



THE
EXECUTIVE SERIES



ORIENT-EXPRESS HOTELS
TRAINS & CRUISES



205 MEETING STREET
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IMAGINE A WORLD WHERE THE BANQUET DINING EXPERIENCE IS REDEFINED.
A PLACE WHERE EVEN A LARGE GATHERING TAKES ON THE AMBIANCE OF A
PRIVATE DINNER PARTY IN A 4-STAR RESTAURANT.

THE ORIENT-EXPRESS EXECUTIVE SERIES MAKES THIS VISION A REALITY WITH
A LEVEL OF SERVICE, CUISINE AND LUXURY THAT IS TRULY EXTRAORDINARY.

THE EXECUTIVE SERIES

including:

PLATINUM DINNER
CHAIRMAN'S CIRCLE
BLUES, BREWS AND BBQ
AROUND THE WORLD RECEPTION

TABLESIDE ENTRÉE MENU SELECTION GIVES GUESTS
THE FEELING OF DINING IN A RESTAURANT ENVIRONMENT.

HIGHLY TRAINED SERVICE STAFF IS DEDICATED TO EACH INDIVIDUAL TABLE.

BOTTLED WATER IS POURED AT EACH TABLE.

CUSTOM FLORALS, PERSONALIZED TABLE MENU CARDS
AND CHARLESTON PLACE BASE PLATES ADD TOUCHES OF
ELEGANCE AND LUXURY TO THE EXPERIENCE.

AROUND THE WORLD RECEPTION

THE CIPRIANI

Venice, Italy
(please select 10 items)

TORTELLINI SALAD
SPINACH NOODLES with Prosciutto Cream
MARINATED GREEN AND BLACK OLIVES
PROSCIUTTO with Melon
PICKLED SHRIMP
MARINATED ARTICHOKE
OCTOPUS SALAD
GRILLED VEGETABLES
SARDINE SALAD
PLUM TOMATOES AND PESTO SAUCE
NIÇOISE SALAD
EGGPLANT BELL PEPPER COMPOTE
ASPARAGUS with Fresh Lemon
HEARTS OF PALM with Watercress Dressing
SMOKED BUFFALO MOZZARELLA
GREEN LIP MUSSELS with Garlic and White Wine
FETA CHEESE AND CUCUMBER
SMOKED FISH SALAD
GRILLED POTATOES with Cilantro and Olive Oil
LENTILS, HAM AND ROOT VEGETABLE SALAD
PICKLED VEGETABLE SALAD
BEET SALAD
MARINATED MUSHROOMS
BOCCONCINI AND WALNUTS

GONDOLA ICE SCULPTURE

For this very special Orient-Express exclusive gala reception, please select five theme stations.

Minimum of 50 guests please

PLATINUM DINNER

APPETIZERS

Please select one

LUMP CRAB AND LOBSTER GALÈTTE
Caviar Crème Fraîche

SUSHI SELECTION
Sashimi and Rolls of Yellowtail, Tuna, Shrimp
and Salmon with Wasabi and Soy Sauce

LAYERED VEGETABLE TERRINE
Roast Peppers, Leeks, Shiitake Mushrooms and Stewed Eggplant
served with Yellow Tomato Coulis

PROSCIUTTO AND MELON
Honeydew, Cantaloupe and Casaba Melon with
Aged Prosciutto, Shaved Parmesan and Extra Virgin Olive Oil

SHELLFISH SAMPLER
Shrimp with Garlic Lemon Caper Sauce,
Green Lip Mussels with Tomato Basil Concassé
Seared Scallops and Maine Lobster with Whole Grain Mustard Aioli

SMOKED SEAFOOD
Scottish Salmon, Brook Trout and Jumbo Shrimp with Cucumber Salad,
Purple Potatoes and Horseradish Aioli

RAVIOLI TRIO
Garlic Spinach, Wild Mushroom and Pesto Ricotta
with Asiago Cream, Roasted Pepper Coulis and Asparagus Tips

BEEF CARPACCIO
Wild Mushroom Salad and Roasted
Garlic Vinaigrette

PLATINUM DINNER

SALADS

Please select one

GRILLED LOCAL VEGETABLE SALAD
Sweetwater Goat Cheese

SALAD OF FIELD GREENS
Roasted Peach Vinaigrette and Crisp Vegetables

TWO TOMATO SALAD
Bocconcini, Extra Virgin Olive Oil and Fresh Basil

ORGANIC BIBB LETTUCE
Orange and Grapefruit Segments and Pistachio Ginger Vinaigrette

ROMAINE HEARTS
Reggiano Cheese, Grilled Tomato Vinaigrette and Toasted Pecans

SPINACH AND ARUGULA
Gorgonzola, Candied Walnuts with Pear Vinaigrette

FRISÉE AND WATERCRESS
Country Ham Crackling and Warm Dijon – Calvados Dressing

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WARM ROLLS AND CREAMERY BUTTER



PLATINUM DINNER

ENTREES

Please pre-select three, of which your guests will choose one tableside:

