

The
LAWRENCE
HOTEL
HILTON TAPESTRY COLLECTION

THE LAWRENCE HOTEL
CATERING MENU

THE LAWRENCE HOTEL

CATERING MENU

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THE LAWRENCE HOTEL

CATERING MENU

Legacy Reimagined

THE LAWRENCE HOTEL, HILTON TAPESTRY COLLECTION

At The Lawrence, catering is more than a menu, it is an experience shaped by craft, connection, and thoughtful detail. Rooted in the spirit of Bellfire, our culinary team brings a fresh, ingredient-driven approach to every gathering, from intimate celebrations to larger occasions.

Each menu is designed with intention, balancing bold flavors with refined presentation. Whether you are hosting a wedding, corporate event, or social gathering, our team works alongside you to create something that feels seamless, personal, and memorable from the first course to the final toast.

AMENITIES & SERVICES

At The Lawrence, every element of your event is supported with care and precision, allowing you to focus on what matters most, your guests and the experience.

Our catering and event offerings include:

- Customizable menus inspired by seasonal ingredients and wood fired cooking
- Dedicated culinary and event planning team to guide every step
- Full service catering for on site events, from plated dinners to cocktail receptions
- Bar service featuring curated wine selections, local brews, and signature cocktails
- Flexible indoor and outdoor event spaces designed to adapt to your vision
- Tables, chairs, linens, and essential setup elements included
- Seamless coordination with Bellfire Restaurant and Old Nick's Bar
- On site accommodations for a smooth transition from event to stay
- Convenient valet parking for guests

Every detail is considered, every moment intentional. At The Lawrence, your event is not just hosted, it is brought to life.

THE LAWRENCE HOTEL

CATERING MENU

Policies

GUARANTEES

The final guarantee for all food and beverage functions is required 7 days prior to the event. If the guarantee is not given to the hotel, the expected attendance number will be used as your guarantee.

DURATION OF MEALS

All food will be displayed for up to 60 minutes in accordance with applicable health department and food safety regulations. Should you require additional time for your food presentation, please speak with your sales contact so that appropriate arrangements can be made.

PAYMENT

To secure your event on a definite basis, the hotel will require a non-refundable deposit, with the full balance due 7 days prior to your event. In the event of cancellation, a cancellation charge will be invoiced and all deposits forfeited. The cancellation schedule will be outlined in your contract.

AUDIO-VISUAL REQUIREMENTS

Please alert your sales contact of any audio-visual requirements you may need for your event as this equipment is rented from our preferred audio-visual provider. Audio-visual prices are also subject to a 22% service charge and 6% GA sales tax. However, you are welcome to use additional third-party audio-visual vendors.

THE LAWRENCE HOTEL

CATERING MENU

Policies

DÉCOR & SIGNAGE

Decorations or displays which are brought into the hotel from an outside source must have prior approval. Decorations or displays may not be affixed to walls, doors, windows or ceilings. No signage of any kind is permitted in the lobby and public areas of the hotel

OUTDOOR EVENTS

The hotel reserves the right to make the final decision to use indoor facilities in the event of inclement weather. We will do everything possible to advise you of any potential move.

EVENT TIMES

All space rentals include use of the space for the duration of your event, for up to 3 hours of event time. There will be a \$150 charge per hour for each additional hour beyond the 3-hour limit. All evening events must be over by 11pm.

PRICING

All items are priced per person, unless noted otherwise. All event/meeting charges, including, but not limited to, room rental, AV rental, bartender fee, extra attendants, linen rentals, flip fees, food and beverage, are subject to a 22% service fee and prevailing 6% GA sales tax. Prices are subject to change without notice.

THE LAWRENCE HOTEL

CATERING MENU

Breakfast



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CATERING MENU

Breakfast

BREAKFAST BUFFET & PLATED

CONTINENTAL GRAB & GO

Orange Juice & Cranberries juice, Fresh Baked Pastries, Fresh Sliced Fruit, Yogurt, Cereal and Milk

SOUTHERN BREAKFAST

3 Sliced of Apple Smoked Bacon, Cheese Grits, Fried Eggs and Buttermilk Biscuit

LOW COUNTRY BREAKFAST

Shrimp & Chicken Sausage Purloo with a Fried Eggs

AMERICAN BREAKFAST

Chicken Sausage, Scrambled Eggs, Home Fries with Pepper & Onion

BRIOCHE FRENCH TOAST

Stewed Fresh Fruit, Apple Smoked Bacon, Vanilla Bean Whipped Cream

CLASSIC BUFFET

Sliced Fruit & Berries, Assorted Yogurt with Granola, Scrambled Eggs, Smoked Bacon, Breakfast Potato, Grits with Cheddar Cheese

