

Church # UNION



CHURCH AND UNION

Private Dining



WELCOME

From intimate dinners to extravagant parties, our experienced staff at Church & Union Charleston can help create a memorable event for you and your guests.

Located in the heart of Historic Downtown Charleston, Church & Union Charleston offers an experience that is truly unmatched. Enjoy your event in a breath-taking 106-year-old church with 60 foot cathedral ceilings and original stained glass windows covering both the front and back of the main dining room. Top Chef alum, Chef Partner Jamie Lynch and Executive Chef Doug Watson seamlessly combine traditional and modern cuisine with seasonal, fresh, and local ingredients.

Phone

843.937.8666

Email

Sales@ChurchandUnionCharleston.com

Location

**32b North Market Street
Charleston, SC 29401**





MEET YOUR EVENT PLANNER

CESAR TELLEZ

Our experienced team will help create a seamless and memorable event for you and your guests from beginning to end.

Phone

843.937.8666 ext. 1066

Email

Cesar@the5thstreetgroup.com

Location

**32b North Market Street
Charleston, SC 29401**



EVENT SPACES AT A GLANCE



FULL BUYOUT

175 SEATED | 225 STANDING

MAIN DINING ROOM

100 SEATED | 150 STANDING

BUFFALO ROOM

45 SEATED | 55 STANDING

COMMUNALS

30 SEATED | 40 STANDING

THE \$5 BILL

35 SEATED | 45 STANDING

GARDEN PATIO

20 SEATED | 35 STANDING



FULL BUYOUT

UP TO 175 SEATED

UP TO 225 STANDING COCKTAIL



[Virtual Walk Through](#)

A full or partial buyout allows you to customize every aspect of your event including food and beverage offerings, floor plans, as well as AV, music, and decoration. A full restaurant buyout includes the use of all restaurant spaces and room, from the main dining room to the garden patio, with plenty of seating and standing areas for your guests to mingle. It's perfect for a large-scale party and can accommodate for live music!



MAIN DINING ROOM

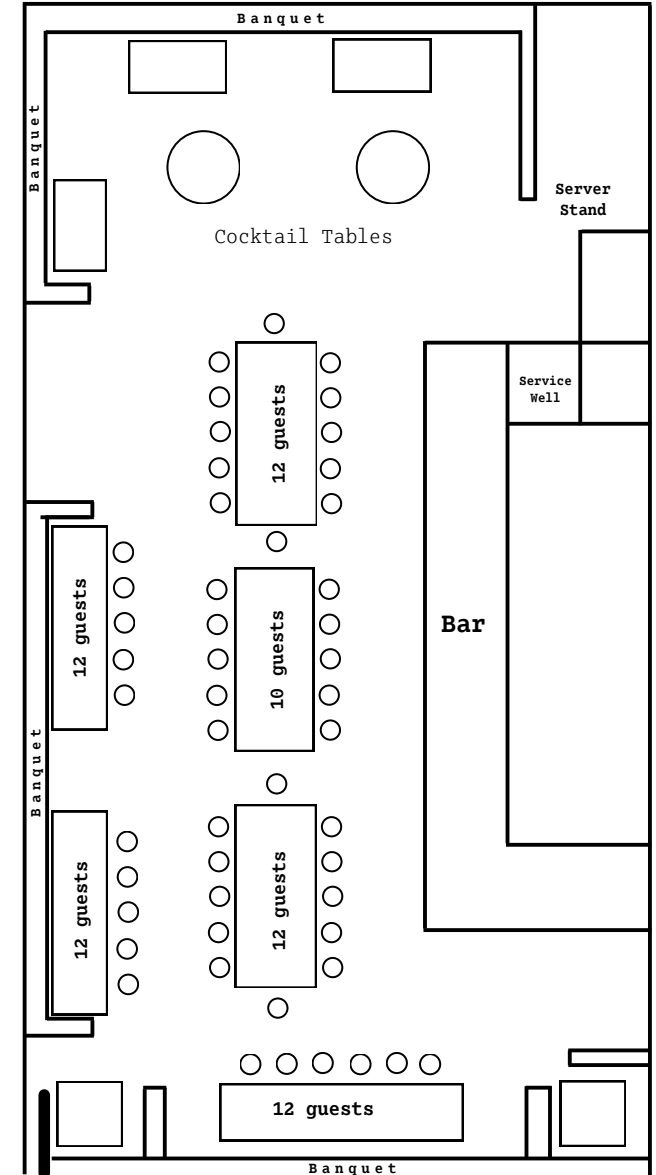
UP TO 110 SEATED

UP TO 150 STANDING COCKTAIL



[Virtual Walk Through](#)

