

82 Queen



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 from 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

Lauren "Lo" Pozega

843-460-8766

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.

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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 food and beverage minimum based on the time of year and guest amount. This includes the room rental fee for the space being used, food menu and beverages ordered on consumption. 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 is brought into 82 Queen, there is a \$2 per person cake servicing fee; If wine is brought into 82 Queen there is a \$30 per bottle corkage fee per 750ml bottle Larger bottles will have increased fees. There will be a \$40 no-show fee per guest for dinner events and a \$20 no-show fee per guest for lunch/brunch events. 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 conclusion of your event, a bill will be presented for immediate payment by major credit card, cash and/or corporate check. We have a one check policy.



82 Queen

Jalisco
Taqueria & Tequila

82 Queen

THE GARRETT ACCOMMODATES: UP TO 28 GUESTS

THE ASHLEY ACCOMMODATES: UP TO 22 GUESTS

THE COOPER ACCOMMODATES: UP TO 16 GUESTS

THE LIBRARY ACCOMMODATES: UP TO 12 GUESTS

THE VERANDA ACCOMMODATES: UP TO 40 GUESTS

THE GREENHOUSE ACCOMMODATES: UP TO 26 GUESTS

THE QUEEN'S TERRACE ACCOMMODATES: UP TO 16 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

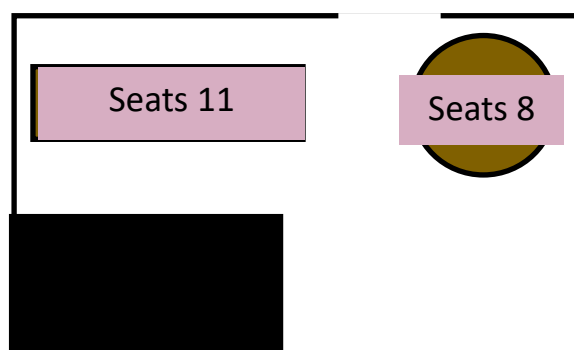
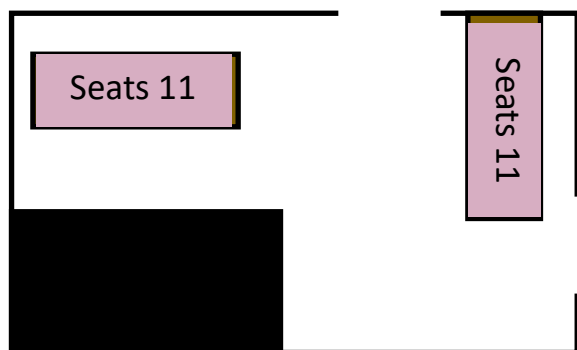


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The Ashley

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.

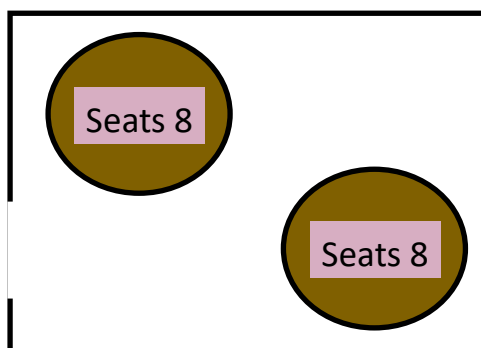




The Cooper

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.

