

# HIGH COTTON



**PRIVATE DINING INFO & MENUS**



## 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 US

*Nestled in the heart of Charleston's Historic District, High Cotton offers a warm and inviting setting for private dining. With its classic Lowcountry charm, the restaurant features rich wood accents, soft lighting, spacious dining rooms, and live jazz creating an atmosphere that blends Southern elegance with timeless hospitality.*

*Owned and operated by the Hall family, renowned for their award-winning service and culinary excellence, High Cotton delivers an exceptional private dining experience. Guests can enjoy customizable menus inspired by regional flavors, full bar options, and attentive, personalized service that reflects the high standards found across all Hall Management Group properties.*

*From intimate gatherings to celebratory dinners and corporate events, High Cotton provides a refined backdrop for any occasion. Our team ensures a seamless experience from start to finish, making every event memorable and uniquely tailored to your needs.*

*Let us help you create an unforgettable moment in true Charleston style.*



# FRENCH QUARTER ROOM

**MAX CAPACITY: 60 SEATED, 100 STANDING RECEPTION**

*The French Quarter Room warmly welcomes an array of events with antique heart pine floors, classic crown molding, and French doors that open to a small, private courtyard for al fresco entertaining.*



## PATIO

**MAX CAPACITY: 22 SEATED, 35 STANDING RECEPTION**

*Outdoor seating under covered patio with room for cocktail rounds as well. Nice ambient lighting, heaters, fans and walls that roll down for inclement weather. This space is included with the French Quarter room rental.*



## EAST BAY ROOM

**MAX CAPACITY: 30 SEATED, 40 STANDING RECEPTION**

*Featuring crystal chandeliers, upholstered walls, and large windows overlooking historic East Bay Street, this room offers a sophisticated, intimate space for brides, businesses, and party goers alike.*



## MAIN DINING ROOM

**MAX CAPACITY: 100 SEATED, 150 STANDING RECEPTION**

*High ceilings, exposed brick, abundant natural light, and an open floorplan make the Main Dining Room the perfect space for inspired, one-of-a-kind events.*



# PASSED HORS D'OEUVRES

PRICED PER PIECE - 20 PIECE MINIMUM

## FISH & SEAFOOD

**SALMON CROQUETTE** *dijon mustard, chives, red bell peppers, dill crème fraîche* \$3.25

**SHRIMP COCKTAIL\*** *cocktail sauce, lemon* \$4.50

**BUTTERMILK FRIED OYSTER** *green goddess dressing* \$4.75

**COCONUT CRUSTED SHRIMP** *shrimp, sesame soy aioli, chives, wonton* \$4.75

**SHRIMP WONTON** *shrimp, sesame soy aioli, chives, wonton* \$4.00

## MEAT & POULTRY

**SOUTHERN STYLE DEVILED EGGS** *tomatillo relish, smoked paprika, chive straw* \$3.25

**BBQ BITE** *pulled port, coleslaw, mini cornbread* \$3.75

**CHICKEN SATAY** *sweet Thai chili sauce* \$4.00

## VEGETARIAN

**MELON & FETA CHEESE** *fresh mint, sea salt, citrus olive oil* \$3.25

**FRIED GREEN TOMATO** *pimiento cheese, sweet pepper relish* \$3.50

**TOMATO CAPRESE** *fresh mozzarella, balsamic reduction, basil* \$3.75

**STUFFED MUSHROOM** *mushroom duxelles, Manchego cheese* \$3.25

**GOAT CHEESE CROSTINI** *strawberries, candied pecans, orange blossom honey* \$3.50

# DISPLAYED HORS D'OEUVRES

PRICED PER PERSON UNLESS OTHERWISE NOTED

**FRUIT DISPLAY** *fresh seasonal fruit, yogurt, local honey* \$10

**TRIO OF DIPS** *butterbean hummus, pimiento cheese, caramelized onion & bacon* \$8

**CAROLINA CRUDITÉ** *market assortment of Charleston's best produce with hummus, pesto, peppercorn ranch* \$7

**CHEESE & CHARCUTERIE** *dry-cured sausages, artisanal cheeses, fruit, mustards, pickles, crackers* \$12

**CAPRESE** *local tomatoes, fresh burrata, basil, balsamic reduction, grilled bread* \$9

**RAW OYSTERS\*** *mignonette, signature cocktail sauce, saltine crackers* \$38 per dozen

**CHILLED SEAFOOD DISPLAY\*** *2 shrimp cocktail, 2 raw oysters, 4 oz lobster, local catch ceviche, mignonette, signature cocktail sauce* \$30

