Pagán always felt a strong pull toward the kitchen. Setting his sights on a career as a chef, Pagán left Puerto Rico after high school to attend Johnson & Wales University in Miami. Following graduation, Pagán remained in Florida, where he spent three years at the Ritz-Carlton Coconut Grove's Bizcaya Grill Restaurant. Heading westward to San Francisco, he cooked in a handful of acclaimed restaurants before leading the kitchen of Michelin-starred The Village Pub as executive chef. After a second cross-country move, Pagán settled in the Lowcountry to join Chef Sean Brock as chef de cuisine of McCrady's Tavern in March 2017. He was then promoted to Executive Chef in the summer of 2018. He joined Wild Common and Cannon Green in February 2019. Chef Pagán, Wild Common, was selected as a 2022 James Beard Award Semifinalist for Best Chef Southeast. When he's not in the kitchen, Pagán may be found playing golf, fishing off the Charleston coast, or spending time with his wife and two young children.

OUR CULINARY PHILOSOPHY

OUR SERVICES & FOOD

Cannon Green's culinary approach embraces the freshness and bounty of each season. This locally-sourced approach is not only a sustainable and healthy way to prepare food, it keeps our artisanal kitchen team inspired. Our menus incorporate refined Lowcountry techniques with local and seasonal ingredients to create memorable, artful dishes. All of Cannon Green's pastas and breads are crafted in house, and our produce and seafood come from our partnerships with local farmers, fishermen and producers, as part of our commitment to the local food movement and our celebration of all that is seasonal and fresh.

Cannon Green offers a variety of formal and informal dining choices for either seated or stationed meals. Our professional in-house artisan catering team ensures all menu offerings are customized to your unique specifications and manages all aspects of the catering operation. Your guests will enjoy cuisine that emphasizes flavors of the season.

SPRING & SUMMER

SAMPLE MENU

PASSED CANAPÉS

Watermelon
Cotija, Mint Pistou

Lobster Roll

Grass-fed Beef Tartare and Toast

Fried Chicken Biscuit
House-made Pickle, Remoulade

FIRST

Baby Romaine
7-Minute Egg, Parmesan Tuile, Garlic and Parmesan Dressing

MAIN
Choose one

Pan Roasted American Red Snapper
Potato Purée, Peperonata, Charred Okra, Herb Salad

-or-

Hudson Valley Duck Breast
Geechie Boy Grits, Haricot Verts, Baby Onions, Pickled Cherries, Cracklings

DESSERT

Chocolate Budino
Dulce de Leche, Sea Salt

FALL & WINTER

SAMPLE MENU

PASSED CANAPÉS

Caramelized Onion Tartlet
Blue Cheese, Truffle

Duck Confit Stuffed Wontons & Ponzu

Beef and Cheddar Sausage Brioche & Pickles

Crispy Oyster & Sambal Mayo

Baby Beets
Local Chèvre, Potato Chip

FIRST

Heirloom Tomatoes
Burrata Cheese, Pan Fried Focaccia, Basil, Charleston Sea Salt, Ligurian Olive Oil

MAIN

Choose one

Atlantic Salmon
Corn and Shiitake Succotash, Bacon, Sauce Verte

-or-

Beef Tenderloin
Aligot Potatoes, Wax Beans, Sauce Au Poivre

DESSERT

Meyer Lemon and Olive Oil Cake
Crème Fraîche Gelato

CANNON GREEN WEDDINGS

BESPOKE WEDDING PACKAGE

INCLUDED IN YOUR WEDDING PACKAGE

VENUE

Exclusive use of:
The Garden Room
-or-
The Courtyard + Trolley Room

Year-Round Climate Control

Surround Sound System with
Wireless Microphone Capabilities

Parking Spaces
Available for 40 Cars

TABLE TOP

La Tavola Cream Crinkle
Tablecloth Linens

Cream Linen Napkins

China Tableware

Silver Flatware

Crystal Glassware from Schott Zwiesel:
Red & White Wine Glasses
Rocks Glasses
High Ball Glasses

CULINARY EXPERIENCE

Personal Catering Consultation:
Our team will advise you through the process of selecting the menu for the event.

Cuisine & Beverage Service:
Professional and highly trained waitstaff, bartenders, and captains will deliver quality service throughout your event.