Located inside a 105 year old former church, most of the original bones are here. Large stained glass windows and a hand painted vaulted ceiling provide a wonderful ambiance both day and night. Our main bar is situated on one side of the room, creating a great atmosphere that can be utilized however you would like. The floorplan on the right depicts a mock floorplan.





THE BUFFALO ROOM

UP TO 45 SEATED
UP TO 55 STANDING COCKTAIL



[Virtual Walk Through](#)

The Buffalo Room is a private dining room located next to the main hall. The room also has direct access to our outdoor garden patio and can be added for clients looking to have separate reception spaces and sit-down dinner areas. It's intimate setting is perfect for a coursed-out meal, or a reception.



THE GARDEN PATIO

UP TO 20 SEATED
UP TO 35 STANDING COCKTAIL



[Virtual Walk Through](#)

Our Garden Patio is a charming private outdoor space tucked away behind the restaurant with an entrance through the private Buffalo Room. The area has outdoor couches that create a lounge area and tables for dining. It can seat up to 20 guests at one long table, or can be reconfigured for a cocktail reception.



THE \$5 BILL AREA

UP TO 35 SEATED
UP TO 45 STANDING COCKTAIL



[Virtual Walk Through](#)

Tucked in the back of the main dining room, the \$5 Bill area allows guests to dine in a semi-private space, while still being able to experience the ambiance and lively energy of the restaurant and bar. With large, stained glass windows and unique artwork, the space is a perfect backdrop for seated dinners.

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

WEDDINGS & RECEPTIONS

ENGAGEMENT DINNERS & PARTIES

Set the tone for your wedding festivities with an unforgettable party with your loved ones! Enjoy specialty craft cocktails at the bar with light hors d'oeuvres or create an upscale experience with a coursed dinner.

BRIDAL SHOWERS & LUNCHEONS

Choose from our extensive brunch buffet offerings for the most interaction among your guests as they mingle and talk.

BACHELOR & BACHELORETTE PARTIES

Choose from packages customized to fit your party and customize your celebrations.

REHEARSAL DINNERS

For a unique rehearsal dinner, join us for coursed dinner service.

WEDDING CEREMONIES & RECEPTIONS

From versatile floor plans, menus, cocktails, and entertainment, there is no limit what we can do to help make the most unforgettable day of your life even better.

WELCOME RECEPTIONS & FAREWELL BRUNCHES

Welcome all your wedding guests into town with light bites and cocktails in a setting perfect for mingling, or end a beautiful weekend on a high note and send off your guests with a one-of-a kind brunch party.





CORPORATE & SOCIAL EVENTS

With our unique and upscale decor, versatile private and semi-private rooms, and memorable food and beverage offerings, Church & Union is the perfect setting for a variety of corporate and social events. Below are some events that we have held with great feedback from guests.

CORPORATE EVENTS

Holiday Parties | Team Dinners
Corporate Retreats | Client Appreciation
Lunch And Learn Seminars | Board Meetings

SOCIAL EVENTS

Charity Galas | Family Reunions
Alumni Groups | Birthdays | Graduation
Bachelor & Bachelorette | Retirement
Bar & Bat Mitzvahs





PLATED DINNER MENUS

TIER 1

PLATED \$85 PER PERSON

FIRST COURSE (SELECT 1)

Southern Salad *corn, pickled red onion, croutons, cotija, creamy poblano dressing*

Mixed Green Salad *artisan lettuce mix, cucumber, tomatoes, parmesan cheese, balsamic vinaigrette*

Seasonal Soup *Chef's seasonal selection*

MAIN COURSE (SELECT 3)

Lamb Burger *red onion marmalade, gorgonzola fondue, arugula, secret sauce, French fries*

60 South Salmon *coconut pirlou, tomato ginger emulsion, crispy rice furikake*

Teres Major Filet *choice of medium rare or medium well, crushed Yukon potatoes, J-1 Sauce**