**DESSERT PLATTER** *assorted petite pies, truffles, petit fours, cookies, etc* \$6 / \$9





# DINNER MENUS



# PLATED DINNER: MEETING STREET MENU

3 COURSES \$80 PER PERSON | 4 COURSES \$95 PER PERSON

## FIRST COURSE

SELECT 2 | ADDITIONAL SELECTIONS AT MENU PRICE +6 EACH

**CHARLESTON SHE CRAB SOUP** *lump crab, sherry cream, chives*

**TOMATO BISQUE** *garlic croutons, basil*

**WALDORF SALAD** *artisan lettuce, apples, grapes, candied pecans, lemon-poppy seed dressing*

**LITTLE GEM CAESAR SALAD** *gem lettuce, Parmesan, sourdough bread crumbs, Caesar dressing*

**HEIRLOOM TOMATO SALAD** *heirloom tomatoes, croutons, olives, cucumber, tomato vinaigrette*

**FRIED CALAMARI** *marina sauce, lemon aioli*

**CRAB CAKE** *pickled green tomato remoulade, corn salad*

## ENTRÉES

SELECT 3 | ADDITIONAL SELECTIONS AT MENU PRICE +9 EACH

**ANTARCTIC SALMON** *blackened, fennel salad, citrus, pine nuts, mint, sundried tomato vinaigrette*

**PORCINI MUSHROOM & TRUFFLE RAVIOLI**

*ricotta cheese, roasted cremini mushrooms, tomatoes, Parmesan cream*

**CAROLINA SHRIMP & GRITS** *Andouille sausage, spring onions, brown gravy, white stone-ground grits*

**ROASTED AIRLINE CHICKEN BREAST**

*herbed chicken jus*

## ACCOMPANIMENTS - FAMILY STYLE

SELECT 2 | ADDITIONAL SELECTIONS AT MENU PRICE +4 EACH

**GRILLED ASPARAGUS | CRISPY BRUSSELS SPROUTS | MIXED FOREST MUSHROOMS**

**CAJUN-DUSTED FRIES | COLLARD GREENS | WHITE STONE-GROUND GRITS**

**WHIPPED POTATOES | SEASONAL RISOTTO | WHITE CHEDDAR MAC & CHEESE**

**LOBSTER WHITE CHEDDAR MAC & CHEESE +\$10 TO PER PERSON**

## DESSERT

SELECT 1 | ADDITIONAL SELECTIONS AT MENU PRICE +6 EACH

**STRAWBERRY CAKE**

*layered sponge cake, macerated strawberries, whipped cream*

**CHOCOLATE PEANUT BUTTER CAKE**

*chocolate cake, peanut butter mousse, peanut butter buttercream, peanut butter anglaise*

**COCONUT PINEAPPLE CHEESECAKE (GF)**

*coconut-infused cheesecake, pineapple curd, pineapple compote, gluten-free butter graham cracker crust, dried pineapple garnish*

**MIXED BERRY COBBLER**

*raspberries, blackberries, blueberries, buttery oat crumble topping, served warm, vanilla ice cream*

