



Tempest Private Dining



Housed in the former Harriott Pinckney Home for Sailors in Charleston's Market Street district, Tempest pays homage to the location's rich history; offering guests local and sustainable seafood cooked over charcoal.

Phone

843.996.4966

Email

Sales@TempestCharleston.com

Location

**32C N. Market Street
Charleston, SC 29401**



👤 Meet Our Sales Manager

CESAR TELLEZ

From intimate hosted dinners to large scale parties and events, our experienced team will help create a seamless and memorable event for you and your guests from beginning to end.

Phone

843.996.4966 ext 2

Email

Cesar@the5thstreetgroup.com

Location

32C N. Market Street
Charleston, SC 29401





Event Spaces at a Glance



Full Buyout

90 SEATED | 130 STANDING

Upstairs

45 SEATED | 50 STANDING

Downstairs

32 SEATED | 40 STANDING

Horseshoe

24 SEATED

Garden Patio

18 SEATED



Upstairs

45 Seated
50 Standing Cocktail



Virtual Walk Through

Our main dining room is located upstairs overlooking the historic city market with a separate door for guests to enter to provide a fully private experience. A satellite bar is set up for ease of service, so our staff can attend to your every need.



Buyout

90 Seated
125 Standing Cocktail



Virtual Walk Through

A full buyout of the space includes our Garden Patio, Upstairs, and Downstairs dining rooms as well as our bar. Our multi-level space seats 46 guests upstairs and 32 guests downstairs where our main bar is located, as well as 12 guests on the Patio.

The space is perfect for dual-events, allowing guests to dine in one room - and open up the space afterwards for a welcome party.



Garden Patio

12-18 Seated
No Cocktailing Option

Our semi-private patio overlooks historic Market Street. The space has outdoor tables and chairs with seating up to 18 guests. The Charleston store front is adorned with impeccable greenery and florals with views of the original outside architecture. There are fans for the warmer days and heaters for the cooler days.

If you have a particular budget in mind, please inquire for flexibility

****Minimums are subject to seasonal change, and are exclusive of taxes, gratuity, and fees****



Downstairs

32 Seated
40 Standing Cocktail



Virtual Walk Through

Our downstairs dining room allows guests to enjoy the benefits of a private room, experiencing the unique ambiance with views of our custom made 700 square foot art piece by local artist, Honey McCrary. The main bar is also dedicated and staffed exclusively for your guests.



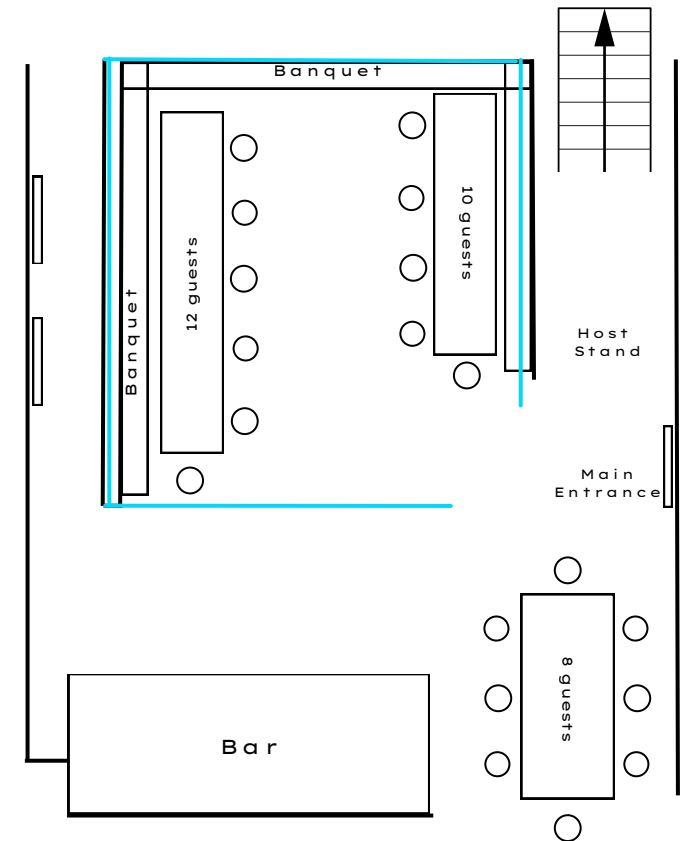
Horseshoe

24 Seated
No Cocktailing Option



Virtual Walk Through

Our downstairs horseshoe allows guests of smaller party sizes to enjoy their dinner underneath our mosaic glass ceiling. Your group will be able to enjoy the energy of the main bar, while still being tucked into the horseshoe. It's perfect for intimate rehearsal dinners!



The above is a mock floorplan of the Downstairs, with the Horseshoe Area highlighted in blue.