Vegetarian Rigatoni *mushroom, marsala tomato sauce, torn burrata, lemon oil, basil*

Airline Pan Roasted Chicken *seasonal vegetable, crushed yukons, natural jus*

***Add Chef's Way to any steak for \$6pp**

*truffle twice-baked potato, smoked gouda, crispy pancetta,
burgundy truffles*

OPTIONAL FAMILY STYLE SIDES

each serves 6-8 guests

Yukon Potatoes (\$36)

Brussels Sprouts (\$42)

Glazed Broccoli (\$42)

Hand-Cut Fries (\$36)

Roasted Carrots (\$42)

INCLUDED FAMILY STYLE DESSERT PLATTERS

SELECT 3 FROM THE LIST ON PAGE 16

OR

PLATED DESSERT - SELECT 2 + \$5 PER PERSON

Milk & Cookies *brown butter and sea salt crumble,
chocolate sponge cake, marble sable cookie*

Strawberry Shortcake *strawberry custard,
vanilla mascarpone whip cream, fresh strawberries*

Buttermilk Cake *meyer lemon curd, burnt honey chantilly,
whipped mascarpone, candied citrus*

Chef's Selection of Sorbet



PLATED DINNER MENUS

TIER 2

PLATED \$95 PER PERSON

FAMILY STYLE APPETIZERS (SELECT 1)

Artisan Meat & Cheese *chef's selection of artisan-cured meats and accompaniments*

Moroccan Meatballs *spiced BBQ glaze, whipped feta, cucumbers, gremolata*

Tuna Tartare *Calabrian chili, sofrito, garlic ciabatta*

Caprese Bruschetta *grilled sourdough, tomato, basil*

NOLA Shrimp *garlic, Worcestershire, sourdough*

Wagyu Bulgogi Lettuce Wraps *sweet & sour, gem lettuce, furikake*

Bacon & Melon *unagi, wasabi aioli, pickled jalapeños, allium ash*

Oysters *raw on the half shell*

(\$8 per person)

FIRST COURSE (SELECT 1)

Southern Salad *corn, pickled red onion, croutons, cotija, creamy poblano dressing*

Mixed Green Salad *artisan lettuce mix, cucumber, tomatoes, parmesan cheese, balsamic vinaigrette*

Seasonal Soup *Chef's seasonal selection*

MAIN COURSE (SELECT 3)

Lamb Burger *red onion marmalade, gorgonzola fondue, arugula, secret sauce, French fries*

60 South Salmon *coconut pirlou, tomato ginger emulsion, crispy rice furikake*

Teres Major Filet *choice of medium rare or medium well, crushed Yukon potatoes, J-1 Sauce**

Vegetarian Rigatoni *mushroom, marsala tomato sauce, torn burrata, lemon oil, basil*

Airline Pan Roasted Chicken *seasonal vegetable, crushed yukons, natural jus*

***Add Chef's Way to any steak for \$6pp**

truffle twice-baked potato, smoked gouda, crispy pancetta, burgundy truffles

OPTIONAL FAMILY STYLE SIDES

each serves 6-8 guests

Yukon Potatoes (\$36)

Brussels Sprouts (\$42)

Glazed Broccoli (\$42)

Hand-Cut Fries (\$36)

Roasted Carrots (\$42)

INCLUDED FAMILY STYLE DESSERT PLATTERS

SELECT 3 FROM THE LIST ON PAGE 16

OR

PLATED DESSERT - SELECT 2 + \$5 PER PERSON

Milk & Cookies *brown butter and sea salt crumble, chocolate sponge cake, marble sable cookie*

Strawberry Shortcake *strawberry custard, vanilla mascarpone whip cream, fresh strawberries*

Buttermilk Cake *meyer lemon curd, burnt honey chantilly, whipped mascarpone, candied citrus*

Chef's Selection of Sorbet



PLATED DINNER MENUS

TIER 3

PLATED \$105 PER PERSON

FAMILY STYLE APPETIZERS (SELECT 2)

Artisan Meat & Cheese *chef's selection of artisan-cured meats and accompaniments*