**DESSERT PLATTER +6 per person**

*assorted petite pies, truffles, petit fours, cookies, etc*



# PLATED DINNER: BROAD STREET MENU

3 COURSES \$92 PER PERSON | 4 COURSES \$107 PER PERSON

## FIRST COURSE

SELECT 2 | ADDITIONAL SELECTIONS AT MENU PRICE +6 EACH

**CHARLESTON SHE CRAB SOUP** *lump crab, sherry cream, chives*

**TOMATO BISQUE** *garlic croutons, basil*

**WALDORF SALAD** *artisan lettuce, apples, grapes, candied pecans, lemon-poppy seed dressing*

**LITTLE GEM CAESAR SALAD** *gem lettuce, Parmesan, sourdough bread crumbs, Caesar dressing*

**HEIRLOOM TOMATO SALAD** *heirloom tomatoes, croutons, olives, cucumber, tomato vinaigrette*

**FRIED CALAMARI** *marina sauce, lemon aioli*

**CRAB CAKE** *pickled green tomato remoulade, corn salad*

## ENTRÉES

SELECT 3 | ADDITIONAL SELECTIONS AT MENU PRICE +9 EACH |

**NEW BEDFORD SCALLOPS** *caramelized cauliflower puree, sugar snap peas, preserved lemon beurre monte*

**CRAB CAKES** *pickled green tomato remoulade, corn salad*

**GRILLED SWORDFISH** *Carolina Gold rice, spring onions, bacon lardons, tomato jam*

**SEAFOOD CIOPPINO** *clams, mussels, shrimp, linguine*

**FILET MIGNON** *8 oz Allen Brothers filet, bordelaise*

## ACCOMPANIMENTS - FAMILY STYLE

SELECT 2 | ADDITIONAL SELECTIONS AT MENU PRICE +4 EACH

GRILLED ASPARAGUS | CRISPY BRUSSELS SPROUTS | MIXED FOREST MUSHROOMS

CAJUN-DUSTED FRIES | COLLARD GREENS | WHITE STONE-GROUND GRITS

WHIPPED POTATOES | SEASONAL RISOTTO | WHITE CHEDDAR MAC & CHEESE

LOBSTER WHITE CHEDDAR MAC & CHEESE +\$10 TO PER PERSON

## DESSERT

SELECT 1 | ADDITIONAL SELECTIONS AT MENU PRICE +6 EACH

**STRAWBERRY CAKE**

*layered sponge cake, macerated strawberries, whipped cream*

**CHOCOLATE PEANUT BUTTER CAKE**

*chocolate cake, peanut butter mousse, peanut butter buttercream, peanut butter anglaise*

**COCONUT PINEAPPLE CHEESECAKE (GF)**

*coconut-infused cheesecake, pineapple curd, pineapple compote, gluten-free butter graham cracker crust, dried pineapple garnish*

**MIXED BERRY COBBLER**

*raspberries, blackberries, blueberries, buttery oat crumble topping, served warm, vanilla ice cream*

**DESSERT PLATTER +6 per person**

*assorted petite pies, truffles, petit fours, cookies, etc*



# PLATED DINNER: KING STREET MENU

3 COURSES \$115 PER PERSON | 4 COURSES \$130 PER PERSON

## FIRST COURSE

SELECT 2 | ADDITIONAL SELECTIONS AT MENU PRICE +6 EACH

**CHARLESTON SHE CRAB SOUP** *lump crab, sherry cream, chives*

**TOMATO BISQUE** *garlic croutons, basil*

**WALDORF SALAD** *artisan lettuce, apples, grapes, candied pecans, lemon-poppy seed dressing*

**LITTLE GEM CAESAR SALAD** *gem lettuce, Parmesan, sourdough bread crumbs, Caesar dressing*

**HEIRLOOM TOMATO SALAD** *heirloom tomatoes, croutons, olives, cucumber, tomato vinaigrette*

**FRIED CALAMARI** *marina sauce, lemon aioli*

**CRAB CAKE** *pickled green tomato remoulade, corn salad*

## ENTRÉES

SELECT 3 | ADDITIONAL SELECTIONS AT MENU PRICE +9 EACH

**LOBSTER SCALLOP RISOTTO** *Parmesan lobster risotto, New Bedford scallops, spring onions*

**NEW YORK STRIP** *14 oz 45 day dry-aged New York, thickly cut and firm, serious steak lovers savor this cut*

**CHILEAN SEA BASS** *soubise, stewed kale, crispy fingerling potatoes*

**FILET MIGNON OSCAR** *8 oz Allen Brothers filet, asparagus, jumbo lump crab, hollandaise*

**PRIME RIBEYE** *16 oz prime ribeye, distinguished by rich marbling and the natural flavor kernel*

## ACCOMPANIMENTS - FAMILY STYLE

SELECT 2 | ADDITIONAL SELECTIONS AT MENU PRICE +4 EACH

GRILLED ASPARAGUS | CRISPY BRUSSELS SPROUTS | MIXED FOREST MUSHROOMS

CAJUN-DUSTED FRIES | COLLARD GREENS | WHITE STONE-GROUND GRITS

WHIPPED POTATOES | SEASONAL RISOTTO | WHITE CHEDDAR MAC & CHEESE

LOBSTER WHITE CHEDDAR MAC & CHEESE +\$10 TO PER PERSON

## DESSERT

SELECT 2 | ADDITIONAL SELECTIONS AT MENU PRICE +6 EACH

**STRAWBERRY CAKE**

*layered sponge cake, macerated strawberries, whipped cream*

**CHOCOLATE PEANUT BUTTER CAKE**

*chocolate cake, peanut butter mousse, peanut butter buttercream, peanut butter anglaise*