PAN SEARED CHILEAN SEA BASS
Lobster and Crab Ravioli and Montrachet Beurre Blanc

TUNA MIGNON
Sashimi Grade Ahi Tuna Seared Medium Rare with Sake Chive Glaze and Coconut-Fried Rice Cake

ROASTED HALIBUT
Warm Fingerling Potato and Blackened Shrimp Salad, Osetra Caviar Cream

PORTOBELLO NAPOLEON
Marinated Grilled Portobello Mushroom Layered with Goat Cheese,
Vegetable Ratatouille, Smoked Tomato Cream

SEARED VEAL CHOP
Roasted Parsnip Purée, Morel-Basil Haydan Bourbon Reduction

BEEF TENDERLOIN
Golden Chanterelle-Oyster Mushroom Tart, Pinot Noir Black Truffle Demi-Glace

VENISON CHOPS
Marinated in Red Wine and placed on a Black Mission Fig Compote

FREE RANGE CHICKEN BREAST
Wrapped in Prosciutto served on Jumbo Shrimp Provençal, Aged Parmesan Velouté

BLACK ANGUS TENDERLOIN
Lobster and Asparagus Flan with Oven Roasted Tomato Butter Sauce

DOUBLE CUT LAMB CHOPS
Caramelized Onion Strudel and Mint Syrah Demi-Glace

HALF ROASTED CRISP DUCK
Granny Smith Apple and William Pear Tarte Tatin, Triple Reduction of Natural Jus



PLATINUM DINNER

DESSERTS

Please select one

CHOCOLATE PYRAMID
Chocolate Mousse with White Chocolate Center, Raspberry Coulis and Semi-Sweet Chocolate Sauce

CHOCOLATE MARQUISE
For the Chocoholic - Thick Rich Chocolate Mousse Layered with Flourless Chocolate Cake in a Chocolate Box

TARTE TATIN
Caramelized Apples on Puff Pastry with Crème Anglaise and Fried Crêpes and a Lady Apple

MARZIPAN-PRALINE TRUFFLE
Large Praline Chocolate Truffle rolled in Toasted Hazelnuts on Almond Marzipan and Crème Anglaise

PROFITEROLE
Classic Dessert with a New Twist
An Oversized Pastry Cream Puff filled with Crème Pâtissière set inside a Chocolate Starlight Cup and presented with Fresh Fruit

CHOCOLATE TRIO
Opera Torte - Thin Layers of Light Cake with Mocha Buttercream
Chocolate Tart - Chocolate Ganache in Cookie Crust
Chocolate Mousse - Dome with Orange-Scented Anglaise

FRUIT TRIO
Fruit Tart - Sweet Dough Crust filled with Vanilla Cream, Topped with Fresh Fruit
Lemon Mousse - Citrus Mousse with Berry Coulis
Fresh Mousse Dome - Small Tropical Flavored Mini Domes atop Cercle du Sucre surrounded by Fresh Berries

ROASTED KONA COFFEE AND DECAFFEINATED COFFEE
SELECTION OF TEAS



ORIENT-EXPRESS HOTELS
TRAINS & CRUISES

CHAIRMAN'S CIRCLE

The Orient Express Chairman's Circle takes the Platinum Dinner to a new level of extraordinary service, luxury and planning ease.

The following items are featured in the Orient Express Chairman's Circle

TABLESIDE ENTRÉE MENU SELECTION GIVING THE GUESTS THE FEELING OF DINING IN A RESTAURANT ENVIRONMENT

ONE OF OUR HIGHLY TRAINED SERVICE STAFF FOR EACH TABLE

BOTTLED SPRING WATER POURED TABLESIDE

FLORAL CENTERPIECES

PERSONALIZED TABLE MENU CARDS

CHARLESTON PLACE SIGNATURE BASE PLATES THAT ADD A TOUCH OF LUXURY AND ELEGANCE TO THE EXPERIENCE

Three-Hour Open Bar Service featuring Tuxedoed Bartenders serving

SUPER PREMIUM BRAND LIQUORS

SELECT VARIETAL WINES

IMPORTED AND DOMESTIC BEER

SOFT DRINKS AND BOTTLED WATERS

Choice of three from the following Butler Passed Hors D'oeuvres

PEKING DUCK - Long Island Duckling with Hoisin Sauce in a light crispy wrapper with Plum Compote

SAVORY FIG TARTLET - Goat Cheese and Dried Figs with Walnuts

BLACK PEPPER BRIE on Toasted Brioche with Pickled Mango

HICKORY GRILLED DIVER SCALLOPS wrapped with Prosciutto

AHI TUNA BROCHETTE with Rosemary, Honey and Ginger Dipping Sauce

MUSSEL AND CRAB SALAD with Herb Vinaigrette in Phyllo Shell

Platinum Dinner Selections

WINE SERVICE WITH DINNER

(PLEASE CHOOSE ONE WHITE WINE AND ONE RED WINE)

Chardonnay, Sonoma Cutrer, Russian River Ranches

Pouilly-Fuissé, Jadot, Burgundy, France

Sauvignon Blanc, Greenhough, Nelson

And

Pinot Noir, Saintsburg, Carneros

Merlot, Robert Sinskey, Carneros

Cabernet Sauvignon, Robert Mondavi, Napa Valley

Tableside Cordial Cart offering a choice of Baileys, Remy Martin, Grand Marnier or Kahlúa



