



HEWITT OAKS

Weddings | Events | Retreats

TEATIME PACKAGES



Elizabeth Lanier Photography

205 Stillwell Road, Bluffton, SC 29910 | 843.757.4600 | hewittoaks.com



Welcome to Hewitt Oaks!

Tucked into the gentle folds of moss drenched trees, Hewitt Oaks is easy to get to, but feels far away, like your own secret hideaway. Surrounded by 25 acres of live oak groves and tranquil lakeside views, it's a magical backdrop for a memorable event.

All-inclusive events in the heart of the Lowcountry

Hewitt Oaks is located 30 minutes from Savannah and 15 minutes from downtown Bluffton and Palmetto Bluff. We believe in celebrating life with good company and mouthwatering food, all in a stunning setting, created just for you and your guests! The experienced team at Hewitt Oaks has been designing special events and weddings for over 20 years.

Your guests will be treated to world-class culinary delights, and our all-inclusive packages mean you'll be able to sit back, take a sip, and enjoy every moment just as much as everyone else!

Event planning made easy!

All Teatimes include Huling Hall as the event location. Dates can be booked up to one year in advance on Tuesdays and Wednesdays during the hours of 11am-3pm.

Planning, catering, and design are provided by our experienced in-house team, which means you get a better value and so much less stress!

All Teatime packages include:

Catering & beverage service

Furniture, linens, china, utensils, & glassware

Design & styling with seasonal centerpieces

Additions or substitutions outside of the options listed in this booklet are not included with our Teatime Packages, but we'd be glad to provide you with a customized proposal.





Teatime Menu

\$46.99 per person, minimum 20 guests

Tax of 10% will be added to the total, including 7% sales tax and 3% Beaufort County hospitality tax. No substitutions, but we'd be glad to provide you with a custom proposal if desired.

Assorted Tea Sandwiches

Cucumber & Mint on Southern Yeast Bread
Delightful Chicken Salad Petite Croissants
Glam Tomato Sandwiches with Basil Pesto

Fresh Seasonal Fruit & Cheese

Offered with Lemon Curd & Cheese Straws

Southern Pastries

Sweet Scones with House-made Apricot & Praline Jam and Empress Crème
Sweet Potato Muffins & Cinnamon Cigars

Petite Desserts

Pecan Tartlettes, Coconut Macaroons, Lemon Lavender Bars, Celebration Cupcakettes & Shortbread, or other decadent desserts prepared in-house by our pastry chef

A Pot of Tea

Afternoon Grace

Southern Graces' Signature blended black tea with hints of bergamot, apricot & hibiscus. Presented with sugar lumps, milk & honey

Decaffeinated Lavender Earl Grey