Moroccan Meatballs *spiced BBQ glaze, whipped feta, cucumbers, gremolata*

Tuna Tartare *Calabrian chili, soffrito, garlic ciabatta*

Caprese Bruschetta *grilled sourdough, tomato, basil*

NOLA Shrimp *garlic, Worcestershire, sourdough*

Wagyu Bulgogi Lettuce Wraps *sweet & sour, gem lettuce, furikake*

Bacon & Melon *unagi, wasabi aioli, pickled jalapeños, allium ash*

Oysters *raw on the half shell*

(\$8 per person)

FIRST COURSE (SELECT 1)

Southern Salad *corn, pickled red onion, croutons, cotija, creamy poblano dressing*

Mixed Green Salad *artisan lettuce mix, cucumber, tomatoes, parmesan cheese, balsamic vinaigrette*

Seasonal Soup *Chef's seasonal selection*

MAIN COURSE (SELECT 4)

Lamb Burger *red onion marmalade, gorgonzola fondue, arugula, secret sauce, French fries*

60 South Salmon *coconut pirlou, tomato ginger emulsion, crispy rice furikake*

Teres Major Filet *choice of medium or well done, crushed Yukon potatoes, J-1 Sauce**

Vegetarian Rigatoni *mushroom, marsala tomato sauce, torn burrata, lemon oil, basil*

Airline Pan Roasted Chicken *seasonal vegetable, crushed yukons, natural jus*

Seared Ahi Tuna *sticky rice, peas, miso brown butter, umami crunch*

Blackened Cobia *celery root puree, rainbow chard, bacon lardons, pineapple salsa*

Filet Mignon *choice of medium rare or medium well, crushed Yukon potatoes, J-1 Sauce**

Wagyu Flank Steak *choice of medium rare or medium well, crushed Yukon potatoes, J-1 Sauce**

Jumbo Lump Crab Cake *spinach, bacon, fingerling potato, romesco*

***Add Chef's Way to any steak for \$6pp**

truffle twice-baked potato, smoked gouda, crispy pancetta,

burgundy truffles

FAMILY STYLE SIDES (SELECT 2)

Yukon Potatoes

Brussels Sprouts

Glazed Broccoli

Hand-Cut Fries

Roasted Carrots

INCLUDED FAMILY STYLE DESSERT PLATTERS

SELECT 3 FROM THE LIST ON PAGE 16

OR

PLATED DESSERT - SELECT 2 + \$5 PER PERSON

Milk & Cookies *brown butter and sea salt crumble, chocolate sponge cake, marble sable cookie*

Strawberry Shortcake *strawberry custard, vanilla mascarpone whip cream, fresh strawberries*

Buttermilk Cake *meyer lemon curd, burnt honey chantilly, whipped mascarpone, candied citrus*

Chef's Selection of Sorbet



PLATED DINNER MENUS

TIER 4

PLATED \$135 PER PERSON

FAMILY STYLE APPETIZERS (SELECT 2)

Artisan Meat & Cheese *chef's selection of artisan-cured meats and accompaniments*

Moroccan Meatballs *spiced BBQ glaze, whipped feta, cucumbers, gremolata*

Tuna Tartare *Calabrian chili, sofrito, garlic ciabatta*

Caprese Bruschetta *grilled sourdough, tomato, basil*

NOLA Shrimp *garlic, Worcestershire, sourdough*

Wagyu Bulgogi Lettuce Wraps *sweet & sour, gem lettuce, furikake*

Bacon & Melon *unagi, wasabi aioli, pickled jalapeños, allium ash*

Oysters *raw on the half shell*

(\$8 per person)

FAMILY STYLE SEAFOOD TOWER *oysters, chilled shrimp, Maine lobster, chef's selection of seafood salads, accompaniments*

FIRST COURSE (SELECT 1)

Southern Salad *corn, pickled red onion, croutons, cotija, creamy poblano dressing*

Mixed Green Salad *artisan lettuce mix, cucumber, tomatoes, parmesan cheese, balsamic vinaigrette*

Seasonal Soup *Chef's seasonal selection*

MAIN COURSE (SELECT 4)

Lobster Spaghetti *half Maine lobster, fines herbes cream, pickled fresas, lemon*

Lamb Burger *red onion marmalade, gorgonzola fondue, arugula, secret sauce, French fries*

60 South Salmon *coconut pirlou, tomato ginger emulsion, crispy rice furikake*

Jumbo Lump Crab Cake *spinach, bacon, fingerling potato, romesco*

Vegetarian Rigatoni *mushroom, marsala tomato sauce, torn burrata, lemon oil, basil*

