



THE BUILDING

Our landmark building at 114 St Philip Street was constructed in 1905 by the Sires-Westendorff Company on the site of the former home of Benjamin Warren, a local bookseller. In 1915, C.W. Westendorff & Son became the sole proprietors of the first floor, selling building materials and fuel oil. The top two floor were residential rentals until 1937 when the Westendorff family moved into the second floor and lived continuously until the early 1980's. In 1989, Hurricane Hugo caused significant damage to the roof resulting in the loss of much of the interior detail. The building remained vacant and deteriorating until our project began in 2011. Our historically accurate renovation includes full restoration of the original stucco facade, fireplaces, tin cornices, interior wood trim, entry prism glass and quarter-sawn pine stairs. Winner of the 2015 Foes-Whitelaw Outstanding Restoration Award from Historic Charleston Foundation and the 2015 Carolopolis Award for outstanding exterior renovation from Preservation Society of Charleston.

THE RESTAURANT

Our first floor features our restaurant, The Westendorff, a food lovers gathering place where guests can feel comfortable alone, in a group, on a date or just communing at our 25 seat dining counter. The "rustic new American" menu features a variety of "elevated comfort" selections presented 7 days a week, with brunch/lunch every day and dinner every evening.

THE MISSION

The Westendorff encompasses all the qualities of a truly locavore restaurant featuring regional foods/products, seasonal sourcing and local suppliers. Executive Blake Joyal showcases such techniques as wood smoking in house, cheese making, baking, jarring, preserving, pickling, butchering, condiment making, etc. The beverage program includes specialty coffees, fresh juices, cured and pickled garnishes, draft cocktails and craft beers as well as fun extras like adult milkshakes, boozy ice creams and infusions.

THE LOCATION

Located in the vibrant Upper King St neighborhood of downtown, adjacent to the College of Charleston, The Westendorff building is a stunning addition to the historical fabric of our city. Within 1 block of the Visitor's Center and only 20 minutes from the Charleston airport, we are in close proximity to the area's many gorgeous beaches, plantations and parks.

THE CULINARY TEAM & MANAGEMENT TEAM

Led by Executive Chef Blake Joyal, Assistant General Manager Andrew Johnson, and General Manager Constantine Mouzakitis, The Westendorff's team will make sure your event is superb in every way.

THE WARREN ROOM SECOND FLOOR

Our spacious second floor event space featuring 1200 square feet of a historically preserved traditional home from the early 1900's will offer a warm, inviting and well lit area for all styles of events. Custom lighting, white washed x-back chairs, natural wood tables, exposed working fireplace, wooden beams, private bar, private bathroom and private kitchen will allow for any needs alongside our beautifully restored Charleston style balcony allowing for another 500 square feet of space overlooking beautiful Charleston.

THE RESIDENCE THIRD FLOOR

Our third floor features a beautifully renovated, fully furnished, 2 bedroom, 3 bathroom apartment. Guests can enjoy a private meal in the "Chef's Kitchen" for up to 9 people at the marble island, up to 24 seated on the 500 square foot piazza or enjoy standing cocktails for up to 45 guests. The fully furnished apartment is also available for short term overnight rentals.

SPECIFICS AND RATES



RATES

- Room reserve fee, \$600 weekends, \$400 weekdays, nonrefundable
- Rates do not include 22% house fee (includes tables, chairs, enamel plates, glasses, silverware, etc) + 10.5% sales tax
- Cocktail party/hors d'oeuvres,* \$25-\$35/guest
- Dinner, lunch or brunch Family-style, buffet or seated brunch/lunch,* \$30-\$50/guest
- Wine & beer only, \$30/guest
- Full bar including specialty cocktails, \$38/guest
- Non-alcoholic beverages only, \$5-\$10/guest
- Coffee or Juices, \$4/guest
- Overnight in residence, \$600/night (includes sheets, towels, cleaning fee & parking space)

SPECS

- Seated Dinner: up to 60 guests indoors, an additional 18 on piazza
- Tables, chairs, and place settings included
- Standing Cocktail: up to 80 guests indoors and on piazza
- 55" flat screen monitor with chromecast
- Sonos sound system, climate controlled, private bar, covered piazza, unisex bathroom

CATERING

Although The Westendorff is closed to outside caterers, MOSAIC Catering + Events, our sister company, will customize menus and decor to suit almost any need. Visit their website at www.mosaiccateringevents.com to complete an inquiry form or by phone, (843) 388-1490.

BOOKING INFORMATION

- 50% of proposed total required for deposit. Balance due 72 hours prior to service.
- Minimum \$2,000 for all Friday and Saturday nights... no minimum during the week.
- A final guest count is needed no later than 1 week prior to event. Any decreases in guest count will be subject to the guest count given prior to cut off point.
- House fee includes supplies for event preparation and breakdown, staff compensation, materials, equipment, and other costs associated with providing space for your event and is taxed.

CANCELLATION POLICY

- > 60 days prior to the date of your event – full refund less room fee
- 59–31 days prior to date of your event – cancellation fee is 50% of event total
- < 30 days prior to the date of your event – cancellation fee is 75% of event total
- < 10 days prior to the date of your event cancellation fee is 100% of event total
- Your cancellation fee, less any deposit received, is due upon receipt of final invoice and will be mailed out to you within 14 days of your actual event date.

**EVENT MENUS WILL CUSTOMIZED AND PRICED INDIVIDUALLY FOR EACH EVENT AND ARE SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY. Although we will always attempt to accommodate your requests, the seasonal nature of our menu sometimes calls for likekind substitutions.*