



THE HALL FAMILY

The Hall family opened the doors of Halls Chophouse Charleston in 2009, but their pursuit of exceptional hospitality started long before. Bill Hall spent more than forty years of his career operating hotels and restaurants in Pinehurst, Hilton Head Island, Sea Island, Napa Valley, and Pebble Beach with his wife Jeanne by his side. After their daughter Stacey moved to the Holy City to attend the College of Charleston, Mr. and Mrs. Hall decided to plant roots in the Lowcountry and open a restaurant of their own. Halls Chophouse had it all: the finest steaks money could buy, an extensive wine list, hearty family-style sides-- but it was the service and warmth of the staff that set them apart. Today, Halls Chophouse Charleston has four sister properties of the same name in Greenville, Columbia, Nexton, and Nashville. The Hall family also owns and operates Slightly North of Broad, High Cotton, Rita's Seaside Grille, Halls Catch, and

Halls Signature Events.



ABOUT OUR VENUE

Located in Charleston's Historic District, Halls Signature Events offers an elegant and versatile space for private gatherings. Housed in a beautifully restored warehouse, the venue features exposed brick walls, arched doorways, a marble bar, and a mezzanine lounge—blending timeless charm with modern sophistication.

Owned and operated by the Hall family, known for their award-winning hospitality, Halls Signature Events delivers exceptional service, customizable menus, and full bar packages to create unforgettable experiences. Whether hosting an intimate dinner or a grand celebration, our venue provides the perfect setting with the same high standards of excellence found at Halls Chophouse and other Hall Management Group properties.

We also offer offsite catering, bringing the renowned Halls experience directly to you. From corporate events to weddings and private gatherings, our team ensures impeccable service and elevated cuisine, no matter the location.

Let us make your next event one to remember.







Meet our Team

The team at Halls Signature Events is a powerhouse of talent and experience, dedicated to creating unforgettable moments. General Manager Jerri Heater has led the venue since its opening, ensuring every detail is executed flawlessly. Director of Sales Emily Schultz brings over 14 years of expertise, guiding clients through seamless event planning. Sales Manager Alex Fredrickson combines firsthand experience of Halls service with a deep passion for hospitality. In the kitchen, Executive Chef Gary Febinger showcases his creativity through expertly crafted tasting menus. Executive Pastry Chef Maurice Miller is the visionary behind all things sweet and decadent, designing everything from stunning wedding cakes to custom desserts. Together, this team delivers unparalleled service, making every event at Halls Signature Events truly exceptional.





ARTFULLY DISPLAYED

ARTFULLY DISPLAYED HORS D'OEUVRES

MINIMUM OF 25 GUESTS

SEAFOOD ON ICE

Jumbo Gulf Shrimp *Per 100 Pieces Traditional Cocktail Sauce, Lemon

\$495

Oysters On The Half Shell *Per 100 Pieces Pink Peppercorn Mignonette

3450

Cold Water Split Lobster Tail *Per 100 Pieces Dijon Aioli, Lemon, Drawn Butter

Citrus Marinated Lump Crab *Per 100 Pieces Wakame Seaweed Salad

\$MKT

Ice Sculpture Display Customizable **\$MKT**

CHARCUTERIE

Assorted Smoked and Cured Meats, Imported and Domestic Cheese, Olive Tapenade, Roasted Pepper Salad, Marinated Artichokes, Assorted Grilled and Pickled Vegetables, Hummus, Pimento Cheese, Assorted Crackers

