

# 82 Queen



## *Group Dining Packet*

# 82 Queen

## **HOST YOUR NEXT EVENT AT 82 QUEEN**

82 Queen marks the pinnacle of Lowcountry experiences. Your guests will feel like they have stepped back in time the moment they enter our historic restaurant. Many of our elegantly decorated dining rooms date back to the early 1700's for a classic Lowcountry affair. Only original artwork by late Charleston artist, John Carroll Doyle, adorn our walls to set the ultimate Lowcountry scene in every dining room. A 300-year-old mammoth Magnolia tree sits in the heart of our restaurant, surrounded by a turn-of-the-century courtyard that boasts Charleston's most romantic, picturesque setting. To match our 300-year-old address is our iconic Lowcountry cuisine, which was actually pioneered right under our roof. Treat your guests to award-winning dishes that are prepared by our tenured Chef, and served with nothing but Southern charm. Whether you're hosting a private party, rehearsal dinner, wedding reception, baby shower, anniversary, or birthday party, 82 Queen will make sure every detail is covered! Our Special Events Coordinator, Lauren Pozega, will make sure your next event is an unforgettable experience.

### *Contact Information:*

**Lauren "Lo" Pozega**

843-460-8766

[Events@QueenStreetHospitality.com](mailto:Events@QueenStreetHospitality.com)

*Explore our charming dining rooms, menus, and personalized options!!*

\*Food and beverage minimums may vary with the season; please inquire.

\*For the safety of our guests and our historic address, all of our fireplaces are non-working.

\*There are no elevators in our buildings. For guests requiring easy access and wheelchair accessibility, please choose a room located downstairs.

# 82 Queen

## **GROUP DINING POLICIES**

### **Reserving a Date:**

A signed contract and credit card on file are required to hold your reservation. A cancellation occurring within 30 days of the event date will be charged a \$300 cancellation fee. A cancellation occurring within 14 days of the event date will be charged a \$500 cancellation fee.

### **Room Accommodations & Rates:**

All groups of 9 or more are required to use a private room. In our largest dining room, we can host group events for up to 40 guests. 82 Queen does not have decorations, AV equipment, etc. on-site. However, our group coordinator will be more than happy to make arrangements for your group at an additional cost. All of our rooms have a room fee based on the time of year and guest amount. There is a three or four course menu option for groups. Please Contact Lauren Pozega for that information.

### **Confirmed Guest Count:**

A final confirmed guest count is required five days prior to your event. 82 Queen cannot be held responsible for any inconvenience that may occur should more guests arrive than the confirmed number.

### **Pricing:**

If a dessert or wine is brought to your event, there is an additional fee. There is a \$3 per person cake servicing fee and there is a \$30 per bottle corkage fee per 750ml bottle. Larger bottles will have increased fees. Appropriate sales tax is applied to your final bill. There will be a 20% gratuity added to the bill at the end of your dinner. Menu subject to change without notice, however, we do our best to inform you of these changes prior to your event. (If cost of goods rises by 10% or more, we reserve the right to increase the price).

### **Group Timing:**

All groups are expected to be on time for the reserved time. 82 Queen can not be responsible for any delays do to parties being late. You are expected to sit for dinner at the start of the reserved time.

You are welcome to cocktails prior to dinner, but it must be decided when the contract is being signed or updated.

### **Payment:**

At the close of your event, a bill will be presented for immediate payment via credit card or cash. We have a one check policy. If the card provided to secure your event is not the card you want used, please let Lauren Pozega or our wait staff know prior to service.



# 82 Queen

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THE GARRETT ACCOMMODATES: UP TO 30 GUESTS

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THE ASHLEY ACCOMMODATES: UP TO 22 GUESTS

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THE COOPER ACCOMMODATES: UP TO 16 GUESTS

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THE LIBRARY ACCOMMODATES: UP TO 12 GUESTS

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THE CALHOUN ACCOMMODATES: UP TO 18 GUESTS

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THE GREENHOUSE ACCOMMODATES: UP TO 26 GUESTS

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THE QUEEN'S TERRACE ACCOMMODATES: UP TO 18 GUESTS



# The Garrett

**THE GARRETT ACCOMMODATES: UP TO 28 GUESTS | ROOM DIMENSIONS: 13' X 41'**

The Garrett provides a quaint, private room for your next event. Located upstairs, this dining area features a fireplace with mantel, a built-in bookshelf, seven deep windows and a large bay window that overlooks our picturesque courtyard. Wooden floors and chandeliers create a charming dining experience.

