



# VIRGINIA'S

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## ON KING



412 KING STREET, CHARLESTON, SC

VIRGINIA'S  
ON KING  


**TABLE OF CONTENTS**

PAGE 3 BREAKFAST

PAGES 4-5 LUNCH

PAGES 6-7 DINNER

PAGE 8 THE KIDS TABLE

PAGE 9 BEVERAGE SELECTIONS

PAGE 10 ACCOMMODATIONS

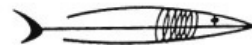
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**COAST**  
Charleston's freshest seafood.



**VICTOR'S**  
SEAFOOD & STEAK

*Vincent Chiros*  
RISTORANTE

OFF-PREMISE CATERING AVAILABLE THROUGH OUR SISTER COMPANY

**GOOD FOOD**  
CATERING



# BREAKFAST BUFFET

## BUFFET OPTION 1

BISCUITS WITH BUTTER & FRUIT PRESERVES

FRESH SEASONAL FRUIT

SCRAMBLED EGGS\*

HOME FRIES

CHEESE GRITS

SAUSAGE

REGULAR & DECAF COFFEE

JUICE

**\$25 per person**

## BUFFET OPTION 2

SAUSAGE BISCUITS

HOME FRIES

FRESH FRUIT

REGULAR & DECAF COFFEE

JUICE

**\$18 per person**

## BUFFET ENHANCEMENTS

SAUSAGE OR BACON **\$6 PER PERSON**

CHEESE GRITS **\$5 PER PERSON**

HOME FRIES **\$5 PER PERSON**

FRUIT **\$5 PER PERSON**

BISCUITS AND GRAVY **\$8 PER PERSON**

SHRIMP AND GRITS **\$14 PER PERSON**

## CARAFES OF MIMOSAS

CHOICE OF : ORANGE, CRANBERRY, PINEAPPLE, GRAPEFRUIT

**\$24 each**

## VOK BLOODY MARY

TITO'S VODKA, CHARLESTON BLOODY MARY MIX

**\$12 each**

*\*These items are cooked to order. Consuming raw or undercooked meats may increase your risk of food-borne illness, especially if you have certain medical conditions.*

*A 22% service charge and applicable state & local taxes apply.*

page 3



## LUNCH BUFFET

BEGINNING AT 11AM

### BUFFET OPTION 1

VIRGINIA'S HOUSE SALAD WITH CUCUMBERS, TOMATOES, CHEDDAR CHEESE, CROUTONS, PINEAPPLE BALSAMIC

DEVEILED EGGS

PIMENTO CHEESE SANDWICHES

PECAN CHICKEN SALAD SANDWICHES

GREEN BEANS

VIRGINIA'S MACARONI & CHEESE

SKILLET CORNBREAD WITH BUTTER

BANANA PUDDING **OR** KEY LIME PIE

ICED TEA

**\$30 per person**

### BUFFET OPTION 2

VIRGINIA'S HOUSE SALAD WITH CUCUMBERS, TOMATOES, CHEDDAR CHEESE, CROUTONS, PINEAPPLE BALSAMIC

PIMENTO CHEESE WITH RITZ CRACKERS & CUCUMBERS

VIRGINIA'S FRIED CHICKEN

SHRIMP & GRITS

VIRGINIA'S MACARONI & CHEESE

COLLARD GREENS

SKILLET CORNBREAD WITH BUTTER

BANANA PUDDING **OR** KEY LIME PIE

ICED TEA

**\$35 per person**

**ADDITIONAL SIDES CAN BE ADDED FOR \$5 PER PERSON**

*\*These items are cooked to order. Consuming raw or undercooked meats may increase your risk of food-borne illness, especially if you have certain medical conditions.  
A 22% service charge and applicable state & local taxes apply.*

# SEATED LUNCH

For groups with 20 or less, guests can have a choice of two pre-selected entrees, with the guests choosing that day.

For groups over 20, guests can choose from 2 pre-selected entrees in advance and client provided escort cards clearly indicating entrée selection are required.