Airline Pan Roasted Chicken *seasonal vegetable, crushed yukons, natural jus*

Teres Major Filet *choice of medium or well done, crushed Yukon potatoes, J-1 Sauce**

Seared Ahi Tuna *sticky rice, peas, miso brown butter, umami crunch*

Blackened Cobia *celery root puree, rainbow chard, bacon lardons, pineapple salsa*

Filet Mignon *choice of medium rare or medium well, crushed Yukon potatoes, J-1 Sauce**

Wagyu Flank Steak *choice of medium rare or medium well, crushed Yukon potatoes, J-1 Sauce**

***Add Chef's Way to any steak for \$6pp**

*truffle twice-baked potato, smoked gouda, crispy pancetta,
burgundy truffles*

FAMILY STYLE SIDES (SELECT 2)

Yukon Potatoes

Brussels Sprouts

Glazed Broccoli

Hand-Cut Fries

Roasted Carrots

INCLUDED FAMILY STYLE DESSERT PLATTERS

SELECT 3 FROM THE LIST ON PAGE 16

OR

PLATED DESSERT - SELECT 2 + \$5 PER PERSON

Milk & Cookies *brown butter and sea salt crumble,
chocolate sponge cake, marble sable cookie*

Strawberry Shortcake *strawberry custard,
vanilla mascarpone whip cream, fresh strawberries*

Buttermilk Cake *meyer lemon curd, burnt honey chantilly,
whipped mascarpone, candied citrus*

Chef's Selection of Sorbet



FAMILY-STYLE DINNER MENUS

TIER 1

FAMILY-STYLE \$80 PER PERSON

FIRST COURSE (SELECT 1)

Southern Salad *corn, pickled red onion, croutons, cotija, creamy poblano dressing*

Mixed Green Salad *artisan lettuce mix, cucumber, tomatoes, parmesan cheese, balsamic vinaigrette*

Seasonal Soup *Chef's seasonal selection*

MAIN COURSE (SELECT 3)

60 South Salmon *coconut pirlou, tomato ginger emulsion, crispy rice furikake*

Teres Major Filet *crushed Yukon potatoes, J-1 Sauce**

Vegetarian Rigatoni *mushroom, marsala tomato sauce, torn burrata, lemon oil, basil*

Airline Pan Roasted Chicken *seasonal vegetable, crushed yukons, natural jus*

***Add Chef's Way to any steak for \$6pp** *truffle twice-baked potato, smoked gouda, crispy pancetta, burgundy truffles*

SIDES (SELECT 2)

Yukon Potatoes

Brussels Sprouts

Glazed Broccoli

Hand-Cut Fries

Roasted Carrots

FAMILY STYLE DESSERT PLATTERS - SELECT 3 FROM THE LIST ON PAGE 16



FAMILY-STYLE DINNER MENUS

TIER 2

FAMILY STYLE \$95 PER PERSON

FAMILY STYLE APPETIZERS (SELECT 2)

Artisan Meat & Cheese *chef's selection of artisan-cured meats and accompaniments*

Moroccan Meatballs *spiced BBQ glaze, whipped feta, cucumbers, gremolata*

Tuna Tartare *Calabrian chili, sofrito, garlic ciabatta*

Caprese Bruschetta *grilled sourdough, tomato, basil*

NOLA Shrimp *garlic, Worcestershire, sourdough*

Wagyu Bulgogi Lettuce Wraps *sweet & sour, gem lettuce, furikake*

Bacon & Melon *unagi, wasabi aioli, pickled jalapeños, allium ash*

Oysters *raw on the half shell*

(\$8 per person)

FIRST COURSE (SELECT 1)

Southern Salad *corn, pickled red onion, croutons, cotija, creamy poblano dressing*

Mixed Green Salad *artisan lettuce mix, cucumber, tomatoes, parmesan cheese, balsamic vinaigrette*

Seasonal Soup *Chef's seasonal selection*

MAIN COURSE (SELECT 3)

60 South Salmon *coconut pirlou, tomato ginger emulsion, crispy rice furikake*

Teres Major Filet *crushed Yukon potatoes, J-1 Sauce**

Vegetarian Rigatoni *mushroom, marsala tomato sauce, torn burrata, lemon oil, basil*