Seats 28

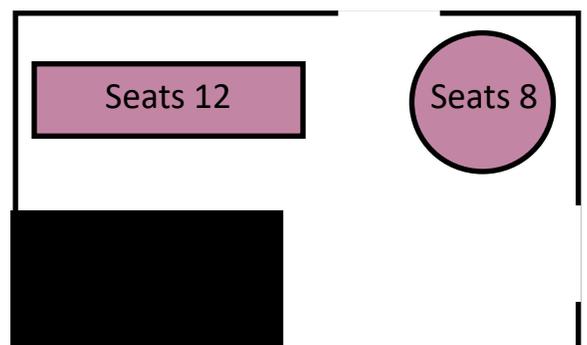
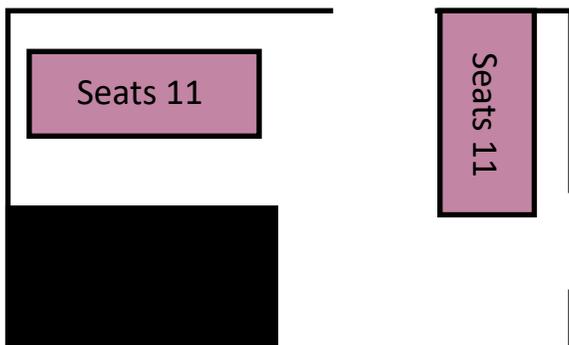


82 Queen

# The Ashley

**THE ASHLEY ACCOMMODATES: UP TO 22 GUESTS | ROOM DIMENSIONS: 11' X 25'**

The Ashley is located upstairs and has a delightful layout with two long dining tables. Four small windows and one large bay window overlook the courtyard, while the room is accented with warm colors and décor to create a welcoming setting.

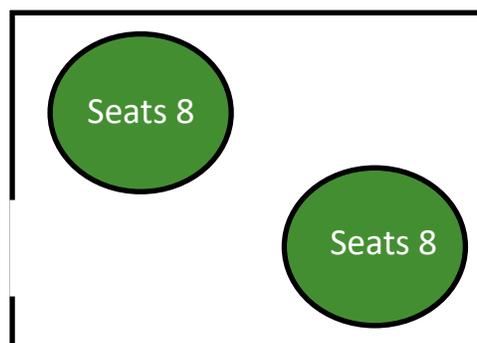




# The Cooper

**THE COOPER ACCOMMODATES: UP TO 16 GUESTS | ROOM DIMENSIONS: 15' X 17'**

Located upstairs, The Cooper offers complete privacy with hideaway doors. Antique wood floors, a hand-carved antique fireplace with mantel, two built-in china cabinets, and timeless décor create the atmosphere of a traditional Southern home.





# The Library

**THE LIBRARY ACCOMMODATES: UP TO 12 GUESTS | ROOM DIMENSIONS: 16' X 14'**

The Library is located downstairs with access through our historic, picturesque alley. Rich mahogany on the walls, trim and furniture sets the ambiance of this room. It is the perfect room for an intimate, private dining experience.

Seats 12

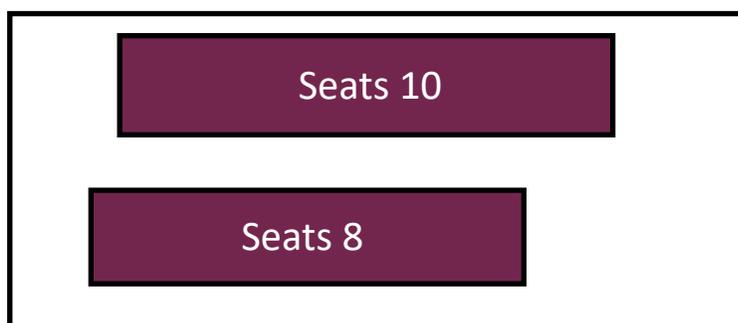


# The Calhoun

## **THE CALHOUN ACCOMMODATES: UP TO 18 GUESTS**

Located downstairs, The Calhoun offers a multiple table layout surrounded by Windows, this room has a very open space with beautiful interior décor.