## SEATED OPTION 1

### 1ST COURSE CHOICE OF ONE:

VIRGINIA'S HOUSE SALAD WITH CUCUMBERS, TOMATOES, CHEDDAR CHEESE, CROUTONS, PINEAPPLE BALSAMIC  
CUP OF SHE CRAB SOUP  
CUP OF SOUP OF THE DAY

### 2ND COURSE CHOICE OF TWO:

VIRGINIA'S FRIED CHICKEN WITH MASHED POTATOES & BROWN GRAVY, COLLARD GREENS  
COUNTRY FRIED STEAK\* WITH ONION GRAVY, MASHED POTATOES, COLLARD GREENS  
SHRIMP & GRITS

### 3RD COURSE CHOICE OF ONE:

KEY LIME PIE  
BANANA PUDDING  
PECAN PIE

**\$40 per person**

## SEATED OPTION 2

### APPETIZERS FOR THE TABLE TO SHARE

FRIED PICKLED OKRA WITH FRESH HERB RANCH  
DEVILED EGGS  
VIRGINIA'S PIMENTO CHEESE WITH RITZ CRACKERS & CUCUMBERS

### 2ND COURSE CHOICE OF TWO:

VIRGINIA'S HOUSE SALAD WITH GRILLED CHICKEN THIGH, CUCUMBERS, TOMATOES,  
CHEDDAR CHEESE, CROUTONS, PINEAPPLE BALSAMIC  
FRIED CHICKEN SANDWICH ON A POTATO BUN, WITH BACON & PIMENTO CHEESE, FRIES  
CRISY COD BLT WITH FRIES

### 3RD COURSE CHOICE OF ONE:

KEY LIME PIE  
BANANA PUDDING  
PECAN PIE

**\$35 per person**



*\*These items are cooked to order. Consuming raw or undercooked meats may increase your risk of food-borne illness, especially if you have certain medical conditions. A 22% service charge and applicable state & local taxes apply.*



## DINNER BUFFET

BEGINNING AT 3PM

### BUFFET OPTION 1

VIRGINIA'S HOUSE SALAD WITH CUCUMBERS, TOMATOES, CHEDDAR CHEESE, CROUTONS, RANCH & PINEAPPLE BALSAMIC

DEVILED EGGS

VIRGINIA'S FRIED CHICKEN

COUNTRY FRIED STEAK\* WITH ONION GRAVY

SHRIMP & GRITS

VIRGINIA'S MACARONI & CHEESE

COLLARD GREENS

SKILLET CORNBREAD WITH BUTTER

**\$45 per person**

### BUFFET OPTION 2

VIRGINIA'S HOUSE SALAD WITH CUCUMBERS, TOMATOES, CHEDDAR CHEESE, CROUTONS, RANCH & PINEAPPLE BALSAMIC

PIMENTO CHEESE WITH RITZ CRACKERS & CUCUMBERS

GRILLED PORK CHOPS\*

VIRGINIA'S FRIED CHICKEN

FRIED GREEN TOMATOES WITH BUTTERMILK DRESSING

MASHED POTATOES & GRAVY

**\$50 per person**

### DESSERT OPTION

KEY LIME PIE

PECAN PIE

PEACH COBBLER

**\$8 per person**

**ADDITIONAL SIDES CAN BE ADDED FOR \$5 PER PERSON**

*\*These items are cooked to order. Consuming raw or undercooked meats may increase your risk of food-borne illness, especially if you have certain medical conditions.  
A 22% service charge and applicable state & local taxes apply.*

# SEATED DINNER

For groups with 20 or less, guests can have a choice of two pre-selected entrees, with the guests choosing that day.

For groups over 20, guests can choose from 2 pre-selected entrees in advance and client provided escort cards clearly indicating entrée selection are required.

