



Vincent Chicco's

RISTORANTE

39 JOHN STREET, UNIT G
CHARLESTON, SC

VICTOR'S
SEAFOOD & STEAK





R I S T O R A N T E

VICTOR'S
SEAFOOD & STEAK

TABLE OF CONTENTS
PAGE 3 HORS D'OEUVRES
PAGES 4-5 FAMILY STYLE DINNER
PAGES 6 BUFFET DINNER
PAGE 7-8 SEATED DINNER
PAGE 9 BEVERAGE SELECTIONS
PAGE 10 ACCOMMODATIONS

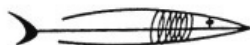
PHONE 843 . 725 . 5959

PRIVATEDINING@HOLYCITYHOSPITALITY.COM

ADDITIONAL PRIVATE DINING SPACES AVAILABLE AT



COAST
Charleston's freshest seafood.



VIRGINIA'S
ON KING

OFF-PREMISE CATERING AVAILABLE THROUGH OUR SISTER COMPANY

GOOD FOOD
CATERING



HORS D'OEUVRES

PASSED

ROASTED GARLIC HUMMUS SERVED ON A CUCUMBER CHIP	\$3 EACH
PETITE BRUSCHETTA WITH WHIPPED ROSEMARY GOAT CHEESE, HEIRLOOM TOMATOES, BASIL	\$3 EACH
PROSCIUTTO WRAPPED HOUSE MOZZARELLA WITH AGED BALSAMIC AND MICRO BASIL	\$4 EACH
HOUSE MADE MEATBALLS WITH VEAL	\$4 EACH
CRUDITÉ WITH HOUSE DRESSING	\$3 EACH
HERB ROASTED BEEF TENDERLOIN* SERVED ON A CROSTINI WITH HORSERADISH AIOLI	\$4 EACH
SEARED TUNA* ON A CUCUMBER CHIP WITH SPICY SOY AIOLI	\$5 EACH
BACON WRAPPED SHRIMP	\$5 EACH

HORS D'OEUVRE STATIONS

SALUMI, ARTISANAL CHEESES AND CRUDITES

CHEF'S SELECTION OF ARTISANAL MEATS AND CHEESE, PAIRED WITH TRADITIONAL ACCOMPANIMENTS

\$18 per person

SALUMI AND ARTISANAL CHEESE

CHEF'S SELECTION OF ARTISANAL MEATS AND CHEESE, PAIRED WITH TRADITIONAL ACCOMPANIMENTS

\$15 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.*



FAMILY STYLE

OPTION 1

1ST COURSE:

SELECT TWO

HOUSE SALAD
BRUSCHETTA BITES
CAESAR SALAD

2ND COURSE:

SELECT TWO

SICILIAN SUNDAY GRAVY
CHICKEN PICATTA
CHICKEN PARMESAN
SPAGHETTI & MEATBALLS
PASTA ALLA NORMA

DESSERT:

SELECT ONE

TIRAMISU
NY CHEESECAKE WITH SEASONAL COMPOTE
CHOCOLATE CAKE WITH CARAMEL SAUCE

FAMILY STYLE SIDES:

SELECT TWO

SAUTÉED SPINACH
HARICOT VERTS SALAD WITH TOMATOES
ROASTED BRUSSELS SPROUTS
GARLIC WHIPPED POTATOES

\$50 per person

OPTION 2

1ST COURSE:

SELECT TWO

HOUSE SALAD
BRUSCHETTA BITES
CHEESE & SALUMI BOARD
CAESAR SALAD
CAPRESE SALAD

2ND COURSE:

SELECT THREE

BOLOGNESE
CHICKEN PARMESAN
CHICKEN PICATTA
SHRIMP CARBONARA
CAST IRON SEARED SALMON*
PASTA ALLA NORMA

DESSERT:

SELECT ONE

TIRAMISU
NY CHEESECAKE WITH SEASONAL COMPOTE
CHOCOLATE CAKE WITH CARAMEL SAUCE

FAMILY STYLE SIDES:

SELECT TWO

SAUTÉED SPINACH
HARICOT VERTS SALAD WITH TOMATOES
ROASTED BRUSSELS SPROUTS
GARLIC WHIPPED POTATOES
ROASTED POTATOES
MAC & CHEESE

