



CANNON GREEN

A GATHERING COMMON

PRIVATE EVENTS

2025 + 2026



Cannon Green is one of Charleston's most unique properties, and indeed, a microcosm of the city itself—capturing its history, preservation, beauty, charm and style all in one extraordinary venue. Located in the Cannonborough - Elliotborough neighborhood, Cannon Green incorporates a 19<sup>th</sup> 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 private event.

Cannon Green embodies all the elements that have made Charleston such an enticing destination for centuries—an air of elegant sophistication, an attitude of warm hospitality, and an atmosphere of welcome. Our professional 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 venues.

# *Private Events at* CANNON GREEN

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CANNON GREEN

*Private Events*

# *Event Spaces*

THE COURTYARD | THE TROLLEY ROOM

THE GARDEN ROOM | CHEF'S TABLE AT WILD COMMON



# Events at CANNON GREEN

EVENT TYPE	DESCRIPTION
Breakfast & Luncheons	Host an early morning or mid-day celebration. <i>Choice of seated or stationed menu.</i>
Corporate Retreats & Meetings	Partial or full day events with spaces for meeting, dining, and breakout sessions.
Cocktail Receptions & Dinners	Host a social or corporate evening event and serve your guests a variety of canapés and cocktails with a seated or plated dinner.
Large Group Events	Weddings, Holiday Parties, Galas, Fundraisers, Benefits, Auctions <i>Choice of seated or stationed menu.</i>
Chef's Table at Wild Common	Chef-guided tasting experience overlooking Cannon Green's Courtyard featuring a multi-course prix-fixe seasonal menu and optional wine pairings.

## SEATED CAPACITY

*50 guest in the Garden Room and 150 guests in the Trolley Room.  
Inquire with your sales manager today about full property buyout availability.*

CANNON GREEN

*Private Events*





## THE COURTYARD

The Courtyard adjoins the Trolley Room and includes a tranquil garden with reflecting pools and rows of statuesque palmettos. Begin your evening with an alfresco cocktail hour in the Courtyard. It offers options for lounge furniture, portable bars, stationary displays, candlelit lanterns, and a Sonos sound system.

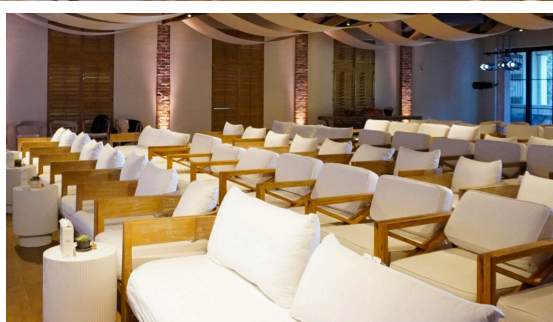
A clear-top tent can be installed in the Courtyard for an additional fee.

CANNON GREEN

*Private Events*

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## 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 with partial seating.*

CANNON GREEN

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## 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, corporate retreats, 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 cocktail reception and stationed dinner with partial seating. Please note, this space can be reserved up to three months in advance of your event date.*

CANNON GREEN

Private Events





## THE CHEF'S TABLE AT WILD COMMON

Executive Chef Orlando Pagán delivers a multi-course tasting of wildly uncommon cuisine, all showcasing the best of local, seasonal ingredients. The Chef's Table is an intimate dining experience for up to 12 guests with a spectacular view of the lush Courtyard and main Dining Room. The prix-fixe menu is thoughtfully designed to be paired with a curated selection of wine for an additional price along with a rotating specialty cocktail menu. Sit back, relax, and savor. Inquire with your sales manager for pricing.

CANNON GREEN

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*Artisanal Catering*





## OUR CHEF'S

**EXECUTIVE 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.

**EVENT CHEF CASEY COSTA** leads the event side of catering at Cannon Green. A day in the life of Casey consists of tending to his impressive farm, The Dogpatch Farmstead, and spending time with his loving wife, son, and pig, Amy Swinehouse! Casey is originally from New Jersey and attended Johnson and Wales University. While in New Jersey, Casey worked at a local farm as well as Brickfarm Tavern, a fine dining restaurant that sources locally. Upon completing college, Casey moved to California where he worked at a French, Michelin-star restaurant Auberge du Soleil. Casey takes his expert culinary skills and transports them using only the freshest ingredients to every plate here at Cannon Green.