\$18.00 Per Person

ARTISAN CHEESE

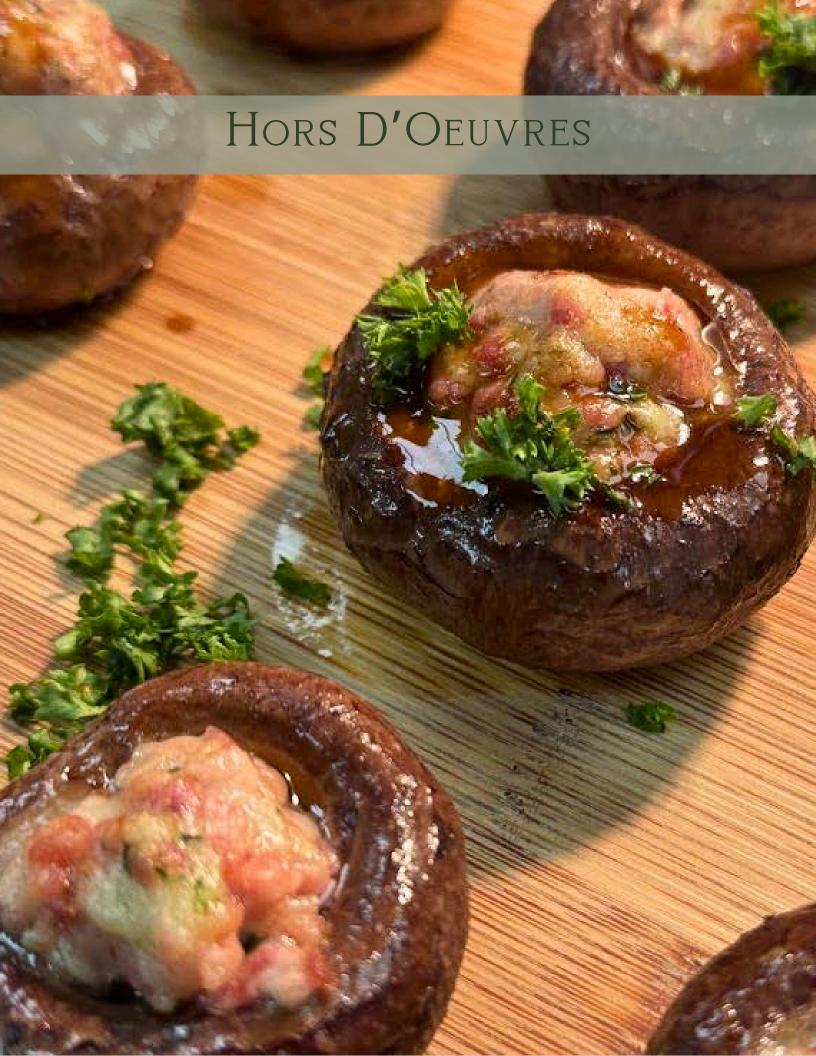
Buttermilk Bleu, Triple Cream Brie, Smoked Gouda, Aged Manchego, Herb Goat Cheese, Grapes, Cornichons, Berries, Fig Jam, Assorted Crackers

\$16.00 Per Person

Mediterranean Display

Traditional Hummus, Tabbouleh, Falafel Bites, Marinated Olives, Roasted Vegetables, Cucumber Tomato Salad, Dolmas, Grilled Pita, Tzatziki, Assorted Crackers \$14.00 Per Person







Hors D'Oeurves

Passed Hors D'Oeuvres

Selection(s) will be priced 1 piece per item, per guest, 25 piece minimum $C = Cold\ HD\ H = Hot\ HD$

SEA

Ahi Tuna Tartare (C) Sesame, Soy, Edamame

\$4.95

Mini Crab Cake (H)
Corn Relish, Remoulade
\$5.25

"Lobster Roll" Canape (C)
Brioche, Scallion, Lemon Aioli **\$MKT**

Seasonal Ceviche (C) Citrus, Avocado, Chili, Cilantro

\$4.25

She Crab Shooter (H) Sherry Foam, Chive

\$3.95

Coconut Crusted Shrimp (H)

Seasonal Fruit Coulis

\$4.25

Pickled Shrimp Toast (C) Roasted Fennel Aioli, Chive

\$4.25

Crab & Corn Hushpuppy (H)

Red Pepper Relish

\$3.95

Shrimp & Grit (H)
Grit Cake, Tasso Ham Tomato Cream,
Peppers, Onions

\$4.50





Hors D'Oeurves

Passed Hors D'Oeuvres

Selection(s) will be priced 1 piece per item, per guest, 25 piece minimum C = Cold HD H = Hot HD

LAND

Beef Carpaccio (C) Toasted Brioche, Citrus Vinaigrette, Arugula

\$4.25

Chicken Confit Empanada (H) Caramelized Onions, Manchego Cheese, Chimichurri

\$3.75

"One Bite" Baked Potato (H)

