



2027

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 southern city itself—capturing its romance, history, preservation, and charm all in one extraordinary venue. Located in the Cannonborough - Elliotborough neighborhood, Cannon Green incorporates a 19th-century Charleston Single House facade 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 function and beauty 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 with an attitude of warm hospitality. 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. Easton is a nationally recognized wedding planner, educator, and event stylist while Andrews has more than 30 years of experience in the hospitality industry developing luxury properties.

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

WE LOOK FORWARD TO BEING PART OF YOUR STORY.

“

My husband and I initially chose Cannon Green because of its picturesque courtyard. I knew from the moment I saw the photos, it was the place I wanted to get married.

-Amanda and John





SPACES

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. This space offers options for display stations, portable bars, evocative landscape lighting, candlelit lanterns, and a Sonos sound system. A custom clear-top tent can be installed in the Courtyard for an additional fee.

Up to 150 guests for a seated ceremony.





SPACES

the trolley room

The Trolley Room is Cannon Green's signature event venue. This 3,000-square-foot, column-free space features the original architecture including the warehouse's king trusses, 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 comprises the thoughtful touches necessary for today's seamless events.

Up to 150 guests for a seated dinner. Inquire with us about our stationed dinner capacities.





“

Without a doubt, the best choice we made was choosing Cannon Green as our venue! So much is included in their pricing and it makes planning so much easier. Our experience was exceptional. Not only were they professional, but we also had a lot of fun. The staff truly made everything work seamlessly on our big day and we could not be more grateful for their hard work. Thank you!

-Yana & Jacob



SPACES

the garden room

The Garden Room, centered around the restored, original facade of an 1840s Charleston single house, offers authentic historic local flavor combined with tasteful contemporary design. Boasting a 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 space highlight both Charleston's culinary renaissance and timeless aesthetic. The private Garden Room, which includes a 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 85 guests for a cocktail reception.





ARTISANAL CATERING

our approach

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, but it also keeps our artisanal kitchen team inspired. With a commitment to local farmers, fishermen, and producers, our menus incorporate refined Lowcountry techniques with seasonal ingredients to create memorable, artful dishes.

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 the flavors of the season.



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 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

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!



ALL INCLUSIVE

Bespoke wedding package

Our all-inclusive event and wedding services team expertly orchestrates the details so you can focus on the important things. Cannon Green offers a range of services and capabilities, covering all the bases from rentals to lush tabletop décor to custom menus.

“

They really made us feel special and did everything possible to make our day perfect. Overall, there aren't enough stars or words to express how great this experience was and if you are looking for a venue in Charleston, just book it here!

-Cody & Samantha



BESPOKE WEDDING PACKAGE

includes:

VENUE

Exclusive use of:

The Courtyard
&
Trolley Room*

Year-Round Climate Control

Surround Sound System with
Wireless Microphone Capabilities

**Inquire about The Garden Room pricing for more
intimate wedding weekend events*

TABLETOP

Exclusive use of:

Ivory Panama Table 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 event
managers, 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

FruitWood Willow 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.

WEDDINGS & SERVICES

pricing and package

“

Cannon Green was perfection! From our first conversation onward we knew we had found the perfect location for our post-wedding Cocktail Party. The team worked with us to choose the right space, seating accommodations, and delicious menu options for our guests and our budget. The professional and friendly staff assigned to us for the evening did not miss a beat - glasses were always full, and food was replenished as needed. We had nothing to do but enjoy our party! We cannot recommend Cannon Green highly enough.

-Sally



2027 PRICING | BESPOKE WEDDING PACKAGE

Courtyard and Trolley Room

	HIGH SEASON	LOW SEASON	HOLIDAY WEEKENDS
	March - May September - November	June - August December - February	New Year's Eve, New Year's Day, Memorial Day, Easter, Independence Day, Labor Day, Thanksgiving
THURSDAY	\$6,500	\$4,000	
FRIDAY	\$10,500	\$6,500	
SATURDAY	\$14,500	\$9,500	\$16,000
SUNDAY	\$8,000	\$6,000	

FOOD AND BEVERAGE MINIMUM

Courtyard and Trolley Room

	HIGH SEASON	LOW SEASON	HOLIDAY WEEKENDS
	March - May September - November	June - August December - February	New Year's Eve, New Year's Day, Memorial Day, Easter, Independence Day, Labor Day, Thanksgiving
THURSDAY	\$12,000	\$9,000	
FRIDAY	\$20,000	\$14,000	
SATURDAY	\$24,000	\$20,000	\$28,000
SUNDAY	\$18,000	\$12,000	

ARTISAN CATERING

Estimated Price Per Person

PASSED CANAPÉS
\$35 per person for 5

2-COURSE DINNER + DESSERT STATION
*\$155 per person,
based on final selections*

3 STATION
*Minimum for 80-100 Guests
\$125 per person*

4 STATION
*Minimum for 100+ Guests
\$165 per person*

LATE NIGHT SNACKS
\$14 - \$20 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.