**COCONUT PINEAPPLE CHEESECAKE (GF)**

*coconut-infused cheesecake, pineapple curd, pineapple compote, gluten-free butter graham cracker crust, dried pineapple garnish*

**MIXED BERRY COBBLER**

*raspberries, blackberries, blueberries, buttery oat crumble topping, served warm, vanilla ice cream*

**DESSERT PLATTER +6 per person**

*assorted petite pies, truffles, petit fours, cookies, etc*





# BRUNCH & LUNCH MENUS

# BRUNCH BUFFET

\$34 PER PERSON | MINIMUM 25 GUESTS | TWO HOURS | SET-UP FEE \$125

**BREAD BASKET** *English muffins, home-made cornbread*  
**FRESH SEASONAL FRUIT** *Greek yogurt, local honey*  
**SCRAMBLED FARM EGGS** *sharp cheddar, chives*  
**BRIOCHE FRENCH TOAST** *maple syrup*  
**WHITE STONE-GROUND GRITS** *cheddar cheese*  
**HASH BROWNS**  
**SMOKED BACON**  
**HERITAGE PORK SAUSAGE LINKS**  
**ICED TEA, COFFEE, WATER**

# PREMIUM BRUNCH BUFFET

\$48 PER PERSON | MINIMUM 25 GUESTS | TWO HOURS | SET-UP FEE \$125

**BREAD BASKET** *English muffins, lemon-poppysseed bread*  
**FRESH SEASONAL FRUIT** *Greek yogurt, local honey*  
**CHARLESTON CRAB SOUP** *sherry foam, chives, crab meat*  
**SMOKED SALMON** *dill crème fraîche, capers, red onions, mini bagels*  
**SCRAMBLED FARM EGGS** *sharp cheddar, chives*  
**CAROLINA SHRIMP & GRITS** *Andouille sausage, onions, brown gravy, white stone-ground grits*  
**BRIOCHE FRENCH TOAST** *maple syrup*  
**WHITE STONE-GROUND GRITS** *cheddar cheese*  
**HASH BROWNS**  
**SMOKED BACON**  
**HERITAGE PORK SAUSAGE LINKS**  
**ICED TEA, COFFEE, WATER**

# PLATED BRUNCH OR LUNCH

3 COURSES \$42 PER PERSON

## FIRST COURSE

SELECT 1 | ADDITIONAL SELECTIONS AT MENU PRICE +4 EACH

**CHARLESTON SHE CRAB SOUP** lump crab, sherry cream, chives

**TOMATO BISQUE** garlic croutons, basil

**WALDORF SALAD** artisan lettuce, apples, grapes, candied pecans, lemon-poppy seed dressing

**LITTLE GEM CAESAR SALAD** gem lettuce, Parmesan, sourdough bread crumbs, Caesar dressing

**HEIRLOOM TOMATO SALAD** heirloom tomatoes, croutons, olives, cucumbers, tomato vinaigrette

**GRANOLA & YOGURT** layered house-made granola, fresh berries, Greek yogurt

**BEIGNETS** powdered sugar, fresh berries

## ENTRÉES

SELECT 3 | ADDITIONAL SELECTIONS AT MENU PRICE +6 EACH

**EGGS BENEDICT** Canadian bacon, poached eggs, hollandaise, English muffins, grits

**PRIME STEAK BREAKFAST BURRITO** bell peppers, onions, pepper jack cheese, mornay sauce, potatoes

**BRIOCHE FRENCH TOAST** fresh berries, bacon, maple syrup, Chantilly cream, baby mint

**CHICKEN & WAFFLES** crispy buttermilk fried chicken, siracha honey glaze, sausage gravy, peach-apricot compote, Belgium waffle