Airline Pan Roasted Chicken *seasonal vegetable, crushed yukons, natural jus*

Jumbo Lump Crab Cake *spinach, bacon, fingerling potato, romesco*

***Add Chef's Way to any steak for \$6pp** *truffle twice-baked potato, smoked gouda, crispy pancetta, burgundy truffles*

SIDES (SELECT 2)

Yukon Potatoes

Brussels Sprouts

Glazed Broccoli

Hand-Cut Fries

Roasted Carrots

FAMILY STYLE DESSERT PLATTERS - SELECT 3 FROM THE LIST ON PAGE 16



FAMILY-STYLE DINNER MENUS
TIER 3
FAMILY-STYLE \$125 PER PERSON

FAMILY STYLE APPETIZERS (SELECT 2)

Artisan Meat & Cheese *chef's selection of artisan-cured meats and accompaniments*
Moroccan Meatballs *spiced BBQ glaze, whipped feta, cucumbers, gremolata*
Tuna Tartare *Calabrian chili, sofrito, garlic ciabatta*
Caprese Bruschetta *grilled sourdough, tomato, basil*
NOLA Shrimp *garlic, Worcestershire, sourdough*
Wagyu Bulgogi Lettuce Wraps *sweet & sour, gem lettuce, furikake*
Bacon & Melon *unagi, wasabi aioli, pickled jalapeños, allium ash*
Oysters *raw on the half shell*
(\$8 per person)

FAMILY STYLE SIDES (SELECT 2)

Yukon Potatoes
Brussels Sprouts
Glazed Broccoli
Hand-Cut Fries
Roasted Carrots

FAMILY STYLE SEAFOOD TOWER *oysters, chilled shrimp, Maine lobster, chef's selection of seafood salads, accompaniments*

FIRST COURSE (SELECT 1)

Southern Salad *corn, pickled red onion, croutons, cotija, creamy poblano dressing*
Mixed Green Salad *artisan lettuce mix, cucumber, tomatoes, parmesan cheese, balsamic vinaigrette*
Seasonal Soup *Chef's seasonal selection*

MAIN COURSE (SELECT 4)

Lobster Spaghetti *half Maine lobster, fines herbes cream, pickled fresas, lemon*
60 South Salmon *coconut pirlou, tomato ginger emulsion, crispy rice furikake*
Jumbo Lump Crab Cake *spinach, bacon, fingerling potato, romesco*
Vegetarian Rigatoni *mushroom, marsala tomato sauce, torn burrata, lemon oil, basil*
Airline Pan Roasted Chicken *seasonal vegetable, crushed yukons, natural jus*
Teres Major Filet *crushed Yukon potatoes, J-1 Sauce**
Seared Ahi Tuna *sticky rice, peas, miso brown butter, umami crunch*
Blackened Cobia *celery root puree, rainbow chard, bacon lardons, pineapple salsa*
Filet Mignon *crushed Yukon potatoes, J-1 Sauce**
Wagyu Flank Steak *crushed Yukon potatoes, J-1 Sauce**

***Add Chef's Way to any steak for \$6pp** *truffle twice-baked potato, smoked gouda, crispy pancetta, burgundy truffles*

FAMILY STYLE DESSERT PLATTERS - SELECT 3 FROM THE LIST ON PAGE 16



FAMILY STYLE DESSERT SELECTIONS

SELECT 3

Devil's Food Cake

S'mores Tart

Lemon Meringue Tart

Blueberry Brown Sugar
Panna Cotta

Honey Panna Cotta

Citrus Mascarpone Cake





HORS D'OEUVRES

Number of platters must be pre-selected prior to event, additional platters are not guaranteed to be available for order the evening of the event.

