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CANNON GREEN
A GATHERING COMMON
—
PRIVATE EVENTS



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C



G

CANNON GREEN

Private Events

| 2 |

C



YOUR PRIVATE EVENT AT
CANNON GREEN

I.

WELCOME TO CANNON GREEN

page X

II.

HOSTING WITH US

page X

III.

EVENT SPACES

page X

IV.

ARTISANAL CATERING

page X

V.

PRIVATE EVENT PACKAGES

page X

VI.

FREQUENTLY ASKED QUESTIONS

page X



G

CANNON GREEN

Private Events

C



G

CANNON GREEN

Private Events

C



WELCOME TO
CANNON GREEN

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

Cannon Green embodies all the elements that have made Charleston such a seductive and 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.



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C



HOSTING WITH US



G

CANNON GREEN

Private Events

| 6 |

C



EVENTS AT CANNON GREEN

EVENT TYPE	DESCRIPTION	GUEST COUNT	SPACE <i>Pending Guest Count</i>	PAGE NUMBER
Luncheons	Host a mid-day celebration. <i>Choice of seated or stationed menu.</i>	20-250	Garden Room - OR - Trolley Room	6
Corporate Retreats and Meetings	Partial or full day events with spaces for meeting, dining, and breakout sessions.	20-250	Garden Room - OR - Trolley Room	8
Dinners	Host a social or corporate dinner. <i>Choice of seated or stationed menu.</i>	20-250	Garden Room - OR - Trolley Room	10
Large Group Events	Weddings, Holiday Parties, Galas, Fundraisers, Benefits, Auctions <i>Choice of seated or stationed menu.</i>	20-250	Garden Room - OR - Trolley Room <i>Possible Venue Buyout</i>	12
Cocktail Receptions	Serve your guests a variety of light bites, canapés and cocktails.	20-250 <i>Up to 500 Buyout</i>	Garden Room - OR - Trolley Room <i>Possible Venue Buyout</i>	14
Chef's Table	Chef-guided tasting experience featuring a custom 5-course prix-fixe seasonal menu and wine pairings.	8-18	Mezzanine - OR - Balcony	16



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LUNCHEONS

Celebrate your next private brunch, bridal shower, corporate luncheon or birthday party, in one of our beautiful historic spaces. Your choice of prix-fixe menu selections, flexible wine and bar package options, and hassle-free set up make planning easy, so you can focus on celebrating.



SEATED

I

LITTLE GEM SALAD

*Green Goddess Dressing,
Avocado Mousse, Shaved Radishes*

II

SHRIMP AND GRITS

*Blistered Cherry Tomatoes,
Shishito Peppers, Fine Herbs*

III

CHOCOLATE GLAZED DOUGHNUTS



STATIONED

SHRIMP AND GRITS

BLACKENED SHRIMP AND ANSON MILLS GRITS

CHEDDAR BISCUITS *Petit Manseng Syrup Sweet Pepper Confit*

SMOKY BACON AND OVEN DRIED TOMATOES

GREEN BEAN SALAD

SAMPLE LUNCHEON MENUS





CORPORATE RETREATS & MEETINGS

Enjoy the flexibility and ease of hosting your next corporate event at Cannon Green. Our private meeting space is equipped with Sonos speakers and a wireless microphone, so all audio needs are covered. Treat your clients and colleagues to a setting that offers the convenience and sophistication of a boardroom infused with the charm and contemporary flair of iconic Charleston design. We offer flexible packages to make menu selections simple, convenient, and tailored to your needs.

BREAKFAST BITES

PUFF PASTRY

Mixed Berries, Pastry Cream

AVOCADO TOAST WITH SPROUTED GREENS

MINI QUICHE

Ham, Cheddar

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STATIONED LUNCH

CAESAR SALAD

Parmesan, White Anchovy, Crouton

COLD CUT SANDWICH

Turkey, Chicken, Ham, Swiss, Lettuce,

Duke's Mayo, Chips

CHOCOLATE BUDINO

• • •

AFTERNOON SNACK

GREEN HUMMUS WITH HOUSE-MADE PITA

PIMENTO CHEESE AND CRACKERS

SAMPLE MEETING SCHEDULE

*Design your schedule, we'll design
the menu and setup!*

ALL DAY

Breakfast Meeting
Breakout Session
Stationed Lunch
Afternoon Snack
Meeting
Wine Reception

MID-DAY

Seated Lunch
Meeting
Wine Reception

MORNING TO NOON

Breakfast
Meeting
Stationed Lunch

SAMPLE CORPORATE RETREATS AND MEETINGS MENU





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EVENT SPACES

THE COURTYARD | THE TROLLEY ROOM
THE GARDEN ROOM



G

CANNON GREEN

Private Events

| 10 |

C



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

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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.*

G

CANNON GREEN

Private Events

| 12 |

C



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, 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 stationed dinner, and up to 100 guests for a cocktail reception.

G

CANNON GREEN

Private Events

| 13 |



C

ARTISANAL CATERING



G

CANNON GREEN

Weddings 2023

| 14 |

C



G

CANNON GREEN

Private Events

C



G

CANNON GREEN

Private Events

C



OUR 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, 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.

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.