Bacon Jam, Sour Cream, Chive

\$3.50

Fried Chicken & Waffle Bite (H) Hot Honey

\$3.50

Pork Pot Sticker (H) Sweet Chili Dipping Sauce \$3.50

Lamb Lollipop (H) Chimichuri

\$5.50

Bacon Steak (H) Candied, Seasonal Chutney

34.95

Braised Beef Bruschetta (H) Arrabiata, Parmesan, Arugula Pesto \$4.25

Benne Crusted Chicken Bite (H) Sweet Chili Glaze, Scallion \$3.50

Seared Tenderloin Tip (H) Caramelized Shallot, Au Poivre

(%) \$4.25

Truffled Deviled Egg (C) Applewood Bacon, Micro Arugula **(%)** \$3.50

Seasonal Stone Fruit Prosciutto, Mozzarella, Balsamic

\$3.95

Bacon & Sweet Pea Arancini (H) Parmesan Reggiano, Lemon Aioli \$3.25

Stuffed Mushroom (H) Prosciutto, Fontina, Parmesan, Parsley

(%) \$3.75







Hors D'Oeurves

Passed Hors D'Oeuvres

Selection(s) will be priced 1 piece per item, per guest, 25 piece minimum $C = Cold \ HD \ H = Hot \ HD$

VEGETARIAN

Granny Smith Apple Bruschetta (C)

Buttermilk Bleu Cheese, Pecans, Honey

\$3.50

Goat Cheese Tart (H)
Spring Vegetable Ratatouille
\$3.75

Bleu Cheese Cauliflower Croquette (H) **Buffalo Aioli***
\$3.50 Melon & Feta (C)

Fresh Mint, Cold Pressed Olive Oil

\$\mathbb{A}\$ \$4.00

Fried Green Tomato (H)

Pimento Cheese,

Balsamic, Vidalia Onion

(**) \$3.95

Street Corn (C)
Cotija, Cilantro, Lime, Chili
(3) \$3.50

Ricotta & Pickled Peach Bruschetta (C)

Benne Seeds, Micro Basil

\$\infty\$ \$3.50

Portabella & Heirloom Tomato (C) Fresh Mozzarella, Basil, Crostini

\$3.75

Falafel Bite (H)

Toum, Harissa, Whipped Goat Cheese,
Tabouleh
\$3.95

Southern Tomato Pie (H)

Cheddar, Basil, Black Pepper

\$3.95







SPECIALTY STATIONS

SPECIALTY STATIONS

Each Station is Priced Per Person | 90 Minute Station Time | Minimum of 40 Guests Chef attended stations may be added at an additional fee

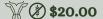
Pasta

Orecchiette & Penne Pasta Toasted Garlic, Shallot, Mixed Mushroom, Fennel Sausage, Heirloom Tomato (Seasonal), Spinach, Parmesan Cheese, House Made Marinara, Pesto Alfredo, Red Pepper Flakes

\$17.00

Lowcountry Boil Saute

Local Shrimp, Sweet Corn, Andouille Sausage, Red Bliss Potato, Charred Okra, Red Rice



Shrimp & Grit

Creamy Marsh Hen Mill Grits, Tasso Ham Tomato Gravy, Pepper, Onion, Scallion, Mini Cornbread Muffins

\$18.00

Tacos

Braised Chicken Tinga, Chili Rubbed Carne Asada Pickled Vegetable Slaw, Cilantro, Cumin & Citrus Crema, Pico De Gallo, Queso, House Made Guacamole, Assorted Salsas, Tortilla Chips, Soft Flour Tortillas

\$19.00

Risotto Station

Creamy White Wine Risotto, Parmesan Cheese & Pelugra Toppings: Wild Mushrooms, Mixed Herbs, Asparagus, Pork Belly, Roasted Peppers, Caramelized Onions, Sun-Dried Tomato

\$15.00

Prime Steak Martini

Filet Mignon, House-Whipped Potatoes, Crispy Onion Straws, Peppercorn Brandy Sauce



\$18.00







SPECIALTY STATIONS

ACTION STATIONS

Each Station is Priced Per Person | Includes 2 sides

Allen Brothers Beef Tenderloin

 $Thyme\ \mathcal{E}\ Garlic\ Rubbed, Horseradish\ Cream$

\$45.00

Slow Roasted Prime Rib

Horseradish Cream

\$40.00

Chef's Selection of Fish

Locally Caught, Lemon Scented Olive Oil

Heritage Ham

Bourbon Molasses Glaze

\$25

Fried Turkey

Cajun Butter

\$20

Pan Seared Chicken

Tomato, Mozzarella, Lemon Cream

\$17

SIDES

Select 2 Sides Per Carving Station | Additional Sides Are \$5 Per Person

- Sweet & Sour Collard Greens
- **Pancetta Roasted Brussels Sprouts**
- **Pepper Jack Creamed Corn**
- Whipped Yukon Gold Potatoes