**BROILED ANTARCTIC SALMON SALAD** mixed greens, baby heirloom tomatoes, strawberries, apples, goat cheese, candied pecans, raspberry vinaigrette, local honey

**NEW BEDFORD SCALLOPS** stone-ground grits, honey-bourbon gastrique, candied bacon **add \$5 per order**

**CAROLINA SHRIMP & GRITS** Andouille sausage, spring onions, brown gravy, white stone-ground grits

**SIGNATURE BURGER** 8 oz patty, brioche bun, lettuce, tomato, onion, cheddar cheese, fries

**SALMON BLT** smoked trout caviar, sourdough bread, local bib lettuce, vine-ripe tomatoes

**SHRIMP ROLL** shrimp, lemon aioli, celery seed, chives, brioche roll, fries

## DESSERT

SELECT 1 | ADDITIONAL SELECTIONS AT MENU PRICE +4 EACH

### STRAWBERRY CAKE

layered sponge cake, macerated strawberries, whipped cream

### CHOCOLATE PEANUT BUTTER CAKE

chocolate cake, peanut butter mousse, peanut butter buttercream, peanut butter anglaise

### COCONUT PINEAPPLE CHEESECAKE (GF)

coconut-infused cheesecake, pineapple curd, pineapple compote, gluten-free butter graham cracker crust, dried pineapple garnish

### MIXED BERRY COBBLER

raspberries, blackberries, blueberries, buttery oat crumble topping, served warm, vanilla ice cream

### DESSERT PLATTER +6 per person

assorted petite pies, truffles, petit fours, cookies, etc



A top-down view of a children's menu featuring several items: two fried chicken strips on parchment paper, a small cup of golden french fries, a burger with a sesame seed bun, a lime wedge, and a red cherry tomato. In the center, a dark blue banner contains the text "CHILDREN'S MENUS" in white, serif, all-caps font. Below the banner, there are more fried chicken strips, a burger, a bowl of fries, a bowl of red sauce, a bowl of white sauce, and another burger. At the bottom, there are more fried chicken strips, a burger, a bowl of white sauce, and another bowl of red sauce.

# CHILDREN'S MENUS

# CHILDREN'S BRUNCH & LUNCH

\$17 PER CHILD | AGE 12 & UNDER

## FIRST COURSE

### FRESH FRUIT

*local honey*

## ENTRÉES

### SCRAMBLED EGGS

*cheddar cheese grits, bacon*

### CHICKEN FINGERS

*ranch dressing, french fries*

### KIDS BURGER

*cheddar cheese, pickle, french fries*

### FRENCH TOAST

*maple syrup, bacon*

### FRIED SHRIMP

*cocktail sauce, french fries*

### GRILLED CHEESE

*french fries*

## DESSERT

### VANILLA ICE CREAM SUNAE

*chocolate sauce, whipped cream*

# CHILDREN'S DINNER

\$22 PER CHILD | AGE 12 & UNDER

## FIRST COURSE

### FRESH FRUIT

*local honey*

## ENTRÉES

### BUTTERED PASTA

*add grilled chicken +1*

### FRIED SHRIMP

*cocktail sauce, french fries*

### GRILLED CHEESE

*french fries*

### CHICKEN FINGERS

*ranch dressing, french fries*

### KIDS BURGER

*cheddar cheese, pickle, french fries*

## DESSERT

### VANILLA ICE CREAM SUNAE

*chocolate sauce, whipped cream*



# BEVERAGE SELECTIONS



# PRIVATE BAR PACKAGES

## PRIVATE BAR PACKAGES

PRICED PER PERSON, PER HOUR. | 2 HOUR MINIMUM | NO SHOTS ALLOWED  
SET-UP FEE \$150 | PACKAGES INCLUDE SOFT DRINKS, JUICES, MIXERS, & GARNISHES

### PREMIUM BRANDS \$18

GREY GOOSE VODKA | HENDRICK'S GIN | GLEN MORANGIE 10 YR SCOTCH  
WOODFORD RESERVE BOURBON | MOUNT GAY RUM | PATRÓN SILVER TEQUILA  
HOUSE SPARKLING, WHITE, & RED WINES | ASSORTMENT OF BOTTLED BEER

### CALL BRANDS \$16

TITO'S VODKA | TANQUERAY GIN | GLENFIDDICH 12 YR SCOTCH | MAKER'S MARK BOURBON  
BACARDI SILVER RUM | HOUSE WHITE & RED WINES | ASSORTMENT OF BOTTLED BEER