Experience true farm-to-table cuisine at your next event!

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## 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.

CANNON GREEN

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*Bespoke Event Services  
Package*



# BESPOKE EVENT SERVICES PACKAGE

## WHAT'S INCLUDED

### 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 15 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.

Plated or Stationed Menu Selections

Choice of Bar Package

### DÉCOR & DESIGN

Hardwood Floors

Bistro String Lights + Candlelit Lanterns

Round Banquet Tables

Fruitwood Willow Chairs  
*With Custom Made Cushions*

Custom Wood Portable Bars

In-House Uplighting

Lounge Seating

High Top Cocktail Tables

Outdoor Heaters + Umbrellas

CANNON GREEN

*Private Events*

# BESPOKE EVENT SERVICES PACKAGE

## PRICING AND PACKAGE ESTIMATES

### COURTYARD & TROLLEY ROOM

	HIGH SEASON	LOW SEASON	HOLIDAY WEEKENDS
	<i>March - June</i>	<i>July - August</i>	
	<i>September - November</i>	<i>December - February</i>	
MON - THURS	\$5,000	\$3,500	
FRI + SUN	\$8,000	\$6,000	
SAT	\$12,000	\$9,000	\$15,000

### GARDEN ROOM

	YEAR ROUND	HOLIDAY WEEKENDS
MON - THURS	\$1,500	
FRI - SUN	\$2,000	\$3,500

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# FOOD & BEVERAGE MINIMUM

## PRICING AND PACKAGE ESTIMATES

### COURTYARD & TROLLEY ROOM

	HIGH SEASON	LOW SEASON	HOLIDAY WEEKENDS
	<i>March - June</i>	<i>July - August</i>	
	<i>September - November</i>	<i>December - February</i>	
MON - THURS	\$12,000	\$8,000	\$28,000
FRI	\$20,000	\$12,000	
SAT	\$24,000	\$18,000	
SUN	\$18,000	\$12,000	

### GARDEN ROOM

	YEAR ROUND	HOLIDAY WEEKENDS
MON - THURS	\$6,000	
FRI - SUN	\$8,000	\$10,000

#### HOLIDAY WEEKENDS INCLUDE:

*New Year's Eve, New Year's Day, Memorial Day, Easter, Independence Day, Labor Day, Columbus Day, Thanksgiving, Christmas Eve and Christmas Day*

# ARTISAN CATERING

## EVENING RECEPTIONS

Estimated price per person.

PASSED CANAPÉS  
*\$30 per person for 5*

2-COURSE DINNER + DESSERT STATION  
*\$130 per person, based on final selections*

3 STATION  
MINIMUM *for 80-100 GUESTS*  
*\$115 per person*

4 STATION  
MINIMUM *for 100+ GUESTS*  
*\$145 per person*

DESSERT STATIONS *and* LATE NIGHT SNACKS  
*\$12 - \$18 per person*

## DAY TIME EVENTS

Estimated price per person.

BREAKFAST  
*\$35 - \$45 per person*

BRUNCH/LUNCH  
*\$70 - \$105 per person*

MID-DAY BREAK  
*\$15 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	PREMIUM	CLASSIC
<b>\$100 PER PERSON</b>	<b>\$85 PER PERSON</b>	<b>\$75 PER PERSON</b>
PRICING IS BASED ON A 5-HOUR EVENT	PRICING IS BASED ON A 5-HOUR EVENT	PRICING IS BASED ON A 5-HOUR EVENT
-	-	-
FIRST HOUR \$32   ADDITIONAL \$17	FIRST HOUR \$29   ADDITIONAL \$14	FIRST HOUR \$23   ADDITIONAL \$13
<b>• WINE •</b>	<b>• WINE •</b>	<b>• WINE •</b>
Choose 5 from the below selection	Choose 5 from the below selection	Choose 4 from the below selection
<b>• BEER •</b>	<b>• BEER •</b>	<b>• BEER •</b>
Choose 4 from the below selection	Choose 4 from the below selection	Choose 4 from the below selection
<b>• LIQUOR •</b>	<b>• LIQUOR •</b>	<b>• LIQUOR •</b>
<i>The following liquor is part of the Classic Bar Package</i>	<i>The following liquor is part of the Classic Bar Package</i>	<i>The following liquor is part of the Classic Bar Package</i>
BELVEDERE VODKA TANQUERAY GIN DALMORE 12-YEAR ANGEL'S ENVY BOURBON BARBANCOURT RUM PATRON TEQUILA	TITO'S VODKA HENDRICKS GIN JOHNNY WALKER BLACK SCOTCH WOODFORD RESERVE BOURBON CAPTAIN MORGAN RUM ESPOLON TEQUILA	CATHEAD VODKA BOMBAY SAPPHIRE GIN DEWAR'S 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\*: Rosé, Brut  
*\*Not included in the Classic Bar Package*

Bar Standards: Club Soda, Tonic, Cranberry Juice, Orange Juice, Ginger Ale, Ginger Beer, 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.