\$60 per person

ADDITIONAL SIDES CAN BE ADDED FOR \$5 PER PERSON

ADDITIONAL ENTREES CAN BE ADDED FOR \$10 PER PERSON



FAMILY STYLE

OPTION 3

1ST COURSE:

SELECT TWO

HOUSE SALAD
BRUSCHETTA BITES
CHEESE & SALUMI BOARD
CAESAR SALAD
CAPRESE SALAD

2ND COURSE:

SELECT THREE

BOLOGNESE
CHICKEN PARMESAN
CHICKEN PICATTA
SHRIMP CARBONARA
CRAB STUFFED SALMON*
PASTA ALLA NORMA
ROASTED CHICKEN
ROASTED PORK LOIN*
OVEN ROASTED BEEF TENDERLOIN*

DESSERT:

SELECT ONE

TIRAMISU
NY CHEESECAKE WITH SEASONAL COMPOTE
CHOCOLATE CAKE WITH CARAMEL SAUCE

FAMILY STYLE SIDES:

SELECT TWO

SAUTÉED SPINACH
HARICOT VERTS SALAD WITH TOMATOES
ROASTED BRUSSELS SPROUTS
GARLIC WHIPPED POTATOES
ROASTED POTATOES
MAC & CHEESE

\$70 per person

ADDITIONAL SIDES CAN BE ADDED FOR \$5 PER PERSON

ADDITIONAL ENTREES CAN BE ADDED FOR \$10 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

SELECT ONE:

HOUSE SALAD

CAESAR SALAD

CAPRESE SALAD

SELECT THREE:

CHICKEN PARMESAN

CHICKEN PICATTA

SICILIAN SUNDAY GRAVY

ROASTED PORK LOIN*

HERB ROASTED BEEF COULOTTE*

SHRIMP ALLA VODKA

CHEF'S HOUSE PASTA

SELECT TWO:

SAUTÉED SPINACH

HARICOT VERTS WITH TOMATOES

ROASTED BRUSSELS SPROUTS

GARLIC WHIPPED POTATOES

MAC & CHEESE

ASPARAGUS

\$55 per person

ADD A DESSERT OPTION FOR \$9 PER PERSON

ADDITIONAL SIDES CAN BE ADDED FOR \$5 PER PERSON

ADDITIONAL ENTREES CAN BE ADDED FOR \$10 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

EVENTS WITH 20 GUESTS OR LESS, ARE ABLE TO HAVE A SET 1ST COURSE, CHOICE OF 2 ENTREES, AND A SET 3RD COURSE.
GROUPS OF OVER 20 GUESTS, WILL NEED A SET ITEM FOR EACH COURSE.

SEATED OPTION 1

1ST COURSE:

HOUSE SALAD

2ND COURSE:

SELECT ONE

SICILIAN SUNDAY GRAVY

CHICKEN PICATTA

CHICKEN PARMESAN

PASTA ALLA NORMA

DESSERT:

NY CHEESECAKE WITH SEASONAL COMPOTE

\$50 per person

SEATED OPTION 2

1ST COURSE:

SELECT ONE

HOUSE SALAD

CAPRESE SALAD

CAESAR SALAD

2ND COURSE:

SELECT ONE

6OZ PETITE FILET*

CAST IRON FRESH CATCH

SEARED SALMON*

SPAGHETTI & MEATBALLS

DESSERT:

TIRAMISU

FAMILY STYLE SIDES:

SELECT THREE

SAUTÉED SPINACH

HARICOT VERTS SALAD WITH TOMATOES

ROASTED BRUSSELS SPROUTS

GARLIC WHIPPED POTATOES

ROASTED POTATOES

MAC & CHEESE

ASPARAGUS

\$70 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

EVENTS WITH 20 GUESTS OR LESS, ARE ABLE TO HAVE A SET 1ST COURSE, CHOICE OF 2 ENTREES, AND A SET 3RD COURSE.
GROUPS OF OVER 20 GUESTS, WILL NEED A SET ITEM FOR EACH COURSE.