Mac & Cheese

Spinach, Garlic, & Olive Oil

Local Vegetable Sauté

Roasted Asparagus

(**) Herb Roasted Gemstone Potatoes

Fried Okra

Roasted Root Vegetables

(2) Braised Mushrooms

Lobster Mac & Cheese (+\$8)

Parmesan Truffle Fries

Lobster Risotto (+\$10)

Creamed Spinach





Buffet Selections



BUFFET STATIONS

Each Station is Priced Per Person | Minimum 40 Guests

FABER STREET

\$80

Baby Greens

Mixed Greens, Goat Cheese, Dried Cranberries, White Balsamic

Skillet Seared Grouper

Tomato & Corn Cream, Shaved Green Onion

Braised Beef Short Rib

Herb Roasted Forrest Mushrooms, Red Wine Reduction, Herb Gremolata

Carved Honey Baked Ham

Apple Pecan Compote

Au Gratin Potatoes
Grilled Asparagus
Hawaiian Sweet Rolls
Choice of Dessert

LOWCOUNTRY BARBECUE

\$70

Slow Smoked Pulled Pork
Buttermilk Fried Bone-In Chicken
Low Country Shrimp Boil
Mac & Cheese
Sweet & Sour Collard Greens
Creamy Coleslaw
Cucumber Tomato Salad
Pickles
Trio of BBQ Sauces
Cornbread
Choice of Dessert



BUFFET STATIONS

Each Station is Priced Per Person | Minimum 40 Guests

ITALIAN

\$70

Traditional Caesar Salad

Romaine Hearts, Tear Drop Tomato, Parmesan Crisp

Local Skillet Seared Fish

Lemon, Olive, Tomato

Chicken Milanese

Arugula Salad

Ricotta Gnocchi

Braised Beef Arrabbiata

Grilled Seasonal Vegetables

Smashed Gemstone Potatoes

Truffle Aioli

House Baked Focaccia
Tiramisu

MIDDLE EASTERN

\$75

Kabobs

Chorizo & Pepper, Chicken & Mushrooms, Beef Tenderloin & Tomato, Chimichurri Topping

Stuffed Grape Leaves

Fried Brussels Sprouts

Sumac, Pine Nuts

Cucumber & Tomato Raita

Roasted Potato

Caramelized Onion, Garlic Aioli

Traditional Hummus

Za'atar Flatbread

Tabbouleh & Tzatziki

Assorted Baklava







STACEY'S PLATED DINNER

\$85 Per Person

FIRST COURSE

SELECT 1 | +\$3 DUO PLATE

Bouquet of Baby Greens
Crumbled Goat Cheese,
Candied Pecan, Shaved Golden Beet,
White Balsamic Vinaigrette

Honey Roasted Pear
Candied Pecan, Buttermilk Bleu Cheese,
Baby Arugula, White Balsamic Glaze

Caesar Salad Romaine Heart, Tear Drop Tomato, Parmesan Crisp

Was Traditional She Crab SoupFresh Crab, Sherry Foam, Spring Chive

Seasonal Soup

Heirloom Tomato Soup

Basil, Balsamic Reduction, Crouton

Entree Course

SELECT 2

- Allen Brothers Beef Tenderloin

 Carved, Bordelaise
 - **Shrimp & Grits

 Marsh Hen Mill Grits,

 Tasso Ham Tomato Cream, Peppers,

 Onions
 - Broiled Pork Chop
 Seasonal Chutney

- Allen Brothers New York Strip
 Carved, Bordelaise
 - Braised Beef Short Rib
 Orange Gremolata
 - Quinoa Stuffed Eggplant

 Vegetable Primavera

Local FishChef's Selection

- Skillet Seared Salmon
 Red Pepper Chow Chow
- Lemon Chicken

 Tomato, Mozzarella, Lemon Cream
 - **Chicken Milanese**Arugula Salad

ENHANCEMENTS

CHARGED BASED ON CONSUMPTION

- Creamy Gorgonzola
 \$11
- **Oscar Style**Jumbo Lump Crab, Asparagus, Hollandaise