CANNON GREEN

Private Events

# *Day Time Event Menus*

# BREAKFAST & BRUNCH

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## CANNON GREEN SIGNATURE BREAKFAST

*Start your day off right with a selection of breakfast bar options for your full guest count.*

*Select four, \$35 per person | Select six, \$45 per person*

SOFT SCRAMBLED FARM EGGS, Chive

BRIOCHE FRENCH TOAST, Berries

AVOCADO TOAST, Sweet Pepper, Radish, Feta

YOGURT & GRANOLA, Walnut, Almond, Dried Fruit

ARTISANAL QUICHE, Seasonal Local Vegetables

BUTTERMILK BISCUITS, Herb-Cream Gravy

PAPAS BRAVAS, Bell Pepper, Shallot, Smoked Paprika

ANDOUILLE SAUSAGE

THICK CUT BACON

HUEVOS RANCHEROS, Eggs, Black Bean, Tortilla, Jack Cheese

ASSORTMENT OF BREAKFAST PASTRIES

## FAMILY-STYLE BRUNCH

CONVIVIAL OPTION FOR ENJOYING A SHARED BRUNCH TOGETHER.

*Select two entrées and two sides, \$70 per person*

*Served Family-Style for Parties up to 75 Guests*

*Items served as a Stationary Display for Parties of over 75 Guests*

### ENTRÉES

ALMOND PAIN PERDU, Macerated Strawberry, Maple Syrup

CHORIZO SWEET POTATO HASH, Scallion, Fennel, Herb Crema

GRILLED SCALLION AND RICOTTA QUICHE, Baby Spinach

SMOKED SALMON, Seasoned Micro Green Mix, Crème Fraîche, Sourdough

AVOCADO TOAST, Preserved Lemon, Chili Pepper, Olive Oil, Chervil

### SIDES

DOGPATCH SALAD, Shaved Carrot, Fennel, Balsamic Vinaigrette

PAPAS BRAVAS, Bell Pepper, Shallot, Smoked Paprika

BUTTERMILK BISCUIT, Herbed Gravy, Sea Salt

CUCUMBER SALAD, Red Onion, Feta, Parsley

HONEY YOGURT PARFAIT, House Granola, Berries

ANDOUILLE SAUSAGE

THICK CUT BACON

SEASONAL FRESH FRUIT





## SEATED LUNCHES

*Up to 150 Guests*

*Seated lunches are coursed and timed to perfection.*

*With advance notice, we can accommodate most food allergies and dietary restrictions.*

*Two-Course Lunch with Dessert (Stationed or Plated), \$80 per person*

### FIRST COURSE

DOGPATCH BABY GREENS, *Pickled Fennel, Radish, Basil, Buttermilk Dressing, Pecorino*

POTATO AND LEEK SOUP, *Bacon Lardon, Chive, Crème Fraîche*

RED PEPPER GAZPACHO, *Cucumber, Cilantro, Crushed Pepitas*

BURRATA WITH SEASONAL FRUIT, *Baby Spinach, Citrus, Herbed Yogurt Dressing*

LITTLE GEM CAESAR SALAD, *Black Garlic, Parmesan, Sourdough Crouton*

### ENTRÉES

SEARED LOCAL FISH, *Charred Zucchini, Madras Curry Lentils, Sauce Mojo*

FARM-RAISED BRONZINO, *Roasted Garlic Couscous, Charred Broccoli, Harissa Butter*

ASHLEY FARMS CHICKEN BREAST, *Crispy Sweet Potato, Grilled Broccolini, Whole Grain Mustard Brown Butter*

PEPPER CRUSTED SKIRT STEAK, *Whipped Butternut Purée, Roasted Brussels Sprout, Cilantro Butter*