SEATED OPTION 3

1ST COURSE

SERVED FAMILY STYLE

ARTISANAL CHEESE & SALUMI PLATE
&
CAPRESE SALAD

2ND COURSE:

SELECT ONE

HOUSE SALAD
CAESAR SALAD

3RD COURSE:

SELECT ONE

LOCAL FRESH CATCH OF THE DAY
SEASONAL PREPARATION

SEAFOOD CARBONARA

SEARED SALMON*

6OZ PETITE FILET*
BORDELAISE SAUCE

DESSERT:

SELECT ONE

TIRAMISU
NY CHEESECAKE
CHOCOLATE CAKE

FAMILY STYLE SIDES:

SELECT THREE

SAUTÉED SPINACH
HARICOT VERTS SALAD WITH TOMATOES
ROASTED BRUSSELS SPROUTS
GARLIC WHIPPED POTATOES
ROASTED POTATOES
MAC & CHEESE
ASPARAGUS

\$95 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.*

BEVERAGE SELECTIONS

PLEASE NOTE A \$100 BAR SET-UP FEE PER BARTENDER.

WE RECOMMEND ONE BARTENDER PER 50-75 GUESTS.

WE RECOMMEND A BAR SET-UP FOR GROUPS OF 20 OR MORE GUESTS.

BEVERAGES ARE BILLED ON CONSUMPTION AND ADDED TO THE FINAL BILL.

BEER

BUDWEISER	\$7
BUD LIGHT	\$7
MICHELOB ULTRA	\$7
NARRAGANSETT	\$7
COORS LIGHT	\$7
MILLER LITE	\$7
ALLAGASH WHITE	\$9
YUENGLING	\$9
GUINNESS	\$9
WHITE CLAW	\$9
SEASONAL IPA	\$9
AUSTIN EASTCIDERS BLOOD ORANGE	\$9
COMMONHOUSE WISE ONE	\$9

WINE

HOUSE VARIETALS	\$36 PER BOTTLE
PREMIUM VARIETALS	\$50 PER BOTTLE
SUPERIOR VARIETALS	\$65 PER BOTTLE

LIQUOR

SUPERIOR \$14

KETEL ONE VODKA
BOMBAY SAPPHIRE GIN
CAPTAIN MORGAN RUM
BULLEIT BOURBON
BULLEIT RYE WHISKEY
GLENFIDDICH
ESPOLON TEQUILA

PREMIUM \$12

TITO'S VODKA
BEEFEATER GIN
BACARDI LIGHT RUM
JACK DANIELS WHISKEY
MAKER'S MARK BOURBON
CHIVAS SCOTCH
SAUZA GOLD TEQUILA

HOUSE \$10

SVEDKA VODKA
GORDON'S DRY GIN
ADMIRAL NELSON RUM
JIM BEAM BOURBON
SEAGRAM'S 7 WHISKEY
DEWAR'S SCOTCH
JUAREZ SILVER TEQUILA