 \$24
- Sautéed Mushrooms & Onions \$8
 - Jumbo Lump Crab Cake
 Cajun Remoulade
 \$22
- Black Truffle Butter
 \$14
 - Pan Seared Scallops
 Lemon Beurre Blanc
 \$24





STACEY'S PLATED DINNER

\$85 Per Person

SIDES

Select 2 | Additional Sides are \$5 Per Person

Sweet & Sour Collard Greens

Asparagus

Pepper Jack Creamed Corn

Sautéed Mushrooms

Mac & Cheese

Parmesan Truffle Fries

Lobster Mac & Cheese (+\$8)

Creamed Spinach

- Pancetta Roasted Brussels Sprouts
- Truffle Mushroom Risotto (+\$8)

House-Whipped Potatoes

W & Lobster Risotto (+\$10)

(%) Spinach, Garlic, & Olive Oil

Loaded Mashed Potatoes (\$+4)

DESSERT

SELECT 1

Toecadent Chocolate Cake

Southern Caramel Cake

Seasonal Pie

Seasonal Crème Brûlée

Chef's Selection Sorbet

Whiskey Bread Pudding

Seasonal Cobbler

Seasonal Cheesecake

Chocolate Pot de Crème

Chocolate Chip
Cookie Dough Cake

Dubai Chocolate Tart

Tiramisu Biscoff



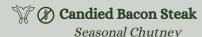
TOMMY'S PLATED DINNER

\$95 Per Person

FIRST COURSE

SELECT 1

(*) Shrimp Cocktail



Fried Green Tomatoes Seasonal Succotash

SECOND COURSE

SELECT 1 | DUO PLATE +\$3

(2) Bouquet of Baby Greens Crumbled Goat Cheese, Candied Pecan, Shaved Golden Beet, White Balsamic Vinaigrette

Caesar Salad

Romaine Heart, Tear Drop Tomato, Parmesan Crisp

Traditional She Crab Soup

Fresh Crab, Sherry Foam, Spring Chive

🏋 🏈 Halls Chop Salad

Romaine, Celery, Cucumber, Feta Cheese, Black Eyed Peas, Crumbled Bacon, Tomato, Green Peppercorn Dressing

Classic Wedge Salad

Iceberg, Bacon, Avocado, Tomato, Scallions, Buttermilk Bleu-Cheese Dressing Seasonal Soup

Entree Course

SELECT 2

Allen Brothers 80z Filet Mignon

Bordelaise

Allen Brothers 140z New York Strip Bordelaise

(**) Allen Brothers 160z Wet Aged Ribeye Bordelaise

> Quinoa Stuffed Eggplant Vegetable Primavera

Crab Cakes

Cajun Remoulade

Local Fish Chef's Selection

(*) Skillet Seared Salmon Red Pepper Chow Chow

Chicken Milanese Arugula Salad

Broiled Pork Chop

Seasonal Chutney

(2) Shrimp & Grits

Marsh Hen Mill Grits, Tasso Ham Tomato Cream, Peppers, Onions

Seared Ahi Tuna Soy Glaze





TOMMY'S PLATED DINNER

\$95 Per Person

ENHANCEMENTS

CHARGED BASED ON CONSUMPTION

- © Creamy Gorgonzola \$11
- Sautéed Mushrooms & Onions \$8
- **Black Truffle Butter** \$14

- **Solution Oscar Style**Jumbo Lump Crab, Asparagus, Hollandaise

 \$24
- Jumbo Lump Crab Cake
 Cajun Remoulade
 \$22
- Pan Seared Scallops

 Lemon Beurre Blanc

 \$24

SIDES

Select 2 | Additional Sides are \$5 Per Person

Sweet & Sour Collard Greens

Asparagus

Pepper Jack Creamed Corn

Sautéed Mushrooms

Mac & Cheese

Parmesan Truffle Fries

Lobster Mac & Cheese (+\$8)

Creamed Spinach

The Pancetta Roasted Brussels Sprouts

Truffle Mushroom Risotto (+\$8)

House-Whipped Potatoes

W (2) Lobster Risotto (+\$10)

(2) Spinach, Garlic, & Olive Oil

Loaded Mashed Potatoes (\$+4)