## SEATED OPTION 1

### 1ST COURSE CHOICE OF ONE:

VIRGINIA'S HOUSE SALAD WITH CUCUMBERS, TOMATOES, CHEDDAR CHEESE, CROUTONS, PINEAPPLE BALSAMIC  
CUP OF SHE CRAB SOUP  
CUP OF SOUP OF THE DAY

### 2ND COURSE CHOICE OF TWO:

VIRGINIA'S FRIED CHICKEN  
COUNTRY FRIED STEAK\* WITH ONION GRAVY  
MEATLOAF WITH BROWN GRAVY  
SHRIMP & GRITS  
(DOES NOT INCLUDE SIDES)

### 3RD COURSE CHOICE OF ONE:

PEACH COBBLER  
BANANA PUDDING  
PECAN PIE

**\$45 per person**



## SEATED OPTION 2

### APPETIZERS FOR THE TABLE TO SHARE

FRIED PICKLED OKRA WITH FRESH HERB RANCH  
DEVILED EGGS  
VIRGINIA'S PIMENTO CHEESE WITH RITZ CRACKERS & CUCUMBERS

### 2ND COURSE CHOICE OF TWO:

TABASCO MAPLE SALMON\*  
GRILLED PORK CHOP\*  
VIRGINIA'S FRIED CHICKEN

### 3RD COURSE CHOICE OF ONE:

PEACH COBBLER  
BANANA PUDDING  
PECAN PIE

**\$50 per person**

### OPTION 1 & 2 INCLUDE A CHOICE OF TWO SIDES

GREEN BEANS, VIRGINIA'S BAKED MACARONI & CHEESE, COLLARD GREENS, MASHED POTATOES & GRAVY,  
CHEESE GRITS, RED RICE, SEASONAL VEGGIES

### ADDITIONAL SIDES CAN BE ADDED FOR \$5 PER PERSON

*\*These items are cooked to order. Consuming raw or undercooked meats may increase your risk of food-borne illness, especially if you have certain medical conditions.  
A 22% service charge and applicable state & local taxes apply.*



*Includes a choice of fries, fresh fruit or green beans*

VIRGINIA'S BAKED MAC & CHEESE

FRIED DRUMSTICK

GRILLED CHEESE SANDWICH

PB&J

PIMENTO CHEESE SANDWICH

FRIED SHRIMP

**\$8 each**

# BEVERAGE SELECTIONS

PLEASE NOTE THERE IS A \$50 REMOTE BAR SET-UP FEE FOR BEER AND WINE BARS AND  
A \$100 REMOTE BAR SET-UP FEE FOR LIQUOR, BEER AND WINE BARS.

WE RECOMMEND A REMOTE BAR FOR 20+ GUESTS.

A \$20 CORKAGE FEE, PER BOTTLE, WILL APPLY TO ANY OUTSIDE WINE BROUGHT IN TO THE RESTAURANT.

ALL BEVERAGES ARE EITHER BILLED ON CONSUMPTION AND ADDED TO THE FINAL BILL OR ARE BILLED TO EACH GUEST.

PLEASE SELECT TWO RED WINES, TWO WHITE WINE AND UP TO FOUR BEERS TO BE OFFERED ON A REMOTE BAR.

PLEASE LET US KNOW IF YOU WOULD LIKE TO INCLUDE LIQUOR ON THE BAR AND OR A PRE-BATCHED SPECIALTY COCKTAIL.

## BEER

BUD LIGHT	5
MICHELOB ULTRA	5
HEINEKEN	8
COMMONHOUSE HEFEWEIZEN	8
WICKED WEED PERNICIOUS IPA	8
SEASONAL LAGER	8
HI WIRE BED OF NAILS	8
ALLAGASH WHITE	8

## LIQUOR

TITO'S VODKA	10
JIM BEAM BOURBON	12
JACK DANIELS WHISKEY	10
LUNAZUL TEQUILA	12
HATRICK GIN	10
FIREFLY BLACKBERRY MOONSHINE	10
MALIBU COCONUT RUM	10
CAPTAIN MORGAN	10

## WINE

RUFFINO   PINOT GRIGIO, IT	34
THE CROSSINGS   SAUVIGNON BLANC, NZ	34
RODNEY STRONG   CHARDONNAY, CA	38
MAISON SALEYA   ROSE	46
TERRAZAS ALTOS DEL PLATA   MALBEC, AR	34
CANNONBALL   CABERNET SAUVIGNON, CA	38
ROBERT MONDAVI   PINOT NOIR, CA	44
BOUVET BY TATtingER   SPARKLING ROSE	40
RUFFINO   PROSECCO	38