Full dinner tasting on-site at
Cannon Green with wine pairings.

Plated or Stationed Menu Selections

Choice of Bar Package

DÉCOR & DESIGN

Hardwood Floors

Bistro String Lights + Candlelit Lanterns

Round Banquet Tables

Walnut Chiavari Chairs
With Custom Made Cushions

Custom Wood Portable Bars

White Garden Ceremony Chairs
for up to 150 Guests

Lounge Seating

High Top Cocktail Tables

Outdoor Heaters

Cannon Green is a one-stop-shop. Local estimates for our in-house offerings can cost you over $15,000 for a guest count of 125. Our Cannon Green Bespoke Wedding Package saves you valuable time and is an investment into your big day.

CANNON GREEN

WEDDING & SERVICES

PRICING AND PACKAGE ESTIMATES

BESPOKE WEDDING PACKAGE

Courtyard & Trolley Room

	HIGH SEASON	LOW SEASON	HOLIDAY WEEKENDS
	March – June *September – November*	*July –August* *December – February*	*New Year's Eve, New Year's Day, Memorial Day, Easter, Independence Day, Labor Day, Columbus Day, Thanksgiving, Christmas Eve and Christmas Day*
THURSDAY	$4,000	$3,000	
FRIDAY + SUNDAY	$7,000	$5,000	
SATURDAY	$10,000	$8,000	$14,000

FOOD & BEVERAGE MINIMUM

Courtyard & Trolley Room

	HIGH SEASON	LOW SEASON	HOLIDAY WEEKENDS
	March – June *September – November*	*July –August* *December – February*	*New Year's Eve, New Year's Day, Memorial Day, Easter, Independence Day, Labor Day, Columbus Day, Thanksgiving, Christmas Eve and Christmas Day*
THURSDAY	$12,000	$8,000	
FRIDAY	$20,000	$12,000	
SATURDAY	$24,000	$18,000	$28,000
SUNDAY	$16,000	$10,000	

ARTISAN CATERING

Estimated Price per Person

Passed Canapés
$28 per person for 5

Artisan Plated 3-Course Dinner
$125 per person, based on final selections

3 Station Minimum for 80-100 Guests
$110 per person

4 Station Minimum for 100+ Guests
$140 per person

Dessert Stations and Late Night Snacks
$8 – $12 per person

Above Pricing Does Not Include 22% Administrative Fee, Applicable 11% South Carolina Food & Beverage Tax, or 9% South Carolina Sales Tax.
Please Note That Our Menu Changes Seasonally.

BAR PACKAGES

Choose from Luxury, Premium, or Classic bar packages.

LUXURY
Bar Package

FIRST HOUR
$30 PER PERSON
Each Additional Hour
$16 PER PERSON

• WINE •
Choose 4
from the below selection

• BEER •
Choose 4
from the below selection

• LIQUOR •
The following liquor is part of the Luxury Bar Package

Belvedere Vodka
Tanqueray Gin
Macallan 12-Year Scotch
Angel's Envy Bourbon
Barbancourt Rum
Patron Tequila

PREMIUM
Bar Package

FIRST HOUR
$26 PER PERSON
Each Additional Hour
$14 PER PERSON

• WINE •
Choose 4
from the below selection

• BEER •
Choose 4
from the below selection

• LIQUOR •
The following liquor is part of the Premium Bar Package

Tito's Vodka
Hendricks Gin
Johnny Walker Black Scotch
Woodford Reserve Bourbon
Captain Morgan Rum
Espolon Tequila

CLASSIC
Bar Package

FIRST HOUR
$22 PER PERSON
Each Additional Hour
$12 PER PERSON

• WINE •
Choose 4
from the below selection

• BEER •
Choose 4
from the below selection

• LIQUOR •
The following liquor is part of the Classic Bar Package

Cathead Vodka
Bombay Sapphire Gin
Dewars Scotch
Makers Mark Bourbon
Bacardi Rum

BEER SELECTION

Amstel Light, Budweiser, Bud Light, Michelob Ultra, Heineken, Stella Artois, Palmetto IPA, Palmetto Lowcountry Lager, Westbrook White Thai