DESSERT

SELECT 1

- **Decadent Chocolate Cake**
- Southern Caramel Cake
- Seasonal Pie

- Seasonal Crème Brûlée
- Chef's Selection Sorbet
- Whiskey Bread Pudding

Seasonal Cobbler

- Seasonal Cheesecake
- Chocolate Pot de Crème

Dubai Chocolate Tart

Tiramisu Biscoff



BILLY'S PLATED DINNER

\$150 Per Person

FIRST COURSE

SELECT 1

Seafood Platter

Oysters on the Half Shell, Jumbo Shrimp, Chilled Tails

SECOND COURSE

SELECT 1 | DUO PLATE +\$3

Bouquet of Baby Greens

Crumbled Goat Cheese, Candied Pecan, Shaved Golden Beet, White Balsamic Vinaigrette

Halls Chop Salad

Romaine, Celery, Cucumber, Feta Cheese, Black Eyed Peas, Crumbled Bacon, Tomato, Green Peppercorn Dressing

Caesar Salad

Romaine Heart, Tear Drop Tomato, Parmesan Crisp

(%) Classic Wedge Salad

Iceberg, Bacon, Avocado, Tomato, Scallions, Buttermilk Bleu-Cheese Dressing

WO

(*) Traditional She Crab Soup

Fresh Crab, Sherry Foam, Spring Chive

Seasonal Soup

Entree Course

SELECT 2 | ALLEN BROTHERS BEEF, USDA PRIME | SERVED FRENCH CUT

12oz Filet Mignon

Lamb Chop

200z Dry Aged Kansas City Bone-In Strip 120z America Mishima Wagyu Flat Iron

16oz Wet Aged Ribeye

Veal Chop

34oz Dry Aged Bone-In Tomahawk

Pan Seared Day Boat Scallops

ENHANCEMENTS

INCLUDED

Sautéed Mushrooms & Onions

Bordelaise

Truffle Butter





BILLY'S PLATED DINNER

ENHANCEMENTS

\$150 Per Person

CHARGED BASED ON CONSUMPTION

Creamy Gorgonzola
\$11

W Oscar StyleJumbo Lump Crab, Asparagus, Hollandaise **\$24**

Jumbo Lump Crab Cake
Cajun Remoulade
\$22

Pan Seared Scallops

Lemon Beurre Blanc

\$24

SIDES

SELECT 2 | ADDITIONAL SIDES ARE \$5 PER PERSON

- Sweet & Sour Collard Greens
- **Pepper Jack Creamed Corn**

Mac & Cheese

Lobster Mac & Cheese (+\$8)

- Pancetta Roasted Brussels Sprouts
 - House-Whipped Potatoes
 - (2) Spinach, Garlic, & Olive Oil

Asparagus

- Sautéed Mushrooms
- Parmesan Truffle Fries

Creamed Spinach

- Truffle Mushroom Risotto (+\$8)
- W & Lobster Risotto (+\$10)
- Loaded Mashed Potatoes (\$+4)

DESSERT

SELECT 1

Decadent Chocolate Cake

Southern Caramel Cake

Seasonal Pie

- Seasonal Crème Brûlée
- Chef's Selection Sorbet
- Whiskey Bread Pudding

Seasonal Cobbler

Seasonal Cheesecake

Chocolate Pot de Crème

Cookie Dough Cake

Dubai Chocolate Tart

Tiramisu Biscoff



Late Night Bites



LATE NIGHT BITES

LATE NIGHT BITES

SLIDERS

\$4.95 PER SLIDER

Beef

Applewood Smoked Bacon, Cheddar, Tomato Jam

Pulled Pork

Creamy Coleslaw, Smokey BBQ Sauce

Southern Fried Chicken

Alabama White Sauce, Dill Pickle

Ahi Tuna

Roasted Fennel Aioli, Olive Tapenade

Grilled Portobello Mushroom

Herb Goat Cheese, Red Pepper Relish

FLATBREADS

\$12 PER 8" FLATBREAD

Smoked Gouda Mornay

Crispy Prosciutto, Spring Pea, Basil

Basil Pesto

Lemon Confit Chicken,
Pickled Red Pepper & Onion, Mozzarella

Boursin Goat Cheese

Grilled Seasonal Vegetables, Balsamic Reduction, Watercress

Fig Jam

Roasted Pears, Gorgonzola, Arugula

Tomato Coulis

Herb Roasted Mushroom, Caramelized Onion, Manchego Cheese

BAR BITES

PRICED PER PERSON MINIMUM ORDER 50

Tator 'Totchos'

