

THE WESTIN POINSETT

GREENVILLE

PRIVATE DINING



Experience private dining in The Westin Poinsett's Historic Spoonbread Restaurant. The intimate space offers a classic atmosphere for groups that desire a private setting. Our skilled culinary team will meet and exceed your expectations while our banquet team provides the best in service and Southern hospitality. Enjoy an unforgettable evening when you dine at the Poinsett Hotel.

SEATING FOR GROUPS OF UP TO 50 GUESTS FOR EVENING EVENTS

SELECT FROM THREE MENUS

PRICES RANGE FROM \$39.⁰⁰ TO \$69.⁰⁰ PER PERSON

To inquire or book, contact Somers Farmer, Catering Sales Manager
864-250-7904 or somers.farmer@westingreenville.com

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PRIVATE DINING MENUS

\$39.⁰⁰ PER PERSON	\$54.⁰⁰ PER PERSON	\$69.⁰⁰ PER PERSON
TO START	TO START	TO START
<p>Poinsett Caesar salad with crispy croûtons and Parmesan cheese</p> <p><i>or</i></p> <p>Mixed greens salad with Roma tomato, shredded carrots, and toasted almonds</p>	<p>Shared plate of crab cakes, chicken sate, and crispy green beans</p> <p><i>and</i></p> <p>Arugula salad tossed with roasted tomato with hearts of palm and lime oil</p>	<p>Duck with braised kale and scalloped sweet potatoes with Virgil Kaine wine reduction</p> <p><i>or</i></p> <p>Pan seared diver scallops with microgreens and thyme vinaigrette</p> <p><i>and</i></p> <p>Baby greens with raspberry vinaigrette and candied pecans</p> <p><i>and</i></p> <p>Lemon intermezzo</p>
CHOICE OF ENTRÉE	CHOICE OF ENTRÉE	CHOICE OF ENTRÉE
<p>Herb roasted chicken</p> <p>Lime herb oil salmon</p> <p>Ribeye with sautéed mushrooms</p>	<p>Pork Chop with apple cranberry sauce</p> <p>Snapper or Grouper provençale</p> <p>Filet of beef with a rosemary demi-glace</p>	<p>Lamb Chop with a mint demi-glace</p> <p>Seabass with caviar beurre blanc</p> <p>Bone-in filet of beef with truffle butter</p>

All Entrees paired with Chef's choice of Starch and Fresh Vegetables

CHOICE OF DESSERT	CHOICE OF DESSERT	CHOICE OF DESSERT
<p>Chocolate lava cake</p> <p>New York cheesecake</p>	<p>Key lime tart</p> <p>Wild berry cobbler</p>	<p>Ginger chocolate torte</p> <p>Crème brûlée</p>

Full bar available with beer, wine, and cocktail selections.

Menu prices do not include 21% service charge nor applicable sales tax.
Allergies and Dietary Restrictions are happily taken into consideration.

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