ORIENT-EXPRESS HOTELS
TRAINS & CRUISES

BLUES, BREWS AND BBQ

Please select one

LOCAL SALADS

LOCAL GREENS with Root Vegetables and Farm Stand Dressings

BUTTER BEAN AND SPICY FIRE GRILLED SHRIMP SALAD

JOHNS ISLAND TOMATOES with Clemson Blue Cheese and Pesto Vinaigrette

COLD PASTA SALAD with Black Olives, Artichokes and Sun-dried Tomatoes

GRILLED VEGETABLES with Infused Olive Oil, Sherry Vinegar and Sage

SPICY MARINATED PEPPER SLAW

BLACK-EYED PEA AND ROASTED PEPPER SALAD

BARBECUED SEAFOOD

ATLANTIC LOBSTER, JUMBO LOCAL SHRIMP, ATLANTIC SALMON

GRILLING STATIONS

NEW YORK STRIP STEAK

MARINATED CAJUN CHICKEN

SAUSAGES to include Buffalo and Smoked Duck

SAUCES to include Chipotle, Caramelized Onion Compote, Whole Grain Mustard, Red Pepper Relish

PULLED PORK BARBECUE with Vinegar-, Mustard- and Tomato-based Sauces

CORN ON THE COB

ASSORTED BREADS, BUTTERMILK BISCUITS AND CORNBREAD

PICKLES, RELISHES AND CONDIMENTS, CHOW CHOW, PICKLED PEPPERS, OKRA PICKLES,

ARTICHOKE RELISH, DILLY BEANS AND BBQ STEAK SAUCES

ASSORTED DESSERTS

KEY LIME PIE, PECAN PIE WITH WHIPPED CREAM, PINEAPPLE UPSIDE DOWN CAKE, PEACH COBBLER AND BERRY COBBLER

PEACH ICED TEA

COFFEE, TEA, DECAFFEINATED COFFEE

This unique South Carolina menu comes complete with a sampling of local microbrewery beers to include Palmetto Brewing Company, SC

Minimum of 50 guests please

AROUND THE WORLD RECEPTION

THE MOUNT NELSON

Cape Town, South Africa

WILD RICE AND SMOKED PHEASANT SALAD

ROOT VEGETABLE SLAW

CURRIED NUT COUSCOUS with Dry Fruit

CHICKEN CURRY PIE with Fried Cornbread

SWEET POTATO with Honey, Walnuts and African Spices

CARVING STATION

Duck Fennel Sausage, Sweet Onion Marmalade

Antelope Sausage, Apple Mustard

Wild Boar Sausage, Mushroom Chutney

LION ICE SCULPTURE

HÔTEL DE LA CITÉ

Carcassonne, France

DESSERT STATION

Featuring elegant pastries – Croquembouche, Crêpes Suzette,

Petit Fours, Gâteaux on beautifully painted plates

DELUXE COFFEE STATION WITH ASSORTED TOPPINGS AND FLAVORS

EIFFEL TOWER ICE SCULPTURE

THE WINDSOR COURT

New Orleans, Louisiana

COLD RAW BAR with Clams, Shrimp, Crab Claws, Oysters, Crawfish and Lobster

Appropriate Sauces and Garnishes

BIG EASY SEAFOOD OKRA GUMBO with White Rice

SAUTÉED CRAB CAKES with Remoulade Sauce

SAXOPHONE ICE SCULPTURE

AROUND THE WORLD RECEPTION

BORA BORA

Tabiti, French Polynesia

TROPICAL FRUIT AND TOASTED COCONUT SALAD

STIR FRIED RICE with Lotus, Snow Peas, Ginger Root and Plantains

SHRIMP SATAY

GRILLED GROUPER with Spicy Pineapple Salsa

SUCKLING PIG with Barbecue Pork and Mini Rolls

Sauces to include Mango Barbecue, Scallion, Coconut Peanut and Spicy Pineapple

FISH ICE SCULPTURE

THE OBSERVATORY

Sydney, Australia

FRIED ALLIGATOR SALAD

TOSSED GREEN SALAD BAR with Stilton Dressing

CARVED RACK OF LAMB

BAKED SALMON EN CROÛTE with Mustard Sauce

SPIT-ROASTED BLACKBERRY GLAZED CORNISH GAME HENS

RABBIT POT PIE

KANGAROO AND ALLIGATOR ICE SCULPTURE

COPACABANA PALACE

Rio de Janeiro, Brazil

BRAZILIAN NUT SOUP

WHITE BEAN TOMATO SALAD

PAELLA VALENCIANA

HEART OF PALM SALAD

STEAMSHIP ROUND OF BEEF with Roasted Garlic Sauce or Hot Pepper Salsa

OVEN-BAKED TOMATO with Eggplant Purée

CRISPY DEEP FRIED BLEND OF SEAFOOD

MASK ICE SCULPTURE