



CANNON GREEN

A GATHERING COMMON

PRIVATE EVENTS

Cannon Green is one of Charleston's most unique properties, an embodiment of the city itself, capturing its history, preservation, beauty, charm, and style in one extraordinary venue. Located in the Cannonborough–Elliotborough neighborhood, Cannon Green incorporates 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, creating a vibrant setting for private events of every kind.

Sharing its home with the one-Michelin-starred Wild Common, Cannon Green brings an elevated culinary perspective to every celebration. The culinary team crafts seasonally inspired menus with precision and creativity, ensuring each event is as remarkable in flavor as it is in atmosphere.

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 experience 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 brings more than 30 years of experience in the hospitality industry developing luxury properties, while Easton is a nationally recognized wedding planner and event stylist.

Cannon Green's commitment to simple pleasures, organic beauty, and warm professionalism has made it one of the country's most sought-after venues.

Events at
CANNON GREEN

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Event Spaces

THE COURTYARD | THE TROLLEY ROOM
THE OVERLOOK AT WILD COMMON

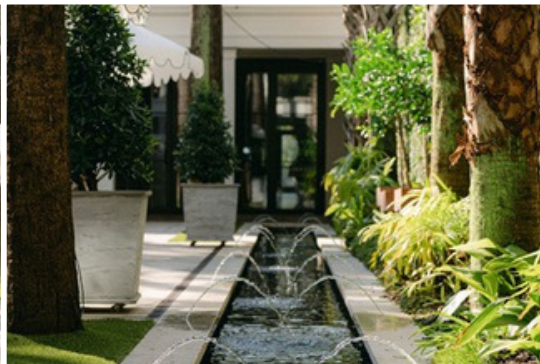
Events at
CANNON GREEN

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>
The Overlook at Wild Common	Chef-guided tasting experience for up to 12 guests, overlooking Cannon Green's Courtyard, featuring a multi-course prix-fixe seasonal menu and optional beverage pairings.

SEATED CAPACITY

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



THE TROLLEY ROOM

The Trolley Room is Cannon Green's signature event space. 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, 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, and full property buyout for guest counts over 180.

CANNON GREEN
Private Events



THE OVERLOOK AT WILD COMMON

Executive Chef Orlando Pagán and the Wild Common team deliver a multi-course tasting showcasing the best of local, seasonal ingredients. As the private dining experience of the Michelin-starred Wild Common, The Overlook reflects the restaurant's elevated culinary vision and precision.

The Overlook is an intimate dining experience for up to 12 guests, offering 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 wines 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
Private Events

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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



Artisanal Catering



OUR CHEF'S

EXECUTIVE CHEF ORLANDO PAGÁN leads the culinary program as Executive Chef of Wild Common and Cannon Green. At the helm of one Michelin-starred Wild Common, Pagán brings a refined, ingredient driven approach that informs every dining and event experience across both properties. Pagán always felt a strong pull toward the kitchen. Setting his sights on a career as a chef, he left Puerto Rico after high school to attend Johnson and Wales University in Miami. Following graduation, he remained in Florida, where he spent three years at The Ritz Carlton Coconut Grove's Bizcaya Grill Restaurant. Heading west 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, and was promoted to Executive Chef in the summer of 2018. He joined Cannon Green and opened Wild Common in February 2019. In 2022, Chef Pagán of Wild Common was named a James Beard Award Semifinalist for Best Chef Southeast. When he is not in the kitchen, Pagán can often be found playing golf, fishing off the Charleston coast, or spending time with his wife and two 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, Dogpatch Farmstead, and spending time with his loving wife and son. 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 the 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!

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 techniques with Lowcountry influence on local and seasonal ingredients to create memorable, artful dishes. 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 culinary 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.

*Bespoke Event Services
Package*

BESPOKE EVENT SERVICES PACKAGE

WHAT'S INCLUDED

VENUE

Exclusive use of:

Courtyard and Trolley Room
with Year Round Climate Control

Surround Sound System with
Wireless Microphone Capabilities

Parking Spaces
Available for 15 Cars

TABLE TOP

Ivory Panama Table Linens

Cream Linen Napkins

China Tableware

Silver Flatware

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

Portable Bars, In-House Uplighting,
Lounge Seating

High Top Cocktail Tables

Outdoor Heaters + Umbrellas

BESPOKE EVENT SERVICES PACKAGE

PRICING AND PACKAGE ESTIMATES

COURTYARD & TROLLEY ROOM

	High Season	Low Season	Holiday Weekends
	<i>March - May</i> <i>September - November</i>	<i>June - August</i> <i>December - February</i>	\$16,000
MON - THURS	\$6,500	\$4,000	
FRI	\$10,500	\$6,500	
SAT	\$14,500	\$9,500	
SUN	\$8,000	\$6,000	

FOOD & BEVERAGE MINIMUM

PRICING AND PACKAGE ESTIMATES

COURTYARD & TROLLEY ROOM

	High Season	Low Season	Holiday Weekends
	<i>March - May</i> <i>September - November</i>	<i>June - August</i> <i>December - February</i>	<i>Inquire with your</i> <i>Sales Manager</i>
MON - THURS	\$12,000	\$9,000	
FRI	\$20,000	\$14,000	
SAT	\$24,000	\$20,000	
SUN	\$18,000	\$12,000	

HOLIDAY WEEKENDS INCLUDE:

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

ARTISAN CATERING

EVENING RECEPTIONS

Estimated price per person.

Passed Canapés
\$35 per person for 5, \$25 per person for 3

2-Course Dinner + Dessert Station
\$125 per person, based on final selections

3 Station
\$125 per person

4 Station
\$165 per person

Dessert Stations and Late Night Snacks
\$14-\$20 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

\$105 PER PERSON

PRICING IS BASED ON A
5-HOUR EVENT

-

FIRST HOUR \$34 | ADDITIONAL \$17

• 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

-

FIRST HOUR \$30 | ADDITIONAL \$15

• WINE •

Choose 5 from the below selection

-

• BEER •

Choose 4 from the below selection

-

• LIQUOR •

*The following liquor is part
of the Premium 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

-

FIRST HOUR \$24 | ADDITIONAL \$14

• 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,
Westbrook IPA, Island Costal 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

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

A 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 Farmstead 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 Farmstead 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 Sprouts, 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

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 STREET

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

CANNON GREEN

Private Events



DESSERT

DESSERT STATION

Dark Chocolate Brownies, *Sea Salt Caramel*
 Warm Beignets
 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

CANNON GREEN
Private Events

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

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.



EVENT SALES MANAGER
Autumn Heald



EVENT SALES MANAGER
Sarah Jones



EVENT SALES MANAGER
Eden Malinski



EVENT SALES COORDINATOR
Jordan Williams



OPERATIONS MANAGER
Adina Beslagic



GENERAL MANAGER
Emily McCandless



EVENT CHEF
Casey Costa



EXECUTIVE CHEF
Orlando Pagán



SOUS CHEF
Micah Smith

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.



PHOTOGRAPHY:

Aleece Sophia Photography, MkMc Photography, Ryan Belk, Jonathan Boncek, Lizzy Rollins, Hack Hargett, Jen Fariello