SOUTHERN PIMENTO CHEESE

served with crispy house-made lavash pita chips

Serves up to 12 | \$35

CAPRESE BRUSCHETTA

grilled sourdough, tomato, basil

20 pc platter | \$50

HALF SHELL OYSTERS

Chef's selection of accompaniments

12 pc platter | \$50

TUNA POKE BITES

Shoyu style, kimchi aioli

12 pc platter | \$55

SHRIMP SKEWERS

Sweet & spicy glaze

12 pc platter | \$75

ARTISAN MEAT AND CHEESE BOARD

Chef's selection with seasonal accompaniments

Serves up to 12 | \$48

MOROCCAN MEATBALLS

spiced BBQ glaze, whipped feta, cucumbers, gremolata

12 pc platter | \$65

ROASTED RED PEPPER HUMMUS

served with feta and lavash chips

Serves up to 12 | \$35

RISOTTO ARANCINI

marinara sauce

Serves up to 12 | \$40

BACON & MELON BITES

wasabi aioli, pickled jalapeño, allium

12 pc platter | \$55

BEEF YAKITORI

furikake, soy glaze

Serves up to 12 | \$80



GROUP LUNCH MENUS

AVAILABLE MONDAY - FRIDAY 10:00AM - 3:30PM

OPTION 1

PLATED \$45 PER PERSON

1 Family Style Appetizer
1 First Course
3 Main Course

OPTION 2

PLATED \$55 PER PERSON

2 Family Style Appetizers
1 First Course
3 Main Course
Family Style Dessert Platters

FAMILY STYLE APPETIZERS

Southern Pimento Cheese *lavash chips, peppadew peppers*

Caprese Bruschetta *grilled sourdough, tomato, basil*

Red Pepper Arancini *marinara sauce*

Moroccan Meatballs *spiced BBQ glaze, whipped feta, cucumbers, gremolata*

FIRST COURSE

Southern Salad *corn, pickled red onion, croutons, cotija, creamy poblano dressing*

Mixed Greens Salad *artisan lettuce mix, cucumber, tomatoes, parmesan cheese, balsamic vinaigrette*

MAIN COURSE

CU House Burger *shredded lettuce, diced onion, pickles, burger sauce, cheddar, hand-cut French fries*

Lamb Burger *red onion marmalade, gorgonzola fondue, arugula, secret sauce, hand-cut french fries*

Fried Chicken Sandwich *Alabama white sauce, ranch pickles, lettuce*

Cheesesteak Sandwich *horseradish crema, American cheese, grilled onions, hand-cut french fries*

Southern Breakfast *scrambled eggs, bacon, home fries, English muffin*

Seared Ahi Tuna • Only Available With Option 2 *sticky rice, peas, miso brown butter, umami crunch*

DESSERT

Family Style Dessert Platter



FAMILY STYLE BRUNCH

TABLE RESERVED FOR 1.5 HOURS

\$50 PER PERSON / SERVED ON LARGE PLATTERS MEANT FOR SHARING

BRUNCH ENTREES (SELECT 4)

Avocado Toast *ricotta, lemon zest, everything bagel seasoning*
Scrambled Cheesy Eggs *cheddar cheese, chives*
Biscuit & Gravy *sausage gravy, home-made biscuit*
Praline French Toast *pecan praline, fresh berries, maple syrup*
Shrimp & Grits *roasted mushrooms, bacon, stone ground grits, spring onions*

NON-ALCOHOLIC BEVERAGE PACKAGE INCLUDED

Regular Coffee
Decaf Coffee
Orange Juice
Grapefruit Juice
Cranberry Juice
Pineapple Juice
Soft Drinks

FAMILY STYLE SIDES (SELECT 3)

Assorted Seasonal Fruit
Anson Mills Grits
Home Fries
Bacon
Breakfast Sausage

BRUNCH BEVERAGE PACKAGE \$35 PER PERSON FOR 1.5 HOURS

Mimosa
Aperol Spritz
Bloody Mary
House White
House Rose
Prosecco
Bottled and Draft Beer

ASSORTED FAMILY STYLE DESSERT PLATTERS
\$5 PER PERSON

***Espresso Martini shots available
for \$10 per guest**



HOLY \$H*T BREAKFAST

TABLE RESERVED FOR 1.5 HOURS

\$75 PER PERSON / SERVED ON LARGE PLATTERS MEANT FOR SHARING

HOLY \$H*T BREAKFAST PLATTERS

fried chicken, scrambled eggs, bacon, house
made donuts, biscuits, house made jam

SHAREABLES (SELECT 3)