THE LAWRENCE HOTEL

CATERING MENU

Breakfast

BREAKFAST SANDWICHES & STATIONS

HAM & BISCUIT

CHICKEN SAUSAGE & BISCUIT

APPLE SMOKED BACON ON TOAST

ADD ON ANY SANDWICH - EGGS

Chicken Sausage, Scrambled Eggs, Home Fries with Pepper & Onion

DELUXE OMELET STATION

(Additional \$75 for a Uniformed Chef Attendant Required)

Eggs and Omelet prepared by a Uniformed Chef Attendant with your choice of Feta, Cheddar Cheese, Diced Tomato, Mushroom, Bell Pepper, Chicken Sausage, Apple Smoked Bacon and Onion

CREATE YOUR OWN WAFFLE STATION

(Additional \$75 for a Uniformed Chef Attendant Required)

Freshly Made Waffles with Your Choice of Toppings: Fresh Whipped Cream, Butter, Fruit Compote, Chocolate Chip, Fresh Berries and Warm Maple Syrup

BREAKFAST CARVING STATIONS

(Additional \$75 for a Uniformed Chef Attendant Required)

SMOKED HAM

Feed up to 40

HERB ROASTED PRIME RIB

Feed up to 30

THE LAWRENCE HOTEL

CATERING MENU

Breaks



THE LAWRENCE HOTEL

CATERING MENU

Breaks

MORNING WAKE UP

House Baked Sweet Rolls, Fresh fruit, Granola and Yogurt

SMOOTHIE SHOOTER

Blue Berries, Kale & Pineapple

POWER BREAK

Dried Fruit, Nuts, Power Bars and Fresh Fruit

CHIPS & DIPS

Homemade Potato Chip, Corn Tortillas, Roasted Tomato Salsa & French Onion Dip

MINI POPCORN

White Cheddar, Sea Salt, Peanut & Caramel

HUMMUS BREAK

Black Eye Peas Hummus, Chickpea Hummus, Raw Vegetable, Pita Chips

THE LAWRENCE HOTEL

CATERING MENU

Lunch



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CATERING MENU

Lunch

DELI SANDWHICH BUFFET

Includes Cookies, Brownies, Sweet Tea & Water. Choose any 5 Sandwiches:

ALL AMERICAN FAVORITES

Roasted Turkey, White Cheddar Cheese, Honey Mustard on Baguette
Ham, Arugula, Swiss Cheese on Ciabatta
Roast Beef, Red Onion Marmalade, Horseradish Cream on Baguette
Buffalo Chicken Wrap with Shredded Lettuce & Bleu Cheese
Smoked Turkey Wrap, Cabbage Slaw & Swiss Cheese
Turkey Club Sandwich with Bacon, Lettuce, Tomato on Ciabatta
Blackened Chicken Salad, Lettuce & Tomato on a Toasted Roll

ITALIAN

Italian Combo, Spicy Ham, Salami, Pepper, Roasted Pepper & Provolone on Ciabatta
Prosciutto, Arugula & Asiago Cheese on Focaccia
Grilled Chicken Caesar Wrap with Shredded Romaine & Parmesan Cheese

ASIAN BAHN MI

All Sandwiches are made with pickled vegetable, cilantro & Sriracha Mayo
Hoisin Roasted Pork
Asian BBQ Spiced Cauliflower
Grilled Sweet Chili Glazed Chicken

VEGETABLE

Balsamic Roasted Vegetable with Goat Cheese on Spinach Wrap
Caprese, Fresh Mozzarella, Tomato, Fresh Basil, Balsamic Glazed on Ciabatta
Grilled Portabella with Charred Pepper, Onion & Hummus on Focaccia

SEAFOOD

Tuna Fish Salad, Lettuce, Tomato on a toasted Roll
Shrimp Salad on a Toasted Roll
Smoked Salmon, Cream Cheese, Red Onion on Bagel

SIDES | CHOICE OF 2

Baby Mixed Green Salad with Ranch & Balsamic Dressing, Caesar Salad, Balsamic Roasted Vegetable, Grain Salad of the Day, Southern Style Potato Salad, Homemade Potato

THE LAWRENCE HOTEL

CATERING MENU

Lunch

DELI PLATTER LUNCH

Includes Homemade Potato Chips, Fresh Baked Cookies, Sweet Tea & Water
Roasted Beef, Smoked Turkey, Ham & Tuna Salad
Cheese-American & Swiss
Breads- White, Wheat and Rye
Spreads- Mayo, Yellow Mustard & Pesto