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SPRING & SUMMER

SAMPLE MENU

PASSED CANAPÉS

WATERMELON

Cotija, Mint Pistou

LOBSTER ROLL

GRASS-FED BEEF TARTARE AND TOAST

FRIED CHICKEN BISCUIT

House-made Pickle, Remoulade

FIRST

BABY ROMAINE

7-Minute Egg, Parmesan Tuile, Garlic and Parmesan Dressing

MAIN

Choose one

PAN ROASTED AMERICAN RED SNAPPER

Potato Purée, Peperonata, Charred Okra, Herb Salad

-OR-

HUDSON VALLEY DUCK BREAST

Geechie Boy Grits, Haricot Verts, Baby Onions, Pickled Cherries, Cracklings

DESSERT

CHOCOLATE BUDINO

Dulce de Leche, Sea Salt



G

CANNON GREEN

Weddings 2023

| 18 |

C



FALL & WINTER

SAMPLE MENU

PASSED CANAPÉS

CARAMELIZED ONION TARTLET

Blue Cheese, Truffle

DUCK CONFIT STUFFED WONTONS & PONZU

BEEF AND CHEDDAR SAUSAGE BRIOCHE & PICKLES

CRISPY OYSTER & SAMBAL MAYO

BABY BEETS

Local Chèvre, Potato Chip

FIRST

HEIRLOOM TOMATOES

Burrata Cheese, Pan Fried Focaccia, Basil, Charleston Sea Salt, Ligurian Olive Oil

MAIN

Choose one

ATLANTIC SALMON

Corn and Shiitake Succotash, Bacon, Sauce Verte

-OR-

BEEF TENDERLOIN

Aligot Potatoes, Wax Beans, Sauce Au Poivre

DESSERT

MEYER LEMON AND OLIVE OIL CAKE

Crème Fraîche Gelato



G

CANNON GREEN

Weddings 2023

| 19 |



C

PRIVATE EVENTS



G

CANNON GREEN

Private Events

| 20 |

C



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 40 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

Walnut Chiavari Chairs
With Custom Made Cushions

Custom Wood Portable Bars

Lounge Seating

High Top Cocktail Tables

Outdoor Heaters



G



EVENT SERVICES PACKAGE

PRICING AND PACKAGE ESTIMATES

EVENT SERVICES PACKAGE

Courtyard & Trolley Room

	HIGH SEASON	LOW SEASON	HOLIDAY WEEKENDS
	<i>March - June</i>	<i>July - August</i>	<i>New Year's Eve, New Year's Day,</i>
	<i>September - November</i>	<i>December - February</i>	<i>Memorial Day, Easter,</i>
THURSDAY	\$4,000	\$3,000	<i>Independence Day, Labor Day,</i>
FRIDAY + SUNDAY	\$7,000	\$5,000	<i>Columbus Day, Thanksgiving,</i>
SATURDAY	\$10,000	\$8,000	<i>Christmas Eve and Christmas Day</i>

FOOD & BEVERAGE MINIMUM

Courtyard & Trolley Room

	HIGH SEASON	LOW SEASON	HOLIDAY WEEKENDS
	<i>March - June</i>	<i>July - August</i>	<i>New Year's Eve, New Year's Day,</i>
	<i>September - November</i>	<i>December - February</i>	<i>Memorial Day, Easter,</i>
THURSDAY	\$12,000	\$8,000	<i>Independence Day, Labor Day,</i>
FRIDAY + SUNDAY	\$20,000	\$12,000	<i>Columbus Day, Thanksgiving,</i>
SATURDAY	\$24,000	\$18,000	<i>Christmas Eve and Christmas Day</i>

Please inquire about Garden Room availability and pricing

ARTISAN CATERING

Estimated Price per Person

PASSED CANAPÉS

\$28 per person for 5

ARTISAN PLATED 3-COURSE DINNER

\$125 per person, based on final selections

3 STATION

MINIMUM for 80-100 GUESTS

\$110 per person

4 STATION

MINIMUM for 100+ GUESTS

\$140 per person

DESSERT STATIONS

and LATE NIGHT SNACKS

\$8 - \$12 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

Bar Package

FIRST HOUR

\$30 PER PERSON

Each Additional Hour

\$16 PER PERSON

• WINE •

Choose 4

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

Macallan 12-Year Scotch

Angel's Envy Bourbon

Barbancourt Rum

Patron Tequila

PREMIUM

Bar Package

FIRST HOUR

\$26 PER PERSON

Each Additional Hour

\$14 PER PERSON

• WINE •

Choose 4

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

Bar Package

FIRST HOUR

\$22 PER PERSON

Each Additional Hour

\$12 PER PERSON

• 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,
Palmetto IPA, Palmetto Lowcountry Lager,
Westbrook White Thai

WINE SELECTION

Whites: Sauvignon Blanc, Rosé, Chardonnay
Reds: Pinot Noir, Syrah, Cabernet Sauvignon
Sparkling:* Sparkling Rosé, Brut Cava
**Not included in the Classic Bar Package*

Bar Standards: Club Soda, Tonic, Cranberry 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.



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G

CANNON GREEN

Private Events

C



OUR OWNERS



G

CANNON GREEN

Private Events

C



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.



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CANNON GREEN

Weddings 2023

| 26 |



OUR OWNERS

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 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.



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FREQUENTLY ASKED QUESTIONS



G

CANNON GREEN

Private Events



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 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 decorations! 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?

With the exception of cake, we do not allow outside food. 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 (club soda, tonic water & juice).



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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



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