If you have a particular budget in mind, please inquire for flexibility

Minimums are subject to seasonal change, and are exclusive of taxes, gratuity, and fees



Honey Pot de Crème 13
Pine nut toffee, bee pollen, black lava salt
Key Lime Pavlova 12
Milk crumble, key lime fluid gel, toasted sesame seed crèmeux
Blueberry Brown Sugar Cake 15
Salted vanilla whip cream, brown sugar granola,
blueberry buttermilk ice cream
Some More 15
Bailey's chocolate ganache, cookie butter mousse,
toasted marshmallow, graham cracker
cream 11

Plated Dinner Menu

Tier 1

\$85 per person

Family Style Appetizer

Roasted Oyster and Shrimp Platter
Ocean Rolls

First Course (Select 1)

Chopped Salad
Heirloom Tomato Salad

Main Course (Select 3)

Spaghetti Cacio e Pepe **Add Roasted Shrimp +6pp**
Rigatoni Bolognese
Flounder
The Burger
Charcoal Roasted Chicken

Dessert

Blueberry Brown Sugar Cake
Some More
Ice Cream

Tier 2

\$100 per person

Family Style Appetizer

Roasted Oyster & Shrimp Platter
1 Small Plate - Select From Following Page
Ocean Rolls

First Course (Select 1)

Chopped Salad
Heirloom Tomato Salad

Main Course (select 4)

Spaghetti Cacio e Pepe **Add Roasted Shrimp +6pp**
Rigatoni Bolognese
Flounder
The Burger
Charcoal Roasted Chicken
Steak Frites **Medium Rare or Medium Well**

Dessert

Blueberry Brown Sugar Cake
Some More
Ice Cream

Tier 3

\$125 per person

Family Style Appetizer

Roasted Oyster & Shrimp Platter
2 Small Plates - Select From Following Page
Ocean Rolls

First Course (Select 1)

Chopped Salad
Heirloom Tomato Salad

Main Course (select 4)

Spaghetti Cacio e Pepe **Add Roasted Shrimp +6pp**
Rigatoni Bolognese
Flounder
The Burger
Charcoal Roasted Chicken
Steak Frites **Medium Rare or Medium Well**
Braised Short Ribs
Filet Mignon **Medium Rare or Medium Well**

Dessert

Blueberry Brown Sugar Cake
Some More
Ice Cream

****exclusive of tax, gratuity & admin fee - menu items may change seasonally - menu prices are subject to change****



Small Plate Selections

Fried Calamari
Lemon aioli, fresh herbs

PEI Mussels
Bacon, fennel, sourdough

Marinated Ahi Tuna
olive tapenade, green olive aioli, lemon oil

First Course Selections

Chopped Salad
*Chopped romaine, pistachios,
creamy dill dressing*

Heirloom Tomato Salad
*cucumber, shallot, champagne vinaigrette,
crispy mozzarella*

Main Course Selections

Spaghetti Cacio e Pepe
Pecorino romano, peppercorn butter

Rigatoni Bolognese
Parmesan Reggiano, truffle oil

Flounder
Peas, carrots, pancetta vinaigrette

The Burger
Onion, bay sauce, cheese, fries

Charcoal Roasted Chicken
Spring onions, chimichurri, butter sauce

Steak Frites
Shoestring fries, au poivre sauce

Braised Short Ribs
Irish mashed potatoes, natural jus

Filet Mignon
Mashed potatoes, veal sauce

Optional Family Style Sides

Serves 3-4 guests each

Irish Mash \$16
potato, roasted cabbage, scallion

Shoestring Fries \$16
bay sauce

Creamy Spinach \$16
garlic parmesan, breadcrumb

Dessert Selections

Blueberry Brown Sugar Cake
*salted vanilla whip cream, brown sugar
granola, blueberry buttermilk ice cream*

Some More
*Bailey's chocolate ganache, cookie butter mousse,
toasted marshmallow, graham cracker*

Ice Cream
Daily selection, macaron

Hors D'oeuvres

12 pieces per platter

Ocean Rolls 24

Dashi butter, nori

Tuna Crudo Bites 96

olive tapenade, green olive aioli

Oyster Po' Boy Slider 108

toasted brioche, fried oyster, slaw, spicy mayo

Shrimp Salad Po' Boy Slider 96

seasonal set

Beef Yakitori 86

seasonal set

Oysters

Raw - 48

Roasted - 54

Rockefeller - 66

Caviar - 115

Shrimp Cocktail Shooter 44

cocktail sauce

Mini Tartlets

Vegetarian 48

Seafood 60

Roasted Shrimp Skewer 92

seasonal accompaniments

Beverage Packages

Brunch Package \$35 Per Person

1.5 Hours
Each Additional Hour \$10 per person

Wine & Brunch Beverages

Sauvignon Blanc
Pinot Noir
Sparkling Rose
Prosecco
Mimosas
Bloody Mary
Aperol Spritz

Additions

Champagne Toast
\$6 per person

Specialty Cocktail
\$5 per person

Tier One Package \$40 per Person

2 Hours
Each Additional Hour \$10 per person

Wine and Beer

Sauvignon Blanc
Chardonnay
Rose
Cabernet
Pinot Noir
Malbec
All Bottled and Draft Beer

Tier Two Package \$65 Per Person

2 Hours
Each Additional Hour \$15 per person

Wine, Beer, Top Tier Liquor

Grey Goose
Hendrick's
Mount Gay
Don Julio Blanco
Maker's Mark
Crown Royal
Woodford Reserve
Glenfiddich 12 Year
Sauvignon Blanc
Chardonnay
Pinot Noir
Bordeaux
Sparkling
Import Beer Options
Local Beer Options

Frequently Asked Questions

Can I bring in outside food or beverage?

We do not allow any outside food and beverage to be brought in without prior consent.

Wines not offered on our wine list may be consumed in the restaurant with a small corkage fee.

How long can my event be?

Your event space rental includes exclusive use for up to three hours. We can accommodate parties of longer duration with advanced notice.

Can you accommodate a guest in my group in a wheelchair?

Yes, our patio and downstairs dining room are wheel chair accessible.

Where are you located?

Tempest is located directly across from the Charleston City Market at 32C N. Market Street directly beside our sister location, Church and Union.

How many people do the family style sides serve?

The family style sides serve 3-4 guests each.