LUNCH ADDITIONS & SALADS

SOUP OF THE DAY

SPICY CHILI

HOMEMADE CHIPS

HUMMUS & VEGETABLE CRUDITÉ

HOMEMADE AGUA FRESCA

Per gallon

COFFEE

Per gallon

THE LAWRENCE HOTEL

CATERING MENU

Lunch

LUNCH BUFFET

CAESAR SALAD BUFFET

Crisp Romaine lettuce and Baby Spinach, Tomatoes, Cucumber, Mushroom, Broccoli, Carrot, Grilled Chicken Breast, Lemon Pepper Shrimp, Balsamic Glazed Grilled Tofu, Croutons, Parmesan Cheese, Caesar Dressing & Italian Dressing, Focaccia Bread, Fresh Baked Cookies, Sweet Tea and Water

REGIONAL AMERICAN BBQ

Smoked Beef Brisket, Carolina Pulled Pork, Creamy Southern Cole Slaw, Molasses Baked Beans, Large Salad, Ranch & Balsamic Dressing, White Bread, Freshly Baked Cookies, Brownies, Sweet Tea and water

ITALIAN

Shrimp Alfredo, Chicken Parmesan, Traditional Caesar Salad, Grilled Broccoli & Roasted Pepper Salad, Warm Bread, Cookies, Sweet Tea and Water

SOUTHERN BUFFET

Fried Chicken, Blackened Catfish, Mac & Cheese, Collard Greens, Potato Salad, Tossed Salad, Ranch, Balsamic Dressing, Peach Cobbler, Sweet Tea and Water

BUILD YOUR OWN BUFFET

Large Mixed Greens Salad or Soup of the Day. Includes Cookies, Brownies, Sweet Tea and Water

ENTRÉES

Choose 2:

Grilled Flank Steak with Mushroom Demi
Seared Salmon with Lemon Butter Sauce
Pork Loin with Grilled Apple
Chicken Thighs with Chicken Jus
Turkey Breast with Cranberry Relish
Meatloaf with Tomato Glazed

SIDES

Choose 2:

Garlic Mash Potato
Rice Pilaf
Green Beans with Smoked Turkey
Roasted Root Vegetable
Broccoli with Lemon Butter

THE LAWRENCE HOTEL

CATERING MENU

Reception



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CATERING MENU

Reception

CHEESE TRAY

A Selection of Domestic, Imported and local Cheese, Dried & Seasonal Fruit, Flatbread and Crostini

Small feeds up to 20 persons | Large feeds up to 50 persons

SOUTHERN LETTUCE WRAPS

Bibb Lettuce, Carolina Smoked Pork, BQ Shrimp, Bourbon Glazed Short Ribs, Pickled Vegetable, Kim Chi, Chopped Peanut and Assorted Sauce

CURED MEAT PLATTER

Country Ham, Salami, Capicola, Pickled Vegetable, Flavor Mustard, Grilled Bread

Small feeds up to 20 persons | Large feeds up to 50 persons

MINI CHICKEN WAFFLE

Buttermilk & Herb Waffle and Fried Chicken Thigh with local Honey

OYSTERS

Fresh shucked oyster on the half shell served with assorted Mignonette and Condiments
Minimum of two dozen per type.

CHILLED RAW SEAFOOD BAR

Poached Shrimp, Oyster on the half Shell, Crab Claws with Red and Pink Cocktail Sauce, Fresh lemon and Horseradish. (six pieces per person)

THE LAWRENCE HOTEL

CATERING MENU

Hot D'oeuvres



THE LAWRENCE HOTEL

CATERING MENU

Hors D'oeuvres

DISPLAYED OR TRAY PASSED HORS D' OEUVRES

Minimum 25 or 50 Pieces of Each Selection

COLD

Deviled Eggs with Country Ham
Country Ham wrapped Melon
Mini Lobster Roll
Smoked Salmon on Bagel Crips
Pimento Cheese Tart
Local Cheese & Tomato Skewers
Curry Chicken Salad

HOT

Vegetable Spring Rolls with Soy Dipping Sauce
Wild Mushroom Tart
Bacon Wrapped Shrimp with Bourbon Barbeque Sauce
Mini Crab Cakes with Old Bay & Yuzu Aioli
Fried Chicken Tender with Smoke Honey Mustard
Chicken Lollipop with Soy Bourbon Glazed
Lamb Lollipop with Mint Chimichurri

MINI SANDWICHES

Minimum 25 or 50 Pieces of Each Selection

Grilled Cheese
Smoked Pork with Pineapple & Raisin Cole Slaw and Spicy Barbeque Sauce
Prime Ground Beef with American Cheese & Pickle
Fried Chicken with Pickle and Garlic Aioli
Salmon BLT
Assorted Mini Sandwiches

THE LAWRENCE HOTEL

CATERING MENU

Action Stations



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CATERING MENU

Action Stations

ACTION & CARVING STATIONS

Additional \$75 Chef Attendant Fee Required For Each Carving Station

PASTA STATION

Penne Pasta, Cheese Tortellini Cooked to order with the following topping selections:
Grilled Chicken, Sausage Parmesan Cheese, Tomatoes, Olives, herb, Tomato Sauce & Garlic Cream