CHICKEN SCHNITZEL, *Braised Red Cabbage, Grainy Mustard Aioli, Frisée*

VEGETABLE CURRY 'CUTLET', *Roasted Cauliflower Purée, Spinach*

"AU POIVRE" CAULIFLOWER STEAK, *CIPOLINI ONION, CRISPY BROCCOLINI*

CANNON GREEN

*Private Events*

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# STATIONED LUNCHES

*Choose from a variety of stations to give your guests a taste of all that Cannon Green has to offer.*

*2 Stations for Parties of 50–100 Guests | \$85 per person*

*3 Stations for Parties of 100 or more Guests | \$105 per person*

## CANNON GREEN

BABY GREENS SALAD, *Roasted Red Pepper, Artichoke Heart, Pecorino*

ROAST CHICKEN BREAST SANDWICH, *Banana Pepper, Mozzarella, Lettuce, Lemon Aioli*

SPICY SOPRESSATA SANDWICH, *Bacon, Sharp Provolone, Shredded Lettuce, Italian Dressing*

ROASTED RED PEPPER AND GRILLED ZUCCHINI SANDWICH, *Shaved Fennel, Arugula, Jalapeño Aioli*

## SPRING STREET

KALE-ROMAINE GREEK SALAD, *Marinated Olives, Cucumber, Tomato, Feta Cheese*

CARVED TURKEY BREAST SANDWICH, *Avocado, Pepper Jack Cheese, Roasted Peppers*

ROAST BEEF SANDWICH, *Swiss Cheese, Tomato, Horseradish Aioli, Arugula*

SHAVED CUCUMBER SANDWICH, *Havarti, Sharp Cheddar, Green Goddess*

## THE WRAP UP

BABY ROMAINE, *Cucumber, Shaved Carrot, Cherry Tomato, Sourdough Crouton*

MEDITERRANEAN CHICKEN WRAP, *Red Onion Salad, Feta Cheese, Baby Arugula*

SUMMER ROLL WRAP, *Cilantro Lime Shrimp, Shaved Carrots, Sriracha Aioli, Radish*

SMASHED CHICKPEA WRAP, *Goat Cheese, Baby Spinach, Roasted Red Pepper*

## SOUP AND SALAD

TOMATO BASIL SOUP, *Pecorino, Grissini*

AGED SHARP CHEDDAR & BROCCOLI SOUP

COBB SALAD, *Pancetta, Feta Cheese, Avocado, Hardboiled Egg, Buttermilk Dressing*