### WELL BRANDS \$12

FRIS VODKA | GORDON'S GIN | DEWAR'S SCOTCH | BENCHMARK KENTUCKY BOURBON  
BACARDI SILVER RUM | HOUSE WHITE & RED WINES | ASSORTMENT OF BOTTLED BEER

### EYE OPENER\* \$12

*\*available for daytime events only*

MIMOSAS & BELLINIS | BLOODY MARYS | HOUSE WHITE & RED WINES

# CONSUMPTION BILL OF FARE

## CONSUMPTION BILL OF FARE

ENJOY FULL OR PARTIAL SELECTION OF BEVERAGES SERVED TO ORDER, PRICED PER DRINK  
ALL DRINKS ARE MADE AT OUR MAIN BAR THEN SERVED TO GUESTS WITHIN YOUR PRIVATE ROOM  
PLEASE PRE-SELECT WINES FROM OUR CURRENT WINE LIST  
PRIVATE BAR MAY BE AVAILABLE + \$200 SET-UP FEE

PREMIUM LIQUOR \$14+ | CALL LIQUOR \$12+ | WELL LIQUOR \$10+  
SPECIALTY COCKTAILS \$14+  
MIMOSAS & BELLINIS \$11 | BLOODY MARYS \$12  
DOMESTIC BOTTLED BEER \$8 | IMPORTED BOTTLED BEER \$8 | CRAFT BEER \$9+  
SOFT DRINKS \$4 | JUICE \$4+



# REQUIRED READING

HIGH  
COTTON®  
CHARLESTON



## MINIMUMS & FEES

The food & beverage minimum spend required for each room is determined by event date.

The room fee is determined by room choice:

French Quarter Room \$200 | East Bay Room \$200 | Main Dining Room \$400

## SERVICE CHARGE & SALES TAX

All prices, excluding room fee & equipment, are subject to a 20% service charge and a 2% admin fee.

All prices, including room fees, are subject to 11% tax.

Liquor is subject to an additional 5% tax per state law.

## DEPOSIT AND FINAL PAYMENT

A deposit of \$10 per person is required to finalize a private event reservation.

The deposit received will be deducted from the final bill.

One final bill will be presented upon the conclusion of the event for payment in full.

## GUARANTEES

The client is to provide a guaranteed guest count 72 business hours in advance of the scheduled event.

In addition, the client agrees to pay for the guaranteed number of guests or the actual number of guests attending, whichever is greater.

## CANCELLATIONS

Cancellations made 60 days or more prior to a scheduled event will result in a full refund of the deposit.

Cancellations made less than 60 days prior to a scheduled event will result in a non-refundable deposit.

Cancellations made within 30 days of the event will result in charges for half of the food and beverage minimum, inclusive of the previously placed deposit.

Cancellations by client made within 72 hours of event will result in charges for the full costs of the planned event.



# AMENITIES & SERVICES

## DÉCOR & EQUIPMENT

Formal dining chairs and tables, white linens, elegant china, flatware and glassware are included in the room rental.

A votive candle and bud vase are placed at each table, unless otherwise noted.

Additional décor is permitted with advanced notice.

Custom floor plans, menu items, etc. may require equipment rental from an outside vendor. Should rentals be required, our team will coordinate with the outside vendor and approve any additional cost with client.

Complimentary wireless internet is available throughout the restaurant.

## PRINTED MENUS

Complimentary custom paper menus featuring the client's selections are provided for each event.

The client may provide our team with a logo or heading to be featured on the printed menus.

## SPECIAL REQUESTS

Our team will gladly assist with any special requests concerning your event, from flower arrangements to custom cakes and more.

Cakes from outside vendors are permitted with advance notice and are subject to a \$3.00 per person plating fee.

## ENTERTAINMENT

High Cotton features live music, piped through the restaurant, seven nights a week (hours vary) and during brunch on Saturday from 11am-2pm and Sunday from 10am-2pm.

Should a client wish to have outside musicians perform at an event, it must be approved by the High Cotton team and the music must be acoustic.

## HANDICAP ACCESSIBILITY

High Cotton Charleston is fully handicap accessible with a ramp at our entrance and handicap restroom facilities.