This is a great option for a large group wanting the first floor.

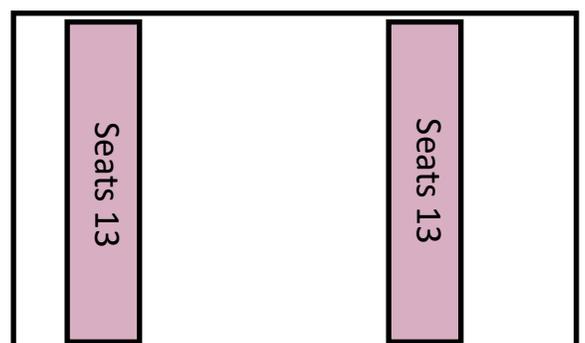
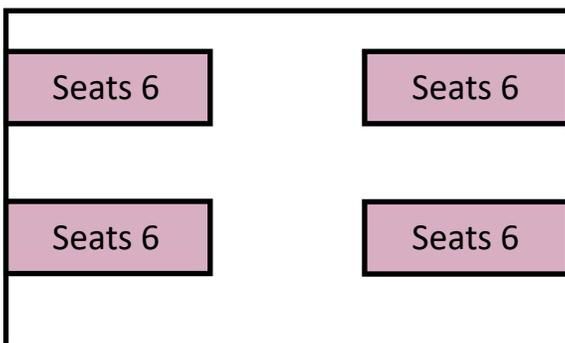




# The Greenhouse

**THE GREENHOUSE ACCOMMODATES: UP TO 26 GUESTS | ROOM DIMENSIONS: 23' X 15'**

The Greenhouse is located outside as you walk past the Queen's Courtyard. Part of our historic Greenhouse is partially enclosed with beautiful iron décor, marble tabletops, and our classic iron seashell chairs, surrounding a 300-year-old Magnolia tree.

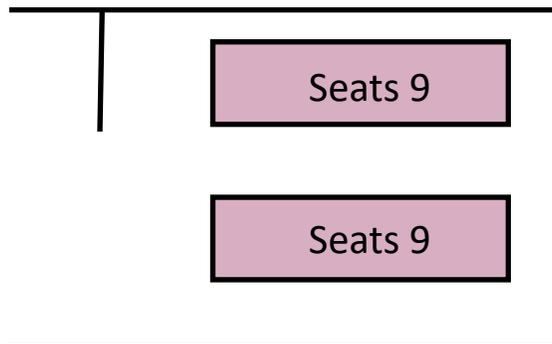




# The Queen's Terrace

**THE QUEEN'S TERRACE ACCOMMODATES: UP TO 18 GUESTS | ROOM DIMENSIONS: 19 X 19**

Nestled in the heart of 82 Queen's restaurant is The Queen's Terrace. Part of our historic brick courtyard, it has beautiful views of our seasonal florals, palm trees, and our 300-year-old Magnolia tree.



# 82 Queen

## *Saturday & Sunday Group Brunch Menu*

\*required for all groups of 13 or more\*

### **CHOICE OF APPETIZER**

**Award Winning She Crab Soup**

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**House Salad**

mixed greens, tomatoes, cucumbers, red onions buttermilk herb dressing

### **CHOICE OF ENTRÉE**

**Barbeque Shrimp & Grits**

shrimp, stone-ground grits, bourbon-barbeque sauce  
applewood bacon, cheddar, scallions

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**Chicken Salad Wrap**

roasted chicken, mayonnaise, pecans  
dried cranberries, celery, tomato-basil tortilla

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**Crab Cake Benedict**

stone-ground grits, fried green tomato, poached egg  
hollandaise, applewood bacon, red pepper coulis, chives

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**Caesar Salad with Grilled Chicken**

baby romaine, vine-ripe tomato, creamy garlic-parmesan vinaigrette,  
garlic-herb croutons

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**Fruit Parfait**

seasonal berries & fruit, vanilla yogurt  
cinnamon-toast granola, orange-honey drizzle

### **A SELECTION OF DESSERTS**

*\$50 per person*

Plus 11% City/State Sales Tax. 20% Gratuity.

Prices and availability subject to change.

