



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](mailto: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

Email

[Cesar@the5thstreetgroup.com](mailto: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\**

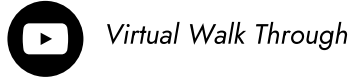
*\*\*\*Minimums are subject to seasonal change, and are exclusive of taxes, gratuity, and fees\*\*\**





## Downstairs

32 Seated  
40 Standing Cocktail



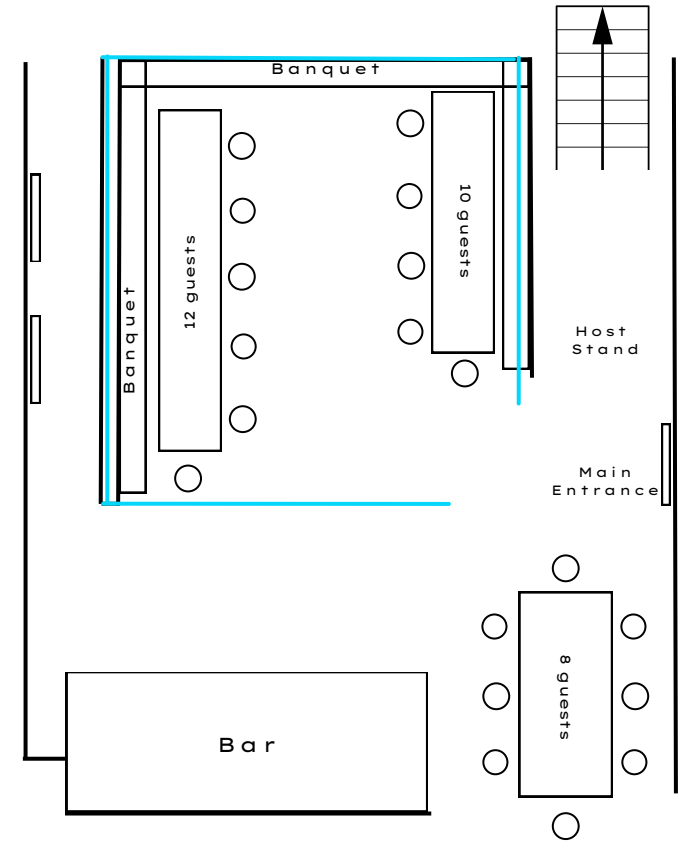
Our downstairs dining room allows guests to enjoy the benefits of a private room, experiencing the unique ambiance with views of our custom made 700 square foot art piece by local artist, Honey McCrary. The main bar is also dedicated and staffed exclusively for your guests.

## Horseshoe

24 Seated  
No Cocktailing Option



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\*\*\*







# Plated Dinner Menu

## Tier 1

\$85 per person

### Family Style Appetizer

*Oyster and Shrimp Platter*  
*Ocean Rolls*

### First Course

*Bay Gems Salad*  
*Mixed Green Salad*

### Main Course (Select 4)

*Flounder*  
*Swordfish Schnitzel*  
*Spaghetti Carbonara*  
*Mushroom Bolognese*  
*Chicken*  
*The Burger*

### Dessert

*Spill The Tea*  
*Some More*  
*Ice Cream*

## Tier 2

\$100 per person

### Family Style Appetizer

*Two Tier Shellfish Tower*  
*Ocean Rolls*

### First Course

*Baby Gems Salad*  
*Mixed Green Salad*

### Main Course (select 4)

*Steak au Poivre*  
*\*Medium Rare or Medium Well\**  
*Flounder*  
*Swordfish Schnitzel*  
*Spaghetti Carbonara*  
*Mushroom Bolognese*  
*Chicken*  
*The Burger*

### Dessert

*Spill The Tea*  
*Some More*  
*Ice Cream*

## Tier 3

\$125 per person

### Family Style Appetizer

*Three Tier Shellfish Tower*  
*Roasted Shellfish Platter*  
*Ocean Rolls*

### First Course

*Baby Gems Salad*  
*Mixed Green Salad*

### Main Course (select 4)

*Steak au Poivre*  
*\*Medium Rare or Medium Well\**  
*Flounder*  
*Swordfish Schnitzel*  
*Spaghetti Carbonara*  
*Mushroom Bolognese*  
*Chicken*  
*The Burger*  
*Short Rib*