WINE SELECTION

Whites: Sauvignon Blanc, Rosé, Chardonnay
Reds: Pinot Noir, Syrah, Cabernet Sauvignon
*Sparkling**: Sparkling Rosé, Brut Cava
**Not included in the Classic Bar Package*

Bar Standards: Club Soda, Tonic, Cranberry Juice, Orange Juice, Ginger Ale, Coca-Cola Products, Lemons, Limes
Champagne Toast: Pricing Available Upon Request
Non-Alcoholic Bar Available for Children and Guests Aged 21 and Under at $8 per person
Above Pricing Does Not Include 22% Administrative Fee,
Applicable 11% South Carolina Food & Beverage Tax, or 9% South Carolina Sales Tax.

SIGNATURE COCKTAILS

Greet your guests with a signature cocktail.
Choose from our list of specialty craft cocktails made
in-house or give us the recipe for a craft cocktail of your own.
Personalize your cocktail hour with custom cocktail napkins,
drink stirrers or fun paper straws!

Sweet On You

Vodka, Citrus, Mint, Blackberry

The Main Squeeze

Gin, Elderflower, Lemon, Cucumber, Soda

Cannon Royale

Champagne, Cassis, Lemon Twist

Barrel Aged Old Fashioned

Whiskey, Barrel Aged Bitters Syrup, Orange, Brandied Cherry

Pretty In Pink

Vodka, Watermelon, Lime, Jalapeno, Basil

Say I Do Sangria!

Strawberries, Peaches, Orange, Mint, Citrus, Soda
Choice of: White, Red, or Rosé

SIGNATURE COCKTAILS $14 EACH

CANNON GREEN

OUR OWNERS

LYNN & DEAN

Partners in vision, business, and life, Lynn Easton and Dean Andrews share a love of discovering unique destinations and bespoke experiences. They combined their talents and vision in 2012 to launch Easton Porter Group and create a meaningful, mindful and memorable hospitality company, to share their love of authentic food, wine and hospitality with others. Each brings a depth of career experience— Dean on the hospitality business side and Lynn with luxury event design and management expertise — to form a duo that covers all bases in global hospitality that drives our company's growth, including earning accolades as part of the 2016 Inc. 500 fastest growing private companies in America.

OUR OWNERS

LYNN EASTON | *Co-founder and Creative Director*

As creative director and co-founder of Easton Porter Group, Lynn Easton provides strategic vision and a well-honed stylistic eye to all aspects of Easton Porter Group properties and operations. An international speaker and lifestyle-influencer, Lynn's sophisticated design sensibilities set the tone for the Easton Porter Group luxury brand and her impeccable attention to layered detail is what keeps us reaching high standards of quality. Her background as a live television producer has served Lynn well in founding Easton Events LLC, an internationally recognized ultra-luxury event and destination wedding planning firm under the Easton Porter Group umbrella. She is regularly featured on the "best of" lists published in Vogue and Harper's Bazaar. She is an inspired innovator and relentless pursuer of refinement, which is evident in the lush textures and patina of our celebrated boutique hotels, restaurants, wineries and event venues. Under her creative direction, each Easton Porter Group project, property or marquee occasion showcases an intuitive sense of stage setting with classic, fresh design. Lynn is a graduate of Barnard College in New York City, the sister school of Columbia University.

DEAN PORTER ANDREWS | *Co-founder and CEO*

Dean Andrews' bold vision and business acumen undergird all Easton Porter Group endeavors. He loves the hands-on aspects of developing hospitality enterprises, from finding exceptional properties to making guests feel welcome, to curating vintages for the wine lists, to fine-tuning market trends and business financial projections. He's honed expertise in every aspect of the industry through decades of international luxury hospitality management.