# 82 Queen

## ***Monday-Friday Group Lunch Menu***

\*required for all groups of 13 or more\*

### **CHOICE OF APPETIZER**

**Award Winning She Crab Soup**

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**House Salad**

mixed greens, tomatoes, cucumbers, red onions buttermilk herb dressing

### **CHOICE OF ENTRÉE**

**Barbeque Shrimp & Grits**

shrimp, stone-ground grits, bourbon-barbeque sauce  
applewood bacon, cheddar, scallions

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**Chicken Salad Wrap**

roasted chicken, mayonnaise, pecans  
dried cranberries, celery, tomato-basil tortilla

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**Carolina Crab Cake**

okra, sweet corn, & black-eyed pea succotash, Charleston red rice  
Lowcountry remoulade, roasted red pepper coulis

**Caesar Salad with Grilled Chicken**

baby romaine, vine-ripe tomato, creamy garlic-parmesan vinaigrette,  
garlic-herb croutons

### **A SELECTION OF DESSERTS**

*\$50 per person*

Plus 11% City/State Sales Tax. 20% Gratuity.

Prices and availability subject to change.

# 82 Queen

## *Four Course Dinner Menu*

\*required for all groups of 13 or more\*

### **FIRST COURSE**

#### **Award Winning She Crab Soup**

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#### **House Salad**

mixed greens, tomatoes, cucumbers, red onions buttermilk herb dressing

### **SECOND COURSE**

#### **Fried Green Tomatoes**

pimento cheese, stone-ground grits, tomato-bacon jam

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#### **Queen's Barbeque Shrimp & Grits**

shrimp, stone-ground grits, bourbon-barbeque sauce, applewood bacon, cheddar, scallions

### **THIRD COURSE**

#### **Fish & Grits**

crispy flounder, stone-ground grits, vidalia onion, sweet corn, applewood bacon, red pepper aioli

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#### **Carolina Crab Cakes**

okra, sweet corn, & black-eyed pea succotash, Charleston red rice,  
Lowcountry remoulade, roasted red pepper coulis

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#### **French Cut Pork Chop**

mashed potatoes, collard greens, peach chutney

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#### **Braised Beef Short Rib**

angus beef, mashed yukon gold potatoes, garlic-buttered haricots verts, crispy onions, au jus

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#### **Jambalaya**

shrimp, crawfish, peppers, onions, tasso ham, Charleston red rice, creole butter

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#### **Chicken Bog**

roasted chicken, smoked andouille sausage, sweet onion, celery, bell peppers,  
golden rice pilaf, crispy chicken skins

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#### **Roasted Portabella Mushroom**

quinoa, spinach, summer squash, sweet peppers, onions, balsamic reduction, white truffle oil

### **FOURTH COURSE**

A Selection of Desserts

*\$90 per person*

Plus 11% City/State Sales Tax. 20% Gratuity.

Prices and availability subject to change.

# 82 Queen

## ***Three Course Dinner Menu***

\*required for all groups of 13 or more\*

### **FIRST COURSE**

#### **Award Winning She Crab Soup**

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#### **House Salad**

mixed greens, tomatoes, cucumbers, red onions buttermilk herb dressing

### **SECOND COURSE**

#### **Fish & Grits**

crispy flounder, stone-ground grits, vidalia onion, sweet corn, applewood bacon, red pepper aioli

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#### **Carolina Crab Cakes**

okra, sweet corn, & black-eyed pea succotash, Charleston red rice, lowcountry remoulade, roasted red pepper coulis

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#### **French Cut Pork Chop**

mashed potatoes, collard greens, peach chutney

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#### **Braised Beef Short Rib**

angus beef, mashed yukon gold potatoes, garlic-buttered haricots verts, crispy onions, au jus

~

#### **Jambalaya**

shrimp, crawfish, peppers, onions, tasso ham, Charleston red rice, creole butter

~

#### **Chicken Bog**

roasted chicken, smoked andouille sausage, sweet onion, celery, bell peppers, golden rice pilaf, crispy chicken skins

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#### **Roasted Portabella Mushroom**

quinoa, spinach, summer squash, sweet peppers, onions, balsamic reduction, white truffle oil

### **THIRD COURSE**

A Selection of Desserts

***\$80 per person***

Plus 11% City/State Sales Tax. 20% Gratuity.

Prices and availability subject to change.