### Dessert

*Spill The Tea*  
*Some More*  
*Ice Cream*

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



# Plated Dinner Menu Selections

## Main Course Selections

Select 4

**Steak au Poivre**  
*leek puree, shoestring fries*

**Flounder**  
*vadouvan, carrot, black garlic puree*

**Spaghetti Carbonara**  
*pancetta, local parmesan, grated egg, panko*

**Chicken**  
*grilled spring onion, chimichurri, butter sauce*

**Mushroom Bolognese**  
*mushroom duxelles, mirepoix, pecorino romano*

**Swordfish Schnitzel**  
*warm tartar sauce, trout roe, dressed bitter lettuces*

**The Burger**  
*bay sauce, onion, fries*

**Short Rib**  
*fingerling colcannon, natural jus*

## Dessert Selections

**Spill The Tea**  
*Early grey mousse, dark chocolate ganache, cranberry compote*

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

**Ice Cream**  
*Daily selection, macaron*

## Optional Family Style Sides

Serves 3-4 guests each

**Fingerling Potatoes \$16**  
*kewpie, bonito, togarashi*

**Shoestring Fries \$16**  
*bay sauce*

**Roasted Carrots \$16**  
*seasonal preparation*



# Hors D'oeuvres

*12 pieces per platter*

**Ocean Rolls 24**

*Dashi butter, nori*

**Fried Sweet Potato 60**

*sweet potato square, bacon jam*

**Surf and Turf Crostini 108**

*Tuna, ribeye, Garum vinaigrette, garlic crouton*

**Shrimp Po' Boy Slider 96**

*toasted brioche, fried shrimp, slaw, spicy mayo*

**Mini Tartlets**

*Vegetarian 45*

*Seafood 60*

**Crudo Bites 96**

*seasonal set*

**Broccolini 48**

*crispy grain, macha*

**Shrimp Skewer 92**

*seasonal accompaniments*

**Oysters**

*Raw - 48*

*Roasted - 54*

*Fried - spicy kewpie, lemon, caviar - 60*

*Caviar - 115*

**Crab Cake & Caviar 140**

*old bay, lemon, osetra*

# Hors D'oeuvres Priced Per Person

*For 2 hours*

*Passed options available for partial and full buyouts*

## Tier 1 Package

*\$60 per person 2 hours  
\$15 per person each additional hour*

*Choose 4 Tier One Selections*

## Tier 1 Selections

*Ocean Rolls  
Fried Sweet Potato  
Roasted Shrimp Cocktail  
Vegetarian Tartlet  
Broccolini*

## Tier 2 Package

*\$80 per person 2 hours  
\$25 per person each additional hour*

*Choose 4 Tier 1 Selections & 3 Tier 2 Selections*

## Tier 2 Selections

*Shrimp Skewer  
Seafood Tartlet  
Mushroom & Cabbage Roll  
  
Surf and Turf Crostini  
Crudo Bites*

## Tier 3 Package

*\$90 per person 2 hours  
\$30 per person each additional hour*

*Choose 2 from any tier*

## Tier 3 Selections

*Fried Oysters  
Shrimp Po Boy Sliders  
Roasted Oysters  
Chicken Fried Steak  
Crab Cakes  
  
Raw Oysters*

**Assorted Dessert Platter 12 pieces \$35**

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



# Plated Brunch Menu

## Tier 1

*\$40 per person*

### First Course

*Baby Gems Salad  
Yogurt Bowl*

### Main Course (Select 3)

## Tier 2

*\$60 per person*

### Family Style Appetizer

*Vegetarian Tartlets or  
Chef's Selection of 2 Mini Pastries*

### First Course

*Baby Gems Salad  
Yogurt Bowl*

### Main Course (select 4)

## Main Course Selections

**Local Mushroom Omelette**  
*local mushrooms, sourdough, fines herbs*

**The Burger**  
*onions, bay sauce, fries*

**Shakshuka**  
*baked eggs, tomato, greens, chilis, sourdough*

**Pancakes**  
*honey anglaise, marcona almonds*

**Tempest Fried Chicken**  
*rice grits, gravy*

**Avocado Toast**  
*yellowfin tuna, benne seeds, garlic aioli*

**Smoked Shrimp Roll (Tier 2)**  
*mizuna greens, house-made chips*

**Steak & Poached Eggs (Tier 2)**  
*hollandaise*

**\*Additional Appetizers and Desserts Options Available\***

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# 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.*