Avocado Toast *ricotta, lemon zest, everything bagel seasoning*

Biscuit & Gravy *sausage gravy, home-made biscuit*

Praline French Toast *pecan praline, fresh berries, maple syrup*

Home Fries

Anson Mills Grits

ASSORTED FAMILY STYLE DESSERT PLATTERS

\$5 PER PERSON

NON ALCOHOLIC BEVERAGE PACKAGE INCLUDED

Regular Coffee
Decaf Coffee
Orange Juice
Grapefruit Juice
Cranberry Juice
Pineapple Juice
Soft Drinks

INCLUDES BRUNCH BEVERAGE PACKAGE FOR 1.5 HOURS

Mimosa
Aperol Spritz
Bloody Mary
House White
House Rose
Prosecco
Bottled and Draft Beer

***Espresso Martini shots**
available for \$10 per guest



FULL BEVERAGE PACKAGES

OPTION 1 | BEER & WINE

\$40 PER PERSON FOR 2 HOURS

\$10 PER PERSON EACH ADDITIONAL HOUR

Pinot Noir

Merlot

Cabernet Sauvignon

Sauvignon Blanc

Prosecco

Chardonnay

Sparkling Rosé

Rosé

Bottled & Canned Beer

OPTIONAL ADD-ONS

CHAMPAGNE TOAST - \$7 PER GUEST

*ESPRESSO MARTINI SHOTS - \$10
PER SHOT*

*FEATURED COCKTAIL - \$5 ADD ON
PER GUEST*

OPTION 2 - BEER, WINE, & MID-TIER SPIRITS

\$50 PER PERSON FOR 2 HOURS

\$20 PER PERSON EACH ADDITIONAL HOUR

Pinot Noir

Merlot

Cabernet Sauvignon

Sauvignon Blanc

Prosecco

Chardonnay

Sparkling Rosé

Rosé

Bottled & Canned Beer

Tito's

Tanqueray

Espolon

Bacardi

Dewars

Maker's Mark

Cordials

**CLASSICS COCKTAIL INCLUDING
MARGARITAS, COSMOPOLITAN,
MOJITO, ETC.**

***NO SHOTS OR MARTINIS**

OPTION 3 - BEER, WINE, & TOP-TIER SPIRITS

\$60 PER PERSON FOR 2 HOURS

\$20 PER PERSON EACH ADDITIONAL HOUR

Pinot Noir

Merlot

Cabernet Sauvignon

Sauvignon Blanc

Prosecco

Chardonnay

Sparkling Rosé

Rosé

All Domestic & Local Draft Beers

Grey Goose

Hendrick's

Patron Silver

Mt. Gay

McCallan

Dewars

Woodford Reserve

Jack Daniels

Crown Royal

**CLASSICS COCKTAILS AND TWO OF OUR
SIGNATURE CU CRAFT COCKTAILS WITH
PERSONALIZED TITLES FOR YOUR EVENT**

***NO SHOTS OR MARTINIS**



FAQ

DO YOU HAVE ROOM RENTAL FEES OR FOOD AND BEVERAGE MINIMUMS?

We do not have room rental fees. There is a food and beverage minimum for semi-private and private rooms, as well as partial and full buyouts. The minimum amount depends on date and time of the event.

WHAT ARE MY OPTIONS FOR PARKING?

We do not have complimentary valet or parking. There are several public lots around the restaurant, as well as street parking on Market Street. Guests are welcome to drop off members of their party in front of the restaurant before parking.

CAN I BRING IN DECORATIONS FOR MY EVENT?

You are more than welcome to bring in flowers, centerpieces, and balloons (No confetti or glitter)! Most clients have found that few decorations are needed because of the unique artwork and stunning décor of the restaurant itself. Please have a member of your party coordinate drop-off with your Sales & Event Manager.

CAN I BRING MY OWN MUSIC?

Since our music system is played throughout the entire restaurant, we are only able to accommodate custom music choices for full buyout events.

DO YOU OFFER A/V CAPABILITIES?

We have a 55-inch TV available for client use in fully private spaces only for A \$250 rental fee.

CAN I BRING IN OUTSIDE FOOD OR BEVERAGE?

We do not allow any outside food and beverage to be brought in without prior consent, with the exception of birthday and wedding cakes. 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 two or three hours. We can accommodate parties of longer duration with advanced notice.

CAN YOU ACCOMMODATE A GUEST IN MY GROUP IN A WHEELCHAIR?

Our entire restaurant is fully ADA Compliant and handicap accessible.

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