Andrews co-founded Easton Porter Group in 2012 after a distinguished run as President of the Americas and Senior Operating Officer at Orient-Express Hotels Ltd. During his twelve-year tenure with Orient-Express, he oversaw some of the world's most exclusive properties, expanded the company's portfolio from eleven properties to fifty, with total revenues of over $600 million, and was one of three directors charged by the board of Orient-Express Hotels to collaborate with the investment community during the company's successful IPO on the NY Stock Exchange in 2000. In addition to Orient-Express, Andrews has held senior management positions with Omni Hotels, including serving as a General Manager and Regional Vice President of Operations and as Vice President of Asset Management which entailed overseeing the company's strategic growth plans with Hong Kong-based ownership, Wharf Holdings, and began his career with hotel management positions with London-based Lex Hotels. Andrews studied at the University of Colorado and Columbia University, but is perhaps most proud of his honorary doctorate from Johnson & Wales University, given in recognition of his contributions to developing their food and beverage apprenticeship programs. He's acquired, repositioned and operated resorts, boutique and large luxury hotels and acclaimed restaurants across the globe, helping elevate the standards of hospitality excellence worldwide. Today he loves nothing more than honing the finer points of Easton Porter Group's boutique properties, because that's what three decades in the hospitality industry has taught him: every detail counts.

FREQUENTLY ASKED QUESTIONS

OUR VENUE

HOW MUCH TIME IS ALLOWED FOR SET-UP AND CLEAN-UP?

Standard day-of set-up time for your event will begin at 10AM the day of your event. In the event that your décor requires a set-up team prior to this time frame, additional staffing fees of $25 per person per hour will be required. All items must be removed / picked up upon completion of your event.

WHAT IS THE TIMING FOR A CEREMONY REHEARSAL?

A ceremony rehearsal can be hosted the day prior to your wedding between the hours of 11am and 1pm. As we have other events taking place the day prior, we cannot make exceptions to this timeframe.

DO YOU ALLOW DECORATIONS?

Yes! We welcome decorations, such as flowers, candles and lighting. We do not allow anything to be applied to the walls or building that will cause damage. If you choose to use candles, we require they be in containers or on a stand to prevent damage to our surfaces and linens.

WHAT TYPE OF MUSIC IS PERMITTED?

The Trolley Room is designed for everything from DJs to full dance bands. Amplified music is restricted to the inside spaces; however, wedding ceremonies can have speaker systems for voice and appropriate music accompaniments.

DO YOU HAVE ANY GUIDELINES FOR DEPARTURES?

We love seeing that final departure photo as your guests send you off. We do not permit loose flower petals, confetti, or sparklers.

DO YOU OFFER PARKING?

Yes! We have a complimentary parking lot with 40-spots located at 217 Rutledge Avenue, just a short walk from our main entrance at 103 Spring Street.

DO YOU HAVE A BRIDAL SUITE AVAILABLE AT YOUR VENUE?

We ask that our couples come ready to walk down the aisle as we do not have a bridal suite. We are located in the Cannonborough Elliotborough neighborhood which is home to many charming and spacious Airbnb's.Many of our couples utilize these homes for their wedding weekend, as they are just steps away from us here at Cannon Green.

CAN YOU RECOMMEND ANY LOCAL HOTELS FOR OUR WEDDING NIGHT?

Zero George, our sister property provides you with a boutique hotel experience like no other. Our owners passion for warm southern hospitality is reflected through the décor, incredible cuisine in the restaurant, and more candles than you can imagine. Please contact Zero Geroge directly for pricing and availability.

EVENT SERVICES

WHAT IS INCLUDED IN THE BESPOKE WEDDING PACKAGE?

Pricing is inclusive of all rentals necessary to present a remarkable experience for your guests. In addition to securing the Courtyard and Trolley Room spaces, the Services Package includes all 66" round tables, linens, Chiavari chairs, bars, high top cocktail tables, china, flatware and glassware for up to 250 guests. Service package also includes outdoor heaters, lounge furniture and professionally trained staff. Cannon Green's Bespoke Wedding Package fee is competitive with other properties, where rentals and setup expenses are not included.

**Please Note: that our white garden ceremony chairs are only available for up to 150 in the courtyard.*

CAN YOU RECOMMEND ANY LOCAL VENDORS?

There are a tremendous number of talented local vendors we can recommend. Please inquire with our event team.

IS A COORDINATOR INCLUDED IN THE BESPOKE WEDDING PACKAGE?

Since we are the venue and caterer, we focus exclusively on executing those portions of your wedding. Therefore, we require clients to hire a Professional Planner-whether it be full or partial coordination.

DO YOU OFFER WEDDING TASTINGS?