BOTTLED WATER

MOUNTAIN VALLEY STILL & SPARKLING
\$7

NON-ALCOHOLIC BEVERAGES

SODAS, SWEET TEA & UNSWEET TEA
\$3

PRIVATE PARTY ACCOMODATIONS

CAPACITY

UPSTAIRS AT VINCENT CHICCOS

SEATED MEAL - 80 PERSON CAPACITY

COCKTAIL PARTY - 100 PERSON CAPACITY

BUFFET MEAL WITH FULL SEATING - 75 PEOPLE CAPACITY

UPSTAIRS AT VICTOR'S SEAFOOD & STEAK

SEATED MEAL - 50 PERSON CAPACITY

COCKTAIL PARTY - 65 PERSON CAPACITY

BUFFET MEAL WITH FULL SEATING - 45 PERSON CAPACITY

MINIMUMS AND ROOM FEE

FOR THE UPSTAIRS AT VICTOR'S SEAFOOD & STEAK AND THE UPSTAIRS AT VINCENT CHICCO'S: THERE IS A FOOD AND BEVERAGE MINIMUM OF \$1,500 MONDAY-WEDNESDAY AND A \$250 VENUE FEE. THERE IS A FOOD AND BEVERAGE MINIMUM OF \$2,000 THURSDAY-SUNDAY AND A \$500 VENUE FEE. THE FOOD AND BEVERAGE MINIMUM MUST BE MET PRIOR TO FEES, SERVICE AND TAXES. EACH SPACE IS RESERVED INDEPENDENTLY OR CAN BE RESERVED AS ONE SPACE. IF RESERVING BOTH SPACES, THE FOOD AND BEVERAGE MINIMUM DOUBLES. IF THE TOTAL FOOD AND BEVERAGE VALUE OF THE EVENT DOES NOT MEET THE SET MINIMUM, AN UNMET MINIMUM WILL BE ADDED TO THE FINAL BILL PLUS SERVICE AND TAXES. THE RENTAL OF THE ROOM ALSO INCLUDES ALL SERVICE WARE, WHITE TABLE CLOTHS AND NAPKINS.

MENU & BEVERAGE SELECTIONS

MENU SELECTIONS AND BEVERAGE SELECTIONS SHOULD BE MADE NO LATER THAN ONE MONTH PRIOR TO THE EVENT. WE RECOMMEND A BAR SETUP FOR GROUPS OVER 20 GUESTS. THE BAR WILL CONSIST OF A RED WINE, WHITE WINE, UP TO FOUR BEERS AND A PRESELECTED LIQUOR TIER. A \$100 BAR SET-UP FEE PER BARTENDER WILL BE ADDED TO YOUR FINAL BILL. ONE BARTENDER IS RECOMMENDED FOR EVERY 50-75 GUESTS. ALL BARS ARE PRICED ON CONSUMPTION AND ADDED TO THE FINAL BILL. WE ARE ALSO ABLE TO BILL EACH GUEST THAT NIGHT FOR BEVERAGES IF ARRANGEMENTS ARE MADE AHEAD OF TIME AND THIS WILL REQUIRE A \$100 BAR SET-UP FEE. OUTSIDE ALCOHOL IS NOT PERMITTED IN THE SPACE. IF YOU CHOOSE TO PROVIDE YOUR OWN DESSERT, A FEE OF \$2.50 PER PERSON WILL APPLY. MENUS ARE SUBJECT TO CHANGE.

RESERVING THE DATE

A SIGNED BOOKING AGREEMENT AND \$1000 DEPOSIT ARE REQUIRED TO RESERVE YOUR EVENT DATE. THE DEPOSIT MAY BE MADE BY CHECK OR CREDIT CARD. THIS DEPOSIT WILL APPLY TO THE FINAL BILL. IF THE AGREEMENT AND DEPOSIT ARE NOT RECEIVED BY DEADLINE FOR RETURN, THE AGREEMENT AND ANY ASSOCIATED HOLDS WILL BE NULL AND VOID.

GUEST COUNT GUARANTEE / PAYMENT / SERVICE CHARGE

A GUARANTEED NUMBER OF GUESTS IS REQUIRED 10 BUSINESS DAYS PRIOR TO THE EVENT.

IF NO CHANGES ARE MADE BY THIS TIME, THE ESTIMATED NUMBER OF GUESTS LISTED ON THE CONTRACT WILL BE CONSIDERED THE FINAL NUMBER OF GUESTS. FOOD WILL BE PREPARED FOR THE CURRENT GUEST COUNT AND CHARGED THE PER PERSON PRICE AGREED. PAYMENT MUST BE MADE IN FULL UPON THE CONCLUSION OF YOUR EVENT. THE CREDIT CARD PROVIDED WILL BE CHARGED UNLESS OTHER ARRANGEMENTS HAVE BEEN MADE. PAYMENT MUST BE MADE IN FULL UPON THE CONCLUSION OF YOUR EVENT. THE CREDIT CARD PROVIDED WILL BE CHARGED UNLESS OTHER ARRANGEMENTS HAVE BEEN MADE. ALL CREDIT CARD PAYMENTS WILL BE SUBJECT A 3.99% NON-CASH ADJUSTMENT FEE AND DOES NOT APPLY TO PAYMENTS MADE WITH CASH OR CHECK.