BUILD YOUR OWN MAC & CHEESE

House made Cheese Sauce, Oven Dried Tomato, Broccoli, Spinach, Shrimp, Chicken, Tasso, Green Onion, Mushroom, Pepper, Smoked Gouda & Cheddar Cheese

SOUTHERN GRITS STATION

Stone Ground Grits, Oven Dried Tomato, Broccoli, Spinach, Green onion, Mushroom, Pepper, Shrimp, Chicken, Cheddar Cheese, Tasso Gravy or Stewed Tomato

HICKORY SMOKED HAM

Grain Mustard Remoulade and Freshly Baked Rolls. Feeds up to 40

WHOLE ROASTED TURKEY

Cranberry Mayo and Freshly Baked Rolls. Feeds up to 30

ROASTED PORK LOIN

Pork Jus and Freshly Baked Rolls. Feeds up to 30

WHOLE ROASTED BEEF TENDERLOIN

Horseradish Cream, Beef Jus and Freshly Baked Rolls. Feeds up to 30

PRIME RIB

Au Jus, Horseradish Cream and Freshly Baked Rolls. Feeds up to 30

STEAMSHIP ROUND

Horseradish Cream, Au Jus and Freshly Baked Rolls. Feeds up to 150

THE LAWRENCE HOTEL

CATERING MENU

Plated Dinners



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CATERING MENU

Plated Dinners

LOCAL BABY MIXED GREENS

Toasted Pecan, Cucumber, Grape Tomato, Carrot with White Balsamic Dressing

WEDGE

Baby Iceberg Lettuce, Red Onion, Grape tomato, Apple Smoked Bacon, Blue Cheese and Buttermilk Herb Dressing

SOUTHERN CAESAR

Local Kale, Parmesan, Cornbread Croutons, Smoked Tomato Caesar

GRILLED CHICKEN BREAST

Dirty Carolina Gold Rice, Garlic Baby Spinach with Chicken Jus

BRAISED SHORT RIB

Celery Root Puree, Glazed Carrot, Caramelized Cipollini Onion with Port & Merlot Demi Glaze

SEARED FILET MIGNON

Creamed Spinach, Fingerling Potato with Red Wine Demi

FRIED CORNISH HEN

Sweet Tea Brined Cornish, Smoked Gouda Mac & Cheese with Collard Greens

SEARED SALMON

Stone ground Grits, Seared Oyster Mushroom with Stewed Tomato

10 OZ PRIME RIBS

Herb & Sea Salt Crusted Ribeye, Twice Baked Potato, Green Beans with Au Jus

BLACKENED CATFISH

North Carolina Catfish, Shrimp Purloo, Garlic Kale with Charred Lemon Butter Sauce

DESSERT

Warm Chocolate Cake, Brioche Bread Pudding, New York Cheesecake

THE LAWRENCE HOTEL

CATERING MENU

Buffet Dinners



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CATERING MENU

Buffet Dinners

THE SOUTH

Local Lettuce for Tossed Salad with Ranch Dressing & White Balsamic Dressing
Potato Salad
Pasta Salad
Fried Chicken
Smoked Baby Back Ribs
Three Cheese Mac & Cheese
Collard Green with Smoked Turkey
Freshly Baked Rolls with Butter
Peach Cobbler

LOCAL COUNTRY

Local Mixed Green Salad with Ranch & Balsamic Dressing
Corn Salad
She Crab Soup
Hoppin' John
Steamed Cabbage
Frogmore Stew
Stewed Chicken
Sweet Potato Pie

A TASTE OF ITALY

Crisp Romain with Herb Croutons, Parmesan Cheese & Caesar Dressing
Feta & Red Onion Pasta Salad
Penne Pasta Primavera Tossed in Butter & White Wine Garlic Sauce
Cheese Tortellini Tossed in a Tomato Basil Sauce
Chicken & Broccoli Alfredo
Garlic Bread
Tiramisu

THE LAWRENCE HOTEL

CATERING MENU

Buffet Dinners

BUILD YOUR OWN BUFFET

Local Mixed Green with Balsamic Dressing and Ranch. Includes Bread Pudding, Sweet tea and Water

ENTRÉES

Choose 2:

Grilled Flank Steak with Mushroom Demi

Fried Chicken

Herb Roasted Turkey Breast

Fish of the Day

Mustard Crusted Pork loin with Pork Jus

Chicken Marsala with wild Mushroom

Meatloaf with Mushroom Gravy

SIDES

Choose 2:

Herb Smashed Potato

Rice Pilaf

Collard Green with Smoked Turkey

Garlic Green Beans

Steamed Broccoli with Lemon Juice