LUXURY, PREMIUM OR CLASSIC

bar packages

LUXURY

\$105 per person

Pricing is based on a 5-hour event

• WINE •

Choose 5

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

Dalmore 12-Year

Angel's Envy Bourbon

Barbancourt Rum

Patron Tequila

PREMIUM

\$90 per person

Pricing is based on a 5-hour event

• WINE •

Choose 5

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

\$80 per person

Pricing is based on a 5-hour event

• 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



*Includes a Sparkling
Tablesides Toast*

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, Grapefruit 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.*



A woman with long, wavy blonde hair is shown from the chest down, wearing a white, strapless, form-fitting dress. The dress features large, ruffled white fabric flowers on the shoulders. She is holding a tall, slender glass filled with a dark red liquid, garnished with a small yellow slice. Her fingernails are painted a light purple color with small white floral designs. She is wearing a diamond ring on her left ring finger. The background is a soft-focus green, suggesting an outdoor setting.

“

If you are looking for a stunning venue that will provide top-notch service from start to finish, look no further than Cannon Green. The location, the food, the service, and the attention to detail were all perfection.

-Erika

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!

Spring Street Spritz

Vodka, Elderflower, Lime, Grapefruit Bitters, Club Soda

The Battery

Bourbon, Blackberry, Lime

Lowcountry Lemonade

Vodka, Mint, Lime

Choice of: Blackberry, Blueberry, Strawberry or Raspberry

Cannon Street Classic

Whiskey, Angostura Bitters, Brandied Cherry, Orange

Charleston Bliss

Vodka, Watermelon, Lime, Jalapeño, Basil

Southern Sipper Sangria

Seasonal Fruit, Citrus, Mint, Lemon-Lime Soda

Choice of: White or Red Wine

SIGNATURE COCKTAILS \$12 EACH

OUR OWNERS

Lynn and Dean



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 a 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.

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

Standard day-of set-up time for your event will begin at 10 am the day of your event. In the event that your décor requires a set-up team before this time frame, additional staffing fees will be applied. 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 at 11 am. 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 buildings 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 followed by cocktail hour 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. Ask your event team for recommendations!

DO YOU OFFER PARKING?

Yes! We have a limited number of spots located at 216 Rutledge Avenue, just a short walk from our main entrance at 103 Spring Street.

DO YOU HAVE A GETTING READY SPACE AVAILABLE AT YOUR VENUE?

We ask that our couples come ready to walk down the aisle as we do not have a getting ready space. We are located in the Cannonborough-Elliottborough 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. Please contact Zero George directly for pricing and availability. Ask your event team for additional hotel and rental home recommendations in our neighborhood.

WHAT IS INCLUDED IN THE BESPOKE WEDDING PACKAGE?

Pricing is inclusive of the rentals necessary to provide a remarkable experience for your guests. In addition to securing the Courtyard and Trolley Room spaces, the Bespoke Package includes all 66" round tables, linens, FruitWood Willow Chairs, bars, high-top cocktail tables, china, flatware, and glassware for up to 250 guests. The Bespoke 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 is 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 two guests, not including your planner. Tasting dates will be arranged with your Sales Manager at the time of booking.





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 allergies and dietary restrictions.

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 CANNON GREEN PROVIDE WEDDING CAKES?

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 \$1.00 per person.

DO YOU OFFER KIDS MEALS?

We offer kids meals for children 10 and under for a reduced price 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 or expecting mothers are charged the non-alcoholic package rate of \$8.00 per person.

We do not hold dates on a tentative basis. You will have ten 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 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.



Charleston, South Carolina | 29401

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, Aaron and Jillian Photography, Olivia Leigh, Franz Annika, Ashlyn Cathey, McKenzie McNeil Photography