HAVARTI & PEPPER JACK MELT, *Banana Pepper Relish*

TURKEY SANDWICH, *Smoked Bacon, Avocado, Lime, Grilled Radicchio*

## THE VEG OUT

LOCAL GREENS, *Orange Supreme, Radish, Herb-Yogurt Dressing*

CRIMINI MUSHROOM & BLACK BEAN SLIDER, *Greek Feta, Cilantro Aioli*

CHICKPEA FRITTER, *Vadouvan Spice, Salsa Verde*

ROASTED ASPARAGUS, *Lemon Zest, Parmesan, Cured Egg Yolk*

GARLIC HUMMUS, *Garden Vegetable, “Everything Spice” Crostini*

## FARMER'S MARKET

LOCAL BABY LETTUCE

SHAVED BRUSSELS SPROUTS, *Radicchio, Savoy Cabbage Blend*

TARRAGON CHICKEN SALAD

SHAVED BABY CARROT, CUCUMBER, FENNEL, RADISH, FETA CHEESE, ROASTED GARLIC CROUTON, SUNFLOWER SEEDS

HERBED BUTTERMILK DRESSING, ITALIAN VINAIGRETTE, OLIVE OIL, RED WINE VINEGAR





## DESSERT

### DESSERT STATION

DARK CHOCOLATE BROWNIES, *Sea Salt Caramel*

WARM BEIGNETS, *Changes Seasonally*

SALTED CARAMEL BUDINO, *Whipped Cream*

SHORTCAKE CUPCAKES, *Strawberry Jam, Whipped Frosting*

WHITE CHOCOLATE CRÈME BRÛLÉE, *Raspberry Coulis*

KEY LIME CURD, *Graham Cracker Crumbles*

### PLATED DESSERT

DARK CHOCOLATE CAKE, *Chocolate Mousse, Raspberry Reduction*

SEASONAL FRUIT PANNA COTTA, *Honey, Shortbread*

ALMOND CAKE, *Whipped Cream, Toasted Almond*

MEYER LEMON OLIVE OIL CAKE, *Toasted Poppy Seed, Crème Anglaise*

CHEESECAKE, *Graham Cracker Crumble, Berry Coulis*

## BEVERAGES

ICED TEA \$25 per gallon

LEMONADE \$25 per gallon

COFFEE SERVICE \$5 per person

ASSORTED SODAS \$3 per beverage

ASSORTED HOT TEAS \$3 per person

SPICED CIDER \$30 per gallon

FRESH JUICE (Cranberry, Apple, Orange) \$6 per person

STILL OR SPARKLING WATER \$5 each

ALL-DAY BEVERAGE SERVICE (Water, Coffee, Hot Tea, Iced Tea) \$20 per person

### SNACKS

*Perfect for mid-morning or afternoon breaks.*

*Select three snacks, \$15 per person.*

*\*Inquire with your sales manager about locally sourced snacks.*

ASSORTED GRANOLA BARS

ASSORTED PRETZELS, POPCORN, CHIPS

WHOLE FRUIT

CHEF'S BANANA BREAD

GRILLED PITA, PIMENTO CHEESE

MINI CHOCOLATE CROISSANT

DARK CHOCOLATE BROWNIES

DEVILED EGGS

CHOCOLATE CHIP COOKIES

SEASONALLY ROASTED NUTS

CHEF ORLANDO'S ENERGY BITES

CANNON GREEN

*Private Events*

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*Our Team*





## 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.

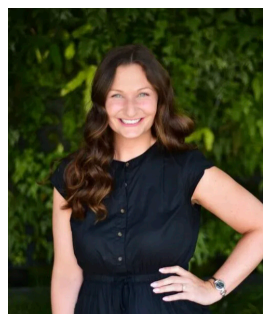
CANNON GREEN

*Private Events*

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## SALES & EVENTS TEAM

We are event experts specializing in making sure your dreams and wishes are carried out with stress-less ease and style. Our team members are design and culinary masterminds—there's simply no such thing as a Cannon Green reception or soirée that isn't gorgeous and delicious.



SENIOR SALES MANAGER  
Tayla Roles, CMP



EVENT SALES MANAGER  
Autumn Heald



EVENT SALES MANAGER  
Sarah Jones



EVENT SALES COORDINATOR  
Eden Malinski



EVENT CHEF  
Casey Costa



EXECUTIVE CHEF  
Orlando Pagan



SOUS CHEF  
Micah Smith



OPERATIONS MANAGER  
Eric Tenbrink



EVENT MANAGER  
Adina Beslagic

CANNON GREEN

*Private Events*



# *Frequently Asked Questions*

## FAQs

### **IS THERE A FOOD AND BEVERAGE MINIMUM?**

Yes, each private event space has its own food & beverage minimum spend that depends on the day of the week and season.

### **IS THERE A VENUE FEE AND WHAT DOES THAT INCLUDE?**

Our Bespoke Event Services Package is determined by the day of the week and season. This package covers your event space, tables, chairs, linens, complete table top rentals, as well as set up and break down of your event. Cannon Green is not responsible for setup or breakdown of outside items brought in.

### **DO YOU ALLOW DECORATIONS?**

Yes, we welcome outside décor! We do not allow anything to be applied to the walls or building that will cause damage. Please inquire with your Sales Manager regarding any specific decoration related questions.

### **MAY WE BRING IN AN OUTSIDE CATERER?**

Cannon Green's Artisan Catering must provide all of your food & beverage items. We would be happy to cut and serve your cake without any additional fees.

### **DOES THE ADMINISTRATIVE FEE COVER GRATUITY?**

A 22% Administrative Fee is added for equipment and operating fixed costs, insurance and to defer overhead costs. No part of this administrative fee is provided to wait staff or service employees, as those are included in the overall pricing.

### **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 flat rate of \$8.00 per person.

### **CAN WE OFFER A CASH BAR OR A BAR BASED ON CONSUMPTION?**

No. The per-person, per-hour bar package is the only package we offer. This guarantees efficient and seamless service.

### **DOES THE BAR PACKAGE INCLUDE NON-ALCOHOLIC DRINKS?**

Yes. Bar packages include non-alcoholic beverages such as soft drinks, and other bar standards