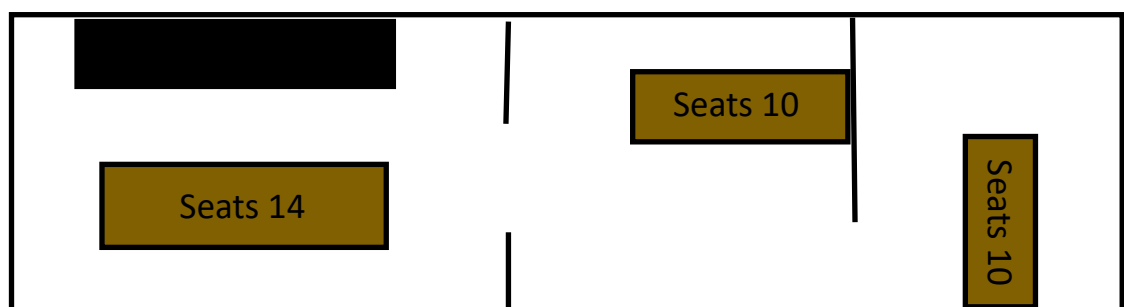
Seats 12



The Veranda

THE VERANDA ACCOMMODATES: UP TO 40 GUESTS | ROOM DIMENSIONS: 12' X 50'

The Veranda has a lovely open layout spread across three rooms that can comfortably accommodate larger groups without a feeling of separation or confinement. Windows stretch across every wall providing beautiful views of the garden below. The Veranda is a great secluded space that encompasses the luxury feel of historic Charleston



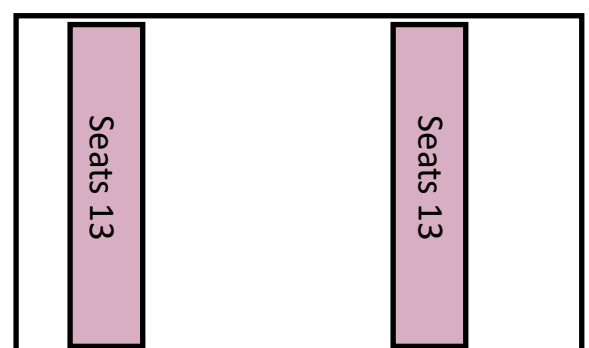
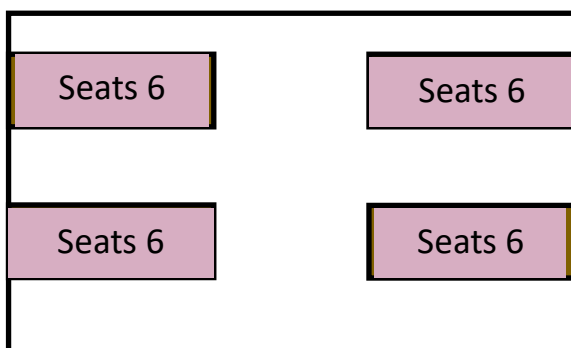


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The Greenhouse

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.

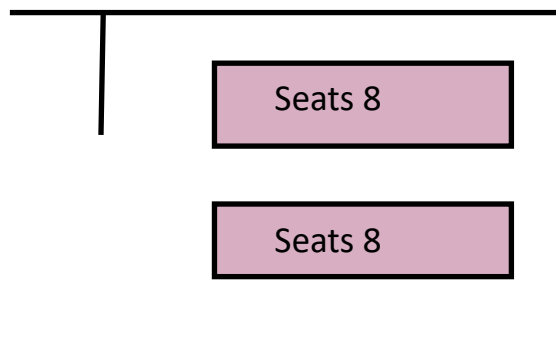




The Queen's Terrace

THE QUEEN'S TERRACE ACCOMMODATES: UP TO 16 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 BRUNCH GROUP MENU

required for all groups of 13 or more

CHOICE OF APPETIZER

Award Winning She Crab Soup

~

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

~

Chicken Salad Wrap

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

~

Crab Cake Benedict

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

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Fruit Parfait

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

A SELECTION OF DESSERTS

THREE COURSE MEAL

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

~

Chicken Salad Wrap

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

~

Carolina Crab Cake

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

A SELECTION OF DESSERTS

THREE COURSE MEAL

Plus 11% City/State Sales Tax. 20% Gratuity
Prices and availability subject to change.



82 QUEEN GROUP 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

~

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, bourbon-maple glazed apples

~

Braised Beef Short Rib

certified 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

~

Crispy Roasted Duck

toasted pecan rice pilaf, haricots verts, spicy raspberry-port reduction

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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

\$100 PER PERSON

Plus 11% City/State Sales Tax. 20% Gratuity
Prices and availability subject to change.