A SERVICE CHARGE OF 22% OF YOUR TOTAL FOOD AND BEVERAGE, AND APPLICABLE STATE AND LOCAL TAXES, WILL BE ADDED TO ALL FOOD AND BEVERAGE TOTALS. GRATUITY IS NOT INCLUDED IN OUR SERVICE CHARGE AND IS OPTIONAL AT THE CLIENT'S DISCRETION. DUE TO HEALTH AND SAFETY REGULATIONS, WE DO NOT ALLOW ANY FOOD THAT HAS BEEN ON DISPLAY TO BE TAKEN OFF PROPERTY.

CANCELLATION POLICY

IF THE EVENT IS CANCELED OUTSIDE OF 90 DAYS, PRIOR TO THE EVENT DATE, YOUR DEPOSIT WILL BE REFUNDED.

IF THE EVENT IS CANCELED WITHIN 90 DAYS OF THE BOOKED EVENT DATE THE DEPOSIT WILL BE NON-REFUNDABLE AND NON-TRANSFERABLE.

IF THE EVENT IS CANCELLED WITHIN 10 DAYS OF THE BOOKED EVENT DATE, THE CLIENT WILL BE RESPONSIBLE FOR THE FULL AMOUNT DUE AND THE CARD ON FILE WILL BE CHARGED.

PARKING

WE DO NOT HAVE COMPLIMENTARY PARKING. THE CAMDEN GARAGE, LOCATED BETWEEN JOHN STREET & HUSTON, IS THE CLOSEST PARKING GARAGE. PUBLIC PARKING SPACES ARE ALSO AVAILABLE AT METERS ON THE SURROUNDING STREETS.

ROOM SET-UP / DECORATION / RESTRICTIONS / SPECIAL ARRANGEMENTS

THE RENTAL OF THE SPACE IS A FOUR HOUR TIME PERIOD FOR THE EVENT. THE SPACE IS AVAILABLE ONE HOUR PRIOR TO YOUR EVENT, FOR SETUP, AND ONE HOUR AFTER THE EVENT, FOR BREAKDOWN. 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. WE CANNOT ACCOMMODATE ANY AMPLIFIED SOUND. WE ARE A NON-SMOKING FACILITY.

OUR EVENT COORDINATOR IS HAPPY TO ASSIST YOU WITH RECOMMENDATIONS TO MEET YOUR NEEDS FOR FLORAL DECORATIONS. WE CAN ARRANGE THE RENTAL OF ANY AUDIO VISUAL SCREENS AND/OR PROJECTORS FOR PRESENTATIONS AND SLIDE SHOWS. PLEASE ADDRESS ANY DIETARY CONCERNS/RESTRICTIONS OF YOUR GUESTS WITH THE COORDINATOR PRIOR TO THE 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 UPSTAIRS AT VINCENT CHICCO'S- UP TO THREE FAMILY STYLE TABLES WITH 10-15 GUESTS AT EACH TABLE / INDIVIDUAL TABLES WITH 4-10 GUESTS AT EACH.

THE UPSTAIRS AT VICTOR'S SEAFOOD & STEAK- UP TO THREE FAMILY STYLE TABLES WITH 10-15 GUESTS AT EACH TABLE / INDIVIDUAL TABLES WITH 4-10 GUESTS AT EACH.

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. CLIENT ASSUMES FULL RESPONSIBILITY FOR THE CONDUCT OF ALL PERSONS IN ATTENDANCE AT YOUR EVENT. SHOULD A GUEST'S BEHAVIOR BE DEEMED INAPPROPRIATE BY THE EVENT MANAGER (I.E. UNDERAGE DRINKING, EXCESSIVE INTOXICATION, DAMAGE TO PROPERTY, VERBAL OR PHYSICAL ABUSE, ETC.), THE HOST WILL BE GIVEN A WARNING TO RECTIFY THE SITUATION. IF THE PROBLEM PERSISTS, POLICE WILL BE CALLED AND THE EVENT SHUT DOWN. THE HOST WILL FORFEIT ANY AND ALL PAYMENTS MADE. IF EXCESSIVE CLEAN-UP IS REQUIRED, A MINIMUM OF \$250 CLEAN UP FEE WILL APPLY.