## SPECIALTY COCKTAILS

BERRY BOURBON LEMONADE- JIM BEAM BOURBON, FIREFLY BLACKBERRY MOONSHINE, LEMONADE

KING STREET SANGRIA- CAPTAIN MORGAN, MALBEC, ORANGE JUICE, PINEAPPLE JUICE

FRONT PORCH PUNCH- BLACKBERRY MOONSHINE, RUM, PINEAPPLE JUICE, TOPPED WITH SPRITE

*Based on availability and subject to change.*

**12**

## ADDITIONAL OPTIONS

REGULAR COFFEE, DECAF COFFEE, SWEET TEA, UNSWEET TEA AND LEMONADE

**3.5**

# PRIVATE PARTY ACCOMODATIONS

## **CAPACITY**

SIT-DOWN DINNER UPSTAIRS- 40 PERSON CAPACITY / COCKTAIL PARTY UPSTAIRS- 44 PERSON CAPACITY

## **MIMIMUMS AND ROOM FEE**

MONDAY-WEDNESDAY, 8AM-3PM HAS A \$750 FOOD AND BEVERAGE MINIMUM AND \$250 ROOM RENTAL FEE.

MONDAY-WEDNESDAY, AFTER 3PM, HAS A \$1,500 FOOD AND BEVERAGE MINIMUM AND IS CONSIDERED A FULL BUY-OUT WITH A \$500 ROOM RENTAL FEE.

THURSDAY, ALL DAY, AND FRIDAY, PRIOR TO 5PM HAS A \$750 FOOD AND BEVERAGE MINIMUM AND A \$250 ROOM RENTAL FEE.

FRIDAY AFTER 5PM & ALL DAY SATURDAY & SUNDAY HAS A \$1500 FOOD & BEVERAGE MINIMUM AND A \$500 ROOM RENTAL FEE.

FOR EVENTS ENDING AFTER 8PM, A \$150 EXTENDED ROOM FEE APPLIES.

IF THE FOOD & BEVERAGE MINIMUM IS NOT MET, AN UNMET MINIMUM WILL BE APPLIED TO THE FINAL BILL. FOOD & BEVERAGE MINIMUMS INCLUDE SERVICE CHARGE & TAXES.

## **MENU & BEVERAGE SELECTIONS**

MENU SELECTIONS AND BEVERAGE SELECTIONS SHOULD BE MADE NO LATER THAN ONE MONTH PRIOR TO THE EVENT. PLEASE ADDRESS ANY DIETARY CONCERNS/RESTRICTIONS OF YOUR GUESTS WITH THE COORDINATOR PRIOR TO THE EVENT. ENTRÉE COUNTS FOR GROUPS OVER 20 GUESTS, WILL BE DUE 5 BUSINESS DAYS PRIOR TO THE EVENT. A FEE OF \$50 WILL BE CHARGED FOR ALL EVENTS REQUESTING A BAR SET UP WITH BEER OR WINE AND \$100 FOR ALL EVENTS REQUESTING A BAR SETUP WITH BEER, WINE AND LIQUOR. WE RECOMMEND A BAR SET UP FOR GROUPS OF 20 OR MORE. THE BEER AND WINE BAR WILL CONSIST OF A RED WINE, WHITE WINE & UP TO 4 BEERS. IF YOU CHOOSE TO PROVIDE YOUR OWN DESSERT A FEE OF \$2.50 PER PERSON WILL APPLY. DUE TO HEALTH AND SAFETY REGULATIONS, WE DO NOT ALLOW ANY FOOD THAT HAS BEEN ON DISPLAY TO BE TAKEN OFF PROPERTY.

## **RESERVING THE DATE**

A SIGNED BOOKING AGREEMENT & CREDIT CARD AUTHORIZATION FORM ARE REQUIRED TO RESERVE THE DATE. IF THE AGREEMENT & CREDIT CARD FORM ARE NOT RECEIVED BY THE DEADLINE FOR RETURN, THE AGREEMENT & ANY ASSOCIATED HOLDS WILL BE NULL & VOID.