Yes! We offer our tastings Tuesday-Thursday at 12pm three months prior to your wedding day. Tastings typically last 2-3 hours and are complimentary for up to 4 guests, not including your planner. Tasting dates will be arranged with your Sales Manager at the time of booking.

ARTISANAL CATERING

IS THERE A FOOD & BEVERAGE MINIMUM?

Cannon Green requires clients to commit to a minimum combined food and bar expenditure, based on day of week and time of year.

MAY WE BRING IN AN OUTSIDE CATERER?

With the exception of wedding cake, we do not allow outside food or beverages to be brought in. Cannon Green's Artisan Catering will provide all of your food & beverage needs.

MAY I OFFER A CHOICE OF ENTRÉES?

We offer duet plates and single entrée options. With advance notice, we are happy to accommodate guests with dietary restrictions, including vegetarian, vegan, gluten free, lactose intolerance and other allergies.

WHEN DO YOU NEED THE FINAL GUEST COUNT?

Final food & beverage guest count guarantee must be received no later than 30 days prior to the event. See Contracts & Payments section.

DOES ARTISAN CATERING PROVIDE A WEDDING CAKE?

We do not provide a wedding cake, but we have a great list of local wedding pastry chefs and bakeries! Cannon Green will cut and plate your wedding cake for a rate of $5.00 per person

DO YOU OFFER KIDS MEALS?

We do offer kids meals for children 10 and under for a rate of $25.00 per person. We do not charge for children under 2.

CAN WE BRING IN OUR OWN ALCOHOL?

As the licensed caterer, Cannon Green has its own South Carolina ABC mixed beverage catering license to provide your event with the appropriate alcoholic beverage needs. Due to liability and service standards, we do not allow a client to provide their own alcohol.

DOES THE BAR PACKAGE INCLUDE NON-ALCOHOLIC DRINKS?

Yes. Bar packages include soft drinks and other non-alcoholic bar standards (i.e., club soda, tonic water and juice). Coffee, iced tea and lemonade are charged additionally. These items are charged per gallon based on your headcount.

IS THE BAR PACKAGE CHARGED PER PERSON?

Yes. All adult guests over 21 years old are charged the selected bar package at an hourly rate. Children and guests under 21 are charged the non-alcoholic package rate of $8.00 per person.

CONTRACTS & PAYMENTS

We do not hold dates on a tentative basis. You will have 10 days from the date the contract is issued to sign and return the agreement, along with the initial payment.

WHAT IS THE PAYMENT SCHEDULE?

An initial deposit includes the Bespoke Wedding Services Package + 9% South Carolina Sales Tax and $1,000 security deposit are due upon signing the contract.

Scheduled payments are based on the food & beverage minimum spend.

The agreed, final estimated food & beverage costs will be due and paid twenty-one (21) days prior to the event date. All final invoices will be issued within ten (10) days after your event.

First Food & Beverage Payment
25% of the minimum spend - six (6) months prior to event date.

Second Food & Beverage Payment
25% of the minimum spend - three (3) months prior to event date.

Full Food & Beverage Payment:
Paid in full by twenty-one (21) days prior to event date.
**Late charges of 1.0% per day apply to any late payments based on the food and beverage minimum.*

Final Food & Beverage Payment:
Cannon Green will present the final bill to clients within ten (10) days following the event. The final food & beverage payment will be charged to the Client Master Account,unless client request to make such payment by check. Any reimbursements will be added to the Security Deposit and issued to the client.

WHAT IS THE SECURITY DEPOSIT?

A $1,000 damage security deposit is required with the signed contract. This is to cover potential damage by your guests, and will be refunded ten (10) business days following the event. If any damages have occurred, you will be notified, and we will bill you for any repairs over and above the deposit.

WHAT IF MY FINAL GUEST COUNT CHANGES?

When signing your contract, you are committing to a guaranteed minimum expenditure for food and beverage based on your estimated guest count regardless of your actual attendance.

Photography by: Someplace Wild Photography, Hannah Alyssa, Sara Bee Photography, Lauren Fair Photography, Rachel Craig, Eric Kelley, Jonathan Boncek, Christa Rene Photography, Corbin Gurkin, Lucy Cuneo, Hannah Shaffer, Jen Fariello, Emily Baucom