Bacon Crumble, Green Onion, Sriracha Aioli \$3.25 Per Person

House Made Pretzels

Beer Cheese \$3.25

House Made Potato Chips

Crumbled Bleu Cheese, Green Onion, Sriracha Aioli

\$3.25 Per Person

Country Ham Biscuits

Red Pepper Relish

\$3.25 Per Person

Pomme Frites

Types: Side Winder Fries, Zucchini Fries, Parmesan Truffle Fries, Sweet Potato Waffle Fries

Toppings:
Pickled Jalapenos, Bacon, Sour Cream,
Queso Cheese, Assorted Sauces
\$14.00 Per Person

Mini Chicago Dogs \$3.25 Per Piece

Mini Corn Dogs \$2.75 Per Piece

Assorted Gourmet Nuts \$2.25 Per Person

Hush Puppies

Honey Cayenne \$2.25 Per Person





BAR PACKAGES



BAR PACKAGES

BEER & WINE SIL PER GUEST, PER HOUR - 2 HOUR MINIMUM

BEER - Bud Light, Budweiser, Michelob Ultra, Local Pilsner, Local IPA

WINE - Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet

Classic

\$13 PER GUEST. PER HOUR - 2 HOUR MINIMUM

Spirit - Fris Vodka, Gordon's Gin, Cruzan Rum, Benchmark Bourbon, Corazon Tequila

- Bud Light, Budweiser, Michelob Ultra, Local Pilsner, Local IPA

WINE - Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet

SPECIALTY

\$15 PER GUEST, PER HOUR - 2 HOUR MINIMUM

Titos Vodka, Beefeater Gin, Bacardi Rum, Jim Beam Bourbon, Lunazul Tequila SPIRIT

BEER - Bud Light, Budweiser, Michelob Ultra, Local Pilsner, Local IPA

WINE Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet

Premium

\$17 PER GUEST, PER HOUR - 2 HOUR MINIMUM

SPIRIT - Grey Goose Vodka, Tanqueray Gin, Mt. Gay Rum, Maker's Mark Bourbon, Espolon Tequila

BEER - Bud Light, Budweiser, Michelob Ultra, Local Pilsner, Local IPA

WINE - Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet, Sparkling

PLATINUM

\$20 PER GUEST, PER HOUR - 2 HOUR MINIMUM

Spirit Belvedere Vodka, Hendricks Gin, Mt. Gay Rum, Woodford Bourbon, Don Julio Tequila

BEER Bud Light, Budweiser, Michelob Ultra, Local Pilsner, Local IPA

Wine Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet, Sparkling



ALL FULL BAR PACKAGES INCLUDE

Sodas

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda

Mixers

Sour Mix, Lime Juice, Triple Sec, Dry Vermouth, Sweet Vermouth, Bitters, Olive Juice, Grenadine

Juices

Pineapple Juice, Cranberry Juice, Grapefruit Juice

Fruit & Garnish

Lemons, Limes, Oranges, Olives, Cherries

OTHER BAR SERVICES

Mimosa & Bloody Mary Bar

\$12.00 Per Guest, Per Hour - 2 Hour Minimum (Brunch Only)

Champagne Toast

\$4.00 Per Guest

Table Side Wine Service

\$4.00 Per Guest

Coffee Bar

\$5.00 Per Guest

Non-Alcoholic

\$9.00 Per Guest - Available for Guests 21 & Under

Mocktail Bar

\$12 Per Guest

Specialty Cocktail List

Let us create a special cocktail list based on your preferences for your event! Price varies.



BAR POLICIES

STAFFING

We require one bartender per 50 guests. We require a \$150++ bartender fee per bar for three hours and \$40++ per each additional hour. Final Staffing decisions made at the discretion of the sales manager.

BAR LOCATIONS

All packages include the inventory and supplies for one bar location per every 100 guests. Any additional bar locations are \$150++ each. We require at least (1) additional bar be set up with guest counts over 150 guests.

WINE SERVICE

Wine service to the tables during dinner can be added for an additional cost, and requires additional staff. Consult your sales associate for pricing based on your guest count, wine choice, and bar package.

Non-Drinkers

We offer a mocktail bar option upon request. Pricing for juices and sodas for underaged guests is \$9.00 per guest.