## **GUEST COUNT GUARANTEE / PAYMENT**

A GUARANTEED NUMBER OF GUESTS IS REQUIRED 10 BUSINESS DAYS PRIOR TO THE EVENT. IF NO CHANGES ARE MADE BY THIS DATE, THE ESTIMATED NUMBER OF GUESTS LISTED ON THE CONTRACT WILL BE CONSIDERED THE FINAL NUMBER OF GUESTS EXPECTED TO ATTEND, FOOD WILL BE PREPARED ACCORDINGLY & CHARGED THE PER PERSON PRICE AGREED UPON. THE CREDIT CARD ON FILE WILL BE CHARGED UNLESS OTHER ARRANGEMENTS HAVE BEEN MADE WITH THE PRIVATE DINING DIRECTOR. A 22% SERVICE CHARGE, & APPLICABLE STATE & LOCAL TAXES, WILL BE ADDED TO YOUR BILL AT THE END OF YOUR EVENT. ALL CREDIT CARD PAYMENTS WILL BE SUBJECT A 3% SURCHARGE FEE AND DOES NOT APPLY TO PAYMENTS MADE WITH CASH, CHECK, OR DEBIT CARD.

## **CANCELLATION POLICY**

IN THE EVENT THAT YOU NEED TO CANCEL, A \$250 FEE WILL BE APPLIED IF THE EVENT IS CANCELED WITHIN 11-90 DAYS OF YOUR RESERVATION. IF THE EVENT IS CANCELLED WITHIN 10 DAYS OF THE EVENT DATE, THE CLIENT IS RESPONSIBLE FOR THE FULL AMOUNT DUE INCLUDING, BUT NOT LIMITED TO, ROOM RENTAL, FOOD AND BEVERAGE MINIMUM, SERVICE CHARGE AND ANY APPLICABLE TAXES.

## **PARKING**

VIRGINIA'S ON KING DOES NOT HAVE COMPLIMENTARY PARKING. THE CAMDEN GARAGE, LOCATED OFF OF JOHN STREET, IS THE CLOSEST PARKING. PUBLIC PARKING SPACES ARE ALSO AVAILABLE AT METERS ON THE SURROUNDING STREETS.

## **ROOM SET-UP / DECORATION / RESTRICTIONS**

THE SPACE IS AVAILABLE ONE HOUR PRIOR TO YOUR EVENT FOR SETUP. TABLE ARRANGEMENTS NEED TO BE COORDINATED WITH THE SALES MANAGER AND WILL BE BASED ON THE NUMBER OF GUESTS IN ATTENDANCE. GUEST TABLETOPS CAN ADD WHITE TABLE LINENS FOR A \$50 FLAT FEE. WE WILL GLADLY RECOMMEND FLORISTS TO ASSIST WITH YOUR DECORATING NEEDS. THE SALES MANAGER CAN ASSIST YOU WITH RENTALS FOR YOUR EVENT. THERE WILL BE A 10% SET UP FEE FOR ALL RENTALS THAT WE ASSIST WITH OR A FLAT SET UP FEE WILL APPLY FOR RENTALS YOU OBTAIN, BASED ON THE SCOPE OF ITEMS RENTED. THE USE OF CANDLES IS ALLOWED, HOWEVER, ALL CANDLES MUST BE CONTAINED IN GLASS. PLEASE DO NOT TAPE, STAPLE OR TACK ANYTHING TO THE WALLS. THE USE OF CONFETTI IS NOT PERMITTED. VIRGINIA'S IS UNABLE TO ALLOW LIVE MUSIC OR A DJ IN THE SPACE. VIRGINIA'S IS A NON-SMOKING FACILITY. THE UPSTAIRS DOES NOT HAVE AN ELEVATOR DUE TO THE AGE OF THE BUILDING.

## **CONDUCT OF EVENT / EXCESSIVE CLEAN-UP**

CLIENT AGREES TO CONDUCT THE EVENT IN AN ORDERLY MANNER IN FULL COMPLIANCE WITH APPLICABLE LAWS, REGULATIONS AND GUIDELINES. IF EXCESSIVE CLEAN-UP IS REQUIRED, A MINIMUM OF \$250 CLEAN UP FEE WILL APPLY.